

Additional Information for the 6.5 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 6.5 Litre Hawkins Ventura except as stated below:

- **The 'Maximum Food Level'** or two-thirds capacity is about 18 cups/4.3 litres and the 'Maximum Food Level for Certain Foods' or half capacity is about 13½ cups/3.2 litres (page 6, first column).
 - **To adapt recipes in this Manual** to the 6.5 Litre Hawkins Ventura, you may increase all ingredients including water in the recipes and charts by 30% or one-third without any other changes. In some recipes, you may prefer not to increase the water or cooking liquid proportionately in order to get a thicker gravy or more flavourful result; you may adjust the liquid quantity to your taste after some experience. Do not, however, reduce water below what is stated in the recipe. For **Crème Caramel** use a 1½ quart/1.4 litre mold; pressure cooking time remains 10 minutes.
 - **The size of large pieces of meat** or roasts, whole chickens, etc. can be increased provided there is a little space around the food in the cooker for steam circulation. Increase cooking time and cooking liquid proportionately to the increase in the size of the meat or chicken.
 - **The separator set** for the 6.5 Litre Hawkins Ventura has 3 separators. The top and middle separators are almost the same size and have the same maximum food quantities as those given for the top separator in the chart on page 28. The maximum food quantities for the bottom separator are the same as given for the bottom separator in the chart on page 28.
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