

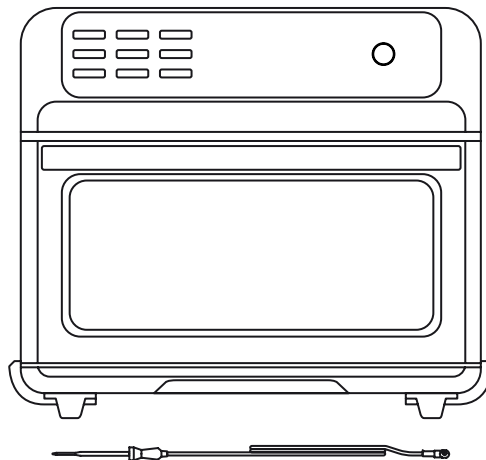
CHEFMAN®

EXACTEMP™ OVEN+ AIR FRYER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cooking Tips
- Troubleshooting/FAQs
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ50-SST2-P-SERIES



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With your new ExacTemp™ Oven+ Air Fryer, you can choose from nine pre-programmed, adjustable cooking functions to satisfy all your cooking needs. The integrated probe thermometer also means you'll get perfectly cooked meat each time, no more guesswork involved. With a spacious 20-quart capacity that fits a 10-inch pizza or 2 pounds of chicken wings, it's easy to cook for friends and family. Plus, its nonstick interior walls make cleanup a breeze.

We know you're excited to get cooking, but please take a few minutes to carefully read our directions, safety instructions, and warranty information.

From our kitchen to yours,

The Chefman® Team



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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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse the cord, plugs, or unit body 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. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Chefman® Customer Service for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to the appliance first, then plug the cord in the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
13. Do not use the appliance for other than its intended use.
14. Oversize food or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: (paper, cardboard, or plastic).
20. Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: Improper use of the grounding plug can result in electric shock.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

DO NOT alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards of 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 extension cord should be at least as great as the electrical rating of the appliance.
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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*

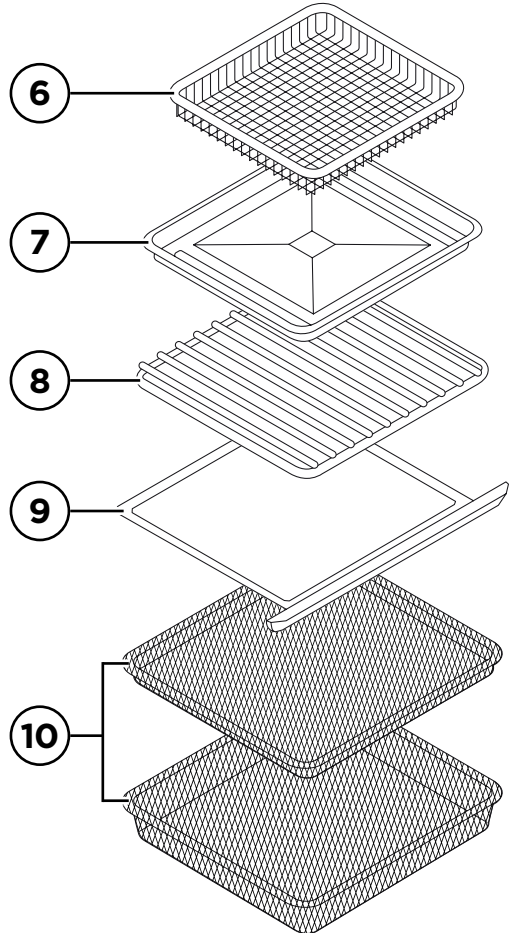
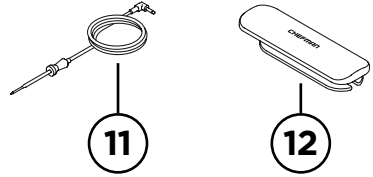
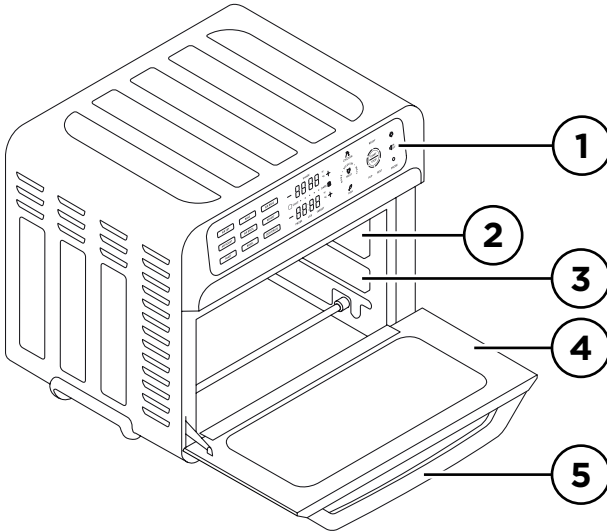


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

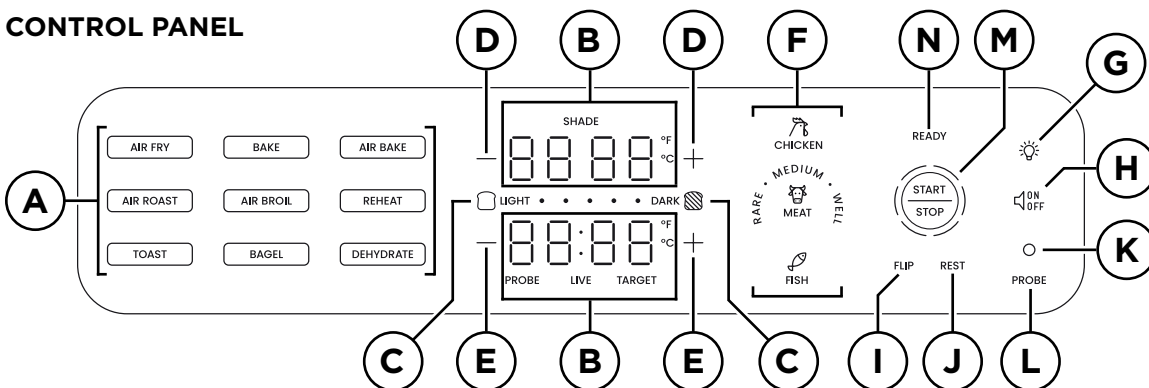
FEATURES



1. Capacitive-Touch Control Panel
2. Easy-Clean Interior
3. Rack Insert Positions
4. Safety Auto-Shutoff Door
5. Cool-Touch Door Handle
6. Air-Fry Basket
7. Broil/Bake Pan
8. Flat Wire Rack
9. Pull-Out Crumb Tray (shipped inside unit)
10. Dehydrating Racks (2)
11. Probe Thermometer
12. Probe Cord Winding Wheel

FEATURES

CONTROL PANEL



A. 9 Cook Function Buttons

Press to choose.

B. Temp/Time Display

Shows set temperature and time; time display alternates between "live" and target internal temperatures during Probe Cooking.

C. Toast Shade Buttons

Press the darker icon for a longer toasting cycle; press the lighter icon for shorter cycle.

D. Oven +/- Buttons (Top)

Press ⊕ for higher oven temperature; press ⊖ for lower oven temperature. (Press and hold both buttons for 5 seconds to switch between °F and °C.)

E. Time and Probe +/- Buttons (Bottom)

Press ⊕ to increase time or probe target temperature; press ⊖ to reduce time or probe target temperature. (Press and hold both buttons for 5 seconds to switch between °F and °C.)

F. Probe Cook Preset Buttons

Press to set target probe temperature for desired protein type; press MEAT button repeatedly to select doneness.

G. Oven Light Button

Turns on/off oven light.

H. Sound Button

Turns on/off sound (beeps) on unit.

I. FLIP Indicator Light

Illuminates when food needs to be flipped.

J. REST Indicator Light

Blinks during rest phase at the end of Probe Cooking.

K. Probe Attachment Port

Connects probe to the unit.

L. PROBE Light

Illuminates in blue when thermometer is plugged in for Probe Cook Mode.

M. START/STOP Button

Press to begin or cancel cooking.

N. READY Light

Illuminates when food is ready to remove.

FEATURES

COOK FUNCTION GUIDE

Function	Description	Temp Range (°F/°C)	Time Range	Notes
Air Fry	Uses fast-moving hot air to cook food to crisp perfection. It's fantastic for cooking many frozen prepared foods like french fries, as well as vegetables, chicken wings, and more.	200–450°F/90–235°C	1 min – 1 hr	Use the air-fry basket for crispiest results (place basket on broil/bake pan to insert into oven). Unlike deep fryers, air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss foods with just a little in a separate bowl before cooking. The FLIP notification comes on halfway through the cycle.
Bake	A general cooking method that works just like your regular oven. Use it to make small-batch cookies, brownies, or a cake.	200–450°F/90–235°C	1 min – 4 hrs	Most baking benefits from a 5-minute preheat to adjust for preheating required in traditional ovens. If not preheating, baked goods may require an additional 5 minutes of bake time.
Air Bake	Like convection cooking, it circulates air with a fan to cook foods faster, hotter, and more evenly. It's great for pizza.	200–450°F/90–235°C	1 min – 4 hrs	Using foil with the Air Bake function can disrupt heat distribution and significantly affect the cook temperature and time. The FLIP notification comes on halfway through the cycle.
Air Roast	Uses a medium fan speed and high heat, making it a great choice for evenly cooking larger cuts of meat or a whole chicken.	350–450°F/175–235°C	1 min – 4 hrs	Place the broil/bake pan in the bottom rack position as a drip tray. The FLIP notification comes on halfway through the cycle.
Air Broil	Broiling is like upside-down grilling, with intense heat emanating from the top of the oven. It's perfect for steaks, burgers, and crisping the tops of casseroles.	Low 400°F/205°C, High 450°F/235°C	1 min – 20 mins	Broil food in top or middle rack position, making sure the food does not directly touch the heating elements. You will only have two temperature choices: Low (400°F/205°C) and High (450°F/235°C). The FLIP notification comes on halfway through the cycle.

FEATURES

COOK FUNCTION GUIDE

Function	Description	Temp Range (°F/°C)	Time Range	Notes
Reheat	Heats the oven at a lower temperature. Ideal for reheating leftovers without drying them out.	250-350°F/115-175°C	1 min - 2 hrs	If warming leftover cooked meat using the Reheat function, fill the broil/bake pan with 1 cup of water and place below the food being warmed to keep it from drying out. The FLIP notification comes on halfway through the cycle.
Toast	Toasts multiple slices of bread to just the right shade.	Fixed at 450°F/235°C	Shades 1-5	Center bread in the middle of the rack for best results. If bread is frozen, thaw before toasting or toast for an additional 1 minute or so.
Bagel	Use to toast bagels—which often are a struggle to fit into conventional slot toasters—to crisp-chewy perfection.	Fixed at 450°F/235°C	Shades 1-5	Center the bagel cut side up in the middle of the rack for best results. If the bagel is frozen, thaw before toasting or cook for an additional 1-2 minutes.
Dehydrate	A great method for creating tasty, long-lasting snacks from fruits and vegetables, drying herbs, and creating lightweight, packable meals for backpacking.	95-165°F/35-75°C	30 min - 72 hrs	Rotate rack position occasionally for most even drying. The FLIP notification comes on halfway through the cycle.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Read and remove all packing materials and stickers from the inside and outside of the unit except for the rating label, which should remain on the oven. Be sure that all accessories are accounted for before throwing away any packaging.
2. Gently wipe the exterior of the unit with a clean, damp cloth and dry thoroughly. Wipe the interior with mild liquid soap and a damp cloth or sponge.
CAUTION: Never immerse the oven, its base, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
3. Handwash the crumb tray, broil/bake pan, wire rack, basket, and dehydrating racks, and dry thoroughly. The basket and all racks are top-rack dishwasher safe; the crumb tray and broil/bake pan are not.
4. Wash the thermometer probe with warm, soapy water and dry thoroughly. Do not immerse the probe cord or jack in water.
5. Place the unit on a flat, heat-resistant surface positioned at least 2 inches away from the wall or any other objects.
6. Ensure that the crumb tray is inserted into the bottom of the oven below the door. Do not operate the unit without the crumb tray in place.

HOW TO COOK IN THE EXACTEMP™ OVEN+ AIR FRYER

The oven has nine cook functions so you can customize your cooking for perfect results every time. You can set a cooking time or use the integrated probe thermometer so there's no guessing whether meats, chicken, or fish are fully cooked.

Metal, ovenproof glass, or ceramic bakeware without glass lids can be used in the oven. However, the top of the container must be at least 1½ inches away from the upper heating element.

NOTE: On first use, the unit may emit a slight odor, which is normal and will dissipate with use.

OPERATING INSTRUCTIONS

HOW TO USE THE COOK FUNCTIONS

Follow the instructions below if you'd like to Air Fry, Bake, Air Bake, Air Roast, Air Broil, Reheat, or Dehydrate (see Cook Function Guide starting on p. 10 for more details on each cook function).

1. Ensure the crumb tray is in its position below the oven door and plug in the unit.
2. Place the food on the pan, basket, or rack of choice.
3. Slide the pan or rack into the oven and close the door.
4. Press the cook function button of choice. The button will turn blue.
5. Use the default temperatures and times or set the desired temperature and time by pressing the ⊕ or ⊖ buttons on the Temp/Time display. The temperature and time may also be adjusted during cooking. **NOTE:** On Air Broil, the temperature can only toggle between Low (400°F/205°C) and High (450°F/235°C).
6. Press the START/STOP button to begin cooking. The button will turn red, and the timer will begin counting down.
7. When you open the oven door to check on or flip foods, the timer will stop. When the door is closed, the timer will continue from where it left off. To stop cooking before the timer ends, press the START/STOP button.
8. During most cook functions, the FLIP indicator light will turn on midway through cooking and the unit will beep as a reminder to flip food. Open the oven door, carefully flip food with tongs if needed, and close the door to resume. If your food does not need to be flipped, simply ignore the alert and it will turn off after 60 seconds.
9. Cook until the timer ends. The unit will beep, the word READY will appear on the display, and cooking will stop. **NOTE:** To return to standby mode after cooking, press START/STOP, and all available cook functions will appear back on the screen.

OPERATING INSTRUCTIONS

HOW TO USE THE COOK FUNCTIONS

10. Using oven mitts, carefully remove the basket or rack from the oven. Check food for doneness, serve, and enjoy! **NOTE:** If not powered off, the unit will automatically go into sleep mode after 20 minutes of no activity. To wake the unit up, press START/STOP or open the oven door.

HOW TO USE THE TOAST AND BAGEL FUNCTIONS

With five toast shades, the oven is great for toasting bread or bagels to perfection.

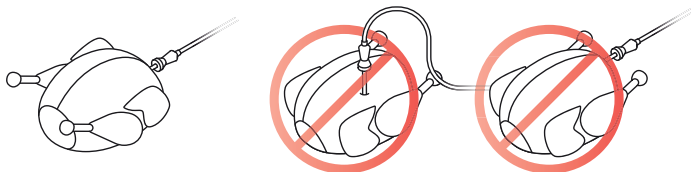
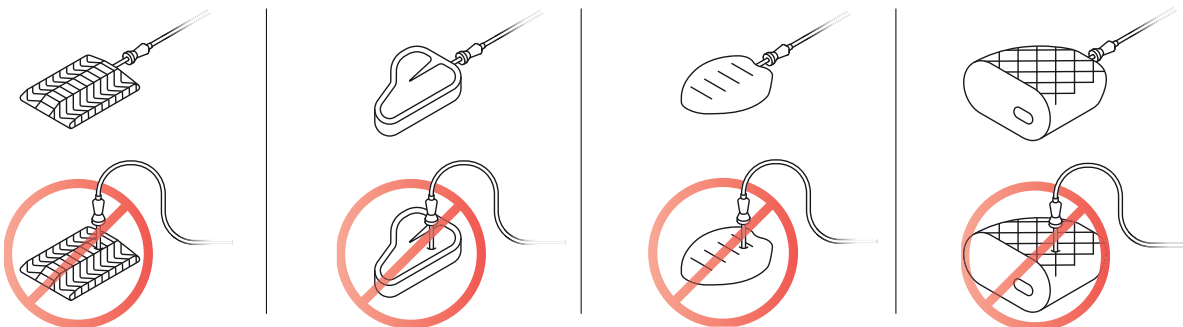
1. Ensure the crumb tray is inserted in its position below the oven door and plug in the unit.
2. Place bread or bagel (cut side up) on the wire rack.
3. Slide the rack into the oven and close the door.
4. Press the appropriate TOAST or BAGEL button. The button will turn blue.
5. Press the dark or light toast icon buttons to set your shade: 1 for the lightest and 5 for the darkest.
6. Press the START/STOP button to begin toasting. The button will turn red, and the timer will begin counting down.
7. If you open the oven door during toasting, the timer will stop. When the door is closed, the timer will continue from where it left off. To stop cooking before the timer ends, press the START/STOP button.
8. When the timer ends, the unit will beep, the word READY will appear on the display, and toasting will stop. **NOTE:** To return to standby mode after cooking, press START/STOP or open the oven door, and all available cook functions will appear back on the screen.
9. Carefully remove the toast or bagel from the oven and enjoy! **NOTE:** If not powered off, the unit will automatically go into sleep mode after 20 minutes of no activity. To wake the unit up, press START/STOP or open the oven door.

OPERATING INSTRUCTIONS

HOW TO USE THE PROBE THERMOMETER

The integrated probe thermometer is designed to monitor the internal temperature of meats, chicken, and fish, so you can cook them to your preferred doneness every time.

1. Insert the probe horizontally into the thickest part of your food (see drawings below). Be sure the tip of the probe isn't touching bone. If you're cooking multiple pieces (for instance, several chicken breasts), put the probe in the largest one.



2. Ensure the crumb tray is inserted in its position below the oven door and plug in the unit. Plug the probe jack into the probe attachment port. The PROBE icon below the port will turn blue.
3. Place food on pan or rack of choice. Slide the pan or rack into the oven and close the door.
4. Press the cook function button of choice. The chosen button will turn blue.

NOTE: Air Broil, Reheat, Toast, Bagel, and Dehydrate functions are not available for probe cooking.

OPERATING INSTRUCTIONS

HOW TO USE THE PROBE THERMOMETER

5. Manually set the oven temperature by pressing the top set of ⊕ and ⊖ buttons. Next set the target probe temperature: You can either do it manually by pressing the bottom set of ⊕ and ⊖ buttons OR use the presets. To use the presets, press the CHICKEN, MEAT, or FISH button (the selected button will turn blue). For meat, choose your preferred doneness (rare to well-done) by pressing the MEAT button repeatedly.
6. Press the START/STOP button to begin cooking. The probe temperature on the Temp/Time display will alternate between the current (“live”) temperature and the target internal temperature of the food. (LED segments around the START/STOP button will progressively illuminate during cooking to indicate how close your food is to completion.)
7. During most cook functions, the FLIP indicator light will turn on midway through cooking and the unit will beep as a reminder to flip food. Open the oven door, carefully flip the food with tongs if needed, and close the door to resume. If your food does not need to be flipped, simply ignore the alert and it will turn off after 60 seconds.
8. When the internal temperature reaches its target (or 5°F below it when cooking meat) the unit will beep, and the REST light will come on. Open the oven door to let some of the heat dissipate but leave the probe in the food as it rests (the internal temperature will continue to rise). If cooking chicken or fish, the unit will count down a 2-minute rest. If cooking meat, the REST light will remain on until the internal temperature reaches its target (usually in about 2 to 5 minutes).
9. When rest phase is complete, the unit will beep and the word READY will appear on the display.
10. Using oven mitts, carefully remove the rack from the oven. Check the food for doneness, remove the probe from the food, serve, and enjoy! **NOTE:** If not powered off, the unit will automatically go into sleep mode after 20 minutes of no activity. To wake the unit up, press START/STOP or open the oven door.

OPERATING INSTRUCTIONS

PROBE PRESET FUNCTION CHART

The preset buttons let you program recommended target probe temperature for popular proteins. Here's what they represent. **NOTE:** Changing the target temperature once a preset is selected will cancel the preset. The cooking cycle for MEAT will end 5°F/2°C below the target temperature, then enter a rest phase until the target temperature is reached (see p. 20 for more information).

	Recommended Cooking Temperature (°F/°C)	Target Probe Temperature (°F/°C)
Chicken	400°F/205°C	165°F/74°C
Fish	350°F/175°C	145°F/62°C
Meat - Rare	400°F/205°C	125°F/52°C
Meat - Medium-Rare	400°F/205°C	135°F/58°C
Meat - Medium	400°F/205°C	145°F/62°C
Meat - Medium-Well	400°F/205°C	155°F/68°C
Meat - Well	400°F/205°C	165°F/74°C

COOKING TIPS

- If not cooking on the broil/bake pan, insert it in the bottom rack position as a drip tray for easy cleanup.
- When working with delicate foods that can easily crumble, take the rack out of the oven, and assemble your food directly on the rack.
- If using a pizza stone, heat the stone in the unit for at least 20 minutes before baking your pizza. Place the stone in the unit and set it to the highest temperature. You can incorporate both preheating and cooking all in one cycle by setting the timer for 30 to 40 minutes.

TROUBLESHOOTING / FAQs

Why didn't my oven beep to alert me my food was finished cooking?

Make sure the unit is not muted (the Sound button should say "ON").

Why isn't my food golden brown and crisp?

Try tossing food in a little oil before cooking to enhance brownness. Also, be sure to distribute foods evenly on the pan or rack, or in the basket; do not stack or crowd the food.

Can I air fry foods that have a wet batter like tempura?

No. Foods dredged with a wet batter like tempura or beer batter should not be cooked in the unit as the batter will drip off the food. However, breaded foods like chicken nuggets cook up beautifully.

Do you have to preheat the oven?

You do not have to, but you can if you'd like. When baking you may need to adjust cook times for 5 or so minutes longer if you do not preheat in order to adjust for the preheating required in traditional ovens. It's also helpful to preheat a baking stone if using one for pizza.

When cooking with the probe, why is my meat undercooked when the unit finished cooking?

Inserting the probe correctly is critical for getting accurate readings. You want the tip of the probe to be at the center of the thickest part of the meat, but not touching any bone. See the drawings on p. 15 for examples of proper probe placement.

TROUBLESHOOTING / FAQs

In probe mode, why does the oven stop cooking before my steak has reached the target temperature?

All meats, poultry, and fish experience “carryover cooking” after being pulled from the heat source, where the temperature continues to rise a few more degrees. To avoid overcooking, the unit is designed to take carryover cooking into account; when it’s 5°F/2°C below the target temperature, active cooking stops, and a rest phase begins to let the food come to the final target temperature off the heat. For best results, open the oven door during the rest phase but leave the probe in the food until it reaches the target temperature.

ERROR CODES

If your unit displays ERR3 on the display panel, it means the door was not closed properly. Please try shutting the door again. If ERR1 or ERR2 displays, it means there is a malfunction that can’t be fixed. Should this occur, please contact Chefman® Customer Support. If ERR4 displays, it means the probe is overheating and the food is burning. If this occurs, the unit will shut off. Let the unit cool before powering on again or contact Chefman® Customer Support if the unit does not turn back on.

CLEANING AND MAINTENANCE

The oven is easy to clean and should be cleaned frequently. Follow the directions below.

1. Unplug the unit and allow it to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly.
3. Using a sponge, soft cloth, or nylon pad, wash the glass on the door with dish soap and warm water. Do not use a spray glass cleaner.
4. Using mild liquid soap and a damp cloth or sponge, wipe the interior walls. Do not use abrasive cleaners like steel wool pads, as they may damage the finish. Be sure to clean the top interior of the unit. Removing grease on a regular basis will prevent smoke caused by a buildup of oils and will keep cooking consistent.
5. Slide out the crumb tray and toss out crumbs. Wipe clean. Remove any baked-on grease by soaking the tray in hot, sudsy water. Use non-abrasive cleaners like a sponge, cloth, or brush. The crumb tray is not dishwasher safe.
6. Handwash the broil/bake pan, wire rack, basket, and dehydrating racks and dry thoroughly. The racks and basket are top-rack dishwasher safe. The broil/bake pan is not dishwasher-safe.
7. Gently handwash the probe thermometer and dry thoroughly. Do not immerse the probe cord or jack in water.
8. Fully dry the unit and all accessories before storing.

TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

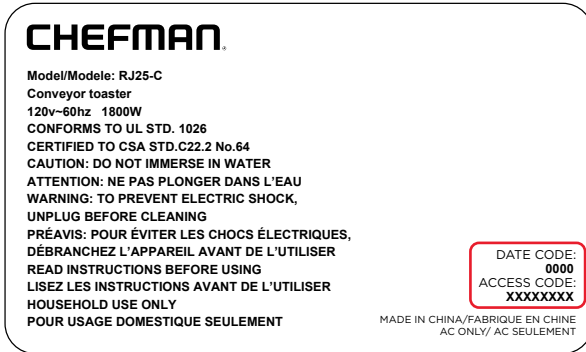
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse** – Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** – General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** – Damage that occurs from commercial use;
- **Normal Wear and Tear** – Damage or degradation expected to occur due to normal use over time;
- **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** – Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** – Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



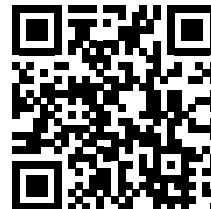
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit Chefman.com/register.
2. Scan the QR code to the right to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit Chefman.com

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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