

HARIO

Bona Coffee Drip Kettle

— Enamel Drip Kettle —

For water boiling purpose only.

- This product is intended for home use.
- Please read this instruction manual completely before using for the first time.
- Improper handling may result in an accident.
- Keep this manual at hand for easy reference.
- This product is used for these cooking utensils shown below.
Compatible all fires.
(Except microwave and oven)

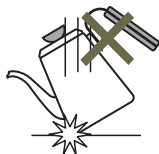


Precautions Before Use

- Please take off any stickers on the kettle before use.
- Before using the product, check that there are no problems such as looseness or cracks in the handle and knob.
- Before using for the first time, wash the product thoroughly in warm water using a soft sponge and washing-up detergent.
- We take great care in ensuring the quality of our products. However, in the unlikely event you find a problem with your product, contact the store
- Enamel products are manufactured by hand. Please note therefore that there may be slight variations in size between products.

Caution in using the product

- Please check every part of the product to ensure there is no problem before using the product. Please do not use the product if any sign of a crack, chipping, dent, bending, slackness or other abnormality is discovered.
- Keep the product away from children while boiling water or soon after boiling water to avoid children from touching the product.
- Do not use the product if the handle has become loose. Handle detaching from the kettle may cause injury. Please make sure to tighten the screw with a screw driver if the handle becomes loose.
- Do not use if the handle or lid knob becomes burnt, cracked or deformed. (Doing so may cause the handle to detach, resulting in burns or scalding.)
- Enamel is a type of glass. Be careful when handling the product, as submitting it to strong impacts such as striking it or dropping it on the floor may result in flaking of the enamel.
- When boiling water, be sure to check that the handle is away from the flames. (Failure to do so may result in burns or may cause the handle to become burnt.)



- The maximum practical capacity is six tenths of the full capacity. Boiling water when the product is full may cause water to boil over, which may extinguish the gas flame, cause damage to the cooking appliance or result in scalding or burns.

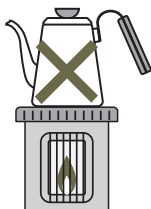


(Turn off the heat when the water has boiled.)

- Be sure to place the product at the center of the heat source, and adjust the flame so that it does not spread to the sides of the product.
- When using an adjacent hob or cooking appliance at the same time, adjust the orientation of the spout and handle so that flames from the adjacent hob or heat from the grill vent does not come into contact with them.
- Never attempt to heat the product empty. Doing so may cause cracking or flaking. If the product is mistakenly heated while empty, do not attempt to cool it rapidly with water, etc. Wait for it to cool naturally.
- Do not heat the product without the lid. Doing so may cause the handle to become hot, resulting in burns. It may also damage the wooden handle.
- The handle, lid and knob become hot immediately after boiling. Use kitchen gloves, etc. to prevent burns.
- Be careful not to scald yourself on steam immediately after boiling.
- Do not use on a large commercial cooker. (Doing so may result in the handle or lid knob becoming burnt, deformed or cracked.)



- Hot water may splash from the product if poured immediately after heating. Be careful not to scald yourself. When pouring hot water, wait for approximately 20 seconds after turning off the heat, and pour carefully.
- Hot water may splash when pouring. Do not hold containers such as teacups in your hand while pouring.
- When pouring hot water, hold the lid using kitchen gloves, etc. to prevent scalding and to ensure the lid does not fall off.
- Do not use the product on a room heater. (Doing so may cause scalding or accidents.)



- Do not use the product in a microwave or conventional oven. (Doing so may cause damage, malfunction or fire in the device.)
- Do not over-tighten the knob on the lid. (Over-tightening may cause damage to the knob or lid.)
- Do not use items such as a steel scourer, polishing powder or nylon scrubbing brush that may scratch the surface of the product.
- After using the product, wash the inside of the product, wipe it thoroughly and then leave it to dry fully before storage. (If the product is left for a prolonged period, dirt on the inside may be difficult to remove or the product may rust.)



- Do not use the product in a dishwasher. (Doing so may cause the surface of the natural wood to peel, discolor, deform or crack.)
- Some parts of the surface of the enamel are blackened due to the manufacturing process. However, these parts are all enamel coated and this is not a malfunction.
- Do not leave wooden parts to soak in water. Doing so may cause wooden parts to absorb excess water and then dry, leading to deformation or cracking. Furthermore, metallic screws inside the handle may corrode, causing damage or detachment of the handle.

Characteristics of Enamel Products

- Enamel products are made of metal which is coated with inorganic glass at high temperatures.
- Compared to steel, aluminum and stainless copper products, odors do not transfer to food with enamel products because the food is not in direct contact with a metallic surface.
- Enamel products have beautiful colors and gloss because the surface is coated in glass.

Maintenance

- After use, wash the product using a soft sponge and washing-up detergent, wipe off any water droplets and then allow to dry.
- Edges of the enamel may rust due to the way the product is manufactured.
(If rust occurs, use a sponge to wash, wipe off any water droplets and then allow to dry.)
- If the product is not maintained properly, trace elements (calcium hypochlorite) in tap water may harden and cause white powder to form inside the product.
It is difficult to remove once it has adhered to the product, so be sure to wash the product thoroughly and wipe off any water droplets. Also, please note that continually adding water and boiling for prolonged periods may cause the calcium hypochlorite described above to form more easily.
- Do not soak the product. Doing so may cause rust.
- After washing wooden parts, wipe off any water droplets immediately with a soft dry cloth.

When using with the cooking heaters below.



- Ensure to wipe off any water adhering to the bottom of the product before putting it on a cooking heater for a more efficient heating.
- Ensure to place the kettle at the center of the heater.
- A humming noise may occur while heating the product on an IH heater. This is caused by vibrations of the heater and the kettle resonating. This does not mean that the kettle is defective.
- Please do not use it when the transformation and trouble are caused by falling or boiling without water, etc. Please use it correctly following the manual of the cooking heater used.



SG mark for cooking heater compatible cooking utensil

Display of this mark is permitted only to cooking utensils that are compatible with the safety certification standard that the Consumer Product Safety Association has established for safe use with cooking heaters. It is part of a warranty program against physical injury due to defective cooking utensils.

HARIO CO., LTD.

9-3 Nihonbashi Tomizawa-Cho, Chuo-ku, Tokyo
103 0006 Japan <http://www.harioglass.com/>