

Care & Use



Porcelain

- To protect the glazed surface of the products, stack them one by one without sliding, in a way that they will be stacked on top of each other at the contact points.
- It is recommended that the feet of the products should not come into direct contact with aluminum countertops and shelves. If there are aluminum countertops and shelves, it is advised to cover them with silicone coating.
- All Bonna Porcelain products, except those mentioned, are suitable for microwave use. Gilded, decaled, reactive with metal content, and porcelain with platinum content are not suitable for microwave use.
- Oven dishes, soufflés, and casseroles are suitable for oven use. They are heat-resistant up to a maximum of 428°F.
- When the products removed from the freezer or refrigerator reach room temperature, you can proceed with the heating process. As with all porcelain products, protect our items from sudden and high temperature differences.
- Our patterned, hand-decorated, and white products are suitable for use in the microwave oven.
- Check and ensure the quality of your cutlery set.
- Always wash Metal, Porcelain, and Glass products separately, both manually and in the dishwasher. This will prevent metal particles from sticking to the surface of the porcelain products.
- While washing the surfaces of porcelain products, the use of metal scrubbers or metal tongs is not recommended.
- To remove stubborn residues from the surface of porcelain products, use a scrubbing pad and water. For stuck-on residues, you can clean with rubber scrapers, gloved hands, or a water spray.
- Do not hit the product against any surface to remove residues. Instead, follow the recommended cleaning methods to ensure the longevity and quality of your porcelain product.
- The hardness of your washing water can be very low. Have the manufacturer of your dishwasher check water hardness. Do not wash porcelain products with water under 4°dH. Adjust the required water hardness by contacting the manufacturer of your dishwasher.
- If the water hardness is higher than 6°dH, it is recommended to use salt. If it is lower than this degree, salt is not recommended. With water hardness level above 6°dH, adjust salt usage level according to the hardness ranges specified by the manufacturer of your dishwasher."
- While soft water (0-3° dH) leads to corrosion (deterioration on the surface of the porcelain) problems, excessively hard water (6-10° dH) may leave residues that look like lime stains on the surface of porcelain products."
- Using the dishwasher rinse aid and detergent in accordance with the dosing and programs determined by the dishwasher manufacturer will extend the lifespan of porcelain products. Excessive use can shorten the lifespan of porcelain products.
- Do not wash your products below 122°F and above 158°F.
- Do not use metal utensils like metal whisks with porcelain.