Important Additional Information for this Futura Kadhai (Hard Anodised Round Bottom Deep-Fry Pan – 4 Litre)

This Manual was written for the Futura Hard Anodised 2.5 Litre Deep-Fry Pan with a single long handle (shown on cover). The 4 Litre Deep-Fry Pan has a round bottom and two short rosewood handles (shown below). All the instructions and recipes in this Manual are valid for this Futura Hard Anodised 4 Litre Deep-Fry Pan except as stated in this note.

CAUTION

- **1.** For safety reasons and to minimise spattering of oil, 5 cups/1.2 litres is the maximum quantity of oil which should be put in the pan.
- 2. Do not leave a ladle in the pan while cooking.

Adapting Recipes

 Ingredients in recipes which are cooked in one batch such as Kadhai Paneer, Kadhai Masala Chicken and Rabri can be increased by 60%. Increase cooking time as needed to achieve the results described in the recipe. • 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. 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 33% even if you do not increase the quantity of the recipe.

Care and Cleaning

- Do not wash pan or 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 the rest of the cleaning much easier.

