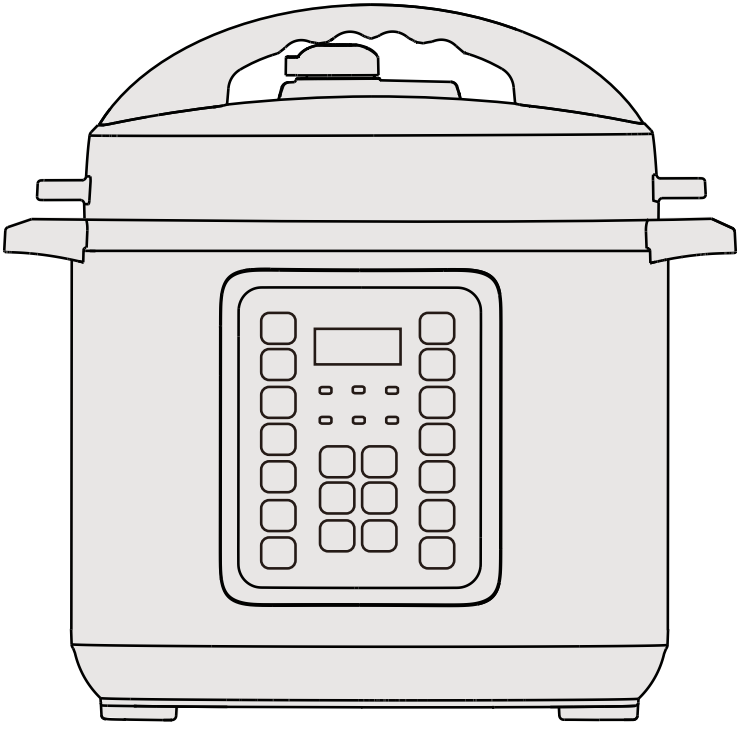
CHEFMAN

6-Quart Multifunctional Pressure Cooker



RJ40-6-V3

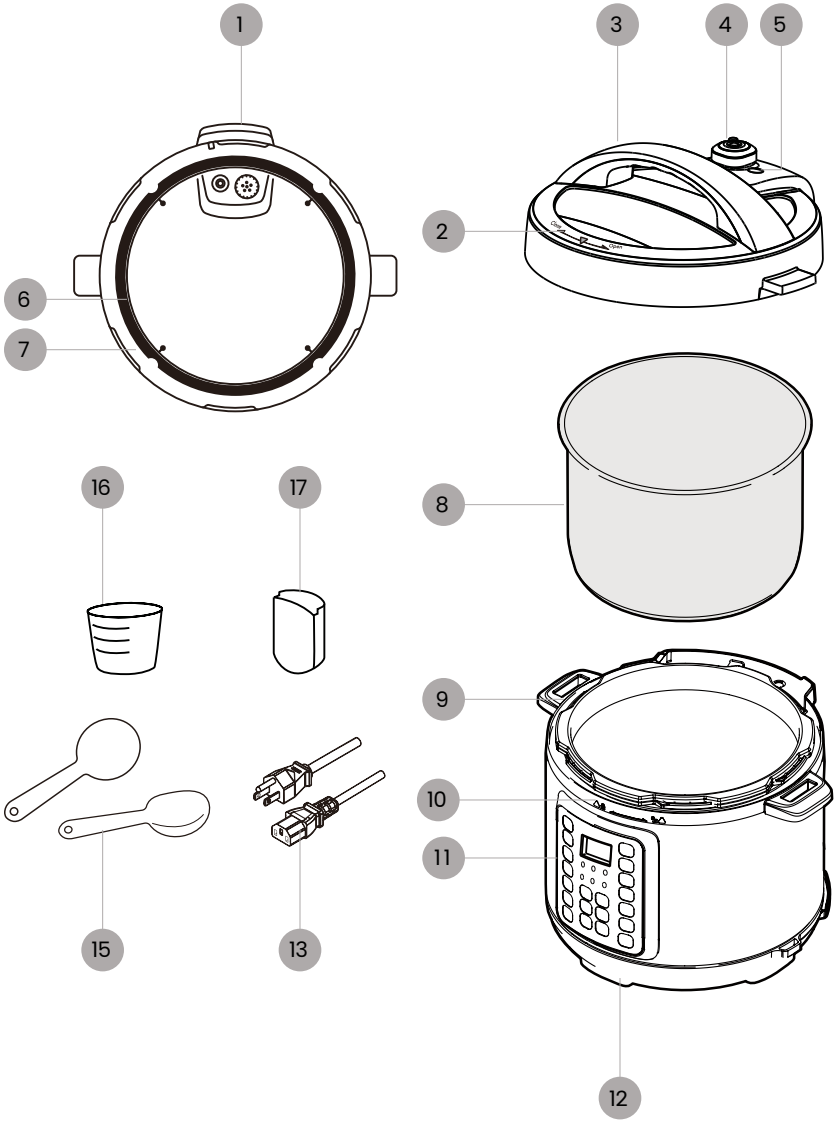
Get to Know Your Pressure Cooker

1. Lid
2. Lid position marking (Open/Closed)
3. Lid handle
4. Pressure regulator knob
5. Floating valve button
6. Gasket
7. Gasket holder
8. Stainless-steel inner pot
9. Pressure cooker handles
10. Lid lock and unlock marking (Lock/Unlock)
11. Control panel
12. Base (with heating components)
13. 3-prong grounding-type plug
14. Spoon rack (not pictured)
15. Spoon and rice paddle
16. Measuring cup
17. Condensation cup



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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Control Panel

1. Temperature/Time display
2. Cook function buttons
   (Poultry, Meat/Stew, Beans/Chili, Soup/Broth, Rice, Multi-Grain, Porridge, Pressure Cook, Slow Cook, Sauté, Steam, Cake, Yogurt)
3. Keep Warm/Cancel button - turn off Keep Warm mode or cancel cooking
4. +/- Temperature/Time adjustment buttons
5. Temp/Timer button - toggle between temperature and time settings
6. Adjust button - adjust mode of a cooking function
   (toggle between Less, Normal and More settings)
7. Preset button - press to delay cooking start
8. Manual button – manually set cooking time for Pressure Cook



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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 cord, plugs, or unit body 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.
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.
9. **Do NOT** let cord hang over edge of 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 plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. **Do NOT** use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

WARNING: Improper use of the grounding plug can result in electric shock.

Grounding Instructions
This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet. **Do NOT** alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

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Short Cord Instructions
A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord.

WARNING: Do NOT use an extension cord with this product. Serious burns may result from the pressure cooker being pulled off a countertop. **Do NOT** allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

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 THE 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.

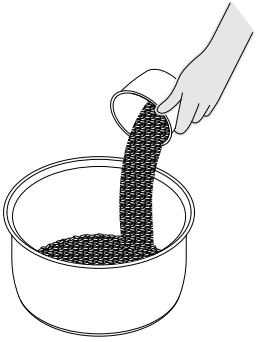


Before First Use

1. Remove all packing materials from the inside and outside of the pressure cooker. Be sure to check that all parts and accessories are included before tossing out any packaging.
2. Gently wipe down the exterior with a damp cloth or paper towel. Never immerse the pressure cooker, its base, cord or plug in water or any other liquid.
3. Wash all removable parts, except for the power cord and plug, with a sponge and warm, soapy water. Do not use abrasive cleaning agents or scouring pads. The gasket, spoon, rice paddle, condensation cup, measuring cup and cooking pot are top-rack dishwasher safe. Dry all parts thoroughly.
4. To install the condensation cup, align the top of the cup at the rear of the pressure cooker with guides and slide it in.

Quick Start:
How to Use the Pressure Cooker

1. Add food (including any water) to the inner pot, then set the pot in the pressure cooker. Plug the power cord into the port on the unit, and the other end into a wall outlet. Be sure the condensation cup is installed on the side of the unit.



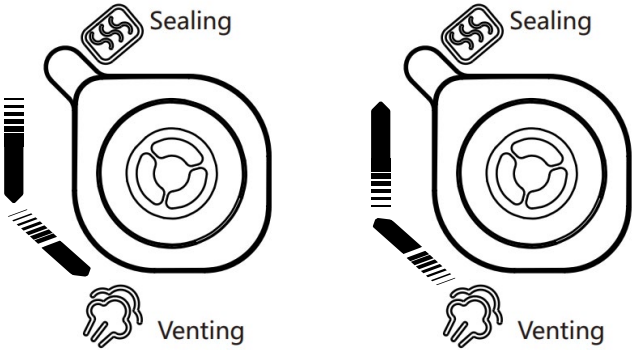
2. Turn the lid upside-down and place the gasket onto the gasket holder, positioned between the holder and the inner edge of the lid. Push the gasket into the holder while rotating the lid. It is fully secured when all parts of the gasket sit flush against the inside of the gasket holder.



3. Place the lid on the pressure cooker, lining up the arrow on the top of the lid with the arrow next to the unlock symbol. Use the lid handle to turn the lid clockwise, lining up the arrow next to the lock symbol; this will lock the lid. **NOTE:** If using the **Sauté** function, do not put the lid on the unit.

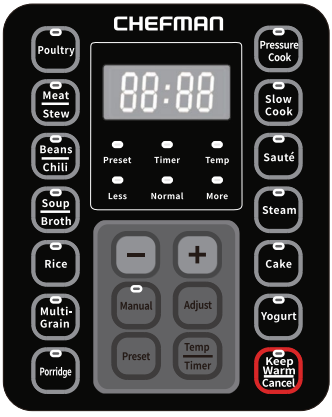


4. Turn the pressure regulator knob. Make sure that the pressure regulator knob is pointing to the correct setting. If using **Steam**, **Slow Cook**, or **Yogurt**, the knob should be set to **Venting**. All other functions (except **Sauté**) use pressure, so they should be set to **Sealing**. (**Sauté** does not use the lid at all).



5. Press the button for your chosen cook function. The default cooking time will display on the control panel; if you wish to adjust it use the + and – buttons or the **Adjust** button (see individual function descriptions for more details). If you're using the **Sauté** function, you can also adjust the temperature; see **Sauté** description, p. 12, for more details.

   If using a pressure function, the floating valve button will pop up once the unit reaches pressure.



6. When the cooking cycle finishes, unit will beep. If a pressure-cooking function was used, you can quickly release the pressure by switching the pressure regulator valve from **Sealing** to **Venting**. **WARNING:** Steam is extremely **HOT**! Keep hands and arms away from the steam vent while pressure is releasing. Alternatively, you can use the natural release method, by letting the unit gradually cool down until the floating pressure valve button drops. Natural release is best for liquid or high-starch foods, such as porridge, soup, and rice.
7. Be sure to wait to open the lid until the floating pressure valve button drops again, indicating that pressure has been safely released. **NOTE:** If the pressure has released but the float valve is stuck due to food debris or stickiness, you can push it down with a chopstick or the handle of a spoon. Use the lid handle to turn the lid counterclockwise and lift up to remove.

Function Guide

Function	Less	Normal	More	Adjustable Cooking Time	Default Preset Time	Adjustable Preset Time	Keep Warm Function after Cooking
Poultry	5 min	15 min	30 min	0-240 min	5 min	1 min-24h	Yes
Meat/ Stew	20 min	35 min	45 min	0-240 min	5 min	1 min-24h	Yes
Bean/ Chili	25 min	30 min	40 min	0-240 min	5 min	1 min-24h	Yes
Soup	20 min	30 min	50 min	0-240 min	5 min	1 min-24h	Yes
Rice	n/a	12 min	n/a	n/a	5 min	1 min-24h	Yes
Multigrain	20 min	40 min	60 min	0-240 min	5 min	1 min-24h	Yes
Porridge	5 min	20 min	30 min	0-240 min	5 min	1 min-24h	Yes
Pressure Cook	20 min	35 min	45 min	0-240 min	5 min	1 min-24h	Yes
Slow Cook	4h	8h	12h	4h-12h	5 min	1min-24h	Yes
Sauté	n/a	30 min	n/a	1-60 min	n/a	n/a	No
Steam	3 min	10 min	15 min	0-240 min	5 min	1min-24h	Yes
Cake	25 min	30 min	40 min	n/a	n/a	n/a	Yes
Yogurt	Boil	8h	24h	30 min-24h	n/a	n/a	No
Manual	n/a	38 min	n/a	30-119 min	5 min	1 min-24h	Yes
Keep Warm	Default setting time 12h, temperature about 60°C~80°C.						

Sauté - Default temperature setting will be approximately 130°C (adjustable 125°C–185°C)

Keep It Clean

1. Unplug the cord from the wall and then the unit. Wash the inner pot, measuring cup, spoon, rice paddle, and condensation cup with mild detergent and water. Dry thoroughly before reassembling.
2. Remove the gasket from the lid and wash with warm, soapy water. Inspect the gasket after each use for any tears or damage. A damaged gasket will not seal properly; if the gasket is damaged, contact Chefman Customer Support.
3. The pressure regulator knob, and valve on the underside of the lid, must be free of food debris. To remove and clean them, grasp the knob and pull up. Wash in warm, soapy water and dry thoroughly before re-installing.
4. The main unit should be wiped down with a damp cloth. Never immerse the unit in water or other liquid.

Having Trouble?

Problem	Likely Cause	Solution
Display shows “Lid”	The lid is not closed or in the right position.	Follow step 3 on p. 9 for proper lid closure instructions.
Display shows “Err1”	Temperature sensor fault	Contact Chefman Customer Support.
Display shows “Err2”	Temperature sensor fault	Contact Chefman Customer Support.
Display shows “Err5”	Pressure sensor failure	Contact Chefman Customer Support.
Difficult to close the lid	Gasket is not properly installed.	Follow step 2 on p. 9 for gasket installation instructions.
Lid leaks	1. Gasket is not properly installed or not installed at all. 2. Gasket is damaged. 3. There is foreign matter on the gasket.	1. Gasket is not properly installed. 2. Contact Chefman Customer Support. 3. Clean the gasket.

Notes

Terms & 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.

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 KeepIt Clean directions in this 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.

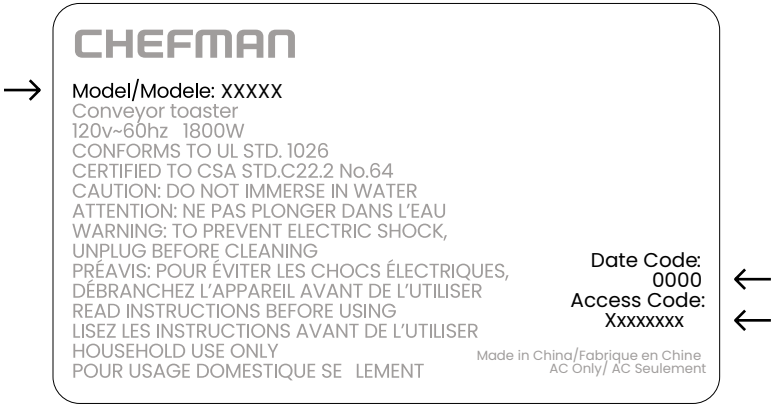
For product information, please visit us at Chefman.com.

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.

Warranty Registration

What do I need to register my product?

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



NOTE: Label depicted here is an example.
Please see label on your product for actual model/date code/access code.

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 the right to access site.

CHEFMAN

6-Quart
Multifunctional
Pressure Cooker

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