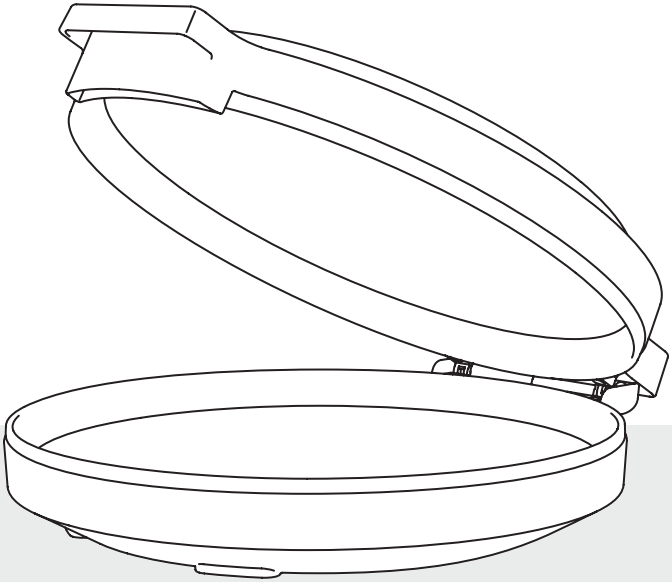
CHEFMAN

Everything Maker



RJ58-EM-SERIES

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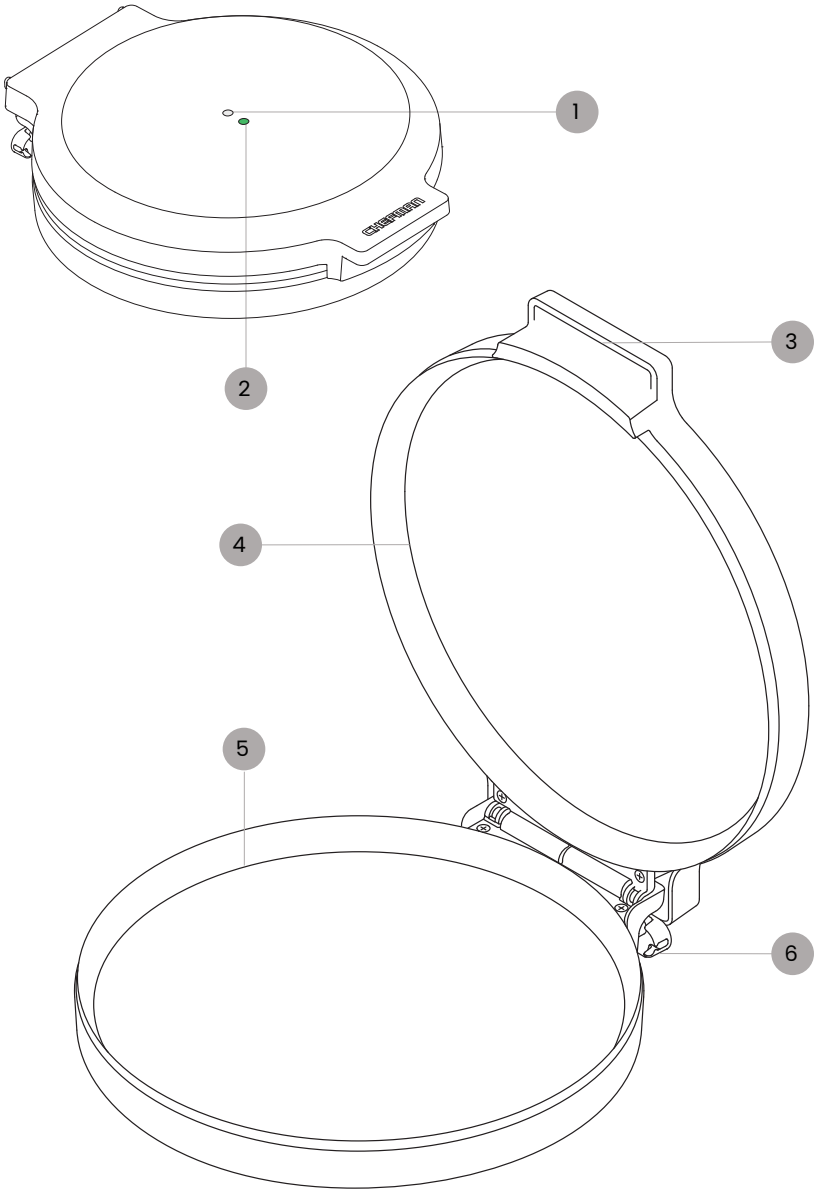
Get to Know Your Everything Maker

1. POWER light (white)
2. READY light (green)
3. Handle
4. Nonstick top cooking plate
5. Nonstick bottom cooking plate
6. Power cord storage

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:

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 grill 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 the 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 turn the unit on, plug the power cord into the wall socket. To disconnect, remove the plug from the wall socket.
13. **Do NOT** use appliance for other than intended use.
14. This appliance is not intended for deep frying foods.

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). 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 or force it into the outlet. 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.

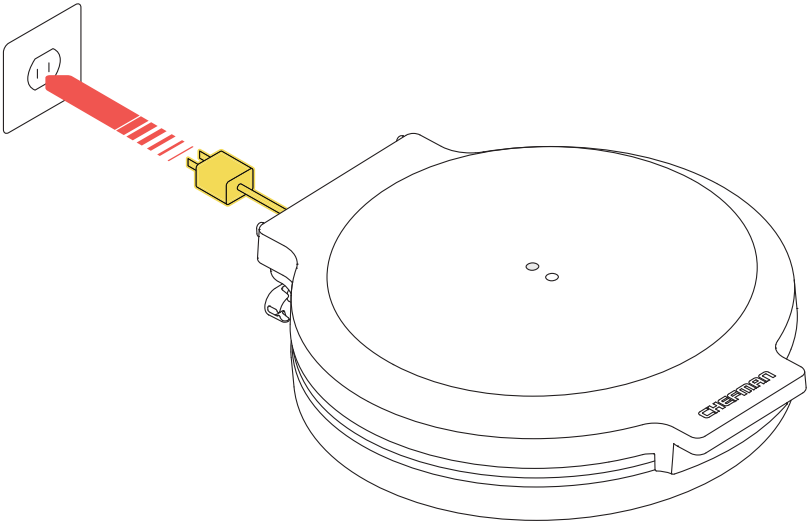
Before First Use

1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for the rating label, which should remain on the unit.
3. Wipe down the interior and exterior with a damp cloth. Dry thoroughly.

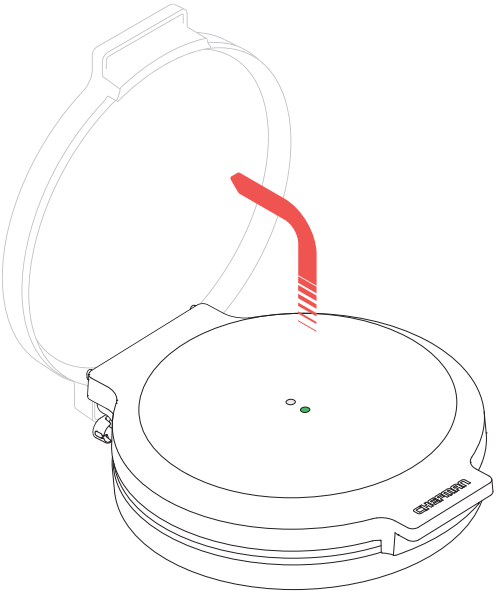
Quick Start: How to Use the Everything Maker

The Everything Maker is super simple to use: just plug it in and you're ready to go. In most cases, you'll want to preheat the unit before using it, but certain foods can be started on a cold unit (see Tips, p. 13, for more details).

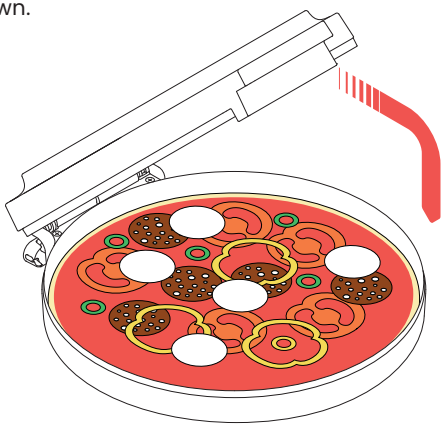
1. Set the closed Everything Maker on a dry, heat-resistant, level surface and plug it in. The white **POWER** light will illuminate, and the unit will automatically begin to preheat. During preheating, prepare your food to be cooked.



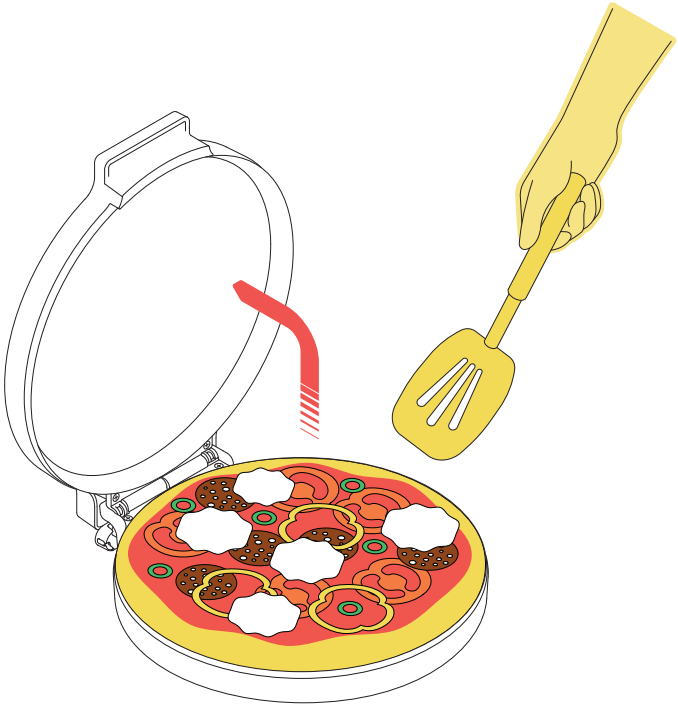
2. When the green **READY** light illuminates, open the unit wearing oven mitts. (The parts around the handle can get very hot.) If desired, brush a little vegetable oil or spray some non-aerosol cooking spray on the bottom plate. Place your food on the bottom cooking plate. **CAUTION:** the unit is **HOT** and steam may emit from the sides when opening and closing the lid. Always use the handle and wear oven mitts to protect your hands.



3. Close the lid and let the food cook. During cooking, the green **READY** light will cycle on and off as the unit maintains its temperature. (Once preheated, the temperature will range between 356°F and 428°F.) Cook as directed by your recipe. For pizzas, look for a golden-brown crust and bubbling cheese. For sandwiches and quesadillas, cook until the exterior is golden brown.



4. Wearing oven mitts, open the lid with the handle. Use a silicone, nylon, or plastic spatula to remove the food from the Everything Maker. **Do NOT** use metal utensils, which can damage the nonstick finish. **Do NOT** slice pizza or other foods in the Everything Maker, which can also damage the finish.



5. If you wish to cook another batch of food, wait until the Everything Maker has come back up to temperature (green **READY** light comes on) before starting the next batch. When you're finished cooking, unplug the power cord from the outlet.

Cooking Tips

- **Parchment paper is your good friend** when using the Everything Maker: use it to line the lower plate for nachos, cookies, pizza, flatbread, and more. Not only does it quickly move many small pieces onto the cooking plate, but it controls browning and makes cleanup a cinch. To ensure it doesn't burn, never leave parchment in the unit unattended. **Do NOT** use waxed paper on the Everything Maker.
- **For pizza**, transferring fresh, topped pizza dough to the preheated Everything Maker can be tricky, so try one of these methods:
  - Shape and top your pizza dough on a square of parchment paper slightly larger than the pizza. Holding the edges of the parchment, transfer the pizza to the lower plate. The parchment can remain under the pizza during baking and aid with removal.
  - Alternatively, place your pizza dough in the cold, unplugged Everything Maker. Add toppings, then plug in the unit and cook the pizza from a cold start. Cooking time will be 5 to 10 minutes longer.
  - A third method for baking your pizza: place only the dough in the preheated Everything Maker, then close the lid and bake for about 4 minutes, until the crust firms up. Open the lid and quickly add the toppings, then close the lid to finish baking.
- **Brushing the lower plate with oil** or spraying with a non-aerosol cooking spray—while not necessary to prevent sticking—can enhance browning. Never use aerosol cooking spray, which can damage the nonstick finish.
- **Use silicone, nylon, or wood spatulas. Do NOT** use any metal tools to add or retrieve foods from the Everything Maker, and never cut foods while they are sitting on the bottom plate.
- **You can cook with the lid open—**particularly to let liquid evaporate and sauces reduce, or to use the bottom plate as a nonstick griddle. **CAUTION:** the upper plate is hot even when cooking with the lid open, so be careful not to touch it. Also note that the unit will retain heat better with the lid closed.
- **If there is an excess of liquid or grease in the bottom plate after cooking,** do not try to pour it out. Instead, let it cool and use a dish towel or paper towel to wipe it clean.

Digital Cookbook

Scan here for a digital cookbook of delicious recipes created by our expert chefs especially for your Everything Maker.

Keep it Clean

With its nonstick coating, the Everything Maker is super easy to clean.

1. Unplug the unit and let it cool to room temperature before cleaning.
2. Wipe the cooking plates with a clean, damp cloth. If food still remains on the plates, pour a small amount of cooking oil on the hardened food. Let the oil sit for 5 minutes, then wipe clean with a paper towel or soft cloth. To remove stubborn food residue, use a soft nylon brush, silicone scraper, or other cleaning utensil safe for nonstick surfaces. **Do NOT** use harsh or abrasive cleaners, which may damage the nonstick finish.
3. Wipe the exterior of the unit with a damp cloth. Dry thoroughly. **WARNING**: **Do NOT** immerse the unit, cord or plug in water or any other liquid. **Do NOT** pour or run water into any part of the unit. The unit is **NOT** dishwasher safe. **Do NOT** place in dishwasher.
4. Wind the cord around the cord storage pegs at the base of the appliance. Ensure the entire unit is clean and dry before storing. The unit may be stored in an upright position to save space.

Notes

Terms and Conditions

Limited Lifetime Warranty
Congratulations on your purchase of this Chefman product! We stand behind the quality and durability of our products with a limited lifetime warranty (the "Warranty"). If any component fails due to a manufacturing defect and workmanship, we will repair or replace the appliance at no additional cost.

If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you. 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, as this Warranty may be declared void without proof of purchase within the contiguous United States and Canada.

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;

- **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.

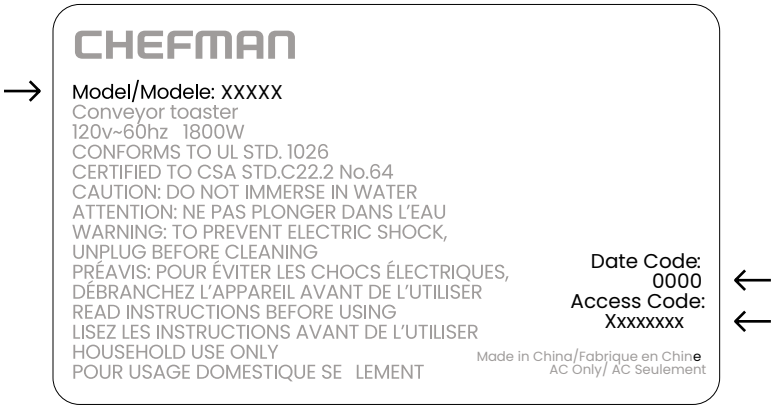
For product information, please visit us at Chefman.com.

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

Everything Maker

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