

MAINTENANCE GUIDE / TERRACOTTA KITCHEN

Please read the following maintenance guide before using your new terracotta product to ensure a well-protected and beautiful surface.

Terracotta is Italian and means "burnt clay". Creating terracotta products is an old tradition in which the raw materials of nature are formed into functional products. Terracotta are non-glazed pottery which is burned at low temperature.

The Hazel series from MUUBS are unique pieces of pottery handmade in terracotta by local ceramists in Indonesia.

BEFORE USE /

1. Lubricate your new pottery into cooking oil, both inside and outside, before using the product for the first time - it saturates the pores and makes the clay close.
2. Put the pottery into the oven and turn on 160° degrees. Allow the pottery to heat for 30 minutes to burn the oil into the clay pot.
3. Clean the clay with warm water and soap.

GENERAL MAINTENANCE /

1. Lubricate the clay into cooking oil, both inside and outside - it saturates the pores and closes the clay.
2. Put the pottery into the oven and turn on 160° degrees. Allow the pottery to heat for 30 minutes to burn the oil into the clay pot.
3. Clean the clay with warm water and soap.

TIP /

Always lubricate the clay into cooking oil before use and be sure to heat and cool the clay slowly to avoid cracks.

SUITABLE FOR...:

- Oven for oven dishes, such as lasagna.
- The grill for wok dishes, pies etc.
- Gas stove.
- Serving hot dishes. Terracotta has a good ability to keep the food warm if the clay is heated in the oven before use.
- Suitable for food.
- Not dishwasher safe.

If any further questions, feel free to contact MUUBS.