

**CHEFMAN®**

**RJ04-AO-4 Series**

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**ANTI-OVERFLOW**  
**WAFFLE MAKER**



**CUSTOMER SERVICE:** 888.315.6553 | [customerservice@chefman.com](mailto:customerservice@chefman.com)



### **Congratulations on your purchase!**

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the-line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes, how-to videos and access to our team of dedicated chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. 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. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase 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 or 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 through Friday, 9 am to 5 pm EST.

Customers can also receive support by emailing [customerservice@chefman.com](mailto:customerservice@chefman.com).

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### **READ ALL INSTRUCTIONS BEFORE USE**

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

# INTRODUCTION

The Anti-Overflow Waffle Maker is designed to give you the ultimate waffle-making experience: Delicious waffles, with no mess to clean up! Simply make a batter, select your shade setting and use the included measuring cup to pour the batter into the Waffle Maker. Once the waffle is ready, the blue light will illuminate. Use silicone-tipped tongs to remove it, add your favorite toppings and serve.

Enjoy incredible, Belgian-style waffles—crispy golden brown on the outside and fluffy on the inside. Best part is, cleanup is a breeze with our special nonstick coating. No more scrubbing dried batter off crusty plates!

**Bon appétit!**

# 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. All users of this appliance must read and understand this User Guide before operating or cleaning this appliance.
2. Do not operate any appliance if the cord or plug is damaged.
3. Do not use this Waffle Maker if it malfunctions, is dropped or has been damaged in any way. To avoid the risk of an electric shock, never try to repair the Waffle Maker yourself. Contact Chefman Customer Service for assistance.
4. To protect against risk of electric shock, do not immerse the cord, plug or Waffle Maker in water or any other liquid.
5. This appliance should not be used by children.
6. Extreme caution must be exercised when any appliance is used near children.
7. Do not use this appliance for purposes other than the one for which it was designed.
8. Do not use outdoors or for commercial purposes.
9. The use of accessories or attachments not recommended by Chefman may cause fire, electrical shock, or injury.
10. Do not place on or near a hot gas or electric burner, or heated oven.
11. Only use on a dry, flat, heat resistant surface.
12. This cord should only be plugged into a 120V AC electrical wall outlet.
13. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surfaces.
14. Do not leave this appliance unattended during use.
15. 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.

# SAFETY INSTRUCTIONS

- 16. **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. Keep hands clear of the immediate area surrounding the Waffle Maker during operation and use grips and handles on the appliance to operate.
- 17. **WARNING:** Use extreme caution when opening Waffle Maker once waffle is done cooking. Hot steam will escape and may cause burns.
- 18. Always unplug after use. To disconnect, remove plug from outlet. Never yank cord to disconnect; instead, grasp the plug and pull to disconnect.
- 19. Unplug Waffle Maker from outlet and allow to cool completely before cleaning or storing. Never place the Waffle Maker or its accessories in the dishwasher.
- 20. This product cannot be immersed in water and is not dishwasher safe.

SAVE THESE INSTRUCTIONS.

# SAFETY 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.

## 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.

## 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 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.

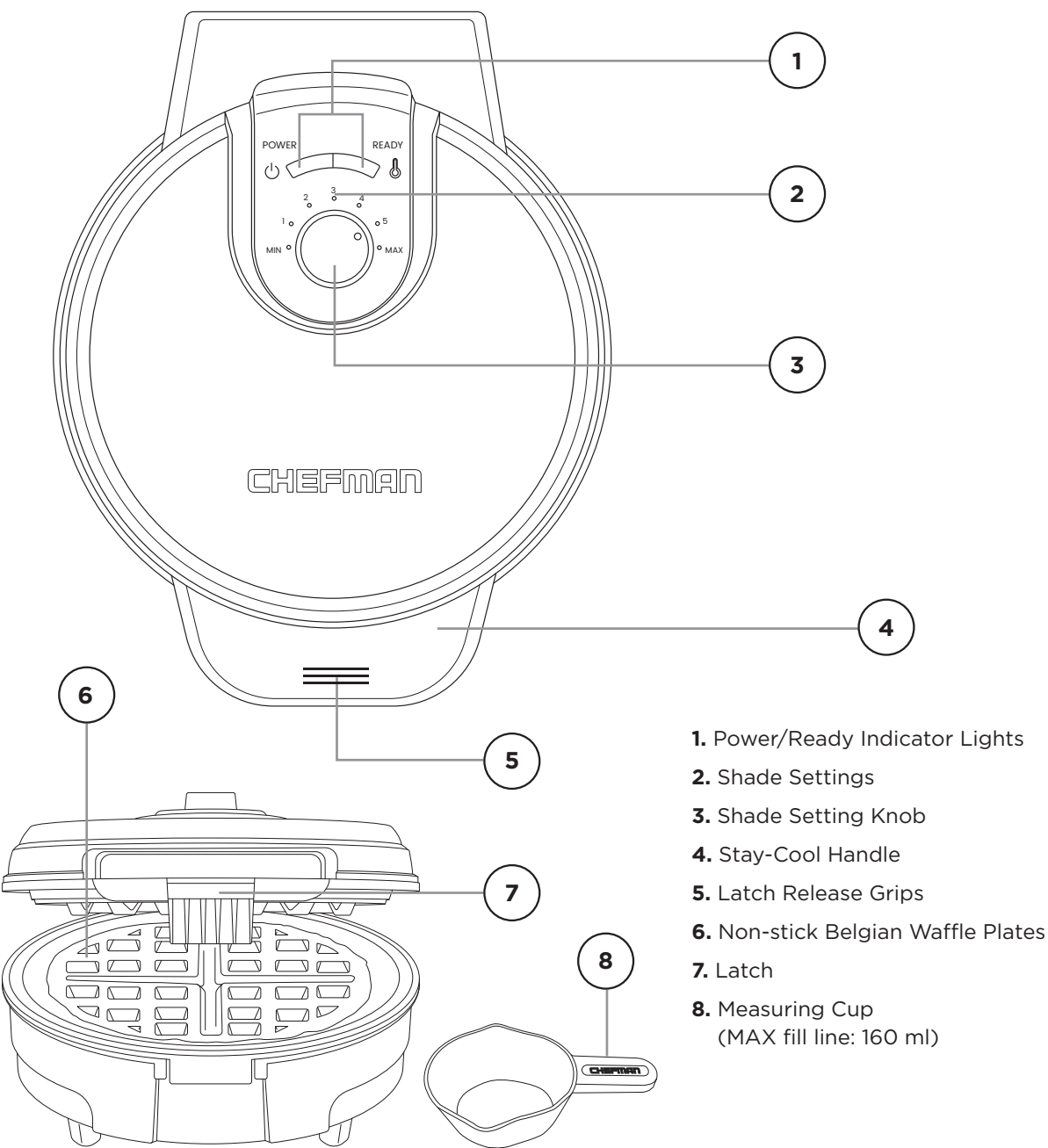
## DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

**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



# OPERATING INSTRUCTIONS

## BEFORE FIRST USE

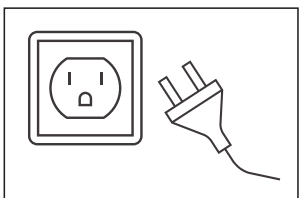
Remove all packing materials and stickers from the inside and outside of the Waffle Maker. Gently wipe down the exterior of the Waffle Maker and interior plates with a damp cloth or paper towel. Dry completely. Never immerse the Waffle Maker, cord or plug in water or any other liquids.

Wash the measuring cup with warm, soapy water and a sponge. Dry completely.

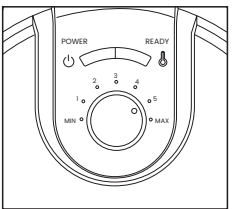
Set the Waffle Maker on a dry, flat and steady surface.

Read all instructions and follow them carefully.

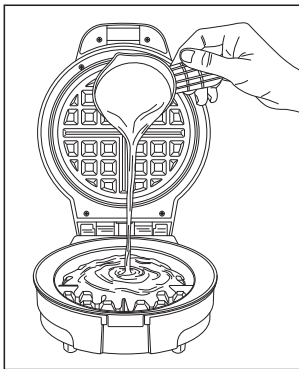
## QUICK START GUIDE



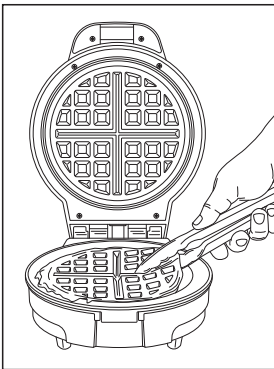
**STEP 1**  
Prepare batter and plug in Waffle Maker.



**STEP 2**  
Use the Shade Setting Knob to set the Waffle Maker to desired setting.



**STEP 3**  
When the blue light illuminates, use the included measuring cup to pour batter into the Waffle Maker. Blue light will turn off.



**STEP 4**  
When the blue light illuminates again, the waffle will be ready. Remove and enjoy!

# OPERATING INSTRUCTIONS

## HOW TO USE

1. Prepare waffle batter.
2. Plug the Waffle Maker into a wall outlet. The red power indicator light located on the top of the Waffle Maker will illuminate and the Waffle Maker will begin to preheat. When the Waffle Maker is fully heated, after about 5 minutes, the blue ready indicator light will illuminate as well.
3. Use the Shade Setting Knob to select desired shade setting. There are 7 shade settings: MIN, MAX and 5 settings in between. The higher the setting, the darker and more crunchy the waffle will be.
4. Use the included measuring cup to scoop the batter. Fill the measuring cup based on the thickness of your batter. The measuring cup includes markings for recommended amounts of batter (160 ml for thick batter and 125 ml for thin batter.) Remember: All batters vary.  
**TIP:** The measuring cup's handle is designed to rest on the side of your bowl.
5. Pour batter into the center of the anti-overflow plates.  
**NOTE:** Never use nonstick spray on cooking plates. Nonstick spray will cause build-up over time, which may cause sticking. If desired, brush with a small amount of cooking oil instead, such as canola, vegetable or grapeseed.
6. Close the lid. The blue light will turn off and re-illuminate when ready.  
**CAUTION:** Never place your face or other parts of your body on the side of the Waffle Maker. Hot steam escapes from the sides of the Waffle maker during cooking and can potentially cause burns.
7. When waffle is ready, carefully open the lid: Place your fingers on the latch release grips. Use your thumb to press the latch and lift to open.
8. Use silicone-tipped tongs to remove the cooked waffle and transfer to a plate. Serve immediately.
9. If not serving immediately, transfer cooked waffles to a sheet pan equipped with a wire rack—the wire rack will help prevent the waffles from getting soggy. Keep warm in a 200°F oven.
10. Before making subsequent waffles, brush away any remaining crumbs or bits left in the plates of the Waffle Maker. For more information, see “Cleaning and Maintenance” on page 9.
11. Unplug Waffle Maker when done to turn off. Let cool completely before storing in a cool, dry place. (The Waffle Maker may be stored upright to save space!)

# TIPS

When making waffle mix, do not overmix. Whisk by hand, or use a mixer on very slow speed, just until large lumps disappear.

The optimal amount of batter to produce a full waffle varies based on brand and thickness of waffle batter.

Using mix-ins may take some experimenting. Try mixing them into a single cup of batter at first, and baking one waffle at a time, until you perfect your ratio of mix-ins to batter.

Do not open Waffle Maker during the first minute of cooking; waffles will separate. For optimal results, allow waffle to cook completely by completing full cooking cycle. If top of Waffle Maker resists when attempting to lift it after cooking waffle, allow waffle to cook for longer in 30-second increments.

Never use nonstick spray on cooking plates. Nonstick spray will cause build-up over time, which may cause sticking. If desired, brush with a small amount of cooking oil instead, such as canola, vegetable or grapeseed.

For crispier, darker waffles, allow waffle to cook for longer.

Cake-based waffles are more tender than regular waffles and may require more care when removing from Waffle Maker. Use silicone-tipped tongs and a spatula for support. Waffle results will vary based on brand of waffle mix or recipe used.

Serve waffles immediately, or place on a sheet pan equipped with a wire rack—the wire rack will help prevent the waffles from getting soggy. Keep warm in a 200°F oven.

Cooked waffles freeze well. Cool completely and wrap in wax paper. Transfer to a sealed plastic bag or wrap in aluminum foil. Reheat waffles in a toaster, toaster oven or oven.

# CLEANING AND MAINTENANCE

Unplug Waffle Maker when done. Cool completely. Use a soft bristle brush, such as a pastry brush, or paper towel to brush away crumbs from the plates.

The Waffle Maker does not disassemble for cleaning. Gently wipe down the exterior and interior plates (if necessary) with a damp cloth or paper towel.

To remove batter that has cooked onto the plates, pour a small amount of cooking oil onto the hardened batter. Allow to set for 5 minutes, then wipe off with a dry towel or damp paper towel. Never use coarse scouring pads or steel wool.

Never immerse the Waffle Maker, the cord or the plug in water or any other liquids. The measuring cup may be washed with warm, soapy water and a sponge.

Always allow all parts to dry completely.

The cord can be wrapped underneath the Waffle Maker. Never wrap the cord tightly around the Waffle Maker. Do not put any stress on cord where it enters the unit.

Store in a cool, dry place.

The Waffle Maker may be stored in the upright position to save space.

# RECIPES

## BASIC WAFFLES

*(Makes approximately 7 waffles)*

- 2 cups unbleached, all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 3/4 cups whole milk
- 2 large eggs
- 5 tablespoons unsalted butter, melted and cooled
- 1/2 teaspoon pure vanilla extract

1. In a large bowl, whisk together the flour, sugar, baking powder and salt. Set aside.
2. In a separate bowl, whisk together the remaining ingredients.
3. While stirring gently to get out any big lumps, slowly add the wet ingredients to the dry ingredients.
4. Plug in the Waffle Maker and use the Shade Setting Knob to select your desired setting.
5. Fill the measuring cup to the thick batter line.
6. When the Waffle Maker is fully heated and the blue ready light is illuminated, slowly pour the batter into the center of the plates so it's evenly distributed. Close the Waffle Maker. The blue light will turn off.
7. When the blue ready light illuminates again, open Waffle Maker, remove waffle and serve immediately.



# RECIPES

## HAM AND GRUYERE WAFFLES

*(Makes approximately 7 waffles)*

- 2 cups unbleached, all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 3/4 cups whole milk
- 2 large eggs
- 5 tablespoons unsalted butter, melted and cooled
- 1 cup grated gruyere cheese
- 6 oz deli-style ham, cut into 1/4-inch squares

1. In a large bowl, whisk together the flour, sugar, baking powder and salt. Set aside.
2. In a separate bowl, whisk together the milk, eggs and butter.
3. While stirring gently to get out any big lumps, slowly add the wet ingredients to the dry ingredients.
4. Gently fold in the gruyere and ham.
5. Plug in the Waffle Maker and use the Shade Setting Knob to select your desired setting.
6. Fill the measuring cup to the thick batter line.
7. When the Waffle Maker is fully heated and the blue ready light is illuminated, slowly pour the batter into the center of the plates so it's evenly distributed. Close the Waffle Maker. The blue light will turn off.
8. When the blue ready light illuminates again, open Waffle Maker, remove waffle and serve immediately.

# RECIPES

## LEMON BLUEBERRY WAFFLES

*(Makes approximately 7 waffles)*

- 2 cups unbleached, all-purpose flour
- 1/3 cup granulated sugar
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 2 cups low-fat buttermilk
- 3 large eggs
- 1 lemon, zested and juiced
- 4 tablespoons unsalted butter, melted and cooled
- 1/2 teaspoon pure vanilla extract
- 1/2 - 1 cup blueberries

1. In a large bowl, whisk together the flour, sugar, baking soda and salt. Set aside.
2. In a separate bowl, whisk together the remaining ingredients, except the blueberries.
3. While stirring gently to get out any big lumps, slowly add the wet ingredients to the dry ingredients. Gently fold in the blueberries.
4. Plug in the Waffle Maker and use the Shade Setting Knob to select your desired setting.
5. Fill the measuring cup to the thin batter line.
6. When the Waffle Maker is fully heated and the blue ready light is illuminated, slowly pour the batter into the center of the plates so it's evenly distributed. Close the Waffle Maker. The blue light will turn off.
7. When the blue ready light illuminates again, open Waffle Maker, remove waffle and serve immediately.



# NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# NOTES

This image shows a single sheet of white paper with horizontal blue or grey ruling lines, typical of notebook paper. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

TERMS & CONDITIONS
Limited Warranty

CHEFMAN® 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®, at its option, will repair or replace this product found to be defective during the warranty period.

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.

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.

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.

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® or an authorized service center.

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, 200 Performance Drive, 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.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

WARRANTY

ANTI-OVERFLOW
WAFFLE MAKER

CHEFMAN®

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
200 Performance Drive
Suite 207
Mahwah, NJ
07495

ANTI-OVERFLOW
WAFFLE MAKER

MODEL:
RJ04-AO-4
Series

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST
1-YEAR LIMITED WARRANTY



# CHEFMAN®



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