



CAUTION

1. **Never 'dry heat'** the Induction Compatible Stainless Steel Hawkins Contura Pressure Cooker, that is, never heat the cooker without food or water in it. Dry heating may damage the bottom cladding and permanently damage the cooker.
2. If you are pre-heating the cooker with a small quantity of oil/butter/ghee (less than $\frac{1}{4}$ cup/4 tablespoons) limit heating of the cooker as follows: **on Gas, to High heat on the small burner and to no more than 2 minutes and on an Induction Cooktop to 1200 watts and to no more than 1 minute.**
3. **Always reduce the heat once full operating pressure is reached.** Cooking on high heat after full operating pressure has been reached wastes fuel and may cause food to burn and/or the cooker to boil dry.

STAINLESS STEEL
Hawkins
Contura

Hawkins
PRESSURE COOKER

TO PREVENT UNNECESSARY FUSING OF THE SAFETY VALVE

1. **CHECK** THAT THE VENT TUBE IS CLEAR BY LOOKING THROUGH IT.
2. **DO NOT** FILL THE COOKER MORE THAN TWO-THIRD (FOR LIQUID OR FROTHING FOODS, NOT MORE THAN HALF).
3. **DO NOT** PLACE THE PRESSURE COOKER ON AN INDUSTRIAL BURNER OR STOVE - USE ONLY A DOMESTIC STOVE (GAS, ELECTRIC OR HALOGEN).
4. **DO** PUT ENOUGH WATER FOR THE COOKING TIME (CHECK IN THE COOKBOOK/MANUAL THE WATER QUANTITY REQUIRED).
5. **DO** REDUCE HEAT TO MEDIUM WHEN THE PRESSURE COOKER REACHES "FULL OPERATING PRESSURE" (SEE DESCRIPTION IN COOKBOOK/MANUAL).
6. **DO** TAKE THE PRESSURE COOKER OFF THE STOVE WHEN ITS COOKING TIME IS COMPLETE (CHECK COOKING TIMES IN COOKBOOK/MANUAL).

KEEP THIS CARD
FOR FUTURE REFERENCE