

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



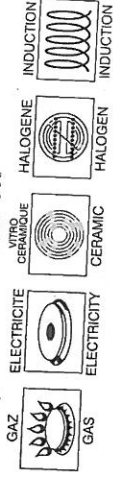
CAUTION

1. Never heat the Hawkins Stainless Steel Pressure Cooker without food or water in the cooker. Doing so may permanently damage the cooker.
2. Always reduce the heat to medium 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.
3. Do not put the hot pressure cooker in cold water as it may weaken the attachment of the base over time.

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WORKS ON



1. Pressure cooking time and heat settings in the cookbook that accompanies this product refer to the large burner of an efficient domestic gas stove unless otherwise noted. You may have to adjust these to suit your cooktop. Refer also to the cooktop manufacturer's instructions. We have found in our own tests that the settings and quality of induction cooktops vary greatly. Some practice should make clear the correct heat setting and adjustments, if any, that will be required on your cooktop.

2. Before using this Hawkins Stainless Steel Pressure Cooker on any of the above-mentioned heat sources, read the four-page chapter titled *Important Additional Information for This Induction Compatible Hawkins Stainless Steel Pressure Cooker* which is included in the beginning of the cookbook.

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Terms and Conditions

1. Pressure cookers are guaranteed for a period of 5 years from the date of purchase by the user against defects in material and workmanship.
2. Fair wear and tear is not a defect. Normal replacement parts, namely, safety valve, gasket and plastic handles are not covered under this guarantee.
3. The complete cooker under complaint must be returned to the Importer at the users' cost and this Guarantee Card must be produced along with the cooker. The number on the Guarantee Card must match the number on the bottom of the cooker.
4. The cooker must be used properly in accordance with the printed instructions contained in the cookbook given with the cooker.
5. Genuine parts of our manufacture must be used at all times.
6. The cooker must not be damaged or weakened by any repair by an unauthorised person.
7. Subject to the above mentioned terms and conditions, we shall repair or replace free of cost any defective part or parts or the whole cooker at our option.