

Important Safeguards

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Use the appropriate heat source(s) according to the instructions for use.
5. Do not place the pressure cooker in a heated oven. Do not wash any hard anodised parts in a dishwasher.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use pressure cooker for other than intended use.
8. This appliance cooks under pressure of 103 kPa (15 lbs/in²). Improper use may result in scalding injury. Do not use the unit unless it is properly closed. See Operating Instructions on **How to Close the Hawkins**.
9. Always check that the steam vent / vent tube is clear immediately before closing the lid for pressure cooking.
10. The pressure regulator / vent weight is an accurately weighted device to regulate operating pressure. Never place anything over the pressure regulator / vent weight while cooking.
11. When starting to pressure cook, close the lid WITHOUT the pressure regulator / vent weight in position on the steam vent (except in the Ventura model where the lid can be closed with the pressure regulator placed on the steam vent). Place the pressure regulator/ vent weight on the steam vent ONLY AFTER steam starts to come out of the steam vent steadily. See **Trial Run**.
12. Always place water as indicated in each recipe or chart in the pressure cooker body before pressure cooking. As a general rule, place a minimum of one cup water for the first 10 minutes of pressure cooking time and one-half cup for every subsequent 10 minutes or part thereof. Total contents including water should not exceed as laid down in the next point.
13. Do not fill the unit over $\frac{2}{3}$ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over $\frac{1}{3}$ full. When cooking dal/pulses which sprout, never fill the cooker more than $\frac{1}{3}$ full. Over filling may cause a risk of clogging the steam vent and developing excess pressure. See Food Preparation Instructions, i.e. **Easy Tips for Better Cooking**.
14. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti can foam, froth and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
15. After cooking meat with a skin which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
16. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
17. Never lift pressure regulator / vent weight (or in case of Futura pressure cooker, never use the finger-tip control of pressure regulator) for reducing pressure in the case of liquid or frothing foods.
18. Never attempt to force open the pressure cooker. Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to move apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See **Releasing Pressure** under **Easy Tips for Better Cooking**.
19. Do not use this pressure cooker for pressure frying with oil.
20. Never use the cooker body made of aluminium for deep frying or light frying for more than 20 minutes at a time or as an oven for dry heating or baking, since the strength of the metal may decrease to a dangerous level.
21. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
22. Pressure cooker bodies should not be used as an oven for dry heating or baking as this can affect the safety of the cooker.
23. The safety valve is fusible type and operates automatically in the event of excess pressure. If activated, please put off the heat source. When cool, replace the safety valve with a genuine Hawkins / Futura safety valve. See **Parts & Service**.
24. Do not attempt to make any changes to the pressure regulator / vent weight and safety valve. Repairs other than the replacement of sealing ring / gasket, plastic handles, safety valve and the pressure regulator must be done only by an authorised service centre/representative. All replacement parts must be genuine Hawkins / Futura parts.
25. In case of Hawkins pressure cookers suitable for use on an electric hot plate, use a plate of diameter equal to or less than that of the base of the pressure cooker.

How to Close & Open

The videos and images shown in this section are of the Hawkins Classic pressure cooker; however, the actions demonstrated may be applied equally well to our Futura and Miss Mary pressure cookers. [Click here](#) should you wish to specifically see images of how to close and open the Futura pressure cooker.

See two video demonstrations for How to Close and Open the Hawkins Pressure Cooker here
Scroll further down for images of the same.

How to Close the Pressure Cooker

How to Open the Pressure Cooker

How to Close the Pressure Cooker



1. Hold lid just above cooker body. Lid handle must be at right angle to body handle.



2. Tilt lid into cooker and move lid away from you to wall of cooker body.



3. Move lid handle towards long body handle.



4. Lower rest of lid into cooker body by slight twist of wrist of hand holding lid handle.



5. Place the lid handle bar on the pivot. Centralize lid. Squeeze the lid handle and body handle together.



6. Push the locking loop to latch securely.

How to Open the Pressure Cooker



1. Squeeze handles together. Release locking loop.



2. Pushing lid towards far wall of cooker body, move lid handle away from you half way to the right angle and...



3. ...raise lid edge out of cooker body with a slight twist of wrist of hand holding lid handle.



4. Move lid handle further away until at right angle to body handle.



5. Move lid out towards you.

Here are some tips to make the closing and opening easier:

1. While closing and opening, do not tilt the lid deeply into the cooker body. The minimum tilt that will get the lid into and out of the cooker body should be used so that the lid does not touch the food inside the cooker.



WRONG



RIGHT

2. Before latching the handles together, centralize the lid so that the sealing ring is in even contact with the rim of the cooker body.
 3. When opening after releasing locking loop, do not let go of the lid handle or the lid will fall into the cooker.
 4. Squeeze the lid and body handles together at the end away from the cooker body. This requires the least force.



DIFFICULT



EASY

How to open & close the Futura Pressure Cooker

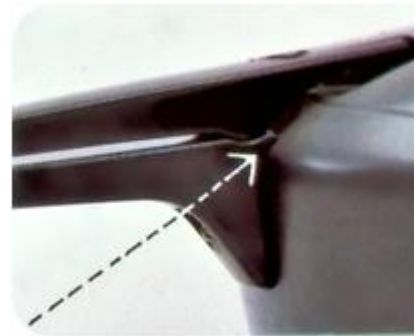
How to Close the Pressure Cooker



1. Place lid handle at 3 o'clock position. Push lid edge into cooker towards short handle.



2. Move handle to 5 o'clock position. Lower lid into cooker.



3. Rest lid handle on body handle.



4. Centralise lid.



5. Squeeze together and latch.

How to Open the Pressure Cooker



1. Squeeze handles together.



2. Release latch.



3. Lower lid slightly. Push towards short handle.



4. Move handle to 5 o'clock position. Raise lid edge out.



5. Keep going to 3 o'clock position. Remove lid out towards you.

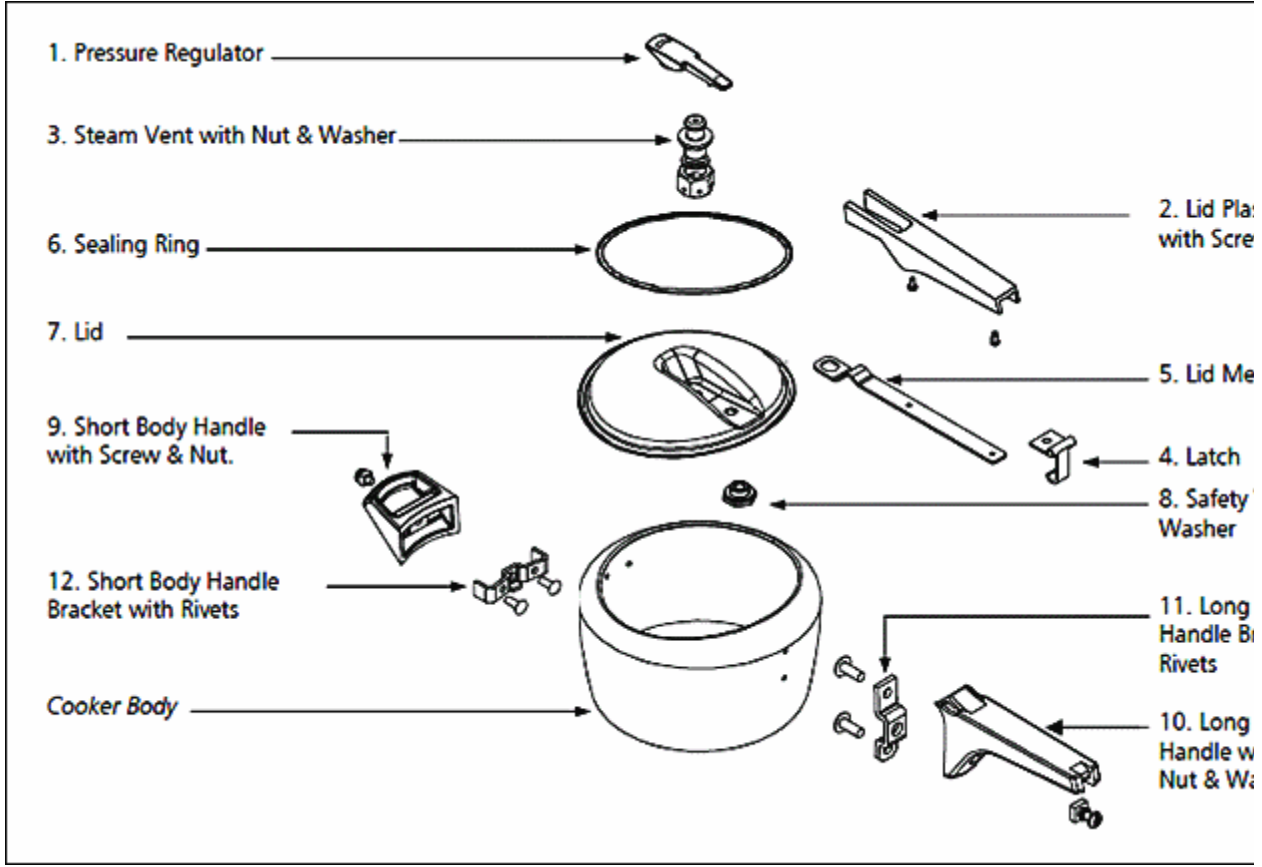
Parts of a Hawkins Pressure Cooker



* GRID shown above is only available with some models.

To learn more about the parts of Hawkins Pressure Cooker, Please visit [Sales & Service](#)

Parts of a Futura Pressure Cooker

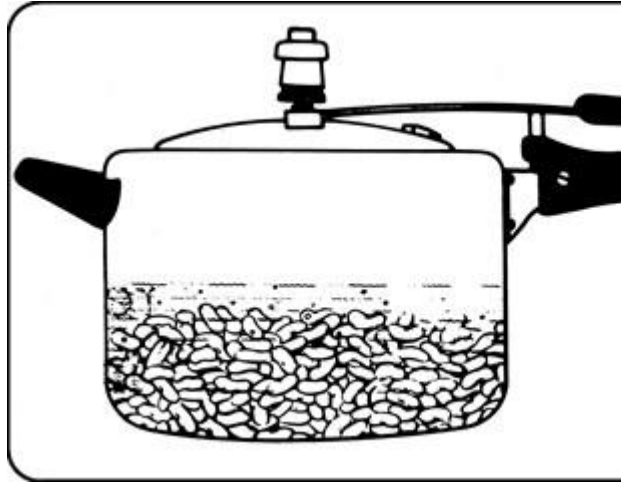


Basic Product Information for Hawkins Pressure Cookers

The stated volume of all pressure cookers is with lid closed. Cooking capacity in a pressure cooker is less than its full volume. The pressure cooker body should never be filled more than two-thirds its capacity. This is to safeguard against blocking the steam vent/vent tube and to leave enough space to allow steam to circulate. Certain foods, however, such as soups and other liquid foods, foods such as lentils and rice which expand during cooking should not be loaded more than half the capacity of the cooker body. Dals which sprout, such as tuvar and moong, should not be loaded more than one-third the capacity of the cooker. In the 5 litre (5½ quarts) Hawkins the two-thirds capacity is about 13" cups/3.2 litres, half capacity is about 10 cups/2.4 litres and one-third capacity is about 6" cups/1.6 litres.



CAPACITY FOR SOLID FOODS:
TWO-THIRDS FULL



CAPACITY FOR LIQUID OR FROTHING FOODS:
HALF FULL

The **pressure regulator** automatically maintains the cooking pressure of about 15 pounds per square inch (1 kg per square cm). The pressure regulator has to be placed on the **steam vent** and pressed into position. When the pressure regulator is pressed down on the steam vent, there is a slight click which indicates the pressure regulator is in the correct position.

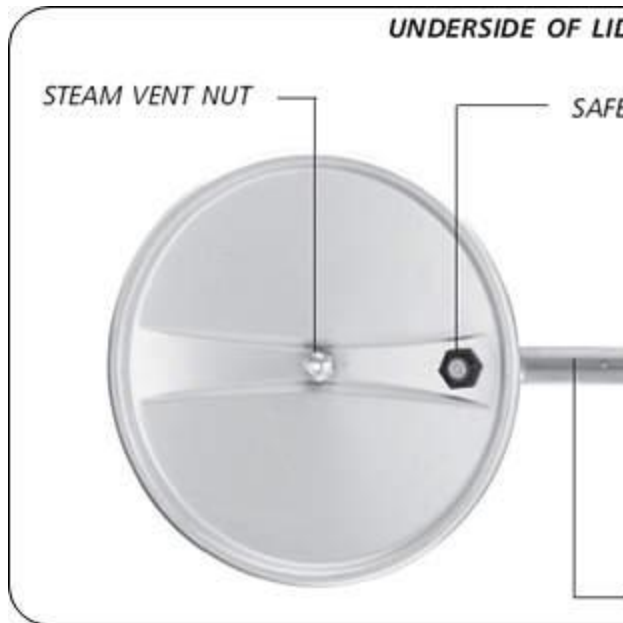
INSERTING THE PRESSURE REGULATOR / VENT WEIGHT ON THE HAWKINS PRESSURE COOKER



INSERTING THE PRESSURE REGULATOR ON THE FUTURA PRESSURE COOKER



The pressure regulator has a spring mechanism which holds the pressure regulator on to the steam vent and is strong enough to prevent it from falling off should the lid be inverted.



On the underside of the lid, the **steam vent nut** secures the steam vent. The Hawkins steam vent nut has seven holes (the Futura steam vent nut has thirteen) so that even if a few holes are clogged, the other holes will allow the escape of steam. Always keep the steam vent clean and check before every use by looking through it.

If the normal escape of steam is blocked, the **safety valve** will operate. The safety valve will also operate if there is insufficient water in the pressure cooker and it boils dry, causing the temperature to rise beyond the normal operating range. The fusible alloy in the safety valve melts at the required temperature and releases pressure. The safety valve can be replaced as shown here.



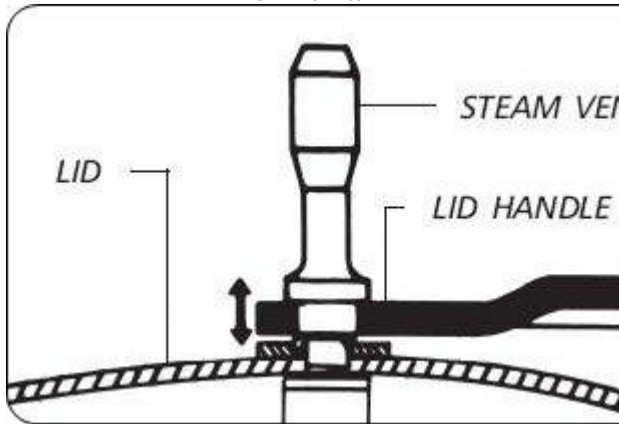
FUSIBLE ALLOY...



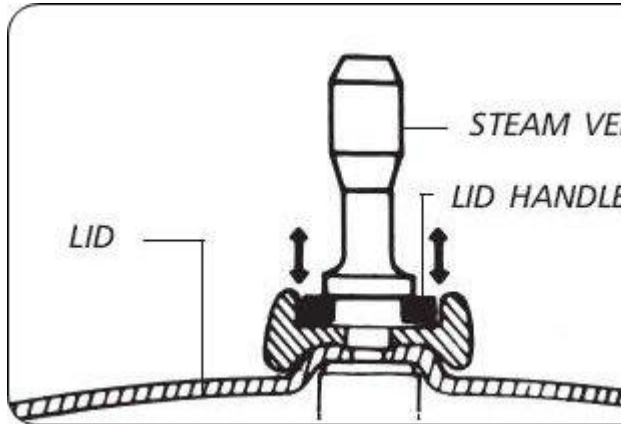
...WHICH MELTS WHEN REQUIRED

The **lid handle bar** is so attached to the lid that there is extra space for deliberate "play" or movement. This ensures better sealing of the lid with the rim of the cooker body.

MOVEMENT OF HAWKINS LID HANDLE BAR:
SIDE VIEW



MOVEMENT OF HAWKINS LID HANDLE BAR:
FRONT VIEW



The **steam vent** seats the pressure regulator and is the outlet for excess steam. The steam vent is also the point at which the lid handle is connected to the lid.

The lid comes assembled with the detachable **rubber sealing ring**. It can be removed from the lid curl with the fingers. The sealing ring can be easily put back by slipping the lid handle through the sealing ring and patting and pushing it down all along the lid curl until it is seated properly. The Futura Sealing Ring works best if the side with the words "OTHER SIDE UP" faces down.



Trial Run Before Cooking

Even if you have used a pressure cooker previously, take a trial run before cooking in your Hawkins. This section will take you step-by-step through your trial run in about 30 minutes.



1. Preliminary Steps

Remove label and wash cooker, removing any adhesive with baby or vegetable oil. Read [The benefits of Pressure cooking, Important Safeguards, Parts of a Hawkins Pressure Cooker](#) and [Basic Product Information](#). Identify parts. Remove and place the pressure regulator on the steam vent, the sealing ring on the lid curl. Close and open the pressure cooker a few times.

2. Placing Cooker on Stove

Pour 2 cups water in cooker body. Add 1 teaspoon (5 ml) lemon juice or vinegar (not for anodised cookers) to prevent discolouring the cooker. Remove pressure regulator from steam vent. **Look through steam vent and ensure it is clear.**

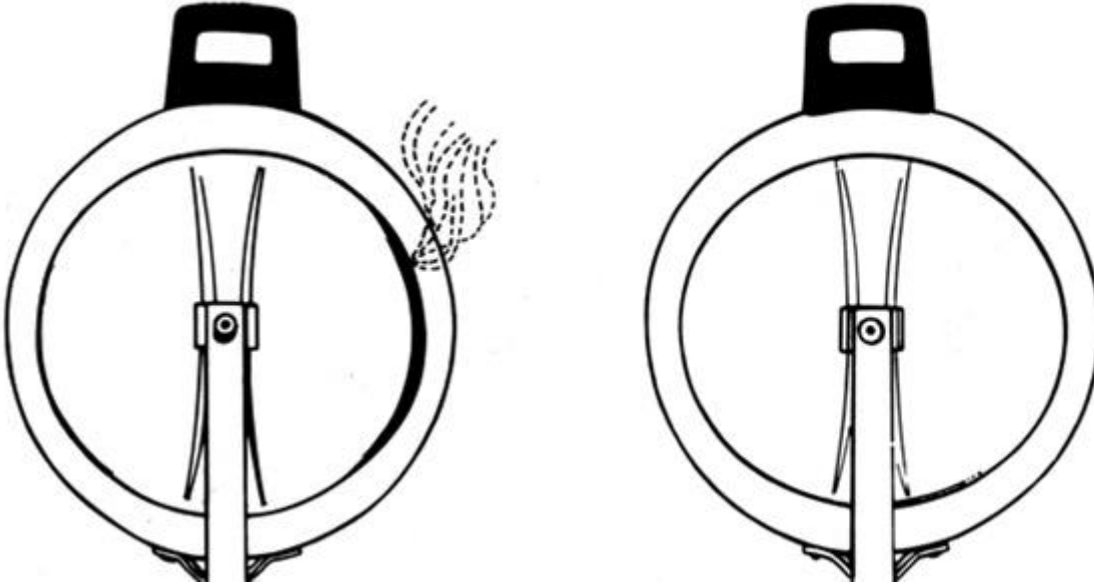
Check and adjust the seating of the sealing ring on the lid curl by patting down snugly. Close cooker. Place cooker on high heat.

3. Ensuring a Steam-tight Seal

When water boils, hot air and/or steam should issue only from the steam vent. If steam comes out around the edge of the lid, check the centralization of the lid thus: unlatch and reposition the lid by moving the lid slightly towards the spot where steam is escaping and relatch. **DO NOT TOUCH LID** with bare hands since it will be hot.

WRONG: STEAM COMING OUT FROM EDGE OF LID

RIGHT: NO STEAM LEAKAGE



4. Placing the Pressure Regulator



Once steam is coming out of the steam vent steadily, place the pressure regulator on the steam vent and press down firmly. Keep fingers on top of the pressure regulator and away from the steam when placing the pressure regulator on the steam vent. A click indicates that the pressure regulator is in position. In about 2 minutes, the cooker should come to full operating pressure.

5. How to Recognize Full Operating Pressure

HAWKINS: After the pressure regulator is placed on the steam vent, there is at first a very low hissing sound of steam from the pressure regulator. Then steam emission increases to full force and the pressure regulator lifts with a whistling sound. The cooker is now at full operating pressure. This is the point at which to reduce heat and start timing the recipe.



THE HAWKINS COOKER WHISTLES AT FULL OPERATING PRESSURE

FUTURA: After the pressure regulator is placed on the steam vent, after about two minutes, steam starts coming out of the pressure regulator slightly and keeps increasing until the escape of steam reaches a constant level of intensity. The cooker is now at full operating pressure. This is the point at which to reduce heat and start timing the recipe.

6. Maintaining Pressure on Reduced Heat

Once full pressure is reached, reduce heat from HIGH to MEDIUM or lower. The pressure inside the cooker will be maintained at about 15 pounds per square inch (1 kg per square cm). If the cooker whistles too frequently (more than 4 whistles per minute), reduce the heat still further.

If there is no steam coming out of the pressure regulator for a few minutes, increase the heat gradually until the steam comes out.

Please remember that, particularly on electric heat, it may take some time for heat level adjustments to have an effect on the frequency of whistles. A little practice will make clear the correct heat setting and adjustments, if any, that may be required.

7. Releasing Pressure

Turn off heat. Remove pressure cooker from heat:

HAWKINS: With a fork, slightly lift pressure regulator to release steam. Do not remove pressure regulator.

FUTURA: With the Lid Handle pointing towards you, place fingertip on the depression on the pressure regulator and press slightly. Steam will escape in the opposite direction.



HAWKINS



FUTURA

When cooking, release pressure as indicated in the recipe or on [Easy Tips for Better Cooking](#)

8. Final Steps

Open cooker. Empty out water. Wash and wipe dry body, lid and pressure regulator. Store without closing the pressure cooker. Before cooking in your Hawkins, READ THE HAWKINS COOKBOOK/INSTRUCTION MANUAL WHICH CAME WITH YOUR COOKER.

Easy Tips for Better Cooking

Read this section after you have finished reading [Trial Run Before Cooking](#) and before cooking in your Hawkins pressure cooker.

SIZE

The size of the individual pieces of food and not the total quantity determines the cooking time. Cut food in even sizes for even cooking.

COMBINING FOODS

- Ingredients requiring roughly the same cooking time can be cooked together without mixing their flavours if kept physically separated and not mixed in the same liquid.
- Ingredients with different cooking times may be cooked together by using the following techniques:
 - Speed up cooking time by cutting food into smaller pieces and by presoaking lentils, beans and cereals.
 - Slow down cooking time by cutting food into larger pieces and by wrapping in foil.
 - Start longer-cooking ingredients first, interrupt pressure cooking to add quicker-cooking ingredients and then complete pressure cooking.

Adapting Your Own Recipes

Most foods that can be cooked with moist heat - boiled, steamed, braised and stewed - are suitable for pressure cooking.

The [Recipes](#) on this website are examples of the correct way to cook in the Hawkins Pressure Cooker. Find a recipe similar to yours and use broadly similar methods, food and water quantities and cooking times.

If there is no similar recipe to match for timing, a general rule is to pressure cook one-third the normal cooking time and then check the food for doneness. If undercooked, reclose the pressure cooker and cook for a suitable amount of additional time.

There is little evaporation in pressure cooking so liquid quantity ordinarily has to be reduced - always ensuring that there is enough liquid for the entire cooking time.

Pressure cooking retains flavours so season with restraint. Taste and add more seasoning, if required, after pressure cooking.

Milk, cream and yogurt tend to curdle and froth when pressure cooked in the base of the cooker and should generally be added to recipes after pressure cooking.

Heat Source

The Hawkins pressure cooker is suitable for use on domestic gas and kerosene stoves. The Hawkins Ekobase and Futura pressure cookers are suitable for use on an electric hot plate as well. The Hawkins Hevibase, Hawkins Stainless Steel and the 3 Litre Induction Compatible and 5 Litre Induction Compatible Futura pressure cookers are suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.

Use a burner to suit the size of the cooker - gas flames should not lick the sides of the cooker.

The cooker can be used on wood or coal fires provided it is not in direct contact with hot coals. **WARNING: DIRECT CONTACT WITH HOT COALS CAN DAMAGE THE METAL.** There should be at least a 1 inch / 2.5 cm gap between the burning coals and the base of the cooker. On improvised fires or commercial burners, limit the heat to the level usually found in domestic stoves. The Hawkins pressure cooker (except the Bigboy) must not be used on an industrial burner.

When cooking foods that may sprout such as legumes, bring cooker to full operating pressure on **medium** heat and reduce heat as soon as full pressure is reached. Remove cooker briefly from heat if the steam seems to be evacuating too forcefully.

Frying Prior to Pressure Cooking

Some recipes require light frying before pressure cooking. Frying or browning in a small amount of butter, oil or other fat can be done in the pressure cooker body without the lid.

Browning meat and poultry before pressure cooking helps to seal in the juices and improves the appearance and taste of the food. If you want to eliminate the additional fat and/or save time, browning can be omitted - it is not necessary for pressure cooking.

Brown pieces of food in small batches to keep the oil temperature high so the food is seared but does not cook. Brown all sides evenly.

After frying, remove cooker body from heat before adding liquid to the cooker.

It is a safety requirement that deep-frying, involving more than ½ cup oil or frying for more than 20 minutes at a time, is not done in the pressure cooker body of an aluminium or anodised aluminium pressure cooker. You may deep-fry for longer periods in the Hawkins Stainless Steel or Futura Stainless Steel pressure cooker body.

Do not pressure fry in the pressure cooker. It is designed to be operated only with liquid which produces steam.

Water

There must be enough water (or stock, juice, vinegar, beer or wine) in the pressure cooker to make steam throughout the entire pressure cooking time and prevent burning. Oils and fats do not produce steam. If the water quantity is insufficient, you run the risk of either a ruined recipe or having to replace a safety valve - or both.

The minimum quantity of cooking liquid required is 1 cup for the first 10 minutes of pressure cooking time plus ½ cup for every subsequent 10 minutes or part thereof. This quantity will prevent boiling dry provided you reduce the heat when cooker has reached full operating pressure.

The pressure cooker should never be used as an oven for dry heating or baking as it may reduce the strength of the metal.

Timing

Start timing recipes when the pressure cooker reaches full operating pressure. Use a kitchen timer or watch/clock. Exact timing is critical to successful pressure cooking. Counting whistles may give you the wrong time required for cooking any particular food or recipe. Pressure cooking is much faster than conventional cooking so timing errors have greater consequences.

If the food is only slightly undercooked, you may be able to complete the cooking without pressure. This method is especially suitable for foods which are easily overcooked. If the food requires more pressure cooking, decide how many minutes, ensure there is enough cooking liquid for the extra time, and bring cooker back to full operating pressure and cook the additional time.

Cooking times given in our recipes are a guide. More or less time may be necessary depending on the age, tenderness and variety of the ingredients and how well cooked you prefer the food to be. Experience will enable you to adjust the times suitably.

"Pressure Cooking Time 0 minute" in our Pressure Cooking Charts and our Recipes signifies that the pressure cooker is to be taken off the heat as soon as the pressure cooker has reached full operating pressure.

Reducing Heat

Cooking on high heat after full pressure is reached does not result in faster cooking. It wastes energy and increases the likelihood of boiling dry and/or spoiling the food.

When cooking on wood stoves or camp fires, move pressure cooker to a cooler part of the stove or shift cooker partly off the burner to cook at reduced heat ensuring that cooker is not tilted.

Releasing Pressure

There are three methods to release pressure in the pressure cooker:

- "Allow to cool naturally" means to remove the cooker from the heat and leave it until the pressure has dropped to normal and the lid can be opened. This takes from about 10 to 20 minutes. This method is required for soups, legumes, recipes containing leavening agents and custards. Some cooks believe that the texture, tenderness and taste of food, especially meat, are improved by allowing to cool naturally whenever possible.

- "Release pressure with slight lifting of pressure regulator" means to lift the pressure regulator slightly with a fork and allow steam to escape so the lid can be opened immediately (in the case of the Futura pressure cooker, press finger-tip control lightly to release steam). This method is required for easily overcooked foods such as delicate vegetables and fish. This method cannot be used when the cooker contains predominantly liquid foods as the food/liquid may come out of the steam vent.

- "Release pressure by placing cooker in up to 4 inches/10 cm of cold water in a basin or in a sink for a few minutes." The height of the water depends on the size of the cooker. Place a small cooker in about 1½ inches/4 cm of cold water. Open when the pressure has fallen. Do not run water over the lid. This method is required when the cooker contains liquid or frothing foods which need to be opened immediately. DO NOT use this method for the Hawkins Hevibase and the 3 Litre Induction Compatible and 5 Litre Induction Compatible Futura pressure cookers. An alternative to this method is to reduce the pressure cooking time and allow to cool naturally.

The method of releasing pressure has a bearing on the pressure cooking time. If you change from immediate opening to cooling naturally, reduce pressure cooking time by 2 to 3 minutes. Similarly, if you change from cooling naturally to immediate opening, increase pressure cooking time by 2 to 3 minutes.

Care & Cleaning

To get the best use from your Hawkins Pressure Cooker, observe the following directions.

Body and Lid

Remove label, wash, rinse and dry cooker before use. Remove any adhesive with baby or vegetable oil.

Do not hit or knock the rim of the cooker body with a ladle, spoon or any other object and protect the edge of the lid from dents which may disturb sealing.

Do not leave food or water in the cooker for hours. Do not leave the cooker lying in water or with dirty dishes. Chemicals and natural salts in the water and decomposing food can cause pitting of the metal. Do not leave salted liquid, vinegar, lemon juice, mayonnaise or mustard in the cooker. Never add salt to the cooker when there is no liquid in the cooker.

Handles

Plastic handles are liable to break under a blow.

Do not attempt to remove the "play" or movement provided for the lid handle bar where it is attached to the lid.

Rubber Sealing Ring/Gasket

Do not stretch the sealing ring, particularly when it is hot, as it may distort.

Replace the sealing ring when it no longer seals, becomes hard or cracked. Before replacing at the first sign of not sealing, however, check that the sealing ring is sitting flush in the lid curl and that the lid is properly centered. Sometimes just moving the sealing ring around or inverting it stops the leak.

General Cleaning

DO NOT WASH PRESSURE COOKER OR ANY OF ITS PARTS IN A DISHWASHER. The cooker body of the Hawkins Classic and the Hawkins Contura may be washed in a dishwasher but may tarnish.

Always wash and dry every surface of the cooker soon after use. Food, if not removed, can corrode the metal over a period of time.

Wash all parts of the cooker in hot water with a mild soap or detergent and a dishcloth or sponge. Rinse and wipe dry. Aluminium can become pitted if left wet.

Carefully remove the sealing ring when washing the lid. Gently wipe or wash and rinse the sealing ring without stretching it.

Check that the steam vent is clear after rinsing. If it is clogged, clean by carefully pushing a wire through the steam vent. Rinse with running water. A needle may be used to remove food from the steam vent nut.

The pressure regulator can be cleaned with a jet of water to clear the holes inside. The colour of the black spring of the pressure regulator may wear off over time. This is normal wear and does not affect its functioning.

Clean the area between the lid and the lid handle bar with a brush as required. (A special cleaning brush is supplied along with the Futura pressure cooker. The main brush is designed to clean between the handle and the lid. The shorter brush can be used to clean around the steam vent and the pressure regulator).

Metallic marks - most often from gas stove pan supports - may appear on the black hard anodized base. To remove metallic marks from base: apply a kitchen cleanser to the marks and rub with an abrasive kitchen scrubber such as Scotch-Brite or fine steel wool.

Baked-on Stains

If the pressure cooker is not cleaned thoroughly after each use, a thin layer of food or grease may remain. When the cooker is heated next, this food/grease becomes "baked-on" and very difficult to remove. Avoid "baked-on" fat or gravy stains; wipe off any fat or gravy on the cooker base before placing on hot stove. Ensure stove surface in contact with pressure cooker is free of fat drippings.

If you do get "baked-on" stains on the base, tackle them while they are still fresh. Soak in hot water. Make a thick paste of a chlorine-based kitchen cleanser and apply it to the surface. Wait 5 to 10 minutes, then scour with steel wool using a circular motion. Wash and wipe dry.

If food is stuck to the cooker, remove with a plastic scrubber and a non-abrasive cleanser or an aluminium cleanser. If food is badly stuck or burned: pour into cooker enough water (not above half full) to cover the area of burned food. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 5 minutes. Allow to cool naturally. Open cooker. Wash and wipe dry. Do not use abrasive powders or bleach. For stubborn spots, a fine soap-impregnated steel wool pad may be used sparingly, knowing that the cooker surface may get damaged.

Loss of Shine

With use, the aluminium cooker body and lid may lose their shine. The loss of shine is the normal behavior of the metal over time.

Removing Stains Caused by Chemicals in the Water
(This section is not applicable to the Hard Anodised Contura pressure cooker, Futura pressure cooker and the black base)

of the Ekobase and Ventura pressure cookers.)

The inside of the cooker body may become darker due to minerals in the water. This darkening is neither injurious to health nor does it affect the taste and quality of food. To remove stains from inside the cooker body: fill cooker with water to half its capacity. Add 2 teaspoons tartaric acid (cream of tartar) or lemon juice for each quart/litre of water. Bring cooker to full pressure on high heat and cook 15 minutes. If you wish to remove stains from the upper half of the cooker body, do not pressure cook. Fill cooker with enough of the same water-tartaric acid solution to cover the stains. Boil 30 minutes. Wash and then dry with a soft, clean cloth.

Storing

Allow the cooker and all its parts to dry completely before storing.

The sealing ring should be stored fitted in the lid curl.

Store the cooker open to avoid mustiness.

How to Prevent Unnecessary Fusing of the Safety Valve

Check that the steam vent is clear by looking through it.

Do not fill the cooker more than $\frac{2}{3}$ (for liquid foods, not more than half).

Do put enough water for the cooking time (See [Easy Tips for Better Cooking](#)).

Do not place the Hawkins pressure cooker (except the Big Boy) on an industrial burner or stove - use only a domestic stove.

Do reduce heat to medium or lower when the pressure cooker reaches "Full Operating Pressure" (See [Trial Run](#)).

Do take the pressure cooker off the stove when its cooking time is complete (Check cooking time in our Pressure Cooking Charts or Recipes).

Replaceable Parts

Always use genuine Hawkins spare parts for your safety and the durability of the cooker.