

CHEFMAN®

ELECTRIC EGG COOKER

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT



USA

888-315-6553



customerservice@chefman.com

MODEL: RJ24-V2 SERIES



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 limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please email customerservice@chefman.com or 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.

IMPORTANT SAFEGUARDS

SAFETY INFORMATION

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. To protect against electrical shock, do not immerse the Chefman Egg Cooker power cord or power plug in water or in any other liquid.
2. To avoid possible accidental injury, close adult supervision is necessary when any appliance is used by or near children.
3. Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning appliance.
4. Avoid contact with moving parts.
5. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
7. Do not use outdoors or for commercial purposes.
8. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
9. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
10. Do not operate Egg Cooker in water or under running water.
11. Do not use the appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

WARNING: This appliance has a polarized plug (one blade is wider than the other). To

IMPORTANT SAFEGUARDS (cont'd)

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.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

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

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
- 2. Base
- 3. Indicator Light
- 4. Power Button

- 5. Measuring Cup
- 6. Poaching/Omelette Tray
- 7. Cooking Tray

Operating Instructions

BEFORE FIRST USE

1. Rinse the lid, poaching tray and cooking rack in hot soapy water.
DO NOT submerge base of unit. Base can be wiped clean with a damp cloth. Please refer to the User Maintenance section for more information.
2. Place poaching tray, beaker and egg holders next to the unit.
3. Position the cooking tray over the base.
4. Place the lid over the cooking tray.
5. Plug in power cord. Your egg cooker is now assembled for use.

HOW TO USE YOUR ELECTRIC EGG COOKER

For hard, medium and soft cooked eggs:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking rack.
3. Determine the consistency of cooked eggs preferred (Hard, Medium or Soft). Using the measuring cup, locate the consistency and number of eggs to be cooked. Fill to the appropriate line with cold water. For best results, use distilled water, since tap water has minerals that can cause discoloration of the eggs.
4. Pour cold water into heating plate.
5. Place cooking rack on top of base.
6. Rinse the number of eggs desired – cook up to 6 eggs at one time.
7. Place lid on top of unit and plug in to wall outlet. Press power button to start the cooking process. Indicator light will be lit.
8. When liquid is completely evaporated, the eggs will be cooked to the desired consistency. Cooking time will vary depending on the number of eggs and consistency. See Approximate Cooking Time chart, page 6.
9. When cooking is complete, a continuous buzzing sound will indicate eggs are ready. Press power button to turn off buzzer and indicator light.
10. Unplug the cord from the outlet.
11. Remove eggs immediately to prevent overcooking.
12. Run cold water over eggs.
13. Eggs are now ready to serve. To remove possible mineral buildup on heating plate, moisten a paper towel with one tablespoon white vinegar and wipe the heating plate clean.

* Cooking times will vary slightly depending on number and size of eggs, temperature of eggs prior to cooking, temperature and amount of water used, altitude and length of time eggs remain in cooker following cooking cycle.

Operating Instructions (cont'd)

APPROXIMATE COOKING TIME

Consistency of Egg Desired	Number of Eggs	Approximate Cooking Time
SOFT (Runny Center)	1-6	6-9 minutes*
MEDIUM (Partially Cooked Center)	1-6	10-13 minutes*
HARD (Fully Cooked Center)	1-6	16-18 minutes*

FOR POACHED EGGS

1. Place egg cooker on a clean, dry surface.
 2. Remove lid and cooking tray.
 3. Fill measuring cup to the omelette/poached line indicated with cold water.
Pour cold water into heating plate.
 4. Lightly butter or spray vegetable oil on poaching tray.
 5. Break one egg for each poaching section – cooks up to two poached eggs.
 6. Place cooking tray on base and place poaching tray on top of cooking tray.
 7. Place lid on top of unit and plug in to wall outlet. Press power button to start the cooking process. Indicator light will be lit.
 8. When liquid is completely evaporated, the eggs will be poached.
 9. When cooking is complete, a continuous buzzing sound will indicate eggs are ready.
Press power button to turn off buzzer and indicator light.
 10. Unplug the cord from the outlet.
 11. Remove eggs immediately to prevent overcooking.
 12. Use small spatula to remove poached eggs from tray.
- Number of eggs: 1-2. Approximate cooking time: 7 minutes

FOR OMELETTES

1. Fill measuring cup to the omelette/poached line indicated with cold water.
Pour cold water into heating plate.
2. Lightly butter or spray vegetable oil on omelette/poaching tray.
3. Scramble one egg then pour into each side of the omelette/poaching tray.
4. Place cooking tray on base and place tray on top of cooking tray.
5. Place lid on top of unit and plug in to wall outlet. Press power button to start the cooking process. Indicator light will be lit.
6. When liquid is completely evaporated, the omelette will be ready.
7. When cooking is complete, a continuous buzzing sound will indicate eggs are ready.
Press power button to turn off buzzer and indicator light.
8. Unplug the cord from the outlet.
9. Remove eggs immediately to prevent overcooking.

Operating Instructions (cont'd)

Number of eggs: 1. Approximate cooking time: 6 minutes

HELPFUL TIPS & SUGGESTIONS

- When purchasing eggs, choose only those eggs that are stored in a refrigerator case. Refrigerate eggs until ready to use. (For baking, eggs may be placed in a bowl of warm water for 5 to 10 minutes to bring them safely to "room temperature" for best baking results.)
- Don't know if your eggs are fresh? Place them in a bowl of salted cool water. If they sink, they are fresh – if they float, they are not.
- To prevent the development of bacteria in cooked egg dishes, eggs should not be left at room temperature longer than 2 hours (count preparation as well as serving time.)
- Chill and refrigerate hard cooked eggs immediately after removing from the Egg Cooker. For best results, plunge cooked eggs into a bowl of ice water - this will stop the cooking process and prevent a dark ring from developing around the yolk.
- Is the egg hard cooked or raw? Can't recall which ones you have cooked? Play spin the egg. A cooked egg will spin, a raw egg will wobble.
- Fresher eggs (less than a week old) are harder to peel than those a little older.
- To peel hard cooked eggs easily, roll gently on the counter, using the palm of your hand to crack. Dip in a bowl of cold water and begin peeling from the larger end.
- Hard cooked eggs in the shell will keep for up to one week properly refrigerated. Hard cooked eggs out of the shell should be used immediately.
- Hard cooked eggs that have been colored and displayed decoratively should not be consumed - enjoy their colorful display and discard. Cook extra eggs for eating and consider the discarded eggs an inexpensive way to decorate.
- To serve soft or medium-cooked eggs out of the shell, break the shell through the center of the egg with a knife. Use a teaspoon to scoop the egg out of each half onto a serving dish or piece of toast.
- To serve soft or medium-cooked eggs in a cup, place the egg in a cup, small end down. Slice off the large end, about one inch from the top, using a knife or egg scissors. Eat from the shell with a teaspoon or serve with toast strips to dip in the soft yolk.

Recipes

DEVILED EGGS

Perfectly cooked eggs from the Chefman Egg Cooker make our version of this American picnic classic simple to prepare.

Makes 12 deviled egg halves:

6 hard cooked eggs, completely cooled

3 tablespoons low-fat mayonnaise

1 tablespoon Dijon-style mustard

¼ teaspoon Kosher salt

3-5 drops hot sauce

1. Remove shells from eggs and discard. Slice each egg in half lengthwise. Wipe the knife with a paper towel after slicing each egg, to prevent the yolk from showing on the white. Remove yolks and arrange whites on a plate.
2. Place the egg yolks in the work bowl of a mini prep processor and pulse to break up, 5 times. Scrape the work bowl. Add the mayonnaise, mustard, salt and hot sauce to taste. Process for 10 seconds on grind; scrape the work bowl. Process 10 seconds on chop; scrape the work bowl.
3. Spoon the deviled yolk mixture into the reserved egg white halves. Or place the deviled yolk mixture in a 1-quart freezer weight plastic bag. Cut about ¼ inch off one corner of the bag. Use the bag to squeeze the yolk mixture into each egg\white half. Refrigerate until ready to serve. Just before serving, sprinkle with paprika or chopped fresh parsley or chives.

Nutritional information per serving (two halves):

Calories 98 (68% from fat) ■ carbohydrates 1g
protein 6g ■ fat 7g ■ saturated fat 2g ■ cholesterol 214mg
sodium 174mg ■ calcium 25mg ■ fiber 0g

Serving Tips:

- If you don't have a "deviled egg" plate, make a bed of alfalfa or radish sprouts on a plate to steady eggs for serving.
- To transport and store deviled eggs safely for a picnic, make filling and place in sealed food storage bag. Place egg whites in separate storage container. Chill both in cooler with ice. When you are ready to serve eggs, pipe the chilled filling into the chilled whites.

Recipes

EGG SALAD

This basic egg salad is great for sandwiches. It can be "dressed up" by adding chopped green onion or shallot, chopped pickles, chopped sun-dried tomatoes or chopped fresh herbs.

Makes about 2 cups/4 servings:

6 hard cooked eggs, completely cooled
½ stalk celery, about 4 inches, cut in 1-inch pieces
¼ cup low-fat mayonnaise
2 teaspoons Dijon-style mustard
¼ teaspoon kosher salt
⅛ teaspoon freshly ground white or black pepper

1. Remove shells from eggs and discard. Cut eggs in quarters and reserve.
2. Place the celery in the work bowl of a food processor. Pulse to chop finely, about 15 times; scrape the work bowl.
3. Add the quartered eggs to the work bowl; pulse 5 times to chop roughly. Add mayonnaise, mustard, salt, and pepper.
4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 – 20 times.

Nutritional information per serving (cup):

Calories 196 (71% from fat) ■ carbohydrates 3g
protein 11g ■ fat 15g ■ saturated fat 4g ■ cholesterol 378mg

User Maintenance

CLEANING YOUR ELECTRIC EGG COOKER

- Always unplug your Chefman Egg Cooker from the electrical outlet before cleaning.
- Wash lid, cooking and poaching trays in hot, soapy water or in the top shelf of a dishwasher.
- Clean heating plate with a paper towel moistened with one tablespoon white vinegar. This removes any mineral deposits left behind from the water and also works as an antibacterial agent. You may wipe the heating plate using water and a damp cloth if desired.
- NOTE: If unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs.
- Wipe main body housing with a damp cloth. DO NOT immerse in water.
- Place clean cooking tray, poaching tray, beaker and egg holders inside the egg cooker for storage.

Terms and Conditions

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. 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 available to consumers only. You are a consumer if you own a CHEFMAN® ELECTRIC EGG COOKER 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 retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® ELECTRIC EGG COOKER 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 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, 873 Route 45, Suite 101, New City, NY 10956.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN® ELECTRIC EGG COOKER

Your details:

Model Number: _____

Full Name: _____

Address: _____



_____ Email: _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Location of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

**RJ Brands
873 Route 45
Suite 101
New City, New York
10956**

AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ24-V2 SERIES

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:
00771652

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