

Important Additional Information for This Induction Compatible Futura Nonstick Flat Tava (Griddle)

The important features of this Flat Tava are:

- It is made from hard anodised, commercially pure, virgin aluminium with a high quality nonstick coating fixed on to the hard anodised surface.
- The body/base of the tava is 4.88 mm thick.
- Permanently attached to the base is a plate of AISI 430 grade magnetic stainless steel which makes the tava Induction Compatible.
- **This tava can safely be used on all domestic gas, electric, halogen, ceramic and induction cooktops.**
- It has a strong, 6.0 mm thick, stainless steel, stay-cool handle.

This Manual was written for the Futura Nonstick Flat Tava which is not Induction Compatible. **All the instructions (including adapting recipes to different tava sizes) in this Manual are valid for this Induction Compatible Futura Nonstick 26 cm Flat Tava except as stated in this chapter of 2 pages.**

CAUTION

1. Limit pre-heating of the tava without food **on Gas to MEDIUM heat and to no more than 4 minutes.** Limit pre-heating **on an Induction Cooktop to 800 Watts and to no more than 2 minutes.**
2. If you are pre-heating the tava with a small quantity of oil/butter/ghee (less than 4 tbsp), you should limit the heat setting and time as given in Point 1 above.
3. After pre-heating, when tava is hot, ensure that it is never without food. **Never "dry heat", that is, never heat the tava without food or water in it except as stated in Point 1 above.** Dry heating may permanently damage the tava.
4. **Do not put the hot tava in water** as it may weaken the attachment of the base over time.

**READ THE NEXT PAGE
BEFORE USING
THIS TAVA.**

**A view of the
Induction
Compatible
Base.**



Comparing Heat Settings in Gas Stoves and Induction Cooktops

- Cooking times and heat settings in the recipes refer to the large burner of an efficient domestic gas stove unless otherwise noted. You may have to adjust these to suit your stove/cooktop. To avoid overheating tava, follow the instructions in **How to Use, "Avoid Overheating: Check Your Burner"**, page 2.
- **The heat settings and quality of different induction cooktops vary considerably.** Refer to the cooktop manufacturer's instructions. Some experimentation may be necessary to find the correct heat setting.
- Given below is an **approximate guide** to the equivalent heat settings in most gas stoves and induction cooktops. In case the 800 Watt setting given for pre-heating the empty tava is not available on your cooktop, use the next **lower** wattage and still limit pre-heating to 2 minutes. In case the watts mentioned are not available when cooking with food on the tava, use the nearest wattage available.

Heat Settings in	
Gas Stoves	Induction Cooktops in Watts
High	2000
Medium High	1200
Medium	800
Medium Low	600
Low	400

- Please be advised that many induction cooktops in the market at present do not indicate the settings in watts accurately. Try out the heat settings given in the chart above and adjust them as may be required for cooking on your cooktop.

Adapting Recipes to the Induction Compatible Futura Flat Tava and Induction Cooking

1. If you find that after pre-heating the small quantity of oil/butter/ghee (as mentioned in Point 2 of the **Caution** on page i) it is not as hot as desired, increase the cooking time suitably without increasing the heat setting.
2. Induction cooktops initially heat up faster than gas stoves and the times given in the recipes for heating oil/butter/ghee may need to be reduced.
3. If food is not browning or reaching the colour desired by you in the time given in the recipe and a higher heat setting causes burning, lower the heat setting and cook for a longer time.
4. **Dosa (page 12) when cooking on an induction cooktop:** in step 5, pre-heat tava on 800 Watts no more than 2 minutes; in step 6, cook the first *dosa* about 3 minutes on the first side and about 2 minutes after turning over; cook remaining *dosa* about 2 minutes on the first side and about 2 minutes after turning over.

How to Clean

- Do not put the hot tava in water – allow to cool before cleaning.
- The external stainless steel bottom attachment of the tava may develop blue and/or golden stains which may be caused by overheating. To remove these stains:
 - Clean the external base with a stainless steel cleanser or
 - Clean the external base with a non-abrasive cleansing powder and
 - Wash and dry.