

# STUDIO M'

Thank you for purchasing Marumitsu Poterie Inc. products. We have been making products by selecting the most desirable clay and glazes for individualy-themed product collections. Some of them are not so easy to handle, but you can enjoy a simple yet atmospheric feel of our tableware items made out of ceramic materials with exquisite charms. We are willing to convey those charms to current and future users of our products. To keep our products in good condition for a long time, please pay attention to the numbers on the stickers and follow the instructions.

Let us help you have a delightful meal time in the long term.

Note that some products might get damaged through use depending on the accessories and shapes even though they were supposed to be microwave, oven safe. Please check the product information on our website as well.

[www.marumitsu.jp/studiom/proinfo](http://www.marumitsu.jp/studiom/proinfo)

## About Material Number Stickers

Material number stickers are put on our products in order to enable you to use your favorite and valued tableware for a long time. Please pay attention to the notes on characteristics and how to use, described in each material number page and follow the directions prior to use.

### Properties in Common

All ceramic products are subject to a rapid change in temperature, which results in breakage. Do not soak hot tableware items in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware items just taken out of the refrigerator] in the microwave, oven and on the stove. As ceramic ware is affected by natural clay and changes in temperature, humidity etc. during firing, it is impossible to make the exactly same items. We work hard for quality uniformity, but each item might have color unevenness or individual color variations like between the lid and the body.

### Prior to Use

·Wipe water on the surface of your tableware in using a microwave, oven and stove.

### How to Look After Your Tableware

·You can remove stains and molds on your tableware with diluted dish bleach to some extent.

·In the case that your tableware stinks, make the mixture of 4 tablespoons of baking soda and 1 tablespoon of vinegar added to 1ℓ water, and then soak your tableware in the liquid mixture, with which the smell will be diluted.

·In cleaning, do not use a metal scrubber etc. to get rid of the burns or strong dirt and so on resulting from cooking.



This item is made of earthenware.

Oven  Microwave  Open fire

### Characteristics

·It is strongly recommendable to fill the rough surface of earthenware items with rice starchiness prior to use, which will prevent them from getting dirty or stained to some extent. Refer to "How to Do The "Filling" Treatment for Earthenware".

·Do not use a cleanser or other polishing materials and a metal scrubber when cleaning if the item has overglaze paintings because they may be damaged.

·Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

·The following properties will be caused to some items by particular materials and manufacturing processes. The product may have:

- \* light pink marks called "Gohonte".
- \* seemingly cracking parts on the rim due to the use of rough clay.
- \* partial scratching-like lines due to forming by hand, "clay slab building".
- \* color irregularities and different color tints for the lid and the container.

### Prior to Use

·Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

### After Use

·Even with the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

○Read "Notes on the Use of Microwave" as well.



This item is made of earthenware.

Oven  Microwave  Open fire

### Characteristics

·Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

### After Use

·Broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

○Read "Notes on the Use of Microwave" as well.



This item is made of earthenware.

Oven  Microwave  Open fire

### Characteristics

·Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

### After Use

·Broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

○Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.



This item is made of earthenware.

Oven  Microwave  Open fire

This item is made of pottery (earthenware) with water-repellent finishing, aiming to prevent the adhesion of dirt or stains. Just use it without doing the "filling" treatment.

### Characteristics

·Although water-repellent finishing is done, it cannot prevent the adhesion of dirt or stains perfectly.

·Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

### Prior to Use

·Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

### After Use

·Through long term use, the effect of water-repellent finishing becomes less, so in that case, doing the "filling" treatment is recommended.

·Even with water-repellent finishing and the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

○Read "Notes on the Use of Microwave" as well.



Items with this sticker have supplementary matters to be aware of, besides notes on material number stickers. Read the below notes and use the products appropriately.

·It is really absorbent, and moisture from food and drinks may interpenetrate the interior or possibly exterior of tableware.

·Repeatedly make tea /coffee or cook with them, gaps between coarse earth will be clogged with tea /coffee staining or starchiness. As a result, water will be interpenetrating the exterior less and less. At the same time, colors of tea /coffee staining or food will affect the overall color of tableware. To put it in another way, you can find it enjoyable to see the feelings of tableware changing by repetitive use.

### Before Use

·Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

### While Using

·After getting soaked, when you pour hot drinks or liquid into a cup/bowl/plate etc., absorbed water might ooze out of "crazing" (chaps) on the sides like a water drop.

### After Use

·Follow the notes indicated by material number stickers next to Information +α stickers.

## How to Do the "Filling" Treatment for Earthenware

1 Lay a plain, white and clean dishcloth on the bottom of a pot and put the earthenware item on it, without letting each piece touch each other, and then pour stirred "cloudy water in which rice has been washed" to the level of its flowing over the earthenware a little. (In the case of using an IH cooking heater to do the "filling", first, place a folded plain, white and clean dishcloth on the bottom of a pot in order to make 2-3 cm space. Next, put the tableware on it.)

2 Bring it to a boil over low or medium heat and keep it boiling at low heat for about 20 minutes. Do not let the "cloudy water" bubble up, which may cause breakage due to the collision of the pot and tableware.

3 Turn off the heat and let it be for a while and wait for the hot water to get warm and later take out the tableware and then wash it. After that, let it dry naturally.

\* If the tableware cannot be clogged with rice starchiness by a one-time "filling" treatment, repeat the above procedure.

### Caution Notes

·Clean the pot thoroughly beforehand, especially removing oily parts in order not to make your earthenware item on the pot or put other stuff together, which will lead to breakage while boiling due to air entering. If you stack up a couple of tableware items on the pot, insert kitchen paper or plain, white and clean dishcloths between them so that they won't collide with each other.

·Do not keep it boiling for a long time, which may get the starchy material burned and adhesive. Keep an eye on the pot while it is heated.

·Do not leave the tableware soaked in the pot filled with water for a long time, which will cause excessive water absorption, so take out the tableware as soon as the hot water becomes lukewarm. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy, so dry thoroughly before storing.



This item is made of semi-porcelain.

Oven  Microwave  Open fire

### Characteristics

·"Crazing" (chaps) may occur to some items on the surface over time.

·Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

○Read "Notes on the Use of Microwave" as well.



This item is made of semi-porcelain.

Oven  Microwave  Open fire

### Characteristics

·"Crazing" (chaps) may occur to some items on the surface over time.

·Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

○Read "Notes on the Use of Microwave" as well.



This item is made of white porcelain /porcelain or stoneware.

Oven  Microwave  Open fire

### Characteristics

·"Crazing" (chaps) may occur to some items on the surface over time.

·Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

·Stoneware items already have gotten "crazing" (chaps) even at the point of purchase.

○Read "Notes on the Use of Microwave" as well.



This item is made of white porcelain /porcelain or stoneware.

Oven  Microwave  Open fire

### Characteristics

·"Crazing" (chaps) may occur to some items on the surface over time.

·Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

·Stoneware items already have gotten "crazing" (chaps) even at the point of purchase.

○Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.



This item is made of earthenware (open fire safe). IH cooking heater ban.

Oven  Microwave  Open fire

### Characteristics

·It is strongly recommendable to fill the rough surface of earthenware (open fire safe) items with rice starchiness prior to use, which will prevent them from getting dirty or stained to some extent. Refer to "How to Do the "Filling" Treatment for "Donabe" Clay Pots [Earthenware (Open Fire Safe)]."

·Do not deep-fry food using a "donabe" clay pot.

·Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

·The clay material contains coarse earth, so moisture from the food put on the tableware might ooze out.

·Without drying out, the below cases will be observed.

○While heating, the remaining interior water may ooze out of the sides and get scorched.

○Stored without drying out, it is more likely to get moldy or stained.

### After Use

·Even with the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy. Avoid a pre-soak of the dirty clay pot to help loosen dirt or scorch marks before cleaning, which will cause dirt to immerse into the clay pot.

○Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.

## How to Do the "Filling" Treatment for Earthen Pots [Earthenware (Open Fire Safe)]

1 Wash an earthen pot and then pour "cloudy water in which rice has been washed" into it.

2 Either simmer "cloudy water in which rice has been washed" in the earthen pot over a low heat for 20 to 30 minutes (do not let the "cloudy water" bubble up) or cook rice porridge in the earthen pot.

3 Turn off the heat and let it be for a while and wait for the hot water to get warm and then wash it. After that, let it dry naturally.

※If the earthen pot can not be clogged with rice starchiness by a one-time "filling" treatment, repeat the above procedure.

※As for plates, bowls, cups and ovenware etc. made of earthenware (open fire safe), refer to How to Do the "Filling" Treatment for Earthenware.

### Caution Notes

1. Clean the clay pot thoroughly beforehand in order not to make your clay pot dirty or stained. Do not heat the clay pot when its sides or exterior bottom are wet, which leads to breakage.

3. Make sure to prevent it from boiling over by slow-simmering without a lid. Do not keep it boiling excessively, which may get the starchy material burned and adhesive.

4. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy, so dry thoroughly. While drying, it is effective to let the clay pot lean against something or invert it on the laid chopsticks etc. so that you can keep it airy.

### Notes on Glazes

Due to the properties of glazes applied to products, oil-film-like parts or luster may partially appear on the surface of products by reacting to some food elements.

## Notes on the Use of Oven

The products with the above stickers have passed the oven safety inspections considering actual usage. Products are first put and kept in the 270 °C oven for 7 minutes and then are cooled naturally at the normal room temperature and finally are visually inspected whether or not they have cracks or "crazing" (chaps). We categorize the products that passed all those inspections as "Oven Safe".

※Accessories etc. made of other materials are excluded from oven safe items.

### Caution Notes

·Wipe water on the surface of tableware before putting it in the oven.

·Never soak hot tableware in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware just taken out of the refrigerator] in the oven. A rapid change in temperature will lead to "crazing" (chaps) or breakage.

·High heat may change the color of tableware, but there is no problem in terms of use. It will be restored to the old color after cooled.

## Notes on the Use of Dishwasher & Dryer

Considering materials, glazes and pottery techniques, etc., the above "Not Dishwasher Safe" sticker is put on the products which are subject to breakage or other problems when put in the dishwasher. As for the products without the "Not Dishwasher Safe" stickers, please make sure to use them keeping the below matters in mind.

※Accessories etc. made of other materials are excluded from oven safe items.

·If tableware items collide each other in the dishwasher, they will get broken.

·Most ceramic items absorb water. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy or smelly. So, please take it out of the dishwasher immediately after use, and dry thoroughly in a place where it can be exposed to the outside air.

## Notes on the Use of Microwave

A microwave oven heats or cooks food very quickly using short electromagnetic waves, namely, microwaves. In most cases, the microwaves heat the water content of the food. However, in some cases, the microwaves concentrate on the carbonized (burnt) parts of the food, causing the temperature to rise higher than the other parts. For example, the microwaves concentrated on the carbonized (burnt) parts of stir-fried vegetables can create a large temperature difference in /on the tableware item, which may cause breakage. In addition to water content, oil content is also heated. The oil has a higher boiling point than the water, so it heats up at a higher temperature, creating a very large temperature difference between the parts that contain oil and the parts that do not, which can cause breakage.

### Caution Notes

·Wipe water on the surface of tableware before putting it in the microwave.

·Never soak hot tableware in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware just taken out of the refrigerator] in the microwave. A rapid change in temperature will lead to "crazing" (chaps) or breakage.

### Tableware That is Not Safe to Microwave

·The products with gold or silver paintings, or applied with particular glazes are not microwave safe. We put a "Do Not Microwave" sticker on those items, so please confirm it.

·Accessories etc., made of other materials are excluded from microwave safe items.

## MARUMITSU POTERIE

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## MARUMITSU POTERIE STUDIO M' & SOBOKAI

### INSTRUCTION MANUAL





This item is made of semi-porcelain.

Oven  Microwave  Open fire

Characteristics

- "Crazing" (chaps) may occur to some items on the surface over time.
-Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

Read "Notes on the Use of Microwave" as well.



This item is made of semi-porcelain.

Oven  Microwave  Open fire

Characteristics

- "Crazing" (chaps) may occur to some items on the surface over time.
-Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.

Read "Notes on the Use of Microwave" as well.



This item is made of white porcelain /porcelain or stoneware.

Oven  Microwave  Open fire

Characteristics

- "Crazing" (chaps) may occur to some items on the surface over time.
-Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.
-Stoneware items already have gotten "crazing" (chaps) even at the point of purchase.

Read "Notes on the Use of Microwave" as well.



This item is made of white porcelain /porcelain or stoneware.

Oven  Microwave  Open fire

Characteristics

- "Crazing" (chaps) may occur to some items on the surface over time.
-Oily stains or coloring matter etc. from food etc. may remain on items with the matte finish.
-Stoneware items already have gotten "crazing" (chaps) even at the point of purchase.

Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.



This item is made of earthenware (open fire safe).

IH cooking heater ban.
Oven  Microwave  Open fire

Characteristics

- It is strongly recommendable to fill the rough surface of earthenware (open fire safe) items with rice starchiness prior to use, which will prevent them from getting dirty or stained to some extent. Refer to "How to Do the 'Filling' Treatment for 'Donabe' Clay Pots [Earthenware (Open Fire Safe)]."
-Do not deep-fry food using a "donabe" clay pot.

- Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.
-The clay material contains coarse earth, so moisture from the food put on the tableware might ooze out.
-Without drying out, the below cases will be observed.

- While heating, the remaining interior water may ooze out of the sides and get scorched.
-Stored without drying out, it is more likely to get moldy or stained.

After Use

- Even with the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy. Avoid a pre-soak of the dirty clay pot to help loosen dirt or scorch marks before cleaning, which will cause dirt to immerse into the clay pot.

Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.

How to Do the "Filling" Treatment for Earthen Pots [Earthenware (Open Fire Safe)]

- 1 Wash an earthen pot and then pour "cloudy water in which rice has been washed" into it.
2 Either simmer "cloudy water in which rice has been washed" in the earthen pot over a low heat for 20 to 30 minutes (do not let the "cloudy water" bubble up) or cook rice porridge in the earthen pot.
3 Turn off the heat and let it be for a while and wait for the hot water to get warm and then wash it. After that, let it dry naturally.

If the earthen pot can not be clogged with rice starchiness by a one-time "filling" treatment, repeat the above procedure.

As for plates, bowls, cups and ovenware etc. made of earthenware (open fire safe), refer to How to Do the "Filling" Treatment for Earthenware.

Caution Notes

- 1. Clean the clay pot thoroughly beforehand in order not to make your clay pot dirty or stained. Do not heat the clay pot when its sides or exterior bottom are wet, which leads to breakage.
3. Make sure to prevent it from boiling over by slow-simmering without a lid. Do not keep it boiling excessively, which may get the starchy material burned and adhesive.
4. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy, so dry thoroughly. While drying, it is effective to let the clay pot lean against something or invert it on the laid chopsticks etc. so that you can keep it airy.

Notes on Glazes

Due to the properties of glazes applied to products, oil-film-like parts or luster may partially appear on the surface of products by reacting to some food elements.

Notes on the Use of Oven

The products with the above stickers have passed the oven safety inspections considering actual usage. Products are first put and kept in the 270 °C oven for 7 minutes and then are cooled naturally at the normal room temperature and finally are visually inspected whether or not they have cracks or "crazing" (chaps). We categorize the products that passed all those inspections as "Oven Safe".
Accessories etc. made of other materials are excluded from oven safe items.

Caution Notes

- Wipe water on the surface of tableware before putting it in the oven.
-Never soak hot tableware in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware just taken out of the refrigerator] in the oven. A rapid change in temperature will lead to "crazing" (chaps) or breakage.
-High heat may change the color of tableware, but there is no problem in terms of use. It will be restored to the old color after cooled.

Notes on the Use of Dishwasher & Dryer

Considering materials, glazes and pottery techniques, etc., the above "Not Dishwasher Safe" sticker is put on the products which are subject to breakage or other problems when put in the dishwasher. As for the products without the "Not Dishwasher Safe" stickers, please make sure to use them keeping the below matters in mind.
Accessories etc. made of other materials are excluded from oven safe items.

- If tableware items collide each other in the dishwasher, they will get broken.
-Most ceramic items absorb water. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy or smelly. So, please take it out of the dishwasher immediately after use, and dry thoroughly in a place where it can be exposed to the outside air.

Notes on the Use of Microwave

A microwave oven heats or cooks food very quickly using short electromagnetic waves, namely, microwaves. In most cases, the microwaves heat the water content of the food. However, in some cases, the microwaves concentrate on the carbonized (burnt) parts of the food, causing the temperature to rise higher than the other parts. For example, the microwaves concentrated on the carbonized (burnt) parts of stir-fried vegetables can create a large temperature difference in /on the tableware item, which may cause breakage. In addition to water content, oil content is also heated. The oil has a higher boiling point than the water, so it heats up at a higher temperature, creating a very large temperature difference between the parts that contain oil and the parts that do not, which can cause breakage.

Caution Notes

- Wipe water on the surface of tableware before putting it in the microwave.
-Never soak hot tableware in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware just taken out of the refrigerator] in the microwave. A rapid change in temperature will lead to "crazing" (chaps) or breakage.

Tableware That is Not Safe to Microwave

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MARUMITSU POTERIE STUDIO M & SOBOKAI

INSTRUCTION MANUAL



STUDIO M'

Thank you for purchasing Marumitsu Poterie Inc. products. We have been making products by selecting the most desirable clay and glazes for individually-themed product collections. Some of them are not so easy to handle, but you can enjoy a simple yet atmospheric feel of our tableware items made out of ceramic materials with exquisite charms. We are willing to convey those charms to current and future users of our products. To keep our products in good condition for a long time, please pay attention to the numbers on the stickers and follow the instructions.

Let us help you have a delightful meal time in the long term.

Note that some products might get damaged through use depending on the accessories and shapes even though they were supposed to be microwave, oven safe. Please check the product information on our website as well.

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About Material Number Stickers

Material number stickers are put on our products in order to enable you to use your favorite and valued tableware for a long time. Please pay attention to the notes on characteristics and how to use, described in each material number page and follow the directions prior to use.

Properties in Common

All ceramic products are subject to a rapid change in temperature, which results in breakage. Do not soak hot tableware items in water or place it on the cold kitchen counter. Avoid rapidly heating frozen foods or putting [the cold tableware items just taken out of the refrigerator] in the microwave, oven and on the stove. As ceramic ware is affected by natural clay and changes in temperature, humidity etc. during firing, it is impossible to make the exactly same items. We work hard for quality uniformity, but each item might have color unevenness or individual color variations like between the lid and the body.

Prior to Use

-Wipe water on the surface of your tableware in using a microwave, oven and stove.

How to Look After Your Tableware

- You can remove stains and molds on your tableware with diluted dish bleach to some extent.
-In the case that your tableware stinks, make the mixture of 4 tablespoons of baking soda and 1 tablespoon of vinegar added to 1 l water, and then soak your tableware in the liquid mixture, with which the smell will be diluted.
-In cleaning, do not use a metal scrubber etc. to get rid of the burns or strong dirt and so on resulting from cooking.



This item is made of earthenware.

Oven  Microwave  Open fire

Characteristics

- It is strongly recommendable to fill the rough surface of earthenware items with rice starchiness prior to use, which will prevent them from getting dirty or stained to some extent. Refer to "How to Do The 'Filling' Treatment for Earthenware".

- Do not use a cleanser or other polishing materials and a metal scrubber when cleaning if the item has overglaze paintings because they may be damaged.

- Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.
-The following properties will be caused to some items by particular materials and manufacturing processes. The product may have:

- \*light pink marks called "Gohonte".
\*seemingly cracking parts on the rim due to the use of rough clay.
\*partial scratching-like lines due to forming by hand, "clay slab building".
\*color irregularities and different color tints for the lid and the container.

Prior to Use

- Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

After Use

- Even with the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

Read "Notes on the Use of Microwave" as well.



This item is made of earthenware.

Oven  Microwave  Open fire

Characteristics

- Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

After Use

- Broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

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- Broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

Read "Notes on the Use of Oven" & "Notes on the Use of Microwave" as well.



This item is made of earthenware.

Oven  Microwave  Open fire

This item is made of pottery (earthenware) with water-repellent finishing, aiming to prevent the adhesion of dirt or stains. Just use it without doing the "filling" treatment.

Characteristics

- Although water-repellent finishing is done, it cannot prevent the adhesion of dirt or stains perfectly.
-Some items already have gotten "crazing" (chaps) on the surface even at the point of purchase or crazing may occur through use.

Prior to Use

- Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

After Use

- Through long term use, the effect of water-repellent finishing becomes less, so in that case, doing the "filling" treatment is recommended.

- Even with water-repellent finishing and the "Filling" treatment, broth and oil can enter it gradually due to its absorbency. After use, wash it immediately and dry thoroughly before storing, which will prevent it from getting smelly, stained or moldy.

Read "Notes on the Use of Microwave" as well.



Items with this sticker have supplementary matters to be aware of, besides notes on material number stickers. Read the below notes and use the products appropriately.

- It is really absorbent, and moisture from food and drinks may interpenetrate the interior or possibly exterior of tableware.
-Repeatedly make tea /coffee or cook with them, gaps between coarse earth will be clogged with tea /coffee staining or starchiness. As a result, water will be interpenetrating the exterior less and less. At the same time, colors of tea /coffee staining or food will affect the overall color of tableware. To put it in another way, you can find it enjoyable to see the feelings of tableware changing by repetitive use.

Before Use

- Before using, soak it in a plenty of clean water and let it absorb enough water every time (ideally, for 30 minutes or over), which enables it to block moisture deprived from food, resulting in molds and dirt entering less often. While soaking, patchy stains may appear on the surface, which shows that it has absorbed water. Those stains will disappear after drying out.

While Using

- After getting soaked, when you pour hot drinks or liquid into a cup/bowl/plate etc., absorbed water might ooze out of "crazing" (chaps) on the sides like a water drop.

After Use

- Follow the notes indicated by material number stickers next to Information + alpha stickers.

How to Do the "Filling" Treatment for Earthenware

- 1 Lay a plain, white and clean dishcloth on the bottom of a pot and put the earthenware item on it, without letting each piece touch each other, and then pour stirred "cloudy water in which rice has been washed" to the level of its flowing over the earthenware a little. (In the case of using an IH cooking heater to do the "filling", first, place a folded plain, white and clean dishcloth on the bottom of a pot in order to make 2-3 cm space. Next, put the tableware on it.)

- 2 Bring it to a boil over low or medium heat and keep it boiling at low heat for about 20 minutes. Do not let the "cloudy water" bubble up, which may cause breakage due to the collision of the pot and tableware.

- 3 Turn off the heat and let it be for a while and wait for the hot water to get warm and later take out the tableware and then wash it. After that, let it dry naturally.

\* If the tableware cannot be clogged with rice starchiness by a one-time "filling" treatment, repeat the above procedure.

Caution Notes

- Clean the pot thoroughly beforehand, especially removing oily parts in order not to make your tableware dirty or stained. Do not invert the earthenware item on the pot or put other stuff together, which will lead to breakage while boiling due to air entering. If you stack up a couple of tableware items on the pot, insert kitchen paper or plain, white and clean dishcloths between them so that they won't collide with each other.
-Do not keep it boiling for a long time, which may get the starchy material burned and adhesive. Keep an eye on the pot while it is heated.
-Do not leave the tableware soaked in the pot filled with water for a long time, which will cause excessive water absorption, so take out the tableware as soon as the hot water becomes lukewarm. Even if the surface looks dry, there may still be some water in the tableware, which may cause your tableware to get moldy, so dry thoroughly before storing.