

CHEFMAN BOILS FASTER™*

True Temp

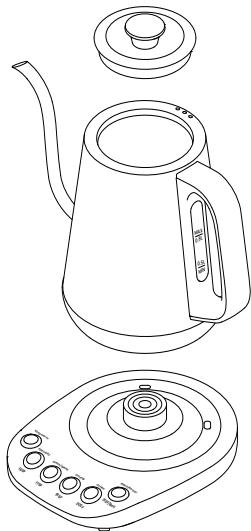
GOOSENECK KETTLE

USER GUIDE

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

RJ11-GN-P-BLACK

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



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you've already joined the family, we're happy to be cooking with you! The True Temp Gooseneck Kettle's narrow, gooseneck spout delivers a slow, controlled, and precise flow of water optimal for extracting the most flavor when brewing tea or pour-over coffee. Its one-touch presets and rapid-boil technology heat water to the perfect temperature faster and more easily than on the stovetop. Perfect for the home, office, or dorm, it allows for easy serving without the hassle of a power cord and features a water-viewing window so you know exactly how much water is left in the pot. Plus, it includes a Keep Warm setting to keep water hot for up to an hour.

We know you're excited to start brewing, 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

WARNING: 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 handle.
3. To protect against electric shock and injuries to persons do not immerse 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 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, electric shock, or injury to persons.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
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 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.

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 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.

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. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, 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 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)*

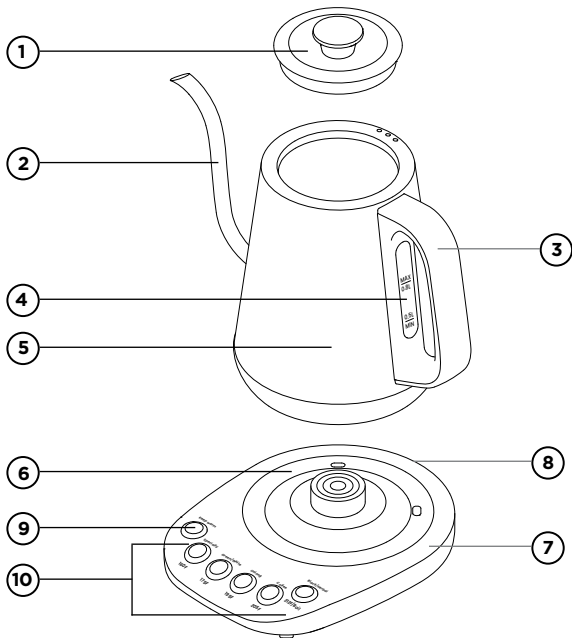


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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. Removable Lid
2. Gooseneck Spout
3. Handle
4. Water-Viewing Window (with MIN/MAX lines)
5. Stainless-Steel Kettle
6. Heating Plate
7. Power Base
8. Out-of-Sight Power Cord Storage
9. KEEP WARM Button
10. 5 Temperature Presets (see chart, pp. 15–16)

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your kettle for the first time.

1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are included before throwing out packaging.
2. Read and remove any stickers on the kettle except for the rating label, which should remain on the unit.
3. Pull the power cord out from the compartment under the base and place the base on a flat surface. (Pull the power cord through the opening in the base so the unit can sit level.) Open the kettle lid by grasping the lid handle and gently pulling it up.
4. Prime the kettle before first use and clean it of any packing debris: Add 1/2 cup distilled vinegar to the kettle, then fill the kettle with water just up to the MIN line. **CAUTION:** Filling the kettle above the MIN line with this mixture can cause overboiling and spillage out of the pot.
5. Close the lid, place the kettle on the base, and plug it into an outlet.
6. Press the BLACK/HERBAL (212°F) preset button to bring the mixture to a boil. After the boil, allow the kettle to cool before emptying it, then refill the kettle with fresh water and bring it to a boil again.
7. Once complete, empty the kettle and rinse with clean water. It is now ready for use.

OPERATING INSTRUCTIONS

HOW TO USE THE KETTLE

The kettle features a gooseneck spout for an accurate, controlled pour. It's conveniently fitted with a viewing window, so you know exactly how much water is left. And it can sit on its power base from any direction, making it easy to use whether you're right- or left-handed.

1. Pull the power cord from underneath the base and place the base on a hard, flat surface.
2. Open the kettle lid by grasping the lid handle and gently pulling up.
3. Fill the kettle to at least the MIN line and not above the MAX line on the viewing window with cold or room-temperature water (preferably filtered or bottled). Replace the lid and make sure it is closed tightly.
4. Place the kettle onto the base and plug in the power cord. The unit will beep, and all indicator lights will blink twice, then the five temperature preset buttons will illuminate, indicating that the kettle is in standby mode. **NOTE:** If a preset isn't selected within 30 seconds of plugging in, the unit will go into sleep mode (all lights off). Simply press any button or lift and replace the kettle on its base to wake the unit up.
5. Press the desired temperature preset button. The unit will beep once, and the selected button will blink throughout heating. (To turn off the unit before heating is done, press the same button again. If you wish to change the target temperature, press a different preset button.)

OPERATING INSTRUCTIONS

6. At any point during heating (and for 30 seconds after heating is complete), you can press the KEEP WARM button, which will keep the water at or near its selected temperature for up to an hour (see Keep Warm Function on p. 13 for more details).
7. When the target temperature is reached, the unit will beep 5 times and the selected button will illuminate solid for 30 seconds, indicating that the water is ready to use. **CAUTION:** Avoid touching the kettle itself during heating as its exterior will be hot to the touch. (The handle stays cool.)
8. Remove the kettle from the base (the unit will beep three times when removed) and pour the water slowly to avoid splashing. **CAUTION:** Always use care when pouring hot water and do not open the lid while pouring, as this can cause hot water to splash.
9. If using the Keep Warm function, ensure the water is still above the MIN line (if it's not, add a little warm or room temperature water) and return it to the base.
10. If the Keep Warm function isn't activated, the unit will automatically go into sleep mode 30 seconds after reaching the target temperature.

OPERATING INSTRUCTIONS

KEEP WARM FUNCTION

The kettle includes an optional Keep Warm function, making it easy to brew consecutive cups of coffee or tea. When activated, the kettle will keep the water at or slightly below the selected temperature by reheating it as needed for up to 1 hour.

1. To activate the Keep Warm function, press the KEEP WARM button any time during the initial heating cycle, or up to 30 seconds after the target temperature is reached (the preset button will be illuminated during those 30 seconds). Both the KEEP WARM button and chosen temperature preset will remain illuminated.
2. During the Keep Warm phase, the unit will periodically reheat the water so that it remains at (or no more than 5°F below) the target temperature.
3. If the kettle is removed during the Keep Warm phase, any heating will pause. The unit will beep 3 times and both the KEEP WARM button and chosen temperature preset will blink, indicating standby mode. If the kettle is returned to the base within 10 minutes, the Keep Warm function will resume; otherwise, the kettle will go into sleep mode.

OPERATING INSTRUCTIONS

4. At the end of the 1-hour cycle, the unit will beep twice before going into sleep mode. To cancel the function sooner, simply press the KEEP WARM button.

NOTE: When using the Keep Warm function with the Black/Herbal (212°F)/boil preset, the temperature will be kept at approximately 200°F, rather than returning it to a full boil. If you wish to boil more water, pour the old water away, refill the kettle with fresh water, and start a new heating cycle.

BOIL-DRY PROTECTION

The kettle comes equipped with boil-dry protection and will automatically shut off to avoid damaging the heating element if the unit goes dry or starts without water. It will not come back on, even if you replace it on the base, until it has cooled down. You can speed up the cool-down by adding cold water to the kettle. To ensure a long life for your kettle, always avoid heating it with water below the MIN line.

MUTE FUNCTION

Many kettle functions—such as the beginning of heating, the end of heating, and going into standby mode—are marked by a certain number of beeps. If you wish to mute these beeps, simply press the SPECIALTY and OOLONG buttons at the same time and hold them down for 3 seconds. To turn the beeps back on, press and hold the same buttons for 3 seconds again.

OPERATING INSTRUCTIONS

BREWING PRESET CHART

Preset Function	Temp	Notes
Keep Warm	Varies	Keeps the water temperature no lower than 5°F below the chosen target temperature (maintains a lower temperature with Black/Herbal preset).
Specialty	160°F/71°C	Use this setting for certain delicate white and green teas (such as steamed Japanese teas) as well as some herbal teas (tisanes) that require lower temperatures, such as yerba mate and chamomile.
Green/White	175°F/80°C	This setting is best for most white and Chinese green teas, as well as matcha. Also ideal for yellow and purple teas.
Oolong	195°F/91°C	Use this setting for oolong or to achieve a less bitter-tasting pu-erh (fermented) tea.

OPERATING INSTRUCTIONS

BREWING PRESET CHART (CONTINUED)

Preset Function	Temp	Notes
Coffee	205°F/96°C	This setting brings the water to the perfect temperature for blooming and brewing coffee grounds using the pour-over method. It is also ideal for steeping lavender tea.
Black/Herbal	212°F/100°C (Boil)	The only setting that brings water to a full boil. Use for black teas, rooibos (red) tea, chai, pu-erh, and most herbal teas, including chamomile, peppermint, and hibiscus.

NOTE: This guide is intended as a starting point for brewing your perfect cup of choice. You may need to vary the temperatures based on the kind of tea, desired strength, and personal preference.

OPERATING INSTRUCTIONS

BREWING TIPS

- If the kettle is removed from the base during heating, all buttons will turn off and the kettle will pause heating. Once the kettle is replaced, the unit will return to standby mode with all temperature presets illuminated. Press a preset to resume.
- For best results, use good-tasting water (preferably filtered or bottled).
- To make pour-over coffee, you will need a filter and decanter (not included). Place the coffee filter over the decanter and add ground coffee according to your preference. Extract optimal flavor with the gooseneck kettle by slowly pouring the water over the grounds in a spiral motion just enough to saturate them. This spiral motion allows the coffee grinds to separate and release flavor. Once the coffee begins to puff up and “bloom,” stop pouring and wait 30-45 seconds. “Bloom” helps achieve a fuller, rounder, richer tasting coffee. Continue pouring water in a slow, spiral motion. If the water reaches the top of the filter, stop pouring and allow it to settle to the halfway point, then resume pouring until the desired amount of coffee is reached. When finished, remove the filter and serve.
- When brewing loose-leaf tea, pouring the water over the tea leaves achieves better saturation (and better flavor extraction) than spooning tea into the hot water.
- Avoid steeping tea for too long as this can make the tea taste bitter.

CLEANING AND MAINTENANCE

To keep your water tasting fresh and your kettle in prime condition, we recommend rinsing your kettle with water between each use and cleaning often following the instructions below.

1. Unplug the kettle and allow it to cool completely before cleaning.
2. If necessary, discard any leftover water from the kettle. Clean the interior of the kettle as needed with warm, soapy water and rinse thoroughly. Wipe the outside of the kettle with a damp cloth and the power base with a dry cloth. **CAUTION:** Never immerse the kettle's power base, cord, or plug in water or any other liquid. Do not wash any part in the dishwasher or use scouring pads or abrasive cleaners; doing so can damage the unit.
3. Buildup caused by minerals commonly found in water can adversely affect brewing. To descale the kettle, follow the descaling instructions on p. 19.

CLEANING AND MAINTENANCE

DESCALING

Minerals dissolved in both tap and bottled water may, over time, build up and form deposits on the base of the kettle and cause discoloration. To get the best performance from your kettle, descale it from time to time. The frequency will depend on the hardness of your water and how often you use the kettle. You can either use a commercial descaler, following package directions, or a mix of vinegar and water, following the directions below.

1. Add 1/2 cup distilled vinegar to the kettle, then fill the kettle with water just up to the MIN line. **CAUTION:** Filling the kettle above the MIN line with this mixture can cause overboiling and spillage out of the pot.
2. Let the solution soak in the kettle for about 1 hour, then press the BLACK/HERBAL (212°F) preset button to bring it to a boil. Repeat the boiling process with a cooled vinegar mixture if needed until all deposits are removed.
3. Once complete, allow the kettle to cool and discard the mixture. Thoroughly rinse out the kettle several times with fresh 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

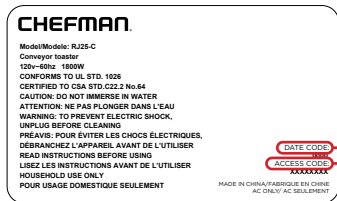
- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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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