

# CHEFMAN™

## INSTRUCTION BOOKLET



**READ ALL INSTRUCTIONS BEFORE  
USE.**

**20" ELECTRIC GRIDDLE**

**RJ23-LG**

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. Do not touch hot surfaces. Use handles or knob.
2. To protect against electrical shock, do not immerse the temperature controller, power cord or power plug in water or in any other liquid.
3. Close adult supervision is necessary when any appliance is used by or near children. This appliance should not be used by children.
4. 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.
5. 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.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
7. Do not use outdoors or for commercial purposes.
8. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
9. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
10. Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid
11. Always attach the temperature controller to the appliance first, and then plug into the wall outlet. To disconnect, turn the temperature control knob to the OFF position, remove plug from the wall outlet, and then remove the temperature controller from the appliance.
12. Place the appliance on a hard, flat level surface to avoid interruption of airflow underneath the griddle.
13. Do not use the appliance for other than its intended use.
14. Be sure the control is turned to the OFF position and the griddle has cooled completely before storing.

**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 GRIDDLE



1) Cooking Plate	2) Drip Tray
3) Grease Channel	4) Removable Temperature Probe
5) Power Indicator Light	6) Temperature Control Knob

## Using Your Electric Griddle for the First Time

1. This appliance is designed for indoor use only. It is a stand-alone griddle. Do not use charcoal, lighter fluids or gases with this appliance.
2. Wash the cooking plate and drip tray with hot, soapy water. Rinse and dry thoroughly.
3. Place your griddle on a flat surface and insert the drip tray.  
**NOTE:** This griddle is dishwasher safe only with the temperature probe removed.  
**CAUTION:** Do not immerse the temperature probe in water or other liquids.
4. Insert the temperature probe into the side of the unit.
5. Condition the non-stick cooking plate with vegetable oil, wiping off any excess with a paper towel.

## HOW TO USE YOUR ELECTRIC GRIDDLE

1. Place the griddle on a flat, level surface, such as a countertop or table.
  2. Make sure the temperature control knob is in the "OFF" position and drip tray is properly inserted.
  3. Plug griddle into a 120 volt 60Hz AC outlet.
  4. Preheat the griddle by aligning the temperature control knob indicator with the appropriate temperature setting for approximately 15 minutes prior to use. The power indicator light will illuminate, indicating that the griddle is in use. When the power indicator light goes out, the griddle surface is preheated to the desired temperature and is ready for use.  
**During cooking, the power indicator light will go on and off indicating that the surface temperature is being maintained.**
- NOTE:** See the cooking time and temperature chart on page 6 for suggested cook times.
5. Use only wood, nylon, or heat-proof plastic utensils. Metal utensils will scratch the non-stick cooking plate of the griddle.
- NOTE:** Never cut food with a knife on the griddle.
6. When cooking is complete, turn the temperature control knob to the "OFF" position and unplug the power cord from the outlet.
  7. Allow griddle to cool before removing grease tray and temperature control probe and cleaning.
- NOTE:** When cooking consecutive batches of bacon or other high fatty foods, it may be necessary to empty the drip tray to avoid grease from overflowing.
- CAUTION:** Some countertops are more sensitive to heat. Use care not to place the griddle on surfaces where heat may cause damage.

FOOD	TEMP.*	TIME	DIRECTIONS
EGGS	300° F	3 to 5 min.	Turn halfway into cooking time.
BACON	350° F	8 to 14 min.	Turn often.
SAUSAGE	350° F	20 to 30 min.	Turn halfway into cooking time.
FRENCH TOAST	350° F	6 to 10 min.	Turn halfway into cooking time.
HAMBURGER	350° F	8 to 14 min.	Turn halfway into cooking time.
HAM SLICES	350° F	14 to 18 min.	Turn halfway into cooking time.
SANDWICHES	350° F	6 to 10 min.	Butter outside and brown both sides.
PORK CHOPS	350° F	20 to 30 min.	Brown both sides, reduce temp. to 250° F. Turn halfway into cooking time.
POTATOES	350° F	10 to 12 min.	Turn halfway into cooking time.
<b>STEAKS</b>			
Rare	400°	4 to 6 min.	Turn halfway into cooking time.
Medium	400°	7 to 12 min.	Turn halfway into cooking time.
Well Done	400°	13 to 18 min.	Turn halfway into cooking time.
PANCAKES	350° F	2 to 6 min.	Pour batter onto griddle. When bubbles appear on top, turn.

\*Preheat Griddle for 15 minutes

## USER MAINTENANCE INSTRUCTIONS

### Cleaning Your Electric Griddle

**This appliance should be cleaned after every use.**

1. After using, unplug the power cord from the outlet. Allow griddle and cooking plate to cool before cleaning.
2. Remove drip tray and empty the contents.
3. Wash the griddle, griddle plates and drip tray with warm, soapy water. Dry thoroughly.

**NOTE:** All parts except the temperature probe are fully immersible and dishwasher safe.

**NOTE:** Do not use steel wool scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon scouring pad.

## 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

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC. 10952