

CHEFMAN®

Perfect Pour Volcano Belgian Waffle Maker

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

 USA 888-315-6553

 customerservice@chefman.com

MODEL: RJ04-4RV



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!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your 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 and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
2. To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
3. Unit gets very hot. Do not touch hot surfaces. Use handles.
WARNING: Steam escaping from side vents is hot. Keep hands clear of the immediate area surrounding the side vents during operation.
WARNING: Use extreme caution when opening waffle maker once waffle is finished. Hot steam will escape and may cause burns.
4. This appliance should not be used by children.
5. Extreme caution must be exercised when any appliance is used near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning or storing this appliance.
7. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance if the cord or plug is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any way. In order to avoid the risk of an electric shock, never try to repair the waffle maker yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. An incorrect reassembly can present a risk of electric shock when the waffle maker is used.
9. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock, or injury.
10. Do not use outdoors or for commercial purposes.
11. Do not use this appliance for purposes other than the one for which it was designed.

SAFETY INSTRUCTIONS (cont'd)

12. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
16. To disconnect, remove plug from outlet.
17. Always unplug after use. The appliance will remain ON unless unplugged.
18. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
19. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
20. Use with wall outlet only.
21. Never place the waffle maker, or its accessories, in the dishwasher. This product is not dishwasher safe.
22. Close supervision is necessary when any appliance is used by or near children.
23. The appliance is only to be operated in close position.
24. Do not use appliance for other than intended use.
25. Spout must be locked into place on top of unit using waffle maker.

CAUTION: This appliance is hot during operation and retains heat for some time after un-plugging. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this User Guide before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.

SAVE THESE INSTRUCTIONS

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.

SAFETY INSTRUCTIONS (cont'd)

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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, and:
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 return it to an authorized service representative.
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.

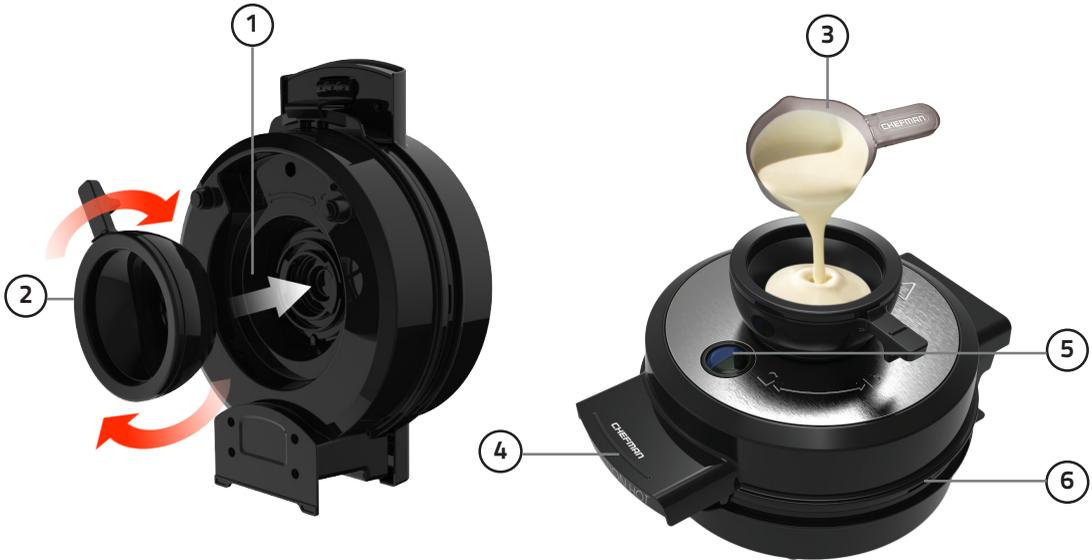
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against 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 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.

Features



- 1. Spout storage area
- 2. Spout
- 3. Measuring cup
- 4. Handle
- 5. Power/Ready lights
- 6. Side vents
- 7. Non-stick plates

Operating Instructions

BEFORE FIRST USE

1. Carefully unpack the appliance and remove all packaging and materials.
2. Before using your Waffle Maker for the first time, wipe the cooking plates with a damp cloth to remove all dust and then dry. Wipe outer surfaces with a slightly damp soft cloth or sponge.
CAUTION: Take care to prevent water from running into the appliance. Never immerse this appliance in water or any other liquids!
3. Set the appliance on a dry, clean and flat surface.

QUICK START GUIDE



STEP 1

Remove spout stored in base of waffle maker.

STEP 2

Insert and twist to lock pouring spout into place.

STEP 3

Use included measuring cup to pour the batter.

STEP 4

Remove waffle and enjoy!

HOW TO USE

1. Flip waffle maker over and remove pour spout by twisting counter clockwise. Place spout on top of unit and twist counter clockwise to lock into place.
2. Make sure the waffle maker's bottom cooking plate is positioned flat in a stable position. Before baking the first waffles of the day, we recommend using a pastry brush to lightly coat the top and bottom waffle plates with vegetable oil. Do not use non-stick sprays as they can cause build-up on the cooking plates.
2. Plug unit into a 120 Volt AC electrical outlet. The red POWER light will illuminate and remain lit during use.

NOTE: When your waffle maker is heated for the first time, it may emit slight smoke or odor. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. However, as it may affect the flavor of the first waffles prepared in the waffle maker, it is recommended that these be discarded.

Operating Instructions (cont'd)

3. While preheating, prepare waffle batter.
4. After approximately 5 minutes, the blue READY light will illuminate, indicating the unit is preheated and is ready for use. Blue light will cycle on and off every 4 or five minutes while in use.
5. Pour batter into spout using provided measuring cup, according to chart below.

Hungry Jack Complete	Krusteaz Supreme	Aunt Jemima Original	Bisquick Original	Bisquick Shake & Pour	Chefman Recipes
185ml	185ml	185ml	170ml	185ml	185ml

6. Cooking time varies according to recipe. For crispier waffles extend cooking time 1-2 minutes, checking periodically.
7. To remove waffles, press release latch under handle and lift the top cooking plate gently; if it pulls on the waffle, close again and cook for 1 minute and test again. If the waffles need to bake to a darker finish, close the lid and continue baking until the desired color is achieved.
8. Remove waffles from the cooking plates using non-metallic utensils.
NOTE: If additional waffles are to be baked, keep the waffle maker closed to retain heat.
NOTE: Waffles made after multiple uses will bake faster because extra heat has been retained.
9. When baking is complete, unplug the power cord from electric outlet.
Lift top cooking plate and allow to cool. Make sure the waffle maker's bottom cooking plate is positioned flat and locked into a stable position.
10. Do not clean until unit has fully cooled.

Operating Instructions (cont'd)

WAFFLE BAKING TIPS

- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters.
- Sift all dry ingredients together. It is not necessary to beat egg yolks and milk separately. Just add them to the combined flour mixture and use a whisk or mixer to blend the ingredients well.
- Egg whites should be beaten until they form stiff peaks. Stir $\frac{1}{4}$ of the beaten whites into the batter to lighten it, and then gently fold in the rest. There should be white streaks in the batter. Do not over-mix batter when adding egg whites.
- Do not open the waffle maker during the first minute of baking or the waffle will separate. Completely bake the waffle before removing.
- When a waffle is done, the top cooking plate should lift easily. Lift the plate gently; if it pulls, continue cooking for 1 minute and test again.
- When preparing waffle batter, do not over-mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- Cake-based waffles are more tender than regular waffles, and may require more care when removing from the waffle maker. Use a spatula to support waffles when removing from the appliance.
- To retain crispiness, move baked waffles to a paper napkin or a wire cooling rack to absorb any condensation. To keep waffles hot, place in an ovenproof dish on an oven rack and warm at about 200-250°F (90-120°C).
- Waffles will keep for about 20 minutes before they begin to dry out.
- Baked waffles freeze well. Cool completely on a wire rack. Store in a plastic freezer bag or in a covered container, separating waffles with wax paper. Reheat frozen waffles in a toaster oven, oven or toaster until hot and crisp.
- Results may vary depending on consistency and ingredients of batters used.

This appliance requires little maintenance. It contains no user serviceable parts. Do

Cleaning and Maintenance

not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

CARE AND CLEANING

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before cleaning.

1. This appliance does not disassemble for cleaning.
2. Clean with sponge and mild dishwashing liquid. Remove stubborn stains with a plastic mesh puff or pad. Do not use steel wool or coarse scouring pads. Make sure item is dry before next use.
3. Never immerse appliance in water or other liquids.
NOTE: Never place the waffle maker or any of its accessories in dishwasher.
4. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
5. Removable spout and measuring cup can be washed in warm soapy water.
6. To remove any batter baked onto the cooking plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes and then wipe softened batter off with a paper towel or soft cloth. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating that it is safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.
7. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORAGE

After cleaning, make sure unit is unplugged and fully cooled before storing. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this can cause cord to fray and break. Store spout on the bottom of the unit. Store in a cool, dry location.

Recipe

Banana Flavored Waffles

Prep time: 5 min

Cook time: 4 min

Total Time: 9 min

Yield: 3 to 4 waffles

Ingredients:

1 cup all-purpose flour

¼ cup sugar

1 tablespoon banana extract

1 teaspoon vanilla extract

1 teaspoon iodized salt, iodized

1½ tablespoons baking powder

4 eggs, yolks

1½ cup milk

4oz of unsalted butter, melted

4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat waffle iron for 3 to 5 minutes or after the red light goes off.
2. In a large mixing bowl combine flour, sugar, banana extract, vanilla extract, salt, baking powder and whisk well.
3. In another mixing bowl whisk, together eggs yolk, milk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.
6. Fill measuring cup with 185 ml of waffle batter and pour it into top of the funnel.
7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.
8. Remove waffle and repeat with the remaining waffle batter.

Tip: Serve with fresh sliced bananas and drizzle with chocolate sauce.

Recipe (cont'd)

Classic Buttermilk Waffles

Prep time: 5 min

Cook time: 4min

Total Time: 9 min

Yield: 3 to 4 waffles

Ingredients:

1 cup all-purpose flour

¼ cup sugar

1 teaspoon iodized salt, iodized

1½ teaspoons baking powder

4 eggs, yolks

1 cup buttermilk

4oz unsalted butter, melted

4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat waffle iron for 3 to 5 minutes or after the red light goes off.
2. In a large mixing bowl combine flour, sugar, salt baking powder and whisk well.
3. In another mixing bowl whisk together eggs yolk, buttermilk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.
6. Fill measuring cup with 185ml of waffle batter and pour it into top of the funnel.
7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.
8. Remove waffle and repeat with the remaining waffle batter.

Tip: Serve with pureed berries or yogurt instead of traditional syrup.

Recipe (cont'd)

Cinnamon Nutmeg Waffles

Prep time: 5 min

Cook time: 4 min

Total Time: 9 min

Yield: 3 to 4 waffles

Ingredients:

1 cup all-purpose flour

¼ cup sugar

1 teaspoon cinnamon

1 teaspoon vanilla extract

½ teaspoon nutmeg

1 teaspoon iodized salt, iodized

1½ tablespoons baking powder

4 eggs, yolks

1 ½ cup milk

4oz of unsalted butter, melted

4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat waffle iron for 3 to 5 minutes or after the red light goes off.
2. In a large mixing bowl combine flour, sugar, cinnamon, vanilla extract, nutmeg, salt, baking powder and whisk well.
3. In another mixing bowl whisk together eggs yolk, milk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.
6. Fill measuring cup with 185 ml of waffle batter and pour it into top of the funnel.
7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.
8. Remove waffle and repeat with the remaining waffle batter.

Tip: Serve with fresh vanilla whip cream.

Recipe (cont'd)

Chocolate Waffles

Prep time: 5 min

Cook time: 4 min

Total Time: 9 min

Yield: 3 to 4 waffles

Ingredients:

1 cup all-purpose flour

½ cup cocoa powder

1¼ cup sugar

1 teaspoon iodized salt, iodized

1½ teaspoons baking powder

4 eggs, yolks

4oz unsalted butter, melted

1½ cup milk

4 eggs, whites, beaten into soft peaks

Directions:

1. Preheat waffle iron for 3 to 5 minutes or after the red light goes off.
2. In a large mixing bowl combine flour, cocoa, sugar, salt, baking powder and whisk well.
3. In another mixing bowl whisk together eggs yolk, milk and melted butter.
4. Then add wet ingredients to the dry. Whisk to combine ingredients. Batter may be slightly lumpy.
5. Then pour in the egg whites that have been beaten to soft peaks and whisk to incorporate.
6. Fill measuring cup with 185ml of waffle batter and pour it into top spout.
7. Cook for 3 to 4 minutes or until golden brown, if you like your waffles crispier add more time.
8. Remove waffle and repeat with the remaining waffle batter.

Tip: Serve with vanilla bean ice cream.

Terms and Conditions

Limited Warranty

CHEFMAN LLC 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 LLC, 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 LLC 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 LLC 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 LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC 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, 1 Sharp Plaza, 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 PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN®

PERFECT POUR VOLCANO BELGIAN WAFFLE MAKER

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

Model Number: _____

Full Name: _____

Address: _____



_____ 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
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495

AFTER SALES SUPPORT

 USA 888-315-6553

 customerservice@chefman.com

MODEL: RJ04-4RV

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

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE:

2131418

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