

# Important Additional Information for this Induction Compatible Futura Hard Anodised Flat Tava (Griddle)

The important features of this Flat Tava are:

- It is made from hard anodised, commercially pure, virgin aluminium.
- 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 Hard Anodised Flat Tava which is not Induction Compatible. **All the instructions and recipes in this Manual are valid for this Induction Compatible Futura Hard Anodised 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-HIGH heat and to no more than 4 minutes.** Limit pre-heating **on an Induction Cooktop to 1200 Watts and to no more than 3 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 on 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 a domestic gas stove unless otherwise noted. You may have to adjust these to suit your stove/cooktop. **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 1200 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 3 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

- When cooking on induction cooktops, the pre-heating times given in the recipes must be reduced as follows:
  1. **Uttapam** (page 7): Step 6, second sentence: "Heat tava on medium-high heat till oil **just** begins to smoke (about 3 minutes)."
  2. **Dosa** (page 7): Step 5, second sentence: "Heat tava on medium-high heat till oil **just** begins to smoke (about 3 minutes)."
  3. **Rawa Dosa** (page 8): Step 3, second sentence: "Heat tava on medium-high heat till oil **just** begins to smoke (about 3 minutes)."
- Induction cooktops initially heat up faster than gas stoves and the times given in the recipes for heating tava (with or without oil) may need to be reduced.
- On induction cooktops, it may be necessary to adjust the heat more frequently in some recipes (such as **Uttapam** and **Pancakes**) to get the desired results. For example, when cooking *uttapam*, if the second side browns too quickly and heat has to be reduced, it may be necessary to increase heat before pouring the next *uttapam*.

### 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.