



CARE & HANDLING

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COOKWARE

- Prior to first use remove all stickers and labels, then wash in soap and hot water
- Do not leave cookware on heating element without food or liquid
- Always allow cookware to cool before washing
- Direct application of salt to cookware can cause pitting. Add salt after ingredients are placed in cookware
- Acidic products such as tomatoes and saline solutions can be corrosive and should not be stored in cookware
- Do not soak cookware with disinfectants or chlorine solutions for long periods of time and always follow the instructions of chemical manufacturers
- Life of cookware will be prolonged if washed by hand in soap and hot water. Good appearance will be prolonged by always scrubbing in the direction of the grain of the metal
- After washing, rinse well and leave to drip dry

NON-STICK COATINGS

- Cookware with non-stick coatings are best washed in soap and hot water once cooled down. Dry immediately
- To prolong the life of coating, place soft liner between pans when stacking
- Do not use metal utensils

SEASONING STAINLESS STEEL AND ALUMINUM COOKWARE

- For best results stainless steel and aluminum cookware should be seasoned before first use
- After cleaning and drying, coat the cookware lightly with vegetable oil or a small amount of shortening
- Place on medium heat burner for 10-15 minutes until light smoke appears
- When oil turns a deep brown turn off heat and allow pan to cool
- Wipe off excess oil with a paper towel

CARBON STEEL COOKWARE

- **Thermalloy® Carbon Steel** Cookware is pre-seasoned and ready for use after rinsing in hot water only
- To re-season, see stainless steel and aluminum instructions

CAST IRON COOKWARE

- **Thermalloy® Cast Iron** Cookware is pre-seasoned and ready for use after rinsing in hot water only
- To re-season, see stainless steel and aluminum instructions

COMBI OVEN ACCESSORIES

Utensils:

- Always recommended to use silicone, plastic or wooden utensils when working with items that have non-stick coatings
(All except, 576211, 576213, 576212 and 576204)
- Avoid using sharp tools such as knives or any other metal utensil, doing so may scratch the surface compromising the non-stick coating.

Cleaning:

- Items with non-stick coatings are not recommended to be washed in commercial dishwasher (hand-wash highly recommended), exposure to high heat and strong detergents can degrade the coating over time
- Use only soft cleaning tools such as soft sponge, microfibre cloth or non-abrasive scrubber
- Avoid using steel wool, scouring pads or any other abrasive cleaning tool
- Allow items to cool down before washing, not doing so may result in the item warping and/or causing damage to the coating.
- Avoid soaking items with non-stick coating for long periods of time. If needed soak for 10-15 minutes in warm soapy water and use gentle cleaner solutions

Storage & Maintenance:

- Store accessories separately or with protective layers (e.g., cloths, paper towels) between them to prevent scratches
- Do not place heavy items on the surface during storage as they may damage/scratch the surface.
- Inspect the non-stick coating regularly for signs of peeling, chipping, or wear. Discontinue use if damage is present and replace accessories if the coating is compromised

WOOD SERVING BOARD

OIL FINISH

To clean simply wipe over the surface with a damp cloth or wash in warm soapy water, do not soak. Recommended to regularly oil to keep from drying out. Do not clean in the dishwasher. Handwash recommended.

VARNISH FINISH ACACIA WOOD

To clean simply wipe over the surface with a damp cloth or wash in warm soapy water, do not soak. Do not clean in the dishwasher. Handwash recommended.

MAPLE WOOD BOARD

Wash with a wet soapy cloth each time you are done using your cutting board. Wipe any excess with a dry cloth, dry immediately. Leaving your board on the counter wet may cause it to warp.

- To disinfect, use lemon juice or a mixture of equal parts of water and white vinegar - lightly spray on board or apply with wet cloth. Wipe any excess with a cloth and dry immediately
- Apply 3 - 4 tablespoons of mineral or vegetable oil before first use and repeat approximately every four weeks
- Never submerge board in water
- Never wash board under running water
- Never use dishwasher
- Never leave board close to a heat source

STAINLESS STEEL FLATWARE*

Careful handling will prolong the life and lustre of your steel flatware, as it is highly resistant to stain and corrosion. Properly soak, wash, rinse, and dry:

1. Remove all food remnants immediately after use.
2. Wash in hot water with a non-abrasive, non-corrosive cleaning agent.
3. Pre-soak in a plastic or stainless steel pan, using a non-abrasive pre-soak compound.
4. Rinse with water at least 180°F / 82°C. Water softener may be required if using water with high mineral content.
5. Dry immediately.

**WARNING: When dishwashing in low temperatures, avoid using a high concentration of bleach, as this sanitizing agent will attack most metal flatware. Never store the flatware when wet or damp.*