

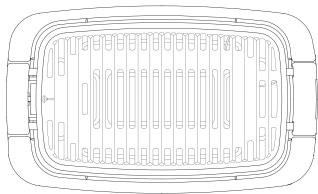
CHEFMAN®

**SMOKELESS ELECTRIC
INDOOR GRILL**

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cooking Tips
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration

RJ23-SPG-BK-CP



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 Smokeless Electric Indoor Grill, you can grill your favorite foods indoors all year round!

With its large cooking surface, the indoor grill can cook different foods at the same time. Its nonstick, pyramid-shaped grill bars direct fat to drip away from your food, while creating nice grill marks and cooking steaks, burgers, chicken, vegetables, and more to juicy perfection. It's virtually smoke-free, thanks to a water-filled drip tray below the grill plate. For added safety, the grill features stay-cool handles and turns off automatically if it gets too hot.

Before you start grilling, 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.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do NOT touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do NOT immerse cord, plugs, or temperature control unit 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, and before cleaning the appliance.
6. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or been damaged in any manner. Contact Chefman® Customer Support for examination, repair, or adjustment.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do NOT use outdoors.
9. Do not let the cord hang over the edge of the 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 temperature control unit to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. Do NOT use the appliance for other than intended use.
14. Do NOT place cooking utensils on the grill when in use.
15. Do NOT place paper, cardboard, or plastic on the grill.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

16. Do NOT place any food or objects on the drip tray when the grill is switched on.
17. Use caution when grilling fatty meats like sausage, as fat may splatter.
18. Do NOT cover any part of the grill with metal foil, as this will cause the grill to overheat.
19. Do NOT use charcoal or wood with this grill.
20. Do NOT pour liquids, such as beer or water, onto the grill, as this could cause a fire.
21. Always clean the grill after each use. Do NOT clean with metal scouring pads as pieces can break off and touch electrical parts, creating a risk of electric shock.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

22. Never use the grill without the grill plate or drip tray in place. Always put the grill plate and drip tray on the grill before you plug it in and switch it on. Do NOT use the grill if the drip tray is warped in any way.
23. Some work surfaces and table surfaces, such as Corian-style work surfaces, wood and/or laminates, are NOT designed to withstand prolonged heat generated from this grill. Place a hot pad or trivet under the grill to prevent possible damage to work surfaces.
24. Do NOT attempt to cut food while it is grilling.
25. Never leave the grill unattended when operating.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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. 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.

California Proposition 65:
(Applicable for California Residents only)

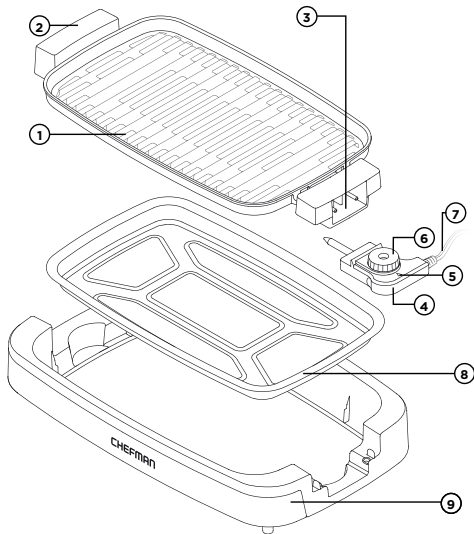


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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.

FEATURES



1. Removable Nonstick Grill Grate (heating element on the underside)
2. Cool-Touch Handles
3. Electrical Port
4. Removable Temperature Control Unit
5. Power Indicator Light
6. Temperature Control Dial
7. Power Supply Cord
8. Drip Tray (always fill with water)
9. Unit Base

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove any packing materials, plastic bags, and stickers before first use. Be sure to remove all parts from packaging before disposing of anything. **NOTE:** Remove the plastic covering on the drip tray before operating the grill.
2. Wipe the grill clean with a soft, damp cloth.
3. Wash the grill plate in warm, soapy water. Dry thoroughly.

NOTE: Do NOT use abrasive cleaners or scouring pads on the non-stick surface as this can damage the coating. **WARNING:** Do NOT reassemble and use the grill without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.

OPERATING INSTRUCTIONS

SETTING UP AND HEATING THE GRILL

1. Place the unit base on a stable heatproof surface.
2. Set the drip tray in the base and fill it with water, not exceeding the MAX line (but above the MIN line). **NOTE:** Do not use the grill without the drip tray filled and in place.
3. Place the grill grate on the grill over the drip tray.
4. Plug the temperature control unit into the port under the right handle. Plug in the grill and turn the control dial to the right (clockwise) to turn it on; the power light will illuminate.
5. Set the dial to your desired heat level. LOW works well for keeping cooked food warm, while HIGH is good for grilling steaks.
WARNING: Charcoal or similar combustible material must NOT be used with this grill.
6. Let the grill heat for 2 minutes before adding food. **NOTE:** When used for the first time, it is normal for the heating element to have minimal smoke and/or a slight odor, but that should stop after subsequent use.

OPERATING INSTRUCTIONS

GRILLING

1. Once the grill is preheated (as directed on the preceding page), place your food to be grilled on the grate. You can oil the grate first if desired, but do not use aerosol cooking spray on the grate, as this can damage the nonstick coating.
2. Adjust the heat level as needed by turning the control dial.
3. Cook foods, flipping once or twice as desired, until done. As you cook, any liquids, oils, or fats that drip from the food will fall into the water-filled drip tray, which prevents additional smoke or odors.
4. When the food is done, turn the control dial to OFF and unplug the grill.
WARNING: Do NOT touch the grill plate or drip tray while cooking, as they are extremely hot.

COOKING TIPS

Be sure to preheat the grill for 2 minutes for the best grill marks.

If cooking kebabs on wooden skewers, soak the skewers in water for 30 minutes before using.

Cut slits into food before marinating for better flavor.

Marinate meat before grilling for more tender, flavorful results.

Flip meat when it starts to separate from the grill. A sign that meat is ready to be flipped is when it raises away slightly from the grill plate and starts to crackle or sizzle. If you try to flip and the meat sticks to the grill, wait another 30 seconds to 1 minute before trying again.

Season with smoked paprika or chipotle to add a smoky flavor.

CLEANING AND MAINTENANCE

1. Unplug the grill and allow it to cool thoroughly before cleaning.
2. Remove the temperature control unit from its port. Wipe it down with a damp cloth if necessary. The temperature control unit is NOT dishwasher safe and should not be immersed in water or other liquids.
3. Lift off the grill grate, then lift out the drip tray and discard any liquid remaining in it.
4. Wash the grill grate, drip tray, and unit base by hand with warm, soapy water, before rinsing and drying thoroughly. The base is also dishwasher safe.
5. To avoid scratching the nonstick surface, do not use harsh or abrasive cleaning agents.
6. Let the parts dry completely before reassembling for storage. Store the temperature control unit and power cord in the unit underneath the grill grate. **WARNING:** Do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.

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 nontransferable 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

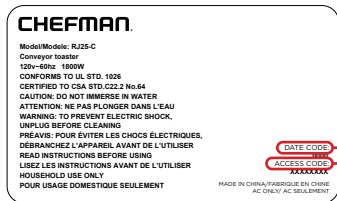
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should,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

Please visit us at 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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