

# USE AND CARE INSTRUCTIONS.



ORNAMIN

Please note the information on material identification on the base of the item.

Material	Melamine	Thermoplastic (SAN, SMMA, PP, PBT, ABS, PS, PE)	Bio-Based	TPE
<b>Suitability for microwaves</b>	No	Yes, please heat filled ORNAMIN dishes for a maximum of 2 minutes at 600 watts (in general: our products should not be heated in the microwave with a lid on, this can lead to deformation among other things)		No
<b>Suitability for dishwashers</b>	Yes, please note that the use of cleaners containing chlorine is expressly not recommended. This may cause damage to the surfaces of the products, resulting in severe soiling and discoloration.*			
<b>Temperature resistance for cleaning</b>	The tableware is able to withstand temperatures from -20°C to 95°C, short-term heating of the dishes to 100°C for approx. 5 minutes is possible.*			
<b>Thermal disinfection</b>	Yes*			
<b>Temperature for meals</b>	Temperatures from -20°C to 50°C, corresponding to usual food temperatures. The ORNAMIN tableware is not suitable for use on the stove or in the oven.		Temperatures from -20°C to 70°C, short-term heating of the ORNAMIN tableware to 100°C for approx. 1 minute possible. The ORNAMIN tableware is not suitable for use on the stove or in the oven.	
<b>Breakage resistance</b>	Yes (not guaranteed in the event of incorrect dishwasher settings, incorrect handling or deliberate destruction). Damaging the edges must be avoided, as this may result in damage to the decor or the surface.			
<b>Cleaning advice</b>	Do not use detergent containing chlorine.		Please use only commercially available detergents. To preserve the bright colours, we advise chlorine-free detergents. For intensive cleaning in immersion baths, detergents containing peroxide or chlorine can also be used.*	
<b>Special cleaning advice</b>	Please always avoid scouring with steel sponges or scouring powders, this will damage the highly polished and compacted surface. Items made of plastic are lighter than porcelain or glass, please make sure when placing them in the dishwasher that the items cannot fall over or swirl around. When using a commercial dishwasher, the dishes should be pre-cleaned immediately after use. Long drying processes can bring discoloration and stains.			
	Particularly in the case of coffee and tea residues or the use of strongly coloured spices and foods, care should be taken to ensure that the dishes are cleaned as quickly as possible in the dishwasher using chlorine-free cleaning products. Otherwise, the surface may become stained.			
	Care should be taken to ensure that only completely dried and cooled articles are placed inside each other, otherwise deformation may occur.			

\*Serving tray 10299 and placemat 701: Generally no heating above 70°C possible. This means: no dishwasher suitability, no thermo disinfection possible, no intensive cleaning possible, we advise rinsing under running water, with cleaning agents that are gentle to the material.

\*\* Clean the Keep Warm plates and bowls with the grip pads in the dishwasher. After the cycle, remove the grip pads, rinse the interior with warm water and let it dry.