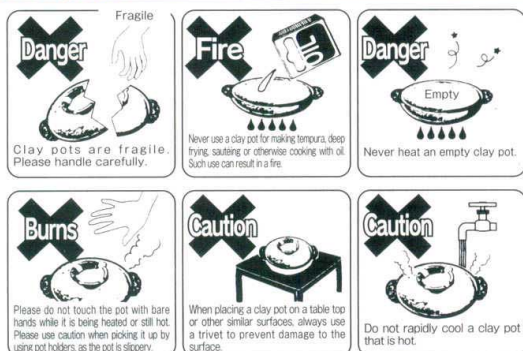


Precautions for Use

◎ Clay Pots



- Before using a clay pot for the first time, please fill the pot with water that has been used to rinse rice with or plain water with vegetable scraps and boil for approximately ten minutes to remove residual clay. This seals the clay pot and makes it stronger. There is no need for this step with subsequent uses.
- Never use a clay pot for deep frying, such as for making tempura or other deep-fried foods. It is **dangerous** and can start a fire.
- Never heat an empty clay pot.
- Clay pots are fragile. Please use caution when handling them.
- Wipe away any moisture that may be present on the outside of a clay pot before use and slowly warm it over low heat.
- Use pot holders when picking up a clay pot that has been heated, **exercising caution** to avoid burning yourself.
- Always use a trivet when placing a clay pot on a table top to prevent scratching of the surface.
- Do not transfer a hot clay pot suddenly to a cold location.
- On rare occasions, moisture may seep through the bottom of a pot. This is not an abnormality. The problem can be solved by boiling water that was used to rinse rice.
- Wash a clay pot thoroughly and completely dry it in a well-ventilated area after each use before storing it to prevent mold growth and malodor.

◎ Au Gratin Dishes

- Do not use over a direct heat source. Use only in a regular or microwave oven.
- Touching a heated dish with bare hands can cause **skin burns**. Use pot holders, etc.
- Table tops can be damaged if a dish is placed directly on it. Use a trivet.
- Do not rapidly cool a dish that is hot.
- Wash dishes thoroughly after each use. Always dry them before storing.

◎ Gold- and Silver-adorned Items

- Do not use in regular or microwave ovens.
- Wash using a soft sponge or cloth and liquid dish washing detergent after each use.
- Scrubbing the items hard with a cleanser or a nylon scrubber (with an abrasive) can cause gold, silver and other painted designs to peel off or the surface to be scratched.
- Use of an automatic dishwasher over an extended period can damage gold, silver and other painted designs.
- Do not use bleach on silver-painted items.

◎ Decorative Plates

- These plates may not be used for serving or eating food.
- Do not drag decorative plates across a display shelf or an alcove. Scratching may occur.
- **Exercise caution** when setting up plates that are not stable to ensure safety.

◎ Flower Vases

- These products may not be used for serving or eating food.
- Do not drag vases across a table top or an alcove. Scratching may occur.
- **Exercise caution** when setting up vases that are not stable to ensure safety.
- Should a water leak occur, please contact the store from which you purchased the vase.

◎ Umbrella Stands

- **Exercise caution** when standing umbrella stands that are not stable to ensure safety.
- Place a sponge or other cushioning material on the bottom of the inside of the stand. (Without cushioning, umbrella stands can crack when an umbrella is dropped.)

◎ Ceramic Hot Plates

- Use pot holders when touching a heated ceramic hot plate. **Be careful of steam** escaping through the hole in the lid.
- Use a trivet when placing a ceramic hot plate on a table.
- When using an electric burner, leave at least 1 cm between the heating element and the plate.
- When cooking frozen foods, let them thaw before heating.
- Do not use a ceramic hot plate for deep frying, such as frying tempura or other foods.
- Thoroughly dry the plate after each use before storing it.

◎ Earthenware

- Immersing earthenware in hot water before use allows it to absorb water and prevents staining by tea and other substances.
- Wash used dishes right away with liquid dish washing detergent to remove food debris, then thoroughly rinse and dry before storing.
- Earthenware is absorbent. Left immersed in water after use, earthen plates and cups absorb dirty water, causing them to become moldy, and develop stains or malodor.
- Use bleach suitable for kitchen use to remove stains caused by tea and other foods.

◎ Earthenware Teapots for Steaming Foods

- These products can be placed directly on a heat source. However, **take the following precautions**:
- Always cook over low heat.
- **Exercise caution** not to heat teapots over high heat as this can scorch the ends of the handles that are in contact with the body.
- **Exercise caution** when handling teapots as the wire inside the handle becomes hot due to thermal conduction.
- Do not heat empty teapots.
- Place heated teapots on a charger plate or a trivet.
- Do not transfer hot teapots suddenly to a cold location.
- Wash teapots thoroughly after each use, and dry completely before storing them to prevent mold growth.

◎ Earthenware Teapots for Brewing Medicinal Herbs and Teas

- These products can be placed directly on a heat source. However, **the following precautions** should be taken:
- Avoid heating empty teapots.
- Wipe away any moisture that may be present on the outside surface of the teapot before use, and start heating over low heat.
- **Exercise caution** not to heat teapots over high heat as this can scorch the ends of the handles that are in contact with the body.
- **Exercise caution** when handling teapots as the wire inside the handle becomes hot due to thermal conduction.
- Place heated teapots on a trivet.
- Do not transfer hot teapots suddenly to a cold location.
- Wash teapots thoroughly after each use, and dry completely before storing them to prevent mold growth.
- Fissures may develop on the bottom of the teapot while it is in use. The pot is not damaged. You can continue to use it with care.

◎ Microwaveable Gold

- A special type of gold that is microwave safe is used on some vessels. However, stains or scratches on the surface of the gold can cause sparks. Please **take the following precautions** when using these products:
- Apply some liquid dishwashing detergent to a soft sponge or cloth and wash dinnerware after each use to quickly remove food debris.
- Hard scrubbing with cleanser or a nylon scrubber (with abrasive) can cause peeling of gold or surface scratches.
- Use of an automatic dishwasher over an extended period can damage gold lines and designs.

◎ Earthenware Pots (Yukihira)

- These products are **not heat resistant**. When placing over a direct heat source, you should keep in mind the following. Before heating the pot, wipe away any moisture on the bottom of the pot and start with low heat.
- Do not use these pots for deep frying, such as frying tempura or other foods.
- Use pot holders when touching a heated pot.
- Use a trivet when placing the pot on a table.
- When using an electric burner, leave at least 1 cm between the heating element and the pot.
- Avoid heating an empty pot.
- After each use, thoroughly dry the pot before storing it.
- Take the same precautions with other earthenware products that are placed directly over a heat source.

◎ Tabletop Cooking Burners

- Use with the plank provided.
- Do not touch the burner with bare hands while in use.
- Continuous use can cause the burner to crack.