

CHEFMAN®

RJ39-WiFi

SOUS VIDE COOKER



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

CONGRATULATIONS ON YOUR PURCHASE!

Every Chefman product is manufactured to the highest standards of performance and safety, and we are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable, and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes & how-to videos, and access to our team of dedicated Chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

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

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance: Monday-Friday 9am to 5 pm EST.

Customers can also receive support via email: customerservice@chefman.com.

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INTRODUCTION

Welcome to the gourmet world of Sous Vide precision cooking!

Sous vide cooking has a long history and tradition as a cooking method used by professional chefs. "Sous Vide" is a French term for "under vacuum". It describes a cooking method in which food is placed in food safe vacuum sealed bags and is cooked in a water bath. The food is cooked at a constant low temperature over a long time.

The long slow process is ideal to tenderize less choice cuts of meat as the muscle is broken down during the lengthy controlled cooking process. The food is cooked in a marinade of its own juices enhanced with any ingredients or spices that you select. This cooking method yields food that is moist and flavorful.

Sous vide cooking is particularly suited to beef, chicken, duck, lamb, pork, turkey, veal, and other game meats. The sous vide method works well with fish and other seafood as well as heartier vegetables and fruits. Welcome to the world of sous vide cooking -bon appetite!

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF THIS PRODUCT, READ ALL THE DIRECTIONS CAREFULLY AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.

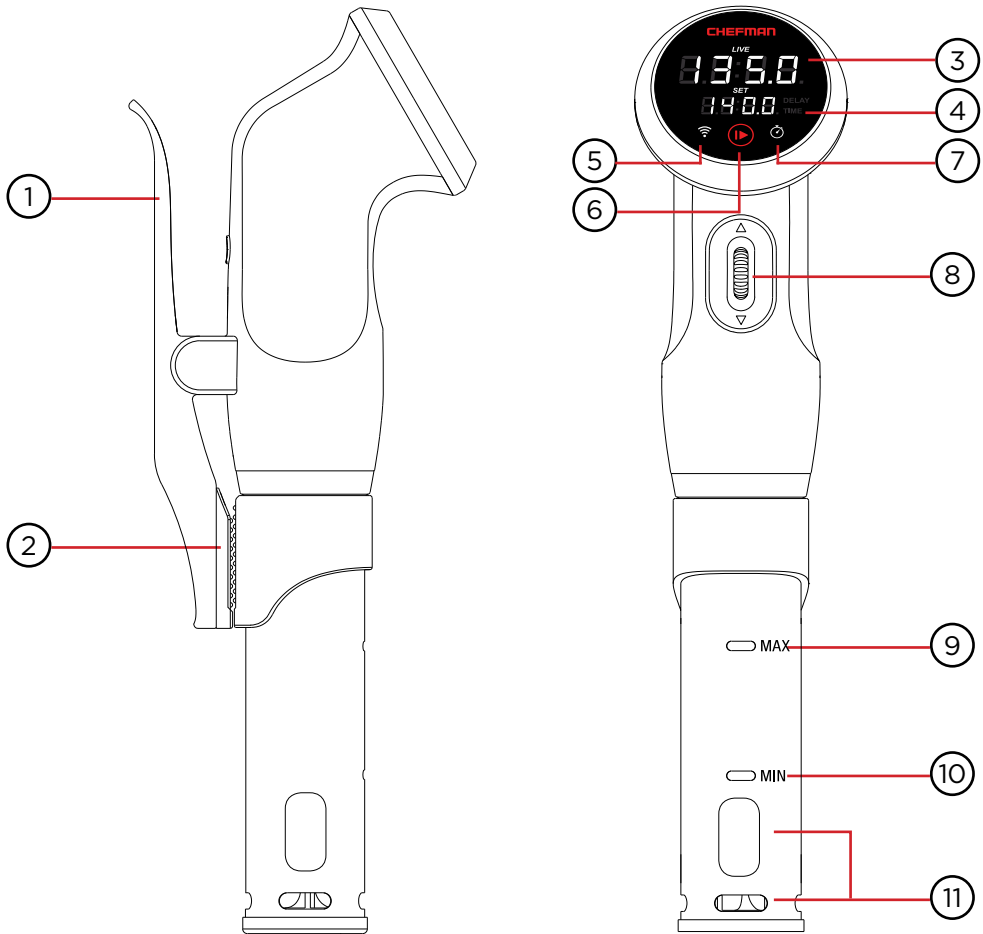
GENERAL SAFEGUARDS

- This appliance is intended for indoor home use only.
- Never use any accessories or parts from other manufactures. Your warranty will become invalid if such accessories or parts have been used.
- Wash all removable parts with a mild cleanser before the first use.
- Check that your home power supply corresponds with this appliance's intended voltage.
- Place this appliance on a stable, heat resistant surface. Make sure not to place near or on a heat source such as gas or electric burner or oven.
- Short power cords are attached to this item to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
- Before using this appliance inspect the plug and cord line for cuts and/or abrasion marks. If they are found, **do not use this appliance** and contact our customer service team.
- Insert the plug by grasping it firmly and guiding it into your home's grounded electric outlet. Disconnect by grasping the plug and removing it from your home's grounded electric outlet. Never wrap the cord tightly around the appliance during use or storage as this can cause the wire to fray and break. Do not plug or unplug the appliance with a damp or wet hand as this can cause an electric shock.
- During initial use, you may notice some smoke and or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
- This appliance should be used only by persons who are capable of understanding the user manual or are supervised by those who have adequate understanding of the appliance's features, uses and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
- Care should be taken not to move appliances that are in use.
- Do not move the pot or container containing the Sous Vide when it is full of water.

SAFETY INSTRUCTIONS

- Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, if any part is designed to be handled do so with care.
- Pay careful attention to any warning labels on this appliance.
- Do not use this appliance near an open flame or flammable materials.
- Before cleaning, make sure that the appliance is turned off, unplugged, and cooled to room temperature.
- When you immerse the sous vide device in water keep the water level between the “MIN” and “MAX” levels indicated on its shaft.
- Clean the housing of this appliance with a non-abrasive cleaner and a soft pad or cloth.
- Do not use alcohol as a cleaning product.
- Store unit in a cool, dry location.
- In case of any electric emergency such as a fire, call 911.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or any parts beyond the max. level in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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 nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.
- CAUTION – To ensure continued protection against risk of electric shock, connect to properly GFCI outlets only.

FEATURES



1. CLAMP
2. NON-SLIP RUBBER GRIP
3. CURRENT TEMPERATURE
4. SET TEMPERATURE/
COUNTDOWN TIMER
5. WIFI BUTTON
6. START/STOP BUTTON

7. SET TIME/DELAY
8. CONTROL DIAL
9. MAXIMUM WATER LEVEL
10. MINIMUM WATER LEVEL
11. WATER INLET/OUTLET

NOTE: The unit can display temperatures in either Fahrenheit or Celsius scale. Press and hold the START/STOP button for 5 seconds to convert from one scale to the other.

OPERATING INSTRUCTIONS

YOU HAVE PURCHASED A SOUS VIDE APPLIANCE THAT HAS BEEN DESIGNED TO FUNCTION WITH BLUETOOTH® AND WIFI® CONNECTIVITY AS WELL AS IN THE SIMPLE ELECTRIC ONLY MODE. BOTH USER STYLES REQUIRE YOU TO FOLLOW THE STEPS IN THE SECTION-PREPARING TO USE THE SOUS VIDE.

Cooking With Your Sous Vide

1. The Sous Vide circulator will work in any pot or heat safe container to which you can clamp the sous vide. Clamp your sous vide to the wall of your pot/container. Fill your pot or container with sufficient water at a level between the MIN and MAX markings on the shaft of the sous vide. This item requires no other heat source. Place your pot or container near an electric outlet.
2. Place food inside a re-sealable or vacuum seal bag. Chefman recommends vacuum sealing the food beforehand to help lock in the flavor of your food. If you are using a re-sealable bag to cook, keep bag slightly open on top and immerse the bag in the water at an angle leaving the opening jutting out of the water. The water pressure will create a natural vacuum pushing out the air in the bag. Slowly seal the corner of the bag pushing out as much air as possible and immerse the bag below the water.
3. Use any clothespin style clip to attach your bag to the pot/container you are using.
4. Clip the bag away from the water inlet/outlets in the sous vide shaft, ensuring the bag is not too close to the heat source or blocking the water from circulating.
5. To ensure that the minimum amount of water evaporates from the container you can use sous vide water balls or cling wrap on the surface of your container. Either choice will limit evaporation during the cooking process. Make sure not to cover the sous vide with the cling wrap.
6. Plug the sous vide into your closest electric outlet.

OPERATING INSTRUCTIONS FOR THE APP-BLUETOOTH/WIFI MODE

PLEASE NOTE: When connecting to your Sous Vide Cooker via bluetooth do not connect from your phone settings, ONLY connect through the Chefman app.

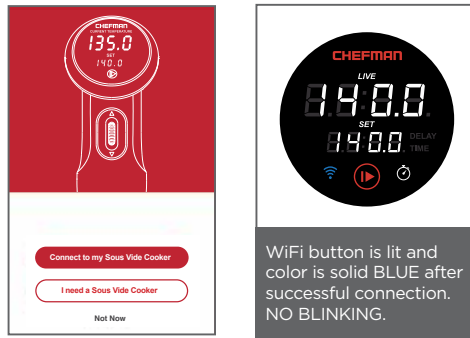
Connecting To Your Sous Vide

1. Make sure your device's Bluetooth® setting is turned on.
2. Make sure you have downloaded and opened the Chefman Sous Vide App on your WiFi/Bluetooth® enabled device.

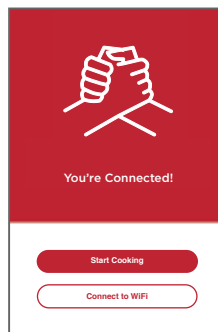
OPERATING INSTRUCTIONS

3. Press the WiFi® button to initiate its broadcast. The WiFi® button will begin to blink blue, indicating the Bluetooth® frequency is broadcasting seeking a connection with a device.

NOTE: You can turn off the WiFi® broadcast by pressing the WiFi® button again with a single tap. The WiFi® button will no longer be lit, indicating it has been turned off.



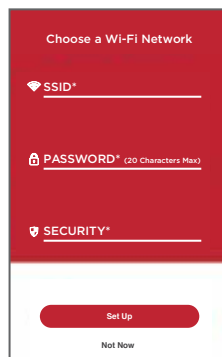
4. Now press "Connect" on the touchscreen of your device. The screen of the app will alert you to an option of connecting to your Sous Vide Cooker.
5. The app will automatically try to connect the sous vide via Bluetooth®. If you have not turned on your Bluetooth® you will be alerted to turn on your Bluetooth® setting.
6. The WiFi® button will blink blue while it is trying to connect.
7. When you are successfully connected via Bluetooth®, the WiFi® button stops blinking and remains solid blue (no blinking). The app will notify you that you have successfully connected to Bluetooth®. The word "connect" will change to "connected" and the app will give you the option of starting to cook or connecting to WiFi®. You can connect to WiFi® at this time or through the settings icon at the bottom of the app screen.



8. **Starting to cook with Bluetooth only** - The app display is designed with several icons to assist you in the easy set up and function of your sous vide. Icons are intuitive and easy to use. They include a time setting, temperature setting, stop, and start. A screen image of the sous vide display screen is shown as well. Both the actual and current temperature of the water will be shown on the display of the sous vide as well as on the app screen.

OPERATING INSTRUCTIONS

9. **Setting the Temperature (sous vide is not running)** - You can either use the default temperature or set your own. The sous vide temperature display screen will blink until you either change the default temperature, or decide to use the default temperature by pressing the “START/STOP” icon. To change the default temperature- press the “TEMP” icon and use the app display to enter temperature. Now press “START/STOP” icon. The display on the actual sous vide appliance will display “PRE” indicating that the sous vide is preheating (this will happen for the initial start-up temperature). It will display “PRE” briefly and then show the actual temperature on the “LIVE” display as it approaches your set temperature.
10. **Setting the Temperature (sous vide is running).** You can press the temp icon anytime and enter the new temperature, and the app will send the information to the sous vide. The new “SET” temperature will be displayed.
11. **Connecting to WiFi®** - You can connect to WiFi® once you have connected via Bluetooth®. You will be directed to enter your WiFi® identification via Bluetooth. You will be asked for your WiFi®, SSID, Password and Security type such as (WPA, WPA2, WPSK, etc.). You will input the settings on your WiFi® enabled device and then complete by pressing done. A screen will let you know that you have successfully connected. Your device will show a working WiFi® icon on the top of the screen.



Choose a Wi-Fi Network

SSID*

PASSWORD* (20 Characters Max)

SECURITY*

Set Up

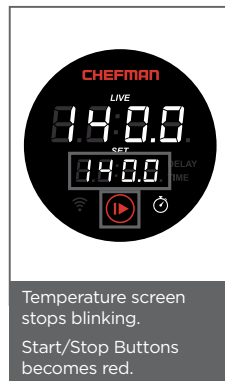
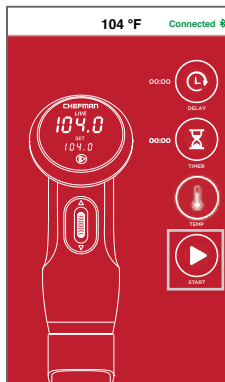
Not Now

12. Keep your WiFi® and Bluetooth® connections open on your device to maintain connectivity.
13. Disconnecting and reconnecting to another electric outlet:
 - a. When you have been connected to WiFi®, your sous vide will try to connect to the most recent WiFi® settings. If it cannot connect to WiFi®, within approximately five minutes it will try to reset itself back to the Bluetooth® mode and clear the WiFi® settings.
 - b. If you never connected to WiFi®, the sous vide will be in Bluetooth® mode and will try to connect with Bluetooth®.
14. You can reset your setting by holding the WiFi® button for 5 seconds. This will cause the sous vide to go back to the Bluetooth® mode.

OPERATING INSTRUCTIONS

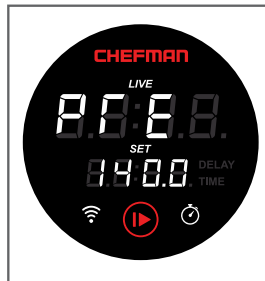
APP SENDING INFORMATION TO THE SOUS VIDE

1. When the device is plugged in—the temperature default will be blinking in the “SET” temperature display. If you want to cook at that default temperature you can just press “START/STOP”. The motor will start and the display will stop blinking. The screen will briefly say “PRE” as it is preheating. This will toggle to showing you the temperature as it is approaching the default.
2. Starting the sous vide from the app:
 - a. **If you want to start your sous vide** press the “START/STOP” icon on the app screen. The temperature screen will stop blinking on the sous vide any time you press “START/STOP” icon. You will hear a beep tone and the sous vide will start running, and the “START/STOP” icon on the sous vide will become red.



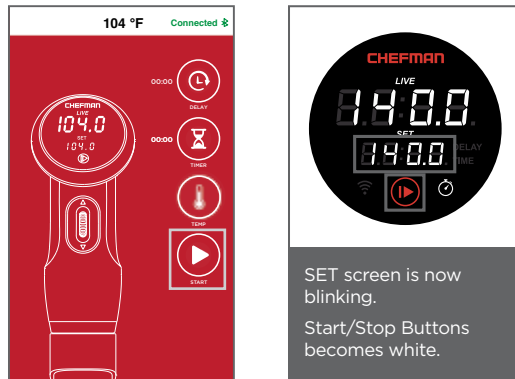
Temperature screen stops blinking.
Start/Stop Buttons becomes red.

- b. Your sous vide will start with a “Preheat” mode when the initial temperature is set for sous vide cooking. It will display briefly as “LIVE” actual temperature is reaching your “SET” temperature. You will know your sous vide is in the preheating mode because the sous vide display screen will show “PRE”. This will only be displayed after you have plugged in the device and set the first cooking temperature.

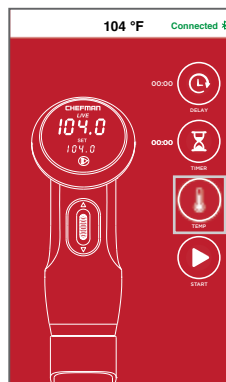


OPERATING INSTRUCTIONS

- c. **If you want to stop your sous vide** while it is running, press the “START/STOP” icon on your app screen. You will hear a beep and the sous vide will stop running. The temperature screen will now be blinking on the sous vide display. The “START/STOP” icon on the sous vide will become white.



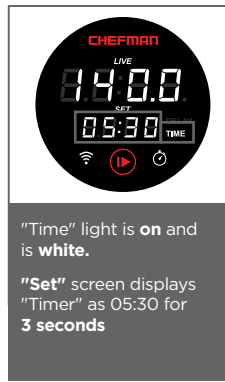
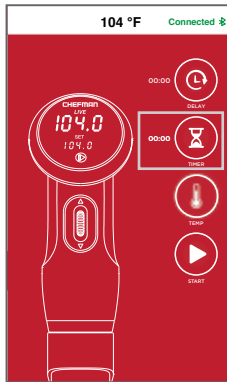
- d. **To change your cooking temperature when the sous vide is running**, press the “SET TEMP” button from the app and set the new target temperature. The sous vide display screen will automatically show the new target temperature. The “SET” screen will not blink to indicate that the sous vide is running.



- e. **To change the temperature from Fahrenheit to Celsius** press on the SETTINGS button on your app screen. If the sous vide was in Fahrenheit, it will now display Celsius on the “LIVE” sous vide display screen. The C or F will only display for about 3 seconds to let you know that your sous vide has been changed to the new degree scale.

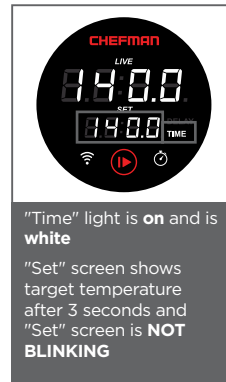
OPERATING INSTRUCTIONS

- f. **To set your cooking time** - Time is entered in hours and minutes. Press the “TIMER” icon on the app screen, and you can set the timer hour and timer minutes. The app will show a screen scroller bar for hours and minutes. Enter hours press “TIMER” then enter minutes and press “TIMER”. Press “Start/Stop” and the app will send the information to the sous vide. The “SET” display screen will show the hours and minutes you have set for several seconds, and will then return to displaying current temperature. It will not be blinking as the sous vide is running. The “TIME” button will be white. If you choose to set the timer hour to “00” and timer minutes to “00” the “TIME” button will be off.



"Time" light is **on** and is **white**.

"Set" screen displays "Timer" as 05:30 for **3 seconds**



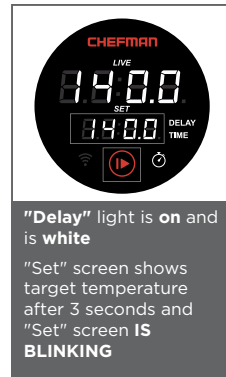
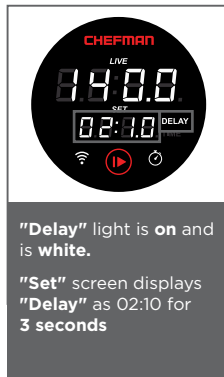
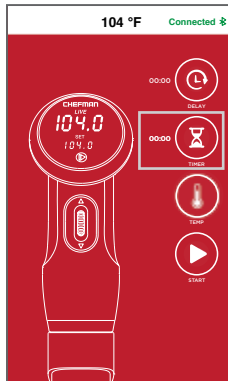
"Time" light is **on** and is **white**

"Set" screen shows target temperature after 3 seconds and "Set" screen is **NOT BLINKING**

- g. **To change the timer (hours and minutes)** when the sous vide is in the running mode press “TIMER” on the app screen and you can set the timer for hours and minutes. The app will send the information to the sous vide. The “SET” display screen will show the desired time in hours and minutes for several seconds, then revert to showing the set temperature on a blinking screen. Press “START/STOP” to resume cooking.

OPERATING INSTRUCTIONS

- i. **To change the Delay hour and Delay minute when the sous vide is not running** – Press the "DELAY" icon to put your sous vide in delay mode. Use the scrolling bar to set your desired delay time, and then press confirm. The temperature on the sous vide screen will be blinking to indicate that the unit is in not running, and the delay icon will be steady in white.

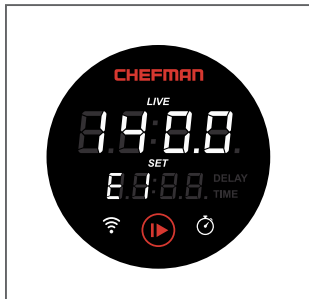


- j. **To set both "TIME" and "DELAY" from the app** follow the instructions for both time and delay. Both words will show in white on the sous vide screen.
- k. **When you are connected to either Bluetooth® or WiFi®:**
- The sous vide will send the "LIVE" (actual) temperature to app.
 - If you START/STOP the sous vide, the sous vide will notify the app that the sous vide has STARTED or STOPPED.

The app can read the following settings on your sous vide:

- **TIME** - Hours and Minutes
- **DELAY** - Hour and Minutes
- **TEMPERATURE**
 - a. **TARGET** (set to)
 - b. **CURRENT** (actual)
- **WATER LEVEL** - If BELOW MIN or ABOVE MAX, an error code will be sent to the app and will be displayed on the sous vide on "LIVE" display.
- **"SET"** temperature-when the sous vide has reached the target temperature, the sous vide will beep and notify you through the app that it has reached the target temperature.
- **"COUNT DOWN TIME"** when you have completed the cooking time set, the sous vide will beep and notify you through the app that the cooking time is complete.
- **"DELAY COUNT DOWN TIME"** when your sous vide has completed the set delay time, the sous vide will beep and notify you through the app that the delay time is over and the sous vide is ready to begin cooking.

OPERATING INSTRUCTIONS



Electronic Message	
E1	Water in your container is below the minimum marking on the sous vide.

MANUALLY CONTROLLING YOUR SOUS VIDE

Preparing to use the sous vide

1. The Chefman Sous Vide Cooker will work with any pot or container on which you can secure the sous vide circulator. The pot needs to be able to hold sufficient water to fill at a level that is between the minimum “MIN” and maximum level “MAX” shown on this device. Do not place on a fire, stovetop or other heat cooktop. This item requires no other heat source. You need to position the container/pot with the sous vide near an electric outlet (the length of the power cord determines the distance).
2. Attach the sous vide clamp to the container/pot wall with water filled between the minimum “MIN” and maximum “MAX” line.

Starting the sous vide

3. Plug unit into your wall outlet (See Figure 1). The sous vide display will light up. The “SET” display temperature setting will blink to indicate that the temperature is ready to be changed. The “LIVE” part of the display will show the actual temperature of the water in your container/pot.
4. Use the scroller wheel to reach your desired temperature (See Figure 2).
5. Press the play button; this will cause the sous vide to start heating and circulating the water. (See Figure 3 on text page)

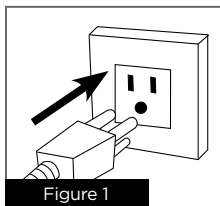


Figure 1

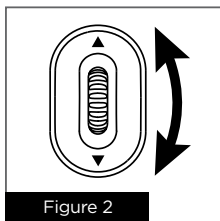


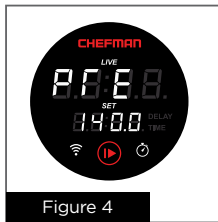
Figure 2

6. The sous vide device has a preheat cycle that will run until it reaches the set temperature. The sous vide will show the letters “PRE” to indicate it is preheating and then toggle back to the actual temperature of the water as it reaches your desired selected temperature.
7. Once the unit preheats and reaches the set temperature, it will beep one long beep and then begin the cooking cycle.
8. The display will then show the actual temperature throughout the cooking process.

9. Setting the Temperature

- a. Set your desired temperature by scrolling until you reach the temperature of your choice.

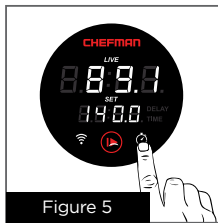
OPERATING INSTRUCTIONS



- Press the "START/STOP" BUTTON.
- The sous vide will now begin the preheat. The "LIVE" display will indicate "PRE" to indicate it is preheating and then toggle back to the actual temperature of the water. (See Figure 4)
- When it reaches your set temperature it will beep once and begin the cooking cycle.
- The "LIVE" display will then show the actual temperature throughout the cooking process.

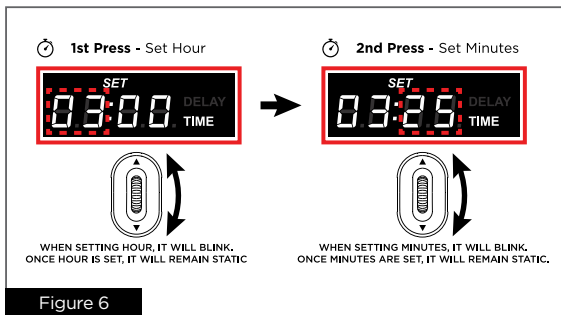
10. Setting the Time

- Press the "TIME" button. This will put the sous vide in "TIMER MODE" (See Figure 5).
- Look at the "SET" display screen. The left two digits and the word "TIME" will be blinking. Now you can set the hours needed for your cooking program.



- Use the scroller to reach the number of hours needed for your sous vide cooking process. Press "TIME".
- Look at the "SET" display screen. The right two digits and the word "TIME" will be blinking. Now you can set the minutes needed for your cooking program.
- Use the scroller to reach the number of minutes needed for your sous vide cooking process. Press "TIME".

- Now that you have set your cook timer, the "SET" display will blink again to indicate that the user should change the temperature (See Figure 6).



- Enter your desired cooking temperature and press "START/STOP".

Changing the Settings During the Cooking Process

Temperature change:

- If you press "START/STOP" it will pause the cooking cycle and the digits on the "SET" display will blink. This gives you the ability to easily change the temperature at any time.
- Use the scroller to change the temperature and press "START/STOP" to restart the sous vide.

OPERATING INSTRUCTIONS

Time change:

- c. If you press the “TIME” button when you are in the middle of cooking, it will pause the cooking cycle. You can now change the countdown timer on the “SET” display. First the “hour” digits are blinking; enter the new cooking time then press timer again and you can enter the “minutes” digits.
- d. You can change the cooking temperature at any time during the cooking process by pressing the “START/STOP” button. The cooking process will be paused, the “SET” display will blink and you may now enter your new desired temperature. This can be done at any time in the cooking process.
- e. Pressing “START/STOP” at any time during cooking will stop cooking. If you want to change the temperature just scroll to the new temperature on the spot.

Delay Function:

If you want to delay the start time to begin sous vide at a later time. (For example, it is now 9am and I want to start cooking at 10am.)

Entering The Time Value

1. Plug in your sous vide.
2. “SET” display is blinking to indicate that you are ready to put in a cooking setting.
3. Press and hold the “TIME” button. This will start the “DELAY MODE”.
4. The “DELAY” indicator light will be displayed and start blinking.
5. The left two digits of the “SET” display will start to blink. Scroll to the number of hours for which you would like to delay.
6. Press the “TIME” button.
7. The hours are set—now the right two digits will blink. This indicates you need to enter the number of minutes you would like to delay. Scroll to reach the number of minutes for the delay.
8. Press the “TIME” button. The minutes are set and the “DELAY” light indicator will remain lit and not blink.

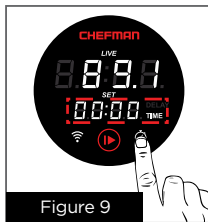
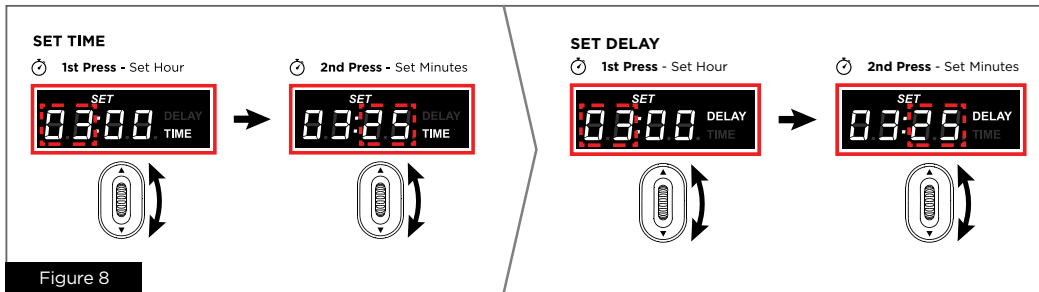
Entering the Temperature Value

1. The “SET” display will be blinking indicating that you can now change the temperature “TEMP” setting.
2. Use the scroller to put in the temperature value. Now you can press the “START/STOP” button to start the delay.
3. The “LIVE” display will toggle between countdown time and the actual temperature in the water.
4. Once the delayed time has completed, the unit will begin to Preheat “PRE”.

OPERATING INSTRUCTIONS

Setting Delay + Time

This setting is if you want to cook at a later time for a fixed amount of time. (See Figure 7).



1. Press and hold the “TIME” button (See Figure 17). This will put the unit in the “DELAY MODE”. The “DELAY” indicator light will turn on and start blinking. The left two digits will also be blinking. This indicates that an hour value needs to be entered for the delay countdown timer. Scroll to reach the hours desired and press the “TIME” button. Hours are set for the delay.
2. Now the right two digits are blinking on the “SET” display.
3. Scroll to reach the minutes desired and press the “TIME” button. The minutes are now set and now the “DELAY” light indicator will remain lit and not blink.
4. The “SET” display will be blinking indicating that you can now change the temperature.
5. Change the temperature using the scroller and press “START/STOP” to start the delay.
6. Press and hold the “TIME” button again for 3 seconds. Now the “TIME” indicator light will blink. The “DELAY” indicator light is on and is not blinking.
7. You can now set the length of time that you wish to cook for. For example: setting your machine at 9am to start cooking at 10 am, cook for 1 hour and stop at 11 am.
8. Press “START/STOP” to start.
9. Should you want to use your sous vide in the regular mode you will need to press and hold the “TIME” button a third time.
10. Press “START/STOP”.

OPERATING INSTRUCTIONS

Changing from Fahrenheit to Celsius

- The default display temp is in Fahrenheit.

To change from F to C, press and hold the “play” button for 5 seconds (up to 10 seconds) and “LIVE” display will auto change between F and C. You can repeat process to toggle between Fahrenheit and Celsius.

TROUBLESHOOTING

1. The unit will not turn on.

Solution: Make sure that the machine is properly plugged into a grounded outlet and check the power cable to see if it is ripped or worn down. Do not use the machine if the power cord is damaged.

2. Unit is making a constant beeping sound and the display is not working.

Solution: The unit is not submerged in water between the “MIN” and “MAX” line. If the water is under the “MIN” line, the unit will not work and will make a constant beeping sound. Place the unit in water with the water reaching a level between the “MIN” and “MAX” lines to reset. Press the START/STOP button to stop the beeping.

3. E1 on Display

Solution: The water level may be below minimum. Put more water in the pot/container until the water level is above the minimum line.

4. Unit is not connecting properly to the Bluetooth® or WiFi® device.

Solution: You can reset this setting by holding the WiFi® button for 5 seconds. This will cause the sous vide to go back to the default Bluetooth® mode so you can attempt to reconnect to your device.

CLEANING & MAINTENANCE

Cleaning and Descaling Instructions:

In most instances, a basic cleaning is sufficient to clean the Sous Vide Cooker. Basic cleaning is performed by using a sponge or damp cloth and then drying the unit.

It is recommended to perform descaling periodically, particularly if the unit is used very often or if it is used in a region with hard or mineral rich water.

1. Mount the Sous Vide Cooker to a pot and fill to the MAX level indicated on the shaft of the unit with an equal mixture of water and distilled white vinegar.
2. Using the CONTROL DIAL, program the SET TEMPERATURE to 158° F.
3. After the SET TEMPERATURE is reached, allow the water and vinegar mixture to continue circulating for an additional 20 minutes. Your Sous Vide Cooker is now descaled.
4. Unplug the unit and allow to cool.
5. Make sure to rinse the unit in cool water and to dry it off before storing away for future use.

TIPS AND TRICKS FOR PRECISION COOKING

Enjoy our helpful guide to pampering your food in a kitchen Jacuzzi!

POT PICKIN'

Select a pot or container that is large enough to allow the Sous Vide Cooker as well as the bag (or bags) of food to be clipped on opposite sides. Take care to allow enough room to ensure that the unit will never touch the bag. In the event of cooking multiple bags in one pot, make sure that there is enough room for all the bags to be entirely immersed in water.

SPICE IT RIGHT

For best results and maximum flavor use dry or powdered spices. You can use sauces or marinades as well, but make sure the liquid is non-alcoholic, has a low acidity, and isn't meant to be used as a brine. If you're set on that acidic taste, marinate the meat like you usually would, just be sure to remove it from the marinade before you cook sous vide. Once you put the food in the bag with desired seasoning or marinade, make sure to evenly distribute contents for even cooking and flavor.

SEAL IT TIGHT

Best results are achieved when all of the air in the bag is removed. While any kind of food grade plastic sealable bag can be used, some prefer vacuum sealed bags since the vacuum sealer removes all the air out of the bag. When using a zipper lock bag, first seal the bag most of the way and leave a small opening. Slowly submerge the bag into the water which will push the remaining air out, and seal the remaining portion before fully submerging.

BATH TIME!

Ensure that the food remains completely submerged under the water throughout the cooking process by filling the pot with water until just below the MAX line. To prevent the food from floating above the water, use clips to firmly attach the bag to the container wall, or place a weighted (heat safe) object on top of the bag to keep it submerged. Evaporation can be reduced by covering the container or using sous vide balls.

TIPS AND TRICKS FOR PRECISION COOKING







TIMING OPTIONAL

Because the Sous Vide Cooker controls the temperature and cooking so precisely, it is unlikely to overcook or burn even if you decide to forgo the timer and auto-shut off. If you want, though, the Sous Vide Cooker is equipped with a timer that will automatically shut off when cooking is complete, so you can take a nap without setting an alarm. Use the Cooking Guide on page 20 to determine the correct time & temperature for desired results.

SEAR AWAY WITH ME

Searing is recommended when cooking meat, fish, or poultry. Remove the food from the bag and sear by using a pan, broiler, or barbecue (Cast Iron pans are recommended but not required). Searing the food will give it color and texture, and will lock in the flavors for restaurant quality results.

Cooking Guide

		TEMP (°F/°C)	MIN TIME	MAX TIME	
	EGGS	Poached	146°F/63°C	1h	1.5h
		Hard Boiled	165°F/74°C	1h	1.5h
	POULTRY	Light Meat	150°F/66°C	1h	3h
		Dark Meat	167°F/75°C	45m	5h
	PORK	Tender Cuts	165°F/74°C	1h	4h
		Tough Cuts	158°F/70°C	18h	24h
	BEEF	Rare	126°F/52°C	1h	3h
		Medium- Rare	129°F/54°C	1h	3h
		Medium	136°F/58°C	1h	3h
		Medium-Well	145°F/63°C	1h	3h
		Well	155°F/68°C	1h	3h
	SEAFOOD	Fish	122°F/50°C	40m	1.5h
		Shellfish	131°F/55°C	15m	45m
	VEGGIES	Tender/Green	180°F/82°C	1.5h	30m
		Starchy/Root	185°F/85°C	15m	3h

m = Minutes h = Hours

Chefman Accessories Available for Sous Vide Cooking

Model Number	Item Name	Purpose
RJ45-Series	Vacuum Sealer	This will allow you to vacuum seal your ingredient bags. (A roll of bags are included.)
RJ39-A-SBP	Sous Vide Accessory Kit	This kit includes a hand vacuum pump, vacuum seal bags, bag zipper clips and 4 clips to attach vacuum sealed bags to sous vide container.
RJ 39-A-B250	Sous Vide Water Balls	Sous vide water balls prevent evaporation and heat loss by creating a flexible lid on the surface of your water bath.

TERMS & CONDITIONS

Limited Warranty

RJ BRANDS, LLC D/B/A CHEFMAN (hereinafter referred to as "CHEFMAN[®]") 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[®] 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[®] 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[®] 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[®] or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN[®] 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 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, 200 Performance Drive, 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 RJ BRANDS, LLC.

WARRANTY



SOUS VIDE COOKER WITH BLUETOOTH AND WIFI



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

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ 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:

Chefman
200 Performance Drive
Suite 207
Mahwah, NJ
07495

SOUS VIDE COOKER
WITH BLUETOOTH AND WIFI

MODEL:
RJ39-WIFI

888.315.6553

customerservice@chefman.com

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 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: 2131773

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