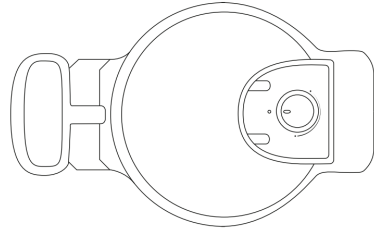


CHEFMAN.

**RJ04-V3-MX
Belgian Style
Rotating
Waffle Maker**



CHEFMAN RJ04-V3-MX Belgian Style Rotating Waffle Maker Instruction Manual

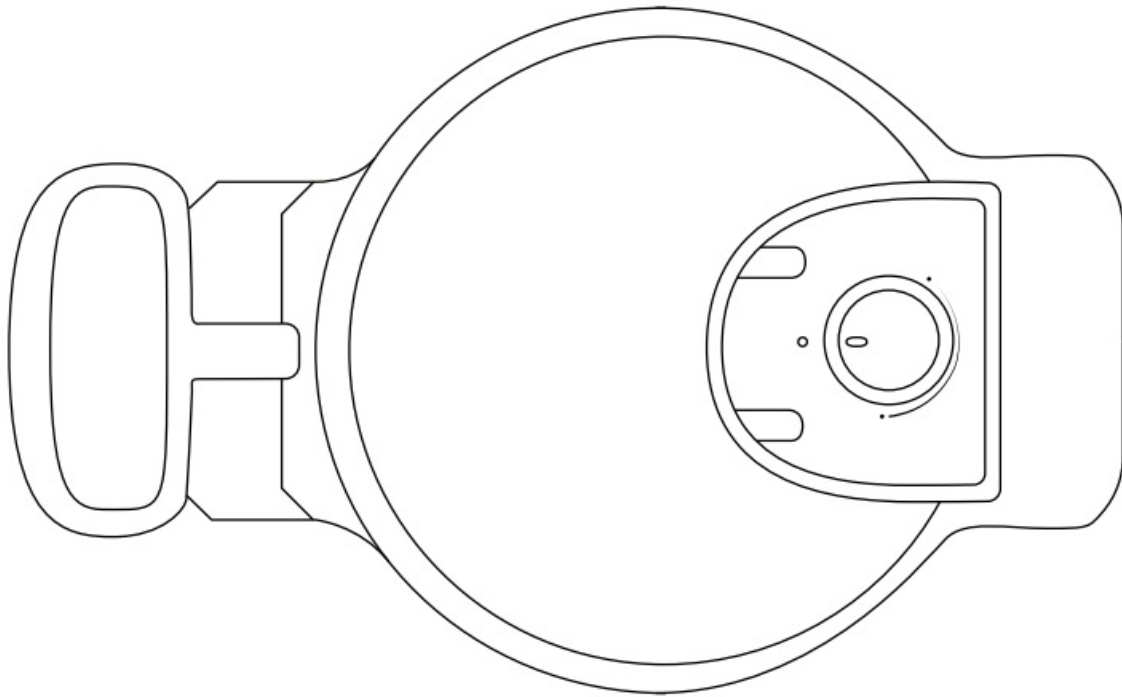
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CHEFMAN®

CHEFMAN RJ04-V3-MX Belgian Style Rotating Waffle Maker



Product Information

Specifications

- Product Name: Belgian-Style Rotating Waffle Maker
- Model Number: RJ04-V3-MX
- Features: Browning control dial, READY light, POWER light, Stainless-steel finish, Handle, Nonstick waffle plates, Base, Drip tray

Product Usage Instructions

Safety Instructions:

Before using the waffle maker, carefully read all safety instructions and important safeguards provided in the instruction manual.

Power Cord Safety Tips

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Do not operate the appliance if the power cord shows any signs of damage.
5. Do not wrap the cord tightly around the appliance.

Operating Instructions

1. Ensure the waffle maker is placed on a heat-resistant, flat level surface.
2. Plug the cord into a 120V AC electrical outlet.
3. Wait for the READY light to indicate that the waffle maker is preheated.

4. Pour the waffle batter onto the nonstick waffle plates and close the lid.
5. Adjust the browning control dial according to your preference.
6. Once the waffles are cooked to your desired level, carefully open the lid using the handle.
7. Unplug the appliance after use and allow it to cool before cleaning or storing.

FAQ

Q: Can I wash the waffle maker in a dishwasher?

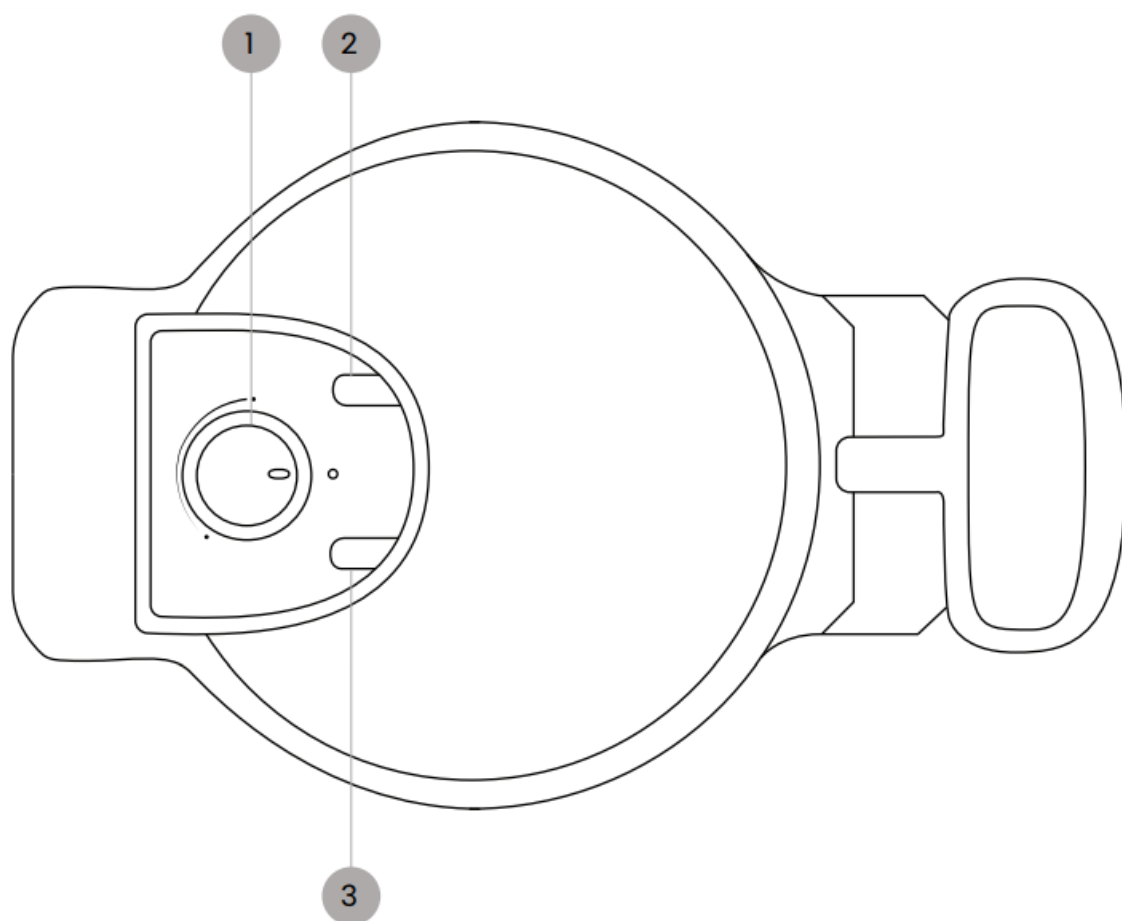
A: No, it is advised not to place the waffle maker or drip tray in a dishwasher. Clean it by hand following the cleaning instructions provided in the manual.

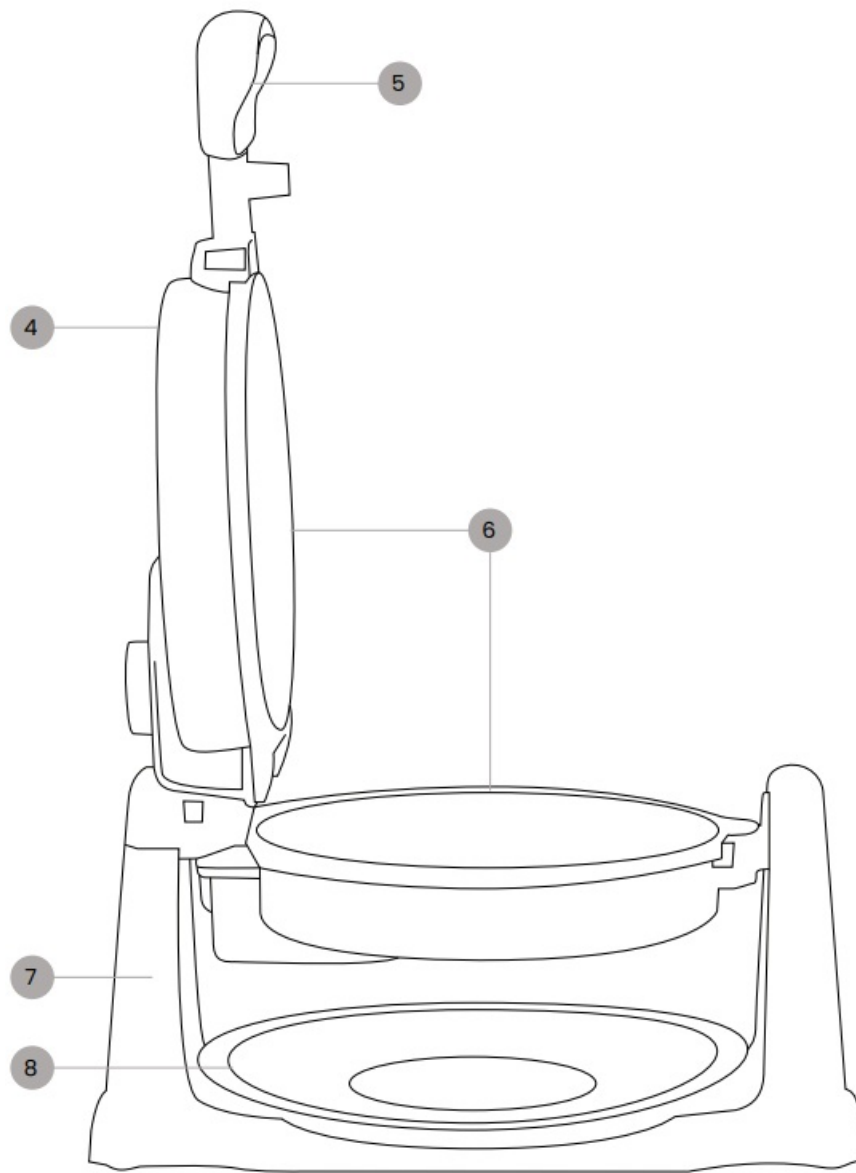
Q: What should I do if the power cord is damaged?

A: Do not operate the appliance if the power cord shows any damage. Contact Chefman Customer Support for additional guidance and support.

Get to Know Your Waffle Maker

1. Browning control dial
2. READY light
3. POWER light
4. Stainless-steel finish
5. Handle
6. Nonstick waffle plates
7. Base
8. Drip tray





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
2. To protect against the risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
3. Do NOT touch hot surfaces. Use handles.
4. This appliance should not be used by children.
5. Extreme caution must be exercised when any appliance is used near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow it to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do NOT operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any way. In order to avoid the risk of an electric shock, never try to repair the waffle maker yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical

adjustment. An incorrect reassembly can present a risk of electric shock when the waffle maker is used.

9. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock, or injury.
10. Do NOT use it outdoors or for commercial purposes.
11. Do NOT use this appliance for purposes other than the one for which it was designed.
12. Do NOT let the electrical cord hang over the edge of the table or countertop or touch hot surfaces.
13. Do NOT place on or near a hot gas or electric burner or heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
16. To disconnect, remove the plug from the outlet.
17. Always unplug after use. The appliance will remain ON unless unplugged.
18. CAUTION: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
19. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
20. Use with wall outlet only.
21. Never place the waffle maker or drip tray in a dishwasher.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: This appliance has a polarized plug (one blade is wider than the other). 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 or force it into the outlet. This could result in injury or electrical shock.

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 longer 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.

Power Cord Safety Tips

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman Customer Support for additional guidance and support.
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 and break.

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

Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

Before First Use

1. Carefully unpack the appliance and remove all packaging and materials.
2. Before using your Waffle Maker for the first time, wipe the cooking plates with a damp cloth to remove all dust, and then dry. Wipe outer surfaces with a slightly damp soft cloth or sponge. CAUTION: Take care to prevent water from running into the appliance.
3. Never immerse this appliance in water or any other liquids.
4. Set the appliance on a dry, clean and flat surface.

How to Use the Waffle Maker

1. Lift the top of the cooking plate. Make sure the waffle maker's bottom cooking plate is positioned flat and locked into a stable position. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle plates with vegetable oil. Do not use nonstick sprays, as they can cause buildup on the cooking plates.
2. Plug in the unit. The red POWER light will illuminate and remain lit during use. NOTE: When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the waffle maker, it is recommended that these waffles be discarded.
3. Turn the browning control dial to the DARK setting to preheat.
4. While preheating, prepare waffle batter.
5. After approximately 5 minutes, the green READY light will illuminate, indicating the unit is preheated and is ready for use.
6. Set the browning control to the desired setting. A lower setting produces a lighter browned waffle, while waffles made at a higher setting are darker and crispier. When preparing a recipe for the first time, set the control to the middle; then adjust according to preference. Recipes will vary in cooking time and shade of brown; batters with more sugar will brown quicker. Note the perfect setting for each batter recipe for future use.
7. Remove waffles from the cooking plates using nonmetallic utensils. NOTE: If additional waffles are to be baked, keep the waffle maker closed to retain heat. Always be sure the green light is illuminated before baking more waffles. NOTE: Waffles made after multiple uses will bake faster because extra heat has been retained.
8. When baking is complete, unplug the power cord from the electric outlet.
9. Lift top cooking plate and allow the waffle maker to cool. Make sure the bottom cooking plate is positioned flat and locked into a stable position.
10. Do not clean until the unit has fully cooled.

Waffle-Making Tips

- Recipes may be doubled.
- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.

- Egg whites should be beaten until they form stiff peaks. Stir 1/4 of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not overmix the batter when adding egg whites.
- Do not open the waffle maker during the first minute of baking or the waffle will separate. Completely bake the waffle before removing.
- When a waffle is done, the top cooking plate should lift easily. Lift the plate gently; if it pulls, continue cooking for 1 minute and test again.
- When preparing waffle batter, do not overmix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help to gauge how much batter to use each time. Fill the bottom grid of the waffle maker with enough batter to cover peak areas of the grid (about 3/4 to 1 cup).
- For more evenly shaped waffles, spread thick batters to the outer edge of the cooking plate using a heat-proof rubber spatula or another nonmetallic utensil before closing the lid.
- Cake-based waffles are more tender than regular waffles and may require more care in removing them from the waffle maker. Use a spatula to support waffles when removing from the appliance.
- To retain crispiness, move baked waffles to a paper napkin or a wire cooling rack to absorb any condensation. To keep waffles hot, place in an ovenproof dish on an oven rack and warm at about 90–120°C (200–250°F).
- Waffles will keep for about 20 minutes before they begin to dry out.
- Cooled waffles can be rewarmed and recrisped individually by returning them to the hot waffle maker. Set browning control dial to LIGHT. Place waffle on cooking plate so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper. Reheat frozen waffles in a toaster oven, oven or toaster until hot and crisp.

For lower fat, lower cholesterol waffles

- Use skim milk.
- Adapt recipes by reducing or eliminating the egg yolks. Always use liquid vegetable oils such as canola, corn or sunflower, instead of butter.

For higher fiber waffles

- Substitute 1/2 cup or more of white flour with whole-wheat flour.
- Substitute 1/4 cup of white flour with wheat bran or oat bran.

Keep It Clean

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. This appliance does not disassemble for cleaning.
2. If batter has dripped onto the drip tray, remove drip tray immediately after use and rinse with warm water. Wash with mild dishwashing liquid. Remove stubborn stains with a plastic mesh puff or pad. Do not use steel wool or

coarse scouring pads.

3. Never immerse this appliance in water or any other liquid. NOTE: Never place the waffle maker or drip tray in a dishwasher.
4. The waffle cooking plates should be cleaned and conditioned before each heating.
5. Brush cooking plates with a clean, soft pastry brush or cloth. To condition plates, lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if waffles show signs of sticking, recondition as needed.
6. To protect the premium-quality nonstick surfaces, use only plastic, nylon or wooden utensils.
7. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow it to set for 5 minutes and then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only a product with directions stating that it is safe for cleaning nonstick cooking surfaces. Do not use steel wool or coarse scouring pads.
8. The exterior finish should be cleaned with a nonabrasive cleaner and a soft, damp cloth. Dry thoroughly.
9. After cleaning, make sure the unit is unplugged and fully cooled before storing. Never wrap the cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as this can cause the cord to fray and break.

Other than cleaning, this appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly must be performed by a qualified appliance repair technician.

Terms & 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 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 Keep it Clean directions in this 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.

For product information, please visit us at [Chefman.com](https://www.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.

Warranty Registration

What do I need to register my product?

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



CHEFMAN

Model/Modèle: XXXXX

Conveyor toaster
120v~60hz 1800W

CONFORMS TO UL STD. 1026

CERTIFIED TO CSA STD. C22.2 No. 64

CAUTION: DO NOT IMMERSE IN WATER

ATTENTION: NE PAS PLONGER DANS L'EAU

WARNING: TO PREVENT ELECTRIC SHOCK,

UNPLUG BEFORE CLEANING

PRÉAVIS: POUR ÉVITER LES CHOCS ÉLECTRIQUES,

DÉBRANCHEZ L'APPAREIL AVANT DE L'UTILISER

READ INSTRUCTIONS BEFORE USING

LISEZ LES INSTRUCTIONS AVANT DE L'UTILISER

HOUSEHOLD USE ONLY

POUR USAGE DOMESTIQUE SEULEMENT

Date Code:

0000

Access Code:

XXXXXXXX

Made in China/Fabrique en Chine
AC Only/ AC Seulement



NOTE: Label depicted here is an example.

Please see label on your product for actual model/date code/access code.

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:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.





Chefman® is a registered trademark of RJ Brands, LLC.

Documents / Resources

	<p>CHEFMAN RJ04-V3-MX Belgian Style Rotating Waffle Maker [pdf] Instruction Manual RJ04-V3-MX Belgian Style Rotating Waffle Maker, RJ04-V3-MX, Belgian Style Rotating Waffle Maker, Style Rotating Waffle Maker, Rotating Waffle Maker, Waffle Maker</p>
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References

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

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