



PRESSURE COOKER CATALOG 2022

HAWKINS CLASSIC

New



16
MODELS

HAWKINS HEVIBASE



6
MODELS

HAWKINS CONTURA

HAWKINS CONTURA BLACK



7
MODELS

7
MODELS

HAWKINS CONTURA BLACK XT



4
MODELS

CERAMIC-COATED HAWKINS CONTURA



6
MODELS

HAWKINS STAINLESS STEEL

STAINLESS STEEL HAWKINS CONTURA



9
MODELS

5
MODELS

FUTURA STAINLESS STEEL

FUTURA HARD ANODISED



2
MODELS

13
MODELS

MISS MARY

MISS MARY HANDI



10
MODELS

3
MODELS

HAWKINS BIGBOY



3
MODELS

ACCESSORIES







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. From February 1, 2021, the Government of India has made it mandatory to list all Pressure Cookers manufactured and sold in India with the Bureau of Indian Standards, commonly known as ISI. All Pressure Cookers manufactured by us thereafter carry the ISI mark.

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



3 LITRE WIDE
CODE: ICL3W



Classic 3 Litre Wide
now also available
with Induction Base!

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, except the newly launched Induction Compatible 3 Litre wide which can be used on gas, induction, electric, ceramic and halogen cooktops also.

CODE CL15 1.5 LITRE



IDEAL FOR 1 OR 2 PERSONS

CODE CL20 2 LITRE



IDEAL FOR 2 OR 3 PERSONS

CODE CL3T 3 LITRE TALL



IDEAL FOR 3 OR 4 PERSONS

CODE CL3W 3 LITRE WIDE



IDEAL FOR 3 OR 4 PERSONS

CODE ICL3W INDUCTION COMPATIBLE 3 LITRE WIDE

New



IDEAL FOR 3 OR 4 PERSONS

CODE CL35 3.5 LITRE



IDEAL FOR 4 TO 5 PERSONS

CODE CL40 4 LITRE



IDEAL FOR 4 TO 6 PERSONS

CODE CL50 5 LITRE



IDEAL FOR 5 TO 7 PERSONS

CODE CL10 10 LITRE



IDEAL FOR 10 TO 14 PERSONS

CODE CL65 6.5 LITRE



IDEAL FOR 7 TO 9 PERSONS

CODE CL12 12 LITRE



IDEAL FOR 12 TO 16 PERSONS

CODE CL8T 8 LITRE TALL



IDEAL FOR 8 TO 11 PERSONS

CODE CL8W 8 LITRE WIDE BODY



IDEAL FOR 8 TO 11 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
CL15	1.5	130	3.25	1175	12
CL20	2	134	3.25	1350	12
CL3T	3 (TALL)	134	3.25	1575	9
CL3W	3 (WIDE)	152	3.25	1650	9
ICL3W	3 (WIDE)	152	3.25	1750	9
CL35	3.5	164	3.25	1725	6
CL40	4	164	3.25	1900	6
CL50	5	164	3.25	2150	6
CL65	6.5	164	3.25	2375	6
CL8T	8 (TALL)	164	3.25	2575	4
CL8W	8 (WIDE BODY)	208	3.25	2650	4
CL10	10	208	4.06	3000	4
CL12	12	208	4.06	3500	2



5 LITRE
CODE: IH50



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.

CODE
IH20



2 LITRE

IDEAL FOR
2 OR 3 PERSONS

CODE
IH30



3 LITRE

IDEAL FOR
3 OR 4 PERSONS

CODE
IH35



3.5 LITRE

IDEAL FOR
4 OR 5 PERSONS

CODE
IH50



5 LITRE

IDEAL FOR
5 TO 7 PERSONS

CODE
IH65



6.5 LITRE

IDEAL FOR
7 TO 9 PERSONS

CODE
IH80



8 LITRE
WIDE BODY

IDEAL FOR
8 TO 11 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
IH20	2	144	6.35	1700	9
IH30	3	144	6.35	2025	6
IH35	3.5	164	6.35	2250	6
IH50	5	164	6.35	2675	6
IH65	6.5	164	6.35	2900	4
IH80	8 (WIDE BODY)	200	6.35	3425	4

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

For 5 Litre Model: Serves 7

Pressure
Cooking
Time:
3 minutes



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



3 LITRE
CODE: HC30



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.

**CODE
HC15**

1.5 LITRE



**IDEAL FOR
1 OR 2 PERSONS**

**CODE
HC40**

4 LITRE



**IDEAL FOR
4 TO 6 PERSONS**

**CODE
HC20**

2 LITRE



**IDEAL FOR
2 OR 3 PERSONS**

**CODE
HC50**

5 LITRE



**IDEAL FOR
5 TO 7 PERSONS**

**CODE
HC30**

3 LITRE



**IDEAL FOR
3 OR 4 PERSONS**

**CODE
HC65**

6.5 LITRE



**IDEAL FOR
7 TO 9 PERSONS**

**CODE
HC35**

3.5 LITRE



**IDEAL FOR
4 OR 5 PERSONS**

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HC15	1.5	130	3.25	1200	12
HC20	2	134	3.25	1450	9
HC30	3	130	3.25	1675	9
HC35	3.5	150	3.25	1875	8
HC40	4	130	3.25	1975	6
HC50	5	150	3.25	2275	6
HC65	6.5	150	3.25	2525	4

Hawkins
Contura
 BLACK



5 LITRE
CODE: CB50



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.

CODE
CB15

1.5 LITRE



IDEAL FOR
1 OR 2 PERSONS

CODE
CB40

4 LITRE



IDEAL FOR
4 TO 6 PERSONS

CODE
CB20

2 LITRE



IDEAL FOR
2 OR 3 PERSONS

CODE
CB50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

CODE
CB30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

CODE
CB65

6.5 LITRE



IDEAL FOR
7 TO 9 PERSONS

CODE
CB35

3.5 LITRE

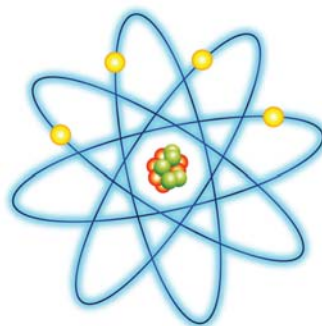


IDEAL FOR
4 OR 5 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
CB15	1.5	130	3.25	1625	12
CB20	2	134	3.25	1950	9
CB30	3	130	3.25	2225	9
CB35	3.5	150	3.25	2425	8
CB40	4	130	3.25	2600	6
CB50	5	150	3.25	3075	6
CB65	6.5	150	3.25	3350	4

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 (Al_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

Hawkins® Contura® **XT** BLACK



5 LITRE
CODE: CXT50



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 **Xtra Thick** base is a plate of AISI 430 grade magnetic stainless steel which makes the cooker Induction compatible. The 4.88 mm **Xtra Thick** base cooks quickly and evenly and retains heat well.

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

CODE
CXT20

2 LITRE



IDEAL FOR
2 OR 3 PERSONS

CODE
CXT35

3.5 LITRE



IDEAL FOR
4 OR 5 PERSONS

CODE
CXT30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

CODE
CXT50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
CXT20	2	141	4.88	2225	9
CXT30	3	143	4.88	2550	8
CXT35	3.5	150	4.88	2875	6
CXT50	5	150	4.88	3525	4



**4.88 mm Xtra Thick Base
is more Durable, stays flat
on Gas + Induction**

CERAMIC-COATED
Hawkins
Contura
 PRESSURE COOKER

3 LITRE
 CODE: CTR30



**CERAMIC-COATED HAWKINS CONTURA
 PRESSURE COOKER**

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.



**Black base
 heats quickly**

CODE
CMY30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

CODE
CMY50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

CODE
CAG30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

CODE
CAG50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

CODE
CTR30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

CODE
CTR50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

PRODUCT CODE	CERAMIC COLOUR	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
CMY30	MUSTARD YELLOW	3	130	3.25	2375	9
CAG30	APPLE GREEN	3	130	3.25	2375	9
CTR30	TOMATO RED	3	130	3.25	2375	9
CMY50	MUSTARD YELLOW	5	150	3.25	3225	6
CAG50	APPLE GREEN	5	150	3.25	3225	6
CTR50	TOMATO RED	5	150	3.25	3225	6

STAINLESS STEEL
Hawkins
Contura



3 LITRE
CODE: SSC30



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.

CODE
SSC15

1.5 LITRE



IDEAL FOR
1 OR 2
PERSONS

CODE
SSC35

3.5 LITRE



IDEAL FOR
4 OR 5
PERSONS

CODE
SSC20

2 LITRE



IDEAL FOR
2 OR 3
PERSONS

CODE
SSC50

5 LITRE



IDEAL FOR
5 TO 7
PERSONS

CODE
SSC30

3 LITRE



IDEAL FOR
3 OR 4
PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
SSC15	1.5	125	6.6	2400	9
SSC20	2	127	6.6	2725	6
SSC30	3	131	6.6	3150	6
SSC35	3.5	155	6.7	3425	6
SSC50	5	156	6.6	3825	4



- 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
- * whole dried milk

#When cooking on Induction use ½ cup or 120 ml water instead of milk

**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.



Hawkins[®]

STAINLESS STEEL



5 LITRE
CODE: HSS50



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.

CODE
HSS15



1.5 LITRE

IDEAL FOR
1 OR 2 PERSONS

CODE
HSS20



2 LITRE

IDEAL FOR
2 OR 3 PERSONS

CODE
HSS3T



3 LITRE
TALL

IDEAL FOR
3 OR 4 PERSONS

CODE
HSS3W



3 LITRE

IDEAL FOR
3 OR 4 PERSONS

CODE
HSS40



4 LITRE

IDEAL FOR
4 TO 6 PERSONS

CODE
HSS50



5 LITRE

IDEAL FOR
5 TO 7 PERSONS

CODE
HSS60



6 LITRE

IDEAL FOR
6 TO 8 PERSONS

CODE
HSS80



8 LITRE

IDEAL FOR
8 TO 11 PERSONS

CODE
HSS10



10 LITRE

IDEAL FOR
10 TO 14 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HSS15	1.5	125	5.81	2250	9
HSS20	2	130	5.81	2575	8
HSS3T	3 (TALL)	130	5.81	3025	6
HSS3W	3	158	5.81	3150	6
HSS40	4	158	5.81	3425	4
HSS50	5	158	5.81	3675	4
HSS60	6	158	5.81	4050	4
HSS80	8	196	7.00	5400	4
HSS10	10	196	7.00	5875	2

Induction
Compatible
Base
AISI 430
magnetic
stainless
steel



Body and Lid
18Cr/8Ni AISI 304
surgical grade
non-magnetic
stainless steel



5 LITRE
CODE: IFP50



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.

CODE
FP20



CODE
IFP20



INDUCTION
COMPATIBLE

2 LITRE

IDEAL FOR
2 OR 3 PERSONS

CODE
FP30



CODE
IFP30



INDUCTION
COMPATIBLE

3 LITRE

IDEAL FOR
3 OR 4 PERSONS

CODE
FP40



CODE
IFP40



INDUCTION
COMPATIBLE

4 LITRE

IDEAL FOR
4 TO 6 PERSONS

CODE
FP50



CODE
IFP50



INDUCTION
COMPATIBLE

5 LITRE

IDEAL FOR
5 TO 7 PERSONS

CODE
FP60



CODE
IFP60



INDUCTION
COMPATIBLE

6 LITRE

IDEAL FOR
6 TO 8 PERSONS

CODE
FP7T



7 LITRE

IDEAL FOR
7 TO 10 PERSONS

CODE
FP7J



7 LITRE
JUMBO

IDEAL FOR
7 TO 10 PERSONS

CODE
FP90



9 LITRE

IDEAL FOR
9 TO 13 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
FP20	2	134	6.35	3375	6
IFP20	2	134	6.35	3500	8
FP30	3	152	6.35	3775	6
IFP30	3	152	6.35	3900	6
FP40	4	179	6.35	4400	4
IFP40	4	179	6.35	4575	4
FP50	5	179	6.35	4625	4
IFP50	5	179	6.35	4825	4
FP60	6	179	6.35	4950	4
IFP60	6	179	6.35	5150	4
FP7T	7	179	6.35	5325	2
FP7J	7 (JUMBO)	200	6.35	5400	2
FP90	9	200	6.35	6225	2

STAINLESS STEEL
FUTURA®
PRESSURE COOKER



4 LITRE
CODE: FSS40



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.

CODE
FSS40

4 LITRE



IDEAL FOR
4 TO 6 PERSONS

CODE
FSS55

5.5 LITRE



IDEAL FOR
6 OR 7 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
FSS40	4	173	7.00	5075	4
FSS55	5.5	173	7.00	5650	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.



MISS MARY[®]

PRESSURE COOKER



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.

CODE
MM15



1.5 LITRE

IDEAL FOR
1 OR 2 PERSONS

CODE
MM20



2 LITRE

IDEAL FOR
2 OR 3 PERSONS

CODE
MM25



2.5 LITRE

IDEAL FOR
2 TO 4 PERSONS

CODE
MM30



3 LITRE

IDEAL FOR
3 OR 4 PERSONS

CODE
MM35



3.5 LITRE

IDEAL FOR
4 OR 5 PERSONS

CODE
MM40



4 LITRE

IDEAL FOR
4 TO 6 PERSONS

CODE
MM50



5 LITRE

IDEAL FOR
5 TO 7 PERSONS

CODE
MM60



6 LITRE

IDEAL FOR
6 TO 8 PERSONS

CODE
MM70



7 LITRE

IDEAL FOR
7 TO 10 PERSONS

CODE
MM85



8.5 LITRE

IDEAL FOR
8 TO 12 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
MM15	1.5	130	3.25	1025	12
MM20	2	130	3.25	1100	9
MM25	2.5	134	3.25	1150	12
MM30	3	134	3.25	1250	9
MM35	3.5	134	3.25	1300	6
MM40	4	152	3.25	1475	6
MM50	5	164	3.25	1625	6
MM60	6	164	3.25	1775	4
MM70	7	164	3.25	1975	4
MM85	8.5	208	3.25	2150	4

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.

CODE
MMH20

2 LITRE



IDEAL FOR
2 TO 3 PERSONS

CODE
MMH50

5 LITRE



IDEAL FOR
5 TO 7 PERSONS

CODE
MMH30

3 LITRE



IDEAL FOR
3 OR 4 PERSONS

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
MMH20	2	141	3.25	1200	9
MMH30	3	143	3.25	1350	9
MMH50	5	150	3.25	1725	6

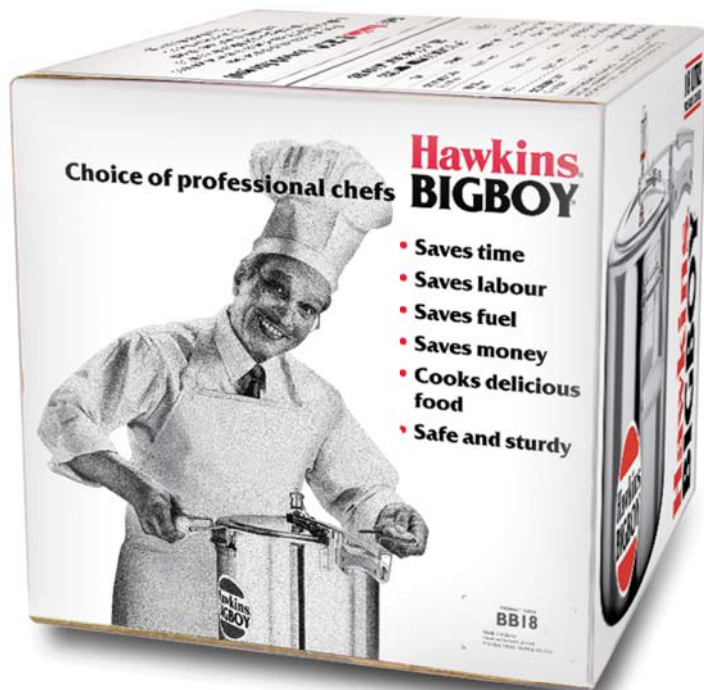
Abridged Recipe for Masala Gobi (Spicy Cauliflower) For 3 Litre Model : Serves 12

Pressure Cooking Time 2 minutes

- | | |
|---|--|
| 6¾ cups / 1.6 litres | water |
| 2 tbsp + ½ 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 |
| 3 | green chillies |
| ¾ cup / 180 ml | vegetable oil |
| 3 large (1 lb / 450 g) | onions grated |
| 4 medium (13 oz / 375 g) | tomatoes blanched, skins removed and chopped |
| ¾ tsp / 3.8 ml | turmeric |
| 1½ tsp / 7.5 ml | coriander powder |
| ¾ tsp / 3.8 ml | cumin powder |
| 1½ tsp / 7.5 ml | red chilli powder |
| ¾ cup / 180 ml | curd beaten |
| 1½ tbsp / 22.5 ml | coriander leaves chopped |

1. In a bowl, add 5¾ 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 ¼ cup / 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 + ½ 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 ½ 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 (¾ 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.



18 LITRE
CODE: BB18

CODE
BB14

14 LITRE



IDEAL FOR
14 TO 18
PERSONS

CODE
BB18

18 LITRE



IDEAL FOR
18 TO 24
PERSONS

CODE
BB22

22 LITRE



IDEAL FOR
22 TO 30
PERSONS

COOK LARGE QUANTITIES OF HEALTHY, TASTY FOOD QUICKLY AND ECONOMICALLY

ITEM	QUANTITY	COOKING TIME
RICE	16 kg/35.3 pounds	29 minutes
RED GRAM (<i>Tur Dal</i>)	15 kg/33.1 pounds	29 minutes
SPICED CHICKPEAS CURRY (<i>Channa Masala</i>)	13 kg/28.7 pounds	48 minutes
SPICED MUTTON CURRY (<i>Mutton Masala</i>)	16 kg/35.3 pounds	39 minutes

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
BB14	14	208	4.06	4075	3
BB18	18	245	4.88	6500	2
BB22	22	245	4.88	7275	2



Hawkins[®]

CLASSIC

WITH SEPARATORS



**5 LITRE
WITH SEPARATORS
CODE: CL51**

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).



6.5 LITRE WITH SEPARATORS



**CODE
CL66**

10 LITRE WITH SEPARATORS



**CODE
CL11**

PRODUCT CODE	CAPACITY (LITRE)	BASE FLAT DIAMETER (mm)	BASE THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK	IDEAL FOR
CL51	5	164	3.25	2375	6	2-3 Persons
CL66	6.5	164	3.25	2675	6	3-4 Persons
CL11	10	208	4.06	3425	3	4-6 Persons

Hawkins®

TWO-DISH SET THREE-DISH SET

THREE DISH SET
CODE: ADS65



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 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 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.



TWO-DISH SET

CODE
ADS5



THREE-DISH SET

CODE
ADS65



PRODUCT CODE	NUMBER OF CONTAINERS	CAPACITY OF CONTAINERS	PRODUCT MRP (₹) PER UNIT	CASE PACK
ADS5	2	880 ml	775	12
ADS65	3	880 ml, 1300 ml	1075	12

Hawkins® IDLI STAND

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 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

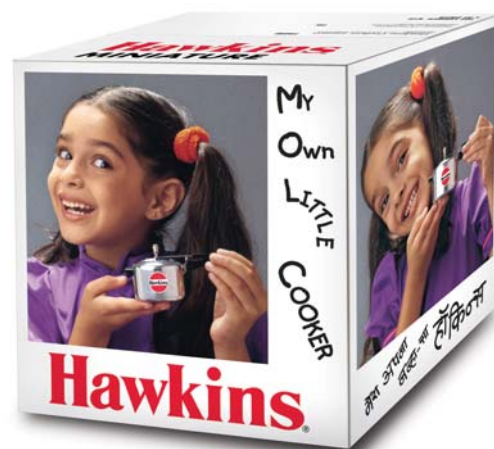


PRODUCT CODE	CAPACITY	DESIGNED FOR	PRODUCT MRP (₹) PER UNIT	CASE PACK
ID12S	12 Idlis	3 Litre Tall	310	48
ID12L	12 Idlis	5 Litre	380	36
SSID5	12 Idlis	5 Litre	590	18
ID18L	18 Idlis	6.5 Litre	510	24

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.

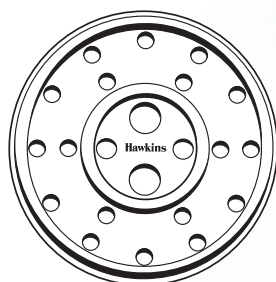


PRODUCT CODE	PRODUCT MRP (₹) PER UNIT	CASE PACK
MIN	220	32

Hawkins® PRESSURE COOKER

GRID

New



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)	PRODUCT MRP (₹) PER UNIT	CASE PACK
GRID 11AL	11	80	5
GRID 17AL	17	95	5

Hawkins®

REPAIR KIT



Hawkins®

Repair Kit

FOR PRESSURE COOKERS:*



*MADE FROM 2013 ONWARDS

THIS PACK CONTAINS:	CODE	NET QTY.
• BODY HANDLE WITH STUD AND SCREW (Version 2013)	B21-01	1 U
• SUBSIDIARY BODY HANDLE WITH SCREW (Version 2013)	B19-05	1 U
• HAWKINS PRESSURE COOKER GASKET	B10-09	1 U
• HAWKINS SAFETY VALVE	SV1	1 U
• HAWKINS SPANNER	SP19	1 U

PRODUCT CODE
KIT5L



MANUFACTURED BY
HAWKINS COOKERS LTD., MAKER TOWER F 101
CUFFE PARADE, MUMBAI 400 005
MAHARASHTRA, INDIA

DO NOT BUY IF PACK IS
TAMPERED OR OPEN.

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
www.hawkinscookers.com

5 Reasons to buy the Hawkins Repair Kit



Repair your pressure cooker yourself with just a screwdriver. Other parts and tools are in this pack.



Uninterrupted Meals.
Your pressure cooker can be repaired and back to work in 5 minutes.



Guarantee of genuine parts.
No risk of spurious parts when you buy parts later.



No charge for repair and avoid untrained or unscrupulous mechanics.



Take the kit abroad or to a town where there is no Hawkins Authorised Service Centre.

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	PRODUCT MRP(₹) PER UNIT	CASE PACK
KIT5L	225	10

Main Parts of the Hawkins Pressure Cooker



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 750 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

Pricelist of Packaged Parts of the Pressure Cooker

GASKET



OLD CODE	NEW CODE	MRP	PART NAME	APPLICABILITY
Hawkins Gasket				
A00-09	MG	30	Mini	1.5L, XT 2L, SSC 1.5L-2L, MM 2L, MMH 2L
BG1*	BG*	35	Baby	2L-3L, All Contura 4L, MM 2.5L-3.5L, MMH 3L
B25-09	BGSS	35	SS Baby	SS 2L-3L Tall, SSC 3L
A30-09	WG	35	Wide	Classic 3L Wide, MM 4L
B10-09*	SG*	40	Standard	3.5L-8L Tall (except as above) SS 3L-7L, SSC 3.5L-5L
D10-09	IG	75	Intermediate	8L Wide Body-12L, BB 14L
D30-09	IGSS	85	SS Intermediate	SS 8L Wide Body & 10L
E20-09	LG	95	Bigboy	18L & 22L

OLD CODE	NEW CODE	MRP	APPLICABILITY
Futura Sealing Ring			
F05-16	MGF	55	2L
F40-16	BGF	55	3L
F10-16	SGF	65	3.5L-7L, FSS 4L & 5.5L
O70-16	IGF	85	7L Jumbo & 9L

* Gaskets offered in Header Cards:

Header Card for BG:

Code: BG24
Configuration: 24 units
Price: Rs.840

Header Card for B10-09:

Code: SG24
Configuration: 24 units
Price: Rs.960

VENT WEIGHT / PRESSURE REGULATOR



OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Vent Weight/Pressure Regulator			
B10-20	VW75	225	1.5L-12L v.'75/'95, SS, SSC, BB. Use with B10-18, B11-18, D10-18
H10-20	VW05	225	1.5L-12L v.'05/'13, New MM 2021 Use with H10-18, H80-18
Futura Pressure Regulator			
F10-14	VWF	300	All Futura

SAFETY VALVE



OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Safety Valve			
SV1	SV*	35	1.5L-14L (All Hawkins)
E20-10	SVBB	35	Bigboy 18L & 22L
Futura Safety Valve			
F10-12	SVF	35	HA 2L-9L
F50-12	SVFSS	35	SS 4L & 5.5L

*SV offered in Header Card: Code: SV25
Configuration: 25 units
Price: Rs.875

VENT TUBE / STEAM VENT



OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Vent Tube with Nut & Washer			
B10-18	VT75	95	2L-8L Tall v.1975. Use with B10-20
B11-18	VT95	90	1.5L-8L Tall v.1995. Use with B10-20
H10-18	VT13	90	1.5L-8L Tall, All Contura v.'05/'13 (excluding SSC). Use with H10-20
D10-18	VT175	95	8L Wide Body-12L v.'75/'95, BB. Use with B10-20
H80-18	VT113	95	8L Wide -12L v.'05/'13. Use with H10-20
Futura Steam Vent with Nut & Washer			
F12-13	VTF	165	Futura HA 2L-9L
F50-13	VTFSS	165	SSF 4L & 5.5L

SUBSIDIARY BODY HANDLE



*Now with screw, B15-05/B19-05 replace B10-05/B11-05 respectively. For Thane v.2013 cookers, use P65-05 (poly pouch part), not B19-05.

OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Sub. Body Handle with Screw			
B15-05*	SBH75	60	4L-12 L v.1975
B19-05*	SBH05	60	3.5L-12 L v.'95/'05 (excluding Contura)
M19-05	SBHC5	60	All Contura 3.5L-6.5L
E02-05	SBHBB14	100	Bigboy 14L
P65-05	SBHSS13	55	4L-8L with screw (use with Nut of SNSS)
B39-05	SBHSS95	75	4L-10L with screw & nut v.1995
Futura Short Body Handle with Screw & Nut			
F57-04	SBHFSS4	80	SSF 4L
F59-04	SBHF	100	4L-9L & SSF 5.5L

BODY HANDLE



OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Body Handle With 2 Studs & 2 Screws			
B15-01*	BH75	85	2L-12L v.1975
B19-01*	BH95	85	1.5L-12L v.'95/'05
B21-01	BH13	85	1.5L-12 L v.2013
E01-01	BHBB14	175	Bigboy 14L v.2013
E29-01	BHBB22	175	Bigboy 18L & 22L
MMBH1	BHMM	85	MM 1.5L-8.5L
Futura Long Body Handle With Screw & Washer (& Nut#)			
F09-01	BHF2	165	2L
F49-01	BHF3	165	3L
F39-01	BHF4	175	3.5L-4L
F57-01	BHFSS4	200	SSF 4L#
F19-01	BHF94	200	5L-7L v.'84/'94#
F59-01	BHFSTD	200	5L-7L v. 2005 & SSF 5.5L#
O79-01	BHFJ	200	7L Jumbo-9L#

* Now with studs & screws. B15-01/B19-01 replace B10-01/B11-01 respectively

LID HANDLE WITH RIVETS



OLD CODE	NEW CODE	MRP	APPLICABILITY
Hawkins Lid Handle with Rivets			
B21-13	LPH	45	1.5L-8L Tall
D21-13	LPHI	45	8L Wide Body-12L
E30-13	LPHBB	125	Bigboy 14L-22L
Futura Lid Handle with Screws			
F09-08	LPHF2	125	2L
F49-08	LPHF3	140	3L
F19-08	LPHF5	150	3.5L-7L, SSF 4L & 5.5L
O79-08	LPHFJ	160	7L Jumbo-9L

#Version: For SS, SSC & Bigboy, also for Versions 05/13
*MRP = PER UNIT

^ For Pressure Cookers manufactured in Thane: versions 95/05 will use Subsidiary Body Handle B11-05, and version 2013 will use P65-05

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



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- Panama
- USA

Latin America

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- Curaçao
- Guyana
- Peru
- Trinidad & Tobago
- Venezuela

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- Finland
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- Germany
- Gibraltar
- Hungary
- Ireland
- Italy
- Netherlands
- Poland
- Portugal
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- United Kingdom
- Yugoslavia

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