

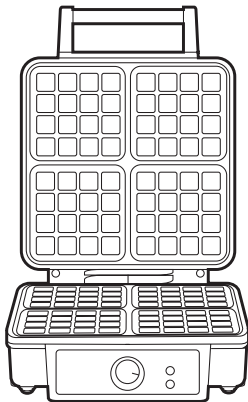
CHEFMAN®

4-SLICE BELGIAN WAFFLE MAKER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cleaning and Maintenance
- Recipes
- Terms and Conditions
- Warranty

RJ04-4P-V2



COOKING FORWARD

Welcome!

Whether this is your first Chefman® appliance purchase or you're already part of our family, we're happy to be cooking with you! With your new 4-slice Belgian Waffle Maker, you can make light and crisp waffles for the entire family in no time. Thanks to its nonstick cooking plates, cleanup is a breeze, and because the Waffle Maker can be stored vertically, it's easy to store.

We know you're excited to get cooking, but please take a few minutes to read our directions, safety instructions, and warranty information.

For more information on this product and our other high-quality appliances, please visit us at [Chefman.com](https://www.Chefman.com).

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 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. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or unit enclosure 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. 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. Return appliance to the nearest Chefman service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Chefman may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Use on a heat-resistant, flat level surface only.
15. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
16. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.

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 electric 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 unintentionally.

*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
hot surface.**

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

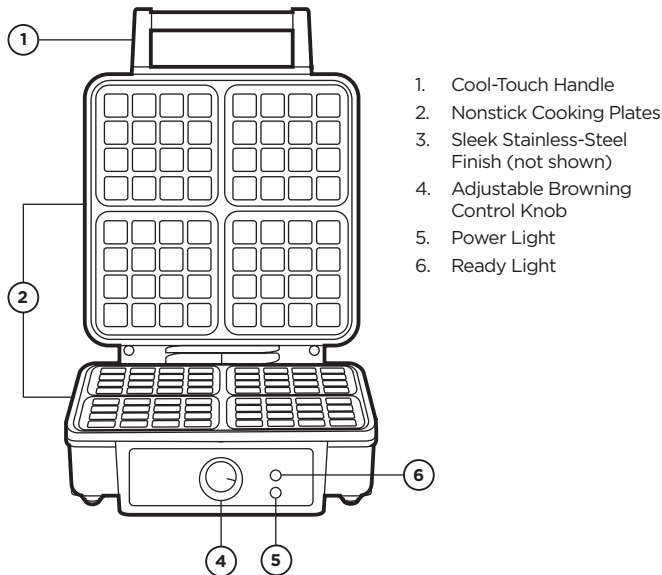
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
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 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



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging materials. Read and discard any stickers.
2. If necessary, wipe nonstick cooking plates with a damp cloth to remove any packing dust.
3. For best results, pour a teaspoon of vegetable oil on to the nonstick plates. Spread over with a paper towel and wipe off any excess oil.

HOW TO USE THE WAFFLE MAKER

1. Prepare waffle batter.
2. Close the waffle maker and plug it into the wall outlet; a red power light will turn on.
3. Set the browning control knob according to your preference for lighter or darker waffles.
4. Wait for the green indicator light to come on. This shows that the waffle maker has reached its optimum cooking temperature and is ready to cook with. (The waffle maker usually takes 3-5 minutes to heat.)
5. When green light comes on, open waffle maker and pour batter onto bottom plate starting in the center of the grid; use just enough batter to just cover the peak areas of the grids. If batter is very thick, use a heatproof spatula to spread the batter into the corners of the grid.

OPERATING INSTRUCTIONS

NOTE: The amount of batter you use will vary depending on recipe and thickness.

6. Cook waffles until green ready indicator light comes back on. Open waffle maker to check for doneness; if you would like waffle to be darker, shut waffle maker and cook longer.

NOTE: Do not open waffle maker during the first minute of cooking as uncooked waffles will split. If top of waffle maker resists when attempting to lift, allow waffle to cook longer in 30-second increments.

7. Remove waffles from waffle maker using non-metallic utensils.
8. Waffles are best cooked to order, but they can be kept warm in a 200°F oven. To retain crispness, transfer them directly to oven rack or place on a rack on a baking sheet.
9. If making more than one batch of waffles, close waffle maker and wait for green ready indicator light to come back on before adding more batter.
10. When baking is complete, turn the browning control knob to zero and unplug the power cord from wall outlet. Leave waffle maker open to cool. Do not clean until unit has cooled completely.

OPERATING INSTRUCTIONS

WAFFLE BAKING TIPS

- When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- Never use nonstick spray on cooking plates. Nonstick spray will cause build-up over time, which may cause sticking. If desired, brush plates with a small amount of cooking oil instead, such as canola, vegetable or grapeseed.
- To reheat already cooled waffles, return them to the hot waffle maker. Place waffles on plate so grooves match up; close lid and heat for 1 to 2 minutes, checking often to prevent burning.
- Baked waffles freeze well. To freeze, cool completely on wire rack, then store airtight in the freezer. Do not defrost; reheat frozen waffles in a toaster or toaster oven until hot and crisp.
- Experiment beyond waffles: Try “waffling” other kinds of foods, including quesadillas, grilled cheese, tater tots, and even apple pie.

CLEANING AND MAINTENANCE

Here are a few easy steps to keep your waffle maker looking and working like new:

1. Always unplug the waffle maker and allow it to cool before cleaning.
2. Brush away any loose crumbs from the grooves of cooking plates. Wipe clean with a paper towel or a damp cloth, absorbing any oil or butter that might be down in the grooves. Do not use any abrasive materials, including scouring pads or steel wool, as this will damage the nonstick coating.
3. Wipe the outside of the waffle maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for stainless steel may be used occasionally on the top housing. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let it sit for 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles; they can damage the non-stick surface.

CLEANING AND MAINTENANCE

STORAGE

- Always unplug the appliance and let cool completely before storing.
- Always make sure the appliance is cool, clean, and dry before storing.
- To minimize storage space in your kitchen, the appliance can be stored vertically.

RECIPES

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup cornstarch
- 1 Tbsp baking powder
- 1 tsp salt
- 3 large eggs, separated
- 2 Tbsp granulated sugar
- 1¼ cups milk
- ½ tsp pure vanilla extract
- 8 Tbsp (½ cup) unsalted butter, melted

CLASSIC WAFFLES

Makes about 5½ cups batter

1. In large bowl, whisk flour, cornstarch, baking powder and salt; set aside.
2. With an electric mixer, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside.
3. Whisk together egg yolks, milk, and vanilla.
4. Using a rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not overmix.) Stir in melted butter. Fold in beaten egg whites until just combined.
5. Set Browning Control to “desired doneness.”
6. When waffle maker is ready, pour just enough batter onto bottom plate to cover high points of grids.
7. Cook until green ready indicator lights up or to desired doneness.

Variation: Toasted Pecan & Cranberry Waffles

Before adding batter, sprinkle chopped pecans onto bottom cooking plate. Pour batter over pecans, then sprinkle dried cranberries over batter. Close waffle maker and bake as directed

RECIPES

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup cornstarch
- 1 Tbsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 3 large eggs, separated
- 2 Tbsp sugar
- 1¾ buttermilk
- ½ tsp pure vanilla extract
- 8 Tbsp (½ cup) unsalted butter, melted

CLASSIC BUTTERMILK WAFFLES

Makes about 5½ cups batter

1. In large bowl, whisk flour, cornstarch, baking powder, baking soda, and salt.
2. With an electric mixer, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form. Set aside.
3. Whisk together egg yolks, buttermilk and vanilla.
4. Using a rubber spatula, stir buttermilk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not overmix.) Stir in melted butter. Fold in beaten egg whites until just combined.
5. Set Browning Control to desired doneness.
6. When waffle maker is ready, pour just enough batter onto bottom plate to cover high points of grids.
7. Cook until green ready indicator lights up or to desired doneness.

TERMS AND CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada, or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

TERMS AND CONDITIONS

Limited Warranty

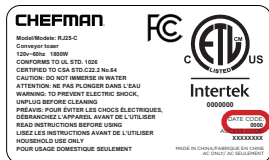
THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning and Maintenance Instructions for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

Register your product to add an additional 3 months to your warranty.

What do I Need to Register my Product?



- Contact Information
- Model Number
- Proof of Purchase
(online confirmation, receipt, gift receipt)
- ←•Date code

NOTE: Label depicted here is an exmple.

How Do I Register my Product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access site:



CHEFMAN® WARRANTY REGISTRATION

Need more information?

Please visit us at Chefman.com.

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. 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.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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