

IITTALA care instructions

Glass

The glass used in Iittala glassware is high quality and optically very clear. It resists both chemical and mechanical wear well. All of Iittala's utility glasses can be washed in the dishwasher. The glasses should be positioned in the top rack of the dishwasher so that they do not touch each other during the wash cycle. The surface area of glass expands when heated and therefore glasses should not be stacked while still warm from washing as they then may stick together and break.

For hot drinks, use only glasses that are made of heat-resistant special glass - HotCool and Tsaikka. These glasses can also be used in microwave oven. All other Iittala glasses and glass pitchers are meant only for cold drinks and should not be used for hot drinks or in microwave oven.

Delicate stemware, pitchers and jugs, mugs, large-footed dessert bowls and objects with glass of varying thickness should be washed by hand and we recommend hand wash only. To clean these items use regular dish washing detergent and a soft dish washing brush. Rinse well and leave to dry or dry with a soft cloth.

For glass vases we recommend hand washing. If there are stubborn stains on your flower vase, soak the vase in 1dl laundry detergent to one liter of water. Do not scrub, as scouring powder or abrasive scrubbing pads scratch and spoil the surface.

The so-called burning lens phenomenon may damage objects and surfaces in the vicinity of the glass object. To avoid this, do not leave a lens-shaped thick glass object or vase filled with water in direct sunlight.

Porcelain

Iittala uses vitro porcelain, which is a modern, durable porcelain with a slightly off-white shade. All Iittala china is oven, microwave and freezer safe. Do not, however, take a dish straight from the oven and put it into a cold, wet surface or put it on steel. Do not put a dish straight into a hot oven from the freezer.

A dish filled with liquid is not freezer safe, as liquid expands when it freezes. Do not use the dish if it has a crack because in a sudden temperature change the dish can break. And finally if you cook frozen food in the microwave it should be cooked in low-heat.

When in the oven, the bottom of the dish must be completely covered with liquid or food throughout the heating process. It can stand 250 celsius degrees and must be at least 10 cm away from the grill elements. Cool before placing in freezer, do not put in a hot oven directly from the freezer.

twentytwentyone

As it is mainly knives that are pressed hardest against the surface of plates, the majority of cutlery manufacturers now make serrated knives from tempered steel. (It is not worth making serrated knives from non-tempered stainless steel as the serrated edge would wear down quite quickly.) The stainless steel of cutlery is relatively soft and can cause black spots on the porcelain if pressed hard against the surface of plates. The spots can not be removed with regular washing, but gently rub a metal scrubbing agent onto the surface. To maintain the durability of the glazed surface, avoid friction while piling the plates.

Freezer safe: littala items are freezer safe, but hot dishes and foods should be cooled before placed in the freezer. Similarly frozen dishes should not be placed in a hot oven or microwave oven. Do not freeze liquids as they expand when frozen.

Oven safe: Most littala cooking and porcelain items are oven safe up to 250 °C. The base of the dish should be covered with liquid or food while in the oven. The distance to the oven grill should be at least 10 cm. Do not place a hot littala dish in the freezer or a cold dish in a hot oven.

Microwave safe: littala porcelain and heat-resistant glass items are microwave oven safe and can be used for defrosting, re-heating and cooking in the microwave oven. However, do not defrost frozen porcelain dishes, i.e. dishes with food recently taken out of the freezer, on full effect in the microwave oven.

Dishwasher safe: littala products marked with the “dishwasher safe” symbol can be washed in the dishwasher. Place the dishes in the dishwasher so that they do not touch each other during the wash cycle, as that may result in chipping. Fill the dishwasher evenly on both levels. Rinse very dirty dishes before washing them in the dishwasher. Rinsing for example milk glasses before washing in the dishwasher is recommended as dairy products may create a cloudy film on the glass when washed in high temperatures.

All of littala’s utility glasses can be washed in the dishwasher. The glasses should be positioned in the top rack of the dishwasher so that they do not touch each other during the wash cycle. The surface area of glass expands when heated and therefore glasses should not be stacked while still warm from washing as they then may stick together and break. Delicate stemware, pitchers and jugs, mugs, large-footed dessert bowls and objects with glass of varying thickness should be washed by hand.

Stainless steel

littala cutlery is made of austenitic, rustproof 18/10 steel, which consists of 18 % chromium and 10 % nickel. Chromium protects the steel against corrosion. The addition of nickel to the alloy increases its corrosion resistance while adding a bright polished appearance, hardness, and exceptional resistance to all temperatures.

littala cutlery is either polished or matt-brushed. Polishing guarantees a shiny surface and rust resistance. The mat-brushed cutlery is first polished in order to improve the rust resistance, then brushed mat and washed.

twentytwentyone

shop: 274/275 Upper Street, London N1 2UA, T 020 7288 1996 showroom: 18c River Street, London EC1R 1XN, T 020 7837 1900
mail@twentytwentyone.com www.twentytwentyone.com

Stainless steel is a very durable material. However, under certain circumstances it may rust. A material that is completely resistant to rust has not yet been found. Therefore it's important that you take good care of your littala stainless steel cutlery.

Wash, or at least rinse, the cutlery immediately after dining. Do not soak the cutlery for a long time, and do not use steel wool for cleaning. If you wash the cutlery in the dishwasher, the cutlery basket should not be packed too full and the blades and spoons should have some space between them. When the cutlery is left in the machine after washing, open the hatch. Humidity is not good for the cutlery. Vinegar, mustard, mayonnaise, rhubarb, and salt can leave tiny, dark spots, or even rust, on the surface of the cutlery if it is not rinsed or washed after use.

Even though the cutlery is very durable, it may become scratched, discolored or worn with time. You can make old cutlery shiny again by doing the following: Boil 1 liter of water and add 1 dl of washing powder. Boil the cutlery in the mixture for 15 minutes and rinse properly afterwards. Sometimes the stains are especially hard to remove. If this is the case, use a vinegar-solution of 1 dl vinegar and 1 l water.

Most littala kitchen accessories are made out of durable and easy to care for 18/10 steel, which consists of 18% chromium and 10 % nickel. Chromium protects the steel against corrosion. The addition of nickel to the alloy increases its corrosion resistance while adding a bright polished appearance, hardness, and exceptional resistance to all temperatures.

Cooking items are marked with the hob symbol to help you out when selecting right casserole for you hob. Items marked with the induction hob symbol have induction bases that are specially designed for induction hobs. Their bases contain a magnetic metal that ensures that the bottom of the pan will be heated on the hob's magnetic field. They also work very well on other types of hob. Cooking with an induction hob uses less electricity than a traditional hob and is safe to use as they hob itself does not get hot. Induction hobs react rapidly when you change heat settings, and only heat the dish and the food, not the rest of the kitchen.

Enamelled Cast Iron

Cast iron cookware may also be coated with enamel. Enamel protects the surface against rust and strengthens it. In enamelled products food can be prepared in the oven or on the stove with good results every time. Food cooks evenly and browns well. The enamelled surface prevents food flavors from sticking to the pot, so you can use the same pot for cooking fish as well as meat.

Use wooden or plastic kitchen utensils. Sharp objects and scouring agents and sponges can damage the enamel. Always wash enamelled cast iron products by hand, with or without washing liquid. Occasionally, it is recommended to treat the enamelled surface with cooking oil.

Wood

twentytwentyone

shop: 274/275 Upper Street, London N1 2UA, T 020 7288 1996 showroom: 18c River Street, London EC1R 1XN, T 020 7837 1900
mail@twentytwentyone.com www.twentytwentyone.com

littala trays and trivets complement your littala collection. Plywood or wood trays should not be washed in the dishwasher. They can safely be wiped and washed by hand with water. Soaking is, however, not recommended.

Ambient light items

littala votives and candleholder require special attention. Burn within sight. Never leave a candle burning unattended; extinguish any burning flame when you leave the room. Extinguish the candle by suffocating the flame. Keep away from things that catch fire. Always burn candle holders on a fireproof base. Never place a candle holder beneath or in the immediate proximity of combustible materials (e.g. curtains, table clothes). Do not use scratched, chipped, or otherwise damaged candle holders.

Trim the wick to 8 mm ($\frac{1}{4}$ inch) each time before burning. Long or crooked wicks can cause uneven burning, dripping, pool fire or flaring. Keep candle holders away from children and pets. Do not drop foreign objects into a candle holder or onto a candle (e.g. a match). Do not place a candle in a drafty or hot place, or on top of a television. Never touch or move candle or holder while hot; allow to cool or until wax hardens as the wick may shift in the melted wax. Do not burn an ordinary candle right to the end: extinguish it approx. 1-2 cm (1 inch) above the candle holder so that the heat of the flame will not crack the candleholder.

Use only good quality metalcupped tealight candles (no other types of candle) in a candle holder. The candles should have a maximum diameter of 40 mm (1.5 inches). Leave an adequate gap for air to circulate between a tealight candle and the walls of a glass candle holder. If your candle holder has a hanging cord, always use the original metal spacing holder, otherwise the cord could snap due to the heat. When grouping candles in arrangements, glass candle holders must be at least three cm (1.2 inches) apart from each other. Do not wash candle holder in dishwasher.

twentytwentyone

shop: 274/275 Upper Street, London N1 2UA, T 020 7288 1996 showroom: 18c River Street, London EC1R 1XN, T 020 7837 1900
mail@twentytwentyone.com www.twentytwentyone.com