



# CHEFMAN RJ04-AO-8D-SS Anti Overflow Belgian Waffle Maker Instruction Manual

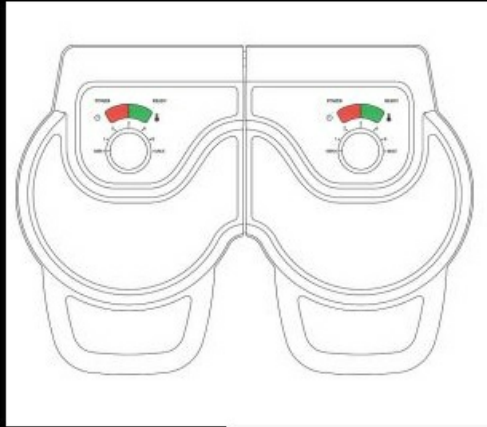
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Waffle Maker Instruction Manual

# CHEFMAN.

## The Double™

# ANTI-OVERFLOW WAFFLE MAKER



RJ04-AO-8D-SS Conditions

- Warranty Registration

### COOKING FORWARD™

Welcome! Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With The Double™ Anti-Overflow Waffle Maker, you can make thick, fluffy waffles for a crowd in half the time. Two separately controlled cooking plates, each with seven custom shade settings, make it easy to turn out waffles cooked just the way everyone likes them, from light and tender to dark and crisp. Its nonstick interior makes cleaning a breeze and its anti-overflow channels protect your counter from spills. Plus, the waffle maker's space-saving upright storage makes it easy to fit in any kitchen. We know you're excited to get cooking, but please take a few minutes to carefully read our directions, safety instructions, and warranty information. From our kitchen to yours,

### READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

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## SAFETY INSTRUCTIONS

### IMPORTANT SAFEGUARDS

**WARNING:** When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or unit body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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 Service for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.
13. Do not use appliance for other than intended use.

### FOR HOUSEHOLD USE ONLY

**WARNING:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**SHORT CORD INSTRUCTIONS** A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on

by children or tripped over.



**DO NOT PLACE THE APPLIANCE  
ON A STOVETOP OR ANY OTHER  
HEATABLE SURFACE, EVEN IF THE  
STOVETOP IS NOT ON. DOING SO**

## **POWER CORD SAFETY TIPS**

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks.

If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman® Support for assistance.

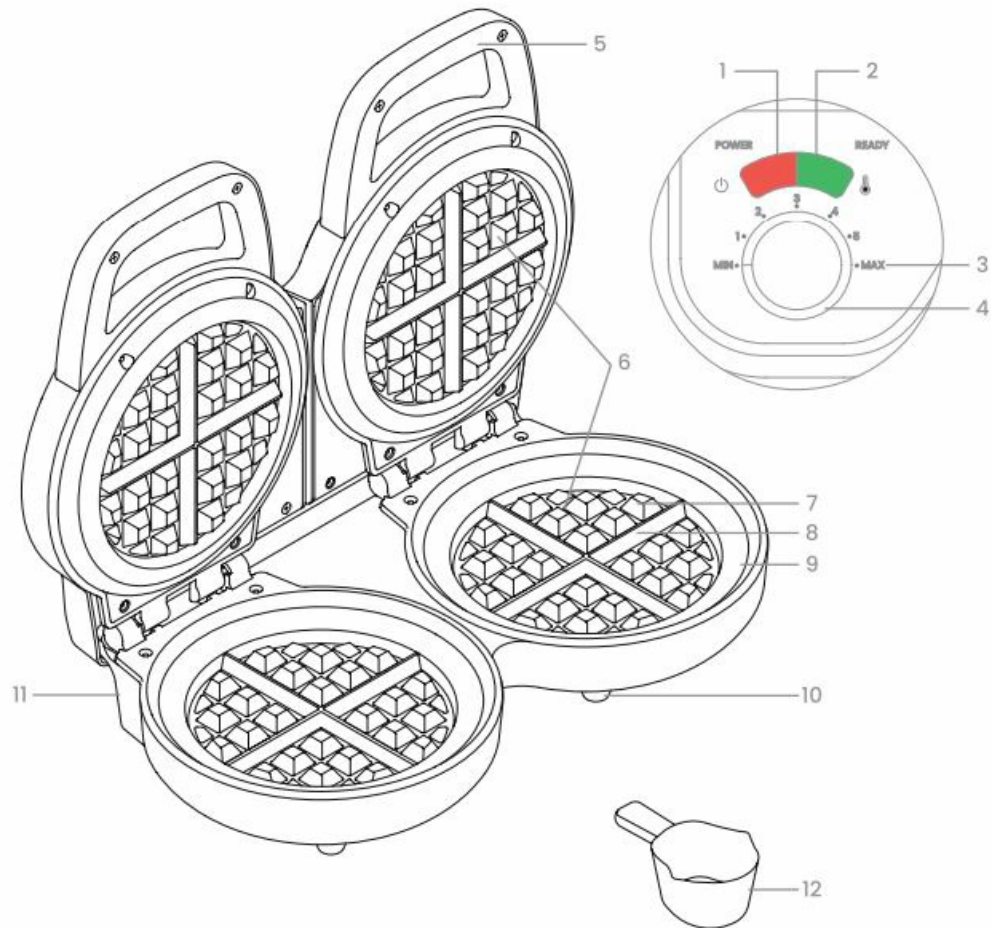
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray

**DO NOT OPERATE THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

**IMPORTANT:** During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction

## **Features**



1. POWER Lights
2. READY Lights
3. Shade Settings
4. Shade Setting Knobs
5. Stay-Cool Handles
6. Nonstick Cooking Plates
7. Waffle Grids
8. Waffle Dividers
9. Batter Overflow Channels
10. Nonskid Feet
11. Out-of-sight Power Cord Storage
12. Measuring Cup

## Operating Instructions

### BEFORE FIRST USE

1. Remove all packing materials and any removable stickers from the inside and outside of the waffle maker except for the rating label, which should remain on the unit. Be sure that all accessories are accounted for before throwing away any packaging.
2. Gently wipe down the exterior and interior with a damp cloth or paper towel to remove any packaging residue. Dry completely. **CAUTION:** Never immerse the waffle maker, cord, or plug in water or any other liquid; do not

use scouring pads or abrasive cleaners, as they can damage the finish.

3. Wash the measuring cup with warm, soapy water and a sponge. Dry completely. The measuring cup is not dishwasher safe.

## HOW TO USE THE WAFFLE MAKER

With the waffle maker's double cooking plates and batter overflow channels, it's easy to make twice the amount of thick, light, and crisp waffles with no mess.

1. Prepare your waffle batter.
2. Place the closed waffle maker on a flat, dry surface with room on all sides.
3. Unwind the power cord completely and plug in the waffle maker. The two red POWER lights will illuminate, and the waffle maker will begin preheating.  
  
NOTE: When using the waffle maker for the first time, a slight odor or smoking might occur. This is normal and will dissipate with use.
4. Use the Shade Setting Knobs to select your desired shade setting for each plate. You can choose the same shade for both plates or two different shades, depending on preference. There are 7 shade settings, from MIN (lightest) to MAX (darkest). The higher the setting, the higher the cooking temperature and the darker and crisper the waffle will be.
5. When the waffle maker is fully heated, after about 3 minutes, the two green READY lights will illuminate, indicating the waffle maker is ready to use. If the plates are set for different shades, the READY lights will illuminate at slightly different times.
6. Carefully open the lid of one of the plates by lifting the handle. Be careful not to touch the hot plates. If desired, use a non-aerosol nonstock spray or brush the plates with a small amount of cooking oil instead. NOTE: Never use aerosol spray on the waffle maker's cooking plates. It will cause buildup over time, which may cause sticking.
7. Use the included measuring cup to scoop the batter. Use approximately  $\frac{1}{2}$  cup (4 fl oz) of batter per waffle, adjusting the amount as needed to prevent overflow. NOTE: The measuring cup's handle is designed so it can rest on the side of the batter bowl to prevent batter from dripping on your counter.
8. Pour the batter onto the center of the bottom cooking plate, scraping the measuring cup with a spatula to remove every bit of batter. Close the lid. CAUTION: Hot steam escapes from the sides of the waffle maker during cooking and can potentially cause burns. Keep away from the steam.
9. Repeat steps 6-8 to make a waffle on the other cooking plate.
10. The green READY lights will turn off while the waffles are cooking. (They will come back on when the waffles are done.) NOTE: The lids may lift slightly during cooking as the batter rises. This is normal. Do NOT push the handles down to close.
11. When a green READY light comes back on (in  $1\frac{1}{2}$  to 3 minutes), carefully open the corresponding lid. If the waffle is not as dark as you like it, simply close the lid and cook a minute or two longer. NOTE: The two READY lights may not illuminate at the same time, particularly if each plate has a different shade setting selected. You can open the lid of one plate even if the READY light on the other plate is not yet illuminated.
12. Use silicone-tipped or wooden tongs to remove the cooked waffles. (Do not use metal utensils, as they can scratch the nonstick surface.)
13. To make more waffles, brush away any crumbs left in the plates, then close the lids. You can use the same shade settings for the next batch or adjust them, if desired. Let the waffle maker reheat until the green READY lights come back on, then repeat steps 6-12.

14. When finished making waffles, unplug the waffle maker to turn it off. Let it cool completely before cleaning and storing in a cool, dry place.

## Waffle Making Tips

- When making waffle batter, mix batter just until large lumps disappear. Overmixing can make waffles tough.
- Adding mix-ins, such as fruit or chocolate chips, may take some experimenting. Try mixing them into a single waffle's worth of batter at first to judge the ratio of batter to mix-in.
- For best results, open, fill, and close one cooking plate at a time. This will prevent extra heat from dissipating off the plate waiting to be filled, which could result in a longer cook time or uneven cooking.
- Do not open the waffle maker during the first minute of cooking, as the waffle may separate.
- If the top of the waffle maker resists when attempting to lift it after cooking the waffle, allow the waffle to cook longer in 30-second increments.
- Waffle yield will vary based on the recipe or brand of waffle mix used.
- If you do not have silicone-tipped tongs, wooden chopsticks are a handy tool for removing waffles from the waffle iron.
- If not serving right away, keep waffles warm in a 200°F oven. Set waffles directly on the oven rack or on a wire rack over a baking sheet so air can flow beneath, keeping them crisp.
- Cooked waffles freeze well. Let waffles cool completely, then transfer to a zip-top plastic bag or wrap in aluminum foil. Unwrap and reheat waffles in a toaster, toaster oven, or oven.

## Cleaning and Maintenance

With its nonstick plates, the waffle maker is super easy to clean.

1. Unplug the waffle maker when done and let it cool completely before cleaning.
2. Use a soft bristle brush, such as a pastry brush, or a paper towel to brush away crumbs from the plates.
3. The waffle maker does not disassemble for cleaning. Gently wipe down the interior plates and the exterior (if necessary) with a damp cloth or paper towel.
4. To remove batter that has cooked onto the plates, pour a small amount of cooking oil onto the hardened batter. Allow it to sit for 5 minutes, then wipe off with a dry towel or damp paper towel.  
CAUTION: Never immerse the waffle maker, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
5. Wash the measuring cup with warm, soapy water and a sponge. The measuring cup is not dishwasher safe.
6. Always allow all parts to dry completely.
7. Wrap the cord underneath the waffle maker and thread the end through the two metal hooks. The waffle maker may be stored in the upright position to save space.

## Recipes

CLASSIC WAFFLES (Makes about 7 waffles)

2 cups all-purpose flour

¼ cup sugar

2 tsp baking powder

½ tsp kosher salt

1¾ cups whole milk

2 large eggs  
8 Tbsp unsalted butter, melted and cooled  
½ tsp pure vanilla extract

1. In a large bowl, whisk the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk the milk, eggs, butter, and vanilla.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Plug in the waffle maker and select your desired shade setting for each cooking plate.
5. When the waffle maker is fully heated and the two green READY lights illuminate, carefully open one side of the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the lid and the green light will turn off. Repeat for the other side.
6. When the green READY lights come on again, open waffle maker. Remove waffles, or if you'd like a darker shade, close lid and cook for one or two minutes more.
7. Brush crumbs from cooking plates and repeat steps 57 to make more waffles with the remaining batter.

#### HAM AND GRUYÈRE WAFFLES (Makes about 7 waffles)

2 cups all-purpose flour  
¼ cup sugar  
2 tsp baking powder  
½ tsp kosher salt  
1¾ cups whole milk  
2 large eggs  
5 Tbsp unsalted butter, melted and cooled  
1 cup grated Gruyère cheese  
6 oz deli-style ham, cut into ¼-inch pieces

1. In a large bowl, whisk the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk the milk, eggs, and butter.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Gently fold in the Gruyère cheese and ham.
5. Plug in the waffle maker and select your desired shade setting for each cooking plate.
6. When the waffle maker is fully heated and the two green READY lights illuminate, carefully open one side of the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the lid and the green light will turn off. Repeat for the other side.
7. When the green READY lights come on again, open waffle maker. Remove waffles, or if you'd like a darker shade, close lid and cook for one or two minutes more.
8. Brush crumbs from cooking plates and repeat steps 68 to make more waffles

#### LEMON BLUEBERRY WAFFLES (Makes about 7 waffles)

2 cups all-purpose flour  
⅓ cup sugar  
1 tsp baking soda  
¼ tsp kosher salt  
2 cups buttermilk  
3 large eggs  
4 Tbsp unsalted butter, melted and cooled  
Juice and finely grated zest of 1 lemon  
½ tsp pure vanilla extract  
1 cup blueberries

1. In a large bowl, whisk the flour, sugar, baking soda, and salt.
2. In a separate bowl, whisk the buttermilk, eggs, butter, zest, juice, and vanilla.
3. Add the wet ingredients to the dry ingredients and stir to combine.
4. Gently fold in the blueberries.
5. Plug in the waffle maker and select your desired shade setting for each cooking plate.
6. When the waffle maker is fully heated and the two green READY lights illuminate, carefully open one side of the waffle maker and pour about ½ cup batter onto the center of the lower cooking plate. Close the lid and the green light will turn off. Repeat for the other side.
7. When the green READY lights come on again, open waffle maker. Remove waffles, or if you'd like a darker shade, close lid and cook for one or two minutes more. Brush crumbs from cooking plates and repeat steps 67 to make more waffles with 16 the remaining batter.

## NOTES

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## TERMS AND CONDITIONS

### Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

### WHAT THE WARRANTY COVERS

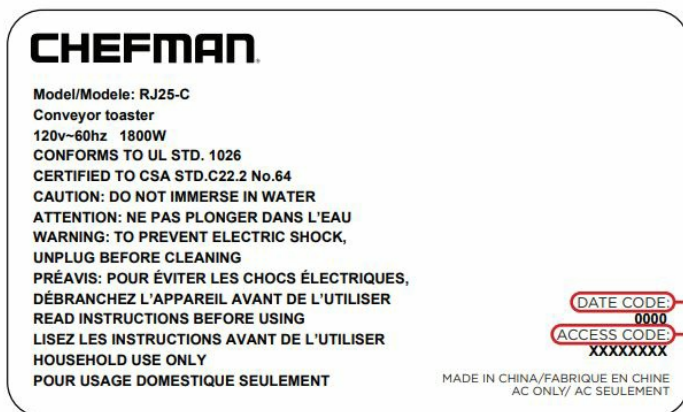
- **Manufacturer Defects** Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at [support@chefman.com](mailto:support@chefman.com) so that we may assist you.

## THIS WARRANTY DOES NOT COVER

- **Misuse** Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** Damage that occurs from commercial use;
- **Normal Wear and Tear** Damage or degradation expected to occur due to normal use over time;
- **Altered Products** Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** Claims of loss of interest or enjoyment.

## Warranty Registration

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product? All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit [Chefman.com/register](https://Chefman.com/register).
2. Scan the QR code to access site:



<http://www.chefman.com/register>

For product information, visit Chefman.com. EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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## Documents / Resources



[CHEFMAN RJ04-AO-8D-SS Anti Overflow Belgian Waffle Maker](#) [pdf] Instruction Manual  
RJ04-AO-8D-SS Anti Overflow Belgian Waffle Maker, RJ04-AO-8D-SS, Anti Overflow Belgian Waffle Maker, Overflow Belgian Waffle Maker, Belgian Waffle Maker, Waffle Maker, Maker

## References

-  [Kettles, Air Fryers, Toaster Ovens, Cookware & More - Chefman](#)
-  [Product Registration – Chefman](#)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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