

COOKWARE CATALOG 2022





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FUTURA NEW LAUNCHES



HAWKINS NEW LAUNCHES

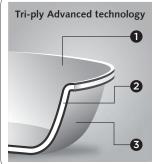






TRI-PLY STAINLESS STEEL TRINITI SET CODE: SSET1





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 hotspots, 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.

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.

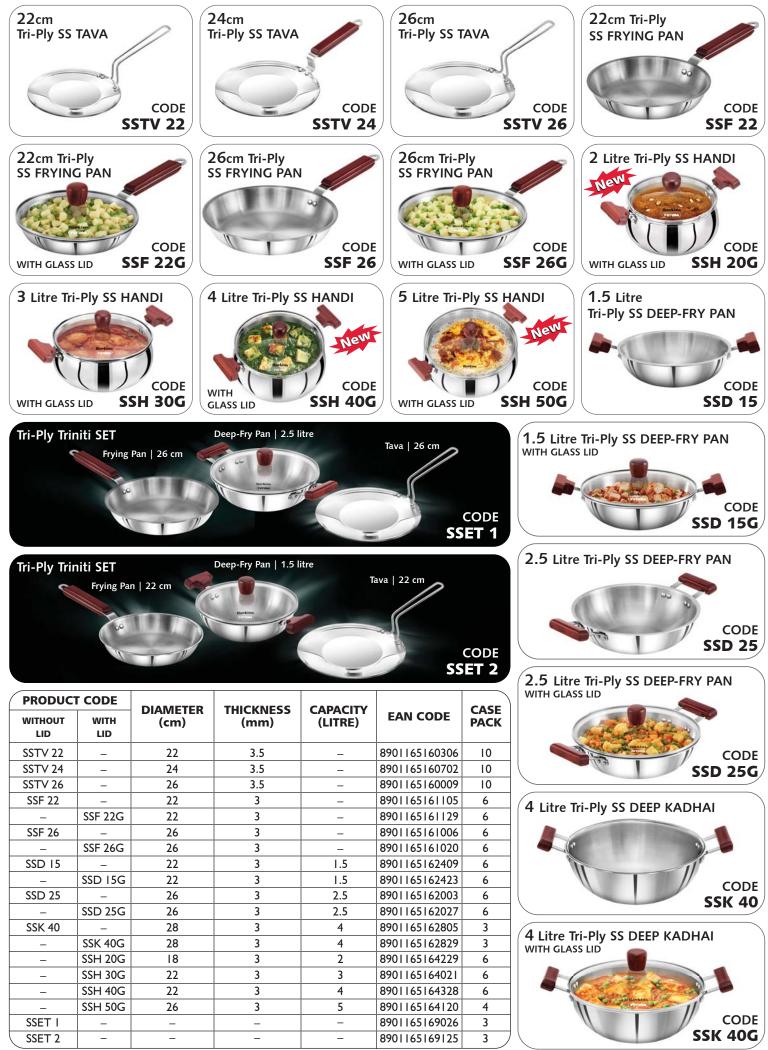
FRYING PAN

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.

Hawkins Tri-ply Stainless Steel Cookware is guaranteed for 5 years.





STAINLESS STEEL SANDWICH BOTTOM





HAWKINS STAINLESS STEEL SANDWICH BOTTOM

Stainless steel Sandwich bottom cookware combines the strength and purity of superior stainless steel with an extra thick heat-diffusing base, so that food does not burn and stick as it tends to in ordinary stainless steel vessels. The body is made from 18/8 food grade (AISI 304) stainless steel which is extremely hygienic, durable, does not react with most foods and does not pit or corrode. The 6.6 mm extra thick sandwich bottom stays flat and heats evenly, with no hotspots. The external base is AISI 430 magnetic stainless steel, which makes it induction compatible.

The elegant shape, stay cool handles and toughened heat proof glass lid make it an ideal pot to cook and serve in — one pot from kitchen to table. The high walls and large base of these versatile pots make them ideal for sautéing, simmering and light-frying.

The Cook n Serve Frying Pan is ideal for Pasta, Stir-fried Vegetables, seafood, meats, Rice, *Koftas, Kormas* and desserts such as *Malpua, Jalebi and Halwa*.

The Cook n Serve Casserole is ideal for soups, stews, curries, gravies, Rice, *Pilau, Firni, Kheer*.

Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.





Steel







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 infact 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.



PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE	CASE PACK
SSP 15	16.5	2.5	1.5	8901165164007	12
SSP 20	18	2.5	2	8901165164106	12
SSP 25	19.5	2.5	2.5	8901165164205	12
WITH STAINLESS STEEL LID					
SSP 30S	21	2.5	3	8901165164311	10
SSP 40S	22.6	2.5	4	8901165164410	8
SSP 50S	24.3	2.5	5	8901165164519	8



Hawkins STAINLESS STEEL PAN

STAINLESS STEEL TPAN 1.5 LITRE 4.7 mm THICK INDUCTION COMPATIBLE CODE: SST 15G



HAWKINS STAINLESS STEEL TPAN

The Hawkins Stainless Steel 7Pan is ideal for making tea and coffee – up to 8 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 7Pan body is made from superior food-grade AISI 304 non-magnetic stainless steel. The AISI 430 magnetic stainless steel base makes the 7Pan 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.

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. *T*Pan is guaranteed for 5 years.

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



LID	LID	(cm)	(mm)	(LITRE)	EAN CODE	PACK
SST 10	-	15.1	4.7	I	8901165163109	9
-	SST I0G	15.1	4.7	I	8901165163123	9
SST 15	-	16.6	4.7	1.5	8901165163208	6
-	SST 15G	16.6	4.7	1.5	8901165163222	6
SST 20	_	18	4.7	2	8901165163307	8
	SST 20G	18	4.7	2	8901165163321	8





Hawkins Pressure Die-Cast





HAWKINS PRESSURE DIE-CAST COOKWARE

Hawkins Pressure Die-Cast Cookware is made by injecting molten metal at very high temperatures and pressure into a mould. The mould shapes the metal, forming an intricately designed pot or pan in a process that adds the metal where it is needed the most, building strength and functionality. The pan is finished with a PFOA free long lasting nonstick coating on the inside and non-toxic ceramic coating on the outside. The final result is a finely engineered piece of cookware with wonderful properties for cooking. Because the casting process allows for varying metal thicknesses, pressure die-cast cookware is durable and strong, yet light. The extra thick metal base and rim provide even heating and strength. The pans are precisely designed and shaped for great cooking results. Hawkins pressure die-cast cookware are guaranteed for 2 years.

APPE PAN (PANIYARAKKAL)

The Appe Pan is designed for a variety of tasty treats such as *Appe, Aloo Bonda*, Vegetable *Momos*, Chocolate Walnut Muffins and Spicy Vegetable Manchurian. The high-dome glass lid allows food to expand and rise freely. The wooden appe remover is designed to lift, turn and remove food easily. Stay cool handle.

FRYING PAN

The Frying pan has an extra thick 6.0 mm base, deeper walls and rounded sides so that you can fry, sauté and simmer in the same pan. The spouts are suitable for left or right handed pour. Ideal for *Upma, Sooji Halwa* and Omelettes.

GRILL PAN

The Grill Pan has the ridges that raise the food above the cooking surface. This prevents build-up of steam as the food sears, and allows the excess fat to drain away, making for healthier, low-oil, flavourful food. The grill marks add to the taste and appeal. Ideal for kids and for party snacks such as *Paneer Tikka*, *Chicken Tikka*, *Tandoori Aloo*, and grilled vegetables, fish and chicken.

DUTCH OVEN

The Dutch Oven has unique oval shape, extra thick 7.5 mm base and high walls concentrate the heat and cook the food from all sides. Ideal for layered foods such as Biryani, and for gravies, curries and soups. The verstaile all-metal body can be put in the oven for baked dishes such as Shepherd's Pie, Lasagna, Bread Pudding, Vegetable au Gratin and Apple Pie.

All Hawkins die-cast products work well on gas stoves. The Dutch Oven may also be used in the convection oven or tandoor. The stainless steel disc embedded into the extra thick base of the Frying Pan makes it suitable for induction, electric, ceramic and halogen cooktops as well.



Spicy Veg Manchurian

Sweet and Sour Vegetables

Paneer Veggies



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.

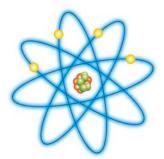
We have a wide range of pots and pans to meet each of your different cooking needs. Each Cookware item is designed for the purpose for which it is made and tried out thoroughly in the Hawkins Test Kitchen before the designs and specifications are approved. Each piece is manufactured carefully and subjected 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 six types of material-Hard Anodised, Nonstick, Tri-Ply Stainless Steel, Stainless Steel Sandwich Bottom , Pressure Die-Cast Aluminium and Cast Iron. 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.



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, HARD ANODISED

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.





Futura

you are

Cookware will give you

great-tasting, healthful

food, cooked easily and economically. If

cooking, you will find

Nonstick

new to

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 COATING FROM GERMANY NONSTICK COATING LOCKED INTO HARD ANODISING HARD ANODISING (2.4 TIMES HARDER THAN STEEL) HEAVY GAUGE PURE ALUMINIUM

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.

NONSTICK

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.





CAST IRON

Cast iron is an alloy of iron and carbon, just like steel. Steel generally has a carbon content of less than 2%, whereas cast iron generally has 3% or more carbon. To make cast iron, iron alloy is heated to over 1200°C, the molten metal is then poured into molds and cooled. The molds are broken and the cast iron emerges and then goes through various processes to prepare it for your kitchen. Cast iron has been used in kitchens in India and other parts of Asia for over two thousand years, and has spread to other parts of the world because of its wonderful cooking properties and health benefits.



Cast iron retains heat better than most of other cookware. It is slow to heat up, but once it is hot, it stays hot for long, and retains heat well. Foods that need higher temperatures will brown better, cook faster and crisper, and cook more evenly inside and out.

Cast iron gets better with use. As you cook in it, it builds a naturally nonstick surface over time, called 'seasoning', which is a smooth and tough cooking surface. So, the more you use it, the better it gets!

Iron is widely regarded as beneficial when used for cooking. This is probably based on its acceptance in kitchens across the world for thousands of years. During cooking, some small amounts of iron may get mixed into or absorbed by the food, which is generally considered as beneficial for health.

Cast iron cookware, properly made, is virtually indestructible. It has the strength of iron forged at very high temperature. It withstands high heat, metal ladles and rough handling well.

Cast iron cookware is versatile. It may be used on gas cooktops, in the oven, on a grill or a chulha. Futura Cast Iron Cookware is guaranteed for 5 years.





CAST IRON TAVA 24 cm DIA, 4.9 mm THICK Code: CIT 24



FUTURA CAST IRON TAVA

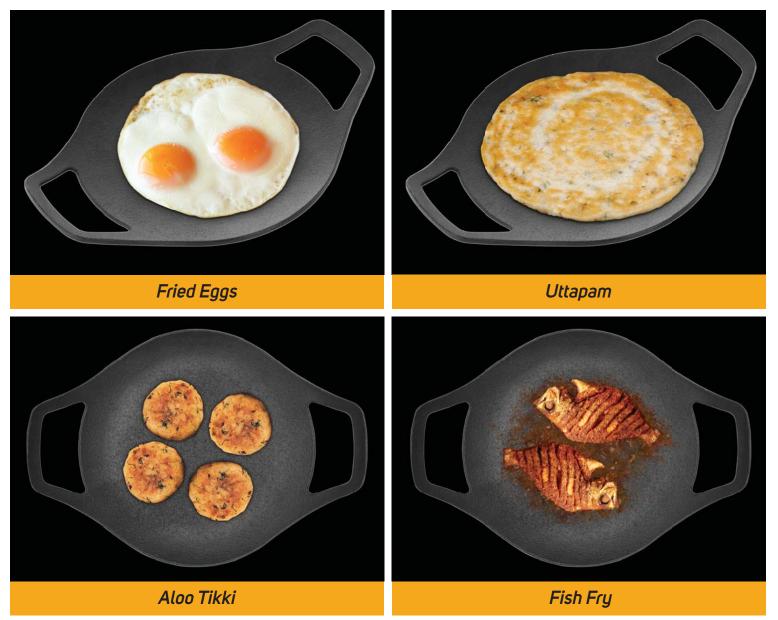
The Futura Cast Iron Tava is made from a high-quality grade of cast iron with superior purity, increased hardness, corrosion resistance and reduced porosity. It retains heat well. Certain foods will brown better, cook faster and cook more evenly inside and out.

Pre-seasoned with vegetable oil, the Tava will get better with use, making it naturally nonstick over time. It is virtually indestructible and can easily withstand high heat and metal ladles. The gentle curves ensure that oil does not pool at the centre or spill over from the sides. The rimless edge makes it easier to scoop, slide or lift foods. This makes it perfect not only for *Roti, Paratha,* Pancakes and *Uttapam*, but also for making *Tikki*, Cutlets, Rolls, Fish-fry, Fried Eggs, *Kebabs* and Tava Vegetables.

The two sturdy handles are designed for better balance and greater safety. It may be used on gas cooktops, in the oven, on a grill or a *chulha*. Do not use on induction unless specifically recommended by the cooktop manufacturer.



PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
	CIT 24	24	4.9	8901165180007	8







HARD ANODISED TAVA 24cm DIA, 4.88 mm 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.







NONSTICK FLAT TAVA 26cm DIA, 4.88 mm 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.





NONSTICK

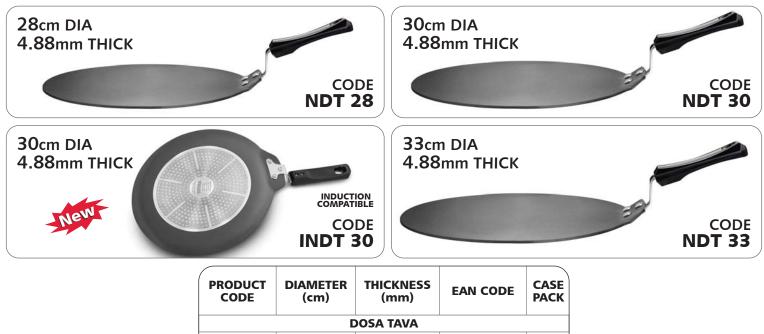


NONSTICK DOSA TAVA 33cm DIA, 4.88 mm THICK CODE: NDT 33



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. Induction compatible Dosa Tava is also available in 30 cm diameter.



CODE	(cm)	(mm)	EAN CODE	PACK
	E	DOSA TAVA		
NDT 28	28	4.88	8901165111506	8
NDT 30	30	4.88	8901165111605	6
INDT 30	30	4.88	8901165151205	6
NDT 33	33	4.88	8901165111407	8 /



Abridged Recipe for Masala Dosa

- 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.







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



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.



(PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
	IART 24	24	4.88	8901165140704	12
(IART 26	26	4.88	8901165140209	8



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HARD ANODISED



FRYING PAN 18cm DIA, 4.06 mm 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.





NONSTICK



FRYING PAN 18cm DIA, 3.25 mm 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. Three Frying Pan models (22 cm, 26 cm & 28 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, 26 cm and 30 cm diameter.







DEEP-FRY PAN (KADHAI) 3.75 LITRE, 4.06 mm THICK INDUCTION COMPATIBLE CODE: IAD 375 / IAD 3755

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 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.





NONSTICK

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



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. There are certain models 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, all Deep Kadhai and 2.5 Litre Shallow Kadhai are suitable for use on induction cooktops as well.







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.







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.







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



COOK n SERVE BOWLS & CASSEROLES

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 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 – 11 models in Hard Anodised and Nonstick.

Futura Cook n Serve Bowls/Casserole are suitable for domestic gas, electric, ceramic and halogen cooktops. The 3 Litre & 4 Litre Hard Anodised, 2 Litre & 5 Litre Nonstick models are suitable for use on induction cooktops as well.







COOK n SERVE HANDI WITH GLASS LID 4 LITRE, 3.25 mm THICK CODE: ACH 40G



COOK n SERVE HANDI

The Futura Hard Anodised Cook n Serve Handi comes with a unique curved body which is perfect for easy stirring of difficult dishes. It's well suited for sautéing, stir-frying and simmering too. Its Extra-thick Heavy Gauge body makes the Handi extremely well balanced and durable. What's more, its thick base and sides spreads heat evenly and retains it longer. It's one pot with two functions – One can cook with ease and serve in style.

Stay cool rosewood handles fixed on sturdy stainless steel brackets which are permanently riveted to the pan. The Handles are carefully designed to provide greater comfort and safety, particularly when handling heavy loads.

The toughened glass lid with stay cool rosewood knob locks in the steam, heat and flavours. It helps in seeing food as it's being cooked and adds to the elegance when food is served on the table.

The Futura Hard Anodised Handi is suited for foods like *Biryani, Pilau, Khichdi*. The Handi can be used for stir-frying vegetables and preparing deserts like *Halwa, Firni, Kheer* and so on. Suitable for use on all domestic gas, electric, halogen, and ceramic cooktops.



CODE	(LITRE)	(mm)	EAN CODE	CASE PACK
HARD AN	HARD ANODISED COOK n SERVE HANDI WITH GLASS			
ACH 20G	2	3.25	8901165105024	8
ACH 30G	3	3.25	8901165105123	8
ACH 40G	4	3.25	8901165105222	6
ACH 50G	5	4.06	8901165105321	6 /





Code: PCWSET1



TRINITI KITCHEN SET

Hawkins Triniti Kitchen Set is built from hand-picked models that are carefully selected to cater to most of your cooking needs. Each Set contains 3 units - a Cooker, a Tava and a Deep-Fry Pan. Each Set is 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.

Each item included in the Set is accompanied by its own instruction manual/cookbook and its own Guarantee Card.



PRODUCT	NO. OF ITEMS	EAN CODE	CASE
CODE	IN THE SET		PACK
PCWSETI	3	8901165970004	2





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.





NONSTICK



SET 4 CODE: NSET 4

NONSTICK COOKWARE SETS

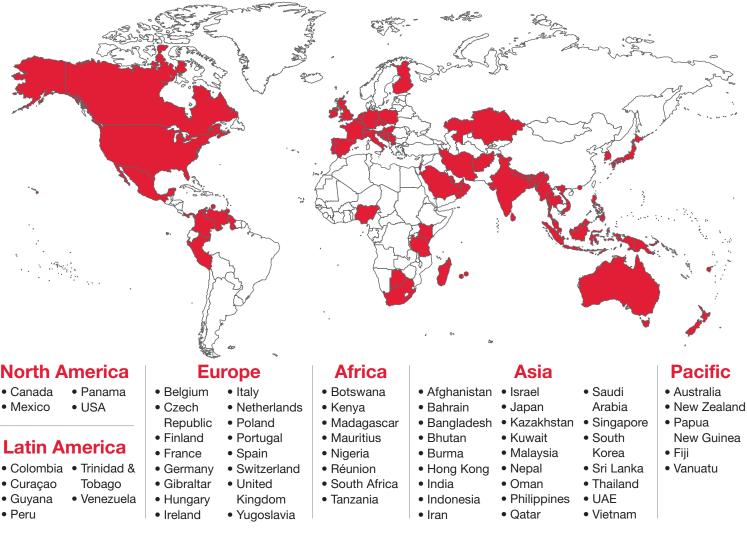
Futura Nonstick Cookware has a range of seven well-matched, well-designed Nonstick Cookware Sets. Each Set contains two to five pieces of cookware. An Induction Compatible Set is offered as one of the seven Sets. These seven Nonstick Sets with 21 unique models are built from hand-picked models that are 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.



64 Countries in which Our 110 Million Products (Pressure Cookers & Cookware) have been sold.





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Corporate Identity Number: L28997MH1959PLC011304.



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