

GLASS LIDS

Remove all labelling from product and wash in hot soapy water with a sponge or cloth.

Our glass lids have been specially treated to make them more durable and stronger than ordinary glass. However, they are not unbreakable. If dropped or struck, the glass may weaken and could at a later time shatter into many small pieces without apparent cause. This behaviour is characteristic of impact resistant glass.

NONSTICK FRYPANS

Remove all labelling and wash in hot soapy water with a sponge or cloth. Pre-condition frypan before use by coating the inside surface with a very thin film of oil.

Always cook on a moderate heat. Avoid high temperatures. Do not overheat the pan when empty. High temperatures waste energy, spoil food and damage the coating.

To prolong the life of the nonstick surface, we highly recommend the use of silicone, plastic or wooden utensils. Metal utensils should be avoided or at least used with the utmost care. Never cut food inside frypans.

Our nonstick frypans are dishwasher safe, however, if you hand wash the frypan in hot soapy water with a sponge or nylon scrubbing brush after each use, then rinse and dry it, this will prolong the life of the nonstick surface. Do not use steel wool or abrasive powders to clean the nonstick surface.

The handle must not be directly exposed to the heat. Make sure the flame remains underneath the frypan.

Slight discolouration or blackening does not affect the quality of the nonstick surface.

NONSTICK SAUCEPANS

Remove all labelling and wash in hot soapy water with a sponge or cloth.

Warm saucepan gradually before adding food. Instant high heat can damage the nonstick surface.

To prolong the life of the nonstick surface, we highly recommend the use of silicone, plastic or wooden utensils. Metal utensils should be avoided or at least used with the utmost care. Never cut food inside saucepans.

Our nonstick saucepans are dishwasher safe, however, if you hand wash the saucepan in hot soapy water with a sponge or nylon scrubbing brush after each use, then rinse and dry it, this will prolong the life of the nonstick surface. Do not use steel wool or abrasive powders to clean the nonstick surface.

The handle/s must not be directly exposed to the heat. Make sure the flame remains underneath the saucepan.

Slight discolouration or blackening does not affect the quality of the nonstick surface.

STAINLESS STEEL COOKWARE

Remove all labelling and wash the product in hot soapy water. Rinse and dry thoroughly.

Always ensure handles are secure before use. Do not leave handles over direct heat and ensure gas flames do not extend up the side of the product.

Never leave cookware unattended, allow to boil dry or put empty cookware on a hot burner. If this happens, do not try to pick up the product. Switch off the heat if it is safe to do so and allow the product to cool naturally.

Always allow product to cool down after use, particularly before washing. Do not place hot cookware directly into cold water. Do not leave cookware fully immersed in water. Stainless steel cookware is dishwasher safe, however, drying it thoroughly will avoid spotting. In time, regular dishwasher use may dull polished finishes.

Cook on low to medium heat for best results. High heat should only be needed for pre-heating or browning meats. Most damage to cookware occurs due to overheating. Overheating or letting the product boil dry will cause bronze, blue or rainbow tints on the stainless steel surface. Although harmless, these tints can spoil the appearance of the product and can be removed with stainless steel cleaners.

White film on the inside of stainless steel cookware is caused by minerals in water or from starch in food. Remove by rubbing with a sponge that has been dipped in lemon juice or vinegar. (Salt can cause white spots or pit marks to form on stainless steel, which cannot be removed. To avoid this, salt should be added to cooking water after it has come to a boil.

NONSTICK ROASTING DISHES

Remove all labels and wash the roasters in warm soapy water.

To prolong the life of the nonstick surface, we highly recommend the use of silicone, plastic or wooden utensils. Metal utensils should be avoided.

Never cut food inside the roasters.

After use, we recommend you wash the roasters with warm soapy water. Do not use steel wool or abrasive powders to clean the nonstick surface. The roasters must always be completely clean and dry before it is put away.

NONSTICK BAKEWARE

Remove all labelling from product and wash in hot soapy water with a sponge or cloth.

To prolong the life of the nonstick surface, we highly recommend the use of silicone, plastic or wooden utensils. Metal utensils should be avoided. Never cut inside the product.

Always allow product to cool before cleaning. Do not use steel wool or abrasive powders to clean the nonstick surface. Simply wipe clean with sponge or cloth.

Silicone soft grip handles are not cool touch and the use of oven mitts is highly recommended.

This range of products are not suitable for microwave ovens or stovetop use.

SILICONE BAKEWARE

Quick and easy to use and of course highly flexible. This range of silicone bakeware is the perfect way to prepare and store so many great dishes.

Before first and after each use, wash with warm soapy water or place in dishwasher. Ensure each mould is completely dry before use or storing. Do not use abrasive cleaners, scouring pads or steel wool.

Do not place silicone bakeware under or over direct heat – on a hot gas ring or electric hob or under a grill. Use nylon, plastic or wooden utensils to remove or cut foods from the moulds. NEVER use sharp metal objects.

BATTERY OPERATED GRINDERS

Do not overfill the container base. Fill up to 80% full of pepper or salt for smooth operation. To avoid corrosion and ensure good contact, always wipe the opening of the lower housing after filling to ensure that the two copper contacts remain free of salt or pepper.

Only use with AAA size batteries. For best result, we recommend the use of alkaline batteries of the same brand. Do not leave any dead batteries inside the grinder, they will corrode and damage the product. Always replace all six batteries at the same time. Do not use old and new batteries together. To clean, wipe the grinder with a dry cloth. Never place the grinder in the dishwasher or immerse it in water. Ensure that the battery contacts do not become wet.

Useful hints

1. If the grinder fails to function:
 - Check whether the batteries have been inserted correctly and are making good contact;
 - Whether there is enough pepper or salt in the lower housing of the grinder;
 - Turn the grinder upside down, tap lightly to release any jammed pepper or salt in the grinding mechanism.
2. If grinding slows down you should replace the batteries.

CERAMICWARE

Before first use, remove all labelling from product and wash in hot soapy water with a sponge or cloth. Silicone soft grip handles are not cool touch and the use of oven mitts is highly recommended. To prevent chipping or breakage, do not drop, over-stack or hit against a hard object. These group of products are not intended for stovetop use. Do not heat an empty product in a microwave oven. It may become too hot to handle, crack or break.

NONSTICK CASTWARE

Remove all labels and wash your product in warm soapy water. Pre-condition frypans before first use by coating the inside surface with a very thin film of oil.

Warm product gradually before adding food. Instant high heat can damage the nonstick surface. Handles must not be directly exposed to heat. Make sure the flame remains underneath the product. To prolong the life of the nonstick surface, we highly recommend the use of plastic or wooden utensils. Never cut food inside the product.

Do not use steel wool to clean the nonstick surface. This product must be completely clean and dry before it is stored away. Some signs of wear and tear may become visible on the nonstick coating. This is normal and does not affect the qualities of the nonstick.

Our castware is not suitable for induction cooking or dishwasher use.

CAST IRON ENAMEL

Remove all labelling and wash the product in hot soapy water. Rinse and dry thoroughly. Do not leave handles over direct heat and ensure gas flames do not extend up the side of the product. Never leave cookware unattended, allow to boil dry or put empty cookware on a hot burner. If this happens, do not try to pick up the product. Switch off the heat if it is safe to do so and allow the product to cool naturally.

Always allow product to cool down after use, particularly before washing. Do not place hot cookware directly into cold water. Do not leave cookware fully immersed in water.

To prolong the life of the enamel coating, use only wooden or plastic utensils. The use of metal utensils is not recommended. Never cut food inside the cookware. If the product is dropped or knocked against a hard surface, the enamel coating may chip or break, however, is still safe to use.

This product is not recommended for dishwasher use and the use of oven mitts is highly recommended.

ALFRESCO BBQ MESH FRYPANS / BASKET

Wash prior to first use. These products are dishwasher safe.

For best results, allow the BBQ Mesh Frypans/Basket to pre-heat by placing on hot grill/bbq for approximately 30 seconds.

Carefully place food into BBQ Mesh Frypans/Basket and cook following recipe directions.

The BBQ Mesh Frypans/Basket will naturally darken after each use. Use a kitchen brush between uses to remove food build-up from mesh.

Always use a heat resistant oven mitt/glove or pad when handling the BBQ Mesh Frypans/Basket or placing on surfaces.

The BBQ Mesh Frypans/Basket should not be placed directly on non-metal bbq/grill side tables.