

## **Futura Deep-Fry Pan**

### **1.5 Litre (22 cm Diameter)**

The recipes in this cookbook were developed for the Futura Deep-Fry Pan which has a capacity of 2.5 litre. When using the 1.5 litre deep-fry pan, the heat settings and cooking times given in the recipes should remain the same if pan is used on the small burner of a gas stove - which is recommended. If a larger burner must be used, adjust the heat settings and cooking times as required.

Recipes which are cooked in one batch such as Kadai Paneer and Rabri should be reduced by 50%

In recipes which involve deep-frying in batches such as *Batata Wadas* and *Vegetable Pakoras*, the number of pieces fried at one time should be reduced depending on the recipe and your preference and expertise. Reduce **Oil for Frying** to 1¼ cups/300 ml. Cooking times remain the same - if the size of the food is the same.

### **CAUTION**

To avoid spattering: 1½ cups/360 ml is the maximum quantity of oil that should be used in this pan.

Do not leave the ladle in the deep-fry pan while deep frying or cooking as it may unbalance the pan or get caught in one of the handles.