



TAKING GOOD CARE OF YOUR PRIMEWARE OAKWARE PRODUCT

Primeware's Oakware 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 Oakware dishes.

These dishes are made of PTFE coated aluminium; only use silicone or non-stick utensils for serving or removing food from the dish. The coating can scratch or chip if used with metal utensils and a knife or sharp object would damage the dish. Use a serrated edge silicone or nylon spatula or our silicone spatula for cutting. Note: Cooled baked goods should slide right out of the pan without sticking which eliminates the need for a knife or spatula.

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

We recommend handwashing the Oakware dishes to help prevent damage to the surface. Should you wish to dish wash the dish is dishwasher safe up to 50°C and we recommend using a less harsh aluminium friendly detergent in your dishwasher so the surface keeps its brightness.

Because of the non-stick quality of the dish, it is a snap to clean up. The best way to clean these is to soak them in a sink full of warm soapy water. Just like the knives and sharp objects, do not use abrasive or harsh scouring pads which can cause damage; instead, use a soft cloth or sponge.

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

