



TAKING GOOD CARE OF YOUR PRIMEWARE GRANITEWARE PRODUCT

Primeware's Graniteware range is a great choice for baking and foodservice display and there are a few guidelines to follow to get the best out of your Graniteware dishes.

These dishes are made of 100% stone coating with natural micro particles reinforced with titanium to enhance the natural flavour of foods without oils or fats. A great range of cookware created in pure thick forged aluminium with non-slip bottom and fine grinding. This product is more resistant to scratches and cuts.

Make sure you check the max oven temp before putting anything in the oven.

The resistance of the coating permits easy cleaning - hand washing with sponge scourers and in the dishwasher. The best way to clean these is to soak them in a sink full of warm soapy water.

Wash before the first use and brush with any type of cooking oil and then the dish is ready to use.

