



EN ■ Intelligent Water Kettle

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision. Keep this appliance and the power cord out of reach of children younger than 8 years of age. Children must not play with the appliance.
- The kettle is designed for domestic use and similar places such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments.
- Do not place the kettle on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the kettle on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or an appliance that is a source of heat.
- Never use the kettle in the near vicinity of a bath, shower or swimming pool.
- Only use the kettle for boiling and heating drinking water, brewing tea, tea mixtures and herbs as well as making mulled wine. Do not use it to boil or heat other liquids or foodstuffs.
- Before connecting the base to a power socket, check that the voltage on its rating label matches the electrical voltage in the power socket. Connect the base only to a properly grounded socket.
- Only use the kettle with the base that was supplied with it. Do not use the base supplied with this kettle for other types of kettles.
- Do not fill the kettle when it is located on the base. Always take the kettle off the base before filling it.
- When filling the kettle, make sure that the water level covers at least the minimum mark and also that it does not go past the maximum mark. If the kettle is overfilled, then boiling water could splash out. When using the kettle to brew tea or mulled wine, do not fill it past the 1.2-litre mark.
- Take care not to spill water on to the connector when placing the kettle on to the base or when taking it off the base.
- Always check that the lid is securely closed before starting the kettle.

**Attention:**

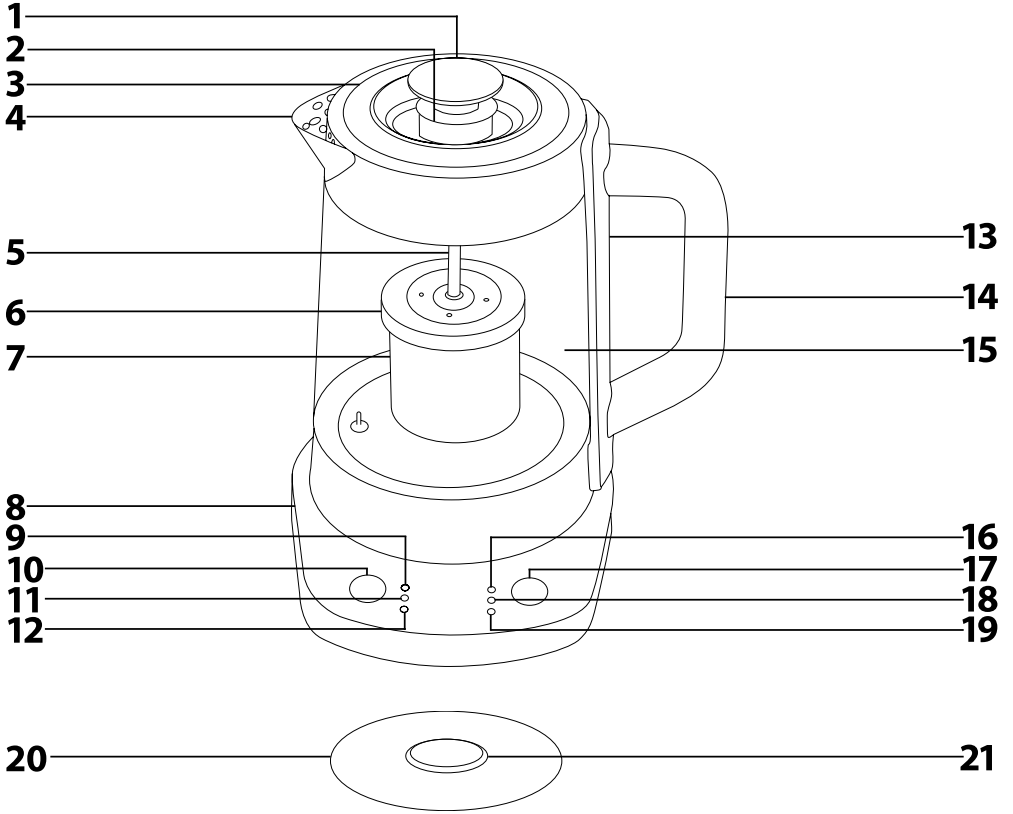
Do not open the lid or handle it in any way while the water is boiling.

**Attention:**

Incorrect use may lead to injuries.

- For the event that it is accidentally started without water, the kettle is equipped with a thermal circuit breaker that protects it against damage.
- The surface of the heating element, the kettle body and the tea strainer remains hot after use due to residual heat. Do not touch the hot surface. Otherwise skin burns could occur. Use the handle for lifting and carrying. Use the holder to carry the tea strainer.
- Do not pour icy cold water into the hot kettle. Otherwise, the glass surface of the kettle could crack.
- Be especially careful when pouring water out of the kettle to avoid scalding by the boiling water or steam.
- Always disconnect the kettle from the power socket if you will not be using it or before moving or cleaning it. Before cleaning, allow the kettle to cool down.
- Clean it according to the instructions in chapter Cleaning and maintenance.
- Do not wash the kettle or its base under running water and do not submerge it or its base in water or another liquid.
- Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table, that it is not touching a hot surface or that it does not come into contact with water or moisture.
- Disconnect the kettle base from the power socket by gently pulling the plug, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, have it replaced at a professional service centre. It is forbidden to use the base if it has a damaged power cord or plug.
- To avoid the danger of injury by electrical shock, do not repair the kettle yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

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- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future reference.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE KETTLE

- A1** Strainer holder
a hanger with the strainer is attached to the holder.
- A2** Lid holder
- A3** Kettle lid with tea strainer
- A4** Spout
- A5** Tea strainer hanger
with a hinge for tilting.
- A6** Tea strainer lid
- A7** Stainless steel tea strainer
- A8** Base with control panel and central connector
- A9** 70 °C temperature setting LED indicator for heating up water, tea or mulled wine
- A10** Power button
- A11** 75 °C temperature setting LED indicator for brewing green tea or making mulled wine
- A12** 85 °C temperature setting LED indicator for brewing white tea
- A13** Thermally insulated handle
for safe carrying of the kettle
- A14** Water level mark
- A15** Kettle body
it is made from high quality borosilicate glass.
- A16** 90 °C temperature setting LED indicator for brewing oolong tea
- A17** Button for setting temperatures 70 °C, 75 °C, 85 °C, 90 °C, 95 °C and 100 °C
- A18** 95 °C temperature setting LED indicator for brewing black tea
- A19** 100 °C temperature setting LED indicator for boiling water
- A20** Separate kettle lid
it is used for warming water without ingredients.
- A21** Slide-out lock button
serves to lock and release the lid.

PURPOSE OF USE

- This kettle is great not only for heating water but thanks to a tea strainer and 6 pre-set temperatures also for brewing various teas or mulled wine. Simply select the optimal temperature for the selected type of tea or for making mulled wine.

BASIC INFORMATION ABOUT TEA

1. TYPES OF TEA

- Tea is made by processing the leaves of the tea plant. Depending on the harvesting of leaves and the processing method, there are four basic types of tea – white, green, oolong and black tea.

| Types of tea | Processing method and tea flavour characteristics |
|-------------------|--|
| White tea | White tea is the rarest and the finest type of tea. It contains young leaves and buds from the tea plant. The leaves are left to lightly oxidise and then dried. This type of tea has a low caffeine content and its flavour is mildly sweet. |
| Green tea | The leaves of the tea plant undergo minimal oxidation and are subsequently dried before they turn dark. Green tea has a strong aroma and a slight tart flavour. |
| Oolong tea | Leaves are harvested when they have fully ripened. The leaves undergo oxidation, which is interrupted at certain stages. These leaves are brown with a light greenish tinge. This tea has a slight yet pleasant fruity flavour. |
| Black tea | Black tea is the most common type of tea in the world. The harvested leaves are mechanically disturbed and undergo full oxidation. During the oxidation process, the leaves turn dark and get their brown to black colour. Black tea has the most pronounced flavour of all the tea types mentioned above. |

- Apart from teas made by processing leaves of the tea plant, there also exist other types of tea and tea blends, e.g. fruit teas, herb teas, etc. This kettle can be used to brew any type of tea, simply select the correct temperature.

2. DOSAGE AND STORAGE OF TEA

- For dosage, follow the recommendations of the producer.
- Tea is very susceptible to acquiring various smells and odours. In order for tea to retain its flavour and aroma, it should not be exposed to moisture or light. Tea should be stored in air-tight containers in a dry and dark place. We do not recommend consuming tea after the expiration of its use-by date that is marked on the package because by then it has lost its flavour and aroma.

3. BREWING TEA

- The flavour of the extracted tea is affected by water quality and the brewing time.
- For better quality extraction, use filtered water. The brewing time depends on the type of tea and the final processing of the tea leaves. Brewing crushed tea leaves is faster than brewing whole leaves. The result of an excessively long brewing time is the release of a large amount of tannin, which may result in the tea acquiring a more tart taste.

BEFORE FIRST USE

- Remove all packaging materials, including promotional tags and labels, from the kettle and its accessories.
- In order to remove any residues from the manufacturing process, clean out the kettle before first use as follows:
 - Wash the tea strainer **A7**, strainer hanger **A5** and strainer lid **A6** under a current of warm running water with the addition of neutral dishwashing detergent. Then thoroughly wash these parts under a current of clean warm water and dry them with a wiping cloth. Wipe the kettle lid **A3** and **A20** from underneath using a clean dampened wiping cloth and then wipe dry.
 - Fill the kettle with clean drinking water up to the maximum level mark (1.5 l) and close the lid **A20**. Prior to placing the lid **A20** on to the neck of the kettle, ensure that the lock button **A21** is in the extended position. To lock the lid **A20** in place, push down the button **A21** until it locks into the bottom position. Locking it in place ensures that the lid **A20** is safely closed.



Attention:

Take the kettle off the base **A8** before filling it. Do not fill it when it is placed on the base **A8**.

Do not overfill the kettle. Otherwise, there is a risk of boiling water splashing out.

- Wind out the necessary length of power cord from the bottom part of the base **A8** and guide it through the groove in the rear of the base **A8**. Place the base **A8** on an even, dry and stable surface.
- Place the kettle on the base **A8**. Insert the power plug into a power socket and press button **A10**.
- When button **A10** is pressed, the LED indicator **A19** will be lit and water will start being heated to 100 °C. When the water comes to a boil, the kettle will turn off automatically and the LED indicator **A19** will turn off.
- Empty the contents of the kettle. Allow the kettle to cool down for a while and boil clean water in it two to three more times.
- Now the kettle is ready for use.

USING THE KETTLE

1. BOILING WATER AND HEATING WATER WITH THE KEEP WARM FUNCTION

- Remove the lid **A3** or **A20** and fill the kettle through the filling opening. Use clean drinking water. When filling it, make sure that the water level remains between the minimum mark (0.5 l) and the maximum mark (1.5 l). Close the kettle lid **A20**. Prior to placing the lid **A20** on to the neck of the kettle, ensure that the lock button **A21** is in the extended position. To lock the lid **A20** in place, push down the button **A21** until it locks into the bottom position. Locking it in place ensures that the lid **A20** is safely locked.



Attention:

Take the kettle off the base **A8** before filling it. Do not fill it when it is placed on the base **A8**.

Do not overfill the kettle. Otherwise, there is a risk of boiling water splashing out.

- Wind out the necessary length of power cord from the bottom part of the base **A8** and guide it through the groove in the rear of the base **A8**. Place the base **A8** on an even, dry and stable surface.
- Place the kettle on the base **A8** and insert the power plug into a power socket. When the power plug is connected, all the LED indicators will light up for an instant.
- To boil water, press button **A10**. When button **A10** is pressed, the LED indicator **A19** will start flashing. Within a few short moments, the water begin to be heated to 100 °C and LED indicator **A19** will remain lit.
- When the water comes to a boil, a sound will be made. The kettle will turn off automatically and the LED indicator **A19** will turn off. Pour the boiled water into a prepared container through the spout **A4**.
- If you wish to set a different temperature, press button **A10** and select the desired temperature using button **A17**. The temperature setting will change each time the button **A17** is pressed. This is indicated by the respective LED indicator being lit. After setting the temperature, water will start to be heated to the required temperature and the respective LED indicator will remain lit.
- When the set temperature is reached, a sound will be made, the respective LED indicator will start flashing and the kettle will automatically switch to the KEEP WARM mode. The kettle will maintain the set temperature by automatically switching the heating element on and off. When a temperature of 70 °C, 75 °C or 85 °C is selected, the set temperature will be maintained for 30 minutes. When a temperature of 90 °C or 95 °C is selected, the set temperature will be maintained for 10 minutes. Then the kettle will turn off automatically and the respective LED indicator will turn off. The temperature setting can be changed during the KEEP WARM mode.
- When the water in the kettle is hotter than the temperature you set, the respective LED indicator will be lit until the water cools down. Once the water has cooled down, a sound will be made and the kettle will automatically switch to the KEEP WARM mode. This situation may arise, for example, when you first wish to bring the water to a boil and then keep it warm.



Note:

If the set temperature is changed while water is being heated to 100 °C, the kettle will automatically turn off after a few moments.

The temperature cannot be set when the kettle is not seated on the base **A8**.

You may turn off the kettle at any time during operation by lifting the kettle off the base **A8** or pressing button **A10**.

2. BREWING TEA AND MAKING MULLED WINE

- To use the kettle, proceed in the same way as in the preceding subchapter. When brewing tea or making mulled wine, do not fill the kettle past the 1.2 l water level mark. Select the optimal temperature for the selected type of tea or for making mulled wine.
- Before the water in the kettle heats up, fill the tea strainer **A7** with a measured amount of tea. Place the lid **A6** on to the tea strainer **A7** and turn the strainer **A7** anticlockwise to securely lock it in place. When the set temperature is reached, carefully remove the lid **A20** and put it aside. To remove the lid **A20**, it is necessary to press the lock button **A21**. This releases the lid lock, and then the lid **A20** can be taken off the kettle by pulling on the lock button **A21**. To brew the tea, place the lid with the tea strainer **A3** on to the kettle. When the lid **A3** is closed, make sure that the strainer **A7** is submerged in the heated water.
- Recommended brewing time for individual tea types is provided below:

| Tea type and recommended water temperature | Recommended brewing time |
|--|--------------------------|
| Green tea – 75 °C | 3 min |
| White tea – 85 °C | 3 min |
| Oolong tea – 90 °C | 3 min |
| Black tea – 95 °C | 2 min |

- After brewing the tea, pull the tea strainer **A7** upwards using the strainer holder **A1** and tilt the strainer hanger **A5** down into the groove in the lid holder **A2**. This locks the strainer **A7** in the lifted position. You may serve the brewed tea immediately or keep it warm. Always point the strainer holder **A1** so that it does not interfere with the pouring of the tea. After pouring out the contents of the kettle, carefully remove the lid **A3** by pulling on the holder **A2** and together with the strainer **A7** put it aside on a heat resistant surface, ideally on a drainboard.
- When making mulled wine, proceed according to the instructions in the given recipe but do not exceed the recommended temperature of 75 °C. Always place spices into the strainer.

3. REFILLING AND USING THE KETTLE

- If you wish to open the lid **A3** or **A20** to refill the kettle, first empty all the contents of the kettle so that you are not scalded by the escaping steam. To remove the lid **A20**, it is necessary to first press the lock button **A21**. This releases the lid lock, and then the lid **A20** can be taken off the kettle by pulling on the lock button **A21**.
- Allow the kettle to cool down for at least several minutes before refilling it. Do not fill a hot kettle with ice cold water as this could crack the glass surface.
- When the kettle is started, the last set temperature will be the default temperature, unless the base **A8** was disconnected from the power socket or a power outage occurred. In such a case, the next time it is started, the default temperature will be 100 °C.

4. END OF USE

- When you have finished using it, disconnect the power cord from the power socket. Make sure that the kettle is turned off before disconnecting it from the power socket.
- Pour out all the contents of the kettle. Allow the kettle to cool down and clean it according to the instructions in chapter Cleaning and maintenance.

CLEANING AND MAINTENANCE

1. CLEANING

- Before cleaning, disconnect the base **A8** from the power socket and allow the kettle to cool down.
- When the kettle is used only for boiling water, it is sufficient to simply pour out its contents after every use.
- When the kettle is used for brewing tea, after it has cooled down, remove the used tea leaves out of the tea strainer **A7**. Wash the tea strainer **A7** and its lid **A6** in warm water and allow it to dry naturally or dry using a wiping cloth. Wipe the glass surface of the kettle from the inside using a dampened soft sponge to remove any discolouration from the brewed tea and then rinse out the inside of the kettle with clean warm water. For cleaning, do not use kitchen detergents or other chemical agents, steel wool or abrasive cleaning products, which could damage the surface of the kettle. To remove tannin residues created during the tea brewing process, fill the kettle with 1 litre of water and put the juice and peel from one lemon into it. Boil the water and allow the extract to act overnight. Then empty the kettle and before further use, boil clean water in it four to five times.
- If the kettle was used to make mulled wine, wipe the glass surface of the kettle from the inside using a dampened soft sponge to remove any discolouration from the mulled wine and then rinse out the inside of the kettle with clean warm water. Then clean out the kettle with a solution of water and citric acid according to the instructions contained in the following subchapter.
- Do not neglect the cleaning of the kettle, otherwise the sensory properties of the water heated in the kettle or of the beverages prepared in it may be affected.
- The outer surface of the kettle may be wiped with a lightly dampened cloth as necessary. To clean the base **A8** use a dry wiping cloth.
- For cleaning, never use cleaning products with an abrasive effect, solvents etc. Never submerge the kettle, base **A8** and its power cord in water or wash these parts under running water.

2. REMOVING LIMESCALE DEPOSITS

- Limescale deposits inside the kettle may negatively affect its lifetime, so it is important to regularly remove them based on how frequently the kettle is used. During standard use (3 to 5 times per day), we recommend limescale deposits be removed:
 - once per month in areas with hard and very hard water;
 - once every two to three months in areas with soft to medium hard water.
- To remove limescale deposits, a solution made from water and 8% white vinegar or citric acid may be used. The recommended water to vinegar solution ratio is 2 : 1. The recommended dosage for citric acid is 1 to 2 teaspoons per 1 litre of water.
- Prepare 1 litre of the descaling solution according to the instructions provided above. Heat it in the kettle, however not all the way to the boiling point and allow it to act for 30 to 60 minutes. Empty the contents of the kettle and before further use, boil clean water in the kettle four to five times.

TECHNICAL SPECIFICATIONS

| | |
|--------------------------|-----------|
| Rated voltage range..... | 220–240 V |
| Rated frequency..... | 50/60 Hz |
| Rated power input..... | 1 500 W |
| Capacity..... | 1.5 l |

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.



Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.