

- **GETTING STARTED**

As with all metal surfaces in contact with high temperatures, please take caution when handling Le Creuset kettles heated on the stove.

## **ENAMEL ON STEEL KETTLES**

### **BEFORE FIRST USE**

Remove all packaging and labels. Wash the kettle in hot, soapy water. Rinse well and dry thoroughly.

### **HEATING TIPS**

Le Creuset enamel on steel kettles can be used with all heat sources, including induction.

When filling the kettle with water, only fill water above the first layer of holes on the interior of the spout (see diagram on box for more information).

For efficient and safe boiling, always use burner a similar in size to the base of the kettle.

### **TOOLS TO USE**

We encourage you to use an oven mitt or silicone Cool Tool™ to avoid burns or injuries from heat or hot steam.

### **CLEANING AND CARE**

Do not bang the kettle down onto a stove's surface or work surface. Repeated banging may damage the exterior enamel.

Do not place the kettle on the heat source without having water in the kettle. Never leave a kettle simmering for long periods on any heat source; it may boil dry, which can result in overheating and damage to the base and enamel.

Do not leave water standing in a kettle when it is not in use. A buildup of scale may occur and reduce efficiency.

Before pouring from your kettle, remove it from the burner and ensure the handle is in the upright position.

Le Creuset proudly uses heat-resistant plastic on our handles and whistles.

Never place in the dishwasher. To clean, simply hand-wash the kettle with hot, soapy water and dry thoroughly. A gentle kettle de-scaler may be used periodically if required.