

# Making tea

## The perfect pot of tea

A pot of tea can be made in many ways. Below are a number of tips to obtain the best results with a Bredemeijer® teapot.

## Boiling water

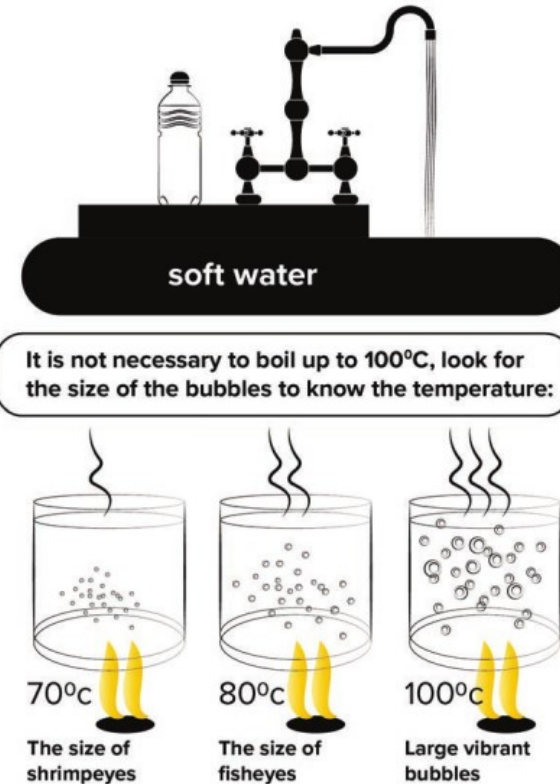
Before boiling, you will have to select the type of water for your tea:

- On one side of the spectrum there is soft water with low mineral content. This will leave a low concentration of residues.
- On the other side there is tap water. This usually has a high calcium content.

These are the two extremes, and obviously there are many varieties in between.

## Soft water, with low mineral content

Never boil soft water too long, because this causes the oxygen to leave the water, which usually does not improve the flavour of the tea. There are special kettles that, for example, boil the water to 80°C.



# Making tea (2)

## Tap water

When using tap water, the water must first be boiled. Then the water can cool off to the desired temperature.

In both cases, don't boil the water more than once! This would cause all the minerals to be lost and with it the flavour of the tea.

## Water temperature

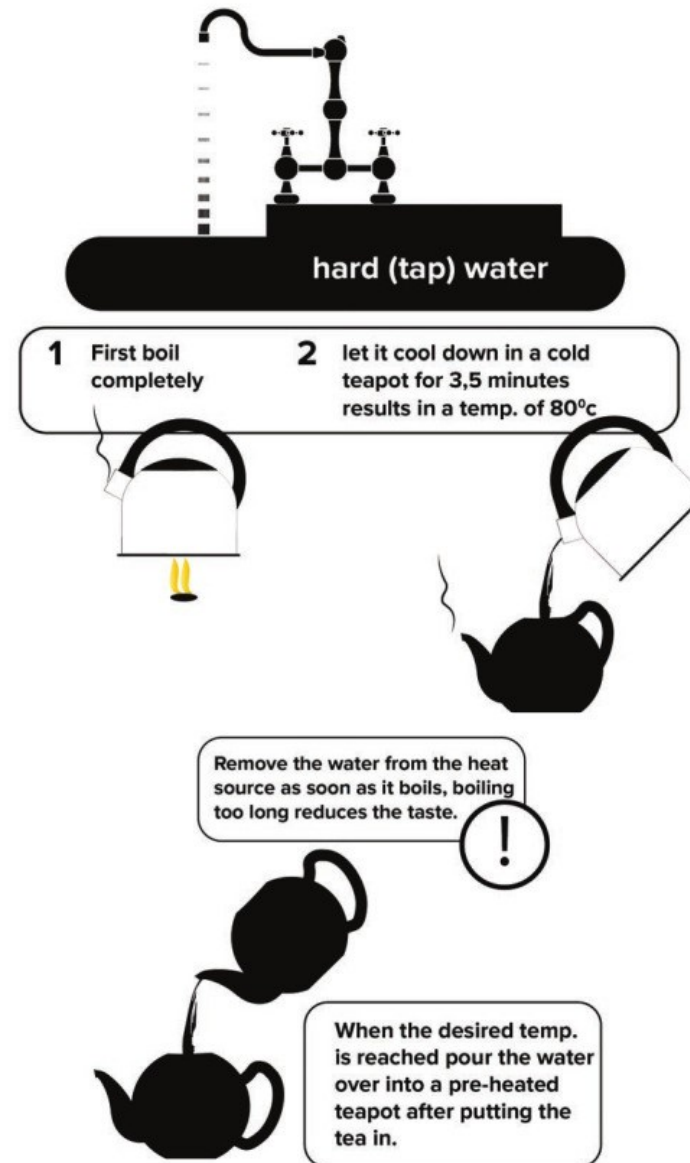
Always carefully read the recommended temperature on the package, since it can differ by type of tea. Depending on the type of tea you are making, water needs to be cooled off to the following temperatures:

- Black and Oolong tea 80/100°C
- Rooibos and herbal infusions 95°C
- Green and white tea 70/80°C

Use a thermometer to obtain the right temperature. The water loses about 10°C when it is poured, so waiting for a few minutes until the temperature drops should suffice.

## Rinsing and filling

First rinse the teapot with a layer of boiled water and then fill at 90%, or 1.5cm below the rim for the most ideal decrease in temperature.



# Stainless steel teapots

**Our teapots are made of stainless steel,** also known as inox steel. The interior of our teapots is made of 18/10 and 18/8 stainless steel. Stainless steel of this quality is food proof and approved by the Dutch Food and Consumer Product Safety Authority (NVWA). Our products are tested by a recognized body (TÜV or SGS). They test whether the stainless steel complies with the NVWA standards. A migration test by a recognized Centrilab is also performed on each new product. This migration test allows the Centrilab to check the substances present in the tea in the teapot and whether they meet the NVWA standards.



# Double-walled

## Double-walled – hot for extended periods, enjoy even longer

A Bredemeijer® is known for its double-walled construction, which keeps tea hot for a longer period of time.

## Double-wall versus thermos

A double-walled stainless steel teapot cannot be compared with a thermos.

- A thermos is completely closed off and keeps the temperature high for an even longer period of time. That is not always ideal for tea. For coffee it is necessary.
- In a double-walled teapot, the temperature goes down slowly because of the open spout, and the conductivity of the wall.

It's not a problem for tea to have the temperature go down. Tea is usually drunk within 45 minutes. Bredemeijer®'s teapot keeps the tea sufficiently hot for that period while maintaining a good flavour.



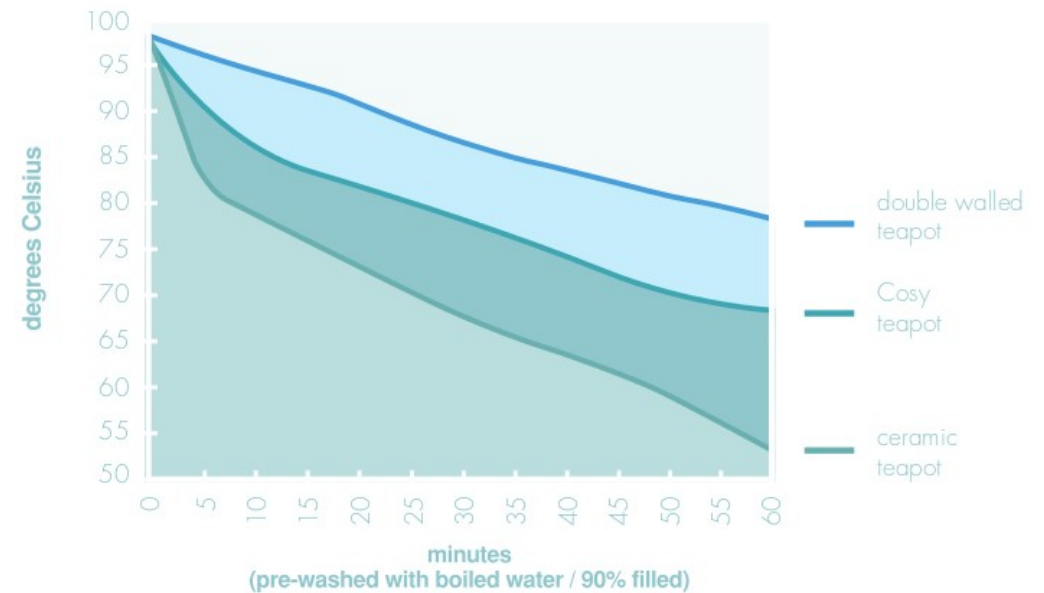
# Manufacturing

## Handmade

Creating a double-walled teapot is handwork as it is handmade. 140 steps are needed to make a Bredemeijer® teapot.

## Decrease in temperature

The double stainless steel wall keeps tea at the right temperature for almost an hour. Long enough to enjoy a hot, flavourful cup of tea!



# Maintenance and cleaning

**Good maintenance** means a longer lifetime for each product, including Bredemeijer® teapots.

## The interior of the teapot

After some time, residue creates a brown layer or stains on the inside of the teapot. This does not harm the flavour or your health. Tea stains actually improve the flavour! This is because stainless steel can actually influence the flavour of tea. Tea stains make that the tea no longer comes in direct contact with the stainless steel.

If you would like to clean the inside anyway, we recommend the following methods:

- Dissolve half a dishwasher tablet in hot water and leave it overnight.
- Wash the inside with hot water and a dishwashing brush.

## The exterior of the teapot

Rub the outside of the stainless steel teapot with a soft cloth. This also applies to copper teapots (Manto).

### Attention!

Never use descaling products, chemicals, abrasive or polishing products to clean the teapot. These products can scratch the exterior and damage the stainless steel. These products are also not good for your health.

### A teapot for every tea

In the most ideal situation a different teapot is used for each type of tea. Because teapots absorb the flavour of tea. Furthermore, green tea tastes better in a ceramic or cast iron teapot for example.



# Safety

## Attention!

- Do not place teapots without feet directly on the table without a hot pad.
- Our teapots are not suited to be put in the oven, microwave or on the stove top or other heat sources.
- When handling a teapot, remember that it is filled with hot to boiling hot water. Improper use can lead to severe burns and/or other injuries.



# Ceramic

**Ceramic** is the collective term for all products made of baked clay. The name stems from keramos, the Greek word for drinking vat or pottery vat.

Ceramic can be divided into earthenware, stoneware and porcelain. The difference between these types of ceramics depends on the composition of the raw material and the baking temperature.

Earthenware is softer and less durable than stoneware and porcelain, but it is much easier and cheaper to make. Because of the porosity of earthenware, it must basically always be glazed.

Ceramic is called stoneware only after it has been baked at a temperature of more than 1200 °C. Good clay for these products is kaolin (China clay), a fine white baking clay.





# Cast iron teapots

**Cast iron** is an alloy of iron, carbon, manganese and silicon that is poured into moulds. Cast iron maintains the heat really well and is therefore very suitable for teapots.



# Asia

## The Asia collection from Bredemeijer® brings the Orient to your home.

Create your own special tea ceremony with these Asiatic style cast-iron teapots! Corresponding tea cups, a trivet or tea light are available to complete the set.

### The benefits of the Asia teapots:

- High quality cast iron keeps the tea hot for a longer period of time
- Enamelled interior against the formation of rust
- Specially shaped spout to pour without dripping
- Including a fine meshed stainless steel tea filter

### Maintenance

Cast iron teapots can eventually start to rust, mainly around the lid and the spout. Rust and tea deposits on the outside of the teapot are not harmful to your health and do not have any impact on the flavour of the tea. If you want to prevent rust, you can grease the outside and edge of your teapot using a slightly oiled cloth (e.g. with vegetable oil). Do not apply any oil to the enamelled interior of the teapot. After usage, rinse the teapot with warm water, and dry with a soft cloth preferably. Store the teapot without the lid, as this helps to prevent rusting. Placing a paper towel between the lid and the teapot helps to absorb any moisture.

The enamel inside of the cast iron teapot can eventually become entirely dark brown. Avoid sudden changes in temperature and do not drop the teapot as this can cause the enamel to break.



### Not dishwasher safe

Never clean a cast iron teapot in the dishwasher, because it can cause it to rust. Before the first use, clean the inside of the teapot with water and dishwasher soap and dry the teapot with a dry, clean cloth.

# Glass teapots

**All glass Bredemeijer® teapots are made of borosilicate glass.** Borosilicate glass is heat-resistant glass, also known as borium silicate, which has a longer lifespan than most other glass types.

This material expands less when heated and shrinks less when cooling down, as compared to normal glass. Because of this it doesn't crack easily, which makes it suitable for heat resistant kitchen utensils, like teapots and baking dishes.



# Solo

## The colour of tea is best reflected when served in glass!

The single-walled glass teapots in the Bredemeijer® Solo collection make drinking tea a feast for the eyes! The corresponding optional tea light ensures that the tea is always served at the right temperature.

### The benefits of the Solo teapots:

- Made with borosilicate glass
- Easy pouring without dripping
- Including borosilicate glass tea filter
- Matching tea light and filter holder available
- The knob and lid can be obtained separately

