

CHEFMAN®

RJ40-8-O

OVAL PRESSURE COOKER



CUSTOMER SUPPORT: 888.315.6553 | customersupport@chefman.com

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COOKING FORWARD

Thanks for purchasing a Chefman® appliance.

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,

Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

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

INTRODUCTION

Your family's favorite foods don't come in all the same shapes and sizes, so why should your pressure cooker?

That's where the Chefman® Multi-Function Pressure Cooker comes in.

This one-pot powerhouse holds up to 8Qt of food and is designed in a unique oval shape to accommodate pot roasts, soups, desserts and more.

Pressure cook, slow cook, sear, sauté or steam your favorite foods to perfection and reduce wait times by up to 70% compared to traditional stovetop cooking methods.

Become a meal prep master with the Pressure Cooker's 12-hour delay start or a potluck pro with its 24-hour keep warm feature.

Before you enjoy your first meal, please read this User Guide in full.



FUN FACTS

- Pressure cooking helps certain foods retain their vitamins and nutrients. A grain like amaranth better retains its vitamin C and beta-carotene. Amaranth is the only grain out of the entire grain family known to contain vitamin C.
- Pressure cooking reduces enzyme inhibitors and anti-nutrients, like phytic acid, which can be found in grains and legumes. Phytic acid binds minerals and other important nutrients in the digestive tract, preventing the body from using them. By reducing the phytic acid content of grains and legumes, their nutrient-availability and make them easier to digest.
- Pressure cooking and fermenting helps reduce another anti-nutrient called lectin that's commonly found in certain veggies and legumes. Just make sure to soak your beans before pressure cooking!
- When traditionally boiling veggies, water absorbs a lot of the vitamins and minerals. Steaming veggies in the Pressure Cooker is more effective for keeping powerful nutrients locked in.
- High altitudes affect pressure cooking. If you live in high-altitude areas, a general rule of thumb is to increase cooking times by 5% for every 1,000 feet above a 2,000-foot elevation.
- It's a myth that different tastes are detected on different regions of our tongues. As you chew, hot foods cool in your mouth increasing the taste intensity.
- The taste receptors on our tongues are most active when foods are between 86°-95°F.
- The air pressure in a basketball is equivalent to the amount of pressure in a typical pressure cooker.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Protect skin by avoiding stainless-steel surfaces of appliance. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or Pressure Cooker in water or other liquid.
4. Close supervision is necessary when Pressure Cooker 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.
6. Do not operate Pressure Cooker with a damaged cord or plug or after it malfunctions or has been damaged in any manner. In such cases, contact Chefman Customer Support. The use of accessory attachments not recommended by Chefman may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a gas or electric burner or in an oven.
10. Use extreme caution when moving this Pressure Cooker if it contains oil or other hot liquids.
11. Always attach plug to Pressure Cooker first, then plug cord into the wall outlet. To disconnect, turn off, then remove plug from wall outlet.
12. Do not use appliance for anything other than its intended use.
13. Save these Instructions.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

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 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.

POWER 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 power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
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 POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*



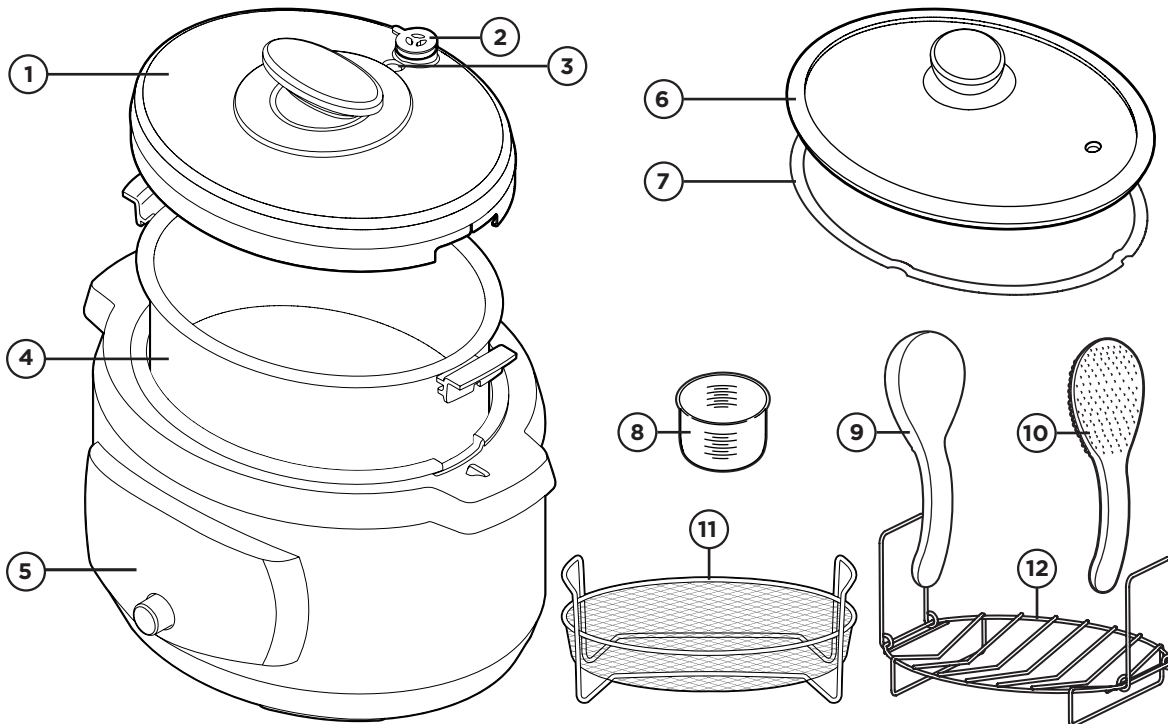
WARNING:

Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



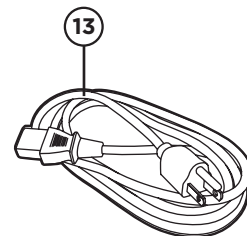
**Do not place the appliance on a
stovetop or any other heatable
surface.**

FEATURES



- 1. One Hand Twist-off Open and Lock Pressure Cooker Lid
- 2. Removable Pressure Regulator Knob
- 3. Floating Valve
- 4. Removable Inner Cooking Pot with Handles
- 5. Control Panel
- 6. Glass Lid

- 7. Rubber Gasket
- 8. Measuring Cup
- 9. Ladle
- 10. Rice Spoon
- 11. Steam Basket
- 12. Steam Rack
- 13. Power Cord



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Ensure you have all parts and accessories before discarding packaging.
2. Remove all packaging materials, such as plastic bags.
3. Read stickers and then carefully remove.
4. Wipe exterior and interior of appliance with a soft, damp, lint-free cloth.
5. Wash measuring cup, rice spoon, ladle, steam rack, steam basket, glass lid, pressure cooker lid and cooking pot with a soapy, non-abrasive sponge. All parts and accessories except pressure cooker lid and appliance are top-rack dishwasher safe.
6. Dry thoroughly.
7. Wipe away condensation and food debris on exterior of cooking pot before placing in appliance.
8. Always place cooking pot in appliance before cooking.

HOW TO PRESSURE COOK

1. Plug in appliance. Appliance defaults to Pressure Cook.
2. To open pressure cooker lid, grip lock handle, turn clockwise and lift.
3. Add ingredients to cooking pot. Do not fill above 3/5 line on inside of pot.
NOTE: Wipe external surface of cooking pot clean before placing in appliance.
4. To close lid, grip handle and turn counter-clockwise.
5. Turn pressure regulator knob on lid to Sealing position.
NOTE: At this point, red floating valve is level with lid surface. Once pressure is built valve will rise.
6. Use dial to select Manual or to scroll through food presets. Push in dial to select.
NOTE 1: To unselect, Press Stop/Cancel.
NOTE 2: Food presets are specific to each cooking function.
7. Use dial to select number of hours and minutes. Push dial to set.
8. Turn dial to select high or low pressure. Push dial to set.
9. Keep Warm automatically runs after all cooking functions but can be turned off. Use dial to turn off, if desired.
NOTE: Keep Warm can run up to 24 hours. Please use proper food safety.
10. Select Delay Start, if desired. Use dial to select number of hours and minutes. Push dial to set.
NOTE: Delay Start can run up to 12 hours. Please follow proper food safety.
11. Press Start.
12. Cooking pot icon displays on screen gradually filling in as pressure builds. Once appliance is at full pressure, icon will be completely blue and red floating valve will pop up.
13. Pressure cooking begins and selected time counts down.

OPERATING INSTRUCTIONS

- Once pressure cooking time is complete, Keep Warm timer, if selected, will begin. “Food Ready!” will display on screen as well as “Release Pressure.”
- Once pressure cooking time is complete, “Release Pressure” displays on screen. Release pressure by using a quick or natural release method.
 - Quick Release:** Use an oven mitt or long-handled spoon to turn pressure regulator knob to the Venting position to let steam out until the floating valve drops down.

NOTE: Keep hands and face away from hole on top of the lid where steam escapes. Steam is hot!
 - Natural Release:** Allow appliance to cool down naturally until floating valve drops down.

NOTE: This may take 15 minutes to an hour or more depending on the amount of food being cooked.
- Do not attempt to open lid until pressure is completely released. As a safety precaution, lid is locked while pot is pressurized. Once red floating valve drops and pressure is released, lid is safe to open.
- Remove lid, serve and enjoy!

HOW TO SLOW COOK

*Use glass lid.

- Press Slow Cook button.
- Add ingredients to cooking pot. Do not fill above MAX line on inside of cooking pot.

NOTE: Wipe external surface of cooking pot clean before placing in appliance.
- Use dial to select Manual or to scroll through food presets. Push in dial to select.

NOTE: Food presets are specific to each cooking function.
- Use dial to select number of hours and minutes. Push dial to set.

NOTE: To unselect, press Stop/Cancel.
- Turn dial to select high or low temperature. Push dial to set.
- Keep Warm automatically runs after all cooking functions but can be turned off.

Use dial to turn off, if desired.

NOTE: Keep Warm can run up to 24 hours. Please use proper food safety.
- Select Delay Start, if desired. Use dial to select number of hours and minutes. Push dial to set.

NOTE: Delay Start can run up to 12 hours. Please follow proper food safety.
- Press Start.
- Slow Cook begins and selected time counts down.
- Once slow cooking time is complete, Keep Warm, if selected, will begin. “Food Ready!” will display on screen.
- Remove lid, serve and enjoy!

OPERATING INSTRUCTIONS

HOW TO STEAM

*Use glass lid.

1. Press Steam button.
2. Pour at least 2 cups of water into cooking pot.
3. Add ingredients to steam rack or steam basket and insert into cooking pot.
4. Cover with glass lid.
5. Use dial to select Manual or to scroll through food presets. Push in dial to select.
NOTE: Food presets are specific to each cooking function.
6. Use dial to select number of hours and minutes. Push in dial to set.
7. Keep Warm automatically runs after all cooking functions but can be turned off. Use dial to turn off, if desired.
NOTE: Keep Warm can run up to 24 hours. Please use proper food safety.
8. Select Delay Start, if desired. Use dial to select number of hours and minutes. Push in dial to set.
9. Press Start.
10. "Heating" displays until steam builds. Then steaming time counts down.
11. Once steaming time is complete, Keep Warm, if selected, will begin. "Food ready!" will display on screen.
12. Remove lid, serve and enjoy!

HOW TO SEAR/SAUTÉ

*Use glass lid or leave cooker uncovered.

1. Press Sear/Sauté button.
2. Add ingredients to cooking pot. Do not fill above MAX line on inside of cooking pot.
3. Use dial to scroll between Sear and Sauté. Push in dial to select.
NOTE: Sear is a higher temperature than sauté.
4. Use dial to select number of hours and minutes. Push in dial to set.
5. Keep Warm automatically runs after all cooking functions but can be turned off. Use dial to turn off, if desired.
NOTE: Keep Warm runs up to 24 hours. Please use proper food safety.
6. Press Start. Sear or Sauté time counts down.
7. Once sear/sauté time is complete, Keep Warm timer, if selected, will begin. "Food Ready!" will display on screen.
8. Serve and enjoy!

OPERATING INSTRUCTIONS

HOW TO SET KEEP WARM

The Pressure Cooker defaults to a warming mode after all cooking options are completed. This setting can also be turned on or off manually.

1. Press Slow Cook button.
2. Use dial to select Manual.
3. Use dial to set time to 0 hours and 0 minutes. Set Keep Warm on.
4. Press Start button and Keep Warm will immediately start.

CLEANING & MAINTENANCE

1. Turn off appliance, unplug, and let cool before cleaning.
2. After each use, remove pressure regulator knob and clean opening in lid to remove any food debris.
3. The measuring cup, rice spoon, ladle, steam rack, steam basket, glass lid and cooking pot are all top-rack dishwasher safe.
4. Wipe Pressure Cooker lid with a soft, damp, lint-free cloth.
5. Wipe interior of appliance dry with a cloth to prevent rusting.
6. Wipe exterior of appliance with a soft, damp cloth or sponge.
7. If washing by hand, do not use abrasive cleaning agents, scouring pads or powders when cleaning any part of appliance or accessories.
8. Never immerse Pressure Cooker and power cord in water or any other liquid.
9. Dry fully before storing.

TROUBLESHOOTING/FAQS

- **Q: *What is pressure cooking***

A: It is a method of cooking in a sealed appliance that does not allow steam to escape below a preset pressure level. Because the boiling point of water increases as the pressure increases, the pressure built up inside the Pressure Cooker allows the liquid in the cooking pot to rise to a higher temperature before boiling, keeping moisture locked in food.

- **Q: *Why does the lid not close?***

A: The gasket (sealing ring) may not be properly secured to the Pressure Cooker lid. Check that the gasket is secured and not damaged in any way.

- **Q: *Why is the red floating valve stuck in the popped-up position?***

A: Sometimes food can cause the valve to stay raised. Release the pressure. Then, once cooled, clean the inside of the Pressure Cooker lid.

- **Q: *When opening the lid, why is the cooking pot stuck to it?***

A: This may be caused by a vacuum effect due to cooling. To get the pot to separate from the lid, move the pressure regulator knob to Venting. Then, remove the lid and the cooking pot should stay inside the Pressure Cooker.

- **Q: *Why is steam coming from the rim of the lid during pressure cooking?***

A: Food may be stuck to the gasket or the gasket may be torn or damaged. Check that the gasket is clean and in place or if it needs to be replaced.

- **Q: *Why is steam continuously coming out of the floating valve?***

A: Pressure regulator knob may be in the Venting position. As pressure is building, floating valve will omit steam until pressure is reached.

- **Q: *Why is the red floating valve not rising?***

A: If there is not enough liquid or water, there will not be enough steam to build pressure. Add more water or liquid. As a rule, use at least 1 cup of water when pressure cooking.

- **Q: *Why is the appliance's screen blank after plugging the appliance in?***

A: There may be a bad power connection, no power or the appliance's fuse may have blown. Try a different power outlet to determine whether it is the outlet or appliance that's causing the power issue. If the issue is the Pressure Cooker, unplug it and contact Chefman Customer Support.

TROUBLESHOOTING/FAQS

- **Q: What does it mean when the screen displays an “E03” error code?**
A: Food may be burned on the bottom of the cooking pot indicating the appliance is overheating and malfunctioning. Turn off the Pressure Cooker and once the cooking pot has completely cooled, clean and remove burnt food.
- **Q: What does it mean when the screen displays an “E01,” “E02” or “E04” error code?**
A: The Pressure Cooker is malfunctioning. Turn off the Pressure Cooker and unplug it. Contact Chefman Customer Support.
- **Q: Why are there clicking and crackling sounds coming from the appliance while it is cooking?**
A: There may be condensation or bits of food that were splattered on the cooking pot before it was placed in the appliance. Wipe the external surface of the cooking pot before inserting it into the Pressure Cooker.

COOKING TIPS

- Always check that the cooking pot is in the Pressure Cooker before adding in food or liquid.
- When pressure cooking do not exceed the 3/5 line on the inside of the cooking pot.
- When pressure cooking foods that foam, froth or bubble, such as rice, pasta and beans, fill the cooking pot halfway or less.
- When pressure cooking, use high pressure for meat and pasta and low pressure for delicate foods like scallops.
- Use the Steam function to make desserts like cheesecakes and lava cakes.
- Do not fill the Pressure Cooker more than the two-thirds full of food or pack food too tightly into the cooking pot. Doing so may prevent the Pressure Cooker from operating properly and affect how the food cooks.
- Cut food into uniform pieces so that it cooks evenly.
- To properly use a food thermometer with meat, place the thermometer in the thickest part of the meat, avoiding bone or fat. When the food is irregularly shaped, like a roast beef, check the temperature in several spots.
- Using a little oil, sear poultry and meats before pressure cooking, then deglaze the pot with liquid to intensify flavor.
- Add dairy ingredients at the very end of the cooking cycle because dairy willt curdle under pressure.

NOTES



TERMS & CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with an identical product or one that is comparable.

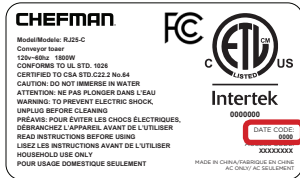
THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning & Maintenance Instructions for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

Register your product to add an additional 3 months to your warranty.

What do I Need to Register my Product?



- Contact Information
- Model Number
- Proof of Purchase
(i.e. online confirmation, receipt, gift receipt)
- Date code

How Do I Register my Product?

We offer 2 convenient ways to access the Chefman registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access site:



Have a Question?

Please reach out to us at Chefman.com/contact.

Need More Help?

We're here for you! Contact us at customersupport@chefman.com or 888.315.6553 Monday-Friday.

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. 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.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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