

IMPORTANT ADDITIONAL INFORMATION FOR THE 2 LITRE HAWKINS VENTURA PRESSURE COOKER

This Manual was written for the 5 Litre Hawkins Ventura Pressure Cooker. All the instructions in this Manual apply to the 2 Litre Hawkins Ventura except as stated below:

- When cooking in this cooker, use the small burner of a gas stove or do not exceed the medium heat setting of a large burner or an electric or halogen stove.
 - The 'Maximum Food Level' or two-thirds capacity (page 6, first column) is about 5 cups/1.2 litres. Do not add food above this line.
 - The 'Maximum Food Level for Certain Foods' or half capacity is about 4¹/₄ cups/1 litre. Do not add above this line liquids or foods which froth or expand during cooking. Any food which froths excessively should be limited to one-third the capacity of the cooker body (food and water combined). If frothing still occurs, reduce the quantity by a further 10% and bring to full pressure on medium heat – not high heat.
 - To adapt recipes in this Manual to the 2 Litre Hawkins Ventura reduce all ingredients including water in the recipes and charts by 60% or two-thirds bearing in mind the instructions given regarding water quantities in the last point on page 11 continuing to page 12.
 - To cook *tuvar dal*: Cook no more than ³/₄ cup/150 g *tuvar dal*; use 2 cups/480 ml water; pressure cooking time is 3 minutes.
 - Cooking *moong dal* is not recommended in this model.
 - Do not obstruct the steam vent. Food can swell during cooking so allow ample space around the steam vent nut. Most roasts, whole birds and molds (other than small individual molds) are too big to fit in the available space which is 6 cm (about 2³/₈ inch) from the cooker base to the 'Maximum Food Level' line.
 - There is no separator set for the 2 Litre Hawkins Ventura.
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