

- Microwave Oven - Never use this kettle in a microwave oven.
- Oven Use - Never use this kettle in an oven or place an empty kettle in a hot oven.
- This kettle is not intended for commercial use or restaurant use.
- This kettle is not intended for heating liquids other than water.
- Depending on the length of time of use on the stovetop, fittings may get hot. Use caution when touching fittings and always have a potholder available for use.
- Use caution when pouring hot water from the kettle. Always pour water away from your body into the cup or other vessel. To avoid hot water splatters, pour water at a low angle to the cup or vessel. Do not pour water from a high angle. Hot water splatters may cause personal injury.
- Do not use a kettle which is damaged, particularly a damaged spout or handle.
- Do not try to repair any damages to the kettle, please contact Meyer Cookware Australia's Customer Service Department for assistance.
- Empty the kettle after each use and dry the inside with a clean cloth.

Cooktop Suitability

- This kettle is suitable for all cooktops including induction.
- Always refer to the cooktop manufacturer's instructions prior to using this kettle.
- Ensure the kettle is stable on the cooktop surface or trivet to prevent tipping.
- Select a burner of corresponding size to the base of the kettle. If using gas, adjust the size of the flame so that it does not extend up the sides of the kettle.
- Use only medium to medium/high heat.
- Continuous high heat may cause discoloration to the exterior of your kettle.

Induction Cooktops

- Only kettles with a magnetic base are suitable for use on induction cooktops, therefore glass, aluminium and copper kettles are not appropriate.
- To check kettle suitability place a magnet on the base, if the magnet adheres, the cookware is suitable for use on induction cooktops.

Gas Cooktops

- When using a gas cooktop, always ensure the flame does not extend up the side of the kettle as this may damage the kettle and cause the handles to become hot, which may be dangerous.

Ceramic, Halogen and Induction Cooktops

- When using a ceramic, halogen or induction cooktop, extra care should be taken to ensure that the base of the kettle and the surface of the cooktop are cleaned after every use, otherwise the cooktop may be permanently marked.
- Always lift the kettle from a ceramic, halogen or induction cooktop. Avoid dragging or sliding the kettle over the cooktop surface as this may damage the cooktop surface and base of the kettle.

Cleaning

- Allow the kettle to cool before cleaning.
- Empty the kettle after each use and dry the inside with a clean cloth.
- If used in a hard water area, mineral deposits may form on the inside of the kettle. This may be treated by filling the kettle with equal amounts of water and white vinegar. Bring to the boil, reduce the heat and

simmer for 10 minutes. Pour out the water/vinegar solution and rinse well. Alternatively use a proprietary descaler following the manufacturer's guidelines.

- To clean the exterior of the kettle, use a non abrasive mesh pad or damp cloth rinsed in soapy warm water. Wiping the exterior on a regular basis, will ensure easy clean up.
- Do not use steel wool, coarse scouring pads, harsh abrasives or oven cleaner to clean the kettle as these may damage the surface. Stubborn stains may be removed with a soft nylon brush.
- This kettle IS NOT dishwasher safe.

Lifetime Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Meyer Cookware Australia Pty Ltd ("Meyer") provides the following warranty in relation to Esstele ("the Product").

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified.

Warranty

Meyer warrants that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the lifetime of the Product.

The warranty period commences on the date of sale by the original retailer to the original purchaser.

The lifetime warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this Lifetime Warranty.

If a defect appears in the Product before the end of the warranty period and Meyer finds the Product to be defective in materials or workmanship, Meyer will, in its sole discretion either:

- repair the Product using identical components; or
- replace the Product with a product comparable in quality and value

Meyer reserves the right to change or discontinue its product ranges at any time without notice and without liability.

Warranty claims

Please register your product with us online to help us assist with any current or future warranty claims.

Any claims for warranty should be made with proof of purchase and full details of the alleged defect to Meyer Cookware by contacting:

service@meyearau.com.au

5-8-PU3951A Size: 297 x 210mm

Alternatively, you can return the Product to the retailer from whom the Product was purchased, with proof of purchase and full details of the alleged defect.

To ensure the validity of your warranty please retain proof of purchase and register the purchase with Meyer on-line or alternatively via mail.

The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.

Limitations

Meyer makes no express warranties or representations other than set out in this Warranty. The repair or replacement of the Product, or the refund of the purchase price of the Product, is the absolute limit of Meyer's liability under this Express Warranty.

Exclusions

This warranty does not apply where:

- the damage to or defect in the Product is caused by normal wear and tear;
- the Product has been on-sold or assigned by the original purchaser;
- the Product has been used for commercial purposes;
- the Product has been used for purposes other than the purpose for which it was designed;
- the Product has been repaired by someone other than Meyer or an authorised repairer of Meyer;
- the Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
- corrosive or abrasive matter has been applied to the Product;
- the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Meyer; or
- the Product has been misused, abused, neglected or involved in an accident.

This warranty does not cover scratches, stains, discoloration or damage caused by overheating.

Contact

If you have any queries regarding this product please contact -

Customer Service Department
Meyer Cookware Australia Pty Ltd
 1-19 Merrindale Drive, Croydon South
 Victoria 3136 AUSTRALIA
 T. 1800 351 565
 E-MAIL: service@meyearau.com.au
 www.esstele.com.au

Esstele® is a registered trademark of Meyer Cookware Australia P/L.

5-8-PU3951A

esstele®

Stovetop Kettle

USE & CARE

IMPORTANT SAFETY AND USE AND CARE INFORMATION

Thank you for choosing the **Esstele Stovetop Kettle**. Please take the time to read the following use and care instructions to ensure you get the most out of your new kettle. These use and care instructions are for your general safety to avoid personal injury and any damage to your kettle. Please note that some sections are generic in nature and may not apply to your specific kettle.

Before First Use

- Remove any labels and wash thoroughly in warm soapy water. Rinse and dry the exterior thoroughly.
- Fill the kettle 2/3 full with water, bring to the boil and then discard this boiled water.

General Safety Use and Care

- Do not fill the kettle more than 2/3 full – never overfill the kettle. The maximum level should be below the spout of the kettle.
- Always ensure the kettle is at least ½ full of water before placing on a cooktop.
- Always ensure the lid is securely seated on top of the kettle after filling and before pouring.
- If the kettle is a whistling kettle, the water is heated once the kettle begins to whistle. For proper whistling to occur, ensure that the water level is below the spout of the kettle and that the lid is securely seated.
- Always handle a hot kettle with caution especially if removing the lid and refilling – direct contact with rising steam may be dangerous causing burns. Always have a potholder available for use.
- Use caution near the cooktop, as heat, steam and splatters may result in personal injury.
- Always use a potholder when removing the kettle from the cooktop.
- Do not leave a kettle on a hot burner; allow the kettle to cool on a heat-resistant surface.
- Do not allow the kettle to boil dry and never leave an empty kettle on a hot burner, as this may become extremely hot and cause personal injury and damage to the cookware and cooktop.
- In the event of a kettle boiling dry do not add water; turn off the heat source. Use caution to move an overheated kettle and if necessary, allow to cool slightly before moving to a heat resistant surface (refer to specific information for ceramic and halogen cooktops).
- Position the kettle away from the front edge of the cooktop to reduce the risk of it being knocked off or in easy reach of children; either of which may cause personal injury and damage to the kettle and property.