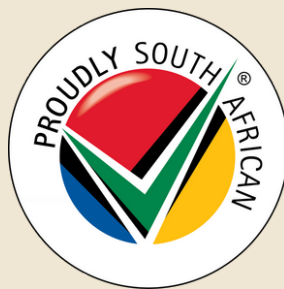
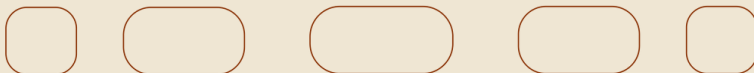


eCO₂pot
Cooking with a conscience



User Manual



MANUFACTURED BY
ENERGIAFRICA



Cooking with a conscience

The revolutionary eCOpots are an energy-efficient, climate-smart cooking solution for environmentally conscious customers.

Available in three pot sizes (4, 6 and 8-litre) and a 2-litre frying pan. The optimised double-wall construction and triple-layer bottom reduces fuel use and improves cooking times.

Brand Features

- Energy Efficient
- Climate Smart
- Accelerated Cooking
- Made in Africa
- Cost Effective
- Outdoor Cooking





The eCO₂pot range is an energy-efficient, climate-smart outdoor cooking solution for nature-conscious customers. It is equipped with a triple-layer bottom and an optimised double-wall construction. It reduces fuel use and improves cooking times.



Compatible Stoves



First Use and Product Care

- Remove all packaging and labels, then wash with warm, soapy water. Rinse thoroughly and dry.
- Boil water in the cookware before first use, then allow it to dry completely.
- After each use, wash with warm, soapy water, rinse with hot water, and dry thoroughly.
- Avoid oil or fat dripping to the outer walls of the cookware, as this can cause tough stains.
- Store in a dry place after cleaning and drying to maintain its condition.

CLEANING TIP



Use a nylon tube brush
to clean the eCOpot
range

- Keep children away from hot cookware and appliances during cooking.
- Never leave food unattended while cooking, and avoid burning or completely drying it out.
- Do not overheat cookware. If it becomes overheated, remove it from the heat source immediately and ventilate the area.
- Always use a dry oven mitt or cloth when handling cookware handles during and after cooking.
- Be cautious of hot steam and water splashes when lifting the lid. Ensure the steam vent is positioned away from you and any area used for handling to prevent burns.
- When frying, start with cookware that is cool, completely dry, and away from water sources before adding oil. Do not overfill with oil, and leave enough space for food. Never let water come into contact with hot oil.
- Do not cool cookware with water after frying, and never attempt to clean it while still in use. If oil catches fire, never use water - use a metal lid or fire extinguisher instead.

Precautions

- Always use a heat zone that matches the cookware's base size and ensure it is centered on the heat source for stability during cooking.
- When cooking without fats or oil, preheat the cookware on low for about 2 minutes before adding food.
- Use low to medium heat settings on all heat sources to allow for gradual and even heating.
- Avoid using maximum or high heat for preheating or cooking, as excessive temperatures can damage the cookware.
- To enhance flavour and browning, apply a small amount of oil or fat before heating. Be aware that high heat combined with oils or fats may cause visible staining, especially on lighter coatings.
- For searing meat, poultry, or fish, a medium to high heat can be used initially, but always reduce the heat once the food is added.
- Do not use cookware for storing raw food or marinating, as certain ingredients may damage the surface.

Precautions

- Cooking utensils
 - Use only heat-resistant plastic, silicone, or wooden utensils to protect the cookware.
 - Avoid all metal utensils, including spoons and whisks, as they can cause permanent damage.
 - Do not use knives, forks, blenders, or beaters on the cookware surface, as sharp edges can scratch or ruin the coating.
 - Never use plastic utensils when frying, as they may melt in hot oil.
- Cleaning cookware
 - Allow cookware to cool completely before cleaning; never fill or submerge it in cold water while still hot.
 - Avoid abrasive cleaning agents, metal scouring pads, or stiff brushes, as these can damage the cookware's surface and lids.

Warranty Basics

- The eCOpot range is covered by a warranty that begins from the original purchase date, whether bought personally or received as a gift.
- This warranty protects against manufacturing defects and remains valid when the product is used domestically, following the provided care and usage guidelines. It does not apply to commercial use.
- The warranty will not cover damage caused by misuse, improper maintenance, failure to follow instructions, normal wear and tear, accidents, unauthorised modifications, or external factors.



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Visit our shops or Call us

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Malawi: Lilongwe Flagship Shop

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