

# KENT Hard Anodised COOKWARE

Switch to healthy cooking

Induction friendly

User Manual



\*T&C Apply



QUICK &  
UNIFORM  
HEATING



HIGH HEAT  
RESISTANT



MADE FROM  
HINDALCO  
ALUMINIUM



NON-TOXIC,  
NON-STAINING  
& NON-REACTIVE  
SURFACE

# Welcome to KENT

Dear Customer,

At the outset, allow us to thank you for your trust in **KENT Healthy Cookware**. At KENT, we take pride in our reputation for quality products and industry-proven performance. We are certain that your decision to own a **KENT Hard Anodised** Cookware will go a long way towards cooking healthy and delicious food and to keep you and your family in good health. We are confident that you will be satisfied with its performance, as it will serve your need for healthier food and the preservation of nutritional values of your food without any compromise.

This guide will help you in getting the best out of your cookware. Please go through the manual to familiarize yourself with its operation, maintenance, and cleaning. With its robust build and quality, you can look forward to years of trouble-free service.

In case you require any further information, please contact your nearest **KENT** dealer or branch.

Happy Cooking!

**KENT Healthy Cookware**

## KENT HARD ANODISED COOKWARE

**KENT Hard Anodised Cookware** is designed to maximize the benefits of cooking in hard anodised cookware while minimizing the drawbacks of leaching or reacting with acidic food that are typically attributed to regular aluminium cookware.

**KENT Hard Anodised Cookware** is crafted from high-grade aluminium, which is further hard anodised to make it non-reactive to acidic ingredients and doesn't scratch easily. The hard coating on top of the aluminium acts as a barrier between food and the base metal. The outer surface of **KENT Hard Anodised Cookware** is anodised to create a hardened layer that can serve you up to 10 years or even longer, providing consistent performance. It can withstand high temperatures, ensuring its durability and reliability in the kitchen. Each piece is equipped with injection moulded cool-touch handles, designed with your convenience in mind.

## BENEFITS OF KENT HARD ANODISED COOKWARE

**KENT Hard Anodised Cookware** allows you to cook delicious, healthy, and nutritious food hygienically, quickly, and easily within minutes.

1. KENT Hard Anodised Cookware is non-reactive to acidic ingredients and cooks with minimum oil
2. Its non-toxic & non-staining surface, makes it ideal to cook healthy food.
3. Works on Induction as well.
4. Its thick base makes it sturdy, durable, and convenient.
5. Spreads heat evenly & cooks at 2x faster speed.
6. High heat resistant
7. It doesn't scratch easily and lasts up to 10 years.
8. Cool-touch Injection Moulded handle for easy cooking.

### Suitable for:

- Deep-frying pakoras, puris, samosas, french fries, etc.
- Making soup, stew, poha, korma, etc.
- Cooking various veg and non-veg items
- Making desserts like rabdi, halwa, sewaiyaan, kheer, etc.

## Important Points to Remember

1. DO NOT USE HIGH HEAT unless boiling liquids or heating oil for frying. The cookware could get permanently stained and harmed from overheating. Food may stick and burn from excessive heat, which also wastes fuel. Use medium to low heat because the cookware absorbs heat effectively and heats up rapidly.
2. DO NOT DRY HEAT. Always put food, water, or oil while heating the cookware. Follow the below table while pre-heating small quantity of oil/ ghee/ butter in the cookware.
3. Use caution while using cookware on a chulha, industrial burner, or other heat source that cannot be controlled to low or medium heat or whose flame extends past the base of the cookware.
4. Hold onto the handles of the cookware tightly as you place or move it on the burner to ensure that there is no chance of the cookware slipping or toppling.
5. The cookware should not be placed in a hot oven or under a broiler or grill.

6. A hot cookware, heated oil, flame and heat should always be treated with caution. Keep an eye on everything you're frying. Have the lid on standby to cover the cookware in case oil or butter catches fire. Never put water on fire since doing so could make it worse.
7. Always keep the minimum level of oil/ ghee/ butter at the prescribed quantity to avoid accidents.
8. Never put anything into the cookware from a height, especially if it contains hot oil or butter. To prevent spilling, carefully place the food in the cookware.
9. Always position the cookware with its handles parallel to the kitchen counter.
10. Never hit, drop, or chop on or in the cookware with a metal knife or other sharp items as this may produce scratches on the surface. Use a spatula made of wood, heat-resistant silicone, or nylon.
11. Allow the cookware to cool first before putting it in the water.
12. Always HAND WASH the cookware.

## How To Use:

### Before Use:

Remove the label or sticker. Use a little vegetable oil if necessary to get rid of any sticky leftovers. Wash it using your hands in warm soapy water, then rinse and pat dry.

### Suitable Heat Sources:

KENT Hard Anodised Cookware is suitable for household gas and also works on induction. Use only on sources of heat that can be controlled to low and medium heat. Using **KENT Hard Anodised Cookware** on an industrial burner or coal fire is strictly not advised. Use a burner that is appropriate for the size of your cookware; flames shouldn't extend past the cookware's base.

### Prevent Sticking

Only boil liquids and heat deep-frying oil over high heat. Avoid overheating the cookware as this might lead to food sticking and burning. If you see that the food is burning, especially when frying, lower the heat.

### Avoid Scratching & Damage

Use a wooden, silicone, or heat-resistant nylon spatula or tool. Metal objects will leave marks and scratches on the surface. It's possible for scratches or marks to develop after use. Performance is unaffected by these signs of regular wear and tear. Never use a knife or other sharp objects, such as the edge of a metal spatula to cut, chop, or hit the cookware. Avoid dropping the cookware or hitting it with anything sharp or hard.

## How to Clean

1. Immediately after cooking, remove any remaining oil from the hot cookware using a paper napkin or muslin cloth. Be careful to shield your hands from the hot cookware with enough paper or cloth. Before washing, let the cookware cool.

2. Use a dishcloth, sponge, or plastic scrubber, and wash the cookware thoroughly in hot water after each use. Non-abrasive, chlorine-free kitchen cleaners like "Vim" bar or "Odopic" powder work well. Use of steel wool, abrasive scrubbers, caustic or caustic cleaning powders or bars, oven cleansers, bleach, or floor cleaners is not recommended. With a gentle, clean cloth, completely dry the area. Put the Cookware in hot water for approximately 10 minutes and clean with a chlorine-based cleaner for tough stains.
3. If food is severely burned or stuck on the cookware, the following approach may assist loosen food particles and simplify cleaning. Pour enough water into the cookware (not quite to the top) to cover the burned food. On a high heat, bring to a boil. Then, cook for 10 minutes on low heat. Let it cool. Drain the water. Use a plastic scrubber and a non-abrasive, chlorine-free kitchen cleaner, such as "Vim" bar or "Odopic" powder, to clean. Then rinse with water.

## General Cooking Tips

1. KENT Hard Anodised Cookware evenly and effectively conducts heat. Food may stick and burn from overheating, which also wastes fuel and stains the cookware. Cooking on lower heat will result in using lesser oil and prevent sticking.
2. Lower the heat level and cook the food for a longer period if you find that it isn't browning or attaining the colour you want as a higher heat setting results in burning.
3. Before starting to cook, foods that have been taken out of the refrigerator should be brought to room temperature. Never add oil to damp cookware. Never use damp hands to add food to hot oil.
4. Less liquid is required to cook, thanks to the excellent heat distribution and heat retention of the cookware. Vegetables cooked with this method have a richer flavour and are healthier.
5. Add only a few pieces at a time for browning. As a result, food browns quickly and the oil or fat can maintain a high temperature. This makes turning for uniform browning simpler. When too much food is put at once, the temperature drops, steaming the food and preventing it from browning. Never drop food into hot oil from a height to splatter it, and also avoid getting your hands too close in case the oil splatters. Food should be gradually added from the cookware's edges.



Marketed by:

**KENT RO SYSTEMS LTD.**

E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.

E-mail: [sales@kent.co.in](mailto:sales@kent.co.in)

**Manufactured by:**

**GARG MACHINE TOOLS**

Focal Point, D-64,65, Mandi Gobindgarh,

Fatehgarh Sahib, Punjab, 147301

**For customer complaints,**

**contact our Customer Care Officer at:**

E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.

Call: 92-789-12345

E-mail: [service@kent.co.in](mailto:service@kent.co.in) or visit us at [www.kent.co.in](http://www.kent.co.in)