

# Care In Use

## CERAMICS



CHURCHILL

### RECOMMENDATIONS TO HELP YOU TO PROTECT YOUR INVESTMENT IN CHURCHILL TABLEWARE.

#### CLEANING

- Upon delivery, inspect all items and wash twice before putting into service.
- It is important to follow manufacturers recommendations regarding quantity and type of detergent and rinse aids.
- Remove & rinse leftover food immediately after use.
- To avoid metal marking, use a plastic spatula to remove leftovers.
- Clean the dishwasher regularly to prevent limescale build up.
- Wash within 30-40 minutes of use.
- Allow items to air dry before stacking.
- Use a non abrasive pad when cleaning to remove stains.
- Do not put items decorated with metallics into the dishwasher.
- Do not put detergent directly onto dinnerware as this may result in damage.
- Do not mix cutlery and ceramics together when cleaning.

#### PREVENTING SCRATCHES & METAL MARKING

- When stacking, place plates centrally and do not push plates into a centre of a stack.
- Avoid exerting excessive pressure on the surface of the product. A lower grade cutlery will be softer and be more prone to leaving marks.
- Metal marks can usually be successfully removed by using proprietary products (in-line with manufacturing guidelines).
- Matte and semi-matte glazes provide a distinctive aesthetic but are less resistant to metal marking and staining than our high-performance gloss glaze. For this reason, the care and use guidelines should be followed diligently to preserve the surface finish.
- Do not slide, always lift products.
- Do not put hot wet dishes into contact with aluminium surfaces.

#### STORAGE

- Ensure adequate storage space is provided.
- Store preferably on high-grade stainless steel shelves or shelf mats to avoid metal marking.
- Keep ceramics, metal and glassware separate.
- Do not stack hot wet ceramics.
- Do not stack items that were not designed to be stacked.
- Do not over stack, as the weight created by stacking too high will contribute to scratching and metal marking.
- Do not mix-stack e.g do not stack Churchill tableware with products from other suppliers, particularly if these items have an unglazed foot.

#### WARMING

##### CHURCHILL COOKWARE IS OVEN PROOF TO 180 DEGREES CELSIUS

- Warm gradually & evenly.
- Avoid excess temperature variations such as taking the tableware from the fridge directly to a hot oven.
- Do not place items decorated with metallics (gold, silver, bronze) in the microwave.

#### FEATURES & BENEFITS



\*Subject to use only including product care

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