

Attention to have you use an iron kettle habitually for a long time

At first, please do not touch it in the iron kettle at all by hand. It becomes the cause that there is grease of the hand, and rust is generated. Attention is in particular necessary when a family, a relative, a friend, an acquaintance shows the person who does not know how to handle iron kettle it because there are many people who want to touch it in just inside.

I mention it later about the close care.

When I begin to use the iron kettle — — — Only once is necessary very first — — —

The inside of the iron kettle applies the thing which dissolved lacquer with tea for rust prevention and is printed by a charcoal fire. I do work to take this rust prevention first.

At first, please rinse 1 in an iron kettle lightly.

I pour 2 hot water to eight-tenth degree, and enter, and, please throw it away after letting you boil for approximately ten minutes.

I repeat these 3 work around 3-5 times until a sonant mark disappears.

You may have you use it if 4 sonant marks disappear.

Care for trace using the iron kettle — — — It is necessary every time — — —

I empty the inside using 1 iron kettle more and uncap it, and, please dry the inside by the residual heat of the iron kettle. When I cannot dry Only by residual heat, I build it over the fire and am dried.

When you wipe 2 outside, please go with dry cloth. In addition, while an iron kettle is still hot, I wrap the cloth which I dipped the tea into or used tea leaves in cloth, and there is taste when I wipe it to swat the surface.

Because water is easy to be left on the root part of the beak, at the time of 3 dry work, please be careful.

Iron kettle, daily attention — — — It is necessary every time — — —

The rust such as a red spot comes out in a few minutes even if I care for 1 iron kettle properly every day. This is same as regardless of quality. In the inside, it is absolutely most moving passage and others to be important. It is important to continue spending the about half month every day until there is scale (something like yellowish white film proofing against rust).

If there is 2 scale, hot water should become more delicious than the time of the errand beginning. When it is special, I do not use the iron kettle, and hot water becomes delicious by using it every day.

Heat that is the best for 3 iron kettles is a charcoal fire. The IH is possible depending on the conditions such as an electric range, the bearing area next, too. I do not receive it in the kana that is the others (I will confirm a manual of the IH) or a city, but a stove of coal and the firewood,

the fireplace are ideal.

It is a gas fire to be least good. Because a gas fire is acid flame, I make iron skin fragile. The thing which is usable for several hundred years can use only the degree for from 50 years to 100 years.

However, a gas fire seems to be mainstream in the present age. Use it over a low heat out of necessity when you use it by a gas fire. Or it is all right if there are iron plates on the top like a gas stove, and direct gas jet is not the iron kettle.

About care when an iron kettle was rusted

I pour 1 tea into the hemp cloth, and enter the iron kettle and I hang water on the fire after flowing into it to eight-tenth and boil tea to bring out the flavor.

If 2 hot water evaporates and become the degree two minutes after, I throw away hot water of the inside and pour new water to eight-tenth.

Please repeat the work that continues letting you boil so that 3 becomes the degree again two minutes after as three times.

Cheap thing and thin tea are enough for 4 tea. Tannin of the tea can play the film of Tannin iron (triiron tetroxide) in response to rust by this work, and the hot water that the rust is red should stop.

I am apt to take you off fire even if I boil hot water with a kettle when it is the sense of modern people as soon as it boiled. But the iron kettle makes taste of the hot water delicious more by boiling hot water for a long time.

I put an iron kettle on the brazier, and hot water was boiled all day in old days. It has many families, and there is the thing that it is difficult in the present age when eyes of somebody made it a nuclear family by the story in the times when I was able to be careful of the fire in fact.

But I boil hot water slowly and may be to be time when it is important for too busy modern people to make one tea with delicious hot water (I serve).

I hope you will have habitual use for a long time.

Tea shop Horaido