

fig. 1



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Bollitore / Kettle / Bouilloire / Wasserkocher

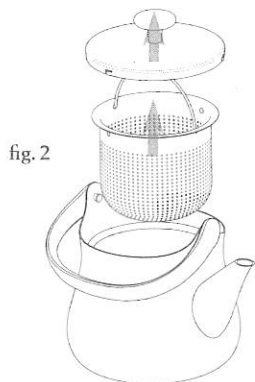


fig. 2



fig. 3

max

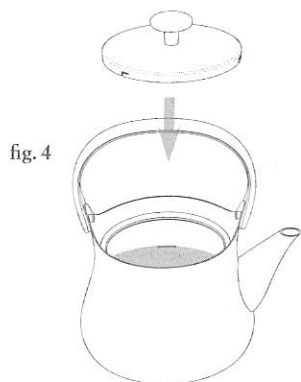


fig. 4

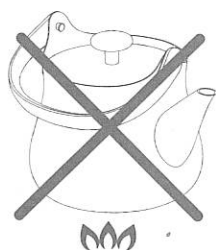


fig. 5

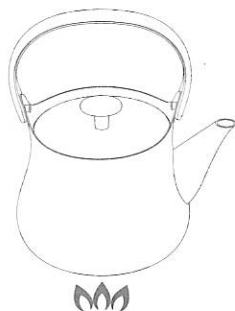
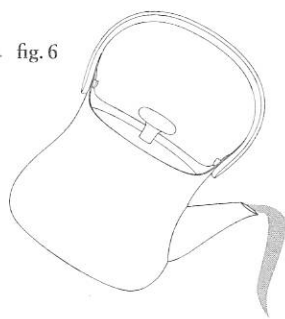


fig. 6



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Teiera / Teapot / Thière / Teekanne

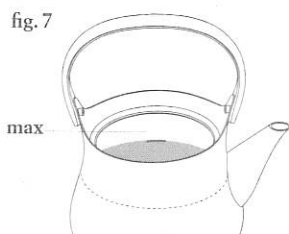


fig. 7

max

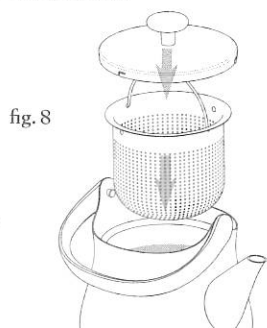


fig. 8

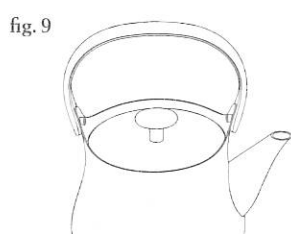


fig. 9

## NF01 “Cha” Kettle/teapot

The “Cha” Kettle/teapot, designed by Naoto Fukasawa and produced in 2014, is made of 18/10 stainless steel. It has a removable filter in 18/10 stainless steel. The handle and knob are made of thermoplastic resin. The base is in magnetic steel, ideal for induction hobs (fig. 1). It has a capacity of 90 cl.

### Warning

- Read the instructions carefully and keep them for the entire working life of the Kettle/teapot.
- Keep the Kettle/teapot out of the reach of children when it is being used or is still hot.
- Do not leave the empty Kettle/teapot on a hot burner, as this may cause aesthetic and practical damage.
- Position the Kettle/teapot so that the steam jet is not facing towards you.
- This product is designed for domestic use only: you must only use it to boil water and make tea.
- After using the kettle/teapot, wait for it to cool down completely before washing it.
- When using the Kettle/teapot, do not touch its hot surfaces as they could scald you: always hold it by its handle, using an insulated pot holder as well if necessary.
- Always place the Kettle/teapot on a heat source of a suitable diameter. When using it on a gas hob, keep the flame at a medium/low level to avoid damaging the surface finish and to optimise gas consumption. On induction plates, take care to position it in the middle of the most suitable diameter, selecting a medium heat intensity value.
- Do not leave water in the Kettle/teapot when it is not being used, to avoid the build-up of limescale.

### Use instructions

Before using your “Cha” Kettle/teapot for the first time, you are advised to wash it with hot water and washing-up liquid. To remove any possible metallic taste residue, fill it with water

**Warning:** while the water is heating, the handle must not be pressed down near the body of the Kettle as, in this case, your hand could come into contact with the hot steel surface when you grip it (fig.5).

When the water has boiled, remove the Kettle from the heat source; hold it by its handle, made of thermoplastic resin to protect your hand from the heat. Pour out the water.

**NB:** when you grip the Kettle, the handle stays in a vertical position (fig. 6) to make it easier to pour out the contents.

### To use “Cha” as a Teapot

If you want to use your “Cha” to make tea, fill it with water without exceeding the maximum level indicated (fig. 7). Insert the filter (fig. 8). Put the lid on, and place it on the heat source (fig. 9). When the water has boiled, remove the Teapot from the heat and then take off the lid. Spoon in the tea-leaves (fig. 10), then replace the lid (fig. 11).

**Warning:** the surfaces and base of the Teapot are hot; pick it up by its handle, and rest it on a heat-resistant surface.

Leave the tea to brew for the required time (usually 5-7 minutes). Pour the tea into the cups (fig. 12).

**NB:** the spout has another filter for holding back any leaves that may have passed through the inner filter.

**Attention:** make sure the inner filter has cooled down completely before gripping it by the handle to remove it.

### Cleaning and Maintenance

Clean the Kettle/teapot with hot water and washing-up liquid. Do not use detergents containing abrasive substances, as these could damage the surface finish. Rinse and dry carefully, using a soft cloth. The use of a dishwasher is not recommended.

If not used for any length of time, put the Kettle/teapot away, making sure it is thoroughly dry first. The handle can be folded horizontally (towards the body) so that it takes up less space.

**NB:** if you live in an area where the water is particularly hard, after some time you may notice a limescale deposit on the bottom of the Kettle/teapot.

This does not affect the quality of the water in any way, but if you want to remove it just make a solution of equal amounts of water and vinegar and let it boil for about three minutes.