



Licensed Trade Supplies Care Sheets

Ceramics

Dishwashing

To avoid this unnecessary damage and to preserve the appearance of your products, we recommend the following as a guide for washing our ceramic items.

We recommended following the manufacturer's guidelines for wash temperature, rinse cycle and detergent dosage. Assess water hardness and make sure water softeners are used if required. Wash before using for the first time and ensure items are washed promptly after each use.

Use plastic or rubber scrapers to remove excess food residue before washing, as metal utensils or abrasives may damage the glazed surface.

Never wash cutlery or other metal items amongst ceramic products; these should be washed separately in our specially designed cutlery baskets.

Storage

Wherever possible, use the appropriate racks for storage. Make sure that handles & spouts do not knock together when stored as this can cause wear and damage to the products glaze.

Contact with metal surfaces and other metal products should be kept to a minimum to reduce metal marking and abrasion with metal counter tops. This can be reduced by using plastic or rubber mats to line metal surfaces.

Guidance

Our ceramics are Oven, Microwave, Freezer and Dishwasher safe and we offer edge chip warranty on selected lines.

To ensure the life of your products, we recommend adequate stock to ensure correct rotation and careful handling will extend the life of your products when in service and provide greater value over the life of your ceramics.

To reduce the possibility of thermal shock which can cause damage to your products, we recommend you do not subject the product to sudden extreme changes in temperature such as direct from a freezer to a hot oven or grill.

Our matt glazed and coloured products will tend to show wear and tear to a greater degree than standard glazed white items.

Finally wash, rinse and dry before first use.