

# CHEFMAN®

## 180° GRILL + PANINI PRESS

### 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

 **888-315-6553**

 **customerservice@chefman.com**

**MODEL: RJ02-180**



#### 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

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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 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

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## SAFETY INFORMATION

**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. The cord to this appliance should be plugged into a 120VAC electrical outlet only.
3. To protect against risk of electric shock, do not immerse the cord plug or cooking unit in water or any other liquid.
4. Do not touch hot surfaces. Use handles.
5. This appliance is not intended for use of persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. Close supervision is necessary when the appliance is used by or near children.
7. Unplug from the wall outlet when is not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
8. Never yank the cord to disconnect the cooking unit from the electric outlet. Instead, grasp the plug and pull to disconnect.
9. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of electric shock, never try to repair the unit yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. An incorrect assembly could present a risk of electric shocks when the unit is used.
10. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shocks or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not use this appliance for purposes other than the one for which it was designed.

## SAFETY INSTRUCTIONS (cont'd)

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13. Do not let the electrical cord hang over the edge of the table or countertop, or touch hot surface.
14. Do not place on or near a hot gas, electric burner or heated oven.
15. Use on a heat-resistant flat level surface only.
16. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
17. To disconnect, turn the control to "OFF," then remove plug from outlet.
18. Always unplug after use. The appliance will remain "ON" unless it is unplugged.
19. CAUTION HOT SURFACES: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
20. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use.
21. Use with wall plug receptacle only.
22. Do not use for other than intended use.
23. Always preheat for approximately 3 minutes.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# SAFETY INSTRUCTIONS (cont'd)

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## 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 counter top 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.

This appliance must be grounded while in use.

**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. Handle
2. Non-stick grill plates
3. Lay-flat release button
4. Pull-out tilting feet
5. Removable drip tray
6. Ready light
7. Power light

# Operating Instructions

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## BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the panini maker and remove all labels, packaging and materials.
2. Before using your panini maker for the first time, wipe the cooking plates with a damp cloth to remove all dust, and then dry.  
WARNING: Never use metal scouring pads, harsh or abrasive cleaners on any part of the panini maker.
3. Wipe outer surfaces with a slightly damp, soft cloth or sponge.
4. For best results, pour a teaspoon of vegetable oil onto an absorbent kitchen towel. Spread onto the non-stick grill plates. Wipe off any excess oil.  
CAUTION: Take care to prevent water from running into the appliance.  
NEVER IMMERSE THE PANINI MAKER IN WATER OR ANY OTHER LIQUIDS.
5. Slide the removable drip tray into the bottom front of the unit. Push firmly to ensure the drip tray is securely installed.
6. Set the appliance on a dry, clean and flat surface. Keep the panini maker closed until use.

## OPERATING INSTRUCTIONS

The panini maker can be used in the open position to grill burgers, thin boneless pieces of meat, fish, fruits, and vegetables easily. Use the panini maker in the closed position to make grilled pressed sandwiches.

IMPORTANT: Always preheat the panini maker closed.

1. Optional: Before using the panini maker, use a pastry brush to lightly coat the top and bottom grilling plates with vegetable oil.  
IMPORTANT: Do not use non-stick sprays as they can cause build-up on the cooking plate.
2. IMPORTANT: Make sure removable drip tray is in the position before use.
3. Use the tilt-up feet to raise the front two legs of the cooking plate. That will allow the grease to run to the drain at the back of the closed panini maker.
4. Turn the panini maker over to the underside. The feet will be in the lowered (flat) position.
5. Press the center tab of each of the feet. Lift each foot upwards to the raised position. With the front part raised, turn the panini maker over and replace onto the work area.
6. Use the handle to lower the top grill plate.

# Operating Instructions

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7. Preheat the panini maker. Operate the unit in a closed position during preheat.
8. Check to make sure that the cord is fully unwrapped and does not come in contact with any exterior parts of the unit. Plug unit into a 120 VAC electrical outlet. The red (POWER) light will illuminate and remain lighted during use.
9. While preheating, prepare the Panini (s) or food to be grilled.
10. After approximately 2 minutes, the green (READY) light will illuminate, indicating the unit is preheated and is ready for use .

NOTE: When the panini maker is heated for the first time, it may emit a slight smoke or odor; this is normal and should disappear after 1 or 3 uses. That does not affect the safety of the appliance.

## TO USE AS A PRESS GRILL (CLOSED POSITION)

NOTE: Follow step 1 through 9 of the Operating Instructions. Preheat the panini maker following the detailed Instructions described.

NOTE: When cooking more than one panini, prepare so that the thickness of each sandwich is consistent. This will allow both panini(s) to cook it quickly, evenly and produces a rich grill marks both top and bottom.

1. Place the panini, put the oiled side down and centered on the bottom grill plate.
2. Using a pot holder or oven mitt putdown the handle and gently lowers the top grill plate.
3. To ensure a perfectly grilled panini, all sandwiches placed on the panini maker at the same time must be the same thickness. Look to make sure that the top grill plate lies evenly on the top of the bread. Make sure the sandwiches are centered on the grill plate. If desired, press the handle down several times while cooking.
4. During cooking, the green (READY) indicator light will cycle on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature.
5. Using an oven mitt or pot holder, grasp the handle and carefully lift the top grill plate. Continue grilling until the bread is toasted, and food is cooked to your liking.
6. To remove your grilled panini sandwiches, always use a plastic or wooden spatula.

# Operating Instructions (cont'd)

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7. **WARNING:** Never use a sharp or metal object as it may damage the non-stick surface of the grill plates.

**CAUTION:** Do not leave appliance unattended during use.

8. Remove the plug from the wall outlet.

9. Allow the panini to cool to a safe handling temperature before slicing.

## TO USE AS A FULL CONTACT GRILL (OPEN POSITION)

**NOTE:** Follow step 1 through 9 of the Operating Instructions. Preheat the panini maker, following detailed instructions described.

**NOTE:** When grilling more than one piece of food, prepare so that the thickness of food items is consistent. This will allow the food to cook it quickly, evenly and produces a rich grill marks.

1. Press the hinge button to create a full ribbed contact grill. Wear protective oven mitts. Grasp the handle and open the panini maker.
2. Following the procedures outlined in the "Operating Instruction," raise the front to tilt up feet. This will enable the oil to flow into the grease drain in the center of the flattened grill plates, and then into the drip tray.
3. When the grill plates are in an opened, flat position, it may be necessary to adjust the angle of the upper grill plate. Press the grill plate down on the center grease drain to adjust the angle.

**CAUTION:** Always wear protective oven mitts when pressing on a hot surface.

4. Center food on an open grill plate(s).

**CAUTION:** To prevent risk of burns, always use oven mitts. Be careful not to touch any hot surfaces such as the top housing or grill plates, or any hot liquid in the drip tray. Extreme care must be taken when operating this appliance as the surface temperatures get extremely hot.

5. Allow the food on the panini maker to grill for 3 to 8 minutes, according to recipe directions. The green (READY) light will cycle on and off as the unit maintains baking temperatures.
6. Most recipes will vary in cook time and brownness. Note the perfect grill times for each food for future use.

## Operating Instructions (cont'd)

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7. Wearing oven mitts, remove grilled food from the cooking plate(s) using a non-metallic utensil. A plastic spatula will help to remove delicate food in one piece. Tongs are helpful when grilling meat or sausages.
8. NOTE: If additional food is to be grilled, close the panini maker to retain heat. Follow the detailed instructions outlined previously to open the grill and continue cooking.
9. When grilling is finished, remove the plug from the wall outlet and allow panini maker to cool before removing the drip tray for cleaning the unit.

# Operating Instructions (cont'd)

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## PANINI HINTS FOR BEST RESULTS

- It is best to prepare panini(s) from a hearty loaf of bread. However, panini(s) made from the store, sliced breads or rolls can be delicious and simple to make. Experiment with a variety of breads, tortillas, flatbreads, even pitas.
- For health-conscious cooks, the non-stick coating of grill plates assures a crisp and delicious toasting without the use of oil or butter. The raised ridges and tilted bottom plate, allow grease and other liquids to drip off into the drip tray and away from your food.
- With the panini maker's non-stick grill plates, it is not necessary to use butter or oil the outside of the bread. However, spreading a small amount of butter or olive oil is recommended to encourage even browning of the bread.
- NOTE: Do not use non-stick sprays as they can cause build-up on the grill plates. Use olive oil instead.
- WARNING: Do not use non-fat spreads. They may burn and damage the non-stick grill plates.
- Always preheat the panini maker before each use.
- Have all the ingredients at hand before preparing the panini.
- When using soft or liquid fillings, use thicker slices of breads. Try removing the inside of the bread to create a cup form in which filling can be added.
- Most fresh fruits release juice when heated. If a recipe calls for canned fruit, drain and dry the fruit with a clean paper towel.
- Avoid using processed cheeses, as they tend to melt under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side make the grilled panini more crispier and adds flavor when using sweet fillings.
- Whole grain and sweet breads will grill faster than white breads and should be in the grill for less time.
- After you have removed the finished panini, close the top grill plate to retain heat while assembling of more sandwiches.
- To avoid food contamination, wear oven mitts and use a soft absorbent paper towel to wipe the grill plates, and clean after each use.

# Cleaning and Maintenance

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## USER MAINTENANCE INSTRUCTIONS

The appliance requires little maintenance. It contains no user serviceable parts. Do not try to fix it yourself. Contact a qualified appliance repair technician if the product requires servicing.

## CARE & CLEANING INSTRUCTIONS

**CAUTION:** Unplug from the electrical outlet and allow cooling thoroughly before removing the drip tray or cleaning the unit.

1. The panini maker does not disassemble for cleaning.
2. Never immerse this appliance in water or other liquids. Never place panini maker in dishwasher.
3. Slide the removable drip tray out from the bottom of the unit. Clean it with hot soapy water.  
NOTE: The removable drip tray is top rack dishwasher safe.  
IMPORTANT: Always clean the drip tray before use. NEVER OPERATE THE PANINI MAKER WITHOUT THE DRIP TRAY PROPERLY IN PLACE.
4. The panini cooking plates should be cleaned and conditioned before each heating.
5. Brush non-stick cooking plates with a clean soft pastry brush or cloth, to condition the plates; lightly coat the cooking surfaces with solid vegetable shortening or vegetable oil. Carefully follow suggested cleaning procedures below. After a time, if the panini(s) show signs of sticking, recondition as needed.
6. To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils.
7. To remove any butter baked onto the cooking plate, pour a small amount of cooking oil onto the hardened butter. Allow to set for 5 minutes, and then wipe softened butter off with a paper towel or soft cloth. To remove stubborn stains use a plastic mesh puff or pad. A clean toothbrush works well to remove baked-on butter from the grids. For best results, use only products with directions stating they are safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.

## Cleaning and Maintenance (cont'd)

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8. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

### STORING INSTRUCTIONS

1. Make sure unit is unplugged and fully cooled.
2. Turn the panini maker over. The feet will be in a raised position.
3. Press the center tab of each the feet. Each foot will tilt back and fit into the recessed area.

## This image shows a single page from a notebook or ledger. It features approximately 20 evenly spaced, thin grey horizontal lines running across its width. The margins are consistent on all sides, providing ample space for writing. There is no handwriting or other markings present on the page.

## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

# Terms and Conditions

## Limited Warranty

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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. 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 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, 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 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® 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](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, 1 Sharp Plaza, 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 PLUS ITS CHEAP, LLC.

# Warranty Card

## CHEFMAN® 180° GRILL + PANINI PRESS

All data fields are required in order for us to process your request:

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_



\_\_\_\_\_ 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**  
**1 Sharp Plaza**  
**Suite 207**  
**Mahwah, NJ**  
**07495**

### AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ02-180

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 grill.
4. Sign in using your User Name and Password.

**CLUB CHEFMAN ACCESS CODE:**  
**2131405**

# CHEFMAN®

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