

## Material information and care instructions

### 1. Cooking

Your iittala tools for preparing food will accompany you from one stage of your life to the next, as long as you use the products properly. Aside from pots, pans and casseroles, a kitchen needs a variety of small and efficient work tools. Read the care instructions for your iittala items below and enjoy!

#### 1.1. Cookware

The cookware and frying pans in the iittala range are produced from a variety of materials. All have one thing in common, however: high quality. You can recognise a good piece of cookware or a good frying pan by its base: a quality base is thick, keeps its shape in use, and distributes heat evenly.

To ensure that your iittala cookware lasts a long time, reduce the temperature as soon as the food begins to boil or get brown. You can determine the temperature by adding a bit of water or grease to the dish. Don't leave an empty pot or pan on the hot stove as it can get damaged by the heat.

#### Steel

All iittala steel cookware is made of 18/ 10 stainless steel, that is 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.

iittala steel dishes are easy to take care of, dishwasher safe, and look good for a long time. Before using a new dish for the first time, wash it in mild detergent and remove all stickers and labels.

To remove stuck or burned food from your steel pan, follow these instruction: mix 1 cup of washing powder and two pints of water into your pan and cook for 30 minutes. Then scrub, soak, and dry. You can also use liquids that are especially made for steel cookware. For lime scale stains, pour ½ cup of vinegar and 2 pints of water into the pan and cook for 30 minutes. Another tip is to scrub the stains with a lemon half or with a special steel scouring liquid

#### Coatings

Coatings are used to prevent food sticking to the surface and to make utensils easy to use and care for. Coatings can be applied to aluminium, stainless steel, and cast iron.

**Non-stick coating.** Some items within iittala cookware have a slippery non-stick coating with PTFE (polytetrafluoroethylene plastic) on the inside. The rest of the material is either aluminium or 18/10 stainless steel. These light coated iittala products are pleasant to use and clean.

Coated cookware makes cooking easier and healthier. You can use less fat and heat for frying, and food will not burn as easily. We don't recommend coated products for storing food.

Do not use temperatures that are too high when frying for longer periods of time. Temperatures higher than 250° C will damage the coating and weaken its non-stick properties. If this occurs, the resulting damage is caused by improper use of the cookware and is therefore not protected by the product guarantee.

Use wooden or nylon kitchen utensils when stirring food in the pan. Avoid scratching the surface with sharp objects and do not use scouring agents or sponges either. Wash a new product using a mild detergent before first use. Remove stickers and labels. Treat the inner surface with cooking oil.

If you use a dishwasher, treat the inner surface from time to time with cooking oil since detergents for dishwashers tend to dry the coating.

Remove stuck or burnt food by soaking a detergent solution (1/2 cup of detergent and 2 pints of water) in the pan. Scrub, soak, and dry.

**Ceramic coating.** Some of iittala's products feature a new type of ceramic coating capable of being heated to very high temperatures, even for flambéing. The coating is suitable for all types of hobs, particularly induction and gas hobs. You can use metal utensils on ceramic coatings, however, cutting, denting, and sharp items may damage the surface.

You will achieve the best result by using a small amount of grease when using a pan with ceramic coating. A mixture of butter and sunflower oil has proved the best for ceramic-coated-pans utensils. Cold-pressed oils are not suitable for frying. Ordinary rapeseed oil is also not ideal for ceramic coatings.

Adjust the heat to the food you are cooking. You can brown food rapidly in a ceramic-coated pan, and rarely need to use maximum heat. Clean any burnt food or accumulated residue with a washing-up brush and hot water. If necessary, soak in a mild solution of washing-up liquid or detergent. Always wash the utensils immediately after use, by hand or in a dishwasher.

## Cast Iron

Cast Iron cookware is durable and resistant to high temperatures and hard use. Cast iron retains heat very well, therefore the cookware is excellent for frying and simmering. iittala-dishes are pre-seasoned at the factory and are immediately ready for use. It pays to break in a new product by treating it with cooking oil after first use.

Cast iron products must not be put in the dishwasher or washed with detergent. To clean wipe the product with paper towel, or simply rinse with warm water. Carefully dry the product after rinsing, preferably on a mildly warm stove. Do not use the cookware to store food. When the product is not in use, put paper towel inside the product, and remove the lid.

If the product has acquired rust, it can be removed in the following way: wash the product with detergent, rub the rust away with a scouring sponge, or with table salt. Rinse and dry well. Treat the inner surface with unsalted lard or cooking oil. Heat the product in the oven at 250 C (lard) for about half an hour or at 150 C (cooking oil) for 1-2 hours. Wipe off excess grease; and the product is ready for use again.

## 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.

## 1.2. Kitchen Accessories

The material used in iittala kitchen accessories varies depending on use. Used in the right way they all enable you to enjoy successful cooking and dining experiences.

## Steel

Most iittala-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. All steel accessories are dishwasher safe.

## Nylon, Silicone, and Plastic

Occasionally plastic, silicone, and nylon are used in iittala products. Silicone spatulas, spoons, and nylon turners go perfectly with non-stick and coated cookware – as these materials do not scratch the delicate dish.

While accessories made from nylon can be dishwashed, silicone products should be handwashed. Pepper and salt mills, as well as corkscrews should be wiped clean and kept in a dry place.

## Wood

iittala cutting boards are always made out of solid wood, as wood is durable, yet soft enough to function as a board for knives. With proper treatment cutting boards last a long time and stay clean. Before using a new cutting board, it should be treated with cooking oil. And every now and then this treatment should be repeated. Always wash your board by hand, and rinse it in cold water. Finally, dry it well. Often just wiping it with a paper towel will do the trick. Store the cutting board in a dry place.

If the surface of the board has become too hard, it can be sanded and oiled once again.

### 1.3. Knives

iittala-knives are made of martensitic steel. Suitable for forging, it is used to give the correct shape and sharpness to the blade. By following the tips below, you will treat your iittala-knives the right way.

A variety of knives for a variety of uses – you will get along with only three different knives. A chef's knife, a bread knife, and a short utility knife go a long way. The blades should be stored apart: a good place for your knives is a magnetic wall rack or a knife block of wood. The knives prefer a wooden cutting board to a plastic one, as the former provides a soft base. The knives also retain their shape longer, if for example you wash off the soil from the raw vegetables before chopping. Finally, wash and dry the knives thoroughly after each use. Hand washing is recommended.

When you sharpen your knives, both the knife and the sharpener should be clean.

A sharpening stick is always a good choice: let the knife lightly touch the sharpener from a 15-degree angle. At homes, knives should be sharpened monthly or when needed. A bread knife should be sharpened by a professional.

Beauty is a necessity, functional, justified, and correct, Kaj Franck once stated. iittala objects are multifunctional as they can be used for both food serving and preparation. They will become your daily companions for life.

## 2. Dining

### 2.1. Cutlery

Iittala cutlery and serving accessories are timeless and durable. By following a few simple care instructions, the cutlery will surely bring you joy for decades.

#### **Steel**

Iittala 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.

Iittala 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.

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 Iittala 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.

#### **Wood**

Always wash Iittala wood products by hand. When necessary, you can treat them with linseed oil.

### 2.2. Glassware

Iittala-glass is high quality, special glass, which is optically very bright. It endures chemical and mechanical wear well.

Iittala glass has been specially treated to be dishwasher safe. By following the instructions below, your Iittala glasses will bring you joy for a long time. Place the glasses on the upper level of your dishwasher so that the rims do not touch during the wash. Fill the upper level of the dishwasher with other objects, so that the spurts of water do not move the glasses. Rinse milk and buttermilk glasses with cold water before placing them in the dishwasher to prevent proteins from settling on the glasses. Use short dishwashing programs and low temperatures. It is best to hand wash delicate glasses, pitchers and jugs. Do not stack warm glasses immediately after washing as they may get stuck and break.

When serving hot drinks, we recommend glasses made from special heat resistant glass. Iittala glass is not oven safe nor do we recommend you put them in the microwave.

The exception is the special heat resistant glass, which resists sudden temperature changes. You can pour hot liquid into it or warm the liquid in the glass in a microwave. The material also resists freezing temperatures, normal oven temperatures and dishwashing.

When you wash the HotCool glasses, we recommend you wash the glass and the plastic holder separately. Both are dishwasher safe. After washing, squeeze the ring tightly back around the glass. That way the ring won't fall off the glass.

## 2.3. Dishes/Tableware

iittala tableware is multifunctional and timeless items for your kitchen, dining table, living room –or wherever you want them to be. They are made out of porcelain, glass, or steel.

All iittala dishware are dishwasher safe. To prevent a film from forming on the surface of the dish, add a rinsing agent to your dishwasher. Usually a film or tea or coffee stains can be removed by soaking the dish in laundry detergent with bleach mixed in hot water.

### **Porcelain**

iittala china is made out of 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.

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.

### **Glassware**

The glass used in iittala glassware is high quality and optically very clear. It resists both chemical and mechanical wear well.

### **Steel**

iittala 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.

### **Trays and trivets**

iittala- trays and trivets complement your iittala 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.

### 3. Decorating

Iittala decoration items are made from special glass that is high quality and optically very clear. It endures chemical and mechanical wear well. Hand washing, however, is recommended. Most of Iittala's decoration items are hand blown by a group of professionals. Some items are created in numbered, limited series.

#### **Vases**

We recommend hand washing Iittala vases. 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.

#### **Candle holders**

Both long and small, tea light candles burn nicely in Iittala candle holders. Do not burn ordinary candles right to the end: extinguish it approximately 1-2 cm above the glass candlestick, so that the heat of the flame does not crack the glass. Use only good quality metal-cupped tea lights (no other types of candles) in the lantern. The candles should have a maximum diameter of 42 millimeters. Leave an adequate gap for air to circulate between a tea light candle and the walls of a glass lantern. Also please follow the safety instructions when using the candleholder and lantern.