



**EZEE-POUR® SAUCEPAN**  
1 LITRE, 1.5 LITRE AND 2 LITRE

## **INSTRUCTIONS AND GUARANTEE CARD**

### **USE AND CARE INSTRUCTIONS**

#### **IMPORTANT FEATURES**

1. The **Futura Hard Anodised EZEE-POUR® Saucepan** is available in **three sizes** – **1 Litre, 1.5 Litre** and **2 Litre**. The capacity is stamped on the underside of each pan. Each pan is hard anodised, made from 3.25 mm thick commercially pure, virgin aluminium 31000 grade (EN Aluminium 3003 grade).
2. Each pan offered either with or without a Stainless Steel Lid – AISI 304 grade (18/8 Stainless Steel).
3. Each pan has a technologically advanced specially designed **EZEE-POUR®** spout for easy pouring.
4. Some useful capacities are marked on the inside wall of each pan for your convenience.
5. Each pan can be used on all domestic gas, electric, halogen and ceramic cooktops. In addition, two induction models are optionally available in 1.5 & 2 Litre – the stainless steel AISI 430 grade (magnetic, induction compatible) disc permanently attached to its base makes the pan work well on gas and induction.
6. Follow the instructions given in this **Instruction Card**.

#### **IMPORTANT SAFEGUARDS**

1. **Do not** use on an industrial burner, *chulha* or any heat source which cannot be regulated to low and medium heat – use the small burner of a domestic gas or kerosene stove. **Do not** let flames go up the sides of the pan. **Do not** exceed the medium heat setting of a big burner or an electric hot plate, ceramic or halogen cooktop, or the 1000 Watts setting on an induction cooktop.
2. **Do not wash pan or lid in a dishwasher** – hand wash only. **Do not** put hot pan in water – allow to cool first.
3. 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.
4. **Do not** put pan or lid in a hot oven or under a broiler/grill.
5. **Do not** drop, bang, cut or chop in pan. **Do not** hit pan or its rim or handle with any hard or sharp object. **Do not** drag pan across the pan supports – lift it.

## Additional Safeguards For Induction Models

1. **Never 'dry heat' the pan, that is, never heat the pan without some food or water in it.** Dry heating may permanently damage the pan.
2. If pre-heating the pan with a small quantity of oil/butter/ghee (less than  $\frac{1}{4}$  cup/4 tablespoons) limit heating of the pan to **3 minutes on medium heat** of a small burner of a gas stove, or **1 minute at 600 Watts** on an induction cooktop.

## 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.

### 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 store food in your pan.

## Comparing Heat Settings in Gas Stoves and Induction Cooktops

- Given alongside is an approximate guide to the equivalent heat settings in most gas stoves and induction cooktops.
- 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 or gas stove.

Equivalent Heat	
Gas Stove Small burner settings	Induction Cooktop in Watts
High	1000
Medium-high	600
Medium	400
Medium-low	300
Low	100

## HOW TO CLEAN

- **DO NOT WASH PAN OR LID IN A DISHWASHER.**

Dishwashing 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. Hand wash.

- 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' or 'Odopic', 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 induction models 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 a non-abrasive cleansing powder. Wash and dry.

### How to Avoid "Baked-On" Food/Stains And Deal with Them

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

If you do 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' or 'Odopic' and apply it to the "baked-on" food/stain. Wait 5 to 10 minutes, then scour with fine steel wool using a circular motion. Wash and wipe dry.



## 5 Year Guarantee

TERMS AND CONDITIONS

**1.** The Futura Hard Anodised Saucepan is guaranteed against defects in material and workmanship for a period of 5 years from the date of first purchase by the user. **2.** Fair wear and tear is not a defect. Normal replacement parts, namely, plastic handle and knob are not covered under this guarantee. **3.** The complete pan under complaint must be returned to us or our Authorised Service Centre at the users' cost and this Guarantee Card must be produced along with the pan. The number alongside must match the number on the bottom of the pan. **4.** The pan must be used and maintained properly in accordance with the printed instructions contained in this Card and the caution below. **5.** Do not put the hot pan in cold water. **6.** Genuine parts of our supply must be used at all times. **7.** The pan must not be damaged or weakened by any repair by an unauthorised person. **8.** Subject to the above mentioned terms and conditions, we shall repair or replace free of cost any defective part or parts or the whole pan at our option.

GUARANTEE  
NO.

### CAUTION

**1.** This is not Nonstick. Some foods will require some oil or water or careful control of heat to prevent sticking. **2.** Do not use on chulha, industrial burners or any heat source which cannot be regulated to low and medium heat or whose flame spreads beyond the base of the pan. **3.** Limit pre-heating without food or with a small quantity of oil/butter/ghee as stated in this Use and Care Instruction Card. **4.** When pan is hot, ensure that it is never without food. **5.** Do not cut or chop on/in pan or scrape with sharp edged objects. **6.** Clean thoroughly after each use in hot water with a mild soap or detergent and a dishcloth or sponge. **7.** Do not put pan or lid in a dishwasher. **8.** Do not put pan or lid in a hot oven or under a broiler.

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