

Le Creuset Kettle Care Instructions

The recommendations for care and use apply to all Le Creuset kettles.

Before first use

- Remove labels and all packaging.
- Ensure kettle handle is in the upright position (folding handle models only).
- Rinse inside of kettle with hot water. Fill with clean water, bring to the boil and discard this water.

General care and use information

- Suitable for use on all conventional heat sources, including induction hobs.
- Never fill beyond the level marked on the outside of the kettle or the diagrams below.
- Never heat an empty kettle.
- Always ensure the lid is firmly in place on the kettle.
- Always match kettle base size to the hob heat zone it is to be used on. Gas flames must always be confined to the base area and not extend up around the side walls of the kettle.
- Do not leave a heating kettle unattended and do not rely on the whistle to remind you about an unattended kettle. The whistle is a convenience, not a safety device.
- We advise using oven mitts when handling the kettle or moving the whistle lever, during and after heating.
- After removing the kettle from the heat source, wait 5-10 seconds before opening the whistle. This will ensure that the rapid boiling has stopped and hot water can be poured safely.
- Do not tip kettle upside down when pouring.
- Allow the kettle to cool thoroughly before re-filling. Never re-fill a hot kettle with cold water.
- Do not allow the kettle to boil dry. Boiling the kettle dry may result in damage to the kettle or to the hob.
- If the kettle has been allowed to boil dry, turn off the heat and do not touch the kettle until it has cooled thoroughly.
- Avoid repeated knocks on hob or hard surfaces – this may damage the enamel.
- Screw fixings e.g. on the handle or knob, may become loose over time. We advise to re-tighten the screws from time to time as necessary. Please take care not to overtighten the screws.

Use on Induction Hobs

- Always match the diameter of the kettle base to the induction hob cooking zone.
- We recommend not using the boost function on an induction hob to heat the kettle: induction hob technology is very powerful, and use of the boost function may cause the kettle to boil dry or may overheat the enamel which could lead to damage of the kettle or the hob.

Use on Aga/Rayburn and other cast iron cookers

- Always use the boiling plate of the cast iron cooker, not the simmering plate.
- Ensure that the boiling plate is kept free of debris using the wire brush provided by the cooker manufacturer. This will help to ensure good contact between the base of the kettle and the boiling plate.
- Repeated boiling of water in quick succession may eventually increase heating times due to heat being lost from the boiling plate. If the plate has been left open, close to allow plate to recover heat before heating the kettle.
- Kettles with a base diameter of less than 14cm are not suitable for use on Aga/Rayburn/other cast iron cookers.

Storage and Cleaning

- Over time, limescale deposits may build up on the interior of the kettle when used in hard water areas. This is normal, but may affect the boiling time. To protect against the build-up of limescale, always empty the kettle after each use.
- A gentle, proprietary descaler may be used periodically if required, in accordance with manufacturers' instructions. Abrasive cleaners should not be used as these may damage the interior of the kettle.