

# IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS CAREFULLY AND THOROUGHLY.

- This appliance is intended for indoor home use only.
- Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
- The Culinary Torch can be held in your hand or placed on a stable, heat resistant surface.
- Make sure not to place it near or on a heat source such as a gas or electric burner or oven.
- This appliance should be used only by persons who are capable of understanding the user manual or are supervised by those who have adequate understanding of the appliance's features, their use and the operating instructions. Children must be supervised when using and should not be left alone with torch.
- Never leave the Culinary Torch within reach of children.
- Do not use this appliance near an open flame or flammable materials.
- Do not fill this appliance with anything other than butane.
- This torch is equipped with a safety lock and flame adjuster. Any level of flame can be dangerous. Always operate with extreme caution.
- The Culinary Torch is not meant to cook food. It is for adding finishing touches to dishes, such as bruleeing, caramelizing, and searing.
- Do not clean the torch until the unit is cool. Clean only when turned off with a moist cloth if necessary. Always dry completely.
- Store unit in a cool dry location.
- In case of any electric emergency such as a fire, call 911.



**To create an account on ClubChefman.com:**

1. Enter [www.clubchefman.com](http://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: 2131746**



**CHEFMAN**

**WARRANTY:**

1 year limited warranty.

Register your product at [chefman.com/product-registration/](http://chefman.com/product-registration/)

For questions, comments or warranty info email us at [customerservice@chefman.com](mailto:customerservice@chefman.com) or call us at 888.315.6553

MODEL: RJ41 SERIES

**CHEFMAN**

**CULINARY TORCH**

**USER GUIDE**

**SAVE THESE INSTRUCTIONS**

## CONGRATULATIONS!

Every Chefman product is manufactured to the highest standards of performance and safety, and 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 and 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.

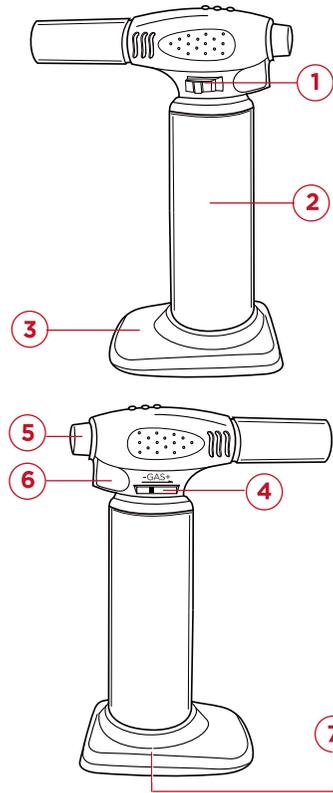
This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

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-Friday 9am to 5 pm EST. Customers can also receive support via email: customerservice@chefman.com.

We are sure that you will enjoy your Chefman Culinary Torch. You will find that it is ideal for caramelizing sugar on crème brûlée, as well as a myriad other uses in the kitchen for preparing both sweet and savory dishes. Here are a few suggestions. You will now have the freedom to prepare caramelized fruit and to brown meringues, fish, meat or poultry.

## FEATURES



1. Continuous/Off Switch
2. Canister
3. Stand
4. Gas Adjustment Slider
5. Ignite Button
6. Child Safety Latch
7. Butane Port  
(On bottom of the Canister. Remove Stand to access port)

## FILLING WITH BUTANE

1. Your torch has been packaged empty.
2. Butane must be used with this model.
3. To fill the Canister, remove from the Stand.
4. Insert the butane can nozzle into the Port at the bottom of the torch.
5. Hold the butane can nozzle down and press down into the torch.
6. Pump the can a few times.
7. You will know the torch is filled to capacity when you begin to hear a sputtering sound.
8. Torch must be refilled with butane when necessary. You will know the torch is filled to capacity when you begin to hear a sputtering sound.

## OPERATING INSTRUCTIONS

Please read the directions carefully before using this Culinary Torch.

### Ignition

1. Find the Gas Adjustment Slider to the right side of the torch. Center the adjustable red slider between the “+” and “-” symbols.
2. Release the Child Safety Latch by using your thumb and sliding it down. You can now ignite the torch by pushing the large Ignite Button.
3. For a continuous flame, move the Continuous/Off Switch (located on the top left portion of the torch) to continuous. You can now ignite the torch for a continuous flame.

### Extinguish

1. If not using continuous mode, simply release the Ignite Button to extinguish the flame.
2. While in continuous mode, user must move the Continuous/Off Switch (located on the top left portion of the torch) to the “OFF” setting. This will cut off the gas supply and extinguish the flame.

## USER MAINTENANCE

- To clean exterior of torch, use a warm, damp cloth.
- Avoid using any chemicals or household cleaners.