

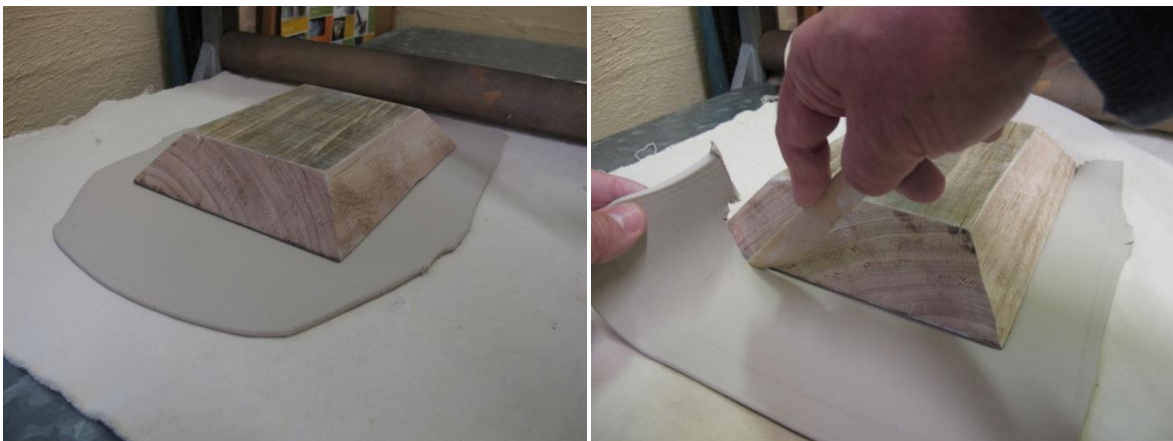
Japanese Plate Makers



Instructions to use your Plate Makers :-



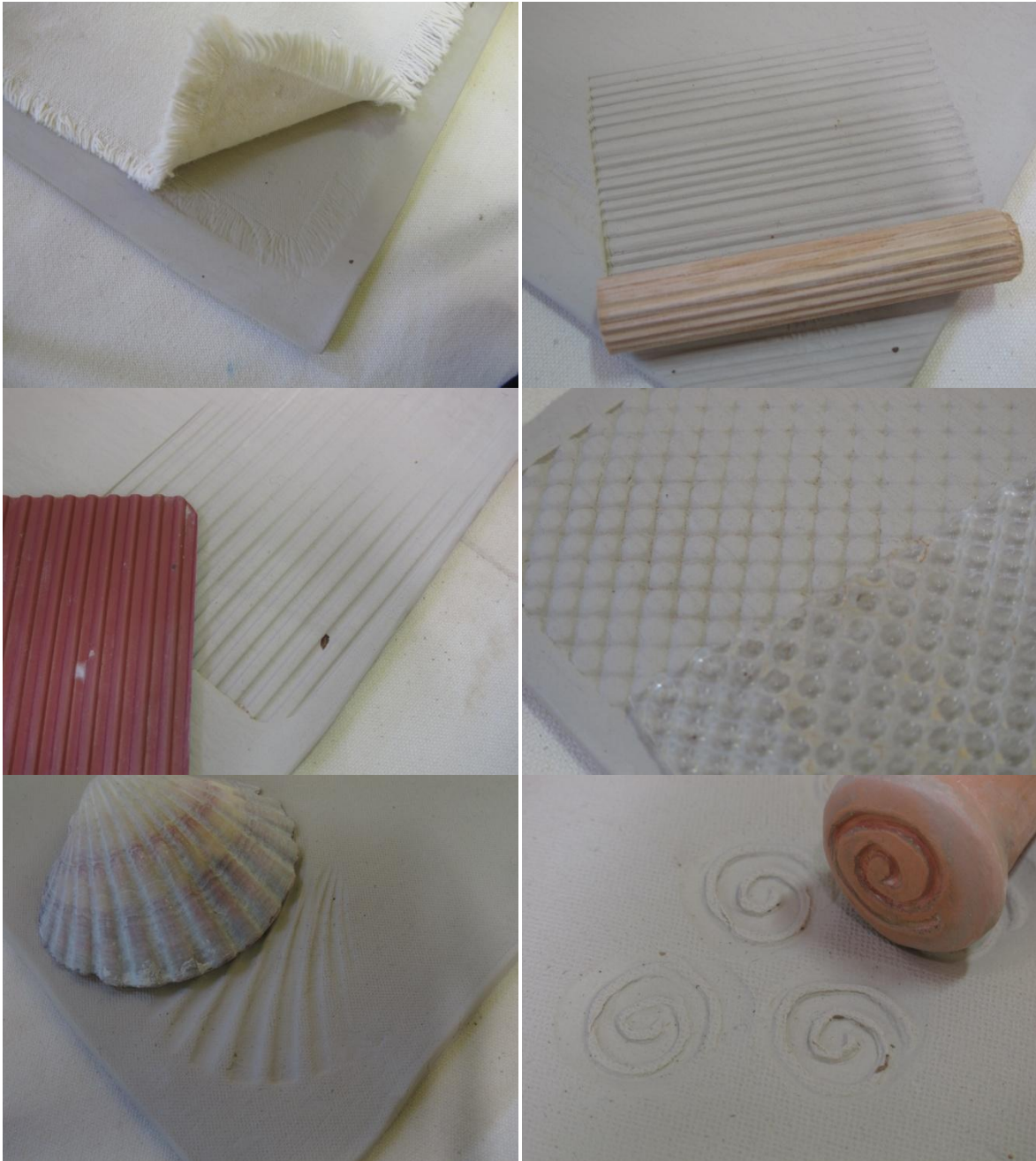
- 1) Prepare a slab of clay – usually between 3mm and 6mm thick using a slab roller or a rolling pin.



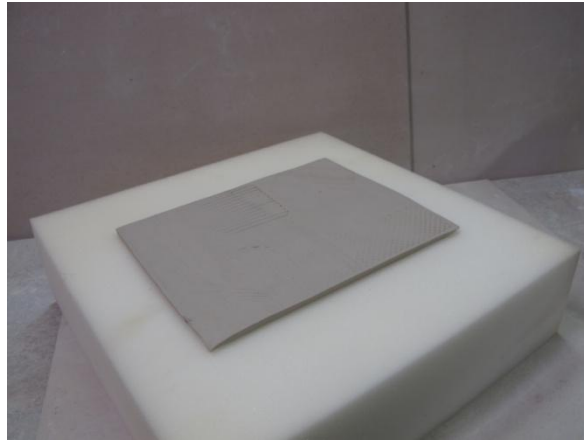
- 2) Place one of the Plate Maker blocks onto the clay with the big side downwards and cut around it.



- 3) You can smooth the edges now by placing a sheet of plastic over the clay and rubbing with your fingers or with a tool.



4) If you want to texture the clay you can do it now.



5) Pick up the slab of clay and put it in the middle of the block of sponge.



6) Attach the handle to the Plate Maker block – a gentle push fit is enough and place the Plate Maker block onto the centre of the clay.



7) Push it firmly downwards forcing the clay into the sponge.



- 8) Pick up the sponge – then holding the sponge with one hand and the Plate Maker handle with the other – turn it over – and remove the sponge.
Holding the Plate Maker handle in one hand – use the other hand to smooth the clay onto the Plate Maker.
A small rolling pin is a good tool for this – or a flat piece of wood.
- 9) At this point you can smooth the edges of your dish with a sponge – or trim them with a knife – depending on the exact shape you would like for your dish.



- 10) When you made the dish into the desired shape – Remove the handle from the Plate Maker block with a twisting motion – and put the block down with the clay to rest for a while so it becomes a little more firm.



- 11) Remove the plate from the block – and check again that the edges are good.