

**CHEFMAN®**

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# ELECTRIC KETTLE+

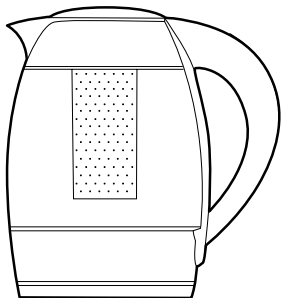
This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

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## QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)

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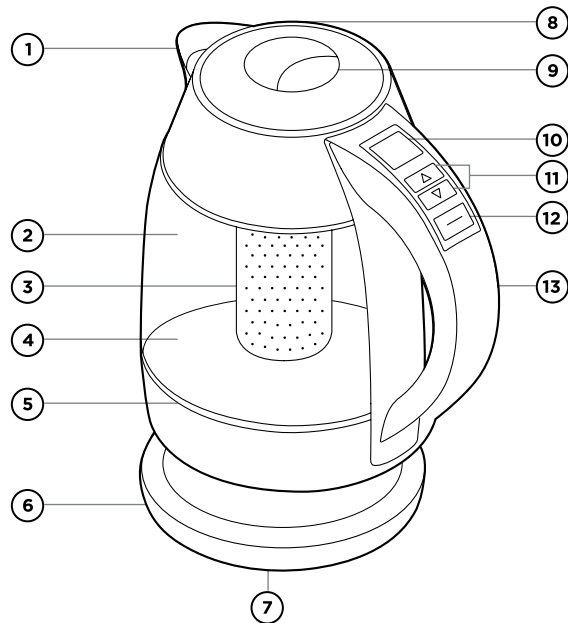


# QUICK START GUIDE

## BEFORE FIRST USE

1. Remove all packing and materials. Pull out the power cord and place base on a flat surface.
2. Fill kettle with water to the MAX line without tea infuser.
3. Place kettle on base, plug in, set to Boil (212°F), and press Start.
4. When water reaches boil, empty the kettle, then rinse the kettle with clean water. It is now ready for use.  
**NOTE:** Never fill the water above the MAX line or below the MIN line indicated on the glass jar.

## FEATURES AND PRESETS



## FEATURES AND PRESETS

1. Drip-free spout
2. Borosilicate glass kettle with water level markings
3. Removable tea infuser (2 parts)
4. Ceramic-coated heating surface
5. Tri-color LED indicator lights
6. 360° swivel power base
7. Out of sight cord storage
8. Lid (opens 90° for easy filling)
9. One-touch lid release button
10. Display
11. Temperature increase/decrease buttons
12. Start/Stop button
13. Stay-cool handle with built-in control panel

### BUILT-IN PRESETS

- **DELICATE:** 160°F (71°C)
- **GREEN:** 175°F (79°C)
- **WHITE:** 185°F (85°C)
- **OOLONG:** 195°F (90°C)
- **HERBAL:** 212°F (100°C)
- **BLACK:** 212°F (100°C)
- **BOIL:** 212°F (100°C)

### INDICATOR COLORS FOR COLOR MODES FOR BASE

**Power Up/Stand By:** WHITE

**Heating Water to Temperature:** RED

**Keep Warm:** GREEN

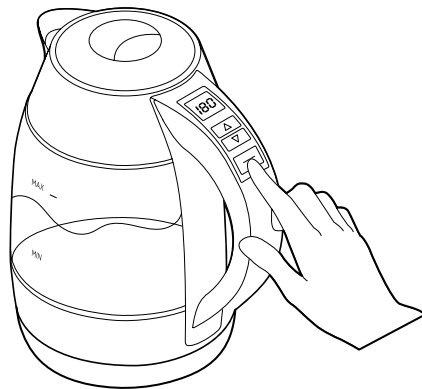
## HOW TO MAKE TEA

### STEP 1

Fill the kettle to at least the MIN line but not above the MAX line with cold, fresh water, then place kettle securely onto base and plug in.

Choose your preferred temperature, or one of the presets, by pressing the up and down arrows.

Press Start. The indicator lights will turn red indicating heating and average live temperature of the water will display.



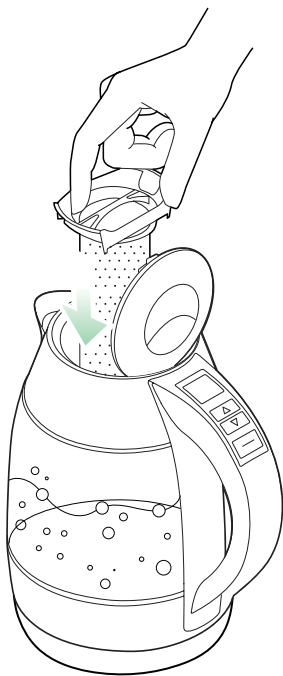
## HOW TO MAKE TEA

### STEP 2

If using the removable infuser, fill it with either loose tea (about 2 teaspoons per cup) or tea bags based on the amount of water you're heating.

When temperature is reached, insert removable tea infuser and steep for 2 to 4 minutes for most teas. (See the chart in the User Guide for more specific recommendation) Carefully remove infuser when finished steeping.

**WARNING:** Use extreme caution when adding or removing the infuser as kettle and water will be very hot.



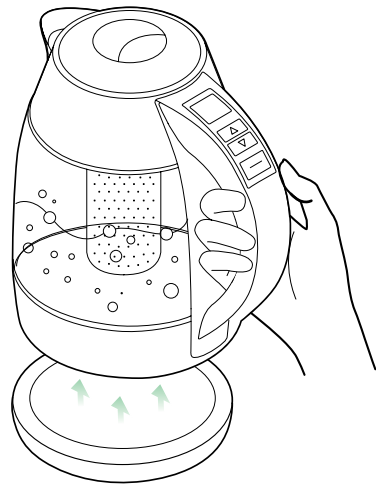
## HOW TO MAKE TEA

### STEP 3

Lift the kettle off its base to serve. If there is water or tea remaining, return the kettle to the base to keep warm for up to 1 hour.

Otherwise turn off kettle by pressing Stop.

**NOTE:** After the keep warm period ends, the unit will go into standby mode. If there is no action within 20 minutes, the unit will go into sleep mode.



## 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 infuser and carefully rinsing the inside with soapy water. Do not let handle get wet. Rinse inside of kettle thoroughly. Wipe outside of kettle and power base with a damp cloth.  
**WARNING:** Never immerse kettle or power base in water or wash in the dishwasher; doing so will damage the unit.
3. Wash tea infuser in warm soapy water and rinse thoroughly; the infuser is NOT dishwasher safe.

# USER GUIDE

## COOKING FORWARD™

### Welcome!

Whether this is your first Chefman® appliance or you're already a part of our family, we're happy to step into the kitchen with you.

The Electric Kettle+ is designed to brew tea to its best with easy one-touch presents to heat water to the perfect temperature for your ideal cup. Perfect for at home or in the office, the attractive glass kettle features an intuitive user interface built right into the handle. Rapid-boil technology means you can be steeping in mere minutes and the colored LED indicator lights that run along the bottom of the kettle make it easy to see when your water is ready at a glance.

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

- 1** Safety Instructions
- 5** Features
- 7** Operating Instructions
- 13** Cleaning and Maintenance
- 15** Notes
- 17** Terms and Conditions
- 19** Warranty

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

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

1. Read all Instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, 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 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. Return appliance to the nearest Chefman service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the Chefman may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 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. 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 container with cleansers, steel wool pads, or other abrasive material.

**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 electric 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 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 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 APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

California Proposition 65:  
(Applicable for California Residents only)



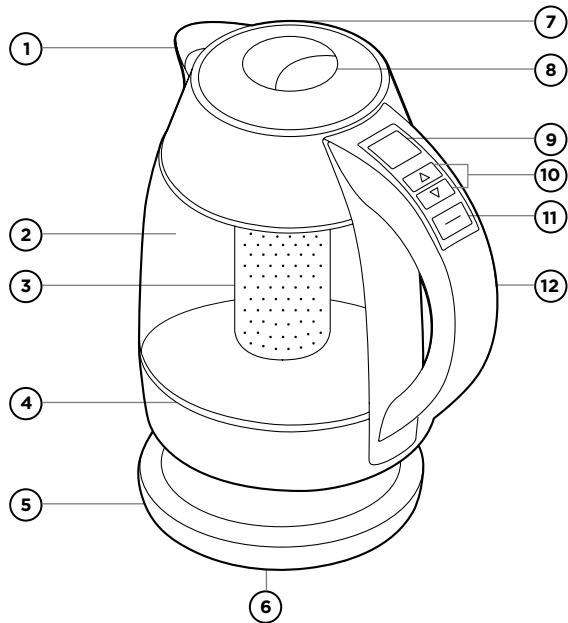
**WARNING:**  
Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



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



## FEATURES



## FEATURES

1. Drip-free spout
2. Borosilicate glass kettle with water level markings
3. Removable tea infuser (2 parts)
4. Tri-color LED indicator lights
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- **BOIL:** 212°F (100°C)

### INDICATOR COLORS

**Power Up/Stand By:** WHITE

**Heating Water to Temperature:** RED

**Keep Warm:** GREEN

## OPERATING INSTRUCTIONS

### BEFORE FIRST USE

1. Remove all packing 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 base on a flat surface. (Make sure the power cord comes out of the opening in the base so unit can sit level.)
3. To rinse the pot of any packing debris, “brew” a pot of plain water without tea. To do so, press the button on the lid to open, then fill kettle with water to the MAX line.
4. Close the lid, place the kettle back on the base unit, and plug into a power outlet.
5. Unit should come preset to Boil (212°F); if not, use arrow buttons to set it to Boil, then Press Start.
6. The LED indicator lights will turn red and the display will show the temperature as the water heats.
7. After the boil, the unit will automatically switch to Keep Warm and LED indicator lights will be green. At this point, empty the kettle, then rinse the kettle with clean water. It is now ready for use.  
**NOTE:** Never fill the water above the MAX line or below the MIN line indicated on the glass jar.

## OPERATING INSTRUCTIONS

The Electric Kettle+ is perfect for all your hot-water needs: Hot or iced tea, instant or pour-over coffee, instant oatmeal, and more. The bonus tea infuser lets you brew your favorite loose-leaf or bagged teas directly in the stain-resistant, borosilicate glass kettle. The kettle lights up with bright LEDs and lifts easily from its base for easy 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 righties and lefties.

### HOW TO MAKE TEA WITH TEA INFUSER

1. Place kettle base on flat surface.
2. Remove tea infuser from kettle by opening lid, grasping the tea infuser insert using the pinch bar, and lifting it up.
3. 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.
4. Plug in unit. The kettle will alight white, meaning it's in standby mode.
5. Choose 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.  
**NOTE:** You can switch temperature units (°F and °C) by holding down both the up and down arrow buttons for 5 seconds.

## OPERATING INSTRUCTIONS

- After choosing the temperature, 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.)
- Meanwhile, slide the top plastic holder off removable infuser and fill the metal mesh container with either loose tea (about 2 teaspoons per cup) or tea bags based on the amount of water you're heating. Slide plastic holder back on. (Wait to insert the infuser until the desired temperature has been reached.) **WARNING:** Use extreme caution when adding infuser as kettle and water will be very hot.
- When temperature is reached, the unit will beep. Carefully open the kettle lid and, holding the infuser by its pinch bar, insert it into the kettle with its rounded plastic side toward the spout. The top of the infuser should rest on the edge of the lid opening.
- Securely close the lid and let tea steep according to directions, recipe, or preference. (See chart on p. 10 for suggested steeping times.) Using the pinch bar, carefully remove infuser when finished steeping.  
**WARNING:** Use extreme caution when removing the infuser as kettle and water will be very hot.
- To serve, lift the kettle off its base and pour. If there is water or tea remaining, return the kettle to the base to keep warm for up to 1 hour. (See p. 12 for more about the Keep Warm function.) Otherwise turn off the kettle by pressing Stop, then unplug unit.

## OPERATING INSTRUCTIONS

**NOTE:** After the keep warm period ends, the unit will go into standby mode. If there is no action within 20 minutes, the unit will go into sleep mode.

### 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)	Steeping Time
Delicate	160°F	2 teaspoons	1 to 2 minutes
Green	175°F	2 teaspoons	1 to 3 minutes
White	185°F	2 teaspoons	1 to 2 minutes
Oolong	195°F	2 teaspoons	3 to 4 minutes
Herbal	212°F	2 teaspoons	5 to 7 minutes
Black	212°F	2 teaspoons	4 to 5 minutes

### 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.”

## OPERATING INSTRUCTIONS

- 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 diluted.
- 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 tea and oolong, may be re-steeped within a few hours; let them steep a little longer during the second steep for best flavor.

### HOW TO HEAT HOT WATER WITHOUT MAKING TEA

Follow the directions for making tea with the diffuser on p. 8 but leave the diffuser out of the kettle. Presets and keep warm function all work the same; use hot water as desired.

### SPECIAL FEATURES AND SAFETY FUNCTIONS

#### Recent Selection Saving

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

## OPERATING INSTRUCTIONS

### Automatic Keep Warm Function

The Electric Kettle+ will keep your water or tea hot for up to 1 hour. During the Keep Warm phase, the unit's indicator lights will be green, the words Keep Warm and a timer counting to 1 hour will display. When Keep Warm time ends, the kettle will go into standby mode; the display will still be on and the indicator lights will be white. After 20 minutes with no action, the unit will go into sleep mode with all lights off.

### Memory Function

The Electric 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 unit was in) will pause and the kettle will continue heating or warming when it's returned to its base. This is true so long as 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 Electric 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 infuser and carefully rinsing the inside with soapy water. Do not let handle get wet. Rinse inside of kettle thoroughly. Wipe outside of kettle and power base with a damp cloth.

**WARNING:** Never immerse kettle or power base in water or wash in the dishwasher; doing so will damage the unit.

3. Wash tea infuser in warm, soapy water and rinse thoroughly; the infuser is not dishwasher safe.

**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. After boiling, allow to cool and thoroughly wash and dry before your next use.

## CLEANING AND MAINTENANCE

### DECALCIFYING

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, decalcify 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 ½ inch. Heat the vinegar to a boil.
2. Repeat this with cooled vinegar until all deposits are removed.
3. When the descaling process is complete, empty the kettle and rinse out several times with clean water.



## TERMS AND CONDITIONS

### Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

### WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

## TERMS AND CONDITIONS

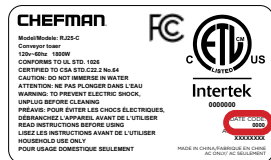
### Limited Warranty

### WHAT THE WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning and Maintenance Instructions 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®; removal of rating label.
- **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

**NOTE:** Label depicted here is an example.

### How Do I Register my Product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit [chefman.com/register](http://chefman.com/register).
2. Scan the QR code below to access site:



## CHEFMAN® WARRANTY REGISTRATION

### Need more information?

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

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This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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# CHEFMAN



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