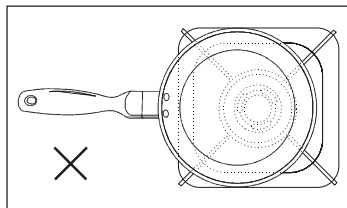


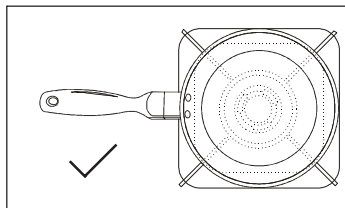
# Important Additional Information for the 18 cm Frying Pan

This Manual was written for the 22 cm, 26 cm and 30 cm Futura Nonstick Frying Pans. All the instructions and recipes in this Manual are valid for the 18 cm frying pan except as stated below and overleaf:

- **Important Safeguards**, point 14, inside front cover: The **maximum amount of oil recommended for this pan is 2 tbsp/30 ml**.
- **Limit Preheating of Pan**, page 2: When preheating the cold empty pan the **Maximum Preheating Time is 2 minutes**.
- **Avoid Overheating: Check Your Burner**, page 2: Second paragraph, third sentence: Heat pan for 1 minute. Chart, point B1, page 3, should read as follows: Continue heating pan. Repeat flour test only 1 more minute/one more test.
- 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**

- 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.

- In general, do not use high heat. See **Important Safeguard No. 1**.

## ● **Adapting Recipes**

The recipes in this Manual are written for the 26 cm frying pan. When using the 18 cm frying pan, recipes may be adapted as follows:

1. Unless otherwise noted in the chart overleaf, use the preheating times given in the recipes for the 22 cm pan when preheating the 18 cm pan except that you should ensure that the preheating time is never more than 2 minutes.
2. Use the heat settings given in the recipes – on the **SMALL** burner of a gas stove – unless otherwise noted in the chart overleaf.
3. For best cooking results, adjust heat so that cooking times are the same as those given in the recipes.

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

Recipe	Page No.	Required Changes
<i>Akuri</i>	8	Reduce ingredients by one-half.
<i>Alu Tikki</i>	8	<b>Step 2:</b> Heat $\frac{3}{4}$ tsp/3.8 ml oil in pan. Add 2 patties.
<i>Besan Poora</i>	9	<b>Step 2:</b> Stir and pour 3 tbsp/45 ml batter in centre of pan. Make a round about 4 inch/10 cm in diameter.
<b>Breakfast Tomatoes</b>	15	Reduce ingredients by one-half.
<b>Coconut Chutney</b>	10	Ingredients may be reduced as required. Cooking groundnuts in a single layer recommended.
<b>Country Omelette</b>	10	Reduce ingredients by one-half.
<b>French Toast</b>	11	<b>Step 3:</b> Each batch: $\frac{1}{4}$ tsp/1.3 ml butter. Add 1 soaked slice.
<b>Fried Eggs</b>	11	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> Reduce heat to low after covering and cooking potato mixture 10 minutes. Pat to form a potato cake about 4 inch/10 cm in diameter, $\frac{3}{4}$ inch/1.9 cm thick.
<i>Kheema Kebab</i>	12	<b>Step 4:</b> Heat $\frac{1}{2}$ tsp/2.5 ml oil in pan. Add 3 patties.
<b>Mutton Hamburgers</b>	13	<b>Step 3:</b> Heat 1 tsp/5 ml oil in pan. Add 1 patty. Remaining batches: $\frac{1}{2}$ tsp/2.5 ml oil; 1 patty.
<b>Omelette – Indian Style</b>	13	Reduce ingredients by one-half.
<b>Pancakes</b>	12	<b>Step 5:</b> Before pouring mixture into frying pan, reduce heat to medium-low. Each batch: 1 pancake.
<b>Sautéed Vegetables</b>	14	Reduce ingredients by one-half. <b>Step 1:</b> Heat oil no more than 2 minutes.
<b>Spicy Fish Fry</b>	14	No change required.
<i>Uttapam</i>	15	<b>Step 6:</b> Before pouring batter, reduce heat to medium-low. Stir and pour $\frac{1}{3}$ cup/80 ml batter in centre of pan. Make a round about 4 $\frac{3}{4}$ inch/12 cm in diameter.

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