

AGA
Cookshop

Taking Care of your AGA Oven to Tableware

This product is made of durable vitreous ceramic oven to tableware body, which will give many years of continued use, providing it is treated properly.

Each piece is:

Oven proof to 260°C/500°F/gas mark 10
Freezer to Oven & Microwave safe
Dishwasher Safe
Scratch resistant
Easy to clean, non stick surface
Keeps food hotter for longer

BEFORE USE

Prior to using, wash with warm soapy water & dry thoroughly.

DURING USE

After each use, allow the oven to tableware to cool before cleaning.
Clean thoroughly with hot water and washing up liquid after each use.
Suitable for use in a dishwasher.

Take care with hot oven to tableware and use oven gloves where necessary.

Do not take this item from a hot oven and plunge into cold water as this may cause the piece to crack.

Metal marks can be cleaned using a non abrasive scourer and a cream cleaner.

This oven to tableware piece is guaranteed in normal domestic usage against crazing and manufacturing defects.

The two famous British brands of Spode & AGA have combined to produce these superb cook and bakeware items designed with AGA in mind.

www.agacookshop.co.uk

Guidance Leaflet for AGA Freezer to Oven to Tableware

Image 1



Impact damage
such as dropping
the dish on to a
hard floor

Image 2



Impact damage such
as a knock

Image 3



Thermal shock
damage

There are normally 3 ways ceramic freezer to oven to tableware pieces get damaged or marked.

Impact damage.

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Image 1 and 2 show impact damage which is caused by dropping or knocking the piece.

In Image 1 the piece has been dropped on to a hard surface and has fragmented in to 5 pieces

In image 2 the piece has been knocked or had a hard object dropped on to its corner and has broken in to 2 pieces.

Impact damage cracks are random and messy.

Piece suffering impact damage are often fragmented in to more than 2 pieces.

Thermal shock damage.

Image 3 shows thermal shock damage.

The distinctive curve of the crack in the piece and the fact that this has broken in the middle indicates that the piece has been plunged into cold water and a thermal shock crack has formed.

Thermal shock cracks have very clean lines and often circular or curved.

Thermal shock results due to one part of the piece being very hot and the other part of the piece being reduced in temperature very suddenly. Therefore one part of the piece stays at the original size while the other part shrinks causing a stress fracture.

Ceramic Roasting / Baking Trays being taken out of the freezer and placed into a hot oven normally expand evenly so thermal shock doesn't occur.

However plunging a hot ceramic piece into cold water is not recommended and will cause thermal shock cracking.