

URBAN LINEA

FEATURING A **DARKER-HUED RIM** AND **SOPHISTICATED LINEAL LINES** THROUGHOUT, TABLEKRAFT'S URBAN LINEA ADDS CHARACTER WITHOUT TAKING AWAY FROM THE NATURAL COLOURS OF YOUR FRESH INGREDIENTS. **STYLISH AND DURABLE**, THIS RANGE IS IDEAL FOR MIXING WITH OTHER RANGES.



tk | tablekraft

Capturing the chefs imagination, Tablekraft's Dinnerware range combines traditional shapes with distinctive patterns. Made from high-quality vitrified porcelain making each piece durable for the rigours of commercial use. Oven, microwave, and dishwasher safe, Tablekraft will bring warmth and texture to any dining experience.



VITRIFIED PORCELAIN

Made of clay that's malleable and great for forming detailed shapes. Created in a two firing process where it becomes vitrified during the second firing, making porcelain an extremely durable dinnerware option that is dishwasher, microwave, and oven safe.



HAND GLAZE

Unique and handmade. Each piece is hand-dipped into a milky white reactive glaze from top to bottom, leaving a single band or natural porcelain at the top and base. Variations from piece to piece evoking individual character and charm.




SCRATCH RESISTANT

Guaranteed to look new time and again, our scratch resistance glaze withstands abrasion caused by cutlery, stacking, and industrial dishwasher use. Its long lasting glaze allows you to showcase all food styles for many years of service.

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Item Code
Ø



ROUND COUPE PLATE

907400
170mm



ROUND COUPE PLATE

907401
220mm



ROUND COUPE PLATE

907402
275mm



ROUND BOWL

907410
115mm
40mm
265ml



ROUND DEEP BOWL

907412
155mm
55mm
630ml



ROUND SOUP / PASTA BOWL

907415
225mm
45mm
1220ml

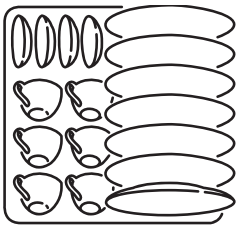
Item Code
Ø
Height
Capacity

URBAN LINEA

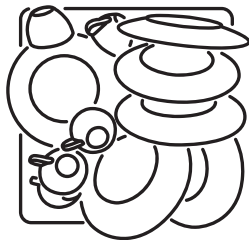


CARE AND MAINTENANCE

HOSPITALITY DINNERWARE HANDLES A HEAVY WORKLOAD, AND WHILE OUR RANGES ARE DESIGNED FOR SUCH USAGE, SOME **SIMPLE STEPS** CAN BE TAKEN TO **PROLONG THE LIFE OF YOUR PRODUCTS** SIGNIFICANTLY.



VS



To prevent breakage and chipping due to the profile of this range, avoid

- Improper loading in dish racks
- Piling heavy items on lighter items
- Stacking dinnerware too high
- Nesting cups
- Lack of protective matting on floor of the dishwashing area
- High water pressure in dishwashing machine
- No rubber guards on disposal unit or dishwashing machine
- Hand-washing operation



To prevent unnecessary damage or loss when stacking

- Consider the size and type of your storage space
- Never stack items that were not designed for stacking
- Never stack drag (where the bottom of the top plate can hit the top rim of the next plate in the stack)



To prevent scratches and metal marking, avoid

- Stacking hot, wet dinnerware
- Not regularly cleaning stainless steel benches
- Overworking dinnerware