

Chefman RJ15-125-D

Chefman Double Slow Cooker & Buffet Server (Model RJ15-125-D) Instruction Manual

Brand: Chefman | Model: RJ15-125-D

1. INTRODUCTION

The Chefman Double Slow Cooker & Buffet Server is designed for versatile cooking and serving. This appliance features two removable 1.25-quart oval crocks, allowing for the preparation of two different dishes simultaneously. Each crock has independent heat control settings (High, Low, Warm, Off), providing flexibility for various recipes and serving needs. Its stainless steel construction and cool-touch handles ensure both durability and ease of transport.

2. SAFETY INSTRUCTIONS

For your safety and to prevent damage to the appliance, please read all instructions before use. Keep this manual for future reference. Always ensure the appliance is placed on a stable, level, and heat-resistant surface. Do not immerse the base unit in water or other liquids. Always use oven mitts when handling hot crocks or lids. Unplug the appliance when not in use and before cleaning. This section provides general safety guidelines; refer to the full product manual for comprehensive safety information.

3. PRODUCT OVERVIEW AND COMPONENTS

The Chefman Double Slow Cooker & Buffet Server consists of the following main components:

- Main Heating Base Unit (Stainless Steel)
- Two (2) Removable 1.25-Quart Oval Stoneware Crocks
- Two (2) Glass Lids with Cool-Touch Knobs
- Two (2) Independent Temperature Control Dials



Figure 1: The Chefman Double Slow Cooker and Buffet Server, showcasing its stainless steel base, two black stoneware crocks, and clear glass lids.



THE KING OF VERSILITY

More than just a slow cooker— this multipurpose crock allows you to make two meals at once. Whether you are preparing for a potluck, cooking for picky eaters, or simply planning weekly dinners, this is the ultimate way to bring versatility to your kitchen.



Figure 2: An exploded view illustrating the individual components: two glass covers, two 1.25-quart stoneware crocks, and the main heating unit with control dials.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the removable stoneware crocks and glass lids in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main heating base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the main heating base unit on a stable, level, and heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
4. **Insert Crocks:** Place the two clean, dry stoneware crocks into their respective heating wells in the base unit.

5. OPERATING INSTRUCTIONS

The Chefman Double Slow Cooker offers independent control for each crock, allowing you to cook or warm two different dishes simultaneously at their optimal temperatures.

1. **Add Ingredients:** Place your desired ingredients into each stoneware crock. Do not overfill.
2. **Secure Lids:** Place the glass lids onto the crocks. The transparent lids allow you to monitor cooking progress without releasing heat and moisture.

3. **Connect Power:** Plug the appliance into a standard electrical outlet.
4. **Select Temperature:** For each crock, turn the individual control dial to your desired setting:
 - **OFF:** Turns the heating element off.
 - **LOW:** For slow cooking over a longer period.
 - **HIGH:** For faster cooking.
 - **WARM:** To keep cooked food at a serving temperature without further cooking.
5. **Cooking Time:** Follow your recipe's recommended cooking times. Adjust settings as needed.
6. **Serving:** The cool-touch handles allow for safe transport of the entire unit or individual crocks to the serving area.

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Video 1: A demonstration of the Chefman Double Slow Cooker, highlighting its dual cooking capabilities, removable crocks, and individual temperature controls. This video illustrates the product's ease of use and versatility for preparing multiple dishes.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your slow cooker.

1. **Before Cleaning:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The stoneware crocks and glass lids are dishwasher safe for convenient cleaning. Alternatively, they can be washed by hand with warm, soapy water. Avoid abrasive cleaners or scouring pads that may damage the surfaces.
3. **Base Unit:** Wipe the exterior of the stainless steel base unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the base unit in water or any other liquid.
4. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

7. TROUBLESHOOTING

This section typically addresses common issues and their solutions. As specific troubleshooting information was not provided, please refer to the full product manual or contact Chefman customer support for assistance with any operational problems.

8. SPECIFICATIONS

Feature	Detail
Brand	Chefman
Model Number	RJ15-125-D
Color	Stainless Steel
Material	Stainless Steel
Product Dimensions	8"D x 15.55"W x 5.9"H
Capacity	2 x 1.25 Quarts (Total 2.5 Quarts)
Wattage	190 watts

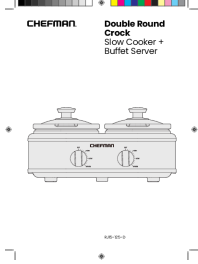

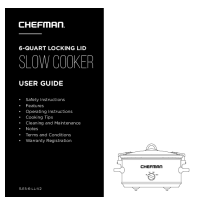

Feature	Detail
Voltage	220 Volts
Item Weight	8.76 Pounds
Dishwasher Safe Parts	Removable Cocks and Lids
Control Method	Knob
Number of Settings	3 (Low, High, Warm) + Off

9. WARRANTY AND SUPPORT

The Chefman Double Slow Cooker & Buffet Server is cETL approved with advanced safety technology for long-lasting durability. It includes a 30-Day No-Questions-Asked Money-Back Guarantee and a 1-year hassle-free warranty provided by Chefman. For further support, including access to tailor-made recipes and tutorial videos, visit Club Chefman.



Related Documents - RJ15-125-D

	<p>Chefman Double Round Crock Slow Cooker + Buffet Server User Manual</p> <p>User manual and safety guide for the Chefman Double Round Crock Slow Cooker + Buffet Server (Model RJ15-125-D), covering operation, cooking tips, cleaning, and warranty information.</p>
	<p>Chefman 6-Quart Slow Cooker User Guide and Operating Instructions</p> <p>Comprehensive guide to using the Chefman 6-Quart Slow Cooker, including features, operating instructions, safety precautions, cleaning, slow cooking tips, and warranty information. Model RJ15-6-DC.</p>
	<p>Chefman 6-Quart Locking Lid Slow Cooker User Guide</p> <p>Comprehensive user guide for the Chefman 6-Quart Locking Lid Slow Cooker. Learn about safety instructions, product features, operating procedures, cooking tips, cleaning and maintenance, warranty terms, and product registration.</p>
	<p>Chefman 2-in-1 Stainless Steel Buffet Server + Warming Tray User Guide</p> <p>User guide for the Chefman 2-in-1 Stainless Steel Buffet Server + Warming Tray (Model RJ22-SS-B). Includes safety instructions, features, operating procedures, cleaning, maintenance, FAQs, warranty information, and terms and conditions.</p>



[Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker User Manual](#)

Comprehensive user manual for the Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker. Includes safety instructions, features, operating procedures for all functions, cleaning and maintenance, troubleshooting, tips, and warranty information.



[Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker User Manual](#)

Detailed user manual and guide for the Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker, covering features, operating instructions, safety precautions, cleaning, troubleshooting, and warranty information.