

## Safety and Use Guide

Stagg is meant for home use. Please read this guide completely before using. Improper handling may result in an accident. Please keep this guide for future reference.

Stagg is compatible with the following cooking ranges:



Electric



Gas



Induction

Please do not use with the following:



Microwave



Oven



Dishwasher

## Important Safety Notes

- Check your kettle to ensure that all parts are accounted for and installed correctly. Do not use if parts are missing.
- Do not use kettle if you see any sign of cracking, chipping, denting, or any other abnormality.
- This kettle is only intended for boiling water. Do not use with other liquids.
- Keep kettle away from children while boiling water and soon after boiling water.

### Water Levels:

- The max fill line (1.0 L / 33.8 oz) is marked on the inside surface, just below the handle. Do not fill above this line.
- Only boil between 1/3 - 1.0 L (11.3 - 33.8 oz) of water. Under boiling and over boiling the kettle may lead to discoloration, damage, melting of parts, or burn injury.
- Do not over boil your kettle. Since the pour spout and lid ventilation holes are small, there is a risk of water boiling out from these openings.
- Never heat kettle while empty. Dry boiling may deform or damage the kettle, or cause damage to your cooking range and increase the risk of fire.

### General Usage:

- Hold lid while pouring.
- Ensure thermometer is fully seated in the lid.
- Do not align lid ventilation holes with spout. Hot water may come out of these holes while pouring. If this happens, carefully remove and re-orient the lid.
- Do not use if large gaps exist between the lid and kettle. Hot water may come out of these gaps. Ensure that the lid is secure and fits snugly onto kettle.
- Do not put hand over lid area, or remove lid, while kettle is still heating, or when water is boiling. Hot steam may be released and cause burn injury.
- Do not grab kettle body after heating. This could result in burn injury.
- The handle may become hot while boiling water or soon after boiling water. Please use a pot-holder to avoid burn injury.
- If the handle cap is loose, screw the cap back into the handle. Do not use kettle if cap remains loose and handle weight is exposed.
- Do not shake kettle up and down, side to side, or twist the handle. This may loosen the handle.
- The spout contains a functional sharp edge and care should be taken during use.

## Use Instructions

### Preparation Before Use:

- Apply dish-washing detergent to a soft sponge. Wash and rinse kettle thoroughly.

### Cleaning and Maintenance:

- Hand wash kettle after each use, using only dish washing detergent. Do not use chlorine, bleach, or other chemicals to clean the kettle. Let air or towel dry thoroughly.
- Using a coarse sponge, brush, or other rough surface will scratch the finish.
- Do not submerge any part of the kettle in water. The body, handle or thermometer may become damaged.
- White spots may appear as you keep using the product. This is caused by magnesium and calcium residue contained in tap water. This is not harmful to your health. Wash and dry kettle thoroughly after each use to avoid.
- Allowing traces of salt or oil to remain in contact from other products made of steel or aluminum may cause corrosion to develop.
- If any sign of corrosion is discovered, apply some compounding polish on a soft sponge and rub. Rinse thoroughly afterwards.

### Using Stagg On Various Cooking Ranges:

- Wipe away any water on the bottom of the kettle before heating.
- Take care to place the kettle at the center of the heater.
- Always point the spout away from you when heating and boiling.
- **Electric Ranges + Induction Cookers:** Do not use a burner that is larger than the bottom diameter of the kettle. Excessive heating may melt or damage the handle and lid.
- **Gas Ranges:** Do not spread the flame beyond the bottom of the kettle body. The handle and lid may over heat and melt if the flame is too large.



Please be aware that placing product on rough or unclean surfaces, as well as normal daily use on cooking ranges, will damage finish on bottom of kettle. This is normal wear and does not affect functionality.

## Pour-Over Perfected



### ① Water Temperature Is Critical

Fill Kettle to just below handle. Heat water until temperature reaches highlighted brew range (195°-205°) on thermometer.



### ② Freshly Ground Beans Are Best

For a 12 oz cup, weigh 24 grams of beans (about 3 tablespoons). Grind coffee to a medium coarseness - the consistency of coarse sand.

water	8 ounces	12 ounces	16 ounces	20 ounces
coffee	16 grams	24 grams	32 grams	40 grams



### ③ Prep The Dripper

Place filter in a pour-over dripper on a cup. Pour hot water to fully wet filter and warm dripper. Empty the cup of water. Dump your coffee grinds into the dripper and shake lightly to flatten for a more even pour.



### ④ The Bloom Is Key

Start pouring at center of dripper, working your way out to the sides. Pour about 50 grams of water, or 2 times the amount of coffee you use. Wait 30 seconds for coffee to "bloom" and release CO<sub>2</sub>.



### ⑤ The Perfect Pour

Continue pouring evenly from the center of the dripper, outward in a circular path. Pouring should take an additional 2:30 - 3 minutes. Stop once the 12 oz cup is full.

Hello.

You're only one pour away from making  
a new best friend. Sorry old best friend.

Soon, you and I will be inseparable. Some people say the bond between barista and kettle is even stronger than the bond between mother and child. And by some people, I mean I said that once. So it must be true.

Anyway, I'm looking forward to brewing great coffee together for years to come.

Love, Stagg