

CHEFMAN

RJ11-17-TI

**CORDLESS GLASS
ELECTRIC KETTLE**



CUSTOMER SUPPORT: 888.315.6553 | customersupport@chefman.com

Thank you for 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 Chefman products being dependable and affordable, they're built with intuitive features to enhance the kitchen experience so home cooks can become home 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 support team. In the unlikely event that your product does not operate as described in this user guide, please feel free to call or email customer support 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.

Call Chefman Customer Support at (888) 315-6553 or email customersupport@chefman.com for help with questions or to receive technical assistance. We're available Monday through Friday 9 a.m. to 5 p.m. EST.



READ ALL INSTRUCTIONS BEFORE USE

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

INTRODUCTION

We're so happy you've chosen the Chefman Cordless Glass Electric Kettle as your newest kitchen essential. Before you get started using it for all your favorite drinks, please read this User Guide in full.



FUN FACTS

Have a stomach ache? Drinking hot water helps soothe and activate your digestion. Ayurvedic practices suggest it's optimal to gently wake up our digestive systems by drinking a cup of lukewarm or hot water with lemon or lime first thing in the morning.

Both green and black teas are made from the same plant known as camellia sinensis. It's all about the way the leaves are picked and how they're processed that results in these two different teas.

It's a myth that different tastes are detected on different regions of our tongues. As you chew, hot foods cool in your mouth increasing the taste intensity. The taste receptors on our tongues are most active when foods are between 86-95°F.

CONTENTS

- 1** Safety Instructions
- 3** Features
- 4** Operating Instructions
- 5** Cleaning and Maintenance
- 9** Terms and Conditions
- 10** Warranty Card

SAFETY INSTRUCTIONS

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, BASE, OR UNIT in water or other liquids.
5. Close supervision is necessary when the kettle is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the kettle has malfunctioned or has been damaged in any manner. In such instances, contact Chefman Customer Support.
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 heatable oven.
11. Always put kettle on base, then plug cord into wall outlet. To disconnect, press the power button, then remove plug from wall outlet.
12. Do not use the kettle for other than its 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.
19. Never operate the kettle on a gas or electric stovetop, even if the stovetop is off and completely cool.

SAVE THESE INSTRUCTIONS



Do not place the appliance on a stovetop or any other heatable surface.

SAFETY INSTRUCTIONS (CONT'D)

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 a grounding-type 3-wire cord.

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 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. Lid
- 2. Lid release button
- 3. Power button
- 4. Stay-cool handle

- 5. Tea Infuser
- 6. 360° swivel base
- 7. Wrap around cord base

OPERATING INSTRUCTIONS

FIRST TIME USE

Remove all packing and materials. Be sure that all parts are included before discarding any packaging.

1. Pull out the power cord from the compartment under the base, and place base on a flat surface.
2. Open the lid then fill water into the kettle.
3. Fill kettle to the maximum level mark (for first time use only) 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 switch to the "I" position, the blue LED light inside the glass jar will illuminate to indicate the water is heating.
6. The kettle will automatically switch to the "O" position once the water has boiled and the blue LED indicator light has gone off.

NOTE: Wait 30-60 seconds if you need to heat the water immediately after a boiling cycle.

7. Empty the kettle then wash the glass jar 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 jar.

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—up to 4 cups (max fill for tea is 1 Liter).
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. The kettle is 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.

GENERAL USE

For everyday use follow steps 1-6 listed above to ensure best results.

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

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 its base with a soft, damp cloth. 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.

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.

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.

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NOTES

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.

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



<div>CORDLESS GLASS ELECTRIC KETTLE</div>		<div>CHEFMAN</div>
<p>All data fields are required in order for us to process your request:</p> <p>Model Number: _____</p> <p>Full Name: _____</p> <p>Address: _____</p> <p>_____</p> <p>_____</p> <p>Phone: _____ Email: (if applicable) _____</p> <p>Date of Purchase*: _____</p> <p><small>*We recommend you keep the receipt with this warranty card</small></p> <p>Retail Store of Purchase: _____</p>		
<p>Description of Malfunction:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>		
<p>Return your completed warranty card to:</p> <p>RJ Brands 200 Performance Drive Suite 207 Mahwah, NJ 07495</p>	<div><div>CORDLESS GLASS ELECTRIC KETTLE</div><div>MODEL: RJ11-17-TI</div><div>888.315.6553 customerservice@chefman.com</div><div>Phone lines available Monday to Friday, 9am-5pm EST 1-YEAR LIMITED WARRANTY</div></div>	

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