

# CHEFMAN®

## COUNTERTOP OVEN

### USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

#### AFTER SALES SUPPORT

 **USA 888-315-6553**

 **customerservice@chefman.com**

**MODEL: RJ25-6-SS**



#### 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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# Introduction

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## **Congratulations!**

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your 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 and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please email [customerservice@chefman.com](mailto:customerservice@chefman.com) or call the following toll-free help line number: 888-315-6553, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

# Safety Instructions

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## 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.
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven mitts when moving the unit.
3. To protect against electrical shock, do not immerse the appliance, power cord or power plug in water or in any other liquid.
4. Close adult supervision is necessary when this appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use, before putting on or taking off parts and before cleaning. Make sure the oven is turned off before unplugging.
6. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner. Return this appliance to nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
10. Do not use the appliance for other than its intended use.
11. Do not place the appliance near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be used when using containers constructed of material other than metal or glass.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. Do not store any items on top of the appliance when in operation.
15. Do not operate under wall cabinets.
16. A fire may occur if the countertop oven is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation.
17. Do not attempt to dislodge food when the oven is plugged into an electrical outlet.

# Safety Instructions

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18. **Warning:** To avoid possibility of fire, NEVER leave oven unattended during use.
19. When using the countertop oven, pull the unit out a minimum of 6 inches away from the wall or other cords.
20. Do not store any materials, other than manufacturer's recommended accessories, in this unit when not in use.
21. Do not place any flammable materials in oven, such as plastic, paper, or cardboard or any materials that may catch fire or melt.
22. Do not cover the crumb tray with metal foil. This will cause overheating of the oven
23. Oversized foods or metal foil packages must not be inserted in the appliance as they may create a fire or risk of electrical shock.
24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
25. Use recommended temperature settings for baking and roasting.
26. Do not rest cooking utensils or baking dishes on glass door.
27. Turn the timer dial to the "OFF" position to turn off the countertop oven, then unplug from wall outlet.

## 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.

### 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:

# Safety Instructions

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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.

If the appliance is grounded, the extension cord should be a 3-wire grounding-type cord.

## 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. 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. Turn the temperature to the maximum temperature setting and let run for approximately 5 minutes. 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. Your CHEFMAN® Countertop Oven is outfitted with all the options of a full-size oven in a countertop size; toasts, bakes, broils, convection bakes and defrosts.

The beauty of your new Chefman® Countertop Convection Oven is that it can do so much while taking up so little space on your kitchen counter. Just plug it in and follow the easy instructions to bake a chicken, toast bagels, broil salmon steaks, heat up a pizza, or just keep dinner warm until you're ready to eat. For more inspiration, check out the recipes in the back of the book. Bon appétit!

# Features

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1. Variable Temperature Control

2. Defrost, Warm, Broil, Bake, Toast and Convection Bake Functions

3. Toast Shade Selector

4. 30-Minute Countdown Timer

5. Slide-Out Crumb Tray

6. Includes Bake Pan and Wire Rack



# Operating Instructions

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## BEFORE THE FIRST USE

Place your oven on a flat surface.

Before using your oven, move it at least 6 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surface.

**OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

## GENERAL GUIDELINES

**Baking:** Baking function can be used as you would normally use your kitchen oven for roasting meats including chicken or baking cakes, cookies and more.

**Convection Bake:** Convection baking/roasting uses a fan to circulate heated air around food as it cooks. For best results use cookie sheets with no sides and baking dishes and roasting pans with very low sides to let maximum airflow reach food. For the same reason, do not cover foods while cooking. Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check doneness 10 minutes before suggested cooking time.

**Broiling:** Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins.

**CAUTION:** Aluminum foil is not recommended for covering the broiling rack. If covered, the foil prevents the fat from dripping into the drip tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the drip tray/baking pan, be sure foil is tucked neatly around the pan and does not touch the wall or heating elements.

**Toasting:** Always have the rack downward and in the top position for even toasting. Always position your item/items in the middle of the rack.

**WARNING:** Placing the rack in the bottom position or in the top position with the rack upward while toasting may result in a fire.

# Operating Instructions

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**Turning off the toaster oven broiler:** Turn the timer dial to the "OFF" position. The indicator light will turn off.

## USE AND CARE

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

### Broil

**Note:** When broiling, add approximately  $\frac{1}{4}$  cup water to the bottom of the drip tray to reduce sizzling and splattering. Place the broiling rack in the drip tray. The oven rack can be turned up or down depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position. To broil, set temperature and function dials to broil. Turn timer dial to desired time. To set the timer for less than 10 minutes, turn the timer past the 10 minute mark and then turn it back to desired time. Preheat oven for five minutes with door closed. After the five-minute preheat period, place the broiling pan in the oven. To stop broil operation, turn timer dial to off position.

**Note:** Never use glass oven dishes to broil.

### Bake

To bake, turn the temperature dial to the desired temperature, turn function dial to bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. At the end of the cooking time a bell will ring once and the oven will turn off automatically. If you select "Stay On" you will need to turn off the oven manually by turning the timer dial to the "OFF" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to bake.

### Convection Bake

To use convection baking, turn the temperature dial to the desired temperature, turn function dial to convection bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set the timer for less than 10 minutes, turn the timer past the 10 minute mark and then turn it back to desired time. At the end of the cooking time, a bell will ring once and the oven will turn off automatically.

# Operating Instructions

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If you select "Stay On", you will need to turn off the oven manually by turning the timer to the "OFF" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to convection bake. Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check on food 10 minutes before suggested cooking time.

## Warm

To keep food warm, turn the temperature dial to 200°F; turn the function dial to the warm position and set the timer dial to the desired time. The timer can be set for up to 30 minutes. The oven indicator light will turn on. Preheat oven for five minutes. Place food on the wire rack or in the baking pan. When warming, we recommend placing oven rack in the lower position.

## Toast

If toasting two items, center them in the middle of the rack. Four items should be evenly spaced - two in front, two in back. Six items should be evenly spaced - three in front, three in back, then close the glass door.

## Shade Selection

- Turn temperature dial to toast/500°F.
- Set function dial to toast.
- Turn the timer dial to desired shade setting from light to dark within the marked settings on this dial. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn back to desired time. This will turn on the countertop oven and the oven indicator light will turn on.

## Stop Toasting

- When the toasting cycle is finished, the oven will ring once and turn off. If you wish to stop the toasting cycle before it is finished, simply turn the timer dial to the "OFF" position. The countertop oven will cancel your toast cycle.

**Note:** The oven rack must be in the lower position for best results.

# Cleaning and Maintenance

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Always allow the oven to cool completely before cleaning.

1. Unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the countertop oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Oven rack and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon-scouring pad or nylon brush. Dry thoroughly after washing.
6. Never wrap the cord around the outside of the oven.

## **IMPORTANT**

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.

All of our recipes have been tested in our kitchen and specially developed to work in the Chefman® Countertop Convection Oven. These mouth-watering recipes are just a sampling of what this appliance can do.

# Recipes

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## Cranberry Bran Muffins

Start your morning off with one of these deliciously hearty muffins.  
Makes 6 muffins.

nonstick cooking spray	cup packed light brown sugar
cup unbleached, all-purpose flour	1 large egg, lightly beaten
cup whole-wheat flour	2½ tablespoons honey
teaspoon table salt	1 teaspoon pure vanilla extract
teaspoon baking soda	cup low fat buttermilk
teaspoon baking powder	cup dried cranberries
teaspoon ground cinnamon	cup wheat germ
cup unsalted butter, room temperature	

Preheat the Chefman® Countertop Convection Oven to 375°F on the convection setting with the rack in the lower position. Lightly coat a 6-cup muffin tin with nonstick cooking spray. Reserve.

In a small mixing bowl, add the flours, salt, baking soda, baking powder and cinnamon. Whisk to combine; reserve.

Using a Chefman® hand fitted with the beating attachment(s), mix the butter until creamy. Add the brown sugar and beat until light and fluffy. Add the egg, honey and vanilla and mix until fully combined. While mixing, slowly add one third of the dry mixture, then follow with half of the buttermilk – adding when the batter is still streaky with flour.

Continue in that pattern – do not over mix. Gently fold in the cranberries and wheat germ.

Pour evenly into prepared muffin tin. Bake for about 25 minutes, or until muffin tops spring back when pressed and a cake tester comes out clean.

### Nutritional information per muffin:

Calories 228 (34% from fat) ▪ Carbohydrates 34g ▪ Protein 5g ▪ Fat 9g ▪ Saturated Fat 5g ▪ Cholesterol 55mg ▪ Sodium 380mg ▪ Calcium 53mg ▪ Fiber 3g

# Recipes

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## **Gorgonzola and Ricotta Bruschetta**

Makes 12 bruschetta.

12 slices (½ -inch thick) French bread  
1 garlic clove, smashed  
1½ tablespoons extra virgin olive oil  
1 cup ricotta, strained  
2 tablespoons grated Parmesan  
teaspoon sea or kosher salt  
teaspoons freshly ground black pepper  
pinch ground nutmeg  
cup crumbled gorgonzola  
1 tablespoon honey

Preheat the Chefman® Countertop Convection Oven to 375°F on the bake setting with the rack in the top position.

Rub one side of each slice of bread with garlic and then brush with olive oil. Bake in preheated oven for about 2 to 3 minutes per side, or until lightly toasted.

While bread is toasting, prepare topping. In a small bowl, add the ricotta, Parmesan, salt, pepper and nutmeg. Stir to combine. Distribute evenly among the toasted bread, and then top with the gorgonzola. Return to oven and then set on broil for about 3 minutes, or until cheese is fully warmed.

Drizzle honey over bruschetta and serve immediately.

### **Nutritional information per muffin:**

Calories 120 (46% from fat) ▪ Carbohydrates 11g ▪ Protein 5g ▪ Fat 6g ▪ Saturated Fat 3g ▪ Cholesterol 10mg ▪ Sodium 300mg ▪ Calcium 108mg ▪ Fiber 1g

# Recipes

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## White Pizza with Prosciutto, Arugula and Tomatoes

Makes one 12-inch pizza (8 servings)

pizza dough	2 cups packed arugula
1 tablespoon extra virgin olive oil	1½ cups ricotta
1 – 1 ½ ounces (about 4 to 6 slices) prosciutto, halved	cup grated Parmesan (about 2 ounces)
3 medium garlic cloves, finely chopped, divided	pinch sea or kosher salt
1 cup halved grape tomatoes	teaspoons freshly ground black pepper

Preheat the Chefman® Countertop Convection Oven to 425°F on the bake setting with the rack in the lower position.

Roll out dough into a 12-inch circle. \* Brush the outer edge of the dough with olive oil. Bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.

While dough is baking, preheat a medium skillet over medium-high heat. Add the prosciutto. Sauté until crisp; remove and reserve.

Add 2 of the garlic cloves to the hot pan. Sauté until fragrant, and then add the tomatoes. When tomatoes just begin to soften, stir in the arugula, about cup at a time. Cook until the arugula is wilted; remove and reserve.

In a medium-sized bowl, mix the ricotta, Parmesan, remaining garlic, salt and pepper until well combined. Reserve.

Spread the ricotta mixture evenly over the par-baked pizza dough. Top the ricotta with the arugula mixture and then finish with the prosciutto. Bake pizza in preheated oven for about 10 to 12 minutes, or until the dough is nicely browned and the cheese is bubbling on top. Remove the pizza from the oven. Cut into slices and serve immediately.

\*Using a pizza mesh makes forming the perfect pizza much easier. If you have one, it is advisable to spray it with nonstick cooking spray before stretching dough.

### Nutritional information per muffin:

Calories 160 (30% from fat) ▪ Carbohydrates 19g ▪ Protein 10g ▪ Fat 6g ▪ Saturated Fat 3g ▪ Cholesterol 20mg ▪ Sodium 400mg ▪ Calcium 167mg ▪ Fiber 2g

# Recipes

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## **Pate Sucree**

Makes two 9-inch single-crust tarts.

2 cups unbleached, all-purpose flour  
2 tablespoons granulated sugar  
teaspoon table salt  
cup unsalted butter, room temperature  
2 large egg yolks  
1 tablespoons ice water  
teaspoon pure vanilla extract

Place flour, sugar and salt in a Chefman® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and process until combined. With the machine running, add the yolks, one at a time, and process until incorporated. Add the water and vanilla; pulse 3 to 5 times until combined.

Form dough into two flat discs. Wrap in plastic and refrigerate until ready to use.

### **Nutritional information per muffin:**

Calories 70 (58% from fat) ▪ Carbohydrates 6g ▪ Protein 1g ▪ Fat 5g ▪ Saturated Fat 3g ▪ Cholesterol 25mg ▪ Sodium 35mg ▪ Calcium 1mg ▪ Fiber 0g



# Recipes

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## Herb-Crusted Beef Tenderloin

Makes 6 servings

1½ pound trimmed beef tenderloin roast (preferably top cut)  
teaspoon sea or kosher salt  
teaspoon freshly ground black pepper  
3 garlic cloves  
2 sprig fresh thyme, stems discarded  
1 sprig fresh rosemary, stem discarded  
1 sprig fresh oregano, stem discarded  
teaspoon dried tarragon  
3 tablespoons extra virgin olive oil  
2 tablespoons Dijon-style mustard

Preheat Chefman® Countertop Convection Oven to 375°F on the convection bake setting with rack in the lower position. Line baking tray with aluminum foil. Rinse the beef and pat dry with paper towels. Rub with teaspoon each of the salt and pepper. Reserve.

In the bowl of a Chefman® Mini Chopper or Food Processor, add the garlic, herbs and the reserved salt and pepper. Process until well combined. With the chopper/processor running, add the oil in a slow and steady stream. Process until combined. Rub the mustard on the tenderloin; evenly spread the herb/oil mixture on top. Place beef on the prepared baking tray and roast for about 40 minutes, or until the internal temperature reads 125°F. Let meat rest 10 to 15 minutes before slicing.

### Nutritional information per muffin:

Calories 390 (77% from fat) ▪ Carbohydrates 2g ▪ Protein 20g ▪ Fat 33g ▪ Saturated Fat 12g ▪ Cholesterol 80mg ▪ Sodium 350mg ▪ Calcium 18mg ▪ Fiber 0g

# Terms and Conditions

## Limited Warranty

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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](mailto: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, 1 Sharp Plaza, 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 Card

## CHEFMAN® COUNTERTOP OVEN

**Your details:**

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



\_\_\_\_\_ Email: \_\_\_\_\_

Date of Purchase\*: \_\_\_\_\_

\*We recommend you keep the receipt with this warranty card

Location of Purchase: \_\_\_\_\_

Description of Malfunction:

**Return your completed warranty card to:**

**RJ Brands  
1 Sharp Plaza  
Suite 207  
Mahwah, NJ  
07495**

### AFTER SALES SUPPORT

 USA 888-315-6553

 [customerservice@chefman.com](mailto:customerservice@chefman.com)

**MODEL: RJ25-6 SERIES**

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](http://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:**

**2131256**

# CHEFMAN®

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