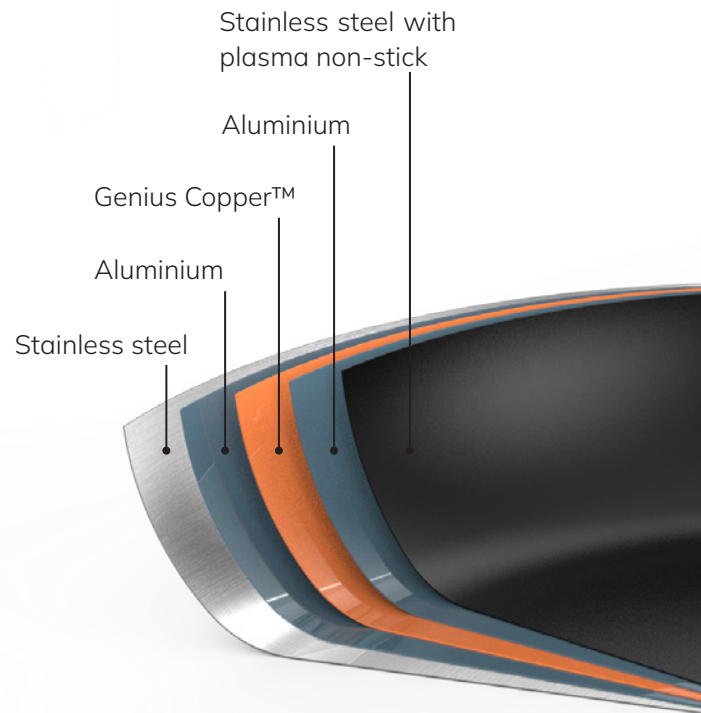


MAKO 5-Ply with Genius Copper™: the new benchmark in high- performance cooking.

The design and construction of the Genius Copper™ collection has been optimised for precision performance, resulting in the ultimate cook, every time.

5-PLY WITH GENIUS COPPER™ TECHNOLOGY



FEATURES

PREMIUM MATERIALS

Five layers of premium stainless steel, aluminum and Genius Copper™ come together to create a range that will last.

PRECISION CONTROL

Genius Copper™ for the ultimate in controlled and even heat distribution when cooking.

FUNCTIONALITY & FORM

Crafted to get you the best results. Designed to look handsome in your kitchen.

LONG-LASTING NON-STICK

Created using the highest quality plasma non-stick, which is designed to last and made without PFOAs, lead or cadmium.

CLEVER CONSTRUCTION

Made smarter to last longer. Suitable for all cooktops, including induction.

SIGNATURE PLASMA NON-STICK

MAKO signature plasma non-stick is created using a unique production process utilising high speed and high heat to create a surface that is non-stick and extremely durable.

Unlike other coatings that wear out quickly, MAKO signature plasma non-stick has been designed to last more than eight times longer when compared to traditional non-stick coatings*.

Combined with MAKO Genius Copper™, the result is durable and long-lasting cookware, crafted from the ultimate materials for convenience and precision cooking. Enjoy a surface that is resistant to wear, corrosion and flaking, and that provides exceptional cooking results, every time.

*Based on independent lab testing

COOKING

The MAKO Genius Copper™ range is compatible with all cooktops, including induction. When using induction, be sure to select the burner which is closest in size to the base of your pot or pan.

OVEN USE

Our pans are oven and grill (broiler) safe up to 260°C (500°F). Extended exposure to high temperatures can cause stainless steel to change colour, but will not impact its performance.

COOK WITH CAUTION

With the exception of preheating, empty pans should not be left on a hot burner as it can cause damage.

Overheating can, at times, cause brown or blue stains to appear on the outside of your pans.

While our handles have been designed with a hollow core to stay cool, using the pan for long periods of time can cause the handle to become hot. Please always take care and use appropriate mitts when necessary.

OUR TIPS FOR STAINLESS STEEL COOKING

- Use your non-stick pan to cook delicate foods like eggs, fish, bacon, French toast or pancakes.
- Always use a medium or low heat.
- Due to the non-stick coating, you can use less oil than you would in a stainless steel pan. However, ensure you always use a little oil or fat as a dry pan can overheat.
- Metal utensils can be safely used with your cookware. However, to help prolong the life of your pan, we recommend using silicone or wooden utensils wherever possible.

MAKO

PERFORMANCE COOKWARE

makokitchenware.com
@makokitchenware
support@makokitchenware.com

Designed in Australia
Made in Taiwan

HOW TO GET STARTED

Wash your pot or pan before using it for the first time, and always clean it thoroughly after each use.

Don't forget to remove your pan protector from the box, too. This will come in handy when storing your pan.

HOW TO CLEAN YOUR GENIUS COPPER™ NON-STICK

The entire MAKO Genius Copper™ range is dishwasher safe. However, to ensure a longer lifespan from your non-stick pan, we recommend handwashing items in warm soapy water where possible.

There may be times that your pots and pans need a little extra TLC, so please see our tips for care instructions.

- 1 Make sure to let your pot or pan cool down before starting the cleaning process.
- 2 Begin by rinsing off any leftover food residue.
- 3 If you notice discolouration on the outside of your pan, such as blue or rainbow hues, wipe the pan with a soft cloth or sponge soaked in white vinegar. Discolouration doesn't interfere with cooking performance in any way.
- 4 Refrain from using oven cleaners, steel wool, abrasive steel scouring pads, harsh detergents, or detergents containing bleach or peroxide, as they may cause damage to the pot or pan.
- 5 After washing, remember to thoroughly dry the cookware to prevent water spots.



IMPORTANT USAGE TIPS

Avoid subjecting a hot pan to cold water, as this can lead to warping.

Never use your pot protector while your pot or pan is still warm. These are designed to protect during storage only.

Non-stick is designed to be used over low to medium heat. Cooking with high heat may reduce the life of the non-stick coating.

WARRANTY

The MAKO 5-Ply Non-Stick with Genius Copper™ collection comes with a 12-month manufacturer's warranty. Please visit our website for more details.

MAKO

5-PLY WITH GENIUS COPPER™ NON-STICK