

















COOKWARE CATALOG 2020

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Our Cookware is presented in four types - Futura Hard Anodised, Futura Nonstick, Hawkins Tri-Ply Stainless Steel and Hawkins Stainless Steel Sandwich Bottom Cookware.









The designers of our Cookware have spared no effort to provide you with the best possible cooking experience.

Each pot or pan is made from heavy gauge, commercially pure aluminium 3.25 mm to 6.35 mm thick for even heat dispersion and steady heat retention. Each pot or pan is given a technologically advanced surface coating to give you a superb cooking surface. Sturdy, comfortable, stay-cool handles form part of our Cookware using the finest materials in

rosewood, plastic or stainless steel.

Each piece is individually packed in a strong, attractive carton designed for protection in transit and sales appeal. An instruction manual with tested recipes comes free in each cookware carton (except Tadka Pans and the *EZEE-POUR*® Saucepans).

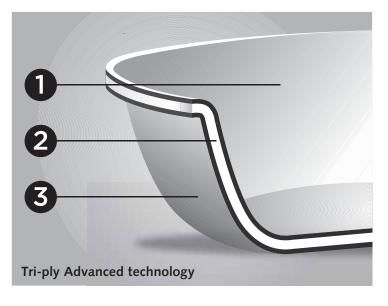
Futura Cookware is presented in two types of cooking surfaces -Hard Anodised and Nonstick. Some types of cooking are done better on the Hard Anodised surface and other types of cooking are done better on the Nonstick surface. Futura Nonstick is certified **PFOA-free**.

The cooking surface of Hawkins Stainless Steel Tri-ply is food-grade 18/8 stainless steel and the base and sides are AISI 430 magnetic stainless steel.

The extra-thick bottom of Hawkins Stainless Steel Sandwich Bottom Cookware ensures heat spreads evenly and the bottom stays flat.

HAWKINS TRI-PLY STAINLESS STEEL COOKWARE

New Hawkins Tri-ply Stainless Steel Cookware will help you to retain the advantages of cooking on stainless steel surfaces while eliminating the disadvantages of sticking and burning that come with normal stainless steel.



1. Cooking Surface

Made from 18/8 food-grade (AISI 304) stainless steel, making the cooking surface extremely hygienic, durable and non-reactive to most foods. Besides it does not pit or corrode either.

2. Core

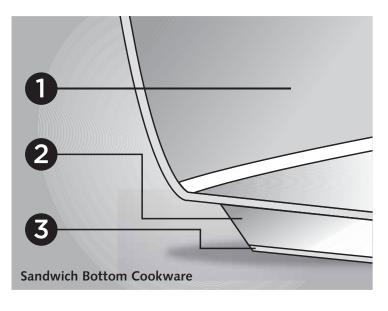
Heavy gauge Aluminium core spreads heat evenly, helping you to cook without hot spots. It also retains heat for quick cooking, batch after batch. The core is sandwiched between two layers of stainless steel and does not come in contact with food on the cooking surface.

3. Base and Outer Surface

The base and outer surface is made of AISI 430 grade, magnetic stainless steel. Thus the Cookware can be used on domestic gas, induction, electric, ceramic and halogen cooktops.

HAWKINS STAINLESS STEEL SANDWICH BOTTOM COOKWARE

Stainless Steel Sandwich Bottom Cookware has a thick sandwich bottom – which heats evenly, has no hotspots and stays flat. The pan body is made of 18/8 high quality food-grade stainless steel of AISI 304 grade. The external base of AISI 430 grade magnetic



stainless steel makes the pan induction compatible. The pan has a 4.7 mm extra-thick sandwich bottom. The layers of the "sandwich" consist of:

1. SS Pan Body

The entire pan body is made of AISI 304 superior food-grade non-magnetic stainless steel for healthy and hygienic cooking. So the food in the pan is in contact with high-quality food-grade stainless steel at all times.

2. Sandwich Core

Pure, virgin aluminium heat-diffusing enclosed core that spreads heat quickly and evenly – ensuring your food heats quickly with no hotspots.

3. External SS Base Plate

AISI 430 grade magnetic stainless steel base plate makes the pan work well on both Gas and Induction.





FRYING PAN WITH GLASS LID Code: **SSF 26G** 26 cm DIA. 3 mm THICK

DEEP FRY PAN WITH GLASS LID Code: **SSD 25G** 26 cm DIA. 3 mm THICK

TAVA Code: **SSTV 26** 26 cm DIA, 3.5 mm THICK





HAWKINS STAINLESS STEEL COOKWARE Tri-Ply Stainless Steel Cookware

New Hawkins Tri-Ply Stainless Steel Cookware retains the advantages of cooking on stainless steel surfaces while eliminating the disadvantages of sticking and burning that come with normal stainless steel.

Hawkins Tri-Ply Stainless Steel Cookware is made of three layers. The Cooking Surface is made of AlSI 304, 18/8 food grade stainless steel that is extremely hygienic, durable and non-reactive to most foods. It does not pit or corrode. The Core is made of heavy gauge aluminium which spreads heat evenly and prevents hot spots. The Base and Outer Surface is made of AlSI 430 grade magnetic steel, works well on gas, ceramic, halogen, electric and induction cooktops.

Triniti Set

Hawkins Tri-Ply Stainless Steel cookware has a set – Triniti with 3 models carefully chosen to cater to most of your cooking needs.

Each item included in the Set is accompanied by its own Instruction Manual/Cookbook and Guarantee Card. Spatula and scrubber are also included.

Each Set is securely packed in an attractive box – ideal for gifting. There are attractive savings on the purchase of the Set when compared with buying individual units separately.

























PRODUCT CODE					PRODUCT		PRODUCT	
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(cm)	THICKNESS (mm)	(LITRE)	MRP (₹) PER UNIT	PACK		
SSTV 22	_	22	3.5	_	975	10		
SSTV 24	_	24	3.5	_	1100	10		
SSTV 26	-	26	3.5	_	1200	10		
SSF 22	_	22	3	I	1200	6		
-	SSF 22G	22	3	I	1450	6		
SSF 26	_	26	3	1.5	1440	6		
_	SSF 26G	26	3	1.5	1750	6		
SSD 15	_	22	3	1.5	1400	6		
-	SSD 15G	22	3	1.5	1650	6		
SSD 25	_	26	3	2.5	1690	6		
-	SSD 25G	26	3	2.5	2000	6		
SSETI	_	-	-	-	3990	ر ا		

Hawkins TPAN STAINLESS STEEL PAN





THE STAINLESS STEEL HAWKINS TPAN

The Stainless Steel Hawkins *T*Pan is ideal for making tea and coffee – up to 6 cups at a time. It is also ideal for making soup, boiling milk and water, cooking instant noodles and re-heating food. The 4.7 mm extra-thick sandwich bottom stays flat, heats evenly and will not develop hotspots. The TPan body is made from superior food-grade AISI 304 non-magnetic stainless steel. The AISI 430 magnetic stainless steel base makes the *T*Pan Induction Compatible. It has a technologically advanced, specially designed Ezee-Pour spout for easy, no-drip pouring. The strong, sturdy, stay-cool handle is firmly attached with two stainless steel rivets. A maximum fill level is marked on the inside wall for greater convenience.

The toughened Glass Lid of 4 mm thick, heat-resistant glass with a strong stainless steel rim and stay-cool knob stops splatter of hot liquids; you can judge the food as it is being made without lifting the lid. The *T*Pan body and Lid are both guaranteed for 5 years.

The *T*Pan is suitable for all domestic gas, electric, halogen, ceramic and induction cooktops.









PRODUCT CODE					PRODUCT	
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(cm)	THICKNESS (mm)	(LITRE)	MRP (₹) PER UNIT	CASE PACK
SST 10	_	_	4.7	I	750	9
_	SST 10G	_	4.7	I	875	9
SSTP 14/SST 15	_	_	4.7	1.5	870	6
_	SSTP 15/SST 15G	_	4.7	1.5	1025	6

FUTURA HARD ANODISED COOKWARE

For traditional cooking with normal quantities of oil or butter, Futura Hard Anodised Cookware presents the ideal cooking surface. Foods that need to be crisp or browned will cook fast and well. Cooking that uses sufficient water or other cooking liquids will also do well in Futura Hard Anodised Cookware.

The Futura Hard Anodised surface is non-toxic, non-staining and non-reactive with foods. It is thermal-efficient, heats fast and evenly and is not spoiled by high heat. It is tough and durable, will not pit, tarnish or corrode and will stay looking new for years. Metal ladles can be used.

Hard Anodising was first developed Russian scientists to produce a metal surface tough enough for space travel. The same technology is now used by Futura to make its Hard Anodised Cookware. Through a process of electrolysis at sub-zero temperature using a high intensity electric current, a 60 micron thick

layer of aluminium oxide (Al2O3)

is formed molecule by molecule as an integral part of the metal. This process produces a surface harder than steel with wonderful properties for cooking.



Under the terms of a written guarantee included in each carton, Futura Hard Anodised Cookware is guaranteed for five years.





by

FUTURA NONSTICK COOKWARE

If you want to cook with less or no oil or butter, Futura Nonstick Cookware is the cookware to use. Foods which tend to stick to the pan while cooking are best cooked in Futura Nonstick. Also, clean-up is so easy!

Futura Nonstick Cookware will give you great-tasting, healthful food, cooked easily and economically. If you are new to cooking, you will find the Futura Instruction Manuals and recipes invaluable. Even if you are an expert cook, you will learn new ways to get the best out of your Futura Nonstick Cookware.

The cooking surface of Futura Nonstick Cookware is made with a unique patented process by which high quality nonstick coating (made in Germany) is locked firmly into the tough Hard Anodised surface underneath. This means that Futura Nonstick, properly

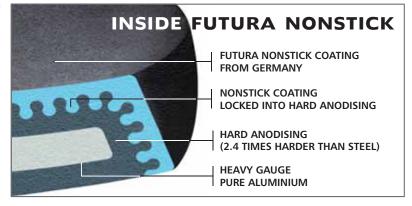
used, will last longer than ordinary nonstick.

The bottom and outer sides of Futura Nonstick Cookware are Hard Anodised to give you a surface that is thermal-efficient, will not tarnish, pit or corrode and will stay looking new for years.

Due care should be taken not to overheat the pan or



scratch the nonstick surface. A wooden spatula is provided with each piece of Futura Nonstick Cookware. Under the terms of a written guarantee included in each carton, Futura Nonstick Cookware is guaranteed for two years.











HARD ANODISED TAVA 24cm DIA, 4.88mm THICK CODE: **AT 24**



TAVA (GRIDDLES)

Tava are widely used to cook *roti* (flat breads), *phulka* (puffed unleavened bread) and *paratha* (layered unleavened breads) - all staple foods in India. Tava can also well cook cutlets, eggs, pancakes, French toasts, griddle cakes and the like.

Futura Hard Anodised Tava are particularly preferred for their heavy gauge and well-balanced pans that make cooking easy and the results are delicious. The handles, whether in stainless steel or plastic, are stay-cool and comfortable.

Nonstick Tava can cook all the foods that can be cooked in Hard Anodised Tava with less or no oil or butter, if required. Less expert cooks will find it easy to produce great tasting results on Futura Nonstick Tava, particularly with the help of clear step-by-step instructions in the Futura Manual included with each product.

HARD ANODISED

22cm DIA 4.06mm THICK AT 22











NONSTICK







PRODUCT CODE OLD/NEW	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
	HARD A	ANODISED TA	/A	
L53/AT 22	22	4.06	665	16
L58/AT 24	24	4.88	825	12
L52/AT 26	26	4.88	895	12
L50/AT 26X	26	6.35	1015	12
L57/AT 26XP	26	6.35	1015	10
L59/AT 28	28	4.88	1015	8
	NO	NSTICK TAVA		
Q53/NT 22	22	4.06	775	14
R50/NT 26	26	4.06	895	12
Q50/NT 26X	26	4.88	1015	12



NONSTICK FLAT TAVA 26cm DIA, 4.88mm THICK INDUCTION COMPATIBLE CODE: INFT 26



FLAT TAVA (GRIDDLES)

Futura Flat Tava can cook all the foods that can be cooked in Futura Tava. In addition, the flat cooking surface is particularly useful in making foods using liquid batter that require careful spreading, and helps retain the shape more evenly. The rim contains batter and cooking oil better with less spillage and greater safety. Flat Tava are hence particularly preferred for cooking popular South Indian snacks such as *dosa* and *uttapam*, or for making pancakes.

Flat Tava is suitable for gas, kerosene, electric, ceramic and halogen cooktops. Induction Compatible Flat Tava are also available in 26 cm and 30 cm diameter.

HARD ANODISED









PRODUCT CODE OLD/NEW	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
	HARD ANOD	ISED FLAT TA	VA	
L54/AFT 22	22	4.06	720	14
L55/AFT 26	26	4.88	975	12
L56/AFT 26P	26	4.88	975	12
IL55/IAFT 26	26	4.88	1150	12
	NONSTIC	K FLAT TAVA		
Q42/NFT 22	22	4.06	875	14
Q45/NFT 26	26	4.88	1175	10
Q46/NFT 26P	26	4.88	1175	12
IQ45/INFT 26	26	4.88	1350	12
Q40/NFT 30	30	4.88	1325	8
NFT 30P	30	4.88	1325	5
IQFT30/INFT 30	30	4.88	1525	5

NONSTICK

















NONSTICK DOSA TAVA 33cm DIA, 4.88mm THICK CODE: **NDT 33**



NONSTICK DOSA TAVA

The Dosa Tava is designed with just the right curvature and thickness to give you the best cooking results when making dosa (rice and gram pancakes). The flange, which firmly attaches the handle with strong stainless steel rivets, is uniquely designed to not interfere with the cooking surface and to hence maximise the cooking area, allowing you to make a very large dosa, or several uttapam or cutlets at one time. The 4.88 mm extra thick heavy gauge metal ensures fast and even heat conduction and retains heat well. The Dosa Tava Instruction Manual has 11 tested recipes for the Dosa Tava, including four varieties of dosa, uttapam, cutlets and rolls. The Dosa Tava is suitable for domestic gas and radiant electric cooktops.







PRODUCT CODE OLD/NEW	CODE DIAMETER		DIAMETER THICKNESS		PRODUCT MRP (₹) PER UNIT	CASE PACK		
DOSA TAVA								
Q28/NDT 28	28	4.88	1285	8				
DT30/NDT 30	30	4.88	1410	6				
Q41/NDT 33	33	4.88	1540	8				



Abridged Recipe for Masala Dosa

- 1. In a bowl, cover rice, parboiled rice and *urad dal* with water at least 1 inch above ingredients. Soak 4 hours. Drain. Grind rice-*dal* mixture into a paste, gradually adding 2 cups water. Mix salt. Cover and keep 12 hours.
- 2. Mix boiled potatoes, salt and turmeric. Heat oil in a pan 2 minutes. Add mustard seeds, urad dal, curry leaves, chopped chillies, grated ginger and sliced onions. Stir-fry 2 minutes. Cover and cook on low heat 10 minutes. Increase heat to medium-high. Add potato mixture. Mix. Remove from heat.
- **3.** Mix fermented *dosa* batter and half-cup water. Heat Futura Dosa Tava on medium heat 5 minutes. Pour half-cup batter on Tava. With the bottom of a *katori*, gently spread batter evenly. Increase heat to medium-high. Cook first *dosa* 3 minutes, adding half-teaspoon oil around edges of *dosa* and half-teaspoon oil all over *dosa*. Turn over. Cook 1 minute, pressing gently with spatula. Turn over. Place half-cup filling on *dosa* and spread. Fold *dosa* over filling. Remove. Keep heat at medium-high. Cook remaining *masala dosa* in the same way, reducing cooking time before turning over *dosa* from 3 minutes to 2 minutes.
- 4. Serve hot, accompanied with Coconut Chutney.





HARD ANODISED ROTI TAVA 26cm DIA, 4.88mm THICK CODE: IART 26 INDUCTION COMPATIBLE



HARD ANODISED INDUCTION COMPATIBLE ROTI TAVA

The Futura Hard Anodised Roti Tava has all the features of the Futura Hard Anodised Tava. 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. Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.





PRODUCT CODE OLD/NEW	DIAMETER (cm)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK
IART 24	24	4.88	925	12
IRT26/IART 26	26	4.88	1015	8







FRYING PAN 18cm DIA, 4.06mm THICK CODE: **AF 18/AF 18S**



HARD ANODISED FRYING PANS

The extra thickness of the Futura Hard Anodised Frying Pans helps you cook without burning with minimal heat control. These frying pans conduct heat quickly and evenly, so high heat is rarely necessary. The sturdy handles, whether plastic or stainless steel, are stay-cool and comfortable.

The 22 cm Frying Pan is also offered with a tough, heat-resistant glass lid with a strong stainless steel rim. The 22 cm Frying Pan with Rounded Sides has extra height to prevent spilling of food while stirring. The 30 cm Frying Pan with stainless steel handle can be put in the oven or under a broiler. The Tadka Pan (Spice Heating Pan) is designed for preparing *tadka*, quick heating of flavourful spices and is also useful for melting butter or reheating small quantities of food.

Futura Hard Anodised Frying Pans can be used on domestic gas, kerosene, electric, ceramic and halogen stoves. Induction Compatible Frying Pans are also available in 22 cm and 25 cm diameter.

















1 CUP TADKA PAN	CODE ATP 1

PRODUCT CODE		DIAMETER	THICKNESS CAPACITY		PRODUCT MRP (₹) PER UNIT		CASE
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(cm)	(mm)	(LITRE)	WITHOUT LID	WITH LID	PACK
L01/AF 18	L02/AF 18S	18	4.06	0.6	715	915	16
L05/AF 22	L06/AF 22S	22	4.06	I	815	1040	12
IAF 22	IAF 22S	22	4.06	I	915	1140	12
L10/AF 25	LII/AF 25S	25	4.06	1.5	1025	1300	12
IL10/IAF 25	ILI I/IAF 25S	25	4.06	1.5	1150	1425	12
L80/AF 30	L81/AF 30S	30	4.06	2.6	1335	1665	6
		FRYING	PAN WITH G	LASS LID			
_	L07/AF 22G	22	4.06	I	_	1040	10
		FRYING I	PAN (ROUND	ED SIDES)			
L08/AF 22R	L09/AF 22RS	22	4.06	1.4	845	1070	12
TADKA PANS (SPICE HEATING PANS)							
L31/ATP I	_		3.25	0.24	335	_	36
L34/ATP 2	_		3.25	0.48	425	_	18





FRYING PAN 18cm DIA, 3.25mm THICK CODE: **NF 18/NF 18S**



NONSTICK FRYING PANS

Futura Nonstick Frying Pans are ideal for cooking foods such as fried eggs, omelettes, pancakes and *uttapam* with minimal use of oil or butter. Apart from the Frying Pan with rounded sides and extra height, this range also has the All-Purpose Pans and Curry Pans (Sauté Pans) which are deeper and can be used for sautéing, stir-frying and deep-frying in addition to their use as a frying pan. Both All-Purpose Pans have snug-fit dome-shaped lids which are suitable for simmering; the All-Purpose Pan with two short handles makes an elegant serving bowl as well. Two Frying Pan models (22 cm and 26 cm) and the two Curry Pans (Sauté Pans) are also available with a tough, heat-resistant glass lid with a strong stainless steel rim.

Futura Nonstick Frying Pans can be used on domestic gas, electric, ceramic and halogen stoves. Induction Compatible Frying Pans are also available in 22 cm and 26 cm diameter.









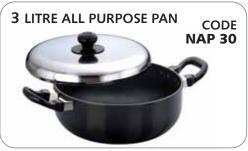




















PRODUCT CODE		DIAMETER THICKNESS C	CAPACITY	PRODUCT MRP (₹) PER UNIT		CASE		
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(cm)	(mm)	(LITRE)	WITHOUT LID	WITH LID	PACK	
Q05/NF 18	Q06/NF 18S	18	3.25	0.5	715	915	16	
Q10/NF 22	Q11/NF 22S	22	3.25	1.0	815	1040	12	
IFP22/INF 22	IFP23/INF 22S	22	3.25	1.0	915	1140	8	
Q20/NF 26	Q21/NF 26S	26	3.25	1.5	1025	1300	12	
IQ20/INF 26	IQ21/INF 26S	26	3.25	1.5	1150	1425	12	
Q30/NF 30	Q31/NF 30S	30	3.25	2.5	1335	1665	4	
		FRYING	PAN (ROUNI	DED SIDES)			
Q23/NF 26R	Q24/NF 26RS	26	3.25	2.2	1075	1350	8	
		FRYING	PANS WITH	GLASS LID	١			
_	Q12/NF 22G	22	3.25	1.0	_	1040	8	
_	Q22/NF 26G	26	3.25	1.5	_	1300	8	
		AL	L-PURPOSE	PANS				
_	Q76/NAP 25	22	3.25	2.5	_	1325	10	
_	Q78/NAP 30	22	3.25	3	_	1535	8	
CURRY PANS (SAUTÉ PANS)								
Q60/NCP 20	Q61/NCP 20S	20	3.25	2	975	1200	10	
Q90/NCP 325	Q91/NCP 325S	24	3.25	3.25	1200	1475	8	
	CUR	RY PANS (S	AUTÉ PANS) WITH GLA	ASS LID			
_	Q62/NCP 20G	20	3.25	2	_	1200	10	
_	Q92/NCP 325G	24	3.25	3.25	-	1475	6	





HARD ANODISED



DEEP-FRY PAN (KADHAI)
3.75 LITRE, 4.06 mm THICK
CODE: IAD 375 / IAD 375S



HARD ANODISED DEEP-FRY PANS

All Futura Hard Anodised Deep-Fry Pans are distinguished by elegant, comfortable rosewood handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. The handles are carefully designed to provide greater comfort and safety, particularly when handling heavy loads or hot oil. All pans have curved sides suitable for deep-frying and stir-frying.

The Fish-Fry Kadhai comes with a tough, heat-resistant glass lid with a strong stainless steel rim.

The pans are offered either with a Round Bottom for greater convenience during stir-frying and ideal for use on domestic gas stoves or radiant electric cooktops, or with a Flat Bottom for greater stability on gas and for use on cooktops with a flat surface such as electric, ceramic and halogen. Induction Compatible models are also available in 2.5 Litre and 3.75 Litre capacity.











FLAT













PRODUC	T CODE	CAPACITY THICKNESS	PRODUCT PER	CASE		
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(LITRE)	(mm)	WITHOUT	WITH	PACK
		FLAT BC	ттом			
L20/ADL 25	L21/ADL 25S	2.5	4.06	1330	1640	8
L22/AD 25	L23/AD 25S	2.5	4.06	1385	1695	8
IL22/IAD 25	IL23/IAD 25S	2.5	4.06	1485	1795	8
L25/AD 375	L26/AD 375S	3.75	4.06	1590	1950	4
IL25/IAD 375	IL26/IAD 375S	3.75	4.06	1690	2050	4
L46/AD 50	L47/AD 50S	5	4.06	1845	2255	4
L71/AD 75	L72/AD 75S	7.5	4.06	2300	2760	3
		ROUND B	оттом			
L18/AK 15	L19/AK 15S	1.5	3.25	875	1130	10
_	FFKL25/AFFK 25G	2.5	3.25	_	1590	8
L73/AK 275	L74/AK 275S	2.75	4.06	1435	1745	4
LR40/AK 40	LR41/AK 40S	4	4.06	1690	2050	6





DEEP-FRY PAN (STIR-FRY WOK)
3 LITRE, 3.25 mm THICK
CODE: INW 30/INW 30S
INDUCTION COMPATIBLE



NONSTICK DEEP-FRY PANS

Futura Nonstick Deep-Fry Pans are ideal for sautéing and stir-frying foods using minimal quantities of oil. They can also be used for deep-frying and for cooking gravies, curries and sauces. The Pans are offered with elegant, comfortable rosewood or plastic handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. The 2 Litre Stir-Fry Pan is also offered with a tough, heat-resistant glass lid with a strong stainless steel rim.

The pans are available either with a round bottom for greater convenience during stir-frying and ideal for use on domestic gas stoves or radiant electric cooktops, or with a flat bottom for greater stability on gas and for use on cooktops with a flat surface such as electric, ceramic and halogen. The 2.5 Litre Deep-Fry Pan and 3 Litre Stir-Fry Wok are suitable for use on induction cooktops as well.



















PRODUCT CODE		CAPACITY THICKNESS		PRODUCT PER	CASE			
WITHOUT LID OLD/NEW	WITH LID OLD/NEW			WITHOUT	WITH	PACK		
		ROUND	воттом					
Q18/NK 15	Q19/NK 15S	1.5	3.25	950	1175	12		
Q54/NK 25	Q55/NK 25S	2.5	3.25	1200	1475	8		
Q56/NK 40	Q57/NK 40S	4	3.25	1565	1895	8		
	BREA	(FAST PA	N (APPACH	IATTY)				
_	QA2/NBFP 09	0.9	3.25	_	1075	14		
		FLAT	воттом					
Q70/NDL 20	Q71/NDL 20S	2	3.25	1010	1285	12		
QF25/ND 25	QF26/ND 25S	2.5	3.25	1330	1640	8		
IND 25	IND 25S	2.5	3.25	1430	1740	8		
IQ73/INW 30	IQ74/INW 30S	3	3.25	1590	1900	6		
PAN WITH GLASS LID								
_	Q72/NDL 20G	2	3.25	_	1285	8 /		





NONSTICK COOK n SERVE STEWPOT WITH GLASS LID 3 LITRE, 3.25 mm THICK

CODE: NST 30G



COOK n SERVE STEWPOTS

The Futura Cook n Serve Stewpot is a modern version of the traditional Indian *patila* or *degchi* (a deep cooking vessel). In these Stewpots you can conveniently cook rice, *dal*, curries and many popular desserts such as *Firni*, *Sooji Halwa* and *Ras Malai*. The elegant Stewpots may be used for cooking as well as serving on the table. All Stewpots have two short handles and come with a stainless steel lid. A glass lid option is offered in three models – 3 Litre and 5 Litre Nonstick, and 5 Litre Hard Anodised.

Futura Stewpots are suitable for domestic gas, electric, ceramic and halogen cooktops. The 3 Litre Induction Compatible Nonstick model is suitable for use on induction cooktops as well.

HARD ANODISED

2.25 LITRE CODE AST 225







				_	
PRODUCT CODE OLD/NEW	CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK	
HARD ANODISED STEWPOTS					
L33/AST 225	2.25	3.25	1125	12	
L36/AST 50	5	4.06	1945	3	
L39/AST 85	8.5	4.06	2575	3	
HARD ANODISED STEWPOT WITH GLASS LID					
L37/AST 50G	5	4.06	1945	3	
NONSTICK STEWPOTS					
Q33/NST 30	3	3.25	1590	8	
IQ33/INST 30	3	3.25	1715	8	
Q36/NST 50	5	3.25	1950	3	
NONSTICK STEWPOTS WITH GLASS LID					
Q34/NST 30G	3	3.25	1590	8	
Q37/NST 50G	5	3.25	1950	3	

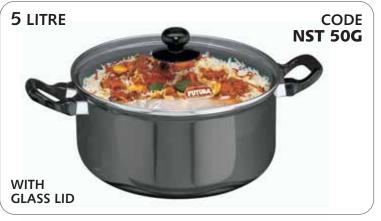
NONSTICK















SAUCEPANS

Futura Saucepans are offered in a wide variety of models to suit your cooking needs. The Hard Anodised Saucepan range has three technologically advanced *EZEE-POUR®* Saucepans with a specially designed spout for easy pouring with almost no drip, and which are particularly preferred for



making soups, tea or other beverages, or boiling milk. With the exception of the 1 Litre Nonstick model, the other, larger capacity Nonstick Saucepans have flared rims. All Saucepans have strong, stay-cool plastic handles fixed on sturdy stainless steel brackets which are permanently riveted to the pans. All Saucepans are offered with an optional stainless steel lid. The 3 Litre Nonstick model is also offered with a tough, heat-resistant Glass Lid with a strong stainless steel rim.

The Futura Hard Anodised Handi (Saucepan) is a modern version of the traditional Indian cooking utensil used for flavourful, less-water cooking. Water poured into the specially-designed moat on the lid condenses the steam that rises from the food simmering in the Handi, which forms droplets on the underside – thus making delicious, tender and moist food. The Handi Instruction Manual includes recipes of such favourites as *Dum Aloo* (Potatoes in Thick Gravy), *Paneer Pasanda* (Cottage Cheese Simmered in Spices and Cream), *Handi Chicken* (Chicken Simmered in Gravy) and *Mutton Biryani* (Rice Layered with Spicy Mutton).

Futura Saucepans are suitable for domestic gas, electric, ceramic and halogen cooktops. The 1.5 Litre & 2 Litre Hard Anodised *EZEE-POUR*® models are suitable for use on induction cooktops as well.





















1 LITRE SAUCEPAN	CODE NS 10/NS 10S	
	NONSTICK	

PRODUCT	CODE			PRODUCT	MRP (₹)	
		CAPACITY		PER UNIT		CASE
WITHOUT LID OLD/NEW	WITH LID OLD/NEW	(LITRE)	(mm)	WITHOUT LID	WITH LID	PACK
	HA	RD ANODI	SED SAUCER	PANS		
L87/AS 10	L88/AS 10S	I	3.25	720	845	15
L94/AS 15	L95/AS 15S	1.5	3.25	820	975	12
IAS 15	IAS 15S	1.5	3.25	920	1075	12
IS20/IAS 20	IS21/IAS 20S	2	3.25	975	1175	12
L90/AS 225	L91/AS 225S	2.25	3.25	925	1125	8
		NONSTICE	SAUCEPAN	S		
Q83/NS 10	Q84/NS 10S	I	3.25	775	900	15
Q80/NS 30	Q81/NS 30S	3	3.25	1175	1400	8
	NONST	ICK SAUCE	PAN WITH G	LASS LID		
_	Q82/NS 30G	3	3.25	_	1400	8
	HARD	ANODISED	HANDI SAU	CEPANS		
_	L42/AH 20	2	4.06	_	1225	9
_	L40/AH 3L	3	4.06	_	1540	8
_	L41/AH 3S	3	4.06	_	1540	8





NONSTICK COOK n SERVE BOWL WITH GLASS LID 3 LITRE, 4.06mm THICK CODE: **NCB 30G**



COOK n SERVE BOWLS

Futura Cook n Serve Bowls are ideal for cooking a wide range of Indian and Western dishes such as *pulao*, *biryani*, vegetables, *dals*, soups, stews, curries and desserts. The 4.06 mm thick base and sides of these Cook n Serve Bowls spread heat evenly and retain warmth for a long time – making them excellent utensils for both cooking and serving. Cooking and serving in the same bowl makes good sense – the food stays hot longer and you have less to clean up and less for storage.

These bowls are designed for convenient cooking and elegance on the dining table. The Hard Anodised finish on these bowls will stay looking new for years. Available in a wide variety of sizes to suit your cooking needs – six Hard Anodised models from 2 Litre to 6 Litre, and a 3 Litre Nonstick model with a tough, heat-resistant Glass Lid with a strong stainless steel rim.

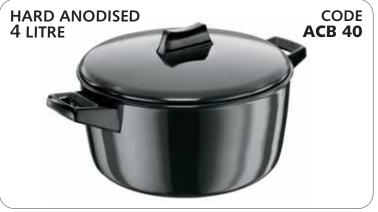
Futura CooknServe Bowls are suitable for domestic gas, electric, ceramic and halogen cooktops. The 3 Litre Hard Anodised model is available for use on induction cooktops as well.

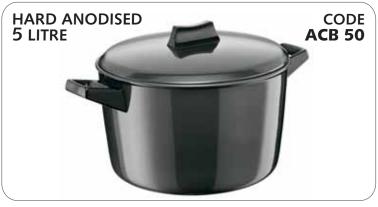


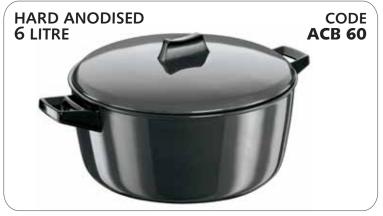














PRODUCT CODE OLD/NEW	CAPACITY (LITRE)	THICKNESS (mm)	PRODUCT MRP (₹) PER UNIT	CASE PACK		
HA	HARD ANODISED COOK n SERVE BOWLS					
L62/ACB 20	2	4.06	1225	12		
L60/ACB 30	3	4.06	1535	8		
IL60/IACB 30	3	4.06	1660	8		
L64/ACB 40	4	4.06	1645	6		
L65/ACB 50	5	4.06	1845	6		
L66/ACB 60	6	4.06	2045	4		
NONSTICK COOK n SERVE BOWL WITH GLASS LID						
Q38/NCB 30G	3	4.06	1745	8		





HARD ANODISED



SET 1

CODE: **ASET 1**

HARD ANODISED COOKWARE SETS

Futura Hard Anodised Cookware has a range of seven well-matched, well-designed Hard Anodised Cookware Sets. Each Set contains two to four pieces of cookware. An Induction Compatible Set is offered as one of the seven Sets. These seven Hard Anodised Sets with 21 unique models are built from hand-picked models that are carefully matched to cater to most of your cooking needs.

Each item included in the Set is accompanied by its own Instruction Manual/Cookbook and its own Guarantee Card.

Each Set is securely packed in an attractive box – ideal for gifting. There are attractive savings on the purchase of the Set when compared with buying individual units separately.



SET 2

Flat Tava: 26cm DIA

Frying Pan: 25cm DIA



SET 3

Tava: 26cm DIA; 4.88mm THICK

Deep-Fry Pan: 2.5 LITRE Handi Saucepan: 3 LITRE

Cook n Serve Bowl: 2 LITRE



SET 4 CODE ASET 4
Tava: 22cm DIA
Deep-Fry Pan: 1.5 LITRE



SET 5
Tava: 22cm DIA
Stewpot: 2.25 LITRE

CODE ASET 7

CODE IASET 1

SET **7**Tadka Pan: 1 CUP
Frying Pan: 18cm DIA

Deep-Fry Pan (Kadhai): 2.75 LITRE

Saucepan: 1.5 LITRE



INDUCTION COMPATIBLE SET Frying Pan: 25cm DIA

Deep-Fry Pan: 2.5 LITRE
Cook n Serve Bowl: 3 LITRE



PRODUCT CODE OLD/NEW	NO. OF ITEMS IN THE SET	PRODUCT MRP (₹) PER UNIT	CASE PACK
LSI/ASET I	4	4225	3
LS3/ASET 2	3	3230	3
LS4/ASET 3	3	3715	3
LS5/ASET 4	3	2490	3
LS6/ASET 5	2	1610	8
LS8/ASET 7	4	3395	4
ILS I/IASET I	3	4390	3



NONSTICK



SET 4 CODE: NSET 4

NONSTICK COOKWARE SETS

Futura Nonstick Cookware has a range of seven well-matched, well-designed Nonstick Cookware Sets. Each Set contains two to five pieces of cookware. An Induction Compatible Set is offered as one of the seven Sets. These seven Nonstick Sets with 21 unique models are built from hand-picked models that are carefully matched to cater to most of your cooking needs. The unique Set shown above has two glass lids that will fit the five pans in the set.

Each item included in the Set is accompanied by its own Instruction Manual/Cookbook and Guarantee Card. Spatula and scrubber are also included.

Each Set is securely packed in an attractive box – ideal for gifting. There are attractive savings on the purchase of the Set when compared with buying individual units separately.

SET 1 CODE NSET 1

Flat Tava: 30cm Frying Pan: 22cm

Curry Pan (Sauté Pan): 2 LITRE



SET 2

Tava: 26cm; 4.88mm Frying Pan: 26cm

Curry Pan (Sauté Pan): 3.25 LITRE



SET 3

Flat Tava: 26cm

All-Purpose Pan: 2.5 LITRE

Deep-Fry Pan (Stir-Fry Pan): 2 LITRE



SET 4

Frying Pan: 22cm Frying Pan: 26cm

Deep-Fry Pan (Stir-Fry Pan): 2 LITRE

Saucepan: 3 LITRE

Curry Pan (Sauté Pan): 3.25 LITRE



SET 7

CODE **NSET 2**

CODE NSET 3

CODE **NSET 4**

Dosa Tava: 33cm Frying Pan: 18cm

Deep-Fry Pan (Kadhai): 2.5 LITRE



CODE **NSET 7**

CODE

INDUCTION COMPATIBLE SET



PRODUCT CODE OLD/NEW	NO. OF ITEMS IN THE SET	PRODUCT MRP (₹) PER UNIT	CASE PACK	
QSI/NSET I	3	3005	4	
QS3/NSET 2	3	3165	4	
QS4/NSET 3	3	3405	4	
QS5/NSET 4	5	5155	2	
QS6/NSET 5	2	1540	8	
QS8/NSET 7	3	3535	4	
IQSI/INSET I	3	4040	3	



64 Countries in which Our 95 Million Products (Pressure Cookers & Cookware) have been sold.



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- Guyana Peru

- Tobago
- - Venezuela

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- Bahrain
- Bangladesh
 Kazakhstan
- Bhutan
- Burma
- Hong Kong
- India
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- Iran

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- Malaysia
- Nepal
- Oman
- Philippines
- Qatar
- Saudi
- Arabia

Korea

Sri Lanka

Thailand

Vietnam

UAE

- Singapore
- South New Guinea
 - Fiii

 - Vanuatu

Pacific

 Australia New Zealand

Papua



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