



Shallow Kadhai

Pressure Die-Cast

INSTRUCTION MANUAL
WITH GUARANTEE CARD



Stir-fried
Vegetables

6 Features & Benefits

**Toughened
Heat-proof Glass Lid**
See food while cooking

Hi-Tech Ceramic Coating
Non-toxic, lead free
Scratch and stain resistant
Stays looking new
Easy to clean

**3-coat durable
PFOA free Nonstick**
Lasts longer than
ordinary nonstick



Metallic Integrated Handles
Can be put into the oven.
Gets hot – handle with care!
Use cloth or oven mitts

Pressure Die-Cast
Allows metal thickness
exactly where needed.
Extra-thick 6.5 mm base

**Ideal shape for
Shallow frying**
Healthy, low-oil
cooking.
Broad base, wide,
sloping sides ideal
for shallow frying
tikki or fish side by
side, or for stirring

Works on



Gas



Oven

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Important Safeguards

1. **Do not** dry heat the Shallow Kadhai, that is, **never heat the pan without food or water in it.** Dry heating may damage the pan.
2. Limit pre-heating of the pan with a small quantity of oil/butter/ghee (1/4 cup/60 ml or less), on **Medium heat of a Big burner of Gas stove to no more than 6 minutes.** Limit pre-heating on **Induction Cooktop to 800 Watts and to no more than 2 minutes.**
3. Limit baking in the Shallow Kadhai in an oven to 250°C and upto 60 minutes. **Do not** put glass lid in a heated oven or under a broiler/grill. Use oven mitts.
4. **DO NOT USE HIGH HEAT** except to boil liquids. Use medium to low heat – the pan heats evenly and retains heat well.
5. **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.
6. Always give careful attention to a hot pan and hot handles, hot oil and flame/heat. Do not leave frying unattended. **Do not** drop food from a height in the pan particularly when it has hot oil/ghee/butter. Place food gently in the pan to avoid splashing.
7. Handles get hot during use on heat. **Do not** touch with bare hands – use cloth or oven mitts. The handles of pan should be parallel to the kitchen counter – not sticking out.
8. **Do not** drop, hit, bang, rub, cut or chop on/in pan or scrape with metal spatula or sharp objects. Use the Hawkins wooden spatula provided.
9. **Do not** scrape pan across or bang down on pan supports – doing so will damage the ceramic coating. When moving or placing pan on the burner, lift and place pan so that it is seated securely with no possibility of the pan slipping or tipping.
10. **Do not** put hot pan or glass lid in water. Allow to cool first.
11. **Do not wash the pan or glass lid in a dishwasher.** Hand wash.
12. Read and follow the instructions in this Manual.

The Widest Range of High-Quality Cookware

Hawkins and Futura Cookware offer over 314 models of pots and pans made from carefully selected, high quality metals, designed with the best technology and craftsmanship, to give you the best possible cooking results. Choose from a variety of different materials and finishes selected for durability, utility and thermal efficiency, such as **hard anodised, nonstick, ceramic nonstick, stainless steel** and **cast iron**. You can also choose from models with glass or metal lid, and with or without induction compatibility. Choose your ideal pot or pan based upon your needs, your cooking style and the heat source in your kitchen. Hawkins and Futura Cookware are generally made from the following metals unless otherwise specified:

Wrought Aluminium Cookware

- Body (Ceramic-coated): Aluminium 40800 grade (EN Aluminium 8011 grade)
- Body (others): Aluminium 31000 grade (EN Aluminium 3003 grade)

Die-Cast Aluminium Cookware

- Body: Die-Cast Aluminium AlSi10Mg(b) grade (EN Aluminium 43100 grade), food-compatible

Stainless Steel Sandwich Bottom Cookware

- Body: Stainless Steel AISI 304 grade (also known as 18/8 Stainless Steel)
- Core: As per IS:21 standard Heavy gauge Aluminium (19500 grade)
- Base: Stainless Steel AISI 430 grade (magnetic, induction compatible)

Stainless Steel Tri-Ply Cookware

- Cooking (Inner) Surface: Stainless Steel AISI 304 grade (18/8 Stainless Steel)
- Core: As per IS:21 standard Heavy gauge Aluminium (19500 grade)
- Base: Stainless Steel AISI 430 grade (magnetic, induction compatible)

Metal Lids

- Stainless Steel: AISI 304 grade (18/8 Stainless Steel)
- Wrought Aluminium: Aluminium 31000 grade (EN Aluminium 3003 grade)
- Die-cast Aluminium: Die-cast Aluminium AlSi10Mg(b) grade (EN Aluminium 43100 grade), food-compatible

Stainless Steel Induction Base Plate

- Stainless Steel AISI 430 grade (magnetic, induction compatible).

Hawkins Die-Cast Cookware

What is Die Casting?

Die casting is a metal casting process, whereby metal is heated to a very high temperature and poured under high pressure into a mould cavity. The molten metal takes the shape of the mould and hardens; once opened, it is finished with durable nonstick inside and ceramic outside. The result is a precisely designed pot or pan which adds metal where it is needed, building strength and functionality.

The Benefits of Hawkins Die-Cast Shallow Kadhai

- **Unique Shape:** The broad base is ideal for healthy, low-oil, shallow frying of multiple *tikki*, fish or patties at one time, side-by-side. The slopping curved sides are ideal for shallow frying, stir-frying or boiling down gravies and curries.
- **Durable and strong, yet light:** This pan has variable metal thickness across different cross-sections. The 6.5 mm extra-thick base heats evenly and retains heat well.
- **Metallic Integrated Handles:** Never loosen. Can be put into the oven. The handles get hot – handle with care.
- **Induction Compatible:** The stainless steel disc attached to the base makes the pan induction compatible.

Suitable for

- Stir-frying vegetables, seafood, meats
- Stews, Curries and *Korma*
- *Pulao*, Biryani, Fried Rice
- *Malpua*, *Jalebi*, *Halwa*

How to Use

Your Shallow Kadhai will give you years of easy, great-tasting, healthful cooking and easy clean-up *if* you carefully follow the instructions.

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.

Seasoning

It is not necessary to season the pan. If, however, you plan to cook food which tends to stick without any oil or butter for the first use or before you have cooked with oil in the pan, seasoning will assist release of the food. To season: in an empty pan, rub 1 teaspoon (5 ml) vegetable oil over the nonstick cooking surface using a paper napkin or clean cotton cloth. Wipe off oil with a paper napkin or clean cotton cloth. Wash and dry pan.

Suitable Heat Sources

Do not use high heat except to boil liquids and heat oil for deep frying. Use low to medium heat. High temperatures will shorten the life of the nonstick. Use pan only on domestic gas, electric, halogen, ceramic and induction cooktops and in an oven/OTG (without lid). Do not use on a coal fire or industrial burner or any heat source that cannot be regulated to low and medium heat. Use a burner to suit the size of your pan – gas flames should not lick the sides of the pan.

Comparing Heat Settings in Gas and Induction

1. The table given on page 7 is an **approximate guide** to the equivalent heat settings of the Big burner in most gas stoves and induction cooktops. You may have to adjust these settings to suit your stove/cooktop.
2. 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.

3. Please be advised that many induction cooktops at present may 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. Some experimentation may be necessary to find the correct heat settings. Try out the heat settings given in the chart alongside and adjust them as may be required for cooking on your cooktop or gas stove.

Equivalent Heat Settings in

Gas Stove Big Burner	Induction Cooktop in Watts
High	2000
Medium-high	1200
Medium	800
Medium-low	600
Low	400

Limit Pre-heating of Pan

The pan conducts heat evenly and retains heat well, so low to medium heat is usually all that is required. Some foods require pre-heating and require the pan to be at certain temperature before you cook in it. **When pre-heating the cold empty pan with a small quantity of oil/butter/ghee (1/4 cup/60 ml or less) before beginning to cook, it is critical that the heat setting and maximum pre-heating time are strictly limited to NO MORE THAN Medium heat of a Big burner of Gas stove and to 6 minutes and 800 Watts on an Induction cooktop to 2 minutes.**

The actual time required for pre-heating for best cooking results may be less, depending on the food being cooked and your burner/cooktop. The pan can overheat even on medium heat if the burner is providing excessive heat. If food is smoking or burning, reduce heat. Using medium or lower heat and limiting the time the pan is heating are the basic techniques to avoid overheating. Overheating can occur quickly if the pan is left on the heat without food or water so NEVER keep the pan empty on the heat once it is hot.

Baking in the Oven

When using the Shallow Kadhai in an oven for baking, limit the temperature of the oven upto 250°C and limit the time to no more than 60 minutes. Do not place the Shallow Kadhai without food in a hot oven. Use oven mitts when placing or removing it from the hot oven. Do not put glass lid in a heated oven or under a broiler/grill.

Avoid Scratching, Damage, Breakage

Always use a wooden or silicone spatula. Metal utensils will scratch the nonstick coating. Do not cut or chop on/in the Shallow Kadhai or hit it with a knife, or other sharp instrument.

Do not drop pan or lid or bang it with hard or sharp objects. To protect the exterior ceramic coating from chipping and scratching, do not bang pan down on pan supports. Lift, do not drag it across the surfaces. Do not stack other utensils on the pan without protecting it.

During use, the ceramic coating may scratch or chip and faint scratches or marks may appear on the nonstick coating – these are not defects. These are marks of normal wear and tear and do not affect the functioning of the pan. Even if some of the nonstick coating is scraped off, the pan is still safe to use. The PFOA-free coating is non-toxic and inert; if accidentally and unknowingly ingested, it passes through the body harmlessly.

The glass lid and plastic knob are liable to break under a sharp or forceful blow. Turning the knob clockwise will tighten it and turning it anti-clockwise will loosen it. Do not over-tighten. Handle and store the glass lid with appropriate care.

Saving Energy

The Hawkins Nonstick Shallow Kadhai will save energy and produce tasty food while optimising fuel consumption if you regulate the heat as given in the instructions.

How to Clean

- 1. DO NOT WASH PAN/LID IN A DISHWASHER.** We recommend hand washing. Dishwashing detergents may contain harsh chemicals or abrasive substances which may damage the ceramic and the nonstick coating and dull the glass lid and plastic knob.
- 2.** Allow pan to cool before washing. Always wash all surfaces of the pan thoroughly **after every use** in hot water with a mild, liquid utensil soap or detergent such as 'Pril' or 'Vim' liquid and dishcloth or a non-abrasive sponge. For stubborn spots, soak pan in hot water (cold water after cooking eggs or milk) for about 10 minutes and rub with a non-abrasive plastic scrubber – never use steel wool, coarse or metallic scouring pads or abrasive detergents. When cleaning the pan ensure that the nonstick/ceramic coating is not gouged or rubbed against any hard or sharp surface. 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 the pan and lid thoroughly with a soft clean cloth.
- 3.** Wash wooden spatula in hot water with a mild soap or detergent, rinse and dry immediately – do not soak.
- 4.** To avoid 'misting' caused by moisture, store the glass lid in a well-ventilated place with good air circulation. Do not store the lid in its original packing.

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

1. If the pan is not cleaned thoroughly after each use, 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.

2. **To avoid "baked-on" stains:** wipe off any fat or grease while it is still fresh and wash before you cook in the pan again. Also, ensure that the stove surface in contact with the pan is free of fat drippings.

3. **If you do get "baked-on" food/stains,** you may try the following methods (knowing that the pan surface may get damaged):

On the nonstick cooking surface: Make a thick paste of a cleaning powder such as 'Vim' or 'Odopic' and apply it to the "baked-on" food/stain. Wait 5-10 minutes. Scour with a plastic scrubber using a circular motion. Wash and wipe dry.

On the ceramic-coated exterior: Wash with a mild liquid utensil soap or detergent and a non-abrasive plastic scrubber, removing all superficial food, and dry. Make a paste with equal parts of baking soda and warm water and apply it to the area of the ceramic coating with the stain. Wait 5-10 minutes. Rub paste with a non-abrasive plastic scrubber using a circular motion until stains are removed. Wash pan in hot soapy water and wipe dry.

To remove stains from the stainless steel plate attachment: The stainless steel plate attached to the base may develop blue and/or golden/brown stains which may be caused by overheating. To remove these stains clean the steel plate with a stainless steel cleanser or with a non-abrasive cleaning powder, wash and dry. These stains do not affect the performance of the pan.

General Cooking Tips

- 1.** Read the entire recipe before beginning to work. Assemble and prepare all ingredients. Follow recipe step-by-step. If you are looking for things once pan is on heat, it can overheat quickly and destroy the nonstick coating.
- 2.** Time and heat settings in the recipes refer to the big burner of a domestic gas stove. You may have to adjust these times and settings to suit your stove/cooktop. For best cooking results, adjust the heat so that cooking times are the same as those given in the recipes. Avoid high temperatures for the best cooking results, conserving fuel and preserving the life of the nonstick coating.
- 3.** Induction cooktops generally heat up faster than gas or electric cooktops; hence the heat settings required on induction cooktops for this pan are generally lower than the recommended heat settings on gas. It may also be necessary to adjust the heat more frequently to get the desired cooking results.
- 4.** The pan conducts heat evenly. Do not heat oil till it is smoky. It damages the oil, will burn the food and may damage the nonstick. It is possible to cook with less oil and no sticking if you cook on lower heat. Covering the pan with the lid may increase the cooking speed, retain moisture better and enhance the flavour. The lid also prevents spattering of gravies/curries when simmering/thickening.
- 5.** Do not leave the ladle in the pan while cooking.
- 6.** The nonstick coating of the pan retards browning somewhat in certain foods. If food is not browning or reaching the colour desired by you and a higher heat setting causes burning, lower the heat setting and cook for a longer time. Do not use high heat.
- 7.** To ensure even cooking, cut/slice foods such as onions, potatoes, vegetables evenly. Batter should be at room temperature before beginning to cook.

8. Abbreviations used:

Abbreviation	Equivalent	Abbreviation	Equivalent
tsp	teaspoon	ml	millilitre
tbsp	tablespoon	mm	millimetre
g	gram	cm	centimetre
oz	ounce		
lb	pound		

9. Measurements: All measurements are level, not heaped.

Volume		Weight	
Measurement	Equivalent	Metric	Equivalent
1 teaspoon	5 ml	28 g	1 oz
$\frac{1}{2}$ tablespoon	$1\frac{1}{2}$ teaspoons / 7.5 ml	(rounded off to 30 g)	
1 tablespoon	3 teaspoons / 15 ml	450 g	16 oz / 1 lb
$\frac{1}{4}$ cup	4 tablespoons / 60 ml	1 kg	2.2 lb
$\frac{1}{3}$ cup	5 tablespoons + 1 teaspoon / 80 ml	Length	
$\frac{1}{2}$ cup	8 tablespoons / 120 ml	Measurement	Equivalent
$\frac{3}{4}$ cup	12 tablespoons / 180 ml	$\frac{1}{4}$ inch	6 mm
1 cup	16 tablespoons / 240 ml	$\frac{3}{8}$ inch	1 cm
		$\frac{1}{2}$ inch	1.3 cm
		$\frac{3}{4}$ inch	1.9 cm
		1 inch	2.5 cm

Recipes

The recipe section features 4 recipes to give you an idea, that we have actually tried and tested in our Test Kitchen. Using these as a base, you can easily adapt your own favourite recipes.

Stir-Fried Vegetables

Serves 6

2 tbsp / 30 ml

vegetable oil

15 small cloves

garlic crushed

1 small head (10²/₃ oz / 300 g)

broccoli cut into flowerettes of about 1 inch / 2.5 cm (150 g)

7 oz / 200 g

babycorns cut diagonally into 2 inch / 5 cm long and 1/4 inch / 6 mm thick slices

2 tsp / 10 ml

soy sauce

2 tsp / 10 ml

vinegar

1 1/2 tsp / 7.5 ml

salt

1 tsp / 5 ml

sugar

1/4 tsp / 1.3 ml

peppercorns crushed

1/2 tsp / 2.5 ml

chilli flakes

7 oz / 200 g

zucchini cut into 1 inch / 2.5 cm long and 1/2 inch / 1.3 cm wide pieces

4 medium (3 1/2 oz / 100 g)

spring onion bulbs with 1 inch / 2.5 cm stalks quartered; tender green portion cut into 1 inch / 2.5 cm wide round pieces and kept separately

2 medium (7 oz / 200 g)

bell peppers de-seeded, cut into
1½ inch / 3.8 cm long and ¾ inch /
2 cm wide pieces

9 oz / 250 g

pak choi leaves separated

1. Heat oil in Kadhai on medium heat of big burner of a gas stove about 4 minutes or on 800 Watts on an induction cooktop about 2 minutes. Add garlic. Stir a few seconds. Add broccoli and babycorns. Mix. Reduce heat to medium-low. Cover and cook about 5 minutes, stirring occasionally. Uncover pan.
2. Add soy sauce, vinegar, salt, sugar, peppercorns and chilli flakes. Mix. Add zucchini and spring onion bulbs. Mix. Cover and cook about 2 minutes. Uncover pan. Add bell peppers. Mix. Cover and cook about 8 minutes stirring occasionally. Uncover pan.
3. Add pak choi and spring onion greens. Mix. Cover and cook about 2 minutes. Remove pan from heat. Serve hot. ●

Pav Bhaji

Serves 6

2½ cups / 600 ml

water

2 medium (7 oz / 200 g)

carrots peeled, halved lengthwise
and cut into 1 inch / 2.5 cm pieces

4 medium (14 oz / 400 g)

potatoes peeled and cut into quarters

1 medium head (14 oz / 400 g)

cauliflower cut into flowerettes of about
1 inch / 2.5 cm (200 g)

1⅓ cups / 200 g

peas shelled or frozen

¼ cup + 2 tbsps / 90 ml

butter

1 x 1½ inch / 3.8 cm piece (½ oz / 15 g)	fresh ginger grated
15 small cloves	garlic crushed
1 medium (3½ oz / 100 g)	onion chopped
1 tsp / 5 ml	red chilli powder
3 tbsp / 45 ml	pav bhaji masala
¼ tsp / 1.3 ml	turmeric
1 tbsp / 15 ml	salt
2 large (7 oz / 200 g)	capsicum de-seeded and finely chopped
3 large (1 lb 1¾ oz / 500 g)	tomatoes chopped
¼ cup / 60 ml	coriander leaves finely chopped

1. Pour 1 cup/240 ml water in a 3 Litre Hawkins Pressure Cooker. Add carrots, potatoes, cauliflower and peas. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 10 minutes. Remove cooker from heat. Allow to cool naturally. Open cooker. Mash vegetables. Keep aside.

2. Melt (¼ cup/60 ml) butter in Kadhai on medium heat of big burner of a gas stove or on 800 Watts on an induction cooktop. Add ginger and garlic. Stir a few seconds. Add onion and stir fry till light golden (about 5 minutes).

3. Add chilli powder, *pav bhaji masala*, turmeric and salt. Mix. Add capsicum. Stir fry about 2 minutes. Add tomatoes. Mix. Cover and cook till tomatoes are pulpy (about 10 minutes) stirring occasionally. Uncover Pan.

4. Add mashed vegetables and remaining water (1½ cups/360 ml). Mix. Cover and cook on low heat about 15 minutes stirring occasionally. Remove pan from heat. Uncover Pan. Add coriander leaves and remaining butter (2 tbsp/30 ml). Mix. Serve hot with *pav* or bread.



Shorshe Bata Maach

Serves 5

1 ² / ₃ lb / 750 g	rohu fish cut into 1/2 inch/1.3 cm thick slices
1 1/2 tsp / 7.5 ml	salt
3/4 tsp / 3.8 ml	turmeric
2 tbsp / 30 ml	mustard seeds
6	green chillies 3 whole, 3 slit
1 cup + 3 tbsp / 285 ml	water
1 tbsp / 15 ml	curd
1/4 cup / 60 ml	mustard oil

1. Rub fish with salt and turmeric.
2. Grind together mustard seeds and whole chillies into a paste, adding water (3 tbsp/45 ml) a little at a time. Mix ground paste and curd.
3. Heat 3 tbsp/45 ml oil in Kadhai on medium-high heat of big burner of a gas stove about 5 minutes or on 1200 Watts on an induction cooktop about 3 minutes. Add fish. Fry about 3 minutes on each side.
4. Add slit chillies, mustard paste-curd mixture, remaining water (1 cup/240 ml) and oil (1 tbsp/15 ml). Mix gently. Cover and cook about 6 minutes. Remove pan from heat. Serve hot.

Sevian Halwa (Vermicelli Pudding)

Serves 6

1/2 cup / 120 ml	ghee
15	almonds thinly sliced
1 1/2 tbsp / 22.5 ml	raisins
15	pistachio nuts thinly sliced
1 1/2 tbsp / 22.5 ml	cashew nuts broken into pieces
3 1/4 cups / 200 g	roasted sevian (vermicelli) broken into 2 inch / 5 cm pieces
1 1/4 cups / 300 ml	water
3/4 cup / 150 g	sugar
1/2 tsp / 2.5 ml	cardamom powder

1. Heat ghee in Kadhai on medium heat of big burner of a gas stove about 4 minutes or on 800 Watts on an induction cooktop about 2 minutes. Add almonds, raisins, pistachio and cashew nuts. Stir fry till golden brown. Remove and drain. Keep aside.
2. Add *sevian*. Reduce heat to low. Stir fry about 3 minutes. Add water a little at a time, stirring constantly. Mix. Cover and cook about 5 minutes stirring occasionally. Uncover Pan.
3. Add sugar, cardamom powder and half of the almonds, raisins, pistachio and cashew nuts. Increase heat to medium-low. Cook, stirring constantly, till ghee just begin to show on sides (about 5 minutes). Remove pan from heat. Serve hot garnished with remaining almonds, raisins, pistachio and cashew nuts. ●





Sooji Halwa



Pav Bhaji



*Shorshe
Bata Maach*



Shallow Kadhai

Pressure Die-Cast

2 Year
Guarantee
TERMS AND CONDITIONS

1. The Hawkins Die-Cast Nonstick Shallow Kadhai is guaranteed against defects in material and workmanship for a period of 2 years from the date of first purchase by the user. 2. Fair wear and tear is not a defect. Normal replacement parts namely, knob and finger guard are not covered under this guarantee. The ceramic coating may scratch or chip during use – these are not defects and are not guaranteed; this will not affect the functioning of the pan. 3. The pan must be used and maintained properly in accordance with the printed instructions contained in the Instruction Manual and the caution alongside. 4. Genuine parts of our supply must be used at all times. 5. The pan must not be damaged or weakened by and repair by an unauthorised person. 6. The complete cookware 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 number given alongside must match the serial number on the bottom of the pan. 7. Subject to the above mentioned terms and conditions, we shall repair or replace free of cost any defective part or parts or the whole cookware at our option.

CAUTION

1. Do not use high heat. 2. Do not use on *chulha*, industrial burners or any heat source which cannot be regulated to low and medium heat. 3. Limit pre-heating the pan as stated in the Instruction Manual. 4. When the pan is hot, ensure that it is never without food. 5. Do not drop, hit, bang, rub, cut or chop on/in the pan or scrape with metal or sharp objects. 6. Do not scrape pan across or bang pan down on pan supports. Doing so will damage the ceramic coating. 7. Clean thoroughly after each use in hot water with a mild soap or detergent and a dishcloth or sponge. Do not put the hot pan or glass lid in water. 8. Do not put the pan or lid in the dishwasher.

GLASS LID GUARANTEE CONDITIONS

1. The Glass Lid is guaranteed against defects in material and workmanship under normal household use for a period of 2 years. 2. Damage(s) caused by misuse/abuse, accident, dropping or hitting are not covered under this guarantee. 3. Do not put lid in an oven or under a grill. 4. Hand wash after every use in hot water with a mild soap or detergent and a dishcloth or sponge. Dry thoroughly with a soft clean cloth. 5. To avoid "misting" caused by moisture, store the glass lid in a place with good air circulation/a well-ventilated place and not in its original packing.

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