



Frequently Asked Question

How do I clean my non-stick coated appliances?



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***Product design and specifications may be changed without notice.**

Non-stick coated appliances have revolutionised the way we cook, making food preparation faster and reducing the need for excessive oil. However, cleaning these appliances can be tricky, as improper cleaning methods can damage the non-stick surface, reducing its effectiveness and shortening the appliance's lifespan. In this guide, we'll explore various methods and essential tips for cleaning common non-stick appliances, including air fryers, electric frypans, grills, rice cookers, slow cookers, sandwich makers, and presses.

General Tips for Cleaning Non-Stick Appliances

- **Avoid Abrasive Cleaners:** Always use non-abrasive sponges or microfibre cloths when cleaning non-stick surfaces to avoid scratches that can compromise the coating.
- **Use Mild Detergents:** Stick to mild dishwashing liquid to clean non-stick surfaces. Harsh chemicals can degrade the coating over time.
- **Hand wash when Possible:** Even if an appliance's parts are dishwasher-safe, handwashing is generally the best option for preserving the non-stick coating.
- **Soak Before Scrubbing:** If food is stuck on the surface, soak it in warm, soapy water for 10-15 minutes to soften residue, making it easier to clean without scrubbing too hard.
- **Dry Thoroughly:** After cleaning, ensure all components are completely dry before reassembling the appliance to avoid any rusting or water damage to the heating elements.

Stain and Grease Removal Tips

Bicarbonate of Soda / Baking Soda Paste:

For appliances with baked-on grease, a paste of bicarbonate of soda and water works wonders. Apply the paste to the affected area, let it sit for 15-30 minutes, and then wipe it away with a damp cloth.

Vinegar Solution:

For stubborn stains or odours, mix equal parts vinegar and water and soak the non-stick surface for 15-20 minutes. After soaking, wipe the surface clean and rinse with water.

Avoid Steel Wool and Abrasive Pads:

Steel wool or harsh scrubbing pads will damage the non-stick coating. Always use soft sponges or microfibre cloths to maintain the integrity of your appliances.

Conclusion

Maintaining non-stick coated appliances doesn't have to be difficult. By using gentle cleaning methods, avoiding harsh scrubbing tools, and regularly cleaning after each use, you can prolong the life of your appliances and keep them in top working order. Whether it's an air fryer, electric frypan, or sandwich maker, these tips will ensure your non-stick appliances continue to perform at their best while remaining easy to clean.

While some non-stick appliances have removable cooking vessels, such as Air Fryers, Slow Cookers and Rice Cookers others such as Sandwich Presses and Grills do not. It is important to follow the instruction manuals closely when it comes to cleaning your appliance. Where the appliance has removable cooking vessels these parts can be immersed in water for cleaning purposes. Where the cooking vessels can not be removed then these items should not be immersed in water to clean instead great care needs to be taken to ensure that water does not get into the electrical circuits of these appliances. Where an item has a concealed Element such as an Electric Frypan or Electric Skillet these are able to be immersed in water, excluding the probe, as the electrical components are sealed.

Immersing the whole appliance in water, unless otherwise advised in the instruction manual, is extremely dangerous and the appliance should not be used if submersion in water occurs.

The information provided here is for general information use only. Ensure to assess your specific situation and apply what is correct for your given circumstances.