

CHEFMAN®

Anti-Overflow

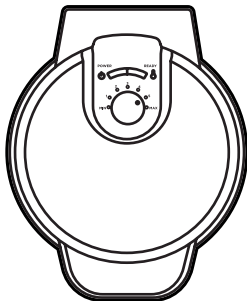
WAFFLE MAKER

This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)

RJ04-AO-4 SERIES

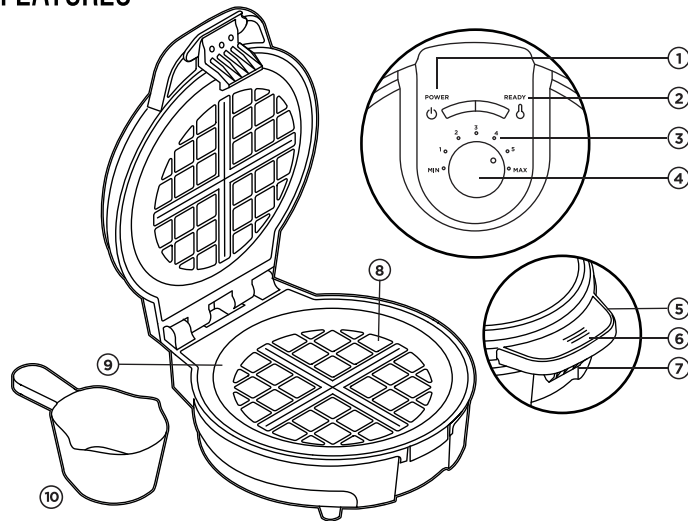


QUICK START GUIDE

BEFORE FIRST USE

1. Remove all packaging materials and remove any stickers on the waffle maker (except for rating label on bottom, which should remain on unit), and check to ensure that all parts and accessories are accounted for.
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.
4. Read all instructions and follow them carefully.

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 |

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. Try mixing them 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 waffle may separate.
- If the top of the waffle maker resists when attempting to lift it after cooking waffle, allow waffle to cook for longer in 30-second increments.
- Waffle results will vary based on brand of waffle mix or 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 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.

HOW TO USE THE ANTI-OVERFLOW WAFFLE MAKER

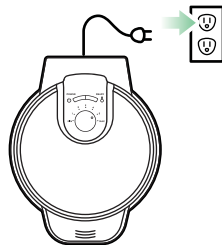
STEP 1

Prepare your waffle batter.



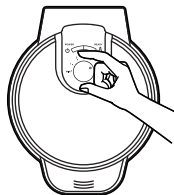
STEP 2

Plug in the waffle maker. The red POWER light will come on.



STEP 3

Select desired shade setting from MIN (lightest) to MAX (darkest).



STEP 4

Use the included measuring cup to scoop the batter. **TIP:** Use 160 ml for thick batter and 125 ml for thin batter.



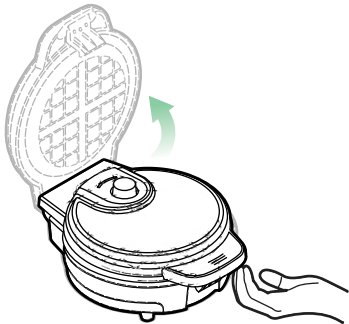
160 ml



125 ml

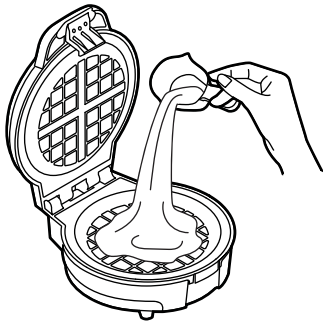
STEP 5

When the blue READY light comes on, carefully open the lid by pinching the latch handle.



STEP 6

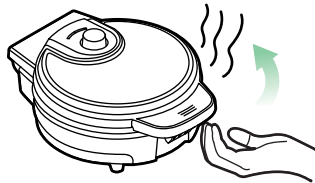
Pour the batter into the center of the lower cooking plate and close the lid. The blue READY light will turn off while waffle cooks.



STEP 7

When the blue READY light comes back on, carefully open the lid.

WARNING: When opening the lid, hot steam may escape and cause burns.

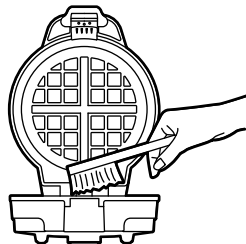


STEP 8

Carefully remove the cooked waffle. (Do not use metal utensils as they can scratch the nonstick surface.)

STEP 9

To make more waffles, brush away any crumbs, then close the lid and let the waffle maker reheat until the blue READY light comes back on before adding more batter.



STEP 10

When finished making waffles, unplug the waffle maker to turn it off. Let it cool completely before cleaning and storing in a cool, dry place.

CLEANING AND MAINTENANCE

1. Unplug the waffle maker and let cool completely before cleaning.
2. Use a soft bristle brush or a paper towel to brush away crumbs from the plates. Wash the measuring cup with warm, soapy water and a sponge.
3. Gently wipe down the interior plates and the exterior (if necessary) with a damp cloth or paper towel and let dry completely. **CAUTION:** Never immerse the waffle maker, the cord, or the plug in water or any other liquids.
4. Store the cord beneath the waffle maker and store the waffle maker upright to save space.



USER GUIDE

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 and 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.

CONTENTS

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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, electric 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 electric shock do not immerse cord, plugs, or unit enclosure 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. 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 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.
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 plug from outlet. Never yank cord to disconnect; instead, grasp the plug and pull to disconnect.
18. Unplug waffle maker from 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 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, 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 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 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)

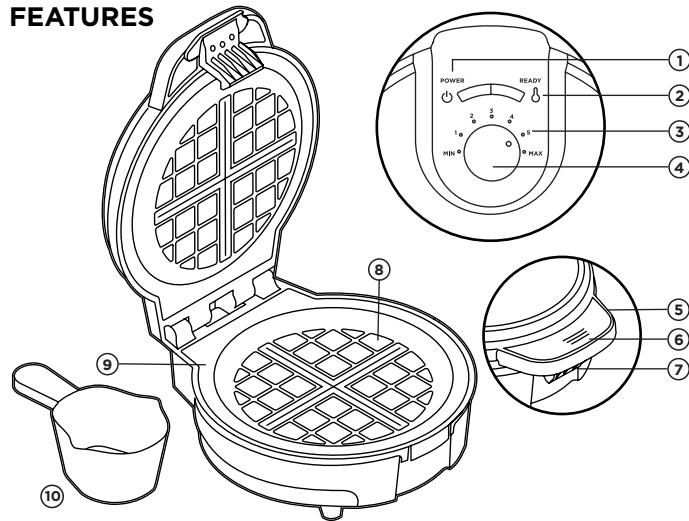


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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

FEATURES



- | | |
|---------------------------|----------------------------|
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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 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 build-up over time, which may cause sticking. If desired, brush plate with a small amount of cooking oil instead.

OPERATING INSTRUCTIONS

3. Unwind 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 blue READY light will come on as well.
5. Use the Shade Setting Knob to select desired shade setting. There are 7 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. Fill the measuring cup based on the thickness of your batter. The measuring cup includes markings for recommended amounts of batter with 160 ml for thick batter and 125 ml for thin batter. **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 lid 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:** The recommended amounts of batter are suggestions; you may need to adjust the amount to prevent overflow.

OPERATING INSTRUCTIONS

9. Close the lid. The blue READY light will turn off while waffle is cooking. (It will come back on when 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 blue READY light comes back on, carefully open the lid. **WARNING:** Use extreme caution when opening the lid of the waffle maker once 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 blue READY light comes back on. Repeat steps 6-11.
13. When finished making waffles, 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. Try mixing them 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 waffle may separate.
- If the top of the waffle maker resists when attempting to lift it after cooking waffle, allow waffle to cook for longer in 30-second increments.
- Waffle results will vary based on brand of waffle mix or 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 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 liquid.
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. Fill the measuring cup to the thin (125 ml) batter line.
6. When the waffle maker is fully heated and the blue ready light is illuminated, carefully open waffle maker and pour batter onto the center of the lower cooking plate. Close the waffle maker. The blue light will turn off.
7. When the blue ready light illuminates again, open waffle maker, remove waffle, and serve immediately. Repeat cooking 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. Fill the measuring cup to the thick (160 ml) batter line.
7. When the waffle maker is fully heated and the blue ready light is illuminated, carefully open waffle maker and pour batter onto the center of the lower cooking plate. Close the waffle maker. The blue light will turn off.
8. When the blue ready light comes on again, open waffle maker, remove waffle, and serve immediately. Repeat cooking with the remaining batter.

RECIPES

LEMON BLUEBERRY WAFFLES

(Makes about 7 waffles)

2 cups all-purpose flour	4 tablespoons unsalted butter, melted and cooled
⅓ cup sugar	
1 teaspoon baking soda	Juice and finely grated zest 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. Fill the measuring cup to the thin (125 ml) batter line.
6. When the waffle maker is fully heated and the blue ready light is illuminated, carefully open waffle maker and pour batter onto the center of the lower cooking plate. Close the waffle maker. The blue light will turn off.
7. When the blue ready light comes on again, open waffle maker, remove waffle, and serve immediately. Repeat cooking with the remaining batter.

NOTES

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NOTES

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TERMS AND CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada, or Mexico. Service centers and retail stores do not have the right to alter or change the Terms and Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

TERMS AND CONDITIONS

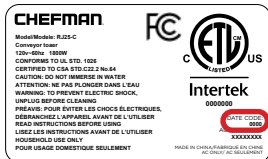
Limited Warranty

THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning and Maintenance Instructions 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®; removal of rating label.
- **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?



NOTE: Label depicted here is an example.

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

How Do I Register my Product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access site:



CHEFMAN® WARRANTY REGISTRATION

For more product information, visit chefman.com

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. 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.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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