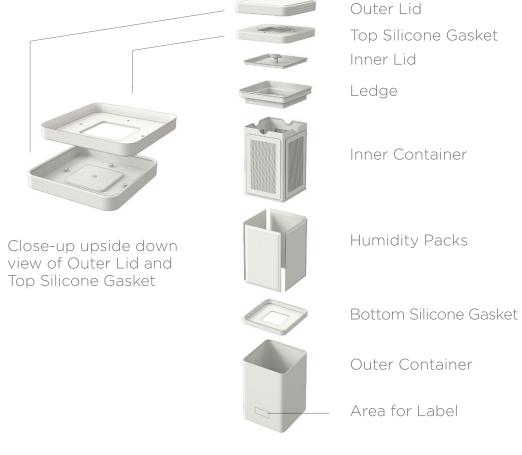


Instruction Manual



### outer and inner containers. Replace the ledge and insert your chosen content into the inner container. Close the

USING THE TIN HUMIDOR FOR THE FIRST TIME

Remove both lids and the ledge. Remove the Boveda humidity packs from their cellophane packaging to start their activation. Slip the packs into the space between the

inner lid and finally, close the outer lid (this needs to be pressed down firmly, for maximum effectiveness). Your Tin Humidor is now activated and in use.

THE TIN HUMIDOR SYSTEM FOR TEA LOVERS AND TASTE AFICIONADOS

Precise, reliable and highly functional, the Tin Humidor has been designed to enable tea, coffee and a wide

range of other epicurean delights (such as cigars, medicinal herbs, truffles and spices) to be maintained in ideal conditions. Through a unique storage solution

term freshness at an optimal (and adjustable) level of humidity.

The Humidor features a double wall, comprised of an inner and outer container, which hosts 2-way relative humidity control packs, complete with an airtight, double-lipped silicone gasket in the outer lid, as well as one in the Outer Container's base. The Tin Humidor is predominately made of recyclable tin and stainless steel.

### the solution becomes crystallized and dries out. When the pack becomes rigid, it will lose its effectiveness and it is time

to replace it.

The more 2-way humidity packs you use at any one time, the longer they will last. The Tin Humidor has space for four Boveda packs which, if all used together, will each be effective for a longer period of time. However, the Tin Humidor will work equally well with one to three humidity packs – this will simply reduce their longevity. The more the packs are exposed to air, the harder they have to work – Boveda packs will last 2-3 months if the Tin Humidor is opened frequently, and all the way to a year or more if opened rarely.

**Tea** is 55-65% RH for most teas, with the exception of teas that require further maturing, e.g. *pu-erh* (as recommended by the *European Tea Committee*) **Coffee** (green beans) is 55-65% RH (as recommended by the *International Coffee Organization*)

Cigars is 65-70% RH (as recommended by the Cuban

Medicinal Herbs is 55-65% RH (as recommended by

state tobacco company Habanos S.A.)

the American Society for Testing Materials)

**Chocolate** is 50-70% RH - depending on whether dry (50-55% RH) or moist in content, e.g. ganache

30-40% RH (as recommended by

pre-set RH level.

N.B. Boveda 2-way humidity packs are available in various percentages that range from 32% RH to 84%

Depending on the density of the content and its condition, it may take up to 48 hours after inserting the pack(s) for the inside of the Tin Humidor to reach the pre-set RH level.

Self-adhesive labels are included with each Tin Humidor. These allow for easy writing of the content of the Tin Humidor with ballpoint pens, markers or pencils. There is a designated space on the outside of the Tin Humidor

# that protects its contents from most degrading contaminants (such as air, odour, light, and too much or too little moisture - depending on the item stored), the Tin Humidor ensures the preservation of long-term freshness at an optimal (and adjustable) level of humidity. The Humidor features a double wall comprised of an

double-lipped silicone gasket in the outer lid, as well as one in the Outer Container's base. The Tin Humidor is predominately made of recyclable tin and stainless steel.

HUMIDITY PACKS

The Boveda 2-way humidity packs (see bovedainc.com) are pre-set to a specific Relative Humidity (RH) % and regulate the humidity within the Tin Humidor by increasing or reducing humidity, as required. When new, the humidity packs are soft

and contain a liquid solution (comprised of special food safe salts and pure water). Over time, each pack will harden as

exposed to air, the harder they have to work - Boveda packs will last 2-3 months if the Tin Humidor is opened frequently, and all the way to a year or more if opened rarely.

Each Lotusier Tin Humidor is sold with 4 x Boveda 65% RH packs (60g). This RH level is a "sweet spot" that covers a broad range of epicurean items.

OPTIMAL RELATIVE HUMIDITY LEVEL FOR STORING:

### **Truffles** is 30-40% RH (as recommended in research conducted with leading chefs)

**Saffron** is

chocolatiers)

zaransaffron.com)

dry (50-55% RH) or moist in content, e.g. ganache (60-70% RH) (as recommended by the *World Cocoa Foundation*)

Vanilla (pods/beans) is 30-40% RH (as recommended)

in research conducted with leading pâtissiers and

LABELS
Self-adhesive labels are included with each Tin Humi
These allow for easy writing of the content of the

for these labels. The labels are biodegradable.

RH via lotusier.com or bovedainc.com

## CARING FOR YOUR TIN HUMIDOR The Tin Humidor is easy to disassemble and all parts can be

AFTER-SALES SERVICE

To ensure optimal humidity at a continuously accurate

level, Lotusier recommends that you periodically check

washed with warm, soapy water. Dry with a cotton cloth.

### that the Boveda packs are in a workable condition and have not yet rigidified. When they need replacing, new

humidity packs can be ordered from Lotusier.com, from Bovedainc.com or from most fine cigar and music instrument shops.

LOTUSIER.COM

We invite you to visit lotusier.com, where you can learn

more about your Tin Humidor and about Lotusier.

Welcome to the world of Lotusier!