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Chefman RJ33-C-V2

Chefman Electric Crepe Maker & Griddle

Model: RJ33-C-V2

INTRODUCTION

Welcome to the instruction manual for your new Chefman Electric Crepe Maker & Griddle. This versatile appliance is designed to help you create a wide variety of delicious dishes, from gourmet-style crepes and blintzes to fluffy pancakes, eggs, bacon, and tortillas. Its 12-inch nonstick surface ensures easy cooking and quick cleanup, making it a perfect addition to any kitchen for breakfast, brunch, lunch, or dinner. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The Chefman Electric Crepe Maker & Griddle, ready for use with a crepe and strawberries.

IMPORTANT SAFETY INFORMATION

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

- Read all instructions before operating the appliance.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- The illuminated Power & Ready lights indicate when the griddle is hot and ready for cooking, ensuring safety by alerting users to heated surfaces.

PARTS AND FEATURES

Your Chefman Electric Crepe Maker & Griddle comes with the following components and features:

- **12-inch Nonstick Cooking Surface:** Large enough for family-sized meals, designed for easy food release and quick cleanup.
- **Precise Temperature Control Knob:** Allows you to adjust the heat from light to dark, ensuring perfect results for various dishes.
- **Power & Ready Indicator Lights:** These lights illuminate to show when the appliance is powered on and when it has reached the desired cooking temperature.
- **Wooden Batter Spreader:** Essential tool for evenly spreading crepe batter to achieve thin, restaurant-quality crepes.
- **Bonus Spatula:** Designed for easy flipping and handling of crepes and other foods.
- **Easy Wrap-Around Cord Storage:** For neat and convenient storage.

INCLUDES:
**WOODEN SPATULA
AND BATTER SPREADER**



The Chefman Crepe Maker with its included wooden batter spreader and spatula.



A visual representation highlighting the large 12-inch nonstick cooking area.

SETUP

1. **Unpack:** Carefully remove the Crepe Maker & Griddle and all accessories from the packaging. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the nonstick cooking surface with a damp cloth and mild detergent. Rinse with a clean, damp cloth and dry thoroughly. Do not immerse the unit in water.
3. **Placement:** Place the appliance on a stable, flat, heat-resistant surface, away from walls or cabinets to allow for proper ventilation. Ensure there is enough space around the unit.
4. **Power Connection:** Ensure the temperature control knob is set to the "OFF" position before plugging the unit into a standard 120V AC electrical outlet.

OPERATING INSTRUCTIONS

General Operation:

1. **Preheat:** Plug in the unit. The Power indicator light will illuminate. Turn the temperature control knob to your desired

setting (e.g., medium for general cooking). The Ready indicator light will turn on when the griddle has reached the set temperature.

2. **Cooking:** Once the Ready light illuminates, the griddle is ready for cooking. Place your food directly onto the nonstick surface.
3. **Temperature Adjustment:** Adjust the temperature control knob as needed during cooking to achieve desired browning or doneness.
4. **Completion:** When cooking is complete, turn the temperature control knob to "OFF" and unplug the appliance from the outlet. Allow the unit to cool completely before cleaning.

Making Crepes:

1. **Prepare Batter:** Prepare your favorite crepe batter recipe. Ensure the batter is smooth and free of lumps.
2. **Preheat:** Preheat the crepe maker to your desired temperature. A medium setting is often ideal for crepes. Wait for the Ready light to illuminate.
3. **Pour Batter:** Pour a small amount of batter (approximately $\frac{1}{4}$ cup for a 12-inch crepe) onto the center of the hot cooking surface.
4. **Spread Batter:** Immediately use the included wooden batter spreader to quickly and evenly spread the batter in a circular motion from the center outwards, creating a thin, even layer.
5. **Cook First Side:** Cook for approximately 30-60 seconds, or until the edges begin to crisp and the surface appears set.
6. **Flip Crepe:** Use the included spatula to gently lift and flip the crepe. Cook the second side for another 15-30 seconds, or until lightly golden.
7. **Remove and Repeat:** Slide the cooked crepe onto a plate. Repeat the process with the remaining batter.



RESTAURANT-QUALITY
CREPES
RIGHT AT HOME

Enjoying restaurant-quality crepes made with your Chefman Crepe Maker.



2-IN-1: CREPE MAKER & GRIDDLE FOR EVERY BREAKFAST CRAVING



The versatile griddle surface can also be used for cooking eggs, bacon, and other breakfast items.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Chefman Electric Crepe Maker & Griddle.

1. **Always Unplug and Cool:** Before cleaning, always ensure the appliance is unplugged from the power outlet and has cooled down completely.
2. **Cleaning the Nonstick Surface:** The nonstick aluminum surface is easy to clean. Simply wipe it with a soft, damp cloth or sponge. For stubborn food residue, use a small amount of mild dish soap. Do not use abrasive cleaners, scouring pads, or metal utensils, as these can damage the nonstick coating.
3. **Cleaning the Exterior:** Wipe the exterior base of the unit with a damp cloth. Do not immerse the base in water or any other liquid.
4. **Storage:** Once clean and dry, store the crepe maker in a cool, dry place. The convenient wrap-around cord storage helps keep your countertops tidy.

TROUBLESHOOTING

If you encounter any issues with your Chefman Electric Crepe Maker & Griddle, please refer to the following common troubleshooting tips:

| Problem | Possible Cause | Solution |
|---------------------------------|--|--|
| Appliance does not turn on. | Not plugged in; power outlet malfunction. | Ensure the unit is securely plugged into a working electrical outlet. Check your home's circuit breaker. |
| Food sticks to the surface. | Insufficient preheating; damaged nonstick coating; not enough oil/butter (if recipe requires). | Allow the unit to fully preheat until the Ready light illuminates. Ensure the surface is clean and undamaged. Lightly grease the surface if your recipe or preference requires it. |
| Crepes are too thick or uneven. | Too much batter; improper spreading technique. | Use less batter. Practice using the wooden batter spreader to achieve a thin, even layer quickly. |
| Food is not cooking evenly. | Uneven surface; improper temperature setting. | Ensure the appliance is on a flat, stable surface. Adjust the temperature control knob to a suitable setting for your food. |

If the problem persists after trying these solutions, please refer to the Warranty and Support section for further assistance.

SPECIFICATIONS

| Feature | Detail |
|---------------------|--|
| Brand | Chefman |
| Model Number | RJ33-C-V2 |
| Special Feature | Manual Temperature Control |
| Color | Electric Crepe Maker (Black/Silver) |
| Material | Aluminum (Nonstick Surface) |
| Product Dimensions | 12"D x 12"W x 1"H |
| Wattage | 1000 watts |
| Item Weight | 2.6 Pounds |
| Voltage | 120 Volts |
| Included Components | Crepe Maker, Wooden Batter Spreader, Spatula, User Guide |
| Certifications | cETL approved |

WARRANTY AND SUPPORT

Chefman stands behind the quality of its products. Your Chefman Electric Crepe Maker & Griddle is backed by a **1-year hassle-free assurance**. Additionally, Chefman offers a **30-Day No-Questions Asked Money-Back Policy**. For detailed warranty information, product registration, or to contact customer support, please refer to the official Chefman


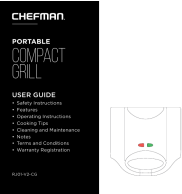




website or the User Guide included with your product.

Official User Guide (PDF): [Download User Guide](#)

Additional User Manual (PDF): [Download User Manual](#)

Visit the Chefman Store: [Chefman Amazon Store](#)

Related Documents - RJ33-C-V2

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|---|---|
|  | <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> |
|  | <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 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>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 TurboFry Touch Air Fryer Quick Start Guide: Features, Operation, and Cleaning</p> <p>A concise guide to the CHEFMAN TurboFry® Touch Air Fryer, covering features, control panel operation, setup, cooking charts, and maintenance. Learn how to use your air fryer efficiently for healthy cooking.</p> |
|  | <p>Chefman Espresso Machine+ (RJ54) User Guide</p> <p>Comprehensive user guide for the Chefman Espresso Machine+ (RJ54), detailing safety instructions, features, operating procedures, troubleshooting tips, cleaning and maintenance guidelines, and warranty information.</p> |

