

# OKA

## Tableware

Information and care guide  
Please read and retain for future reference

## TABLEWARE

OKA creates high-quality, unique tableware crafted from thoughtfully selected materials. With the correct care and maintenance, it will be suitable for use for years to come. Please familiarize yourself with the following information to ensure your complete satisfaction.

### TYPES OF MATERIALS - CERAMICS

#### Porcelain

A hard, translucent body of clay, usually with a smooth, white surface covered in a clear glaze. Porcelain is not reactive, so virtually any food can be stored in it/placed on it and it is often dishwasher and microwave safe, making it great for everyday use.

#### Stoneware

Less durable than porcelain, stoneware is fired at a low temperature to give its distinctive texture.

#### Earthenware

One of the oldest materials used in pottery, the clay is fired at a low temperature and does not become glass-like in appearance. As a result, earthenware will always need to be glazed to ensure it is non-porous. Although it is able to stand up to much wear, it's best to hand-wash carefully to avoid chipping.

### MAINTENANCE AND CARE INSTRUCTIONS

To help prolong the life of your upholstery, we advise the following:

#### Cleaning - Ceramics

- Abrasive materials must not be used when cleaning.
- Please remove any barcode labels before placing in a dishwasher, as the heat from the drying stage makes removal of the label more difficult.
- For stubborn barcode labels, it helps to soak the product in warm water with a small amount of bleach-free detergent for approximately one hour.
- Dry with a soft cloth and allow to air before putting away.

#### Cleaning – Glassware

- Hand-washing is recommended for all glassware to keep them looking their best. Items should be hand-washed separately in warm soapy water.
- When drying glassware always use a dry, clean, soft, lint-free cloth.
- Some glassware is suitable for use in the dishwasher – please check the details of your product.
- Always place glassware on the top shelf of the dishwasher if possible, allowing plenty of space between each item.
- If using a dishwasher, always use a low temperature setting and a mild detergent.
- Please be advised that heat, friction and dishwasher detergents can dull or scratch glassware.
- Always remove glassware from the dishwasher as soon as the washing cycle has completed.

#### Cleaning – Flatware

- Prompt washing after use is strongly recommended.
- Some food deposits can tarnish steel if allowed to remain for any length of time.
- We would recommend hand-washing with a mild bleach-free detergent in hot water to guarantee the longest life and drying thoroughly before storage.
- When washing, avoid leaving the cutlery standing in water and make sure any silver cutlery is washed separately to avoid a chemical reaction that might damage the silver.
- If you do clean your cutlery in the dishwasher, please follow these simple steps to help avoid any problems:
  - To avoid scratches, space your cutlery out. Put handles down into the basket and the knives away from other pieces.
  - Make sure you remove the cutlery as soon as possible after the cycle is done and polish with a soft lint-free cloth, especially the knife blades.
  - Avoid lemon-based detergents in your dishwasher as this can cause corrosion.

#### Care - To Avoid Unnecessary Damage

- Use napkins to separate ceramics when storing, as this will prevent scratching.
- When washing and drying glassware, do not twist the body in opposite direction to the stem as this can cause damage.
- Extreme temperatures can crack or break glassware, so please avoid pouring hot liquids into items.
- The finely made rims on glassware are the most fragile part of the product. Do not turn upside down when drying or storing.
- Do not stack glassware, unless it has been specifically designed to do so, as this can cause damage.

telephone: 1-800-621-8309  
email: [customercare@oka.com](mailto:customercare@oka.com)  
[oka.com/en-us/](http://oka.com/en-us/)