

Hawkins[®]

Fuel Saver

Gas Stove



Hawkins Pressure Cooker
+ Gas Stove

=

Maximum
Fuel Saving



*Gas needed to cook 900 g of rice and
350 g of tuvar dal*

- | | |
|---|-------|
| 1. Ordinary Gas stove and Open pot: | 126 g |
| 2. Ordinary Gas stove and Pressure cooking: | 96 g |
| 3. Hawkins Gas stove in Hawkins Cooker
using Hawkins method: | 56 g |

*If you cook in method 3 you save 70 g of gas per cooking =
70 g x 2 times x 300 days ~ 42000 g = 3 cylinders per year.*

* Average gas cylinder price = Rs. 900/-, saving Rs. 2700/- per year, Rs. 13,500/- over 5 years.
Read the Instruction Manual to understand the Hawkins method.

Hawkins Fuel Saver
74%
Efficiency
Best-in-class
Money Back
in Two* Years!

Important Safeguards

1. Read and follow all instructions carefully before use.
2. Always use liquefied petroleum gas (LPG) that comes in a domestic gas cylinder along with a regulator that maintains pressure at 2.942 kN/m² (30 gf/cm²) that can be attached to the stove.
3. Use the gas stove in a well-ventilated kitchen. Do not operate any electrical appliances within 1 metre of gas stove/hose/cylinder. Do not place or use inflammable materials near the gas stove.
4. Ensure the surface on which the gas stove is placed is flat and free of obstruction.
5. The gas stove is not intended for use by children, or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge of its use, unless they have been given supervision or instructions concerning use of the stove by a person responsible for their safety. Children should be supervised to ensure that they do not play with the gas stove.
6. Do not use the gas stove for purposes other than domestic cooking.
7. Use only ISI-marked rubber hose of acceptable quality meant for domestic gas stoves. Do not use a vinyl plastic hose as it is highly inflammable. Ensure hose is fitted snugly with no leakage at the regulator and nozzle, free from twists, kinks or sharp bends, and that it is not pressed or squeezed in any manner. Do not operate gas stove with a worn/damaged hose.
8. Ensure that burners, pan supports and all accessories are correctly placed before lighting the stove.
9. If the burner does not light immediately upon the first attempt, turn it OFF and try again – do not leave gas control knob turned ON without a flame. Do not attempt to light if you already smell gas – open doors and windows to ventilate the area.
10. Never check for gas leakage with a flame. If gas smell is noticed:
 - Turn off the gas regulator immediately.
 - Open all doors and windows.
 - Do not operate electrical switches or light matches.
 - Contact your gas supplier.

- 11.** Do not tamper with or apply excessive force to the gas control knobs.
- 12.** Turn the gas control knobs OFF after each use. Additionally turn gas regulator OFF at cylinder when leaving the house or overnight.
- 13.** Do not switch on fans in the kitchen when the gas stove is in use. If there is a strong breeze – close windows before using the stove.
- 14.** Do not leave the gas stove unattended while cooking. Supervision is required at all times.
- 15.** Do not cook or roast foods that are moist/tend to drip directly over the burner. This will clog the holes of the burner, reduce efficiency and quality of flame, and blacken the underside of the cooking vessels. Clean the burners regularly to prevent clogging.
- 16.** Do not touch pan supports and adjacent parts during use – they may be very hot.
- 17.** Choose the burner to suit the size of your product – gas flames should not spread beyond the base of the product.
- 18.** When placing or moving a vessel on the burner, hold on to the handle until you are certain the vessel is seated securely with no possibility slipping or tipping.
- 19.** The handle(s) of a vessel should be parallel to the kitchen counter, neither sticking out nor over another burner.
- 20.** Do not hit or drop any objects on the glass surface as it may scratch/shatter the glass. Do not pour water on hot glass. Do not hang items over the gas stove that may fall and break the glass. Do not keep hot vessels like ladles, pans or other objects like gas *tandoor* or *bati* cooker on the glass surface. These may damage/shatter the glass. *Bati/tandoor*/inverted vessel or similar utensils shall be used only with *bati* stand (not provided).
- 21.** Do not lean or bend over the stove which exposes you to greater risk of fire accident.
- 22.** Do not dry clothes or towels on or near the stove. Do not place aluminium foil or plastic dishes on a hot or operating burner.
- 23.** Do not attempt to repair, alter or modify the gas stove yourself. Service must be carried out by an authorised technician/service centre.

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Any Questions or Comments? Contact:

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8 Reasons Why The Hawkins Fuel Saver Is The Gas Stove To Buy



1
Scientific burner design
135/175 holes
for efficient
combustion



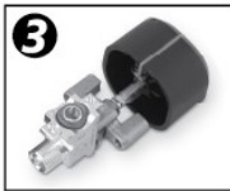
5
Use with a Hawkins Pressure Cooker
and the Hawkins
method* to save
so much fuel that the
Gas stove will pay for
itself in about 2 years



2
Pan Supports
for efficient
burning of gas
– designed by
LERC



6
**Save money for
yourself**
and fuel for
the country



3
**Italian designed
SABAF® Valve**
engineered to
last minimum
40,000
cookings



7
Easy to Clean
Read instructions
before use



4
**8 mm
Extra-Thick
toughened
glass**



8
**Guaranteed
for 5 years**

* Hawkins Method of Saving Fuel:

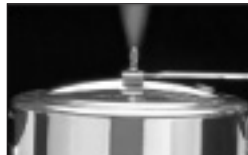
Step 1:

Use small burner for pressure cookers upto 3 Litre and use big burner for larger sizes.



Step 2:

Do not put vent weight (whistle) immediately. Put it on when a steady stream of steam emerges – this shows vent tube is not blocked and there is no leakage around the mouth.



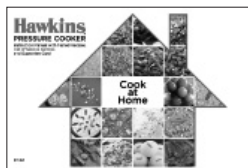
Step 3:

Once the pressure cooker whistles, reduce the gas flame to low or medium from high. The whistle indicates that the pressure cooker has reached full pressure – continuing on high heat thereafter will only lead to wastage of fuel.



Step 4:

Follow the recipe and cook for the specified time. Do not pressure cook counting whistles. Once time is over, turn off the gas and allow the pressure cooker to cool naturally. The pressure cooker will continue cooking though no gas will be used during this part of the step.



Step 5:

For maximum saving, use a Hawkins 74% efficient Fuel Saver gas stove.



Technical Specifications

Burner Ratings – Commercial LPG

Burner Type	L/h (Litre/hour)	g/h (Grams/hour)	Kcal/h (Kilocalories/hour)
Small	61	150	1635
Big	71	175	1903
Total Gas Input	132	325	3538

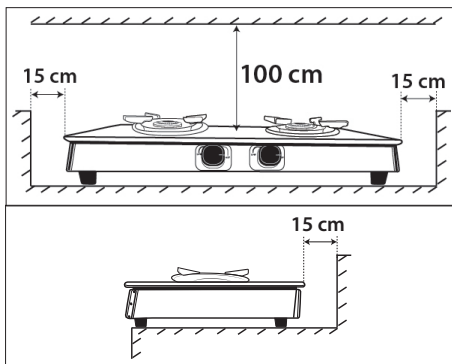
How to Install

Remove any packing materials and labels. While unpacking, make sure that all parts of the gas stove are included – burner set, pan supports set, knobs, nozzle, legs etc (full list of parts on page 16). Follow these 5 steps to make your stove ready to use.

1. Ensure the gas regulator and gas control knobs are in OFF position.
2. Push the gas hose that is attached to the gas regulator (cylinder) onto the revolving Nozzle as far as it goes. Ensure the hose is firmly and snugly fitted at both ends, regulator and stove. Always use only ISI-marked hose and regulator.
3. Place the gas stove on a flat surface. Place the pan supports and burners in place. Ensure the minimum clearance around and above the gas stove is as follows (see illustration alongside):

Side/Back Clearance: 15 cm

Above cooking surface: 100 cm



4. Not more than 1.5 metres (5 ft) length of hose should be used to connect the gas regulator to stove.

5. The hose should not be twisted, looped, kinked, or subjected to external pressure of any kind.

6. In case you have a piped natural gas (PNG) pipeline, the LPG nozzle must be replaced with a suitable PNG nozzle. The changeover must be carried out by an authorised technician using approved PNG pipelines and fittings.

How to Use

To Switch ON:

- Turn the gas regulator of the cylinder to ON position.
- Light a match stick or ignite a gas lighter over the operating burner and simultaneously push and turn the gas control knob to ON position.

Caution:

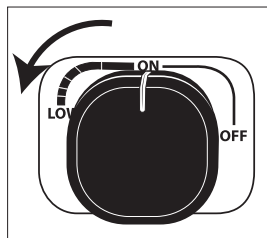
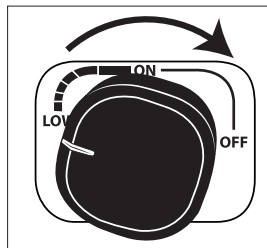
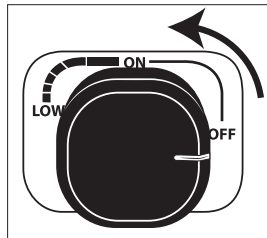
1. Ensure the burner lights immediately.
2. If the burner does not light even within few seconds, push and turn the gas control knob to OFF and repeat.
3. We do not recommend lighting a burner with a vessel placed on the pan support.

To Switch OFF:

- Push and turn the gas control knob to OFF.
- Turn OFF the gas regulator after cooking, especially when leaving the house or overnight.

To Simmer:

- Push and turn the gas control knob towards the LOW position to reduce the flame.
- You may position the gas control knob anywhere between ON and LOW as per your requirement.



Recipes

The recipe section features 4 recipes to understand the working of Hawkins Gas Stove. These recipes are developed and/or tested by the Hawkins Test Kitchen. We recommend you try these to get a general feel for using the Hawkins Gas Stove. Using these as a base, you can easily adapt your own favourite recipes.

Rice in 5 Litre Pressure Cooker

Type of Rice	Maximum Quantity of Rice	Maximum Quantity of water	Pressure Cooking Time	Pressure Release
Basmati Rice	4½ cups / 900 g	5 cups / 1.2 L	3 minutes	Allow to cool 5 minutes and release pressure
Colam Rice	4½ cups / 900 g	5½ cups / 1.3 L	2 minutes	Allow to cool naturally
Parboiled Rice	4 cups / 800 g	6½ cups / 1.6 L	7 minutes	

1. Pour water in cooker. Turn ON the Hawkins Gas Stove. Place cooker with water on high heat of the big burner. Bring to boil. Add rice (and seasonings, if desired). Stir.
2. Close cooker. Bring to full pressure on high heat. Reduce heat and cook according to the time mentioned in above chart.
3. Turn OFF the gas stove and remove cooker. Release pressure according to the chart.
4. Open cooker. Fluff up rice gently with a fork to separate grains. Serve hot. ●

Dal in 5 Litre Pressure Cooker

Type of Dal	Maximum Quantity of Dal	Maximum Quantity of Water	Pressure Cooking Time	Pressure Release
<i>Tuvar dal</i>	1 ³ / ₄ cups / 350 g	4 ³ / ₄ cups / 1.1 L	1 minute	Allow to cool naturally
<i>Moong dal</i>	1 ¹ / ₂ cups / 300 g	3 ³ / ₄ cups / 900 ml	1 minute	
<i>Chana dal</i>	2 ¹ / ₂ cups / 500 g	4 ¹ / ₄ cups / 1 L	6 minutes	
<i>Sabat Urad</i>	1 ³ / ₄ cups / 350 g	8 cups / 1.9 L	25 minutes (do not soak)	

1. Soak *dal* (in enough water to cover *dal*) for 15 minutes before pressure cooking and add 1 tsp/5 ml salt, plus ¹/₄ tsp/1.3 ml turmeric plus 1 tsp/5 ml vegetable oil per cup of *dal*, to *dal* and water in cooker. Stir. Close cooker.
2. Turn ON the Hawkins Gas Stove. Place cooker on high heat of the big burner. Bring to full pressure. Reduce heat immediately and cook according to the time mentioned in above chart.
3. Turn OFF the gas stove and remove cooker. Allow to cool naturally.
4. Open cooker. Add tempering with spices as desired. Serve hot. ●

Chana Pindi (Chickpeas – Rawalpindi Style) ***in 5 Litre Hawkins Pressure Cooker***

Yield: 10 cups

Serves 8

Pressure Cooking Time 18 minutes

2½ tbsp / 37.5 ml	pomegranate seeds
2 tbsp / 30 ml	cumin seeds
4 cups / 960 ml	water
4 cups / 800 g	<i>kabuli chana</i> soaked overnight or in hot water for 2 hours and drained
2½ tbsp / 37.5 ml	salt
4	brown cardamoms
5 x 2.5 cm sticks	cinnamon
10	cloves
¼ cup / 60 ml	coriander powder
2 tsp / 10 ml	<i>garam masala</i> powder
3 tbsp / 45 ml	mango powder
2½ tsp / 12.5 ml	pepper
3	green chillies slit
1 x 4 cm piece (15 g)	fresh ginger cut into thin strips
½ cup / 120 ml	vegetable oil
½ cup / 110 g	ghee
1 medium (100 g)	onion sliced
2	lemons cut into wedges

1. Turn ON Hawkins Gas Stove, place a small pan on the small burner. Roast together pomegranate and cumin seeds on medium heat. Turn OFF the gas stove. Let the spices cool and grind to a powder.
2. Pour water in cooker. Add *chana*, 1 tbsp + 1 tsp/20 ml salt, cardamoms, cinnamon and cloves. Stir.
3. Close cooker. Turn ON the gas stove. Place cooker on high heat of the big burner. Bring to full pressure on high heat. Reduce heat and cook 18 minutes.
4. Turn OFF the gas stove and remove cooker. Allow to cool naturally.
5. Open cooker. Drain off cooking liquid and reserve. Add pomegranate-cumin mixture, coriander, *garam masala* and mango powders, remaining salt (1 tbsp + 1/2 tsp/17.5 ml) and pepper. Mix till *chana* are evenly coated with spices. Sprinkle chillies and ginger on top.
6. Turn ON the gas stove. In a tadka pan, heat oil and ghee together on high heat of the small burner about 3 minutes, turn OFF the gas and pour evenly over *chana*. Add cooking liquid.
7. Turn ON the gas stove. Place cooker with *chana* on medium heat of the big burner and cook till liquid dries up and oil shows separately (about 10 minutes), stirring occasionally.
8. Turn OFF the gas stove and remove cooker. Put *chana* in a serving dish. Serve hot, garnished with onions and lemons. ●

Kadhai Paneer (Stir-Fried Cottage Cheese) in 2.5 Litre Deep-Fry Pan

Serves 8

2 tbsp / 30 ml	coriander seeds
2 tbsp + 2 tsp / 40 ml	cumin seeds
1 ¹ / ₄ tsp / 6.3 ml	peppercorns
¹ / ₄ cup / 60 ml	vegetable oil
3 medium (10 oz / 280 g)	onions chopped
4	whole dry red Kashmiri chillies deseeded and torn into small pieces
4 medium (14 oz / 400 g)	tomatoes chopped
2	green chillies finely chopped
30 small cloves	garlic finely chopped
2 ¹ / ₂ tsp / 12.5 ml	salt
1 lb + 12 ¹ / ₃ oz / 800 g	paneer (see page 13), cut into ¹ / ₂ inch / 1.3 cm cubes
¹ / ₄ cup / 60 ml	coriander leaves chopped

1. Turn ON Hawkins Gas Stove, place a small pan on the small burner. Roast together coriander seeds, cumin seeds and peppercorns. Turn OFF the gas stove. Grind roasted spices to a coarse mixture.

2. Turn ON the gas stove. Place a deep-fry pan on the big burner. Heat oil about 1 minute. Add onions. Stir fry till onions are translucent (about 7 minutes). Add spice mixture and all other ingredients except paneer and coriander leaves. Stir fry about 1 minute. Add half the quantity of paneer. Mix gently. Add remaining paneer. Mix gently. Cover and cook on medium-low heat (about 4 minutes), stirring gently every two minutes. Uncover pan and cook till liquid has reduced (about 1 minute). Turn OFF the gas stove and remove pan.

Add 2 tbsp/30 ml coriander leaves. Mix. Serve hot, garnished with remaining coriander leaves (2 tbsp/30 ml).

To make soft *paneer*:

Yield: 1 lb + 12¹/₃ oz / 800 g

21 cups / 5 litres **whole milk**
1/2 cup / 120 ml **lemon juice**

- a. Place a strainer over a bowl large enough to hold the milk. Line strainer with a muslin cloth large enough to hold the curds and then be tied by winding one corner around the others and knotting. Keep aside.
- b. Pour milk into a pan. Turn ON the Hawkins Gas Stove. Place pan on high heat of the big burner and bring to boil, stirring occasionally to prevent skin from forming on top. Reduce heat to medium. Add lemon juice. Stir till milk curdles (curds separate from whey). Cook till whey has a yellow tint and has turned from cloudy to clear (about 2 minutes), stirring and scraping the sides and base of pan. Turn OFF the gas stove and remove pan.
- c. Stir curdled milk and pour into muslin-lined strainer over the bowl (kept aside in step a). Allow to strain till whey is drained into bowl.
- d. Gather up corners of muslin and tie a knot above curds to make a bag. Place bag on plate or board with knot on top and press gently for a few seconds on knot to level curds. Tilt plate slightly to drain and leave 20 minutes. Untie bag and remove *paneer*. ●

Care and Cleaning

- Do not place hot utensils directly on the glass top.
- Do not cook or roast foods that are moist/tend to drip directly over the burner. This will clog the holes of the burner, reduce efficiency and quality of flame and blacken the underside of the cooking vessels. Clean the burners regularly to prevent clogging.
- Do not drop any heavy objects on the glass surface as it may scratch/shatter the glass. Do not hang items over the gas stove that may fall and break the glass. Do not keep hot vessels like ladles, pans or other objects like gas *tandoor* or *bati* cooker on the glass surface. Do not hammer the glass. These may damage/shatter the glass. *Bati/tandoor*/inverted vessel or similar utensils must be used only with suitable *bati* stand. Hawkins does not provide *bati* stand, you may procure it separately.
- Do not pour water on the glass when it is hot.
- Check the gas hose regularly for wear and tear, cracks or leakage. Replace the hose regularly as recommended by the hose manufacturer or immediately if damaged.
- Wipe the glass top and body with a soft damp cloth or sponge. Use mild soapy water or a suitable glass cleaner (such as 'Colin') if necessary and dry completely. Do not clean or wash the gas stove while it is hot – allow it to cool naturally first.
- Clean pan supports and drip trays with boiling water and detergent to make sure that any deposits are removed. Dry thoroughly before placing pan supports back in position.
- Wash burners frequently with boiling water and detergent to make sure any deposits which could block the burner holes are removed. Keep burners clean to ensure efficient flame and fuel economy. Clean burner holes with a wire brush if required and dry thoroughly before use.
- Clean the gas hose regularly as recommended by hose manufacturer.
- Do not use abrasive scrubbers, powders or acids, as they may cause damage.

Troubleshooting

Problem	Possible Reasons	Solution
Gas Stove Does Not Light	Gas regulator turned OFF	Turn gas regulator ON
	Gas hose bent/blocked	Straighten the hose, remove the blockage or change hose in consultation with your gas supplier
	Air mixed in the hose	Try to light stove again to remove the air in the hose
	No gas supply	Check the cylinder and contact your gas supplier
Gas Leakage/Smell	Leakage from gas hose	Refit or replace the gas hose in consultation with your gas supplier
	Gas control knob not turned OFF properly	Turn OFF gas control knob properly
	Leakage from gas regulator	Turn OFF and remove the regulator and inform your gas supplier
If Flame is Abnormal (has orange streaks, is not burning uniformly from all holes, or sometimes burns from base of the burner ring)	Burner holes are blocked	Clean the burner to remove the deposits (See page 15, Care and Cleaning)
	Burner not fitted properly	Fit burner in right position
	Knob position not correct	Knob should be anywhere between ON and LOW position
	Improper supply of gas	Check gas cylinder/regulator/hose or contact your gas supplier
If the gas control knob becomes difficult to operate	Grease or dirt accumulation, lack of lubrication, heat exposure, moisture ingress, worn out gas valve	Contact the nearest Hawkins Service Centre.

Parts and Part Codes

Part No.	Part Code	Item Description
1	GSBBL78	Brass Burner 78 (OD) Big
2	GSPSSSL	Pan Support SS
3	GGBR79	Burner Ring 79 (ID) Big
4	GSDTS79	Drip Tray 79 (ID) Big
5	GSRG165	Rubber Gasket (Glass OD 165)
6	GSFS2GL	Fuel Saver 2 Burner Glass with Foam Tape
7	GSFS2FS	Fuel Saver 2 Burner Frame SS
8	GSVSM6	Valve SABAF® Model 6 with Bracket and Screw
9	GSFSKNB	Fuel Saver Knob with Back Plate
10	GSMTL78	Mixing Tube 78 (OD) Big
11	GSJBL71	Jet Brass 71 LPH
12	GSRL25	Rubber Leg 25 (mm) Height
13	GSBPAL	Bundi Pipe Aluminium with Adapters
14	GSMPMSC	Manifold Pipe MS Zinc Coated
15	GSBBL66	Brass Burner 66 (OD) Small
16	GSBRS69	Burner Ring 69 (ID) Small
17	GSRNBL	Revolving Nozzle Coated
18	GSRCO25	Rubber Channel O Ring 25 (ID)
19	GSDTS69	Drip Tray 69 (ID) Small
20	GSJBL61	Jet Brass 61 LPH
21	GSMTL66	Mixing Tube LERC 66 (OD) Small

Hawkins
Fuel Saver
Gas Stove

5 Year
Guarantee
TERMS AND CONDITIONS

NO. GUARANTEE

1. The Hawkins Fuel Saver Gas Stove is guaranteed for the period of 5 years from the date of first purchase by the user against defects in material and workmanship.

2. Fair wear and tear is not a defect. The glass surface may be scratched, scuffed or grow dull over time, which is fair wear and tear and is not covered under this guarantee. Normal replacement parts, namely, any rubber or plastic parts like the knobs and the rubber legs are not covered under this guarantee. The glass and metal parts such as the burners, valves and jets are covered under this guarantee.

3. The complete Gas Stove under complaint must be returned to us or our Authorized Service Centre at the user's cost and this Guarantee Card must be produced along with the gas stove. The serial number on the Guarantee Card must match the number on the Gas Stove.

4. The Gas Stove must be used properly in accordance with the printed instructions contained herein.

5. Genuine parts of our manufacture must be used at all times.

6. The Gas Stove must not be damaged or weakened by any accident, negligence or any repair by an unauthorised person.

7. Subject to the above mentioned terms and conditions we shall repair or replace any defective part or parts or the whole Gas Stove at our option.

8. Parts outside of guarantee will be charged (the complete list of parts is available inside). We will provide lifelong free service if you bring the gas stove to our Authorised Service Centre at your cost. Should you require home service, then we shall attempt to provide the same if possible for your location, for a nominal home service visit fee which you may enquire about prior to requesting for such visit.

SOLD BY
Name & Address
of the Dealer
& stamp

Date of Purchase:



Scan to register guarantee