



# SARAL<sup>®</sup> Cookware

Hard-anodized

## Rhino<sup>™</sup>



Capacity	Product Code
Tawa 225 x 3mm	CT225
Tawa 250 x 3mm	CT250
Tawa 275 x 3mm	CT275
Flat Tawa 265 x 3mm	FT265
Deep Fry Pan 225 x 3mm	DF225
Deep Fry Pan 255 x 4mm	DF255
Deep Fry Pan 295 x 4mm	DF295
Kadai 235 x 2.5mm	KD235
Kadai 250 x 3mm	KD250

### Comparison Between Hard anodized and non stick cookwares

SARAL RHINO HARD ANODIZED COOKWARE	NONSTICK COOKWARE
Cook at varying temperature (High or Low)	Only low temperature cooking.
Use any type of spatula (Metal/Wood)	Only wooden spatula can be used. Use of metal spatula would scratch and wear the nonstick coating.
Easiest to Clean.	Delicate to Clean.
For cleaning, use any cleaning powder.	Only cool liquid soap can be used for cleaning.
Use Abrasive pads for cleaning.	Abrasive pad cannot be used for cleaning.
Highly durable.	Less durable.
No peeling problems.	Coating may peel off.
Highly fuel-efficient as it heats faster.	No fuel saving.
Retains heat well.	No heat retention.
Less oil. Requires oil.	Non Stick.



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