CHEFMAN

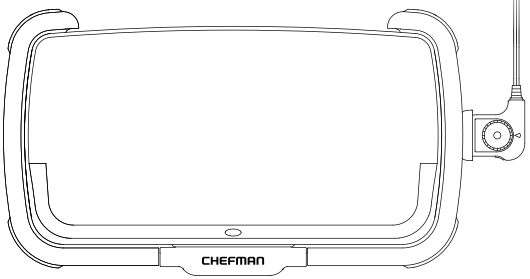
All-Purpose Nonstick

EXTRA-LARGE GRIDDLE

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cooking Guide
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ23-LG-V3



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already a part of our family, we're happy to be in the kitchen with you! With your new All-Purpose Nonstick Extra-Large Griddle, you can cook big batches for a crowd—its large cooking surface is great for making pancakes, fried eggs and bacon, grilled cheese sandwiches, and much more. The adjustable temperature control knob makes it simple to set the right heat for everything from searing steaks to keeping quesadillas warm. Plus, cleanup is a breeze as the whole griddle, minus its removable temperature control unit, can go right in the dishwasher.

Before you get cooking, please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,

The Chefman® Team



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

WARNING: When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord, plug, or temperature control unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do not use outdoors.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

9. Do not let the cord hang over the edge of a 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to the appliance first, then plug the cord in the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
13. Do not use the appliance for other than intended use.
14. Once heated, the griddle is extremely hot on the bottom and sides. Do not touch or try to pick it up until unplugged and cooled.
15. After washing, do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). 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 or force it into the outlet. This could result in injury or electrical shock.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards of 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 extension cord should be at least as great as the electrical rating of the appliance.
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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
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 POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

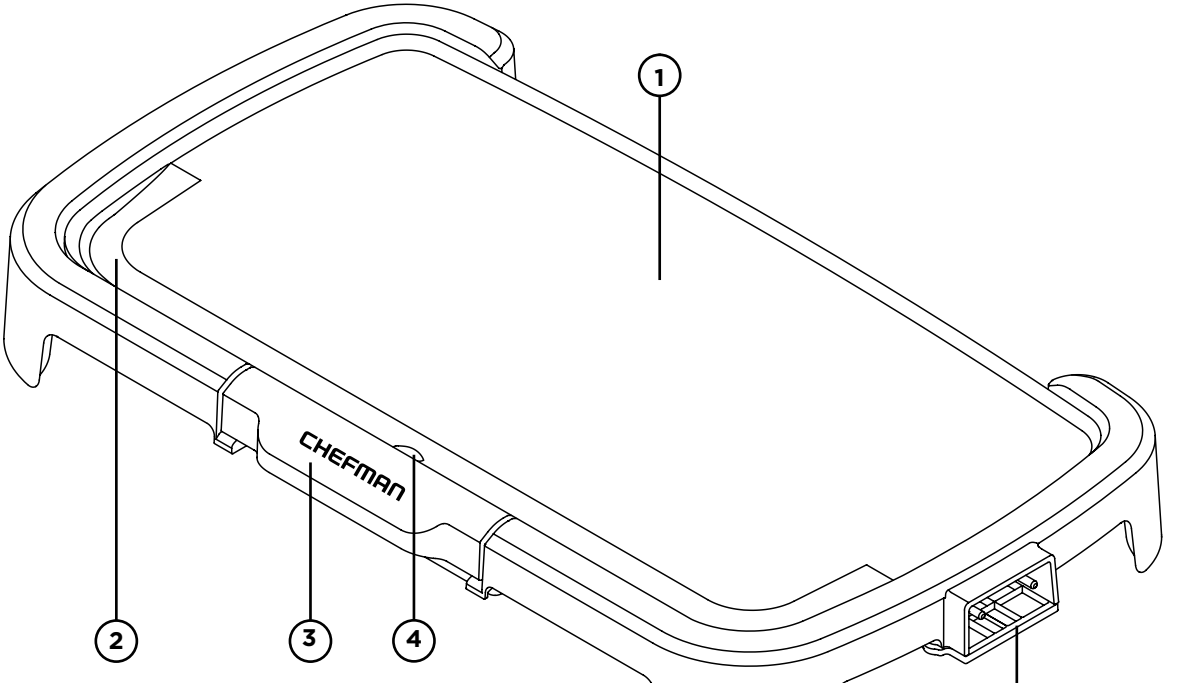
California Proposition 65:
(Applicable for California Residents only)

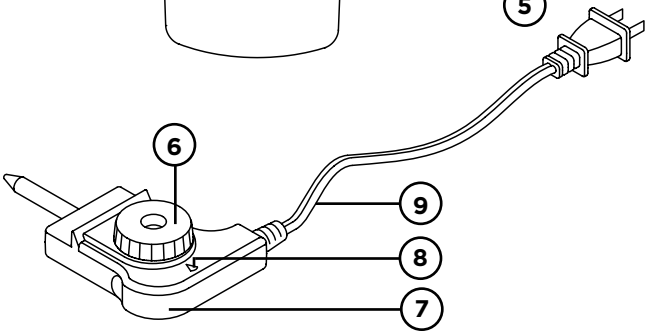
WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

FEATURES





1. Nonstick Cooking Surface
2. Grease Runoff Channel
3. Slide-Out Drip Tray
4. Drain Hole
5. Electrical Port
6. Temperature Control Knob
7. Removable Temperature Control Unit
8. Power Indicator Light
9. Electrical Plug

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your electric griddle for the first time.

1. Check that all parts are accounted for before throwing away any packaging materials. Read and remove any stickers on the unit, except for the rating label, if applicable.
2. Wash the griddle and drip tray by hand in warm, soapy water, and rinse thoroughly. Do not use abrasive cleaners or scouring pads on the griddle as they can scratch the nonstick coating. (Both the griddle and the drip tray are also dishwasher safe, but the drip tray is top-rack safe only.) **WARNING:** Never immerse the power cord or temperature control unit in water or any liquid.
3. Dry the griddle thoroughly. **WARNING:** Do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.
4. Rub a little neutral oil, such as vegetable oil, on the cooking surface to season it. Do not use aerosol cooking spray, as this can damage the nonstick coating. Wipe off any excess oil with a paper towel.

OPERATING INSTRUCTIONS

HOW TO COOK ON THE GRIDDLE

1. Set the unit on a flat, sturdy, heat-resistant surface near an outlet. **CAUTION:** The bottom of the griddle gets very hot. Different countertop finishes and surfaces are affected differently by heat. Use care not to place the griddle on any surface where heat may cause a problem. Do not operate the griddle on a finished wood countertop or table.
2. Slide the drip tray into place on the front side of the griddle. **CAUTION:** Do NOT operate the unit without the drip tray in place.
3. Insert the temperature control unit into the electrical port on the side of the griddle, ensuring it's fully engaged. If the temperature control probe is not inserted correctly or is loose, the griddle will not heat properly.
4. Ensure that the temperature control dial is in the OFF position, then plug it in. **NOTE:** When using the griddle for the first time, a slight odor or smoking might occur. This is normal and will dissipate with use.

OPERATING INSTRUCTIONS

5. Turn the temperature control knob clockwise past the WARM position to the desired temperature. (See the guide on p. 12.) The indicator light will turn on and stay on while the griddle heats. Allow the griddle to heat for 2 to 4 minutes. **WARNING:** The griddle is very hot on the bottom and sides. Once the griddle is heated, do not touch it or try to move it until unplugged and cooled.
6. The indicator light will turn off once the selected temperature has been reached. Place food on the griddle and cook, flipping once or twice if necessary. During cooking, the indicator light will turn on and off as the griddle maintains temperature. **NOTE:** Use wooden, silicone, or heatproof plastic or nylon cooking utensils as metal can scratch the nonstick finish. NEVER cut foods on the griddle surface.
7. When you have finished cooking, turn the temperature control knob to the OFF position and unplug the griddle. Allow the unit to cool completely before removing the temperature control unit and cleaning the griddle.

COOKING GUIDE

These cooking temperatures and times are general guidelines. Always follow your recipes and check food for doneness according to current food-safety rules.

Food	Temperature (˚F)	Cooking Time (minutes)
Bacon	350–420	6–8
Fried Eggs (over easy)	250–300	3–5
Pancakes	250–300	4–5
Grilled Sandwiches	250–300	6–8
Quesadillas	250–325	4–6
Burgers (4–5 oz, ½-inch patties)	400–420	8–10 (for medium-rare to medium)
Steak (boneless, 1-inch)	420	13–15 (medium-rare)
Pork Chops (bone-in, 1-inch)	420	15-17 (medium-well)

COOKING TIPS

- Use a lower heat (about 200°F to 225°F) to warm food, medium heat (250°F to 350°F) for most cooking, and the 420°F temperature setting to get a nice sear when cooking steaks or other meats.
- Do not preheat the griddle on a higher heat setting than you plan to cook at. Doing so may cause foods to splatter or even burn when placed on the cooking surface.
- Avoid overcrowding the cooking surface, as this can cause foods to cook unevenly.
- Flip meat when it starts to separate from the griddle. A sign that meat is ready to be flipped is when it raises away slightly from the cooking surface and starts to crackle or sizzle. If you try to flip and the meat sticks to the griddle, wait another 30 seconds to 1 minute before trying again.

CLEANING AND MAINTENANCE

Your griddle is easy to clean and is even dishwasher safe.

1. Turn the temperature control dial to the OFF position, and disconnect the plug from the wall outlet.
2. Allow the unit to cool completely, then remove the temperature control unit. Gently pull the probe straight out to avoid any damage.
3. Remove the drip tray. Wash both the griddle and drip tray in warm, soapy water and rinse thoroughly. If scouring is necessary, use a nylon scrubbing pad. **NOTE:** Do not use abrasive cleaners or scouring pads on the griddle as they can scratch the nonstick coating. Both the griddle and the drip tray are also dishwasher safe. The griddle can go on the bottom rack, but the drip tray is top-rack safe only. **WARNING:** The temperature control unit, cord, and plug should not be immersed in water and are not dishwasher safe.
4. Dry thoroughly. **WARNING:** Do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.
5. Store the appliance in its box or in a clean, dry place with the temperature control unit not inserted. Never wrap the cord/temperature control unit tightly around the griddle; keep it loosely coiled instead.

NOTES

NOTES

TERMS AND CONDITIONS
Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

TERMS AND CONDITIONS
Limited Warranty

WHAT THE WARRANTY COVERS

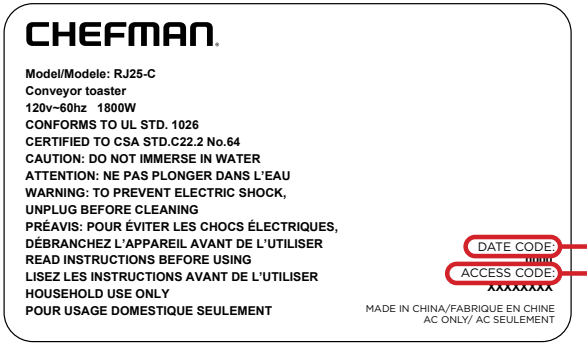
- **Manufacturer Defects –** Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse –** Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance –** General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use –** Damage that occurs from commercial use;
- **Normal Wear and Tear –** Damage or degradation expected to occur due to normal use over time;
- **Altered Products –** Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events –** Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest –** Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

Visit Chefman.com/register.

Scan the QR code to access site:

CHEFMAN® WARRANTY REGISTRATION

For product information, visit Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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