



bredemeijer®

since 1914



INTRODUCTION

Our history begins in the centre of Hilversum, where Mr. Bredemeijer started his metalware factory in 1914. With the slogan “Your dream in chrome!” Bredemeijer® marketed all kinds of luxury household metalware, from butter dishes to suko (a handy sugar dispenser). Until, in the late fifties, we came up with the idea of developing a teapot with a double wall in which the tea stays warm for a long time. Today, Bredemeijer® is the worldwide market leader in the field of double walled teapots.

Our discovery from the 1950s resulted in a product that many people still enjoy every day: the Duet® teapot. Since then, our range of double walled teapots has grown significantly and we are the world’s largest producer in this field.

Thanks to decades of experience with the production process, first from the Netherlands, now from the Far East, we at Bredemeijer® know better than anyone what qualities a teapot must meet. The “hardware” is just as important as the “software”: good tea deserves a good quality teapot, in which the taste comes out best.

The name Bredemeijer® will not always sound familiar to consumers. However, the shape of our classic models, such as the Duet® Classic and Duet® Bella Ronde, often brings back memories of drinking tea at (grand)mother’s kitchen table. Many people have a Bredemeijer® at home without ever even knowing it.



OUR SERIES

The collection of Bredemeijer® teapots is divided into various series. Each series has its own unique properties and is tailored to the specific needs of the tea drinker.

Duet®

Double walled teapots made of durable stainless steel. Thanks to the double walled construction, the tea stays warm and full of flavour for a longer period of time. Models within this series are the Bella Ronde, the Classic and the Eva. Teapots with a contemporary design, like the Boston, can be found under the Design sub-label.

Minuet®

Teapots with a double wall and a flat bottom. Practical in use: part of the collection can be cleaned in the dishwasher.

Cosy®

Ceramic teapots with a separate stainless steel casing. Because the mantle encloses the ceramic pot, a double wall is created that keeps tea warm and flavourful for longer. For modern design lovers, we have the Cosy® Manto line.

Silhouet

A series of recyclable ceramic teapots. From classic to trendy and available in multiple colours.

Asia

The Asia collection is made of durable cast iron. In addition to teapots, there are all kinds of accessories such as mugs, coasters and warmers to complete the tea ceremony.



Solo

Glass teapots beautifully display the colour of tea. The Solo series consists of teapots made of borosilicate glass. This type of glass is heat-resistant and therefore extremely suitable for serving tea.

Universal

A collection of accessories that complete the tea moment. Think of tea boxes, filters and coasters.



SUSTAINABILITY

Bredemeijer® makes products that you can enjoy every day. Products that are made with great care and consideration to ensure they will last a long time.

Products you can use for years and pass on to the next generation. To achieve that, we provide tips on how to properly maintain your products. We have also made spare parts available in order to extend our product lifespan. That is how we help our customers to lead a more sustainable life.

Our products are made from recyclable materials that are sourced in the immediate vicinity of our production site. Our packaging is plastic free and the inks we use are environmentally friendly. Each box contains information on how consumers can recycle it. We shred our outer boxes and use that as filling materials.

We believe it's important to do our part to create a sustainable future and contribute to improvements where we can. We take full responsibility for our chain of production, both in terms of the environment as well as for working conditions. We regularly carry out inspections and are in constant dialogue with all involved parties with the aim of making the chain greener.

We have started our journey towards sustainability so we can contribute to a better world, now and in the future.

Unique double walled, insulating concept.
Tea stays hot and full of flavour for a long time.

Ergonomically shaped handle
makes pouring easy.



Specially shaped spout for
pouring without dripping



DOUBLE WALLED

A double walled Bredemeijer® teapot stands for:

- **Quality** – only the highest quality durable stainless steel and plastics are used in the production of our teapots. Partly because of this, a Bredemeijer® will last for years with daily use.
- **Easy to use** – a Bredemeijer® pours without dripping and thanks to the ergonomically shaped handle, the teapot is comfortable and safe to hold.
- **Warm for longer** – double walled construction keeps tea hot for up to an hour. A tea light or tea cozy is not necessary. This way you can enjoy a pot of hot tea for longer, while it stays full of flavour.

Double walled vs thermos

A double walled stainless steel teapot differs from a thermos. A thermos is completely sealed and keeps the temperature high for even longer. This is necessary for coffee, but not desirable for tea. For the taste of tea to be at its best, it is better if the temperature drops gradually.

Tea is usually drunk within 45 minutes. The double wall of a Bredemeijer® teapot keeps tea hot for a long time while keeping it full of flavour. The temperature will slowly decrease through the opening of the spout and the conduction of the wall.

Spare parts available

Spare parts are available for all Bredemeijer® double walled teapots. This way the teapot will last even longer.



WATER

The basis of a good cup of tea is the right kind of water. This largely determines the taste. You can roughly choose from two types:

- Soft, low-mineral water (eg Spa blue, with the lowest concentration of dry residue of all water types)
- Tap water (usually contains a lot of lime)

These are the two examples that are furthest apart, but of course there are many more options in between

Soft, low-mineral water

If you choose soft water, never boil it for too long. The oxygen will disappear from the water and this usually does not benefit the taste of the tea. There are special kettles that heat the water to, for example, 80 °C.

Tap water

When using tap water, the water must first be boiled. The water can then be cooled to the desired temperature.

In both cases, never boil the water more than once! If you do then all the minerals are lost and, as a result, you also lose the taste of the tea.



Water temperature

Each type of tea requires a different water temperature. Information about this can be found on the packaging. As a guideline, you can use these temperatures:

- Green and white tea approx. 70 °C
- Oolong tea approx. 85 °C
- Rooibos and herbal infusions approx. 95 °C
- Black and Oolong tea approx. 100 °C

The most secure tool to get to the right temperature is a thermometer. You can also make an estimate. Please note that when the water is poured it already loses around 10 °C so waiting a few minutes for the temperature to drop may be enough.

Rinse and fill

First rinse the teapot with a splash of boiled water and then fill it to 90% or 1.5 cm below the rim for the most ideal temperature.



MAINTENANCE

Proper maintenance means a longer life for every product, also for a Bredemeijer® teapot.

The inside of the teapot

Over time, tea deposits form stains or a brown layer appear on the inside of the teapot. This does not harm the taste and health. On the contrary, tea deposits actually benefit the taste! Stainless steel can affect the taste of the tea and the tea deposits ensure that the tea no longer comes into direct contact with the stainless steel.

If there is a desire to clean the inside anyway, we recommend the following ways:

- Wash the inside with hot water and a soft brush.
- Dissolve half a dishwasher block in hot water and leave this mixture in the teapot overnight. Rinse with hot water.

The outside of the teapot

Rub the stainless steel outside of the teapot with a soft cloth.

Please Note!

Never, ever use descaling agents, chemicals or abrasive polishes to clean the teapot. These agents can create scratches on the outside and affect the stainless steel. In addition, these resources are not good for your health.



Each type of tea has its own teapot

In the most ideal situation, a separate teapot should be used for each type of tea. This is because the taste of the tea itself is absorbed into the teapot.

Please Note!

- Do not place teapots that do not have feet on a table without a coaster.
 - Our teapots are not suitable for use in the oven, microwave, on the stove or on another heat source.
 - When using the teapot, remember that it is filled with hot to boiling water. Improper use can lead to severe burns and/or other injuries.
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HANDMADE

Making a double walled teapot is manual work and therefore also human work. It takes 140 steps. Our double walled teapots are made of durable stainless steel, also known as inox. The inside of our teapots is made of 18/10 and 18/8 stainless steel. This quality of stainless steel is food-safe and approved by the Food and Consumer Product Safety Authority (NVWA).

In addition to stainless steel, we use recyclable borosilicate glass, ceramic and cast iron to manufacture our teapots.

Our products are inspected by a recognized agency (TÜV or SGS). They test whether the stainless steel meets the NVWA standards. A migration test is also carried out by a recognized Centrilab for every new product. Through a migration test, this Centrilab checks the tea in the teapot for present substances and whether they meet the NVWA standards.



DUET®

The Duet® teapots from Bredemeijer® are timeless classics. The Duet® Classic, the name says it all, is one of the very first double walled teapots that Bredemeijer® produced in the 1950s.

The Duet® Bella Ronde is known for its round shapes. The Duet® line also includes a number of more modern versions of the double walled teapot, which can be found under the name Duet® Design.

The advantages of the Duet® teapots:

- Double walled insulating construction that keeps tea both hot and flavoursome for longer.
- High-quality stainless steel for a long life and gloss retention.
- Ergonomically shaped handle for safe pouring.
- Specially shaped spout for drip-free pouring.
- Handle, knobs and lid are available separately.

Not suitable for cleaning in the dishwasher due to plastic parts.

The tea filter Duet® (1421) fits every Duet® model.



MINUET®

Minuet® stands for beautiful and practical in use. Stability is guaranteed due to the flat bottom and part of the collection can also be cleaned in the dishwasher.

The Minuet® Santhee is the most popular model of all Minuet® teapots. The Minuet® Cylindre is for design lovers and the Minuet® Ceylon for those who like a more classic model.

The advantages of the Minuet® teapots:

- Double walled insulating construction that keeps tea both warm and flavoursome for longer.
 - High-quality stainless steel for a long life and gloss retention.
 - Ergonomically shaped handle for safe pouring.
 - Specially shaped spout for drip-free pouring.
 - Flat bottom for stability.
 - Knob and cover are available separately. That's what we call sustainable.
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COSY®

Elegant and charming, that's the Cosy®. It has been a popular teapot amongst tea lovers for years. The Cosy® is a ceramic teapot with a stainless steel casing and an insulating felt layer. This keeps the tea warm and full of flavour for longer! The Cosy® is supplied with a filter and the inner pot can be put in the dishwasher, very practical! In addition to the standard Cosy®, there is also a modern version with clean lines: the Cosy® Manto.

The advantages of Cosy® teapots:

- You slide the high-quality stainless steel casing over the teapot to create a double wall that keeps tea both hot and flavoursome for longer.
- Ergonomically shaped handle for safe pouring.
- Specially shaped spout for drip-free pouring.
- Including fine mesh stainless steel tea filter.
- The ceramic inner pot can be cleaned in the dishwasher.
- Screws, knobs, lid, inner pot and felt set with Velcro are available separately.
- The inner pot is made of ceramics, so it is extremely suitable for making green and white teas.

The Cosy® teapots do not keep tea warm as long as the stainless steel double walled teapots, but still longer than an ordinary ceramic teapot.



SILHOUET

Silhouet represents the line of ceramic teapots within the Bredemeijer® collection. Teapots with flowing shapes or clean lines in different colours and sizes. Something for everyone! All teapots are equipped with a stainless steel tea filter in which loose tea leaves come into their own.

The advantages of the Silhouet teapots:

- High-quality ceramic with (matt) glaze.
- Available in various sizes and colours.
- Including fine mesh stainless steel tea filter.





ASIA

Cast iron is an alloy of iron, carbon, manganese and silicon. Cast iron retains heat well and is therefore extremely suitable for teapots.

Bredemeijer®'s Asia series takes you all the way to the Far East. Create a true tea ceremony at home with an Asian style cast iron teapot! Complete the set with matching cups, a coaster or tea light holder.

The advantages of the Asia teapots:

- High quality durable cast iron which keeps tea warm for longer.
 - Enamelled interior that does not affect the taste of tea.
 - Specially shaped spout for drip-free pouring.
 - Including fine mesh stainless steel tea filter.
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Maintenance

Cast iron teapots can rust over time, usually around the lid and spout. Rust and tea deposits on the outside of the teapot are not harmful to your health and do not affect the taste of the tea. If you want to prevent rust, you can use a lightly oiled cloth (with salad oil) to grease the outside and rim of your teapot.

Do not use oil on the enamelled inside of the teapot. After use, rinse the teapot with warm water and preferably dry it with a soft cloth. Store the teapot without the lid, this prevents rusting. Another option is to place a paper towel between the lid and the teapot to absorb the moisture. The enamel inside of the cast iron teapot can become completely dark brown in the long term. Prevent sudden temperature changes and do not drop the teapot as this may break the enamel.

Not dishwasher proof

Never wash a cast iron teapot in the dishwasher, this will make it rusty. Before using the teapot for the first time, wash the inside of the teapot thoroughly with hot water and soap and dry the teapot with a dry, clean cloth.



SOLO

All glass Bredemeijer® teapots are made from borosilicate glass. Borosilicate glass is a heat-resistant glass and has a longer lifespan than most other types of glass. The material expands less when heated and shrinks less when cooled than ordinary glass does. As a result, it does not burst quickly, making it suitable for heat-resistant kitchen utensils such as teapots and oven dishes.

The colour of tea comes out best in glass! With the single walled glass teapots from the Solo collection from Bredemeijer®, drinking tea is therefore a real feast for the eyes. Matching tea lights are available to ensure that tea stays at the right temperature.

The advantages of Solo teapots:

- Manufactured from heat-resistant, recyclable borosilicate glass.
 - Pleasant and drip-free pouring.
 - Including tea filter.
 - Matching tea lights available.
 - Lid and filter are available separately.
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ACCESSORIES

To complete the tea experience, Bredemeijer® offers an extensive collection of accessories. For example: tea boxes in a large number of varieties. We offer tea boxes with compartments for storing tea bags and boxes with cans if you use loose tea. In addition, the collection includes double walled glasses that keep tea warm for a long time, but also handy tea filters, coasters and trays.



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