

CHEFMAN®

ROUND TRIPLE SLOW COOKER

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured with 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: RJ15-15-T0



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.

IMPORTANT SAFEGUARDS

SAFETY INFORMATION

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. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all 3 temperature control knobs to the OFF position, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

IMPORTANT SAFEGUARDS (cont'd)

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. 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.

15. All users of this appliance must read and understand this User Guide before operating or cleaning this appliance.
16. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
17. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
18. Do not leave this appliance unattended during use.
19. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
20. Do not use this appliance in an unstable position.
21. To avoid scalding, lift glass lid off cooking pot carefully. Point the lid away from face and hands while opening and allow water to drip into the removable cooking pot.

CAUTION: The filled Triple Slow Cooker Buffet is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE TRIPLE SLOW COOKER BUFFET WITH 3 FILLED COOKING POTS IN PLACE. Place the Triple Slow Cooker Buffet base in its serving position first, then place each cooking pot, one at a time, into the base. When cooking is finished, remove each cooking pot, one at a time, then prepare the Triple Slow Cooker Buffet base for storing.

CAUTION: To prevent damage or shock hazard, do not cook in the Triple Slow Cooker Buffet base. Cook only in removable cooking pots provided.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS (cont'd)

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into a 120V AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

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 counter top 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.

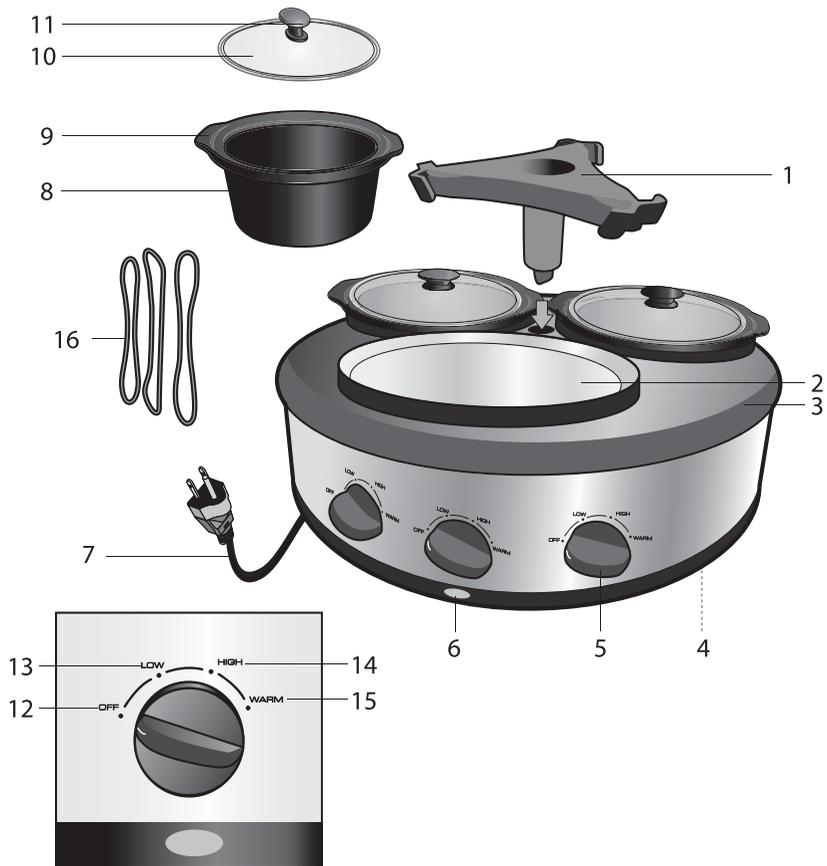
This appliance must be grounded while in use.

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. Lid holders
- 2. Base unit
- 3. Housing
- 4. Anti-slip feet
- 5. Separate temperature controls
- 6. Power indicator
- 7. Power cord with power plug
- 8. Stoneware crocks
- 9. Stoneware crock handle
- 10. Tempered glass lid

- 11. Glass lid handle

Temperature controls

- 12. **OFF**
- 13. **LOW**
- 14. **HIGH**
- 15. **WARM**
- 16. Lid locks

Operating Instructions

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the Triple Slow Cooker Buffet and remove all packaging materials.
2. Place your Triple Slow Cooker Buffet on a level surface such as a countertop or table. Be sure the Triple Slow Cooker Buffet is at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Wipe the Triple Slow Cooker Buffet base with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.
4. It is necessary to operate the Triple Slow Cooker Buffet one time before placing food in the cooking pots. Pour 4 cups of water into each of the cooking pots. Then place each cooking pot inside the Triple Slow Cooker Buffet base. Cover each cooking pot with a glass lid. Attach the lid holder and ensure it is secure.
5. Plug the Triple Slow Cooker Buffet into a 120V AC outlet.
6. Turn each of the temperature control knobs to HIGH and allow to heat for approximately 30 minutes.
7. Turn each of the 3 temperature control knobs to the OFF position and unplug the Triple Slow Cooker Buffet. Allow to cool for at least 20 minutes.
8. Wearing oven mitts, remove each of the 3 lids, then grasp each of the 3 cooking pots by the handles and carefully lift and remove from the Triple Slow Cooker Buffet; pour the water out of the cooking pots.
9. Wash all 3 removable cooking pots 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 Triple Slow Cooker Buffet base to store.

Operating Instructions (cont'd)

NOTE: The 3 slow cooking stations work independently of one another. 1, 2 or 3 slow cookers may be used at any given time.

1. Prepare recipe(s) according to instructions.
2. Place 1 to 3 needed cooking pot(s) into the buffet base.
3. Add food to the cooking pot(s) and cover with glass lid(s).
IMPORTANT: DO NOT FILL THE COOKING POT(S) MORE THAN $\frac{3}{4}$ FILLED WITH FOOD.
NOTE: When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the meat and other ingredients.
4. To ensure the efficient build up of heat, do not lift the lid(s) during the first 2 hours of cook time. Frequent lifting of the lid(s) during cooking delays the cooking time.
5. **WARNING:** The cooking pot(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.
6. Plug cord into a 120V AC outlet.
7. Turn temperature control knob(s) to select temperature setting: LOW or HIGH.
8. Cook according to recipe instructions.
9. Depending on the food served, when the cooking time is complete, turn the temperature control knob(s) to the LOW or WARM position and serve.
10. Using oven mitts, carefully remove the glass lid(s) by grasping the lid knob(s) and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lids on the lid rests.
11. Allow a few seconds for all steam to escape. Then, using oven mitts, rotate each cooking pot so that the spoon notch faces front and to the side.
12. When serving is finished, turn all 3 of the temperature control knobs to the OFF position, and unplug the Triple Slow Cooker Buffet.
13. Allow all 3 cooking pots to cool completely before cleaning, see User Maintenance section.
14. **CAUTION:** The filled Triple Slow Cooker Buffet is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE Triple Slow Cooker Buffet WITH 3 FILLED COOKING POTS IN PLACE. When cooking is finished, carefully remove each of the glass lid(s) by grasping the lid knob(s). Using the cooking pot handles, remove each cooking pot, one at a time. Clean and prepare the Triple Slow Cooker Buffet base for storing.
15. **CAUTION:** Even when turned OFF and unplugged, the Triple Slow Cooker Buffet base top surface may remain hot for some time after using; allow unit to cool before cleaning or storing.

Operating Instructions (cont'd)

PREPARING FOR BUFFET SERVICE

If food to be served has been previously prepared and then refrigerated, warm food uncovered in a microwave-safe cooking bowl. Check at 3 minute intervals until serving temperature has been reached. Likewise, the oven may be used to warm foods before adding to the removable cooking pots prior to serving.

When temperature of the food is suitable for serving, add food to the cooking pots, replace cooking pots into the Triple Slow Cooker Buffet base. Rotate each cooking pot. Replace glass lids onto each cooking pot. Then turn each temperature control knob to WARM.

NOTE: The WARM Setting is not suitable for reheating foods. WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting.

HINTS FOR SLOW COOKING

Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in the removable cooking pot and brown meats on HIGH prior to slow cooking. Dredging meat in flour before browning thickens the cooking liquid into a wonderful sauce. **NOTE:** Skim fat and season before serving.

- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and turn the temperature control knob(s) to HIGH. After 30 to 45 minutes the amount of liquid will be reduced.
NOTE: If a quicker solution is needed, drain excess liquid into a small saucepan and simmer until it has reduced to an appropriate amount. Season to taste after the reduction.
- High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color.
The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

User Maintenance

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware crock into cold water or onto a wet surface.
2. Do not use the stoneware crock to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the crock.
3. Avoid hitting the stoneware crock and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware liner or glass lid if chipped, cracked, or severely scratched.

CLEANING INSTRUCTIONS

CAUTION: NEVER IMMERGE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow to cool completely before cleaning.
2. Both the crock and the glass lid may be cleaned in the dishwasher.
To clean by hand, wash the stoneware crock, glass lid, and lid rests in warm, soapy water.
3. If food sticks to the stoneware liner, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad. Rinse and dry thoroughly.
4. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store the Triple Slow Cooker Base while it is hot or wet.
4. To store, place stoneware crock inside the base unit. Place each lid rest inside the 3 crocks and the glass lid over the stoneware crock; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the crock.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

Recipes

MEAL PLAN 1: CHINESE PORK CHOPS WITH BROWN RICE AND HERBED MUSHROOMS

BROWN RICE

Prep time: 5 min
Cook Time: 3 hours
Servings: 2

INGREDIENTS:

2 1/2 cups water
1 cup brown rice
1 teaspoon salt (or to taste)

DIRECTIONS:

1. Place all ingredients in crock and stir.
2. Cover and cook on high for 3 hours without removing lid.
3. You may want to taste the rice when cooking and adjust cooking time to suit your taste.

Tip: you can add teaspoon of your favorite spice to enhance the flavor of your rice.

HERBED MUSHROOMS

Prep time: 5 min
Cook Time: 2 hours
Servings: 2

INGREDIENTS:

3 tablespoons butter	1/4 teaspoon thyme, fresh minced
1/2 large onion, chopped small dice	1/8 cup lemon juice
1 teaspoon basil, fresh minced	1/4 cup sherry
1 teaspoon oregano, fresh minced	1/8 teaspoon red pepper flakes
	1 pound whole cremini mushrooms, washed

DIRECTIONS:

1. Turn the slow cooker on HIGH.
2. Add butter. As soon as it is melted add onion, lemon juice, sherry and red pepper flakes.
3. Turn down slow cooker to LOW.
4. Cook for 1 to 2 hours, this will allow the mixture to steep.
5. Add mushrooms 15 minutes before serving.

Tip: you can substitute fresh herbs with dry herbs.

Recipes

MEAL PLAN 1: CHINESE PORK CHOPS WITH BROWN RICE AND HERBED MUSHROOMS

CHINESE PORK CHOPS

Prep time: 5 min
Cook Time: 4 hours
Servings: 2

INGREDIENTS:

2 pork chops, about 1-inch thick (or use pork steaks)
1/8 cup brown sugar (packed)
1/2 teaspoon ground ginger
1/4 cup soy sauce
1/8 cup ketchup
1 clove garlic, mashed
Pinch salt and pepper

DIRECTIONS:

1. Trim excess fat from pork chops and place in crock. Season both sides of pork chops with salt and pepper.
2. Whisk together brown sugar, ginger, soy sauce, ketchup, garlic, salt and pepper in a bowl.
3. Pour mixture over pork chops. Cook covered on LOW for 4 to 6 hours, or until tender.

Tip: these pork chops go great with rice or Chinese noodles.

Recipes

MEAL PLAN 2: BBQ CHICKEN WITH BAKED POTATO CASSEROLE AND CHEESY CORN

BAKED POTATO CASSEROLE

Prep time: 10 min

Cook Time: 4 hours

Servings: 2

INGREDIENTS:

3 medium Idaho/Russet potatoes, washed and thinly sliced (about an 1/8 in. thick)

1/2 small onion, skinned and diced

1/4 cup butter, melted

8 ounces shredded cheddar cheese

1 cup bacon, fried and crumbled

1 clove garlic, minced

Pinch of salt and pepper

2 tablespoons chives, cut small

DIRECTIONS:

1. Put sliced potatoes in crock, season with a pinch of salt and pepper.
2. Sprinkle the crumbled bacon and the 6 ounces of the cheese into the crock and mix with potatoes.
3. Stir minced garlic into the melted butter and drizzle over the potato mixture.
4. Cover and cook on LOW for 4 hours or until potatoes are tender.
5. About 15 minutes before serving, sprinkle with remaining cheddar cheese and chives.

Recipes

MEAL PLAN 2: BBQ CHICKEN WITH BAKED POTATO CASSEROLE AND CHEESY CORN

CHEESY CORN

Prep time: 5 min
Cook Time: 4 hours
Servings: 2

INGREDIENTS:

3 cups corn, fresh
6 ounces cream cheese
1/8 cup butter or margarine, cubed
1 1/2 tablespoon water
1 1/2 tablespoon heavy cream
1 tablespoon sugar
1 cup cheddar cheese, shredded
Salt and pepper to taste

DIRECTIONS:

1. Combine all ingredients in crock. Mix well.
2. Cover and cook on LOW for 4 hours or until heated through and the cheese is melted.
3. When finished cooking, season with salt and pepper. Mix well before serving.

Tip: this recipe is very versatile when it comes to using the ingredients.
You can use frozen corn, your favorite cheese or slices of cheese.
3 slices of cheese = about 6 to 8 ounces.

Recipes

MEAL PLAN 2: BBQ CHICKEN WITH BAKED POTATO CASSEROLE AND CHEESY CORN

BBQ CHICKEN

Prep time: 5 min

Cook Time: 4 hours

Servings: 2

INGREDIENTS:

2 (8oz) skinless boneless chicken breasts

1 cup barbecue sauce

1/4 cup orange juice

Pinch salt and pepper

DIRECTIONS:

1. Whisk together BBQ sauce and orange juice in a small bowl.
2. Season chicken breast with a pinch of salt and pepper on both sides.
3. Pour sauce into crock and add chicken breast. Make sure to coat both chicken breasts with the sauce.
4. Cook for 4 hours on LOW until chicken is tender.

Tip: use your favorite BBQ sauce or make one from scratch.

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 RJ Brands, LLC.

Warranty Card

CHEFMAN®

ROUND TRIPLE SLOW COOKER

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: RJ15-15-TO

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:

2131523

CHEFMAN®

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