



# INSTRUCTIONS FOR USING OUR TEAPOTS TEA-SENSE®

## PREPARATION

Before using your Tea-Sense® teapot for the first time, rinse it thoroughly with warm water and then dry it, both inside and out, with a soft cloth.

To begin using your teapot, fill it with water and place it on the burner until the water begins boiling; empty it and repeat this operation at least once more.

If you do not use the teapot to boil the water, make sure you warm the teapot before pouring the water into it.

## AFTER USE

Each time you have finished using the teapot, always empty it of any water remaining inside.

Remove any tea residue and rinse with just hot water; after this operation dry the teapot in a dry place.

To wash the teapot externally, use a soft cloth and then carefully dry it with delicate dabbing motions.

## WARNINGS

- Do not use the teapot in microwave ovens.
- Do not rub the teapot with abrasives and do not use any detergent; you simply need to rinse it with warm water and dry it after each use.
- Do not leave tea or water inside it for a long time. Always dry the teapot's exterior using a soft cloth while it is still warm.
- Contact with salt and oil is not recommended.
- Do not wash in the dishwasher.
- Do not suddenly cool the teapot while it is still warm.
- The inside of the teapot is enameled; therefore, be careful not to scratch the surface.



Some advice for preparing  
a good cup of tea

- Always use tea of excellent quality.
- The water is very important: if possible, use mountain spring water. If this is not possible, you may also use filtered tap water or good still bottled water that is low in mineral content.
- To boil the water, you can use your Tea-Sense® teapot; otherwise, use a recipient made of enameled iron, stainless steel, or flameproof glass. Avoid using aluminum (it can leave a residue) or terracotta (it holds heat).
- The temperature of the water depends on the type of tea you are using. The ideal water temperature is 90°C (194°F) for most black teas and 70°C (158°F) for most green teas.  
Some types of tea have special requirements: follow the specific instructions in these cases.

According to the "Book of Tea," an ancient Chinese text on tea, there are three precise stages of boiling: