

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



**PerfectTemp™ Programmable
Tea Steeper & Kettle**

TEA-100C

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
3. Do not touch hot surfaces. Use handle.
4. To protect against fire, electric shock and injury to persons, **DO NOT IMMERSE CORD, PLUG OR BASE UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Always put kettle on base, then plug cord into wall outlet. To disconnect, push button to Off, then remove plug from wall outlet.

CAUTION: Do not operate your appliance in an appliance garage or under a wall cabinet. When storing any appliance in an appliance garage always unplug the unit from the electrical outlet. Be sure the appliance does not touch the interior wall of the appliance garage, and the door does not touch the unit as it closes. Contact could cause the unit to turn ON, creating a risk of fire.

12. Do not use appliance for other than intended use.
13. Scalding may occur if the lid is removed during the heating cycle.
14. Twist-lock lid securely onto kettle before serving any beverages.
15. The kettle is designed for use with this appliance. It must never be used on a range top. (Unless specific instructions for use on a range top are provided and include the precautions to be observed.)
16. Do not set a hot container on a wet or cold surface.
17. Do not use a cracked container or a container having a loose or weakened handle.
18. Do not clean container with cleansers, steel wool pads, or other abrasive material.

	WARNING RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN	
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY		

**FOR HOUSEHOLD
USE ONLY**

**SAVE THESE
INSTRUCTIONS**



WARNING: RISK OF FIRE OR ELECTRIC SHOCK

The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

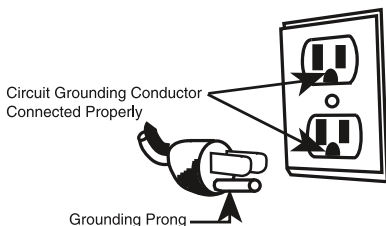
SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

A.



NOTICE

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature. Remove the kettle lid.
3. Turn the box on its side and slide the unit from the box.
4. The base is located on the outside of the pulp molded insert. Remove the base and then pull the inserts away from the kettle.
5. Remove polybags from the unit.
6. Before using for the first time, we recommend rinsing kettle and steeping assembly with water.

We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

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THE ART OF STEEPING TEA

Great care is taken to create each tea's unique character. When the temperature is suited to the particular tea, and steeping time is perfect, tea lovers can savor and appreciate all of tea's naturally aromatic flavours and health benefits. Refer to the chart below for our recommendations. But remember, tastes and teas vary; you can always adjust to your personal preference. Enjoy!

For most teas, the best recipe is 1 teaspoon (5mL) or bag of tea per cup (250mL) of water. Some herbal blends can benefit from a bit more. When making a full pot, we suggest an extra teaspoonful.

A BRIEF HISTORY OF TEA

The origins of tea can be traced back nearly 5,000 years to a legendary emperor of China, an herbalist. It is believed that leaves from twigs he was burning floated into a kettle of boiling water. Thus tea was born and soon flourished throughout southern Asia. As trade routes expanded, tea made its way to the West, and today is enjoyed around the world.

THE HEALTH BENEFITS OF TEA

Many teas are brimming with healthful benefits like natural vitamins, minerals, and antioxidants. Drinking any tea rehydrates the body, and its antioxidants may offer protections against a wide range of diseases. A cup of tea can be a gentle start to the day, a soothing mid-afternoon break, or a comfortable way to unwind and relax each evening – it all adds up to a healthy mind, body, and spirit.

Type	Description	Temp	Time
Delicate	Delicate teas can be found in all varieties, be it green, black, etc. As the title describes, it is a more delicate version of that specific tea therefore requiring a lower steeping temperature and time.	160°F (71°C)	1–2 min (Default - 1 ½ min)
Green	There are many different varieties depending from which region of the world the tea originates. Loaded with antioxidants, green tea is touted for its health benefits. The perfect steeping time makes or breaks this tea – over-steeping will create a very bitter-tasting cup of tea. Try it iced with slices of lemon!	175°F (80°C)	2–3 min (Default - 3 min)
White	While excellent alone, this delicate tea also pairs beautifully with orange or other fruit essences. Spearmint and peppermint are also common companions.	185°F (85°C)	2–4 min (Default - 3 min)
Oolong	This handcrafted tea is an excellent base for making flavourful tea blends. Available in a wide variety of types, ranging from fruity to floral, this tea has similar health benefits to those of green tea.	190°F (88°C)	3–4 min (Default - 3 min)
Herbal	Tisane or herbal teas – technically are not “teas” at all. Usually made of edible ingredients such as dried herbs, fruits, flowers, spices, and seeds, they are typically caffeine-free alternatives to traditional teas.	200°F (95°C)	4–6 min (Default - 5 min)
Black	This tea works very well when lightened with milk or cream and sweetened with honey or sugar. Earl Grey is a popular black tea blend that is mixed with bergamot, giving it an orange-like note. Enjoy first thing in the morning or for an afternoon pick-me-up.	212°F (full boil [100°C])	3–5 min (Default - 4 min)

FEATURES AND BENEFITS

1. **Kettle Lid** for use when heating water without steeping, or serving iced tea
2. **Steeping Assembly** for use when steeping tea
 - a. **Steeper Lid** turns to raise and lower tea infuser
 - b. **Tea Infuser Cover**
 - c. **Tea Infuser** holds loose or bagged tea
 - d. **Infuser Holder Tabs**
 - e. **Infuser Holder**

3. Removable Spout Filter

4. Stay-Cool Handle

5. **Glass Kettle** with easy-to-read water level markings

6. Power Base with 360° Swivel

7. Control Panel

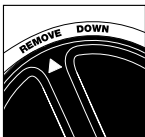
- a. **Power Button** turns unit on and off
- b. **Select Button** scrolls through tea/temperature options and adjusts steeping time
- c. **Temperature Start Button** starts heating process
- d. **Tea/Temperature Options**
 - Delicate (160°F)
 - Green (175°F)
 - White (185°F)
 - Oolong (190°F)
 - Herbal (200°F)
 - Black (Boil – 212°F)
- e. **Time Start Button** starts countdown steeping timer
- f. **LCD Display** counts down steeping time and Keep Warm time
- g. **Keep Warm Button** selects/deselects this option, and adjusts Keep Warm time



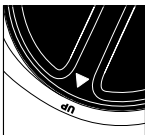
OPERATION

SETUP

1. Remove steeping assembly from kettle by aligning the infuser tab arrows in the unlocked position and lifting up, by the infuser tabs.
2. Add water, filling for the number of cups of tea you wish to make—2 to 4 cups (max fill for tea is 1 Liter).
3. Remove tea infuser from holder by turning the steeper lid, so lid arrow lines up with REMOVE. Lift infuser cover to put the proper amount of loose or bagged tea into the tea infuser based on how much water was added.



NOTE: If using bagged tea you can remove strings and tags if desired. When steeping 2-cups, make sure ingredients are at the bottom of the infuser so that they fully immerse during steeping.



4. Return tea infuser to the infuser holder so arrow lines up with REMOVE. Lock the assembly in the raised position by turning steeper lid counterclockwise so arrow aligns with UP.
5. Insert the raised steeping assembly into the kettle. Align the tab arrows and turn the assembly clockwise to the locked position with the infuser tabs.

HEATING WATER

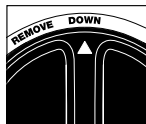
1. Turn unit on by pressing Power button. Make sure kettle is on the base.
2. Press Select button to scroll through and select desired tea/temperature.
3. Press Temp Start to begin heat-up. Selected temperature will flash during heating. NOTE: Keep Warm will be selected unless you deselect it. See more information on page 6.

4. Once water reaches the selected temperature, two beeps will sound, indicating that the unit is ready to steep tea. A recommended steeping time, determined by the tea selected, will begin flashing in the LCD display.

Note: Your unit will maintain the selected temperature and continue flashing steep time for 5 minutes. If Time Start is not pressed, the unit will enter Keep Warm mode.

STEEPING TEA

1. Recommended steeping time may be adjusted. Press the Select button to advance time in 30-second increments up to 10 minutes. Press and hold the button to scroll more quickly.
2. Once desired time appears in LCD display, lower the tea infuser into the heated water by turning the lid clockwise so arrow lines up with DOWN; press Time Start to begin countdown timer. Water temperature will be maintained.
3. When the timer reaches 00:00 the unit will beep 5 times. Raise the tea infuser by turning the lid counterclockwise so arrow aligns with UP. Keep Warm will flash to indicate the unit has entered Keep Warm mode.
4. Lift the kettle off the base to serve. NOTE: When kettle is off base, lights will flash to let you know the unit is paused.
5. When kettle is returned to base, the Keep Warm cycle will pick up right where it left off. NOTE: To turn the unit off at any time, press the Power button. Last selected settings will remain in the unit's memory until the unit is unplugged.



HEATING WATER WITHOUT STEEPING TEA

Remove steeping assembly and add water to the kettle—max fill for water is 1.2 Liters. Cover with the kettle lid, so that arrow on kettle lid lines up with arrow on the handle. Follow directions for "Heating Water."



ICED TEA

Any tea can be iced. Increase the amount of tea and steep for the suggested time (see our recipe on page 11). Once steeped, make sure your unit is no longer heating or in Keep Warm mode, and remove the steeping assembly. Add ice and/or cold water up to the top of the glass and cover with the kettle lid for serving. You can put the kettle in the refrigerator for additional cooling, or serve immediately over ice.

KEEP WARM MODE

Keep Warm is the unit's default option that automatically maintains selected temperature for 30 minutes after steeping.

If instead you would like your unit to turn off after steeping, Keep Warm can be turned off (or back on) at any time before entering Keep Warm mode by pressing the Keep Warm button. When the indicator light is on, the function is selected.

Once your unit has entered Keep Warm mode, the time can be adjusted by pressing the Keep Warm button, scrolling through 5 to 30 minutes. To turn the unit off at any time, press the power button.

NOTE: If temperature selected was Boil, a temperature just below the boiling point will be maintained.

MEMORY FEATURE

The unit features an internal memory that lets you remove the kettle from the base for up to 2 minutes without the unit shutting off. Instead, cycle will be paused. Lights will flash while the kettle is off the base. When the kettle is returned to the base the cycle will resume from where it left off.

BOIL-DRY PROTECTION

Your unit is equipped with boil-dry protection. If it is heating without enough water in the unit, the heater will automatically shut off to avoid damaging the element. All indicators will flash and buttons will not work.

Once the kettle has cooled down, lift it off the base, then replace it to reset. The quickest way to cool the unit down is to fill the kettle with cold water.

CLEANING, CARE AND MAINTENANCE

Unplug your unit and allow it to cool before cleaning. Rinse the kettle or wash with warm soapy water. Wipe the outside of the kettle and base of unit with a soft, damp cloth. Be sure that the electric kettle socket is kept dry during all cleaning.

Steeping Assembly and Kettle Lid – You can wash in warm soapy water and rinse thoroughly, or place on the top rack of the dishwasher.

Removable Spout Filter – This kettle has a filter to keep the water/tea clean. Remove it to clean by grasping and pulling upward. Run filter under hot water and rub with a clean cloth or brush, then snap it back into place.

Dry all parts after every use.

Never immerse kettle or power base in water. Any other servicing should be performed by an authorized service representative.

DECALCIFICATION

Decalcification refers to removing mineral deposits, which may form in the interior of the kettle and may result in discoloration.

To get the best performance from your unit, decalcify your unit from time to time. Frequency will depend on the hardness of your water and how often you use the unit.

We suggest using a kettle descaler in order to dissolve these deposits or scale. Follow the directions on the descaler package.

Alternatively, fill the kettle with enough white vinegar to cover the bottom by about ½ inch. Heat the vinegar to a boil. Repeat this with cooled vinegar until all deposits are removed. When complete, empty the kettle and rinse with clean water.

TROUBLESHOOTING

SUBJECT	QUESTION	ANSWER/SOLUTION
Power	Why won't my unit turn on?	Check to make sure your base is plugged into a functional outlet and press the On/Off button.
		Lift and replace the kettle on the base to make sure it is properly in place and press the On/Off button.
		Contact Customer Service at 1-800-726-0190.
	Why is my unit turning itself off?	The unit will shut off automatically after Keep Warm time has elapsed. This is normal.
		The unit will shut off automatically after the steeping countdown time has elapsed or after 5 minutes of no use following the heating stage if Keep Warm has not been selected. This is normal.
Programming	Lights are flashing, what does it mean?	The selected tea/temperature will flash during heating. Once the unit has reached temperature this light will stop flashing.
		When the kettle is off the base, lights will flash to indicate that the unit is paused. Once you return the kettle to the base the unit should resume its current function.
		All indicators will flash and buttons will not work if the water level in the kettle is too low for heating. To avoid damaging the heating element, the unit will not work until it has cooled. Remove the kettle from the base, add water, return it to the base and begin heating again.
	When can I change my settings/selections?	Temperature can be changed before heating begins, by pressing the Select button. Once heating has begun, turn off the heater and start again to select a new temperature.
		You must wait for the unit to reach temperature to adjust countdown time by pressing the Select button.
	Why isn't Keep Warm holding my temperature selection?	Make sure Keep Warm mode is selected; the indicator will be lit when selected.
		If your temperature selection is Black (Boil), Keep Warm will hold a temperature just below a boil in order to avoid the unit boiling dry. This is normal.
Heating Water and Making Tea	Why are there two Max Fill lines?	The max fill for steeping tea is 1L. If you are not using the steeping assembly the max fill is 1.2 L.
	Why is my kettle taking longer than usual to heat?	Several variables can affect heat-up time, including room temperature, how much water is in the kettle and the temperature of the water.
	My tea is coming out too strong (or too weak). What should I do?	The strength of your steeped tea is affected by the ratio of water to leaves, as well as the length of time the leaves are steeped. The more leaves, the stronger the results. The more steeping time, the stronger the result. Our recommendations can be found on page 3 but as teas and tastes vary, adjust accordingly.
Cleaning	Can I put my unit in the dishwasher?	Do not immerse or put the base of unit or kettle in the dishwasher. Clean the base with a clean damp cloth. Rinse the kettle or wash with warm soapy water.
		The steeping assembly and lid are top-rack dishwasher safe.

RECIPES

We've included a variety of tea recipes to enjoy with your Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle.

Loose teas can be found in most supermarkets, but for additional tisane, herbs, flowers and other ingredients to make your favorite blends, head to your local natural food store. Many tea houses and cafes not only serve tea, but also sell blends and single ingredients. Always check online retailers as well.

Don't forget to use the kettle lid to prepare hot water for your favorite hot breakfast cereals, instant soup and hot chocolate drinks.

“Relax” Tea

De-stress and relax with this chamomile herbal blend.

Makes 4 servings

- 4 cups (1L) water**
- 2½ teaspoons (13mL) dried chamomile**
- 1 teaspoon (15mL) rose hips**
- ½ teaspoon (2mL) dried spearmint**
- ½ teaspoon (2mL) lemon balm**
- ½ teaspoon (2mL) anise seed**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients as listed above into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Herbal setting (200°F/95°C) and press Temp Start.

Once the water reaches temperature, the timer will display 5 minutes. Lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

Throat Soother

Just add honey and you have instant relief for a sore throat. But don't limit yourself to when you are under the weather—this tea is soothing anytime.

Makes 5 servings

- 4 cups (1L) water**
- 3 teaspoons (15mL) loose green tea**
- 1 teaspoon (5mL) lemon balm**
- 1 teaspoon (5mL) dried ginger**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients as listed above into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Green setting (175°F/80°C) and press Temp Start.

Once the water reaches temperature, set the timer to 3 minutes and lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

Vitamin C Tea

Perfect for that extra antioxidant boost.

Makes 4 servings

- 4 cups (1L) water**
- 1½ teaspoons (7mL) loose oolong tea**
- 1½ teaspoons (7mL) dried hibiscus**
- 1½ teaspoons (7mL) rose hips**
- ½ teaspoon (2mL) dried ginger**
- ¼ teaspoon (1mL) lemon balm**
- 2 5-inch (13cm) strips dried orange peel, broken into small pieces**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients as listed above into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Oolong setting (190°F/88°C) and press Temp Start.

Once the water reaches temperature, set the timer to 4 minutes. Lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

“Sweet” White Tea

This white tea blend uses dried blueberries and vanilla to give it a hint of natural sweetness.

Makes 4 servings

- 4 cups (1L) water**
- 1½ teaspoons (7mL) loose white tea**
- ½ teaspoon (2mL) dried hibiscus**
- ¼ teaspoon (1mL) dried spearmint or peppermint**
- 3 teaspoons (15mL) dried blueberries**
- 2 5-inch (13cm) strips dried orange peel, broken into small pieces**
- 1 vanilla bean, split down the middle and cut into small pieces**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients as listed above into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select White setting (185°F/85°C) and press Temp Start.

Once the water reaches temperature, set the timer to 4 minutes and lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

Chai

A smooth and mild version, this tea is traditionally served sweet and with milk.

Makes 4 servings

- 4 cups (1L) water**
- 3 whole cinnamon sticks***
- 1 vanilla bean, chopped**
- ¾ teaspoon (3.75mL) dried ginger**
- 1½ teaspoons (7mL) allspice berries**
- 2 teaspoons (10mL) cardamom pods**
- ¾ teaspoon (3.75mL) whole cloves**
- 4 teaspoons (20mL) loose black tea**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients into the tea infuser (the cinnamon sticks must be standing up, and then add the remaining ingredients). Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Black setting (Boil–212°F/100°C) and press Temp Start.

Once the water reaches temperature, set the timer to 8 minutes and lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

Apple-Cinnamon Tea

The perfect tea to warm up with in the fall months.

Makes 4 servings

- 4 cups (1L) water**
- 4 whole cinnamon sticks***
- ¾ cup (175mL) chopped, dried apples**
- 1½ teaspoons (7mL) loose black tea**
- 3 teaspoons (15mL) mulling spices**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the remaining ingredients into the tea infuser (the cinnamon sticks must be standing up, and then add the remaining ingredients). Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Black Setting (Boil–212°F/100°C) and press Temp Start.

Once the water reaches temperature, set the timer to 8 minutes and lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Serve immediately or leave on Keep Warm until ready to serve.

* Cinnamon sticks should not be taller than the tea infuser. Stand cinnamon sticks straight up in the infuser or the assembly may not be able to close.

Bubble Tea

An Asian treat, the “bubbles” (large pearl tapioca) are an acquired taste, but they are what really make this delicious tea special. A lot of these steps can be done the day before so that they can chill/soak overnight.

Makes 2 servings

- 2 tablespoons (30mL) large pearl tapioca, dried**
- 2 cups (500mL) room temperature water**
- ¼ cup (50mL) packed light brown sugar**
- ¼ cup (50mL) granulated sugar**
- 3 cups (750mL) water**
- 2 teaspoons (10mL) black tea (or two tea bags)**
- ¼ cup (50mL) half & half**
- ice (optional)**

Put the dried tapioca in a medium bowl and add the room temperature water. Cover and let sit overnight to soften. Once plumped, strain, discarding water and reserving the tapioca (tapioca should be gummy-like in texture and taste).

Prepare the sugar syrup. In a small saucepan, combine the sugars and 1 cup (250mL) water and set over medium-low heat. Let mixture heat until all of the sugar has dissolved. Cool mixture to room temperature.

Prepare the tea. Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 2-cup (500mL) marking. Put the tea into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle. Turn kettle on, select the Black setting (Boil–212°F/100°C) and press Temp Start.

Once the water reaches temperature, the timer will display 4 minutes. Lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Turn unit off and cool to room temperature.

To serve: Put 2 tablespoons (30mL) each of the plumped tapioca, sugar syrup and half & half into a tall glass. Add 1 cup (250mL) of the tea into the glass and stir to combine. Add ice if you desire a cooler drink. Repeat with second serving.

Serving note: Traditionally, Bubble Tea is served with a large, wide straw so the tapioca can be enjoyed while sipping the tea.

Iced Tea

Double brewing tea makes for a delicious iced tea. Serve immediately over ice or chill in the refrigerator. The recipe below calls for black tea, but any tea can be iced. Teas and tastes vary – so feel free to experiment with the amount of tea to use to find your favorite strength. Doubling works well for black tea, but go a little less for green.

Makes four 8-ounce drinks

- 4 cups (1L) cold water**
- 9 teaspoons (45mL) loose black tea (or 9 tea bags)**
- ice cubes**

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the tea into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn the kettle on, select the Black setting (Boil–212°F/100°C) and press Temp Start.

Once the water reaches temperature, the timer will display 4 minutes. Lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, turn unit off and raise the tea infuser from the water by turning the steeper lid to the UP position. Remove the tea infuser from the kettle and add ice, about 2 standard trays or 24 ice cubes. Cover with kettle lid for serving.

To serve, pour into tall glasses of ice or put kettle in refrigerator to chill completely.

Ginger Jasmine Mar-“tea”-ni

Makes two 5-ounce drinks

Ginger Syrup:

- ½ cup (125mL) water**
- ½ cup (125mL) granulated sugar**
- 2 tablespoons (30mL) chopped ginger (approximately from one 2-inch (5cm) piece of ginger)**

Tea:

- 4 cups (1L) water**
- 4 teaspoons (20mL) loose jasmine**

Cocktail:

- 2 ounces (60g) chilled jasmine tea**
- 4 ounces (115g) vodka**
- 2 ounces (60g) ginger syrup**
- ½ ounce (15g) peach schnapps**
- ½ ounce (15g) fresh squeezed orange juice (about ½ (15g) small orange)**

Prepare ginger syrup:

Put the water and sugar in a small saucepan and place over medium heat. Bring just to a boil in order to dissolve the sugar. Add the chopped ginger and allow syrup to simmer for about 30 minutes to infuse the flavour. Strain and reserve the syrup, discarding the ginger. Chill the syrup in the refrigerator until needed.

Prepare the tea:

Fill the Cuisinart® PerfecTemp™ Programmable Tea Steeper & Kettle with water to the 4-cup (1L) marking.

Put the jasmine tea into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select Herbal setting (200°F/95°C) and press Temp Start. Once the water reaches temperature, the timer will display 5 minutes. Lower the tea infuser into the heated water by turning the steeper lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position. Put in refrigerator to chill.

Prepare the cocktail: Fill a cocktail shaker with ice. Pour cocktail ingredients into the shaker. Shake well and pour equally between 2 martini glasses. Serve immediately.

Lavender-Green Tea

This tea is equally delicious hot or iced. It can be turned into a refreshing sorbet as well.

Makes 4 servings

- 3½ cups (875mL) water**
- 3 tablespoons (45mL) dried lavender**
- 4 teaspoons (20mL) green tea**

Fill the Cuisinart PerfecTemp™ Programmable Tea Steeper & Kettle with water.

Put both the lavender and green tea into the tea infuser. Insert the tea infuser into the infuser holder and lock in the raised position. Insert raised steeping assembly into kettle.

Turn kettle on, select the Green Setting (175°F/80°C) and press Temp Start.

Once the water reaches temperature, set the timer to 8 minutes, by pressing Select, and lower the tea infuser into the heated water by turning the lid to the DOWN position. Press Time Start to begin countdown.

Once the time has elapsed, raise the tea infuser from the water by turning the steeper lid to the UP position.

If enjoying hot, serve immediately or leave on Keep Warm until ready to serve. If serving iced, turn the unit off and remove the tea infuser from the kettle. Add about two full trays of ice, or about 24 ice cubes. Cover with kettle lid for serving.

For a sorbet:

- 1 recipe Lavender-Green Tea, hot**
- 2 cups (500mL) granulated sugar**
- pinch salt**
- 1 tablespoon (15mL) honey**
- 2 teaspoons (10mL) pure vanilla extract**
- 2 tablespoons (30mL) fresh lemon juice**

Pour the tea into a large bowl. Add the remaining ingredients and stir until the sugar is dissolved. Refrigerate until completely cooled.

Process in a Cuisinart® Ice Cream Maker according to the model's instructions.

WARRANTY

LIMITED THREE-YEAR

WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada

100 Conair Parkway

Woodbridge, Ont. L4H 0L2

Email: consumer_Canada@conair.com

Model: TEA-100C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at **www.cuisinart.ca**

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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