

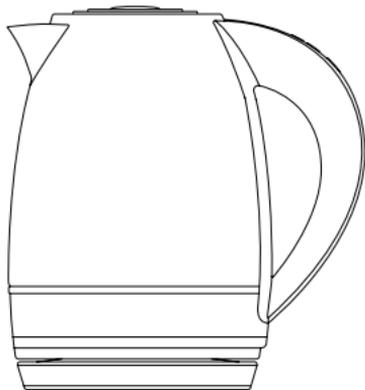
CHEFMAN.

Custom-Temp 1.8L DIGITAL KETTLE

USER GUIDE

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

RJ11-17-SS-TC-RL



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 Custom-Temp 1.8L Digital Kettle was designed to brew your favorite tea to its best with easy one-touch presets that heat water to the perfect temperature for your ideal cup. Great for the home or office, the attractive stainless-steel kettle features an intuitive user interface built right into the handle. Rapid-boil technology means you can begin steeping in mere minutes, and the colored LED indicator lights in the viewing window 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 liquid.
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 for examination, repair, or adjustment.
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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
12. Do not use the appliance for other than its 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
FOR HOUSEHOLD USE ONLY**

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. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
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)

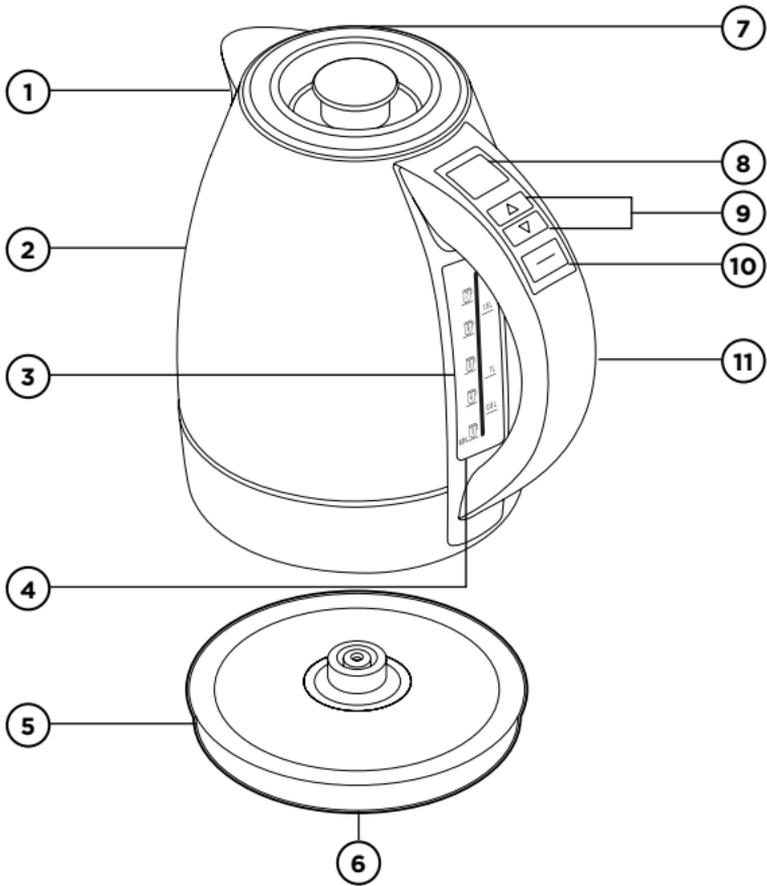


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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 with Removable Filter
2. Stainless-Steel Kettle
3. Water-Level Window
4. Tri-Color LED Indicator Lights
5. 360° Swivel Power Base
6. Out-of-Sight Cord Storage (under base)
7. Lift-Out Lid
8. Digital Display
9. Temperature Increase/Decrease Buttons
10. START/STOP Button
11. Stay-Cool Handle with Built-In Control Panel

BUILT-IN PRESETS

- **DELICATE:** 160°F (70°C)
- **GREEN:** 175°F (80°C)
- **WHITE:** 185°F (86°C)
- **OOLONG:** 195°F (90°C)
- **HERBAL:** 212°F (100°C)
- **BLACK:** 212°F (100°C)
- **BOIL:** 212°F (100°C)

INDICATOR COLORS

Power Up/Standby: WHITE

Heating Water to Temperature: RED

Keep Warm: GREEN

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 debris, “brew” a pot of plain water without tea. To do so, lift out the lid, then fill the kettle with water to the MAX line.
4. Replace the lid, place the kettle back on the base unit, and plug it into a power outlet.
5. The kettle should default to the Boil preset; if not, use arrow buttons to set it to Boil, then press START. The LED indicator lights will turn red and the display will show the average live temperature as the water heats.
6. After the boil, the unit will automatically switch to Keep Warm, and the LED indicator lights will be green. 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 Custom-Temp 1.8L Digital 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 lights up with bright LEDs, and the kettle lifts effortlessly 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- 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 onto 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. Choose your temperature.** Select one of the presets (suggested temperatures for optimal brewing of specific kinds of teas) or your own preferred temperature by pressing the up and down arrows on the handle.
 - Hold the button down to go through just the presets.
 - Pulse the button to scroll through temperatures in intervals as well as presets to find the perfect temperature for you.
 - To switch temperature units (°F and °C), hold down both the up and down arrow buttons for 5 seconds.

OPERATING INSTRUCTIONS

- 5. Press START.** The indicator lights will turn red, indicating heating. The display will show the average live temperature of the water as the heat increases. (You can cancel heating at any time by pressing STOP.)
- 6. Heat** until your desired temperature is reached. When the temperature is reached, the unit will beep.
- 7. Serve.** Lift the kettle off its base and pour. If there is water remaining, return the kettle to the base to keep warm for up to 1 hour. (See p. 15 for more about the Keep Warm function.) Otherwise, turn off the kettle by pressing STOP and unplugging the unit.

TEA BREWING PRESET CHART

The guide below is intended as a starting point for brewing your perfect cup of tea. You may need to vary the amount of tea and steeping times based on the kind of tea, the size of the leaves, and personal preference.

Preset	Temperature	Loose Tea Amount (per cup)	Suggested Steep Time
Delicate	160°F	2 teaspoons	3 minutes
Green	175°F	2 teaspoons	3 minutes
White	185°F	2 teaspoons	4 minutes
Oolong	195°F	2 teaspoons	4 minutes
Herbal	212°F	2 teaspoons	5 minutes
Black	212°F	2 teaspoons	5 minutes

OPERATING INSTRUCTIONS

TEA BREWING TIPS

- Use good-tasting water, preferably filtered, for best results.
- If using loose tea, add more or less tea leaves than suggested, depending on how strong you like your “cuppa.”
- Avoid steeping for too long, which can make tea taste bitter.
- If making iced tea, double the amount of tea leaves and steep a little longer so that the flavor stays strong when chilled.
- If your loose tea comes with brewing instructions, defer to those initially for optimum amounts and steeping time.
- 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 step for best flavor.

OPERATING INSTRUCTIONS

SPECIAL FEATURES AND FUNCTIONS

Recent Selection Saving

You don't have to reset the kettle every time you use it. After first use, the default setting will be the last setting you programmed.

Memory Function

The Custom-Temp 1.8L Digital Kettle features an internal memory that lets you remove the kettle from the base without the unit turning off. Instead, Heating or Keep Warm (depending on which mode the unit was in) will pause, and the kettle will continue heating or warming when it's returned to the base. This is true so long as the temperature has not dropped by more than 20°F during the time the kettle was without power. If it has dropped by more than that, the kettle will go into Standby mode.

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, even if you replace it to the base, until it has cooled down. To quickly cool it down, add cold water to the kettle.

OPERATING INSTRUCTIONS

Automatic Keep Warm Function

The Custom-Temp 1.8L Digital Kettle will keep your water hot for up to 1 hour. During the Keep Warm mode, the unit's indicator lights will be green, and the words Keep Warm and a timer counting up to 60 minutes will display. When the time ends, the kettle will go into Standby mode; the display will still be on and the indicator lights will be white. After 3 minutes with no action, the unit will go into Sleep mode with all lights on the display dimmed.

If you wish to turn the Keep Warm function off, press and hold both the up arrow button and the START/STOP button for 5 seconds (to turn it back on, press and hold the same two buttons for 5 seconds). With the Keep Warm function off, the indicator lights will turn green and the word READY will display once the kettle reaches the target temperature. Lifting the kettle from its base or pressing any button will return it to Standby mode.

Mute Function

To silence all beeps, press and hold both the down arrow button and the START/STOP button for 5 seconds. To turn the sound back on, repeat the action.

CLEANING AND MAINTENANCE

1. Unplug the kettle and allow it to cool completely before cleaning.
2. Clean the interior of the kettle as needed by carefully washing the inside with soapy water. Do not let the handle get wet. Rinse the inside of the kettle thoroughly. Wipe the outside of the kettle and the power base with a damp cloth. **WARNING:** The handle of this unit contains sensitive electronics. **DO NOT** expose the handle to water when cleaning the kettle. **DO NOT** submerge this unit in or under water at any time. Doing so may expose the user to an electric shock hazard and cause the kettle to stop operating.

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 follow the directions using 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 $\frac{1}{2}$ 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 it out several times with clean water.

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;
- **Normal Wear and Tear** - Damage or degradation expected to occur due to normal use over time;
- **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; or
- **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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