

How To Use The Cast Iron Teapot

The teapot was designed to suit our present lifestyle, with the spirit and style of a traditional teapot. This is the most important tool for Japanese tea ceremony, which started in the Muromachi Period.

- The teapot was produced from an iron mould.
- Please use it as a teapot for English or Japanese tea.
- Don't heat an empty pot, because has an enamel finish.
- The outside was finished with a burnt acrylic paint.
- Please take care not to drop the pot or hit it against something hard, it can be damaged or the colouring may be affected. Take special care of the spout and the knob of the lid as they can be easily damaged.
- The teapot itself, the lid and the strainer are made of steel so please be careful not to grind them together, as the coloured surface would change.
- The pot can be heated up with a candle warmer, but not with a direct fire.
- After use, please wipe the moisture on the inside and outside, otherwise it may rust.
- Please keep the strainer and the lid separately, as it helps to prevent rust.
- If unused for some time, please keep it dry and away from moisture.
- These products are individually hand-made so they may differ slightly from one pot to the next in terms of finish and colour.
- When using the pot, the lid and handle may become hot, so please take care.
Also the iron pot is sometimes affected with tea residue. This can leave a black mark on the table, so you should use a coaster.

