



Cuisinart CPK-17C PerfectTemp Cordless Programmable Kettle

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IMPORTANT SAFEGUARDS

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.



To protect against fire, electric shock and injury to persons, DO NOT IMMERSE CORD, PLUG OR BASE UNIT in water or other liquids.

5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair or adjustment.
7.  
The use of accessory attachments not recommended by Cuisinart 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 heated oven.
11. Always attach the plug to the appliance first, then plug cord into wall outlet. To disconnect, push switch to Off, then remove plug from wall outlet.



Do not operate your appliance in an appliance garage or under a wall cabinet. When **storing any appliance in an appliance garage always unplug the unit from the electrical outlet.** Be sure the appliance does not touch the interior wall of the appliance garage, and the door does not touch the unit as it closes. Contact could cause the unit to turn ON, creating a risk of fire.


12. Do not use appliance for other than intended use.
13. Scalding may occur if the lid is removed during the heating cycle.


FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS



RISK OF FIRE OR ELECTRIC SHOCK

 The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

 The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.



WARNING

**RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN**



WARNING

**TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY**

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.



If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be a grounding-type 3-wire cord, and the longer 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.

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature.
3. Remove the upper pulp molded insert.
4. Lift the kettle from the box and remove the polybag.
5. Remove the lower pulp molded insert.
6. Lift the power base from the box and remove the polybag.

We suggest you save all packing materials in the event that future shipping of the

machine is needed. Keep all plastic bags away from children.

All About Tea

A BRIEF HISTORY OF TEA

The origins of tea can be traced back nearly 5,000 years to a legendary emperor of China. A prolific herbalist, it is believed that leaves from some twigs he was burning floated into a boiling kettle of water. The results were delicious, and tea was invented. The hot beverage flourished throughout southern Asia; the Dutch East India Company introduced it to Europe in the late 17th century. From there it spread to the American colonies and the rest of the world!

TYPES OF TEA

There are many types of teas, the most popular being black, oolong, green and white. All teas come from the same warm-weather evergreen plant: the *Camellia sinensis*, or tea plant. Tisane or "herbal" teas can be a mixture of just about anything: herbs, flowers, spices, seeds, etc. There are also varieties of tea that are real teas with spices or other flavourings blended in. Earl Grey, for instance, is black tea with bergamot peel or oil added.

THE BENEFITS OF TEA

Tea is more popular than ever. And every cup is brimming with benefits: natural vitamins, minerals, and antioxidants. Drinking tea has actually been found to be better for you than drinking water. It rehydrates your body and its healthy antioxidants may offer protection against a wide range of diseases. Tea can be an invigorating start to the morning, a soothing break from a busy day, or a comfortable way to unwind and relax each evening – it all adds up to a healthy mind, body, and spirit.

THE ART OF STEEPING TEA

Great care is taken to create every tea's unique character. Each tea should be brewed at the right temperature to properly savour and appreciate all the natural and aromatic flavours and benefits. More delicate teas risk burning at general steeping temperatures; this variety should be steeped at a lower temperature to optimize flavours. Below is a chart with our suggested steeping temperatures and times.

TEA STEEPING CHART

Type	Temperature	Steep Time
Delicate Tea	160°F (71°C)	1–2 min
Green Tea	175°F (80°C)	2–3 min
White Tea	185°F (85°C)	2–3 min
Oolong Tea	190°F (88°C)	3–4 min
French Press	200°F (95°C)	4–5 min
Black & Herbal Teas	212°F (full boil [100°C])	3–5 min

FEATURES AND BENEFITS



1. Dripless Pour Spout with Splash Guard

keeps counters dry

2. **Removable Scale Filter**

for clean water

3. **Easy-Open Lid**

for quick and easy filling

4. **Lid Release Button**

5. **Preset Temperature Controls with Indicators**

Delicate Tea (160°F [71°C])

Green Tea (175°F [80°C])

Oolong Tea (185°F [85°C])

White Tea (190°F [88°C])

French Press (200°F [95°C])

Black Tea (Boil - 212°F [100°C])

6. **Start (Stop) with Indicator**

to start/stop the heating process

7. **Keep Warm with Indicator**

maintains the selected temperature for 30 minutes

8. **Water Window**

for a clear view of water level

9. **Stay-Cool Handle**

designed for comfort

10. **Power Base with 360° Swivel**

for cordless convenience

11. **BPA Free (not shown)**

all parts that come in contact with food/water are BPA-free

BEFORE USING FOR THE FIRST TIME

Before using your Cuisinart® PerfecTemp™ Cordless Programmable Kettle for the first time, we recommend rinsing the kettle with water to remove any dust or residue remaining from the manufacturing process.

OPERATION/HEATING

1. Open kettle by pressing the Lid Release (OPEN) Button.
2. Add fresh, cold water, watching level in water window. **Do not fill past 1.7L mark** – overfilling could cause boil-over.
3. Close the lid by pressing down until it locks shut.

4. Make sure the unit is plugged in, then place the kettle on the power base.
5. Press the preset temperature button for the type of tea you are brewing; both preset and Keep Warm buttons will light up.
NOTE: If Keep Warm function has been turned off, only the preset temperature button will light up.
6. Begin the heating process by pressing the Start button. The selected preset will flash until water reaches set temperature. To turn kettle off at any time, simply press the Start (Stop) button again.
7. Once your kettle has reached the selected temperature, the unit will beep. The Keep Warm, preset temperature and Start lights will stay on, and temperature will be maintained for 30 minutes.
8. Lift the kettle off the base to pour water. All lights will turn off while the kettle is off the base.
9. Return kettle to the base. Indicator lights will go back on and the Keep Warm cycle will pick up right where it left off.

MEMORY FEATURE

The kettle features an internal "memory" that lets you leave the kettle off the base for up to 2 minutes without it going into standby mode. When returned to the base, it will restart the heating and/or Keep Warm cycles right where they left off.

NOTE: If kettle goes into standby mode before it's returned to base, simply reselect your preset temperature and press Start to restart.

KEEP WARM MODE

Keep Warm is the kettle's default function that automatically maintains selected temperature for 30 minutes. If you have selected the Boil preset, your unit will hold a temperature just below boiling during the Keep Warm cycle. To bring water back to a rolling boil, press the Start button twice.

Keep Warm can be turned off by pressing the Keep Warm button at any time before or during the heating cycle. To turn it back on, just press the button again. If Keep Warm is not selected, when the kettle reaches the preset temperature the unit will beep and the Start light will turn off. The preset temperature light will remain lit until water temperature has dropped below the preset.

BOIL-DRY PROTECTION

Your kettle is equipped with boil-dry protection. If it starts heating without enough water in the unit, the heater will automatically shut off to avoid damaging the heating element. The lights will flash and the unit will beep to alert you. Once the kettle has cooled down,

lift it off the base, then replace it to reset and restart the heating cycle.

The quickest way to cool down the heater is to fill the kettle with cold water; however, you can also wait for it to cool down by itself.

SLEEP MODE

If the unit is not in use for 5 minutes, it will revert to sleep mode. The heater and all lights will be off, but your last selections will remain in the unit's memory. To turn the kettle back on, simply press any button, or lift it up and then return it to the base.

CLEANING AND CARE

Unplug your kettle and allow it to cool before cleaning.

Wipe the kettle and base of unit with a soft, damp cloth. Be sure that the electric kettle socket is kept dry. Dry all parts after every use.

Never immerse kettle or power base in water. Any other servicing should be performed by an authorized service representative.

REMOVABLE SCALE FILTER

This kettle has a scale filter inside for clean water. The filter can be removed by grasping it and pulling upward. Run under hot water and rub with a clean cloth or brush.

Replace the filter; it will snap back into place.

DECALCIFICATION

Decalcification 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 Cuisinart® PerfecTemp™ Cordless Programmable Kettle, decalcify your unit from time to time. Frequency will depend on the hardness of your tap water and how often you use your 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 (1.25 cm). 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.

TROUBLESHOOTING

Problem	Solution
No lights are on	Be sure the unit is plugged in and the kettle is securely on the power base. Then press your preset temperature selection and press Start.
Kettle is not heating water	Be sure to press Start after pressing your temperature selection. If you are pressing Start and kettle is still not heating, call Cuisinart Customer Service.
Kettle goes into standby mode instead of remembering its settings when put back on the base.	If the kettle is off the base for more than 2 minutes, the internal memory turns off. Simply put it back on the base, reselect your settings and press Start.
Keep Warm function is not working	The Keep Warm function is the default setting; the LED light indicates whether it is on or off.
Unit beeps and all the lights are flashing	The water level in the kettle is too low for heating. To avoid damaging the heating element, remove the kettle from base, add water, return it to the base and press Start again.
I pressed the wrong temperature button	Change your selection at any time by simply pressing another preset. When flashing light stays lit, the selected temperature has been reached.
Water is taking longer than usual to heat	Several variables can affect heat-up time, including room temperature, how much water is in the kettle, and the temperature of the water. If you've recently heated water to a higher temperature than your current selection, the kettle will appear to be heating, but is actually waiting for water to cool down. Add cold water to speed the process.

RECIPES

We've included a variety of tea recipes to enjoy with your Cuisinart® PerfecTemp™ Kettle. If you're a coffee lover, be sure to try our French Press option. Brewing in a French Press maintains essential oils to maximize coffee flavour. And don't forget to use the Boil setting to prepare your favourite hot breakfast cereals, instant soup and hot chocolate drinks.

ICED SOUTHERN SWEET TEA

A staple in any Southern household, Cuisinart's Sweet Tea is a perfect companion on a hot summer day.

Makes one 8-ounce (250 ml) serving

3 bags black tea (or three servings loose tea)

water

1 cup (250 ml) ice cubes

¼ cup (50 ml) simple syrup*

1. Put tea in a small bowl. Put at least 10 ounces (300 ml) of water into your kettle and select the Black setting. Pour 8 ounces (250 ml) of the hot water over tea and let steep 3 to 5 minutes. Strain. Refrigerate tea until chilled.
2. Put the ice in a tall glass. Pour the chilled, steeped tea over the ice and stir in the simple syrup. Adjust sweetness to taste.

* While you can purchase simple syrup at gourmet shops, it is easy to make at home (and less expensive). To prepare, add equal parts granulated sugar and water to a small saucepan set over medium-low heat. Let mixture heat until all of the sugar has dissolved. Cool mixture to room temperature.

Nutritional information per serving:

Calories 92 (0% from fat)

- carb. 25g
- pro. 0g
- fat. 0g
- sat. fat 0g
- chol. 0mg
- sod. 0mg
- calc. 1mg
- fiber 0g

WHITE TEA WITH FENNEL

Fennel is a great aid in digestion.

This tea is light and fragrant.

Makes one 8-ounce (250 ml) serving

water

1 ½ tablespoons (25 ml) fennel seed

1 teaspoon (5 ml) honey

1 bag white tea (or 1 serving loose tea)

1. Put at least 10 ounces (300 ml) of water into your kettle and select the White setting.
2. While water is heating, put the fennel and honey into an 8-ounce (250 ml) mug. Add the tea. Pour 8 ounces of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes. Strain and enjoy.

Nutritional information per serving:

Calories 53 (20% from fat)

- carb. 11g
- pro. 1g
- fat 1g
- sat. fat 0g
- chol. 0mg
- sod. 10mg
- calc. 112mg
- fiber 4g

THAI ICED TEA

A very sweet treat, this tea is a perfect way to end a spicy Thai meal.

Makes two 8-ounce (250 ml) servings

2 oolong tea bags (or two servings loose tea)

water

ice

4 ounces (115 ml) sweetened condensed milk

1. Put the tea into a small bowl. Put at least 16 ounces (475 ml) of water into your kettle and select the Delicate setting. Pour 12 ounces (350 ml) of the hot water over the tea bags and let steep 10 to 15 minutes. Strain and cool to room temperature.
2. Add six ounces (175 ml) of the cooled tea to two tall glasses filled with ice. Add 2 ounces (60 ml) of the sweetened condensed milk to each glass. Stir to combine and serve.

Nutritional information per serving:

Calories 245 (24% from fat)

- carb. 42g
- pro. 6g
- fat 7g
- sat. fat 4g
- chol. 26mg
- sod. 97mg
- calc. 217mg
- fiber 0g

BUBBLE TEA

Makes two 10-ounce (300 ml) servings

Tapioca:

¼ cup (50 ml) large pearl tapioca, dried

2 cups (500ml) room temperature water

Sugar Syrup:

½ cup (125 ml) packed light brown sugar

½ cup (125 ml) granulated sugar

1 cup (250 ml) water

Tea:

water

2 bags black tea (or two servings loose tea)

½ cup (125 ml) half & half ice (optional)

1. Prepare the tapioca: Put the dried tapioca in a medium bowl and add the room temperature water. Cover and let sit overnight to soften. Once plumped, strain, discarding water and reserving the tapioca (tapioca should be gummy-like in texture and taste).
2. Prepare sugar syrup: In a small saucepan, combine the sugars and measured water and set over medium-low heat. Let mixture heat until all of the sugar has dissolved. Cool mixture to room temperature.
3. Prepare the tea: Put tea into a small bowl. Put at least 20 ounces (590 ml) of water into your kettle and select the Black setting. Pour 16 ounces (475 ml) of the hot water over tea and let steep 3 to 5 minutes. Strain and cool to room temperature.
4. For each servig, put ¼ cup (50 ml) each of the tapioca, sugar syrup and half & half into a tall glass. Add ½ of the tea and stir to combine. For a colder drink, add ice.

Serving note: Traditionally, Bubble Tea is served with a large straw so the tapioca can be enjoyed while sipping the tea.

Nutritional information per serving:
Calories 320 (38% from fat)

- carb. 47g
- pro. 4g
- fat 14g
- sat. fat 14g
- chol. 45mg
- sod. 51mg
- calc. 132mg
- fiber 0g

MOROCCAN MINT TEA

Makes one 8-ounce (250 ml) serving

water

2 tablespoons (30 ml) fresh mint leaves (about 16 medium leaves)

1 to 2 tablespoons (15 to 30 ml) granulated sugar

1 bag black tea (or 1 serving loose tea)

1. Put at least 10 ounces (300 ml) of water into your kettle and select the Black setting.
2. While water is heating, put the mint and sugar into an 8-ounce (250 ml) mug. Using a spoon, crush the mint and sugar together to release the mint's oils. Add the tea. Pour 8 ounces (250 ml) of the hot water over the tea and stir to combine.
3. Let tea steep for 3 to 5 minutes. Strain and enjoy.

Nutritional information per serving:
Calories 50 (0% from fat)

- carb. 13g
- pro. 0g
- fat 0g
- sat. fat 0g

- chol. 0mg
- sod. 0mg
- calc. 2mg
- fiber 0g

GINGER, LEMON & HONEY TEA

Makes one 8-ounce (250 ml) serving

water

3 tablespoons (45 ml) chopped fresh ginger

½ teaspoon (2 ml) fresh lemon juice

½ to 1 tablespoon (7 to 15 ml) honey

1 bag green tea (or 1 serving loose tea)

1. Put at least 10 ounces (300 ml) of water into your kettle and select the Green setting.
2. While water is heating, put the ginger, lemon juice and honey into an 8-ounce (250 ml) mug. Add the tea. Pour 8 ounces (250 ml) of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes.

Strain and enjoy.

Nutritional information per serving:

Calories 45 (2% from fat)

- carb. 12g
- pro. 0g
- fat 0g
- sat. fat 0g
- chol. 0mg
- sod. 2mg
- calc. 3mg
- fiber 0g

CHAI

While this tea is best prepared with half & half, reduced-fat or soy milk may be substituted.

Makes one 6-ounce (175 ml) serving

3 black tea bags water

6 ounces (175 ml) half & half

½ teaspoon (2 ml) pure vanilla extract

¼ teaspoon (1 ml) freshly ground black pepper

¼ teaspoon (1 ml) ground cloves

½ teaspoon (2 ml) ground cinnamon

3 star anise pods

1 ½ x ½-inch (1.25 cm x 1.25 cm) piece of peeled fresh ginger pinch orange zest

2 teaspoons (10 ml) honey

1. Put tea bags into an 8-ounce (250 ml) mug.
Put at least 8 ounces (250 ml) of water into your kettle and select the Black setting.
Pour 2 ounces (60 ml) of the hot water over the tea bags and let steep 10 to 15 minutes.
2. While the water is heating, bring the half & half and vanilla to a boil in a medium saucepan set over medium heat. Once the mixture comes to a boil, stir in the spices, ginger and zest. Let the mixture simmer 10 to 15 minutes.
3. Once the tea has steeped, fully squeeze out tea from tea bags, reserving the tea and discarding the bags. Add the steeped tea to the half & half mixture.
4. Strain mixture into an 8-ounce (250 ml) mug and stir in honey

Nutritional information per serving:

Calories 50 (0% from fat)

- carb. 13g
- pro. 0g
- fat 0g
- sat. fat 0g
- chol. 0mg
- sod. 0mg
- calc. 2mg
- fiber 0g

GINGER JASMINE MARTINI

Makes two 5-ounce (150 ml) drinks

Ginger Syrup:

½ cup (125 ml) water

½ cup (125 ml) granulated sugar

2 tablespoons (30 ml) chopped ginger (approximately one 2-inch [5 cm] piece of ginger)

Tea:

1 jasmine tea bag (or 1 serving loose tea)

water

Cocktail:

ice

2 ounces (60 ml) chilled jasmine tea

4 ounces (125 ml) vodka

2 ounces (60 ml) ginger syrup

½ ounce (15 ml) peach schnapps

½ ounce (15 ml) fresh squeezed orange juice (about ½ small orange)

1. Prepare the ginger syrup: Put water and sugar into a small saucepan and place over medium heat. Bring just to a boil to dissolve the sugar. Add the chopped ginger and allow syrup to simmer for about 30 minutes. Strain and reserve the syrup, discarding the ginger. Chill the syrup in the refrigerator until needed.
2. Prepare the tea: Put tea in a heatproof glass or measuring cup. Put at least 10 ounces (300 ml) of water into the kettle and select the Delicate setting. Pour 8-ounces (250 ml) of hot water into the cup. Allow to steep for about 5 minutes. Strain. Refrigerate tea until chilled.
3. Prepare the cocktail: Fill a cocktail shaker with ice. Put cocktail ingredients into the shaker. Shake well and pour evenly between 2 martini glasses. Serve immediately.

Nutritional information per serving:

Calories 238 (0% from fat)

- carb. 14g
- pro. 0g
- fat 0g
- sat. fat 0g
- chol. 0mg
- sod. 1mg
- calc. 2mg
- fiber 0g

Cuisinart®