

## **Important Additional Information for this Induction Compatible Futura Hard Anodised Deep-Fry Pan 3.75 Litre**

This Induction Compatible Futura Hard Anodised 3.75 Litre Deep-Fry Pan has these important features:

- It is made from hard anodised, commercially pure, virgin aluminium.
- The body/base of the pan is 4.06 mm thick.
- Permanently attached to the base is a plate of AISI 430 grade magnetic stainless steel which makes the pan Induction Compatible.
- It has two short rosewood handles.

This pan can safely be used on all domestic gas, electric, halogen, ceramic and induction cooktops.

This Manual was written for the Futura Hard Anodised 2.5 Litre Deep-Fry Pan which is not Induction Compatible (shown on Manual cover with a single long handle). All the instructions and recipes in this Manual are valid for this Induction Compatible Futura Hard Anodised 3.75 Litre Deep-Fry Pan except as stated in this chapter of 3 pages.

**READ THE NEXT TWO PAGES  
BEFORE USING THIS PAN.**

**A view of the  
Induction  
Compatible  
Base.**



## CAUTION

1. Limit pre-heating of the pan without food **on Gas to MEDIUM-HIGH heat and to no more than 4 minutes.** Limit pre-heating **on an Induction Cooktop to 800 Watts and to no more than 2 minutes.**
2. If you are heating the pan with a small quantity of oil/butter/ghee (less than 4 tbsp), you should limit the heat setting and time as given in Point 1 above.
3. After pre-heating, when pan is hot, ensure that it is never without food. **Never “dry heat”, that is, never heat the pan without food or water in it except as stated in Point 1 above.** Dry heating may damage the pan.
4. **Do not put the hot pan in water** as it may weaken the attachment of the base over time.
5. For safety reasons and to minimise spattering of oil, 4½ cups/1 litre is the maximum quantity of oil which should be put in the pan.
6. Do not leave a ladle in the pan while cooking.

## Comparing Heat Settings in Gas Stoves and Induction Cooktops

- Cooking times and heat settings in the recipes refer to the large burner of a domestic gas stove unless otherwise noted. You may have to adjust these to suit your stove/cooktop.
- **The heat settings and quality of different induction cooktops vary considerably.** Refer to the cooktop manufacturer's instructions. Some experimentation may be necessary to find the correct heat setting.

- Given below is an **approximate guide** to the equivalent heat settings in most gas stoves and induction cooktops. In case the 800 Watt setting given for pre-heating the empty pan is not available on your cooktop, use the next **lower** wattage and still limit pre-heating to 2 minutes. In case the watts mentioned are not available when cooking with food/water in the pan, use the nearest wattage available.

Heat Settings in	
Gas Stoves	Induction Cooktops in Watts
High	2000
Medium-high	1200
Medium	800
Medium-low	600
Low	400

- Please be advised that many induction cooktops in the market at present do not indicate the settings in watts accurately. Try out the heat settings given in the chart above and adjust them as may be required for cooking on your cooktop.

## **Adapting Recipes to this 3.75 Litre Deep-Fry Pan**

- 1.** Ingredients in recipes which are cooked in one batch such as *Kadai Paneer*, *Kadai Masala Chicken* and *Rabri* can be increased by 50%. Increase cooking time as needed.
- 2.** In recipes which involve deep-frying in batches such as *Batata Wadas* and *Vegetable Pakoras*, the number of pieces fried at one time can be increased depending on the recipe and your preference and expertise. Cooking times remain the same – if the size of the individual food item is the same.
- 3.** In general, the larger the number of items deep-fried at one time, the more the oil required for frying. Increase the oil pre-heating time in proportion to the increase in oil quantity. Increase the **Oil for Frying** by at least 50% even if you do not increase the quantity of the recipe.
- 4. Stir-Fried Bean Sprouts and Vegetables** (page 17): When cooking on induction cooktops, the heat setting given in Step 2, first sentence, must be reduced as follows: “Heat oil in deep-fry pan on medium heat about 2 minutes.”
- 5.** Induction cooktops initially heat up faster than gas stoves and the times given in the recipes for heating small amounts of oil/butter/ghee may need to be reduced. (For example, in **Cabbage and Peas – Bengal Style** (page 7): Step 3, first sentence: Heat oil in deep-fry pan on high heat about  $1\frac{1}{2}$  minutes instead of 3 minutes.) The heating times given in the deep-frying recipes (those with 2- $2\frac{1}{2}$  cups **Oil/Vanaspati for Frying** stated in the list of ingredients) may be shorter, the same or longer so follow Point 5, **Deep-Frying Tips**, page 3.

**6.** If you find that after pre-heating the small quantity of oil/butter/ghee (as mentioned in Point 2 of the Caution on page ii) it is not as hot as desired, increase the cooking time suitably without increasing the heat setting or increase heat after adding food.

**7.** If food is not browning or reaching the colour desired by you in the time given in the recipe and a higher heat setting causes burning, lower the heat setting and cook for a longer time.

## **Care and Cleaning**

- Do not put the hot pan in water – allow to cool before cleaning.
- Do not wash pan and lid in a dishwasher.
- Do not allow the rosewood handles of the pan and lid to soak in water.
- For a pan that has been used for frying (other than deep-frying), immediately after cooking while the pan is still hot, wipe off residual oil with a folded paper napkin or cloth sufficiently thick to protect your hand from the hot metal and oil. This will make cleaning much easier.
- The external stainless steel bottom attachment of the pan may develop blue and/or golden stains which may be caused by overheating. To remove these stains:
  - Clean the external base with a stainless steel cleanser or
  - Clean the external base with a non-abrasive cleansing powder and
  - Wash and dry.

## **Space for your Notes/Recipes**