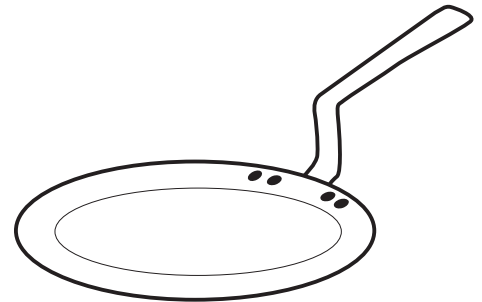


SOLIMO

Triply Stainless Steel Tawa











User Manual



Important Safety Instructions

- 1. **AVOID USING HIGH HEAT.** Overheating can damage the tawa and leave lasting stains, cause sticking and charring of food, and fuel wastage. Utilize medium to low heat - the tawa is designed to heat rapidly and hold heat well so high heat is not necessary.
- 2. The stainless-steel surface may change colour and develop a golden/brown hue after a certain period of time. This appearance cannot be cleaned off, but it does not affect the performance or cooking.
- 3. Refer the table below for the ideal time the tawa should be pre-heated without food (or with less than 1 tbsp of oil/butter/ghee).

Equivalent Heat Setting in Gas Stoves and Induction Cooktops

Diameter of Tawa	Heat setting in Gas Stoves	Maximum Pre-Heating Time	Heat setting in Induction Cooktops	Maximum Pre-Heating Time
 22 cm	 Small Burner, Medium flame	 3 minutes	 400 watts	 2 minutes
 26cm	 Big Burner, Medium flame	 4 minutes	 800 watts	 2 minutes

- 4. Make sure that the pre-heated tawa isn't kept empty for long.

Important Safety Instructions

- 5. **Do not use** the tawa in restaurants or catering on industrial burner, coal fire, oven, grill or on a heat source which cannot be adjusted to low and medium flame or a source where the flames spread past the tawa.
- 6. **Never** leave a hot tawa/hot oil/ flame/heat/frying food unattended. It can lead to accidents such as food or oil catching fire. In case of a fire, use a metal lid to cover the tawa. This will contain the fire.
- 7. While placing the tawa on the burner, make sure the tawa handle does not extend past the edge of the kitchen counter where it can be knocked off the cooktop.
- 8. **Do not** drop or hit the tawa. Do not use any metal utensils to stir the food or cut/chop on tawa with a metal knife or sharp object as these will damage the surface. Instead use spatulas made from the wood, heat-resistant nylon, plastic or silicone.
- 9. Make sure the tawa has cooled before putting it in water.
- 10. **Do not** wash tawa in dishwasher. Diswasher chemicals are harsh & can turn the mirror finish dull. It is recommended that you wash the tawa by hand.
- 11. Read and follow the guidelines in this manual.

How to use

Wash Before First Use

Remove the sticker/label. Remove any residual adhesive using a little vegetable oil. Before using cookware for the first time, wash in warm, soapy water, rinse and dry thoroughly.

Suitable Heat Sources

The tawa is safe for use on gas stoves, electric, electric coil, halogen, and ceramic cooktops. To determine if your cookware is induction compatible, look for the induction icon on the bottom of your pan. Ensure that the flame does not flare up on the sides of the tawa and the base does not come in contact with any dirt or grease on gas cooktops. The tawa should not be used on heat sources where the heat cannot be regulated, such as industrial burners, chulhas. The tawa conducts heat uniformly and retains it very well, so low to medium heat is sufficient. If pre-heating is necessary, refer the table on page 1 for the ideal time.

We suggest using high heat for boiling liquids only.

Use medium-high heat for searing, sautéing, frying, and stir-frying.

Use a medium heat setting for reducing liquids, pancakes, sandwiches, and omelettes.

Use low heat to warm foods, simmer or prepare delicate sauces.

Butter or Oil Test to Test Temperature





Use the 'butter test' to determine whether your pan is hot enough for sauteing. Simply wipe a dab of butter on the pan. If it bubbles briskly without burning, your pan is perfectly preheated.

Allow the oil or butter to heat for a minute before adding food to the pan.

How to use

Comparing Heat settings in Gas Stoves and Induction Cooktops

1. Below is the rough guide for the equivalent heat settings of small and big burners available in gas and induction cooktops. Experiment with heat settings from the appropriate table; start with medium heat and adjust as needed.

For 22 cm Tawa		For 26 cm Tawa	
 Gas Stove Small Burner	 Induction Cooktops in Watts	 Gas Stove Small Burner	 Induction Cooktops in Watts
High	1000	High	2000
Medium-high	600	Medium-high	1200
Medium	400	Medium	800
Medium -Low	200	Medium -Low	600
Low	100	Low	400

2. Induction cooktops heat up faster compared to other heat sources, so time required to heat fats (oil/butter/ghee) is less.

Note: Various induction cooktops may offer various settings in watts. You are requested to refer the cooktop manufacturer's instructions as the quality of induction cooktops and their respective heat settings may differ. Refer to the heat settings given in the above tables, and tweak them as needed for using the tawa on your stove/cooktop.