

CHEFMAN.

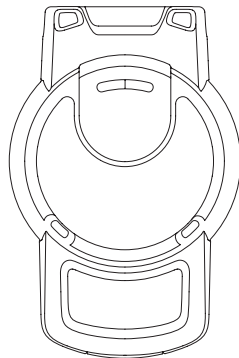
BIG STUFF™

STUFF'D WAFFLE MAKER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Waffle Making Tips
- Cleaning and Maintenance
- Recipes
- Terms and Conditions
- Warranty Registration

RJ04-S5-SERIES





COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With your new Big Stuff Stuff'd Waffle Maker, you can make thick, fluffy waffles with your favorite toppings baked inside. Its 5-inch diameter and deep cooking plates are perfect for a variety of fillings—anything from sweet pie fillings to savory chicken. It also flips 180° to ensure the batter is evenly spread—so your waffles are crisp on the outside and tender on the inside. Plus, the waffle maker's nonstick interior makes cleaning it a breeze, and its sleek finish and upright storage are perfect for the kitchen or dorm.

We know you're excited to get cooking, but please take a few minutes to carefully 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

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse the cord, plugs, or 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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Chefman® Customer Service for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.





SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

8. Do not use outdoors.
9. Do not let the 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. Always attach plug to appliance first, then plug the cord in the wall outlet. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
13. Do not use the appliance for other than its intended use.



HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS.





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.

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 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.



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. 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® Customer 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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

CAUTION: To ensure continued protection against the risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after the appliance has been used a few more times. 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 use of the appliance by a person responsible for their safety.



California Proposition 65:
(Applicable for California Residents only)



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

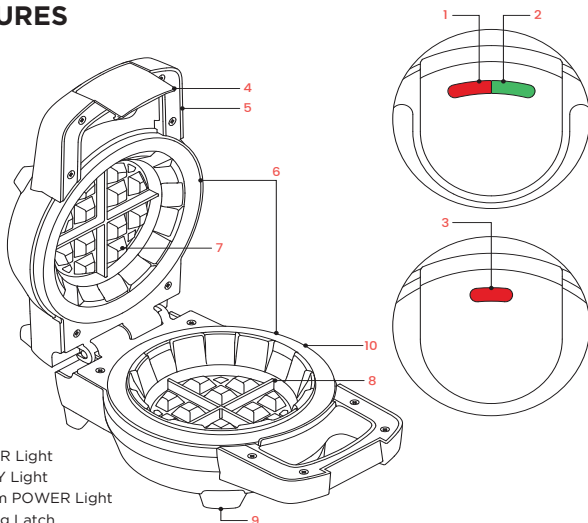


**Do not place the appliance
on a stovetop or any other
heatable surface.**





FEATURES



1. POWER Light
2. READY Light
3. Bottom POWER Light
4. Locking Latch
5. Stay-Cool Handle
6. Nonstick Cooking Plates
7. Waffle Grids
8. Waffle Divider
9. Nonskid feet (top and bottom)
10. Batter Overflow Channel



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of waffle maker except for the rating label, which should remain on the unit.
2. Gently wipe down the exterior and interior with a damp cloth or paper towel to remove any packaging residue. Dry completely. **CAUTION:** Never immerse the waffle maker, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.

HOW TO USE THE WAFFLE MAKER

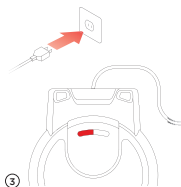
With the waffle maker's deep cooking plates, it's easy to make thick, light, and crisp waffles stuffed with your favorite fillings.

1. Prepare your waffle batter and preferred filling. See p. 17 for our batter recipe and filling ideas.
2. Place the waffle maker on a flat, dry surface with space on all sides. Make sure it is closed and latched, with the word TOP and the dual POWER/READY lights facing up.
3. Plug in the waffle maker. The red POWER light will illuminate, and the waffle maker will begin preheating. **NOTE:** When using the waffle maker for the first time, a slight odor or smoking might occur. This is normal and will dissipate with use.

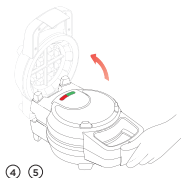


OPERATING INSTRUCTIONS

- When fully heated, after about 5 minutes, the green READY light will illuminate as well, indicating the waffle maker is ready to use.
- Carefully open the lid by gently pulling the bottom of the latch away from the unit. Lift the lid, being careful not to touch the hot interior. If desired, use a non-aerosol spray, or brush the plates with a small amount of cooking oil. **NOTE:** Never use aerosol nonstick spray on the waffle maker's cooking plates. It will cause build-up over time, which may cause sticking.
- Add the first layer of batter (about $\frac{1}{2}$ cup) onto the center of the lower cooking plate, making sure it is evenly spread over the entire plate and just covers the top of the waffle grids and divider. Be aware that the batter will rise as it cooks. **NOTE:** The green READY light will cycle on and off during cooking as the unit maintains temperature.



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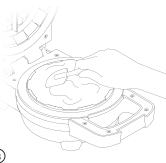


OPERATING INSTRUCTIONS

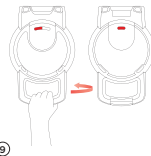
7. Add the filling (about 2 Tbsp) over the center of the first layer of batter, making sure it is evenly spread and not touching the edges of the cooking plate. Fill the plate only about halfway, as it is important to leave enough room to cover the filling with additional batter. Be sure there's at least a half-inch border around the filling so the waffle seals.
8. Pour more batter (about $\frac{1}{3}$ cup) over the filling until it covers the filling completely and reaches just to the rim of the cooking plate.
9. Close the lid and lock the latch. Then, grasping the handle, flip the waffle maker over 180° so that it is resting upside down with the word **BOTTOM** and the red **POWER** light facing up. **CAUTION:** Hot steam escapes from the sides of the waffle maker during cooking and can potentially cause burns. Keep away from the steam.
10. Cook for about 7 minutes before opening the waffle maker to check on the doneness. If the waffle maker resists your attempts to open it, let the waffle cook longer in 30-second increments. If after opening you want a



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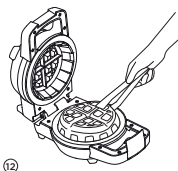




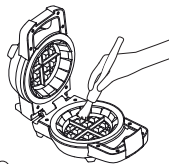
OPERATING INSTRUCTIONS

darker, crispier waffle, the waffle maker can be closed again to continue the cooking process.

11. When cooking is complete, carefully open the lid. **CAUTION:** Use extreme caution and stand clear of the waffle maker's interior when opening the lid once the waffle is done, as hot steam will escape and can cause burns.
12. Use silicone or wooden tongs to remove the cooked waffle. (Do not use metal utensils, as they can scratch the nonstick surface.)
13. To make more waffles, brush away any crumbs left on the plates, then close the lid and flip the waffle maker 180° back to its original position (the word TOP and the dual POWER/READY lights facing up). Let the waffle maker reheat until the green READY light illuminates. Repeat steps 5–12.
14. When finished making waffles, unplug the waffle maker to turn it off. Let it cool completely before cleaning and storing it in a cool, dry place.



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WAFFLE-MAKING TIPS

- **When making waffle batter**, mix just until large lumps disappear. Overmixing can make waffles tough. For thick batters that do not pour easily, spoon the batter onto the waffle grid and use a heat-resistant spatula to spread it evenly to the edges of the grid.
- **If using a waffle mix**, stuffed waffles work best with mixes that call for the addition of eggs and oil.
- **Fillings such as meats**, chicken, and eggs should be fully cooked before using to make waffles, and frozen foods should be fully thawed. The waffle maker does not heat long or hot enough to cook raw food or adequately heat frozen food.
- **If using canned fruits** (excluding pie filling) or canned vegetables, drain as much liquid as possible from the can before using it in the waffle maker.
- **If using solid food for filling**, add the food to the waffle maker and gently press it down with the back of a spoon so it settles into the batter. Cut large foods into smaller pieces so they can properly fit in the cooking plate.
- **Do not overfill with fillings**. This can cause the batter to leak during cooking or cause the waffle to break apart when removed from the waffle maker. The total amount of filling should generally not exceed about 2 Tbsp. If filling with meat or chicken, use a thinner cut so the proper amount of batter ($\frac{1}{3}$ cup) can be added to the top. Adding fillings may take some experimenting.





WAFFLE-MAKING TIPS

- **Traditional waffles** without filling can be made, if desired. Simply pour batter three quarters of the way to the rim of the cooking plate (about 1 cup) and cook for approximately 7 minutes.
- **Do not open the waffle maker** during the five minute of cooking, as the waffle may separate. If the waffle maker resists your attempts to open it after cooking, allow the waffle to cook longer in 30-second increments.
- **Cook longer for crispier waffles** and shorter for softer waffles. Always make sure the waffle is cooked all the way through.
- **If you do not have silicone or wooden tongs**, wooden chopsticks are a handy tool for removing waffles from the waffle iron.
- **Waffle yield will vary** based on the brand of waffle mix or the recipe used. A full batch of regular waffles will differ from the number of stuffed waffles produced due to their greater thickness and volume.
- **If not serving waffles right away**, keep them warm in a 200°F oven. Set a wire rack on a baking sheet and transfer waffles to the rack so air can flow beneath, keeping the waffles crisp. Unstuffed waffles can be placed directly on the oven rack.





CLEANING AND MAINTENANCE

With its nonstick plates, the waffle maker is super easy to clean.

1. Unplug the waffle maker when done and let it cool completely before cleaning.
2. Use a soft bristle brush, such as a pastry brush, or a paper towel to brush away crumbs from the plates.
3. The waffle maker does not disassemble for cleaning. Gently wipe down the interior plates and the exterior (if necessary) with a damp cloth or paper towel. The waffle maker is not dishwasher safe.
4. To remove batter that has cooked onto the plates, pour a small amount of cooking oil onto the hardened batter. Allow to sit for 5 minutes, then wipe off with a dry towel or damp paper towel. **CAUTION:** Never immerse the waffle maker, its cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
5. Always allow all parts to dry completely.
6. Close the lid and lock the latch. The cord can be loosely wrapped around the bottom of the waffle maker and the waffle maker may be stored upright to save space.





RECIPES

BIG STUFF WAFFLE BATTER

This homemade waffle batter creates light and fluffy waffles that are perfect for sweet or savory fillings. If you would rather use a mix, use one that calls for the addition of egg and oil for best results.

Makes 4 waffles

- 3 cups all-purpose flour
- 3 Tbsp. sugar
- 4 tsp. baking powder
- 1 tsp. kosher salt
- 2 cups whole milk
- 3 large eggs
- 6 Tbsp. unsalted butter, melted and cooled
- 2 tsp. pure vanilla extract

In a large bowl, whisk the flour, sugar, baking powder, and salt. In a quart-size measuring cup, measure out the milk, then add the eggs, butter, and vanilla, and whisk to combine. Add the wet ingredients into the dry and whisk until completely combined. Let batter sit for 5 minutes (about the time the waffle maker takes to heat), before using.



RECIPES

EASY FILLINGS

All the fillings that follow are for stuffing one waffle. If making more, simply multiply the filling ingredients.

Easiest Ever 1-Ingredient

All that these fillings require is opening a can, jar, or bag.

2 Tbsp. of your favorite fruit jam or preserves, chocolate hazelnut spread, lemon curd, pie filling, finely chopped fresh fruit, or chocolate chips.

Add the filling (about 2 Tbsp) over the center of the first layer of batter, making sure to leave a ½-inch border of plain batter. Top with the second layer of batter.

Caramel Apple Filling

This waffle makes an amazing fall dessert when topped with a scoop of vanilla ice cream. Try it with pears, too!

2 Tbsp. finely chopped apple

1 Tbsp. store-bought caramel sauce

Sprinkle the apple over the center of the first layer of batter, drizzle the caramel sauce over the apple, then top with the second layer of batter.





RECIPES

Cheesecake Filling

Including some graham cracker crumbs to the filling adds a bit of texture and plays up the cheesecake theme, as would a drizzle of strawberry syrup or jam over the finished waffle.

- 2 Tbsp. cream cheese, softened
- 2 Tbsp. sour cream
- 1 tsp. whole milk
- 1 tsp. sugar
- 1 tsp. crushed graham cracker (optional)

In a small bowl, mix the cream cheese, sour cream, milk, and sugar until smooth. Dollop onto the center of the first layer of waffle batter, sprinkle with the crushed graham crackers (if desired), then top with the second layer of batter.

Brown Sugar-Bacon Filling

Smoky bacon and sweet brown sugar combine for a flavor reminiscent of BBQ. Serve drizzled with a little maple syrup if you like.

- 2 slices bacon, cooked until crisp, cooled, and coarsely chopped
- 1 Tbsp. light or dark brown sugar

Toss together the bacon and the sugar until the bacon is evenly coated. Sprinkle over the center of the first layer of waffle batter, then top with the second layer of batter.



RECIPES

Ham, Cheese, and Chive Filling

Why let croissants have all the fun? Ham and cheese make an excellent filling for waffles, too. Use Cheddar, Gruyere, or any shreddable cheese.

2 Tbsp. shredded cheese

2 chives, finely chopped

1 thin slice deli ham

Sprinkle half the cheese onto the center of the first layer of batter. Sprinkle half the chives over the cheese, then top with the ham, tearing or folding as needed to fit, with a ½-inch border of plain batter. Sprinkle with the remaining chives and cheese, then top with the second layer of batter.

Sausage, Egg, and Cheese Filling

Replace the roll of your favorite breakfast sandwich with a waffle and you may never go back! If you want a little kick, finish with some hot sauce.

1 breakfast sausage patty, cooked

1 large egg, scrambled or cooked over easy

2 Tbsp. shredded cheese

Gently press the sausage patty into the center of the first layer of batter. Place the egg on the sausage, making sure to leave a ½-inch border of plain batter. Sprinkle the cheese on the egg, then top with the second layer of batter.





RECIPES

Sticky Cinnamon Walnut Filling

Love sticky buns? Then you will love this waffle with its buttery, gooey, and fragrant filling. For a quick glaze, mix a little powdered sugar with milk until smooth.

4 Tbsp. unsalted butter, melted

¼ cup dark brown sugar

2 tsp. honey

1 tsp. cinnamon

Dash of nutmeg (optional)

Dash of black pepper (optional)

1 Tbsp. chopped walnuts

Whisk the melted butter, brown sugar, honey, and cinnamon in a small bowl until well incorporated. (If you like more spice, add the nutmeg and pepper, too.) Add the filling over the center of the first layer of batter, followed by the chopped walnuts. Top with the second layer of batter.







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.

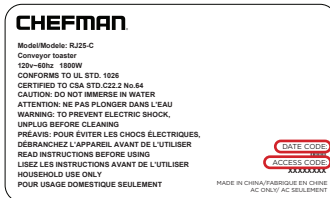
THIS WARRANTY DOES NOT COVER

- **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;
- **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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