



# CHEFMAN BOILS FASTER™\*

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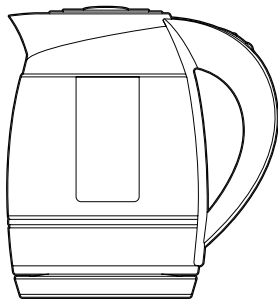
## CUSTOM-TEMP 1.8L INFUSER KETTLE

### USER GUIDE

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

RJ11-17-CTI-RL

\*Boils faster than traditional heating methods like stovetop and microwave.





## 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 Infuser Kettle features easy-to-use presets that heat water to the perfect temperature for your drink, whether that's green tea, black tea, or even French press coffee. The bonus tea infuser lets you brew your favorite loose-leaf or bagged teas directly in the kettle. And the sleek glass kettle has temperature-specific, colored LED lights that make it easy to see at a glance when your water is heating and when it's ready for use. Plus, rapid-boil technology means you can be steeping in mere minutes.

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.



## **CONTENTS**

- 4** Safety Instructions
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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 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.
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# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

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9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
  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 cleaners, steel wool pads, or other abrasive materials.

**FOR HOUSEHOLD USE ONLY**  
**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 a countertop or tabletop, where it can be pulled on by children or tripped over.



# 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.
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**DO NOT OPERATE 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)



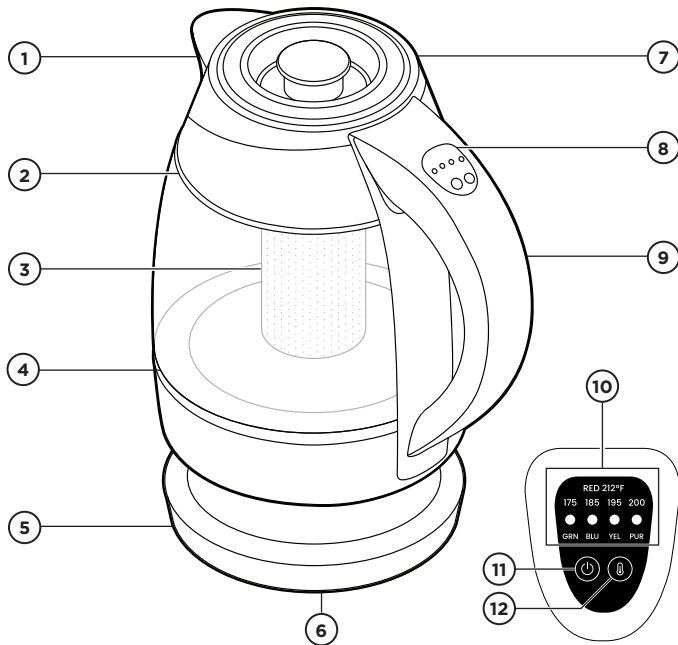
**WARNING:**  
Cancer and Reproductive Harm  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)



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. Borosilicate Glass Kettle (with water-level markings)
  3. Removable Tea Infuser (attaches to lid)
  4. LED Indicator Lights
  5. 360° Swivel Power Base
  6. Out-of-Sight Cord Storage
  7. Lift-Off Lid
  8. Control Panel (see inset for details, items 10–12)
  9. Stay-Cool Handle
  10. Temperature Presets (see chart below)
  11. POWER Button
  12. TEMPERATURE Selection Button
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### TEMPERATURE PRESETS

LED Color	Type of Drink	Temperature
Green	Green Tea	175°F
Blue	White Tea	185°F
Yellow	Oolong Tea	195°F
Purple	Coffee	200°F
Red	Herbal/Black Tea	212°F (full boil)



## 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, and place the base on a flat surface. (Make sure the power cord comes out of the opening in the base so the unit can sit level.)
3. To rinse the pot of any manufacturing residue, “brew” a pot of plain water without tea. To do so, lift off the lid and fill the kettle with water to the MAX line. **NOTE:** Never fill the water above the MAX line or below the MIN line indicated on the glass kettle.
4. Put the lid with the infuser attached (but empty) back in the kettle. Place the kettle on the power base, and plug it into a power outlet.
5. Press the POWER button. The kettle will default to the Herbal/Black Tea (212°F) temperature preset as indicated by the red LED light inside the glass kettle, and the water will automatically begin heating to a full boil.
6. After coming to a boil, the kettle will beep, the red LED light will shut off, and the unit will automatically power off.
7. Empty the kettle and rinse it with clean water. The kettle is now ready for use.







## OPERATING INSTRUCTIONS

### HOW TO MAKE TEA WITH THE TEA INFUSER

The kettle is perfect for all your hot water needs: hot or iced tea, French press or pour-over coffee, instant oatmeal, and more. The kettle lifts easily from its base for convenient filling at the sink and cord-free serving; it can also be returned to its power source from any direction, making it work well for both right- and left-handed people.

1. **Place the base on a flat surface.**
  2. **Remove the lid.** Remove the infuser from the lid by twisting it and sliding it in the direction indicated on the lid.
  3. **Fill the kettle** to at least the MIN line (0.5 liters) and not above the MAX line (1.8 liters) with cold, fresh water (preferably filtered or bottled), and place the kettle securely onto its base. Return just the lid to the pot.
  4. **Plug in the unit.** Press the POWER button. The kettle will default to the Herbal/Black Tea (212°F) temperature preset as indicated by the red LED light. To select a different temperature, simply press the TEMPERATURE button continuously to toggle through the 5 presets and the LED light will change accordingly.
  5. **The water will begin heating automatically.** You can cancel heating at any time by pressing the POWER button.
  6. **Meanwhile, add tea to the infuser.** Use loose tea (about 2 teaspoons per cup) or tea bags based on the amount of water you're heating. (Wait to insert the infuser until the desired temperature has been reached.)
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## OPERATING INSTRUCTIONS

- Add the infuser to the kettle.** When the set temperature is reached, the unit will beep, the LED light will turn off, and the kettle will automatically power off. Carefully lift off the lid. Slide the tea-filled infuser onto the underside of the lid (a slight twist helps), insert it into the pot, and press on the lid to close.
- Steep.** Let the tea steep according to directions or your preference. In general, tea should steep for 3-7 minutes on average, depending on the tea; steeping too long will cause the tea to become bitter. You may also refer to the chart on p. 13 for suggested steeping times.
- When finished steeping, carefully remove the infuser** by lifting off the lid. **WARNING:** Use extreme caution when removing the infuser as the kettle and water will be very hot. If you would like to return the lid to the pot, let the infuser cool (you can run it under water), then carefully twist/pull it off.
- To serve, lift the kettle** off its base and pour.







## OPERATING INSTRUCTIONS

### TEA- AND COFFEE-BREWING CHART

The guide below is intended as a starting point for brewing your perfect cup of tea or coffee. You may need to vary the amount of tea or coffee and steeping times based on personal preference. While tea can steep directly in the pot using the included strainer, for coffee we recommend heating the water in the kettle and then using a pour-over or French press-style coffee pot to brew.



Beverage Type	Temperature	Amount Per Cup	Recommended Steep Time
Green Tea	175°F	2 teaspoons loose leaf	3 minutes
White Tea	185°F	2 teaspoons loose leaf	4 minutes
Oolong Tea	195°F	2 teaspoons loose leaf	4 minutes
Coffee	200°F	2-3 Tablespoons coarse ground	4 minutes (French press)
Herbal Tea	212°F	2 teaspoons loose leaf	5 minutes
Black Tea	212°F	2 teaspoons loose leaf	5 minutes



## OPERATING INSTRUCTIONS

### TEA-BREWING TIPS

- Use good-tasting water, preferably filtered, for best results.
- 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 when chilled the flavor does not get weaker.
- If your loose tea comes with brewing instructions, defer to those initially for optimum amounts and steeping time.
- Save money by resteeping tea. Though black teas generally give up all their flavor during the first brew, some teas, like green tea and oolong, may be resteeped within a few hours; let them steep a little longer during the second step for best flavor.

### HOW TO HEAT WATER WITHOUT MAKING TEA

Follow the directions for making tea with the infuser on p. 11 but leave the infuser out of the kettle. The presets all work the same; use the hot water as desired.





# OPERATING INSTRUCTIONS

## SPECIAL FEATURES AND SAFETY FUNCTIONS

### Keep Warm Function

The kettle comes equipped with an optional Keep Warm Function (available only for the Herbal/Black Tea setting) that keeps your water or tea hot for up to 2 hours. To activate Keep Warm, press and hold the POWER button for 2 seconds until the LED light blinks red. The water will come to a full boil, then the kettle will keep the water slightly below boiling by reheating it periodically as needed. You can cancel Keep Warm by pressing the POWER button or lifting the kettle off its base. (To reactivate Keep Warm after lifting the kettle from the base, simply press and hold the POWER button again.)

### Automatic Shut-Off

The kettle's internal temperature control heats water quickly and provides additional safety by automatically shutting off once the water reaches the target temperature, as well as after the 2-hour Keep Warm duration.

### Boil-Dry Protection

The kettle 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.



## 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 removing the lid and infuser and carefully washing the inside with soapy water. Do not let the handle of the kettle get wet. 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.
3. Wash the tea infuser and lid as needed in warm, soapy water and rinse thoroughly; the infuser and lid are not dishwasher safe.

**GENERAL CLEANING NOTE:** Reheating tea in your kettle may result in a bronze-colored tea stain on the kettle. This is caused by tea residue that adheres when reheated at high temperatures. 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 staining, add a small amount of food-grade white vinegar to a fresh kettle full of water and boil. After boiling, allow the kettle to cool, and thoroughly wash and dry before your next use.







## CLEANING AND MAINTENANCE

### 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 several times with clean water.





## NOTES

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## NOTES

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## 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.

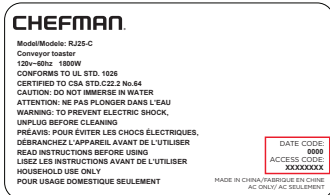
### THIS WARRANTY DOES NOT COVER

- **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](https://www.chefman.com/register).
2. Scan the QR code to access site:





## CHEFMAN® WARRANTY REGISTRATION

### For product information

Please visit us at [Chefman.com](http://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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# CHEFMAN.



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