



TADKA PAN (SPICE HEATING PAN) 1-CUP/240 ml 2-CUP/480 ml

INSTRUCTIONS AND GUARANTEE

Features and Benefits

- 1.** The Futura Hard Anodised Tadka Pan is available in two sizes: 1 cup/240ml and 2 cups/480ml. The capacity is stamped on the underside of the pans.
- 2.** Each pan is hard anodised, made from 3.25 mm thick commercially pure, virgin aluminium 31000 grade (EN Aluminium 3003 grade).
- 3.** 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.
- 4.** Strong, sturdy, stay-cool handle attached firmly with stainless steel rivets.
- 5.** The 2 cup pan can also be used to cook oats, instant noodles etc. and reheat small amounts of food for 1 or 2 persons.
- 6.** Your pan will give you years of easy, great tasting cooking and easy clean-up *if* you follow the instructions given herein.

IMPORTANT SAFEGUARDS

- 1.** Always give careful attention to a hot pan, hot oil and flame/heat.
- 2. Do not** let flame go more than halfway up the sides of the pan.
- 3. Do not** drop food or other objects from a height in the pan particularly when it has hot oil or butter. Gently place food in the pan to avoid splashing of the contents.
- 4. Do not** put hot pan in water.
- 5. Do not** wash in a dishwasher.
- 6. Do not** drop pan or bang it with hard or sharp objects.
- 7. 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.

Suitable Heat Sources

The pan can be used on domestic gas, electric, kerosene or halogen stoves. Do not use pan on coal fire or any source that cannot be regulated. Ensure that the stove surface in contact with the pan is free of grease and dirt.

How to Prepare *Tadka*

1. Heat oil/ghee 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 WASH IN A DISHWASHER.** Dishwashing detergents may contain harsh chemicals or abrasive substances which may damage the hard anodised finish and may dull the stainless steel mirror finish of the handle. 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.

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' bar or 'Odopic' powder 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.



TADKA PAN (SPICE HEATING PAN)

1-CUP/240 ml

2-CUP/480 ml

5 Year
Guarantee
TERMS AND CONDITIONS

1. The Futura Hard Anodised Tadka Pan is guaranteed against defects in material and workmanship for a period of 5 years from the date of first purchase by the user. **2.** The pan must be used and maintained properly in accordance with the printed instructions contained in this Instruction Card given with the pan. **3.** Do not put the hot pan in water. **4.** Fair wear and tear is not a defect. **5.** The pan must not be damaged or weakened by any repair by an unauthorised person. **6.** The complete pan under complaint must be returned to us or our Authorised Service Centre at the user's cost and this Guarantee Card and the Cash Memo must be produced along with the pan. The serial number on the Guarantee Card must match the number on the bottom of the pan. **7.** Subject to the above mentioned terms and conditions, we shall repair or replace the pan at our option.



GUARANTEE
NO.

SOLD BY
Name & Address
of the Dealer
& stamp



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