

CHEFMAN™

INSTRUCTION BOOKLET



READ ALL INSTRUCTIONS BEFORE USE

CONTACT GRILL + PANINI PRESS

RJ02-V2

IMPORTANT SAFEGUARDS



- FOR HOUSEHOLD USE ONLY –

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces; Use handles or knobs.
3. To avoid severe burns and injury never touch the grill plates while appliance is in use or immediately after use. The grill plates will remain hot for up to 30 minutes after the unit is turned off and un-plugged.
4. To protect against risk of electric shock, fire and injury do not immerse cord, plug or unit in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children. Never leave appliance unattended.
6. Unplug from outlet when not in use and before cleaning. Always allow appliance to cool before cleaning.
7. Do not operate appliance with a damaged cord or after appliance has been damaged in any manner.
8. The use of accessory attachments not recommended by Chefman may cause fire, electrical shock or personal injury
9. Do not let power cord hang over edge of table or countertop, or touch hot surfaces
10. Do not use outdoors.
11. Always use appliance on a dry, smooth and fireproof flat surface.
12. Always un-plug this appliance after use.
13. Do not use appliance for other than its intended purpose.
14. Do not use this appliance for commercial purposes.
15. When using the appliance, be sure to allow at least 4 inches (10cm) of space on all sides of the unit to allow for adequate air circulation. Never place anything on top of this appliance.
16. You should not use sharp metal objects (e.g. knives) with the grill plates, as these could damage the non-stick coating.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.



WARNING: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and:**
- 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.**

LINE 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 line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
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 LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

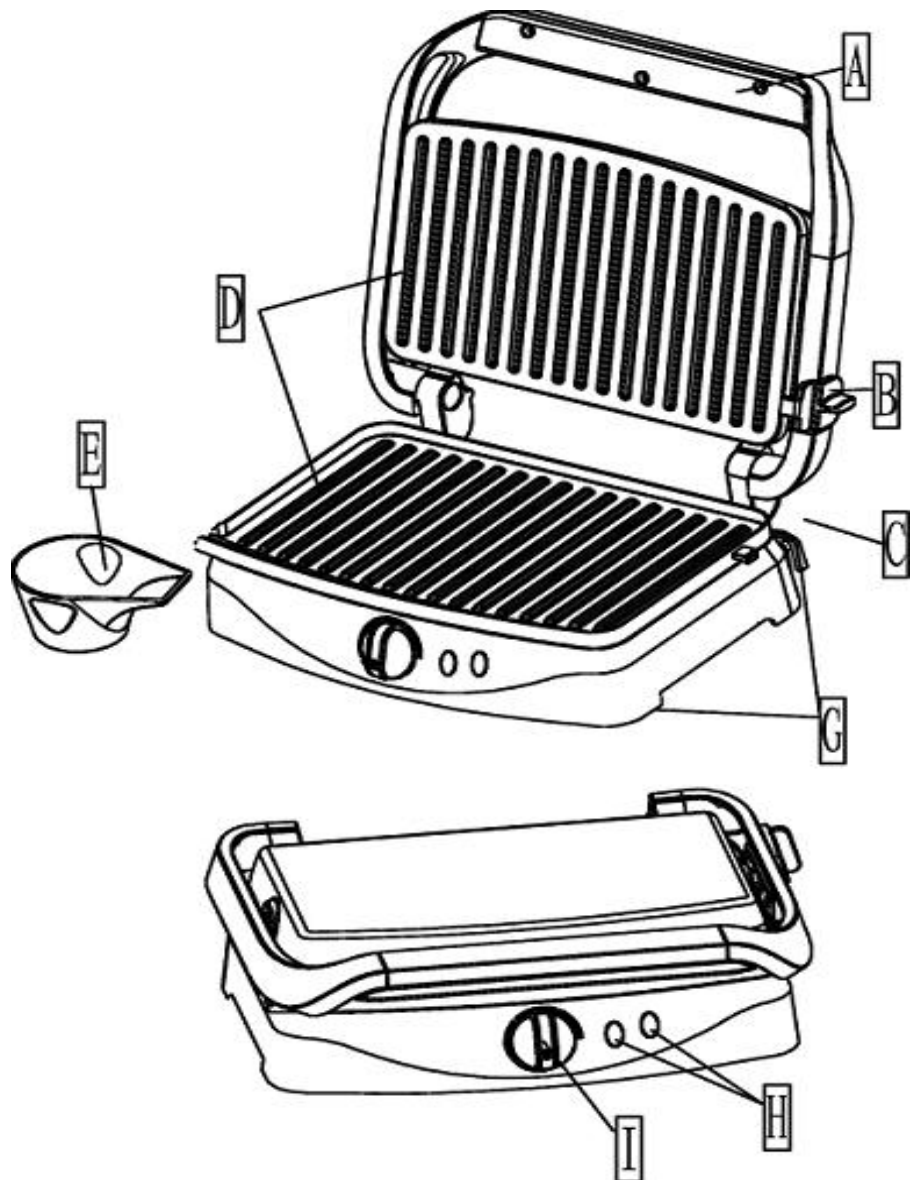
IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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.

GETTING TO KNOW YOUR APPLIANCE

- A** Cool touch grip
- B** Securing latch
- C** Vertical storage / cord wrap
- D** Non-stick grill plates
- E** Detachable oil drip tray
- G** Rubber feet
- H** Power ready lights
- I** Thermostat with variable heat control



BEFORE USING YOUR APPLIANCE

1. Wipe the non-stick cooking plate with a clean wet cloth, and wipe dry
2. DO NOT IMMERSE UNIT IN WATER OR ANY OTHER LIQUID.
3. Check that the drip tray is clean, empty and in place under the oil/grease drip indentation.
4. The appliance may give off some smoke or odor when you use it for the first time. This is normal with many heating appliances. This does not affect the safety of your appliance.

USING YOUR CHEFMAN GRILL

1. Place the device on a flat, dry and heat resistant surface.
2. Check that the drip tray is clean, empty and in place under the oil/grease drip indentation.
3. With the thermostat set to the “Min” position, plug the appliance in. The red indicator light will illuminate.
4. Turn the knob to desired temperature level. When the appliance reaches the desired temperature, the green pilot light will illuminate and grill is ready to be used.

NOTE: In order to speed up the pre-heating process, keep the plates of the appliance closed. Pre-heating the appliance with closed plates will also enable even temperature distribution on the grill plates.

Important: When the green indicator light illuminates ensure grill plates are open. The unit may overheat when grill is closed and no food is being cooked or grilled.

5. Use the handle to lift the upper plate. Place food on the bottom cooking plate by using wooden or plastic (heat resistant) utensils.
6. Close the upper plate. Do not apply any pressure.

NOTE: The green indicator light turns on and off as the unit cycles to maintain the ideal heating temperature; this prevents overheating and is completely normal.

When finished cooking or grilling, adjust the temperature dial to the “MIN” position, unplug the appliance and allow it to cool down before cleaning or storing.

WARNING:

- Do not touch hot surfaces, always use the handle.
- Do not cook frozen food and do not attempt to defrost frozen food in the grill. All food must be fully and completely defrosted before cooking with this appliance.

NOTE: Do not attempt to use the locking clip to lock the upper plate when there is food between the plates.

CLEANING YOUR CHEFMAN GRILL

1. Disconnect your appliance from the main power supply and allow the appliance to cool completely before cleaning.
2. Use a damp towel to remove stubborn stains.
3. Wipe all surfaces with a clean, damp cloth.

NOTE: DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID

4. Lock the plates by gliding the clip.
5. Wash the drip tray in warm, soapy water or place in the top rack of the dishwasher

STORING YOUR CHEFMAN GRILL

Always make sure the appliance is cool and dry before storing.

1. Wind the cord around the cord storage mold located on the bottom of the appliance.
2. The appliance can be stored in vertical or horizontal positions.

Ultimate Panini Recipe

Ingredients

- 2 large onions, sliced
- 2 tablespoons canola oil
- 4 slices provolone cheese
- 1/2 pound thinly sliced deli ham
- 1 large tomato, sliced
- 8 garlic-flavored sandwich pickle slices
- 8 slices Italian bread (1/2 inch thick)
- 2 tablespoons butter, softened

Directions

- In a large skillet, sauté onions in oil until softened. Reduce heat to medium-low; cook, stirring occasionally, for 30 minutes or until deep golden brown.
 - Layer the cheese, ham, tomato, pickles and caramelized onions on four bread slices; top with remaining bread. Spread outsides of sandwiches with butter.
 - Cook on panini grill for 3-4 minutes or until bread is browned and cheese is melted.

Yield: 4 servings.

Nutritional Facts 1 panini equals 405 calories, 22 g fat (8 g saturated fat), 55 mg cholesterol, 1,188 mg sodium, 34 g carbohydrate, 3 g fiber, 20 g protein.

FOR MORE RECIPE IDEAS VISIT US ONLINE AT www.MYCHEFMAN.com

WARRANTY TERMS AND CONDITIONS

CHEFMAN LLC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC. will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than CHEFMAN LLC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact CHEFMAN LLC. Customer Service at 888-315-8407 x 400 or email customerwarranty@rjbrands.com. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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