



Caring For Your Luxury Bone China Tableware

Using

Bone China must not be subjected to extreme changes in temperature or exposed to a naked flame.

Never pour boiling water into a cold piece of china. First warm the piece and then allow water to go off the boil before pouring into the cup, pot, etc.

Plates and serving dishes can be warmed before use in an oven or hostess trolley at a temperature of no more than 100°F/Gas Mark 3.

Tableware with gold or platinum trim must not be used in a Microwave.

Fine bone china should not be used for cooking purposes.

Washing

Bone China can be washed in a dishwasher - at a maximum temperature of 60°C - using a dishwasher agent recommended by Royal Buckingham. However, where precious metals are used ware should be hand washed.

Finish Lemon Liquid Gel Dishwasher Detergent

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Sun Dishwasher Liquid

Stubborn stains can be removed by soaking in a mild bleach solution for up to one hour without damaging the china.

Hand Washing

Scouring pads or abrasive washing agents must not be used. Soaking in warm water before washing will remove most stains or hardened-on particles.

Any minute marks caused by metal deposits from cutlery in particular can be removed with tooth powder.

Storing

When storing the plates, try not to slide them over one on another as this may cause tiny scratches in the glaze. The surface used on tableware is hard, however, the front of one plate can be scratched by the back of another so care should be taken when stacking and we recommend that a paper napkin is placed between each plate.

Cups should not be stored or hung from a cup hook, or stacked, as this may weaken the handles.