

Important Additional Information for this Futura *Kadhai* (Hard Anodised Round Bottom Deep-Fry Pan – 4 Litre)

This Manual was written for the Futura Hard Anodised 2.5 Litre Deep-Fry Pan with a single long handle (shown on cover). The 4 Litre Deep-Fry Pan has a round bottom and two short rosewood handles (shown below). **All the instructions and recipes in this Manual are valid for this Futura Hard Anodised 4 Litre Deep-Fry Pan except as stated in this note.**

CAUTION

1. For safety reasons and to minimise spattering of oil, 5 cups/1.2 litres is the maximum quantity of oil which should be put in the pan.
2. Do not leave a ladle in the pan while cooking.

Adapting Recipes

- Ingredients in recipes which are cooked in one batch such as *Kadhai Paneer*, *Kadhai Masala Chicken* and *Rabri* can be increased by 60%. Increase cooking time as needed to achieve the results described in the recipe.

- In recipes which involve deep-frying in batches such as *Batata Wadas* and *Vegetable Pakoras*, the number of pieces fried at one time can be increased depending on the recipe and your preference and expertise. Cooking times remain the same – if the size of the individual food item is the same. In general, the larger the number of items deep-fried at one time, the more the oil required for frying. Increase the oil pre-heating time in proportion to the increase in oil quantity. Increase the **Oil for Frying** by at least 33% even if you do not increase the quantity of the recipe.

Care and Cleaning

- Do not wash pan or lid in a dishwasher.
- Do not allow the rosewood handles of the pan and lid to soak in water.
- For a pan that has been used for frying (other than deep-frying), immediately after cooking while the pan is still hot, wipe off residual oil with a folded paper napkin or cloth sufficiently thick to protect your hand from the hot metal and oil. This will make the rest of the cleaning much easier.

**4 LITRE
DEEP-FRY PAN**



**STAINLESS STEEL LID
(OPTIONAL)**

