About handling of ceramics

[Cautions common to all types of ceramics]

- Ceramics are fragile. Handle with sufficient care, since there is a risk of breakage if an impact is applied.
- Ceramics are vulnerable to rapid temperature changes. Handle with sufficient care, since there is a risk of breakage if heated ceramics are placed in cold water or cold ceramics are heated rapidly.
- Be careful not to drag on a table, etc., as it may damage the surface of the object. Use a tablemat, etc., if necessary.
- Wash with a soft sponge or cloth applied with kitchen detergent. Sufficiently dry off before storage.
- Never use wire wool or abrasive detergent as it may cause scratches.

[About handling of pottery (earthenware)]

- Unlike porcelain, pottery absorbs water. Sufficiently dry off before storage. If not dried sufficiently, mildew or odor may occur.
- Soaking in hot water before use helps to prevent tea stains and other types of stains from adhering.

[About direct-flame safe ceramics such as an earthenware pot and plate]

- Never touch directly as the body becomes very hot during and after use. Be careful not to get burned. Make sure to use pot holders, etc.
 It is dangerous to use such ceramics ware for "frying food" such as making tempura and fries.
- It is dangerous to use such ceramics ware for "frying food" such as making tempura and fries.
 Never use for frying food as it may cause a fire.
- Never heat empty ceramics.
- When placing on a table, etc., make sure to use a pot stand to prevent the table surface from being damaged.
- Be careful not to place heated ceramics in a cold place or on a cold surface or soak in cold water suddenly as it may cause breakage.
- After use, sufficiently wash and completely dry in a well-ventilated place before storagein order to prevent the occurrence of mildew and odor.

[About handling of glass products]

- Glass products are fragile. Handle with sufficient care, since there is a risk of breakage if an impact is applied.
- Glass products are vulnerable to rapid temperature changes. There is a risk of breakage if cold water is poured into a heated glass product or a heated glass product is placed in a wet place.
- Wash with a soft sponge or cloth applied with kitchen detergent. Never use wire wool, detergent with abrasives, etc., as these may cause scratches and damage. When cleaning the inside of a glass cup, the use of a sponge with a handle is recommended.
- Never use an edged tool as the surface of the glass may be damaged if being scraped with it.
- Never use a broken, chipped or cracked product as it may cause unexpected injury.
- Handle fully thermally strengthened glass with sufficient care as it may break and scatter in fragments when damaged by scratches, etc.

[About handling of wood products]

- Never use a dishwashing machine to wash wood products.
- Never leave the wood products soaked in water or wet with water for a long time. This may cause mold, deformation, discoloring, etc.
- Wash by wiping with a tightly wrung dishcloth, etc. Dry thoroughly before storage.
- Never rub with wire wool or a coarse sponge.
- Handle bamboo products with sufficient care as they may have splinters due to characteristics of the material.
- Please note that color variations may occur due to the natural materials of wood products.

[About handling of resin products]

- •Never place resin products directly over a flame or heat or move them close to a flame or heat.
- After purchasing a product, make sure to wash it with warm water (not more than 60°C) before using it.
- Leaving under direct sunlight or high temperature environment may cause deformation or discoloration.
- Do not apply excessive load as it may cause deformation due to its weight.
- Never apply organic solvents such as alcohol, thinner, etc.
- Wash with a soft sponge or cloth applied with kitchen detergent. Never use wire wool, coarse sponge, detergent with abrasives, etc.

[About handling of oven-proof dishes]

- Do not place the products directly over a flame or heat. Use a microwave or oven.
- Make sure to use a pot stand, since placing a heated dish directly on a table may cause discoloration or damage to the surface of the table.
- After heating, the dish becomes very hot. Be careful to avoid burns by using pot holders, etc.
- Be careful not to cool a heated dish rapidly. Do not heat a cooled dish rapidly. It may cause damage to the dish.
- After use, wash thoroughly with water and completely dry before storage.

[About handling of metal products]

- Before first use, wash thoroughly with dishwashing detergent.
- Wash with a soft sponge or cloth applied with kitchen detergent. Using wire wool, detergent with abrasives, etc., may cause scratches.
- When handling products used by heating (pans, cooking stoves and burners, woven wires, etc.), be careful of burns.
- Never heat in a microwave.
- Handle with care as a strong impact may cause damage or deformation.
- When handling any edged tool such as kitchen knives, be careful of injury.

[About handling tableware with figures painted by using metal such as gold, silver and platinum]

- Never heat in a microwave oven/range.
- After use, wash with a soft sponge or cloth applied with kitchen detergent.
- •Washing with cleanser or wire wool, etc., may cause the painted figures to come off or become damaged.
- Never use a bleaching agent.

Listed sizes of ceramics

Sizes generally vary slightly depending on the production process, changes in firing temperature and wear of the prototype, etc.

The sizes listed in this catalog are strictly measured values, but please note that they may vary slightly because of the above reasons.

(Attention)

- **Please note that the actual color may be slightly different due to the nature of the printing ink.
- XListed prices do not include consumption tax because this is a catalog for traders.
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