

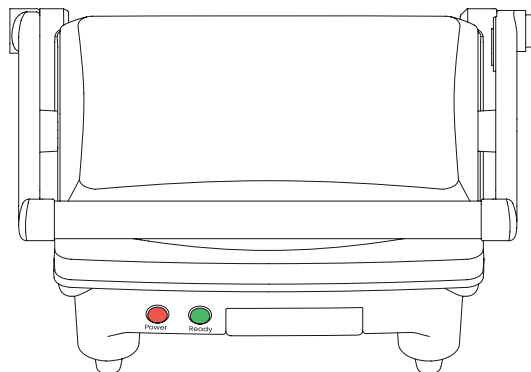
CHEFMAN®

3-in-1 PANINI PRESS GRILL

USER GUIDE

- Safety instructions
- Features
- Operating instructions
- Cooking tips
- Cleaning and maintenance
- Notes
- Terms and conditions
- Warranty registration

RJ02-180-4-R-SERIES



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With your new 3-in-1 Panini Press Grill, you can toast golden panini between the two ridged grill plates of the unit. Or, open the grill up to create one large cooking surface and cook burgers, chicken breasts, kebabs, and more for a small crowd. The floating hinge allows the panini grill to close on and evenly cook foods of any size, thick or thin. Plus, its nonstick plates make cleanup a breeze, and its sleek, compact design makes it a great addition to any countertop.

We know you're excited to get cooking, but please take a few minutes to carefully 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:

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, 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.
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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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.

**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). To reduce the risk of electric shock, 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. 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 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.

*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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

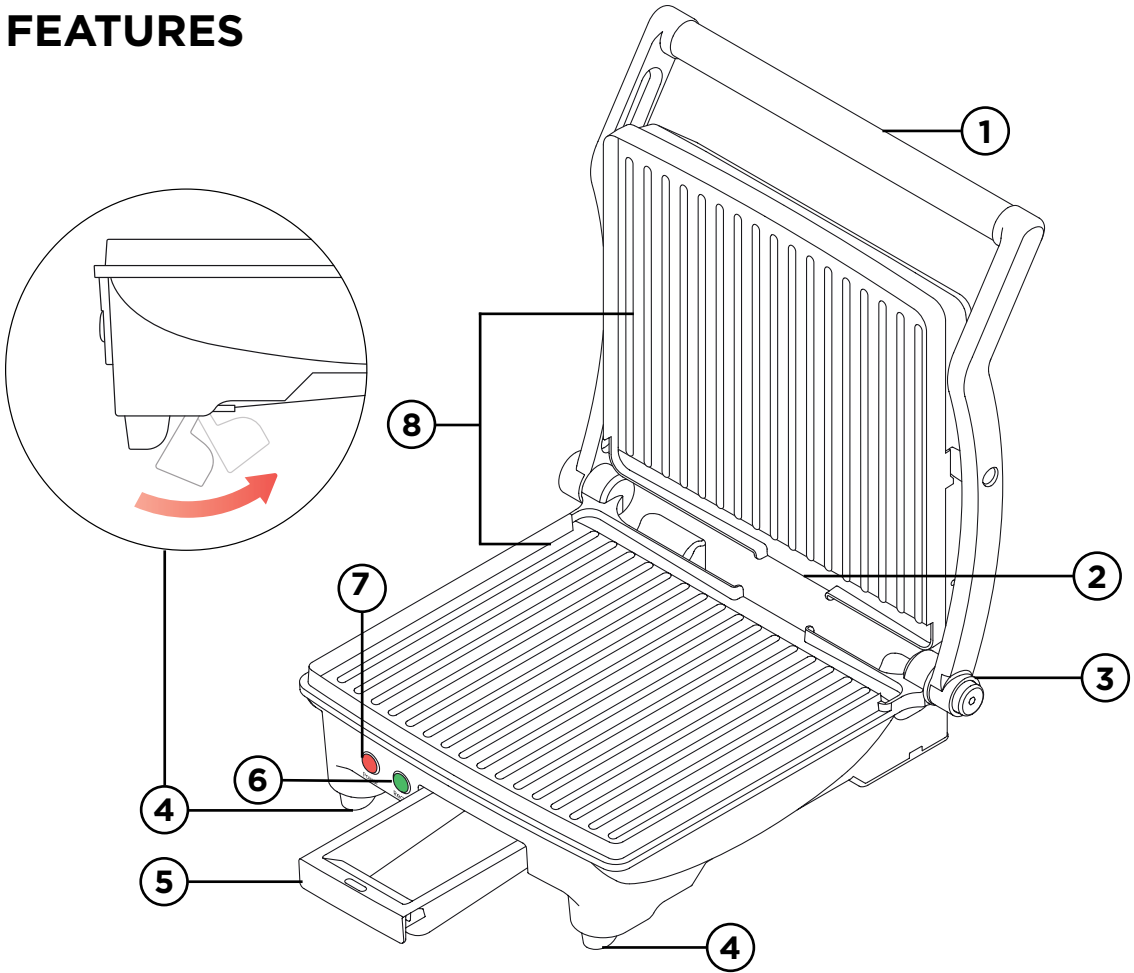
1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® 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.

CAUTION: To ensure continued protection against the risk of electric shock, connect to properly grounded outlets only.

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 the 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



- | | |
|----------------------------------|--------------------------|
| 1. Cool-touch handle | 5. Removable drip tray |
| 2. Drip tray channel | 6. Green Ready light |
| 3. Lay-flat hinge release button | 7. Red Power light |
| 4. Retractable feet | 8. Nonstick grill plates |

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Read and remove all packing materials and stickers from the inside and outside of the panini grill except for the rating label, which should remain on the unit. Be sure that all accessories are accounted for before throwing away any packaging.
2. Gently wipe down the exterior and the cooking plates with a damp cloth or paper towel to remove any packaging residue. Dry completely. **CAUTION:** Never immerse the panini grill, cord, or plug in water or any other liquid; **do NOT** use scouring pads or abrasive cleaners, as they can damage the finish.
3. Ensure that the drip tray is inserted into its position under the base. **Do NOT** operate the unit without the drip tray in place.

OPERATING INSTRUCTIONS

HOW TO COOK WITH CLOSED PLATES

The unit can be used as a grill press to cook food between the top and bottom cooking plates simultaneously, resulting in faster, more even cooking. This method is perfect for making panini, grilled cheese, and other hot sandwiches, or for grilling smaller quantities of burgers, boneless and thin cut meats, and vegetables.

1. Prepare your food to be grilled. Place the unit on a flat, heat-resistant surface positioned at least 2 inches away from the wall or any other objects.
2. Check to ensure the drip tray is inserted in its position under the base.
3. Raise the front feet of the panini maker by pressing on the center tab of each foot. This helps the grease to drain to the back of the unit and into the drip tray during cooking.
4. Plug in the unit. The Power light will illuminate red. **NOTE:** When using the panini grill for the first time, a slight odor or smoking might occur. This is normal and will dissipate with use.
5. After about 2 minutes, the Ready light will illuminate green, indicating that the unit is fully heated and ready to cook.
6. Open the lid until the handle comes to a resting, upright position. If desired, use a nonaerosol spray, or brush the plates with a small amount of cooking oil.
NOTE: Never use aerosol nonstick spray on the cooking plates. It will cause buildup over time, which may cause sticking.
7. Place food on the center of the bottom cooking plate, being careful not to touch the hot plates. If cooking more than one food item, make sure they are of a similar thickness for even cooking. **NOTE:** The temperature may fluctuate during cooking as the unit maintains temperature. This is normal.

OPERATING INSTRUCTIONS

8. Close the lid. Gently press the handle down to ensure the lid rests evenly on top of the food. **Do NOT** press the handle down too much, as this can crush foods or cause sandwich fillings to leak out.
9. Cook until the food is cooked to your liking. During cooking, the green Ready light will cycle on and off. This indicates that the thermostat is maintaining the proper cooking temperature.
10. Open the lid and carefully remove the food using a silicone or wooden spatula or tongs. (**Do NOT** use metal utensils, as they can scratch the nonstick surface.)
11. When finished cooking, unplug to turn the unit off. Let it cool completely before cleaning.

HOW TO COOK WITH OPEN PLATES

The panini grill opens 180° to create one large, flat cooking surface that works just like a grill. It's great when cooking larger quantities of the same food for a crowd, or when making different foods at once without mixing the flavors. You can also cook foods and meats of different thicknesses, each to your preferred level of doneness.

1. Set up your panini grill as directed in steps 1–3 on p. 10, but instead of closing the grill to preheat, open it 180° to its flat position by pressing the red hinge release button and pulling the handle up and back.
2. If necessary, press down on the inner edge (closest to the hinge) of the upper grill plate so that the plate is completely flat. This will allow the grease to drain from this plate into the drip tray.
3. Plug in the unit and begin preheating. The red Power light will illuminate.

OPERATING INSTRUCTIONS

4. When the unit is heated (about 3 minutes when preheating in the open position), the green Ready light will illuminate. If you like, use a nonaerosol cooking spray, or brush the plates with a small amount of cooking oil if desired. **NOTE:** Never use aerosol spray on the cooking plates. It will cause buildup over time, which may cause sticking.
5. Place food on the cooking plates. **Do NOT** overcrowd the plates, as this will result in uneven cooking.
6. Cook, flipping food when necessary, until the food is cooked to your liking.
7. Remove the food from the cooking plates using a silicone or wooden spatula or tongs. (**Do NOT** use metal utensils, as they can scratch the nonstick surface.)
8. When finished cooking, unplug to turn the unit off. Let it cool completely before cleaning.

COOKING TIPS

- Preheat the panini grill closed when cooking with closed plates and open when cooking with open plates. (Heat dissipates when preheating the unit open, so preheating will take 1–2 minutes longer.)
- To make crispier, more flavorful panini and hot sandwiches, brush the outside of your bread with oil or butter before grilling. Crispiness also depends on the fillings you use—fillings with a lot of moisture can result in a soggy sandwich. To avoid this, add breadcrumbs to moist fillings to absorb the excess liquid.
- If you enjoy greens like lettuce on your sandwiches but do not want them to wilt as you grill, simply add them at the end right before serving.
- For flatter panini, press the handle down gently several times while cooking. **Do NOT** overpress, as this can cause fillings to leak out.
- Experiment with a variety of breads and fillings. You can use all types of bread, such as bagels, brioche, pita, and more. If using rounded breads like baguettes or bagels, try flipping them inside out so the flat surface of the bread contacts the grill.
- **Do NOT** overcrowd the cooking plates. Too much food, especially if tightly packed, can result in uneven cooking and inhibit browning. Cook food in batches instead.
- Boneless cuts of chicken and meat cook most evenly on the panini grill. Avoid cooking bone-in pieces of chicken, as they won't cook evenly.
- When cooking meats, follow food-safety guidelines for doneness. Because temperatures and food sizes can vary, do not rely only on recipe timing. Check foods for doneness against current safety guidelines before serving.

CLEANING AND MAINTENANCE

With its nonstick cooking plates and removable drip tray, the panini grill is super easy to clean.

1. Unplug the unit when finished cooking. Let it cool completely before cleaning.
2. Use a paper towel to remove any leftover food from the cooking plates or to push any excess grease from the plates into the drip tray, if necessary. Use a plastic or silicone cooking utensil to scrape away any cooked-on food residue, if necessary. Never use steel wool or abrasive cleaning pads to remove food residue.
3. Use a damp cloth or nonabrasive sponge with a small amount of mild liquid soap to clean the cooking surfaces of the grill.
4. Carefully remove the drip tray and properly dispose of the grease. Wash the drip tray with soap and a damp cloth or sponge. Dry completely. The drip tray is also top-rack dishwasher safe.
5. Gently wipe down the exterior with a damp cloth or paper towel, if necessary. Dry completely. **CAUTION:** Never immerse the panini grill, cord, or plug in water or any other liquid; do NOT use scouring pads or abrasive cleaners, as they can damage the finish.
6. Put the drip tray back in place and lower the front feet on the grill before storing. Store in a cool, dry place.

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

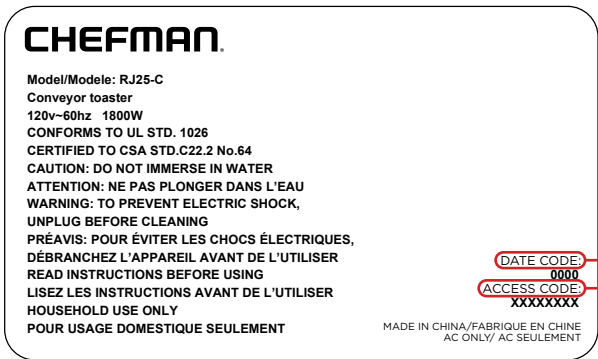
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should,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



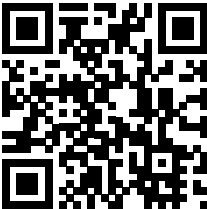
- Contact Information
- Model Number
- Proof of Purchase
(online confirmation,
receipt, gift receipt)
- Date Code
- Access Code

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:

1. Visit Chefman.com/register.
2. 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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