



COOKWARE CATALOG



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FUTURA – THE ULTIMATE COOKING MACHINE

The designers of Futura 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 Futura Cookware using the finest materials in rosewood, plastic or stainless steel. The handles stay fixed permanently. Where required, the cookware comes with custom-designed lids either included in the product or as an option at extra cost. The lids are made of Hard Anodised aluminium or stainless steel.

Futura has a wide range of pots and pans to meet each of your different cooking needs. Each Futura Cookware item is designed for the purpose for which it is made and

tried out thoroughly in the Hawkins Test Kitchen before the designs and specifications are approved. Each piece is manufactured carefully and subjected to strict quality control. 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 One Litre Hard Anodised Saucepan).

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. On pages 2 and 4 you can read which type of surface is better suited to which type of cooking.

Futura Cookware is designed, quality controlled and marketed by Hawkins Cookers Limited, manufacturers of the world-famous Hawkins and Futura Pressure Cookers.

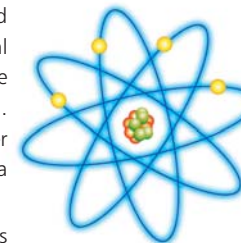


FUTURA HARD ANODISED COOKWARE

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 tarnish or corrode and will stay looking new for years. Metal ladles can be used.

Hard anodising was first developed by 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 (Al_2O_3) 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.



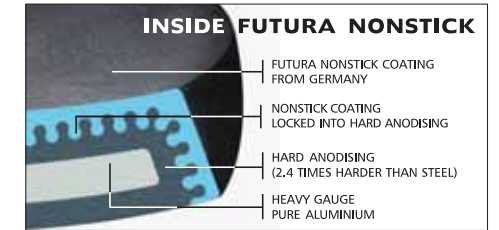
FUTURA[®] NONSTICK

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.

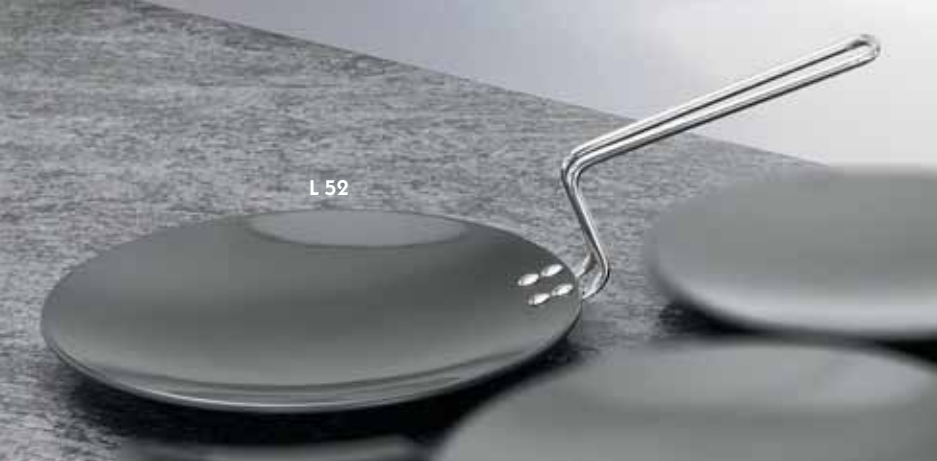
The cooking surface of Futura Nonstick Cookware is made with a unique patented process by which high quality nonstick coating (made in Germany) is locked firmly into the tough Hard Anodised surface underneath. This means that Futura Nonstick, properly used, will last longer than ordinary nonstick.



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 (GRIDDLES)

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

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

NONSTICK TAVA (GRIDDLES)

Nonstick Tava (Griddles) can cook all the foods that can be cooked in Hard Anodised Tava (Griddles) with less or no oil or butter, if required. The Futura Flat Nonstick Tava (Griddles) are particularly preferred for cooking popular South Indian snacks such as *dosa* and *uttapam*.

Less expert cooks will find it easy to produce great tasting results on Futura Nonstick Tava (Griddles), particularly with the help of clear step-by-step instructions in the Futura manual included with each product.



PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	HANDLE	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)
HARD ANODISED TAVA (GRIDDLES)					
L 53	22	4.06	Steel	367 x 234 x 79	0.880
L 52	26	4.88	Steel	411 x 278 x 86	1.240
L 50	26	6.35	Steel	411 x 278 x 86	1.440
L 57	26	6.35	Plastic	411 x 278 x 86	1.520
HARD ANODISED FLAT TAVA (GRIDDLES)					
L 55	26	4.88	Steel	411 x 278 x 86	1.275
L 56	26	4.88	Plastic	411 x 278 x 86	1.315



PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	HANDLE	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)
NONSTICK TAVA (GRIDDLES)					
Q 53	22	4.06	Steel	367 x 234 x 79	0.880
R 50	26	4.06	Steel	411 x 278 x 86	1.140
Q 50	26	4.88	Steel	411 x 278 x 86	1.260
NONSTICK FLAT TAVA (GRIDDLES)					
Q 45	26	4.88	Steel	411 x 278 x 86	1.290
Q 46	26	4.88	Plastic	411 x 278 x 86	1.340
Q 40	30	4.88	Steel	445 x 307 x 91	1.600



L 81

HARD ANODISED FRYING PANS

The extra thickness of the Futura Hard Anodised Frying Pans helps you cook without burning with minimal heat control. The instruction manual which comes with each frying pan gives easy tips for use and care as well as tested recipes. The handles, whether plastic or stainless steel, are stay-cool and comfortable.

The frying pan with rounded sides has extra height to prevent spilling of food while stirring. The Tadka Pan (Spice Heating Pan) is designed for quick heating of flavourful spices and is also useful for melting butter or reheating small quantities of food.



L 11

L 06

L 81

L 09

L 34

L 31

PRODUCT CODE WITH LID	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRES)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
HARD ANODISED FRYING PANS						
L 06	22	4.06	1.1	378 x 231 x 86	1.300	L 05
L 11	25	4.06	1.5	415 x 271 x 93	1.550	L 10
L 81	30	4.06	2.6	523 x 311 x 96	2.150	L 80
HARD ANODISED FRYING PAN (ROUNDED SIDES)						
L 09	22	4.06	1.4	381 x 237 x 89	1.340	L 08
HARD ANODISED TADKA PANS (SPICE HEATING PANS)						
*	10	3.25	0.24 (1CUP)	320 x 108 x 52	0.345	L 31
*	12	3.25	0.48 (2CUP)	352 x 135 x 68	0.470	L 34

*NOT OFFERED WITH LID



NONSTICK FRYING PANS

Apart from the frying pan with rounded sides and extra height, this range also has the Futura Nonstick All-Purpose Pans which are deeper and can be used for sautéing, stir-frying and deep-frying in addition to their use as a frying pan. The All-Purpose Pan comes with a single long handle and, in a larger capacity, with two short handles. Both All-Purpose Pans have snug-fit dome-shaped lids which are suitable for simmering; and the All-Purpose Pan with two short handles makes an elegant serving bowl as well.



Q 11



Q 78

Q 24

Q 76

Q 11

Q 31

Q 21

PRODUCT CODE WITH LID	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRES)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
NONSTICK FRYING PANS						
Q 11	22	3.25	1.0	399 x 255 x 67	1.155	Q 10
Q 21	26	3.25	1.5	426 x 293 x 74	1.440	Q 20
Q 31	30	3.25	2.5	492 x 335 x 84	1.850	Q 30
NONSTICK FRYING PAN (ROUNDED SIDES)						
Q 24	26	3.25	2.2	426 x 293 x 88	1.590	Q 23
NONSTICK ALL-PURPOSE PANS						
Q 76	22	3.25	2.5	401 x 253 x 112	1.520	*
Q 78	22	3.25	3.0	309 x 285 x 129	1.700	*

*NOT OFFERED WITHOUT LID





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 rivetted to the pans. All (except the smallest pan) have a flat bottom for stability. All have curved sides suitable for deep-frying and stir-frying. The 2.5 litre pan is available in two options: a single long handle and two short handles.



PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
HARD ANODISED DEEP-FRY PANS (FLAT BOTTOM)						
L 21	2.5	26	4.06	438 x 286 x 120	2.020	L 20
L 23	2.5	26	4.06	376 x 278 x 118	1.800	L 22
L 26	3.75	30	4.06	398 x 311 x 137	2.340	L 25
L 72	7.5	36	4.06	476 x 369 x 161	3.500	L 71
HARD ANODISED DEEP-FRY PAN (ROUND BOTTOM)						
L 19	1.5	22	3.25	314 x 228 x 112	1.180	L 18



NONSTICK DEEP-FRY PANS

All but one of the Futura Nonstick Deep-Fry Pans have a round bottom and two short handles. The exception is the 2 litre Deep-Fry Pan (Stir-Fry Pan) with a flat bottom and a single long handle. The round bottom pans are also eminently suitable for stir-frying. The Breakfast Pan (Appachatty) with 0.9 litre capacity, round bottom and two rosewood handles, is ideal for the quick cooking of a variety of Indian and Western breakfast dishes.



PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
NONSTICK DEEP-FRY PAN (FLAT BOTTOM)						
Q 71	2.0	26	3.25	418 x 278 x 91	1.490	Q 70
NONSTICK BREAKFAST PAN (APPACHATTY - ROUND BOTTOM)						
QA 2	0.9	22	3.25	319 x 228 x 77	1.005	*
NONSTICK DEEP-FRY PANS (ROUND BOTTOM)						
Q 55	2.5	26	3.25	355 x 267 x 118	1.650	Q 54
Q 57	4.0	30	3.25	389 x 305 x 129	2.080	Q 56

*NOT OFFERED WITHOUT LID





L 41

HARD ANODISED SAUCEPANS AND STEWPOTS

The Futura Hard Anodised Handi (Saucepan) is a modern version of the traditional Indian cooking utensil used for flavourful, less-water cooking. Its lid holds water on the top and, on its underneath surface, condenses steam that rises from the food simmering in the Handi. The reverse taper of the sloping sides of the Handi permits water droplets to fall directly on to the food inside the Handi – thus making delicious, tender and moist food. The Handi (Saucepan) instruction manual has 18 tested recipes including 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). The Handi (Saucepan) comes in two versions: with one long and one short handle; and with two short handles.



L 39

L 36

L 33

L 40

L 91

L 93

L 41

The Futura 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*. In the Futura Hard Anodised Stewpot Instruction Manual you will find these three desserts plus nine other recipes, Indian and Western. The elegant Stewpots may be used for cooking as well as serving on the table.

The One Litre Futura Hard Anodised Saucepan comes with a spout for pouring and is specially suitable for making tea or other beverages and boiling milk. The larger capacity Saucepans as well as Stewpots all have flared rims. All Saucepans and Stewpots either come with lid or are offered with an optional lid. The Saucepans have one long handle and the Stewpots have two short handles.

NONSTICK SAUCEPANS AND STEWPOTS

Futura Nonstick Saucepans and Curry Pans (Sauté Pans) come with a single long handle and Stewpots come with two short handles. The Stewpots come with lids whereas the Saucepans and Curry Pans (Sauté Pans) are offered with and without lids. The One Litre Saucepan has a spout for pouring whereas all other pans and Stewpots have flared rims. Each product comes with an instruction manual with tested recipes to help you get the best out of these pots and pans.



Q 81



Q 36

Q 33

Q 81

Q 84

Q 91

Q 61

PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
HARD ANODISED SAUCEPANS						
L 93	1.0	14	3.25	316 x 162 x 114	0.880	L 92
L 91	2.25	18	3.25	351 x 205 x 121	1.330	L 90
HARD ANODISED HANDI (SAUCEPANS)						
L 40	3.0	21	4.06	394 x 226 x 138	1.980	*
L 41	3.0	21	4.06	261 x 259 x 142	1.940	*
HARD ANODISED STEWPOTS						
L 33	2.25	18	3.25	297 x 226 x 127	1.350	*
L 36	5.0	24	4.06	313 x 296 x 162	2.360	*
L 39	8.5	28	4.06	344 x 331 x 194	3.110	*



PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)	PRODUCT CODE WITHOUT LID
NONSTICK SAUCEPANS						
Q 84	1.0	14	3.25	322 x 162 x 103	0.940	Q 83
Q 81	3.0	20	3.25	387 x 235 x 126	1.480	Q 80
NONSTICK CURRY PANS (SAUTÉ PANS)						
Q 61	2.0	20	3.25	387 x 235 x 91	1.285	Q 60
Q 91	3.25	24	3.25	450 x 275 x 104	1.705	Q 90
NONSTICK STEWPOTS						
Q 33	3.0	20	3.25	274 x 266 x 139	1.540	*
Q 36	5.0	24	3.25	313 x 296 x 162	2.120	*

*NOT OFFERED WITHOUT LID



HARD ANODISED COOK-n-SERVE BOWLS

Futura Hard Anodised Cook-n-Serve Bowls are ideal for cooking a wide range of Indian and Western dishes. The 4 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. Each bowl comes with an instruction manual with 12 tested recipes.



NONSTICK PANS WITH GLASS LID

Cooking and serving in Pans with Glass Lids has its own appeal: you can see the food while it is cooking and, on the table, you don't have to lift the lid to know what's there! The pans are selected from the Futura Nonstick range to present a wide variety of cooking and food serving opportunities. The Glass Lids are made from tough, heat-resistant glass with strong stainless steel rims and stay-cool knobs.



PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)
NONSTICK FRYING PANS					
Q 12	1.0	22	3.25	389 x 242 x 99	1.430
Q 22	1.5	26	3.25	408 x 280 x 101	1.890
NONSTICK CURRY PANS (SAUTÉ PANS)					
Q 62	2.0	20	3.25	367 x 240 x 109	1.570
Q 92	3.25	24	3.25	433 x 280 x 133	2.110
NONSTICK DEEP-FRY PAN (STIR-FRY PAN)					
Q 72	2.0	26	3.25	411 x 277 x 121	1.910
NONSTICK SAUCEPAN					
Q 82	3.0	20	3.25	367 x 240 x 146	1.795

PRODUCT CODE WITH LID	CAPACITY (LITRES)	DIAMETER (cm)	THICKNESS (mm)	CARTON DIMENSIONS W x D x H (mm)	PRODUCT WEIGHT IN CARTON (kg)
HARD ANODISED COOK-n-SERVE BOWLS					
L 62	2.0	20	4.06	297 x 226 x 123	1.480
L 60	3.0	23	4.06	316 x 254 x 129	1.780
L 64	4.0	23	4.06	316 x 254 x 161	2.130
L 65	5.0	23	4.06	316 x 254 x 177	2.330
L 66	6.0	27	4.06	360 x 297 x 168	2.710




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