




# INSTRUCTIONS AND DIRECTIONS FOR USE

	南部鉄瓶 Nambu Iron Kettle	南部鉄急須 Nambu Iron Teapot	南部鉄鍋・フライパン Nambu Iron Cookware
	 <p>Image: Nambu Iron</p>	 <p>E-117 E-159</p> <p>Image: Nambu Iron Teapot</p>	 <p>Image: Nambu Iron Cookware (Pan/Pot)</p>
<b>Before using for the first time:</b>	<ul style="list-style-type: none"> <li>Boil water in the kettle and dump the water. Repeat the same procedure for two times and the kettle will be ready to be used. The boiled water will be drinkable from the third time.</li> </ul>	<ul style="list-style-type: none"> <li>Wash it lightly with hot water before use.</li> </ul>	<ul style="list-style-type: none"> <li>After washing NAMBU IRON COOKWARE with hot water, put it on the fire to dry. When dried, spread a small amount of cooking oil in the pan/pot and stir vegetable scraps to penetrate oil into the pan. It will be ready to be used.</li> </ul>
<b>After daily use:</b>	<ul style="list-style-type: none"> <li>Empty the kettle and leave it without the lid to dry thoroughly. If humidity stays, heat the kettle for about ten seconds to dry.</li> <li>Don't wash inside the kettle. Don't use detergent nor scrubbing brush.</li> <li>Do not wash in dishwasher.</li> <li>Do not put hot the kettle directly into cold water or fridge, allow the kettle to cool down first to avoid warping.</li> <li>Store the kettle in a cool, dry place.</li> </ul>	<ul style="list-style-type: none"> <li>Wash it thoroughly with hot water and wipe it dry. Wash the inside with a sponge.</li> <li>Do not wash in dishwasher.</li> </ul>	<ul style="list-style-type: none"> <li>After washing it with hot water, dry it thoroughly by heating it up on fire.</li> <li>Unless the pan gets very greasy, it is not necessary to wash with detergent.</li> <li>Do not wash in dishwasher.</li> <li>Do not put hot cookware directly into cold water or fridge, allow the cookware to cool down first to avoid warping.</li> <li>Store the cookware in a cool, dry place.</li> </ul>
<b>Caution:</b>	<ul style="list-style-type: none"> <li>Never leave water inside the kettle after use to avoid the rust.</li> <li>Don't put the kettle on the fire too much without water inside because it can harm the kettle.</li> <li>Do not put hot kettle directly on counter tops or unprotected surfaces.</li> <li>The kettle is made of heavy and hard iron, yet some what brittle and may break if dropped. Ensure that you handle with care.</li> <li>Always take care when moving the kettle, the kettle gets very hot. Always use an oven glove, pot holder or tea towel.</li> </ul>	<ul style="list-style-type: none"> <li>To prevent stain on your table, it is recommended to use a pot stand when the bottom of the teapot is damp with water or tea.</li> </ul>	<ul style="list-style-type: none"> <li>Don't leave cooked food in the pan. Iron can make the food black. Remove the food from pan immediately.</li> <li>Do not put hot cookware directly on counter tops or unprotected surfaces.</li> <li>The cookware is made of heavy and hard iron, yet some what brittle and may break if dropped. Ensure that you handle the cookware with care.</li> <li>Always take care when moving the cookware during cooking, the cookware gets very hot. Always use an oven glove, pot holder or tea towel.</li> <li>Ensure the cookware is well seasoned if you are storing it for long periods. Wrap in either a tea towel or place paper towels inside them to absorb any moisture.</li> </ul>
<b>If rust appears:</b>	<ul style="list-style-type: none"> <li>Even when the inside of the kettle gets reddish with rust, if the water is transparent, condition is stable and safe. Please use without minding.</li> <li>Reddish water appears, wash inside with a scrubbing brush to get rid of the rust. Boil the water with used tea leaves for approximately 20 minutes and leave it for about 5 to 6 hours. The water turns black for chemical reaction between iron and a substance of tea leaves, tannin (a kind of polyphenol). Then throw the water and tea leaves away and once again repeat the same procedure.</li> <li>Rusted spots will be covered and protected by black, tannin-iron coating. Used tea leaves can be wrapped in gauze cloth so that leaves do not stick to the wall and save the time to wash them off.</li> <li>If rust appears on the surface of the kettle, tap it with a cloth soaked in tea. Tannin from the tea leaves and iron can make the kettle's surface black, as it is supposed to be.</li> </ul>	<ul style="list-style-type: none"> <li>Inside the pan is covered with porcelain enamel so it hardly gets rusted.</li> </ul>	<ul style="list-style-type: none"> <li>If your food turns black or gets a metallic taste, it means that you have not sufficiently seasoned the pan or you have left food in the pot after it has cooked. Scrub off the rust with a palm brush "Shu-ro Tawashi," nylon brush or steel brush and sauté vegetable scraps with a table spoonful of oil to penetrate the oil into the iron cookware. Remove the scraps and wash the pan under hot water and dry thoroughly.</li> </ul>

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