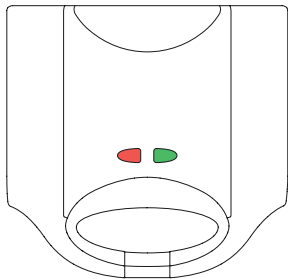


CHEFMAN[®]

PORTABLE COMPACT GRILL

USER GUIDE

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



RJ01-V2-CG

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 Portable Compact Grill, you can make hot sandwiches and grill foods quickly and effortlessly—the contact grill presses foods between two cooking plates simultaneously, resulting in faster, more even cooking. Built for small spaces, its compact size and upright storage take up minimal counter and cabinet space, making it perfect for the home, office, or dorm. Plus, its nonstick cooking plates make cleanup a breeze, so you can spend more time cooking and less time scrubbing.

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

WARNING: 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 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 Support for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do not use outdoors.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

9. Do not let cord hang over edge of 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 cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

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). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not 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. 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.

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)*

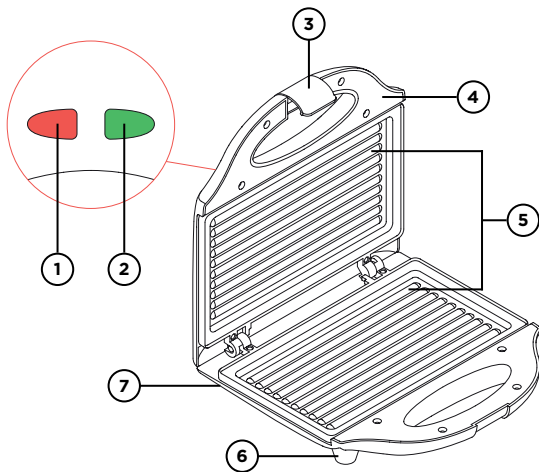


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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

FEATURES



- 1. POWER Light (red)
- 2. READY Light (green)

- 3. Locking Latch
- 4. Stay-Cool Handle
- 5. Nonstick Cooking Plates
- 6. Nonskid Feet
- 7. Power Cord Storage (on bottom)

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the contact grill 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 contact grill, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
3. Place the unit on a flat, heat-resistant surface positioned at least 2 inches away from the wall or any other objects.

OPERATING INSTRUCTIONS

HOW TO USE THE CONTACT GRILL

The contact grill cooks food between the top and bottom cooking plates simultaneously for fast, even results. It's perfect for making panini and hot sandwiches, or for grilling other foods like vegetables or chicken cutlets.

1. Prepare your sandwich or food of choice to be grilled. For better browning and flavor, spread butter on the outer surface of sandwich breads.
2. Place the contact grill on a flat, dry surface with space on all sides. Make sure it is closed and latched.
3. Plug in the unit. The red POWER light and green READY light will illuminate as the unit begins preheating. **NOTE:** When using the contact grill for the first time, a slight odor or smoking might occur. This is normal and will dissipate with use.
4. When the contact grill is fully heated, after about 1½ minutes, the green READY light will turn off, indicating it is ready to use.
5. 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 nonstick spray or brush the plates with a small amount of cooking oil instead. **NOTE:** Never use aerosol spray on the contact grill's cooking plates. It will cause buildup over time, which may cause sticking.

OPERATING INSTRUCTIONS

HOW TO USE THE CONTACT GRILL

6. Carefully place your food on the bottom cooking plate. If cooking more than one item, make sure they are of a similar thickness for even cooking.
7. Close the lid. Gently press the handle down to ensure the lid rests evenly on top of the food. Do NOT press the handle down too much, as this can crush foods or cause sandwich fillings to leak out.
NOTE: The green READY light will cycle on and off during cooking as the unit maintains temperature.
8. Cook until the food is heated to your liking. Cook times will vary depending on the type of food being made. If cooking meats, make sure to follow the proper food-safety guidelines for doneness.
9. When cooking is complete, open the lid and carefully remove the food using a silicone or wooden spatula or tongs. (Do not use metal utensils, as they can scratch the nonstick surface.)
10. If you'd like to continue cooking, brush away any crumbs or food residue left on the plates, then close the lid. Let the contact grill reheat until the green READY light turns back off, then repeat steps 5-9.
11. When finished cooking, unplug the contact grill to turn it off. Let it cool completely before cleaning and storing in a cool, dry place.

COOKING TIPS

- Preheat the contact grill closed for best results. (Heat dissipates when preheating the unit open, so preheating will take longer.)
- To make crispier, more flavorful sandwiches, brush the outside of your bread with oil or butter before grilling. Crispiness also depends on the fillings you use—fillings with a lot of moisture can result in a soggy sandwich. To avoid this, add breadcrumbs to moist fillings to absorb the excess liquid.
- If you enjoy greens like lettuce on your sandwiches but do not want them to wilt as you grill, simply add them at the end right before serving.
- For flatter sandwiches, press the handle down gently several times while cooking. Do NOT overpress, as this can cause fillings to leak out.
- Experiment with a variety of breads and fillings. You can make sweet or savory sandwiches based on your choice of fillings, and you can use all types of bread, such as bagels, brioche, pita, and more. If using rounded breads like baguettes or bagels, try flipping them inside out so the flat surface of the bread contacts the grill.
- Do not overcrowd the cooking plates. Too much food, especially if tightly packed, can result in uneven cooking and inhibit browning. Cook food in batches instead.

COOKING TIPS

- Avoid cooking fatty foods and meats, such as hamburgers, as the grease produced during cooking will not properly drain.
- Boneless cuts of chicken and meat cook most evenly on the contact grill. Avoid cooking bone-in pieces of chicken, as they won't cook evenly.
- When cooking meats, follow food-safety guidelines for doneness. Because temperatures and food sizes can vary, do not rely only on recipe timing when cooking food. Check foods for doneness against current safety guidelines before serving.

CLEANING AND MAINTENANCE

With its nonstick plates, the contact grill is super easy to clean.

1. Unplug the unit when done and let it cool completely before cleaning.
2. Wipe the cooking plates with a dry paper towel to absorb excess oils. Use a soft bristle brush, such as a pastry brush, to brush any loose crumbs from the grooves.
3. Wipe down the cooking plates with soap and a damp cloth or sponge. Dry completely.
4. Gently wipe down the exterior with a damp cloth or paper towel, if necessary. Dry completely. **CAUTION:** Never immerse the contact grill, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
5. Close the lid and lock the latch. Loosely wrap the power cord around its holder on the bottom of the unit and store the unit upright to save space.

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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;

TERMS AND CONDITIONS

Limited Warranty

- **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**

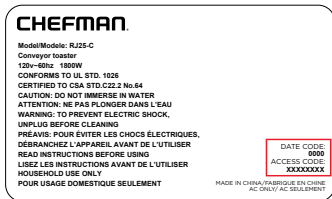
Damage that occurs from fire, floods, or natural disasters; or

- **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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Cooking Forward™ is a trademark of RJ Brands, LLC.

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