

# CHEFMAN®

## 6QT SLOW COOKER WITH DIE-CAST INSERT

### USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 3-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

#### AFTER SALES SUPPORT

  888-315-8407

 [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

MODEL: RJ15-6-DC



#### 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 3-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 3-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 call the following toll-free help line number: 888-315-8407, 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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## 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. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not touch hot surfaces; use handles or knobs. Always use oven mitts when handling hot material.
4. To protect against electrical shock, do not immerse cord, plug, or heating base in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
5. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
6. 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. Return this appliance to nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries
8. Do not use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
9. Do not use appliance for anything other than intended use.
10. This unit is not a deep fryer.
11. Do not let cord hang over edge of table or counter or touch heated surfaces.
12. Do not place housing on or near a hot gas or electric burner or in a heated oven.
13. Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.
14. Do not operate the appliance in water or under running water.
15. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
16. CAUTION: To prevent damage or shock hazard, do not cook in base. Cook only in removable die-cast cookware.
17. CAUTION: A heated pot may damage countertops or tables. When removing the hot cooking pot from the slow cooker, DO NOT place it directly on any unprotected surface. Always set the hot pot on a trivet or a rack.

# IMPORTANT SAFEGUARDS (cont'd)

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18. To disconnect, turn the temperature control knob to the "OFF" position, then remove plug from wall outlet.
19. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

## SAVE THESE INSTRUCTIONS

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.

### 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.

If the appliance is grounded, the extension cord should be a 3-wire grounding-type cord.

# IMPORTANT SAFEGUARDS (cont'd)

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## 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.**

## 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. Dishwasher-Safe Glass Lid
- 2. Cool-Touch Handles
- 3. Dishwasher-Safe Die-Cast Aluminum Insert
- 4. Brushed Stainless Steel Housing
- 5. Temperature Control Knob
- 6. 6-Quart Capacity



# Operating Instructions

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## GLASS LID AND DIE-CAST COOKWARE

### PRECAUTIONS AND INFORMATION

- Please handle lid and die-cast cookware carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the lid. For example, do not place a hot lid into cold water or onto a wet surface.
- Avoid hitting lid against faucet or other hard surfaces.
- Do not use lid if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The die-cast cookware is ovenproof. The lid is not ovenproof.
- Never heat die-cast cookware when empty.
- Never place lid or die-cast cookware in microwave oven or toaster oven.
- Never place lid directly on a burner or stovetop.
- Never use lid or die-cast cookware under a broiler.

### REMOVING GLASS LID AND DIE-CAST COOKWARE

- When removing lid, tilt so that opening faces away from you to avoid being burned by steam.
- The die-cast cookware handles all become very warm during cooking.
- Always use oven mitts when handling ANY part of the slow cooker during cooking.



# Operating Instructions (cont'd)

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## HOW TO SEAR IN DIE-CAST COOKWARE

**BEFORE FIRST USE:** Wash lid and die-cast cookware in hot, soapy water. Rinse and dry.

**NOTE:** You may use metal utensils when placing food in and removing food from die-cast cookware.

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

## BROWN/SAUTÉ

- To brown or sauté use the die-cast 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 die-cast pot 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](https://www.foodsafety.gov) for more information.

**BEFORE FIRST USE:** Wash lid and die-cast cookware in hot, soapy water. Rinse and dry.

**NOTE:** You may use metal utensils when placing food in and removing food from die-cast cookware.

# Operating Instructions (cont'd)

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1. Add food to die-cast cookware.
2. Place lid on the die-cast cookware. **NOTE:** Lid vent hole will not affect cooking time.
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

# 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.

## Helpful Tips (cont'd)

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- "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.
- Removing the lid when slow cooking lets heat escape, requiring extra cooking time. Each time the lid is removed, add about 15 to 20 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, than 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 or any acid 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 and Maintenance

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All removable parts are dishwasher safe.

1. Unplug unit and allow it to cool completely before cleaning.
2. Never immerse unit in water or other liquids.
3. To clean the housing and temperature control knob, simply wipe with a clean damp cloth.
4. Wash cooking pot and lid with warm soapy water and rinse thoroughly.  
Or, clean in top rack of dishwasher.
5. Dry all parts after every use.
6. Any other servicing should be performed by an authorized service representative.

**NOTE:** If food residue sticks or burns onto cooking pot surface, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

## 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.

# Recipes

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## SAUSAGE AND MEATBALLS

Serves 8-10

3-5 pounds sausage and meatballs uncooked,  
1-2 28-ounce cans plum tomatoes in juice, chopped coarsely  
6 cloves garlic, peeled and chopped  
1 bunch fresh basil  
1 28-ounce can crushed tomatoes  
Cooked pasta  
Grated cheese

1. Brown sausage and meatballs in a skillet on stovetop (optional).
2. Add all ingredients to slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7-8 hours or on High for 4-5 hours.
4. Serve with cooked pasta and grated cheese.

# Recipes (cont'd)

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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.



# Recipes (cont'd)

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## **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 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 THREE (3) years. 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 three years 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® 6QT SLOW COOKER WITH DIE-CAST INSERT 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® 6QT SLOW COOKER WITH DIE-CAST INSERT 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 1-888-315-8407 Ext: 400 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.

To facilitate the speed and accuracy of your return, please enclose \$15.00 for shipping and handling of the product. Please only pay by money order.

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<sup>®</sup>

## 6QT SLOW COOKER WITH DIE-CAST INSERT

### Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

 \_\_\_\_\_ E mail \_\_\_\_\_

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 888-315-8407

 [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

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Phone lines available Monday to Friday, 9am-5pm EST

## 3-YEAR LIMITED WARRANTY

**CHEFMAN<sup>®</sup>**

888-315-8407 ▪ [customerwarranty@rjbrands.com](mailto:customerwarranty@rjbrands.com)

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