



# Different Types of Crockery That Are Timeless

Beautiful tableware – crockery and cutlery are an essential part of setting up a new home or elevating the existing dining space. Crockery and cutlery, both are used in the serving and consuming of food, yet it plays an important role in sprucing up the ambiance and mood. Different crockery comes with different features, while one may not be an affordable option for you, it may get enormous benefits at much lesser pricing, depending on your lifestyle and taste.

Before we move on, let us first figure out what is crockery.

## What is crockery?

Crockery refers to a vessel into or onto which food is served or placed. Crockery is an extensive term that includes various types of dinnerware and tableware like bowls, plates, serving platters, dishes, etc.

## What are [different types of crockery](#)?

Crockery comes in various designs and styles. Based on different materials used in crafting [kitchen crockery sets](#), we have rounded up some of the most common crockery types with their features, advantages, and disadvantages.

### Bone China

Bone China is a kitchen crockery type that is translucent and milky white. Bone China is one of the most preferred kitchen crockeries as it is durable, lightweight, and long-lasting. Bone china must be handled with care as it is not breaking resistant.

One of the best qualities of Bone China is that it is microwave friendly and dishwasher safe. Most of the Bone China crockery is expensive so they are often used for formal occasions.

### Porcelain

Ideally used for formal dinner settings, Porcelain is durable and non-porous. With the material being very thin and very delicate, Porcelain offers a glass-like appearance. Porcelain crockery comes in vivid designs and colors to choose from.

Though it is safe to be cleaned in a dishwasher, one must handle it with utmost care as porcelain is easily breakable. Also, it is microwave and oven friendly, however, they might crack sometimes in the oven. One should avoid using it in the oven when it is with metallic accents.

## **Stoneware**

Stoneware is easy to handle & easy to maintain and so used for casual settings. It is hard, heavy, and also non-porous but they have a smooth look. Just simple glazing on it brings an awesome finish to this kitchen crockery type.

The stoneware sets are usually strong and chip-resistant. You can pop them in the microwave or freezer. Though extreme temperatures do not affect this crockery and they are safe to be used in the oven, one should avoid exposing them to temperature changes suddenly. Sudden exposure to changing temperatures could tarnish it.

## **Ceramic Crockery**

Ceramic kitchen crockery is natural, biodegradable and recyclable. Ceramic is long-lasting, hard-wearing and non-compressible. The main advantage of ceramic crockery is it can be used for cooking dry as well as wet food items with no restriction for baking and roasting. Very easy to clean, Ceramic crockery are non-sticky, non-toxic, healthy and safe.

## **Metal Crockery**

A steel or metal crockery is the most durable and non-breakable dinnerware that brings in a very good value for money. Popular for daily use, Metal crockery is easy to clean and food stored in it doesn't react with the metal in any way. With no side effects of eating and storing in steel dinnerware, the metallic kitchen crockery is the safest to be used for formal as well as casual occasions.

## **Earthenware**

Earthenware crockery is a casual type of kitchen crockery for simple and casual settings. This type of crockery is fragile to handle, sturdy in build and weighty in appearance. It is porous and often glazed.

As it gets highly affected by sudden exposure to high-temperature changes, it is not safe to be used in the oven or microwave. At the same time, they should not be submerged in water for a long time.

Earthenware features a rustic look and this is the reason it is mostly preferred by farmhouse-designed homes. The main advantage of earthenware it doesn't seep any chemicals when heated to high temperatures and the plate doesn't get hot quickly even when the hot food is placed on it. This makes it easy to eat from earthenware plates and bowls.

## **Melamine**

Made from durable plastic resin, Melamine is non-breakable and easy to handle. Melamine is clean to clean & dishwasher safe, however, must not be used in microwaves/ovens or to heat the food in it. At cheap pricing, Melamine crockery offers the looks and feels of fine porcelain and ceramic. Melamine is an elegant yet affordable option for indoor and outdoor occasions. The best way to buy the perfect crockery for your home is to visit a well-known [crockery shop in jaipur](#) and explore the collection. Vinayak Crockery is one of the best-known crockery stores in Jaipur that offers beautiful and exclusive dinnerware, barware, and glassware to choose from and experiment from.