

## CREATIVE TABLE



Creative Table includes an array of products all of which require different care to ensure you keep them at their best. See below for information on how to look after your Creative Table products.

### Estrella Traditional Terracotta:

- Suitable for traditional ovens, hobs, microwaves & freezers.
- Terracotta is naturally fragile and should be handled with care.
- Terracotta is naturally porous, soaking in water should be avoided
- Terracotta is suitable as oven to tableware.

### Fuji: (as above)

- However, with increased strength and durability

### Copper Presentation Serveware:

- Please be aware copper will naturally oxidise over time.
- To maintain an optimum finish, hand washing is recommended.
- Using metal scourers or abrasive cleaners will affect the finish of your copper serve ware, to avoid this, wash in hot water straight after use with a soft cleaning sponge.

### Stainless Steel Presentation Items/Barware:

- Not suitable for cooking and should be used as presentation only.
- Suitable for dishwashers
- Not suitable for ovens or microwaves.
- Galvanised items should always be used with presentation papers.
- Never leave in a damp environment for prolonged periods of time.

### Wire Baskets & Presentation Papers:

- Not suitable for cooking and should be used as presentation only.
- Suitable for dishwashers
- Not suitable for ovens or microwaves
- Presentation papers are 100% biodegradable and can be discarded in food waste.

### Slate/Granite:

- Being natural stones – our slate and granite items may vary slightly in size and texture.
- The characteristics of slate are that the edges can naturally chip and create sharp points – care must be taken when handling these items.

- To clean wipe down with a damp cloth and mild detergent.
- For Slate – any scratches can be treated with natural oil and this should be followed from time to time to keep the product looking its best.

### Cast Iron:

- Cast Iron is ideal for use in the oven and on stoves and withstands temperatures up to 260°C.
- Always use heat protective wear when handling the products – handles will become extremely hot.
- Never place hot items directly onto unprotected surfaces – it is recommended to use the Acacia Wooden Boards that are available with all Utopia Cast Iron pieces.
- For care of the Cast Iron Wooden Boards – follow the Acacia Wooden Board/Tray' care advice.
- Always use Plastic/Wooden utensils – metal may damage the surface of the enamel.
- Abrasive scourers may also damage the enamel surface – to remove tough residue soak in hot soapy water:
- Not recommended for dishwashers
- Ensure completely dry before storing or stacking as items left wet may be prone to rusting.

### Bento Boxes:

- Not suitable for dishwashers, hand wash only.
- Not suitable for oven or microwave use.
- Abrasive scourers may damage the surface of the item – use a soft sponge and soak in hot soapy water for tougher residue.

### Natural Woods:

- Store away from direct heat sources and direct sunlight.
- Hand wash in warm soapy water
- Do not soak in water
- Dry immediately
- Not dishwasher safe
- Bamboo drink paddles are suitable for glass washers –always follow the recommended dish washing procedures outlined by the manufacturer and use the correct dose application of detergent.
- Sourced from a sustainable wood source
- Darwin, Acacia, Olive and Fir Wood will vary significantly in size and shape as these are natural cuts of wood.
- Restore Natural Woods with a wiping of olive oil.

### Enamel:

- Oven proof and Dishwasher safe
- For best results, after use soak in warm water; then wash gently with a liquid detergent
- Do not use abrasive cleaning pads or powders
- Items will chip if handled roughly

### Trays:

- Plastic Black Non-Slip Trays:
- Always ensure trays are stacked on flat surfaces to eliminate accidental damage.
- Not suitable for dishwashers – wipe down with a clean damp cloth after each use.
- Do not leave submerged in water:
- Do not stack whilst damp.
- Do not overload trays, may cause accidental damage or injury.

### Fast Food Trays:

- Always ensure trays are stacked on flat surfaces to eliminate accidental damage.
- Fast Food Trays are suitable for dishwashers – always follow the recommended dish washing procedures outlined by the manufacturer and use the correct dose application of detergent.
- Fast Food Trays have stacking lugs to accelerate drying and can therefore be stacked straight after washing without prior drying.
- Surface can become slippery when wet, extra caution needed.
- Always stack separately to other crockery in the dishwasher to ensure items do not damage each other in the cycle.