

Additional Information for the 3.5 Litre Hawkins Ventura

This Manual was written for the 5 Litre Hawkins Ventura Pressure Cooker. All the instructions and recipes in this Manual apply to the 3.5 Litre Hawkins Ventura except as stated below:

- The 'Maximum Food Level' or two-thirds capacity (page 6, first column) is about 8¾ cups/2.1 litres. Do not add food above this line.
- The 'Maximum Food Level for Certain Foods' or half capacity is about 7 cups/1.7 litres. Do not add above this line liquids or foods which froth or expand during cooking. Any food which froths excessively should be limited to one-third the capacity of the cooker body (food and water combined). If frothing still occurs, reduce quantity by a further 10% and bring to full pressure on medium heat – not high heat.
- To adapt recipes in this Manual to the 3.5 Litre Hawkins Ventura reduce all ingredients in the recipes and charts by 30% or one-third bearing in mind the instructions given regarding water quantities in the last point on page 11 continuing to page 12.
- To cook *tuvar dal*: Cook no more than ¾ cup/150 g *tuvar dal*; use 2¼ cups/540 ml water; pressure cooking time is 3 minutes.
- Cooking *moong dal* is not recommended in this model.
- Do not obstruct the steam vent. Food can swell during cooking so allow ample space around the steam vent nut. Most roasts, whole birds, whole green peppers, whole tomatoes and molds (other than small individual molds) are too big to fit in the available space which is 6.1 cm (about 2⅜ inch) from the cooker base to the 'Maximum Food Level' line.
- There is no separator set for the 3.5 Litre Hawkins Ventura.