

CHEFMAN®

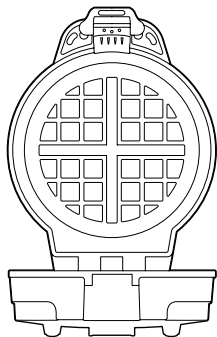
Anti-Overflow

WAFFLE MAKER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Waffle Making Tips
- Cleaning and Maintenance
- Recipes
- Notes
- Terms and Conditions
- Warranty Registration

RJ04-AO-4-V2 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 Anti-Overflow Waffle Maker, you can make thick, Belgian-style waffles exactly how you like them, from light and sweet to dark and crisp. The waffle maker's sleek finish will look great in your kitchen, and its deep anti-overflow channel will protect your counter from batter spills. The nonstick interior makes the waffle maker easy to clean, and its design allows it to be stored upright to take up less space.

We know you're excited to get cooking, but please take a few minutes to read our directions, important safety instructions, and warranty information.

To learn more about our other great products, visit us at [Chefman.com](https://www.Chefman.com).

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

This appliance is 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, electrical shock, and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord, plugs, or unit enclosure in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the 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. In such cases, contact Chefman Customer Support.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. The use of accessory attachments not recommended by Chefman may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the 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 the plug to the appliance first, then plug the cord in the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
13. Do not use the appliance for other than intended use.
14. Use on a heat-resistant, flat, level surface only.
15. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels, or other flammable materials during use.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

16. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire, or other damage to persons or property.
17. Always unplug after use. To disconnect, remove the plug from the outlet. Never yank the cord to disconnect; instead, grasp the plug and pull to disconnect.
18. Unplug the waffle maker from the outlet and allow to cool completely before cleaning or storing. Never place the waffle maker or its accessories in the dishwasher.
19. This product cannot be immersed in water and is not dishwasher-safe.

SAVE THESE INSTRUCTIONS

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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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.

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, grasp the plug and remove it from the outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, contact Chefman Customer Support.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against the risk of electrical 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.

California Proposition 65:
(Applicable for California Residents only)

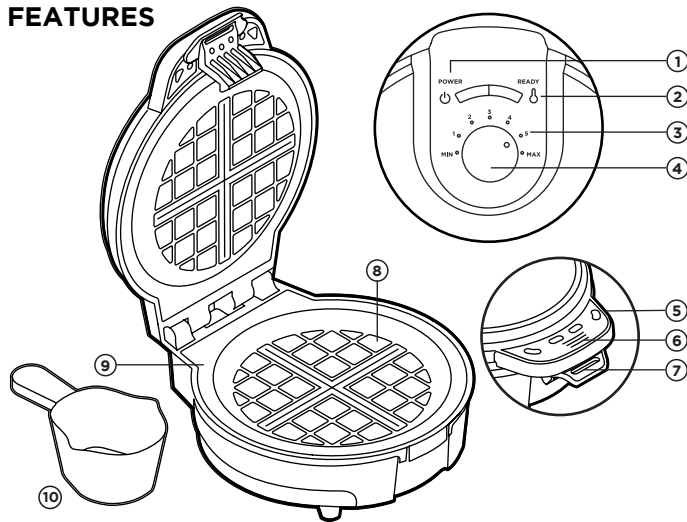


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



Do not place the appliance on a stovetop or any other heatable surface.

FEATURES



- | | |
|---------------------------|----------------------------|
| 1. Power Light | 6. Latch Release Grip |
| 2. Ready Light | 7. Locking Latch |
| 3. Shade Settings | 8. Nonstick Cooking Plates |
| 4. Shade Setting Knob | 9. Batter Overflow Channel |
| 5. Stay-Cool Latch Handle | 10. Measuring Cup |

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and any removable stickers from the inside and outside of the waffle maker.
2. Gently wipe down the exterior and interior with a damp cloth or paper towel to remove any packaging residue. Dry completely. Never immerse the waffle maker, cord, or plug in water or any other liquids.
3. Wash the measuring cup with warm, soapy water and a sponge. Dry completely.
4. Read all instructions and follow them carefully.

HOW TO USE THE ANTI-OVERFLOW WAFFLE MAKER

It's easy to make thick, light, and crisp waffles with no mess using the Anti-Overflow Waffle Maker.

1. Prepare your waffle batter.
2. Place the closed waffle maker on a flat, dry surface with space on all sides. **NOTE:** Never use aerosol nonstick spray on the waffle maker's cooking plates. Nonstick spray will cause buildup over time, which may cause sticking. If desired, brush the plates with a small amount of cooking oil instead.

OPERATING INSTRUCTIONS

3. Unwind the power cord completely and plug in the waffle maker.
4. The red POWER light located on the top of the waffle maker will come on, and the waffle maker will begin to preheat. When the waffle maker is fully heated, after about 5 minutes, the green READY light will come on as well.
5. Use the shade setting knob to select your desired shade setting. There are seven shade settings: MIN (lightest), MAX (darkest), and 5 settings in between. The higher the setting, the darker and crisper the waffle will be.
6. Use the included measuring cup to scoop the batter. The amount of batter needed will vary depending on your recipe, so you may need to experiment. Start with about $\frac{1}{2}$ cup for most batters and adjust the amount as needed. **NOTE:** The measuring cup's handle is designed so it can rest on the side of the batter bowl to prevent batter from dripping on your counter.
7. Carefully open the waffle maker by positioning a thumb or finger on the latch release grip and pinching the latch between your fingers.
8. Pour the batter onto the center of the lower cooking plate. **TIP:** You may need to adjust the amount of batter you use per waffle to prevent overflow.

OPERATING INSTRUCTIONS

9. Close the lid. The green READY light will turn off while the waffle is cooking and will come back on when the waffle is done. **WARNING:** Hot steam escapes from the sides of the waffle maker during cooking and can potentially cause burns. Keep away from the steam.
10. When the green READY light comes back on, carefully open the lid. **WARNING:** Use extreme caution when opening the waffle maker once the waffle is done as hot steam will escape and may cause burns.
11. Use silicone-tipped tongs to remove the cooked waffle. (Do not use metal utensils as they can scratch the nonstick surface.)
12. To make more waffles, brush away any crumbs left in the plates, then close the lid and let the waffle maker reheat until the green READY light comes back on. Repeat steps 6-11.
13. When finished, unplug the waffle maker to turn it off. Let it cool completely before cleaning and storing in a cool, dry place.

WAFFLE MAKING TIPS

- When making waffle batter, mix just until large lumps disappear. Overmixing can make waffles tough.
- Adding mix-ins, such as fruit or chocolate chips, may take some experimenting to get right. Try mixing some into a single waffle's worth of batter at first to judge the ratio of batter to mix-in.
- Do not open the waffle maker during the first minute of cooking as the waffle may separate.
- If the waffle maker resists opening after the waffle is cooked, allow the waffle to cook longer in 30-second increments, then try again.
- Waffle results will vary based on the brand of waffle mix or the recipe used.
- If not serving waffles right away, keep them warm in a 200°F oven. Set a wire rack on a baking sheet and transfer waffles to the rack so that air can flow beneath, keeping the waffles crisp.
- Cooked waffles freeze well. Let waffles cool completely, then transfer to a zip-top plastic bag or wrap in aluminum foil. Unwrap and reheat waffles in a toaster, toaster oven, or oven.

CLEANING AND MAINTENANCE

With its nonstick plates, the waffle maker is super easy to clean.

1. Unplug the waffle maker when done and let cool completely before cleaning.
2. Use a soft bristle brush, such as a pastry brush, or a paper towel to brush away crumbs from the plates. The measuring cup may be washed with warm, soapy water and a sponge.
3. The waffle maker does not disassemble for cleaning. Gently wipe down the interior plates and the exterior (if necessary) with a damp cloth or paper towel.
4. To remove batter that has cooked onto the plates, pour a small amount of cooking oil onto the hardened batter. Allow to sit for 5 minutes, then wipe off with a dry towel or damp paper towel. Never use coarse scouring pads or steel wool as this can damage surfaces. **CAUTION:** Never immerse the waffle maker, the cord, or the plug in water or any other liquids.
5. Always allow all parts to dry completely.
6. The cord can be wrapped underneath the waffle maker, and the waffle maker may be stored in the upright position to save space.

RECIPES

CLASSIC WAFFLES

(Makes about 7 waffles)

2 cups all-purpose flour	2 large eggs
¼ cup granulated sugar	8 tablespoons unsalted butter, melted and cooled
2 teaspoons baking powder	½ teaspoon pure vanilla extract
½ teaspoon kosher salt	
1¾ cups whole milk	

1. In a large bowl, whisk the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk the milk, eggs, butter, and vanilla.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Plug in the waffle maker and select your desired shade setting.
5. When the waffle maker is fully heated and the green READY light is on, carefully open the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the waffle maker. The READY light will turn off.
6. When the READY light comes back on, open the waffle maker, remove the waffle, and serve immediately. Repeat with the remaining batter.

RECIPES

HAM AND GRUYÈRE WAFFLES

(Makes about 7 waffles)

2 cups all-purpose flour	5 tablespoons unsalted butter, melted and cooled
¼ cup sugar	
2 teaspoons baking powder	1 cup grated Gruyère cheese
½ teaspoon kosher salt	6 oz deli-style ham, cut into ¼-inch pieces
1¾ cups whole milk	
2 large eggs	

1. In a large bowl, whisk the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk the milk, egg, and butter.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Gently fold in the Gruyère cheese and ham.
5. Plug in the waffle maker and select your desired shade setting.
6. When the waffle maker is fully heated and the green READY comes on, carefully open the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the waffle maker. The READY light will turn off.
7. When the READY light comes back on, open the waffle maker, remove the waffle, and serve immediately. Repeat with the remaining batter.

RECIPES

LEMON BLUEBERRY WAFFLES

(Makes about 7 waffles)

2 cups all-purpose flour	4 tablespoons unsalted butter, melted and cooled
¼ cup sugar	
1 teaspoon baking soda	Finely grated zest and juice from 1 lemon
¼ teaspoon kosher salt	½ teaspoon pure vanilla extract
2 cups buttermilk	1 cup blueberries
3 large eggs	

1. In a large bowl, whisk the flour, sugar, baking soda, and salt.
2. In a separate bowl, whisk the buttermilk, eggs, butter, zest, juice, and vanilla.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Plug in the waffle maker and select your desired shade setting.
5. When the waffle maker is fully heated and the green READY light comes on, carefully open the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the waffle maker. The READY light will turn off.
6. When the READY light comes back on, open the waffle maker, remove the waffle, and serve immediately. Repeat with the remaining batter.

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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

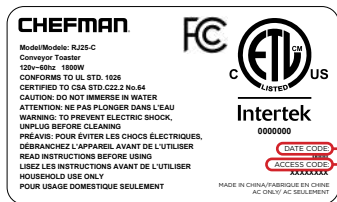
- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should,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

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.

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