

CHEFMAN

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1.8-Liter
RAPID-BOIL
KETTLE

QUICK START GUIDE

- Features and Presets
- Before First Use
- Cleaning and Maintenance
- How to Use the Kettle
- Tea Brewing Tips

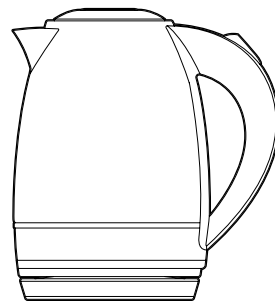
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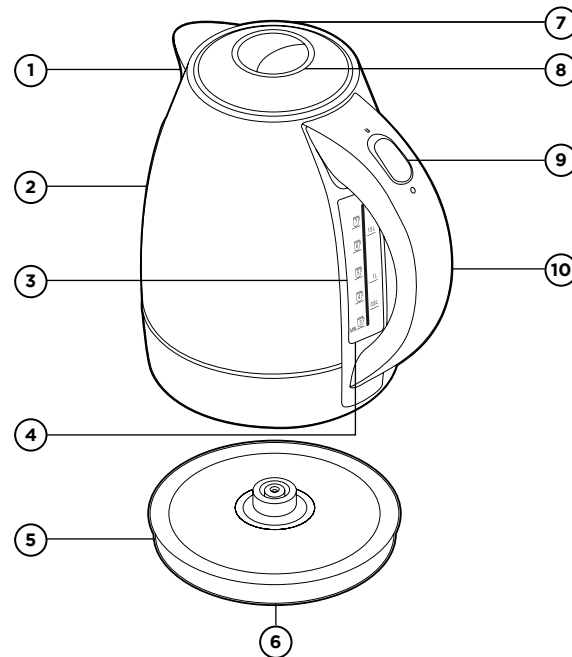
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RJ11-17-SS



FEATURES AND PRESETS



FEATURES AND PRESETS

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
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 Water to Temperature: RED

BEFORE FIRST USE

1. Remove all packaging and materials. Pull out the power cord, and place the base on a flat surface.
2. To clean the kettle of any packing residue, bring a full pot of water to a boil following the directions at right, then discard the water.
3. Rinse the empty 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 kettle.

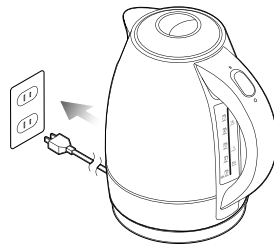
CLEANING AND MAINTENANCE

1. Unplug the kettle and allow it to cool completely before cleaning.
2. Clean the interior of the kettle as needed by carefully rinsing the inside with soapy water. Rinse the inside of the kettle thoroughly. Wipe the exterior 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.

HOW TO USE THE KETTLE

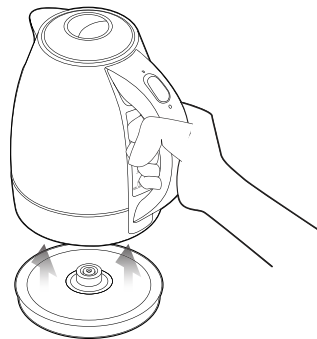
STEP 1

Fill the kettle to at least the Min line but not above the Max line with fresh cold water. Then place the kettle securely on the base and plug it in. The LED indicator lights will be white.



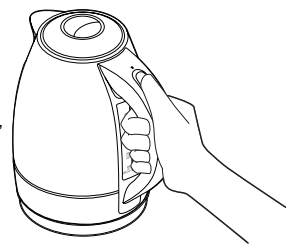
STEP 2

Turn the kettle on by pressing the switch to the "I" position. The indicator lights will turn red, indicating heating.



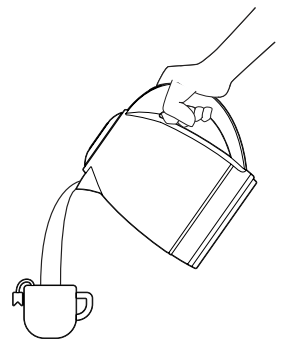
STEP 3

Once the kettle reaches a boil, it will automatically turn off, and the LED lights will turn white. To serve, lift the kettle off the base.



STEP 4

Carefully pour the hot water into your cup. If there is water remaining, return the kettle to the base. You can reheat the water by switching the unit back on.



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 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 leaves, 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.