2.5 QT ELECTRIC PRESSURE COOKER

CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com
Congratulations!

You have made an excellent choice purchasing this Chefman product. Rest assured that your purchase is manufactured to the highest standards of performance and safety. We are confident that you will be satisfied with your purchase and will think of Chefman as the go to company for appliances that are: dependable, affordable, built with intuitive features and the panache that will enhance your kitchen experience.

Customer satisfaction is a key element of our company’s philosophy. Each product is backed by a comprehensive manufacturer’s 1-year warranty as well as outstanding after-sales service support through our dedicated helpline team. We are confident that you will enjoy your purchase for years to come.

In the unlikely event, that your product does not operate as described in the manual please feel free to call or email our helpline for assistance. Products can malfunction and we understand that they sometimes will. If you feel that your appliance is not operating as it should; know that each appliance is backed by a 1-year warranty period. Warranty claims can be made within one year from the date of purchase only when accompanied by a dated 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. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888)-315-6553 is available for questions or technical assistance: Monday-Friday 9am to 5 pm EST. Customers can also receive support via email: customerservice@chefman.com.
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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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. This appliance is intended for indoor home use only.
2. Never use any accessories or parts from other manufactures. Your warranty will become invalid if such accessories or parts have been used.
3. Check that your home power supply corresponds with this appliance’s intended voltage.
4. Place this appliance on a stable, heat resistant surface. Make sure not to place near or on a heat source such as gas or electric burner or oven.
5. Short power cords are attached to this item to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
6. Before using this appliance inspect the plug and cord line for cuts and/or abrasion marks if they are found. Do not use this appliance and contact our authorized customer service representative.
7. Insert the plug by grasping it firmly and guiding it into your home’s grounded electric outlet. Disconnect by grasping the plug and removing it from your home’s grounded electric outlet. Never wrap the cord tightly around the appliance during use or storage as this can cause the wire to fray and break.
8. During initial use, you may notice some smoke and or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
9. This appliance should be used only by persons who are capable of understanding the user manual or are supervised by those who have adequate understanding of the appliances’ features, their use and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
10. During use appliances should not be left unattended.
11. Care should be taken not to move appliances that are in use.
12. Do not move appliances that are full of food or liquid whether hot or cold.
13. Never operate this appliance without food and liquid in the removable cooking bowl.
14. Do not exceed the ‘MAX’ fill level. When cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.) Do not fill past the ‘MAX’ rice fill level.
SAFETY INSTRUCTIONS

15. Appliances can emit heat or steam when in use therefore care should be taken not to block inlets or outlets.
16. Always check the pressure release valve and safety locking pin for clogging or obstruction and clean if necessary.
17. Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, air vents and removable baskets or containers and - if any part is designed to be handled, do so with care.
18. Do not use this appliance near an open flame or flammable materials.
19. Examine the silicone seal gasket to make sure it is without tears or damages. Only use the gasket designed for this particular appliance. Should you notice that the silicone sealing gasket has any damage please contact customer service.
20. Before using this appliance please read the caution sticker attached to the lid of the pressure cooker. Review how to lock and unlock the lid as well as always checking the setting of the float pressure release valve to make sure it is in the right position (Airtight or Exhaust) for the function you have selected.
21. It is necessary to lock the lid of this appliance for safe cooking. Once the lid is locked and the cooking process has begun do not attempt to open the lid. Do not force the lid open once locked. Should you need to open the pot cancel the function with the cancel button. If this is a function that requires the steam to be released follow the instruction to turn the knob to exhaust and release the steam. The pot will go to the keep warm setting and can then safely be opened.
22. Never place your hands, arms or face over the pressure release valve once this appliance has started to function.
23. Do not use the appliance for frying. Oil can be used within the saute mode (this is a quick, light fry mode) and as an ingredient in a frying cooking process.
24. Do not warm for more than ten hours.
25. Do not leave uncooked ingredients in this pot for more than a short period of time. Raw meat, poultry, fish, fruits or vegetables can spoil.
26. Unplug unit when you have finished cooking.
27. Before cleaning, make sure that the pot is turned off, unplugged, cooled to room temperature and all pressure has been released.
28. Do not clean the appliance until the unit is cool.
29. Do not immerse complete appliance in water or a dishwasher for cleaning.
30. Clean with a non-abrasive cleaner, soft pad or cloth.
31. Store unit in a cool, dry location.
32. In case of any electric emergency such as a fire call 911.

Take a minute to unwrap your appliance. Remove any packaging or labels that may interfere with the use of your appliance. Locate your instruction manual. For your safety and the continued enjoyment of this product, read all the directions carefully and store this manual in a safe place for future reference.
Features

1. LID HANDLE
2. PRESSURE EXHAUST VALVE
3. SPOON
4. MEASURING CUP
5. RUBBER GASKET
6. 3-PRONG POWER CORD
7. INNER POT
8. CONTROL PANEL
9. CARRYING HANDLES
10. CONDENSATION CUP
11. POWER CORD PLUG
12. STEAM RACK
The Chefman pressure cooker can also function as a slow cooker. It can enable you to cook a fast, fresh homemade meal on the pressure setting or a programmed slow cooked meal that you have ready when you arrive home. Additionally, you can select cooking presets that meet your personal cooking preferences including: saute, steam, chili/beans and beef/poultry. We know you will enjoy your Chefman cooking experience. This is a multi-function appliance so please take the time to look over the features of this device with its many settings. There are safety and operating instructions that are unique to this appliance so pay careful attention to these instructions this will insure that you maximize the benefits of this purchase and that it functions safely and efficiently.

### PRESSURE COOKER PANEL

<table>
<thead>
<tr>
<th>Menu Function</th>
<th>Default Cooking Time</th>
<th>Adjustable Cooking Time</th>
<th>Cooking Pressure</th>
<th>Adjustable Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice</td>
<td>12 minutes</td>
<td>1 to 30 minutes</td>
<td>7-10 psi</td>
<td>230-237 °F</td>
</tr>
<tr>
<td>Soup/Stew</td>
<td>16 minutes</td>
<td>1 to 50 minutes</td>
<td>7-10 psi</td>
<td>230-237 °F</td>
</tr>
<tr>
<td>Beans/Chili</td>
<td>20 minutes</td>
<td>1 to 50 minutes</td>
<td>7-10 psi</td>
<td>230-237 °F</td>
</tr>
<tr>
<td>Beef/Poultry</td>
<td>25 minutes</td>
<td>1 to 99 minutes</td>
<td>7-10 psi</td>
<td>230-237 °F</td>
</tr>
<tr>
<td>High Pressure</td>
<td>1 minute</td>
<td>1 to 99 minutes</td>
<td>7-10 psi</td>
<td>230-237 °F</td>
</tr>
<tr>
<td>Low Pressure</td>
<td>1 minute</td>
<td>1 to 99 minutes</td>
<td>4-6 psi</td>
<td>223-226 °F</td>
</tr>
<tr>
<td>Steam</td>
<td>1 minute</td>
<td>1 to 99 minutes</td>
<td>No Pressure</td>
<td>212 °F</td>
</tr>
<tr>
<td>Saute</td>
<td>10 minutes</td>
<td>1 to 50 minutes</td>
<td>No Pressure</td>
<td>329-356 °F</td>
</tr>
<tr>
<td>Slow Cooker</td>
<td>1 hour</td>
<td>1 to 9 hours (.5 increments)</td>
<td>No Pressure</td>
<td>194-203 °F</td>
</tr>
</tbody>
</table>

When the pressure cooker has been set up and plugged into an electrical outlet the user interface will appear as pictured. An alert will sound notifying the user that it is powered on. Four blue zeros will light up on the display. All the user functions can be accessed by selecting them as pictured below.
Operating Instructions

1. **Delay Timer:** This feature allows the user to set a timed cooking experience. You can set the timer within the time frame one half-hour to twenty-four hours. The timer is set in thirty minute increases or decreases.

2. **High Pressure:** This setting can only be started while cooking within the pressure cooker mode. The high pressure setting is used for quick cooking. In the high pressure setting the amount of pressure in the pot is raised to its maximum intensity.

   **Low Pressure:** This setting can only be started while cooking with the pressure cooker mode. The low pressure setting is used for with the pots pressure set for lower intensity.

3. **Rice:** This setting adjust the time and cooking features of the pressure cooker to optimize pressure cooking rice. Rice will be cooked allowing the grains to be both separated and tender. A measuring cup is provided for measuring the rice. This setting is suitable for all types of rice such as long grain rice, jasmine, basmati and brown rice. Weigh dry rice accurately and wash well with cold water until water runs clear. Drain well and place into the removable cooking bowl. Add corresponding water amount. Water to rice ratio is based on the table provided. Keep in mind that different grains of rice require different time adjustments. Rice will foam and double in size after cooking. When you put in the dry rice use the interior bowl markings and do not fill the bowl beyond the 1/2 marking for your rice and water combination.

<table>
<thead>
<tr>
<th>Grain (1 Cup)</th>
<th>Water Required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basmati</td>
<td>1 ½ cups (350mL)</td>
</tr>
<tr>
<td>Brown</td>
<td>1 ½ cups (350mL)</td>
</tr>
<tr>
<td>White</td>
<td>1 ¼ cups (330mL)</td>
</tr>
<tr>
<td>Wild</td>
<td>3 cups (700mL)</td>
</tr>
</tbody>
</table>

4. **Soup/Stew:** This setting is suitable to cook a variety of soups from light broths to hearty. It can also be used to cook a variety of vegetable, meat or poultry stews.

5. **Slow Cook:** This setting has adjusted for long cook times at low temperatures. It is ideal for breaking down tough cuts of meat or vegetables that would be accomplished with long and slow cooking times. It is used paired with the timer and/or delay start mode. The user determine the cooking time based on what is being prepared. A reference guide is included in the user guide. The delay timer can be used to allow the cook to set the slow cooking function to automatically for a period from a half hour to twenty-four hours.

6. **Sauté:** This setting is designed for softening and caramelizing garlic, onions and smaller pieces of food prior to pressure or slow cooking. It can also be used to pre-heat the pot so that other functions will begin more rapidly.

7. **Steam:** This setting is ideal for steaming vegetables, fish fillets, dumplings and reheating.
Operating Instructions

8. **Increase (+):** This setting allows the user to increase the time for the functions of this appliance. Slow increases are completed by tapping the button gently. Faster increases are completed by holding down the button.

9. **Decrease (-):** This setting allows the user to decrease the time for the functions of this appliance. Slow decreases are completed by tapping the button gently. Faster decreases are completed by holding down the button.

10. **Start/Cancel:** This setting starts or cancels each appliance function. When a function is started the initial display will show a moving LED image to show that the pot has started the warming function this may take several minutes. The cancel function will stop a process. If you then decide to start again you will have to restart all of the functions you require.

11. **LED Display:** This display allows the user to see if the appliance is turned on, whether a function is in progress or whether the function has completed. When the unit is first plugged in an alert will sound and the display will show four blue zeros.

12. **Keep Warm:** This setting is engaged when one of the menu functions such as pressure cooking, slow cooking or steaming comes to an end. It can also be turned on its own to keep food warm for up to six hours.

13. **Low Pressure:** This setting can only be started while cooking within the pressure cooker mode. When set to low pressure the cooking time is increased because the level of pressure in the pot is raised to its minimum intensity.

14. **Chili/Beans:** This setting is used for chili recipes that often will have beans as a key ingredient. The setting assumes that you are cooking dried beans. To shorten the cook time, soak beans in cold water overnight. Discard soaking water and cook with fresh cold water for half the pre-set cooking time. Make sure to use a water ratio of 1 part beans to 3 parts water. Beans swell and double in size after cooking. For best results, do not overfill the cooking bowl. The total volume of uncooked beans and water should not exceed the marking inside the removable cooking bowl.

15. **Beef/Poultry:** This setting is used for cooking meat and poultry.

16. **Pressure Valve:** This valve has two settings exhaust and airtight. **Airtight:** Set when the pressure cooker is in use. **Exhaust:** Set when the pressure cooking is complete to allow steam to escape. Also set when the pot is set to steam to allow steam to escape. Care must be taken not to put your hand, arm or face near the valve when steam is escaping. Use a utensil (a long handled item such as a spatula, tong etc.) to turn the valve distancing the user from the escaping steam. You can also use a dry or wet towel to cover the vent as the steam is escaping.
Operating Instructions

CLEAN THE APPLIANCE PARTS BEFORE USE

Remove the silicone gasket and the interior pot. Wash with water and a non-abrasive sponge and cleaner. Dry the items. Reinstall the gasket and pot. Make sure the gasket is in tightly installed in the interior of the lid (both behind and under the metal ring within the lid). Look at the features diagram to guide you. Reattach the lid if it has been removed.

OPEN/CLOSE POSITION OF THE LID

B. You will know the lid is in the open position when the icons on the left side of the lid line up next to the word open. To lock the lid- insert your hand under the molded plastic handle and turning it to the right. On the top right side of the lid you will see the icons line up next to the word close (diagram of the triangle and gum drop). For the lid to be in the open position the open triangle and the lid need to line up. For the lid to be in the closed position the close triangle and the lid icon have to line up. Knob counter clockwise and lifting lid up and off the appliance. Open the lid by turning the lid knob handle counter clockwise and lifting lid up and off the appliance.

OPENED LID

CLOSED LID

UNLOCK LOCK

UNLOCK LOCK
Operating Instructions

INSTALLING THE SPOON HOLDER AND CONDENSATION CUP

C. Install the spoon holder on the side of the pot by installing it in the black slot which is located on the bottom right side of the pressure cooker exterior.
D. The clear condensation cup is installed in the back of the lid in the opening that corresponds with the size of the cup. This cup collects steam as it condenses along the rim of the pot.

OPERATING INSTRUCTIONS

1. When plugging in the unit an alert will beep letting you know that the unit is plugged in.
2. The display will show four blue zeros.
3. Open the lid by turning the unit to the left-counter-clockwise. You will hear a clicking noise. (icons will be lined up)
4. Make sure the silicone gasket is fully installed in the lid and lies flat behind the wire ring.
5. Insert the inner pot into the electric cooker base with your desired food to be cooked. Pay careful attention to the maximum fill line for different types of food.
6. Close the lid by turning the lid to the right clockwise. You will hear a clicking noise (icons will be lined up).
7. Insert the clear plastic condensation collection cup by holding it against the cooker under the lid hinge and sliding to lock it into the gap space provided that is the size of the top of this cup.
8. If you are using the pressure cooking setting make sure the pressure valve is in the airtight position. Pressure cooking produces steam which is let out of the cooking unit by allowing the unit to naturally cool down. This takes a long time. To cool down the pot more quickly and to open the lid faster carefully turn the pressure valve to exhaust. Follow the safety instructions to ensure that you do not burn yourself with escaping steam.
9. Once you have selected the cooking feature the lid will need to be locked. Once you have started the cooking cycle you will not be able to open the lid. Should you need to open the lid you must cancel the cooking setting and wait for the keep warm button to light up.
10. You can safely open the pot lid.
Operating Instructions

HOW TO PREPARE FOOD IN THE INNER POT

1. Add the food and liquid of your choice to the inner pot. Make sure not to go higher than the 2/3 marking line on the pot. If you are cooking rice or beans (food that will expand more than is typical of other foods) do not go over the ½ line. This includes both the rice/beans and water.
2. Make sure to put the inner pot into the electric cooker unit.
3. Close the lid.
4. Turn the lid counterclockwise until you hear a clicking noise and see the triangle and gumdrop are lined up in the close position.

DELAY TIMER SETTING

1. Prepare the food in the inner pot and insert it in the cooking unit.
2. Close and lock the lid.
3. Set the delay start for a time within the default settings. The display screen will be shown as (dl) with a time value. The display will show a delay time which will blink until you select your cooking setting.
4. Select a cooking setting, then press start. The display will show your cook time in a blinking set of digits.
5. The cooking time will blink until you press start. The display will show your delay cooking time in solid not blinking digits.

DELAY SCREEN
PRESSURE COOK SCREEN
Operating Instructions

PRESSURE COOK

1. When using the pressure cooker setting you must make sure the pressure valve is set to airtight. This will cause the cooker to build up the necessary pressure to cook more quickly. When the cooking function has ended you can decide to allow the pot to naturally depressurize (this can take a long period of time) or release the pressure by turning the valve to exhaust. Caution must be take not be near the releasing steam.

2. **High Pressure:** You can select to pressure cook at a high pressure setting. The high pressure setting will allow the pot to cook your food within a quicker time under a high pressure cooking condition. Use of this setting is determined by what the food ingredients you have decided to cook.

3. **Low Pressure:** You can select to pressure cook at a low pressure setting. The low pressure setting will allow the pot to cook your food within a less rapid cooking time than under a high pressure cooking condition. Use of this setting is determined by what the food ingredients you have decided to cook and how rapidly you want to cook them.

Steps for Using the Pressure Cook Settings

1. Plug in the pressure cooker
2. Put the pressure valve on airtight
3. Lock the Lid
4. Press any of the pressure cooking setting: High, Low, Rice, Soup/Stew, Chili/Beans, or Beef/Poultry
5. The display will show a circulating start up screen indicating the pot is preheating. It may take in ten minutes or more for this to complete.
6. The display will now show the letters PC and a time value.
7. The display will count down until the cooking time is complete.
8. An alert will sound and the keep warm setting will blink.
9. You can either choose to wait for the natural cool down of the pot or use the quicker method of turning the steam valve to exhaust.
10. The keep warm indicator light will change to a non-blinking continuous light.
11. You can now open the lid safely. Please be aware the contents of the pot are hot and steam will escape from the open pot.

KEEP WARM SETTING

This setting is turned on following any of the cooking functions (High/Low Pressure, Rice, Soup/Stew, Chili/Beans and Beef/Poultry) upon completion and will stay on for up to six hours.

If you select keep warm as an initial setting the pot will keep your food warm for up to six hours.
Operating Instructions

SLOW COOK SETTING

This setting is a slow cooking option for food preparation.

1. Select this feature
2. The slow cook preset setting should be considered a low, slow, temperature cook setting. When using this setting make a time adjustment should be made to account for the temperature of this setting.
3. A circulating preheat display will start
4. When preheated you can choose a time value for how long you would like to cook your food you can set the pot to cook for a period from 1-9 hours in increments of half hours 1, 1.5, 2.0 etc.
5. After the preheat the display will indicate the time value.
6. When the cooking cycle is completed an alert will sound and the keep warm will setting will light up.

SAUTE SETTING

This setting is used to quickly saute ingredients for your cooking experience.

1. The pot can be left open.
2. The saute setting can also be used as a way to preheat the pot.
3. Select this feature
4. The saute setting can be used for a cooking time from 1-50 minutes. The default value is 10 minutes.
5. The preheat display of a moving blue rectangle will remain until the pot is preheated. This can take approximately ten minutes if the pot is cool.

STEAM SETTING

This setting is used for steaming vegetables and fish.

1. The steam setting is a non-pressure setting.
2. It can be set in 1 minute increments from 1-99 minutes.
3. Select steam enter the amount of time for which you will be steaming by pressing the + or - keys
4. The pressure cooker will preheat. The display will indicate the preheat screen cycling blue display. This may take up to ten minutes.
5. The number will be displayed and begin to cook counting down to the end. Steam may exit from the pressure valve. Opening on the top of the pot.
6. The pot will sound an alert when complete.
7. The keep warm setting will go on.
Cleaning & Maintenance

<table>
<thead>
<tr>
<th>PARTS</th>
<th>HOW TO CLEAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure Valve</td>
<td>Grab the pressure valve and pull it up. Wash it in warm water with a mild detergent. Allow the valve to dry put it back in place.</td>
</tr>
<tr>
<td>Main Unit</td>
<td>Unplug the cord from the back. Wash the display and outside pot with a soft damp sponge. Allow to dry completely before using the cooker.</td>
</tr>
<tr>
<td>Pot</td>
<td></td>
</tr>
<tr>
<td>Measuring Cup</td>
<td></td>
</tr>
<tr>
<td>Spoon and Holder</td>
<td></td>
</tr>
<tr>
<td>Condensation Cup</td>
<td></td>
</tr>
<tr>
<td>Silicone Gasket</td>
<td>Wash with warm soapy water. Inspect after each use for any tears or other damage.</td>
</tr>
<tr>
<td>Pressure Valve (Underside of the lid)</td>
<td>This should be clean and free of food residue. It can be removed if necessary.</td>
</tr>
</tbody>
</table>

Troubleshooting

DISPLAY SHOWS THE FOLLOWING ERROR CODES

<table>
<thead>
<tr>
<th>Indicator Code</th>
<th>Problems/Causes</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Open circuit of the sensor</td>
</tr>
<tr>
<td>E2</td>
<td>Short circuit of the sensor</td>
</tr>
<tr>
<td>E3</td>
<td>Overheating</td>
</tr>
<tr>
<td>E4</td>
<td>Signal switch malfunction</td>
</tr>
</tbody>
</table>

Record the code displays and contact Customer Service for how to resolve the problem. In most cases, you will need to return the appliance.
# Troubleshooting

## TROUBLESHOOTING GUIDE

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Reason</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Display shows endless cycling of blue rectangle</td>
<td>Preheat is still not completed</td>
<td>Wait approximately 10 minutes.</td>
</tr>
<tr>
<td>Lid will not lock</td>
<td>Gasket is not aligned in wire rim in the lid</td>
<td>Remove gasket and re-insert correctly</td>
</tr>
<tr>
<td>Lid will not lock</td>
<td>Lid is not aligned on the pot rod</td>
<td>Remove lid and reposition</td>
</tr>
<tr>
<td>Lid will not lock</td>
<td>Lid is not in the lock position</td>
<td>Turn the lid until the close symbols line up</td>
</tr>
<tr>
<td>Lid will not open</td>
<td>Cooking cycle has not ended</td>
<td>Wait until the keep warm indicator light is on</td>
</tr>
<tr>
<td>Lid will not open</td>
<td>Lid is not aligned on the pot correctly</td>
<td>Carefully move the lid until it can be removed and reinstalled</td>
</tr>
<tr>
<td>Water is running down from the unit</td>
<td>Condensation collector cup is not installed</td>
<td>Put in the cup in the channel on the back of the pot</td>
</tr>
<tr>
<td>Rice is too soft, mushy</td>
<td>Too much water was used</td>
<td>Measure rice and water accurately</td>
</tr>
<tr>
<td>Rice is too dry</td>
<td>Too little water was used</td>
<td>Measure rice and water accurately</td>
</tr>
</tbody>
</table>
Terms & 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 RJ BRANDS, LLC.
Warranty

2.5 QUART
PRESSURE COOKER

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

Model Number: ________________________________

Full Name: __________________________________

Address: ____________________________________

____________________________________________

Phone: ___________________ 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

MODEL: RJ40-25-CH

PRESSURE COOKER

888.315.6553 customerservice@chefman.com

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:
2131497