

Before using the heat-resistant earthenware

Heat-resistant earthenware, such as the earthenware pot, is water-absorbent as it is ceramic. Such a characteristic is necessary to make the heat-resistant earthenware unbreakable against an open fire. However, as it easily absorbs water, it may produce a smell and/or mold.

You have to complete the following process when using it for the first time. And you will need to do this on a regular basis. Put water and three spoons (50ml) of potato starch or flour into the earthenware, and after boiling the content up with medium heat, leave it until it cools down. Wash away the content and then use it. Making rice porridge is also effective.

Regarding the heat-resistant earthenware Porcelain clay collected from the Kobiwako layer, the stratum under the production center of Iga, is highly fire-resistant, and heat-resistant ceramics have been produced as Japan's living tools since long ago. It is excellent in heat storage and heat insulation, and it is characterized by its texture unique to the tasteful soil. Further, it could bring out and mild the flavor of the ingredient through the ultra-red ray effect. As no special refractory component is added to the product's material, it may be cracked more easily compared to an earthenware pot containing petaline for household use. When using Iga pot, please enjoy its elegance as it reproduces the user's everyday life.

*It can be used with open fire and oven.

*The surface of the pot will crack eventually through usage, even if it is used with care. The crack wouldn't cause any problem in using the pot, so please use it as is.

*Please do not use the dishwasher. Please clean the pot by hand and wipe the moisture off using a dry cloth before storing it.

*Please do not conduct soak washing as it may get moldy or get stained.

*Please do not wash it along with other metallic materials or hard tableware as it may damage the pot.

*Please do not touch the body of the pot or place the pot on the table when it is hot.

*Please do not make any oil-cooked dish using this pot, such as tempura and other fried dishes, as it is very dangerous.

*Please do not conduct no-water burning for a long time.

*Please do not cool down the hot pot in a drastic manner. It may break the pot.

*As it absorbs water, if it isn't completely dried, it may produce mold, stain, and/or smell.

After use, put water and 50ml of vinegar in it after washing it, put it on fire until it completely boils up, leaves it for a night, wash it with water, and dry it naturally. If the earthenware got scorched If the earthenware pot or ceramic panel got scorched, put water and about four spoons of baking soda in it, put it on fire, and bring it to the boiling point. Wash it with a sponge as the scorches rise to the surface of the content. Please do not rub with hard things, such as wire wool, as it may damage the earthenware pot or ceramic panel.