

MAKO

PERFORMANCE COOKWARE

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Designed in Australia
Made in Taiwan

MAKO Aero Non-Stick Roasters transform oven cooking.

The MAKO roaster range combines premium carbon steel, the gold standard for high-heat cooking, with advanced MAKO Aero Non-Stick technology. This fusion offers superior roasting performance and non-stick convenience. Engineered for optimal weight and thickness, our roasters ensure consistent, warp-free durability, delivering exceptional cooking results every time.



FEATURES

PREMIUM CONSTRUCTION

High-quality, heavy weight carbon steel for superior strength, performance and heat distribution.

DURABLE NON-STICK

Aero Non-Stick technology offers a durable, easy-to-maintain surface for effortless cooking and cleaning.

SUPERIOR MATERIALS

Free from PFOA, Lead and Cadmium.

OPTIMISED DESIGN

Engineered with optimised weight and thickness ensures the roasters are sturdy and warp-resistant.

COOKING VERSATILITY:

Unlock even more possibilities with the versatile trivet, enhancing functionality to suit a variety of cooking methods.



The MAKO Aero Non-Stick Roaster offers a sleek, easy-to-clean solution for roasting and baking, delivering you superior results every time.

COOKING

OVEN

Suitable for all conventional ovens. Temperature safe up to 260°C/500°F.

COOKTOP

Suitable for use on low-medium heat. Be sure to select a suitable burner size to avoid hot spots.

GRILL

Take care when using under a grill, ensuring the roaster is at least 5cm/2" from the heat source.

Not suitable for outdoor or BBQ use.

NOTE: Pay attention not to overheat your roaster, as this may cause damage. Also avoid sliding your roaster on a glass surface.

HOW TO PROTECT YOUR NON-STICK SURFACE

Use silicone or wooden utensils to protect the non-stick surface. Avoid metal or sharp tools, as they can cause permanent damage and reduce performance.



HOW TO CLEAN YOUR ROASTER

- 1 Allow your roaster and rack to cool before cleaning. Placing a hot roaster into cold water can cause warping.
- 2 Wash your roaster by hand using warm soapy water and a soft sponge or brush. This will ensure the longevity of your non-stick surface.
- 3 Your trivet can be handwashed as above or placed into the dishwasher for easy cleaning.
- 4 Dry your roaster and rack with a kitchen towel.



ESSENTIAL TIPS

EXTRA CLEANING

If food sticks, cover it with water in a cooled tray and place it in a warm oven (100°C/212°F) for 15-20 minutes. Once cooled, follow cleaning steps 2-4.

HANDLE WITH CARE

Always use oven mitts when handling your roaster.

PLACEMENT MATTERS

For best results, place your roaster on your oven shelf. Placing your roaster on the floor of your oven results in uncontrolled and un-even temperatures.