

# CHEFMAN™

## INSTRUCTION BOOKLET



**READ ALL INSTRUCTIONS BEFORE  
USE.**

**12" DISHWASHER SAFE ELECTRIC SKILLET**

**RJ05-DWS**

For your safety and continued enjoyment of this product, always read the instruction manual before using.

# IMPORTANT SAFEGUARDS



## - FOR HOUSEHOLD USE ONLY -

**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. Be sure the handles are assembled and fastened properly.
2. Do not touch hot surfaces. Use handles or knob.
3. To protect against electrical shock, do not immerse the temperature controller, power cord or power plug in water or in any other liquid.
4. Close adult supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts and before cleaning appliance.
6. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner. Return this appliance to nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
10. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
11. Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid
12. Always attach the temperature controller to the appliance first, and then plug into the wall outlet. To disconnect, switch off, remove plug from the wall outlet, then remove the temperature controller from the appliance.
13. Only use the appliance with the CHEFMAN Temperature Controller.
14. Place the appliance on a hard, flat level surface to avoid interruption of airflow underneath the skillet.
15. Do not use the appliance for other than its intended use.

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.



**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.

### **SHORT CORD INSTRUCTIONS**

A short power supply cord is provided to reduce the hazards resulting from 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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
- 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.

### **LINE 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 line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
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 LINE 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.

## GETTING TO KNOW YOUR ELECTRIC SKILLET



- 1) Cool-Touch Knob
- 2) Cool-Touch Wide Handles
- 3) Lid
- 4) Extra Deep Dishwasher Safe Cooking Pan
- 5) Removable & Adjustable Temperature Control Knob

## Using Your Electric Skillet for the First Time

Before using your new appliance, wash the inside of the pan with warm, sudsy water and dry. **When washing the skillet, make sure the temperature controller is removed.** Rub a film of cooking or salad oil all over the non-stick coating on the inside of the pan. Remove any excess oil with a cloth or paper towel.

Your CHEFMAN Electric Skillet is now ready for use and it is unnecessary to condition it again.

## HOW TO USE YOUR ELECTRIC SKILLET

1. Push the temperature controller firmly into its socket found at the side of the appliance. Plug into a standard 120 Volt AC outlet.
2. Set the temperature you want by turning the knob on the temperature controller. The indicator light will come on. Set the temperature of your choice opposite the indicator light. When the light goes off, the chosen cooking temperature has been reached. During cooking, the light will blink on and off indicating the temperature is being maintained. Guidance in the choice of temperatures is supplied later in this book.
3. It is recommended that you do not cook with the electric skillet standing on temperature sensitive surfaces.
4. For simmering, set the temperature control knob to 300°F/150°C or SIMMER and wait until the liquid boils. Turn the knob toward the WARM setting. Set the dial to this point each time SIMMER is specified in a recipe.
5. Do not use metal utensils in your electric skillet as they may damage the non-stick coating. Wood or plastic coated spatulas are best. If you use plastic tools, make sure they are suitable for use on hot surfaces.
6. To remove the temperature controller, wrap your hand around the temperature controller and pull to release.

## FOOD CHART

FOOD	TEMPERATURE	APPROXIMATE TIME
BACON	350°F/175°C	5 – 8 min.
EGGS ( <i>Fried</i> )	300°F/150°C	3 – 5 min.
EGGS ( <i>Scrambled</i> )	325°F/162°C	2 – 3 min.
PANCAKES	375°F/190°C	1 – 3 min.
HAMBURGER ( <i>1/2-inch Thick</i> )	375°F/190°C	Rare 4 – 8 min.  Well Done 9 – 12 min.
HAM ( <i>1/2-in. – 1/4-in. slices</i> )	325°F/162°C	10 – 20 min.
POTATOES ( <i>country fried</i> )	325°F/162°C	10 – 12 min.
( <i>crispy brown</i> )	350°F/175°C	10 – 12 min.
SAUSAGE	340°F/170°C	12 – 15 min.
FISH	375°F/190°C	5 – 8 min.
PORK CHOPS ( <i>breaded</i> )	375°F /190°C	10 – 15 min.
( <i>brown</i> )	225°F /110°C	30 – 40 min.
CUBE <i>or</i> MINUTE STEAK	400°F/205°C	2 – 4 min.
LIVER ( <i>Calf's, Lamb or Tender Beef</i> )	350°F/175°C	5 – 10 min.
FRENCH TOAST	325°F/162°C	4 – 6 min.
CRUSTY CHICKEN ( <i>Use 4 Tbsp. Oil</i> )	400°F/200°C	12 – 18 min.
Do not add water	300°F/150°C	10 – 15 min.

# USER MAINTENANCE INSTRUCTIONS

## Cleaning Your Electric Skillet

1. After use, turn the temperature control knob to the “Min” position, unplug the cord from the electrical outlet, remove the temperature control probe from the skillet and allow the appliance to cool.

**NOTE:** When removing the plug from the outlet, be sure to grip the plug unit with your hand instead of gripping the cord.

2. Wash the pan and lid with hot sudsy water. You can totally immerse the pan or place in the dishwasher. Do not immerse the temperature control probe in water or any other liquid. The lid is also dishwasher-safe providing it is placed in the TOP RACK ONLY.  
DO NOT PLACE LID UPSIDE DOWN IN BOTTOM DISHWASHER RACK.

**NOTE:** To remove stubborn food residues, use a nylon scourer. NEVER use abrasive powder cleaners or metal scouring pads because these will damage the non-stick coating.

3. After washing, dry the pan thoroughly, while paying particular attention to the electrical socket and pins. **DO NOT USE METAL PADS TO CLEAN ELECTRICAL PINS.**
4. To clean the temperature control probe, wipe with a dry soft cloth or paper napkin.

## Helpful Tips & Suggestions

1. The skillet surface is non-stick coated, do not use rough cleaning materials as it will chip away the non-stick coating.
2. DO NOT use sharp metal utensils or knives to cut food on the skillet surface.
3. DO NOT place the temperature control probe on the skillet surface, it may scratch or damage the surface.
4. DO NOT use cleansers, nylons or metal brushes on skillet surface. It may scratch or damage the surface.
5. When moving the unit, always grip both handles.
6. DO NOT wash the skillet with the temperature control probe connected.
7. To assist the non-stick properties of the skillet surface, apply a light coat of cooking oil. Repeat periodically to maintain the non-stick properties.

## WARRANTY TERMS AND CONDITIONS

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact CHEFMAN LLC. Customer Service at 888-315-8407 Ext: 400. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy

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