



AQUA

Cook n Serve in style

**Instruction Manual
with Guarantee Card**



IM 174

Important Safeguards

1. **Do not** use high heat. **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. Excessive heat will cause sticking and burning of food, wastes fuel and will affect the nonstick property.
2. Limit pre-heating of the pan without food or with a small quantity of oil/butter/ghee as stated in the **Pre-heating Table** on page 7.
3. **Do not** leave frying unattended — pay careful attention always.
4. Use a wooden or silicone spatula — a metal spatula may cause nicks, cuts or chipping. The ceramic coating may stain, fade, scratch or chip; this is fair wear and tear and is not covered under guarantee. This will not affect the functioning of the pan.
5. When using the Baby Casserole in an oven for baking, limit the temperature of the oven up to 200°C. **Do not** use in a microwave oven. **Do not** place the Baby Casserole without food in a hot oven. **Do not** touch the hot Baby Casserole with bare hands — use kitchen cloth or oven mitts. **Do not** place the glass lids or the any Casserole with silicone handles in a heated oven or under a broiler/grill.
6. **Do not** drop, hit, bang, rub, cut or chop on/in pan or scrape with metal or sharp objects. **Do not** scrape pan across or bang down on pan supports — place carefully so that it cannot slip or tip.
7. **Do not** put the hot pan or glass lid in water. Allow to cool first.
8. The Baby Casserole may be washed in a dishwasher (body only). Please hand wash the Deep-Fry Pan cum Casserole and glass lids.
9. Read and follow all instructions in this Manual.

Contents

| | Page |
|---|------------|
| Important Safeguards | 1 |
| The Widest Range of High-Quality Cookware | 3 |
| Hawkins Aqua Ceramic Cookware | 5 |
| How to Use | 6 |
| How to Clean | 9 |
| General Cooking Tips | 11 |
| Recipes | 13 |
| Baby Casserole | |
| <i>Vegetable Au Gratin</i> | |
| <i>(Golden-Baked Vegetables with Cheese)</i> | 14 |
| Deep-Fry Pan cum Casserole | |
| <i>Pasta Napoli (Penne Pasta in Neapolitan Sauce)</i> | 16 |
| Guarantee Card | back cover |

Any Questions or Comments? Contact:

Hawkins Cookers Limited

Udyog Mandir 2, Pitamber Lane, Mahim
MUMBAI 400 016, INDIA

TEL (91 22) 2444 0807 FAX (91 22) 2444 9152

EMAIL: kitchen@hawkins.in

WEBSITE: www.hawkinscookers.com

© 2025 and All Rights Reserved. 'Hawkins' and its variants are Registered Trademarks of Hawkins Cookers Limited in India and in various other countries throughout the world.
CIN: L28997MH1959PLC011304.

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 AISi10Mg(b) grade (EN Aluminium 43100 grade), food-compatible

Stainless Steel Induction Base Plate

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

Hawkins Aqua Ceramic Cookware

Revolutionary New Ceramic Coating

The Aqua series is designed with a finer grade of ceramic coating which is of light ivory colour and gives a smoother finish. This formulation is uniquely designed to not stain even with Indian recipes. This ceramic coating which has no PFAS, no PTFE, no heavy metals, has been developed after over a thousand actual cooking trials by Hawkins R&D and the Hawkins Test Kitchen. This imported world-class ceramic is being launched in India for the first time. This grade of ceramic is not recommended to be used on high heat and nonstick properties may be reduced if used at high heat. The guarantee is for one year.

The Benefits of Hawkins Ceramic Cookware

- **Excellent release properties:** Foods slide easily off the ceramic cooking surface. Can use 36% less oil for more healthful cooking.
- **Stays looking new for years:** The Aqua ceramic coating is very attractive, scratch and stain resistant, tough and easy to clean. It is a stylish addition to your kitchen or dining table.
- **Safer, more healthful:** Compliant with Council of Europe Resolution CM/RES(2013)9 on metals and alloys used in food contact materials and articles.
- **Durable and strong yet light:** Extra-thick metal body allows more even, quick heating and is more durable than ordinary, thin gauge cookware.
- **Versatile design:** Multiuse – can be used both as a deep-fry pan and casserole. Baby Casseroles are available in three distinct shapes: square, oval, and round.

How to Use

Follow all the IMPORTANT SAFEGUARDS on Page 1.

Before First Use

Remove label. Hand wash in warm soapy water, rinse and wipe dry.

Suitable Heat Sources

The induction compatible pans can be used on all domestic gas, radiant electric, halogen, ceramic and induction cooktops. The Baby Casseroles are not induction compatible, and are designed for use on the domestic gas (small burner). They can also be used in an electric/gas oven (without lid). When using other pans on induction, follow the **Equivalent Heat Settings** table on page 8. 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 – flames should not spread beyond the base of the pan. Do not use high heat, except occasionally when boiling liquids. For all other cooking, use low or medium heat. For the best nonstick experience, use the pan between 170°C and 190°C. Excessive heat will cause sticking and burning of food, wastes fuel and will affect the nonstick property.

Avoid Scratching, Damage, Breakage

To protect the ceramic coating from chipping and scratching, do not bang pan down on pan supports. Lift, do not drag it across the surfaces or stack other utensils on the pan without protecting it. Do not cut, chop on/ in the pan or bang its rim or edge.

Use a wooden/silicone spatula – a metal spatula may cause nicks, cuts or chipping. The ceramic coating may stain, fade, scratch or chip; this is fair wear and tear and is not covered under guarantee. This will not affect the functioning of the pan.

The glass lid is 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.

Pre-heating Table

Limit pre-heating of the pan without food or with a small quantity of oil/butter/ghee (1 tbsp/15 ml or less) as stated in the **Pre-heating Table** below:

| Product | Size/ Capacity | Heat Setting in Gas Stoves | Maximum Pre-Heating Time | Heat Setting in Induction Cooktops | Maximum Pre-Heating Time |
|-----------------------------------|-------------------|-------------------------------|--------------------------------|--|--------------------------------|
| Baby Casserole | 1.25 L | Small Burner, Medium-high | 2 minutes | – | – |
| Deep-Fry Pan cum Casserole | 2 L | Big Burner, Medium-high | 3 minutes | 1200 Watts | 1 minute |
| | 3 L | | | | |

Saving Energy

Hawkins Aqua Ceramic Cookware will save energy and produce tasty food while optimising fuel consumption if you regulate the heat as given in the instructions.

Comparing Heat Settings in Gas Stoves and Induction Cooktops

1. The table given alongside 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 above and adjust them as may be required for cooking on your induction cooktop or gas stove.

| Equivalent Heat Settings | |
|-----------------------------|-----------------------------------|
| Gas Stoves Big Burner | Induction Cooktops in Watts |
| High | 2000 |
| Medium-high | 1200 |
| Medium | 800 |
| Medium-low | 600 |
| Low | 400 |

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 pan and dull the handles, glass lid and knob. The 1.25 Litre Baby Casserole may be washed in a dishwasher (body only).

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 and a non-abrasive sponge. For stubborn spots, soak pan in hot water about 10 minutes and rub with a plastic scrubber – never use steel wool, coarse or metallic scouring pads or abrasive detergents. When cleaning the pan ensure that the ceramic coating is not gouged or rubbed against any hard or sharp surface. Keep a folded kitchen cloth or a piece of any other soft material such as rubber or sponge underneath to avoid damaging the pan. Dry the pan and lid thoroughly with a soft clean cloth.

3. To remove stains from the stainless steel plate attachment: The stainless steel plate attached to the base of the induction compatible pans 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.

How to Deal with "Baked-On" Food/Stains

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.
2. **To avoid "baked-on" stains:** carefully wipe off any fat or grease while it is still fresh and wash before you cook in the pan again. Ensure that the stove surface in contact with the pan is free of fat drippings.
3. **If you do get "baked-on" stains:** you may try the following method (knowing that the product surface may get scratched/fade): soak product in hot water about 10 minutes. Make a thick paste of a kitchen cleanser like 'Vim' bar or 'Odopic' powder and apply it to the surface. Wait 5 to 10 minutes, then scour lightly with fine steel wool using a circular motion. Do not use regular steel wool or harsh cleaning pads. Wash and wipe dry.

General Cooking Tips

1. The pan conducts heat evenly and well. Do not heat oil till it is smoky – it damages the oil and will burn the food. It is possible to cook with less oil and no sticking if you cook on lower heat.
2. 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.
3. Do not leave the ladle in the pan while cooking.
4. Never splash hot oil by dropping food from a height. Do not bring your hands too close to hot oil in case it spatters. Slide food gently into pan from the edges.
5. The Baby Casserole can safely be used in a gas or electric oven for baking up to 200°C. Do not put the lid in a heated oven or under a broiler/grill.
6. Induction cooktops generally heat up faster than gas or electric cooktops; hence the heat settings required on induction cooktops for these pans 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.
7. When a recipe specifies very low heat, use the lowest setting you have. If you do not have a "very low" setting, use another pan support stand to elevate and increase the distance between the flame and the pan (see illustration).



8. Measurements: The quantities of ingredients in the recipes are given in two measuring systems – U.S. and metric – separated by this mark "/". Use any one of the measurements.

Volume

All measurements are level, not heaped.

| Measurement | Equivalent |
|--------------------------|------------------------------------|
| 1 teaspoon | 5 ml |
| $\frac{1}{2}$ tablespoon | $1\frac{1}{2}$ teaspoons / 7.5 ml |
| 1 tablespoon | 3 teaspoons / 15 ml |
| $\frac{1}{4}$ cup | 4 tablespoons / 60 ml |
| $\frac{1}{3}$ cup | 5 tablespoons + 1 teaspoon / 80 ml |
| $\frac{1}{2}$ cup | 8 tablespoons / 120 ml |
| $\frac{3}{4}$ cup | 12 tablespoons / 180 ml |
| 1 cup | 16 tablespoons / 240 ml |
| 1 litre | 1000 ml |

Weight

| Metric | Equivalent |
|-------------------------------|--------------|
| 28 g (rounded off to 30 g) | 1 oz |
| 450 g | 16 oz / 1 lb |
| 1 kg | 2.2 lb |

Length

| Measurement | Equivalent |
|--------------------|------------|
| $\frac{1}{4}$ inch | 6 mm |
| $\frac{1}{2}$ inch | 1.3 cm |
| $\frac{3}{4}$ inch | 1.9 cm |
| 1 inch | 2.5 cm |

9. Abbreviations used:

| Abbreviation | Equivalent |
|---------------------|-------------------|
| tsp | teaspoon |
| tbsp | tablespoon |
| g | gram |
| kg | kilogram |
| oz | ounce |
| lb | pound |
| ml | millilitre |
| l | litre |
| mm | millimetre |
| cm | centimetre |

Recipes

The recipe section features 2 recipes – one for each type of pan. These recipes are developed and/or tested by us in the Hawkins Test Kitchen. We recommend you try this to get a general feel for using the pans. Using these as a base, you can easily adapt your own favourite recipes.

Baby Casserole: Vegetable Au Gratin ***(Golden-Baked Vegetables with Cheese)***

Serves 5

| | |
|---|--|
| 2 cups / 480 ml | water |
| 1 small (2 ¹ / ₂ oz / 75 g) | potato peeled and cut into 1 ¹ / ₂ inch / 1.3 cm cubes |
| 1 small (2 oz / 60 g) | carrot peeled and cut into 1 ¹ / ₂ inch / 1.3 cm cubes |
| 1/4 + 1/8 cup / 45 g | green beans cut into 1 ¹ / ₂ inch / 1.3 cm pieces |
| 3/4 cup / 115 g | sweet corn kernels |
| 2 1/2 oz / 75 g | cauliflower cut into 3/4 inch / 2 cm flowerettes including tender stalk (40 g) |
| 1/2 tsp / 2.5 ml | salt |
| For white sauce | |
| 1 1/2 tbsp / 22.5 ml | butter |
| 6 small cloves | garlic finely crushed |
| 1 small (2 1/2 oz / 75 g) | onion finely chopped |
| 3 tbsp / 45 ml | flour (maida) |
| 1/8 tsp / 0.6 ml | pepper |
| 1/2 tsp / 2.5 ml | salt |
| 2 1/4 tsp / 11.3 ml | dried mixed herbs |
| 3/4 tsp / 3.8 ml | sugar |

| | |
|--|---------------------------------|
| $\frac{1}{2}$ tsp / 2.5 ml | chilli flakes |
| $1\frac{2}{3}$ cups / 400 ml | milk |
| $\frac{3}{4}$ cup / 75 g | cheddar cheese grated |
| $\frac{1}{2}$ + $\frac{1}{8}$ cup / 65 g | mozzarella cheese grated |

1. Pour water in the Baby Casserole. Bring to boil on high heat. Add potato, carrot, beans, corn, cauliflower and salt. Bring to boil. Reduce heat to low. Cover and cook till vegetables are just tender (about 12 minutes). Remove pan from heat. Uncover and drain. Transfer vegetables to a bowl and keep warm. Wash and wipe dry pan.

2. To make white sauce: Melt butter in the Baby Casserole on medium heat. Add garlic. Stir fry about 2 minutes. Add onion and stir fry till transparent. Add flour. Roast till flour changes colour to light golden (about 5 minutes), stirring constantly. Add pepper, salt, herbs, sugar and chilli flakes. Mix. Reduce heat to low. Gradually add milk stirring constantly, blending until smooth. Increase heat to medium. Add $\frac{1}{2}$ cup/50 g cheddar cheese. Mix till cheese melts and sauce becomes creamy (about 2 minutes).

3. Add the reserved vegetables. Mix till vegetables are evenly coated with sauce. Cook about 2 minutes. Remove pan from heat. Allow to cool 10 minutes.

4. Mix mozzarella cheese with remaining cheddar cheese ($\frac{1}{4}$ cup/25 g). Sprinkle cheese mixture evenly over vegetables in the pan.

5. Place the Casserole with vegetables and cheese in a pre-heated oven and bake at 200°C till cheese melts and turns to a light golden brown colour (about 15 minutes). Remove the Casserole carefully from the oven using oven mitts. Serve hot with garlic bread. ●

Deep-Fry Pan cum Casserole: Pasta Napoli ***(Penne Pasta with Neapolitan Sauce)***

This recipe is written for the 3 Litre Deep-Fry Pan cum Casserole. To adapt this recipe for the 2 Litre Deep-Fry Pan cum Casserole, reduce all ingredients by one-third (33%).

Serves 6

| | |
|--|--|
| 8 ¹ / ₃ cups / 2 litres | water |
| 2 tbsp / 30 ml | salt |
| 10 oz / 280 g | penne pasta |
| ¹ / ₄ cup / 60 ml | olive oil |
| 15 small cloves | garlic crushed |
| 1 large (5 ¹ / ₃ oz / 150 g) | onion finely chopped |
| 3 | green chillies finely chopped |
| ¹ / ₂ tsp / 2.5 ml | peppercorns coarsely ground |
| ¹ / ₂ tsp / 2.5 ml | chilli flakes |
| ¹ / ₂ tsp / 2.5 ml | red chilli powder |
| ³ / ₄ tsp / 3.8 ml | sugar |
| 1 tbsp / 15 ml | mixed herbs |
| 5 medium (1 lb 1 ³ / ₄ oz / 500 g) | tomatoes blanched, peeled and finely chopped |
| 5 ² / ₃ oz / 160 g | broccoli cut into 1 inch / 2.5 cm flowerettes (80 g) |
| ² / ₃ cup / 100 g | sweet corn kernels |

1 medium (2¹/₂ oz / 75 g)

capsicum de-seeded and cut into
1¹/₂ inch / 1.3 cm square pieces

1 medium (2¹/₂ oz / 75 g)

red bell pepper de-seeded and cut
into 1¹/₂ inch / 1.3 cm square pieces

1¹/₂ cups / 150 g

cheddar cheese grated

10

fresh basil leaves torn into pieces

1. Pour water in the Deep-Fry Pan cum Casserole. Bring to boil on high heat. Add 1 tbsp/15 ml salt, pasta and 1 tbsp/15 ml oil. Bring to boil. Stir. Reduce heat to medium. Cook pasta according to the instructions on packet, till pasta is just cooked (firm, not mushy – al dente). Remove pan from heat. Immediately transfer pasta to a colander (*chalanee*). Drain. Rinse pasta with cold water till cool. Drain in colander. Keep aside. Wash and wipe dry pan.

2. Heat remaining oil (3 tbsp/45 ml) in the Deep-Fry Pan cum Casserole on medium-high heat of big burner of a gas stove about 2 minutes or on 1200 Watts of an induction cooktop about 1 minute. Add garlic. Stir fry till garlic turns light golden (about 1 minute). Add onion and chillies. Stir fry till onion is transparent (about 3 minutes). Add pepper, remaining salt (1 tbsp/15 ml), chilli flakes, chilli powder, sugar and herbs. Mix. Add tomatoes. Mix. Cover and cook till tomatoes are pulpy (about 6 minutes). Add broccoli and corn. Mix. Cover and cook about 3 minutes. Add capsicum, bell pepper and pasta. Mix. Add 1 cup/100 g cheese and basil leaves. Mix. Cover and cook about 2 minutes. Remove pan from heat. Serve hot garnished with remaining cheese (1¹/₂ cup/50 g). ●





AQUA
Cook n Serve in style



Hawkins AQUA Range



Baby Casserole 1.25 Litre

Deep-Fry Pan cum Casserole 3 Litre

Deep-Fry Pan cum Casserole 2 Litre

GUARANTEE NO.



AQUA
Cook n Serve in style

1 Year
Guarantee
TERMS AND CONDITIONS

1. Hawkins Aqua Ceramic Cookware is guaranteed against defects in material and workmanship for a period of 1 year from the date of first purchase by the user. 2. Fair wear and tear is not a defect. Handles and knob 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. Damage(s) caused by misuse/abuse, accident, dropping or hitting are not covered under this guarantee. 4. The pan must be used and maintained properly in accordance with the printed instructions contained in the Instruction Manual and the **Caution** alongside. 5. Genuine parts of our supply must be used at all times. 6. The pan must not be damaged or weakened by any repair by an unauthorised person. 7. 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 serial number given alongside must match the number on the bottom of the pan.

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 cookware at our option.

CAUTION

1. Do not use on high heat. Do not use on *chulha*, industrial burners or any heat source which cannot be regulated to low and medium heat. 2. Limit heating the pan as stated in the Instruction Manual. 3. Use a wooden or silicone spatula. 4. Do not drop, hit, bang, rub, cut or chop on/in the pan or scrape with metal or sharp objects. 5. Do not scrape pan across or bang down on pan supports. 6. Do not put the glass lids or the casserole with silicone handles in an oven or under a broiler/grill. 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 lid in water. 8. Do not put the casserole with silicone handles or any glass lid in a dishwasher.

SOLD BY
Name & Address
of the Dealer
& stamp

Date of Purchase:

Scan to register guarantee
and get more recipes at
www.hawkins.in/recipes



For more recipes and cookbooks in other languages download the Hawkins Kitchen App.