

# USE AND CARE INSTRUCTIONS .



<b>Product</b>	<b>Plates (except 921 from SAN) Bowls (except 438, 522, 722, 1243, 1244 from SAN) Non-Slip Board (except 910 from TPE) Keep Warm Dish (except Thermo Cup 208 from SAN) Cups (304, 840)</b>	<b>Cups/Mugs (206, 207, 420, 805, 815, 816, 820, 905) Lids/Spouted Lids/ Drinking Lids Medication Cups Dishwasher Basket</b>	<b>Cups/Mugs (208, 501, 508, 510, 1201, 1207, 1208, 1210, 1231) Bowls (438, 522, 722, 1243, 1244) Plate Guard, Spoon Guard Non-Slip Cushions/Handles/ Sleeves Drinking Lid 1214 Lids (524, 723, 1248) Food Preparation Help (960)</b>	<b>Non-Slip Placemat Serving Tray</b>
<b>Material</b>	Melamine 152.7 (thermosetting plastic)	PP (thermoplastic)	ABS/PBT/SAN/TPE (thermoplastic)	PP/PS+TPE (thermoplastic)
<b>Constituents</b>	Thermosetting materials like melamine are polymers produced in a curing process from the constituents in molten form or a solutions by a cross-linking reaction. This process is irreversible. Melamine 152.7 consists mainly of renewable raw materials, such as chlorine-free bleached cellulose. The material is subjected to intense heat to drive off its moisture content. This can under some circumstances lead to discolouration, and in the worst case can result in damage to the crockery. Direct contact with heat sources (e.g. hob hotplates) should therefore be avoided. <b>Melamine crockery is absolutely not suitable for micro-waves.</b>	Thermoplastics are plastics composed of long linear molecules. When subjected to energy, these materials become malleable to plastic before finally melting. Parts maintain their shape once cooled.  This process is reversible.		
<b>Suitability for microwaves</b>	No	Yes - 2 minutes 600 watts. Please heat the tableware <b>only filled</b> with foods or drinks.		No
<b>Suitability for dishwashers</b>	Yes (Observe the recommended detergents.)			No
<b>Temperature resistance for cleaning</b>	Permanent heat resistance from -20°C to 95°C. The family tableware can be heated for a short time (5 minutes) to a maximum of 100°C.			
<b>Thermal disinfection</b>	Yes	Yes	Yes	No
<b>Temperature for meals</b>	Permanent heat resistance from -20°C to 70°C. The crockery can be heated for a short time (1 minute) to a maximum of 100°C for example while filling with boiling water. Information regarding the suitability of the family tableware for Cook & Chill, Cook & Serve and Cook & Freeze systems on demand.			No
<b>Breakage resistance*</b>	Yes	Yes	Yes	Yes
	*Breakage resistance is NOT guaranteed if incorrectly placed in a dishwasher or dropped from a height. Impacts on the edges of crockery items with decorated edges must be avoided, as this can permanently damage the decoration. Use the family tableware only for the intended purpose.			
<b>Cleaning advice</b>	Please use only commercially available cleaners, making sure that they are free of chlorine.  <b>Recommendation for commercial dishwasher:</b> Please contact your dishwasher or detergent supplier for the optimal cleaning system for your individual application. There are a lot of alternatives for chlorinated detergents with good cleaning results concerning deposits of tea or coffee as well as starch residues and leftovers.	Please use only commercially available cleaners. For the sake of our environment and to maintain the bright colours of the family tableware please make sure that they are free of chlorine.  For intensive cleaning in cleaning baths also peroxide or chlorine-based cleaners may be used.	Clean the serving tray under running water using dish liquid or soaps and additionally a brush if needed. Please do not stack the serving trays while drying.  The placemats may only be wiped with a damp cloth.	
<b>Special cleaning advice</b>	Never scrub with steel wool pads or scouring powders, as these will damage the highly-polished compressed surface.  Plastic items are lighter than china and glass. When loading the dishwasher, take care to prevent them from falling or being swirled around.  Plastic items generally take a little longer to dry than china, due to their smaller capacity to absorb heat. Consequently, make sure that the washing programme runs its entire course and is completely finished.  When using a commercial dishwasher the dishes have to be rinsed and pre-cleaned immediately after use. Long times of surface drying are not provided in the cleaning process of commercial dishwashers and can lead to incomplete washing results and deposits/ stains. In these cases, the use of a household dishwasher with longer wash cycles, is to consider.			
	Due to the concentrated and relatively aggressive substances contained in tea and coffee, cups and mugs used for these should be washed in the dishwasher with chlorine-free detergents fairly soon after use to avoid deposits accumulating and discolouration. It's proven that chloric detergents destruct the surface.	Due to their low weight, spouted lids and medication cups should ideally be placed in a small parts basket, such as the ORNAMIN dishwasher basket.  These items must not be placed in the dishwasher when tensioned, nor in the vicinity of the heating element. Attention must be paid to ensure that only fully dried and cooled items are stacked in one another. Failure to observe these points may result in deformation of the items.		