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# Introduction

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## **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](mailto: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

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## SAFETY INFORMATION

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. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
1. Do not use outdoors.
2. Do not let cord hang over edge of table or counter or touch heated surfaces.
3. Do not place heating base on or near a hot gas or electric burner or in a heated oven.
4. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
5. Do not use appliance for other than intended use.
6. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
7. To disconnect, turn the thermostat to the OFF position then remove plug from wall outlet.
8. The use of accessory attachments not recommended by the manufacturer may cause injuries.
9. Keep slow cooker 6 inches clear from the wall and 6 inches clear on all sides.
10. **CAUTION:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGUARDS (cont'd)

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This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

**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.

**IMPORTANT NOTE:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

**NOTE:** Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

## 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.

**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

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# Operating Instructions

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Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

## ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

## STONEWARE INSERT

Like any ceramic, the stoneware cooking pot may crack or break if not properly handled. Failure to follow these instructions can cause breakage resulting in injury or property damage. To prevent damage:

- All stoneware is breakable. Handle with care.
- ALWAYS USE POTHOLDERS WHEN HANDLING HOT STONEWARE.
- DO NOT place hot stoneware on counter. Use protective trivet.
- DO NOT place heating base on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against rim to dislodge food.
- DO NOT use stoneware to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the stoneware or accessories.
- DO NOT use or repair any item that is chipped, cracked, or broken. Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth, or trivet.
- DO NOT use stoneware pot for reheating foods or for general food storage.
- Always place foods into the stoneware pot when it is at room temperature; then place stoneware into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in stoneware in the refrigerator until ready to cook. DO NOT preheat base before adding stoneware. NEVER heat the stoneware pot when it is empty.

## HOW TO USE YOUR SLOW COOKER

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipe books are available in libraries and bookstores. Keep these materials handy whether preparing your favorite recipes or trying something new. A general rule of thumb for most slow cooker meat-and-vegetable combos is:

## Operating Instructions (cont'd)

Cooking Time in Recipes	Recommended Temperature Setting
8-10 hours	LOW
4-6 hours	HIGH

Other favorite recipes may be adapted to the slow cooker. All times listed in the following chart are approximate and should serve only as cooking guidelines.

Regular Cooking Time	Slow Cooker Cooking Times	
	LOW	HIGH
30 minutes	6-8 hours	3-4 hours
35-60 minutes	8-10 hours	5-6 hours
1-3 hours	10-12 hours	7-8 hours

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
2. Plug in your slow cooker and select the temperature setting from the three setting options. Low is recommended for slow "all-day" cooking. One hour on High is equivalent to approximately 1½ to 2 hours on Low. Refer to your specific recipe for more precise cook times. Warm is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the Warm setting.  
**NOTE:** We do not recommend using the Warm setting for more than 4 hours.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

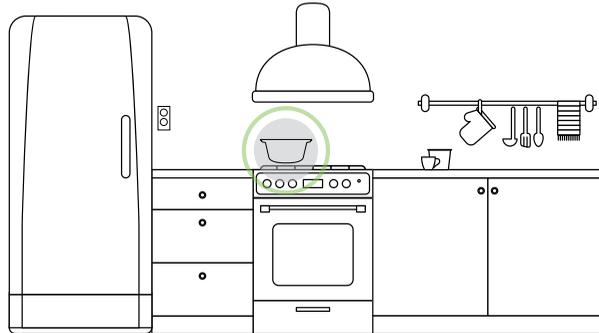
**CAUTION:** When removing cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.

# Operating Instructions (cont'd)

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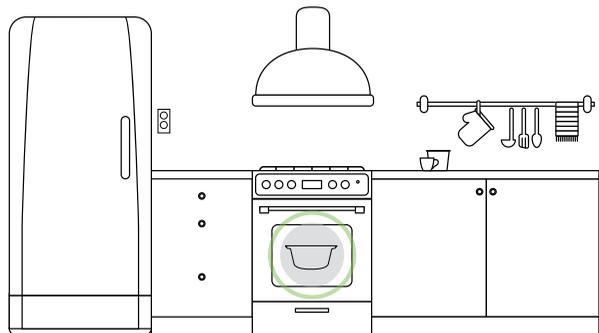
## Stovetop

Saute vegetables or brown meat directly on the stovetop before slow cooking for greater depth of flavor.



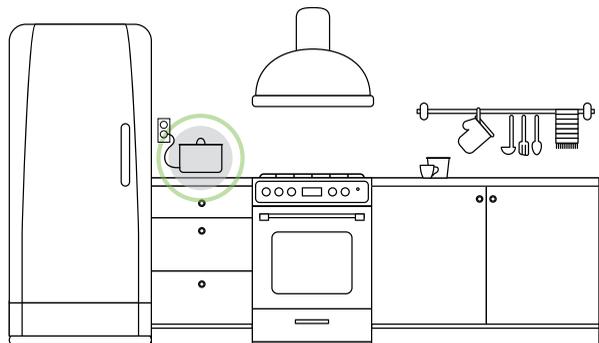
## Oven

The non-stick, natural stoneware insert can be used for oven roasting and reheating.



## Countertop

Slow cook for a wide range of family favorites like chili, soups, stews and more.



# Operating Instructions (cont'd)

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## HOW TO SEAR

**BEFORE FIRST USE:** Wash lid and insert in hot, soapy water. Rinse and dry.

1. Add oil to stoneware insert.
2. Heat oil on stovetop over medium to high heat.  
**NOTICE:** Do not use stoneware when empty since cooking surface and/or stoneware may be damaged.
3. Place food to be seared into stoneware.
4. When finished searing, carefully place stoneware in base. Proceed to "How to Slow Cook" section.

## BROWN/SAUTÉ

- To brown or sauté use the stoneware insert as you would a skillet or sauté pan on the stovetop for a variety of recipes. Prepare a quickly sautéed skillet dish, or brown food right in the stoneware insert as the first step in many braised or slow-cooked family favorites.
- To reheat foods, use the "LOW" setting and stir until all ingredients are warmed through. Then switch to "WARM" setting on the temperature control knob until ready to serve.

## HOW TO SLOW COOK

### **WARNING: Food Safety Hazard**

Food must be hot enough to prevent bacterial growth before using "WARM" setting. The "WARM" setting should only be used after a recipe has been thoroughly cooked. Do not reheat food on "WARM" setting. If food has been cooked and then refrigerated, reheat it on "LOW" or "HIGH" setting and then switch to "WARM". Visit [foodsafety.gov](http://foodsafety.gov) for more information.

**BEFORE FIRST USE:** Wash lid and stoneware in hot, soapy water. Rinse and dry.

1. Add food to stoneware insert.
2. Place lid on the stoneware.  
**NOTE:** Lid vent hole will not affect cooking time.

# Operating Instructions (cont'd)

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3. Insert the plug into the wall outlet.
4. Turn the temperature control knob to desired heat setting to cook. Do not cook on the "WARM" setting.

Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans. Slow cooking is also ideal for tougher and less expensive cuts of meat like shoulder and pot roast.

The "LOW" setting is usually used for recipes that cook longer. When starting a dish later in the day, select the "HIGH" setting to ensure that food is cooked. Select "WARM" when the food is fully cooked.

To reheat foods, use the "LOW" setting and stir until all ingredients are warmed through. Then switch to "WARM" setting on the temperature knob until ready to serve.

SETTING	GUIDELINES	TEMP
HIGH	Use this setting when you don't have time for a long, slow cook* and when "baking" on Slow Cook	212°F (100°C)
LOW	This standard slow cooker temperature is ideal for recipes you start in the morning and enjoy at the end of the day.	200°F (93°C)
WARM	Do not use this setting to cook food. It is intended only for keeping cooked food warm	165°F (74°C)

**NOTE:** The U.S. Department of Agriculture (USDA) recommends that when cooking in a slow cooker, food should reach 140°F within 3 hours

\*Results May vary

# Operating Instructions (cont'd)

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## USAGE NOTES

- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- To avoid over or under-cooking, always fill the stoneware  $\frac{1}{2}$  to  $\frac{3}{4}$  full to conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than  $\frac{3}{4}$  full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is oven-safe and stovetop-safe up to 572°F with food or liquid inside. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	DISHWASHER SAFE	Oven Safe	STOVETOP SAFE
Lid	Yes	No	Yes
Stoneware	Yes	Yes	Yes

# Helpful Tips

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## BROWN/SAUTÉ

- For even browning, it is important not to crowd the pot. Foods should be cooked in an even layer. Cook larger portions in batches when necessary.
- When browning and sautéing foods before slow cooking, some items may produce a lot of grease. To remove excess, use pot holders to carefully remove the pot from the base; pour off the grease from the edge of the pot. Return the cooking pot to the base and finish cooking.
- When browning meats, browned bits left in the bottom of the pot can be used to flavor the dish. Simply add a small amount of liquid (like water, wine or broth) to the pan and scrape up the browned bits with a wooden spoon – leave in pot. Incorporate into the dish or sauce.
- Foods can be reheated with the “LOW” setting. Put precooked food into the cooking pot. Set on “LOW” and stir until all ingredients are warmed through. Once food is simmering, switch to “WARM” on the temperature control knob until ready to serve.
- For thicker dishes like stews, a small amount of liquid may need to be added to the pot when reheating.

## SLOW COOKING

- Browning foods before slow cooking can add more depth and flavor to the finished dish. If time is short skip this step and add all ingredients to your cooking pot to slow cook. The only exception is ground meats, which should always be browned before slow cooking.
- When converting a traditional slow cook recipe to include Brown/Sauté, the liquid amount may need to be increased. This is because cooking starts at a higher temperature than it would in a traditional slow cooker. Recipes vary but we recommend checking the recipe halfway through cooking time.
- For best results, fill slow cooker at least one-quarter full but not more than three-quarters full.
- To ensure that root vegetables such as carrots and potatoes are cooked through, cut them no larger than 2 inches. This is most important for dishes that slow cook fewer than 6 hours.
- “Crisp-tender” vegetables should be added during the last 30 minutes of cooking time to prevent overcooking. Some fresh herbs such as chopped parsley or chives should be stirred into dishes just before serving.

# Helpful Tips

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- Removing the lid when slow cooking lets heat escape, requiring extra cooking time. Each time the lid is removed, add about 10 minutes of cooking time.
- A fat mop can be used to remove separated fat from slow-cooked food by brushing it over the top. Alternatively, the food may be refrigerated and the congealed fat can then be lifted off and discarded before reheating and serving.
- Should you want to decrease the amount of fat in recipes, remove as much of the visible fat as possible from meats and skin from poultry, then drain any fat from browned meats.
- Many slow-cooked foods such as stews benefit from cooling and refrigerating, then reheating – as the saying goes, stew or chili is always better the second day.
- If using frozen foods, thaw completely before slow cooking.
- Recipes can be assembled the night before cooking. Brown ingredients if necessary and then combine with remaining ingredients in cooking pot. Cover and refrigerate. When ready to cook, place the cooking pot in the cold slow cooker and add 30 minutes to your projected cooking time.
- In most cases, dried beans should be soaked overnight, drained, rinsed, and drained again before cooking. Do not add salt to beans when cooking, as it will prevent them from softening completely.

## **Adapt your traditional recipes to slow cook:**

- For recipes that do not require the Brown/Sauté function before slow cooking, reduce the cooking liquid by at least 50% (soups are the exception). Liquids do not evaporate as they do in traditional cooking, and most often you will end up with much more liquid than you began with.
- Dairy products (milk, sour cream, some cheeses) will break down and curdle during slow cooking. Substitute canned evaporated milk, nonfat dry milk, or add dairy products during the last 30 minutes of cooking.
- If your recipe calls for precooked pasta or rice, undercook it and add to the pot in the last 30 minutes of slow cooking.
- Pasta can be cooked at the end of a slow cooking recipe. Switch unit to “High” and when liquid comes to a simmer add pasta.

# Cleaning

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- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

## **SPECIAL CLEANING**

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

## **TO STORE**

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place cooking pot inside the base and the lid over the pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

**CAUTION:** Never immerse the heating base in water or other liquid.

- No other cleaning methods should be used.

# Recipes

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## **EASY, HEALTHY FISH FILLET**

Serves 4-6

Kosher salt and pepper

2-3 lemons, thinly sliced

2-3 pounds white fish, (cod, sea bass, tilapia or catfish), skinned

Prepared salsa or olive tapenade to garnish

Fresh herbs (flat-leaf parsley, basil, tarragon, savory or a combination of all)

1. Salt and pepper both sides of the fish and place in slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30-40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

## **BEEF STEW**

Serves 6-8

2-4 pounds beef chuck stew meat, cut into 1-inch cubes

3 cloves garlic, minced 2 bay leaves ½

½ cup flour 6 small potatoes, quartered

Kosher salt and pepper

2-3 onions, chopped

3 cups beef broth

3 celery stalks, sliced

1 tablespoon Worcestershire sauce

1. Sprinkle flour, salt and pepper over meat. Place meat in slow cooker.
2. Add remaining ingredients and stir well.
3. Cover and cook on Low for 8-10 hours or on High for 5-6 hours, or until meat is tender. Stir thoroughly before serving.

# Terms and Conditions

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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® Slow 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® Slow 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 email [customerservice@chefman.com](mailto: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, 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®

## SLOW COOKER WITH NATURAL STONEWARE CROCK

**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

 USA 888-315-6553

 [customerservice@chefman.com](mailto:customerservice@chefman.com)

MODEL: RJ15-5-N

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](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:**

**00391642**

# CHEFMAN®

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