

VILAMOURA™

by tablekraft



EUROPEAN
QUALITY

Made in Portugal with a tough vitrified, finish this product is suitable for freezing, cooking and serving food with a very distinct authentic look and feel.



PERFECT
IMPERFECTION

Hand-glazed with artisanal shapes, this range features unsurpassed detailing and stand out finishes.



Tomkin™

FROM PREP TO PLATE-UP ...

... we bring
40 years of excellence
to the table

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DINNERWARE CARE

- These pieces are handcrafted in order to have an artisan look, and they need to be handled with a little extra care.
- Do not bump the fine edges against hard surfaces.
- Harsh acidic foods left to sit may cause discolouration. Never leave any salt based foods or scraps on unwashed dinnerware, always rinse immediately.
- Never place metal-ornamented dinnerware in a microwave oven.
- Do not expose your dinnerware to direct flame.

DISHWASHER TIPS

Please always follow your dishwasher manufacturer's recommendations. Because plates, stemware and other items come in many sizes and shapes, they will not always fit perfectly and can move during a wash cycle. Load your dishwasher carefully and avoid overloading that can lead to items knocking against each other.

- Lemon or other citrus-scented detergents are not recommended as they may damage metallic elements of your dinnerware.
- To avoid thumb prints and scratches, wait for metal-ornamented ware to cool down to room temperature before wiping or unloading.
- Sudden changes of hot and cold temperatures can weaken dinnerware.
- If stains remain after dishwashing please hand wash.
- When using the dishwasher or handwashing always use the minimum amount of detergent necessary. An oily feeling or rainbow colored sheen left after a washing cycle may mean that detergents are still present and the harsh chemical re-action is continuing. Make sure your dinnerware is rinsed thoroughly.

STORING DINNERWARE

- Please stack dinnerware in a downward motion – do not slide items into each other as this will increase the likelihood of chipping edges.
- The weight of stacked plates can cause dinnerware to break. To distribute weight evenly, stack pieces of the same size and shape together. To relieve stress, stack plates and bowls in columns of no more than six.
- The rim is the most vulnerable part of the dinnerware, extra caution required.
- Ceramic dinnerware is sensitive to changes in temperature. Storage near a heating vent or near sunlight causes the body and glaze to expand and contract at different rates and may lead to crazing and cracks.