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ASADTEK KITCHENWARE

providing quality but affordable

Cookware that are environmentally friendly and meet the aspirations of many Ghanaian homemakers, while giving shareholders value.

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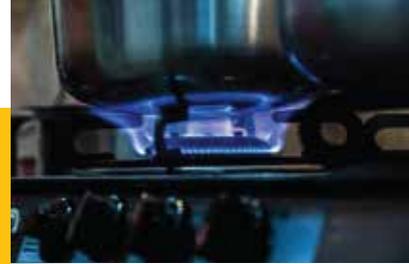
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ABOUT US



WHAT IS ASADTEK KITCHENWARE?

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sadtek Kitchenware is the number one cookware company in

Ghana which offers a wide variety of affordable cookware products. The Jubilee set is a flagship product of the company with exciting packaging. It's made up of 7 pieces of cooking utensils in various sizes.

The product was developed at the time Ghana was celebrating its 50th Anniversary, hence the name **JUBILEE SET**. With a wide range of utensils prices may only vary by a significant... with its moderate prices, beginners could afford these for their household usage.

Asadtek Kitchenware has a range of kitchenware to complement your kitchen. They are all aimed at improving your cooking experience and for added convenience. Distributors can buy these kitchenware from the factory and also have them delivered to your door.



VISION



At Asadtek Kitchenware,

we believe in our quality cookware and similarly endeavour to improve quality of life. Providing the wide variety of brands and types of cookware designed to offer everyone something to meet their needs.



MISSION



To produce Cookware sets that represent a more economical way to equip the family kitchen.

To make the Homemaker cookware set with ultimate value for all your cooking needs.

PRODUCT RANGE

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BEST CONDITIONS:
ASADTEK cookware and serving units are made of the finest grade aluminium. All materials used in ASADTEK cookware including handles are corrosion resistant .



RAW ALUMINIUM

Raw Aluminium is sourced from around the world to match our high quality standards.

The raw sheets as pictured are delivered and checked to ensure no defects are present. Large discs are cut from these sheets according to the units that will be manufactured. The discs are “drawn” into their shell by a large press machine. This requires precision techniques and tools to ensure the correct shape and finish.

KEY FEATURES - J SET COOKWARE

- △ Heavy Gauges
- △ Pressed Pots
- △ High Quality Aluminium Product
- △ Excellent Finish
- △ Optimum Durability and Long Lasting
- △ Affordably priced



PRODUCT RANGE

MAKOLA

Explore new dishes, whip up old favorites & have fun in your space with sturdy pots and pans with durable interiors for superior food release, comfortable double-riveted handles for a secure grip and shatter-resistant tight-fitting lids for heat & moisture control.

Special features:

- ◆ Sturdy constructions for even heating & hot spot reduction
- ◆ Interiors for superior food release & easy cleanup
- ◆ Comfort grippy handles are double-riveted for strength
- ◆ Oven safe to 350°F

Product Details:

- △ Heavy Gauges
- △ Pressed Pots
- △ High Quality Aluminium Product
- △ Excellent Finish
- △ Optimum Durability and Long Lasting
- △ Affordably priced



PRODUCT RANGE

MAKOLA 2

The ASADTEK cookware set makes cooking, cleaning and serving easier than ever.

- ◆ Superior technology ensures even heating, less mess and food that cooks healthier
- ◆ Pot rack storage handle for convenient storage Heavy gauge hard Aluminium construction ensures even heat distribution
- ◆ Hand washing recommended

Product Details:

- △ Heavy Gauges
- △ Pressed Pots
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PRODUCT RANGE

PACKAGED UNITS

Do you want to buy ASADTEK COOKWARE, but you're not sure where to start? Your family and your lifestyle are good indicators to help you decide. You can buy a ready made cookware set, packaged cookware units, or create your own unique set out of the pots and pans that your kitchen needs. With a variety of sizes and capacities to choose from as well as the added benefit of being oven-friendly, there is sure to be an ASADTEK product to suit your cooking needs. There is a perception that when buying ASADTEK cookware, you can only buy it as a set of 7 cookware. You have the choice to buy either a 3 set (and these come in a wide range of sizes), or simply three individual units. It's up to you. A set is definitely more cost effective than buying all the individual items of cookware that make it up. But if you first want to test out the cookware, or if it's not your buying style to make one big purchase, then by all means slowly create your own set of ASADTEK by buying a packaged three (3) set units.

Alternatively, if you already own a set of ASADTEK COOKWARE you could definitely add to this in the future by buying other unit sizes - you can never go wrong with ASADTEK!

Product Details:

- △ Heavy Gauges
- △ Pressed Pots
- △ High Quality
Aluminum Product
- △ Excellent Finish
- △ Optimum Durability
and Long Lasting
- △ Affordably priced



PRODUCT RANGE

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QUALITY ASSURANCE:

We manufacture and export Aluminium pots and saucepans to our clients in a comprehensive range.



ALUMINIUM POTS

We offer Aluminium Pots used for preparing various delicious food. These aluminium pots are made from high quality material and are designed elegantly. They are available in various sizes and shapes based on the requirement of the client. These are available at affordable prices. Using this pots, cooking and cleaning becomes very easy as the food doesn't stick to the vessel while cooking.

Product Details:

- △ Heavy Gauges
- △ Pressed Pots
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PRODUCT RANGE

HOW DO I COOK WITH ALUMINUM COOKWARE?

For Aluminum cookwares, you should try to solely use low to medium heat. The product is layered with aluminium core construction, which conducts heat extremely well. Scorching food, discoloring the pan, or damaging nonstick coating can be avoided by starting your recipes at a lower temperature. The aluminium layers surrounding the core will hold heat consistently at your desired level. When using our cookware, be sure to preheat the pans completely on low to medium heat before adding your food. To check the temperature, add a few water droplets to the surface. Once they slip easily along the pan without bubbling or evaporating, you're ready to cook. While it is acceptable to cook with oil, you may not need it in our cookware. Meat or poultry will initially stick, but will loosen as their juices are released, enabling you to turn and cook the other side. Adjust the heat as needed, and cook until done.

Product Details:

- △ Heavy Gauges
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C O O K
W E L L !



PACKAGING & DELIVERY

ASADTEK COOKWARE units are packed at the factory and stocked for future deliveries. Our products are sold nationwide through our distributors as well as our factory.

The quality of your cooking is not only impacted by cooking style, skill, and ingredients, but it is also hugely affected by the quality of the pots and pans you use. Poor quality pots and pans can cause uneven cooking, burn food, or worse still, burn your hands. The best pots and pans are the ones which are safe, durable and work well.



We firmly believe that behind every great chef there is great cookware .

A good set of pots and pans call for considerable investment, and you need to make an informed choice to ensure that your cookware serves you through years and makes cooking a pleasant experience for you.

To make the choice easy for you, we have compiled a roundup of seven sets of the best pots and pans to buy on the market. Whether you are a professional chef or a homemaker struggling through experiments in the kitchen, **this list will help you make the right choice.**



Transform Your Dream Kitchen Into A Reality Today!

COOKWARE BENEFITS

Preparing food the **ASADTEK** way is based on fat-free and waterless cooking concepts. This philosophy makes it possible to prepare delicious meals using no extra or very little fat or oil and a minimal amount of water.

ASADTEK cookware is high quality, Aluminium cookware with important design features that provide a healthier way of eating and preparing food with optimal nutritional value.

COOKING THE ASADTEK WAY WILL:

Ensure the retention of vitamins and minerals (nutrients) in food with the waterless cooking method. **Food is tastier when cooked in ASADTEK cookware as the natural goodness and taste is maintained.** Nutrients and flavour are not completely lost due to cooking in large amounts of water.

Cook food through a gentle process, reducing the damage of high temperatures on nutrients in food. With ASADTEK cookware it is not necessary to heat your pots and pans to such a high

temperature to achieve success end results.

Reduce the amount of fat and salt in your diet by requiring less of these during the cooking process. Less fat and oil is needed when cooking in ASADTEK cookware, improving the diet as a whole.

Cooking with ASADTEK is for life. Whether it be a literal take on our message by referring to our lifetime guarantee, or cooking the ASADTEK way which improves your diet and enables a healthy lifestyle. We say, choose ASADTEK – for life.





ECO-FRIENDLY DESIGN MEETS PROFESSIONAL PERFORMANCE IN THE ASADTEK COOKWARE SERIES



DISCOVER OUR TOP AND BEST ALUMINIUM CHEF PRODUCTS



WE'VE GATHERED THE BEST PRODUCTS OF THE ULTIMATE BRAND, ASADTEK KITCHENWARE

AWARDS



2015
TBE Best Indigenous Company in Building & Construction by TBE Excellence Awards



2014 Silver Sponsor - Association of Ghana Industries by Indutech Planning Committee



2012 AGI Best Metals, Building & Construction Company of the Year



**MANUFACTURING
COMPANY OF THE YEAR 2011**



2010 Best Entrepreneur SME Manufacturing Award by Entrepreneurs Foundation of Ghana.



2008 Africa SMME Industrial Sector Award
AFRICAGROWTH Institute of South Africa

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