



NON-STICK  
EARTHENWARE  
(TAWA)

**INNOVATOR**

Mansukhbhai Prajapati | Gujarat

## PROBLEM ADDRESSED

Non Stick coated Tawas are essential part of kitchen to prepare south Indian and low oil food but the conventional Non Stick coated tawas are made up of metal, it is costly and its life is about one year. Clay based tawas were not even thought off for rural populations.



## PRODUCT

Innovator came out with innovative solution and made a fusion of traditional and modern technology and made Non stick earthenware (Tawa). He used black Non Stick because black colour is a good heat absorber that is good for the cooking.

## TECHNICAL DETAILS

- Material: Clay.
- Clamps made from stainless steel.
- Diameter : 8", 9" & 10".

## SALIENT FEATURES

- Non-stick coating provides low oil cooking facility.
- Non-stick surface prevent to sticking of food at bottom.
- Food grade Non Stick gives a healthy food.
- Clay generates a unique taste to the food.
- Life of Non Stick is equal to conventional coated tawas.
- Cheaper cost makes it affordable.

## AWARDS AND RECOGNITION

Innovator has won National award in NIF's Fifth National Biennial Grassroots technological Innovations and Traditional Knowledge Awards, 2009.

