

CHEFMAN®

Compact Glass Top

WARMING TRAY

User Guide

- Safety Instructions
- Features
- Operating Instructions
- Tips and Troubleshooting
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ22-MBTC



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 sleek, portable, Compact Glass Top Warming Tray, you can keep food warm in style at your next party or event. It's also handy for keeping dishes hot when stove space is at a premium, something especially helpful during the holidays. The adjustable temperature makes it suitable for keeping all kinds of food warm, from delicate sauces to large roasts.

We know you're excited to try your warming tray, but please take a minute 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

When using electrical appliances, basic safety precautions should always be followed 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 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, 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 the 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 in 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.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

14. Do not cook on a broken cook top. If the cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock.
15. Clean cook top with caution. If a wet sponge is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
16. Always place the warming tray on a flat, steady surface. Keep at least 8 inches of space between the warming tray and other objects to avoid interruption of airflow around the unit.
17. Only place the unit on heat resistant surfaces.
18. Do not place non-heat resistant objects or containers on the warming tray. This includes plastic containers.
19. This warming tray can be kept on for up to 72 hours. Do not use for prolonged periods of time.
20. Do not leave the warming tray unattended while in use.
21. Do not place the warming tray in a dishwasher.
22. Do not cover the surface or side vents of the warming tray. Covering this unit can cause a fire hazard. Covering the unit with aluminum foil can cause the glass surface to shatter.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



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 longer 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 appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of 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:

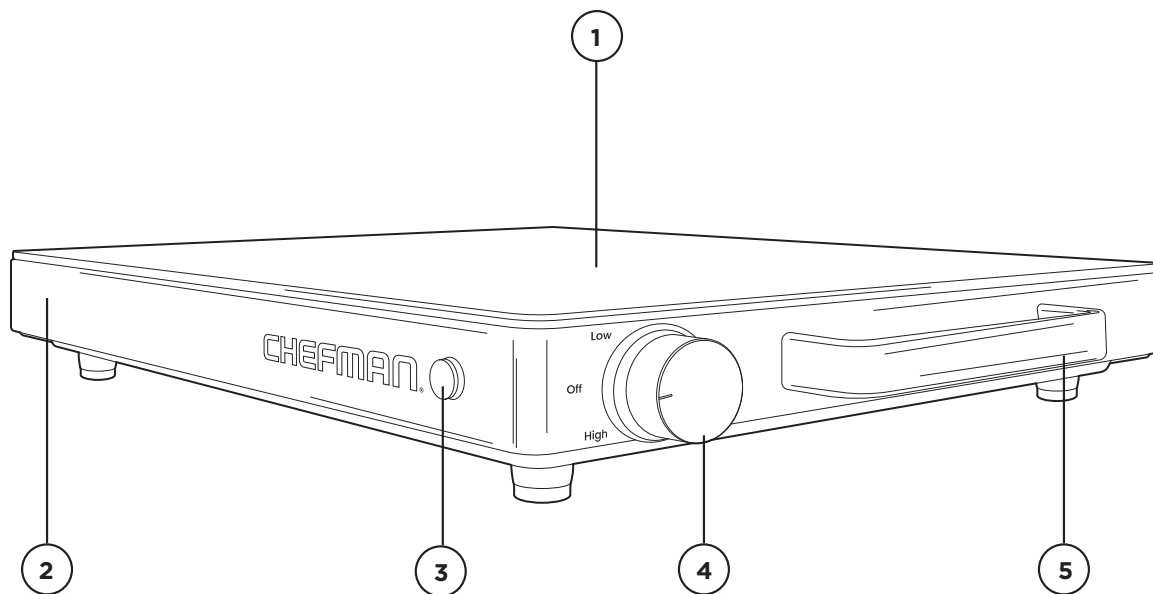
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



**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. Tempered Glass Heating Surface
2. Stainless Steel Frame
3. Power Indicator Light

4. Temperature Control Dial
5. Cool-Touch Handles
6. Power Cord (not shown)



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging materials, such as plastic bags and foam inserts.
2. Read and remove all stickers on the unit except for the rating label.
3. Wipe the surface with a damp towel to remove any packaging dust. (Never immerse the warming tray, its cord, or plug in water or any other liquid.)

WARMING INSTRUCTIONS

1. Place the tray on a hard, flat, heat-resistant surface near an outlet. Ensure it is at least 8 inches away from all objects and sources of liquid. **WARNING:** Do not place the warming tray on butcher block, wood, recycled material, bamboo, or plastic, as they are not heat-resistant. Heat-resistant surfaces include granite, stainless steel, quartz, marble, glass, soapstone, travertine, and limestone.
2. Plug in the tray. Use the Temperature Control Dial to select a temperature (LOW: 120°F, MED: 195°F, HIGH: 265°F). Once a temperature is selected, the Power Indicator Light will illuminate. **WARNING:** Never cover or wrap the tray in foil, plastic, cloth, or any other material. Doing so blocks air flow, which can cause a fire and can cause the glass top to shatter.
3. Once the tray is warm, place hot or warm food in heat-resistant containers (such as a pot, pan, or tempered glass dish) on the top. Do not place plastic containers on the surface. **CAUTION:** The surface of the tray is HOT. Do not touch the surface with bare hands. Use potholders to handle hot dishes and pans.
4. Never move the tray when it is in use or items are on top of it.
5. When finished using the tray, turn the Temperature Control Dial to OFF, then unplug the tray from the power outlet. Let cool completely before cleaning.



TIPS AND TROUBLESHOOTING

- The warming tray is not a cooking appliance. It is designed to keep already-cooked food warm. It is NOT designed to cook or defrost food.
- Only use containers that are heat resistant on the warming tray. Plastic containers or other materials that are not heat resistant may melt and cause damage to the tray and run a risk of burning or fire.
- Never place any non-heat resistant items, such as plastic utensils, on or near the tray.
- To retain both heat and moisture, consider covering any foods kept on the tray.
- Serve desserts that taste best warm, such as bread pudding and fruit crumbles and crisps, right from the tray.
- Use the tray for keeping hot drinks like mulled wine warm during serving.
- Be sure to follow proper food-safety guidelines for keeping and serving warm foods.
- Ceramic, stoneware, and cast-iron cookware may have unfinished, rough bases that can scratch the surface. Avoid using these on the tray or use with care.
- Check that the bottoms of dishes and pans are clean before placing on the tray; if dirty, they can leave marks on the glass.

CLEANING AND MAINTENANCE

The glass surface of the warming tray is easy to keep clean.

1. Before cleaning, turn off the unit, unplug from the power outlet, and let it cool completely.
2. When it is completely cool, clean the warming tray with a mild detergent and a soft damp cloth. Do not use abrasive cleansers or scouring pads, which can scratch.
3. Never immerse the tray, its cord, or plug in water or any other liquids. Do not allow water to spill or seep into the tray's frame, or allow the heating elements to come into contact with water.
4. Dry completely with a soft cloth. Store in a cool, dry place.





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

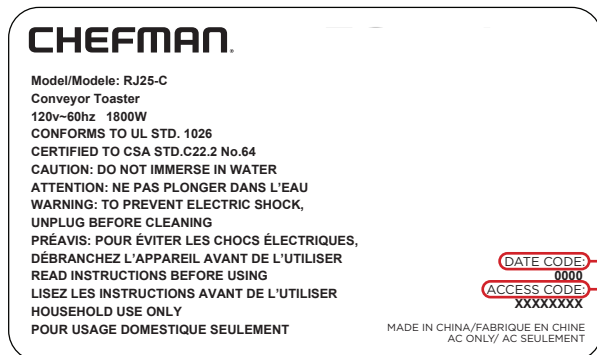
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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:

1. Visit Chefman.com/register.
2. Scan the QR code to the right 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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