





DIRECTIONS

HEAT WATER QUICKLY TO ANY TEMPERATURE

Press the button on handle to open the lid and fill the kettle with water. Please adhere to the "min" and "max" markers. Settle the kettle on base and plug into outlet. To boil water, press the **on/off 也** button. To choose a variable temperature, press the **+/-button** until your choice is illuminated. Press the **on/off 也** button briefly to heat water to your desired temperate. The green temperature light will glow solid and kettle shut off automatically at your selected temperature. To heat water and keep it warm for 30 minutes, press the on/off button until the temperature light pulses.



Please use the reference guide on the back for the recommended temperature settings for all tea varieties.

CLEANING

Unplug the power cord and permit kettle to cool before cleaning it. Wipe outside with a soft damp cloth. Rinse inside with clean water. After extensive use, scale may build up inside. To remove, fill the kettle with vinegar and let soak overnight. Dispose of vinegar in the morning, fill with water and bring to boil. Pour water out and rinse thoroughly.



WARNING

Children are often unaware of the danger posed by electrical appliances. To protect children, please keep this kettle and other appliances out of their reach. For indoor use only. To prevent fire, electrical shock or personal injury, please, observe these precautions:

- · Do not heat any liquid other than water.
- . Do not immerse power cord, plug or base unit in water
- · Do not operate if electrical components are wet.
- · Do not operate with damaged power cord or plug.
- . Do not disassemble the kettle or base unit.





BLACK TEAS

Black teas taste best when prepared with boiling water and infused for **3-5 minutes**. The same is true for the earthy Pu Erh teas.

212F



GREEN TEAS

Green teas taste best prepared with cooler water and a 2-3 minutes steep. Please use 165F setting for teas from Japan and 180F for the green teas from China.

165F 180F



OOLONG TEAS

Oolong teas run the gamut of almost-black "dark oolongs" to nearly-green "light oolongs." Please use leaf color as your guide. If the leaves are brown, use boiling water and steep 5 minutes. If leaves are green, use a 195F setting and steep 3 minutes.

195F 212F



WHITE TEAS

White teas are the most delicate of tea's many varieties. They taste best when infused in cooler water and steeped for **3-5 minutes**. The longer steep period is essential to extricate this variety's delicate flavor.

180F



HERBALS

Herbal infusions taste best prepared with boiling water and an infusion lasting **7 minutes or more**. The only exception is Yerba Mate, which shines with a temperature of **150F** and a steep time of **3-5 minutes**.

150F 212F