

FUTURA®

COOKWARE CATALOG 2021



DOSA TAVA



**3
MODELS**

APPE PAN



**1
MODEL**

**TAVA, ROTI TAVA &
FLAT TAVA**



**22
MODELS**

**Tri-Ply Stainless Steel
FRYING PAN**



**4
MODELS**

FRYING PAN



**25
MODELS**

**Tri-Ply Stainless Steel
TAVA**



**3
MODELS**

DEEP-FRY PAN



**21
MODELS**

**Tri-Ply Stainless Steel
DEEP-FRY PAN**



**6
MODELS**

**Tri-Ply Stainless Steel
HANDI**



**1
MODEL**

**COOK n SERVE BOWL
AND STEWPOT**



**16
MODELS**

**Tri-Ply Stainless Steel
METRO PATILA**



**3
MODELS**

**SAUCEPAN &
HANDI**



**11
MODELS**

**Hawkins T
STAINLESS STEEL PAN**



**4
MODELS**

NEW

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THE ULTIMATE COOKING MACHINE

The designers of Hawkins and Futura Cookware have spared no effort to provide you with the best possible cooking experience.

Each Futura pot or pan is made from heavy gauge, commercially pure aluminium 3.25 mm to 6.35 mm thick for even heat dispersion and steady heat retention. Each pot or pan is given a technologically advanced surface coating to give you a superb cooking surface.

Sturdy, comfortable, stay-cool handles form part of all our Cookware using the finest materials in rosewood, plastic or stainless steel. The handles stay fixed permanently. Where required, the cookware comes with custom-designed lids either included in the product or as an option at extra cost. The lids are made of Hard Anodised aluminium, stainless steel or glass.

We have a wide range of pots and pans to meet each of your different cooking needs. Each Cookware item is designed for the purpose for which it is made and tried out thoroughly in the Hawkins Test Kitchen

before the designs and specifications are approved. Each piece is manufactured carefully and subjected to strict quality control. Each piece is individually packed in a strong, attractive carton designed for protection in transit and sales appeal. An Instruction Manual with tested recipes comes free in each cookware carton (except Tadka Pans, EZEE-POUR® Saucepans and TPan).

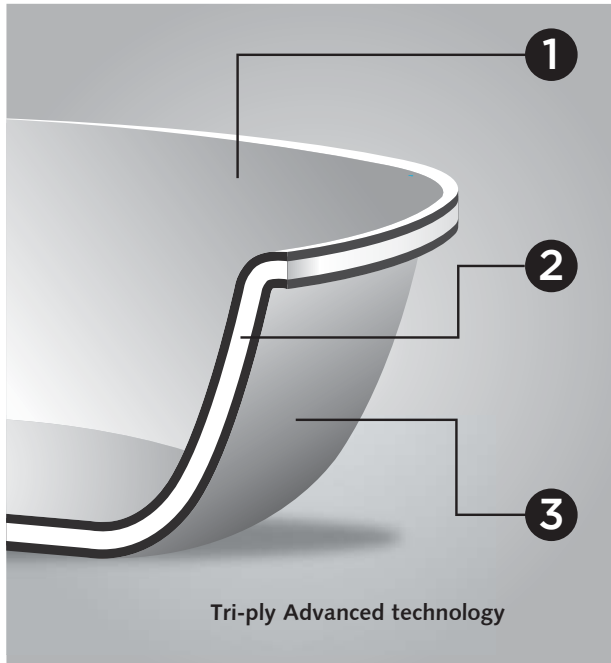
Our Cookware is presented in five types of material-Hard Anodised, Nonstick, Tri-Ply Stainless Steel, Sandwich Bottom Stainless Steel and Pressure Die Cast Aluminium. Please see more information about these different types of cookware in the pages that follow. You can read which type of cookware is better suited to which type of cooking.

Futura and Hawkins Cookware are designed, quality controlled and marketed by Hawkins Cookers Limited, manufacturers of the world-famous Hawkins and Futura Pressure Cookers.

HAWKINS TRI-PLY STAINLESS STEEL COOKWARE



Hawkins Tri-ply Stainless Steel Cookware is designed to give you all the advantages of cooking in stainless steel while minimizing the disadvantages of sticking and burning that are normally associated with ordinary stainless steel.



1. Cooking Surface

Made from 18/8 food-grade (AISI 304) stainless steel of superior quality, the cooking surface is extremely hygienic, most durable, does not react with most foods and does not pit or corrode.

2. Core

The heavy gauge aluminium core spreads heat well for even cooking with no hot spots, and retains heat for quick cooking. It is sandwiched between two layers of stainless steel and does not come in contact with food on the cooking surface.

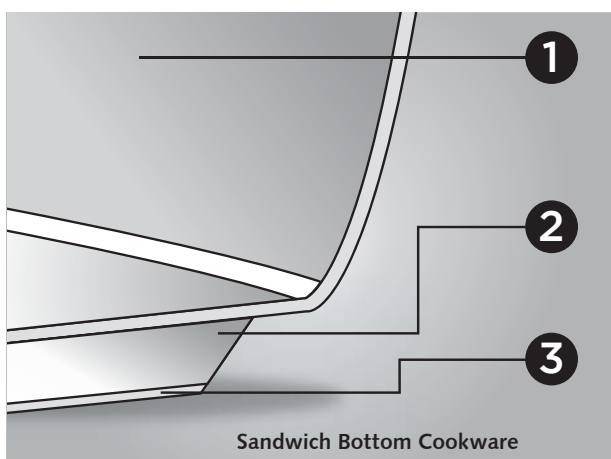
3. Base

The base (outer surface) is made of AISI 430 grade magnetic stainless steel. Hence this cookware can be used on all domestic gas, induction, electric, ceramic and halogen cooktops.

HAWKINS STAINLESS STEEL SANDWICH BOTTOM COOKWARE



The extra thick sandwich bottom stays flat, heats evenly and will not develop 'hot spots' so your food will not burn or stick as it may in ordinary stainless steel cookware.



1. Body

The AISI 304 body is made from superior food-grade non-magnetic stainless steel for healthy and hygienic cooking.

2. Core

Pure, virgin aluminium heat-diffusing enclosed core that spreads heat quickly and evenly – ensuring your food heats quickly with no hotspots.

3. Base

AISI 430 grade magnetic stainless steel base plate makes the pan work well on both Gas and Induction.



Tri-Ply
Stainless
Steel



DEEP-FRY PAN

FRYING PAN

TAVA

TRI-PLY STAINLESS STEEL COOKWARE

Tava

Hawkins tri-ply stainless steel is durable, well-balanced and stays flat for quick cooking on gas, induction and electric cooktops. The 3.5 mm extra thick tava has a unique shape with a flat base and gentle sloping sides has just the right curvature for optimal cooking results - oil does not pool, nor spill over the sides. The placement of the rivets is carefully designed to maximise the cooking area. The strong 6.0 mm thick stainless steel stay-cool wire handle is comfortable and safe to hold even when the tava is hot.

Deep-Fry Pan

The rounded curved sides and extra height are most suitable for deep-frying Puri, Samosa, Wada and stir-frying Stews, Curries and vegetables. The rim of the pan has an all around ezee-pour no-drip flange - specially designed to pour or slide foods without spilling - suitable for left or right handed use.

Frying Pan

The well curved sides of the frying Pan helps easy stirring and mixing of foods without spilling. Suitable for eggs, tikki, poora, pancakes, fish-fry and stir-frying.

Handi

The unique curved body of the Cook-n-Serve Handi is most suitable for stir-frying, sautéing and foods that require considerable stirring, and makes light work of difficult dishes too! The snug-fit glass lid locks in the steam, heat and flavours.



22cm
Tri-Ply SS TAVA



CODE
SSTV 22

22cm
Tri-Ply SS FRYING PAN



CODE
SSF 22

22cm Tri-Ply SS FRYING PAN
WITH GLASS LID



CODE
SSF 22G

24cm
Tri-Ply SS TAVA



CODE
SSTV 24

26cm Tri-Ply SS FRYING PAN



CODE
SSF 26

26cm Tri-Ply SS FRYING PAN
WITH GLASS LID



CODE
SSF 26G

26cm
Tri-Ply SS TAVA



CODE
SSTV 26

1.5 Litre Tri-Ply SS DEEP-FRY PAN



CODE
SSD 15

1.5 Litre Tri-Ply SS DEEP-FRY PAN
WITH GLASS LID



CODE
SSD 15G

3 Litre Tri-Ply SS HANDI
WITH GLASS LID



CODE
SSH 30G

Tri-Ply Trinita SET

Frying Pan | 26 cm

Deep-Fry Pan | 2.5 litre

Tava | 26 cm



CODE
SSET 1

2.5 Litre Tri-Ply SS DEEP-FRY PAN



CODE
SSD 25

Tri-Ply Trinita SET

Frying Pan | 22 cm

Deep-Fry Pan | 1.5 litre

Tava | 22 cm



CODE
SSET 2

2.5 Litre Tri-Ply SS DEEP-FRY PAN
WITH GLASS LID



CODE
SSD 25G

PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	PRODUCT MRP (₹) PER UNIT	CASE PACK
WITHOUT LID	WITH LID					
SSTV 22	-	22	3.5	-	1025	10
SSTV 24	-	24	3.5	-	1150	10
SSTV 26	-	26	3.5	-	1250	10
SSF 22	-	22	3	1	1250	6
-	SSF 22G	22	3	1	1525	6
SSF 26	-	26	3	1.5	1500	6
-	SSF 26G	26	3	1.5	1825	6
SSD 15	-	22	3	1.5	1475	6
-	SSD 15G	22	3	1.5	1750	6
SSD 25	-	26	3	2.5	1775	6
-	SSD 25G	26	3	2.5	2100	6
SSK 40	-	28	3	4	2275	3
-	SSK 40G	28	3	4	2625	3
-	SSH 30G	22	3	3	2150	6
SSET 1	-	-	-	-	4170	3
SSET 2	-	-	-	-	3460	3

4 Litre Tri-Ply SS DEEP KADHAI



CODE
SSK 40

4 Litre Tri-Ply SS DEEP KADHAI
WITH GLASS LID



CODE
SSK 40G

Hawkins[®] STAINLESS STEEL T PAN



HAWKINS STAINLESS STEEL T PAN
1.5 LITRE
CODE: SST15G
INDUCTION COMPATIBLE

HAWKINS STAINLESS STEEL T PAN

The Hawkins Stainless Steel T Pan is ideal for making tea and coffee – up to 6 cups at a time. It is also ideal for making soup, boiling milk and water, cooking instant noodles and re-heating food. The 4.7 mm extra-thick sandwich bottom stays flat, heats evenly and will not develop hotspots. The T Pan body is made from superior food-grade AISI 304 non-magnetic stainless steel. The AISI 430 magnetic stainless steel base makes the T Pan Induction Compatible. It has a technologically advanced, specially designed Ezee-Pour spout for easy, no-drip pouring. The strong, sturdy, stay-cool handle is firmly attached with two stainless steel rivets. A maximum fill level is marked on the inside wall for greater convenience.

The toughened Glass Lid of 4 mm thick, heat-resistant glass with a strong stainless steel rim and stay-cool knob stops splatter of hot liquids; you can judge the food as it is being made without lifting the lid. The T Pan body and Lid are both guaranteed for 5 years.

The T Pan is suitable for all domestic gas, electric, halogen, ceramic and induction cooktops.



1 Litre SS TPAN



CODE
SST 10

1 Litre SS TPAN WITH GLASS LID



CODE
SST 10G

1.5 Litre SS TPAN



CODE
SST 15

1.5 Litre SS TPAN WITH GLASS LID



CODE
SST 15G

PRODUCT CODE		DIAMETER (cm)	BASE THICKNESS (mm)	CAPACITY (LITRE)	PRODUCT MRP (₹) PER UNIT	CASE PACK
WITHOUT LID	WITH LID					
SST 10	–	15.1	4.7	1	825	9
–	SST 10G	15.1	4.7	1	965	9
SST 15	–	16.6	4.7	1.5	955	6
–	SST 15G	16.6	4.7	1.5	1125	6

Hawkins[®] STAINLESS STEEL TPAN





Tri-Ply
Stainless
Steel



**HAWKINS
TRI-PLY
STAINLESS STEEL
METRO PATILA
2 LITRE
CODE: SSP20**



TRI-PLY STAINLESS STEEL METRO PATILA

The Hawkins Tri-Ply Stainless Steel Metro Patila's distinct, stackable, space saver design helps free up space in modern kitchens. Its unique 2-in-1 Elliptical Rim is easier to hold, stack and remove.

The broad side easily holds detachable silicone stay-cool grips and allows snug-fit stacking. The narrow side is for Ezee pour and Ezee-grip with tongs.

The Hawkins Tri-Ply Stainless Steel Metro Patila can be used to cook and serve a wide variety of dishes like vegetables, dals, soups, sprouts, curries and desserts. It works on gas and in fact cooking and serving in the same Patila makes perfect sense as the food remains warm for a longer time and there's less to clean up. Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.

1.5 Litre



CODE
SSP 15

2 Litre



CODE
SSP 20

2.5 Litre



CODE
SSP 25

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	PRODUCT MRP (₹) PER UNIT	CASE PACK
SSP 15	16.5	2.5	1.5	1025	12
SSP 20	18	2.5	2	1175	12
SSP 25	19.5	2.5	2.5	1340	12



BROAD to safely grip, pour & carry hot food

NARROW for Ezee-pour and Ezee-grip with tongs



appe
PAN
Die Cast 22 cm | 12 Cups



HAWKINS APPE PAN (PANIYARAKKAL)
Code: NAPE 22G
22 cm DIA

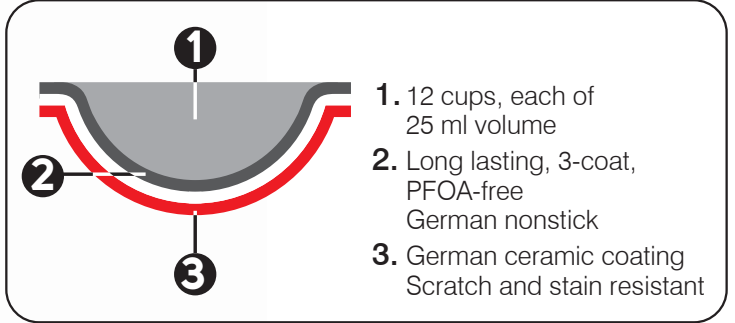
HAWKINS APPE PAN (PANIYARAKKAL)

The versatile Hawkins Appe Pan makes a wide range of sweet and savoury snacks in minutes. In addition to the popular varieties of Appe you can also make tasty treats such as Aloo Bonda, Paneer kebabs, Vegetable Momos, Chocolate Walnut Muffins and Spicy Vegetable Manchurian. The Hawkins Pressure Die Cast Appe Pan is a complex, intricately designed pan which adds the metal where it is needed most, building strength and functionality. What you get as a result is a tough, long-lasting pan that will give you many years of faithful service, but yet feels amazingly light in the hand! The extra-thick metal in the base and at the rim allow more even, quick heating and also greater strength. It is then finished by a three-coat, long-lasting, PFOA-free German nonstick coating on the inside and scratch- and stain-resistant ceramic on the outside. High-dome glass lid allows food to expand and rise without sticking to the lid. The wooden Appe Remover is specially designed to insert, turn and remove food from the Appe Pan.



22cm DIA
12 Cups of 25 ml each

CODE
NAPE 22G



PRODUCT CODE	DIAMETER (cm)	CAPACITY (Cups)	PRODUCT MRP (₹) PER UNIT	CASE PACK
NAPE 22G	22	12	1175	8



Chocolate Walnut Muffins



Spicy Veg Manchurian



Egg & Cheese Balls



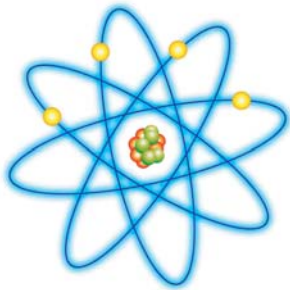
Aloo Bonda

FUTURA®

HARD ANODISED

For traditional cooking with normal quantities of oil or butter, Futura Hard Anodised Cookware presents the ideal cooking surface. Foods that need to be crisp or browned will cook fast and well. Cooking that uses sufficient water or other cooking liquids will also do well in Futura Hard Anodised Cookware.

The Futura Hard Anodised surface is non-toxic, non-staining and non-reactive with foods. It is thermal-efficient, heats fast and evenly and is not spoiled by high heat. It is tough and durable, will not pit, tarnish or corrode and will stay looking new for years. Metal ladles can be used.



Hard Anodising was first developed by Russian scientists to produce a metal surface tough enough for space travel. The same technology is now used by Futura to make its Hard Anodised Cookware. Through a process of electrolysis at sub-zero temperature using a high intensity electric current, a 60 micron thick layer of aluminium oxide (Al_2O_3) is formed molecule by molecule as an integral



part of the metal. This process produces a surface harder than steel with wonderful properties for cooking.

Under the terms of a written guarantee included in each carton, Futura Hard Anodised Cookware is guaranteed for five years.



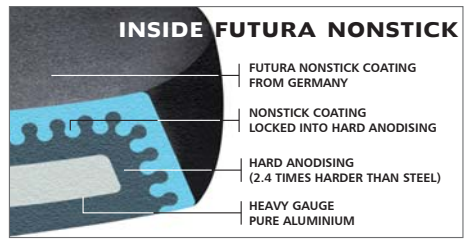


NONSTICK

If you want to cook with less or no oil or butter, Futura Nonstick Cookware is the cookware to use. Foods which tend to stick to the pan while cooking are best cooked in Futura Nonstick. Also, clean-up is so easy!

Futura Nonstick Cookware will give you great-tasting, healthful food, cooked easily and economically. If you are new to cooking, you will find the Futura Instruction Manuals and recipes invaluable. Even if you are an expert cook, you will learn new ways to get the best out of your Futura Nonstick Cookware.

The cooking surface of Futura Nonstick Cookware is made PFOA-free with a unique patented process by



which high quality nonstick coating (made in Germany) is locked firmly into the tough Hard Anodised surface underneath. This

means that Futura Nonstick, properly used, will last longer than ordinary nonstick.

The bottom and outer sides of Futura Nonstick Cookware are Hard Anodised to give you a surface that



is thermal-efficient, will not tarnish, pit or corrode and will stay looking new for years.

Due care should be taken not to overheat the pan or scratch the nonstick surface. A wooden spatula is provided with each piece of Futura Nonstick Cookware. Under the terms of a written guarantee included in each carton, Futura Nonstick Cookware is guaranteed for two years.





HARD ANODISED TAVA
24cm DIA, 4.88mm THICK
CODE: **AT 24**



TAVA (GRIDDLES)

Tava are widely used to cook *roti* (flat breads), *phulka* (puffed unleavened bread) and *paratha* (layered unleavened breads) - all staple foods in India. Tava can also well cook cutlets, eggs, pancakes, French toasts, griddle cakes and the like.

Futura Hard Anodised Tava are particularly preferred for their heavy gauge and well-balanced pans that make cooking easy and the results are delicious. The handles, whether in stainless steel or plastic, are stay-cool and comfortable.

Nonstick Tava can cook all the foods that can be cooked in Hard Anodised Tava with less or no oil or butter, if required. Less expert cooks will find it easy to produce great tasting results on Futura Nonstick Tava, particularly with the help of clear step-by-step instructions in the Futura Manual included with each product.

HARD ANODISED

22cm DIA
4.06mm THICK



CODE
AT 22

24cm DIA
4.88mm THICK



CODE
AT 24

26cm DIA
4.88mm THICK



CODE
AT 26

26cm DIA
6.35mm THICK



CODE
AT 26X

26cm DIA
6.35mm THICK



CODE
AT 26XP

(WITH PLASTIC HANDLE)

28cm DIA
4.88mm THICK



CODE
AT 28

NONSTICK

22cm DIA
4.06mm THICK



CODE
NT 22

26cm DIA
4.06mm THICK



CODE
NT 26

26cm DIA
4.88mm THICK



CODE
NT 26X

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HARD ANODISED TAVA				
AT 22	22	4.06	715	16
AT 24	24	4.88	885	12
AT 26	26	4.88	960	12
AT 26X	26	6.35	1090	12
AT 26XP	26	6.35	1090	10
AT 28	28	4.88	1090	8
NONSTICK TAVA				
NT 22	22	4.06	835	14
NT 26	26	4.06	960	12
NT 26X	26	4.88	1090	12



NONSTICK FLAT TAVA
26cm DIA, 4.88mm THICK
INDUCTION COMPATIBLE
CODE: INFT 26



FLAT TAVA (GRIDDLES)

Futura Flat Tava can cook all the foods that can be cooked in Futura Tava. In addition, the flat cooking surface is particularly useful in making foods using liquid batter that require careful spreading, and helps retain the shape more evenly. The rim contains batter and cooking oil better with less spillage and greater safety. Flat Tava are hence particularly preferred for cooking popular South Indian snacks such as *dosa* and *uttapam*, or for making pancakes.

Flat Tava is suitable for gas, kerosene, electric, ceramic and halogen cooktops. Induction Compatible Flat Tava are also available in 26 cm and 30 cm diameter.

HARD ANODISED

22cm DIA
4.06mm THICK



CODE
AFT 22

26cm DIA
4.88mm THICK



CODE
AFT 26

26cm DIA
4.88mm THICK
(WITH PLASTIC HANDLE)



CODE
AFT 26P

26cm DIA
4.88mm THICK
INDUCTION COMPATIBLE



CODE
IAFT 26

NONSTICK

22cm DIA
4.06mm THICK



CODE
NFT 22

26cm DIA
4.88mm THICK



CODE
NFT 26

26cm DIA
4.88mm THICK



CODE
NFT 26P

(WITH PLASTIC HANDLE)

26cm DIA 4.88mm THICK



CODE
INFT 26

INDUCTION COMPATIBLE

30cm DIA
4.88mm THICK



CODE
NFT 30

30cm DIA
4.88mm THICK



CODE
NFT 30P

(WITH PLASTIC HANDLE)

30cm DIA 4.88mm THICK



CODE
INFT 30

INDUCTION COMPATIBLE

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HARD ANODISED FLAT TAVA				
AFT 22	22	4.06	775	14
AFT 26	26	4.88	1050	12
AFT 26P	26	4.88	1050	12
IAFT 26	26	4.88	1235	12
NONSTICK FLAT TAVA				
NFT 22	22	4.06	940	14
NFT 26	26	4.88	1265	10
NFT 26P	26	4.88	1265	12
INFT 26	26	4.88	1450	12
NFT 30	30	4.88	1425	8
NFT 30P	30	4.88	1425	5
INFT 30	30	4.88	1640	5

FUTURA[®] DOSA TAVA

NONSTICK



NONSTICK DOSA TAVA
33cm DIA, 4.88mm THICK
CODE: **NDT 33**



NONSTICK DOSA TAVA

The Dosa Tava is designed with just the right curvature and thickness to give you the best cooking results when making *dosa* (rice and gram pancakes). The flange, which firmly attaches the handle with strong stainless steel rivets, is uniquely designed to not interfere with the cooking surface and to hence maximise the cooking area, allowing you to make a very large *dosa*, or several *uttapam* or cutlets at one time. The 4.88 mm extra thick heavy gauge metal ensures fast and even heat conduction and retains heat well. The Dosa Tava Instruction Manual has 11 tested recipes for the Dosa Tava, including four varieties of *dosa*, *uttapam*, cutlets and rolls. The Dosa Tava is suitable for domestic gas and radiant electric cooktops.

28cm DIA
4.88mm THICK

CODE
NDT 28



30cm DIA
4.88mm THICK

CODE
NDT 30



33cm DIA
4.88mm THICK

CODE
NDT 33



PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
DOSA TAVA				
NDT 28	28	4.88	1380	8
NDT 30	30	4.88	1515	6
NDT 33	33	4.88	1655	8

DOSA TAVA (GRIDDLE) INSTRUCTION MANUAL
With Tested Recipes

- Traditional Dosa
- Masala Dosa
- Uttapam
- Three-at-One-Time Masala Uttapam
- Egg Rolls
- Coconut Chutney
- Crispy Dosa
- Rawa Dosa
- Masala Uttapam
- Nine-at-One-Time Alu Tikki
- Vegetable Rolls
- Dhania Chutney

MASALA DOSA
(RICE AND GRAM PANCAKES WITH SPICY POTATO FILLING)

Abridged Recipe for Masala Dosa

1. In a bowl, cover rice, parboiled rice and *urad dal* with water at least 1 inch above ingredients. Soak 4 hours. Drain. Grind rice-*dal* mixture into a paste, gradually adding 2 cups water. Mix salt. Cover and keep 12 hours.
2. Mix boiled potatoes, salt and turmeric. Heat oil in a pan 2 minutes. Add mustard seeds, *urad dal*, curry leaves, chopped chillies, grated ginger and sliced onions. Stir-fry 2 minutes. Cover and cook on low heat 10 minutes. Increase heat to medium-high. Add potato mixture. Mix. Remove from heat.
3. Mix fermented *dosa* batter and half-cup water. Heat Futura Dosa Tava on medium heat 5 minutes. Pour half-cup batter on Tava. With the bottom of a *katori*, gently spread batter evenly. Increase heat to medium-high. Cook first *dosa* 3 minutes, adding half-teaspoon oil around edges of *dosa* and half-teaspoon oil all over *dosa*. Turn over. Cook 1 minute, pressing gently with spatula. Turn over. Place half-cup filling on *dosa* and spread. Fold *dosa* over filling. Remove. Keep heat at medium-high. Cook remaining *masala dosa* in the same way, reducing cooking time before turning over *dosa* from 3 minutes to 2 minutes.
4. Serve hot, accompanied with Coconut Chutney.

Cook other tasty snacks as well!



FUTURA[®] ROTI TAVA

HARD ANODISED



HARD ANODISED ROTI TAVA
26cm DIA, 4.88mm THICK
CODE: IART 26
INDUCTION COMPATIBLE



HARD ANODISED INDUCTION COMPATIBLE ROTI TAVA

The Futura Hard Anodised Roti Tava has all the features of the Futura Hard Anodised Tava. 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. Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.

24cm DIA
4.88mm THICK

CODE
IART 24



**WORKS ON GAS +
INDUCTION**
+ELECTRIC+CERAMIC+HALOGEN

26cm DIA
4.88mm THICK

CODE
IART 26



**WORKS ON GAS +
INDUCTION**
+ELECTRIC+CERAMIC+HALOGEN

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
IART 24	24	4.88	990	12
IART 26	26	4.88	1090	8



INDUCTION COMPATIBLE



FUTURA[®] FRYING PAN

HARD ANODISED



FRYING PAN
18cm DIA, 4.06mm THICK
CODE: **AF 18/AF 18S**



HARD ANODISED FRYING PANS

The extra thickness of the Futura Hard Anodised Frying Pans helps you cook without burning with minimal heat control. These frying pans conduct heat quickly and evenly, so high heat is rarely necessary. The sturdy handles, whether plastic or stainless steel, are stay-cool and comfortable.

The 22 cm Frying Pan is also offered with a tough, heat-resistant glass lid with a strong stainless steel rim. The 22 cm Frying Pan with Rounded Sides has extra height to prevent spilling of food while stirring. The 30 cm Frying Pan with stainless steel handle can be put in the oven or under a broiler. The Tadka Pan (Spice Heating Pan) is designed for preparing *tadka*, quick heating of flavourful spices and is also useful for melting butter or reheating small quantities of food.

Futura Hard Anodised Frying Pans can be used on domestic gas, kerosene, electric, ceramic and halogen stoves. Induction Compatible Frying Pans are also available in 22 cm and 25 cm diameter.

18cm FRYING PAN

CODE
AF 18/AF 18S



22cm FRYING PAN
WITH GLASS LID

CODE
AF 22G



22cm FRYING PAN

CODE
AF 22/AF 22S



22cm FRYING PAN

CODE
IAF 22/IAF 22S



INDUCTION COMPATIBLE

22cm FRYING PAN
(ROUNDED SIDES)



CODE
AF 22R/AF 22RS

25cm FRYING PAN



CODE
AF 25/AF 25S

25cm FRYING PAN
INDUCTION COMPATIBLE

CODE
IAF 25/IAF 25S



30cm FRYING PAN

CODE
AF 30/AF 30S



1 CUP TADKA PAN

CODE
ATP 1



2 CUP TADKA PAN

CODE
ATP 2



PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	PRODUCT MRP (₹) PER UNIT		CASE PACK
WITHOUT LID	WITH LID				WITHOUT LID	WITH LID	
AF 18	AF 18S	18	4.06	0.6	770	985	16
AF 22	AF 22S	22	4.06	1	875	1115	12
IAF 22	IAF 22S	22	4.06	1	985	1225	12
AF 25	AF 25S	25	4.06	1.5	1100	1395	12
IAF 25	IAF 25S	25	4.06	1.5	1235	1530	12
AF 30	AF 30S	30	4.06	2.6	1435	1790	6
FRYING PAN WITH GLASS LID							
-	AF 22G	22	4.06	1	-	1115	10
FRYING PAN (ROUNDED SIDES)							
AF 22R	AF 22RS	22	4.06	1.4	910	1150	12
TADKA PANS (SPICE HEATING PANS)							
ATP 1	-	10	3.25	0.24	360	-	36
ATP 2	-	12	3.25	0.48	455	-	18

FUTURA[®] FRYING PAN

NONSTICK



FRYING PAN
18cm DIA, 3.25mm THICK
CODE: **NF 18/NF 18S**



NONSTICK FRYING PANS

Futura Nonstick Frying Pans are ideal for cooking foods such as fried eggs, omelettes, pancakes and *uttapam* with minimal use of oil or butter. Apart from the Frying Pan with rounded sides and extra height, this range also has the All-Purpose Pans and Curry Pans (Sauté Pans) which are deeper and can be used for sautéing, stir-frying and deep-frying in addition to their use as a frying pan. Both All-Purpose Pans have snug-fit dome-shaped lids which are suitable for simmering; the All-Purpose Pan with two short handles makes an elegant serving bowl as well. Two Frying Pan models (22 cm and 26 cm) and the two Curry Pans (Sauté Pans) are also available with a tough, heat-resistant glass lid with a strong stainless steel rim.

Futura Nonstick Frying Pans can be used on domestic gas, electric, ceramic and halogen stoves. Induction Compatible Frying Pans are also available in 22 cm and 26 cm diameter.

18cm FRYING PAN



**CODE
NF 18/NF 18S**

22cm FRYING PAN



**CODE
NF 22/NF 22S**

22cm FRYING PAN



**INDUCTION
COMPATIBLE**

**CODE
INF 22/
INF 22S**

**22cm FRYING PAN
WITH GLASS LID**



**CODE
NF 22G**

26cm FRYING PAN



**CODE
NF 26/NF 26S**

26cm FRYING PAN



**INDUCTION
COMPATIBLE**

**CODE
INF 26/
INF 26S**

**26cm FRYING PAN
WITH GLASS LID**



**CODE
NF 26G**

**26cm FRYING PAN
(ROUNDED SIDES)**



**CODE
NF 26R/
NF 26RS**

2.5 LITRE ALL PURPOSE PAN



**CODE
NAP 25**

3 LITRE ALL PURPOSE PAN



**CODE
NAP 30**

30cm FRYING PAN



**CODE
NF 30/NF 30S**

2 LITRE CURRY PAN (SAUTÉ PAN)



**CODE
NCP 20/NCP 20S**

**2 LITRE CURRY PAN
(SAUTÉ PAN) WITH GLASS LID**



**CODE
NCP 20G**

3.25 LITRE CURRY PAN (SAUTÉ PAN)



**CODE
NCP 325
NCP 325S**

**3.25 LITRE CURRY PAN (SAUTÉ PAN)
WITH GLASS LID**



**CODE
NCP 325G**

PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	PRODUCT MRP (₹) PER UNIT		CASE PACK
WITHOUT LID	WITH LID				WITHOUT LID	WITH LID	
NF 18	NF 18S	18	3.25	0.5	770	985	16
NF 22	NF 22S	22	3.25	1.0	875	1115	12
INF 22	INF 22S	22	3.25	1.0	985	1225	8
NF 26	NF 26S	26	3.25	1.5	1100	1395	12
INF 26	INF 26S	26	3.25	1.5	1235	1530	12
NF 30	NF 30S	30	3.25	2.5	1435	1790	4
FRYING PAN (ROUNDED SIDES)							
NF 26R	NF 26RS	26	3.25	2.2	1155	1450	8
FRYING PANS WITH GLASS LID							
-	NF 22G	22	3.25	1.0	-	1115	8
-	NF 26G	26	3.25	1.5	-	1395	8
ALL-PURPOSE PANS							
-	NAP 25	22	3.25	2.5	-	1425	10
-	NAP 30	22	3.25	3	-	1650	8
CURRY PANS (SAUTÉ PANS)							
NCP 20	NCP 20S	20	3.25	2	1050	1290	10
NCP 325	NCP 325S	24	3.25	3.25	1290	1585	8
CURRY PANS (SAUTÉ PANS) WITH GLASS LID							
-	NCP 20G	20	3.25	2	-	1290	10
-	NCP 325G	24	3.25	3.25	-	1585	6

FUTURA[®] DEEP-FRY PAN

HARD ANODISED



DEEP-FRY PAN (KADHAI)
3.75 LITRE, 4.06 mm THICK
CODE: IAD 375 / IAD 375S



HARD ANODISED DEEP-FRY PANS

All Futura Hard Anodised Deep-Fry Pans are distinguished by elegant, comfortable rosewood handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. The handles are carefully designed to provide greater comfort and safety, particularly when handling heavy loads or hot oil. All pans have curved sides suitable for deep-frying and stir-frying.

The Fish-Fry Kadhai comes with a tough, heat-resistant glass lid with a strong stainless steel rim.

The pans are offered either with a Round Bottom for greater convenience during stir-frying and ideal for use on domestic gas stoves or radiant electric cooktops, or with a Flat Bottom for greater stability on gas and for use on cooktops with a flat surface such as electric, ceramic and halogen. Induction Compatible models are also available in 2.5 Litre and 3.75 Litre capacity.

2.5 LITRE DEEP-FRY PAN



CODE
ADL 25/
ADL 25S

FLAT BOTTOM

7.5 LITRE DEEP-FRY PAN



CODE
AD 75/
AD 75S

FLAT BOTTOM

2.5 LITRE
DEEP-FRY PAN



CODE
AD 25/
AD 25S

FLAT BOTTOM

1.5 LITRE KADHAI



CODE
AK 15/
AK 15S

ROUND BOTTOM

2.5 LITRE DEEP-FRY PAN
INDUCTION COMPATIBLE



CODE
IAD 25/
IAD 25S

FLAT
BOTTOM

2.5 LITRE
FISH-FRY
KADHAI



CODE
AFFK 25G

WITH GLASS LID
ROUND BOTTOM

3.75 LITRE DEEP-FRY PAN



CODE
AD 375/
AD 375S

FLAT BOTTOM

2.75 LITRE KADHAI



CODE
AK 275/
AK 275S

ROUND BOTTOM

3.75 LITRE DEEP-FRY PAN
INDUCTION COMPATIBLE



CODE
IAD 375/
IAD 375S

FLAT
BOTTOM

4 LITRE KADHAI



CODE
AK 40/
AK 40S

ROUND BOTTOM

5 LITRE DEEP-FRY PAN



FLAT
BOTTOM

CODE
AD 50/
AD 50S

PRODUCT CODE		CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT		CASE PACK
WITHOUT LID	WITH LID			WITHOUT LID	WITH LID	
FLAT BOTTOM						
ADL 25	ADL 25S	2.5	4.06	1430	1765	8
AD 25	AD 25S	2.5	4.06	1490	1825	8
IAD 25	IAD 25S	2.5	4.06	1595	1930	8
AD 375	AD 375S	3.75	4.06	1710	2100	4
IAD 375	IAD 375S	3.75	4.06	1820	2210	4
AD 50	AD 50S	5	4.06	1985	2425	4
AD 75	AD 75S	7.5	4.06	2475	2965	3
ROUND BOTTOM						
AK 15	AK 15S	1.5	3.25	940	1215	10
-	AFFK 25G	2.5	3.25	-	1710	8
AK 275	AK 275S	2.75	4.06	1545	1880	4
AK 40	AK 40S	4	4.06	1815	2205	6

FUTURA[®] DEEP-FRY PAN

NONSTICK



DEEP-FRY PAN (STIR-FRY WOK)
3 LITRE, 3.25 mm THICK
CODE: INW 30/INW 30S
INDUCTION COMPATIBLE



NONSTICK DEEP-FRY PANS

Futura Nonstick Deep-Fry Pans are ideal for sautéing and stir-frying foods using minimal quantities of oil. They can also be used for deep-frying and for cooking gravies, curries and sauces. The Pans are offered with elegant, comfortable rosewood or plastic handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. The 2 Litre Stir-Fry Pan is also offered with a tough, heat-resistant glass lid with a strong stainless steel rim.

The pans are available either with a round bottom for greater convenience during stir-frying and ideal for use on domestic gas stoves or radiant electric cooktops, or with a flat bottom for greater stability on gas and for use on cooktops with a flat surface such as electric, ceramic and halogen. The 2.5 Litre Deep-Fry Pan, 3 Litre Stir-Fry Wok and 3.5 Litre Deep Kadhai suitable for use on induction cooktops as well.

1.5 LITRE KADHAI



CODE
NK 15/NK 15S

ROUND BOTTOM

2.5 LITRE DEEP-FRY PAN



CODE
IND 25/IND 25S

INDUCTION
COMPATIBLE

FLAT BOTTOM

2.5 LITRE KADHAI



CODE
NK 25/NK 25S

ROUND BOTTOM

3 LITRE STIR-FRY WOK

INDUCTION COMPATIBLE

CODE
INW 30/INW 30S



FLAT BOTTOM

4 LITRE KADHAI



CODE
NK 40/
NK 40S

ROUND BOTTOM

3.5 LITRE DEEP KADHAI
INDUCTION COMPATIBLE

CODE
INK 35/INK 35S



FLAT BOTTOM

0.9 LITRE BREAKFAST PAN
APPACHATTY



CODE
NBFP 09

ROUND BOTTOM

2 LITRE STIR-FRY PAN
WITH GLASS LID



CODE
NDL 20G

FLAT BOTTOM

2 LITRE STIR-FRY PAN



CODE
NDL 20/
NDL 20S

FLAT BOTTOM

2.5 LITRE DEEP-FRY PAN



CODE
ND 25/ND 25S

FLAT BOTTOM

PRODUCT CODE		CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT		CASE PACK
WITHOUT LID	WITH LID			WITHOUT LID	WITH LID	
ROUND BOTTOM						
NK 15	NK 15S	1.5	3.25	1020	1260	12
NK 25	NK 25S	2.5	3.25	1290	1585	8
NK 40	NK 40S	4	3.25	1680	2035	8
BREAKFAST PAN (APPACHATTY)						
—	NBFP 09	0.9	3.25	—	1155	14
FLAT BOTTOM						
NDL 20	NDL 20S	2	3.25	1085	1380	12
ND 25	ND 25S	2.5	3.25	1430	1765	8
IND 25	IND 25S	2.5	3.25	1535	1870	8
INW 30	INW 30S	3	3.25	1710	2045	6
INK 35	INK 35S	3.5	3.25	1790	2125	6
PAN WITH GLASS LID						
—	NDL 20G	2	3.25	—	1380	8

FUTURA®

COOK n SERVE STEWPOT



NONSTICK COOK n SERVE STEWPOT
WITH GLASS LID
3 LITRE, 3.25 mm THICK
CODE: NST 30G

COOK n SERVE STEWPOTS

The Futura Cook n Serve Stewpot is a modern version of the traditional Indian *patila* or *degchi* (a deep cooking vessel). In these Stewpots you can conveniently cook rice, *dal*, curries and many popular desserts such as *Firni*, *Sooji Halwa* and *Ras Malai*. The elegant Stewpots may be used for cooking as well as serving on the table. All Stewpots have two short handles and come with a stainless steel lid. A glass lid option is offered in three models – 3 Litre and 5 Litre Nonstick, and 5 Litre Hard Anodised.

Futura Stewpots are suitable for domestic gas, electric, ceramic and halogen cooktops. The 3 Litre Induction Compatible Nonstick model is suitable for use on induction cooktops as well.



HARD ANODISED

2.25 LITRE



CODE
AST 225

5 LITRE



CODE
AST 50

5 LITRE



CODE
AST 50G

WITH
GLASS LID

8.5 LITRE



CODE
AST 85

NONSTICK

3 LITRE



CODE
NST 30

3 LITRE

INDUCTION COMPATIBLE



CODE
INST 30

3 LITRE



CODE
NST 30G

WITH
GLASS LID

5 LITRE



CODE
NST 50

5 LITRE



CODE
NST 50G

WITH
GLASS LID

PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HARD ANODISED STEWPOTS				
AST 225	2.25	3.25	1210	12
AST 50	5	4.06	2090	3
AST 85	8.5	4.06	2770	3
HARD ANODISED STEWPOT WITH GLASS LID				
AST 50G	5	4.06	2090	3
NONSTICK STEWPOTS				
NST 30	3	3.25	1710	8
INST 30	3	3.25	1845	8
NST 50	5	3.25	2095	3
NONSTICK STEWPOTS WITH GLASS LID				
NST 30G	3	3.25	1710	8
NST 50G	5	3.25	2095	3

FUTURA[®] SAUCEPAN



**HARD ANODISED
EZEE-POUR[®] SAUCEPAN
1.5 LITRE, 3.25mm THICK
CODE: AS 15**

SAUCEPANS

Futura Saucepans are offered in a wide variety of models to suit your cooking needs. The Hard Anodised Saucepan range has four technologically advanced *EZEE-POUR[®]* Saucepans with a specially designed spout for easy pouring with almost no drip, and which are particularly preferred for

making soups, tea or other beverages, or boiling milk. With the exception of the 1 Litre Nonstick model, the other, larger capacity Nonstick Saucepans have flared rims. All Saucepans have strong, stay-cool plastic handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. All Saucepans are offered with an optional stainless steel lid. The 3 Litre Nonstick model is also offered with a tough, heat-resistant Glass Lid with a strong stainless steel rim.



The Futura Hard Anodised Handi (Saucepan) is a modern version of the traditional Indian cooking utensil used for flavourful, less-water cooking. Water poured into the specially-designed moat on the lid condenses the steam that rises from the food simmering in the Handi, which forms droplets on the underside – thus making delicious, tender and moist food. The Handi Instruction Manual includes recipes of such favourites as *Dum Aloo* (Potatoes in Thick Gravy), *Paneer Pasanda* (Cottage Cheese Simmered in Spices and Cream), *Handi Chicken* (Chicken Simmered in Gravy) and *Mutton Biryani* (Rice Layered with Spicy Mutton).

Futura Saucepans are suitable for domestic gas, electric, ceramic and halogen cooktops. The 1.5 Litre & 2 Litre Hard Anodised *EZEE-POUR[®]* models are suitable for use on induction cooktops as well.

1 LITRE SAUCEPAN

CODE
AS 10/AS 10S



EZEE-POUR®

HARD ANODISED

3 LITRE SAUCEPAN

CODE
NS 30/NS 30S



NONSTICK

1.5 LITRE SAUCEPAN

CODE
AS 15/
AS 15S



EZEE-POUR®

HARD ANODISED

3 LITRE SAUCEPAN
WITH GLASS LID

CODE
NS 30G



NONSTICK

1.5 LITRE SAUCEPAN

CODE
IAS 15/ IAS 15S



EZEE-POUR®
INDUCTION COMPATIBLE
HARD ANODISED

2 LITRE HANDI

CODE
AH 20



HARD ANODISED

2 LITRE SAUCEPAN

CODE
IAS 20/
IAS 20S



EZEE-POUR®
INDUCTION COMPATIBLE
HARD ANODISED

3 LITRE HANDI

CODE
AH 3L



HARD ANODISED

2.25 LITRE
SAUCEPAN

CODE
AS 225/
AS 225S



HARD ANODISED

1 LITRE SAUCEPAN

CODE
NS 10/NS 10S



NONSTICK

3 LITRE HANDI
with
2 Short Handles

CODE
AH 3S



HARD ANODISED

PRODUCT CODE		CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT		CASE PACK
WITHOUT LID	WITH LID			WITHOUT LID	WITH LID	
HARD ANODISED SAUCEPANS						
AS 10	AS 10S	1	3.25	775	910	15
AS 15	AS 15S	1.5	3.25	880	1050	12
IAS 15	IAS 15S	1.5	3.25	985	1155	12
IAS 20	IAS 20S	2	3.25	1050	1265	12
AS 225	AS 225S	2.25	3.25	995	1210	8
NONSTICK SAUCEPANS						
NS 10	NS 10S	1	3.25	835	970	15
NS 30	NS 30S	3	3.25	1265	1505	8
NONSTICK SAUCEPAN WITH GLASS LID						
-	NS 30G	3	3.25	-	1505	8
HARD ANODISED HANDI SAUCEPANS						
-	AH 20	2	4.06	-	1315	9
-	AH 3L	3	4.06	-	1655	8
-	AH 3S	3	4.06	-	1655	8

FUTURA[®]

COOK n SERVE BOWL



**NONSTICK COOK n SERVE BOWL
WITH GLASS LID
3 LITRE, 4.06mm THICK
CODE: NCB 30G**



COOK n SERVE BOWLS

Futura Cook n Serve Bowls are ideal for cooking a wide range of Indian and Western dishes such as *pulao*, *biryani*, vegetables, *dals*, soups, stews, curries and desserts. The 4.06 mm thick base and sides of these Cook n Serve Bowls spread heat evenly and retain warmth for a long time – making them excellent utensils for both cooking and serving. Cooking and serving in the same bowl makes good sense – the food stays hot longer and you have less to clean up and less for storage.

These bowls are designed for convenient cooking and elegance on the dining table. The Hard Anodised finish on these bowls will stay looking new for years. Available in a wide variety of sizes to suit your cooking needs – six Hard Anodised models from 2 Litre to 6 Litre, and a 3 Litre Nonstick model with a tough, heat-resistant Glass Lid with a strong stainless steel rim.

Futura Cook n Serve Bowls are suitable for domestic gas, electric, ceramic and halogen cooktops. The 3 Litre Hard Anodised model is available for use on induction cooktops as well.

**HARD ANODISED
2 LITRE**



**CODE
ACB 20**

**HARD ANODISED
5 LITRE**



**CODE
ACB 50**

**HARD ANODISED
3 LITRE**



**CODE
ACB 30**

**HARD ANODISED
6 LITRE**



**CODE
ACB 60**

**HARD ANODISED
3 LITRE
INDUCTION COMPATIBLE**

**CODE
IACB 30**



**NONSTICK
3 LITRE**

**CODE
NCB 30G**

**WITH
GLASS LID**



**HARD ANODISED
4 LITRE**

**CODE
ACB 40**



PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
HARD ANODISED COOK n SERVE BOWLS				
ACB 20	2	4.06	1315	12
ACB 30	3	4.06	1650	8
IACB 30	3	4.06	1785	8
ACB 40	4	4.06	1770	6
ACB 50	5	4.06	1985	6
ACB 60	6	4.06	2200	4
NONSTICK COOK n SERVE BOWL WITH GLASS LID				
NCB 30G	3	4.06	1875	8



FUTURA[®] COOKWARE SET

HARD ANODISED



SET 1
CODE: ASET 1

HARD ANODISED COOKWARE SETS

Futura Hard Anodised Cookware has a range of seven well-matched, well-designed Hard Anodised Cookware Sets. Each Set contains two to four pieces of cookware. An Induction Compatible Set is offered as one of the seven Sets. These seven Hard Anodised Sets with 21 unique models are built from hand-picked models that are carefully matched to cater to most of your cooking needs.

Each item included in the Set is accompanied by its own Instruction Manual/Cookbook and its own Guarantee Card.

Each Set is securely packed in an attractive box – ideal for gifting. There are attractive savings on the purchase of the Set when compared with buying individual units separately.

SET 1

Tava: 26cm DIA; 6.35mm THICK
 Frying Pan: 22cm DIA
 Deep-Fry Pan: 2.5 LITRE
 Cook n Serve Bowl: 3 LITRE

CODE
ASET 1

**SET 5**

Tava: 22cm DIA
 Stewpot: 2.25 LITRE

CODE
ASET 5

**SET 2**

Flat Tava: 26cm DIA
 Frying Pan: 25cm DIA
 Deep-Fry Pan: 3.75 LITRE

CODE
ASET 2

**SET 7**

Tadka Pan: 1 CUP
 Frying Pan: 18cm DIA
 Deep-Fry Pan (Kadhai): 2.75 LITRE
 Saucepan: 1.5 LITRE

CODE
ASET 7

**SET 3**

Tava: 26cm DIA; 4.88mm THICK
 Deep-Fry Pan: 2.5 LITRE
 Handi Saucepan: 3 LITRE

CODE
ASET 3

**INDUCTION COMPATIBLE SET**

Frying Pan: 25cm DIA
 Deep-Fry Pan: 2.5 LITRE
 Cook n Serve Bowl: 3 LITRE

CODE
IASET 1

**SET 4**

Tava: 22cm DIA
 Deep-Fry Pan: 1.5 LITRE
 Cook n Serve Bowl: 2 LITRE

CODE
ASET 4



PRODUCT CODE	NO. OF ITEMS IN THE SET	PRODUCT MRP (₹) PER UNIT	CASE PACK
ASET 1	4	4540	3
ASET 2	3	3475	3
ASET 3	3	3995	3
ASET 4	3	2675	3
ASET 5	2	1735	8
ASET 7	4	3650	4
IASET 1	3	4720	3

FUTURA[®] COOKWARE SET

NONSTICK



SET 4
CODE: **NSET 4**

NONSTICK COOKWARE SETS

Futura Nonstick Cookware has a range of seven well-matched, well-designed Nonstick Cookware Sets. Each Set contains two to five pieces of cookware. An Induction Compatible Set is offered as one of the seven Sets. These seven Nonstick Sets with 21 unique models are built from hand-picked models that are carefully matched to cater to most of your cooking needs. The unique Set shown above has two glass lids that will fit the five pans in the set.

Each item included in the Set is accompanied by its own Instruction Manual/Cookbook and Guarantee Card. Spatula and scrubber are also included.

Each Set is securely packed in an attractive box – ideal for gifting. There are attractive savings on the purchase of the Set when compared with buying individual units separately.

SET 1

Flat Tava: 30cm
 Frying Pan: 22cm
 Curry Pan (Sauté Pan): 2 LITRE

CODE
 NSET 1

**SET 5**

Tava: 26cm; 4.06mm
 Frying Pan: 22cm

CODE
 NSET 5

**SET 2**

Tava: 26cm; 4.88mm
 Frying Pan: 26cm
 Curry Pan (Sauté Pan): 3.25 LITRE

CODE
 NSET 2

**SET 7**

Dosa Tava: 33cm
 Frying Pan: 18cm
 Deep-Fry Pan (Kadhai): 2.5 LITRE

CODE
 NSET 7

**SET 3**

Flat Tava: 26cm
 All-Purpose Pan: 2.5 LITRE
 Deep-Fry Pan (Stir-Fry Pan): 2 LITRE

CODE
 NSET 3

**INDUCTION COMPATIBLE SET**

Flat Tava: 26cm
 Frying Pan: 26cm
 Stewpot: 3 LITRE

CODE
 INSET 1

**SET 4**

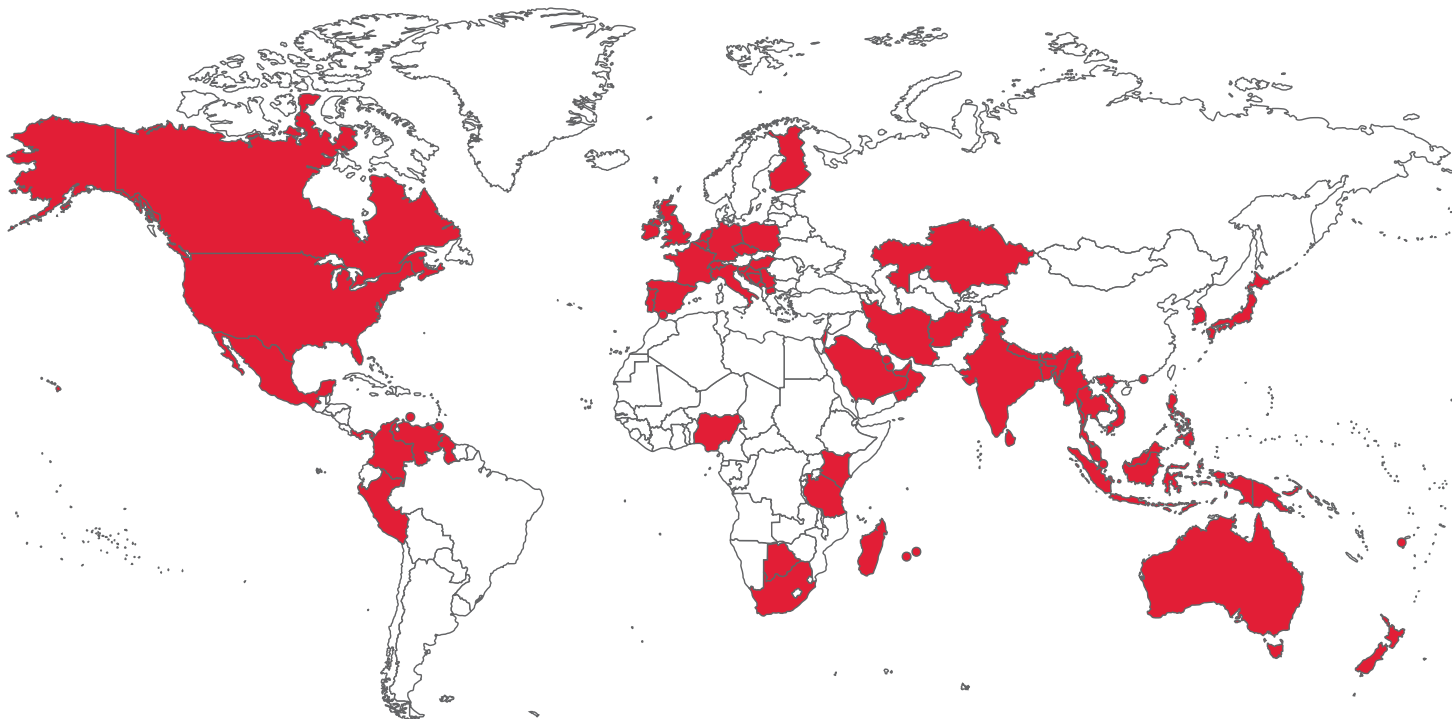
Frying Pan: 22cm
 Frying Pan: 26cm
 Deep-Fry Pan (Stir-Fry Pan): 2 LITRE
 Saucepan: 3 LITRE
 Curry Pan (Sauté Pan): 3.25 LITRE

CODE
 NSET 4



PRODUCT CODE	NO. OF ITEMS IN THE SET	PRODUCT MRP (₹) PER UNIT	CASE PACK
NSET 1	3	3230	4
NSET 2	3	3400	4
NSET 3	3	3665	4
NSET 4	5	5535	2
NSET 5	2	1650	8
NSET 7	3	3800	4
INSET 1	3	4345	3

64 Countries in which Our 100 Million Products (Pressure Cookers & Cookware) have been sold.



North America

- Canada
- Mexico
- Panama
- USA

Latin America

- Colombia
- Curaçao
- Guyana
- Peru
- Trinidad & Tobago
- Venezuela

Europe

- Belgium
- Czech Republic
- Finland
- France
- Germany
- Gibraltar
- Hungary
- Ireland
- Italy
- Netherlands
- Poland
- Portugal
- Spain
- Switzerland
- United Kingdom
- Yugoslavia

Africa

- Botswana
- Kenya
- Madagascar
- Mauritius
- Nigeria
- Réunion
- South Africa
- Tanzania

Asia

- Afghanistan
- Bahrain
- Bangladesh
- Bhutan
- Burma
- Hong Kong
- India
- Indonesia
- Iran
- Israel
- Japan
- Kazakhstan
- Kuwait
- Malaysia
- Nepal
- Oman
- Philippines
- Qatar
- Saudi Arabia
- Singapore
- South Korea
- Sri Lanka
- Thailand
- UAE
- Vietnam

Pacific

- Australia
- New Zealand
- Papua New Guinea
- Fiji
- Vanuatu



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