

CHEFMAN®

RJ40-6-V2

ALL-IN-ONE PROGRAMMABLE
MULTI-COOKER



CUSTOMER SUPPORT: 888.315.6553 | customersupport@chefman.com

Thank you for 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 touchpoint 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 Chefman products being dependable and affordable, they're built with intuitive features to enhance the kitchen experience so home cooks can become home chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's one-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 this user guide, please feel free to call or email customer service 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.

Call Chefman Customer Support at (888) 315-6553 or email customersupport@chefman.com for help with questions or to receive technical assistance. We're available Monday through Friday 9 a.m. to 5 p.m. EST.



READ ALL INSTRUCTIONS BEFORE USE

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

INTRODUCTION

Deeply flavorful meals made from scratch are usually out of reach in our daily routines but not with the Chefman Multi-Cooker.

Cooking can often be intimidating, cause stress and require extra creativity, energy and time that we don't necessarily have, but this Multi-Cooker makes the cooking process streamlined and foolproof. Perfect for set-it-and-forget-it recipes, this Multi-Cooker opens a bigger world of culinary possibilities, even on a Tuesday night.

This one-pot powerhouse is an ideal vessel for classic comfort foods, vegetables, meats, grains, breakfast and even dessert. No need to turn on the oven or stove, and even better, no need to wash a sink full of dirty dishes. With the Multi-Cooker in your kitchen, it's all about maximum flavor and minimum fuss.

To learn more about how to use your Chefman Multi-Cooker and all the ways it fits into your cooking style, read this User Guide in full.



FUN FACTS

- 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.
- Pressure cooking is 70% faster than traditional stovetop cooking methods.
- Pressure cooking creates moist heat and raises the boiling point of liquids, so moisture stays locked into food longer.
- 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.

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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. Use handles.
3. To protect against electrical shock, do not immerse the cord, plug or Multi-Cooker in water or other liquid.
4. Close supervision is necessary when the Multi-Cooker is used by or near children.
5. Unplug the Multi-Cooker from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate the Multi-Cooker with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. In such instances, Contact Chefman Customer Support.
7. The use of accessory attachments not recommended by Chefman may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Use extreme caution when moving the Multi-Cooker if it contains hot oil or other hot liquids.
12. Always attach the power cord to the Multi-Cooker first, then plug the cord into the wall outlet. To disconnect, turn off, then remove the plug from wall outlet.
13. Do not use the Multi-Cooker for other than intended use.
14. Save these instructions.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). 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 or force it into the outlet. This could result in injury or electric shock.

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 return it to an authorized service representative or contact Chefman Customer Service 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)*

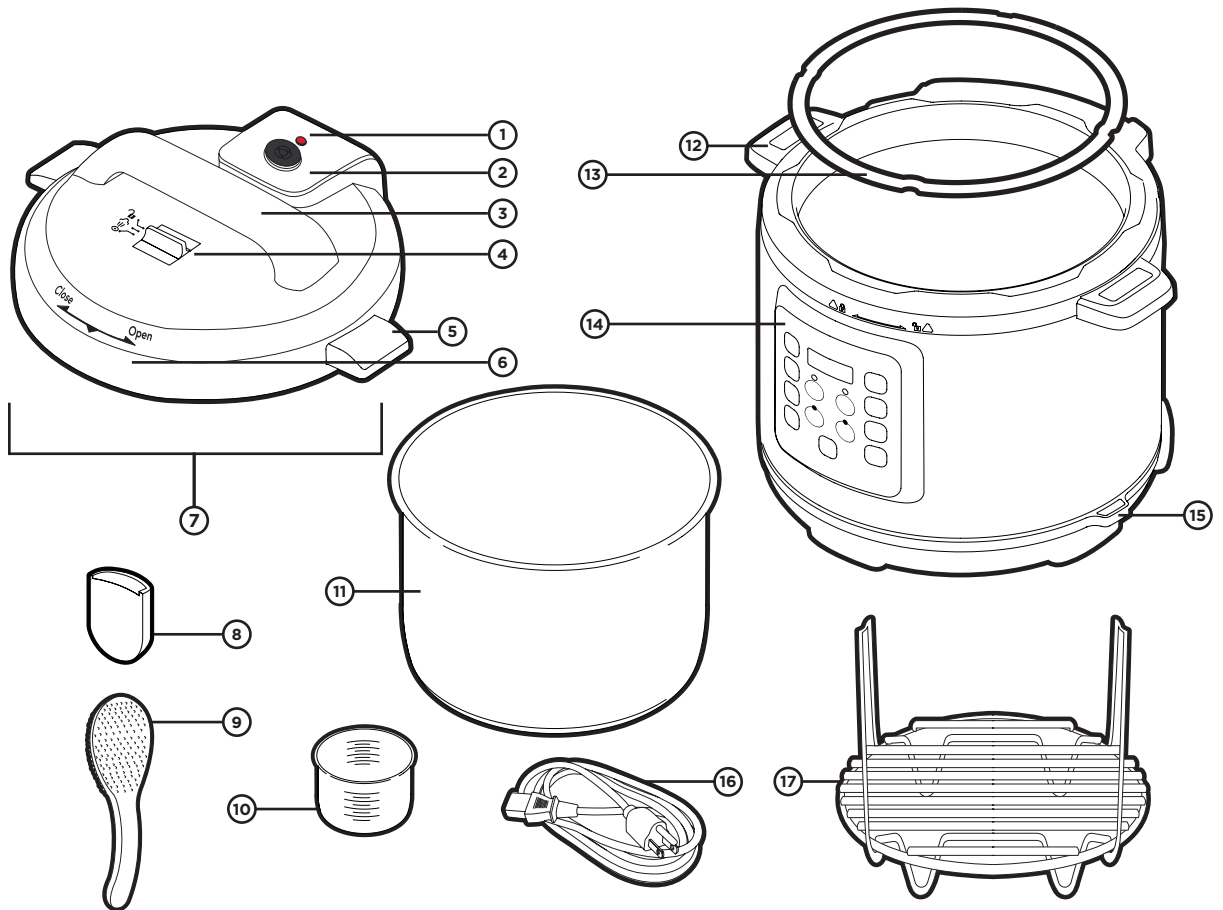


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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

FEATURES



- | | |
|--|---|
| <ul style="list-style-type: none"> 1. Floating Valve (red) - will pop up when pressure is built 2. Pressure Regulator Valve (black) 3. Lid Handle 4. Pressure Release Switch 5. Side Carrying Handles 6. Open and Close Markers (on lid) 7. Lid 8. Condensation Cup (holder located on back of unit) | <ul style="list-style-type: none"> 9. Rice Spoon 10. Measuring Cup 11. Inner, Removable Non-stick Cooking Pot with Measurement Markings 12. Lid Holder Handle 13. Gasket (inner sealing ring of lid) 14. Touch Screen Control Panel 15. Spoon Holder 16. Removable Power Cord 17. Steam Rack |
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OPERATING INSTRUCTIONS

WHAT IS PRESSURE COOKING?

During the pressure cooking process food is cooked in pressurized steam at an above normal boiling temperature, cooking food quicker than traditional stovetop methods. At the end of the process the pressure needs to be released and can be done so two ways:

Natural pressure release- Letting the pressure inside the pot drop on its own. Short natural releases are good for starchy foods that can froth and bubble like pasta and beans.

Quick release- Moving the pressure release valve to release the steam all at once.

Refer to page 6 for more details.

BEFORE FIRST USE

- Remove all packing materials from the inside and outside of the Multi-Cooker. Be sure to check that all parts and accessories are included before tossing out any packaging.
- Gently wipe down exterior with a damp cloth or paper towel. Never immerse the Multi-Cooker, its base, cord or plug in water or any other liquid.
- Wash all removable parts, except for the power cord and plug, with a sponge and warm, soapy water. Do not use abrasive cleaning agents or scouring pads. The gasket, rice spoon, condensation cup, measuring cup and cooking pot are top-rack dishwasher safe. Dry all parts thoroughly.
- Read all instructions and follow them carefully.

BUTTON BREAKDOWN

Button	Options	Range	Default Time
Slow Cook (leave valve open)	Low and High	30 mins-20 hours	4 hours
Sauté (no lid)	Low and High	1-30 mins	10 mins
Steam (close valve)	Low and High	1 min-4 hours	10 mins
Yogurt (leave valve open)	One Temp	2 hours-24 hours	8 hours
Pressure Cook (requires lid)	Low and High	1 min-4 hours	20 mins
Meat/Stew (requires lid)	Low and High	1 min-4 hours	35 mins
Rice (requires lid)	Low	1 min-4 hours	12 mins
Bean/Chili (requires lid)	Low and High	1 min-4 hours	30 mins
Delay	None	30 mins-24 hours	30 mins
Keep Warm	None	Displays 00:00 on screen (runs up to 99 hours max, but do not run that long)	Customizable

OPERATING INSTRUCTIONS

REMOVING AND SECURING THE GASKET

To remove the gasket to clean it:

1. Remove the lid and turn it upside down.
2. Pull gasket away from the metal ring until it is fully removed.

To secure the gasket back on:

1. Remove the lid and turn it upside down and place the inside of the gasket onto the gasket holder. It should be positioned between the gasket holder and the inner edge of the lid.
2. Continue pushing the gasket onto the gasket holder while rotating the lid. It is fully secured when all parts of the gasket holder sit flush against the inside of the gasket.

SETTING UP THE MULTI-COOKER

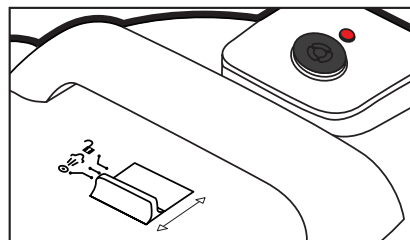
1. Plug the base of the power cord into the power cord port.
2. Plug the power cord into the wall. The Multi-Cooker will beep once, and the buttons will illuminate for a second. Then the screen will display "----."
3. Ensure that the condensation cup is in place on the back of the Multi-Cooker.
4. Insert the cooking pot into the Multi-Cooker.
5. Put the ingredients into the cooking pot.
6. Select a function using the instructions on pages 7-11.

SECURING THE LID

1. Make sure the gasket is fully secured on the inside of the lid.
2. Place the lid onto the Multi-Cooker. Line up the arrow on the top of the lid with the arrow located next to the unlock symbol.
3. Once it is secure, use the lid handle to turn the lid to the right, lining up the arrow next to the lock symbol; this will lock the lid.

ADJUSTING THE PRESSURE RELEASE SWITCH

1. After placing lid on the Multi-Cooker, turn the pressure release switch to Locked or Venting. The Unlocked position will cause an error message.

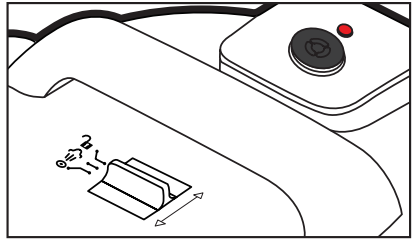


NOTE: The pressure regulator valve is removable for cleaning; pull it up to remove. Never attempt to remove it while the Multi-Cooker is in use or while the floating valve is lifted.

OPERATING INSTRUCTIONS

RELEASING THE PRESSURE

Slide the Pressure Release Switch from the Locked position to Venting position and allow all the steam to fully release. Slide the Pressure Release Switch to the Unlock position to open the lid.



CAUTION: Never attempt to open the lid while the floating valve is still lifted. Always allow the pressure to fully release before opening. To prevent splattering, a towel may be placed over the pressure regulator valve before switching the pressure release switch to the Venting position.

NATURAL PRESSURE RELEASE

Allow the Multi-Cooker to switch to the KEEP WARM function until the floating valve drops on its own. This process may be sped up by pressing the CANCEL button, which will turn off the Multi-Cooker's heating element.

CAUTION: NEVER PLACE YOUR HAND OR FACE OVER THE PRESSURE REGULATOR VALVE WHILE PRESSURE IS RELEASING. STEAM IS VERY HOT!

OPENING THE LID BEFORE THE PROGRAMMED TIME IS UP

1. Turn the pressure release switch to Venting, or press CANCEL and wait for the floating valve to drop naturally. The lid may be opened once the valve drops.
2. The lid may also be opened before the Multi-Cooker comes to pressure and the floating valve has not lifted yet.

OPENING THE LID


1. Ensure that the floating valve has dropped.
2. Use the handle on the top of the lid to turn the lid to the left.
3. Lift it up and slowly tilt the lid so that any moisture that has collected on the inside of the lid can drip into the cooking pot.
4. Once the excess moisture has dripped into the cooking pot, the lid may be placed in one of the Multi-Cooker's handles.

NOTE: When using the Multi-Cooker solely for KEEP WARM, the lid can be opened at any time. When using the Multi-Cooker for pressure cooking and then it switches to KEEP WARM, if you don't Quick Release the pressure, the pressure will slowly come down on its own. The lid cannot be opened until the pressure is completely released.


OPERATING INSTRUCTIONS

HOW TO USE EACH BUTTON

Slow Cook


1. If desired, use SEAR/SAUTÉ to brown the meat, poultry and/or vegetables. Otherwise, put the ingredients, including at least 1 cup of liquid, into the cooking pot.
2. Secure the lid.
3.  Press SLOW COOK. Use the - and + buttons to adjust the cooking time. Press the SLOW COOK button again to select a high or low cooking temperature.

NOTE: Before pressing START, the DELAY TIME may be set using the instructions on page 11.

4. Press START.
5.  Once START is selected, the Multi-Cooker will beep once, and the screen will indicate temperature rising.

Temperature rising indicator

The selected cooking temperature (high or low) will be illuminated above the button. The time will begin to count down once the desired temperature is reached.

6.  When the programmed time fully counts down, the Multi-Cooker will beep 3 times and then automatically switch to KEEP WARM and display 00:00 on the screen.
7. KEEP WARM can continuously run for up to 99 hours and 50 seconds, but please follow proper food safety and press CANCEL when you are finished to turn the Multi-Cooker off. Do not allow KEEP WARM to run for the max time.

Sear/Sauté

1. Remove the lid. It is not necessary for SEAR/SAUTE. Place ingredients in cooking pot.
2. Use the + and - buttons to adjust the cooking time. Press the SEAR/SAUTÉ button again to select a high or low cooking temperature.
3. Press START.
4. Once START is selected, the Multi-Cooker will beep once and the screen will indicate temperature rising. The high or low selection will be illuminated above the button. The time will begin to count down once the desired temperature is reached.
5. When the programmed time fully counts down, the Multi-Cooker will beep 3 times and resume back to the main screen. SAUTÉ does not automatically switch to KEEP WARM.

Steam/Fish

1. If desired, use SAUTÉ to gently cook some aromatics, like garlic or onions, in the cooking pot. Otherwise, put 1 cup of liquid into the cooking pot with the steam rack. Do not fill the cooking pot more than 2/3 of the way.
2. Place the food on the steam rack and secure the lid and ensure the pressure release switch is set to Locked.

OPERATING INSTRUCTIONS

3. Press STEAM. Use the - and + buttons to adjust the cooking time. Press START.

NOTE: Before pressing START, the DELAY TIME may be set using the instructions on page 11.

4. Once START is selected, the Multi-Cooker will beep once and the screen will indicate temperature rising (Refer to Slow Cook step 5 image above). The selected cooking temperature (high or low) will be illuminated above the button. The time will begin to count down once the temperature is reached.
5. When the programmed time elapses, the Multi-Cooker will beep 3 times and then automatically switch to KEEP WARM and continuously run until turned off. To stop KEEP WARM, press CANCEL.

Yogurt (110°F)

Yogurt is made by first bringing milk to 180°F, cooling it to 110°F and then stirring in the desired yogurt starter. Yogurt starters may be bought online, or 1 to 2 tablespoons of plain yogurt with live, active cultures may be used.

The mixture will thicken and turn into yogurt through fermentation in a temperature-controlled environment with the YOGURT button. The yogurt must first be brought to 180°F, cooled to 110°F and have the culture stirred in before putting it in the cooking pot. This heating step can also be done on SAUTÉ.

Once the desired level of texture and flavor is achieved, cool the yogurt and refrigerate it overnight before serving.

1. Put the milk into the cooking pot and lock the lid in place.
2. Secure the lid and press YOGURT until the time displays on the screen. If desired, use the - and + buttons to adjust the time. Press START.
3. Once the START button is selected, the Multi-Cooker will beep once and the time selected will display on the screen. The time will count down indicating the remaining fermentation time.
4. When the programmed time elapses, the Multi-Cooker will beep 3 times, indicating it is done and will resume back to the main screen.
5. Allow the yogurt mixture to cool to room temperature, then transfer it to the refrigerator overnight to cool and thicken. Strain if desired.

NOTE: YOGURT does not automatically switch to KEEP WARM.

Pressure Cook

1. If desired, use SAUTÉ to brown the meat, poultry and/or vegetables. Otherwise, put ingredients, including at least 1 cup of liquid, into the cooking pot. Do not fill the pot more than 2/3 of the way.
2. Secure the lid and ensure the pressure release switch is set to the Locked position. Press PRESSURE COOK. Use the - and + buttons to adjust the cooking time. Press PRESSURE COOK again to select high or low pressure.

NOTE: Before pressing START, the DELAY TIME may be set using the instructions on page 11.

OPERATING INSTRUCTIONS

3. Press START.
4. Once START button is selected, the Multi-Cooker will beep once, and the screen will indicate temperature/pressure rising. (Refer to Slow Cook step 5 page 7 for visual) The selected pressure level (high or low) will be illuminated above the button. The time will begin to count down once the pressure has been reached.
5. Right before the Multi-Cooker comes to pressure, it will hiss slightly, and steam will start to escape from the pressure regulator knob.
6. Once the Multi-Cooker reaches full pressure, the floating valve will pop up and remain lifted the entire time the Multi-Cooker is at full pressure. The Multi-Cooker will switch from preheating to cooking and will start to count down.

NOTE: The lid will be locked during this time. As a safety precaution, it may not be opened

CAUTION: DO NOT ATTEMPT TO OPEN THE LID WHILE THE FLOATING VALVE IS LIFTED.

7. When the programmed time reaches zero, the Multi-Cooker will beep 3 times and then switch to KEEP WARM and display 00:00 on the screen.
8. At this point, the pressure may be released naturally or by using the quick release method.
9. KEEP WARM will continuously run. Always press CANCEL when you are finished to turn the Multi-Cooker off.

Meat/Stew

1. If desired, use SAUTÉ to brown the meat. Otherwise, put ingredients, including at least 1 cup of liquid, into the cooking pot. Do not fill the cooking pot more than 2/3 of the way.
2. Secure the lid and ensure the pressure release switch is set to the Locked position.
3. Press MEAT/STEW. Use the - and + buttons to adjust the cooking time.

NOTE: Before pressing START, the DELAY TIME may be set using the instructions on page 11.

4. The pressure may be adjusted to high or low by pressing MEAT/STEW. Press START.
 5. Once START is selected, the Multi-Cooker will beep once, and the screen will indicate temperature/pressure rising. (Refer to Slow Cook step 5 page 7 for visual) The selected pressure level (high or low) will illuminate. The time will begin to count down once the pressure is reached.
 6. Right before the Multi-Cooker comes to pressure, it will hiss slightly, and steam will start to escape from the pressure regulator valve.
 7. Once it reaches full pressure, the floating valve will pop up and remain lifted the entire time the Multi-Cooker is at full pressure. The Multi-Cooker will switch from preheating to cooking, and the Multi-Cooker will start to count down.
 8. The lid will be locked during this time. As a safety precaution, it may not be opened
- CAUTION:** DO NOT ATTEMPT TO OPEN THE LID WHILE THE FLOATING VALVE IS LIFTED.
9. When the programmed time fully counts down, the Multi-Cooker will beep 3 times and then switch to KEEP WARM.
 10. At this point, the pressure may be released naturally or by using the quick release method. (Refer to page 6 for instructions).

OPERATING INSTRUCTIONS

11. KEEP WARM will continuously run. Always press CANCEL when you are done to turn the Multi-Cooker off.

Rice

1. Put the rice into the cooking pot. Fill with an equal amount of water (1 cup water per 1 cup rice). Do not fill the cooking pot more than halfway.
2. Secure the lid and ensure the pressure release switch is set to the Locked position.
3. Press RICE. The time will default to 12 minutes, but can be adjusted. Use the - and + buttons to adjust the cooking time. The pressure will default to low.

NOTE: Before pressing START, the DELAY TIME may be set using the instructions on page 11.

4. Press START.
5. Once START is selected, the Multi-Cooker will beep once and the screen will show temperature/pressure rising. (Refer to Slow Cook step 5 page 7 for visual) The low pressure will illuminate. The time will begin to count down once the pressure has been reached.
6. Right before the Multi-Cooker comes to pressure, it will hiss slightly, and steam will start to escape from the pressure regulator valve.
7. Once it reaches full pressure, the floating valve will pop up and remain lifted the entire time the Multi-Cooker is at full pressure. The cooking cycle indicator will switch from Preheating to Cooking, and the Multi-Cooker will start to count down.

NOTE: The lid will be locked during this time. As a safety precaution, it may not be opened.

CAUTION: DO NOT ATTEMPT TO OPEN THE LID WHILE THE FLOATING VALVE IS LIFTED.

8. When the programmed time fully counts down, the Multi-Cooker will beep 3 times and then switch to KEEP WARM.
9. At this point, the pressure may be released naturally or by using the quick release method. The quick release method is recommended so you do not overcook the rice. (Refer to page 6 for instructions).
10. KEEP WARM will continuously run. Always press CANCEL when you are finished to turn the Multi-Cooker off.

Beans/Chili

1. Put the beans into the cooking pot. Fill the cooking pot no more than halfway with water.
2. Secure the lid and ensure the pressure release switch is set to the Locked position.
3. Press BEANS/CHILI. Use the - and + buttons to adjust the cooking time.

NOTE: Before pressing START, the DELAY TIMER may be set using the instructions on page 11.

4. At this point, the pressure may also be adjusted by pressing BEANS/CHILI. Then press START.
5. Once START is selected, the Multi-Cooker will beep once, and the screen will indicate temperature/pressure rising. (Refer to Slow Cook step 5 page 7 for visual). The selected pressure level (high or low) will illuminate above the word. The time will begin to count down once the pressure is reached.
6. Right before the Multi-Cooker comes to pressure, it will hiss slightly, and steam will start to escape from the pressure regulator valve.

OPERATING INSTRUCTIONS

- Once it reaches full pressure, the floating valve will pop up and remain lifted the entire time the Multi-Cooker is at full pressure.
- The lid will be locked during this time. As a safety precaution, it may not be opened.
CAUTION: DO NOT ATTEMPT TO OPEN THE LID WHILE THE FLOATING VALVE IS LIFTED.
- When the programmed time fully counts down, the Multi-Cooker will beep 3 times and then switch to the KEEP WARM function.
- At this point, the pressure may be released naturally or by using the quick release method. (Refer to page 6 for instructions). The natural release method is recommended for the most tender beans and when making chili. The quick release method is recommended for firmer beans that won't lose their shape in a bean salad for example.
- KEEP WARM will continuously run. Always press CANCEL when you are done cooking to turn the Multi-Cooker off.

Delay Time

- After selecting and setting the desired cooking function, except SAUTÉ and YOGURT, and before pressing START, press DELAY TIME until the hours on the screen begin to blink.
- Set the delay time using the - and + buttons.
- Press START to initiate the selected cooking function.

TIP: Do not store foods that are prone to spoiling, like meat, fish or dairy, in the cooking pot for long periods of time.

Keep Warm



The Multi-Cooker automatically switches to KEEP WARM when any of the cooking functions, except SAUTÉ and YOGURT finish. The heat remains on—at a lower temperature than the other functions—for up to 99 hours and 50 seconds.

NOTE: Although KEEP WARM is designed to run up to 99 hrs and 50 seconds, please follow proper food safety according to what you are cooking. Do not allow KEEP WARM to run for the maximum time.

- The KEEP WARM function may also be set individually by pressing KEEP WARM until the light above the button illuminates. 00:00 will display on the screen while KEEP WARM runs.

CLEANING AND MAINTENANCE

1. Unplug the Multi-Cooker from the outlet. Remove the base of the power cord from the power cord port. Wipe down the Multi-Cooker's housing with a damp cloth or paper towel.
2. Remove the gasket and pressure release switch from the lid. Wash all removable parts with a non-abrasive sponge and warm, soapy water. The gasket, rice spoon, condensation cup, measuring cup and cooking pot are all top-rack dishwasher safe.
The Multi-Cooker lid and housing are NOT dishwasher safe.
3. Dry everything thoroughly before storing.

TIP: To avoid residual odors, store the gasket in a bag of coffee grounds in the freezer or soak it in a mixture of equal parts water and vinegar.

TROUBLESHOOTING

Problem	Cause	Solution
Lid will not lock.	Gasket is not secured properly.	Remove gasket and re-insert using the instructions on page 5.
Lid will not open.	Floating valve is still lifted because there is pressure in the cooking pot.	Turn the pressure release switch to Venting to release all pressure; wait until the floating valve drops.
Lid will not open.	Lid is not aligned on the pot correctly.	Carefully move the lid until it can be removed and reinstalled.
Water is leaking from the Multi-Cooker.	Condensation cup is not installed.	Slide cup into the channel on the back of the pot.
Rice is too soft, mushy.	Too much water was used.	Use less water; the typical white rice to water ratio is 1 cup rice to 1 cup water.
Rice is too dry.	Too little water was used.	Use more water; the typical white rice to water ratio is 1 cup rice to 1 cup water.

Error Code	Possible Reason	Solution
<i>LID</i>	Lid is not closed properly.	Check the lid to make sure it's in the right position.
<i>ERR1</i>	Temperature sensor is not connected.	Call Chefman Customer Support for assistance.
<i>ERR2</i>	Temperature sensor at the bottom is not working.	
<i>ERR3</i>	The temperature sensor is overheating.	Unplug the Multi-Cooker and let it cool down before turning it back on.
<i>ERR4</i>	High pressure switch has malfunctioned.	Call Chefman Customer Support for assistance.
<i>ERR5</i>	Low pressure switch has malfunctioned.	

COOKING TIPS

- Always ensure the cooking pot is in place before adding ingredients to the Multi-Cooker.
- When pressure cooking foods that foam, froth or bubble, such as rice, pasta and beans, fill the cooking pot halfway or less.
- To thicken sauces, use SAUTÉ after pressure cooking to evaporate excess liquid.
- To properly use a food thermometer for 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.

FAQ

When should I use natural release vs. quick release?

- When it comes to pressure cooking starchy foods like beans and pasta, it's best to allow a short natural release to occur first. Then quick release the remaining pressure by sliding the pressure release switch to Venting.
- Quick release is good for dishes that require short cooking times, such as fish, eggs or vegetables.

Can I open the lid when the Multi-Cooker is on?

- Never open the lid until the pressure cooking is complete.

Can traditional stovetop recipes be converted for the Multi-Cooker?

- Almost all stovetop recipes may be made in the Multi-Cooker. Pressure cooking doesn't result in as much evaporation as stovetop cooking, so keep in mind that not as much liquid will be needed.

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. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® 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® 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® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® 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 customersupport@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Support Representatives, or send the defective product to Customer Support 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. 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



ALL-IN-ONE PROGRAMMABLE
MULTI-COOKER

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

ALL-IN-ONE PROGRAMMABLE

MULTI-COOKER

MODEL:
RJ40-6-V2

888.315.6553

customersupport@chefman.com

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

CHEFMAN®



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