

GenWare
LONDON

Care & Use Instructions




steelite
INTERNATIONAL

Seventy percent of product damage/loss occurs at the dishwasher table. To avoid such damage, ensure that the dishwasher table has sufficient space to store dirty items and avoid overloading trays or trolleys.

All items should be separated into type prior to washing. All washing equipment chemicals should be maintained and checked regularly. Check stock often; storage facilities should allow for stock rotation to prevent overuse.

cast iron

- Wash thoroughly before first use
- Hand wash your cast iron pans in hot water immediately after use using hot soapy water and brush
- Dry immediately after washing to avoid rust
- After drying, lightly coat inside of the pan with cooking oil and heat for a minute over low heat to help restore any seasoning that may have been lost during washing
- Always use an oven glove or cloth when handling hot pans

THINGS TO AVOID

- Do not use detergents, scouring pads or abrasive cleaners
- Do not submerge cast iron pans in water as this can damage the seasoning of the pan
- 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
- Do not use in microwave oven or dishwasher

FAQs

How do I re-season my cast iron products?

- Re-season the pan by greasing the inside on the pan with plenty of vegetable oil. Next place the pan in the oven at 175°C - 200°C; 347°F - 392°F for 15-30 minutes or until the oil has dried up. When the pan has cooled down, wipe away any remaining oil with a paper towel.

If your cast iron pan has become rusty:

- Remove the rust using a wire wool or wire brush.
- Rinse out and dry thoroughly and completely re-season the pan as above.

If the food becomes burnt or black during cooking:

- Fill the pan with water and heat until boils.
- Once the water has boiled, drain off and dry thoroughly.
- Follow the complete re-seasoning process as above.

PRODUCT CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWC106	Mini Casserole Dish With Lid 6 1/8 L X 4 1/4 W X 3 7/8 H (16 OZ)	6	No	Yes	Yes	350°C/662°F
GWC153	Mini Frypan 9 3/4 L X 6 5/8 W X 1 1/4 H (15 1/2 OZ)	12	No	Yes	Yes	350°C/662°F
GWC247	Oval Earred Dish 11 3/4 L X 6 7/8 W X 1 5/8 H (27 OZ)	5	No	Yes	Yes	350°C/662°F
GWC183	Round Earred Dish 9 1/4 L X 7 1/4 W X 1 3/4 H (22 1/2 OZ)	10	No	Yes	Yes	350°C/662°F
GWC175	Wok 8 3/4 L X 6 3/4 W X 2 1/2 H (27 OZ)	6	No	Yes	Yes	350°C/662°F
GWC137	Casserole Dish With Lid 7 1/4 L X 5 3/8 W X 4 1/4 H (22 OZ)	6	No	Yes	Yes	350°C/662°F
GWST9	Silicone Trivet 3 1/2 D Black *Not made from cast iron	12	Yes	Yes	N/A	Heat resistant -40°C to 220°C



enamel

- Wash thoroughly before first use
- Before use, use a light coating of cooking oil to protect the enamelware from staining and makes the washing easier
- After use, soak the product in warm or hot water and gently wash with a liquid detergent

THINGS TO AVOID

- Do not use abrasive cleansing pads or gritty soap powders, as this may lead to chips
- Do not place empty enamelware or allow to boil dry on a hot plate or gas hob

FAQs

Will my enamel tableware chip?

- Although a very robust product, enamelware can chip if mistreated. Despite being chipped the item is still perfectly good to use.

Will my enamel tableware scratch?

- Enamelware shows minimal signs of scratching if care and use instructions are followed.

Will my enamel tableware stain?

- If care and use instructions are followed, enamelware is unlikely to stain once cleaned through a dishwasher. If, however, you should experience particularly tough stains the use of lemon juice should help.

PRODUCT CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GW50008	Enamel Mug White 4 1/2 L X 3 1/2 W X 3 1/4 H (12 1/2 OZ)	12	Yes	Yes	Yes	270°C/520°F
GW45624	Enamel Rice Pasta Plate 9 1/2 D X 1 1/2 D	12	Yes	Yes	Yes	270°C/520°F
GW942933WH	Enamel Serving Tray 13 1/4 L X 9 1/4 W X 7/8 H	6	Yes	Yes	Yes	270°C/520°F
GW942938WH	Enamel Serving Tray 15 1/8 L X 10 3/8 W X 7/8 H	6	Yes	Yes	Yes	270°C/520°F
GW58522	Enamel Bucket 10 L X 9 1/4 W X 7 5/8 H (5.6 QT)	12	Yes	Yes	No	270°C/520°F
GW60520	Enamel Roaster With Lid 9 1/2 L X 9 W X 4 3/4 H (2.3 QT)	12	Yes	Yes	Yes	270°C/520°F
GW60526	Enamel Roaster With Lid 12 7/8 L X 11 3/8 W X 6 1/4 H (5 QT)	12	Yes	Yes	Yes	270°C/520°F



copper

- Wash thoroughly before first use.
- Hand wash the product with warm water 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
- Copper will naturally oxidise over a period of time

THINGS TO AVOID

- 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

THINGS TO AVOID

- 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
- Not for use in a microwave or dishwasher

FAQs

What happens if I put my copper plated tableware in the dishwasher?

- The copper plating will start to discolour and flake off the stainless-steel body

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
Copper Plated Cups						
GWSVC8C	Serving Cup 3 1/2 L X 3 1/2 W X 3 3/8 H (12 3/4 oz) Copper	24	No	Yes	No	N/A
GWSVCA10C	Angled Cone 3 3/4 L X 3 5/8 W X 4 1/2 H (15 oz) Copper	24	No	Yes	No	N/A
GWRAMST115C	Ramekin 2 1/2 L X 2 1/2 W X 1 H (1 1/2 Oz) Copper	24	No	Yes	No	N/A
GWRAMST2C	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Copper	24	No	Yes	No	N/A
GWSVB1210C	Serving Fry Basket Rectangle 8 1/8 L X 3 7/8 W X 5 H Copper	6	No	Yes	No	N/A
GWSVBR09C	Serving Fry Basket Round 6 3/4 L X 3 5/8 W X 5 5/8 H Copper	6	No	Yes	No	N/A

vintage stainless steel tabletop

- Before first use, ensure that you thoroughly wash the items using warm soapy water and a sponge scourer
- We recommend that immediately, or as soon as possible after use, the product should be washed to remove excess foodstuffs as they contain salts, acids and fats which may cause corrosion
- Once cleaned, the product should be dried immediately or removed from the dishwasher to avoid prolonged contact with water or moisture which can cause corrosion or rusting.

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWSPD16V	Pie Dish 6 1/4 L X 4 3/4 W X 1 1/2 H	12	Yes	Yes	Yes	N/A
GWSST2014V	Tray 8 L X 5 3/4 W X 3/4 H	24	Yes	Yes	Yes	N/A
GWSST3121V	Tray 12 1/2 L X 8 5/8 W X 3/4 H	12	Yes	Yes	Yes	N/A
GWSST3726V	Tray 14 3/4 L X 10 1/2 W X 3/4 H	12	Yes	Yes	Yes	N/A
GWSVC8V	Serving Cup 3 3/8 L X 3 3/8 W X 3 3/8 H (12 3/4 Oz)	24	Yes	Yes	Yes	N/A
GWSVH8V	Hammered Serving Cup 3 3/8 L X 3 3/8 W X 3 3/8 H (12 3/4 Oz)	24	Yes	Yes	Yes	N/A
GWRAMST2V	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz)	20	Yes	Yes	Yes	N/A
GWSCP20V	Coupe Plate 8 1/8 D	12	Yes	Yes	Yes	N/A
GWSCP24V	Coupe Plate 9 3/4 D	12	Yes	Yes	Yes	N/A

***vintage stainless steel barware***

- Before first use, ensure that you thoroughly wash the items using warm soapy water and a sponge scourer
- We recommend that immediately, or as soon as possible after use, the product should be washed to remove excess foodstuffs as they contain salts, acids and fats which may cause corrosion
- Once cleaned, the product should be dried immediately or removed from the dishwasher to avoid prolonged contact with water or moisture which can cause corrosion or rusting.

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWBS18V	Boston Can Shaker 3 1/2 L X 3 1/2 W X 5 1/8 H (18 Oz) Vintage Ss	6	Yes	Yes	No	N/A
GWBS24V	Boston Shaker 3 5/8 L X 3 5/8 W X 6 3/8 H (26 Oz) Vintage Ss	6	Yes	Yes	No	N/A
GWSVM500	Straight Mug 5 1/4 L X 3 5/8 W X 3 5/8 H (16 Oz) Vintage Ss	12	No	Yes	No	N/A
GWJIG2550V	Jigger (1/2 oz And 1 1/2 oz) Vintage Ss	12	Yes	Yes	No	N/A
GWMUD2V	Muddler 9 L X 5/8 D Vintage Ss	12	Yes	Yes	No	N/A
GWBS-T35V	Teardrop Bar Spoon 14 L Vintage Ss	12	Yes	Yes	No	N/A
GWJUL2V	Julep Strainer 7 1/8 L X 3 W Vintage Ss	12	Yes	Yes	No	N/A
GWHAW2V	Hawthorne Strainer 7 1/2 L X 4 3/8 W Vintage Ss	12	Yes	Yes	No	N/A
GWAST500	Astor Mixing Glass 4 3/8 L X 3 3/4 W X 6 5/8 H (21 oz)	6	Yes	Yes	No	N/A

coated stainless steel

- Wash thoroughly before first use
- Ensure to completely dry the product with a soft cloth after each wash

THINGS TO AVOID

- 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
- Do not use in a microwave or dishwasher

FAQs

What happens if I put my coated stainless-steel tableware in the dishwasher?

- The coating will start to discolour and flake off the stainless-steel body.

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
Ramekins						
GWRAMST115R	Ramekin 2 1/2 L X 2 1/2 W X 1 H (1 1/2 Oz) Red Ss	24	No	Yes	No	N/A
GWRAMST2R	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Red Ss	24	No	Yes	No	N/A
GWRAMST115BK	Ramekin 2 1/2 L X 2 1/2 X 1 (1 1/2 Oz) Black Ss	24	No	Yes	No	N/A
GWRAMST2BK	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Black Ss	24	No	Yes	No	N/A
GWRAMST115BL	Ramekin 2 1/2 L X 2 1/2 W X 1 H (1 1/2 Oz) Blue Ss	24	No	Yes	No	N/A
GWRAMST2BL	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Blue Ss	24	No	Yes	No	N/A
GWRAMST115Y	Ramekin 2 1/2 L X 2 1/2 W X 1 H (1 1/2 Oz) Yellow Ss	24	No	Yes	No	N/A
GWRAMST2Y	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Yellow Ss	24	No	Yes	No	N/A
GWRAMST115G	Ramekin 2 1/2 L X 2 1/2 W X 1 H (1 1/2 Oz) Grey Ss	24	No	Yes	No	N/A
GWRAMST2G	Ramekin 2 3/8 L X 2 3/8 W X 1 3/4 H (2 1/2 Oz) Grey Ss	24	No	Yes	No	N/A
Metal Accessories						
GW701614	Toast Rack 6 Slice 5 1/2 L X 2 7/8 W X 4 7/8 H Chrome	6	No	Yes	No	N/A
GWWB2315BK	Wire Basket Rectangle 9 1/8 L X 5 3/4 W X 3 1/8 H Black	12	No	Yes	No	N/A
GWWB2516BK	Wire Basket Oval 10 1/4 L X 6 3/8 W X 3 H Black	12	No	Yes	No	N/A
Serving Fry Baskets						
GWSVB1210BK	Serving Fry Basket Rectangle 5 L X 4 W X 3 1/3 H Black	6	No	Yes	No	N/A
GWSVB09BK	Serving Fry Basket Round 6 3/4 L X 3 5/8 W X 5 5/8 H Black	6	No	Yes	No	N/A
Wire Cones						
GWCNE	Wire Serving Cone 4 3/4 L X 4 3/4 W X 7 3/4 H Black	24	No	Yes	No	N/A
GWCNE1	Wire Serving Cone With 1 Ramekin Holder 8 3/8 L X 5 3/4 W X 8 3/8 H Black	24	No	Yes	No	N/A



vacuum beverage servers

- Wash thoroughly before first use
- Hand washing in warm soapy water with mild detergents is recommended

THINGS TO AVOID

- Vacuum beverage servers are not dishwasher safe. Dishwashing may cause the product to lose its vacuum properties

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWV1299BK	Vacuum Push Button Jug 7 L X 5 5/8 W X 7 5/8 H (1 1/4 Qt) Black Ss	12	No	Yes	No	N/A
GWV2099BK	Vacuum Push Button Jug 7 L X 5 5/8 W X 9 7/8 H (2 Qt) Black Ss	12	No	Yes	No	N/A

stainless steel

- Wash thoroughly before first use
- Ensure to completely dry the product with a soft cloth after each wash

THINGS TO AVOID

- 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
- Do not use in a microwave

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWSVC8BK	Serving Cup 3 1/2 L X 3 1/2 W X 3 3/8 H (12 3/4 oz) Black	24	No	Yes	No	N/A
GWSVCA10	Angled Cone 3 3/4 L X 3 5/8 W X 4 1/2 H (15 oz) SS	24	Yes	Yes	No	N/A
GWSBSQ18	Square Snack Bowl 3 1/2 L X 3 1/2 W X 1 5/8 H (6 Oz) Ss	24	Yes	Yes	No	N/A
GW003	Wine Cooler 4 3/4 L X 4 3/4 W X 7 1/4 H Ss	6	Yes	Yes	No	N/A
GW26203	Wine Bucket W Ring Handles 8 D X 7 5/8 H Ss	3	No	Yes	No	N/A
GW695018	Wine Bucket Stand 9 7/8 L X 9 7/8 W X 21 3/4 H Satin Ss	6	N/A	Yes	No	N/A
GWSVBL2613	Large Serving Basket Rectangle 13 3/8 L X 5 1/8 W X 3 3/4 H Ss	6	No	Yes	No	N/A
GWSVBR09	Serving Fry Basket Round 6 3/4 L X 3 5/8 W X 5 5/8 H SS	6	No	Yes	No	N/A



acacia wood

- 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 wood is not suitable for dishwashing and should be washed in warm soapy water only.
- It should not be left to soak in water, as this will cause damage to the product and should be dried immediately after washing.
- It should also not be left in direct sunlight and be stored in a cool dry place.
- Acacia can dry out with use, so occasional application of mineral 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.

STEELITE CODE	STEELITE DESCRIPTIONS	CASE PACK	DISHWASHER SAFE	HAND WASH	OVEN SAFE	MAX OVEN TEMP
GWDWTC-S	Wood Table Caddy 5 7/8 L X 5 7/8 W X 6 H Dk Wood	12	No	Yes	N/A	N/A
GWDWTC-SW	Wood Table Caddy 5 7/8 L X 5 7/8 W X 6 H White	12	No	Yes	N/A	N/A
GWDWTC-SBK	Wood Table Caddy 5 7/8 L X 5 7/8 W X 6 H Black	12	No	Yes	N/A	N/A
GWDWTC	Wood Table Caddy 9 7/8 L X 6 1/4 W X 7 1/8 H Natural	6	No	Yes	N/A	N/A
GWDWTCW	Wood Table Caddy 9 7/8 L X 6 1/4 W X 7 1/8 H White	6	No	Yes	N/A	N/A
GWDWTCBK	Wood Table Caddy 9 7/8 L X 6 1/4 W X 7 1/8 H Black	6	No	Yes	N/A	N/A
GWDWTC-1	Wood Table Caddy 9 L X 4 W X 3 7/8 H Acacia	12	No	Yes	N/A	N/A
GWWCH10	Wood Cutlery Holder 4 L X 4 W X 8 H Acacia	24	No	Yes	N/A	N/A



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