

Cuisinart®

Digital Gooseneck Kettle

GK-1XA



Instruction &
Recipe Booklet



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For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces.
Use handle or knobs.
3. To protect against fire, electric shock and injury to persons, DO NOT IMMERSE CORD, plug, power base or control panel base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children, or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
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.
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.
12. Do not use appliance for other than its intended use.
13. Scalding may occur if the lid is removed during the heating cycle.
14. Do not operate your appliance in an appliance cupboard or under a wall cabinet. When storing in an appliance cupboard, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
15. To avoid scalding, do not cover the spout opening while the kettle is in use. Do not cover the opening on the lid side.
16. If the kettle is overfilled, boiling water may spill out and may cause scalding.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.
19. A warning to avoid spillage on the connector;
20. A statement that the heating element surface is subject to residual heat after use.
21. **CAUTION:** Do not operate the kettle on an inclined plane. Do not switch on the kettle if there is no water in the kettle. Do not move the kettle while it is switched on.
22.  The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use— only use handles and/or knobs. DO NOT TOUCH the unit until it has cooled down.
23. This appliance is intended to be used in household and similar applications.
24. This appliance can only be used with the provided stand.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Warning: 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.

Special Cord Set Instructions

A short power-supply cord is provided to reduce the risks of injury resulting from becoming entangled in 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 extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. 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 unintentionally.
3. The extension cord should be a grounding type 3-wire cord.

NOTICE: This appliance has a grounding plug.



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 insert.
- 4. Lift the kettle from the box and remove the polybag.
- 5. Remove the lower insert.
- 6. Lift the power base from the box and remove the polybag.
- 7. Remove rubber protector from kettle spout.

We suggest you save all packing materials in the event that future shipping of the kettle is needed. Keep all plastic bags away from children.

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The Pour-Over Method Made Perfect

Favoured by fans of craft tea and coffee, the pour-over method maximizes flavour extraction. Evenly poured hot water filters through tea leaves or coffee grounds into a cup or mug to bring out the beverage's full flavour. The slower the pour, the stronger the flavour. For a lighter taste, pour faster. This kettle's gooseneck spout ensures a precisely controlled flow, so your tea or coffee is always just the way you like it.

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 flavorings blended in. Earl Grey, for instance, is black tea with bergamot peel or oil added.

Tea-Steeping Chart

Type	Temperature	Steep Time
Delicate Tea	70°C	1–2 min.
Green Tea	80°C	2–3 min.
White Tea	85°C	2–3 min.
Oolong Tea	90°C	3–4 min.
Coffee	90°C - 95°C	4–5 min.
Black & Herbal Teas	100°C	3–5 min.

Features and Benefits

- 1. Gooseneck Spout**
for precise pour control
- 2. Easy-Open Lid**
for quick and easy filling
- 3. Counterbalanced Stay-Cool Handle**
designed for comfort
- 4. Stainless Steel Kettle**
with water level markings,
boils up to 1L of water fast
- 5. Power Base**
with touchpad controls,
illuminates when unit is in use



Getting to Know Your Control Panel

- 1. START/STOP Button**
Powers the unit Start and Stop.
- 2. Keep Warm**
Maintains the selected temperature for
30 minutes.
- 3. Temperature Selector**
Use to scroll through temperatures
(50°C to 100°C) in increments of 1 degrees.
- 4. Temperature Display**
displays real-time temperature and setting
temperature alternately.



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 type of 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 flavour. Below is a chart with our suggested steeping temperatures and times.

Before Using for the First Time

Before using your Cuisinart® Digital Gooseneck 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. Lift kettle off the base and remove the lid.
2. Add fresh, cold water to fill the kettle. Do not fill past 1L mark – overfilling could cause water to boil over.
3. Place the lid back on the kettle by lining up the arrows and press down until it locks shut.
NOTE: be sure that the arrow on the lid is lined up with the arrow on the handle before heating water.
4. Place the kettle back onto the power base and plug in the unit.
5. Use the Temperature Selector + or - button to scroll through until desired temperature is displayed on the LCD.
NOTE: Press and hold the Temperature selector to speed up scroll through to desired temperature.
NOTE: Keep Warm may disable by tapping the indicator once.
6. The heating process will begin after pressing the Start/Stop button. The START/STOP indicator will blink and the LCD will display the real-time temperature and preset temperature alternately.
NOTE: To turn kettle off at any time, simply press the START/STOP button again. The last selected settings will remain in the kettle's memory until the unit is unplugged.
7. Once your kettle has reached the selected temperature, the unit will beep, the START/STOP lights stop blink, and LCD display preset temperature (same as current temperature). Keep warm indicator blink and maintain for 30 minutes if keep warm selected.
8. Lift the kettle off the base to pour water. LCD will display "---" and blink. All lights will turn off while the kettle is off the base after 5 minutes.
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 5 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 temperature and press START/STOP to restart.

Keep Warm Mode

Keep Warm automatically maintains selected temperature for 30 minutes once Keep warm selected. If you have selected the Boil, your unit will hold a temperature just below boiling during the Keep Warm cycle. To bring water back to a rolling boil, press START/STOP to reboil.



Keep Warm can be turned off by pressing the Keep Warm button at any time before or during the heating cycle. The selected temperature will remain on the LCD until water temperature has dropped below the selected temperature.

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. To turn the kettle back on, press START / STOP button again.

Temp unit setting between °C and °F

Pressing and hold Keep warm button for 3 seconds to change temperature unit indicate on LCD.

Disable Beep sound

Pressing and hold "+" and "-" button for 3 seconds, to disable or enable Beep sound.

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 LCD will flash Err, other button light will be OFF 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.

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.

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® Digital Gooseneck 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 commercial 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. 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.

MAINTENANCE

Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Problem	Solution
No lights are on	Be sure the unit is plugged in and the kettle is securely on the power base.
Kettle is not heating water	Be sure to press START/STOP to turn unit on. And temperate setting is higher than water temperature. Call Cuisinart Customer Service.
Keep Warm function is not working	The Keep Warm function activated is default setting; the keep warm LED light indicates whether it is on or off.
Err is flashed on the LCD and all other lights are OFF	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, then recover to normal "power on" model with START/STOP indicator light.
I pressed the wrong temperature button	Change your selection at any time by simply pressing the + or - button. When the LCD stops flashing, and you hear the beep sound, 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 up the process.
No Beep sound	Pressing and hold "+" and "-" buttons for 3 seconds, to enable Beep sound.

RECIPES

We've included a variety of tea recipes to enjoy with your Cuisinart® Digital Gooseneck 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 favorite hot breakfast cereals, instant soup and hot chocolate drinks.

NOTE: Refer to the Tea Steeping Guide on page 4 for recommended tea type steeping temperatures and times.

Iced Sweet Tea

Makes one 230ml serving

- 3** **bags black tea (or three servings loose tea)**
- Water**
- 1** **cup ice cubes**
- ¼** **cup simple syrup***

1. Put tea in a small bowl. Put at least 300ml of water into your kettle and select the Black setting. Pour 230ml 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 caster 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.

White Tea with Fennel

Makes one 230ml serving

- Water**
- 1½** **tablespoons fennel seed**
- 1** **teaspoon honey**
- 1** **bag white tea (or 1 serving loose tea)**

1. Put at least 300ml of water into your kettle and select the White setting.
2. While water is heating, put the fennel and honey into an 230ml mug. Add the tea. Pour 230ml of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes. Strain and enjoy.

Thai Iced Tea

Makes two 230ml servings

- 2** **oolong tea bags (or two servings loose tea)**
- Water**
- Ice**
- 120** **ml sweetened condensed milk**

1. Put the tea into a small bowl. Put at least 470ml of water into your kettle and select the Delicate setting. Pour 12 ounces of the hot water over the tea bags and let steep 10 to 15 minutes. Strain and cool to room temperature.
2. Add 175ml of the cooled tea to two tall glasses filled with ice. Add 60ml of the sweetened condensed milk to each glass. Stir to combine and serve.

Bubble Tea

Makes two 295ml servings

Tapioca:

- ¼ cup large pearl tapioca, dried
- 2 cups room temperature water

Sugar Syrup:

- ½ cup packed light brown sugar
- ½ cup caster sugar
- 1 cup water

Tea:

- Water
- 2 bags black tea (or two servings loose tea)
- ½ cup full cream milk
- 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 600ml of water into your kettle and select the Black setting. Pour 475ml of the hot water over tea and let steep 3 to 5 minutes. Strain and cool to room temperature.
4. For each serving, put ¼ cup 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.

Moroccan Mint Tea

Makes one 235ml serving

- Water
- 2 tablespoons fresh mint leaves (about 16 medium leaves)
- 1 to 2 tablespoons caster sugar
- 1 bag black tea (or 1 serving loose tea)

1. Put at least 295ml of water into your kettle and select the Black setting.
2. While water is heating, put the mint and sugar into a 235ml mug. Using a spoon, crush the mint and sugar together to release the mint's oils. Add the tea. Pour 235ml of the hot water over the tea and stir to combine.

3. Let tea steep for 3 to 5 minutes. Strain and enjoy.

Ginger, Lemon & Honey Tea

Makes one 235ml serving

- Water
- 3 tablespoons chopped fresh ginger
- ½ teaspoon fresh lemon juice
- ½ to 1 tablespoon honey
- 1 bag green tea (or 1 serving loose tea)

1. Put at least 275ml of water into your kettle and select the Green setting.
2. While water is heating, put the ginger, lemon juice and honey into a 235ml mug. Add the tea. Pour 235ml of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes. Strain and enjoy.

Chai

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

Makes one 175ml serving

- 3 black tea bags
- Water
- 175 ml full cream milk
- ½ teaspoon pure vanilla extract
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon ground cloves
- ½ teaspoon ground cinnamon
- 3 star anise pods
- 1 2 x 2cm piece of peeled fresh ginger
- pinch orange zest
- 2 teaspoons honey

1. Put tea bags into a 235ml mug. Put at least 235ml of water into your kettle and select the Black setting. Pour 2 ounces of the hot water over the tea bags and let steep 10 to 15 minutes.
2. While the water is heating, bring the milk 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 milk mixture.
4. Strain mixture into a 235ml mug and stir in honey.

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain your **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;

- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)
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