

Important Additional Information for this Induction Compatible Futura Hard Anodised Roti Tava

The important features of this Roti Tava are:

- It is made from hard anodised, commercially pure, virgin aluminium.
- The body/base of the tava is 4.88 mm thick.
- Permanently attached to the base is a plate of AISI 430 grade magnetic stainless steel which makes the tava Induction Compatible.
- **This tava can safely be used on all domestic gas, electric, halogen, ceramic and induction cooktops.**
- It has a strong, 6.0 mm thick, stainless steel, stay-cool handle.

This Manual was written for the Futura Hard Anodised Tava (Griddle) which is not Induction Compatible. **All the instructions and recipes in this Manual are valid for this Induction Compatible Futura Hard Anodised 26 cm Roti Tava except as stated in this chapter of 4 pages.**

CAUTION

1. Limit pre-heating of the tava without food **on Gas to MEDIUM-HIGH heat and to no more than 3 minutes.** Limit pre-heating **on an Induction Cooktop to 1200 watts and to no more than 2 minutes.**
2. If you are pre-heating the tava with a small quantity of oil/butter/ghee (less than 1 tbsp), you should limit the heat setting and time as given in Point 1 above. However, when heating tava "till oil **just** begins to smoke" (see **Easy Tips for Better Cooking**, page 5 of the Manual, Point 8) it may take about 30 seconds longer than the time as given in Point 1 above.
3. After pre-heating, when tava is hot, ensure that it is never without food. **Never "dry heat", that is, never heat the tava without food or water on it except as stated in Point 1 above.** Dry heating may permanently damage the tava.
4. **Do not put the hot tava in water** as it may weaken the attachment of the base over time.

A view of the Induction Compatible Base.



READ THE NEXT TWO PAGES BEFORE USING THIS TAVA.

Comparing Heat Settings in Gas Stoves and Induction Cooktops

- Cooking times and heat settings in the recipes refer to the large burner of a domestic gas stove unless otherwise noted. You may have to adjust these to suit your stove/cooktop. **The heat settings and quality of different induction cooktops vary considerably.** Refer to the cooktop manufacturer's instructions. Some experimentation may be necessary to find the correct heat setting.
- Given below is an **approximate guide** to the equivalent heat settings in most gas stoves and induction cooktops. In case the 1200 watt setting given for pre-heating the empty tava is not available on your cooktop, use the next **lower** wattage and still limit pre-heating to 2 minutes. In case the watts mentioned are not available when cooking with food on the tava, use the nearest wattage available.

Heat Settings in	
Gas Stoves	Induction Cooktops in watts
High	2000
Medium-high	1200
Medium	800
Medium-low	600
Low	400

- Please be advised that many induction cooktops in the market at present do not indicate the settings in watts accurately. Try out the heat settings given in the chart above and adjust them as may be required for cooking on your cooktop.

Adapting Recipes to the Induction Compatible Futura Roti Tava and Induction Cooking

1. Induction cooktops initially heat up faster than gas stoves and the times given in the recipes for heating tava (with or without oil) may need to be reduced. For recipes which state pre-heating time of 3 minutes such as *Paratha*, *Phulka* and *Alu Paratha*, you may need to reduce it to 2 minutes on induction cooktops.
2. The heat settings required on induction cooktops for this tava are generally lower than the recommended heat settings in the recipes in this Manual. It may also be necessary to adjust the heat more frequently in some recipes to get the desired result. For example:
 - a. For the **Paratha** recipe, pre-heat the tava on 800 watts for 2 minutes. When following Step 8 of the recipe, you have to refer to the section **How to Cook Paratha** on page 6; when you complete Step 3 of this section, reduce heat to 600 watts and further reduce heat to 300 watts just before removing the *paratha*. For subsequent *paratha*: increase heat to 600 watts after Step 1 of the section on page 6 and reduce heat to 300 watts just before removing the *paratha*.
 - b. In the **Phulka** recipe, pre-heat the tava on 800 watts for 2 minutes and cook 2 *phulka*, then reduce heat to 600 watts for the next 2 *phulka* and further reduce heat to 300 watts for the remainder of the *phulka*.
 - c. In the **Alu Paratha** recipe, pre-heat the tava on 800 watts for 2 minutes. When following Step 10 of the recipe, you have to refer to the section **How to Cook Paratha** on page 6; when you complete Step 4 of this section, reduce heat to 600 watts and maintain it for cooking all the remaining *paratha*.

3. If food is not browning or reaching the colour desired by you in the time given in the recipe and a higher heat setting causes burning, lower the heat setting and cook for a longer time.

Space for your Notes/Recipes

What Size of *Roti* (Indian Bread) Can You Make on this Tava?

Page 3: You may make up to 20 cm diameter *Paratha/Roti/Poli* on this tava.

How to Clean

Follow the instructions given on page 4 of this Manual. Remember:

- Do not put the hot tava in water – allow to cool before cleaning.
 - Do not wash tava in a dishwasher.
 - The external stainless steel bottom attachment of the tava may develop blue and/or golden stains which may be caused by overheating. To remove these stains:
 - Clean the external stainless steel base with a stainless steel cleanser or
 - Clean the external stainless steel base with a non-abrasive cleansing powder and
 - Wash and dry.
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Space for your Notes/Recipes