



## EZEE-POUR® SAUCEPAN 1 LITRE AND 1.5 LITRE

### USE AND CARE INSTRUCTIONS

The Futura Hard Anodised EZEE-POUR® Saucepan features a spout for easy pouring. The 1 litre Saucepan has three capacities marked on the inside of the pan – 1 cup (240 ml), 2 cups (480 ml) and 3 cups (720 ml). The 1.5 litre Saucepan has two capacities marked on the inside of the pan – half litre (2 cups) and one litre (4 cups). **Both Saucepans are available with an optional stainless steel lid with a stay-cool handle.** Your pan will give you years of easy, tasty cooking, easy pouring and easy clean-up *if* you follow the instructions given herein.

### IMPORTANT SAFEGUARDS

1. The handle of pan should be parallel to the kitchen counter – not sticking out.
2. Do not put pan or lid in a hot oven or under a broiler as the plastic handle may get damaged.
3. Do not drop pan or lid. Do not bang or hit pan or its rim or handle with any hard or sharp object. Do not cut or chop in pan with a metal knife or sharp object.
4. Do not put hot pan in cold water.
5. **Do not wash pan in a dishwasher** as it may cause the hard anodised surface to deteriorate.

### HOW TO USE

#### Before First Use

Remove sticker/label. Remove any adhesive with vegetable oil. Wash in hot water with a mild soap or detergent; rinse in clear water and dry.

#### Suitable Heat Sources

The pan can be used on domestic gas, electric, halogen, ceramic and kerosene stoves. It is not suitable for induction cooktops. Do not use pan on a coal fire or any source that cannot be regulated. Use a burner to suit the size of your pan – flames should not spread beyond the pan. Ensure that the stove surface in contact with the pan is free of grease and dirt.

### Using Your Saucepan

The pan heats quickly and retains heat well. Do not heat excessively as this may cause burning and sticking of food. This pan is not nonstick – it is hard anodised. Some foods will require some oil or water and/or careful control of heat to prevent sticking. Do not drag pan across the pan supports – lift it. Do not store food in your pan.

### HOW TO CLEAN

Always wash all surfaces of pan thoroughly **after every use** in hot water with a mild soap or detergent and a dishcloth, sponge or plastic scrubber. **DO NOT WASH PAN OR LID IN A DISHWASHER.** Dishwasher detergents may contain harsh chemicals or abrasive substances which may damage the hard anodised finish. Let pan cool before immersing in water. For stubborn spots, soak pan in hot water about 10 minutes and rub with a plastic scrubber. While cleaning, keep a folded kitchen cloth or a piece of any other soft material such as rubber or sponge underneath the pan to avoid damaging the pan. Dry thoroughly with a soft clean cloth.

Metallic marks – most often from gas stove pan supports – may appear on the hard anodised base. **To remove metallic marks** from base: apply a kitchen cleanser, such as 'Vim', to the marks and rub with an abrasive kitchen scrubber, such as 'Scotch-Brite' or fine steel wool.

### AVOID "BAKED-ON" STAINS

If pan is not cleaned thoroughly, a thin layer of food or grease may remain. When the pan is heated next, this food/grease becomes "baked-on" and very difficult to remove. "Baked-on" food and the stains from "baked-on" food may be impossible to remove without damaging the pan.

If you get "baked-on" food/stains, you may try the following method (knowing that the pan surface may get damaged): make a thick paste of a cleaning powder such as 'Vim' and apply it to the "baked-on" food/stain. Wait 5 to 10 minutes. Scour with steel wool using a circular motion. Wash.

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