



**INDUCTION COMPATIBLE
EZEE-POUR® SAUCEPAN
2 LITRE**

USE AND CARE INSTRUCTIONS



CAUTION: SAFEGUARDS

1. Limit pre-heating of the pan without food **on Gas to MEDIUM heat and to no more than 4 minutes**. Limit pre-heating **on an Induction Cooktop to 700 Watts and to no more than 3 minutes**.
2. If you are heating the pan with less than 4 tbsp of oil/butter/ghee, 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. The handle of the pan should be parallel to the kitchen counter – not sticking out. Do not leave a ladle in the pan when it is on the stove.
6. Do not put pan or lid in a hot oven or under a broiler as the plastic handles may get damaged.
7. Do not drop pan or lid. Do not bang or hit pan or its rim or handle with any hard or sharp object. Do not cut or chop in pan with a metal knife or sharp object.
8. **Do not wash pan or lid in a dishwasher** as it may cause the hard anodised surface to deteriorate and may dull the plastic handles and the stainless steel mirror finish of the lid.

This Induction Compatible Futura Hard Anodised 2 Litre EZEE-POUR® Saucepan has these important features:

- It is made from hard anodised, commercially pure, virgin aluminium.
- The body/base of the pan is 3.25 mm thick.
- Permanently attached to the base is a plate of AISI 430 grade magnetic stainless steel which makes the pan Induction Compatible.
- A specially designed spout for easy pouring.
- Three capacities marked on the inside of the pan – half litre (2 cups), one litre (4 cups) and one & half litre (6 cups).
- An optional stainless steel lid with a stay-cool handle is available.

Your pan will give you years of easy, tasty cooking, easy pouring and easy clean-up *if* you follow the instructions given herein.

HOW TO USE

Before First Use

Remove sticker/label. Remove any adhesive with vegetable oil. Wash in hot water with a mild soap or detergent; rinse in clear water and dry.

Suitable Heat Sources

This pan can safely be used on all domestic gas, electric, halogen, ceramic and induction cooktops. Do not use pan on a coal fire or any source that cannot be regulated. Use a burner to suit the size of your pan – flames should not spread beyond the pan. Ensure that the stove surface in contact with the pan is free of grease and dirt.

Comparing Heat Settings in Gas Stoves and Induction Cooktops

- Gas heat settings refer to the large burner of a domestic gas stove. Given on page 3 is an **approximate guide** to the equivalent heat settings in most gas stoves and induction cooktops. In case the 700 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 3 minutes.

Equivalent Heat	
Gas Stove Settings	Induction Cooktop in Watts
High	2000
Medium-high	1200
Medium	800
Medium-low	600
Low	400

- Induction cooktops initially heat up faster than gas and electric stoves and the times normally required for initial heating of oil/butter/ghee may need to be reduced.
- Please be advised that many induction cooktops in the market at present do not indicate the settings in watts accurately. **The heat settings and quality of different induction cooktops vary considerably**. Refer to the cooktop manufacturer's instructions. Try out the heat settings given in the chart above and adjust them as may be required for cooking on your cooktop.

Using Your Saucepan

The pan heats quickly and retains heat well. Do not heat excessively as this may cause burning and sticking of food. This pan is not nonstick – it is hard anodised. Some foods will require some oil or water and/or careful control of heat to prevent sticking. Do not drag pan across the pan supports – lift it. Do not store food in your pan.

Avoid "Baked-On" Food/Stains

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 and the stains from "baked-on" food may be impossible to remove without damaging the pan.

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

HOW TO CLEAN

- Do not put the hot pan in water – allow to cool before cleaning.
- **DO NOT WASH PAN OR LID IN A DISHWASHER**. Dishwasher detergents may contain harsh chemicals or abrasive substances which may damage the hard anodised finish and may dull the plastic handles and the stainless steel mirror finish of the lid.
- Always wash all surfaces of pan thoroughly **after every use** in hot water with a mild soap or 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. While cleaning, keep a folded kitchen cloth or a piece of any other soft material such as rubber or sponge underneath the pan to avoid damaging the pan. Dry thoroughly with a soft clean cloth.
- Metallic marks – often from gas stove pan supports – may appear on the hard anodised portion of the base. **To remove metallic marks** from base: apply a kitchen cleanser, such as 'Vim', to the marks and rub with an abrasive kitchen scrubber, such as 'Scotch-Brite' or fine steel wool.
- 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.

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