

FAQ

Why do I see grey marks on my dinnerware?

Le Creuset stoneware glazes are extremely durable and formulated to protect against cracking, crazing and rippling. While the product looks and feels smooth, there are actually microscopic peaks and valleys on the surface of the glaze. Most metal utensils are much softer than the glaze and, when they glide over the peaks and valleys, small metal deposits are often left behind. This results in the appearance of grey or silver marks, known as **metal marks**.

These marks are not scratches or defects, and are a common occurrence with most types of stoneware. They are easily removed with a gentle cleanser like Bar Keeper's Friend or baking soda.

Keep in mind that Le Creuset is committed to high quality standards and guarantees all stoneware product against manufacturing defects with a 5-year limited warranty.

