



OIFOMI

### About Iron kettle

#### ① High-temperature oxidation method (Uncoated finish)

In the traditional technique, the inside of the pot was baked at high temperature (about 800 °C/1472°F). The light gray film generated by the process plays two roles:

"preventing rust inside the iron pot" and "eluting iron moderately".

\*If you scrape off the oxide film, it may cause rust, so be careful not to wash it strongly with a scrubbing brush or sponge.

●The original color of iron is silver, but once an oxide film is formed, it becomes light gray.

#### ① Iron kettle cum teapot

A small iron kettle (with oxide film) that comes with a tea strainer.

It can be used not only for boiling water but also as a teapot.

Iron elutes inside.

●The inside of Iron kettle or Iron kettle cum teapot is rough and light gray.

\*The difference from Enamel teapot

Enamel teapot is coated with a glassy glaze inside and has a characteristic of being resistant to rust, but iron does not elute at all.

●The inside of Enamel teapot is glossy like glass and has a smooth black color.

#### ② How to use Iron kettle

1. First, lightly rinse the inside with water or lukewarm water (do not use detergent or sponge). Next, boil water with the kettle and flush it 2-3 times.

2. If you add a full amount of water, it will boil over, so make it at most 70 to 80% and heat the kettle over low to medium heat. To prevent water from boiling over, move the lid slightly or remove it.

3. When water is boiled, put the lid back on the kettle, hold the handle and the lid with a mittens or cloth, and pour slowly.

4. After each use, pour all the water until the very last drop and boil the kettle on a very low heat without water. The water inside will evaporate in about 30 seconds to 1 minute.

5. After the water evaporates, turn off the heat and let it cool. Gently wipe off any water droplets on the iron kettle or the lid with a cloth.

### ③How to remove the rust: "tea dyeing"

Using tea leaves, the tannin component contained in the tea leaves reacts with red rust to turn black. It is a method to prevent rust, and also recommended when the reddish-brown color of rust is transferred to boiled water or metallic odor is felt too strong.

\*You don't have to do it every day.

【How to clean rust is also introduced in our YouTube video.】

○Put half or a cup of tea leaves such as *sencha* in a pack used for making Japanese *dashi*, put it in an iron kettle with water, and heat it. Please adjust the amount of tea leaves according to the size of the iron kettle and the spread of rust. The following is a guideline for the amount of tea leaves.

-----  
• Iron kettle or Iron kettle cum teapot with a capacity of 0.3 to 0.7 liters

→a half cup of tea leaves

• Iron kettle or Iron kettle cum teapot with a capacity of 0.8 to 1.0 liters

→a cup of tea leaves

• Iron kettle or Iron kettle cum teapot with a capacity of 1.2 to 1.8 liters

→one and a half cup of tea leaves  
-----

○When it boils, turn off the heat and leave it for about half a day (about 10 hours).

○Drain the blackened water and tea leaves and lightly rinse the inside of the iron kettle.

○Finally, heat it on a very low heat without water to be dried.



By repeating this process 1 to 3 times, you can reduce the turbidity and metallic odor of boiled water.

You can wipe off the rust on the back of the lid, the spout, and the handle by gently pressing it with a cloth soaked in tea. The point is for tea tannins to permeate the rust. Oolong or Pu'er tea leaves are recommended because they strongly dye rust black.

\*Tea tannins can also stain, so be careful when using a light-colored cloth such as white, pink, or pale blue.

### **Precautions for use**

\*The heated iron kettle becomes very hot, so use a mat to avoid damaging the table.

Please note that a cloth or wooden mat may be burnt or the color of rust may transfer to it.

\* When you put the kettle on the fire without water for drying, please allow about 30 seconds to 1 minute. If you do it for a long time, it will damage the kettle. Never take your eyes off while the fire is on.

\* Quenching a hot iron kettle can cause cracks. If you have heated the kettle for a long time without water, be careful not to pour cold water into it (which will burn you with steam) or place it on a wet cloth. Leave it as it is to cool down.

\* To maintain the quality of iron kettle, basically only rinse it. Be careful not to rub the inside or outside with a scrubbing brush or sponge. Also, do not use a detergent as its odor will remain.

\*Dishwashers and microwaves cannot be used for Iron kettle.

\*Iron kettle cum teapot comes with a tea strainer. After using it as a teapot, do not leave the tea leaves and hot water in it, but remove them completely. If they are left in, the tannins contained in the tea leaves will continue to react with the iron. Thus, the taste of the tea will gradually become bitter, or the color of the tea will turn black.

### **FAQ**

Q1: Immediately after using it, rust appeared inside the iron kettle. Is it okay to use it as it is?



A: The inside of iron kettle always rusts. It is the proof that iron elutes, so please use it with confidence. If you try to scrape off the rust forcibly, the oxide film applied inside will be scraped off, so never do it.

Q2: Rust spread inside, and the hot water became reddish-brown and cloudy. It also smells of metal. Is it okay to drink? What should I do to clean it?

A: A reddish-brown turbidity indicates an excess of iron. There is no harm in drinking it, but if the boiled water or brewed tea doesn't taste good, try ③ "tea dyeing".

Q3: The inside, the spout, and the back of the lid have become white. Should it be washed off?

A: The white deposits are scale. Since they are crystallized minerals contained in tap water, they do not harm the body. Scale also prevents rust, so be careful not to scrape it off. By regularly using mineral water (hard water) rich in minerals, scale will be quickly formed.

Q4: The bottom inside the kettle now glows blue-green. Is it okay to use it?

A: Depending on the water quality of the area, it may react with iron to make the inside glow blue-green, but there is no problem in use. Also, you may see something like a thin oil film of seven colors on the surface of the water, but please be assured that it is iron.

Q5: Does the color of the outside of the iron kettle fade during use?

A: Due to the heating of gas or IH, the color of the outside gradually changes from the bottom. If you continue to use the kettle on high heat, the color will fade quickly, so it is recommended to heat it slowly over low to medium heat. In addition, the color of the handle, the spout, and the back of the lid, which are exposed to steam, will change and also rust will generate there, but it is safe to use if you clean it regularly. Enjoy the changes over time, which is called *wabi-sabi* in Japanese.

Q6: Is it okay to leave it on the stove?

A: Yes, it's fine. However, please be careful to keep water inside the kettle on low heat. In some cases, the hot water evaporates while you take your eyes off the stove for a while, and it has been boiled without water for a long time. Excessive heating without water will damage the inside oxide film, burn the outer color, and accelerate aging.



Since a stove is difficult to adjust the heat, please use a little ingenuity such as placing it away from the center of the fire.

Q7: Can it be used with an induction cooktop?

A: Yes, no problem. However, strong heating accelerates deterioration over time, so use it over low to medium heat (The same applies when using with gas or stove).

Q8: When boiling water, black grounds are left on the bottom of the kettle. Are these pieces of iron? Is it okay to drink it?

A: They are the oxide film. In rare cases, the oxide film may peel off due to water pressure when you start using the iron kettle. The film is light gray, but it becomes black grounds when peeled off. Also, if you have done "tea dyeing" or brewed tea, the fine powder of tea may dry out while adhering to the inside, and when boiling water, it may come out as black powder. There is no harm in drinking the film or tea powder. It will gradually disappear as you use the kettle.

Q9: Tell me how to store it when it will not be used for a long time.

A: First, boil the empty kettle until no water remains and let it cool as it is. Allow it to cool completely, wrap it in newspaper, and store it in a place where moisture does not collect easily. However, if it is left for many years, it may rust due to summer humidity, so we recommend that you use it regularly.

Q10: When I opened the box, it smelled like ink. I can't get rid of the smell even if I boil water. What should I do?

A: The ink-like odor is the odor of the outer paint. For a while after starting to use the iron kettle, you may feel a strong odor when it is heated, but the odor will gradually disappear by boiling water without a lid or continuing to use it. Also, if you boil tea leaves several times, the smell will disappear.

Q11: Is there a way to tell if the iron ware I have is an iron kettle or a teapot?

A: If you want to tell whether it is an iron kettle, a teapot, or an iron kettle cum teapot, check the inside of the main body. See "①High-temperature oxidation method (Uncoated finish)" and "②Iron kettle cum teapot" for detail.

Q12: When I was cooking, the oil flew into the iron kettle and it became a stain. How can I get off it?



Since a stove is difficult to adjust the heat, please use a little ingenuity such as placing it away from the center of the fire.

Q7: Can it be used with an induction cooktop?

A: Yes, no problem. However, strong heating accelerates deterioration over time, so use it over low to medium heat (The same applies when using with gas or stove).

Q8: When boiling water, black grounds are left on the bottom of the kettle. Are these pieces of iron? Is it okay to drink it?

A: They are the oxide film. In rare cases, the oxide film may peel off due to water pressure when you start using the iron kettle. The film is light gray, but it becomes black grounds when peeled off. Also, if you have done "tea dyeing" or brewed tea, the fine powder of tea may dry out while adhering to the inside, and when boiling water, it may come out as black powder. There is no harm in drinking the film or tea powder. It will gradually disappear as you use the kettle.

Q9: Tell me how to store it when it will not be used for a long time.

A: First, boil the empty kettle until no water remains and let it cool as it is. Allow it to cool completely, wrap it in newspaper, and store it in a place where moisture does not collect easily. However, if it is left for many years, it may rust due to summer humidity, so we recommend that you use it regularly.

Q10: When I opened the box, it smelled like ink. I can't get rid of the smell even if I boil water. What should I do?

A: The ink-like odor is the odor of the outer paint. For a while after starting to use the iron kettle, you may feel a strong odor when it is heated, but the odor will gradually disappear by boiling water without a lid or continuing to use it. Also, if you boil tea leaves several times, the smell will disappear.

Q11: Is there a way to tell if the iron ware I have is an iron kettle or a teapot?

A: If you want to tell whether it is an iron kettle, a teapot, or an iron kettle cum teapot, check the inside of the main body. See "①High-temperature oxidation method (Uncoated finish)" and "②Iron kettle cum teapot" for detail.

Q12: When I was cooking, the oil flew into the iron kettle and it became a stain. How can I get off it?