

PRODUCT
CARE & GUIDANCE



Product Care & Guidance

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Product Care & Guidance

CERAMICS



PRODUCT OVERVIEW

GenWare ceramics are oven, microwave, freezer and dishwasher safe with a suitable temperature range between -40°C to 250°C. We also offer edge chip warranty on selected lines. In order to ensure the life of your products, we recommend adequate stock to ensure correct rotation and careful handling will extend the life of your products when in service and provide greater value over the life of your GenWare ceramics. In order to reduce the possibility of thermal shock which can cause damage to your products, we recommend you do not subject the product to sudden extreme changes in temperature such as direct from a freezer to a hot oven or grill.

Our matt glazed and coloured products will tend to show wear and tear to a greater degree than standard glazed white items. The better you take care of your products, the longer these will last. Like all matt glazes, cutlery could mark it. If you are uncertain which products will give you maximum performance, we recommend asking the advice of your GenWare distributor.

DISH WASHING

To avoid this unnecessary damage and to preserve the appearance of your products, we recommend the following as a guide for washing our ceramic items. We recommend following the manufacturer's guidelines for wash temperature, rinse cycle and detergent dosage. Assess water hardness and make sure water softeners are used if required.

Wash before using for the first time and ensure items are washed promptly after each use. Use plastic or rubber scrapers to remove excess food residue before washing, as metal utensils or abrasives may damage the glazed surface. Never wash cutlery or other metal items amongst ceramic products; these should be washed separately in our specially designed cutlery baskets.

STORAGE

Wherever possible, use the appropriate racks for storage. Make sure that handles/spouts do not knock together when stored as this can cause wear and damage to the products glaze. Contact with metal surfaces and other metal products should be kept to a minimum to reduce metal marking and abrasion with metal counter tops. This can be reduced by using plastic or rubber mats to line metal surfaces.

QUICK GUIDE



Dishwasher Safe



Freezer Safe



Oven Safe



Microwave Safe



Edge Chip Warranty
*On Selected Lines



Temperature Range

GenWare products are manufactured to provide the robustness and durability required for maximum performance in the hospitality and foodservice industry. We want you to be confident in your purchase and gain the maximum life and value from your GenWare products, so we have compiled the following guidelines to assist you. However, should you have any further questions, please contact your GenWare distributor directly. We recommend for all of our products that are intended to come into contact with foodstuffs to remove any labels or packaging and to wash, rinse and dry before first use.

Product Care & Guidance

GLASSWARE



PRODUCT OVERVIEW

Hot drinks glasses:

To prolong the life of hot drinks glasses and reduce the risk of thermal shock, ensure the glass is at room temperature prior to use. These glasses are suitable for lattes and hot chocolates served at a maximum temperature of 65°C. Using the glasses at higher temperatures increases the risk of thermal shock. We do not recommend using boiling water.

All glasses:

Do not put cold liquids straight into hot or warm glasses as this can cause cracks

DISHWASHING

Our range of glassware is designed to be washed in commercial glasswashers, except our double walled glasses, which should be hand washed only.

To ensure the on-going quality of the product we recommend the following.

All new glasses should be washed before first use.

Glassware should not be washed at temperatures above 60°C as this can cause debris to be baked onto the glasses during the washing process.

Glasses that are found to have been cracked or chipped in use should be disposed of and not placed into the dishwasher.

Non-caustic detergents should be used as caustic detergents can damage and dull the surface of the glass.

STORAGE

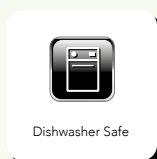
To avoid damage to glassware when not in use, we recommend storing glassware in correctly sized compartment glass racks. Please see 'GLASS RACK SIZING GUIDE' page for glass and rack measurements.

Do not stack glassware that is not recommended as stackable.

Do not store or place cutlery in glasses as this can damage and mark the surface of the glass.

Please ensure you have the exact glass height and the diameter of the glass at its widest point.

QUICK GUIDE



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Product Care & Guidance

GLASSWARE: GLASS RACK SIZING GUIDE



INSTRUCTIONS

- 1 - Place glass upside down on top of the middle circle of the sizing guide, centre of the glass (or the stem on stemware) should be over the centre of the guide.
- 2 - Look down on the base of the glass.
- 3 - Note the smallest square on the guide where the largest outside diameter of your glass lines up completely within the square without touching it - this is the number of compartments your rack needs to have.
- 4 - Place the lip of glass against the base 4 extenders line of the vertical guide on the right hand side of the page with the base/foot of the glass pointing straight up towards the top of the page.
- 5 - While holding the glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide - the next line above the base/foot on the guide indicates the number of extenders your rack will require.

245mm
Glass Rack
4 extenders

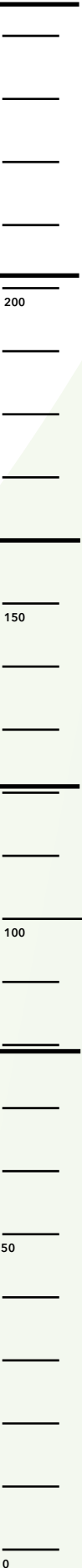
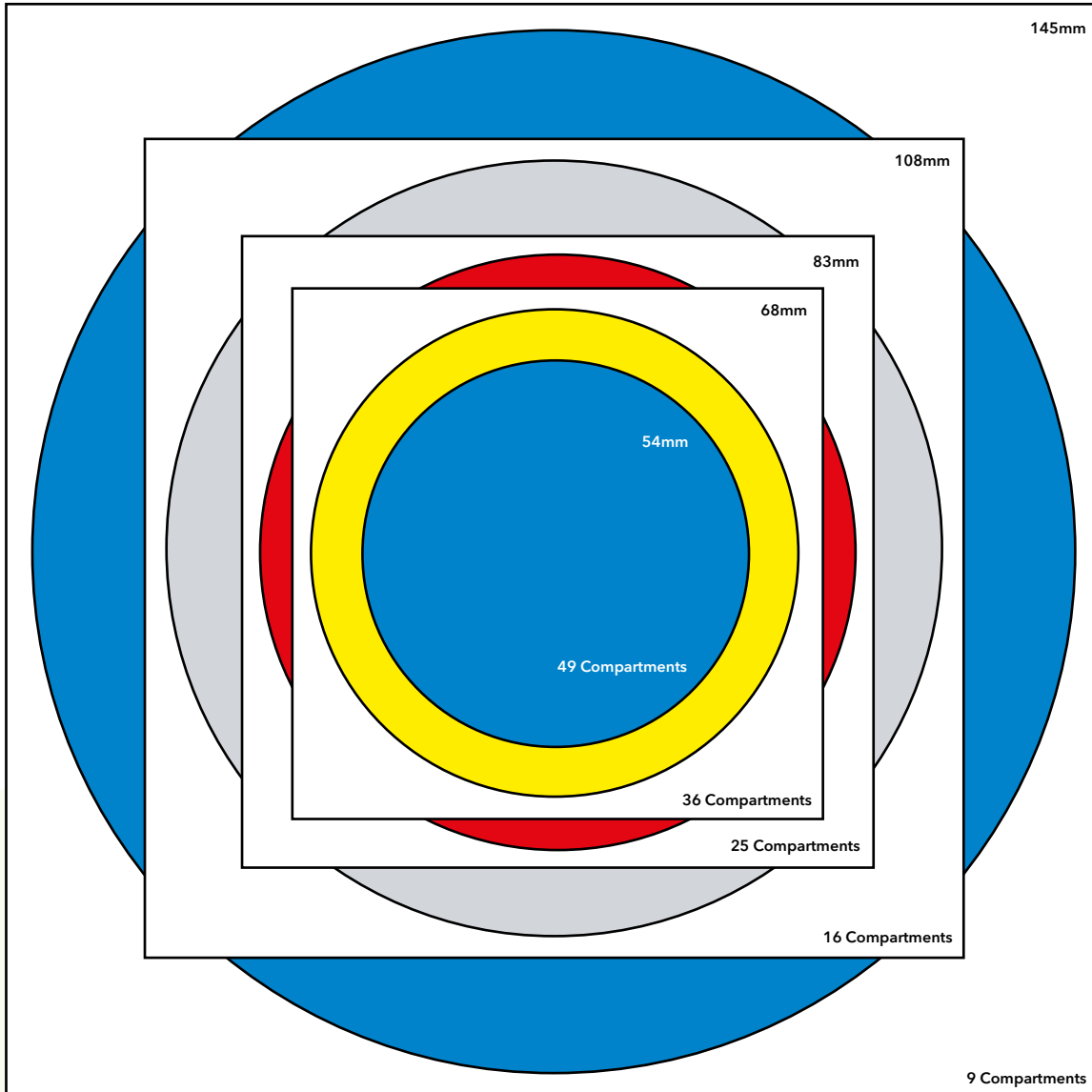
202mm
Glass Rack
3 extenders

160mm
Glass Rack
2 extenders

121mm
Glass Rack
1 extender

79mm Base

PLEASE MAKE SURE YOU DO NOT SCALE THIS PAGE WHEN PRINTING



Product Care & Guidance

GALVANISED STEEL



PRODUCT OVERVIEW

Galvanised steel provides a fantastic rustic alternative to stainless steel but it does not possess its rust resistant properties and requires correct and careful usage to get the most of the products.

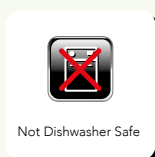
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only after every use.
- ✓ Once cleaned, dry immediately to avoid corrosion or rusting.
- ✓ Use greaseproof paper to present food.

DO NOT

- ✗ Do not allow contact with food or hot oil as this will cause additional damage to the product.
- ✗ Not suitable for cooking, use for presentation only.
- ✗ Do not leave in contact with water or moisture for prolonged periods of time.

QUICK GUIDE



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Product Care & Guidance



VINTAGE STEEL



PRODUCT OVERVIEW

The vintage steel collection creates an industrial look for food presentation perfectly suited to popular American BBQ dishes such as steaks and burgers.

Made from stainless steel, the collection features an industrial vintage finish and is safe for direct food contact.

Some vintage steel products feature brass handles. Please be aware, these brass handles will tarnish over time.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.
- ✓ When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth.
- ✓ Whilst the product is dishwasher safe, to help prolong the life of the product, we recommend to hand wash with warm soapy water after every use.

DO NOT

- ✗ Do not use the product over direct heat/flame.
- ✗ Do not scrub the surface with an abrasive sponge.
- ✗ Do not use industrial detergent on the product surface.
- ✗ Do not leave the product wet as permanent water marks may stain the surface.
- ✗ Not for use in a microwave.

QUICK GUIDE



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Product Care & Guidance

BLACK, COPPER & GOLD VINTAGE STEEL



PRODUCT OVERVIEW

The black vintage steel collection creates an industrial look for food presentation perfectly suited to popular American BBQ dishes such as steaks and burgers.

The copper and gold vintage steel collection adds a hint of colour to this industrial looking range, suiting perfectly with steaks and burgers, as well as Mediterranean and middle eastern cuisine's.

Made from stainless steel, the collection features an industrial vintage finish with a durable black PVD coating and is safe for direct food contact.

Some vintage steel products feature brass handles. Please be aware, these brass handles will tarnish over time.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.
- ✓ When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth.
- ✓ Whilst the product is dishwasher safe, to help prolong the life of the product, we recommend to hand wash with warm soapy water after every use.

DO NOT

- ✗ Do not use the product over direct heat/flame.
- ✗ Do not scrub the surface with an abrasive sponge.
- ✗ Do not use industrial detergent on the product surface.
- ✗ Do not leave the product wet as permanent water marks may stain the surface.
- ✗ Not for use in a microwave.

QUICK GUIDE



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Product Care & Guidance

GUN METAL BLACK



PRODUCT OVERVIEW

GenWare's gun metal black collection offers an attractive and stylish finish as well as being a durable and hard-wearing.

Made from stainless steel, the collection features an industrial vintage finish with a durable black PVD coating and is safe for direct food contact. We recommend for all of our products that are intended to come into contact with foodstuffs to remove any labels or packaging and to wash, rinse and dry before first use.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.
- ✓ When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth.

DO NOT

- ✗ Do not use the product over direct heat/flame.
- ✗ Do not scrub the surface with an abrasive sponge.
- ✗ Do not use industrial detergent on the product surface.
- ✗ Do not leave the product wet as permanent water marks may stain the surface.

QUICK GUIDE



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Product Care & Guidance

COPPER PLATING



PRODUCT OVERVIEW

Copper plating is as delicate as it is beautiful and should be handled with great care. Please be aware copper will naturally oxidise over a period of time.

Copper plating is safe for food contact and offers a great look to a range of different food presentation items as well as barware and drinkware.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only, after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.
- ✓ When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth.

DO NOT

- ✗ Do not allow the copper plated surface to be in direct contact with foods that are acidic in nature such as vinegar and lime.
- ✗ Do not use the product over direct heat/flame.
- ✗ Do not scrub the copper surface with an abrasive sponge.
- ✗ Do not use industrial detergent on the copper plated surface.
- ✗ Do not leave the product wet as permanent water marks may stain the surface.

QUICK GUIDE



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Product Care & Guidance

STAINLESS STEEL



PRODUCT OVERVIEW

GenWare has a wide range of products manufactured from stainless steel. Cared for correctly, stainless steel is a fantastic metal that can provide years of regular service and offers excellent value.

All of the stainless steel products within the GenWare range are of the highest standard and should be free from any impurities that could be of detriment to its performance.

Stainless steel is often described as 'rustless' or 'rust resistant' which whilst having an element of truth, will only be the case if it is cared for correctly, including the use of our Peek Polish products.

Some of the key GenWare ranges are manufactured from high quality stainless steel and have additional guidance specific to these products. Please see their specific pages for further guidance.

DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Ensure to completely dry the product with a soft cloth after each wash to prevent water spots.
- ✓ When the product is displaying signs of tarnish, rub with a metal polish compound and soft cloth.

DO NOT

- ✗ Do not leave to soak prior to washing.
- ✗ Do not use harsh detergents, scouring pads or abrasive cleaners.
- ✗ Do not leave in contact with water or moisture for prolonged periods of time

QUICK GUIDE



Dishwasher Safe

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Product Care & Guidance

COATED STAINLESS STEEL



PRODUCT OVERVIEW

The iron/rust effect coating is as delicate as it is beautiful and should be handled with great care. Each item is individually hand crafted making every piece unique.

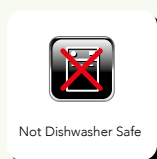
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only, after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.

DO NOT

- ✗ Do not use the product over direct heat/flame.
- ✗ Do not scrub the surface with an abrasive sponge.
- ✗ Do not use industrial detergent on the surface.

QUICK GUIDE



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Product Care & Guidance

STAINLESS STEEL COOKWARE



PRODUCT OVERVIEW

Stainless steel cookware is fast becoming the material of choice for hotels and restaurants because it is relatively easy to keep clean and hygienic. It is more durable than aluminium and is dishwasher safe.

Stainless steel cookware is suitable for use on all heat sources including induction.

DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Keep any flame or heat source to the base of the pan.
- ✓ Ensure that all items are dry and clean before storing, to ensure a long life for your product.

DO NOT

- ✗ Do not allow flames to reach the side of the pan, as overheating can cause discolouration.
- ✗ Do not use metal utensils as they may scratch or damage the surface of the products.

QUICK GUIDE



Oven Safe



Dishwasher Safe

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Product Care & Guidance

STAINLESS STEEL CUTLERY



PRODUCT OVERVIEW

In order to provide the greatest possible value at each and every price level within the GenWare cutlery ranges, we put a great focus on the quality of the 'out of the box' polishing levels, as this is key to allow the user to maintain a high quality finish, free from marking, staining and corrosion.

We recommend following the manufacturer's guidelines for wash temperature, rinse cycle and detergent dosage. Assess water hardness and make sure water softeners are used if required.

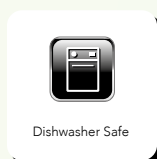
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Immediately, or as soon as possible after use, cutlery should be washed to remove excess foodstuffs as they contain salts, acids and fats which may cause corrosion.
- ✓ Dry the product immediately or remove from the dishwasher to avoid prolonged contact with water or moisture which can cause corrosion or rusting.
- ✓ Cutlery should be washed in specially made cutlery baskets.

DO NOT

- ✗ Do not leave to soak prior to washing.
- ✗ Do not clean with abrasive cleaning articles or detergents as this may scratch, damage or stain the surface of the product.
- ✗ Do not over-fill cutlery baskets when dishwashing so as not to impede the flow of water and reduce the effectiveness of the cleaning process.

QUICK GUIDE



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Product Care & Guidance

CHEF KNIVES



PRODUCT OVERVIEW

Our ranges of chef knives are all manufactured from special types of molybdenum steel, which is designed to be harder than traditional stainless steel. This is required to allow the blade to be made razor sharp. Due to the hardness of the steel, it possesses less resistance to rusting and staining than stainless steel.

We do not recommend dish washing of chef knives.

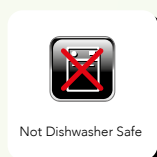
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only, after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.

DO NOT

- ✗ Do not leave to soak prior to washing.
- ✗ Do not leave with food residue or wet to reduce risk of staining or rusting.

QUICK GUIDE



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Product Care & Guidance

VACUUM BEVERAGE SERVERS



PRODUCT OVERVIEW

Stainless steel vacuum beverage servers are a great way to keep beverages at their optimum temperature, for some up to 20 hours if cared for correctly. Spare lids are available for a number of products in this range and can be used to prolong the life of the product for many years.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your products with warm soapy water only, after every use.
- ✓ Ensure to completely dry the product with a soft cloth after each wash.

DO NOT

- ✗ Do not use in dishwasher, dishwashing may cause the product to lose its vacuum properties.
- ✗ Do not leave to soak prior to washing.
- ✗ Do not clean with abrasive cleaning articles or detergents as this may scratch, damage or stain the surface of the product.

QUICK GUIDE



Not Dishwasher Safe



Spares Available
*On Selected Lines

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Product Care & Guidance

ALUMINIUM



PRODUCT OVERVIEW

GenWare has a wide range of products manufactured from aluminium. Aluminium is a softer metal than stainless steel and requires a greater level of care, both in use and during washing.

All of the aluminium products in the GenWare range are of the highest quality and should be free from any impurities that could be of detriment to its performance.

Aluminium is a fantastic conductor of heat and is used within the majority of our cookware ranges (including a layer within the base of our stainless range), as it is by far the best material to provide even heat distribution.

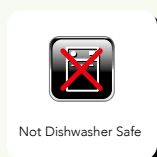
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Clean after each use to prevent any grease build up.
- ✓ Hand wash using mild detergent and warm water.
- ✓ Dry immediately after washing to avoid water spots.

DO NOT

- ✗ Do not use in dishwasher, dish washing will cause the product to become discoloured due to the caustic nature of detergents.
- ✗ Do not clean with steel wool or any other abrasive.

QUICK GUIDE



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Product Care & Guidance

HARD ANODISED ALUMINIUM COOKWARE



PRODUCT OVERVIEW

Great for presenting small dishes, sides or desserts, the mini aluminium cookware range features attractive brass handles providing an upscale look to casual dining. Made from hard anodised aluminium with a striking brushed finish, they work great with our range of Terra porcelain, stoneware or wooden serving boards providing a premium look and elevating food presentation.

Hard anodised cookware is made of aluminium that's been treated through an electro-chemical process to increase durability. It's considered stronger than stainless steel, is resistant to corrosion and abrasion, and offers even heat distribution.

Hard anodised aluminium however is porous and isn't non-stick, so food can stick to the product if you don't oil the pan properly before use.

If your product is stained, mix baking powder and water to form a paste and scrub your hard anodised cookware.

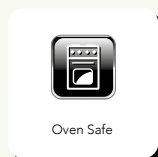
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Clean after each use to prevent any grease build up.
- ✓ Hand wash using mild detergent and warm water.
- ✓ To clean, use a dish sponge, cloth or nylon pad.
- ✓ Dry immediately after washing to avoid water spots.

DO NOT

- ✗ Do not clean with steel wool or any other abrasive.
- ✗ Do not clean in a dishwasher as the detergent discolours and damages it.

QUICK GUIDE



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Product Care & Guidance

ALUMINIUM COOKWARE & BAKEWARE



PRODUCT OVERVIEW

Aluminium cookware and bakeware have been the preferred choice of many chefs for decades, due to its fantastic heat distribution properties.

Correct care for your aluminium cookware and bakeware is vital to ensure its long life and maintain outstanding value.

Aluminium cookware is suitable for use on all heat sources excluding induction.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Remove any accidentally burnt on foodstuffs and wash the product immediately to reduce the risk of corrosion.
- ✓ Clean after each use to prevent any grease build up.
- ✓ Hand wash using mild detergent and warm water.
- ✓ Dry immediately after washing to avoid water spots.

DO NOT

- ✗ Do not subject aluminium cookware to massive changes in temperature, such as plunging a hot pan into cold water, as this may cause distortion.
- ✗ Do not use of metal utensils may scratch or damage the surface of the products.

QUICK GUIDE



Oven Safe



Not Dishwasher Safe

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Product Care & Guidance

NON-STICK ALUMINIUM COOKWARE



PRODUCT OVERVIEW

GenWare's non-stick aluminium cookware makes cooking and cleaning a breeze. With its Teflon™ profile coating, these items are highly resistant to scratches, prevent food sticking or burning and save time on cleaning up.

It is made from heavy weight aluminium for excellent heat retention and features strong riveted handles for ultimate security, preventing accidents in your kitchen.

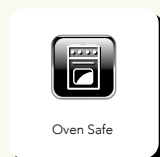
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Remove any accidentally burnt on foodstuffs and wash the product immediately to reduce the risk of corrosion.
- ✓ Clean after each use to prevent any grease build up.
- ✓ Hand wash using mild detergent and warm water.
- ✓ Dry immediately after washing to avoid water spots.

DO NOT

- ✗ Do not subject aluminium cookware to massive changes in temperature, such as plunging a hot pan into cold water, as this may cause distortion.
- ✗ Do not use metal utensils, may scratch or damage the surface.
- ✗ Do not use in dishwasher, dishwashing will cause the product to become discoloured due to the caustic nature of detergents.
- ✗ Do not clean with steel wool or any other abrasive.

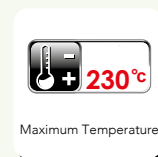
QUICK GUIDE



Oven Safe



Not Dishwasher Safe



Maximum Temperature

GenWare products are manufactured to provide the robustness and durability required for maximum performance in the hospitality and foodservice industry. We want you to be confident in your purchase and gain the maximum life and value from your GenWare products, so we have compiled the following guidelines to assist you. However, should you have any further questions, please contact your GenWare distributor directly. We recommend for all of our products that are intended to come into contact with foodstuffs to remove any labels or packaging and to wash, rinse and dry before first use.

Product Care & Guidance

PROFESSIONAL NON-STICK BAKEWARE



PRODUCT OVERVIEW

Professional non-stick bakeware should be cared for in the same way as our aluminium cookware and bakeware listed earlier in this section, with following additional precautions.

In order to maintain the non-stick coating, metal or abrasive articles should not be used in, or to clean the product. We recommend the use of heat resistant plastic utensils.

The product is oven safe but overheating the product may cause damage to the non-stick surface.

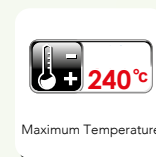
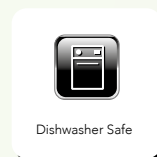
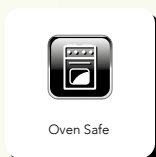
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Remove any accidentally burnt on foodstuffs and wash the product immediately to reduce the risk of corrosion.
- ✓ Clean after each use to prevent any grease build up.
- ✓ Hand wash using mild detergent and warm water.
- ✓ Dry immediately after washing to avoid water spots.

DO NOT

- ✗ Do not subject non-stick bakeware to massive changes in temperature, such as plunging a hot pan into cold water, as this may cause distortion.
- ✗ Do not use metal utensils, may scratch or damage the surface.
- ✗ Do not clean with steel wool or any other abrasive.

QUICK GUIDE



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Product Care & Guidance

BLACK IRON COOKWARE



PRODUCT OVERVIEW

Black iron cookware is suitable for use on all heat sources. Black iron products are supplied with a coating of protective lacquer that should be removed by washing in hot soapy water prior to use.

All black iron cookware should then be seasoned before use; this is best done by:-

- 1 - Gently heating about 1cm of oil in the base of the pan.
- 2 - After heating the oil, allow it to cool.
- 3 - Dispose of the oil and wipe the pan with kitchen paper.

This seasoning starts the beginning of a naturally forming 'patina' on the surface. The patina will develop with regular use and the surface of the pan develops a natural non-stick layer.

Always store the pan in a dry place to avoid the pan rusting. If light rust spots do occur, they can be carefully removed with a scourer. The seasoning process should then be repeated before further use.

DO

- ✓ Season before use - find instructions in the **PRODUCT OVERVIEW** section.
- ✓ Store in a dry place to avoid rusting.
- ✓ Wipe out with kitchen paper after every use.

DO NOT

- ✗ Do not use detergents, scouring pads or abrasive cleaners.
- ✗ Do not submerge black iron products in water as this can damage the seasoning of the product.

QUICK GUIDE



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Product Care & Guidance

CAST IRON



PRODUCT OVERVIEW

When using cookware, always keep any flame or heat source to the base of the pan. Never allow flames to reach the side of the pan, as overheating can cause discolouration which cannot be removed.

The use of cooking oil is recommended to prevent food from sticking to the pan. Acidic foodstuffs may mark the product if it is left in the pan for any length of time.

Over time, cast iron may need re-seasoning, please see the [CAST IRON: RE-SEASONING PROCESS](#) page for this process.

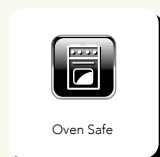
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Hand wash your cast iron products immediately after use using hot soapy water.
- ✓ Cast iron will rust if it isn't dried immediately after washing. After drying, lightly coat the inside of the pan/product surface with cooking oil and heat for a minute over low heat. This will help to restore any seasoning that may have been lost during washing.
- ✓ Always use an oven glove or cloth when handling hot pans.

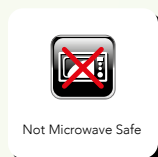
DO NOT

- ✗ Do not use detergents, scouring pads or abrasive cleaners.
- ✗ Do not submerge cast iron products in water as this can damage the seasoning of the product.
- ✗ Do not put an empty pan on a hot hob or allow pans to boil dry.
- ✗ Do not pour cold water into a hot pan or put it in cold water as it could cause the pan to warp or crack.

QUICK GUIDE



Oven Safe



Not Microwave Safe



Not Dishwasher Safe

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Product Care & Guidance

CAST IRON: RE-SEASONING PROCESS



RE-SEASONING

1 - Wash and dry pan

Using a sponge and mild soap, give the cast iron pan a complete wash ensuring any rust or flakes are removed. Dry it thoroughly using a kitchen towel or tissue.

If your pan has become rusty, use a wire wool or wire brush to remove the rust.

If food has become burnt on or black during cooking, fill the pan with water and heat until the boil. Once the water has boiled, drain off and dry thoroughly.

2 - Rub with oil

Now clean and dry, rub the pan all over with cooking oil, inside and out including the handle. The key here is to rub the oil all over, then buff it so thoroughly that the pan no longer looks even the slightest bit greasy.

3 - Heat in the oven

Place the oiled pan in a preheated 230°C / 450°F oven for 30 mins. Keep the kitchen ventilated as during this time the oil will polymerize and form the first of several hard, plastic-like coatings. The oven provides an even heat that will more effectively set the oil all over the pan.

4 - Repeat

After 30 mins, take the hot pan out. Rub over again with oil and buffer as before. Place back into the oven for another 30 mins. Repeat this process three or four times to set a good initial layer of your own seasoning.

5 - Cool

Let the pan cool down and it is ready for cooking!

QUICK GUIDE



Oven Safe



Not Microwave Safe



Not Dishwasher Safe

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Product Care & Guidance

ENAMELWARE



PRODUCT OVERVIEW

Enamelware is a traditional yet retro English style. The vitreous, double coated enamel resists stains and scratches and improves product durability. Due to the nature of this product, the outer porcelain layer can chip over time. When this happens the steel below naturally oxidises and the enamelware remains safe to use.

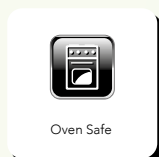
DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Before use, apply a light coating of cooking oil to protect the enamelware from staining and makes the washing easier.
- ✓ After use, soaking the product in warm or hot water and gently wash with a liquid detergent

DO NOT

- ✗ Do not use abrasive cleaning pads or gritty soap powders, as this may lead to chips.
- ✗ Do not place empty enamelware or allow to boil dry on a hotplate or gas hob.

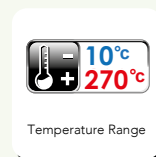
QUICK GUIDE



Oven Safe



Dishwasher Safe



Temperature Range

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Product Care & Guidance

MELAMINE



PRODUCT OVERVIEW

Melamine is a thermosetting plastic that is robust, lightweight, and highly scratch, chip and break resistant. If cared for correctly, melamine can provide great value for dinnerware, perfect for everyday use in the cost sector industry, such as schools and hospitals.

Melamine is extremely popular for buffets, with a range of colours and sizes to present dishes as well as for reusable tableware.

Melamine is not designed to withstand high temperatures but is safe for warm temperatures, it will absorb heat and will soften if it becomes too hot.

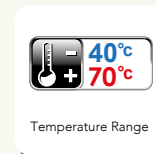
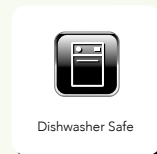
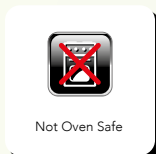
DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Use plastic or rubber scrapers to remove excess food residue before washing.

DO NOT

- ✗ Do not use abrasive detergents or bleaches when washing, as this may stain or damage the products surface.
- ✗ Do not use metal utensils or abrasives these may damage or scratch the products surface.
- ✗ Not suitable for boiling water.
- ✗ Not suitable for direct heat.

QUICK GUIDE



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Product Care & Guidance

ACACIA WOOD



PRODUCT OVERVIEW

Acacia is a durable hard wood from fast growing trees. It's beautiful grain and varied colour gives products a warm rich colour.

Correct care of wood products can massively increase their longevity in use. Acacia can dry out with use, so occasional application of vegetable oil or food safe wood treatment oil will help to keep the original natural appearance and prolong the life of the product.

Acacia wood is a natural material, and its colour and grain will vary from product to product. Over a reasonable period of time, depending on the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of wood.

DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Wash in warm soapy water and dry immediately after washing.
- ✓ To prevent the wood from drying out, occasionally wipe with a food safe wood oil..
- ✓ Store in a cool dry place.

DO NOT

- ✗ Do not leave to soak in water.
- ✗ Do not leave in direct sunlight.
- ✗ Do not use in dishwasher, exposure to high heat and moisture can cause the wood to warp, splinter and eventually break.

QUICK GUIDE



Not Dishwasher Safe

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Product Care & Guidance

OAK WOOD



PRODUCT OVERVIEW

Oak wood is a durable hard wood from fast growing trees. It's beautiful grain and varied colour gives products a warm rich colour.

Correct care of wood products can massively increase their longevity in use. Oak wood can dry out with use, so occasional application of vegetable oil or food safe wood treatment oil will help to keep the original natural appearance and prolong the life of the product.

Oak wood is a natural material, and its colour and grain will vary from product to product. Over a reasonable period of time, depending on the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of the wood.

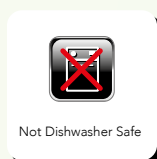
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Wash in warm soapy water and dry immediately after washing.
- ✓ To prevent the wood from drying out, occasionally wipe with a food safe wood oil.
- ✓ Store in a cool dry place.

DO NOT

- ✗ Do not leave to soak in water.
- ✗ Do not leave in direct sunlight.
- ✗ Do not use in dishwasher, exposure to high heat and moisture can cause the wood to warp, splinter and eventually break.

QUICK GUIDE



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Product Care & Guidance

OLIVE WOOD



PRODUCT OVERVIEW

Olive wood is known for its versatility, strength and striking appearance with each piece being carved from a single piece of wood.

Correct care of wood products can massively increase their longevity in use. Olive wood can dry out with use, so frequently apply olive oil ideally after every wash to help nourish the wood and bring back the beauty of the grain. This will help keep the wood's original natural appearance and prolong the life of the product.

Olive wood is a natural product and by its nature the size, shape and finish will vary from piece to piece, this is also however part of its charm. Over a reasonable period of time, depending upon the level of usage, you should expect the products surface to show a level of wear and tear due to the nature of wood.

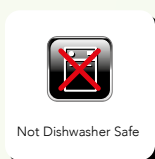
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Wash in warm soapy water and dry immediately after washing.
- ✓ To prevent the wood from drying out, occasionally wipe with a food safe wood oil.
- ✓ Store in a cool dry place.

DO NOT

- ✗ Do not leave to soak in water.
- ✗ Do not leave in direct sunlight.
- ✗ Do not use in dishwasher, exposure to high heat and moisture can cause the wood to warp, splinter and eventually break.

QUICK GUIDE



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Product Care & Guidance

LAMINATED WOOD TRAYS



PRODUCT OVERVIEW

Our laminated wood trays are robust and lightweight, great for carrying beverages and food to tables.

With a double melamine coating, our non-slip laminate trays offer good resistance to breakages and scratches, excellent stain resistance as well as excellent heat resistance from -10°C to 80°C.

These trays offer an attractive appearance, providing a welcoming look to guests. GenWare's laminated wood trays are easy to clean for fast pace food environments needing a quick turnaround during busy periods.

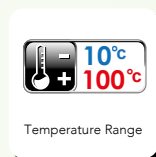
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Prior to stacking, laminate trays should be dried to prevent damage.
- ✓ Wipe clean with a damp cloth.

DO NOT

- ✗ Do not submerge in water.
- ✗ Do not dishwasher.

QUICK GUIDE



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Product Care & Guidance

NON-SLIP LAMINATE TRAYS



PRODUCT OVERVIEW

Our non-slip laminated wood trays are robust and lightweight, great for carrying beverages and food to tables.

These trays offer an attractive appearance, providing a welcoming look to guests.

With a double melamine coating, our non-slip laminate trays offer good resistance to breakages and scratches, excellent stain resistance as well as excellent heat resistance from -10°C to 80°C.

GenWare's laminated wood trays are easy to clean for fast pace food environments needing a quick turnaround during busy periods.

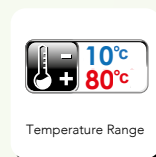
DO

- ✓ Before first use, ensure that you thoroughly wash the items using warm soapy water.
- ✓ Dry trays before stacking.
- ✓ Dishwasher safe - up to 3 times a day.

DO NOT

- ✗ Do not use on heated carts.

QUICK GUIDE



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Product Care & Guidance

FIBERGLASS TRAYS



PRODUCT OVERVIEW

Genware's fibreglass trays are made from high quality fibreglass with a non-slip rubber surface. They are easy to wipe clean for any fast pace food environment needing a quick turnaround during busy periods.

Unlike all of the other wood and plastic trays in our range, fibreglass trays are dishwasher safe. We recommend they are stacked flat after dish washing to preserve the shape of the product.

It has a safe temperature range from -50°C to +140°C approx.

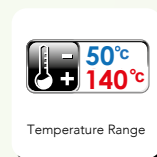
DO

- ✓ Wash, rinse and dry before first use.
- ✓ Dishwasher safe.

DO NOT

- ✗ Do not place in heat over 140°C.
- ✗ Do not place in cooler under -50°C.
- ✗ Not recommended for use in heated meal trolleys.

QUICK GUIDE



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Product Care & Guidance

POLYESTER TRAYS



PRODUCT OVERVIEW

GenWare's polyester trays are made from standard performance SMC polyester, providing high resistance against stains, scratches, breakages, and thermal shock.

Reinforced corners and an easy wipe clean surface, allows for users in hospitals, schools, canteens and self service environments to have a strong, user friendly product.

Polyester trays are dishwasher safe and stackable with lugs for air to flow through.

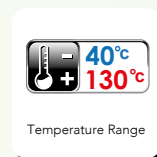
DO

- ✓ Dry trays before stacking.
- ✓ Dishwasher safe - up to 3 times a day.

DO NOT

- ✗ Do not use on heated carts.

QUICK GUIDE



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Product Care & Guidance

GRINDERS



PRODUCT OVERVIEW

GenWare salt & pepper grinders are available in a variety of materials, styles, colours and sizes. Our grinders with a ceramic mechanism are suitable for both peppercorns and salt flakes.

Rubber Wood Grinders

Rubber wood is flexible and strong, making it a great choice to create a range of different shapes and sizes grinders. With a ceramic mechanism, they are suitable for peppercorns and salt crystals as well as enabling a fine or course grind.

Acrylic Grinders

Acrylic is a transparent plastic material with outstanding strength, stiffness, and optical clarity. With its strong durability and fantastic clear appearance, acrylic is primarily used in our salt and pepper mills.

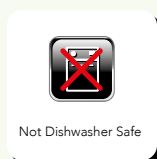
DO

- ✓ To clean, wipe over with damp soapy cloth.
- ✓ Suitable for peppercorns and salt crystals only.

DO NOT

- ✗ Do not submerge in water.
- ✗ Do not overtighten metal knob as this can affect the mechanism.

QUICK GUIDE



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Product Care & Guidance

PLASTIC - POLYCARBONATE (PC)



PRODUCT OVERVIEW

Polycarbonate is a robust, durable and rigid plastic, which is often transparent in appearance. GenWare's polycarbonate pans are available in clear and black GN sizes with lids. They are great for any kitchen environment as they are dishwasher safe, smooth for an easy clean and their sizes allows them to fit into existing storage areas.

Please be aware, the colour clarity of polycarbonate can diminish over time with high exposure to UV rays.

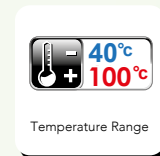
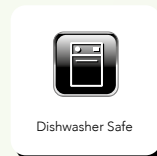
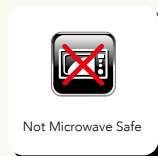
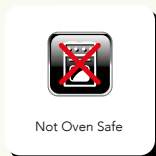
DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Use plastic or rubber scrapers to remove excess food residue before washing.

DO NOT

- ✗ Do not place into a bain-marie.
- ✗ Do not use any harsh chemicals to clean product.

QUICK GUIDE



GenWare products are manufactured to provide the robustness and durability required for maximum performance in the hospitality and foodservice industry. We want you to be confident in your purchase and gain the maximum life and value from your GenWare products, so we have compiled the following guidelines to assist you. However, should you have any further questions, please contact your GenWare distributor directly. We recommend for all of our products that are intended to come into contact with foodstuffs to remove any labels or packaging and to wash, rinse and dry before first use.

Product Care & Guidance



PLASTIC - POLYPROPYLENE (PP)



PRODUCT OVERVIEW

Polypropylene is a flexible plastic which can provide a great value alternative to polycarbonate and is often marked out by its translucent appearance. It can be combined with other materials, such as rubber in our non-slip trays. Polypropylene is also fully recyclable.

Polypropylene storage containers are available in GN sizes with compatible air-tight lids. Our food containers can be stacked and labelled, ideal for all kitchen environments.

DO



Before first use, ensure that you thoroughly wash the items.

DO NOT



Do not exceed 70°C.

QUICK GUIDE



Not Oven Safe



Not Microwave Safe



Dishwasher Safe



Temperature Range

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Product Care & Guidance



PLASTIC - POLYETHYLENE (PE)



PRODUCT OVERVIEW

Polyethylene is used to produce our high- and low-density chopping boards. High density PE is more robust and durable than low density and will keep a better, usable surface for longer, as it is more resistant to cutting. Polyethylene is also recyclable.

Our high and low density chopping boards are available in 6 different colours, making it easy for users to prepare food hygienically and safely.

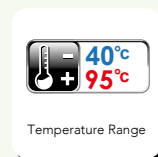
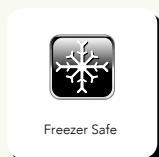
DO

- ✓ Before first use, ensure that you thoroughly wash the items.
- ✓ Hand wash using mild detergent and warm water.

DO NOT

- ✗ Do not exceed 95°C.

QUICK GUIDE



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