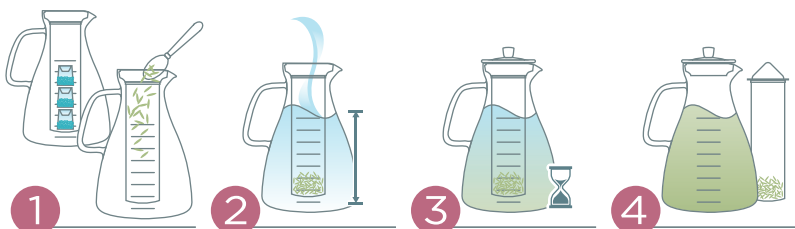


# TEA PREPARATION GUIDE

Tea is an easy drink to make. With most types of teas the leaves have to be removed from the water once brewing is complete. The Teabloom Tea Maker solves this problem simply and elegantly by offering multiple brewing methods.

## HOT BREW METHOD



1

Place loose leaf tea (recommended) or tea bags directly into the stainless steel infuser basket. Add approximately 1-2 teaspoons of loose-leaf tea per 8-ounce cup of cold water.

2

Add hot water (use the volume markings on the side of the glassware for precise brewing).

3

Steep to taste (refer to your tea for optimal water temperature and brew time).

4

Remove the filter and serve your perfectly brewed hot tea.

### OPTION 2

Alternatively, you may heat water directly in the glass Tea Maker (on an electric or gas stovetop) and then lower the tea infuser into the water to brew your tea.



## ICED TEA METHOD



1

Place loose leaf tea (recommended) or tea bags directly into stainless steel filter. Add approximately 2-4 teaspoons of loose-leaf tea per 8-ounce cup of water.

2

Add hot water (leave space for ice to be added later). Use the volume markings on the side of the glassware for precise brewing.

3

Steep to taste (refer to your tea for optimal water temperature and steep time).



4

Remove the filter and stir in sweetener if desired.

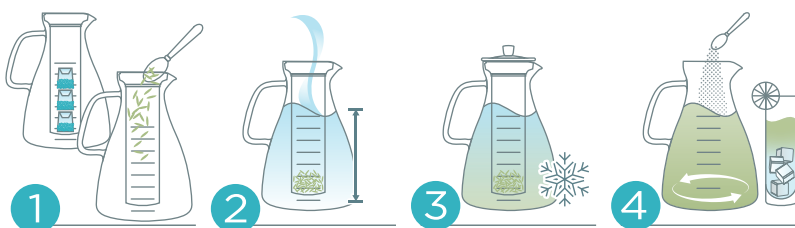
5

Top off the Tea Maker with ice and cover with lid.

6

Wait 60 seconds to flash chill and lock in flavors and nutrients. Serve over ice and enjoy.

## COLD BREW METHOD



1

Place loose leaf tea (recommended) or tea bags directly into the stainless steel infuser basket. Add approximately 1-2 teaspoons of loose-leaf tea per 8-ounce cup of cold water.

2

Fill pitcher with fresh filtered water. Use the volume markings on the side of the glassware for precise brewing.

3

Refrigerate for 6-12 hours.

4

Remove the infuser. Stir in sweetener if desired. Serve over ice and enjoy.



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## SAFETY AND USE GUIDE

Please read this guide completely before using. Improper handling may result in product damage or an accident. Keep this guide for future reference.

### TEABLOOM GLASSWARE COMPATIBLE WITH THE FOLLOWING:



**STOVETOP**



**MICROWAVE**



**DISHWASHER**

Use dishwasher top rack for lid components







**PLEASE DO NOT PLACE  
METAL PARTS IN MICROWAVE.**

### IMPORTANT SAFETY NOTES






**Do not use if you see signs of cracking, chipping, or any other abnormality on glassware.**

**Keep glassware holding hot beverages away from children and pets.**

### USE INSTRUCTIONS

-  We recommend washing all components with soap and warm water before initial use and after every use.
-  Tannin residues on glass and metal parts can be removed using either lemon juice vinegar, lime scale remover or baking powder on a sponge.
-  Dishwasher safe. For hand washing, use only liquid dish soap. Do not use chlorine, bleach, or other chemicals to clean glassware. Let air or towel dry thoroughly.
-  Using a coarse sponge, brush, or other rough surface will scratch the surface of the glassware. Use only a soft sponge.

### USE GUIDE

-  Please pay attention when setting on hard surfaces. Borosilicate glassware may chip or crack if not set down with care.
-  Using a metal spoon may cause glass to break.
-  Placing ice in before liquid may cause glass to break.
-  Do not use if there are any cracks or scratches, as glass may break unexpectedly.
-  Do not let children use glass products.