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PORTABLE
COMPACT
GRILL

QUICK START GUIDE

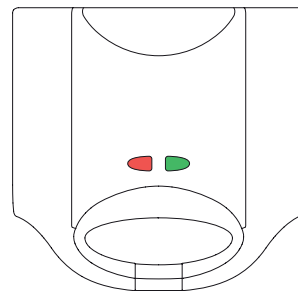
- Features
- Before first use
- Cooking tips
- How to use the contact grill
- Cleaning and maintenance



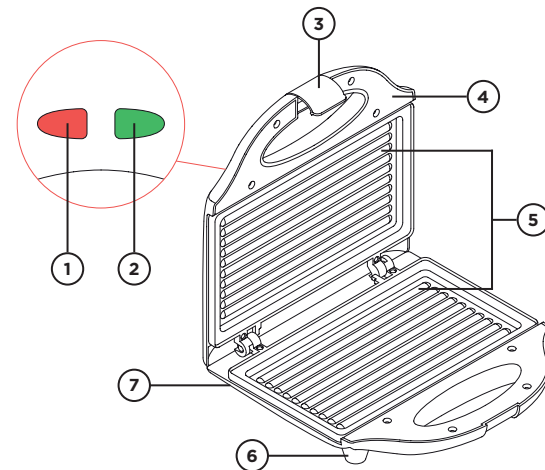
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RJ01-V2-CG-CA



FEATURES



1. POWER light (red)
2. READY light (green)
3. Locking latch
4. Stay-cool handle

5. Nonstick cooking plates
6. Nonskid feet
7. Power cord storage
(on bottom)

BEFORE FIRST USE

1. Remove all packing materials and stickers from the contact grill except for the rating label, which should remain on the unit.
2. Gently wipe down the exterior and interior with a damp cloth or paper towel to remove any packaging residue. Dry completely.
CAUTION: Never immerse the contact grill, cord or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
3. Place the unit on a flat, heat-resistant surface at least 5 cm (2 inches) away from the wall or other objects.

COOKING TIPS

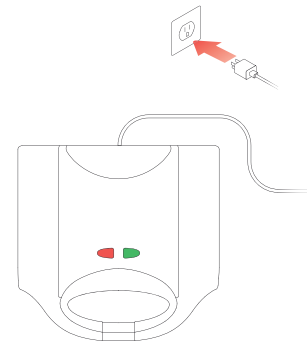
- Preheat the contact grill closed for best results. (Heat dissipates when preheating the unit open, resulting in a longer preheat time.)
- Do not overcrowd the cooking plates. Too much food, especially if tightly packed, can result in uneven cooking and inhibit browning. Cook food in batches instead.
- Avoid cooking fatty foods and meats, such as hamburgers, as the grease produced during cooking will not properly drain.
- Boneless cuts of chicken and meat cook most evenly on the contact grill. Avoid cooking bone-in pieces of chicken, as they won't cook evenly.
- When cooking meats, follow food-safety guidelines for doneness. Because temperatures and food sizes can vary, do not rely only on recipe timing when cooking food. Check foods for doneness against current safety guidelines before serving.
- For flatter sandwiches, press the handle down gently several times while cooking. Do NOT overpress, as this can cause fillings to leak out.
- Experiment with a variety of breads and fillings. You can make sweet or savoury sandwiches based on your choice of fillings, and you can use all types of bread, such as bagels, brioche, pita and more. If using rounded breads like baguettes or bagels, try flipping them inside out so the flat surface of the bread contacts the grill.
- For crispier, more flavourful sandwiches, brush the outside of your bread with oil or butter before grilling. Crispiness also depends on the fillings used—those with a lot of moisture result in a soggy sandwich. To avoid this, add breadcrumbs to moist fillings to absorb the excess liquid.
- If you enjoy greens like lettuce on your sandwiches but do not want them to wilt as you grill, simply add them at the end right before serving.

HOW TO USE THE CONTACT GRILL

STEP 1

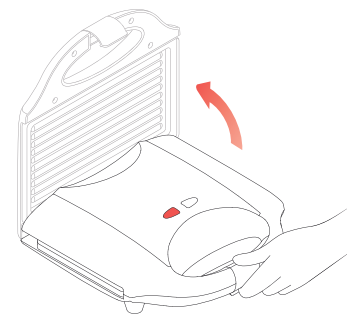
Prepare sandwich or food to be grilled.

STEP 2



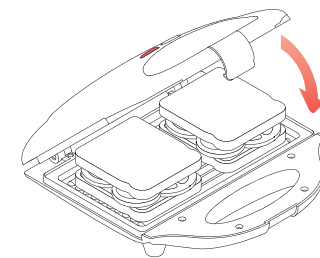
Make sure the unit is closed, then plug it in. The red POWER light and green READY light will illuminate as the unit preheats.

STEP 3



When the green READY light turns off, carefully open the lid by pulling the bottom of the latch away from the unit. If desired, brush cooking plates with neutral-flavoured oil (NOT aerosol cooking spray).

STEP 4

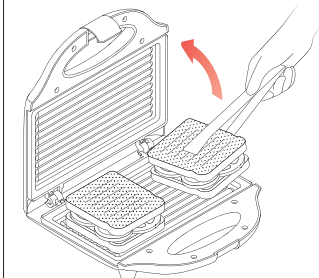


Carefully place food on the lower cooking plate. Close the lid, pressing down slightly on the handle, until it rests evenly on top of the food. Cook food until heated to your liking (cook times will vary based on type of food being made).

STEP 6

To continue cooking, brush away any food residue on the plates and close the lid. Reheat the unit until the green READY light turns back off before cooking additional foods.

STEP 5



When cooking is complete, open the lid and remove food using a silicone or wooden spatula or tongs. Do not use metal utensils, as they can scratch the nonstick surface.

STEP 7

To stop cooking, unplug the unit. Let it cool completely before cleaning and storing.

CLEANING AND MAINTENANCE

1. Unplug the unit and let it cool completely before cleaning.
2. Use a soft bristle brush or paper towel to brush away any food residue from the plates.
3. Gently wipe down the interior plates and the exterior (if necessary) with a damp cloth or paper towel and dry completely.
CAUTION: Never immerse the contact grill, its cord or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
4. Close the lid and lock the latch. Loosely wrap the cord around its holder on the bottom of the unit and store upright to save space.