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› [Hawkins Classic 5 Litre Tri-Ply Stainless Steel Pressure Cooker \(SSTCL50\) Instruction Manual](#)

HAWKINS SSTCL50

Hawkins Classic 5 Litre Tri-Ply Stainless Steel Pressure Cooker (SSTCL50) Instruction Manual

Model: SSTCL50

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient use of your Hawkins Classic 5 Litre Tri-Ply Stainless Steel Pressure Cooker, model SSTCL50. Please read all instructions carefully before first use and retain this manual for future reference.

The Hawkins Classic Tri-Ply Pressure Cooker is constructed from 3 mm extra-thick triply stainless steel, ensuring durability and superior heat distribution. Its design promotes uniform heating across the base and sides, which helps prevent food from burning or sticking and reduces the need for excessive oil. The cooker features an 18/8 food-grade stainless steel interior for hygienic cooking and an AISI 430 magnetic stainless steel exterior, making it compatible with both gas stoves and induction cooktops. It is designed for cooking meals for 5 to 7 persons.



Tri-Ply Stainless Steel

5 LITRE
PRODUCT CODE
SSTCL50



Image 1: Overview of the Hawkins Classic Tri-Ply Pressure Cooker highlighting its features.

2. SAFETY INSTRUCTIONS

Always follow these basic safety precautions when using your pressure cooker to reduce the risk of personal injury or property damage.

- Read all instructions thoroughly before operating the pressure cooker.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Ensure the cooker is correctly assembled and the lid is securely locked before applying heat. The **Inside-Fitting Pressure-Locked Safety Lid** is designed not to open under pressure.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open the lid.
- Do not fill the cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.

- Ensure the **Vent Weight** (pressure regulator) is clean and free from obstructions before each use.
- Regularly check the **Gasket** for wear and tear. A worn gasket can lead to steam leakage.
- The **Shielded-Safety Valve** is a critical safety feature. Do not tamper with it.
- This pressure cooker is not dishwasher safe. Refer to the care and maintenance section for cleaning instructions.

3. PRODUCT COMPONENTS

Your Hawkins Classic Pressure Cooker package includes the following components:

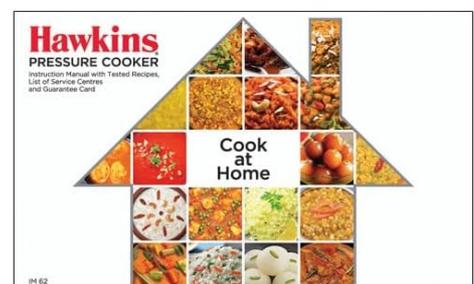
- Pressure Cooker Body
- Pressure Cooker Lid
- Gasket
- Vent Weight (Pressure Regulator)
- Instruction Manual with Tested Recipes
- Service Centre Directory
- Guarantee Card

What is Inside the Carton

- **Pressure Cooker Body, Lid, Gasket, Vent Weight**



- **Cookbook with Instructions, Tested Recipes, Service Centre Directory and Guarantee Card**



4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain the packaging for storage or future transport.
2. **Inspect:** Check all parts for any signs of damage. If any part is damaged, do not use the cooker and contact customer support.
3. **Wash:** Before first use, wash the cooker body, lid, and gasket thoroughly with warm soapy water. Rinse well and dry completely.
4. **Gasket Placement:** Ensure the gasket is properly seated in the groove on the underside of the lid.
5. **Vent Weight:** Place the vent weight onto the vent tube on the lid. Ensure it is securely in place but can move freely.

5. OPERATING INSTRUCTIONS

5.1. Preparing for Cooking

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker body. Do not exceed the maximum fill levels (two-thirds full for most foods, half full for expanding foods).
2. **Close the Lid:** Place the lid onto the cooker body, aligning the lid handle with the body handle. Rotate the lid clockwise until it locks securely into place. The **Inside-Fitting Pressure-Locked Safety Lid** design ensures it cannot be opened under pressure.
3. **Place Vent Weight:** Ensure the vent weight is placed on the vent tube.

5.2. Cooking Process

1. **Apply Heat:** Place the pressure cooker on a suitable heat source (gas stove, electric stovetop, or induction cooktop). Use a medium to high flame/setting.
2. **Pressure Build-up:** Steam will begin to escape from the vent tube. After a few minutes, the vent weight will rise and begin to whistle, indicating that full pressure has been reached.
3. **Reduce Heat:** Once the vent weight begins to whistle regularly, reduce the heat to maintain a steady pressure. Cook for the time specified in your recipe.
4. **Uniform Heating:** The **3 mm Extra-Thick Triply Stainless Steel** construction and **Heavy gauge heat diffusing metal core** ensure heat spreads evenly through the base and up the sides for efficient cooking.

3 mm Extra-Thick Triply Stainless Steel

» Uniformly heats base and sides

Food and spices do not burn & stick
Needs less oil



Image 3: The triply stainless steel construction ensures uniform heating and prevents food from sticking.

Heavy gauge heat diffusing metal core

>> Spreads heat evenly through base & up the sides



Image 4: The heavy gauge heat diffusing metal core spreads heat evenly.

5.3. Releasing Pressure and Opening the Cooker

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the vent weight will drop. This method is suitable for foods that benefit from continued cooking or for frothy foods.
- **Quick Release (under cold water):** For faster pressure release, place the cooker under cold running water, ensuring the water flows over the lid but not directly onto the vent weight or safety valve. The pressure will release quickly. This method is suitable for delicate foods that can overcook easily.

Important: Never attempt to open the lid until all pressure has been released and the vent weight has dropped completely. Forcing the lid open can cause serious injury. Once pressure is fully released, rotate the lid counter-clockwise to open.

6. CARE AND MAINTENANCE

- **Cleaning:** Wash the cooker body and lid with warm soapy water after each use. Use a soft sponge or cloth. Do not use abrasive cleaners or steel wool, as these can scratch the stainless steel surface. Rinse thoroughly and dry immediately to prevent water spots.

- **Gasket:** Remove the gasket from the lid after each use and wash it separately. Ensure it is clean and dry before reinserting. Replace the gasket if it becomes hard, cracked, or shows signs of wear, as this can affect pressure sealing.
- **Vent Weight and Safety Valve:** Periodically check the vent weight and safety valve for any food particles or blockages. Clean them as necessary to ensure proper function.
- **Dishwasher Safety:** This pressure cooker is **NOT dishwasher safe**. Hand washing is recommended to preserve its finish and functionality.
- **Storage:** Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent odors.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from around the lid	Gasket improperly seated, worn gasket, food debris on rim, lid not closed properly.	Check gasket position, clean rim, replace gasket if worn, ensure lid is securely locked.
Pressure not building up	Insufficient liquid, vent weight not placed, vent tube blocked, low heat, lid not sealed.	Add more liquid, place vent weight, clean vent tube, increase heat, re-seal lid.
Food burning or sticking	Insufficient liquid, heat too high, cooking time too long.	Ensure adequate liquid, reduce heat, adjust cooking time. The triply base helps prevent this.
Lid difficult to open after cooking	Residual pressure inside.	Ensure all pressure is released (vent weight dropped) before attempting to open. Do not force.

8. SPECIFICATIONS

Model: SSTCL50

Capacity: 5 Liters

Material: Tri-Ply Stainless Steel (18/8 food-grade interior, AISI 430 magnetic exterior)

Base Thickness: 3 mm Extra-Thick

Color: Silver

Product Dimensions (D x W x H): 8.56" x 16.55" x 8.59"

Item Weight: 5 Pounds (approx. 2.27 kg)

Compatibility: Gas Stovetop, Electric Stovetop, Induction Cooktop

Operation Mode: Manual

Dishwasher Safe: No

Manufacture Year: 2024



Tri-Ply
Stainless Steel

5 LITRE
PRODUCT CODE
SSTCL50



Product weight
2.4 kg / 5.2 lb

Weight in Carton
2.9 kg / 6.3 lb

Image 5: Product dimensions of the Hawkins Classic Tri-Ply Pressure Cooker.

9. WARRANTY AND SUPPORT

Your Hawkins Classic 5 Litre Tri-Ply Stainless Steel Pressure Cooker comes with a **5-Year Guarantee**.

For detailed warranty terms, conditions, and information on how to claim warranty service, please refer to the **Guarantee Card** included in your product packaging.

Should you require assistance, have questions, or need to locate an authorized service center, please consult the **Service Centre Directory** provided with your manual or visit the official Hawkins website.