

CHEFMAN®

RJ15-ROASTER SERIES

ROASTER OVEN



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com



VISIT **CLUBCHEFMAN.COM** FOR RECIPES, VIDEO TUTORIALS
AND TIPS TAILOR-MADE FOR YOUR CHEFMAN PRODUCT.



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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) 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 or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as 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. The roasting oven body is subject to residual heat from cooking cycle. Do not touch roasting oven body immediately after removing roasting pan. Allow to cool before handling.

SAFETY INSTRUCTIONS

14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns. Always lift the lid away from your body.
15. Use caution when removing the roasting pan or roasting rack. They will be hot from the cooking cycle and may cause burns.
16. Do not use appliance for other than intended use. Misuse can cause injuries.
17. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
18. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated roasting pan.
19. Models with glass window lids: The window is made of tempered glass. Always inspect the glass for chips, cracks or any other damage. Do not use the lid if it is damaged, as it may shatter during use.
20. CAUTION: To protect against electrical shock and product damage, do not cook directly in the roasting oven body. Cook only in the roasting pan provided.
21. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use outlet below counter.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

SHORT CORD INSTRUCTIONS

- a. This unit includes a short power-supply cord in order to reduce risks resulting from becoming entangled in or tripped over a longer cord.
- b. Longer extension cords are available and may be used if care is exercised in their use.
- c. If 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. If the appliance is of the grounded type the extension cord should be a grounding type 3-wire cord; and
 3. The longer cord should be arranged that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

SAFETY INSTRUCTIONS

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 call Customer Service.
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



- 1. Lid Handle
- 2. Viewing Window
- 3. Lid
- 4. Roasting Rack

- 5. Removable Roasting Pan
- 6. Handle
- 7. Indicator Light
- 8. Temperature Control

Please note: Only the 20qt roaster has "DEFROST" indicated on the temperature knob, however, you may use any size roaster to defrost by setting it to 275°F.

Operating Instructions

GETTING STARTED

1. Remove all packaging materials.
2. Wash the REMOVABLE ROASTING PAN, ROASTING RACK and LID in hot, soapy water using a sponge or wash cloth. Rinse and dry thoroughly.
NOTE: Do not use abrasive cleaners.
3. The outside of the ROASTER OVEN BODY may be cleaned with a soft cloth and warm soapy water. **CAUTION:** Do not immerse the ROASTER OVEN BODY in water.

IMPORTANT HELPFUL TIPS

- Always use pot holders or oven mitts when placing or removing food, a baking pan or casserole in the preheated roaster.
- **CAUTION:** Always lift the lid away from your body to avoid any escaping steam from the roaster.
- Significant amounts of heat escape whenever the LID is removed; therefore the cooking time must be extended. Avoid frequent removal of the LID for checking cooking progress or stirring.
- To use the LID REST feature, hold the LID upright by the HANDLE and place the edge of the LID under the metal tabs just above either side HANDLE.
- The LID is designed with a glass viewing window that allows you to monitor cooking progress with ease. High-moisture foods such as turkey and roasts may cause condensation to form on the glass as the cooking cycle starts. This is temporary and the condensation will dissipate during the cooking process, providing a clear view of your food.
- Convenience foods can be baked in the roaster oven. Place container on ROASTING RACK. Follow package directions.
- Meats roasted in your Roaster Oven will be moist and tender. For additional browning, brush oil or butter over the meat before cooking.
- To create a darker roasted, crispier skin poultry, remove your poultry from the roaster oven at the last 30 minutes of roasting time and place in your oven at 425° F for the last 30 minutes to complete the roasting process.

HOW TO USE

1. Place the REMOVABLE ROASTING PAN into the ROASTER OVEN BODY.
CAUTION: Do not cook food in the roaster without using the removable roasting pan.
2. Place the lid on the roaster.
3. Make sure that the TEMPERATURE CONTROL is in the OFF position, then plug cord into a 120 volt AC outlet.
4. Turn the roaster on by turning the TEMPERATURE CONTROL to the desired temperature.
5. Preheat for 15 to 20 minutes. Light will turn OFF once the set temperature is reached.

Operating Instructions

6. Place ROASTING RACK into the REMOVABLE ROASTING PAN, put food on the RACK, and place the LID on the roaster oven. NOTE: Some foods or recipes do not require the ROASTING RACK to be used.
7. When finished, turn the TEMPERATURE CONTROL to the OFF position and unplug roaster oven from outlet.
8. Remove LID and using oven mitts, remove the ROASTING RACK with food and serve.

DEFROSTING

NOTE: In order to plan your day accordingly, when roasting a turkey from frozen you can estimate it will take around twice the time it would normally take to roast an already defrosted turkey in your roaster. It's easy to use; just follow these few simple steps:

1. Turn temperature knob to 275°F. Preheat roaster for about 15-20 minutes.
2. Unwrap your frozen turkey and place it on the roasting rack inside of roaster and place lid on top. Defrosting process begins.
 - Make sure to have a good meat thermometer to check defrosting temperatures from time to time; however, try not to open the lid too many times as it is important to keep as much heat as possible in the roaster while defrosting.
3. Check that legs and thighs have reached between 90°F and 100°F before basting. Once they do, brush the outside of the turkey with butter or oil and season with salt and pepper (see chart below for estimated times).
4. Continue cooking on 275°F until the thighs and legs reach at least 130°F to 150°F and the breast reaches at least 50°F to 60°F. (see chart below for estimated times). Once desired temperatures have been met, use a baster to remove any excess liquid or ice chunks remaining in the cavity. Then, using tongs, remove the bag of giblets and neck. Once removed, brush the outside with additional butter or oil.

NOTE: If the giblets and neck are hard to remove at this time, let the turkey defrost slightly longer checking about every 10-15 minutes until they can be removed relatively easily.

5. Now you are ready to start roasting. Turn the temperature knob to 325°F and roast your turkey (see chart below for estimated times). The turkey will be done roasting when the temperature of the breast reaches at least 165°F and the legs and thighs reach at least 175°F. The other important temperature to take is inside the cavity - it also needs to reach at least 165°F or you risk contaminating the rest of the bird when you carve it.

NOTE: To check doneness of the turkey it is important to take temperature readings in different areas of the turkey to make sure it is all completely done. If any of the areas have not reached the temperatures noted above, let it roast for a little longer until they are reached, checking about every 10-15 minutes.

Cleaning and Maintenance

ESTIMATED TIMES WHEN USING DEFROST	Smaller Turkey (about 17lbs).		Larger Turkey (about 23 lbs).	
	Hours	Minutes	Hours	Minutes
Roaster Preheat (Steps 1 & 2)		20		20
First Check of Temperatures (Step 3)	1	30	4	30
Finish Defrosting (Step 4)	2		1	
Total DEFROST Time	3	50	5	50
Roasting Turkey (Step 5)	2		1	
Total DEFROST + ROAST Time	5	50	6	50

Above times are estimates and should be used as a guide to planning your total time using the defrost setting. Your best indicators at each stage are the temperatures the turkey reaches at each step using a good meat thermometer.

NOTE: You might be wondering why it would take a smaller turkey longer than a larger turkey to roast once it is thawed and you have removed the neck and giblets. Your roaster defrost and roasting process is based on temperature and turkey size.

- **Larger turkeys** – As the roaster is defrosting, it is also heating the turkey; since it takes longer to defrost a larger sized turkey; it also heats it longer therefore shortening the time to roast to completion.
- **Smaller turkeys** – Since defrosting time for a smaller sized turkey is shorter, so is the heating time of the turkey; therefore, it takes longer to roast to completion.

USING THE KEEP WARM SETTING

Your roaster features a Keep Warm setting. The keep warm setting is convenient for entertaining until you're ready to serve. When your food is done cooking, simply switch the temperature dial to the keep warm setting and the roaster will maintain a low heat to keep your food warm until you are ready serve.

Operating Instructions

DETERMINING MEAT DONENESS

Following the guide below, insert an instant reading thermometer into the center of the meat or poultry making sure not to touch bone.

Remember once meat is removed from the roaster the temperature will rise about 5 degrees.

Allow meats to stand about 10 minutes before carving and serving.

Meat	Medium Rare	Medium	Well Done
Beef Roast	145° F	155° F	170° F
Meatloaf		160° F	
Veal Roast		155° F	
Lamb Roast	140° F	155° F	170° F
Pork Roast *		155° F	160° F
Roast Chicken or Chicken			180° F
Chicken or Turkey Breast or Parts			180° F

* Rare pork, ham or poultry is not recommended.

Operating Instructions

Meat	Weight (lbs)	Roasting Temp	Minutes (per lb)	Approx.Cooking Time Approx(LBS)	Internal Temp
BEEF					
Standing Rib	6-8 lbs	350°F	10-12 min	Rare: 1 hr	124° F
			12-15 min	Med Rare: 1 ¼ hrs	145° F
			15-17 min	Medium: 1 ½ hrs	160° F
			17-19 min	Well: 1 ¾ hrs	170° F
Sirloin Tip	3-5 lbs	325°F	11-13 min	Rare: 1 hr	124° F
			13-15 min	Med Rare: 1 ¼ hrs	145° F
			15-17 min	Medium: 1 ½ hrs	160° F
			17-19 min	Well: 1 ¾ hrs	170° F
Tenderloin	2-4 lbs	450°F	10-12 min	Rare: 25 min	124° F
			12-14 min	Rare: 40 min	145° F
			15-16 min	Rare: 50 min	160° F
			16-18 min	Rare: 1 hr	170° F
Corned Beef	3 lbs	350°F	25-28 min	1 ¼ hrs	160° F
Meatloaf	2 lbs	350°F	45-50 min	1 ½ hrs	160° F
Meatballs	2 lbs (36 meatballs)	350°F	12-15 min	25 min	160° F
LAMB					
Leg	6 lbs	350°F	12-15 min	Med Rare: 1 ¼ hrs	145° F
			12-15 min	Medium: 1 ½ hrs	160° F
			12-15 min	Well: 1 ¾ hrs	170° F
Crown Rack	3 lbs	350°F	12-15 min	Med Rare: 35 min	145° F
			15-17 min	Med: 45 min	160° F
			17-19 min	Well: 1 hr	170° F
PORK					
Loin Roast	5 lbs	350°F	22-25 min	2 hrs	160° F
Pork Chops	4 lbs (6 chops)	325°F	11-15 min	45 min	160° F
Rolled Pork Shoulder	4 lbs	350°F	24-28 min	2 hrs	160° F

Operating Instructions

Meat	Weight (lbs)	Roasting Temp	Minutes (per lb)	Approx.Cooking Time Approx(LBS)	Internal Temp
SPARERIBS					
Country Ribs	4-5 lbs	325°F	22-25 min	1 ½ hrs	160° F
Baby Back Ribs	4-5 lbs	325°F	18-20 min	1 ¼ hrs	160° F
SMOKED HAM					
Bone In Ham	10-12 lbs	325°F	8-12 min	1 ¾ hrs	160° F
Boneless Ham	6-8 lbs	325°F	12-14 min	1 ¼ hrs	160° F
Fully Cooked Ham	6-8 lbs	325°F	10-12 min	1 hr	160° F
VEAL					
Loin	5 lbs	325°F	24-28 min	2 hrs	155° F
POULTRY					
Fresh Chicken	4 lbs	350°F	12-15 min	1 ¼ hrs	180° F
Roasting Chicken	6-8 lbs	350°F	10-12 min	1 ¾ hrs	180° F
Fresh Turkey	12-14 lbs	325°F	6-8 min	1 ¾ hrs	180° F
Frozen Turkey (Defrosted)	14-16 lbs	325°F	6-8 min	2 hrs	180° F
Fresh Turkey Breast (Bone In)	5-6 lbs	325°F	10-15 min	1 ½ hrs	180° F

Operating Instructions

BAKING

- Baking pans should always be placed on the ROASTING RACK. Do not place pans on bottom of REMOVABLE ROASTING PAN.
- Metal pans are recommended for use in the roaster as they provide better heat transfer and browning.
- Always preheat roaster prior to baking

Food	Amount or Size	Baking Pan	Temp	Estimated Time
Muffins	2 ½ inch	12 muffin pan	400°F	1 ½ hrs
Quick Bread	1 loaf	9x5x3"	350°F	1 ¼ hrs
Yeast Bread	1 ½ lb loaf	Baking sheet	375°F	1 ¾ hrs
Yeast Rolls	12 rolls	9" sq baking pan	400°F	1 ¼ hrs
Coffeecake	9 squares	9" sq baking pan	350°F	1 hr
Brownies	9 squares	9" sq baking pan	350°F	1 ¼ hrs
Cupcake	2 ½ inch	12 muffin pan	400°F	1 ¾ hrs
Sheet Cake	12 servings	13x9x3"	350°F	1 ¾ hrs
Pound Cake	10 servings	10" tube pan	325°F dark pan 350°F light pan	2 hrs
Bundt Cake	10-12 servings	10" bundt pan	325°F dark pan 350°F light pan	1 ½ hrs
Cheesecake	10-12 servings	10" spring form pan	Crust 400°F	10 min
			Then with filling 350°F	50-55 min
Fruit Pie	8-10 servings	9" glass pie plate	400°F	45-50 min
Quiche	8 servings	9" glass pie plate or	400°F	10 min
		10" metal tart pan	300°F	35-40 min
Pizza	4 servings	9" pizza pan	425°F	20-25 min
Mini Pizzas	6 servings	Baking sheet	425°F	15-20 min
Baked Potatoes	6/1 lb each	On rack	400°F	55-60 min
	10/8 oz each	On rack	400°F	45-50 min
Sweet Potatoes	8/10 lbs each	On rack	400°F	45-50 min
Scalloped Potatoes	9" sq baking dish	On rack	350°F	60-70 min
Casserole	9" sq baking dish	On rack	350°F	50-60min
Winter Squash/ halved	Shallow baking pan	On rack	375°F	25-30 min
Baked Apples	Shallow baking pan	On rack	350°F	35 to 40 min

Cleaning and Maintenance

This appliance should be cleaned after every use.

CAUTION: Do not immerse the ROASTER OVEN BODY in water other liquid. Do not put REMOVABLE ROASTING PAN in dishwasher.

1. Turn temperature control to the “OFF” position.
2. Unplug the roaster oven from outlet and allow unit to cool.
3. Allow the roaster oven to cool completely before cleaning.
4. Wash the REMOVABLE ROASTING PAN, LID and ROASTING RACK in hot soapy water – using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.

NOTE: Do not use abrasive cleaners.

5. Wipe the inside and outside of the ROASTER OVEN BODY with a damp cloth.

USER MAINTENANCE

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

Notes

[illegible]

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 and with an accompanying receipt, 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 listed on the receipt. 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 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 Suite 207, 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



ROASTER OVEN

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

ROASTER OVEN

MODEL:
RJ15-ROASTER
SERIES

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE:

2131742

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