

# CHEFMAN®

## PRECISION ELECTRIC KETTLE

### USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 3-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

#### AFTER SALES SUPPORT

  888-315-8407

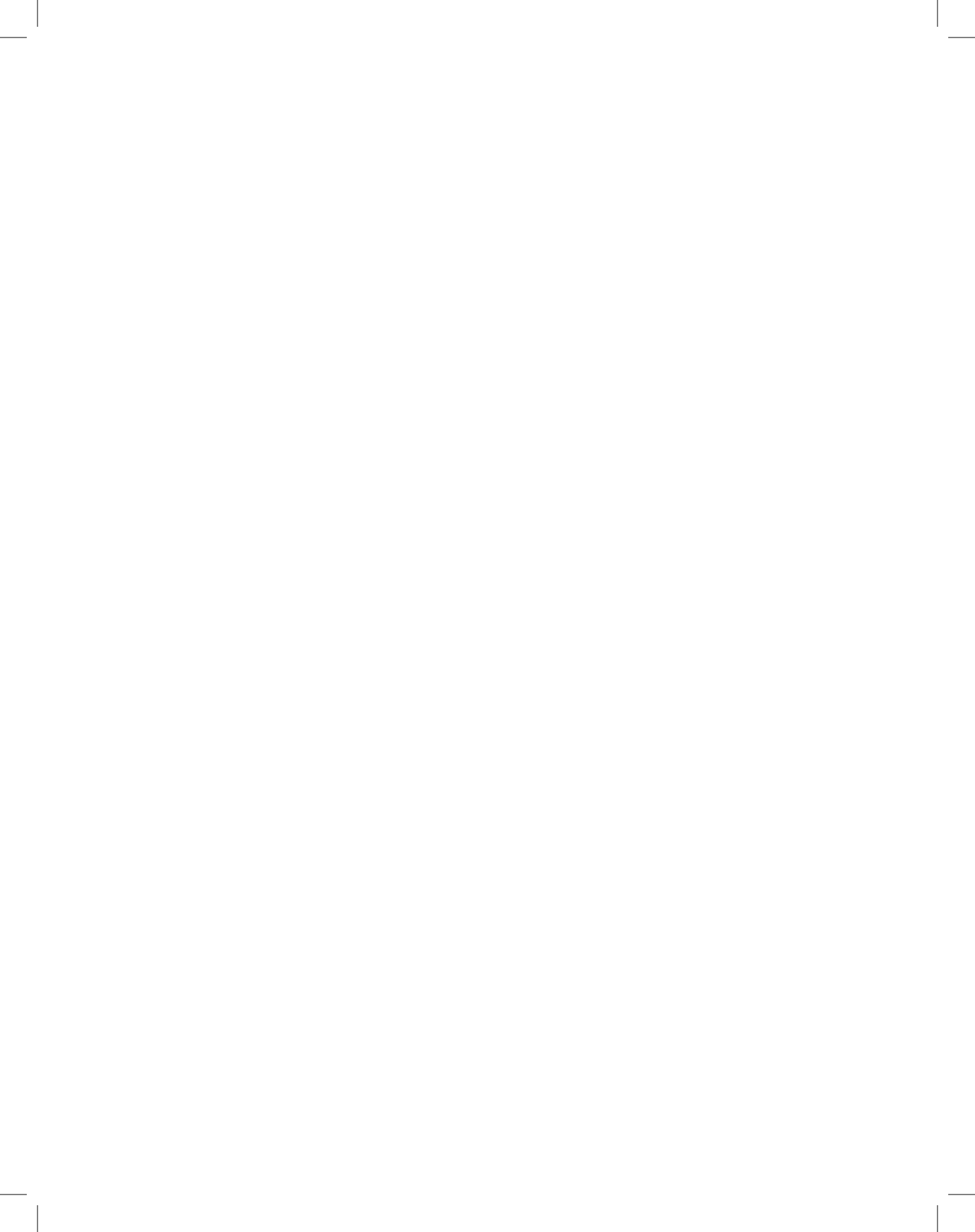
 [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

MODEL: RJ11-17-GP



#### 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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# Introduction

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## Congratulations!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 3-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your 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 and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-8407, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

# SAFETY INSTRUCTIONS

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## IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

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 authorized service facility for examination, repair or adjustment.
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. Always put kettle on base, then plug cord into wall outlet. To disconnect, press the ON/OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Scalding may occur if the lid is opened during the heating cycle.
14. Ensure lid is securely closed 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.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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.

## SAVE THESE INSTRUCTIONS

# SAFETY INSTRUCTIONS (cont'd)

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## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
3. If the appliance is of the grounded type, the extension cord should be grounding type 3-wire cord.

## LINE 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 line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
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 LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

This appliance must be grounded while in use.

**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

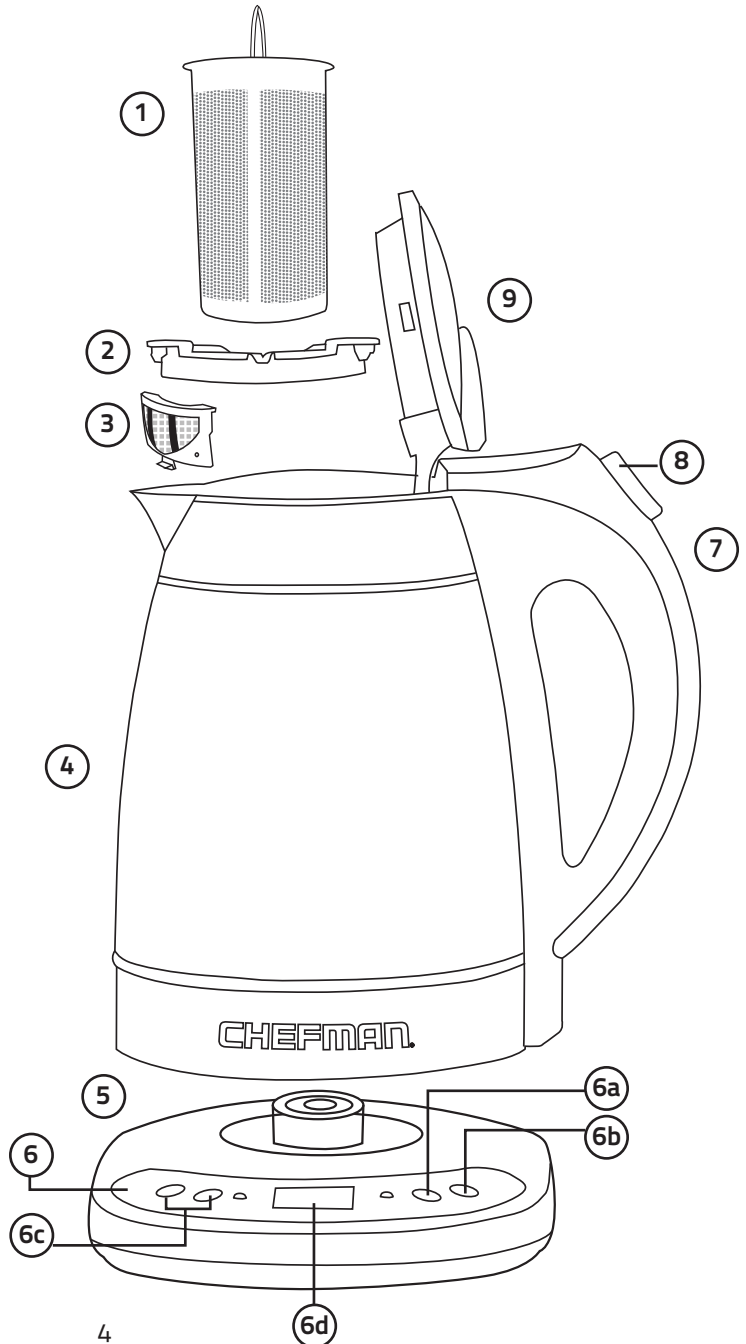
## IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

# Features

1. Tea Infuser
2. Tea Infuser Mount
3. Removable Spout Filter
4. Glass Kettle with easy-to-read water level markings
5. Power Base with 360° swivel
6. Control Panel
  - a. Power Button turns unit on and off
  - b. Program Button
  - c. Temperature Buttons select temperature for each variety of tea:
    - Delicate (160°F)
    - Green (175°F)
    - White (185°F)
    - Oolong (195°F)
    - Herbal (212°F)
    - Black (212°F)
  - d. LCD Display
7. Stay-Cool Handle
8. Lid Release Button
9. Lid



# Operating Instructions

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## MAKING TEA

### SET UP

1. Remove tea infuser from kettle by grasping the tea infuser handle and lifting up.
2. Add fresh, cold water to the kettle, filling it for the number of cups of tea you wish to make—up to 4 cups (max fill for tea is 1 Liter).
5. Insert tea infuser into the kettle and ensure it is securely in place.

### HEATING WATER

1. Make sure the kettle is securely on the base. Turn unit on by pressing the ON/OFF button. Red indicator light will turn on.
2. Press PROG button, blue indicator light will turn. Then press TEMP buttons and select temperature for the type of tea you are steeping (see chart on page 10).
3. Once the LCD display stops flashing the selected temperature has been set.  
**NOTE: The water will automatically maintain the selected temperature for 60 minutes or until the kettle is turned off.**
4. To adjust the temperature setting simply press the PROG button and reset to desired temperature.

### STEEPING TEA

1. Once desired temperature appears in LCD display, open lid and carefully add tea leaves or tea bags to the tea infuser. Securely close the lid.
2. Allow tea to steep for the recommended amount of time according to the type of tea you desire (see chart on page 10).
3. Once tea has finished steeping lift the kettle off the base to serve. **NOTE:** When kettle is off base, unit will beep and the LCD display will show "ER" indicating the unit is paused.
4. 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 ON/OFF button. Last selected temperature setting will remain in the unit's memory until the unit is unplugged.

### ICED TEA

1. Follow direction for "Heating Water" on page 5.
2. Once desired temperature appears in LCD display, open lid and carefully add tea

# Operating Instructions (cont'd)

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leaves or tea bags to the tea infuser.

**NOTE: We recommend increasing the amount of tea leaves or tea bags used to allow for a more robust iced tea.**

3. Allow tea to steep for the recommended amount of time according to the type of tea you desire (see chart on page 10).
4. Turn unit OFF by pressing the ON/OFF button. Allow unit to cool for a minimum of 10 minutes and very carefully remove the tea infuser.

**WARNING: Tea infuser will be hot. Be careful of hot steam.**

5. Add ice and/or cold water up to the MAX fill line of the glass and close the kettle lid for serving. Transfer tea to a serving pitcher to store in refrigerator.

## HEATING WATER WITHOUT STEEPING TEA

1. Remove tea infuser and add water to the kettle max fill for water is 1.7 Liters.
2. Securely close lid and press ON/OFF button to begin heating water. Red indicator light will turn on and water will begin to heat. **NOTE:** If no temperature is selected kettle will be automatically set to max heat (212° F).
3. When water reaches a full boil (212° F) unit will beep 3 times and the LCD display will show "OFF". **NOTE:** Keep Warm feature only activates when a specific programmed temperature has been set.

## MEMORY FEATURE

The unit features an internal memory that lets you remove the kettle from the base for up to 5 minutes without the unit shutting off. Instead, heating or Keep Warm will be paused. LCD will display "ER" 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. The unit will beep 3 times and the LCD display will show "OFF". 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 and Maintenance

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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.

**Tea Infuser** – You can wash in warm soapy water and rinse thoroughly.

**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.

## 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 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.

If a commercial descaler is not available, 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 the descaling process is complete, empty the kettle and rinse out several times with clean water.

# Cleaning and Maintenance (cont'd)

## TROUBLESHOOTING

SUBJECT	QUESTION	ANSWER/SOLUTION
<b>Power</b>	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.
	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 5 minutes of no use following the heating stage if Keep Warm has not been selected. This is normal.
<b>Heating Water and Making Tea</b>	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 10 but as teas and tastes vary, adjust accordingly.
<b>Cleaning</b>	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.

# All About Tea

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## 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.

## 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 flavors and health benefits. Refer to the chart on page 11 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 or bag of tea per cup of water. Some herbal blends can benefit from a bit more. When making a full pot, we suggest an extra teaspoonful.

## All About Tea (cont'd)

TYPE	DESCRIPTION	TEMP	TIME
<b>Delicate</b>	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.	<b>160° F</b>	<b>1-2 min</b> (Default - 1 ½ min)
<b>Green</b>	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!	<b>175° F</b>	<b>2-3 min</b> (Default - 3 min)
<b>White</b>	While excellent alone, this delicate tea also pairs beautifully with orange or other fruit essences. Spearmint and peppermint are also common companions.	<b>185° F</b>	<b>2-4 min</b> (Default - 3 min)
<b>Oolong</b>	This handcrafted tea is an excellent base for making flavorful 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.	<b>195° F</b>	<b>3-4 min</b> (Default - 3 min)
<b>Herbal</b>	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.	<b>212° F</b>	<b>4-6 min</b> (Default -5 min)
<b>Black</b>	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.	<b>212° F</b>	<b>3-5 min</b> (Default - 4 min)

# Recipes

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## ICED TEA

½

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 cold water  
9 teaspoons loose black tea (or 9 tea bags)  
ice cubes

Fill the Chefman Precision Kettle with water to the 1 liter (4-cup) marking.

Turn kettle on, press PROG button and select temperature setting for Black tea (212° F).

Add ingredients to the tea infuser once water reaches desired temperature.

Steep tea for approx. 4 minutes.

Once the time has elapsed, very carefully raise the tea infuser from the water and add ice, about 2 standard trays or 24 ice cubes. Cover with kettle lid for serving.

Transfer tea to a serving pitcher to store in refrigerator.

To serve, pour into tall glasses of ice.

# Recipes (cont'd)

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## DE-STRESS TEA

½

Relax and unwind with this chamomile herbal blend.

Makes 4 servings

4 cups water

2 ½ teaspoons dried chamomile

1 teaspoon rose hips

½ teaspoon dried spearmint

½ teaspoon lemon balm

½ teaspoon anise seed

Fill the Chefman Precision Kettle with water to the 1 liter (4-cup) marking.

Turn kettle on, press PROG button and select temperature setting for Herbal tea (212° F).

Add ingredients to the tea infuser once water reaches desired temperature.

Steep tea for approx. 5 minutes.

Once the time has elapsed, very carefully raise the tea infuser from the water.

Serve immediately or leave Kettle on base to keep warm until ready to serve.

# Recipes (cont'd)

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## SOOTHER TEA

½

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 water (1 liter)

3 teaspoons loose green tea

1 teaspoon lemon balm

1 teaspoon dried ginger

Fill the Chefman Precision Kettle with water to the 1 liter (4-cup) marking.

Turn kettle on, press PROG button and select temperature setting for Green tea (175° F).

Add ingredients to the tea infuser once water reaches desired temperature.

Steep tea for approx. 3 minutes.

Once the time has elapsed, very carefully raise the tea infuser from the water.

Serve immediately or leave Kettle on base to keep warm until ready to serve.

# Recipes (cont'd)

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## VITAMIN C TEA

½

Perfect for that extra antioxidant boost.

Makes 4 servings.

4 cups water

1½ teaspoons loose oolong tea

1½ teaspoons dried hibiscus

1½ teaspoons rose hips

½ teaspoon dried ginger

¼ teaspoon lemon balm

2 five-inch strips dried orange peel,  
broken into small pieces

Fill the Chefman Precision Kettle with water to the 1 liter (4-cup) marking.

Turn kettle on, press PROG button and select temperature setting for Oolong tea (195° F).

Add ingredients to the tea infuser once water reaches desired temperature.

Steep tea for approx. 4 minutes.

Once the time has elapsed, very carefully raise the tea infuser from the water.

Serve immediately or leave Kettle on base to keep warm until ready to serve.

# Terms and Conditions

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CHEFMAN LLC 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 THREE (3) years. CHEFMAN LLC, 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 LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. 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 available to consumers only. You are a consumer if you own a CHEFMAN® Precision Electric Kettle 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 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 LLC 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, 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 LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC 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® Precision Electric Kettle 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 call our toll-free number 1-888-315-8407 Ext: 400 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 873 Route 45, Suite 101, New City, NY 10956.

To facilitate the speed and accuracy of your return, please enclose \$15.00 for shipping and handling of the product. Please only pay by money order.

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

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

# Warranty Card

# CHEFMAN®


## PRECISION ELECTRIC KETTLE

### Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

 \_\_\_\_\_ E mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card

Location of purchase \_\_\_\_\_

### Description of malfunction:

### Return your completed warranty card to:

**RJ Brands**  
**873 Route 45**  
**Suite 101**  
**New City, New York**  
**10956**

### AFTER SALES SUPPORT

 USA 888-315-8407

 [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

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Phone lines available Monday to Friday, 9am-5pm EST

## 3-YEAR LIMITED WARRANTY

**CHEFMAN®**

888-315-8407 ▪ [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

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