

Hawkins PRESSURE COOKER CATALOG 2023



















THE MAKING OF HAWKINS PRESSURE COOKERS

Hawkins Cookers Limited has been in business since 1959. Today, it has two offices, three factories and about 600 persons working. It is the leader in the pressure cooker market in India and has exported its products since 1974 to various countries in each of the six continents of the world.

Worldwide, Hawkins has sold over 110 million units of pressure cookers and cookware by producing products of good design, good quality and considerable consumer benefit. Hawkins pressure cookers are listed by Underwriters Laboratories, USA, an independent worldwide institution testing products for public safety. CE certification also available.

Each pressure cooker made by Hawkins features an inside-fitting lid. This design is inherently safer than conventional pressure cookers. To open any Hawkins cooker, you have to first lower the lid slightly into the body of the cooker; and that cannot be done until the steam pressure inside the cooker falls to a safe level. Thus Hawkins pressure cookers are pressure-locked for safety - like a jetliner door!

The Hawkins Company is well known for not compromising on quality and for continual product innovation. The most thorough research and development, the most careful selection of materials, the best manufacturing practices and the strictest quality control - all go into making pressure cookers which are trusted by the millions of families using them.

Each cooker is tested to be leak-proof. Along with a superior pressure regulating system, this ensures that Hawkins cooks quickest. Each pressure cooker comes individually packed in an attractive full-colour carton. Cookbooks/Instruction Manuals come free with each pressure cooker.

Additionally, the individual cartons are packed in master cartons/case packs from 2 to 12 units (depending upon the size of the product). This makes your receiving of shipments more convenient and secure.

All Hawkins pressure cookers are guaranteed for five years.

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Hawkins CLASSIC



5 LITRE WIDE CODE: CL50



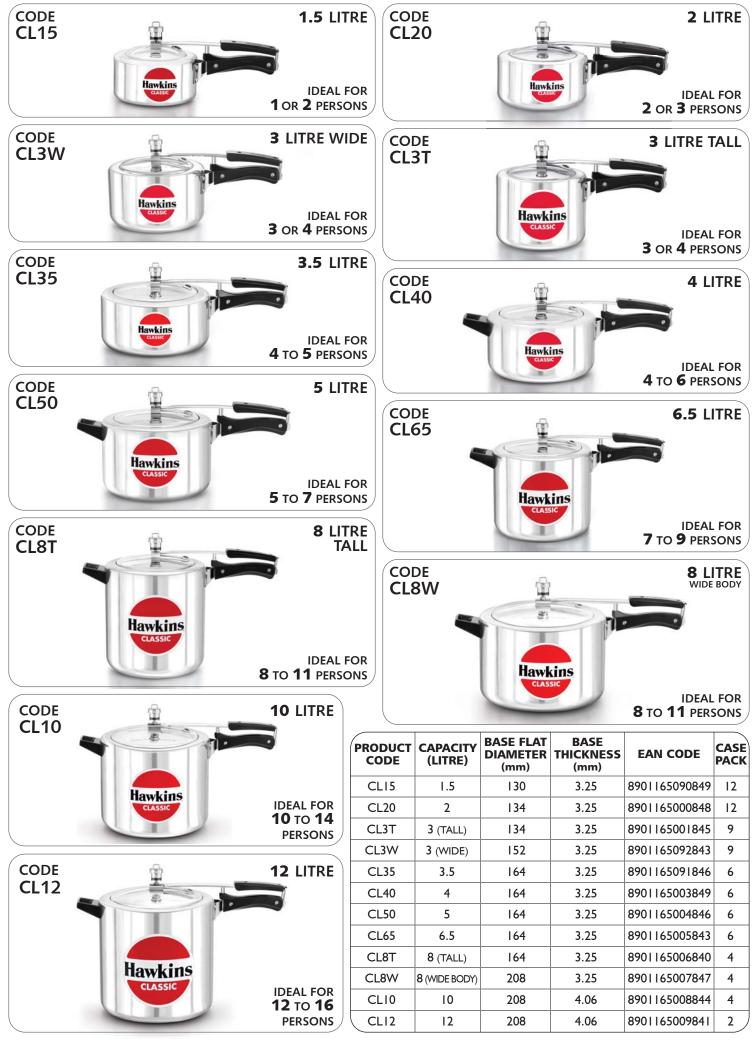
HAWKINS CLASSIC PRESSURE COOKER

The Classic is Hawkins' largest-selling, most popular range of pressure cookers – perhaps because of its attractive combination of features, benefits and price. Each Hawkins Classic features an inside-fitting lid. This design is inherently safer than conventional cookers. Thus Hawkins Classic pressure cookers are pressure-locked for safety – like a jetliner door!

This range was the first to be introduced by Hawkins and has been kept fresh and current by numerous innovations and improvements over the years. The latest improvement is a superior pressure regulating system that controls pressure to a narrower, more efficient range, reduces sprouting of frothy foods (such as *dal*) and is easier to insert and remove.

The safety valve is located under the lid handle bar so that when it operates the steam is safely deflected downwards. The gasket has minimum exposure to steam inside the cooker, does not rub every time the product is opened and closed – so lasts longer.

Stay-cool handles. Fixed sturdy pivot does not put pressure on the plastic handles as it is a part of the metal handle itself. Thus handles last longer. Recommended for use on gas stoves.





4 LITRE CODE: ICL40 The largest selling range of Hawkins Pressure Cookers, the Hawkins Classic, is now offered in a variety of models that are suitable for both gas and induction cooktops.



Classic 1.5, 2, 3, 4 & 5 Litre now available with Induction Base!

thickness of this new range has been suitably modified to work well on gas, induction, electric, ceramic, halogen cooktops also.



PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
ICLI 5	1.5	130	4.06	8901165099842	12
ICL2T	2 (TALL)	130	4.06	8901165400846	9
ICL3T	3 (TALL)	134	4.06	8901165096841	9
ICL3W	3 (WIDE)	152	3.25	8901165093840	9
ICL40	4 (TALL)	152	4.06	8901165094847	6
ICL50	5	164	4.06	8901165095844	6







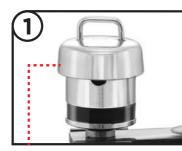
HAWKINS INSTAA PRESSURE COOKER

The Hawkins Instaa Pressure Cooker is hard anodised inside and out. The beautiful, durable black finish given by 60 microns thick hard anodised has several benefits. It is non-toxic, non staining and non-reactive with most foods, making it one of the most hygienic pressure cookers available. It makes the pressure cooker absorb heat faster, making it more energy-efficient. It does not pit or tarnish and stays looking new for years. It is not nonstick. Suitable for both gas & induction. The 4.06 mm extra thick induction base stays flat always and so that heats evenly, food does not burn and stick. The smooth hard anodised finish of the inside cooking surface is ideal for light frying of masalas prior to pressure cooking. And cleaning is so easy too!

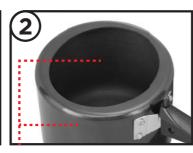




PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
IIH15	1.5	130	4.06	8901165401843	12
IIH2T	2	130	4.06	8901165402840	9
ПНЗТ	3	134	4.06	8901165093642	9



New Efficient Pressure Regulator - Cooks faster, Easy to insert & remove



Hard Anodised inside and out – Non-toxic, hygienic cooking surface, does not pit or tarnish, stays looking new for years. flat on Gas + Induction



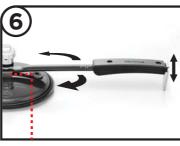
Heavy gauge, Extra-thick Induction Base – heats quickly and evenly, food will not burn or stick, stays



Inside-Fitting Safety Lid will not open till pressure inside drops to a safe level



Shielded Safety Valve -Safely deflects steam downwards when it operates



'Play' or Movement designed in the Lid Handle for perfect sealing & leak-free pressure cooking



Food-grade Gasket – Lasts longer, does not rub each time the lid is opened or closed







INDUCTION COMPATIBLE HAWKINS HEVIBASE PRESSURE COOKER

A double-thick 6.35 mm base, which is hard anodised and an Induction Compatible disc attached under high pressure to ensure a base that is permanent and heats quickly and evenly. The double-thick, heavy gauge base is ideal for light frying before pressure cooking. The base stays flat, never bulges. Plus, all the features of the Hawkins Classic Pressure Cooker.

Suitable for gas, induction, electric, ceramic and halogen cooktops.



Abridged Recipe for Vegetable *Biryani* (Rice Layered with Spicy Vegetables)

IDEAL FOR

5 TO 7 PERSONS

For 5 Litre Model: Serves 7

IH65

IH80

Pressure Cooking Time: 3 minutes

4

4

8901165633824

8901165635828



1. Grind ginger, garlic, chillies into a paste with water.

6.5

8 (WIDE BODY)

2. Boil 5 cups water in cooker. Add salt, spices and rice. Boil 5 minutes without vent weight. Remove cooker from heat. Transfer rice to a colander and drain.

164

200

6.35

6.35

3. Heat one-fourth cup ghee in cooker 2 minutes. Add onions, ginger paste, cut potatoes and cauliflower. Fry 3 minutes. Add cut beans, carrots and peas. Fry 2 minutes. Add red chilli, cumin and *garam masala* powders, tomatoes, coriander and mint leaves, lemon juice and salt. Fry 3 minutes. Add *paneer*. Mix gently. Add 1 cup water. Stir.

4. Remove cooker from heat. Place rice on vegetables. Dribble saffron-milk over rice. Add hot ghee and cumin seeds.

5. Close cooker. Bring to pressure and cook 3 minutes. Remove cooker from heat. Allow to cool naturally. Release pressure. Open cooker.

6. Garnish with almonds and mint leaves. Serve hot with butter or curd.







HAWKINS CERAMIC NONSTICK PRESSURE COOKER

Introducing the Revolutionary New Hawkins Ceramic Nonstick Pressure Cooker series: healthy but tasty – the best of both worlds! The specially formulated ceramic nonstick cooking surface has many wonderful properties for cooking. The German high quality ceramic has excellent release properties and can use up to 36% less oil during cooking. Now cook and stir fry masalas in the base of the cooker with no sticking and burning. The durable nonstick is not spoiled by high heat, which allows you to cook crisper, tastier food quicker. The healthy nonstick is most hygienic – No PFAS, No PFOA, No PTFE, No Heavy Metals. The attractive ceramic spatter finish on the exterior surface is scratch and stain resistant and stays looking new for years. And clean-up is so easy too!

The extra-thick, induction-compatible bottom allows the pressure cooker to work well on gas, induction, electric, ceramic and halogen cooktops. The stainless steel lid maintains the highest levels of quality and hygiene. Recommended for hand washing only.

This revolutionary new nonstick is so durable, it is backed by an unmatched five-year guarantee, a first in India.



PRODUCT	CAPACITY (LITRE)			EAN CODE	CASE PACK
ICC20	2	134	3.25	8901165652641	9
ICC30	3	130	3.25	8901165650647	6



Use of a wooden spatula is recommended, a metal spatula or any sharp object may cause nicks, cuts or chipping. The ceramic coating may stain, fade, scratch, or chip; this is fair wear and tear and is not covered under guarantee. This will not affect the functioning of the pressure cooker.

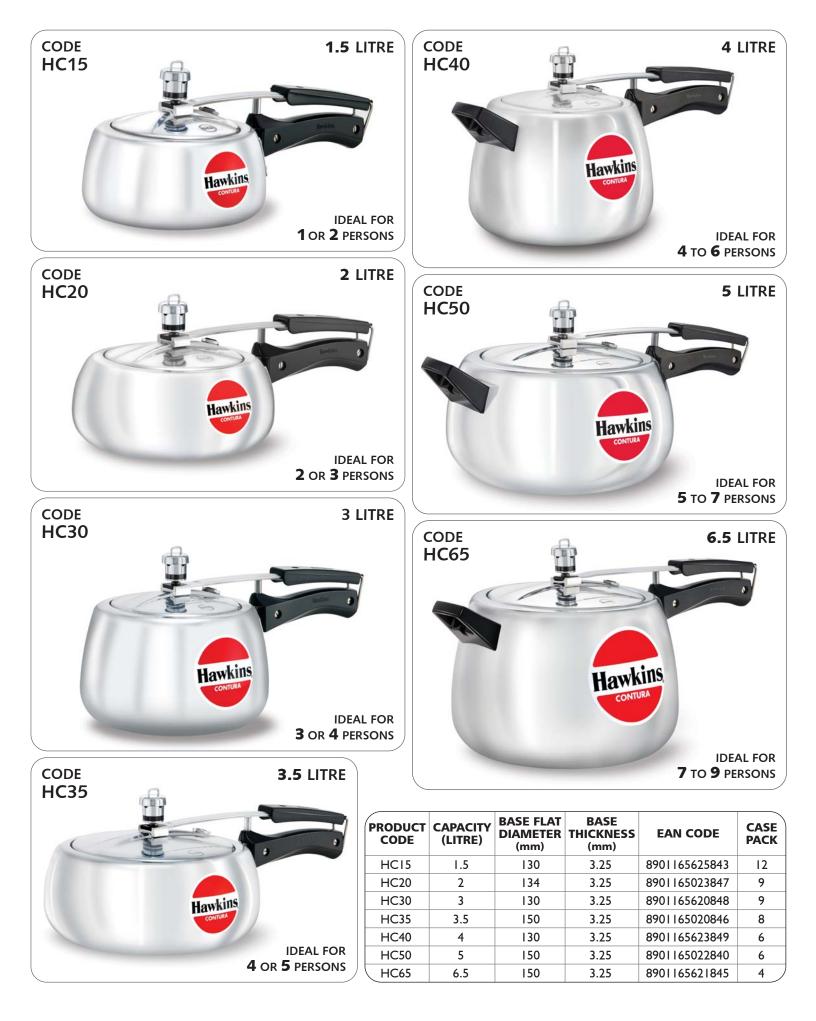






HAWKINS CONTURA PRESSURE COOKER

The Contura has all the features and benefits of the Classic plus a unique body with rounded sides for easier stirring, better visibility and easy removal of food. For difficult dishes which require a lot of stirring, the Contura is the ideal cooker. Stay-cool handles. Recommended for use on gas stoves.







HAWKINS CONTURA BLACK PRESSURE COOKER

The Hawkins Contura Black models have all the features and benefits of the Hawkins Contura Pressure Cooker in a hard anodised body and stainless steel lid. The beautiful, durable black finish given by 60 microns thick hard anodising has two benefits. It makes the pressure cooker absorb heat faster making it more energy-efficient. And the pressure cooker stays looking new for years. Recommended for use on gas stoves.



What is Hard Anodising?

Hard Anodising was first developed by Russian scientists to produce a metal surface tough enough for space travel. The same technology is now used to make the most advanced Pressure Cooker. Through a process of electrolysis at sub-zero temperature using a high intensity electric current, a 60 micron thick layer of aluminium oxide (AI_2O_3) is formed molecule by molecule as an integral part of pure, virgin aluminium. This process is called Hard Anodising. It produces a tough surface with wonderful properties for cooking.

- Thermal-efficient: heats fast and evenly
- Not spoilt by high heat
- 2.4 times harder than steel
- Non-toxic, non-staining, non-reactive with foods
- Will not pit, tarnish or corrode
- Stays looking new for years



3 LITRE CODE: CTR30



CERAMIC-COATED HAWKINS CONTURA PRESSURE COOKER

TOMATO RED

CONTUR

lawkins

The Ceramic-Coated Hawkins Contura has all the features and benefits of the Hawkins Contura Pressure Cooker and has a non-toxic ceramic coating only on the exterior of the cooker body. The Ceramic-Coated body is scratch- and stain-resistant. The mouth of the cooker body is provided with a metallic rim for additional safety. It has a black base that heats quickly. Recommended for use on gas stoves.





PRODUCT	CERAMIC COLOUR	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
CMY30	MUSTARD YELLOW	3	130	3.25	8901165650142	9
CAG30	APPLE GREEN	3	130	3.25	8901165650548	9
CTR30	TOMATO RED	3	130	3.25	8901165650043	9
CMY50	MUSTARD YELLOW	5	150	3.25	8901165651149	6
CAG50	APPLE GREEN	5	150	3.25	8901165651545	6
CTR50	TOMATO RED	5	150	3.25	8901165651040	6







INDUCTION COMPATIBLE HAWKINS CONTURA BLACK XT PRESSURE COOKER

The Induction Compatible Hawkins Contura Black **XT** Pressure Cooker has all the features and benefits of the Hawkins Contura Black Pressure Cooker. Additionally, permanently attached to the **X**tra **T**hick base is a plate of AISI 430 grade magnetic stainless steel which makes the cooker Induction compatible. The 4.88 mm **X**tra **T**hick base cooks quickly and evenly and retains heat well.

Suitable for gas, induction, electric, ceramic and halogen cooktops.



PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
CXT15	1.5	134	4.88	8901165464848	9
CXT20	2	141	4.88	8901165662848	9
CXT30	3	143	4.88	8901165661841	8
CXT35	3.5	150	4.88	8901165663845	6
CXT50	5	150	4.88	8901165660844	4







HAWKINS SS TRI-PLY PRESSURE COOKER

The 3mm extra-thick tri-ply stainless steel body has several benefits: It spreads heat evenly through the base and up the side walls of the pressure cooker, cooking the food quickly and evenly from all sides. Lightly fry or deep fry and mix masalas without any sticking or burning. Cook healthy and hygienic dishes using less oil by virtue of the special tri-ply protection given to the 18/8, food-grade, superior stainless steel cooking surface. The outer surface of AISI 430 magnetic stainless steel makes the pressure cooker work well on gas, induction, electric, ceramic or halogen cooktops. The strong, extra-thick body ensures that the base stays flat and always in contact with the cooking surface.

The wider mouth and sloping walls makes it easier to stir and easier to see the food while cooking. It is more convenient as well to insert and remove containers for indirect cooking inside the pressure cooker body.



PRODUCT	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
HSST35	3.5	143	3	8901165600802	6

Hawkins 3 mm Extra-Thick Tri-Ply

1 Cooking Surface

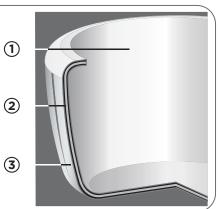
AISI 304 18/8 food-grade Stainless Steel — healthy and low-oil cooking

2 Core

Heavy Gauge Aluminium spreads heat evenly

3 Base & Outer Surface

AISI 430 Magnetic Stainless Steel – Works on Gas and Induction











INDUCTION COMPATIBLE STAINLESS STEEL HAWKINS CONTURA PRESSURE COOKER

The Stainless Steel Hawkins Contura has all the features and benefits of the Hawkins Contura Pressure Cooker, with a body and lid made from superior grade AISI 304 non-magnetic stainless steel. The cooker has an external base of AISI 430 grade magnetic stainless steel which makes it Induction Compatible. It has a 6.6 mm thick sandwich bottom to ensure uniform heating and no hotspots. The base always stays flat and never bulges. The cooker body has curved sides for easy stirring. It stays bright, does not pit or corrode, is extremely hygienic and stays looking new for years. Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.



- Body and Lid 18Cr/8Ni AISI 304 superior surgical grade Non-magnetic stainless steel
- Induction Compatible Base AISI 430 magnetic stainless steel

Recipe for *Gajar ka Halwa* (Carrot Pudding) For 3 Litre Model: Serves 5

carrots	6 large (2 lb 7 oz / 1.1 kg) peeled and grated
milk#	¼ cup ∕ 60 ml
sugar	1 cup + 3 tbsp / 240 g
mava/khoya*	1½ cups + 1½ tbsp / 240 g crumbled
ghee	¼ cup ∕ 50 g
almonds	12 blanched, skins removed and sliced
ł	whole dried milk
////	a alving an Industion use 1/ a

Pressure Cooking Time: 0 minute

- **1.** Put carrots and milk in cooker.
- 2. Close cooker. Bring to full pressure on high heat. Remove cooker immediately from heat. Release pressure with slight lifting of vent weight. Open cooker.
- **3.** Place open cooker with carrots and milk on high heat. Add sugar. Cook till liquid dries up (about 13 minutes), stirring occasionally. Add *mava* and ghee. Cook till ghee shows separately (about 8 minutes), stirring constantly. Serve hot, garnished with almonds.

#When cooking on Induction use 1/2 cup or 120 ml water instead of milk









INDUCTION COMPATIBLE HAWKINS STAINLESS STEEL PRESSURE COOKER

The body and lid are 100% stainless steel. To ensure uniform heating, the bottom has a core of 4.06 mm thick aluminium sandwiched between two sheets of stainless steel. The base always stays flat, never bulges.

Stainless steel stays bright, does not pit or corrode, is easy to clean and extremely hygienic. Can be used safely for light and deep frying and pressure cooking.

Suitable for gas, induction, electric, ceramic and halogen cooktops.









FUTURA PRESSURE COOKER

A beautiful combination of form and function, Futura is the only pressure cooker in the world to have been displayed by The Museum of Modern Art, New York.

Futura cooks on average 46% faster than a microwave oven.

The beautiful, durable black finish given by 60 microns thick hard anodising has two benefits. It makes the pressure cooker absorb heat faster making it more energy-efficient. And the pressure cooker stays looking new for years.

The unique pressure regulating system gives you the convenience of finger-tip pressure release and prevents clogging of the steam vent. The double-thick base stays flat, heats evenly and is ideal for light frying before pressure cooking.

Suitable for gas, electric, ceramic and halogen. Induction Compatible models available in 2 Litre, 3 Litre, 4 Litre, 5 Litre and 6 Litre.









INDUCTION COMPATIBLE FUTURA PRESSURE COOKER IN STAINLESS STEEL

The beautiful form and function of the Futura Pressure Cooker – executed in stainless steel. The 7 mm thick base contains a 4.9 mm thick aluminium disc sandwiched in stainless steel for efficient heat dispersion.

Suitable for gas, electric, ceramic, halogen and induction cooktops.



PRODUCT	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK
FSS40	4	173	7.00	8901165063539	4
FSS55	5.5	173	7.00	8901165062532	4

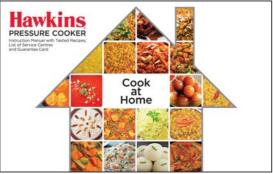
THE HAWKINS TEST KITCHEN

All Cookbooks and Instruction Manuals are written by the Hawkins Test Kitchen. The Test Kitchen writes instructions for the user, develops recipes and solves customer problems. Established in 1984, it has since then tested hundreds of products before launch. If a prototype has some issues the Test Kitchen sends it back to the R&D Centre for improving the design. The Test Kitchen tests products from the consumer's point of view.











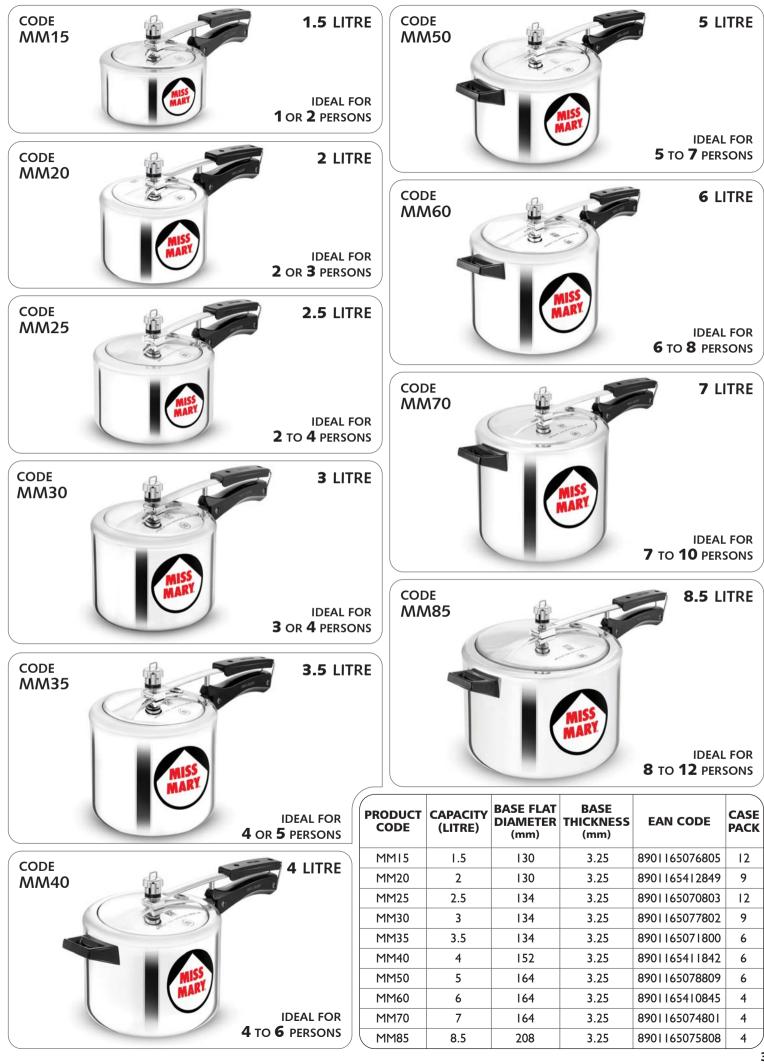


5 LITRE CODE: MM50



MISS MARY PRESSURE COOKER

Miss Mary is a well-made and reliable pressure cooker that will not leak. It will give trouble-free service and is totally safe. Miss Mary Pressure Cookers go through all the applicable rigorous checks and tests as are applied on other pressure cookers manufactured by Hawkins and are quality-certified by the Bureau of Indian Standards (popularly known as ISI). Recommended for use on gas stoves.



MISS MARY Handi

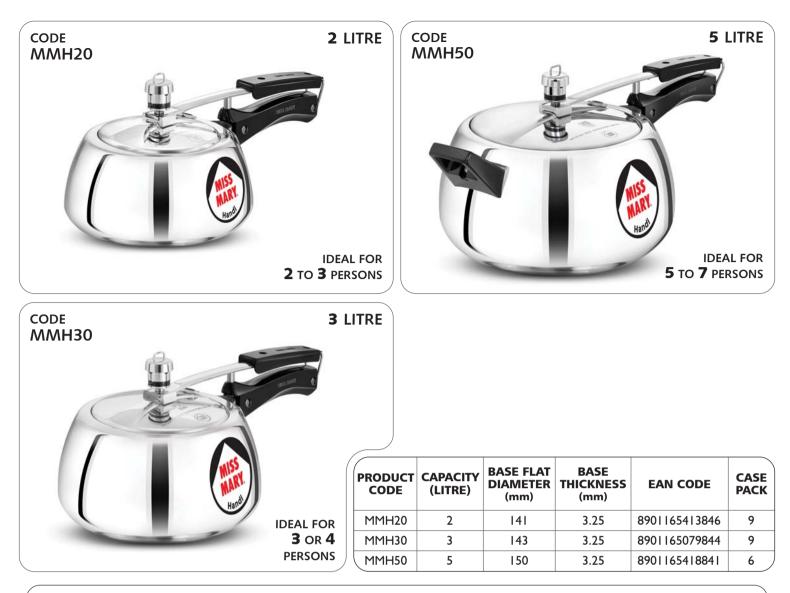


5 LITRE CODE: MMH50



MISS MARY HANDI

Miss Mary Handi pressure cooker features a Curved Body for easy stirring, easy removal of food, better visibility of food. It is made of pure virgin, metal which is stronger and lasts longer. It has an improved Vent Weight (Whistle) which is more efficient, causes less dal sprouting, cooks faster and saves fuel. It also features an inside-fitting lid which will not open under pressure. A Shielded Safety Valve located under the lid handle bar, deflects steam and is more safe. It has sturdy and strong handles which are comfortable to hold. Each Miss Mary cooker is tested to be leak-proof.



Abridged Recipe for Masala Gobi (Spicy Cauliflower) For 3 Litre Model : Serves 12

6 ³ / ₄ cups / 1.6 litres	water
2 tbsp + 1/2 tsp / 32.5 ml	salt
2 medium heads (2½ lb / 1.2 kg)	cauliflower cut into 1¼-1½ inch / 3-4 cm flowerettes with ½ inch / 1 cm stalks; cut remaining tender stalks into ½ inch / 1 cm cubes (720 g)
1½ tbsp / 22.5 ml	poppy seeds
3 tbsp / 30 g	cashew nuts broken into pieces
1 x 1½ inch / 3.8 cm piece (½ oz / 15 g)	fresh ginger
9 small cloves	garlic
9 small cloves 3	garlic green chillies
	5
3	green chillies
3 ¾ cup / 180 ml	green chillies vegetable oil
3 ¾ cup / 180 ml 3 large (1 lb / 450 g)	green chillies vegetable oil onions grated tomatoes blanched,
3 ¾ cup / 180 ml 3 large (1 lb / 450 g) 4 medium (13 oz / 375 g)	green chillies vegetable oil onions grated tomatoes blanched, skins removed and chopped
3 ³ / ₄ cup / 180 ml 3 large (1 lb / 450 g) 4 medium (13 oz / 375 g) ³ / ₄ tsp / 3.8 ml	green chillies vegetable oil onions grated tomatoes blanched, skins removed and chopped turmeric
3 ³ / ₄ cup / 180 ml 3 large (1 lb / 450 g) 4 medium (13 oz / 375 g) ³ / ₄ tsp / 3.8 ml 1 ¹ / ₂ tsp / 7.5 ml	green chillies vegetable oil onions grated tomatoes blanched, skins removed and chopped turmeric coriander powder
3 3/4 cup / 180 ml 3 large (1 lb / 450 g) 4 medium (13 oz / 375 g) 3/4 tsp / 3.8 ml 11/2 tsp / 7.5 ml 3/4 tsp / 3.8 ml	green chillies vegetable oil onions grated tomatoes blanched, skins removed and chopped turmeric coriander powder cumin powder

. . . .

Pressure Cooking Time 2 minutes

1. In a bowl, add $5\frac{3}{4}$ cups/1.4 litres water with 1 tbsp /15 ml salt. Put cauliflower in bowl and keep about 30 minutes. Drain.

2. Grind together poppy seeds and cashew nuts into a paste, gradually adding $\frac{1}{4} \exp \frac{1}{60}$ ml water time to time.

3. Separately grind together ginger, garlic and green chillies into a paste.

4. Heat oil in cooker about 2 minutes. Add onions and fry till golden brown.

5. Add ginger paste, tomatoes, turmeric, coriander, cumin and red chilli powders and remaining salt (1 tbsp $+\frac{1}{2}$ tsp /18 ml). Cook till tomatoes are pulpy, stirring occasionally.

6. Add 1 tbsp/15 ml curd. Stir and fry until curd is well blended (about $\frac{1}{2}$ minute). Add remaining curd in the same way, a tablespoon at a time, till all curd is used. Stir and fry till oil shows separately (about 3 minutes).

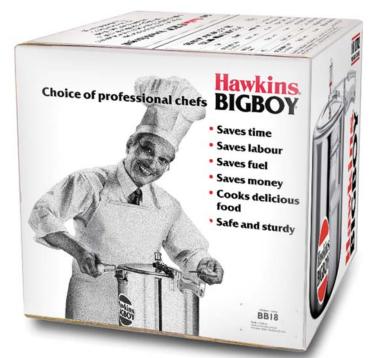
7. Add cauliflower. Stir fry about 5 minutes. Add remaining water ($\frac{3}{4}$ cup/180 ml). Mix.

8. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 2 minutes.

9. Remove cooker from heat. Release pressure with slight lifting of vent weight.

10. Open cooker. Add cashew nut paste. Return cooker to medium heat. Cook about 2 minutes, stirring gently. Serve hot, garnished with coriander leaves.

Hawkins BIGBOY



HAWKINS BIGBOY PRESSURE COOKER

The Bigboy range has been specially designed to cook large quantities of food quickly and economically. It is most useful in restaurants, hotels, canteens in factories, hospitals, schools and colleges. Also, canteens in many civil or military government establishments are using the Hawkins Bigboy.

The 18 Litre and 22 Litre Bigboy Pressure Cookers have a pair of sturdy lifting handles attached to the sides of the pressure cooker for convenience in handling the heavy weight carried by such pressure cookers. The plastic handles of all Bigboy Pressure Cookers are made from reinforced fibreglass for extra strength. Similarly, all other components of Bigboy Pressure Cookers are made for heavy duty. A chain is attached to the vent weight to prevent loss in busy kitchens.

Recommended for use on gas or kerosene stoves. They may also be used on coal burning or firewood stoves provided a suitable gap of at least 1 inch is kept between the fuel and the bottom of the cooker.









HAWKINS CLASSIC PRESSURE COOKER WITH SEPARATORS

Make a quick-n-easy, delicious, healthful meal using the Hawkins Separator Set, that can cook 2 or 3 dishes at the same time in your Hawkins pressure cooker. Cook healthier, low-oil foods in pure steam. Save more time, more fuel. Plus, clean-up is much easier! Separator Sets have 2 or 3 food containers and a stand for convenient insertion and removal of the stack of containers. The versatile containers can also be used for steaming foods that are to be kept out of water, and for reheating foods conveniently.

Separator Sets are made of pure, virgin aluminium, and are presently offered packed inside 3 Hawkins Classic Pressure Cooker models: 5 Litre (with 2 containers) and 6.5 Litre & 10 Litre pressure cookers (with 3 containers). All 3 sizes are also offered without Separator Sets (see page 4).





PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	EAN CODE	CASE PACK	IDEAL FOR
CL51	5	164	3.25	8901165004945	6	2-3 Persons
CL66	6.5	164	3.25	8901165005942	6	3-4 Persons
CLII	10	208	4.06	8901165008943	3	4-6 Persons





TWO-DISH SET & THREE-DISH SET

Make a quick-n-easy, delicious, healthful meal using these Sets in your Hawkins pressure cooker, that can cook 2 or 3 dishes at the same time. Cook healthier, low-oil foods in pure steam. Save more time, more fuel. Plus, clean-up is much easier! These Sets have 2 or 3 hard anodised as well as 2 stainless steel food containers for healthy and hygienic cooking, and a stand for convenient insertion and removal of the stack of containers. The versatile containers can also be used for steaming foods that are to be kept out of water, and for reheating foods conveniently.

The Hard Anodised Two-Dish Set is suitable for use in many of our pressure cooker models between 4 and 6 Litre, and the Three-Dish Set for many of our pressure cooker models between 6.5 and 12 Litre.

The Stainless Steel Two-Dish Set is suitable for use in our pressure cooker models between 3 Litre Tall Classic & 4 Litre Contura







PRODUCT CODE	NUMBER OF CONTAINERS	CAPACITY OF CONTAINERS (in ml)	EAN CODE	CASE PACK				
ADS5	2	880	8901165925103	12				
ADS65	3	880, 1300	8901165925110	12				
STAINLESS STEEL								
SDS3	2	500, 775	8901165924052	12				



TWO-DISH

CODE



HAWKINS IDLI STANDS

Make *idlis* easily and quickly at home, even if you've never made them before, with the Hawkins Idli Stand. Choose from 4 models for



A choose from 4 models for making 12 or 18 delicious, fluffy *idlis* at a time – in 6 minutes! Each Hawkins Idli Stand is securely packed in its own full-colour box, with full instructions on how to make *idli, chutney* and *sambar*.

NEW! STAINLESS STEEL IDLI STAND

CAPACITY: 12 *IDLIS* CODE: SSID5



PRODUCT	CAPACITY	DESIGNED FOR	EAN CODE	CASE PACK
ID12S	12 Idlis	3 Litre Tall	8901165913001	48
ID12L	12 Idlis	5 Litre	8901165910000	36
SSID5	12 Idlis	5 Litre	8901165914008	18
ID18L	18 Idlis	6.5 Litre	8901165911007	24

Hawkins MINIATURE



HAWKINS MINIATURE COOKER

A faithful, non-working miniature reproduction of the 5 Litre Hawkins Classic Pressure Cooker – the body diameter is just 5.4 cm! The Hawkins Miniature Cooker comes individually packed in a scaled-down version of the Hawkins 5 Litre unit carton. 32 individually packed units are contained in an attractive full-colour display carton for effective display.

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PRODUCT CODE	EAN CODE	CASE PACK	
MIN	8901165930008	32	



HAWKINS PRESSURE COOKER GRID

Use the versatile Hawkins Grid to;

- Steam food above the water (rather than immersed in liquid with flavours blending)
- Minimise contact between food and the cooking liquid and/or the base
- Steam foods in containers or cups
- As a coaster or heat pad for the hot cooker body Grids are available in 11cm and 17cm diameter, suitable for Hawkins pressure cookers of mouth diameter 12cm and 18cm or more respectively.

PRODUCT CODE	DIAMETER (cm)	EAN CODE	CASE PACK		
	ALUMIN	IUM			
GRID I I AL	11	8901165920160	5		
GRID 17AL	17	8901165920177	5		
STAINLESS STEEL					
GRID11SS	11	8901165920184	5		
GRID I 7SS	17	8901165920191	5		





Hawkins ~	Bepair Kit Hawkins
FOR PRESSURE COOKERS:*	5 Reasons to buy
de de con	5 Reasons to buy the Hawkins Repair Kit
CLASSIC 3.5, 4, 5, 6.5 Litre 8 Litre (TALL) *MADE FROM 2013 ONWARDS	Repair your pressure cooker yourself with just a screwdriver. Other parts and tools are in this pack.
THIS PACK CONTAINS: CODE NET QTY.	Your pressure cooker
BODY HANDLE WITH STUD AND SCREW B13 1 U (Version 2013)	can be repaired and back to work in 5 minutes.
SUBSIDIARY BODY HANDLE WITH SCREW SBH05 1 U (Version 2013)	Guarantee of genuine parts.
HAWKINS PRESSURE COOKER GASKET SG 1 U	No risk of spurious parts
HAWKINS SAFETY VALVE SV 1 U HAWKINS SPANNER SP19 1 U	when you buy parts later.
	No charge for repair and avoid untrained or unscrupulous mechanics.
HAWKINS COOKERS LTD., MAKER TOWER F 101 CUFFE PARADE, MUMBAI 400 005 MAHARASHTRA, INDIA	Take the kit abroad or to
CONSUMERS: ANY QUESTIONS OR COMMENTS? CONTACT: HAWKINS SERVICE DEPARTMENT UDYOG MANDIR 2, MAHIM, MUMBAI 400 016, MAHARASHTRA TEL: (022) 24 440 807, conserve@hawkinscookers.com	a town where there is no Hawkins Authorised Service Centre.
www.hawkinscookers.com	INSIDE: Repair instructions with illustrations to help you repair your cooker yourself.

THE HAWKINS REPAIR KIT

Now you can do some repairs of your pressure cooker yourself and get back to cooking in just five minutes! All you need is a screwdriver – the other parts and tools are all there in the Hawkins Repair Kit. No more risk of using spurious parts, incurring unnecessary repair costs or dealing with untrained, unscrupulous mechanics. This kit is ideally suited to be used abroad, or in towns where there is no Hawkins Authorised Service Centre nearby.

PRODUCT CODE	EAN CODE	CASE PACK	
KIT5L	8901165941011	10	





HAWKINS GENUINE SPARE PARTS

Hawkins has developed a complete range of genuine spare parts that may be required through the life of any Hawkins model across the entire range of our pressure cookers.

Simple replacement of parts like gasket, safety valve and handles can be done by you by following instructions provided in our cookbooks or on our website. Other repairs must be done only by an Hawkins authorized service centre or representative. Expert, lifelong free service is available from over 800 Hawkins Authorised Service Centres in India. The list of Service Centres accompanies each pressure cooker shipped in India.

Pressure Cookers exported to other countries carry details of the party to be contacted in case of any requirement of parts or service.



Hawkins GENUINE PARTS List of Packaged Parts of the Pressure Cooker

GASKET	
Hawke PRESSURE C	
GASK For 1.5 Li Pressure Ci code: A00	ET

OLD CODE	NEW CODE	PART NAME	APPLICABILITY
		Hawkins Gas	ket
A00-09	MG	Mini	I.5L, XT 2L, SSC I.5L-2L, MM 2L, MMH 2L
BGI*	BG*	Baby	2L-3L, All Contura 4L, MM 2.5L-3.5L, MMH 3L
B25-09	BGSS	SS Baby	SS 2L-3L Tall, SSC 3L
A30-09	WG	Wide	Classic 3L Wide, MM 4L
B10-09*	SG*	Standard	3.5L-8L Tall (except as above) SS 3L-7L, SSC 3.5L-5L
D10-09	IG	Intermediate	8L Wide Body-12L, BB 14L
D30-09	IGSS	SS Intermediate	SS 8L Wide Body & 10L
E20-09	LG	Bigboy	18L & 22L

OLD CODE	NEW CODE	APPLICABILITY		
Futura Sealing Ring				
F05-16	MGF	2L		
F40-16	BGF	3L		
FI0-16	SGF	3.5L-7L,FSS 4L & 5.5L		
070-16	070-16 IGF 7L Jumbo & 9L			
* Gaskets offered in Header Cards:				

Header Card fo Code:	BG24
Configuration:	24 units
Hoador Card fo	se sc.
Header Card fo	or SG: SG24

VENT WEIGHT / PRESSURE REGULATOR				
Aller Contraction and	OLD CODE	NEW CODE	APPLICABILITY	
61 core B10-20	Hav	wkins Ve	ent Weight/Pressure Regulator	
9	B10-20	VW75	1.5L-12L v.'75/'95, SS, SSC, BB. Use with B10-18, B11-18, D10-18	
III	H10-20	VW05	1.5L-12L v.'05/'13, New MM 2021 Use with H10-18, H80-18	
MAR 2 ALTER TO 12 ALTER MAR 2 ALTER TO 12 ALTER 16. Replay Three 2 Alter (Annual A		Futu	ira Pressure Regulator	
Manua	F10-14	VWF	All Futura	

VENT TUBE / STEAM VENT				
VT75		OLD CODE	NEW CODE	APPLICABILITY
Ø		Н	awkins	Vent Tube with Nut & Washer
		BI0-18	VT75	2L-8L Tall v. 1975. Use with B10-20
M	kins	B - 8	VT95	1.5L-8L Tall v.1995. Use with B10-20
	PRESS	HI0-18	VT13	1.5L-8L Tall, All Contura v.'05/'13 (excluding SSC). Use with H10-20
X		D10-18	VTI75	8L Wide Body-12L v. '75/'95, BB.
	CO			Use with B10-20
led	OKE	H80-18	VTI13	8L Wide - 12L v.'05/'13. Use with H10-20
For 2 Litre to		F	utura S	Steam Vent with Nut & Washer
to 8 Litre (Tall) version 1975	1	FI2-I3	VTF	Futura HA 2L-9L
		F50-13	VTFSS	SSF 4L & 5.5L



OLD CODE	NEW CODE	APPLICABILITY					
Hawkins Safety Valve							
SVI	SV*	1.5L-14L (All Hawkins)					
E20-10	SVBB	Bigboy 18L & 22L					
Futura Safety Valve							
F10-12	SVF	HA 2L-9L					
F50-12	SVFSS	SS 4L & 5.5L					
* SV offere Heade	d in er Card:	Code: SV25 Configuration: 25 units					

/					
	OLD	NEW			
BODY HANDLE	CODE	CODE	APPLICABILITY		
	Hawkins Sub. Body Handle with Screw				
Sector Antonio State	BI5-05*	SBH75	4L-12 L v.1975		
Hawkins.	B19-05*	SBH05	3.5L-12 L v.'95/'05 (excluding Contura)		
PRESSURE COOKER	M19-05	SBHC5	All Contura 3.5L-6.5L		
	E02-05	SBHBB14	Bigboy I 4L		
B SO wandle	P65-05	SBHSS13	4L-8L with screw (use with Nut of SNSS)		
Subsidiary Body Handle With Screw & Nut With Screw & Litre to 10 Litre For Stainless Steel 4 Litre to 10 Litre Version 1995	B39-05	SBHSS95	4L-10L with screw & nut v.1995		
*Now with screw. B15-05/B19-05	Futura Short Body Handle with Screw & Nut				
replace B10-05/B11-05 respectively. For Thane v.2013 cookers, use	F57-04	SBHFSS4	SSF 4L		
P65-05 (poly pouch part), not B19-05.	F59-04	SBHF	4L-9L & SSF 5.5L		

LID HANDLE WITH RIVETS

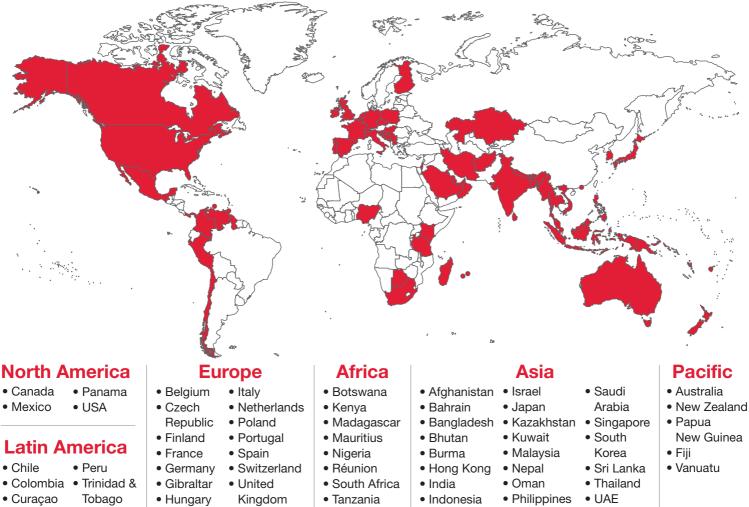


	NEW CODE	APPLICABILITY				
Hawkins Lid Handle with Rivets						
B21-13	LPH	I.5L-8L Tall				
D21-13	LPHI	8L Wide Body-12L				
E30-13	LPHBB	Bigboy 4L-22L				
Futura Lid Handle with Screws						
F09-08	LPHF2	2L				
F49-08	LPHF3	3L				
F19-08	LPHFS	3.5L-7L, SSF 4L & 5.5L				
079-08	LPHFJ	7L Jumbo-9L				



OLD CODE	NEW CODE	APPLICABILITY	OLD CODE	NEW CODE	APPLICABILITY	
Hawkins Body Handle With 2 Studs & 2 Screws				Futura Long Body Handle With Screw & Washer (& Nut#)		
BI5-01*	BH75	2L-12L v.1975	F09-01	BHF2	2L	
B19-01*	BH95	1.5L-12L v.'95/'05	F49-01	BHF3	3L	
B21-01	BH13	1.5L-12 L v.2013	F39-01	BHF4	3.5L-4L	
E01-01	BHBB14	Bigboy 14L v.2013	F57-01	BHFSS4	SSF 4L#	
E29-01	BHBB22	Bigboy 18L & 22L	F19-01	BHF94	5L-7L v.'84/'94#	
(MMBH I	BHMM	MM 1.5L-8.5L	F59-01	BHFSTD	5L-7L v. 2005	
* Now with studs & screws. B15-01/B19-01					& SSF 5.5L#	
replace B10-01/B11-01 respectively			079-01	BHFJ	7L Jumbo-9L#	

65 Countries in which Our 110 Million Products (Pressure Cookers & Cookware) have been sold.



Iran

- Guyana Venezuela
- Ireland Yugoslavia

- Qatar
 - Vietnam

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Hawkins

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