Chefman RJ22-BLACK-TC-DS

Chefman Electric Warming Tray with Adjustable Temperature Control

Model: RJ22-BLACK-TC-DS

INTRODUCTION

The Chefman Electric Warming Tray is designed to keep your food warm and ready to serve for extended periods. Its large surface area and adjustable temperature control make it ideal for various occasions, from family dinners to large gatherings. This manual provides essential information for safe and efficient use of your warming tray.

Image: Chefman Family-Sized Glass Top Warming Tray, showcasing its capacity to hold multiple dishes.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before use.
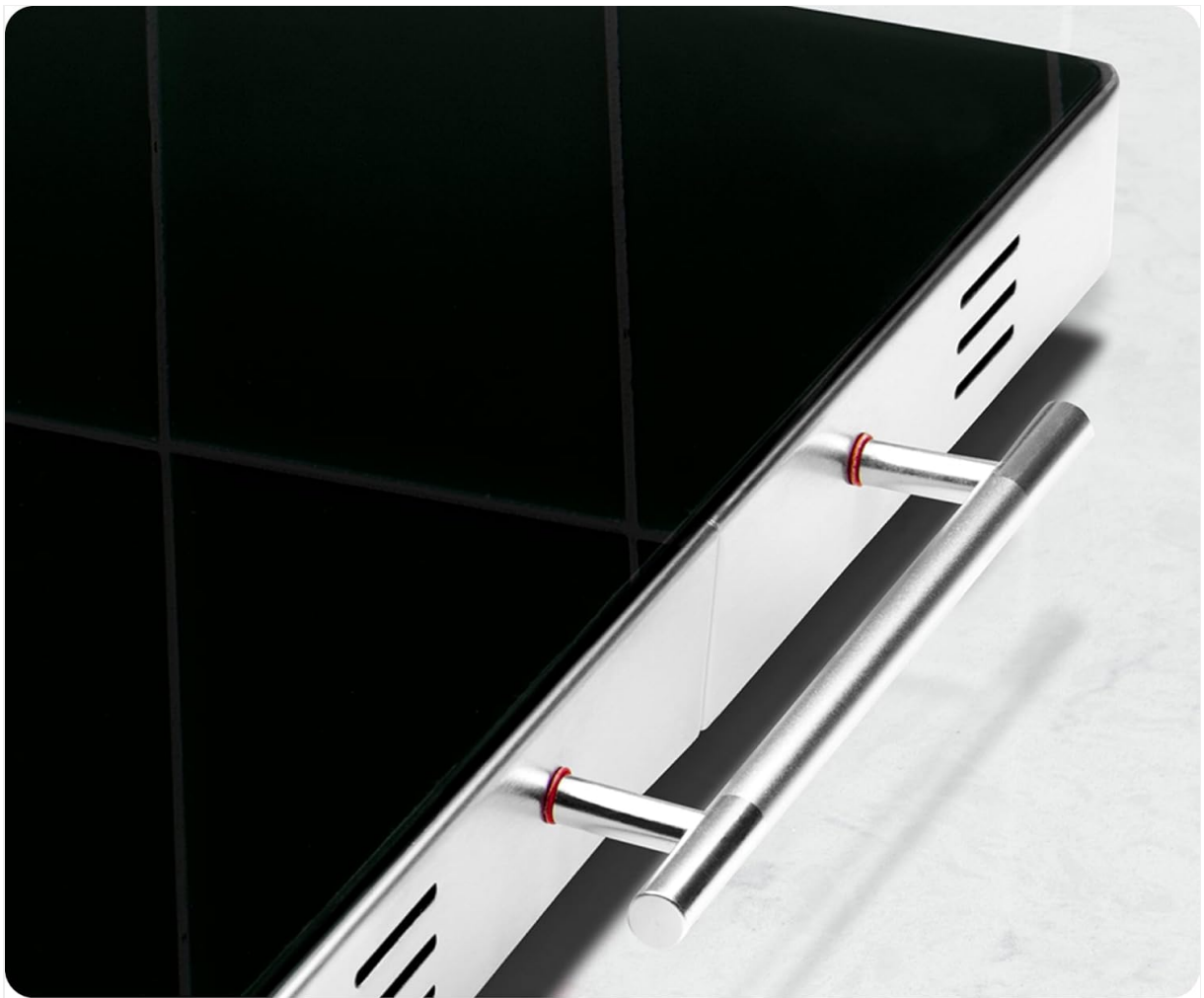
- **READ ALL INSTRUCTIONS.**
- **DO NOT** touch hot surfaces. Use handles or knobs.

- To protect against electrical shock **DO NOT** immerse cord, plugs, or unit body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman Customer Support for examination, repair, or adjustment.
- The use of accessory attachments not recommended by Chefman may cause injuries.
- **DO NOT** use outdoors.
- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
- **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.
- To disconnect, turn any control to off, then remove plug from wall outlet.
- **DO NOT** use appliance for other than intended use.
- **DO NOT** cook on a broken cooktop. If the cooktop should break, cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electric shock.
- Clean cooktop with caution. If a wet sponge is used to wipe spills on a hot cooking area, be careful not to get steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- Always place the warming tray on a flat, steady surface. Keep at least 6 inches of space around the warming tray and other objects to allow for circulation of air and prevent overheating.
- **DO NOT** place non-heat-resistant objects or containers on the warming tray. Use only heat-safe containers.
- The electric warming tray can be kept on for up to 72 hours. Do not use for longer periods.
- **DO NOT** leave the warming tray unattended while in use.
- **DO NOT** place the warming tray in a dishwasher.
- **DO NOT** cover the glass surface or side vents of the warming tray. Covering this unit can cause a fire hazard. Covering the unit with aluminum foil can cause the glass surface to shatter.

GET TO KNOW YOUR WARMING TRAY

Familiarize yourself with the components of your Chefman Electric Warming Tray:

1. Stainless steel frame
2. Tempered glass heating surface
3. Cool-touch handles
4. Temperature control knob
5. Power indicator light

Cool-touch extended handles for safe transport.

Image: Cool-touch extended handles for safe transport of the warming tray.

Image: Power indicator light illuminates when the warming tray is plugged in and turned on.

SETUP

Before first use, ensure all packaging materials are removed. Place the warming tray on a stable, heat-resistant, and level surface. Ensure there is adequate space around the unit for proper ventilation. Plug the power cord into a standard 120V electrical outlet.

Your browser does not support the video tag.

Video: A user demonstrates plugging in the Chefman warming tray and placing dishes on it. The video highlights the ease of setup and the large surface area.

OPERATING INSTRUCTIONS

The Chefman Electric Warming Tray features an adjustable temperature control knob to maintain your food at the desired warmth.

- **Turn On:** Rotate the temperature control knob from 'OFF' to your desired setting (Low, Medium, or High). The red indicator light will illuminate, signaling that the unit is heating.
- **Temperature Settings:**

- **Low:** Approximately 120°F (49°C)
- **Medium:** Approximately 190°F (88°C)
- **High:** Approximately 265°F (129°C)

- **Preheating:** Allow approximately 10 minutes for the tray to reach the set temperature. The indicator light may turn off once the desired temperature is reached, cycling on and off to maintain heat.

- **Placing Food:** Use heat-safe cookware (aluminum, glass, ceramic, etc.) directly on the tempered glass surface. The 21" x 16" surface can accommodate several dishes simultaneously.

- **Keeping Food Warm:** The fuse safety feature prevents overheating. You can keep food warm for hours, but avoid leaving the unit on for longer than 72 hours.

- **Turn Off:** Rotate the temperature control knob to 'OFF' and unplug the unit from the wall outlet. Allow the tray to cool completely before handling or cleaning.

Three adjustable temperature control settings.

Image: The adjustable temperature control knob allows selection of low, medium, or high heat settings.

Keep your food warm and keep the party going!

Image: The warming tray keeping multiple dishes of food hot and ready to serve.

Your browser does not support the video tag.

Video: A detailed review of the Chefman warming tray, demonstrating its temperature settings and how it keeps food warm without burning or drying it out.

CLEANING & MAINTENANCE

The sleek glass top design makes cleaning simple and efficient.

- Always unplug the warming tray and allow it to cool completely before cleaning.
- Wipe the tempered glass surface with a damp cloth or sponge. For stubborn stains, use a mild non-abrasive cleaner.
- **DO NOT** immerse the unit in water or any other liquid.
- **DO NOT** use abrasive cleaners or scouring pads, as they may scratch the glass surface.
- Ensure the unit is completely dry before storing or next use.

Elegant tempered-glass top is easy to clean.

Image: The elegant tempered-glass top is easy to clean with a simple wipe.

TROUBLESHOOTING

If you experience any issues with your Chefman Electric Warming Tray, please refer to the following common solutions or contact customer support.

- **Unit not heating:** Ensure the power cord is securely plugged into a working 120V outlet and the temperature control knob is turned to an 'ON' setting (Low, Medium, or High). Check if the power indicator light is on.
- **Food not staying warm enough:** Adjust the temperature control knob to a higher setting. Ensure that heat-safe lids are used on dishes to retain heat effectively.
- **Overheating:** The unit has a fuse safety feature to prevent overheating. If the unit feels excessively hot, turn it off and unplug it. Allow it to cool before resuming use. Ensure proper ventilation around the unit.

For further assistance, please contact Chefman Customer Support.

SPECIFICATIONS

- **Model Number:** RJ22-BLACK-TC-DS

- **Dimensions:** 21 x 16 x 2.5 inches

- **Surface Area:** 21" x 16"

- **Material:** Glass (top), Stainless Steel (accents)

- **Wattage:** 400 watts

- **Voltage:** 120 Volts

- **Controls Type:** Knob (Adjustable Temperature Control)

- **Item Weight:** 7.7 Pounds

- **UPC:** 816458020671

21" x 16" surface to warm the main dish and sides.

Image: The warming tray features a 21" x 16" surface to warm main dishes and sides.

WARRANTY & SUPPORT

Your Chefman Electric Warming Tray is backed by a 1-year assurance provided by Chefman. This ensures long-lasting durability and peace of mind with your purchase.

For warranty claims, product support, or any questions, please visit the official Chefman website or contact their customer service department. Refer to the included User Guide for specific contact information.