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Chefman RJ04-AO-4

Chefman Anti-Overflow Belgian Waffle Maker

Model: RJ04-AO-4

Brand: Chefman

INTRODUCTION

Welcome to the Chefman Anti-Overflow Belgian Waffle Maker user manual. This appliance is designed to provide a convenient and mess-free way to prepare delicious Belgian waffles. Please read all instructions carefully before initial use to ensure safe and optimal performance.



Image: The Chefman Anti-Overflow Belgian Waffle Maker shown open with a golden-brown Belgian waffle ready to be removed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

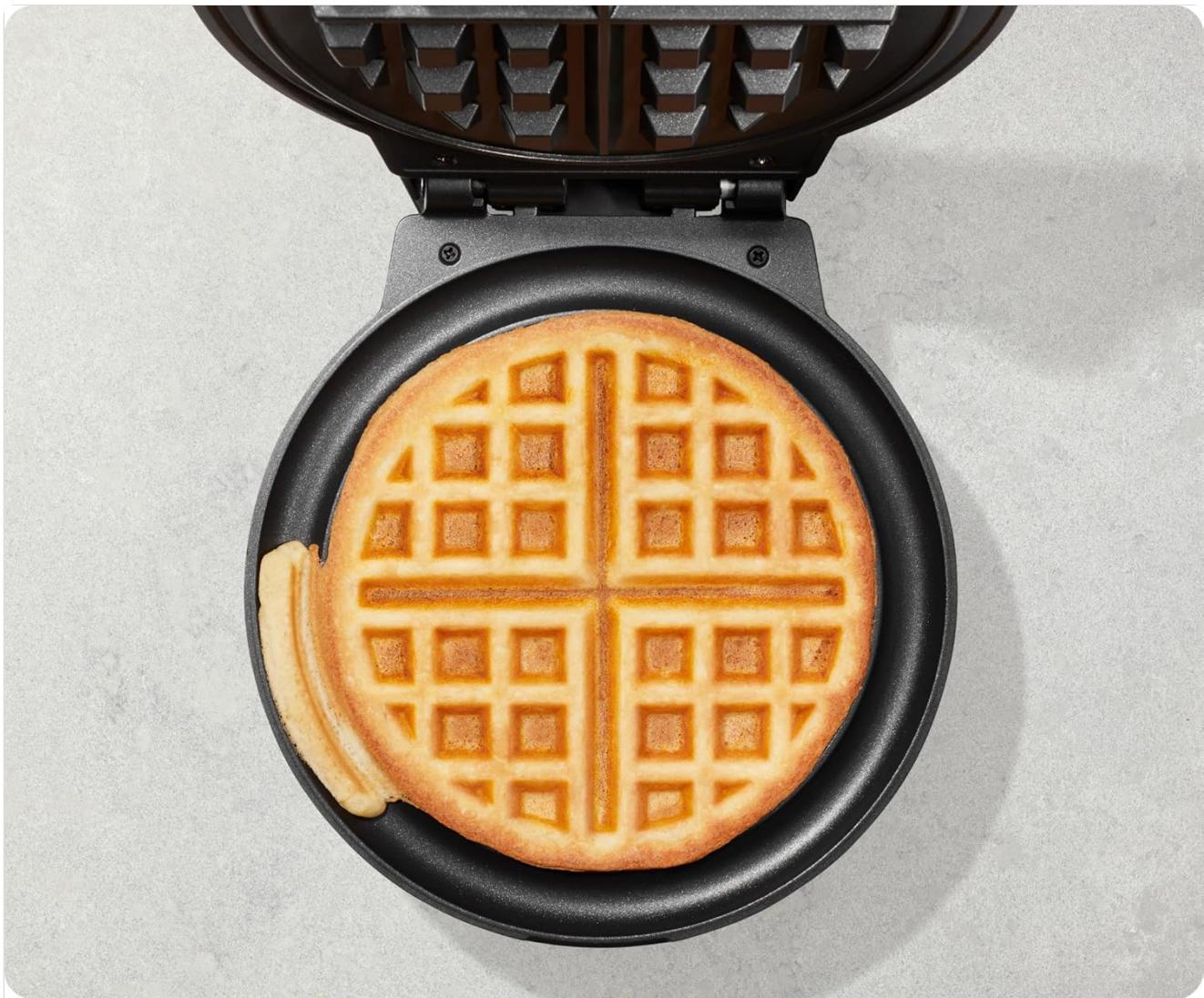
- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use 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 assistance.
- The use of accessory attachments not recommended by the appliance manufacturer 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, remove plug from wall outlet.
- Do not use appliance for other than intended use.

FEATURES

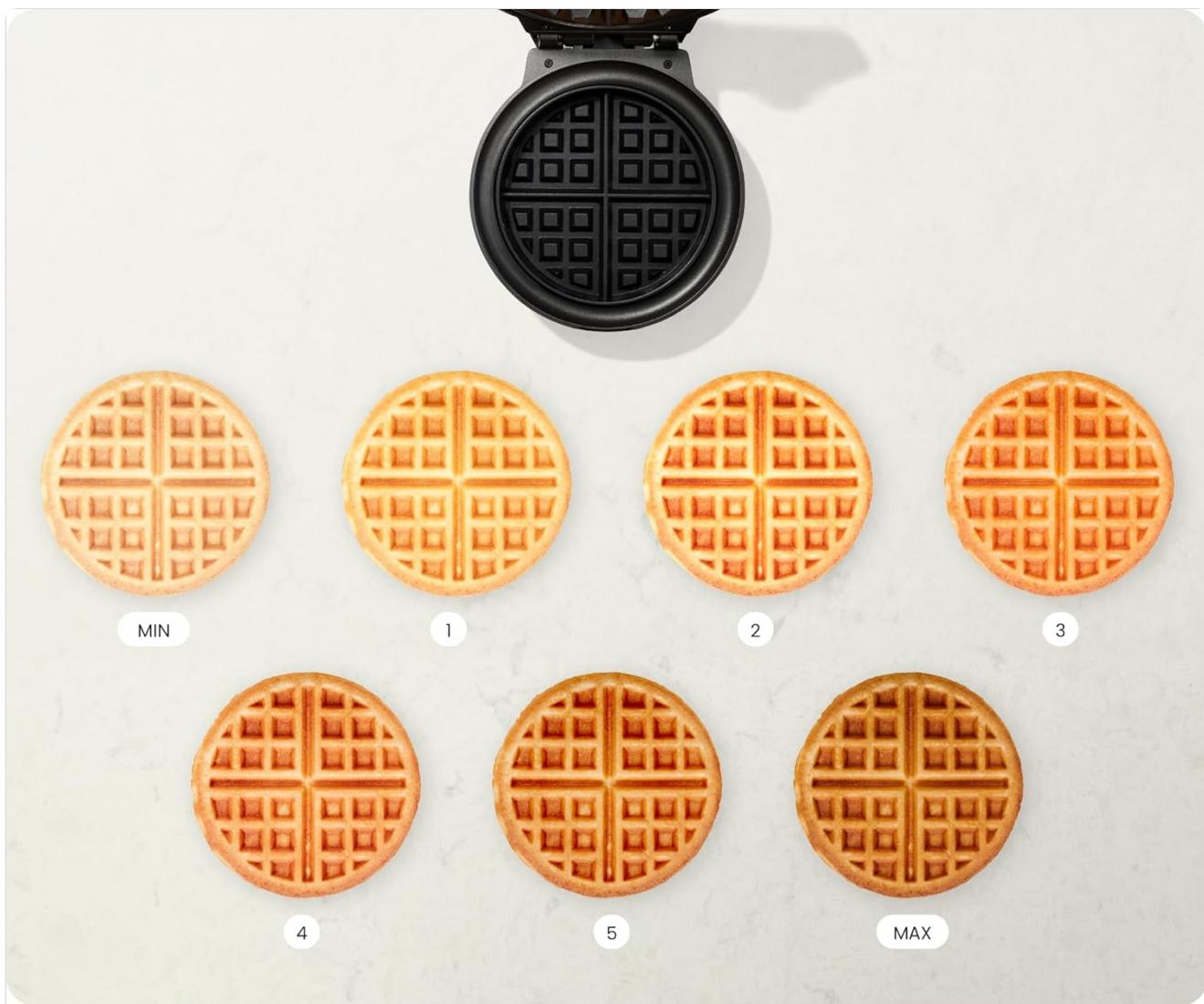
The Chefman Anti-Overflow Belgian Waffle Maker includes several features designed for ease of use and optimal waffle preparation:

- **Anti-Overflow Moat:** A unique wrap-around channel designed to catch any excess batter, preventing spills and mess on your countertop.
- **Shade Selector:** Offers 7 different settings to customize your waffle's crispiness and browning level, from light to extra crispy.
- **Non-Stick Plates:** Durable non-stick coating ensures easy waffle release and simplifies cleanup.
- **Cool-Touch Handle:** Provides safe opening and closing of the waffle maker during operation.
- **Indicator Lights:** Visual cues for when the appliance is heating and when it is ready to cook.
- **Measuring Cup:** Included for precise batter pouring, helping to prevent overfilling.
- **Space-Saving Design:** Can be stored vertically to save counter or cabinet space.



Wraparound moat catches loose batter and prevents mess.

Image: A close-up view of the waffle maker's cooking surface, showing a cooked waffle and the anti-overflow moat effectively containing a small amount of excess batter.



Choose from 7 different shades for your preferred doneness.

Image: A visual representation of seven waffles, each demonstrating a different level of browning, from minimum (light) to maximum (dark), illustrating the shade selector feature.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials and any promotional labels or stickers from your waffle maker.
- Cleaning:** Wipe down the exterior of the appliance with a damp cloth. The non-stick cooking plates can be wiped with a damp cloth or sponge. Do not immerse the appliance in water.
- Placement:** Place the waffle maker on a stable, heat-resistant surface near an electrical outlet. Ensure there is adequate ventilation around the appliance.
- Initial Heat Cycle (Burn-off):** For the first use, it is recommended to perform a burn-off cycle to eliminate any manufacturing odors.
 - Plug the waffle maker into a standard 120V AC outlet. The red power indicator light will illuminate.
 - Set the shade selector to a medium setting (e.g., 3 or 4).
 - Allow the appliance to heat until the green "Ready" light illuminates, then let it run for approximately 5-10 minutes.

- Unplug the appliance and allow it to cool completely. You may notice a slight odor or smoke during this initial heating; this is normal.



Indicator lights for when the waffle maker is heating or ready to cook.

Image: A top-down view of the waffle maker, highlighting the control dial for shade selection and the indicator lights for power and readiness.

OPERATING INSTRUCTIONS

Follow these steps to prepare delicious Belgian waffles:

- Prepare Batter:** Prepare your favorite waffle batter. Ensure the batter is not too thick or too thin for best results.
- Preheat:** Plug the waffle maker into a standard 120V AC outlet. The red power indicator light will turn on. Set the shade selector to your desired browning level (1 for lightest, 7 for darkest). Allow the appliance to preheat until the green "Ready" light illuminates. This indicates the waffle maker has reached the optimal cooking temperature.
- Add Batter:** Once the green light is on, open the waffle maker. Using the included measuring cup, pour the recommended amount of batter onto the center of the bottom cooking plate. For a standard waffle,

approximately 1/2 to 3/4 cup of batter is usually sufficient. Do not overfill, as excess batter will flow into the anti-overflow moat.

4. **Close and Cook:** Gently close the lid. The green "Ready" light will turn off, and the red power light will remain on. The waffle will cook for approximately 3-6 minutes, depending on the shade setting and batter consistency. Steam may escape from the sides during cooking; this is normal.
5. **Check Doneness:** The green "Ready" light will illuminate again when the waffle is cooked to your selected shade. If you prefer a darker waffle, you can leave it in for a short additional period, or adjust the shade selector for subsequent waffles.
6. **Remove Waffle:** Carefully open the lid. Using a heat-resistant plastic or wooden utensil (do not use metal utensils, as they can damage the non-stick coating), gently lift the waffle from the cooking plates.
7. **Repeat:** Close the lid and wait for the green "Ready" light to illuminate again before adding more batter for the next waffle.
8. **Finish:** When finished cooking, unplug the waffle maker from the outlet.



Included batter scoop to always pour the perfect amount.

Image: A hand demonstrates pouring waffle batter into the preheated waffle maker using the provided measuring cup, ensuring proper portion control.



Create café-quality, mess-free waffles at home.

Image: The waffle maker is open, revealing a freshly cooked waffle. Nearby, two plates of garnished Belgian waffles, glasses of orange juice, and a small pitcher of syrup are arranged, suggesting a complete breakfast setting.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your waffle maker:

- 1. Cool Down:** Always unplug the waffle maker and allow it to cool completely before cleaning.
- 2. Clean Cooking Plates:** Once cooled, gently wipe the non-stick cooking plates with a damp cloth or sponge. For stubborn batter residue, you may use a small amount of cooking oil to soften it, then wipe clean. Do not use abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick surface.
- 3. Clean Exterior:** Wipe the exterior of the waffle maker with a damp cloth. Dry thoroughly.
- 4. Moat Cleaning:** Ensure the anti-overflow moat is free of any dried batter. Use a damp cloth or a soft brush if necessary.
- 5. Storage:** The waffle maker can be stored horizontally or vertically to save space. Wrap the power cord around the base for tidy storage.



Nonstick waffle plates for making numerous batches.

Image: The waffle maker is shown open, revealing its clean, non-stick cooking plates. A plate of freshly made waffles with butter and berries is visible in the foreground.



Space-saving design to make more room for more waffles.

Image: The Chefman waffle maker is displayed in a vertical storage position, illustrating its compact design and space-saving capability. Dimensions are indicated as 4" H, 8" W, and 10" D.

TROUBLESHOOTING

If you encounter issues with your waffle maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Waffle maker does not heat up.	Not plugged in; power outlet issue.	Ensure the appliance is securely plugged into a working electrical outlet. Check the circuit breaker.
Waffles stick to the plates.	Plates not properly seasoned (first use); batter too sticky; plates not clean.	Ensure plates are clean. For first use, perform a burn-off cycle. Lightly brush plates with cooking oil if necessary, though non-stick coating usually prevents this. Adjust batter consistency.
Waffles are too light or too dark.	Shade selector setting is incorrect.	Adjust the shade selector to a higher number for darker waffles or a lower number for lighter waffles.

Problem	Possible Cause	Solution
Batter overflows from the sides.	Too much batter poured into the waffle maker.	Use the included measuring cup and reduce the amount of batter for subsequent waffles. The anti-overflow moat is designed to catch minor spills, but excessive batter will still overflow.
Green "Ready" light does not come on.	Appliance not preheated; malfunction.	Allow sufficient time for preheating (typically 3-5 minutes). If the light still doesn't come on after adequate preheating, contact customer support.

SPECIFICATIONS

Feature	Detail
Model Number	RJ04-AO-4
Power	700 Watts
Voltage	120 Volts
Dimensions (Approx.)	10"D x 8"W x 4"H
Item Weight	3.74 pounds (1.7 Kilograms)
Material	Iron (cooking plates)
Number of Shade Settings	7
Included Components	Waffle Maker, Measuring Cup, User Guide

WARRANTY AND SUPPORT

This Chefman appliance is backed by a **1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship. It does not cover damage resulting from misuse, neglect, commercial use, or normal wear and tear.

For warranty claims or product support, please contact Chefman Customer Service. Keep your proof of purchase for warranty validation.

For additional information, recipes, or to register your product, visit the official Chefman website www.chefman.com

PRODUCT VIDEOS

No official product videos from the seller were provided in the product data for embedding in this manual.

	<p>Chefman Anti-Overflow Waffle Maker RJ04-AO-4 SERIES: User Guide, Recipes & Safety</p> <p>Comprehensive user guide for the Chefman Anti-Overflow Waffle Maker (RJ04-AO-4 SERIES), including quick start instructions, operating procedures, safety precautions, cleaning tips, delicious waffle recipes, and warranty information.</p>
	<p>Chefman Anti-Overflow Waffle Maker RJ04-AO-4 User Manual and Recipes</p> <p>Comprehensive guide for the Chefman Anti-Overflow Waffle Maker (Model RJ04-AO-4), including operating instructions, safety precautions, cleaning tips, maintenance, and recipes. Learn how to make perfect waffles with this user-friendly appliance.</p>
	<p>Chefman Anti-Overflow Waffle Maker User Guide</p> <p>Comprehensive user guide for the Chefman Anti-Overflow Waffle Maker (Model RJ04-AO-4-CA), covering safety, operation, tips, cleaning, and warranty information.</p>
	<p>Chefman Perfect Pour Volcano Belgian Waffle Maker User Guide</p> <p>This user guide provides essential information for the Chefman Perfect Pour Volcano Belgian Waffle Maker (Model RJ04-4RV), including safety precautions, operating instructions, cleaning and maintenance tips, and a selection of waffle recipes.</p>
	<p>Guide de l'utilisateur Gaufrier Anti-débordement Chefman RJ04-AO-4-V2</p> <p>Ce guide de l'utilisateur complet pour le Gaufrier Anti-débordement Chefman (modèle RJ04-AO-4-V2) couvre les consignes de sécurité, les caractéristiques, les instructions d'utilisation, le nettoyage, des recettes et les conditions de garantie.</p>
	<p>Chefman Big Stuff Stuff'd Waffle Maker User Guide - Recipes, Safety, and Care</p> <p>Comprehensive user guide for the Chefman Big Stuff Stuff'd Waffle Maker (RJ04-S5-SERIES). Includes safety instructions, operating procedures, waffle making tips, cleaning and maintenance, recipes, and warranty information.</p>