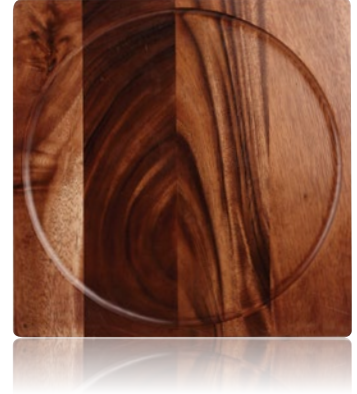


Wooden Boards

Proper care and maintenance of wooden boards are essential to ensure longevity, hygiene, and appearance. Follow these simple steps to keep your wooden boards in excellent condition:



1 Washing and Cleaning

Avoid Dishwashers and Extreme Conditions:

- Not suitable for dishwashers, ovens, freezers, or microwaves.
- Do not soak in water or wash with harsh detergents.

Regular Cleaning:

- Wash with hot soapy water after each use.
- Dry immediately with a clean paper towel or air dry.

2 Food Contact and Sanitisation

Direct Contact:

- Suitable for direct contact with food.
- Ensure appropriate cleaning and after-care after each use.

Thorough Sanitisation:

- For more thorough sanitisation, use a diluted mixture:
 - One teaspoon of chlorine bleach to one litre of water, or
 - Five teaspoons of vinegar to one litre of water.

3 Storage

Optimal Storage Conditions:

- Store in a dry location at room temperature.
- Avoid storing near heat sources or humid areas.
- Do not leave in direct sunlight for long periods of time.

4 Maintenance

Regular Oiling:

- Give your boards a good oiling on all surfaces every 3–4 weeks.
- Use food-grade mineral oil or a specialised cutting board oil.
- Apply the oil evenly with a clean cloth, let it soak in, and wipe off any excess.

Melamine tableware is durable, lightweight, and resistant to shattering, making it a popular choice for commercial use. Proper care will help maintain its appearance and longevity. Follow these simple steps to ensure your melamine stays in good condition:



1 Washing and Cleaning

Handwash:

- **Use Mild Detergent:** Clean with a mild, non-abrasive dish soap to avoid damaging the surface.
- **Soft Sponge:** Use a soft cloth or sponge. Avoid using abrasive scrubbers or steel wool, which can scratch the melamine.
- **Warm Water:** Wash in warm water. Avoid very hot water, which can weaken the material over time.
- **Rinse Thoroughly:** Rinse thoroughly to remove all soap residues, which can dull the finish.

Dishwasher:

- **Avoid High Heat:** Use a gentle or eco-friendly cycle. High temperatures can cause warping or discolouration.

2 Drying

- **Air Dry:** Allow melamine items to air dry to avoid potential damage from high heat or abrasive drying cloths.
- **Soft Cloth:** If towel drying is necessary, use a soft, lint-free cloth to prevent scratching.

3 Usage Tips

- **Avoid Microwaves and Ovens:** Melamine is not suitable for use in microwaves or ovens, as it can melt or warp under high temperatures.
- **Avoid Boiling Liquids:** Do not pour boiling liquids directly into melamine containers, as this can cause warping or cracking.
- **Prevent Staining:** Avoid leaving highly acidic or strong-coloured foods (e.g., tomato sauce, coffee) on melamine surfaces for extended periods to prevent staining.

4 Stain and Odour Removal

- **Baking Soda Paste:** For stubborn stains, create a paste of baking soda and water. Gently scrub the stained area with a soft cloth or sponge, then rinse thoroughly.
- **Vinegar Solution:** For odours, soak the melamine in a solution of equal parts white vinegar and water for a few hours, then wash as usual.

5 Storing

- **Avoid Stacking Too High:** Do not stack melamine items too high, as the weight can cause warping or damage over time.
- **Store in a Cool, Dry Place:** Store melamine in a cool, dry place away from direct sunlight and heat sources, which can cause discolouration or warping.

Cast Iron Cookware

Proper care and maintenance of cast iron cookware are essential to ensure longevity, performance, and appearance. Follow these guidelines to keep your cast iron cookware in excellent condition:



1 Cooking and Usage

- **Align with Cooktop Heat Zone:** Always align the casserole base with the cooktop heat zone for even heating.
- **Prevent Overheating:** Ensure gas flames are confined to the base area of the casserole to prevent overheating and damage to handles.
- **Use Medium to Low Heat:** For best cooking results and to preserve the cookware, use medium to low heat.
- **Avoid Metal Utensils:** Do not use stainless steel spoons, whisks, or any utensils with sharp or hard edges to avoid damaging the cooking surface.

2 Cleaning and Maintenance

- **Avoid Thermal Shock:** Thermal shock may result in cracking or loss of enamel coating. Always let the heated dish cool before washing.
- **Gentle Cleaning:** Do not use scourers or abrasive cleaners on the cooking surface. Use nylon or soft abrasive pads or brushes to remove stubborn residues.
- **Washing:** Wash with warm, soapy water. Avoid soaking the cookware to prevent rust.
- **Dry Thoroughly:** Before storing, ensure the casserole is completely dry. Store in a dry or open-air space to prevent moisture buildup.

3 Storage

- **Proper Drying:** Make sure the cookware is completely dry before storing to prevent rust.
- **Avoid Moisture:** Store in a dry place, away from moisture, to maintain the integrity of the enamel coating and prevent rust.

4 Handling and Safety

- **Prevent Damage:** Avoid repeated knocks to the cooktop or other hard surfaces, especially on the edges of the pot, as this may crack or chip the enamel finish.

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