

## CY102 COOKWARE SET

240 mm | Tawa, Pan & Kadhai



 Billion

# CY102 COOKWARE SET

Welcome to the Billion product family! You are now a proud owner of a Billion 3-piece cookware set consisting of one fry pan, one tawa, and one kadhai with a matched glass lid.

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# 1. GENERAL PRODUCT DESCRIPTION



## SALIENT FEATURES:

- 3-coat PTFE non-stick coating (internal)
- 2-coat PTFE based paint with lacquer (external)

## 2. IMPORTANT INSTRUCTIONS

We recommend that all users read the following instructions carefully before using the appliance to ensure safe operation and long life.

- Do not cut or chop anything directly in the cookware as it may scratch the non-stick coating.
- Always use a low or medium flame (even when boiling water) to increase the life of the non-stick coating. Cooking on a high flame does not significantly reduce the cooking time, but higher temperature will reduce the life of the coating
- Do not let the flames reach the walls of the cookware. Use a small burner that is adequately matched to the size of the cookware. Flames should only reach the bottom of the cookware. Non-stick cookware should not be used for flambé.
- Do not immerse the heated cookware in water immediately after use as the base may get warped or the induction plate may come loose due to thermal shock. Wash the cookware only when it has cooled down to room temperature.
- Wash the cookware with a sponge or nylon scrubber only. Do not use any scrubbers containing abrasives (such as those used for stainless steel utensils made up of steel wool). They will damage the non-stick coating.
- While the non-stick coating is metal spoon resistant, it is not immune to scratches from sharp edges or high pressure. It is recommended to use a plastic or a wooden spoon. Do not use forks, knives or metal whisks.
- This cookware is not designed for oven or microwave use. It may damage the microwave and the cookware (if used in microwave mode), or the cookware handles (if used in the convection or grill modes).
- Do not keep acidic foods for long before or after cooking in the cookware. Shift them to storage containers at the earliest.
- Wash the cookware after every use. Merely wiping off the cookware with a cloth or paper napkin is not enough.
- Do not heat fat or oil in the cookware to the extent it smokes, burns or turns black. This will damage the coating.
- To heat milk, ensure it does not scorch by using a low flame until bubbles form around the edges.
- Do not put the empty cookware on flame or induction cooktop. Do not allow the contents to fully dry out.
- Non-stick coating is formulated not to chip or peel under normal household use. If particles from the coating are accidentally ingested, there is no danger as they are totally inert, non-toxic and totally innocuous to the human body.

Discolouration: Overheating and extreme temperature shock can cause brown or blue stains. This is not a defect in the product, but is a natural reaction of the coating due to this exposure, especially with empty cookware. This does not reduce the efficacy and performance of the non-stick coating. High iron content in the water used for cooking can also result in white spots - these can easily be removed with lemon juice or vinegar. However, do not expose the cookware to lemon juice or vinegar for extended periods of time.



## 3. USING THE PRODUCT

### 3.1 Attaching and removing the handles



The tawa and pan units have screw-on handles that are easy to attach. Use a standard screwdriver (not included) and the two screws (included).



Turn the tawa or pan upside down and hold the handle to the already riveted handle spur such that the screw holes on both are aligned. Place one screw each in the two holes.



Use the screwdriver to tighten the screws in the clockwise manner. Take care to not over-tighten the screws as it may damage the threads. If the handles feel loose or wobble, gently tighten the screws again by turning them with a screwdriver in the clockwise manner.

NOTE: To remove the handles, hold the tawa or pan upside down use the screwdriver to loosen the screws in a counterclockwise manner. After they are sufficiently loose, turn the tawa or pan right-side up carefully - the screws should fall off and the handle should detach. The handles are not intended to be removed and reattached multiple times, as this will result in wearing of the screw and their threads, making the handle loose over time.

## 4. OPERATION

### 4.1 Before first use

- Preparing: Remove all packaging material, labels, stickers and tags, including any protective pieces of plastic at the base of the handle.
- Cleaning: Wash the cookware thoroughly for the first time with a sponge or nylon scrubber and a mild detergent in warm water
- Conditioning: Heat each cookware on low flame for 30 seconds, then remove it from the flame. Spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess. This conditioning should be repeated regularly to maintain the performance of the non-stick coating

### 4.2 Preparation for use



If the cookware has not been conditioned recently, please condition it by heating it on a low flame for 30 seconds, then remove it from the flame. Spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess.



Ensure that the handle's screws are sufficiently tight, and do not wobble to prevent spillage and injury. If required, use a screwdriver to tighten the screws in a clockwise direction. Despite this, if the handles still feel loose, contact customer support who may advise for a replacement of the handles, or end of life for the cookware.



Non-stick cooking sprays are not recommended. If used, they will cause an invisible build-up on the surface which will adversely affect the non-stick properties of your cookware



Always dry the base of the cookware, especially if it's being used on a ceramic, a halogen or an induction hob, to prevent it from sticking to the hob.

## 4. OPERATION

### 4.3 Glass lids

- When removing a lid during cooking, tilt it to direct the steam away and keep your hands and face away from the vent.
- Do not use glass lids with cracks, chips or scratches and do not attempt to make repairs to a damaged lid. The glass could explode or implode and may cause injury.
- Do not put glass lids under cold water or cold work surface as this extreme temperature change can break the glass.
- Lids are not oven-safe and should not be used in an oven of any kind, with or without the cookware.
- The air vent in the lid is designed to ensure steam passes through it. Do not block it. If it is blocked, it may form a vacuum seal locking the lid to the cookware. In such a scenario, if the lid does not release itself after the cookware has cooled down, please contact customer care. Trying to pry open the lid may break it.

### 4.4 Handles and knobs

- While the handles and knobs are designed to be cool-touch, they can get hot under certain circumstances. Use oven mitts to be on the safe side. Ensure that the handles are not positioned over other hot rings or over a gas flame. Do not allow the handles to come in contact with direct heat or flames, and don't place them directly into an oven or hot grill - it may melt or burn the handle/knob
- If the handles or knobs feel loose or wobble, gently tighten the screws again by turning them with a screwdriver in the clockwise manner. Do not over tighten.
- Handles and knobs are not designed for use in any oven.

## 5. CLEANING & MAINTENANCE

### 5.1 Regular use

- Wash both the inner and the outer coatings of the cookware after every use. Do this only after the cookware has cooled down to room temperature. Merely wiping off the cookware with a cloth or paper napkin is not enough.
- Wash the cookware with a sponge or nylon scrubber only. Do not use any scrubbers containing abrasives (such as those used for stainless steel utensils made up of steel wool). They will damage the non-stick coating. Rinse and dry thoroughly.
- If food is accidentally burnt in the cookware, fill the cookware with warm water and mild soap and soak it for about an hour. After this, wash normally. Condition the cookware after it dries.
- Hard water may cause white spots due to develop but these can easily be removed with lemon juice or vinegar. However, do not expose the cookware to lemon juice or vinegar for extended periods of time.
- Do not expose the cookware to water for extended periods of time as this may damage the rivets holding the handles.
- If the cookware is washed in a dishwasher, the outer coating and any aluminium fixings may become dull and discoloured due to the action of certain detergents. This does not affect the performance of the cookware. Avoid leaving the cookware in the dishwasher after the wash cycle has finished.

### 5.1 End of life

If the food begins to “stick” to the cookware, it may be a sign that the non-stick properties have been weakened. This could happen if the cookware was overheated, not conditioned regularly enough, if food has been burned in the cookware, or if there’s a build-up of residue in the cookware.

In such a scenario, we recommend replacing the cookware.



## 6. SPECIFICATIONS

We recommend that all users read the following instructions carefully before using the appliance to ensure safe operation and long life.

- Base material: 1100 series aluminium alloy (>99% purity)
- Induction base material: Stainless steel
- Internal coating: 3 coat PTFE non-stick, PFOA free, metal friendly
- External coating: 2 coat PTFE based paint with lacquer
- Handles: Bakelite with metal trim, easy-screw with two screws, riveted mount, cool-touch
- Glass lid: toughened
- Country of origin: India

## WARRANTY DETAILS

Please refer to the separate warranty statement



## LEGAL

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Manufactured by:

Flipkart India Pvt Ltd, with registered office at 447C, Koramangala Industrial Layout Block 4, 12th Main, 1st A Cross Road, Bangalore - 560034

Specifications are subject to change without notice due to continuous improvement programs