

CHEFMAN®

RJ11-17-CTI

1.8 LITER
ELECTRIC KETTLE

WITH TEMPERATURE CONTROL AND INDICATOR LIGHTS



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

Congratulations on your purchase!

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touchpoint in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the-line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes, how-to videos and access to our team of dedicated chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's one-year warranty, as well as, outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual, please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance Monday through Friday, 9 a.m. to 5 p.m. EST.

Customers can also receive support by emailing customerservice@chefman.com.



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, 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, BASE, OR 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.
7. The use of accessory attachments not recommended by Chefman 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. The kettle is designed for use with the power swivel base. It must never be used on a range top.
12. Always put kettle on base, then plug cord into wall outlet. To disconnect, press the power button, then remove plug from wall outlet.
13. Do not use appliance for other than its intended use.
14. Scalding may occur if the lid is opened during the heating cycle.
15. Ensure lid is securely closed before serving any beverages.
16. Do not set hot kettle on a wet or cold surface.
17. Do not use cracked kettle or kettle that has a loose or weakened handle.
18. Do not clean kettle with cleansers, steel wool pads, or other abrasive material.
19. Return kettle to Chefman Customer Service for examination, repair or adjustment.

SAVE THESE INSTRUCTIONS.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POWER CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please return it to an authorized service representative or contact Chefman Customer Service for assistance.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

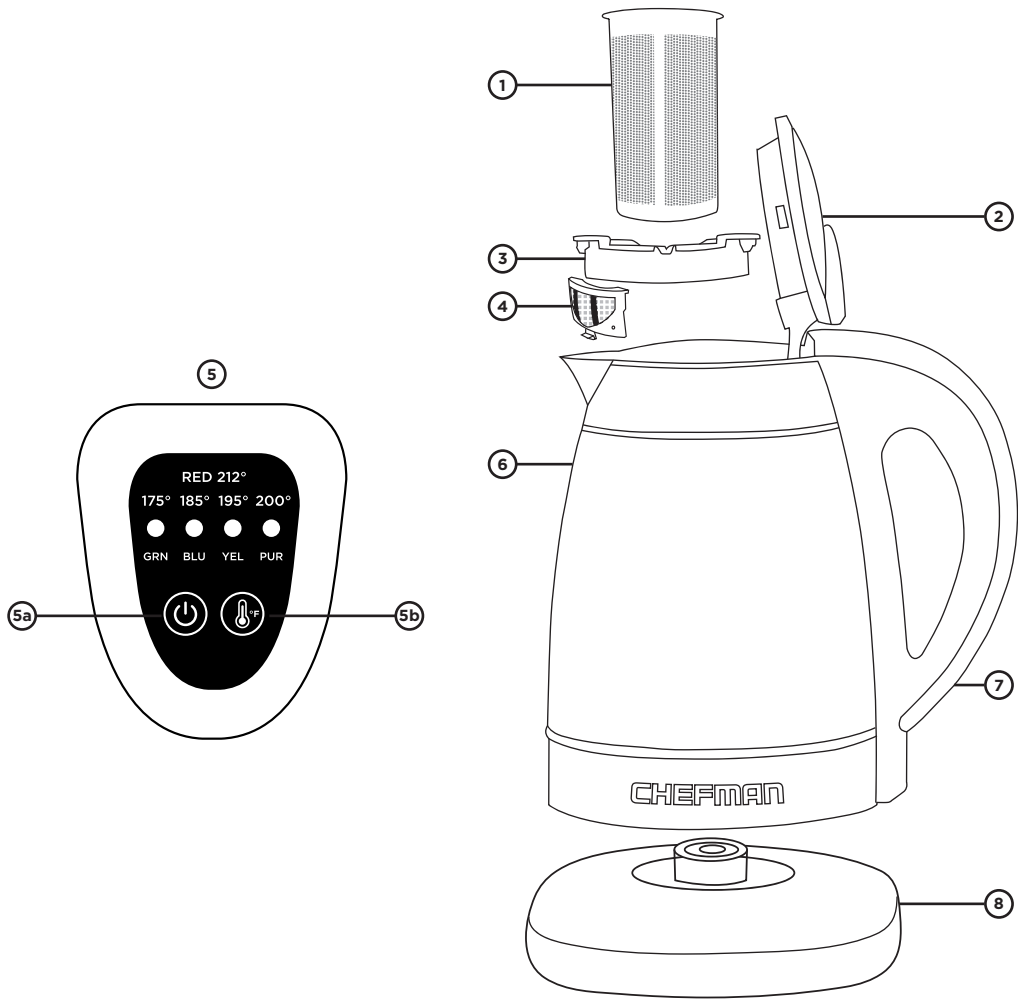
DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*



WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

FEATURES



1. Tea Infuser
2. Lid Release Button
3. Tea Infuser Mount
4. Removable Spout Filter
5. Control Panel
- 5a. Power Button turns unit on and off
- 5b. Temperature Button select temperature for each variety of tea

- Green LED - Green (175°F)
- Blue LED - White (185°F)
- Yellow LED - Oolong (195°F)
- Purple LED - French Press (200°F)
- Red LED - Herbal (212°F)
- Red LED - Black (212°F)
- 6. Glass Kettle with easy-to-read water level markings
- 7. Stay-Cool Handle
- 8. Power Base with 360° swivel

OPERATING INSTRUCTIONS

FIRST TIME USE

1. Pull out power cord from the compartment under the base, place base on a flat surface.
2. Open the lid then fill water into the kettle.
3. Fill kettle to the maximum level mark with fresh tap water.
4. Close the lid and place the kettle back on the base unit, and plug into a power outlet.
5. Switch the kettle on by pressing the Power button, the red LED light inside the glass kettle will illuminate to indicate the water is heating to boiling.
6. The kettle will automatically shut off once the water has boiled and the red LED indicator light has gone off. **NOTE:** Wait 30-60 seconds if you need to refill and reboil again heat the water immediately after a boiling cycle.
7. After automatic shut off, unit will stay in the Keep Warm setting for 30 minutes, keeping the unit at set temperature.
8. Empty the kettle then wash with water, repeat the above 2 times.
NOTE: Never allow the water to fill above the maximum level or lower than the minimum level indicated on the glass kettle.

MAKING TEA

1. Remove tea infuser from kettle by grasping the tea infuser insert and lifting up.
2. Add fresh, cold water to the kettle, filling it for the number of cups of tea you wish to make—about 8 cups (1.8 liters).
3. Insert tea infuser into the kettle and ensure it is securely in place.
4. Once water has boiled, open lid and carefully add tea leaves or tea bags to the tea infuser. Securely close the lid. Warning: Use extreme caution when adding tea leaves or tea bags as kettle will be very hot.
5. **CAUTION:** Wait until unit has completely cooled before removing tea infuser. Tea infuser will be very hot after use; may cause serious burns if not handled properly.

SELECTING PRESETS

1. Push Power button to turn on kettle. Kettle will automatically light up with red default LED setting, indicating the unit is boiling the water.
2. Press the Temperature button to toggle through the 5 presets:

Green - 175°F

Blue - 185°F

Yellow - 195°F

Purple - 200°F

Red (default) - 212°F

NOTE: The power source will only work if the kettle is placed directly on the power base.

CLEANING AND MAINTENANCE

Unplug your kettle 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.

NOTE: Be sure that the electric kettle socket is kept dry during all cleaning.

Spout Filter – This kettle has a filter to keep the water clean. Run filter under hot water and gently rub with a clean cloth or brush.

Dry all parts after every use.

Never immerse kettle or power base in water.

DE-CALCIFICATION

De-calcification 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 kettle, decalcify it from time to time. Frequency will depend on the hardness of your water and how often you use the kettle.

If a commercial descaler is not available, fill the kettle with enough white vinegar to cover the bottom by about 1/2 inch. Heat the vinegar to a boil. Repeat this with cooled vinegar until all deposits are removed. When the descaling process is complete, empty the kettle and rinse out several times with clean water.

Note: Reheating tea in your kettle may result in a bronze color tea stain appearance on the stainless steel surface at the base of the kettle. This is caused by tea residue that adheres to the bottom of the kettle when reheated at high temperatures. After a few cycles, the surface of the stainless base may begin to turn a bronze color. To avoid tea-staining, do not reheat the same pot of tea twice and always rinse the inside of your kettle before each brew.

To remove the bronze color staining, dilute a small amount of food-grade white vinegar to a fresh kettle full of water and boil. This will remove the staining and/or any mineral deposits that may build up in your kettle. After boiling, allow to cool and thoroughly wash and dry before your next use.

NOTES

This image shows a single sheet of white paper with horizontal 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.

TERMS & CONDITIONS

Limited Warranty

CHEFMAN® warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN®, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Drive, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

WARRANTY



ELECTRIC KETTLE

CHEFMAN®

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

**RJ Brands
200 Performance Drive
Suite 207
Mahwah, NJ
07495**

ELECTRIC KETTLE

MODEL:
RJ11-17-CTI

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST
1-YEAR LIMITED WARRANTY

CHEFMAN®



CHEFMAN.COM | @MYCHEFMAN