



COOKWARE CATALOG 2023



FUTURA®



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Pressure Die-Cast

Die casting is a metal casting process, whereby metal is heated to a very high temperature and poured under high pressure into a mould cavity. The molten metal takes the shape of the mould and the result is a complex, intricately designed pot or pan which adds the metal where it is needed the most, building strength and functionality. Once the molten metal hardens, the mould is opened and the die cast pan is removed. It is then finished by a PFOA free long lasting nonstick coating on the inside and ceramic coating on the outside. The final result is a finely engineered piece of cookware with wonderful properties for cooking. Guaranteed for 2 years.



Hawkins Ceramic Nonstick has excellent release properties, which means that it uses less oil when cooking. Additionally, the nonstick coating is not spoiled by high heat, which allows you to cook crisper and tastier food. The German ceramic used in the nonstick coating is of high quality and lasts longer, making it a durable option for your kitchen. The Hawkins Ceramic Nonstick does not contain PFAS or heavy metals, making it a healthier and safer option for cooking. The attractive ceramic coating on the outside is scratch and stain resistant, which means that it will stay looking new for years to come. Guaranteed for 5 years.



Hawkins Tri-Ply Stainless Steel is extremely durable, well balanced, does not bulge or warp. The extra thick core heats evenly, has no hotspots and stays flat, so food does not burn and stick as it may in ordinary stainless steel. The external base of AISI 430 grade magnetic stainless steel makes the product work on gas and induction. The 18/8 grade stainless steel cooking surface is extremely hygienic, durable, does not react with most foods and does not pit or corrode. Guaranteed for 5 years. Nonstick Paratha Tava guaranteed for 2 years.

NEW LAUNCHES

MINI CASSEROLE

OVAL SERIES



0.75 LITRE

ROUND SERIES



SQUARE SERIES



PIZZA MAKER & CAKE BAKER



CERAMIC NONSTICK

DEEP KADHAI



FRYING PAN





Tri-Ply Stainless Steel



PARATHA TAVA
26 cm DIA 3.5 mm THICK
CODE: NSPT 26



TRI-PLY STAINLESS STEEL COOKWARE TAVA

The 3.5 mm extra thick tava has a unique shape with a flat base and gentle sloping sides has just the right curvature for optimal cooking results - oil does not pool, nor spill over the sides. Tava handle options available in stay-cool wire handle or premium rose wood handle. 26cm Paratha Tava with Nonstick reinforced on Stainless Steel is also available, giving a high-quality nonstick surface on food grade stainless steel, metal friendly, protected from undue wear & tear.

DEEP-FRY PAN

The rounded curved sides and extra height are most suitable for deep-frying *Puri*, *Samosa*, *Wada* and stir-frying Stews, Curries and vegetables. The rim of the pan has an all around ezee-pour no-drip flange - specially designed to pour or slide foods without spilling - suitable for left or right handed use.

FRYING PAN

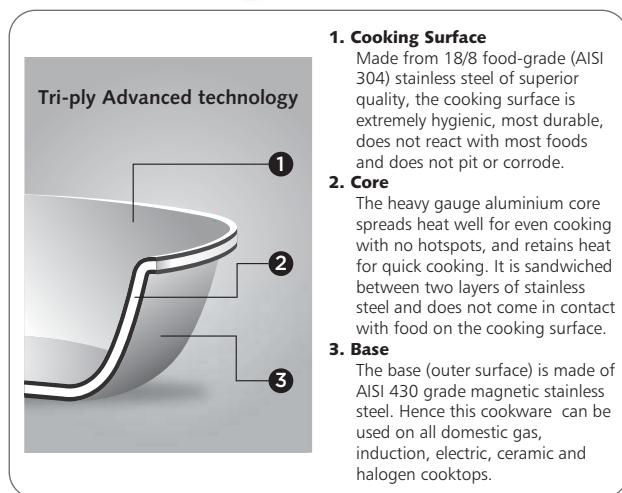
The well curved sides of the frying Pan helps easy stirring and mixing of foods without spilling. Suitable for Eggs, *Tikki*, *Poora*, Pancakes, Fish-fry and stir-frying.

HANDI

The unique curved body of the Cook-n-Serve Handi is most suitable for stir-frying, sautéing and foods that require considerable stirring, and makes light work of difficult dishes too! The glass lid locks in the steam, heat and flavours.

TADKA PAN

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. The strong and sturdy stainless steel handles are stay-cool and designed for safety to ensure 100% attention while using.



**22cm
Tri-Ply SS TAVA**



CODE
SSTV 22

**24cm
Tri-Ply SS TAVA**



CODE
SSTV 24

**26cm
Tri-Ply SS TAVA**



CODE
SSTV 26

**26cm
PARATHA TAVA**



New

CODE
NSPT 26

**22cm Tri-Ply
SS FRYING PAN**



CODE
SSF 22/22G

**26cm Tri-Ply
SS FRYING PAN**



CODE
SSF 26/26G

2 Litre Tri-Ply SS HANDI



CODE
SSH 20G

WITH GLASS LID

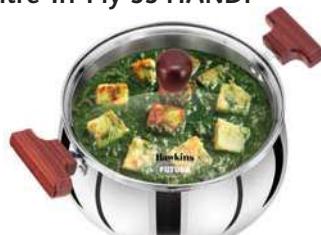
3 Litre Tri-Ply SS HANDI



CODE
SSH 30G

WITH GLASS LID

4 Litre Tri-Ply SS HANDI



CODE
SSH 40G

5 Litre Tri-Ply SS HANDI



CODE
SSH 50G

WITH GLASS LID

**1.5 Litre
Tri-Ply SS DEEP-FRY PAN**



CODE
SSD 15/15G

**2.5 Litre Tri-Ply SS
DEEP-FRY PAN**



CODE
SSD 25/25G

4 Litre Tri-Ply SS DEEP KADHAI



CODE
**SSK 40/
40G**

**5 Litre Tri-Ply SS DEEP KADHAI
WITH GLASS LID**



CODE
SSK 50G

1.5 cup TADKA PAN



CODE
STP 15

2.5 cup TADKA PAN



CODE
STP 25

PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE	CASE PACK
WITHOUT LID	WITH GLASS LID					
SSTV 22	—	22	3.5	—	8901165160306	10
SSTV 24	—	24	3.5	—	8901165160702	10
SSTV 26	—	26	3.5	—	8901165160009	10
NSPT 26	—	26	3.5	—	8901165160108	12
SSH 22	—	22	3	1	8901165161105	6
—	SSF 22G	22	3	1	8901165161129	6
SSH 26	—	26	3	1.5	8901165161006	6
—	SSF 26G	26	3	1.5	8901165161020	6
SSD 15	—	22	3	1.5	8901165162409	6
—	SSD 15G	22	3	1.5	8901165162423	6
SSD 25	—	26	3	2.5	8901165162003	6
—	SSD 25G	26	3	2.5	8901165162027	6
SSK 40	—	28	3	4	8901165162805	3
—	SSK 40G	28	3	4	8901165162829	3
—	SSK 50G	30	3	5	8901165162126	3
—	SSH 20G	18	3	2	8901165164229	6
—	SSH 30G	22	3	3	8901165164021	6
—	SSH 40G	22	3	4	8901165164328	6
—	SSH 50G	26	3	5	8901165164120	4
STP 15	—	13	2.5	0.3	8901165166001	16
STP 25	—	14.6	2.5	0.6	8901165166100	12



Tri-Ply
Stainless
Steel



METRO PATILA
3 LITRE
2.5 mm THICK
INDUCTION
COMPATIBLE
CODE: SSP 30S



TRI-PLY STAINLESS STEEL METRO PATILA

The Hawkins Tri-Ply Stainless Steel Metro Patila's distinct, stackable, space saver design helps free up space in modern kitchens. Its unique 2-in-1 Elliptical Rim is easier to hold, stack and remove.

The broad side easily holds detachable silicone stay-cool grips and allows snug-fit stacking. The narrow side is for Ezee-Pour and Ezee-grip with tongs.

The Hawkins Tri-Ply Stainless Steel Metro Patila can be used to cook and serve a wide variety of dishes like vegetables, dals, soups, sprouts, curries and desserts. It works on gas and in fact cooking and serving in the same Patila makes perfect sense as the food remains warm for a longer time and there's less to clean up. Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.

METRO PATILA

1.5 Litre



CODE
SSP 15

METRO PATILA

3 Litre

WITH SS LID



CODE
SSP 30S

METRO PATILA

2 Litre



CODE
SSP 20

METRO PATILA

4 Litre

WITH SS LID



CODE
SSP 40S



METRO PATILA

2.5 Litre



CODE
SSP 25

METRO PATILA

5 Litre

WITH SS LID



CODE
SSP 50S



PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE	CASE PACK
SSP 15	16.5	2.5	1.5	8901165164007	12
SSP 20	18	2.5	2	8901165164106	12
SSP 25	19.5	2.5	2.5	8901165164205	12
WITH STAINLESS STEEL LID					
SSP 30S	21	2.5	3	8901165164311	10
SSP 40S	22.6	2.5	4	8901165164410	8
SSP 50S	24.3	2.5	5	8901165164519	8

Detachable Snug-Fit Silicone Grips



Stackable,
Space-Saver Design



Grips included only in
1.5 Litre, 2 Litre, 2.5 Litre
Grips are available to buy separately also

Unique 2-in-1 Elliptical Rim



BROAD to safely grip,
pour & carry hot food



NARROW for Ezee-Pour and
Ezee-grip with tongs



STAINLESS STEEL SANDWICH BOTTOM

Hawkins T STAINLESS STEEL TPAN

New

COOK n SERVE CASSEROLE
5 LITRE
28 cm DIA, 6.6 mm THICK
CODE: SSCB 50G

STAINLESS STEEL TPAN
2 LITRE
4.7 mm THICK
CODE: SST 20G



COOK n SERVE FRYING PAN
3 LITRE
26 cm DIA, 6.6 mm THICK
CODE: SSF 3LG

COOK n SERVE CASSEROLE
4 LITRE
24 cm DIA, 6.6 mm THICK
CODE: SSCB 40G



HAWKINS STAINLESS STEEL SANDWICH BOTTOM

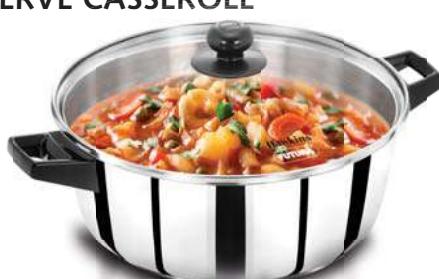
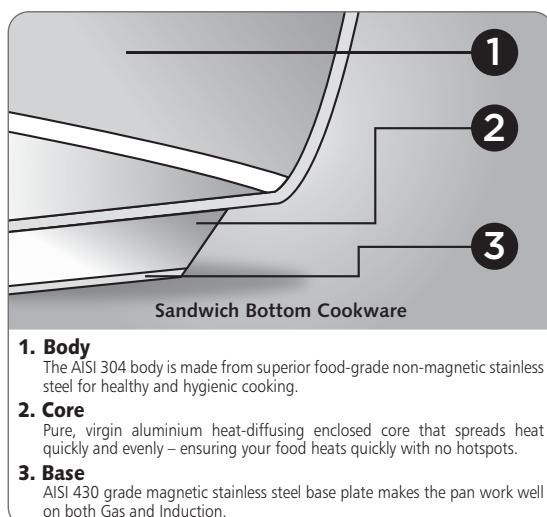
Stainless Steel Sandwich bottom cookware combines the strength and purity of superior stainless steel with an extra thick heat-diffusing base, so that food does not burn and stick as it tends to in ordinary stainless steel vessels. The body is made from 18/8 food grade (AISI 304) stainless steel which is extremely hygienic, durable, does not react with most foods and does not pit or corrode, upto 6.6 mm extra thick sandwich bottom stays flat and heats evenly, with no hotspots. The external base is AISI 430 magnetic stainless steel, which makes it induction compatible.

The Cook n Serve Frying Pan is ideal for Pasta, Stir-fried Vegetables, seafood, meats, Rice, Koftas, Kormas and desserts such as *Malpua, Jalebi and Halwa*. The elegant shape, stay cool handles and toughened heat proof glass lid make it an ideal pot to cook and serve in — one pot from kitchen to table.

The Cook n Serve Casserole is ideal for soups, stews, curries, gravies, Rice, *Pilau, Firni, Kheer*.

The TPan is ideal for making tea and coffee - upto 8 cups at a time. It is also ideal for making soup, boiling milk and water, cooking instant noodles and re-heating food.

Suitable for use on all domestic gas, electric, halogen, ceramic and induction cooktops.

1 Litre SS TPANCODE
SST 10**1 Litre SS TPAN WITH GLASS LID**CODE
SST 10G**COOK n SERVE CASSEROLE 2 LITRE**CODE
SSCB 20G**1.5 Litre SS TPAN**CODE
SST 15**1.5 Litre SS TPAN WITH GLASS LID**CODE
SST 15G**COOK n SERVE CASSEROLE 3 LITRE**CODE
SSCB 30G**2 Litre SS TPAN**CODE
SST 20**2 Litre SS TPAN WITH GLASS LID**CODE
SST 20G**COOK n SERVE CASSEROLE 4 LITRE**CODE
SSCB 40G**COOK n SERVE FRYING PAN 3 LITRE**CODE
SSF 3LG**COOK n SERVE CASSEROLE 5 LITRE**CODE
SSCB 50G**1. Body**

The AISI 304 body is made from superior food-grade non-magnetic stainless steel for healthy and hygienic cooking.

2. Core

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

3. Base

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

PRODUCT CODE		DIAMETER (cm)	BASE THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE	CASE PACK
WITHOUT LID	WITH LID					
SST 10	–	15.1	4.7	1	8901165163109	9
–	SST 10G	15.1	4.7	1	8901165163123	9
SST 15	–	16.6	4.7	1.5	8901165163208	6
–	SST 15G	16.6	4.7	1.5	8901165163222	6
SST 20	–	18	4.7	2	8901165163307	8
–	SST 20G	18	4.7	2	8901165163321	8
–	SSC 20G	22	6.6	2	8901165165325	6
–	SSC 30G	24	6.6	3	8901165165127	6
–	SSC 40G	24	6.6	4	8901165165226	6
–	SSC 50G	28	6.6	5	8901165165424	3
–	SSF 3LG	26	6.6	3	8901165165028	6



ceramic nonstick

New



DEEP KADHAI

TAVA

FRYING PAN

HAWKINS CERAMIC NONSTICK COOKWARE



Introducing the Revolutionary New Hawkins Ceramic Nonstick Cookware series: healthy but tasty – the best of both worlds! The specially formulated ceramic nonstick cooking surface has many wonderful properties for cooking. The German high quality ceramic has excellent release properties and can use up to 36% less oil during cooking. The durable nonstick is not spoiled by high heat, which allows you to cook crisper, tastier food quicker. Now cook and stir-fry masalas on higher heat more quickly, with no sticking and burning. The healthy nonstick is most hygienic – no PFAS, no PFOA, no PTFE, no heavy metals. The attractive ceramic spatter finish on the exterior surface is scratch and stain resistant and stays looking new for years. And clean-up is so easy too! The stay-cool, stylish silicone handles are hygienic, durable and easy to clean. These extra-thick, induction-compatible pots and pans work well on gas, induction, electric, ceramic and halogen cooktops. Recommended for hand wash only.

This revolutionary new nonstick is so durable, it is backed by an unmatched five-year guarantee, a first in India.

The 4.88 mm extra-thick Tava spreads heat fast and evenly without hotspots. Cook on higher heat for crisper *Uttapam*, *Bhakri*, *Lachha Paratha* or *Stuffed Paratha*. Make delicious *Besan Chilla* and *Omelettes* as well. Offered in various sizes from 24 to 28 cm.

The 3.25 mm extra-thick Kadhai have a deep shape with high walls that minimises the effects of spattering of hot oil when deep-frying, and minimises spillage even during vigorous stirring. The toughened, heat-resistant glass lid locks in the heat and flavours and shows the progress of the food during cooking without lifting the lid. Suitable for *Curries*, *Vegetables Stir-Fried* or with *Gravy*, *Noodles*, *Chilli Chicken* etc. Available in several sizes from 1.75 litre to 3.5 litre.

The 3.25 mm extra-thick Frying Pan has rounded sides and higher, straighter walls, which minimise spattering of hot oil and spillage while stirring. The toughened, heat-resistant glass lid locks in the heat and flavours and shows the progress of the food during cooking without lifting the lid. Ideal for *Upma*, *Egg Bhurji*, *Pan-fried Chicken*, *Fried Eggs* etc.

TAVA
24cm DIA
4.88mm THICK



INDUCTION COMPATIBLE

CODE ICT 24

CERAMIC NONSTICK FRYING PAN
17cm DIA
3.25mm THICK

INDUCTION COMPATIBLE



CODE ICF 17/ICF 17G

CERAMIC NONSTICK DEEP KADHAI
2.5 LITRE
3.25mm THICK



INDUCTION COMPATIBLE

CODE ICK 25/ICK 25G

TAVA
26cm DIA
4.88mm THICK

INDUCTION COMPATIBLE



CODE ICT 26

CERAMIC NONSTICK FRYING PAN
24cm DIA
3.25mm THICK



INDUCTION COMPATIBLE

CODE ICF 24/ICF 24G

CERAMIC NONSTICK DEEP KADHAI
3.5 LITRE
3.25mm THICK

INDUCTION COMPATIBLE



CODE ICK 35G

PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK
WITHOUT LID	WITH LID					
CERAMIC NONSTICK TAVA						
ICT 24	—	24	4.88	—	890116519006	12
ICT 26	—	26	4.88	—	8901165190105	8
CERAMIC NONSTICK FRYING PAN						
ICF 17	—	17	3.25	—	8901165192024	12
—	ICF 17G	17	3.25	—	8901165192024	12
ICF 24	—	24	3.25	—	8901165192109	8
—	ICF 24G	24	3.25	—	8901165192123	8
CERAMIC NONSTICK DEEP KADHAI						
ICK 25	—	24	3.25	2.5	8901165195001	8
—	ICK 25G	24	3.25	2.5	8901165195025	8
—	ICK 35G	26	3.25	3.5	8901165195124	6



Pressure Die-Cast

GRILL PAN
Code: DCGP 30G



APPE PAN
(Paniyarakkal)
Code: NAPE 22G



DUTCH OVEN
Code: DCDO 3G



FRYING PAN
Code: IDCF 22G



SHALLOW KADHAI
Code: IDCSK 3G

HAWKINS PRESSURE DIE-CAST COOKWARE

Die casting is a metal casting process whereby metal is heated to a very high temperature and poured under high pressure into a mould cavity. The molten metal takes the shape of the mould and hardens; once opened, it is finished with durable ceramic outside and a suitable surface of ceramic or other nonstick inside. The result is a precisely designed pot or pan with sometimes intricate shape which adds metal where it is needed, which gives you a pan that feels lighter in the hand without sacrificing strength or functionality. The Hawkins Pressure Die-Cast range offers you a variety of cookware that are engineered to fulfil specific cooking needs using these principles. Recommended for hand wash only. Guaranteed for two years.

The Hawkins Appe Pan (Panyarakkal) has twelve precisely shaped cups for making a variety of tasty treats such as Appe, Momos, Muffins, Aloo Bonda and Spicy Manchurian. The domed glass lid allows the food to expand and rise freely. The wooden Appe remover is designed to lift, turn and remove food easily.

The Grill Pan has ridges that raise the food above the cooking surface. This prevents build-up of steam as the food sears and allows the excess oil to drain away, making for healthier, low-oil, flavourful food. Chicken Tikka, Tandoori Aloo and Grilled Vegetables, Chicken and Fish.

The Dutch Oven has a unique oval shape with a 7.5 mm extra-thick base and high walls which concentrate the heat and cook the food evenly from all sides. Ideal for layered foods such as Biryani, and for gravies, curries and soups. The versatile all metal body can be put in the oven as well for baked dishes such as Shepherd's Pie, Lasagna, Bread Pudding, Vegetable Au Gratin and Apple Pie.

The Multi Snack Pan is a unique quick snack maker with four shallow cavities suitable for cooking multiple different snacks at one time – mix and match mini Uttapam, Tikki, Vegetable Rava Patties, Besan Chilla and many more.

The Shallow Kadhai has a broad base and wide, sloping sides designed for shallow frying and healthy, low-oil cooking. The 6.5 mm extra-thick base spreads heat evenly. Ideal for shallow frying Tikki or pieces of Fish side by side. Works on gas, induction, electric, ceramic and halogen cooktops.

The Frying Pan has a 6 mm extra-thick base with deep walls and rounded sides for frying, sautéing and simmering in the same pan. Spouts on both sides allow for left or right handed pour. Ideal for Omelettes, Sooji Halwa and Upma. Works on gas, induction, electric, ceramic and halogen cooktops.

FRYING PAN

22cm DIA

6mm THICK



WORKS ON GAS +
INDUCTION
+ ELECTRIC + CERAMIC + HALOGEN

CODE
**IDCF 22/
IDCF 22G**

FRYING PAN

24cm DIA

7mm THICK



WORKS ON GAS +
INDUCTION
+ ELECTRIC + CERAMIC + HALOGEN

CODE
**IDCF 24/
IDCF 24G**

APPE PAN

22cm DIA

12 Cups of 25 ml each



WITH GLASS LID

CODE
NAPE 22G

APPE PAN

26cm DIA

New



WITH GLASS LID
12 Cups of 45 ml each

CODE
NAPE 26G

GRILL PAN

30cm Diagonal Length



CODE
**DCGP 30/
DCGP 30G**

MULTI SNACK PAN

30cm Diagonal Length

New



CODE
DCMS 30G

SHALLOW KADHAI

3 LITRE

New



WORKS ON GAS +
INDUCTION
+ ELECTRIC + CERAMIC + HALOGEN

WITH GLASS LID

CODE
IDCSK 3G

DUTCH OVEN

3 LITRE



WITH GLASS LID

CODE
DCDO 3G

PRODUCT CODE		SIZE (L)/ DIAMETER (cm)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK WITHOUT LID/ WITH LID
WITHOUT LID	WITH LID			
IDCF 22	IDCF 22G	22 cm DIA	8901165171005/029	8
IDCF 24	IDCF 24G	24 cm DIA	8901165171104/128	6
-	NAPE 22G	22 cm DIA	8901165170022	8
-	NAPE 26G	26 cm DIA	8901165170121	8
DCGP 30	DCGP 30G	30 cm Diagonal	8901165171203/227	6/5
-	DCMS 30G	30 cm Diagonal	8901165171326	5
-	DCDO 3G	3 Litre	8901165172026	6
-	IDCSK 3G	3 Litre	8901165173023	4



mini CASSEROLE



**MINI CASSEROLE (RED, YELLOW & GREY)
0.75 LITRE**



HAWKINS MINI CASSEROLE

A most versatile companion for chefs on the go or in busy kitchens, the Hawkins mini casserole is one dish that can do it all – cook, bake, serve, store and reheat. The compact casserole is ideal for the young professional managing his or her diet, or for a meal for a young couple or one or two persons. The new revolutionary ceramic based nonstick coating is not spoilt by high heat and has excellent release properties, which allows for healthy, tasty, crispy food. No sticking, no burning, no staining, no PFOA, no PFAS, no heavy metals. And clean-up is so easy!

The outside of the mini casserole has a scratch and stain resistant ceramic coating which, properly used, will not pit or tarnish and stays looking new for years. The attractive colours brighten up your kitchen and make ideal serving dishes as well. The compact, coloured shapes makes attractive serving bowls for cocktail snacks and nibbles too. Ideal for cooking on gas, the mini casserole series is offered in a variety of shapes including the oval, round and square series. Each series is offered in a variety of colours, and make compact, useful and economical gifts for all occasions.

OVAL SERIES
0.75L, 5mm THICK



WITH GLASS LID

CODE
DCR 75G

OVAL SERIES
0.75L, 5mm THICK



WITH GLASS LID

CODE
DCY 75G

OVAL SERIES
0.75L, 5mm THICK



WITH GLASS LID

CODE
DCG 75G

SQUARE SERIES
0.75L, 5mm THICK



CODE
MCSR 75

SQUARE SERIES
0.75L, 5mm THICK



CODE
MCSG 75

ROUND SERIES
0.75L, 5mm THICK



Hawkins
mini
CASSEROLE

CODE
MCRR 75

ROUND SERIES
0.75L, 5mm THICK



Hawkins
mini
CASSEROLE

CODE
MCRY 75

ROUND SERIES
0.75L, 5mm THICK



Hawkins
mini
CASSEROLE

CODE
MCRG 75

SQUARE SERIES
0.75L, 5mm THICK



Hawkins
mini
CASSEROLE

CODE
MCSY 75

PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE	CASE PACK
oval series with glass lid				
DCR 75G	0.75	5	8901165172125	8
DCG 75G	0.75	5	8901165172224	8
DCY 75G	0.75	5	8901165172323	8
round series				
MCRR 75	0.75	5	8901165172439	8
MCRG 75	0.75	5	8901165172538	8
MCRY 75	0.75	5	8901165172637	8
square series				
MCSR 75	0.75	5	8901165172736	8
MCSG 75	0.75	5	8901165172835	8
MCSY 75	0.75	5	8901165172934	8



PIZZA MAKER & CAKE BAKER

Pressure Die-Cast with Glass Lid | 30 cm

New



PIZZA MAKER & CAKE BAKER
30cm DIA.
CODE: PIZZA

PIZZA MAKER & CAKE BAKER

Introducing India's first Pizza Maker and Cake Baker, a versatile, two-in-one cooking vessel that gives you delicious, fresh, home-made pizzas and cakes from hand-picked ingredients. Make pizzas to order with your own selection of toppings in as little as 15 minutes on heat. Cakes are ready in just 30 minutes of cooking.

The durable ceramic interior and exterior coating on the body withstands high heat well and is easy to clean. The glass lid traps the heat inside, creating a heated chamber like an oven, and heating the cake or pizza evenly from all sides.

The specially designed steps on the inner walls of the pizza maker and cake baker vessel body are custom-designed through precision die-casting to give just the right height and placement for the pizza pan or the cake mold for the best cooking results.

The pizza pan is designed to make pizzas of about 8 inches/21 cm diameter. The 2.6 mm thick pan with PFOA-free nonstick heats quickly and evenly for a well baked pizza crust. The strong riveted stainless steel handles allow easy handling. The hard anodized cake tin bakes a half kg delicious cake of 7 inch/18 cm diameter. The toughened, heat-proof glass lid allows you to see the progress of the food being cooked without lifting the lid. The large, flat head of the custom made spatula makes removal of pizzas easy.

Recommended for hand wash only. Guaranteed for two years.

Now get home-cooked, five star snacks for your loved ones, with fresh, hand-picked ingredients and your chosen flavours and recipes – at a fraction of the cost and time!

30cm DIA

CODE
PIZZA



PRODUCT CODE	DIAMETER (cm)	EAN CODE	CASE PACK
PIZZA	30	8901165179025	2



Tutti Frutti Cake



Zesty Chicken Tikka Pizza



Farm Fresh Pizza



Healthy Whole Wheat Almond Cake

THE ULTIMATE COOKING MACHINE

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

Each Futura 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 all our 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, stainless steel or glass.

We have a wide range of pots and pans to meet each of your different cooking needs. Each 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, EZEE-POUR® Saucepans and TPan).

Our Cookware is presented in seven types of material-Hard Anodised, Nonstick, Tri-Ply Stainless Steel, Stainless Steel Sandwich Bottom, Pressure Die-Cast Aluminium, Cast Iron & Ceramic Nonstick. You can read which type of cookware is better suited to which type of cooking.

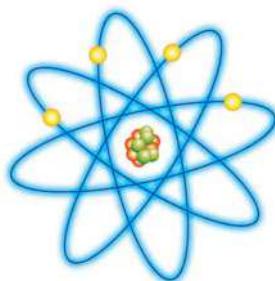
Futura and Hawkins Cookware are designed, quality controlled and marketed by Hawkins Cookers Limited, manufacturers of the world-famous Hawkins and Futura Pressure Cookers.

FUTURA®

HARD ANODISED

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 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

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!

INSIDE FUTURA NONSTICK

- FUTURA NONSTICK COATING FROM GERMANY
- NONSTICK COATING LOCKED INTO HARD ANODISING
- HARD ANODISING (2.4 TIMES HARDER THAN STEEL)
- HEAVY GAUGE PURE ALUMINIUM

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 PFOA-free 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 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.

FUTURA®

CAST IRON

To make cast iron, iron alloy is heated to over 1200°C, the molten metal is then poured into molds and cooled. The molds are broken and the cast iron emerges and then goes through various processes to prepare it for your kitchen. Cast iron has been used in kitchens in India and other parts of Asia for over two thousand years, and has spread to other parts of the world because of its wonderful cooking properties and health benefits.

Cast iron retains heat better than most of other cookware. It is slow to heat up, but once it is hot, it stays hot for long, and retains heat well. Foods that need higher temperatures will brown better, cook faster and crisper, and cook more evenly inside and out.

Cast iron gets better with use. As you cook in it, it builds a naturally nonstick surface over time, called 'seasoning',

which is a smooth and tough cooking surface. So, the more you use it, the better it gets!

Iron is widely regarded as beneficial when used for cooking. This is probably based on its acceptance in kitchens across the world for thousands of years. During cooking, some small amounts of iron may get mixed into or absorbed by the food, which is generally considered as beneficial for health.

Cast iron cookware, properly made, is virtually indestructible. It has the strength of iron forged at very high temperature. It withstands high heat, metal ladles and rough handling well.

Cast iron cookware is versatile. It may be used on gas cooktops, in the oven, on a grill or a *chulha*. Futura Cast Iron Cookware is guaranteed for 5 years.

CAST IRON

24 cm DIA.



TAVA

2 LITRE



KADHAI

FUTURA®

CAST IRON

New



CAST IRON TAVA
24cm DIA, 4.9 mm THICK
Code: CIT 24



CAST IRON KADHAI
2 LITRE
Code: CIK 20G



FUTURA CAST IRON

The Futura Cast Iron is made from a high-quality grade of cast iron with superior purity, increased hardness, corrosion resistance and reduced porosity. It retains heat well. Certain foods will brown better, cook faster and cook more evenly inside and out.

Pre-seasoned with vegetable oil, the product will get better with use, making it naturally nonstick over time. It is virtually indestructible and can easily withstand high heat and metal ladles.

TAVA

The Cast Iron Tava has gentle curves ensure that oil does not pool at the centre or spill over from the sides. The rimless edge makes it easier to scoop, slide or lift foods. This makes it perfect not only for *Roti*, *Paratha*, Pancakes and *Uttapam*, but also for making *Tikki*, Cutlets, Rolls, Fish-fry, Fried Eggs, Kebabs and Tava Vegetables.

KADHAI

The Cast Iron Kadhai has deep edges to go for having gravy type foods. This makes it perfect for cooking *Aloo Methi*, *anda curry*, *Bhindi do pyaza* & *Kadai paneer*.

The two sturdy handles are designed for better balance and greater safety. It may be used on gas cooktops, in the oven, on a grill or a *chulha*. Do not use on induction unless specifically recommended by the cooktop manufacturer.

24cm DIA. TAVA
4.9mm THICK

**CODE
CIT 24**



2 LITRE KADHAI
24cm DIA.



**WORKS ON GAS +
INDUCTION**
+ ELECTRIC + CERAMIC + HALOGEN

WITH GLASS LID

**CODE
CIK 20G**

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
CIT 24	24	4.9	8901165180007	8
CIK 20G	24	4.9	8901165181028	4



Uttapam



Egg Chettinad

FUTURA® TAVA



HARD ANODISED TAVA
24cm DIA, 4.88 mm 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



CODE
AT 22

24cm DIA
4.88mm THICK



CODE
AT 24

26cm DIA
4.88mm THICK



CODE
AT 26

26cm DIA
6.35mm THICK



CODE
AT 26X

26cm DIA
6.35mm THICK



(WITH PLASTIC HANDLE)

CODE
AT 26XP

28cm DIA
4.88mm THICK



CODE
AT 28

NONSTICK

22cm DIA
4.06mm THICK



CODE
NT 22

26cm DIA
4.06mm THICK



CODE
NT 26

26cm DIA
4.88mm THICK



CODE
NT 26X

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
HARD ANODISED TAVA				
AT 22	22	4.06	8901165100302	16
AT 24	24	4.88	8901165100708	12
AT 26	26	4.88	8901165100203	12
AT 26X	26	6.35	8901165100005	12
AT 26XP	26	6.35	8901165100401	10
AT 28	28	4.88	8901165100807	8
NONSTICK TAVA				
NT 22	22	4.06	8901165110103	14
NT 26	26	4.06	8901165110202	12
NT 26X	26	4.88	8901165110004	12

FUTURA® FLAT TAVA



NONSTICK FLAT TAVA
26cm DIA, 4.88 mm 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 and Crepes.

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

22cm DIA
4.06mm THICK



CODE
AFT 22

26cm DIA
4.88mm THICK



CODE
AFT 26

26cm DIA
4.88mm THICK
(WITH PLASTIC HANDLE)



CODE
AFT 26P

26cm DIA
4.88mm THICK
INDUCTION COMPATIBLE



CODE
IAFT 26

NONSTICK

22cm DIA
4.06mm THICK



CODE
NFT 22

26cm DIA
4.88mm THICK



CODE
NFT 26

26cm DIA
4.88mm THICK



CODE
NFT 26P

26cm DIA 4.88mm THICK



CODE
INFT 26

INDUCTION COMPATIBLE

30cm DIA
4.88mm THICK



CODE
NFT 30

30cm DIA
4.88mm THICK



CODE
NFT 30P

30cm DIA 4.88mm THICK



CODE
INFT 30

INDUCTION COMPATIBLE

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
HARD ANODISED FLAT TAVA				
AFT 22	22	4.06	8901165100609	14
AFT 26	26	4.88	8901165100104	12
AFT 26P	26	4.88	8901165100500	12
IAFT 26	26	4.88	8901165140100	12
NONSTICK FLAT TAVA				
NFT 22	22	4.06	8901165111308	14
NFT 26	26	4.88	8901165111100	10
NFT 26P	26	4.88	8901165111209	12
INFT 26	26	4.88	8901165111106	12
NFT 30	30	4.88	8901165111001	8
NFT 30P	30	4.88	8901165111704	5
INFT 30	30	4.88	8901165151007	5

FUTURA® DOSA TAVA

NONSTICK



NONSTICK DOSA TAVA
28cm DIA, 4.88 mm THICK
INDUCTION COMPATIBLE
CODE: INDT 28



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 tested recipes for the Dosa Tava, including varieties of *Dosa*, *Uttapam*, Cutlets and Rolls. The Dosa Tava is suitable for domestic gas and radiant electric cooktops. Induction compatible Dosa Tava is also available in 28 cm & 30 cm diameter.

**28cm DIA
4.88mm THICK**



**CODE
NDT 28**

**28cm DIA
4.88mm THICK**

**INDUCTION
COMPATIBLE**

New



**CODE
INDT 28**

**30cm DIA
4.88mm THICK**



**CODE
NDT 30**

**30cm DIA
4.88mm THICK**

New



**CODE
INDT 30**

**33cm DIA
4.88mm THICK**



**CODE
NDT 33**

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.

Cook other tasty snacks as well!



FUTURA® ROTI TAVA

HARD ANODISED



HARD ANODISED ROTI TAVA

28cm DIA, 4.88 mm THICK

INDUCTION COMPATIBLE

CODE: IART 28



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.

24cm DIA
4.88mm THICK



CODE
IART 24

**WORKS ON GAS +
INDUCTION**
+ ELECTRIC + CERAMIC + HALOGEN

26cm DIA
4.88mm THICK



CODE
IART 26

**WORKS ON GAS +
INDUCTION**
+ ELECTRIC + CERAMIC + HALOGEN

28cm DIA
4.88mm THICK
(WITH PLASTIC HANDLE)

New



CODE
IART 28

**WORKS ON GAS +
INDUCTION**
+ ELECTRIC CERAMIC + HALOGEN

PRODUCT CODE	DIAMETER (cm)	THICKNESS (mm)	EAN CODE	CASE PACK
IART 24	24	4.88	8901165140704	12
IART 26	26	4.88	8901165140209	8
IART 28	28	4.88	8901165140001	8



INDUCTION COMPATIBLE



FUTURA®

FRYING PAN

HARD ANODISED



FRYING PAN

18cm DIA, 4.06 mm 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.

18cm FRYING PANCODE
AF 18/AF 18S**22cm FRYING PAN**CODE
AF 22/AF 22S**22cm FRYING PAN
(ROUNDED SIDES)**CODE
AF 22R/AF 22RS**25cm FRYING PAN**CODE
AF 25/AF 25S**25cm FRYING PAN
INDUCTION COMPATIBLE**CODE
IAF 25/IAF 25S**22cm FRYING PAN
WITH GLASS LID**CODE
AF 22G**30cm FRYING PAN**CODE
AF 30/AF 30S**22cm FRYING PAN**CODE
IAF 22/IAF 22S**INDUCTION COMPATIBLE****1 CUP TADKA PAN**CODE
ATP 1**2 CUP TADKA PAN**CODE
ATP 2

PRODUCT CODE		DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK
WITHOUT LID	WITH LID					
AF 18	AF 18S	18	4.06	0.6	8901165101408/415	16
AF 22	AF 22S	22	4.06	1	8901165101002/019	12
IAF 22	IAF 22S	22	4.06	1	8901165141008/015	12
AF 25	AF 25S	25	4.06	1.5	8901165101101/118	12
IAF 25	IAF 25S	25	4.06	1.5	8901165141107/114	12
AF 30	AF 30S	30	4.06	2.6	8901165101200/217	6

FRYING PAN WITH GLASS LID

-	AF 22G	22	4.06	1	8901165101026	10
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FRYING PAN (ROUNDED SIDES)

AF 22R	AF 22RS	22	4.06	1.4	8901165101309/316	12
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TADKA PANS (SPICE HEATING PANS)

ATP 1	-	10	3.25	0.24	8901165108001	36
ATP 2	-	12	3.25	0.48	8901165108100	18

FUTURA®

FRYING PAN

NONSTICK



FRYING PAN

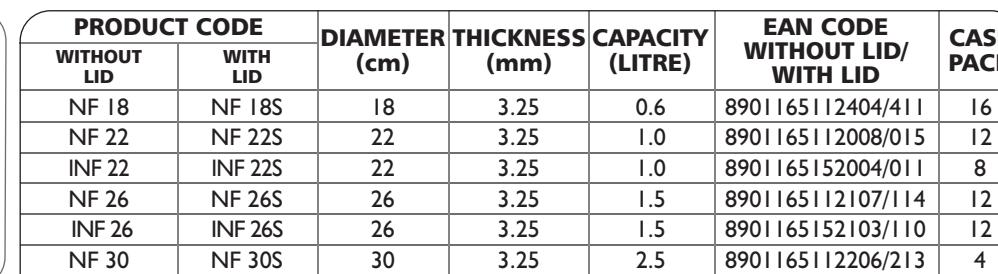
18cm DIA, 3.25 mm THICK
CODE: NF 18/NF 18S



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. Three Frying Pan models (22 cm, 26 cm & 28 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, 26 cm and 30 cm diameter.

																																																			
18cm FRYING PAN CODE NF 18/NF 18S	22cm FRYING PAN CODE NF 22/NF 22S	22cm FRYING PAN INDUCTION COMPATIBLE CODE INF 22/INF 22S	22cm FRYING PAN WITH GLASS LID CODE NF 22G																																																
																																																			
26cm FRYING PAN CODE NF 26/NF 26S	26cm FRYING PAN INDUCTION COMPATIBLE CODE INF 26/INF 26S	26cm FRYING PAN WITH GLASS LID CODE NF 26G	26cm FRYING PAN INDUCTION COMPATIBLE CODE INF 26G																																																
																																																			
26cm FRYING PAN (ROUNDED SIDES) CODE NF 26R/ NF 26RS	30cm FRYING PAN CODE NF 30/ NF 30S	30cm FRYING PAN INDUCTION COMPATIBLE CODE INFS 30/ INFS 30S																																																	
																																																			
2.5 LITRE ALL PURPOSE PAN CODE NAP 25	3 LITRE ALL PURPOSE PAN CODE NAP 30	24cm UTTAPAM PAN WITH GLASS LID CODE NUP 24G																																																	
																																																			
2 LITRE CURRY PAN (SAUTÉ PAN) WITH LID OPTIONS CODE NCP 20/ NCP 20S/ NCP 20G	PRODUCT CODE <table border="1"><thead><tr><th>WITHOUT LID</th><th>WITH LID</th><th>DIAMETER (cm)</th><th>THICKNESS (mm)</th><th>CAPACITY (LITRE)</th><th>EAN CODE WITHOUT LID/ WITH LID</th><th>CASE PACK</th></tr></thead><tbody><tr><td>NF 18</td><td>NF 18S</td><td>18</td><td>3.25</td><td>0.6</td><td>8901165112404/411</td><td>16</td></tr><tr><td>NF 22</td><td>NF 22S</td><td>22</td><td>3.25</td><td>1.0</td><td>8901165112008/015</td><td>12</td></tr><tr><td>INF 22</td><td>INF 22S</td><td>22</td><td>3.25</td><td>1.0</td><td>8901165152004/011</td><td>8</td></tr><tr><td>NF 26</td><td>NF 26S</td><td>26</td><td>3.25</td><td>1.5</td><td>8901165112107/114</td><td>12</td></tr><tr><td>INF 26</td><td>INF 26S</td><td>26</td><td>3.25</td><td>1.5</td><td>8901165152103/110</td><td>12</td></tr><tr><td>NF 30</td><td>NF 30S</td><td>30</td><td>3.25</td><td>2.5</td><td>8901165112206/213</td><td>4</td></tr></tbody></table>	WITHOUT LID	WITH LID	DIAMETER (cm)	THICKNESS (mm)	CAPACITY (LITRE)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK	NF 18	NF 18S	18	3.25	0.6	8901165112404/411	16	NF 22	NF 22S	22	3.25	1.0	8901165112008/015	12	INF 22	INF 22S	22	3.25	1.0	8901165152004/011	8	NF 26	NF 26S	26	3.25	1.5	8901165112107/114	12	INF 26	INF 26S	26	3.25	1.5	8901165152103/110	12	NF 30	NF 30S	30	3.25	2.5	8901165112206/213	4	
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NF 30	NF 30S	30	3.25	2.5	8901165112206/213	4																																													
	FRYING PAN (ROUNDED SIDES) <table border="1"><tbody><tr><td>NF 26R</td><td>NF 26RS</td><td>26</td><td>3.25</td><td>2.2</td><td>8901165112305/312</td><td>8</td></tr></tbody></table>	NF 26R	NF 26RS	26	3.25	2.2	8901165112305/312	8																																											
NF 26R	NF 26RS	26	3.25	2.2	8901165112305/312	8																																													
3.25 LITRE CURRY PAN (SAUTÉ PAN) WITH LID OPTIONS CODE NCP 325/ NCP 325S/ NCP 325G	FRYING PANS WITH GLASS LID <table border="1"><tbody><tr><td>-</td><td>NF 22G</td><td>22</td><td>3.25</td><td>1.0</td><td>8901165112022</td><td>8</td></tr><tr><td>-</td><td>NF 26G</td><td>26</td><td>3.25</td><td>1.5</td><td>8901165112121</td><td>8</td></tr><tr><td>-</td><td>INF 26G</td><td>26</td><td>3.25</td><td>1.5</td><td>8901165152127</td><td>8</td></tr></tbody></table>	-	NF 22G	22	3.25	1.0	8901165112022	8	-	NF 26G	26	3.25	1.5	8901165112121	8	-	INF 26G	26	3.25	1.5	8901165152127	8																													
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-	INF 26G	26	3.25	1.5	8901165152127	8																																													
	FRYING PAN WITH STAINLESS STEEL HANDLE <table border="1"><tbody><tr><td>INFS 30</td><td>INFS 30S</td><td>30</td><td>3.25</td><td>2.6</td><td>8901165152202/219</td><td>4</td></tr></tbody></table>	INFS 30	INFS 30S	30	3.25	2.6	8901165152202/219	4																																											
INFS 30	INFS 30S	30	3.25	2.6	8901165152202/219	4																																													
28 cm COOK n SERVE FRYING PAN WITH GLASS LID CODE NCF 28G	ALL-PURPOSE PANS <table border="1"><tbody><tr><td>-</td><td>NAP 25</td><td>22</td><td>3.25</td><td>2.5</td><td>8901165114217</td><td>10</td></tr><tr><td>-</td><td>NAP 30</td><td>22</td><td>3.25</td><td>3</td><td>8901165114316</td><td>8</td></tr></tbody></table>	-	NAP 25	22	3.25	2.5	8901165114217	10	-	NAP 30	22	3.25	3	8901165114316	8																																				
-	NAP 25	22	3.25	2.5	8901165114217	10																																													
-	NAP 30	22	3.25	3	8901165114316	8																																													
	CURRY PANS (SAUTÉ PANS) <table border="1"><tbody><tr><td>NCP 20</td><td>NCP 20S</td><td>20</td><td>3.25</td><td>2</td><td>8901165114002/019</td><td>10</td></tr><tr><td>NCP 325</td><td>NCP 325S</td><td>24</td><td>3.25</td><td>3.25</td><td>8901165114101/118</td><td>8</td></tr></tbody></table>	NCP 20	NCP 20S	20	3.25	2	8901165114002/019	10	NCP 325	NCP 325S	24	3.25	3.25	8901165114101/118	8																																				
NCP 20	NCP 20S	20	3.25	2	8901165114002/019	10																																													
NCP 325	NCP 325S	24	3.25	3.25	8901165114101/118	8																																													
	CURRY PANS (SAUTÉ PANS) WITH GLASS LID <table border="1"><tbody><tr><td>-</td><td>NCP 20G</td><td>20</td><td>3.25</td><td>2</td><td>8901165114026</td><td>10</td></tr><tr><td>-</td><td>NCP 325G</td><td>24</td><td>3.25</td><td>3.25</td><td>8901165114125</td><td>6</td></tr></tbody></table>	-	NCP 20G	20	3.25	2	8901165114026	10	-	NCP 325G	24	3.25	3.25	8901165114125	6																																				
-	NCP 20G	20	3.25	2	8901165114026	10																																													
-	NCP 325G	24	3.25	3.25	8901165114125	6																																													
	COOK n SERVE FRYING PAN WITH GLASS LID <table border="1"><tbody><tr><td>-</td><td>NCF 28G</td><td>28</td><td>3.25</td><td>-</td><td>8901165112527</td><td>4</td></tr></tbody></table>	-	NCF 28G	28	3.25	-	8901165112527	4																																											
-	NCF 28G	28	3.25	-	8901165112527	4																																													
	UTTAPAM PAN WITH GLASS LID <table border="1"><tbody><tr><td>-</td><td>NUP 24G</td><td>24</td><td>4.06</td><td>-</td><td>8901165118024</td><td>10</td></tr></tbody></table>	-	NUP 24G	24	4.06	-	8901165118024	10																																											
-	NUP 24G	24	4.06	-	8901165118024	10																																													

FUTURA® DEEP-FRY PAN

HARD ANODISED



DEEP-FRY PAN (KADHAI)
3.75 LITRE, 4.06 mm THICK
INDUCTION COMPATIBLE
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 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.

2 LITRE DEEP-FRY PANCODE
AD 20/AD 20GFLAT
BOTTOM**2.5 LITRE DEEP-FRY PAN****2.5 LITRE
DEEP-FRY
PAN**CODE
AD 25/AD 25SCODE
ADL 25/ADL 25S**2.5 LITRE DEEP-FRY PAN**INDUCTION
COMPATIBLE**3 LITRE DEEP-FRY PAN**CODE
IAD 25/IAD 25S INDUCTION
COMPATIBLE**3 LITRE DEEP-FRY PAN**
INDUCTION COMPATIBLECODE
IAD 30/AD 30GFLAT
BOTTOM**3.75 LITRE DEEP-FRY PAN**CODE
AD 375/AD 375S**2.5 LITRE FISH-FRY
KADHAI**ROUND
BOTTOM**5 LITRE DEEP-FRY PAN**CODE
AD 50/AD 50S**2.75 LITRE
KADHAI**CODE
AK 275/AK 275S**7.5 LITRE DEEP-FRY PAN**CODE
AD 75/AD 75S**1.5 LITRE KADHAI**CODE
AK 15/AK 15S**1.5 LITRE KADHAI**CODE
AK 15GROUND
BOTTOMCODE
AK 40/AK 40S**4 LITRE
KADHAI**CODE
AK 40/AK 40S

PRODUCT CODE		CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK
WITHOUT LID	WITH LID				
FLAT BOTTOM					
ADL 25	ADL 25S	2.5	4.06	8901165102108/115	8
AD 25	AD 25S	2.5	4.06	8901165102306/313	8
IAD 25	IAD 25S	2.5	4.06	8901165142302/319	8
AD 375	AD 375S	3.75	4.06	8901165102207/214	4
IAD 375	IAD 375S	3.75	4.06	8901165142203/210	4
AD 50	AD 50S	5	4.06	8901165102702/719	4
AD 75	AD 75S	7.5	4.06	8901165102504/511	3
ROUND BOTTOM					
AK 15	AK 15S	1.5	3.25	8901165102405/412	10
AK 275	AK 275S	2.75	4.06	8901165102603/610	4
AK 40	AK 40S	4	4.06	8901165102801/818	6
PANS WITH GLASS LID					
-	AK 15G	1.5	3.25	8901165102429	8
AD 20	AD 20G	2	3.25	8901165102009/023	8
-	AFFK 25G	2.5	3.25	8901165102320	8
AD 30	AD 30G	3	4.06	8901165102900/924	6
-	IAD 375G	3.75	4.06	8901165142227	4

FUTURA® DEEP-FRY PAN

NONSTICK



DEEP-FRY PAN (STIR-FRY WOK)

3 LITRE, 3.25 mm THICK

INDUCTION COMPATIBLE

CODE: INW 30/INW 30S



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. There are certain models 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, 3 Litre Stir-Fry Wok, all Deep Kadhai and 2.5 Litre Shallow Kadhai are suitable for use on induction cooktops as well.



PRODUCT CODE WITHOUT LID	PRODUCT CODE WITH LID	CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK
ROUND BOTTOM					
NK 15	NK 15S	1.5	3.25	8901165115306/313	12
NK 25	NK 25S	2.5	3.25	8901165115207/214	8
NK 40	NK 40S	4	3.25	8901165115108/115	8
BREAKFAST PAN (APPACHATTY) WITH GLASS LID					
NBFP 09	NBFP 09G	0.9	3.25	8901165116006/020	14/12
FLAT BOTTOM					
NDL 20	NDL 20S	2	3.25	8901165115009/016	12
ND 25	ND 25S	2.5	3.25	8901165115405/412	8
IND 25	IND 25S	2.5	3.25	89011651155203/210	8
INW 30	INW 30S	3	3.25	89011651155401/418	6
INK 35	INK 35S	3.5	3.25	89011651155104/111	6
PANS WITH FLAT BOTTOM & GLASS LID					
-	NDL 20G	2	3.25	8901165115023	8
-	INDK 25G	2.5	3.25	89011651155029	8
-	INSK 25G	2.5	3.25	89011651152226	8
-	INK 50G	5	3.25	89011651155326	3

FUTURA® SAUCEPAN



**HARD ANODISED
EZEE-POUR® SAUCEPAN
1.5 LITRE, 3.25 mm THICK
CODE: AS 15/AS 15S**

SAUCEPANS

Futura Saucepans are offered in a wide variety of models to suit your cooking needs. The Hard Anodised Saucepan range has four 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), *Panner 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 SAUCEPANCODE
AS 10/AS 10S

EZEE-POUR®

HARD ANODISED

1.5 LITRE SAUCEPANCODE
AS 15/ AS 15S

EZEE-POUR®

HARD ANODISED

1.5 LITRE SAUCEPANCODE
IAS 15/ IAS 15S

EZEE-POUR®

INDUCTION COMPATIBLE
HARD ANODISED**2 LITRE SAUCEPAN**CODE
IAS 20/ IAS 20S

EZEE-POUR®

INDUCTION COMPATIBLE
HARD ANODISED**2.25 LITRE SAUCEPAN**CODE
AS 225/ AS 225S

HARD ANODISED

1 LITRE SAUCEPANCODE
NS 10/NS 10S

NONSTICK

3 LITRE SAUCEPANCODE
NS 30/NS 30S

NONSTICK

**3 LITRE SAUCEPAN
WITH GLASS LID**CODE
NS 30G

NONSTICK

2 LITRE HANDICODE
AH 20

HARD ANODISED

3 LITRE HANDICODE
AH 3L

HARD ANODISED

3 LITRE HANDICODE
AH 3S

HARD ANODISED

PRODUCT CODE		CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE WITHOUT LID/ WITH LID	CASE PACK
WITHOUT LID	WITH LID				
HARD ANODISED SAUCEPANS					
AS 10	AS 10S	1	3.25	8901165103303/310	15
AS 15	AS 15S	1.5	3.25	8901165103204/211	12
IAS 15	IAS 15S	1.5	3.25	8901165143200/217	12
IAS 20	IAS 20S	2	3.25	8901165143309/316	12
AS 225	AS 225S	2.25	3.25	8901165103006/013	8
NONSTICK SAUCEPANS					
NS 10	NS 10S	1	3.25	8901165113104/111	15
NS 30	NS 30S	3	3.25	8901165113005/012	8
NONSTICK SAUCEPAN WITH GLASS LID					
—	NS 30G	3	3.25	8901165113029	8
HARD ANODISED HANDI SAUCEPANS					
—	AH 20	2	4.06	8901165105239	9
—	AH 3L	3	4.06	8901165105031	8
—	AH 3S	3	4.06	8901165105130	8

FUTURA®

COOK n SERVE STEWPOT



**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

5 LITRE



CODE
AST 50

5 LITRE



WITH
GLASS LID

CODE
AST 50G

8.5 LITRE



CODE
AST 85

NONSTICK

3 LITRE



CODE
NST 30

3 LITRE
INDUCTION COMPATIBLE



CODE
INST 30

3 LITRE



CODE
NST 30G

5 LITRE



CODE
NST 50

5 LITRE



CODE
NST 50G

PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE	CASE PACK
HARD ANODISED STEWPOTS				
AST 225	2.25	3.25	8901165107011	12
AST 50	5	4.06	8901165107110	3
AST 85	8.5	4.06	8901165107219	3
HARD ANODISED STEWPOT WITH GLASS LID				
AST 50G	5	4.06	8901165107127	3
NONSTICK STEWPOTS				
NST 30	3	3.25	8901165117010	8
INST 30	3	3.25	8901165157016	8
NST 50	5	3.25	8901165117119	3
NONSTICK STEWPOTS WITH GLASS LID				
NST 30G	3	3.25	8901165117027	8
NST 50G	5	3.25	8901165117126	3

FUTURA®

COOK n SERVE BOWL



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



COOK n SERVE BOWLS & CASSEROLES

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 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 – 12 models in Hard Anodised and Nonstick.

Futura Cook n Serve Bowls/Casserole are suitable for domestic gas, electric, ceramic and halogen cooktops. The 2 Litre, 3 Litre & 4 Litre Hard Anodised, 2 Litre & 5 Litre Nonstick models are suitable for use on induction cooktops as well.

COOK n SERVE BOWL

HARD ANODISED
2 LITRE



CODE
ACB 20

HARD ANODISED
2 LITRE



CODE
IACB 20

**INDUCTION
COMPATIBLE**

HARD ANODISED
3 LITRE



CODE
ACB 30

HARD ANODISED
3 LITRE



CODE
IACB 30

**INDUCTION
COMPATIBLE**

HARD ANODISED
4 LITRE



CODE
ACB 40

HARD ANODISED
4 LITRE



CODE
IACB 40G

**INDUCTION
COMPATIBLE**

HARD ANODISED
5 LITRE



CODE
ACB 50

HARD ANODISED
6 LITRE



CODE
ACB 60

COOK n SERVE CASSEROLE

NONSTICK
2 LITRE



CODE
INCB 20G

**INDUCTION
COMPATIBLE**

WITH GLASS LID

NONSTICK
3 LITRE



CODE
NCB 30G

NONSTICK
4 LITRE



CODE
NCB 40G

NONSTICK
5 LITRE



CODE
INCB 50G

**INDUCTION
COMPATIBLE**

WITH GLASS LID

PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE	CASE PACK
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HARD ANODISED COOK n SERVE BOWLS

ACB 20	2	4.06	8901165104331	12
IACB 20	2	4.06	8901165144337	12
ACB 30	3	4.06	8901165104133	8
IACB 30	3	4.06	8901165144139	8
ACB 40	4	4.06	8901165104430	6
ACB 50	5	4.06	8901165104232	6
ACB 60	6	4.06	8901165104539	4

NONSTICK COOK n SERVE CASSEROLE WITH GLASS LID

INCB 20G	2	3.25	8901165154022	8
NCB 30G	3	4.06	8901165117225	8
NCB 40G	4	4.06	8901165117324	6
INCB 50G	5	4.06	8901165154121	4

HARD ANODISED COOK n SERVE CASSEROLE WITH GLASS LID

IACB 40G	4	4.06	8901165144221	6
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FUTURA®

COOK n SERVE HANDI



**COOK n SERVE HANDI
WITH GLASS LID
4 LITRE, 3.25 mm THICK
CODE: ACH 40G**



COOK n SERVE HANDI

The Futura Hard Anodised Cook n Serve Handi comes with a unique curved body which is perfect for easy stirring of difficult dishes. It's well suited for sautéing, stir-frying and simmering too. Its Extra-thick Heavy Gauge body makes the Handi extremely well balanced and durable. What's more, its thick base and sides spreads heat evenly and retains it longer. It's one pot with two functions – One can cook with ease and serve in style.

Stay cool rosewood handles fixed on sturdy stainless steel brackets which are permanently riveted to the pan. The Handles are carefully designed to provide greater comfort and safety, particularly when handling heavy loads.

The toughened glass lid with stay cool rosewood knob locks in the steam, heat and flavours. It helps in seeing food as it's being cooked and adds to the elegance when food is served on the table.

The Futura Hard Anodised Handi is suited for foods like *Biryani*, *Pilau*, *Khichdi*. The Handi can be used for stir-frying vegetables and preparing deserts like *Halwa*, *Firni*, *Kheer* and so on. Suitable for use on all domestic gas, electric, halogen, and ceramic cooktops.

The 3 Litre, 4 Litre & 5 Litre Handi induction compatible models are also available.

**HARD ANODISED
2 LITRE**



WITH
GLASS LID

CODE
ACH 20G

**HARD ANODISED
3 LITRE**



WITH
GLASS LID

CODE
ACH 30G

**HARD ANODISED
4 LITRE**



WITH
GLASS LID

CODE
ACH 40G

**HARD ANODISED
5 LITRE**



WITH
GLASS LID

CODE
ACH 50G

PRODUCT CODE	CAPACITY (LITRE)	THICKNESS (mm)	EAN CODE	CASE PACK
HARD ANODISED COOK n SERVE HANDI WITH GLASS LID				
ACH 20G	2	3.25	8901165105024	8
ACH 30G	3	3.25	8901165105123	8
IACH 30G	3	3.25	8901165145020	8
ACH 40G	4	3.25	8901165105222	6
IACH 40G	4	3.25	8901165145129	6
ACH 50G	5	4.06	8901165105321	6
IACH 50G	5	4.06	8901165145228	6

**HARD ANODISED
3 LITRE**



WITH
GLASS LID

INDUCTION COMPATIBLE

CODE
IACH 30G

**HARD ANODISED
4 LITRE**



WITH
GLASS LID

INDUCTION COMPATIBLE

CODE
IACH 40G

**HARD ANODISED
5 LITRE**



WITH
GLASS LID

INDUCTION COMPATIBLE

CODE
IACH 50G





Triniti Kitchen Set



Tri-Ply
Stainless Steel



1 Model

TRINITI KITCHEN SET

Code: PCWSET1

TRINITI KITCHEN SET

Hawkins Triniti Kitchen Set is built from hand-picked models that are carefully selected to cater to most of your cooking needs. Each Set contains 3 units - a Cooker, a Tava and a Deep-Fry Pan. Each Set is 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. Each item included in the Set is accompanied by its own instruction manual/cookbook and its own Guarantee Card.



2 Models

TRI-PLY TRINITI

Code: SSET1

TRINITI SET

Hawkins Tri-Ply is extremely durable, well balanced, does not bulge or warp. Well-matched and well-designed Cookware Sets. The Cookware Sets are built from the hand-picked models that are carefully matched to cater to most of your cooking needs. Each item included in the Sets are accompanied by Instruction Manuals / Cookbooks and Guarantee Cards. Each Set is 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.

**HARD ANODISED
TRINITI KITCHEN SET**

**CODE
PCWSET1**



- HAWKINS CONTURA BLACK (CB 35)
- FUTURA DEEP-FRY PAN (AD 25)
- FUTURA TAVA (AT 26)

PRODUCT CODE	NO. OF ITEMS IN THE SET	EAN CODE	CASE PACK
PCWSET1	3	8901165970004	2
SSET 1	3	8901165169026	3
SSET 2	3	8901165169125	3

Tri-Ply Triniti SET

Deep-Fry Pan | 2.5 litre

Frying Pan | 26 cm

Tava | 26 cm

**CODE
SSET 1**

Tri-Ply Triniti SET

Deep-Fry Pan | 1.5 litre

Frying Pan | 22 cm

Tava | 22 cm

**CODE
SSET 2**

FUTURA® COOKWARE SET

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 1

Tava: 26cm DIA; 6.35mm THICK

Frying Pan: 22cm DIA

Deep-Fry Pan: 2.5 LITRE

Cook n Serve Bowl: 3 LITRE

**CODE
ASET 1****SET 2**

Flat Tava: 26cm DIA

Frying Pan: 25cm DIA

Deep-Fry Pan: 3.75 LITRE

**CODE
ASET 2****SET 3**

Tava: 26cm DIA; 4.88mm THICK

Deep-Fry Pan: 2.5 LITRE

Handi Saucepan: 3 LITRE

**CODE
ASET 3****SET 4**

Tava: 22cm DIA

Deep-Fry Pan: 1.5 LITRE

Cook n Serve Bowl: 2 LITRE

**CODE
ASET 4****SET 5**

Tava: 22cm DIA

Stewpot: 2.25 LITRE

**CODE
ASET 5****SET 7**

Tadka Pan: 1 CUP

Frying Pan: 18cm DIA

Deep-Fry Pan (Kadhai): 2.75 LITRE

Saucepan: 1.5 LITRE

**CODE
ASET 7****INDUCTION COMPATIBLE SET**

Frying Pan: 25cm DIA

Deep-Fry Pan: 2.5 LITRE

Cook n Serve Bowl: 3 LITRE

**CODE
IASET 1**

PRODUCT CODE	NO. OF ITEMS IN THE SET	EAN CODE	CASE PACK
ASET 1	4	8901165109015	3
ASET 2	3	8901165109022	3
ASET 3	3	8901165109039	3
ASET 4	3	8901165109046	3
ASET 5	2	8901165109053	8
ASET 7	4	8901165109077	4
IASET 1	3	8901165149011	3

FUTURA® COOKWARE SET

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

Flat Tava: 30cm
 Frying Pan: 22cm
 Curry Pan (Sauté Pan): 2 LITRE

CODE
NSET 1**SET 2**

Tava: 26cm; 4.88mm
 Frying Pan: 26cm
 Curry Pan (Sauté Pan): 3.25 LITRE

CODE
NSET 2**SET 3**

Flat Tava: 26cm
 All-Purpose Pan: 2.5 LITRE
 Deep-Fry Pan (Stir-Fry Pan): 2 LITRE

CODE
NSET 3**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

CODE
NSET 4**SET 5**

Tava: 26cm; 4.06mm
 Frying Pan: 22cm

CODE
NSET 5**SET 7**

Dosa Tava: 33cm
 Frying Pan: 18cm
 Deep-Fry Pan (Kadhai): 2.5 LITRE

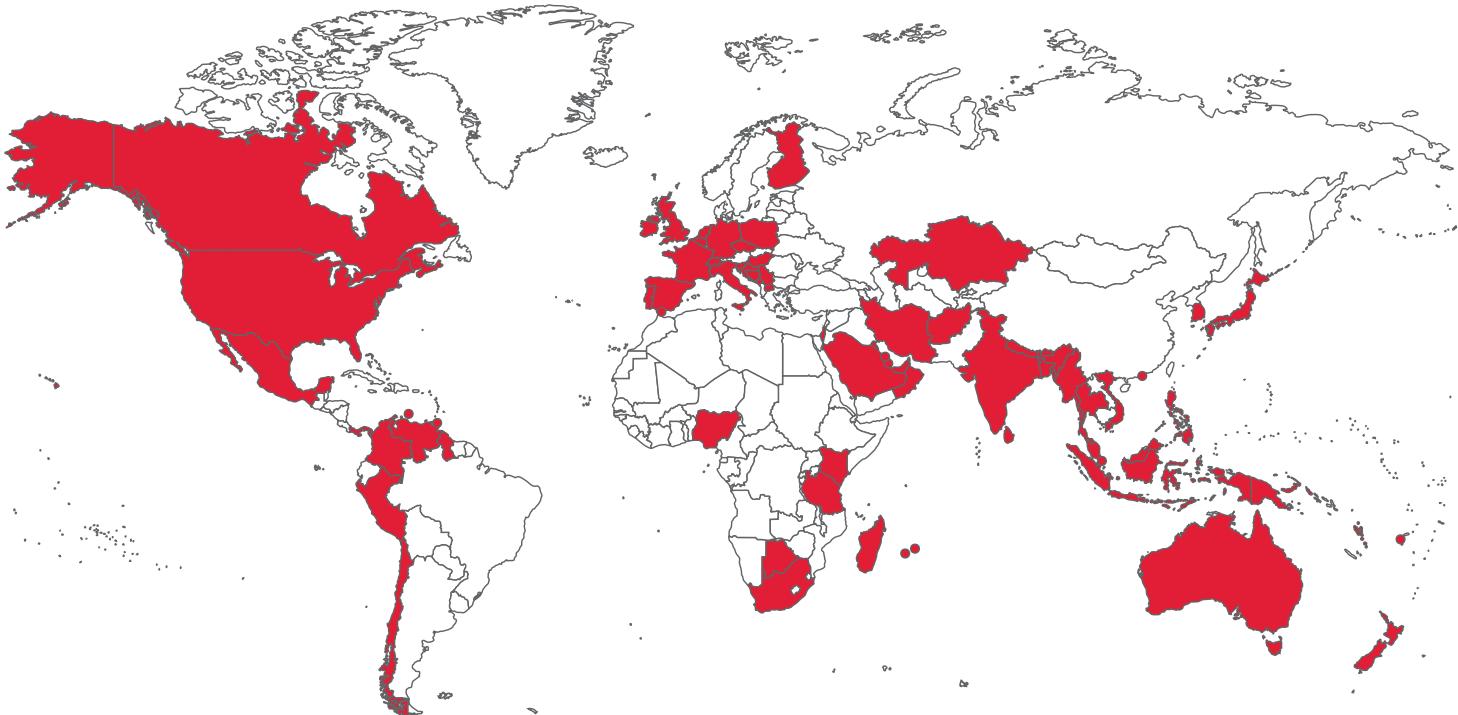
CODE
NSET 7**INDUCTION COMPATIBLE SET**

Flat Tava: 26cm
 Frying Pan: 26cm
 Stewpot: 3 LITRE

CODE
INSET 1

PRODUCT CODE	NO. OF ITEMS IN THE SET	EAN CODE	CASE PACK
NSET 1	3	8901165119014	4
NSET 2	3	8901165119021	4
NSET 3	3	8901165119038	4
NSET 4	5	8901165119045	2
NSET 5	2	8901165119052	8
NSET 7	3	8901165119076	4
INSET 1	3	8901165159010	3

65 Countries in which Our 110 Million Products (Pressure Cookers & Cookware) have been sold.



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- Mexico
- USA

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- Italy
- Czech Republic
- Netherlands
- Poland
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- Hungary
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- Nepal
- Oman
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- Singapore
- South Korea
- Sri Lanka
- Thailand
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- Australia
- New Zealand
- Papua New Guinea
- Fiji
- Vanuatu

**FUTURA®
COOKWARE**

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Email: conserve@hawkinscookers.com

PROFESSIONAL KITCHEN KNIVES

Remington

KNIVES

CHEF'S FIRST CHOICE



PARING & TURNING KNIVES



Code (Blade Size) : 753 (5"/125mm), 752 (4"/100mm), 751 (3"/75mm)
680 (3.5"/90mm), 679 (3"/75mm), 678 (2.5"/60mm)

CHEF'S KNIVES WIDE



Code (Blade Size) : 806 (10"/250mm), 807 (9"/225mm), 810 (8"/200mm)
811 (7"/175mm), 813 (6"/150mm), 814 (5"/125mm)

CHEF'S KNIVES NARROW



Code (Blade Size) : 706 (10"/250mm), 707 (9"/225mm), 710 (8"/200mm)
711 (7"/175mm), 713 (6"/150mm), 714 (5"/125mm)

VEGETABLE KNIVES



Code (Blade Size) : 758 (8"/200mm), 712 (7"/175mm), 755 (6"/150mm)
754 (5"/125mm)

DE-BONING KNIVES



Code (Blade Size) : 853 (8"/200mm), 851 (7"/175mm), 849 (6"/150mm)
847 (5"/125mm)

FILLET KNIVES



Code (Blade Size) : 730 (9"/225mm), 842 (8"/200mm), 739 (7"/175mm)
840 (6"/150mm)

BUTCHER'S KNIVES NARROW



Code (Blade Size) : 776 (12"/300mm), 797 (11"/275mm), 777 (10"/250mm)
796 (9"/225mm)

BUTCHER'S KNIVES WIDE



Code (Blade Size) : 775 (12"/300mm), 770 (11"/275mm), 774 (10"/250mm)
789 (9"/225mm)

BONE CUTTING CHOPPER

850 GMS



CHOPPER 350 GMS

Code (Blade Size) : 684 (8"/200mm), 683 (7"/175mm), 682 (6"/150mm)
871 (8"/200mm), 870 (7"/175mm), 781 (6"/150mm)

BUTCHER'S KNIVES BROAD



BREAD KNIVES

STRAIGHT, POINTED & ROUND TIP



Code (Blade Size) : 826 (14"/350mm), 824 (12"/300mm), 822 (10"/250mm)
825 (14"/350mm), 823 (12"/300mm), 821 (10"/250mm)

BREAD KNIVES STRAIGHT TIP



Code (Blade Size) : 901 (16"/400mm), 902 (14"/350mm), 903 (12"/300mm)
904 (10"/250mm), 905 (8"/200mm)

PALLETTE SPATULA



Code (Blade Size) : 883 (14"/350mm), 882 (12"/300mm), 881 (10"/250mm)
880 (8"/200mm), 879 (6"/150mm)

LIFTER



Code (Blade Size) : 1083 (7"/175mm), 1081 (6"/150mm), 1075 (9"/225mm)
1073 (8"/200mm), 1071 (7"/175mm), 1082 (8"/200mm), 1080 (7"/175mm)

BENT SPATULA



Code (Blade Size) : 504 (12"/300mm), 502 (10"/250mm), 498 (8"/200mm)
496(6"/150mm)

FLAT WIDE SPATULA



Code (Blade Size) : 980 (7"/175mm), 979 (6"/150mm), 983 (5"/125mm)
975 (6"/150mm), 974 (5"/125mm), 973 (4"/100mm)

SCRAPPER



Code (Blade Size) : SCR6 (6"/150mm), 338 (5"/125mm), 336 (4"/100mm)
SCR (4"/100mm)

DECORATING KNIVES



Code (Blade Size) : 1132 (7"/175mm), 1032 (6"/150mm), 562 (5"/125mm)
560 (4"/100mm)

PIZZA CUTTING KNIVES



Code (Blade Size) : 933 (12"/300mm), 935 (11"/275mm), 931 (10"/250mm)
929 (8"/200mm)

PIZZA CUTTING KNIVES SIDeways HANDLES



Code (Blade Size) : 932 (12"/300mm), 934 (11"/275mm), 930 (10"/250mm)
928 (8"/200mm)

MULTIPURPOSE KNIVES



Code (Blade Size) : 1004 (8"/200mm), 1003 (7"/175mm), 1002 (6"/150mm)
1001 (5"/125mm)

PINEAPPLE & APPLE CORER



Code (Size) : 964 (24mm), 987 (16mm), 986 (14mm), 985 (12mm)

FRUIT KNIVES FOR ROOM SERVICE



Code (Blade Size) : 702 (5"/125mm), 700 (4"/100mm), 602 (3.5"/90mm)
674 (4"/100mm), 698 (3"/75mm)

BOLSTER CHEF'S KNIVES



BOLSTER PARING KNIVES

Code (Blade Size) : 1229 (10"/250mm), 1228 (9"/225mm), 1227 (8"/200mm)
1114 (5"/125mm), 1112 (4"/100mm), 1110 (3"/75mm)

PIZZA CUTTER



Code (Blade Size) : 511 (3"/75mm)

STEAK KNIVES



Code (Blade Size) : 803 (6"/150mm), 802 (5"/125mm), 801 (4"/100mm)
863 (6"/150mm), 862 (5"/125mm), JSM (5"/125mm)

CHEESE KNIVES



Code (Blade Size) : 544 (6"/150mm), 542 (5"/125mm), 540 (4"/100mm)
1262 (6"/150mm), 1261 (5"/125mm), 1260 (4"/100mm)

BURFI CUTTING KNIVES



Code (Blade Size) : 331 (7"/175mm), 330 (6"/150mm), 329 (5"/125mm)
332 (4"/100mm)

SUSHI KNIVES



Code (Blade Size) : 1162 (10"/250mm), 1160 (9"/225mm), 1158 (8"/200mm)
1156 (7"/175mm)

CARVING FORK



Code (Blade Size) : 962 (8"/200mm), 961 (7"/175mm), 960 (6"/150mm)
959 (4"/100mm)

MEAT TENDERIZER SQUARE & ROUND



Code (Shape) : 113 (Square), 111 (Round)

SHARPENING STONE & ROD



Code (Size) : 653 (10"/250mm), 651 (8"/200mm), 623 (14"/350mm)
621 (12"/300mm), 619 (10"/250mm)

SANTOKU KNIVES



Code (Blade Size) : 528 (8"/200mm), 526 (7"/175mm), 524 (6"/150mm)
523 (5"/125mm)

CHEF'S KNIVES STRAIGHT BLADE



Code (Blade Size) : 154 (8"/200mm), 152 (7"/175mm), 150 (6"/150mm)
148 (5"/125mm)

VEGETABLE & FRUIT CARVING TOOLS



ICE CARVING TOOLS



Remington KITCHEN KNIFE SETS FOR INSTITUTIONS

Code No.
1157



6 SLOTS KNIFE ROLL

Turning Knife 3", 3 Multi Purpose Knives - 4", 6", 8",
Two Side Carving Tool & Peeler

Code No.
1159



9 SLOTS KNIFE ROLL

Turning Knife 3", Paring Knife 3", Slicing Knife 6",
Pallette Knife 6", Bread Knife 8", Boning Knife 5",
Peeler, Sharpening Rod 12" & Flexible Boning Knife 5"

Remington

HEAVY DUTY CAN OPENER



STAINLESS STEEL KNIVES

Remington KNIVES

COLOR CODED KNIVES



*ALL THE KNIVES SHOWN IN THIS BROCHURE ARE AVAILABLE IN ALL THE ABOVE MENTIONED COLORS.

DETAILED CATALOGUE CAN BE DOWNLOADED FROM BELOW MENTIONED WEBSITES.

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“We Weld The **Metal Hard**
To Make Your *Baking Easy...!!*”



AROMA™

BAKE EQUIPMENTS
AN ISO 9001:2008 CERTIFIED COMPANY

ROTARY RACK OVENS



“ Aroma Bake Equipments introduce a wide range of Rotary Rack Ovens, suitable for different manufacturing levels.

These ovens are completely built with Stainless Steel and superior quality materials are used to maintain the absorbed heat and reduce burner ignition and fuel consumption. These Ovens are easy to operate & ensures homogeneous baking. Advanced technology used to design the heat exchanger.”

Silent Features

- ⇒ Remarkably even distribution of heat ensures perfectly baked product every time ⇒ Better fuel economy
- ⇒ Quick Heat Recovery ⇒ Highly efficient insulation ⇒ Simplified Automatic Controls
- ⇒ Inbuilt Steam Generators. ⇒ Highly compact with unmatched output to space ratio ⇒ stainless steel heat exchanger ensures higher life ⇒ Even flow of steam through the baking chamber with the inbuilt generator ⇒ Overload / Fault indicator for all motors and burner related controls.
- ⇒ Buzzer alarm after every cycle ⇒ Durable and easy to maintain.

Specifications & Capacity

Model	Dimensions (inches)	Power (HP)	Bread (400 Gms) in Per Batch	Cookies in Per Batch	Dry Rusk in Per Batch	Buns in Per Batch
24 Tray	47" x 65" x 60" (W x L x H)	1.5 hp	84 pcs.	9 kg	9 kg	144 pcs.
36 Tray	46" x 66" x 77" (W x L x H)	1.5 hp	120 pcs.	14 kg	14 kg	216 pcs.
42 Tray	47" x 66" x 86" (W x L x H)	1.75 hp	144 pcs.	16 kg	16 kg	252 pcs.
72 Tray	64" x 62" x 99" (W x L x H)	2.75 hp	254 pcs.	27 kg	27 kg	432 pcs.
84 Tray	64" x 62" x 106" (W x L x H)	3 hp	296 pcs.	32 kg	32 kg	504 pcs.
120 Tray	72" x 68" x 106" (W x L x H)	4 hp	424 pcs.	45 kg	45 kg	720 pcs.
160 Tray	81" x 127" x 106" (W x L x H)	5.5 hp	564 pcs.	61 kg	61 kg	960 pcs.

COOKIES DROP MACHINE

Silent Features

- Our simplified and fully customized model of cookies wire-cut dropping machine enables you to produce more varieties of cookies with ease.
- Touch screen will make the machine user-friendly for the operator to produce cookies of various varieties.
- Adjustable speed and time for depositing rollers.
- Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- The machine is built to suit all conditions and can run 24 hrs. x 365 days continuously.

Specifications	Model	No. of Nuzzles	Tray Width	Max Production Capacity/Hour	Total Power (In HP/Kw)
	ABCDM - 5	5	13.5" (350 mm)	90 Kgs	2.0 / 1.5
	ABCDM - 6	6	15.5" (400 mm)	130 Kgs	2.5 / 1.9
	ABCDM - 7	7	17.5" (450 mm)	150 Kgs	2.6 / 2.0
	ABCDM - 9	9	23.5" (600 mm)	200 Kgs	4.2 / 3.2
	ABCDM - 12	12	13.5" (800 mm)	300 Kgs	5.2 / 4





AROMA
BAKE EQUIPMENTS

AN ISO 9001:2008 CERTIFIED COMPANY

PLANETARY / PLANETARY DRY MIXERS

Silent Features

- ⇒ User friendly design ensures efficiency, safety and durability
- ⇒ Noiseless operation
- ⇒ Permanently lubricated transmission for longer life
- ⇒ Hardened alloy gears and shafts for more reliability and power



Accessories

Standard Accessories	Optional Accessories
Flat Beater	Spiral Dough Arm
Wire Whip	
Bowl	
Power 220/380V	

Specifications	Model	Capacity (kg)	Power (HP/kW)	R.P.M.	Dimensions (mm)	Wt. (kg)
	ABP-20kg	20kg	1.50 / 1.10	99.176.320	655x568x1156	190
	ABP-30kg	30kg	2.00 / 1.5	99.176.320	655x568x1156	200

Capacity (per batch)

Ingredient	Agitator	Speed	20kg	30kg
Whipped Cream	Wire Whip	Any	8.6 ltr	11.3 ltr
Egg White	Wire Whip	Any	1.60 ltr (115)	1.94 ltr (150)
Cake Sponge	Wire Whip	Any	15.2 kg	16.5 kg
Cookie	Flat Beater	Second	25 kg	30 kg

- ⇒ Ideal machine for cookies and cakes.
- ⇒ With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- ⇒ A quality mixing is obtained within 8-10 mints/Batch.
- ⇒ Gives fine quality texture for the finished product
- ⇒ Saves power up to 40%
- ⇒ Higher yield than conventional machine



Specifications	Model	Capacity (ltr.)	Batter Capacity (kg)	No. of Speed	Power (HP)
MULTI SPEED	P-160	160	64	MULTI SPEED	8.5
	P-80	80	32		5.5
	P-60	60	24		3.0
	P-40	40	16		2.0

SPIRAL MIXER



AROMATM
BAKE EQUIPMENTS
AN ISO 9001:2008 CERTIFIED COMPANY



“The Mixer is highly efficient with durable spirals built to enhance the kneading quality of the dough. It enables to produce high quality Bread, Buns, Rusk, Pizza Base and many more products. This high dual speed Spiral Mixers is the right kneader for your hard dough and the best choice for quality bakers.”

Silent Features

- ⇒ Homogenizes and oxygenates the dough
- ⇒ Double speed kneading arm motor with programmable timers
- ⇒ Shuts down as soon as the guard is lifted
- ⇒ Ensures hygienic operations
- ⇒ Gearbox at the bowl increases strength and power
- ⇒ Bowl rotates in both directions
- ⇒ Rollers guarantee bowl alignment
- ⇒ Direct supply of water in to the bowl through the connected water tank
- ⇒ Illuminates while the dough is mixing
- ⇒ Automatic timers for spiral hook

Specifications

Model	Flour Capacity (kg)	Dough Capacity (kg)	Spiral (HP / kW)	Bowl (HP / kW)	Dimensions (inches)
ABSM -25	25	40	3.00 / 2.24	1.00 / 0.75	27x41x54 (WxDxH)
ABSM -50	50	80	6.00 / 4.47	2.00 / 1.49	30x48x60 (WxDxH)
ABSM -90	90	144	10.00 / 7.46	3.00 / 2.24	42x54x66 (WxDxH)



Silent Features

- ⦿ *High production capacity*
- ⦿ *Precision engineering design means reduced maintenance and less wear.*
- ⦿ *Dynamically balanced crankshaft.*
- ⦿ *Slicing blade angle set for optimum slicing efficiency.*
- ⦿ *All stainless steel parts in contact with bread loaves.*
- ⦿ *Suitable for the slicing of bread, rusk and cakes.*
- ⦿ *Accuracy in Slicing*

HIGH SPEED BREAD SLICER

Specifications	Model	Slicing Thickness	Slicing Capacity	Weight Supply	Power (mm)	Dimensions
	ABHSS-1800	9/12 mm	Upto 1800 loaves / hr	250 kg	4.0 hp / 415v / 80 Hz	111" X 53" X 24"
	ABSBS-400	9/12 mm	Upto 400 / 400 grm	150 kg	1.0 hp / 415v / 50 Hz	98" X 25" X 52"
	ABTBS-120	12 mm	Upto 120 loaves / hr	80 kg	25 hp / 220v / 50 Hz	29" X 29" X 29"

Silent Features

- ⦿ *Suitable for bread, cake and rusk.*
- ⦿ *Noiseless and vibration free operations.*
- ⦿ *Aluminum frame to ensure batter grip on blades*
- ⦿ *Accuracy of slicing.*



BREAD TOAST SLICER

DECK OVENS



Silent Features

- ⦿ Accurate sparking & flame sensor for each burner.
- ⦿ Direct coupling of burners and blower with precise control air/ LPG mixing system.
- ⦿ Independent microprocessor controlled flame failure monitor for burner.
- ⦿ Independent digital temperature controller from 0-300 Deg c for top & bottom temperature zones.
- ⦿ Accurate delivery of LPG by pressure regulator.
- ⦿ Optimal LPG operating pressure - 2 to 5 kg/cm².
- ⦿ LPG source - industrial grade LPG pipeline / cylinder.
- ⦿ LPG consumption - 300 gms +/- 10% per deck.
- ⦿ Power source - Single phase 230v AC 5 Amps 50 Hz.
- ⦿ Power requirement - 300 watts per deck.



Economics: Fuel & Power consumption calculations for normal daily operations.

Our Standard Model

Single Deck - 10 Tray Capacity • Double Deck - 20 Tray Capacity • Tripal Deck - 30 Tray Capacity

Tray Size 12" x 15"

PROVING / STEAMING CHAMBER

Silent Features

- ⦿ For breads, buns, and croissants
- ⦿ Warm temperature and controlled humidity encourage proving (fermentation) of dough
- ⦿ Faster and higher rising of dough through increased activity of yeast
- ⦿ Stainless steel body ensures durability, reliability, and low maintenance
- ⦿ Internal light and large windows make monitoring easy
- ⦿ Digital humidity controller



Specifications

Model	Dimensions (inches)	Heating Power	No. of Racks	Size of Racks
ABPC - 36 R2	77 x 43 x 75 (w x l x h)	6kw/220V	2	20" x 27" x 66"
ABPC - 72 R2	97 x 55 x 75 (w x l x h)	9kw/220V	2	28.5" x 35" x 66"

SPIRAL MIXER



Feature

- ⇒ Equipment with safety covers.
- ⇒ The bowl and the part are made of stainless steel.
- ⇒ Mixer & Bowl can revolve simultaneously to increase mixing speed and improve the effect.



Model	Dimensions(mm)	Volume(Ltr.)	Power(kw)	Voltage(V)	Mixing Speed(R/Min.)	Bowl Speed(R/Min.)	Net Weight(kg)	Max. Kneading(kg)
SM-20	700X380X745	220	1.0	220	198	16	70	8
SM-30	730X430X810	220	1.1	220	202	16	95	12
SM-40	870X480X935	380	2.2	380	202	16	127	16
SM-50	920X530X935	380	2.2	380	202	16	130	20
SM-80	1122X682X1305	380	2.4	380	210	16	429	25
SM-100	1160X650X1340	380	4.5	380	210	16	482	40
SM-130	1222X750X1430	380	5.6	380	210	16	522	50

BREAD SLICER



Feature

- ⇒ The machine is reliable running, easy operation and high efficiency. It is ideal machine to slice bread and cake.

Model	Dimensions(mm)	Power(kw)	Voltage(V)	Net Weight(kg)	Bread Thickness (mm)	Nos. of Slices
BA-31	650X660X760	0.25	220	59	12	31

Dough Sheeter

Feature

- They are especially suitable for pressing dough.
- Equiped with safety cover, these machines run smoothly, safety and reliably.
- They have features including robust structures, good-looking design, reliable performance and high automation.



Model	Dimensions(mm)	Expanded W/H(MM)	Power(kw)	Stowed W/H(mm)	Net Weight(kg)	Roller Range(mm)
DST-400	780x1690x590	1690/590	0.4	780/660	110	1 - 35
DST-550	910x1890x590	1890/590	0.55	910/740	130	1 - 35
DS-400	760x2000x1040	2000/1040	0.6	620/1310	170	1 - 35
DS-550	900x2700x1100	2700/1100	0.55	700/1620	248	1 - 40
DS-650	1000x3100x1100	3100/1100	1.1	720/1720	288	1 - 40



Planetary Mixer

Model	Power (Kw)	Voltage (V)	Volume (Ltrs.)	Capacity (Kgs.)	Net Weight (kg)	Speed	Dimensions (LXWXH)/mm
B5	0.3	220	5	0.5	15	1080 R/M	350x230x400
B7	0.4	220	7	1.0	20	1080 R/M	390x270x450
B10	0.6	220	10	2.0	43	2 Speed	420x370x660
B10K	0.75	220	10	2.5	50	3 Speed	420x370x660
B15	1.0	220	15	3.0	50	2 Speed	510x400x750
B20	1.1	220	20	5.0	70	3 Speed	540x430x780
B20K	1.25	220	20	5.5	80	3 Speed	540x430x780
B25	1.5	220	25	6.0	80	3 Speed	570x460x800
B30	1.5	220	30	7.0	90	3 Speed	680x540x950
B40	2.0	220	40	10.0	180	3 Speed	680x540x1150
B60	2.2	380	60	24.0	360	3 Speed	1030x620x1430



Planetary Mixer (Indian)

Features:

- Available in 40, 60 & 80 Ltrs.
- 3 attachments - Whip, Hook & Beater.



**Bread Slicer (Indian)
Table Top**

Features:

- Motor 0.5HP
- Thickness of the slice can be customized.

Rotary Rack Oven



AN ISO 9001:2008 CERTIFIED COMPANY



Proofer

Model	Power (Kw)	Specification	Weight (kg)	Dimensions (mm)
6-H	2.5	1 Door/6 Trays	22	480x670x1000
12-H	2.5	1 Door/12 Trays	30	480x670x1510
15-H	2.5	1 Door/15 Trays	44	480x670x1780
24-H	2.8	2 Door/24 Trays	62	960x670x1510

Features:

Dough Divider



- Power : 0.75 Kw.
- Voltage : 220V
- Productivity : 36 Pcs./time
- Dividing Wt. : 30-120 grams/pc
- Weight : 190 Kg
- Dimension : 400x500x1100mm

Hand Blender

Features:

- Power : 0.55 Kw.
- Mixing Speed: 3800~12000 RPM

Dough Divider & Rounder

Features:

- Power : 1.0 Kw.
- Voltage : 220V
- Productivity : 30 Pcs./time
- Dividing Wt. : 30-100 grams/pc
- Weight : 340 Kg
- Dimension : 650x710x2100mm





EBO-420



EBO-520



EBO-620

Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Automatic cut-down to keep the temperature constant.
- Timer range 0-60 mins.

Mini Infrared Oven

Model	Power (Kw)	Voltage (V)	Temperature Range (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
EBO-420	3	220	50~300	35	390x285x40	420x340x195	666x450x440
EBO-520	3	220	50~300	48	490x490x65	520x520x195	766x630x440
EBO-620	3	220	50~300	55	612x413x50	620x520x195	866x630x440

Features:

- Oven will keep the constant temperature automatically.
- The Top & Bottom temperature can be set between 0~300°C.

**Electric Oven**

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-1-2	6.8	220	1 Layer 2 Tray	69	410x605x35	865x655x225	1225x770x530
VI-2-4	13.6	380	2 Layer 4 Tray	200	410x605x35	865x655x225	1225x770x1240
VI-3-6	20.4	380	3 Layer 6 Tray	290	410x605x35	865x655x225	1225x770x1540
VI-1-3	9	220/380	1 Layer 3 Tray	92	410x605x35	1295x655x225	1655x770x530
VI-2-6	18	380	2 Layer 6 Tray	192	410x605x35	1295x655x225	1655x770x1240
VI-3-9	28	380	3 Layer 9 Tray	350	410x605x35	1295x655x225	1655x770x1540


GBO-2 Features:

- Each layer can work independently, saving more energy.
- Fire pipe is made of high quality seamless steel tube.



Gas Oven

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
GBO-2	0.1	220	1 Layer 2 Tray	135	410x605x35	620x887x420	1330x895x680
GBO-4	0.2	220	2 Layer 4 Tray	280	410x605x35	620x887x420	1330x895x1460
GBO-6	0.3	220	3 Layer 6 Tray	410	410x605x35	620x887x420	1330x895x1735
GBO-9	0.4	220	3 Layer 9 Tray	500	410x605x35	620x887x420	1765x895x1735



Features :

- Special designed door for convenient operation.
- Uniform Heating.
- Over Temperature Protection System

Convection Oven

Specification : 4 Layers

Power : 7.3Kw

Voltage : 220V

Weight : 110 Kg.

Temperature : 50~300°C

Dimension : 835x1065x815mm

Specification : 6 Layers

Power : 9.5Kw

Voltage : 380V

Weight : 127 Kg.

Temperature : 20~300°C

Dimension : 1000x946x805mm

Convection Oven

Model : VI-4A

Power : 2.6Kw

Voltage : 220V

Weight : 39 Kg.

Temperature : 20~300°C

Dimension : 595x530x570mm

Convection Oven

Specification : VI-8A

Power : 6.4Kw

Voltage : 220V

Weight : 67 Kg.

Temperature : 20~300°C

Dimension : 834x765x573mm

Features:

- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.



Electric Oven

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-1-1	4.4	220	1 Layer 1 Tray	40	410x605x35	610x420x225	920x640x410
VI-2-2	8.8	220	2 Layer 2 Tray	85	410x605x35	610x420x225	920x640x800
VI-3-3	13.2	380	3 Layer 3 Tray	125	410x605x35	610x420x225	920x640x1100
VI-4-4	17.6	380	4 Layer 4 Tray	160	410x605x35	610x420x225	920x640x1400



- Features:**
- High Efficiency Heater with Burning rate and Less Gas Consumption.
 - Top and bottom fire control separately.

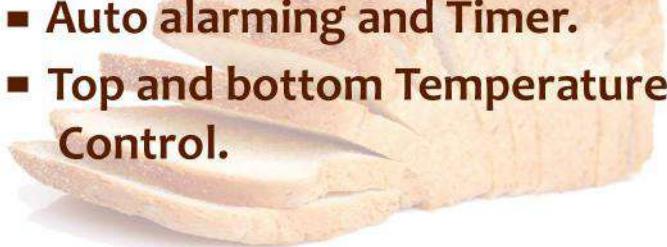


Gas Oven

Model	Gas (Pa)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-G-1-1	2800	220	1 Layer 1 Tray	55	410x605x35	610x420x250	1000x730x550
VI-G-2-2	2800	220	2 Layer 2 Tray	105	410x605x35	610x420x250	1000x730x1133
VI-G-3-3	2800	220	3 Layer 3 Tray	150	410x605x35	610x420x250	1000x730x1700

Features:

- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.



Electric Oven with Proofer

Model	Power (Kw)	Voltage (V)	Specification	Proofer	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-102-DF	9.4	220	1 Layer 2 Tray	10 Trays	140	410x605x35	865x655x225	1220x850x1520
VI-204-DF	16.0	380	2 Layer 4 Tray	10 Trays	250	410x605x35	865x655x225	1220x850x2080



Features:

- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.

Gas Oven with Proofer

Model	Gas	Voltage (V)	Specification	Proofer	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-102-QF	LPG	220	1 Layer 2 Tray	10 Trays	160	410x605x35	887x620x420	1340x900x1620
VI-204-QF	LPG	220	2 Layer 4 Tray	10 Trays	290	410x605x35	887x620x420	1340x900x2120

Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LxWxH)/mm
EPO-1	3.01	220/380	50	50~300	54	630x420x130	930x620x360
EPO-1M	3.01	220/380	50	50~300	47	630x420x130	980x680x360
EPO-40X1	4.3	220/380	50	50~300	43	410x420x130	710x620x360
EPO-40X2	5.19	220/380	50	50~300	64	850x420x130	1130x620x360
EPO-33X3	5.94	220/380	50	50~300	98	1130x420x130	1330x620x360
EPO-33X6	10.38	220/380	50	50~300	100	1130x850x130	1330x1080x360
EPO-2M	6.02	220/380	50	50~300	93	630x420x130	980x680x600
EPO-40X1D	8.6	220/380	50	50~300	54	410x420x130	710x620x600
EPO-40X2D	10.38	220/380	50	50~300	83	850x420x130	1130x620x360



Features:

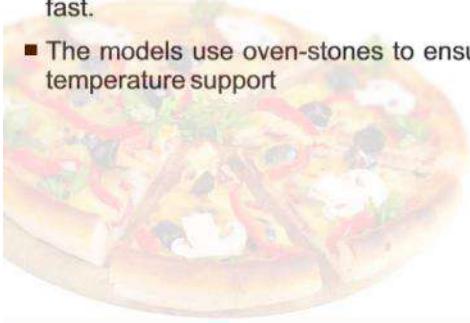
- Variable speed conveyor belt.
- Adjustable cook time & temperature control.
- Conveyor speed is adjustable from 1-30 mins. of cooking time.

Gas Oven with Proofer

Model	Power (Kw)	Voltage (V)	Specification	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LxWxH)/mm
CPO-12	5.8	220	12" 10-15min/pc	0~500	45	560x360x70	1500x600x70
CPO-18	7.7	220	18" 10-15min/pc	0~500	72	800x520x70	2080x760x430

Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



PO-1 ST

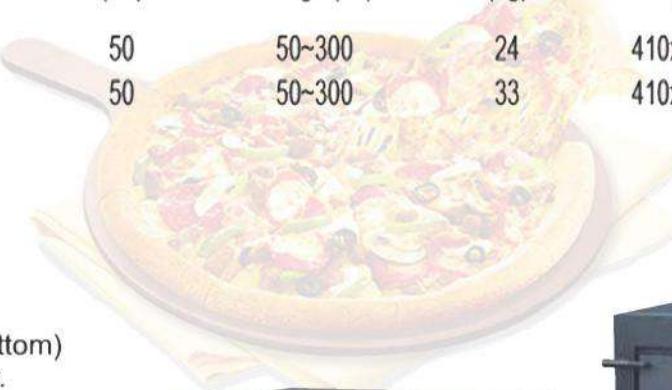
PO-2 ST

Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH)/mm
PO-1 ST	1.6	220	50	50~300	24	410x420x130	560x570x280
PO-2 ST	2.4	220	50	50~300	33	410x420x130	560x570x480

Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



PO-2-1



PO-2

Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH)/mm
PO-2-1	4.2	220/380	50	0~500	68	610x610x140	910x820x430
PO-2	8.4	380	50	0~500	118	610x610x140	910x820x750

Deep Fat Fryers



* VIF-101



VIF-6/VIF-8/VIF-11



* VL-1



VL-5



* HDF-4



* HDF-8



* VIF-101-V



* VIF-7.51



VIF-121V/181V/221V



VIF-431

GAS FRYERS



VIF-71



VIF-781



GF-171



GF-172

* Also available in double tank double sieve.

Electric Fryers

Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-101	3	10	280X465X310
VIF-102	3+3	10+10	575X465X310
VIF-6	2.5	6	425X265X285
VIF-8	3.2	8	265X430X345
VIF-11	3.5	11	325X460X345
VL-1	3	6	220X400X315
VL-2	2.5X2	6+6	435X400X315
VL-5			
HDF-4	2.5	4	430X265X335
HDF-4+4	2.5X2	4+4	485X430X335
HDF-8	3.2	8	314X533X433
HDF-8+8	3.2X2	8+8	605X533X433
VIF-101V	4	10	280X460X325

Electric Fryers

Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-102V	4X2	10+10	570X460X325
VIF-7.51	3	7.5	315X460X390
VIF-7.52	3X2	7.5+7.5	645X460X390
VIF-121V	4	12	316X555X382
VIF-181V	4.8	18	330X615X439
VIF-221V	4.8	22	360X680X470
VIF-431	9	43	680X500X650

Gas Fryers

Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-71	-	5.5	290X520X445
VIF-781	-	5.5	288X430X545
GF-171	-	17	340X615X630
GF-172	-	17+17	380X615X630

Food Displays



FD-1P/2P/3P



FD-601/602/603



FD-701/702/703



POPCORN MACHINE

WARMING SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
FD-1P	0.5	30~80	380x460x600
FD-2P	0.8	30~80	660x460x600
FD-3P	1.2	30~80	950x500x620
FD-601	1.5	30~80	710x520x660
FD-602	1.8	30~80	950x520x660
FD-603	2.0	30~80	1250x520x660
FD-701	1.0	30~80	420x500x610
FD-702	1.5	30~80	710X500610
FD-703	1.8	30~80	940x500x610



CFD-75Z

COLD DISPLAY SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
CFD-75Z	0.17	0~12	450x450x983
CFD-245Z	0.25	0~12	580x540x1760



FD-120Z/160Z

WARMING SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
FD-120Z	1.1	30~90	678x568x670
FD-160Z	1.5	30~90	875x568x670

COLD DISPLAY SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
CFD-125Z	0.23	0~12	696x568x686
CFD-165Z	0.24	0~12	874x568x686



CFD-125Z/165Z



SG-812

SG-813

SANDWICH GRILLER

Model	Power (Kw)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
SG-811	1.8	220	50~300	14.5	310x310x200
SG-812	2.2	220	50~300	20	430x310x200
SG-813	4.4	220	50~300	28	570x310x200



GCC-1/ECC-1

COTTON CANDY

Model	: GCC-1
Power	: 0.1Kw
Specification	: L.P.G.
Dimension	: 500x500x530mm
Model	: ECC-1
Power	: 1.2Kw
Specification	: Electric
Dimension	: 500x500x530mm



PIZZA SHEETER

Model	: 0.25Kw
Weight	: 35 Kgs
Width	: 400mm
Dimension	: 530x500x570mm



Features:

- Temperature range - 30°C~100°C.
- Thermostat for adjusting and maintaining temperature as required.
- Continuous stirring for a perfect and lump-free consistency.
- Special "anti-clogging" faucet.
- Food grade material used.
- Drip tray with float indicator warning.

CHOCOLATE MELTER

Model	Power (Kw)	Capacity (Ltr.)	Dimension (mm)
CHF-1	1.0	5	410x280x465
CHF-2	1.0	10	410x280x580



HOT DOG ROLLER

Power	: 1.69Kw
Voltage	: 220V
Weight	: 14 Kg.
Dimension	: 590x400x420mm
Description	: 9 Rollers



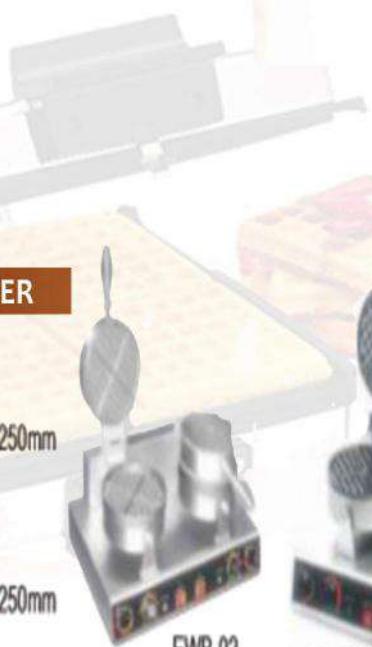
BUN TOASTER

Model	: BT-05
Power	: 2.0Kw
Dimension	: 410x700x330mm

Features:

- Fast and even toasting of buns.
- Thermostat and timer makes it easy and convenient to use.





WAFFLE BAKER

Model : EWB-01
Power : 1.1Kw
Dimension : 250x430x250mm

Model : EWB-02
Power : 1.1x2Kw
Dimension : 500x430x250mm



SQUARE WAFFLE MAKER

Model : SWM-01
Power : 2.0Kw
Dimension : 310x450x280mm

Model : SWM-02
Power : 4.0Kw
Dimension : 600x450x280mm



LOLLY WAFFLE MAKER

Model : LWM-01
Power : 1.5Kw
Dimension : 350x400x270mm



ROTARYWAFFLE MAKER

Model : RWM-01
Power : 1.0Kw
Dimension : 250x350x260mm



ROTARY SQUARE WAFFLE

Model : RSW-01
Power : 2.0Kw
Dimension : 525x340x220mm



Features:

- Fast and deep bake setting.
- The griddle is made up of teflon which is non stick and easy to clean.
- Thermostat and timer makes it easy and convenient to use.

CONE MAKER

Model : ECM-01
Power : 1.1Kw
Dimension : 250x430x250mm

Model : ECM-02
Power : 1.1x2Kw
Dimension : 500x430x250mm



Features:

- The griddle is made up of teflon which is non stick and easy to clean.
- Elements allow even heating on the surface.

CREPE MACHINE

Model	Power	Voltage	Net Weight	Dimensions
	(Kw)	(V)	(kg)	(mm)
DE-1	3	220	15	480x490x230
DE-2	3+3	220	30	870x490x230



TOASTERS & SALAMANDERS



ECT-1



ECT-2



ECT-3



PT-4



PT-6



PT-8



CONVEYER TOASTER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ECT-1	1.5	220	13	420x300x480
ECT-2	2.45	220	16.5	418x398x480
ECT-3	2.55	220	17.5	425x475x480

POP-UP TOASTER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
PT-4	1.8	220	4	325x285x250
PT-6	2.5	220	5.5	460x285x250
PT-8	3.5	220	8	480x285x250



ES-450

ES-600



ES-1



ES-2



ES-3

LIFT-UP SALAMANDER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ES-450	2.8	220	35	450x480x530
ES-600	4	220	45	600x485x530

ELECTRIC SALAMANDER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ES-1	2	220	16	570x340x260
ES-2	3	220	23	580x390x390
ES-3	4	220	28	800x450x470

Features:

- It has an ideal result of heating and cooking dishes with crumbs and cheese.
- Its handle can adjust the distance of the food and the heating source.

Features:

- Constructed in stainless steel to ensure reliability and hygienic.
- The equipments are made with the cooking grade and a flat collecting tray both removable for easy cleaning.

COFFEE EQUIPMENTS



AN ISO 9001:2008 CERTIFIED COMPANY



SEMI AUTOMATIC COFFEE MAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Double Groove	3.7	220	11.5 Ltr.	67	700x490x450

SEMI AUTOMATIC COFFEEMAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Single Groove	2.2	220	11.5 Ltr.	47	460x490x450



SEMI AUTOMATIC COFFEE MAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Triple Groove	4.5	220	11.5 Ltr.	68	960x530x510



COFFEE GRINDER

Model	Power (Kw.)	Voltage (V)	Weight (Kg.)	Dimensions (mm.)
CG-600	0.35	220	15	300x210x560



FOOD SERVICE EQUIPMENT



AROMATM
BAKE EQUIPMENTS

AN ISO 9001:2008 CERTIFIED COMPANY

Features: ■ New design elegant appearance. ■ Stainless Steel-Clean & Healthy ■ Automatic constant temperature-highly effective and energy-conservation.



ST-5700



ST-5700S



ST-6000



ST-6000S



SG-6000



SRG-6000S



WB-10/15



WB-30



WB-20



WB-40



BM-2



BM-3



BM-4



BM-6



BM-8



SOUP TUREEN

Model	Power (W)	Capacity (Ltrs.)	Dimension (mm)
ST-5700	300	5	280x280x395
ST-5700S	300	5	280x280x395
ST-6000	400	9	340x340x395
ST-6000S	400	9	340x340x395
SG-6000	400	9	340x340x395
SRG-6000S	400	9	340x340x395

WATER BOILER

Model	Power (Kw)	Capacity (Ltrs.)	Dimension (mm)
WB-10	2.0	10	290x290x405
WB15	2.5	15	310x310x420
WB-20	2.5	20	310x310x523
WB-30	3.0	30	390x390x420
WB-40	3.0	40	390x390x523

BAIN MARIE

Model	Power (Kw)	G.N. Pan	Dimension (mm)
BM-2	1.2	(1/2x4")x2	350x590x240
BM-3	1.2	(1/3x4")x3	350x590x240
BM-4	1.5	(1/2x4")x4	695x590x240
BM-6	1.8	(1/2x4")x6	1035x590x240
BM-8	1.8	(1/2x4")x8	1376x590x240

STEAMERS & ROTTISERIES



ELECTRIC STEAMING CART

Model	: ECS-6
Voltage	: 3~380V
Power	: 9Kw
No. of Trays	: 6
Dimension	: 770x650x990mm



Features:

- Suitable for steam cooking of Chicken, Fish, Rice, Dhokla & Idli.
- Power switch control.
- Automatic water inlet.
- Boiler alarm.
- Safety steam valve.
- High efficiency progressive doors lock anchor.

GAS STEAMING CART

Model	: GSC-6
Pressure	: 2800 Pa
No. of Trays	: 6
Gas	: LPG
Dimension	: 700x650x1130mm

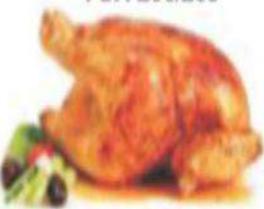
Model	: GSC-8
Pressure	: 2800 Pa
No. of Trays	: 8
Gas	: LPG



GSC-6/8



VGR-266/268



VGR-726/835

ROTISSERIE

Model	Power (Kw)	Voltage (V)	Speed (Circle/Hr)	Capacity (Chickens)	Net Weight (kg)	Dimensions (mm)
VGR-726	0.6	220	40	12-16	96	670x650x1570
VGR-835	7.7	220	40	12-16	93	670x650x1570
VGR-266	4.5	220	40	12	65	810x670x610
VGR-268	6	220	40	16	81	1030x670x810

Features:

- Reflects heat as the rotisseries turns to ensure constant temperature to the food.
- Ease to operate, safe and energy saving.

SHAWARMA MACHINE

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ESM-3	4	220	25	580x650x760
ESM-4	6	220	31	580x650x950
GSM-2	-	220	33	700x650x780
GSM-3	-	220	38	730x640x920
GSM-4	-	220	36	535x610x950

Features:

- It is rotary to ensure the baking is even.
- Easy to control and remove the food.



ESM-3/ESM-4



GSM-2/GSM-3/GSM-4



VT-25/VT-50/VT-100

VACUM TUMBLER

Model	Power (Watt)	Voltage	Vaccum Pump	Capacity (kgs./Batch)	Weight (Kg.)	Dimensions (mm)
VT-25	200	220	90 Watt	25	40	995x445x860
VT-50	370	220	90 Watt	50	61	1180x460x1030
VT-100	750	220	90 Watt	100	81	1190x560x1050



MARINATOR

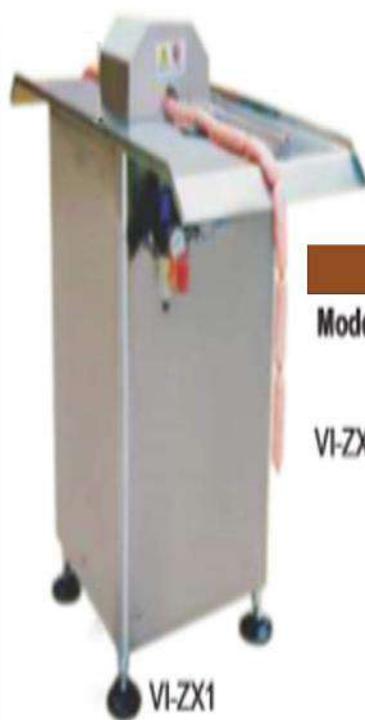
Model	Power (Watt)	Voltage	Capacity (kgs./Batch)	Weight (Kg.)	Dimensions (mm)
M-25	200	220	25	40	995x445x860



M-25



PATTY PRESS MACHINE



SAUSAGE NAUTING MACHINE

Model	Pressure (MPA)	Production (Times/Min)	Diameter (mm.)	Dimensions (mm.)
VI-ZX1	0.4-0.6	60	10-35	1150x480x750





Features:

- Blender rotates smoothly to ensure uniform blending.
- All the parts contacting the food directly are made of stainless steel.

FILING MIXER

Model	Power (Kw)	Voltage (V)	Production (Ltrs.)	Net Weight (kg)	Dimensions (mm)
FM-35	0.75	220	35	136	700x510x1100
FM-50	1.1	220	50	152	820x510x1100
FM-70	1.5	220	70	178	850x500x1100



FM-35/50/70



MSF-3/5/7/10

MSF-8A

Features:

- Oil system lifting sausage up and down, low noise and high efficiency.
- Mobile body ensure greater applicability.

HYDRAULIC SAUSAGE FILLER

Model	Power (Kw)	Bowl Dia (mm)	Productivity (Kg/Hr.)	Dimensions (mm)
HSF-150	0.55	200	280	600x400x1240
HSF-260	0.75	260	400	640x485x1240
HSF-350	1.1	320	520	730x560x1240



HSF-150/260/350

MANUAL SAUSAGE FILLER

Model	Capacity (Ltrs.)	Net Weight (kg)	Dimensions (mm)
MSF-3	3	13	300x340x570
MSF-5	5	14	300x340x690
MSF-7	7	16	300x340x830
MSF-10	10	20	300x340x580
MSF-8A	8	30	730x220x280



MANUAL SAUSAGE CLIPPER

ELECTRIC SAUSAGE FILLER

Model	Capacity (Ltrs.)	Weight (Kg.)	Dimensions (mm)
ESF-10LA	11	34	400x300x750
ESF-15LA	17	37	400x300x860
ESF-20LA	21	45	430x330x860

Features:

- The new electric commercial lecter enema machine series, each models are made of stainless steel material.
- The integration frame and steel gear drive are sturdy and durable.



ESE-10LA/15LA/20LA



Features:

- this machine adopts advanced control technology, safety & reliability, easy maintenance with excellent display control function.
- High speed of motor starting, high insulation and durability grade & good overload protection.

HAEVY DUTY BOWL CUTTER

	Model	Power (Kw)	Capacity (Kg./Pot)	Slaughtering Knife Qty.	Slaughtering Knife Rotate	Slaughtering Pot Rotate	Weight (Kg.)	Dimensions (mm)
VI-TY20/VI-TY40/VI-TY80	VI-TY20	1.1	15.0	3 Pcs.	1480/2960	9 RPM	600	780x600x850
	VI-TY40	5.1	30.0	3 Pcs.	1480/2960	9 RPM	1000	1100x830x1080
	VI-TY80	10.98	60.0	6 Pcs.	1480/4000	7/16 RPM	1400	1820x1380x1260

HAEVY DUTY BOWL CUTTER

Model	Power (Kw)	Capacity (Kg./Hr.)	Output Speed	Output Rate	Weight (Kg.)	Dimensions (mm)
VI-DM300	3.5	200-300	110 R/Min	68-78%	240	1100x440x900
VI-DM500	5.5-7.5	400-800	110 R/Min	68-78%	360	1200x550x1500

Features:

- Button operated control system.
- Driving structure : Direct connection between motor and reducer.



VI-DM300/VI-DM500



VI-SM-20/VI-SM-30/VI-SM-40

HYDROLLC STUFFER

Model	Power (Kw)	Capacity (Kg./Hr.)	Filling Scope (mm)	Weight (Kg)	Dimensions (mm)
VI-SM-20	1.5	200-400	12-58	480	1020x590x1320
VI-SM-30	1.5	400-600	12-58	520	1020x620x1380
VI-SM-40	1.5	500-1000	12-58	710	1180x650x1410



Features:

- The working parts (i.e. Knife, Worm Rod and Discharge Plate) of the machine are completely made of stainless steel.

MEAT MINCER

Model	Power (Kw.)	Efficiency (kg/Hr)	Dimensions (mm)
MM-8	0.37	80	410x265x410
MM-12	0.65	120	450x295x450
MM-22	1.1	220	490x310x500
MM-32	1.5	320	735x415x620
MM-42	3	600	860x550x960

MM-8/12/22/32



MEAT SLICER

Model	Power (Kw.)	Diameter (mm)	Slicing Thickness (mm)
MS-195	0.10	195	0~12/14
MS-220	0.12	220	0~12/14
MS-250	0.18	250	0~12/14
MS-300	0.25	300	0~12/14

Features:

- The blade of the machine is completely made of stainless steel.



Features:

- This special series Meat Mincer comes with 3 attachments- Meat Mincer (No. 22), Pulper (Tomato Puree) and Grater.

BONE SAW

Model	Power (Kw)	Voltage (V)	Cutting Thickness (mm)	Blade Speed (m/s)	Net Weight (kg)	Dimensions (mm)
BS-1	0.5	220	4-180	400x436	45	520x490x840
BS-2	0.5	220	4-180	610x530	60	600x530x970



Features:

- It is suitable for cutting through various bones. Easy to use with frozen meat.

VEGETABLE CUT-UP MACHINES



Features:

- Suitable for Chopping Vegetables, Fruits and meat products.
- Comes with safety control-once open the cover the machine stops working.
- Bigger models come with wheels for easy portability.
- Driven through an enclosed gear box.
- The blades are made of high quality stainless steel.
- Perfect machine for chopping onions without getting the water out of it.



BOWL CHOPPER

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Production (Kg./Hr.)	Dimensions (mm)
BC-5	0.37	220	5	100	440x690x420
BCM-5	0.37	220	5	80	530x420x540
BCM-20	1.1	220/380	20	120	775x710x940
BCM-30	2.2/2.8	380	25	300	990x810x980
BCM-50	2.2/2.8	380	50	360	1200x1000x1138



Features:

- Suitable for
- Slicing
- Shredding
- Cubes Cutting
- Grating
- French Fries Cutting

VEGETABLE CUTTER

Model	Power (Kw)	Production (Kg./Hr.)	Body Type
VCM-1	0.25	60~70	Complete S.S.
VCM-2	0.25	100~120	Complete S.S.
VCM-3	0.75	100~120	S.S. & Aluminium Casting



Features:

- Waterproof with two seal rings inside.
- With Safety controller - if the lid cover opens machine stops working.

UNIVERSAL CHOPPER

Model	Power (Kw)	Capacity (Ltrs.)	Cutting Speed (Rpm)
UC-3	0.65	3	1400
UC-5	1.5	5	1400
UC-8	2.5	8	1400

BAR EQUIPMENT



DM-1

DM-2

DM-1A/2A

DM-1B

DRINK MIXER

Model	Power (Kw)	Capacity (Ltr.)	Dimension (mm)
DM-1	0.18	0.5	185x185x520
DM-2	0.18x2	0.5x2	230x185x520
DM-1A	0.3	0.5	185x185x520
DM-2A	0.25x2	0.5	230x185x520
DM-1B	0.4	0.5	185x185x520

Features:

- Commercial motors can run over 9hrs. without stopping.
- SS blending axis and jug.
- For thick milk shakes, cocktails and mocktails.



HIGH SPEED BLENDER

Model	Power (Kw)	Capacity (Ltr.)	RPM
BL-1	0.85	1.5	25000
JTC	1.5	1.5	35000



BL-1



JTC

ICE CRUSHERS



ICE SHAVERS



MODEL:	1	2	3	4	5	6	7
POWER :	0.18 Kw	0.2 Kw	0.2 Kw	0.3 Kw	0.2 Kw	0.30 Kw	0.25 Kw
CAPACITY :	"	"	"	"	"	200 kg/hr	120 kg/hr
DIMENSION :	"	"	"	"	"	450x334x590	330x425x480

JUICE DISPENSERS



Features:

- Body is made of stainless steel & containers are made of high quality PC.
- Operation is simple and convenient.



JUICE DISPENSER

Model	Power (Kw)	Capacity (Ltr.)	Temperature (°C)	Dimensions (mm)
EJD 12X1	0.12	12x1	5~10	260x430x650
EJD 12X2	0.18	12x2	5~10	410x430x650
EJD 12X3	0.23	12x3	5~10	610x430x650

JUICE DISPENSER

Model : EJD 18X2
 Power : 1.0Kw
 Temperature : 7~12°C / 52~58°C
 Capacity : 18 Ltr.
 Dimension : 430x320x710mm
 Specification : Mixing, Cooling, Heating & Lighting



JUICE DISPENSER

Model : EJD 30/50
 Power : 0.33Kw
 Temperature : 7~12°C
 Capacity : 30/50 Ltr.
 Specification : Mixing & Cooling



JUICE DISPENSER

Model : EJD 9X2
 Power : 0.31Kw
 Temperature : 7~12°C
 Capacity : 9 Ltr. x 2
 Dimension : 420x330x690mm
 Specification : Spraying & Cooling



Features:

- Compact and luxurious design.
- Electronic temperature controller with digital display to indicate the temperature of the beverages.
- High quality compressor.
- LED illumination inside
- Stainless Steel Chassis & ABS panels
- Food grade high density PC containers.

SLUSH MACHINE

Model : ESM 12X2
 Power : 0.86Kw
 Temperature : -2~4°C
 Capacity : 12 Ltr. x 2
 Dimension : 470x510x810mm



Features:

- Body is made of stainless steel & containers are made of high quality PC.
- Operation is simple and convenient.

SLUSH MACHINE

Model : ESM 15X2
 Power : 0.4Kw
 Temperature : 0.2~0.3°C
 Capacity : 15 Ltr. x 2
 Dimension : 370x570x730mm



JUICE DISPENSERS



AN ISO 9001:2008 CERTIFIED COMPANY



OJ-100



Features:

- The machine has chiller inside that keeps juice fresh and cold.
- Best suited to put in malls and other public areas for hygiene purpose.
- The roller can be easily taken out to clean.
- Roller are made of 100% stainless steel.

SUGARCANE JUICE EXTRACTOR WITH CHILLER

Model :	
Power :	1.1 KW
Refrigerant :	R134a
Dimensions :	1120x1020x950mm.



Features:

- It uses food grade plastic parts & stainless steel body.
- Anti corrosion, easy to wash after operation.

AUTOMATIC ORANGE JUICER

Model	Power (Kw)	Orange Size (mm)	Output (Pcs./min.)	Dimensions (mm)
OJ-100	0.12	60~90	20	400x300x780
OJ-400	0.37	60~90	40~60	660x640x1720



OJ-400

Features:

- The residue can be automatically separated.
- Stainless steel cutter and mesh and aluminum alloy.

CENTRIFUGAL JUICER

Model	: CJ-1
Power	: 0.37Kw
Speed	: 2800 Rpm.
Efficiency	: 70kg/Hr.
Dimension	: 340x270x360mm

Model	: CJ-2
Power	: 0.55Kw
Speed	: 2800 Rpm.
Efficiency	: 100kg/Hr.
Dimension	: 430x350x450mm



CJ-1/2



SUGARCANE JUICE EXTRACTOR

Model	Power (Kw)	Output (Kg./Hr.)	Dimensions (mm)
SJE-1	-	-	500x365x395
SJE-2	0.55	200~250	450x450x500
SJE-3	0.75	250~300	460x390x635
SJE-4	0.75	250~300	460x390x905
SJE-5	0.55	200~300	600x400x930

Features:

- Elegant model and Hygienic use.
- The rollers parts are made of steel.
- Table top models-easy to install and use.



MISCELLANEOUS

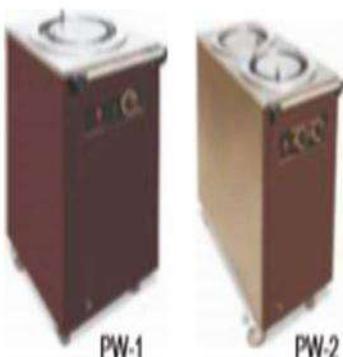
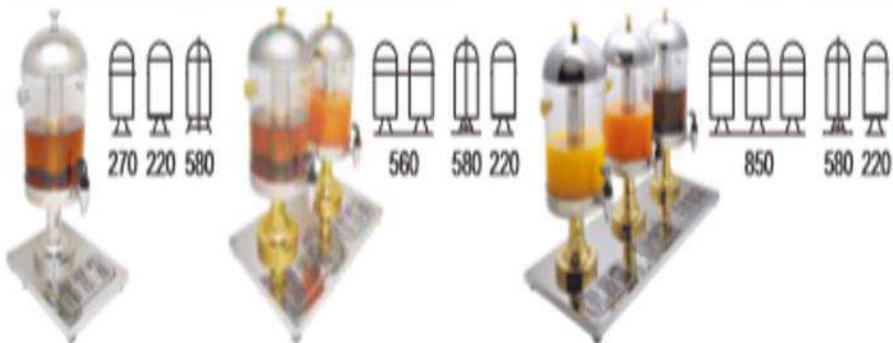


PLATE WARMER

Model	: PW-1
Power	: 0.4Kw
Dimension	: 450x560x930mm
Model	: PW-2
Power	: 0.4x2Kw
Dimension	: 450x980x930mm

JUICE DISPENSER (WITHOUT REFRIGERATION)



GRIDDLE (ELECTRIC)

Model	Power (Kw)	Temperature (°C)	Plate Type	Dimensions (mm)	Model	Gas Pressure(Pa)	Temperature (°C)	Plate Type	Dimensions (mm)
EG-548	3	50~300	Flat	555x473x293	GG-600	2800	50~300	Flat	600x600x475
EG-548/2	3	50~300	½ Grooved	555x473x293	GG-750	2800	50~300	Flat	750x600x475
EG-750	6	50~300	Flat	750x600x475	GG-718	2800	50~300	Flat	550x540x540
EG-750/2	6	50~300	½ Grooved	750x600x475	GG-720	2800	50~300	Flat	730x590x540
EG-830	3	50~300	Flat	520x510x220	GG-722	2800	50~300	½ Grooved	730x590x540
EG-600	5.6	50~300	Flat	600x600x340					

Features:

- Thermostatic control ensures accurate temperature control and consistently perfect result.
- The Heater/Burner is placed in a way to ensure even heating on the surface.



DISH WASHER

Model	: Under Counter
Hourly capacity	: 500 plates (305mm)/h
Wash pump	: 220 Ltr./min, 0.37kw
Wash tank capacity	: 20 Ltr.
Wash tank heater	: 0.5KW
Wash temperature	: 60°C~65°C
Rinse tank capacity	: 8 Ltr.
Rinse tank heater	: 2.4kw/6kw (380V)
Rinse temperature	: 82°C
Electrical input	: 380V
Net weight	: 59kg
Dimension	: 600x630x860mm

DISH WASHER

Model	: Hood Type
Hourly Capacity	: 1000 plates/h 60 Rack/h
Wash tank capacity	: 34.5 Ltr.
Rinse capacity	: 22 Ltr.
Tank Temperature	: 50~70°C
Temperature Boiler	: 75~95°C
Water Pressure	: 1.4Bar
Electrical Power	: 380V
Heater Tank	: 100W
Heater Rinse Tank	: 9kw
Motor Pump	: 1.5kw
Total Elec. Power	: 13kw
Dimension	: 740x870x1430mm
Net Weight	: 120kg





Features:

- Available in 10, 15, 25, 35 & 50 Kg. with 1Hp, 2Hp & 3Hp motor respectively.

Features:

- Available in 15, 25 & 50 Kg. with 1.1, 1.5 & 2.5 kw. motor respectively.
- SS body & SS bowl.
- Suitable for kneading dough.

Features:

- Available in 15, 25 & 50 Kg. with 1.1, 1.5 & 2.5 kw. motor respectively.
- All Iron body & SS bowl.
- Suitable for kneading dough.

Features:

- Available in 5, 10, 15, 20 & 40 Kg. with 0.4, 0.75, 1.1 & 1.5 kw. motor respectively.
- All Iron body & SS bowl.
- Suitable for kneading dough.



Features:

- Available in 2 roller sizes 5.25" & 6.2".
- Cutter Thickness 1.5mm.

Features:

- Available in 2 roller sizes 6.75" & 8" with 0.4 & 0.75kw motor respectively.

Features:

- Suitable for making noodles in bulk quantity.
- Roller size : 11inches.
- Productivity : 60 kg./hr.
- Power : 2.5 kw.

WET & DRY GRINDERS



2 IN 1

GRAVY MACHINE

MASALA GRINDER

WET GRINDER

WET GRINDER (TILTING TYPE)

Features:

- Available in 2 models with 1 H.P.&2H.P.motor.
- Suitable for both wet & dry grinding

Features:

- Available in 3 models with 1.5,2&3H.P.motor.
- Suitable for both wet & dry grinding

Features:

- Available in 3 models with 2, 5&7.5H.P.motor.
- Suitable for dry grinding

Features:

- Available in 7 models with 2, 3,5,7,10,15 & 20Ltr.Cap.
- Suitable for wet grinding

Features:

- Available in 4 models with 5, 10,15 & 20Ltr.Cap.
- Suitable for wet grinding



COMMERCIAL MIXER GRINDER



COMMERCIAL MIXER GRINDER

Features:

- Available in 3 models with 3, 5 & 7 Ltr. Cap. with 1400, 1600 & 1800 W Motor.
- Suitable for both wet & dry grinding

Features:

- Available in 3 models with 3, 5 & 8 Ltr. Cap. with 1.0, 1.5 & 2.0H.P.Motor.
- Suitable for both wet & dry grinding



SOYABEEN GRINDER



SOYABEEN GRINDER

Features:

- Available in 2 models with yellow & silver color.
- Motor power 1.1 Kw. with the productivity of 20 Kg./Hr.

SOYABEEN GRINDER

Features:

- Available in 2 models with motor power 1.1 & 1.5 Kw. with the productivity of 20 & 50 Kg./Hr. respectively.

MALLI MACHINE



POTATO PEALER (SS BODY)

Features:

- Available in 8, 15, 30 & 50 Kg.
- Comes with sand paper inside.

POTATO PEALER (SS BODY)

Features:

- Available in 8, 15 & 30Kg.
- Comes with stainless steel cutter sheet inside.

Features:

- Available with 1H.p. Motor

Features:

- Available in stainless steel & mild steel body.
- Motor Power 1/2H.p. with 8 kg. per batch capacity.

DRYER MACHINE



POTATO CHIPS & LACHHA CUTTING MACHINE



Features:

- Suitable for bulk production of potato chips and potato lachhas.
- Comes with 2 attachments of blades.



SAV BHUJIA MACHINE



Features:

- Available in stainless steel body.
- Motor Power 1H.p. with 40-100 kg. per hr. capacity.

MISCELLANEOUS



KHAMAN DHOKLA & IDLI STEAMER

GRINDING MACHINE

Features:

- Available in 2Hp & 3Hp

MOMO STEAMER

Features:

- Available in 2 sizes with 5 & 6 racks respectively.

LASSI & JUICE MACHINE (INDIAN)



PULPER MACHINE

Features:

- Available in 4 models 16", 20", 24" & 36".
- Suitable for separating pulp and juice.



MAWA MACHINE

Features:

- Available in 2 models 65 & 110 ltrs.
- Runs on LPG & Diesel.



Features:

- High quality, hard, solid, attractive ice that lasts long.
- Easy to use.
- Less energy, less water.

ICE CUBE MAKER

Model	Power (Kw)	Voltage (V)	Ice Production (Kg)	Ice Storage (Kg)	Net Weight (kg)	Dimensions (mm)
ICM-25	0.35	220	28~30	10	40	500x480x810
ICM-45	0.4	220	48~50	20	50	500x560x890
ICM-60	0.48	220	60~70	35	72	706x570x1010
ICM-90	0.68	220	90~100	45	84	830x575x1010
ICM-120	0.75	220	120~130	45	84	830x575x1410
ICM-150	0.78	220	150~165	250	85	760x840x1440
ICM-250	1.08	220	250~270	250	85	760x840x1640



Features:

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.



HARD TOP CHEST FREEZER

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
BD-100	220	100	-18 ~ -22	30	554x552x845
BD-200	220	200	-18 ~ -22	48	874x552x845
BD-300	220	300	-18 ~ -22	58	1118x602x845
BD-420	220	420	-18 ~ -22	70	1195x705x950
BD-520	220	520	-18 ~ -22	75	1425x705x950
BD-720	220	720	-18 ~ -22	90	2025x705x950



BD-100/200

BD-300/420/520/720

Features:

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.

GLASS TOP CHEST FREEZER

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
WD-150	220	150	-18 ~ -22	46	640x680x832
WD-200	220	200	-18 ~ -22	50	780x680x832
WD-300	220	300	-18 ~ -22	54	1080x680x832
WD-400	220	400	-18 ~ -22	58	1390x680x832
WD-520	220	520	-18 ~ -22	58	1625x946x772



WD-150/200/300/400/520

GLASS TOP CHEST FREEZER

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
WD-250Y	220	250	-18 ~ -22	54	1055x625x865
WD-290Y	220	290	-18 ~ -22	60	1205x625x865
WD-330Y	220	330	-18 ~ -22	64	1325x625x865

WD-250Y/290Y/330Y

Features:

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.

ICE CREAM ROLL MACHINE

Power (Kw)	Output (Ltrs/Hr.)	Weight (Kg)	Dimension (mm)
1.1	50	55	650x650x880





BACK BAR CHILLER

Model	Doors	Temperature Range	Volume (Ltrs.)	Dimension (mm)
BB-1	1	0-10°C	130	600x520x900
BB-2	2	0-10°C	210	900x520x900
BB-3	3	0-10°C	320	1350x520x900



BC-300/430/400F BC-600/1000/1000S

UPRIGHT SHOWCASE

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
BC-300	220	300	0 ~ 10	68	620x595x1921
BC-430	220	430	0 ~ 10	85	620x690x2070
BC-400F	220	400	0 ~ 10	129	900x630x1856
BC-600	220	600	0 ~ 10	140	900x725x2030
BC-1000	220	1000	0 ~ 10	177	1200x730x2165
BC-1000S	220	1000	0 ~ 10	177	1200x730x2165

Features:

- Direct cooling system, with fan to even inside cold air.
- Double layers standard glass door for anti condensation.
- 1 inner cabinet light, one canopy light.
- Drain auto evaporation system.

WINE CHILLER

Model	Cooling System	Temp. (°C)	Loading Bottle	Dimensions (mm)
W-28	Fan	3-22	25-40	395x480x840
W-43	Fan	3-22	43-53	395x480x1020
W-75	Fan	3-22	75-95	595x580x1590
W-137	Fan	3-22	137-150	620x600x1590
W-192	Fan	3-22	192-220	620x680x1840

Features:

- Adjustable wood shelves.
- Tempered glass doors.
- Digital control.
- Inner LED light.
- Lock fitted.



VERTICAL

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimensions (mm)
2 Door	0.5	220	600	120	760x830x2070
4 Door	0.63	220	1000	1220	1220x780x2070



2 Door



4 Door

Features:

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.



WC-320/420/520

UNDER COUNTER

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimensions (mm)
WC-320	0.32	220	320	92	1500x800x810
WC-420	0.49	220	420	115	1800x800x810
WC-520	0.53	220	520	125	2100x625x865

Features:

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.

STATE OF INDEPENDENT PLATINUM



THE STATE OF INDEPENDENT PLATINUM
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www.stateofindependentplatinum.com

