

CHEFMAN

RJ22-BLACK-TC

FAMILY SIZE GLASSTOP WARMING TRAY

WITH TEMPERATURE CONTROL



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com



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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INTRODUCTION

Congratulations on your purchase!

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the-line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes, how-to videos and access to our team of dedicated chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual, please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance Monday through Friday 9:00 am to 5:00 pm EST.

Customers can also receive support via email: customerservice@chefman.com.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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

1. Do not use the Warming Tray for other than its intended use.
2. Do not use outdoors or for commercial purposes.
3. Do not operate any electrical appliance with a damaged power cord or power plug, or operate it after the appliance malfunctions or has been dropped or damaged in any manner. In such cases, contact Chefman Customer Service for assistance.
4. The use of accessory attachments not recommended by Chefman may result in fire, electrical shock or injury to persons.
5. Keep out of reach of children.
6. Never leave Warming Tray unattended when children are present.
7. Close adult supervision is necessary when any appliance is used near children.
8. The Warming Tray should not be used by children.
9. Always place the Warming Tray on a flat, sturdy surface. Keep at least 8 inches of space between the Warming Tray and other objects to avoid interruption of airflow underneath the unit. Do not block airflow from under the unit.
10. Do NOT place appliance on or near a hot gas or electric burner, or in a heated oven.
11. Only place this unit on heat resistant surfaces. Some heat resistant surfaces include granite, stainless steel, quartz, marble, glass, soapstone, travertine and limestone.
12. Do NOT place this unit on non-heat resistant surfaces.
13. Do NOT use this unit on the following surface materials: Butcher block, wood, recycled material, bamboo and plastic.
Note: This list is only meant to be a guide and is not exclusive to the materials mentioned above. Check with your counter or table manufacturer to make sure the surface is heat resistant before using this unit on the desired surface.
14. Do not place this unit on a wet surface or near any flammable objects.
15. Never immerse this unit or power cord in water or any other liquid.
16. Do not allow water to seep into the unit frame or allow heating elements to come into contact with water.

SAFETY INSTRUCTIONS

17. Do not let cord hang over edge of table or counter or allow it to come into contact with hot surfaces, such as a stove.
18. **CAUTION:** Do NOT cover surface or side vents. Covering this unit can cause a fire hazard. Covering this unit with aluminum foil can cause glass to shatter.
19. **CAUTION:** Unit gets HOT. Use cool-touch handles and knobs provided. Do NOT touch Warming Tray surface. Always use hot pads or potholders until unit cools.
20. **CAUTION:** Do NOT place non-heat resistant objects or containers on this Warming Tray. Some non-heat resistant objects include plastic containers.
21. DO NOT USE PLASTIC DISHES, CONTAINERS OR PLASTIC WRAP ON WARMING TRAY.
22. Some examples of heat resistant cookware that may be placed on the Warming Tray surface include stainless steel and aluminum pots and pans. Check with your cookware manufacturer to make sure your cookware and utensils are heat resistant before placing on the unit.
23. Do not move this unit while in use.
24. This Warming Tray can be kept on up to 72 hours. Do not use for prolonged periods of time.
25. Do not leave Warming Tray unattended when in use.
26. Unplug the Warming Tray from the outlet when not in use and before cleaning.
27. Allow Warming Tray to cool before cleaning.
28. Do not use abrasive cleaning agents or scouring pads when cleaning the Warming Tray.
29. Do NOT place Warming Tray in dishwasher.

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping. 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:

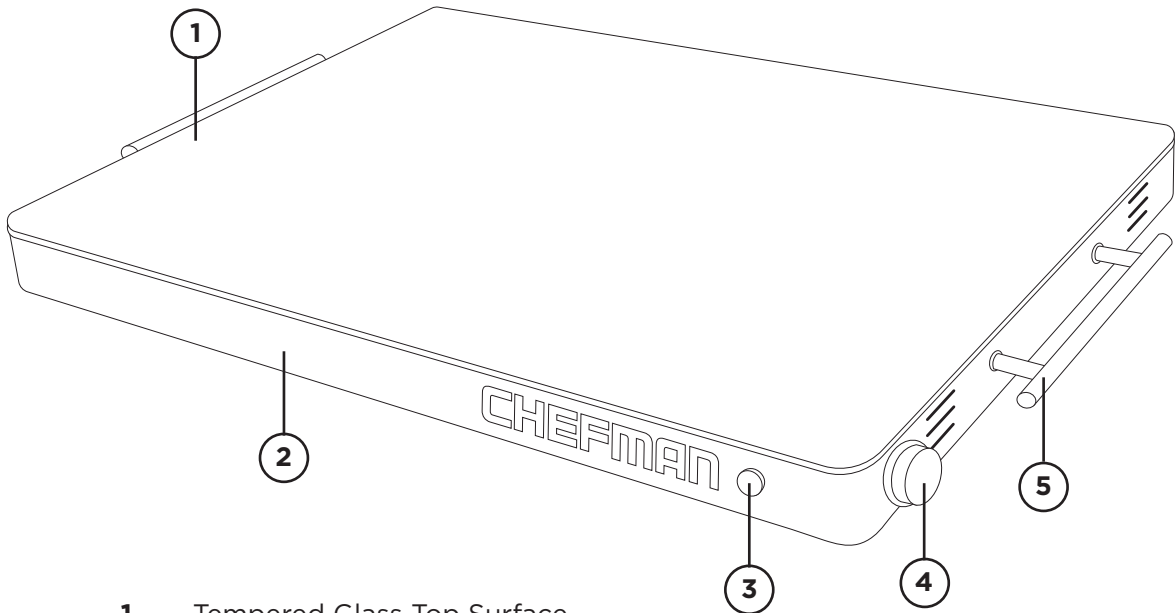
1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE 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 line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please contact Chefman Customer Service if damage is found.
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 LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

FEATURES



- 1 Tempered Glass-Top Surface
- 2 Stainless Steel Frame
- 3 Power On Indicator Light
- 4 Temperature Control Dial
- 5 Cool-Touch Handles

BEFORE FIRST USE

Remove all packing materials and stickers from the Warming Tray. Gently wipe down with a damp cloth or paper towel. Do not use abrasive cleaning agents or scouring pads.

Never immerse the Warming Tray, its cord, or plug in water or any other liquid. The Warming Tray is NOT dishwasher safe. Do not allow water to seep into the unit frame or allow heating elements to come into contact with water.

Read all instructions and follow them carefully.

OPERATING INSTRUCTIONS

HOW TO USE

1. Place the Warming Tray on a flat, sturdy, heat resistant surface. Ensure it is at least 8 inches away from all objects and sources of liquid.
2. Plug in the Warming Tray. Use the temperature control dial to select a temperature (LOW: 120°F, MED: 195°F and HIGH: 265°F) Once a temperature is selected, the power on indicator light will illuminate.
3. Once the Warming Tray is warm, place heat resistant container (such as a pot, pan, or tempered glass container) with already cooked food on top.
4. Keep food warm for desired amount of time. Never leave food and Warming Tray unattended.
5. When done, turn temperature control dial to OFF.
6. Unplug Warming Tray.

IMPORTANT DETAILS TO REMEMBER

1. The Warming Tray is not a cooking appliance. It is designed to keep already-cooked food warm. It is NOT designed to cook food.
2. Only use containers that are heat resistant to keep foods warm on the Warming Tray. Plastic containers or other materials that are not heat resistant may melt and cause damage to the Warming Tray and result in risk of burning or fire.
3. Never place any non-heat resistant items, such as plastic utensils, on or near the Warming Tray.
4. Never cover the Warming Tray or any parts of the Warming Tray with any materials, such as foil, plastic or cloth.
5. Never move the Warming Tray when it is in use or when items are on top of it.

CLEANING AND MAINTENANCE

1. When the Warming Tray is unplugged and completely cool, use a damp cloth to wipe surface clean. Gently wipe down with a damp cloth or paper towel. Do not use abrasive cleaning agents or scouring pads.
2. Never immerse the Warming Tray, its cord or plug in water or any other liquids. The Warming Tray is NOT dishwasher safe. Do not allow water to seep into the unit frame or allow heating elements to come into contact with water.
3. Dry completely.
4. Store in a cool, dry place.

Terms & Conditions

Limited Warranty

CHEFMAN® warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN®, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Dr Suite 207, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

Warranty



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CHEFMAN®

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands
200 Performance Drive
Suite 207
Mahwah, NJ
07495

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MODEL:

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888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY

MODEL: RJ22-BLACK-TC

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