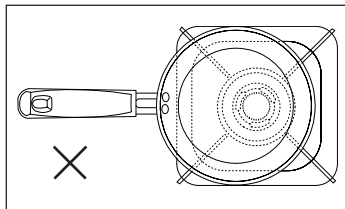


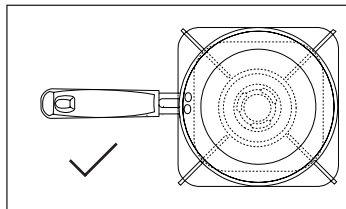
# Important Additional Information for the 18 cm Frying Pan

This Manual was written for the 22 cm, 22 cm (Rounded Sides), 25 cm and 30 cm Futura Hard Anodised Frying Pans. All the instructions and recipes in this Manual are valid for the 18 cm frying pan except as stated below and overleaf:

- When cooking in this pan, use the small burner of a gas stove or do not exceed the medium heat setting of a large burner or an electric or halogen stove. Gas flames should not lick the sides of the pan.
- When placing or moving this pan on a burner, hold on to the handle until you are certain the pan is seated securely with no possibility of the pan slipping or tipping. The weight of the handle may topple the pan unless pan is properly placed.



**WRONG PLACEMENT**



**RIGHT PLACEMENT**

## ● Adapting Recipes

The recipes in this Manual are written for the 25 cm frying pan. When using the 18 cm frying pan, recipes may be adapted as follows:

1. Use the heat settings given in the recipes – on the SMALL burner of a gas stove – unless otherwise noted in the chart overleaf.
2. Unless otherwise noted in the chart overleaf, use the preheating times given in the recipes for the 25 cm pan when preheating the 18 cm pan.
3. For best cooking results, adjust heat so that cooking times are the same as those given in the recipes.
4. To minimise spattering of oil, 2 tbsp/30 ml is the maximum amount of oil recommended for this pan.
5. Follow the suggestions given in the chart overleaf.

## Changes in Recipes for Cooking in the 18 cm Frying Pan

Recipe	Page No.	Required Changes
<i>Akuri</i>	7	Reduce ingredients by one-half.
<i>Alu Tikki</i>	7	<b>Step 2:</b> Heat pan about 1 minute. Add 1½ tsp/7.5 ml oil. <b>Step 3:</b> Add 2 patties. <b>Step 4:</b> Remaining batches: 1½ tsp/7.5 ml oil; 2 patties.
<i>Besan Poora</i>	8	<b>Step 2:</b> Add 2 tsp/10 ml oil. <b>Step 3:</b> Make a round about 4¾ inch/12 cm diameter. <b>Step 4:</b> 2 tsp/10 ml oil per <i>poora</i> .
<b>Breakfast Tomatoes</b>	12	Reduce ingredients by one-half.
<b>French Toast</b>	8	<b>Step 3:</b> Each batch: ½ tsp/2.5 ml butter. Add 1 soaked slice.
<b>Fried Eggs</b>	9	Reduce ingredients by one-half; cook 1 egg at a time.
<b>Hash Brown Potatoes</b>	9	Reduce ingredients by one-half. <b>Step 2:</b> Pat to form a potato cake about 4 inch/10 cm in diameter, ¾ inch/1.9 cm thick.
<b>Mutton Hamburgers</b>	10	<b>Step 3:</b> Add 2 tsp/10 ml oil in pan. <b>Step 4:</b> Add 1 patty. <b>Step 5:</b> Remaining batches: 1 tsp/5 ml oil; 1 patty.
<b>Omelette – Indian Style</b>	10	Reduce ingredients by one-half. <b>Step 3:</b> Preheat pan about 1½ minutes.
<b>Pancakes</b>	11	<b>Step 5:</b> Before pouring mixture into frying pan, reduce heat to medium-low. Each batch: 1 pancake.
<b>Sautéed Vegetables</b>	11	Reduce ingredients by one-half.
<b>Spicy Fish Fry</b>	12	<b>Step 2:</b> Each batch: 1½ tbs/22.5 ml oil. Add 2 fish steaks.

**In addition, follow the tips given overleaf.**