



## **Information sheet on caring for cast iron teapot's**

Before using the iron teapot for the first time, it should be rinsed out with hot water to remove any possible residues from production. Then dry the teapot completely with a clean, lint-free cloth.

To ensure that the iron teapot stays in good condition for a long time, the following instructions should be noted:

- Rinse the teapot with clean water immediately after use and wipe it dry
- Put the lid on loosely so that residual moisture can escape
- Never heat the iron teapot on an open fire or ceramic hobs
- Do not put the teapot in the microwave
- Select a low temperature when heating on a hotplate
- Do not use any cleaning agents; rinsing with clear water is sufficient
- Do not leave water in the teapot for long periods of time
- Avoid contact with oil and salt
- Protect the iron teapot from sudden changes in temperature
- Do not damage enamel coatings with sharp objects
- Iron teapots are not dishwasher-safe
- Never heat iron teapots when empty

### **Note:**

Iron teapots are not suitable for the preparation of fruit teas, as the acids may attack the coating.

With continuing use, a protective patina develops on the inside of the iron teapot. Do not remove it.

Small areas of rust are normal and not harmful.