

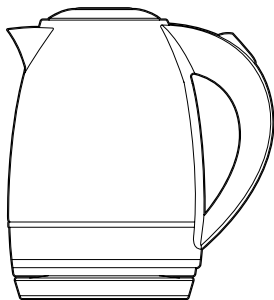
CHEFMAN®

1.8-Liter

RAPID-BOIL KETTLE

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration



RJ11-17-SS



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already a part of our family, we're happy to be in the kitchen with you. The 1.8-Liter Rapid-Boil Kettle was designed to quickly and easily boil water so you can brew your favorite tea. Great for the home or office, the attractive stainless steel kettle features LED indicator lights in the viewing window to make it easy to see at a glance when your water is ready.

We know you're excited to start sipping, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,

The Chefman® Team



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

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and injury to persons, do not immerse the cord, plug, charging base, or unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. If this should occur, contact Chefman Customer Support.
7. The use of accessory attachments not recommended by Chefman may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

10. Do not place the unit near or on any type of heat source, such as a gas or electric burner, stove, or oven, even if not on. Do not use near an open flame or flammable materials.
11. To disconnect, turn any control to off, then remove the plug from the wall outlet.
12. Do not use the appliance for other than intended use.
13. Scalding may occur if the lid is opened during the heating cycle.
14. Ensure the lid is securely closed before serving any beverages.
15. Do not set a hot container on a wet or cold surface.
16. Do not use a cracked container or a container having a loose or weakened handle.
17. Do not clean the container with cleansers, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS.



SAFETY INSTRUCTIONS

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 electrical 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.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER-CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the 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 contact Chefman Customer Support 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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

California Proposition 65:
(Applicable for California Residents only)

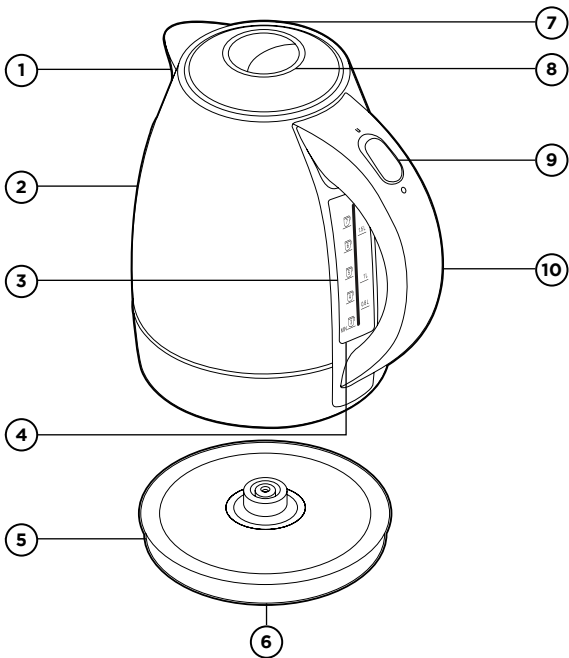


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



Do not place the appliance on a stovetop or any other heatable surface, even if the stovetop is not on. Doing so is a fire hazard.

FEATURES



FEATURES

1. Drip-free spout
2. Stainless steel kettle
3. Waterlevel window
4. LED indicator lights
5. 360° swivel power base
6. Out-of-sight cord storage (under base)
7. Lid (opens 90° for easy filling)
8. One-touch lid-release button
9. On/Off switch
10. Stay-cool handle

INDICATOR COLORS

Power Up/Standby: WHITE

Heating: RED



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging and materials. Be sure that all parts are included before discarding any packaging.
2. Pull out the power cord from the compartment under the base so that it can sit level, and place the base on a flat surface.
3. To clean the pot of any packing residue, boil and discard a kettle full of water. To do so, press the button on the lid to open, then fill the kettle with water to the Max line.
4. Close the lid, place the kettle back on the base unit, and plug it into a power outlet. The LED lights turn on white.
5. Turn the kettle on by pressing the switch to the “I” position. The LED indicator lights will turn red as the water heats.
6. After the boil, the unit will automatically switch off. (LEDs will be white.) Empty the kettle, then rinse it with clean water. It is now ready for use. **NOTE:** Never fill with water above the Max line or below the Min line indicated on the viewing window.



OPERATING INSTRUCTIONS

The Rapid-Boil Kettle is perfect for all your hot-water needs: hot or iced tea, instant or pour-over coffee, instant oatmeal, and more. The viewing window lets you see the water level and lights up with bright LED indicator lights. The kettle lifts easily from its base for easy filling at the sink and cord-free serving. The kettle can also be returned to the base from any direction, making it work well for both right-handed and left-handed people.

HOW TO USE THE KETTLE

- 1. Place the base on a flat surface.**
- 2. Fill the kettle** to at least the Min line and not above the Max line (1.8 liters) with cold, fresh water, and place the kettle securely on its base.
- 3. Plug in the unit.** The LED indicator lights on the viewing window will light white, meaning it's in Standby mode.
- 4. Switch the kettle on.** The indicator lights will turn red, indicating heating.
- 5. Heat.** The kettle will continue to heat until it reaches a boil, at which point it will automatically switch off and the lights will turn white.
- 6. Serve.** Lift the kettle off its base and pour. If there is water remaining, you can reboil it by switching the unit back on.



OPERATING INSTRUCTIONS

Boil-Dry Protection

The unit comes equipped with boil-dry protection. While you should never heat the kettle without water at least to the Min line, should the unit go dry or start without water, it will automatically shut off completely to avoid damaging the heating element. It will not come back on until it has cooled down. To quickly cool it down, add cool water to the kettle.

TEA BREWING TIPS

- Use good-tasting water, preferably filtered, for best results.
- If brewing delicate teas, such as oolong, white, or green, let the water cool a bit before steeping.
- Avoid steeping tea for too long, which can make tea taste bitter. Two minutes works well for most teas.
- If making iced tea, double the amount of tea, and steep a little longer so that the flavor stays strong when chilled.
- Save money by re-steeping tea. Though black teas generally give up all their flavor during the first brew, some teas, like green and oolong, may be re-steeped within a few hours; let them steep a little longer during the second steep for best flavor.



CLEANING AND MAINTENANCE

CLEANING

1. Unplug the kettle and allow it to cool completely before cleaning.
2. Clean the interior of the kettle as needed by carefully rinsing the inside with soapy water. Rinse the inside of the kettle thoroughly. Wipe the outside of the kettle and the power base with a damp cloth. **WARNING:** Never immerse the kettle or power base in water or wash in the dishwasher; doing so will damage the unit.

DESCALING

Due to minerals in water, deposits may form on the base of the kettle and cause discoloration. To get the best performance from your kettle, descale it from time to time. Frequency will depend on the hardness of your water and how often you use the kettle. You can either use a commercial descaler, or use vinegar and water and follow the directions below:

1. Fill the kettle with enough white vinegar to cover the bottom by about ½ inch. Heat the vinegar to a boil.
2. Repeat with fresh vinegar until all deposits are removed.
3. When the descaling process is complete, empty the kettle and rinse out several times with clean water.



NOTES



NOTES



TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.



TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

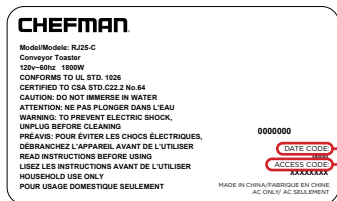
THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** - General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** - Damage that occurs from commercial use;
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters;
- **Loss of Interest** - Claims of loss of interest or enjoyment.



CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit chefman.com/register.
2. Scan the QR code to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information

Please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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