

● **RASOISHOP.COM**

---

# **BAKE & COOKWARE**

- **Cookware** and **Bakeware** are types of food preparation containers commonly found in a kitchen

## **BAKE WARE**

- Bakeware comprises cooking vessels intended for use inside an oven. Some utensils are both cookware and bakeware.
- Different types of bake ware used for baking are Aluminum , Anodized , Glass , insulated , Non stick , Silicone , Tinned Steel , Diff sizes and shapes of Pan

# BAKING AND MIXING BOWLS

- Round bowls of varying sizes that are used for combining food ingredients when preparing recipes.
- Mixing bowls are made of plastic, ceramic, glass, copper, and stainless steel that range in size from 4 inches in diameter to over 16" in diameter



## **BEST FOR**

- Mixing , Beating , Mixing dry ingredients

## **CONSIDER THIS**

- smallest sized bowls are commonly used for mixing small quantities or beating eggs.
- Larger bowls are most often used to prepare medium amounts of sauces or for mixing dried ingredients. The larger bowls are traditionally used to mix batters, beat large volumes of eggs, prepare whipping cream, or mix salads and dressings.
- When selecting bowls, locate sizes that will easily hold amounts sufficient for the type of recipes commonly prepared. Make sure the bowls purchased have markings on the side to indicate various levels of amounts, such as 2, 4 or 6 quart levels. The bottom of the bowl should be flat to keep the bowl from tipping or rocking when mixing ingredients.

# BAKING MOULDS , PANS



- A hollow container used to give shape to molten or hot liquid material when it cools and hardens

## **BEST FOR**

- Baking of Cake , Muffins , Breads and other bakery products

## **CONSIDER THIS**

- Many basic cake recipes use traditional round layer cake pans that are either 8 or 9 inches in diameter. The pans should be at least 2 or 2½ inches deep so that the batter doesn't overflow. Choose pans with no seams on the inside and a good, heavy feel to them
- Loaf pans are used for most quick bread recipes. The most useful sizes are a 9¼ x 5¼ x 2½ inch loaf pan for larger loaves and 8½ x 4½ x 2½ inch loaf pan for smaller loaves. Darker loaf pans are good for crusty yeast breads; however light aluminum is best for sweet and quick breads so they don't over-darken
- Cupcake and Muffin pans are a rectangular metal baking pan with six or twelve cup, used to bake both muffins and cupcakes. Muffin pan sizes are typically mini, standard, and jumbo sized. A standard muffin pan has 12 cups, each measuring about 2¾ inches at the top and 1-3/8 inches deep. Mini muffin pans normally have either 12 or 24 cups and measure about 1¾ inch across the top and ¾ inch deep. Jumbo muffin pans normally have 6 cups, and measure 3-3/8 inches across the top and 1¾ inches deep.



# *COOKWARE*

---

**Cookware** are types of food preparation containers commonly found in a kitchen. Cookware comprises cooking vessels, such as saucepans and frying pans, intended for use on a stove or range cook top.

Diff Types of Cookware are as under:

Aluminum

Non Stick

Stainless Steel

Porcelain

Hard Anodized

# Frying Pans



- frying pan/ frypan, or skillet is a flat-bottomed **pan** used for **frying**, **searing**, and **browning** foods. It is typically 200 to 300 mm (8 to 12 in) in diameter with relatively low sides that flare outwards, a long handle, and no lid.

## **BEST FOR**

- Frying , Searing and Browning Foods

## **CONSIDER THIS**

- **For Electric Ranges**

Frying pans with a thick and heavy bottom work best on electric ranges – and remember the smaller the number of the metal's gauge, the heavier the pan.

- **For Gas Ranges**

Gas ranges produce a lot of heat quickly. Because of this, a pan that can direct the heat evenly is essential. Frying pans constructed with cast iron, copper or aluminum perform well on gas ranges as these materials are all highly conductive and heat evenly. Look for a frying pan that has cool touch handle construction.

- **For Induction Ranges**

When selecting a frying pan for use on an induction cook top, be sure to pay attention to the type of metal the pan is made of. The metal must be magnetic in order to work with an induction cook top. Because of this, aluminum, glass and ceramic cookware should not be considered.

# Grill Pans



- A grill pan is a cooking pan designed to facilitate indoor grilling on a stove top. Convenient and functional, a grill pan is used to cook foods with little to no oils and to give vegetables and meats the classic grill lines at any time of the year

## **BEST FOR**

- Making Grill Food
- firm vegetables, fish and seafood, poultry, burgers, franks

## **CONSIDER THIS**

- Purchase a grill pan with a long and heat-resistant handle to allow you to handle it with ease.
- Pick a grill pan with a hard-anodized exterior surface, which will protect it from chipping and cracking over time
- Look for a non-stick grill pan if you desire a pan that facilitates quick cleanup. Simply pour a bit of oil onto the grill pan's non-stick base to prevent food from sticking to the surface.

# Idli & Dhokla Cooker



- Idli and Dhokla Cooker is used to make steamed idli and dhokla as its good for health as it's a oil free snack.

## **BEST FOR**

- Making Steam and oil Free Dhokla and Idli

## **CONSIDER THIS**

- Multiple usage as a steamer idly pot and dhokla cooker, Only brass or stainless screws used to prevent any rusting and keeping your food hygienic.
- Multipurpose cookware will be helpful in making steam items easily

# Kadhai



- a bowl-shaped frying pan with two handles used in Indian cookery
- is a type of thick, circular, and deep cooking-pot, Today they can be made of stainless steel, copper, and non-stick surfaces, both round and flat-bottomed.

## **BEST FOR**

- Karahi serve for the shallow or deep frying foods to make food more tastier

## **CONSIDER THIS**

- Base of the cookware must be flat. You can't use the curved base cookware in induction heaters, hence the typical Indian cookware "*Kadai*" is not suitable for induction cooking.
- This product is available in myriads of designs and styles to suit the specific requirements of the client. different sizes ranging from 180mm, 200, 220, 275, 300, 350, 400, 450 and 500mm.

# Pressure Cooker



- an airtight pot in which food can be cooked quickly under steam pressure

## **BEST FOR**

Boiling , Cooking Pulses , Proteins and vegetables

## **CONSIDER THIS**

- To Select The Right Model For Your Needs section to determine the type and size of pressure cooker
- Pressure Regulator , Weighted Valve , Spring valve , Cover inter lock , Cooking Rack , Pressure Release , Handles , Base , Warranty Cost are features that should be considered

# Sauce Pan



- a metal container of moderate depth, usually having a long handle and sometimes a cover, for stewing, boiling, etc.

## **BEST FOR**

- Simmering and Boiling

## **CONSIDER THIS**

- Before selecting the sauce pan for kitchen please note what is exact purpose and use of the product
- Which material will be preferred Aluminum , Anodized aluminium , Cast iron, Copper , stainless steel according to use induction purpose , Gas stove purpose
- We often see references to the gauge of the metal used for the cookware. This refers to the thickness of the metal, and the smaller the number, the thicker and heavier the piece will be

# Tawa



- A **tawa** , is a large, flat or convex disc-shaped griddle made from metal, usually sheet iron, cast iron, sheet steel or aluminium It also sometimes refers to ceramic griddles.

## BEST FOR

- *tawa* is used to cook a variety of leavened and unleavened flatbreads like bread, roti, chapati, paratha, chaap, Pav Bhaji, chaat, dosa

## CONSIDER THIS

- Don't go for cheap tawa go for high quality Look for a trustworthy brand, especially one that you have used in the past and are very satisfied with
- Most nonstick cookware is made for low and medium heat cooking. Too high a heat can wear down or blister the finish, as well as cause pans to warp. To maintain your pan and increase its lifespan, follow the manufacturer's instructions regarding cooking heat.