



Tri-Ply Stainless Steel

TADKA PAN
(SPICE HEATING PAN)
1.5-CUP/360 ml
2.5-CUP/600 ml

INSTRUCTIONS AND GUARANTEE



Features and Benefits

1. Cooking (Inner) Surface: Stainless Steel AISI 304 grade (18/8 Stainless Steel)
2. Core: Heat-diffusing Aluminium as per IS:21 standard
3. Base: Stainless Steel AISI 430 grade (magnetic, induction compatible)
4. Extra-thick 2.5 mm Tri-Ply, retains heat well and cooks evenly.
5. Safe-design – ensures 100% attention. The design of pans with a stand is dangerous – if left unattended on flame, hot oil can be a fire hazard.
6. All-around rim – for convenient pouring.
7. Strong, sturdy, stay-cool handle attached firmly with stainless steel rivets.
8. The 2.5 cup pan can also be used to cook oats, instant noodles etc. and reheat small amounts of food for 1 or 2 persons.
9. Can be used on all domestic gas, kerosene, electric, halogen, ceramic and induction cooktops. Some amount of practise may be required to identify the correct working position on your induction cooktop. Our experiments indicate that most cooktops work best with the Tadka Pan placed in the centre.

IMPORTANT SAFEGUARDS

1. Do not let flames go more than halfway up the sides of the pan. **2. Do not** drop food or other objects from a height in the pan particularly when it has hot oil/butter/ghee. Gently place food in the pan to avoid splashing of the contents. **3.** Always give careful attention to a hot pan, hot oil and flame/heat. **4.** The handle of the pan should be parallel to the kitchen counter – not sticking out. **5. Do not** drop pan or bang it with hard or sharp objects. **6. Do not** put hot pan in water – allow to cool first. **7. Do not** wash pan in a dishwasher. Doing so will damage the pan. Hand wash only. **8. Do not** store food in the pan.

HOW TO USE

Before First Use

Remove sticker/label. If required, use a little vegetable oil to remove sticky residue, if any. Hand wash in warm soapy water, rinse and wipe dry.

How to Prepare *Tadka*

1. Heat oil in pan. **2.** Add the required spices and/or herbs to the oil. Fry till required doneness. **3.** Pour *tadka* onto the food immediately.

HOW TO CLEAN

Wash After Every Use

Do not put hot pan in water. Allow to cool first. Do not wash pan in a dishwasher. We recommend hand washing. Always wash pan thoroughly after every use in hot water with a soap or mild detergent and a dishcloth, sponge or plastic scrubber. For stubborn spots, soak pan in hot water about 10 minutes and rub with a plastic scrubber. Wash and wipe dry. If pan is not cleaned thoroughly, a thin layer of food or grease

may remain. When the pan is heated next this food/grease becomes "baked-on" and very difficult to remove. "Baked-on" food may be impossible to remove without damaging the pan.

To make cleaning much easier, 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.

If you get "baked-on" food, you may try the following method knowing that the pan surface may get damaged: make a thick paste of a cleaning powder such as 'Odopic' and apply it to the "baked-on" food. Wait 5 to 10 minutes. Scour with steel wool using a circular motion. Wash.

Removing Other Stains

1. Stainless steel may develop stains caused by salts/minerals in the water or in certain foods and/or golden/brown stains caused by overheating that are not removed with normal washing. All such stains do not affect the food or the pan.

2. To remove these stains, cloudiness, dullness and white marks:

- Wipe vinegar or lemon juice on the stain, allow to stand about 5 minutes and then clean the pan with a non-abrasive cleansing powder or
- Clean with a stainless steel kitchen cleanser and
- Wash and dry.

