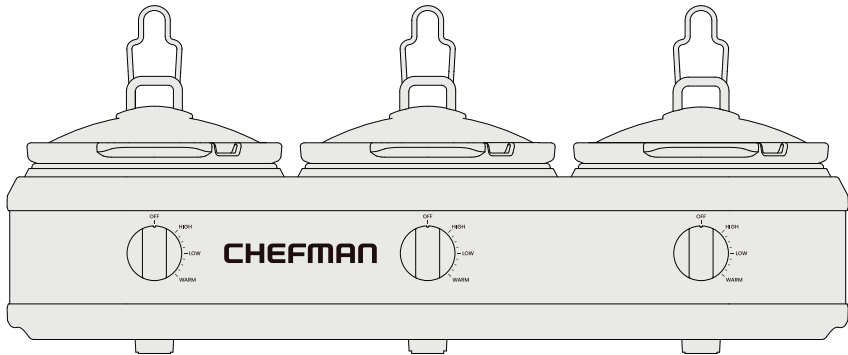




CHEFMAN.

Triple Slow Cooker & Buffet Server



RJ15-25-TRO





Get to Know Your Slow Cooker

1. Lid rests (3)
2. Tempered glass lids (3)
3. Removable ceramic 2.5-quart cooking inserts (3)
4. Serving spoons (3)
5. Nonskid feet
6. Slow-cooker base
7. Temperature control knobs (3)

Temperature Knob Settings

- **OFF:** Turns the slow cooker off.
- **LOW:** Use to cook food in about 8 to 10 hours or to reheat already-cooked dishes.
- **HIGH:** Use to cook food in about 4 to 6 hours.
- **WARM:** Use to keep food warm once it's fully cooked. (Do NOT use to cook or reheat food.)



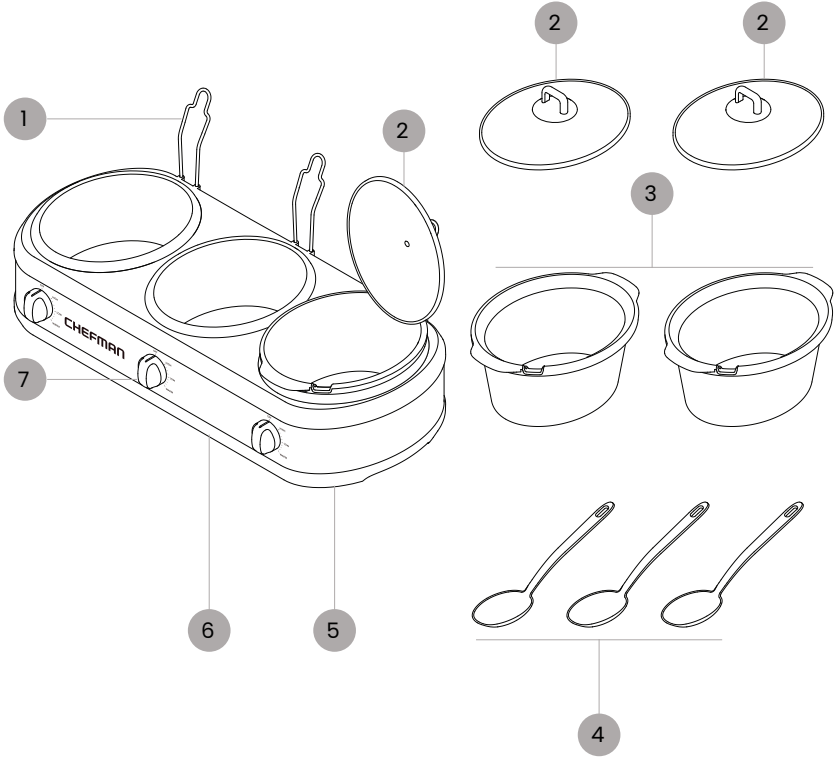
READ ALL INSTRUCTIONS BEFORE USE

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





Get to Know Your Slow 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, 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.
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. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. **Do NOT** use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
15. **CAUTION:** To reduce the risk of electrical shock, cook only in removable stoneware pots provided.
16. Intended for countertop use only.



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

17. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.



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 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.

WARNING: Do not use an extension cord with this product. Serious burns may result from the slow cooker being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

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 from inside and outside of the unit, and check to ensure that all parts are accounted for.
2. Read and remove any stickers on the slow cooker (except for the rating label, which should remain on the unit).
3. Place the unit on a level surface with at least 4 inches of clearance on all sides from any walls or cabinets.
4. Wipe the base with a clean, damp cloth or sponge to remove any packing debris, then dry.
5. To clean the cooking inserts of packing debris: Add 4 cups of water to each, then place them in the base. Cover each insert with a lid. Attach the triple lid rest and ensure it is secure.
6. Plug in the unit and turn each of the temperature control knobs to **HIGH**. Let the unit heat for approximately 30 minutes.
7. Turn each of the 3 temperature control knobs to the **OFF** position and unplug the unit. Let cool for at least 20 minutes.
8. Wearing oven mitts and using the handles, remove the inserts from the base and discard the water.
9. Wash all 3 inserts and lids in the dishwasher or in warm soapy water. Rinse and dry thoroughly.
10. Reinsert the 3 removable cooking pots with lids into the base to store.



How to Use the Slow Cooker



The slow cooker allows for true hands-off cooking. Just add your ingredients, set the temperature, and come back in a few hours to a ready-to-eat meal. The three cooking inserts work independently of one another. One, two, or all three inserts may be used at any given time, at the same or different temperatures.

1. Prepare your ingredients for cooking.
2. Place the slow cooker on a hard, flat surface away from other sources of heat. Lower the cooking insert(s) into the base.
3. Add the food to the cooking insert(s). Make sure each insert is at least one-quarter full and no more than three-quarters full. (See “Cooking Tips” on p. 9 for more information on how to arrange foods in the insert and when to add certain ingredients for optimal results.) **WARNING:** The cooking insert(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, do NOT add cold food.
4. Place the lid(s) on the slow cooker.
5. Plug in the slow cooker and turn the temperature control knob(s) to **LOW** or **HIGH** according to how long you want your food to cook. For most foods, the end result will be the same cooked on LOW or HIGH (LOW just takes longer). **NOTE:** The **WARM** Setting is not suitable for cooking or reheating foods. WARM is ONLY for keeping already cooked or heated food warm.
6. Cook for the amount of time specified in your recipe. Always check foods for doneness according to current food safety guidelines before serving.
7. To serve, carefully lift the lid(s) and use the included spoons for serving. You may leave the cooking insert(s) in the base or remove them. Use potholders when handling the insert(s), and place them on a heatproof surface. **CAUTION:** Hot steam will escape when the lid(s) are removed and can potentially cause burns. Keep away from the steam.
8. If you would like to keep your cooked food warm, turn the temperature control knob to the WARM setting for a recommended maximum time of 4 hours. **CAUTION:** The filled slow cooker is very heavy. To avoid injury, NEVER attempt to lift the whole unit with 3 filled inserts in place.
9. When finished, turn the temperature control knob to **OFF**, unplug the slow cooker, and let it cool completely before cleaning.





Cooking Tips

- The important difference between **HIGH** and **LOW** is how long they take to bring food to a simmer. Choose **LOW** to cook all day (for example, during a workday). Choose **HIGH** to cook in about 4 hours.
- For best results, avoid lifting the lid during cooking (especially during the first 2 hours) except to quickly add ingredients, as this causes heat to escape.
- If a cooking insert has been in the fridge, let it come to room temperature before cooking. Thaw any frozen foods before adding to the slow cooker.
- For more depth and flavor, sear or brown foods in a separate pan on the stovetop before slow cooking. Ground meats should always be browned before slow cooking.
- Cut onions, potatoes, and other root vegetables into pieces no larger than 2 inches to ensure they cook through at the same rate as other ingredients. It's best to position them at the bottom and sides of the cooking insert and to place meats on top for thorough cooking.
- Liquid doesn't evaporate from a slow cooker like in a regular pot, so add only enough liquid to cover the ingredients for soups and stews. You can always add more liquid at the end of cooking if the soup seems too thick.
- Dairy products, fish, and quick-cooking vegetables such as green beans should be added during the last 30 minutes of cooking so they don't overcook. Fish may need only 15 minutes.
- If adding pasta or rice, partially cook them in a separate pot of boiling water until not quite tender, then add them to the slow cooker during the last 30 minutes of cooking.
- Add dried herbs and spices at the beginning of cooking, and fresh herbs when cooking is complete.
- Dried beans should be soaked overnight, drained, and rinsed before slow cooking.
- Conventional cooking recipes may be adapted for the slow cooker. While individual recipes may require some experimentation, the chart below can be used as a general cooking guideline. (**NOTE:** The times listed in the chart are approximate and should only serve as a guide.)

Regular Cooking Time	Slow Cooker Cooking Time	
	Low	High
30 minutes	6–8 hours	3–4 hours
35–60 minutes	8–10 hours	5–6 hours
1–3 hours	10–12 hours	7–8 hours





Keep It Clean

1. Unplug the slow cooker and let it cool completely before cleaning.
2. Wash the cooking inserts, lids, and spoons with a sponge and warm, soapy water. Dry thoroughly. If food residue sticks to the inserts, fill them with warm, soapy water and let soak before cleaning. Do NOT use abrasive cleansers or a scouring pad, as these can damage the finish. The lids, inserts, and spoons are also top-rack dishwasher safe.
3. Wipe down the base and temperature control knobs with a damp cloth, if necessary. Never immerse the base or plug in water or any other liquid. The base is not dishwasher safe.
4. Make sure all parts are dry before storing. To store, place the cooking inserts in the base and place the lids on the inserts. Never wrap the cord tightly around the appliance; keep it loosely coiled instead.





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.





Terms & Conditions

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.





Terms & Conditions

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)

CHEFMAN



Model/Modele: XXXXX
 Conveyor toaster
 120v-60hz 1800W
 CONFORMS TO UL STD. 1026
 CERTIFIED TO CSA STD.C22.2 No.64
 CAUTION: DO NOT IMMERSE IN WATER
 ATTENTION: NE PAS PLONGER DANS L'EAU
 WARNING: TO PREVENT ELECTRIC SHOCK,
 UNPLUG BEFORE CLEANING
 PRÉAVIS: POUR ÉVITER LES CHOCS ÉLECTRIQUES,
 DÉBRANCHEZ L'APPAREIL AVANT DE L'UTILISER
 READ INSTRUCTIONS BEFORE USING
 LISEZ LES INSTRUCTIONS AVANT DE L'UTILISER
 HOUSEHOLD USE ONLY
 POUR USAGE DOMESTIQUE SE LEMENT

Date Code:
0000
 Access Code:
Xxxxxxx



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.

**Triple Slow Cooker
& Buffet Server**

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