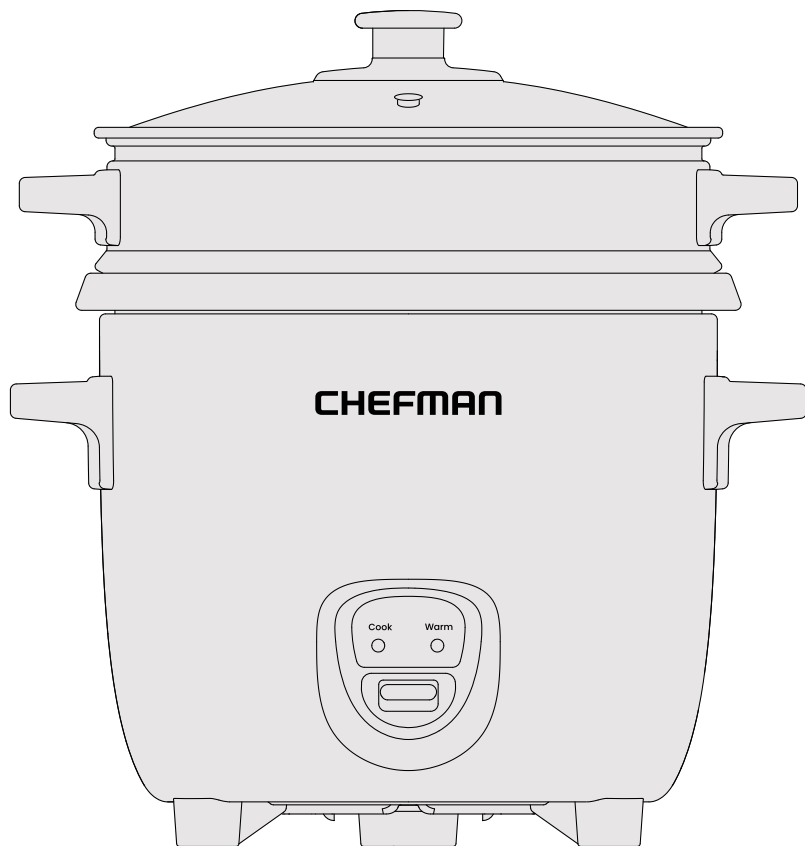


CHEFMAN®

16 Cup XL Rice Cooker



RJ34-16C-M

Get to Know Your Rice Cooker

1. Steam vent
2. Cool-touch lid handle
3. Glass lid
4. Steamer
5. Nonstick cooking pot (removable, 16-cup cooked rice capacity*)
6. Rice paddle
7. Measuring cup
8. Cool-touch carrying handles
9. Rice cooker base
10. WARM/COOK switch
11. WARM indicator light
12. COOK indicator light

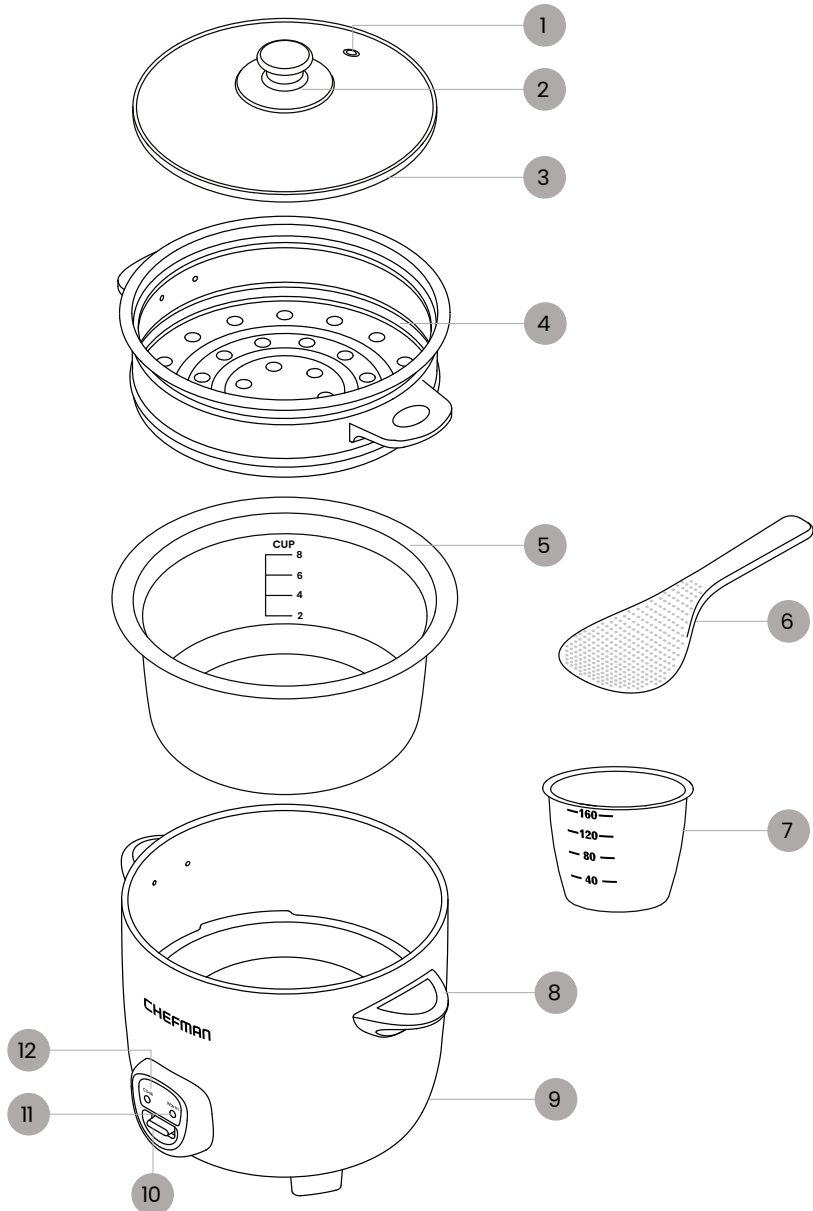
*Based on long-grain white rice



READ ALL INSTRUCTIONS BEFORE USE

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

Get to Know Your Rice Cooker



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, 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. If this should occur, contact Chefman® Customer Support 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 the edge of a 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. To disconnect, remove plug from wall outlet.
13. **Do NOT** use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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. 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:

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.

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.



Before First Use

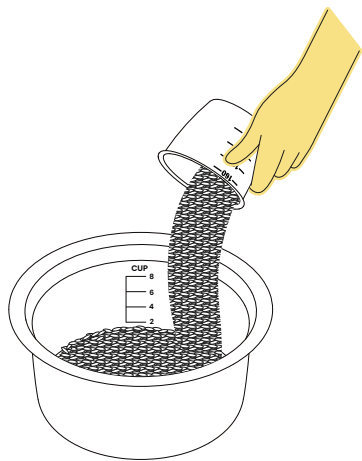
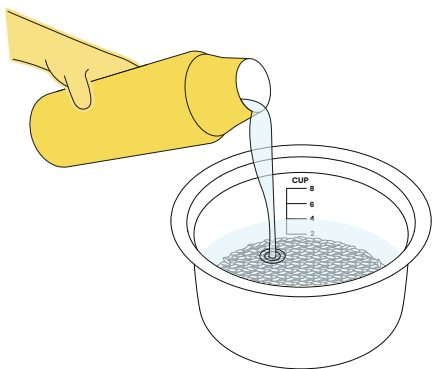


1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are included before throwing out packaging.
2. Read and remove any stickers on the rice cooker except for the rating label, which should remain on the unit.
3. Wipe the base with a clean, damp cloth and dry completely.
4. Use a sponge and warm, soapy water to wash the cooking pot, lid, steamer, measuring cup, and rice paddle. Dry thoroughly.

Quick Start: How to Make Rice

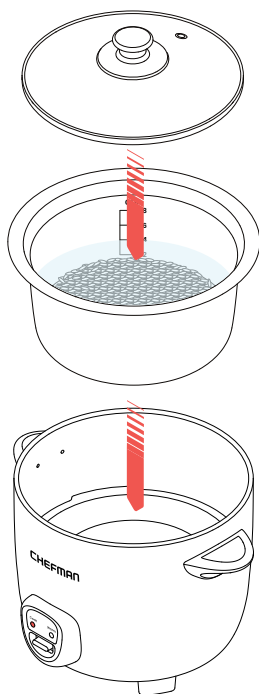
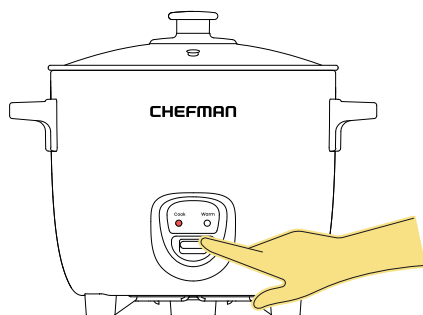
With its 16-cup cooked rice capacity and automatic functions, the rice cooker is great for making fluffy, perfectly cooked rice and grains.

1. Fill the included measuring cup with the desired amount of rice. Then, add the rice to the cooking pot. Fill the pot with enough water to cover the rice. Swish the rice in the water until it becomes cloudy, then drain off as much of the water as possible. Repeat until the water is clear.
2. If cooking long-grain white rice: use the markings on the inside of the cooking pot as a guide to fill the pot with cold water, broth, or stock after the rice has been added. For example, if using 6 full measuring cups of rice, fill the pot with just enough liquid to cover the 6 cup measurement marking. If cooking other grains or types of rice: refer to the Cooking Chart on p. 11 to determine how much water to use.



3. Use the rice paddle to stir the rice, making sure the rice is evenly coated with liquid and distributed in a single layer in the cooking pot.

4. Gently lower the cooking pot into the rice cooker base. Rotate the bowl slightly in both directions to ensure it's fully seated in the base. Cover the cooking pot with the lid and plug in the unit.
CAUTION: The rice cooker base and lid will get hot. Always use the carrying handles and/or lid handle, and never place hands, face, or any other body part over the lid's steam vent while the rice cooker is in use.
5. Switch the WARM/COOK switch to COOK. The COOK indicator light will illuminate, and the rice will begin cooking. **Do NOT** remove the lid or stir the rice during cooking. The cook time will vary based on the type and amount of rice used. One measuring cup of long-grain white rice takes about 20 minutes to cook, while 5 cups take about 40 minutes. Refer to the Cooking Chart on p. 11 for more details.



6. When the rice is cooked, the WARM/COOK switch will automatically flip to keep warm mode and the WARM indicator light will illuminate. This setting will remain on as long as the rice cooker is plugged in. **TIP:** For best results, allow the rice or grains to warm for 5 minutes with the lid on after cooking. This will help absorb any remaining liquid.

7. Once complete, carefully remove the lid and allow steam to escape.
CAUTION: Do not place hands, face, or any other body parts over the cooking pot when opening the lid, as hot steam will escape and can cause burns.
8. Use the rice paddle to fluff the rice, then scoop the rice and serve.
(Do not use metal utensils to stir or scoop the rice, as they can scratch the cooking pot's nonstick surface.)



9. When finished cooking, unplug the rice cooker to turn it off. Let it cool completely before cleaning and storing.

Cooking Guide

Rice/Grain Type	Grain Amount (6 oz measuring cup)	Water Amount (6 oz measuring cup)	Approximate Cooking Time	# of Servings (standard 8 oz cups)
Long-grain white rice	1 cup	1 ¼ cups	14-18 minutes	2
	3 cups	3 ½ cups	18-22 minutes	6
	5 cups	5 ½ cups	22-26 minutes	10
	6 cups	6 ½ cups	26-30 minutes	12
	8 cups	8 ½ cups	30-34 minutes	16
Short-grain white rice	1 cup	1 ½ cups	16-20 minutes	2-3
	3 cups	3 ½ cups	20-24 minutes	6-7
	4 cups	4 ½ cups	24-28 minutes	8-9
	5 cups	5 ½ cups	28-32 minutes	11-12
	7 cups	7 ½ cups	38-42 minutes	14-16
Long-grain brown rice	1 cup	2 cups	24-28 minutes	2
	3 cups	4 cups	33-37 minutes	8
	4 cups	5 cups	37-41 minutes	10
	6 cups	7 cups	41-45 minutes	12
	7 cups	8 cups	45-49 minutes	14-15
Short-grain brown rice	1 cup	1 ¾ cups	28-32 minutes	2
	3 cups	4 ¾ cups	35-39 minutes	6
	5 cups	6 ¾ cups	40-44 minutes	10
	8 cups	8 ¾ cups	47-51 minutes	16
Old-Fashioned Oatmeal (rolled oats)	1 cup	1 ½ cups	8-12 minutes	1
	2 cups	4 ½ cups	16-20 minutes	2-3
Quinoa	1 cup	2 ½ cups	12-16 minutes	2-3
	3 cups	4 ½ cups	18-22 minutes	6

Cooking Tips

When filling the measuring cup with rice or grains, fill it to the very top and level it off with the back of the rice paddle or another utensil. This will ensure a more accurate measurement.

Rinse rice and grains before cooking. Rinsing rice eliminates the excess starch, which helps keep the rice from sticking and browning on the bottom of the pot. We also recommend rinsing quinoa to remove the saponin, a bitter-tasting compound that naturally coats the grains. Rinsing oats before cooking is not necessary.

For a deeper flavor, use a combination of water and broth or stock, or just broth or stock, to cook rice and grains.

A little bit of salt goes a long way. Use unsalted broths and stocks when possible to better control the amount of added salt. If using water or unsalted broth or stock, you can stir in about ¼ tsp of salt per cup of rice before cooking. If using salted broth or stock, taste test when done and add salt if needed.

Add a small amount of oil or butter before cooking. Rice and grains tend to foam up during cooking, but adding a little oil or butter will help prevent foaming.

Allow rice or grains to keep warm, with the lid on, for 5 minutes. This will help dry any remaining liquid and allow the food to fully finish cooking. If the rice or grains are still a little sticky, close the lid and keep warm for several more minutes.

Adjust water amounts as needed. If cooked rice or grains are a little mushy, use less water. If cooked rice or grains are a little dry, use more water.

To use the steamer: Add water to the cooking pot, then place into the base. Place food in the steamer, then lower it into the cooking pot. Put the cover on and switch the rice cooker to COOK mode. Use a kitchen timer for cooking and manually switch pot to WARM mode when finished (it will not do so automatically).

Keep It Clean

With its nonstick cooking pot and dishwasher-safe parts, the rice cooker is easy to clean and should be cleaned after each use.

1. Unplug the unit and allow it to cool completely before cleaning.
2. Use a sponge and warm, soapy water to wash the cooking pot, lid, measuring cup, and rice paddle. Dry thoroughly. These parts can also be washed in the top rack of the dishwasher.
3. Use a sponge and warm, soapy water to wash the steamer. Dry thoroughly. The steamer is **NOT** dishwasher safe.
4. Wipe the base with a clean, damp cloth or paper towel. **Do NOT** put the unit in the dishwasher or submerge in water or any other liquid. **Do NOT** use abrasive cleansers, or you could damage the finishes.
5. If rice or other grains get cooked-on and stuck to the base's heating plate, do not wash it with water, which could damage the base. Instead, use a fine-grain sandpaper to remove the debris and wipe it away with a soft, dry cloth. Do not operate the rice cooker with food stuck to the hot plate, which can prevent the unit from operating properly and even damage the unit. **Do NOT** wash the heating plate with soap or water.
6. Dry all parts completely before storing in a cool, dry place.

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 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.

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.

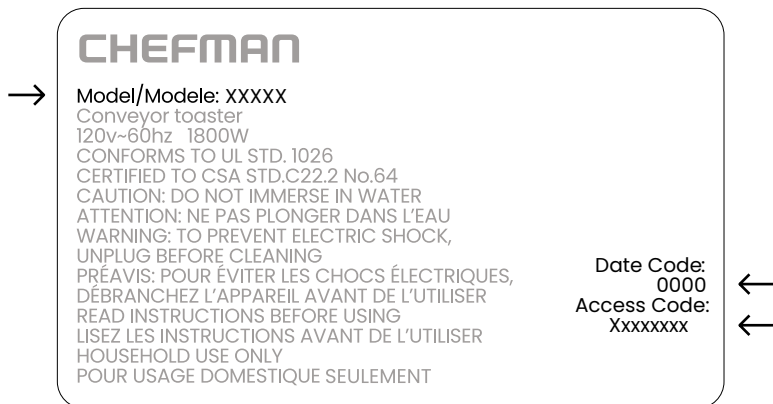
For product information, please visit us at Chefman.com.

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)



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.

16 Cup
XL Rice Cooker

RJ3416CMUC09/25