

Important Additional Information for this Futura Hard Anodised 5 Litre Deep-Fry Pan

This Manual was written for the Futura Hard Anodised 2.5 Litre Deep-Fry Pan with a single long handle (shown on cover). The 5 Litre Deep-Fry Pan has two short rosewood handles (shown below). **All the instructions and recipes in this Manual are valid for this Futura Hard Anodised 5 Litre Deep-Fry Pan except as stated in this chapter.**

CAUTION

1. For safety reasons, to minimise spattering of oil, 6 cups/ 1.4 Litres is the maximum quantity of oil which should be added to 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 *Kadai Paneer*, *Kadai Masala Chicken* and *Rabri* can be increased by 100%. Increase cooking time as needed.

- 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 50% even if you do not increase the quantity of the recipe.

Care and Cleaning

- 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 cleaning much easier.

