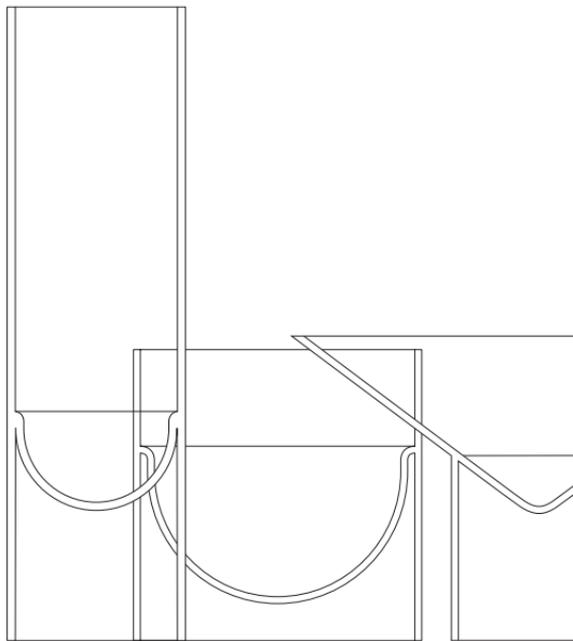
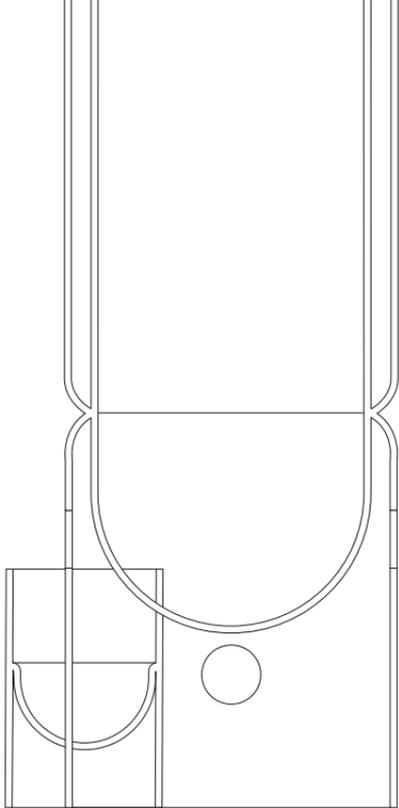


float

use guide



molo

## float glassware

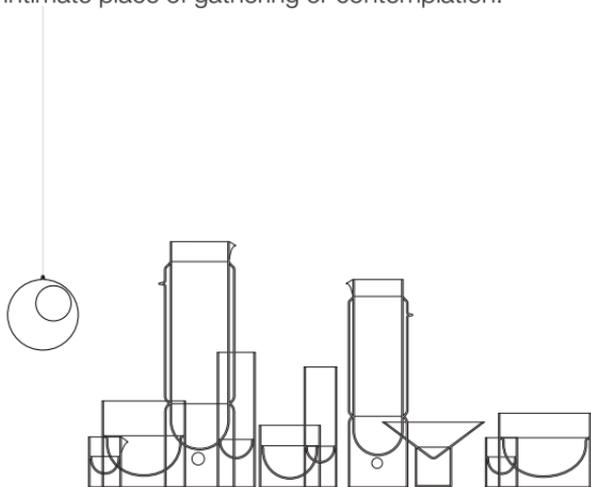
float, a collection of thermally resistant glassware, is designed with simple clean forms to express the colours and charms of the tea, scotch, wine, or juice served within. The suspended bowl design creates a lens of liquid colour that projects toned light onto the table.

The simple, elegant forms belie sophisticated technical innovations and a high level of craftsmanship. Each piece of float is handcrafted, by master glassblowers in the Czech Republic, from the finest German borosilicate glass. This chemically inert glass is resistant to thermal shock, allowing uncontaminated enjoyment of fine teas and safe use with both boiling hot and icy cold temperatures.

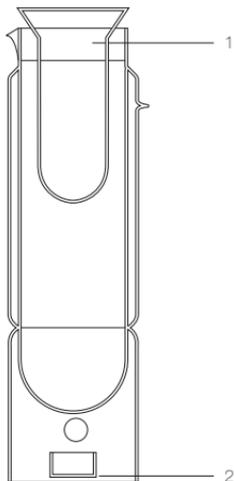
The suspended bowl design also provides insulation, so your hand will not warm white wine or be burned by hot coffee. When serving a cold drink, condensation will form a delicate pattern on the underbelly of the bowl, alleviating the risk of water rings on your table.

float tea lantern, the signature piece of the collection, is made with a thermally insulating vacuum enclosed by a double glass wall, which maintains hot or cold serving temperatures. This allows the cylindrical tea vessel to be a simple form, held and poured without a handle. When a candle burns below float tea lantern, ambient light combines with colour, fragrance and steam, transcending its pragmatic design to create a beautiful, engaging experience.

Stephanie Forsythe and Todd MacAllen, trained as architects, designed the original float tea lantern and tea cups in 2001. Their inspiration came from using the ritual and beauty of tea to define an intimate place of gathering or contemplation.

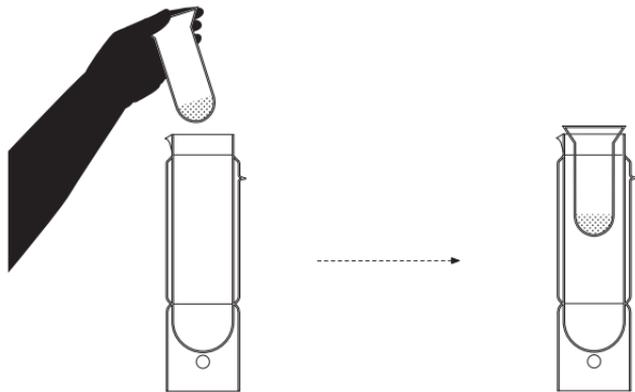


## unpacking float tea lantern



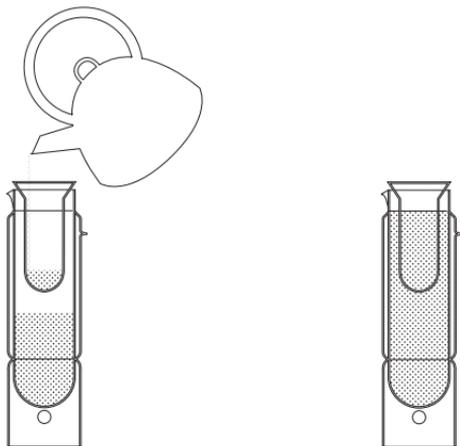
float tea lantern consists of three parts, contained in one package. Carefully remove tea infuser (1) from the top, then remove glass candleholder (2) (wrapped in corrugated card) from the bottom. Please reuse or recycle cardboard packaging and plastic lids.

## making tea

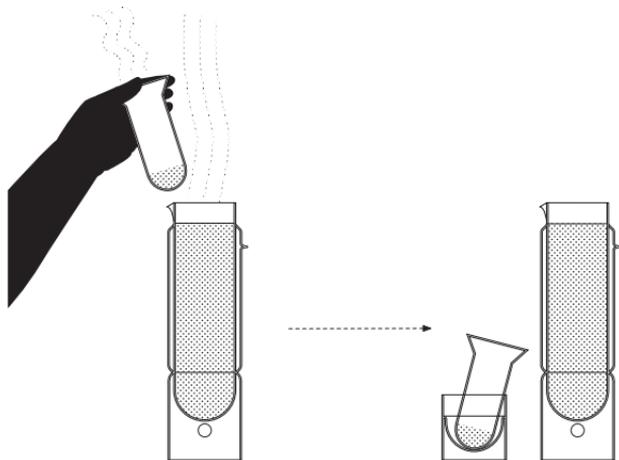


Place the infuser in the top of float tea lantern. Ladle three heaping teaspoons of your favourite tea leaves into the infuser (or to taste for desired strength). Fill a kettle with water and bring to a boil.

## steeping tea

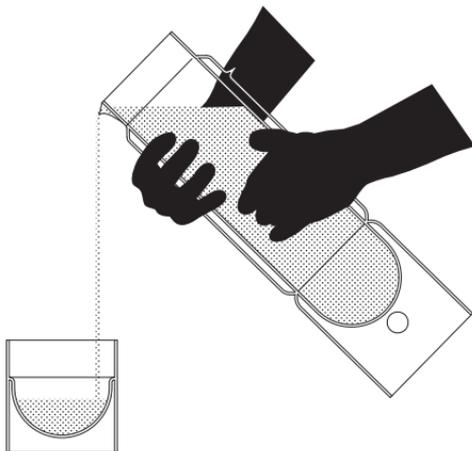


Pour hot water through infuser, into float tea lantern, filling to just below the top rim. Let steep according to preference and tea leaves used (1-3 min for green tea, 2-3 min for black tea and 5+-min for herbal or fruit tea). Watch as the tea leaves swirl and unfurl as you pour the water; each type of tea displays its own unique beauty.



With larger whole leaf teas no stirring is needed. Once steeped, remove the infuser and place it in float tea cup or other heat-resistant dish. Caution, the steam is very hot, so hold the infuser by the edges of the top rim, angled to have your hand away from the steam.

## serving tea

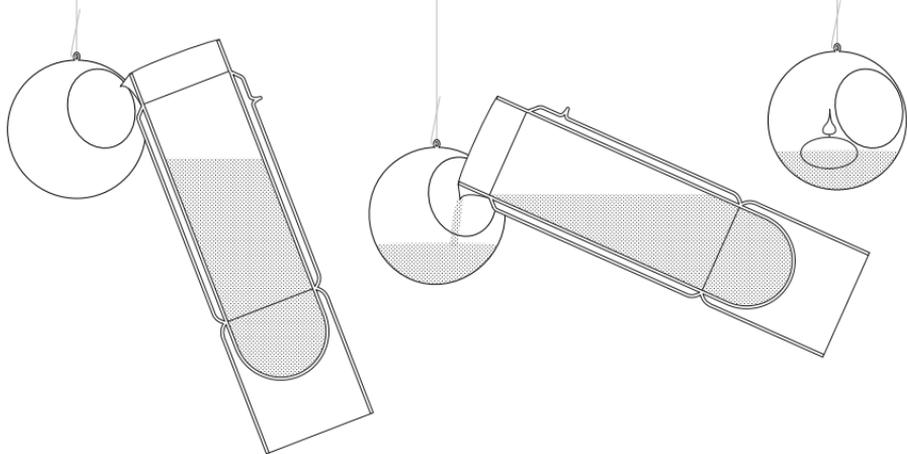


Carefully pour tea directly through the spout, holding float tea lantern with your hands as you would hold a bottle of wine.

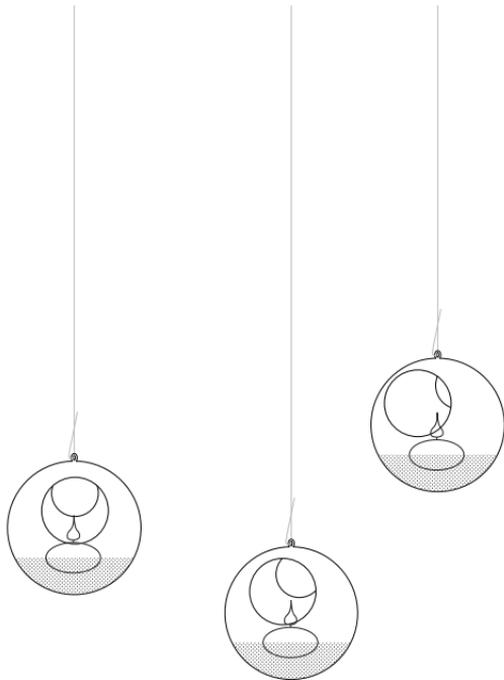


Light a tea candle in glass candleholder provided, setting tea lantern over top. Remove the candle from the aluminum cup that it normally comes in, placing the wax of the candle directly into the glass candleholder. As the candle melts, the wax turns clear, throwing a pool of light onto the table.

float glass bubble



float glass bubble has a diameter of 100mm (4") and two circular openings, designed to hold water and a 45mm (1.75") floating candle. Never leave a burning candle unattended.



A grouping of glass bubbles over a dining table, makes for a simple, elegant chandelier. glass bubble can also be used to house a small terrarium. 115cm (45.25"), thin steel piano wire with hooks at each end are provided with glass bubble.

## suggestions for using float glassware

float is designed to be used as a collection; however, each piece offers endless creative possibilities beyond the function that corresponds with the name of the piece. We have included some of these possibilities below:

tea lantern: hot and iced tea, martinis, lemonade, sangria, warm mulled wine ...

tea cups: hot or iced tea, scotch, white wine, coffee, crème brûlée, juice, mousse...

sugar and creamer: sugar, cream, sauces, gravies, dressings...

small sugar and creamer: sugar, cream, milk, honey, maple syrup...

champagne flute: champagne, tall liqueurs, vodka, ice wine, prosecco, vase...

pilsner flute: beer, tall cocktails, sparkling water, milk, juice, tall coffees...

martini glass: martinis, snacks, deserts...

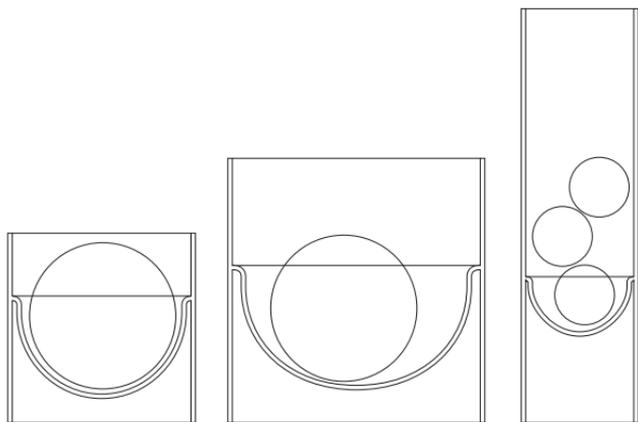
matcha bowl: matcha, cappuccino, latte, soup, gelato, desserts, cereal, flowers...

red wine glass: wine, cappuccino, tea, coffee...

liqueur glass: liqueurs, hot or cold sake, schnapps, vodka, espresso...

animal soup: hot or cold soups, dips, salsas, candies, crackers, nuts...

glass bubble: christmas ornament, candle holder, chandelier, terrarium...

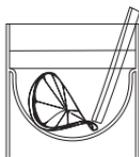


Large and small sphere shaped ice balls delightfully complement the suspended bowl design. Ice ball trays can be found at specialty kitchen shops, Japanese home necessity stores and at Muji or the MoMA store in New York.

# recipes

## mulled wine

peel of one lemon  
2 bottles of full-bodied red wine  
peel of one orange  
2 cups of ruby port  
1 cinnamon stick  
6-10 candied ginger pieces  
pinch of ground nutmeg  
1 cup of brandy  
8 cloves  
cinnamon sticks and orange slices as garnish  
float tea lantern  
float tea cups or wine glasses



In a small pan add the peels, spices, ginger, sugar and 2 cups of wine. Cover the pan and gently simmer for 15 minutes. Transfer mixture to a larger pan and add the remaining wine, port and brandy. Heat until the liquid begins to seethe but do not allow a full boil. Transfer the mix as needed to float tea lantern and keep warm with a tea light.

fresh mint tea

fresh mint sprigs  
hot or cold water  
float tea lantern

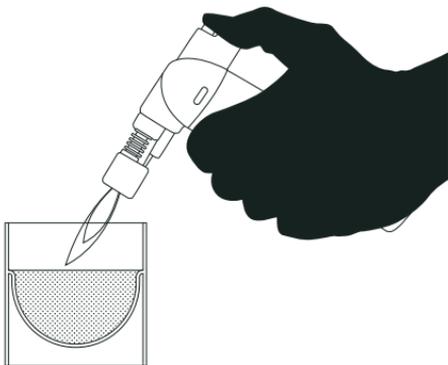


The float tea lantern can be used to serve iced or hot teas. Fresh sprigs of mint can be placed directly into the tea lantern without using the tea infuser to make a refreshing, simple and visually beautiful tea.

# recipes

## crème brûlée

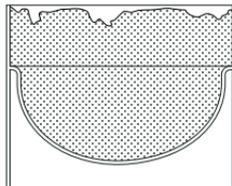
- 1 quart heavy cream
- 1 vanilla bean, split and scraped
- 1 cup vanilla sugar, divided
- 6 large egg yolks
- 2 quarts hot water
- preheat oven to 325 degrees F
- 6 float tea cups



Place cream + vanilla bean into saucepan over med-high heat and bring to boil. Remove from heat, cover and let sit 15 minutes. Whisk together 1/2 cup sugar and egg yolks until well blended. Slowly pour in cream, stirring continually. Pour liquid into float tea cups and place in large pan (min 8cm/3in tall). Pour hot water in pan to reach line on side of float tea cups. Bake until crème brûlée is set but still trembling in center, approximately 40-45 minutes. Remove tea cups from pan and refrigerate 2 hours or up to 3 days. Remove crème brûlée from refrigerator at least 30 minutes prior to serving. Spread remaining sugar evenly on top of each cup. Use a torch to melt sugar; forming a crispy brown top.

## french onion soup

3 tbsp butter  
5 cups thinly sliced onions  
2 cloves garlic, minced  
1/2 tsp each: salt, granulated sugar  
3 tbsp all-purpose flour  
6 cups beef stock  
1/2 cup white wine  
salt and pepper  
6 thick slices dry French bread  
1-1/2 cups shredded gruyere cheese  
1/4 cup grated parmesan cheese  
6 tablespoons of cognac  
6 float matcha bowls

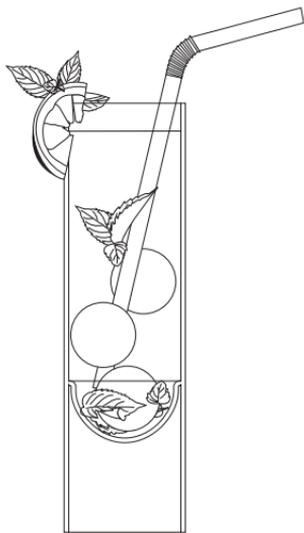


In a large heavy saucepan over medium heat, melt butter. Add onions, salt and sugar. Cook, stirring often, until onions are a dark golden brown. Stir in garlic. Stir in flour. Add beef stock and wine. Reduce heat and simmer for about 30 minutes. Add pepper to taste. Toast bread under a broiler until crisp and brown. Pour hot soup into float matcha bowls and ladle one tablespoon of cognac over the top of each. Top with bread then with shredded cheeses. Place float bowls on a pan and broil in oven until cheese is bubbly and lightly browned.

## recipes

### mojito

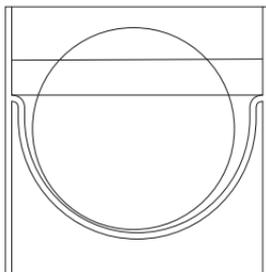
3 fresh mint sprigs  
2 tsp sugar  
3 tbsp fresh lime juice  
1½ oz. light rum  
club soda, seltzer or perrier  
float pilsner glass



Muddle the mint, sugar and lime juice. Transfer the mixture into float pilsner glass. Top with ice, add rum and mix. Top off with soda water. Garnish with a lime slice and a mint sprig to serve.

## amaretto sour

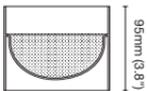
1.5 oz. amaretto almond liqueur  
juice squeezed from  $\frac{1}{2}$  a fresh lemon  
float tea cup or float martini glass



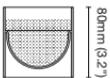
Rub the rim of a float tea cup with lemon and dip into sugar, frosting the rim. Pour amaretto and lemon juice over ice.

# float glassware dimensions and volume

\* suggested serving volumes shown by shaded area



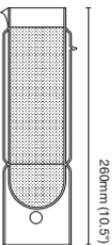
**matcha bowl**  
volume to rim: 470ml (16 fl oz)  
\* serving size 180ml (6 fl oz)



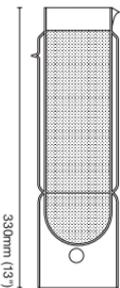
**tea cup**  
volume to rim: 220ml (7.5 fl oz)  
\* serving size 150ml (5 fl oz)



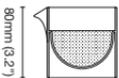
**small cream + sugar**  
volume to rim: 55ml (1.7 fl oz)  
\* serving size 30ml (1 fl oz)



**small tea lantern**  
\* serving size 500ml (17 fl oz)



**large tea lantern**  
\* serving size 1000ml (34 fl oz)



**cream**  
volume to rim: 220ml (7.5 fl oz)  
\* serving size 120ml (4 fl oz)

100mm (4")



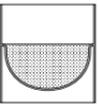
**glass bubble**  
works with a 45mm  $\phi$   
(1.75") floating candle

80mm (3.2")



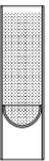
**white wine / tea cup**  
volume to rim: 220ml (7.5 fl oz)  
\* serving size 120ml (4 fl oz)

115mm (4.5")



**red wine glass**  
volume to rim: 400ml (14 fl oz)  
\* serving size 150ml (5 fl oz)

185mm (7.3")



**pilsner flute**  
volume to rim: 325ml (11 fl oz)  
\* serving size 300ml (10 fl oz)

165mm (6.5")



**champagne flute**  
volume to rim: 180ml (6 fl oz)  
\* serving size 120ml (4 fl oz)

80mm (3.2")



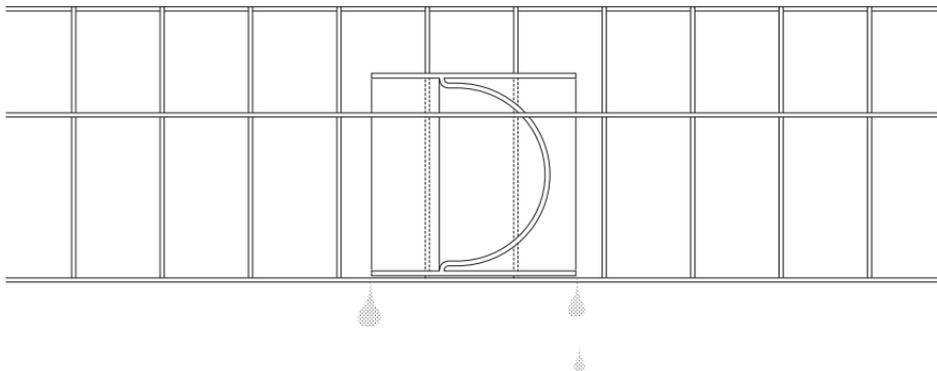
**martini glass**  
volume to rim: 200ml (7 fl oz)  
\* serving size 90ml (3 fl oz)

65mm (2.5")



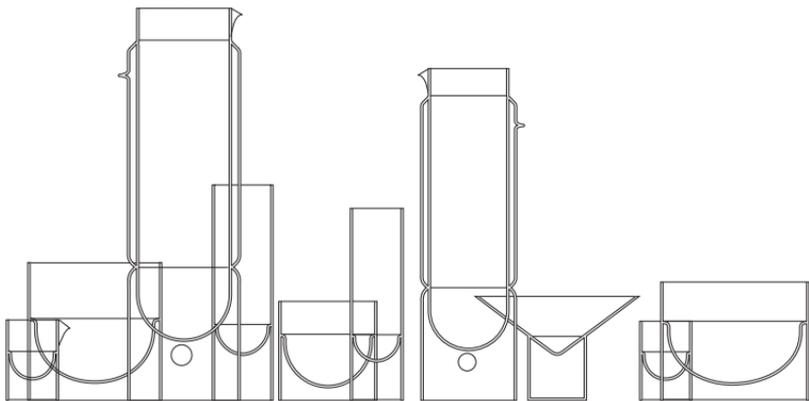
**liqueur glass**  
volume to rim: 55ml (1.9 fl oz)  
\* serving size 45ml (1.5 fl oz)

## float glassware use + care



- float glassware is dishwasher safe. To wash float in dishwasher, place glasses on their sides so that water will drain. If you find there is residual water that did not drain, pour it out and set glasses on counter to air dry. Made from thermally and chemically resistant borosilicate glass, float is more durable in the dishwasher and in general than regular glassware, however the fritted glass finish on the translucent version of float can be abraded by harsh scrub brushes or rough surfaces. Due to the proportion and size of the float tea lantern, we recommend washing this piece by hand, although it too can be rinsed and placed on its side in the dishwasher. Over time, candle soot may build up on the underside of the tea lantern; thin, 1/4" (5mm), blue "scotch brite" pads are perfect for fitting into the tight edges of the underside and fully removing the soot.

- float glassware can be used in oven or microwave but do not rapidly cool hot glassware. For example, float can go from a very hot oven (450°F / 235°C) to room temperature, but do not put glassware from hot oven into cold water or refrigerator. Bring to room temperature first, then wash or refrigerate. A small kitchen torch, typically used with crème brûlée can be used with float glassware.
- When using float tea lantern, only handle the insulated double wall portion of the vessel, the lower portion of tea lantern is not insulated and may be hot from the warming candle. Never place tea lantern over a direct heat source other than a small tea light candle. If wax builds up in the candle holder, place it into a freezer overnight, allowing wax to shrink for removal.
- Inspect glassware before use, do not use chipped or cracked glassware.
- Keep glassware out of children's reach to avoid injury from broken glass, hot liquids and candle flame of tea lantern.
- float glassware is handcrafted, making each piece unique; variations and imperfections will be present.
- Replacement parts for float tea lantern are available for purchase from molo.



product		volume ml (oz)	product code	product		volume ml (oz)	product code
<b>tea lantern</b> - 3 glass parts: tea pot, lid, candle holder - stainless steel infuser		1000ml (34 fl oz)**	M-FLO-TL-C1 clear glass	<b>tea lantern translucent</b> - 3 glass parts: tea pot, lid, candle holder - stainless steel infuser		1000ml(34 fl oz)**	M-FLO-TL-F1 translucent fitted glass
<b>small tea lantern</b> - 3 glass parts: tea pot, lid, candle holder - stainless steel infuser		500ml (17 fl oz)**	M-FLO-TS-C1 clear glass	<b>small tea lantern translucent</b> - 3 glass parts: tea pot, lid, candle holder - stainless steel infuser		500ml(17 fl oz)**	M-FLO-TS-F1 translucent fitted glass
<b>tea cups</b> set of 2		220ml (7.5 fl oz)* 150ml (5 fl oz)**	M-FLO-TC-C2 clear glass				
<b>sugar + cream</b> 3 parts: sugar with lid + cream		220ml (7.5 fl oz)* 120ml (4 fl oz)**	M-FLO-SC-C1 clear glass	<b>small sugar + cream</b> set of 2		50ml (1.7 fl oz)* 30ml (1 fl oz)**	M-FLO-SS-C1 translucent fitted glass
<b>matcha bowl</b>		470ml (16 fl oz)* 180ml (6 fl oz)**	M-FLO-MB-C1 clear glass	<b>animal soup</b> 1 bowl		530ml (18 fl oz)* 400ml (14 fl oz)**	FLO-AS-C1 translucent fitted glass
<b>champagne flutes</b> set of 2		180ml (6 fl oz)* 120ml (4 fl oz)**	M-FLO-CF-C2 clear glass	<b>red wine glasses</b> set of 2		400ml (14 fl oz)* 150ml (5 fl oz)*	M-FLO-WG-C2 translucent fitted glass
<b>pilsner flutes</b> set of 2		325ml (11 fl oz)* 300ml (10 fl oz)*	M-FLO-PF-C2 clear glass	<b>liqueur glasses</b> set of 2		55ml (1.9 fl oz)* 45ml (1.5 fl oz)**	M-FLO-LG-C2 translucent fitted glass
<b>martini glasses</b> set of 2		200ml (7 fl oz)* 90ml (3 fl oz)**	M-FLO-MG-C2 clear glass	<b>martini glasses translucent</b> set of 2		200ml (7 fl oz)* 90ml (3 fl oz)**	M-FLO-MG-F2 translucent fitted glass
<b>glass bubbles</b> set of 3		100mm Ø (4") works with a 45mm Ø (1.75") floating candle	M-FLO-GB-C3 clear glass	<b>glass bubbles translucent</b> set of 3		100mm Ø (4") works with a 45mm Ø (1.75") floating candle	M-FLO-GB-F3 translucent fitted glass

\*total volume to rim of glass

\*\*suggested serving volume (ask for diagram)





**molo** design, ltd.

1470 Venables Street  
Vancouver, B.C.  
Canada V5L 2G7

t +1 604 696 0340

f +1 604 685 0342

[info@molodesign.com](mailto:info@molodesign.com)

[www.molodesign.com](http://www.molodesign.com)