

USE AND CARE INSTRUCTIONS.



ORNAMIN

Please note the information on material identification on the bottom of the article.

Material	Melamine	Thermoplast (SAN, SMMA, PP, PBT, ABS, PS, PE)	Bio-Based	TPE
Suitability for microwaves	No	Yes, please heat ORNAMIN dishes only when filled, max. 2 minutes at 600 watts (in general: our products should not be heated in the microwave with a closing lid, this can lead to deformation among other things)		No
Suitability for dishwashers	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.*			
Temperature resistance for cleaning	Continuous temperatures from -20°C to 95°C, short-term heating of the dishes to 100°C for approx. 5 minutes possible.*			
Thermal disinfection	Yes*			
Temperature for meals	Continuous temperatures from -20°C to 50°C, corresponding to usual food temperatures. The ORNAMIN tableware is not suitable for use as cookware and should not be used on the stove or similar.	Continuous 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 as cookware and should not be used on the stove or similar.		
Breakage resistance	Yes (not guaranteed in the event of incorrect dishwasher settings, incorrect handling or deliberate destruction). Striking edges must be expressly avoided, as this may damage the decor or the surface.			
Cleaning advice	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.*		
Special cleaning advice	<p>Please always avoid scouring with steel sponges 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.</p> <p>Particularly in the case of coffee and tea residues or the use of strongly colouring 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 can be severely damaged here and discoloration or stains may occur.</p> <p>Care should be taken to ensure that only completely dried and cooled articles are placed inside each other, otherwise deformation may occur.</p>			

*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.