

CHEFMAN®

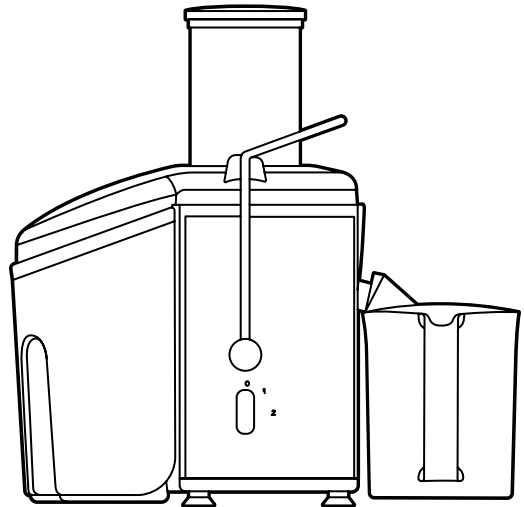
Dual-Speed PRO JUICER

This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)

RJ53-SS



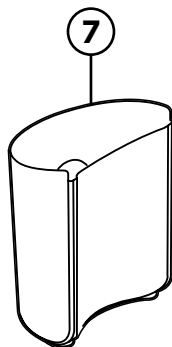
QUICK START GUIDE

For best results, please follow these steps before using your Pro Juicer for the first time.

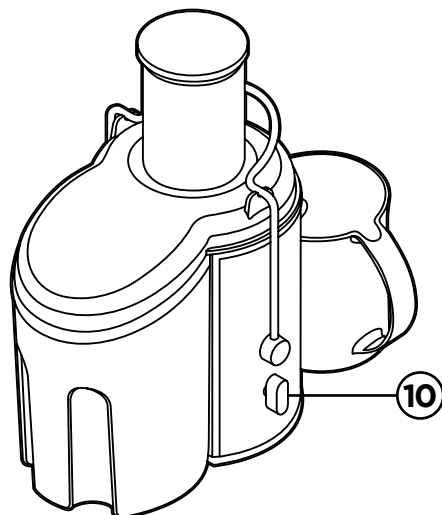
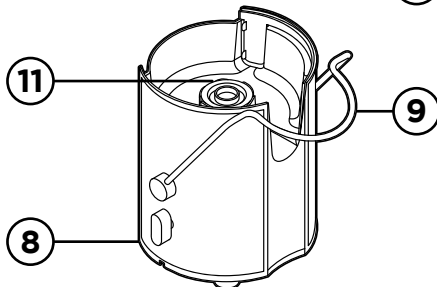
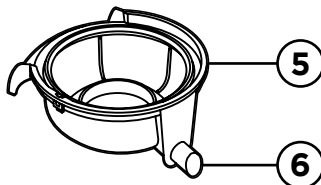
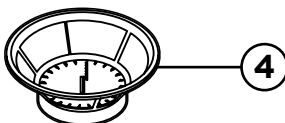
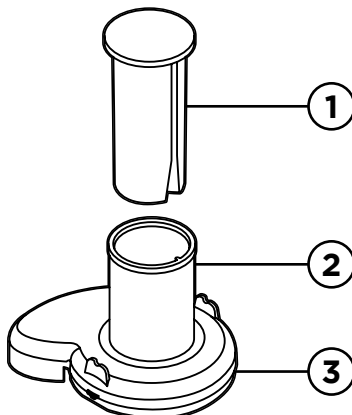
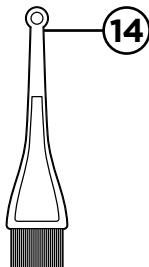
BEFORE FIRST USE

1. Disassemble the unit following the directions in Cleaning & Maintenance.
2. Check that all parts and accessories are accounted for before throwing away any packaging materials.
3. Read and remove any stickers except for the rating label, which should remain on the unit.
4. Carefully hand wash removable parts before first use. **WARNING:** The metal filter has sharp blades; be careful when handling and cleaning.

ACCESSORIES AND FEATURES



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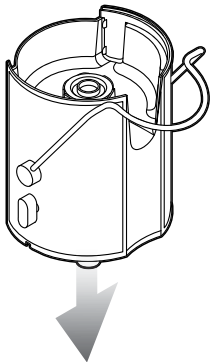


1. Pusher
2. Feed Tube
3. See-Through Lid
4. Stainless Steel Filter (Blades)
5. Filter Holder
6. Spout
7. Pulp Container
8. Base with Motor Unit
9. Safety Clamp
10. Dual-Speed Control Knob
11. Driving Shaft
12. Juice Collection Pitcher (1 Quart)
13. Juice Pitcher Lid with Built-In Foam Separator
14. Cleaning Brush

HOW TO ASSEMBLE YOUR JUICER

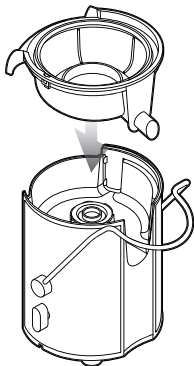
STEP 1

Set the base on a flat, firm work surface.



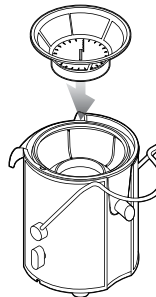
STEP 2

Lower the filter holder onto the base with the spout on the same side as the safety clamp.



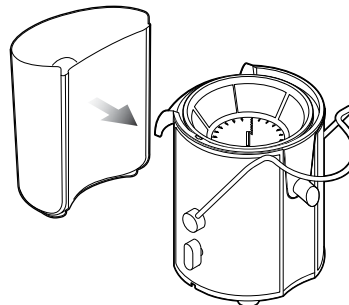
STEP 3

Press the metal filter into the holder. This may require turning the filter until it snaps into position.



STEP 4

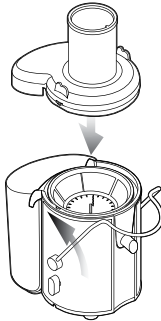
Place the pulp container in position by tilting it slightly, slipping the top edge underneath the overhang of the filter holder, then lining up the bottom end with the base.



HOW TO ASSEMBLE YOUR JUICER

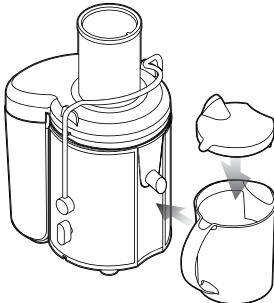
STEP 5

Put the lid on the unit, then lock it on by lifting up the safety clamp and pushing it toward the feed tube until it snaps into place.



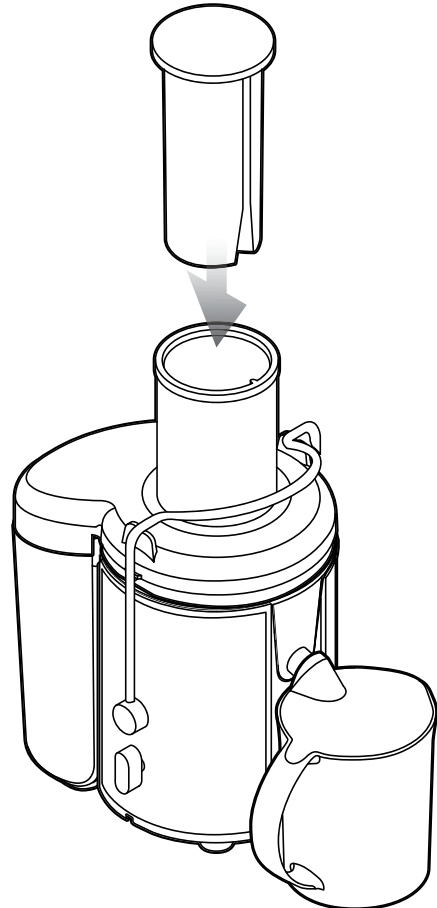
STEP 6

Put the lid on the juice pitcher and position the Juicer's spout just inside the large opening of the pitcher lid.



STEP 7

Have the pusher handy to slide into the feed tube.



HOW TO USE YOUR JUICER

STEP 1

Wash your fruits and vegetables to be juiced. If necessary, cut into pieces small enough to fit in the feed tube (see User Guide for prep suggestions).

STEP 2

Ensure your Juicer is correctly assembled, then plug it in.

STEP 3

Turn the control knob to Speed 1 (LOW) for soft produce and Speed 2 (HIGH) for harder produce.

STEP 4

With the motor running, place fruits and/or vegetables into the feed tube.

STEP 5

Use the pusher to gently guide food down the tube. **CAUTION:** Never use your fingers or an object other than the pusher to push food into the Juicer.

STEP 6

Juice will flow into the juice pitcher and the separated pulp will be ejected into the pulp container.

STEP 7

When your first batch is juiced, remove the pusher while the unit is still running, add more produce, and repeat. **NOTE:** When juicing heavy loads, do not operate the Juicer for more than 40 seconds at a time.

STEP 8

When done, wait for the juice flow to stop, then switch the appliance off and remove the pitcher. **WARNING:** Wait for the filter to stop spinning before removing the safety clamp.

CLEANING AND MAINTENANCE

The Juicer is easiest to clean if you do so immediately after using. Do not use abrasive cleaning agents to clean the appliance.

STEP 1

Unplug the unit and disassemble it in the following order:

- a.) Remove the pulp container.
- b.) Remove the pusher from the feed tube, then unlock the safety clamp by pulling it down and to the right.
- c.) Remove the lid, then remove the filter holder and metal filter together.
- d.) Carefully remove the metal filter.

CAUTION: Blades on filter are sharp. Handle with care.

STEP 2

Wash the pusher, lid, metal filter, filter holder, juice pitcher, and lid by hand or on the top rack of the dishwasher. The pulp collector and base are not dishwasher safe.

STEP 3

Wash the pulp collector by hand in warm, soapy water.

STEP 4

If pulp is stuck in the metal filter, wash it with the cleaning brush under warm water. **WARNING:** Never use your fingers to remove stuck-on pulp as the filter's blades are sharp.

STEP 5

Clean the base with a damp cloth as needed. Never immerse the base in water or rinse it under the tap.

STEP 6

Dry all parts and reassemble before storing.

USER GUIDE

COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already a part of our family, we're happy to be in the kitchen with you! With your new Dual-Speed Pro Juicer, you can quickly produce fresh, delicious, vitamin-packed juices to help you add more fruits and vegetables to your diet. The Pro Juicer is powerful and simple to use, with a 700-watt motor, an extra-wide feed tube, and two speeds. The sleek, stainless-steel construction is easy-to-clean and will display beautifully on your countertop, too.

We know you're excited to get juicing, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,

The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE
For your safety and continued enjoyment of this product, always read the instruction manual before using.

CONTENTS

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

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

READ ALL INSTRUCTIONS.

1. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
2. To protect against risk of electrical shock, do not put appliance in water or other liquids.
3. This appliance should not be used by or near children or individuals with certain disabilities.
4. 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 concerning the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Avoid contact with all moving parts.
7. Never put the unit near a hot burner, in an oven or in a dishwasher.
8. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions. Should this happen, please contact customer support.
9. Do not use outdoors or for anything other than intended use.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

10. Never feed food by hand; always use the pusher. Keep hands, hair, clothing, and utensils away from blade during operation to reduce the risk of personal injury and/or damage to the juicer. **WARNING:** The cutting blade is SHARP. Handle with care both when using and cleaning the product.
11. Do not let cord hang over edge of table or counter, come into contact with sharp edges, or touch hot surfaces.
12. Do not pull on power cord to disconnect.
13. Always place the appliance on a firm and stable surface when not in use.
14. The use of attachments not recommended or sold by Chefman may cause fire, electric shock, or injury.
15. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
16. Do not use fingers to scrape food away from the cutting blade while the appliance is plugged in. Serious injury may result.
17. Use the unit only when it is completely assembled.
18. Do not leave the juicer unattended while the unit is running.
19. Before using for the first time, remove all packaging and wash and dry parts.
20. To avoid overheating the motor, do not use the juicer for more than 10 minutes continuously. Allow the motor to cool between uses.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

21. When juicing heavy loads (i.e. large amounts of dense foods like carrots or beets), do not operate the juicer for more than 40 seconds at a time and let it cool down sufficiently afterwards. **WARNING:** The cutting blade continues to rotate for a short period of time after the juicer is switched off. To avoid the risk of injury, avoid the blade when the unit is still rotating.

SAVE THESE INSTRUCTIONS

*California Proposition 65:
(Applicable for California Residents only)*



WARNING:

Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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

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 electric 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:

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

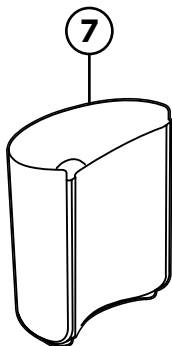
1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

POWER CORD SAFETY TIPS

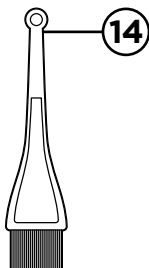
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance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

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

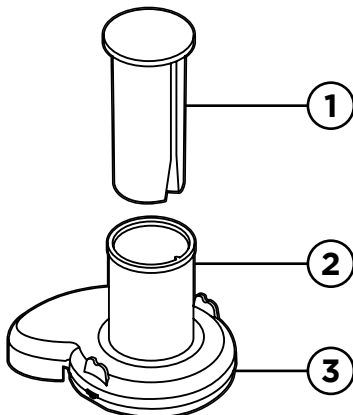
FEATURES



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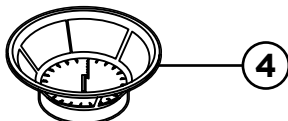
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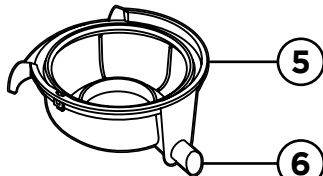
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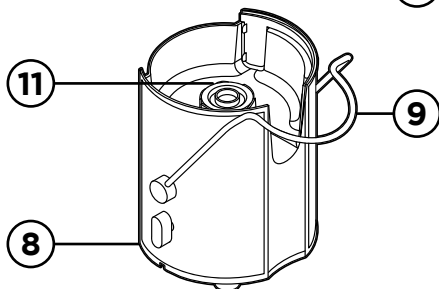


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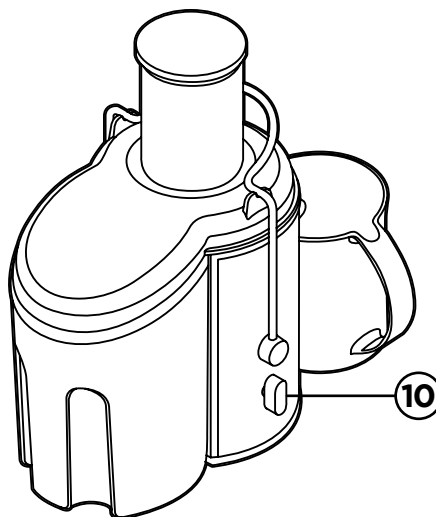
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OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your Pro Juicer for the first time.

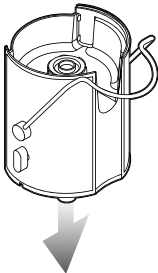
1. Disassemble the unit following the directions on p. 8.
2. Check that all parts and accessories are accounted for before throwing away any packaging materials. Note that the black cover on the spout is for protection during shipping. It should not remain on the unit when juicing and may be thrown away.
3. Read and remove any stickers except for the rating label, which should remain on the unit.
4. Carefully hand wash removable parts before first use to remove any shipping dust.

WARNING: The metal filter has sharp blades so be careful when handling and cleaning.

HOW TO ASSEMBLE YOUR JUICER

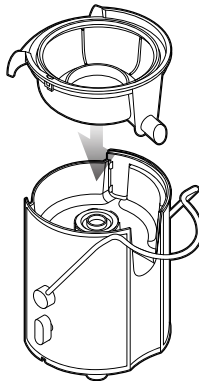
STEP 1:

Set the unplugged base on a flat, firm work surface. (There are suction cups on the bottom to help it stay put.) **NOTE:** The Pro Juicer is designed tilt slightly toward the juice spout to maximum juice flow.



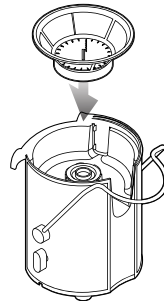
STEP 2:

Lower the filter holder onto the base with the spout on the same side as the safety clamp.



STEP 3:

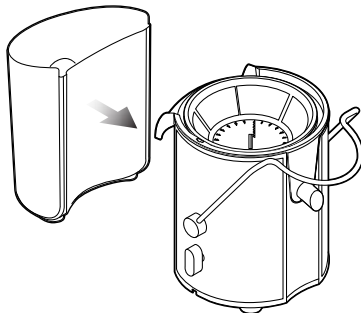
Press the metal filter into the holder. The ribs on the bottom of the filter should align with the driving shaft. This may require turning the filter until it snaps into position.



OPERATING INSTRUCTIONS

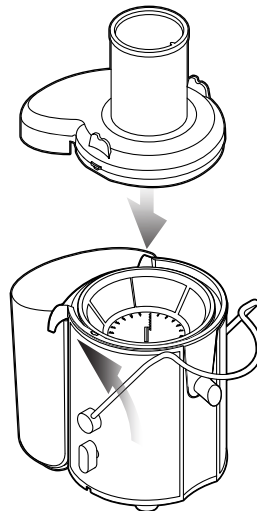
STEP 4:

Place the pulp container in position by tilting it slightly, slipping the straighter top edge underneath the overhang of the filter holder, then lining up the bottom with the base.



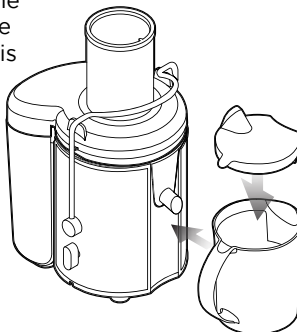
STEP 5:

Put the lid on the unit, then lock it on by lifting up the safety clamp and pushing it toward the feed tube until it snaps into place.



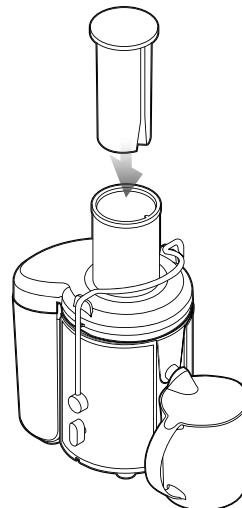
STEP 6:

Put the lid on the juice pitcher (align the semicircular tab with the handle). Position the Juicer's spout just inside the large opening of the pitcher lid. (Be sure the black spout protector is removed.) The handle of the pitcher will be facing front.



STEP 7:

Have the pusher handy to slide into the feed tube. Note that there is a groove in the pusher that must align with a ridge in the feed tube. Face the groove toward the spout.



OPERATING INSTRUCTIONS

When ready to juice, assemble your juicer following these steps.

HOW TO DISASSEMBLE YOUR JUICER

To disassemble the Pro Juicer, follow these easy steps.

1. If pulp container is still in place—it does not lock on—remove it by tilting it down and pulling it away from unit.
2. Remove the pusher from the feed tube, then unlock the safety clamp by pulling it down and right.
3. Remove the lid, then remove the filter holder and metal filter together. Position one hand under the spout and the other hand on the other side of unit and pull up firmly. Carefully tap any excess pulp into the pulp container. **CAUTION:** Do not use fingers to scrape away any pulp as the blades in the filter are sharp.
4. Carefully remove the metal filter.

HOW TO USE YOUR JUICER

Once assembled, the juicer is simple to operate.

1. Wash your fruits and vegetables to be juiced. Many fruits and vegetables do not need to be peeled. If necessary, cut into pieces small enough to fit in the feed tube (see the table on p. 10 for prep suggestions).
2. Ensure your juicer is correctly assembled (see directions p. 6), then plug the unit in.
3. Turn the control knob to your selected speed.
 - Use Speed 1 (Low) for softer fruits and vegetables, such as watermelon, grapes, cucumbers, tomatoes, and raspberries. Do not use with hard vegetables. (See chart on p. 10 for more specific suggestions.)
 - Use Speed 2 (High) for all types of fruits and vegetables.
4. With the motor running, place fruits and/or vegetables in batches into the feed tube.

OPERATING INSTRUCTIONS

5. Use the pusher to gently guide food down the tube. **NOTE:** There is a groove on the pusher that must align with a ridge in the feed tube. **CAUTION:** Never use your fingers or an object other than the pusher to push food into the juicer.
6. Juice will flow into the juice pitcher and the separated pulp will be ejected into the pulp container. (Some very fine pulp may get through the filter.)
7. When your first batch is juiced, remove the pusher while the unit is still running, add more produce, and repeat. **NOTE:** When juicing heavy loads, do not operate the juicer for more than 40 seconds at a time, and let it cool down sufficiently between uses.
8. After you have processed all the ingredients, wait for the juice flow to stop, then switch the appliance off and remove the pitcher. **WARNING:** The filter will continue to spin briefly after motor has turned off. Wait for it to stop before removing the safety clamp.
9. The juice pitcher is designed to keep back the foam when pouring, so keep the lid on while pouring if you want to reduce the foam in your juice glass.
10. Wait until the filter has stopped spinning before unlocking the safety clamp or doing any disassembly or cleaning of the unit.

OPERATING INSTRUCTIONS

PRODUCE PREP AND JUICER SPEED CHART

Follow these suggested speeds and prep steps to ensure maximum juice output and keep your Pro Juicer in good condition. For all, cut them into pieces small enough to fit into feed tube.

FRUIT/VEGETABLE	SPEED	PREP/TIPS
Apples	2	
Pears	2	
Oranges	1	Remove peel
Grapefruits	1	Remove peel
Plums	2	Halve and remove pit
Peaches	2	Halve and remove pit
Grapes	1	Remove stems
Raspberries	1	
Strawberries	1	Remove green tops
Pineapple	2	Remove peel, cut out core
Pomegranate	2	Remove peel and white flesh (process arils only)
Mango	1	Remove peel, cut out pit
Melon (including watermelon)	1	Remove rind, scoop seeds from cavity
Kiwi	1	Remove peel
Ginger	2	Peel
Cucumber	1	
Tomatoes	1	
Carrots	2	Wash well or peel; process through juicer small end up
Kale/spinach/other leafy greens	2	Roll a few leaves together in a bundle; stalks can go through.
Beets	2	Peel; trim ends
Celery	2	Trim ends; leaves can be juiced
Tender herbs (parsley, mint, cilantro)	2	If using with other larger greens like kale, wrap in the larger leaves to feed through the chute. Stems can go through.

JUICING TIPS

These tips will help you maximize the quality and quantity of your juice output.

Use fresh, ripe produce. In-season produce will produce the most juice with the best flavor and highest nutrient content. Avoid fruit with low water content, such as bananas, avocados, papayas, and figs. They're best processed in a blender or food processor instead of a juicer.

Leave thin peels and skins on. Only thick, inedible peels such as those of oranges, melons, and pineapples need to be removed before juicing. (Pineapple cores should also be removed.)

Remove pits and stones before juicing. Nectarines, peaches, mangoes, plums, and cherries must be pitted before juicing. Small seeds, such as apple seeds, will be filtered out with the pulp.

Leave some vegetables whole. Depending on their size, many cucumbers, carrots, tomatoes, and apples can be processed whole. Put carrots in the feed tube stem end down.

Bundle leafy greens for processing. To get the best extraction from leafy greens, roll a few into a bundle and push them through stem side up.

Push the feed tube pusher down slowly. Juicing slowly ensures you'll extract the most juice.

Start with softer produce. When juicing a variety of ingredients, start with the softer produce on Speed 1 (Low), then increase the speed to Speed 2 (High) for harder produce. To inhibit browning, add a few drops of lemon juice to the pitcher before juicing; this is especially helpful with apple, juice, which oxidizes quickly.

Enjoy your juice right away. Fresh-made juice loses flavor and nutrients over time. If juicing ahead, store the juice airtight in the fridge.

Don't chuck the pulp. High in fiber and nutritious, it can be used in soups, scrambled eggs, muffins, or other baked goods. Alternatively, it makes a great addition to garden compost.

Line the pulp container with a used produce bag for easy cleanup. If you plan to use the pulp for compost, line it with a biodegradable compost bag.

TROUBLESHOOTING

If you have trouble with your Pro Juicer, these are some of the most common causes and solutions.

PROBLEM	LIKELY SOLUTION
The Juicer does not work.	First double check that it's plugged in. Otherwise, switch the Juicer off, then check that you've assembled the filter holder and filter correctly and the safety clamp is locked in place. For safety reasons, the Juicer won't work if the parts have not been assembled properly.
The motor unit gives off an unpleasant smell.	This is not unusual the first few times the Juicer is used. If it continues to give off a smell, check that you are not overburdening the motor by using a low speed for hard produce or pushing it too quickly down the feed tube.
The filter touches the feed tube or vibrates strongly during processing.	Switch the appliance off and unplug it. Check if the filter has been properly placed. The ribs in the bottom of the filter should fit properly onto the driving shaft. Check if the filter is damaged. If so, contact Customer Support.
The motor appears to stall when juicing.	Be sure to select the correct juicing speed. Hard fruit and vegetables will put excess strain on the motor when juiced at the lower speed. Also be sure to push foods slowly into the feed tube as you juice them.
Pulp is too wet and juice yield is low.	Excess pulp can build up in the filter. Turn off and unplug the juicer. Remove the filter basket and clean with the brush to remove any pulp. If pulp is dried on, it may need to be run through the dishwasher.
Juice leaks from under the rim of the Juicer's lid.	Pulp can build up under the lid if foods are processed too quickly. Be sure to push foods slowly into the feed tube with the pusher.
The Juicer makes a lot of noise, gives off an unpleasant smell, is hot to the touch, or gives off smoke.	Switch off the Juicer, unplug it, and contact Customer Support.
The Juicer seems to be slowing down during operation.	The motor may need a rest. When juicing heavy loads (i.e. large amounts of dense foods like carrots or beets), do not operate for more than 40 seconds at a time and let cool down between uses.

CLEANING AND MAINTENANCE

The Juicer is easiest to clean if you do so immediately after using. Do not use abrasive cleaning agents to clean the appliance.

Before cleaning, switch the Juicer off and unplug it. **CAUTION:** Be sure the filter has stopped spinning before disassembling the unit.

Disassemble the appliance in the following order (or see p. 8 for more detailed instructions):

1. Remove the pusher and the pulp container.
2. Unlock the safety clamp and remove the lid.
3. Remove the filter basket and juice collector.

CAUTION: Blades on metal filter are sharp. Handle with care.

HOW TO WASH THE JUICER

The pusher, lid, metal filter, filter holder, juice pitcher, and lid are all top-rack dishwasher safe. The pulp collector and base are not.

1. Wash the pulp collector by hand in warm, soapy water.
2. If pulp is stuck in the metal filter, wash it with the cleaning brush under warm water.

WARNING: Never use your fingers to remove stuck-on pulp as the filter's blades are sharp.

3. Clean the base with a damp cloth as needed. Never immerse the base in water or rinse it under the tap.
4. Dry all parts and reassemble before storing.

RECIPES

INGREDIENTS

- 1 quart strawberries, rinsed and green tops removed
- 1 quart blueberries, rinsed
- 1 quart blackberries, rinsed
- 1 quart raspberries, rinsed
- 1 large apple, rinsed and quartered

VERY BERRY COOLER

This deep purple berry juice is packed with antioxidants and just as delicious as it is good for you.

Yield: 2½ cups

1. Turn Juicer on to Speed 1 (Low).
2. With the motor running, and working in batches, place strawberries, blueberries, blackberries, and raspberries into the feed tube. Use the pusher to gently guide food down the tube.
3. After all the berries have been processed, increase the speed to Speed 2 (High).
4. Place apple quarters in the feed tube. Use the pusher to gently guide the food down.
5. After processing all ingredients, wait for the juice flow to stop, then switch the appliance off and remove the pitcher.
6. Serve over ice.

RECIPES

INGREDIENTS

- 3 plum tomatoes, rinsed
- 1 large cucumber, rinsed
- 2 cups spinach, rinsed and patted dry
- 2 stalks celery, rinsed, ends trimmed
- 3 medium carrots, rinsed, trimmed, and peeled

GARDEN VEGGIE JUICE

Like a fresh garden salad in liquid form, this energizing juice is a refreshing addition to lunch, or combine it with vodka for an amazing Bloody Mary.

Yield: 2½ cups

1. Turn Juicer on to Speed 1 (Low).
2. With the motor running, lower tomatoes and then the cucumbers into the feed tube, using the pusher to gently guide food down the tube.
3. After the tomatoes and cucumber have been processed, increase the speed to Speed 2 (High).
4. In batches, place spinach, celery, and carrots into the feed tube. Use the pusher to gently guide the food down.
5. After processing all ingredients, wait for the juice flow to stop, then switch the appliance off and remove the pitcher.
6. Serve over ice.

RECIPES

INGREDIENTS

- 1 large mango, peeled, pitted, and quartered
- 1 cup raspberries, rinsed
- 1 medium pineapple, peeled, cored, and quartered
- 2 cups pomegranate arils (seeds)

TROPICAL SUNRISE JUICE

Pineapple and mango bring a taste of the tropics to this blushing pink juice blend.

Yield: 2½ cups

1. Turn Juicer on to Speed 1 (Low).
2. With the motor running, place mango and raspberries in the feed tube. Use the pusher to gently guide food down the tube.
3. After the mango and raspberries have been processed, increase the speed to Speed 2 (High).
4. Place the pineapple and pomegranate seeds in the feed tube. Use the pusher to gently guide the food down.
5. After processing all ingredients, wait for the juice flow to stop, then switch the appliance off and remove the pitcher.
6. Serve over ice.

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.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

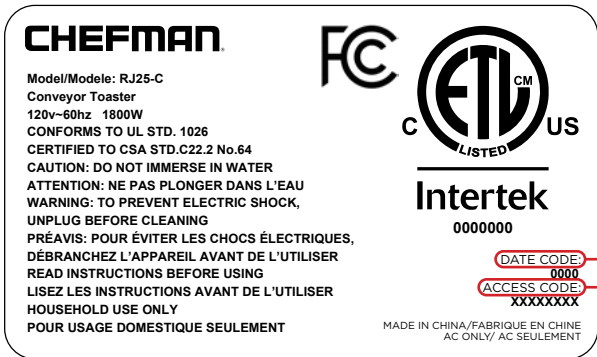
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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 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.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



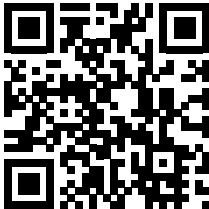
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

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.
2. Scan the QR code to access site:



CHEFMAN® WARRANTY REGISTRATION

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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