

# Important Safety, Use and Care Information

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Thank you for choosing our stoneware. To assure a long and pleasant experience, please read this information before you use your stoneware. These instructions are for your general safety, use and care to avoid person injury and damage to your stoneware.

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## COOKING & STORING

### GENERAL

- **Safety:** DO NOT USE STONEWARE ON YOUR STOVETOP OR COOKTOP. Keep small children away from the oven while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the oven as heat, steam and splatter can cause burns.
- **Pet Warning:** Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle.
- **Microwaves:** This stoneware is microwave safe. Always use potholders when removing stoneware from the microwave.
- **Broiler:** Never place your stoneware under the broiler or any other direct flame or heating element.
- **Oven safe:** CAUTION: Always use potholders when removing stoneware from the oven. This stoneware is oven safe to 260°C/500°F. However, quick changes in extreme temperature could cause thermal shock causing your stoneware to crack. When moving your stoneware from your refrigerator or freezer directly into a hot oven, the oven should not be set higher than 180°C/350°F or the stoneware may crack. If you wish to cook at temperatures between 180°C/350°F and 260°C/500°F, make sure the stoneware has warmed to room temperature before placing in the oven.
- **Freezer and Refrigerator:** This stoneware is safe for use in the refrigerator and freezer. However, to avoid thermal shock, do not take stoneware directly from a cold freezer or refrigerator and place it in a hot oven, or take hot stoneware from the oven and place it directly into the freezer, refrigerator or under cold water. These extreme changes in temperature will damage the stoneware and cause it to crack. Allow to cool down to room temperature before placing in the refrigerator, freezer or under cold water after removing from the oven.
- **Glass Cooktops:** Do not slide or drag your stoneware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- **Counter Tops:** Do not place hot stoneware directly on a cold counter top as it may cause the stoneware crack. Place a soft cloth or trivet under the stoneware before placing on a counter top, or move to a heat resistant surface such as wooden cutting board.
- **Tabletops:** Do not slide or drag your stoneware over tabletop surfaces as scratches may result. Place a soft cloth or trivet under stoneware before placing on table.
- **Utensils:** Metal or sharp-edged utensils can be used in this stoneware. However, cutting with sharp knives may leave slight scratches in the interior surface.
- **Storage:** To avoid scratches or chips on the stoneware, place paper towels between dishes when storing. This stoneware is a ceramic product and will break if dropped onto hard surfaces. Take care in handling and storing your stoneware to avoid breakage.
- This stoneware is not intended for commercial use or restaurant use.
- Never try to repair chipped, cracked or scratched stoneware.

## CLEANING

### Standard Care

- **All stoneware:** Before first use and after each use, wash stoneware thoroughly with mild dishwashing detergent and warm water. Do not use oven cleaners, scouring pads or harsh abrasives on your stoneware.
- **Dishwasher:** This stoneware is dishwasher safe. We recommend using a mild gel dishwashing detergent.
- **Nonstick sprays:** Nonstick sprays may be used, but may leave a build up over time. Wash your stoneware using a mixture of warm water and vinegar to restore the original surface.
- Do not allow stoneware to soak in water for long periods of time. To remove stubborn baked on foods, fill dish with warm soapy water and let stand. Use only a soft sponge or plastic or nylon cleaning pads with non-abrasive cleansers.
- Do not immerse stoneware in cold water while the dish is still hot. Allow the dish to cool to room temperature.