

CHEFMAN[®]

RJ15 SERIES

SLOW COOKER



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

CONGRATULATIONS ON YOUR PURCHASE!

Every Chefman product is manufactured to the highest standards of performance and safety, and we are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable, and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes & how-to videos, and access to our team of dedicated Chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance: Monday-Friday 9am to 5 pm EST.

Customers can also receive support via email: customerservice@chefman.com.



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

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Read all instructions carefully, even if you are familiar with the appliance. Store the instructions in a safe place for future reference.

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.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base 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. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch heated surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
11. Do not use appliance for other than intended use.
12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
13. To disconnect, turn the thermostat to the OFF position then remove plug from wall outlet.
14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
15. Keep slow cooker 6 inches clear from the wall and 6 inches clear on all sides.
16. CAUTION: To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

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 counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD INSTRUCTIONS

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. Please return it to an authorized service representative.
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.

Features

Lid Gasket

Removable
Stoneware

Dishwasher Safe
Stoneware and Lid



Stainless
Steel Finish

Low High
Off Warm

3 Convenient Temperature Settings - Warm, Low and High

Operating Instructions

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

STONEWARE INSERT

Like any ceramic, the stoneware cooking pot may crack or break if not properly handled. Failure to follow these instructions can cause breakage resulting in injury or property damage. To prevent damage:

- All stoneware is breakable. Handle with care.
- ALWAYS USE POTHOLDERS WHEN HANDLING HOT COOKWARE.
- DO NOT place hot cookware on counter. Use protective trivet.
- DO NOT place stoneware base on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against rim to dislodge food.
- DO NOT use stoneware cookware to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- DO NOT use or repair any item that is chipped, cracked, or broken. Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth, or trivet.
- DO NOT use cooking pot for reheating foods or for general food storage.
- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. DO NOT preheat base before adding pot. NEVER heat the cooking pot when it is empty.

HOW TO USE YOUR SLOW COOKER

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipes books are available in libraries and bookstores. Keep these materials handy whether preparing your favorite recipes or trying something new.

A general rule of thumb for most slow cooker meat-and-vegetable combos is:

Operating Instructions

COOKING TIME IN RECIPES	RECOMMENDED TEMPERATURE SETTING
8-10 hours	LOW
4-6 hours	HIGH

Other favorite recipes may be adapted to the slow cooker. All times listed in the following chart are approximate and should serve only as cooking guidelines.

REGULAR COOKING TIME	SLOW COOKER COOKING TIMES	
	LOW	HIGH
30 minutes	6-8 hours	3-4 hours
35-60 minutes	8-10 hours	5-6 hours
1-3 hours	10-12 hours	7-8 hours

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
2. Plug in your slow cooker and select the temperature setting from the three setting options. Low is recommended for slow "all-day" cooking. One hour on High is equivalent to approximately 1 to 2 hours on Low. Refer to your specific recipe for more precise cook times. Warm is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the Warm setting.
NOTE: We do not recommend using the Warm setting for more than 4 hours.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

CAUTION: When removing cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.

Operating Instructions

USAGE NOTES

- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- To avoid over or under-cooking, always fill the stoneware 1/2 to 3/4 full to conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than 3/4 full.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is not ovenproof or microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	STOVETOP SAFE
Lid	Yes	No	No	No
Stoneware	Yes	No	No	No

User Maintenance

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

SPECIAL CLEANING

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

TO STORE

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place cooking pot inside the base and the lid over the pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

CAUTION: Never immerse the heating base in water or other liquid.

- No other cleaning methods should be used.

Recipes

SAUSAGE AND MEATBALLS

(for 6QT and 7QT slow cookers)

Serves 8-10

3-5 pounds sausage and meatballs uncooked,
1-2 28-ounce cans plum tomatoes in juice, chopped coarsely
6 cloves garlic, peeled and chopped
1 bunch fresh basil
1 28-ounce can crushed tomatoes
Cooked pasta
Grated cheese

1. Brown sausage and meatballs in a skillet on stovetop (optional).
2. Add all ingredients to slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7-8 hours or on High for 4-5 hours.
4. Serve with cooked pasta and grated cheese.

Recipes

EASY, HEALTHY FISH FILLET

Serves 4-6

Kosher salt and pepper

2-3 lemons, thinly sliced

2-3 pounds white fish, (cod, sea bass, tilapia or catfish), skinned

Prepared salsa or olive tapenade to garnish

Fresh herbs (flat-leaf parsley, basil, tarragon, savory or a combination of all)

1. Salt and pepper both sides of the fish and place in slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30-40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

BEEF STEW

(for 5QT, 6QT and 7QT slow cookers)

Serves 6-8

2-4 pounds beef chuck stew meat, cut into 1-inch cubes

3 cloves garlic, minced 2 bay leaves

1/2 cup flour 6 small potatoes, quartered

Kosher salt and pepper

2-3 onions, chopped

3 cups beef broth

3 celery stalks, sliced

1 tablespoon Worcestershire sauce

1. Sprinkle flour, salt and pepper over meat. Place meat in slow cooker.
2. Add remaining ingredients and stir well.
3. Cover and cook on Low for 8-10 hours or on High for 5-6 hours, or until meat is tender. Stir thoroughly before serving.

TERMS & CONDITIONS

Limited Warranty

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 ONE (1) year. 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 one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V - 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada 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, 3rd party 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: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Drive, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

Warranty



SLOW COOKER



All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands
200 Performance Drive
Suite 207
Mahwah, NJ
07495

SLOW COOKER

MODEL:
RJ15 SERIES

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST
1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE: 3001048

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