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Chefman RJ02-180

Chefman Electric Panini Press Grill and Gourmet Sandwich Maker (Model RJ02-180) Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Chefman Electric Panini Press Grill and Gourmet Sandwich Maker, Model RJ02-180. Please read all instructions thoroughly before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INFORMATION

- Always unplug the appliance from the outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with hot surfaces. Use handles or knobs.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

3. PRODUCT OVERVIEW

The Chefman Electric Panini Press Grill is a versatile appliance designed for preparing a variety of grilled foods. It features a 3-in-1 design, allowing it to function as a panini press, a contact grill, or an open-faced grill when laid flat at 180 degrees.

3-In-1 2-Slice Panini Press Grill



Image: Key features of the Chefman Panini Press Grill, including its 2-slice capacity, 180-degree floating hinge, indicator lights, non-stick surface, cool-touch handle, and removable drip tray.

Key Features:

- **Non-Stick Coated Plates:** Ensures easy food release and simplified cleaning.
- **Floating Hinge:** Automatically adjusts to accommodate various food thicknesses, from thin sandwiches to thick burgers.
- **180-Degree Opening:** Allows the unit to lay flat, providing a larger grilling surface for diverse cooking needs.
- **Removable Drip Tray:** Collects excess grease and liquids, contributing to healthier cooking and easier cleanup.
- **Power and Ready Indicator Lights:** Clearly show when the unit is powered on and when it has reached the optimal cooking temperature.
- **Compact Design:** Ideal for small kitchen spaces, dorm rooms, and easy storage.

Compact & Portable

Fits nicely on all countertops and stores away easily when not in use



Image: The compact size of the panini press, measuring approximately 9 inches by 6 inches, highlighting its space-saving design.

4. SETUP

- 1. Unpack:** Carefully remove all packaging materials and any promotional labels from the appliance.
- 2. Clean Plates:** Before first use, wipe the non-stick cooking plates with a damp cloth or sponge. Ensure they are completely dry.
- 3. Position Drip Tray:** Insert the removable drip tray into its designated slot at the front of the unit.
- 4. Placement:** Place the panini press on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the appliance.
- 5. Plug In:** Plug the power cord into a standard 120V electrical outlet. The red 'Power' indicator light will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Preheating

Once plugged in, the red 'Power' light will turn on. The unit will begin to preheat. The green 'Ready' light will illuminate when the grill has reached its optimal cooking temperature, typically within a few minutes. It is recommended to preheat the grill before placing food on it for best results.

Quick Heating

Indicator lights let you know when grill is properly heated



Image: The indicator lights on the panini press, signaling when the unit is powered on and ready for use.

5.2 Panini Press Mode

This mode is ideal for making grilled sandwiches, paninis, and other pressed items.

1. Ensure the unit is preheated (green 'Ready' light is on).
2. Carefully open the top plate using the cool-touch handle.
3. Place your sandwich or food item onto the bottom grilling plate. The cooking surface can accommodate up to two standard sandwiches.
4. Gently lower the top plate onto the food. The floating hinge will adjust to the thickness of your food, ensuring even cooking and grill marks.
5. Cook for approximately 3-5 minutes, or until desired crispness and internal temperature are reached. Cooking times may vary based on food type and thickness.
6. Once cooked, carefully remove the food using a heat-resistant spatula.



Image: A sandwich being pressed in the panini maker, demonstrating the floating hinge's ability to accommodate thick fillings.

Make Multiples

Perfectly toast 2 sandwiches at once



Image: Two sandwiches being toasted simultaneously on the panini press, showcasing its capacity.

Fits Thick Sandwiches

The floating hinge accommodates thick sandwiches for even grilling



Image: The floating hinge mechanism accommodating a thick sandwich for even grilling.

5.3 Grill Mode (180 Degrees)

To use the appliance as an open-faced grill, suitable for cooking burgers, steaks, vegetables, and more:

1. Ensure the unit is preheated (green 'Ready' light is on).
2. With the top plate open, locate the red button on the right side of the hinge.
3. Press this button firmly while gently pushing the top plate backward until it lies completely flat, creating a continuous grilling surface.
4. Place your food items on both grilling plates.
5. Cook until desired doneness, flipping food as needed.
6. Once cooked, carefully remove the food using a heat-resistant spatula.
7. To return to panini press mode, lift the top plate until it locks back into the upright position.

All-In-One

Make the perfect panini or open 180° for grilling with this multi-functional sandwich maker and grill

MULTI-FUNCTIONAL 3-IN-1 DESIGN

Contact Grill



Panini Press



180° Grill



Image: The 3-in-1 functionality of the appliance, illustrating its use as a contact grill, panini press, and a 180-degree open grill for cooking various foods.

Sear in the Flavor

Lock in that juicy flavor while cooking chicken, burgers, steaks and more with the dual-sided grilling plates.



Image: Examples of food items that can be prepared, including grilled chicken, pressed sandwiches, and seared steak.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your appliance.

- 1. Unplug and Cool:** Always unplug the panini press from the power outlet and allow it to cool completely before cleaning.
- 2. Clean Drip Tray:** Remove the drip tray and empty any collected grease. The drip tray is dishwasher safe for convenient cleaning.
- 3. Clean Grilling Plates:** Wipe the non-stick grilling plates with a soft, damp cloth or sponge. For stubborn food residue, use a small amount of mild dish soap. Avoid abrasive cleaners or scouring pads, as these can damage the non-stick coating.
- 4. Exterior Cleaning:** Wipe the exterior of the appliance with a damp cloth. Do not use harsh chemicals or abrasive materials.
- 5. Storage:** Once clean and dry, store the panini press in a cool, dry place. Its compact design allows for easy storage.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Food not cooking evenly.	Appliance not fully preheated; food too thick.	Wait for the green 'Ready' light to illuminate. Ensure food is not excessively thick for pressed cooking.
Food sticking to plates.	Plates not properly cleaned; excessive sugar in food.	Ensure plates are clean before use. A light brush of oil can be applied for certain foods.

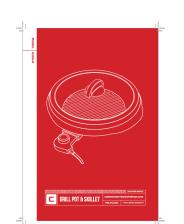
8. SPECIFICATIONS

Feature	Detail
Brand	Chefman
Model Number	RJ02-180
Color	Black
Material	Stainless Steel
Product Dimensions	10"D x 12"W x 5"H
Wattage	1000 watts
Voltage	120 Volts
Item Weight	4 Pounds
Included Components	Drip Tray, Grill, User Guide
UPC	856432005898

9. WARRANTY AND SUPPORT

This Chefman appliance is backed by a 1-year limited warranty, ensuring long-lasting durability and peace of mind. For warranty claims or product support, please refer to the contact information provided with your purchase or visit the official Chefman website.

Related Documents - RJ02-180

	<p>Chefman 3-in-1 Panini Press Grill User Guide</p> <p>Comprehensive user guide for the Chefman 3-in-1 Panini Press Grill, covering safety instructions, features, operating procedures, cooking tips, cleaning, maintenance, and warranty information.</p>
	<p>Chefman 180° Grill + Panini Press User Guide</p> <p>User guide for the Chefman 180° Grill + Panini Press (Model RJ02-180), covering introduction, safety instructions, features, operating procedures, cleaning and maintenance, warranty information, and tips for best results.</p>
	<p>Chefman Portable Compact Grill User Guide RJ01-V2-CG</p> <p>User guide for the Chefman Portable Compact Grill (Model RJ01-V2-CG), covering safety instructions, features, operating procedures, cooking tips, cleaning, maintenance, warranty, and registration.</p>
	<p>Chefman Everything Maker RJ58-EM-SERIES User Manual & Guide</p> <p>Explore the Chefman Everything Maker RJ58-EM-SERIES with this comprehensive user manual. Learn about safety, operation, cooking tips, cleaning, and warranty information for your versatile kitchen appliance.</p>
	<p>Chefman ExacTemp Smokeless Indoor Grill User Guide</p> <p>Comprehensive user guide for the Chefman ExacTemp Smokeless Indoor Grill, covering safety instructions, features, operation, cooking tips, cleaning, maintenance, and warranty information.</p>
	<p>Chefman Grill Pot & Skillet RJ05-R User Manual and Instructions</p> <p>Comprehensive user guide for the Chefman Grill Pot & Skillet (Model RJ05-R), covering safety instructions, features, operating procedures, cleaning, maintenance, and warranty information.</p>