

Safety and Use Guide

Clyde is meant for home use. Please read this guide completely before using. Improper handling may result in an accident. Please keep this guide for future reference.

Clyde is compatible with the following cooking ranges:



Electric



Gas

Please do not use with the following:



Microwave



Oven



Dishwasher

Important Safety Notes

- Check your kettle to ensure that all parts are accounted for and installed correctly. Do not use if parts are missing.
- Do not use kettle if you see any sign of cracking, chipping, denting, or any other abnormality.
- This kettle is only intended for boiling water. **Do not use with other liquids.** The mechanism that creates Clyde's harmonica noise will be damaged.
- Keep kettle away from children while boiling water and soon after boiling water.

Water Levels:

- The max fill line (1.7 L / 54 oz) is marked on the inside surface just below the handle. Do not fill above this line. Filling above the max fill line may result in over boiling and the harmonic spout will not function.
- Never boil under 0.5 L (16.9 oz) of water. Under boiling and over boiling the kettle may lead to discoloration, damage, melting of parts, or burn injury.
- Never heat kettle while empty. Dry boiling may deform or damage the kettle, or cause damage to your cooking range and increase the risk of fire.

General Usage:

- Do not use if large gaps exist between the lid and kettle. Hot water may come out of these gaps. Ensure that the lid is secure and fits snugly onto kettle.
- Do not put hand over lid area or remove lid while kettle is still heating or when water is boiling. Hot steam may be released and cause burn injury.
- Do not grab kettle body after heating. This could result in burn injury.
- Do not shake kettle up and down, side to side, or twist the handle. This may loosen the handle.
- Clyde's spout contains a metal marble that seals the spout when not pouring. Once kettle is tilted, the marble rolls and reveals the spout opening, letting water pour out of the kettle and into your cup. Please be mindful of the marble when carrying around the kettle. Do not walk with the kettle tilted forward.

Use Instructions

Preparation Before Use:

- Apply liquid dish soap to a soft sponge. Wash and rinse kettle thoroughly.

Cleaning and Maintenance:

- Hand wash kettle after each use using only liquid dish soap. Do not use chlorine, bleach, or other chemicals to clean the kettle. Let air or towel dry thoroughly.
- Using a coarse sponge, brush, or other rough surface will scratch the finish.
- Do not submerge any part of the kettle in water. The body, handle, or thermometer may become damaged.
- White spots may appear as you keep using the product. This is caused by magnesium and calcium residue contained in tap water. This is not harmful to your health. Wash and dry kettle thoroughly after each use to avoid.
- Allowing traces of salt or oil to remain in contact from other products made of steel or aluminum may cause corrosion to develop.
- If any sign of corrosion is discovered, apply some compounding polish on a soft sponge and rub. Rinse thoroughly afterwards.



Please be aware that placing product on rough or unclean surfaces, as well as normal daily use on cooking ranges, will damage finish on bottom of kettle. This is normal wear and does not affect functionality.

Using Clyde On Various Cooking Ranges:

- Wipe away any water on the bottom of the kettle before heating.
- Take care to place the kettle at the center of the heater.
- Always point the spout away from you when heating and boiling.
- **Electric Ranges:** Do not use a burner that is larger than the bottom diameter of the kettle. Excessive heating may melt or damage the handle and lid.
- **Gas Ranges:** Do not spread the flame beyond the bottom of the kettle body. The handle and lid may over heat and melt if the flame is too large.

How To Evaluate Tea + Coffee



Aroma

What do you smell? Look for a subtle bouquet of herbs, fruits, flowers, and other smells. Aroma can help you identify freshness, overall quality, and any defects or off-tastes in the leaves or beans.



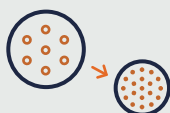
Acidity

Not to be confused with sourness, which can be a defect, acidity is a brightness that can give tea and coffee life! Look for sweet tartness and delicate crispness in many great teas and coffees. For coffee, in general, dark roasted beans will be less acidic.



Sweetness

Is your drink super sweet or only subtle? Does the sweetness resemble that of caramel, hard candy, or peaches?



Body

Body, or mouthfeel, can be thought of as the weight of the tea and coffee. To simplify, think skim milk vs. 2% vs. whole milk. Is the mouthfeel of your drink light and silky, heavy and rich, or thin and lifeless?



Flavor

Flavor attempts to identify specific tastes. Floral, fruit, tobacco, wine, nutty, earthy, spice, and smoky are just a few of the many ways to describe tea and coffee. What can you identify?



Finish

What lingers after your drink is consumed? Great teas and coffees remain on the tongue even after the drink has been consumed. Look for sweetness and pleasing flavors to endure.

Hey there,

You new around these parts?

Let's get one thing straight...I ain't your grandma's tea kettle.

They call me the lean, mean, water boiling machine. Not sure how lean caught on because clearly I'm a big ol' kettle for big ol' jobs. I'm a workhorse, if you will. Pulling heavy loads for all your hot water needs is second nature. Tea parties, multi-refill French press mornings, or hot toddies for the holidays. You name it, I can handle it.

I walk the walk, but I can also talk the talk. Just wait until you hear me sing.

Love, Clyde