

HEAT WATER QUICKLY TO ANY TEMPERATURE



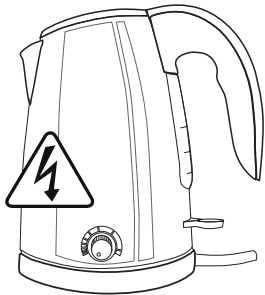
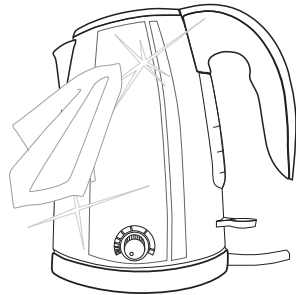
UTILITEA – DIRECTIONS

Press "lid open" button and fill kettle with water. Be careful to not exceed the "max" marker. Set kettle on base, plug into outlet, and turn the switch on. It will illuminate indicating activity. Set the temperature dial to maximum position (■) to produce boiling water for black tea. To make green tea, set the dial within the green (■) range of color. Place at the beginning

of the green range for the delicate Japanese teas and further along the range for the heartier Chinese teas. Ideal water temperature being subjective, let your taste buds guide you in selecting an optimal setting.

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.

TEMPERATURE GUIDELINES

BLACK TEA

Black teas taste best when prepared with boiling water and infused for five minutes. The only exception is the First Flush tea from Darjeeling, which prefers cooler water and a three minute infusion. *Setting* ■



ceylon

GREEN TEAS

Green teas taste best prepared with cooler water and a three minute steep. Ideal water temperature being subjective, let your taste buds guide you in selecting an optimal setting for the delicate teas from Japan or the heartier teas from China. *Setting* ■



genmai cha

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 longer. If leaves are green, use cooler water and a shorter steep. *Setting* ■ / ■



ti kuan yin

WHITE TEAS

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



silver tip

HERBALS

Herbal infusions taste best prepared with boiling water and an infusion lasting seven minutes or more. They tend to be more resilient, so a longer steep time will not adversely affect taste. *Setting* ■



chamomile