

## Important Safety, Use and Care Information

Thank you for choosing our teakettles. To assure a long and pleasant experience, please read this information before you use your teakettle. These instructions are for your general safety, use and care to avoid personal injury and damage to your teakettle. Please note that some sections may not apply to your specific line of teakettle.

### General:

- **Safety:** Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- **Pet Warning:** Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Nonstick cookware with polytetrafluoroethylene (PTFE) coating can also emit fumes harmful to birds. Never allow a teakettle to overheat and never cook with birds or small pets in or near the kitchen.
- **Aluminum base and stainless or copper base:** In some cases, teakettles with aluminum bases that are allowed to boil dry may melt and separate resulting in personal injury and property damage.
- **Stainless steel and copper bottom teakettles:** These teakettles may become discolored or warped if allowed to boil dry.
- **Porcelain enamel, silicone polyester and copper bottoms:** Overheating can make these teakettles fuse to the surface of glass top ranges, requiring the replacement of the glass cook top. Never leave a porcelain enamel teakettle on the glass cook top. Remove to a heat-resistant surface such as a wood cutting board.
- **Sliding Teakettles:** Avoid sliding or dragging your teakettle over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- **Microwaves:** Never use your teakettle in the microwave.
- This teakettle is not intended for commercial use or restaurant use.

### Before First Use

Before first use of your teakettle, hand wash thoroughly in hot soapy water. Rinse and dry the exterior.

### Teakettle Use

- Always place the teakettle on the correct size burner. Do not use a burner larger than the diameter of the base of the teakettle.
- Ensure that the teakettle is at least half full of clean water before placing on the stovetop. Avoid over-filling. The maximum water level should be below the spout of the teakettle. NEVER ALLOW YOUR TEAKETTLE TO BOIL DRY. An unattended, empty teakettle on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Ensure that the teakettle lid (if applicable) is securely seated on top of the teakettle.
- Your teakettle should be heated on medium-to-medium high heat only.
- If your teakettle is a whistling teakettle, the water is heated once the teakettle begins to whistle. For proper whistling to occur, ensure that the water level is below the spout of the teakettle and that the lid is securely in place.
- Use caution when pouring hot water from the teakettle. Always use a potholder when removing the teakettle from the stovetop as handles may get warm or hot. Always pour water away from your body into your teacup or other vessel.
- To avoid hot water splatters, pour water at a low angle to your cup or the vessel. Do not pour water from a high angle. Hot water splatters can cause burns.
- Allow your teakettle to cool on a heat-resistant surface. Do not leave teakettle on hot burner.

### Caring for your Teakettle

- Do not use any teakettle which has a damaged spout or handle.
- Empty your teakettle after each use and wash with hot soapy water. Rinse and dry the teakettle.
- Do not use harsh abrasives or steel wool to clean your teakettle exterior as scratching may result.
- Stainless steel teakettles are dishwasher safe. Hard-anodized or porcelain exterior teakettles are NOT dishwasher safe. Placement of these items in your dishwasher will void your warranty (if applicable).
- If mineral deposits form on the inside of your teakettle due to hard water, fill teakettle with equal amounts of water and white vinegar. Bring to a boil, reduce heat and simmer for ten minutes. Pour out water and vinegar solution and rinse well. Repeat if necessary.
- Stainless steel teakettles: A spotted white film may form on the exterior of a stainless steel teakettle. To clean, dip a brush or sponge in vinegar or lemon juice and rub the affected area. Wash, rinse and dry. Use a stainless steel cleaner and a non-abrasive cloth or sponge to remove discoloration from the exterior surface.
- Porcelain teakettles: To clean the exterior of a porcelain coated teakettle, use a nonabrasive plastic mesh puff or pad and warm soapy water.