

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. 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 on Monday through Friday, 9 am to 5 pm EST.

Customers can also receive support by emailing customerservice@chefman.com.

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INTRODUCTION

Welcome to the gourmet world of sous vide 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 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 lesser choice cuts of meat as the muscle fibers are broken down during cooking. It yields results that are moist and flavorful by allowing foods to cook in their own juices with minimal added ingredients.

Sous vide cooking is particularly suited to beef, chicken, duck, lamb, pork, turkey, veal and other game meats. It also works well with fish and other seafood as well as heartier vegetables and fruits.

Welcome to the world of sous vide cooking. Bon appétit!

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

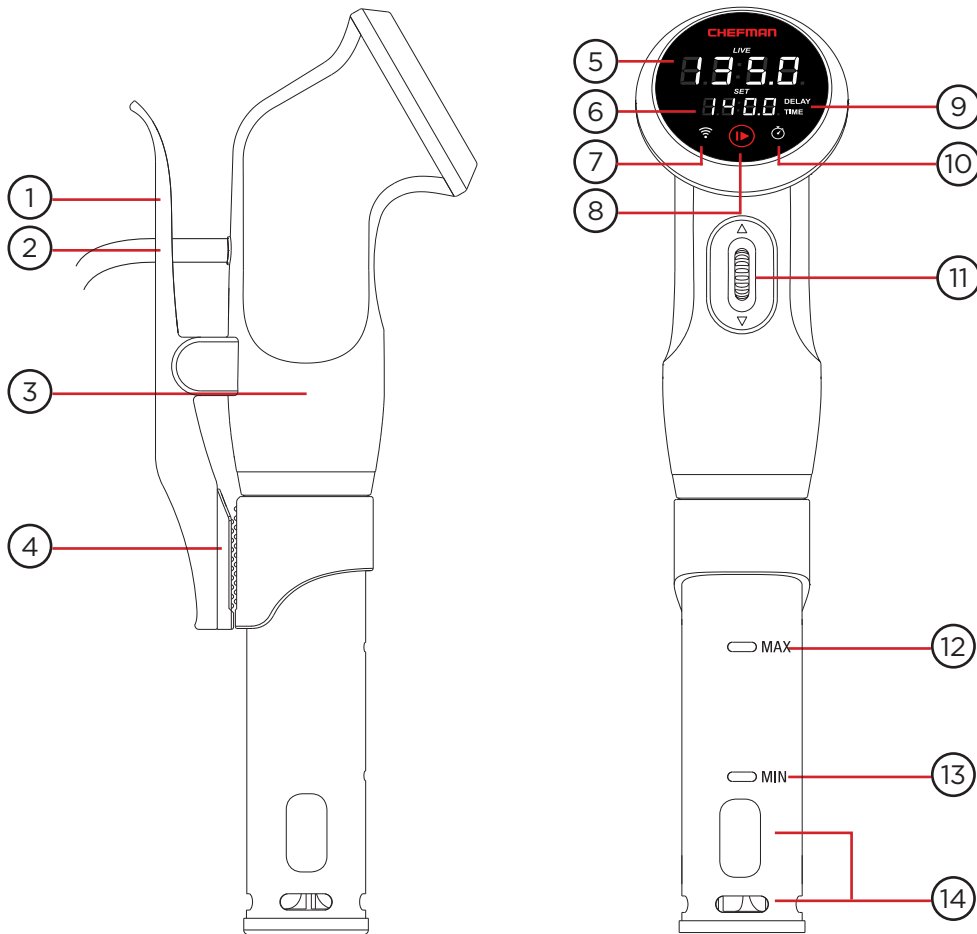
FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF THIS PRODUCT, READ ALL THE DIRECTIONS CAREFULLY AND STORE THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.

- This appliance is intended for indoor home use only.
- Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
- 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 a gas or electric burner, stove 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.
- Do NOT move the pot or container containing the Sous Vide Cooker 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 all 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 Cooker in water, keep the water level between the MIN and MAX water level markings located 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, plug, or any parts above the MAX water level marking in water or other liquids.
- 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. Call Chefman Customer Service for assistance.
- 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 or container containing hot water or other liquids.
- To disconnect, press the START/STOP button on the Sous Vide Cooker's control panel to turn the Sous Vide Cooker 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. PLUG
3. COOL-TOUCH HOUSING
4. NON-SLIP RUBBER GRIP
5. LIVE TEMPERATURE INDICATOR/
COUNTDOWN TIMER
6. SET TEMPERATURE INDICATOR
7. BLUETOOTH®/WI-FI® INDICATOR

8. START/STOP BUTTON
9. TIME/DELAY INDICATOR
10. TIME/DELAY BUTTON
11. CONTROL DIAL
12. MAX WATER LEVEL LINE
13. MIN WATER LEVEL LINE
14. 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. Do NOT press the START/STOP button for more than 10 seconds.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

Remove all packing materials from the Sous Vide Cooker. Gently wipe down exterior with a damp cloth or paper towel. Never immerse the top of the Sous Vide Cooker touch screen, cord or plug in water or any other liquids. The electrical connections, control dial and screen must never come into contact with water or any other liquids.

Read all instructions and follow them carefully.

HOW TO USE

1. **Prepare food** by seasoning it and placing each item in its own sealable plastic bag or vacuum sealed bag. Set aside.

NOTE: Foods cook best when all parts of the food are in contact with the water. Place foods in their own sealable bags, or vacuum seal multiple pieces while leaving a border of empty space around each piece. Small items, like vegetables, may be placed in the same plastic bag, but it is best to spread them in a single layer and vacuum seal them.

Tip: Vacuum sealing your food is recommended when using your Sous Vide Cooker for more than eight hours.

2. **Fill a large pot or heat-proof container with lukewarm water.** Ensure that the pot or heat-proof container is deep enough for the Sous Vide Cooker to securely clamp onto the side. Place the filled pot or heat-proof container near an electrical outlet.

NOTE: The Sous Vide Cooker can heat up to 16 quarts of water.

3. **Insert the base of the Sous Vide Cooker into the water.** Ensure that the water level is above the MIN water level line and below the MAX water level line.

4. **Clamp the Sous Vide Cooker onto the side of the pot or heat-proof container.**

5. **Plug in the Sous Vide Cooker.** The live temperature, which is the current temperature of the water, and default set temperature of the water will display on the screen. The default set temperature will blink, indicating that it may be changed.

6. **Set the temperature*** by using the control dial to select the desired temperature.

NOTE: The temperature may be adjusted at any time during the cooking process.

*The temperature may be changed from Fahrenheit to Celsius: While the set temperature is blinking, press down the START/STOP button until hearing a beep sound, release the button immediately, then °C or °F will appear on the screen.

NOTE: When changing the temperature from Fahrenheit to Celsius, do NOT press the START/STOP button for more than 10 seconds. It may cause the program to malfunction.

OPERATING INSTRUCTIONS

7. **Set the Time** by pressing the TIME/DELAY button. First set the amount of hours, then press the TIME/DELAY button again to set the minutes.

NOTE: The time may be adjusted at any time during the cooking process.

OPTIONAL: Set the Delay Timer before pressing the START/STOP button by using the instructions on **page 7**. The word “DELAY” will light up once a cooking time has been set.

8. **Start the Sous Vide Cooker by pressing the START/STOP button.** Once the START/STOP button has been pressed, the Sous Vide Cooker will start heating and circulating the water; the screen will display “PRE,” indicating that the water is preheating. While the water is preheating, “PRE” and the live temperature of the water will toggle on the screen.
9. Once the live temperature matches the set temperature, the Sous Vide Cooker will beep once and the set time will begin counting down on the screen. **CAREFULLY ADD YOUR SEALED, BAGGED FOOD TO THE WATER NOW; ensure that the food is completely submerged.** The remaining time and live temperature will toggle on the screen for the duration of the cooking cycle.

CAUTION: Water and base of Sous Vide Cooker are very hot. Do not touch base of Sous Vide Cooker. Position sealed bags of food away from Sous Vide Cooker.

Tip: A clip or clothespin may be used to secure sealed bags of food to the side of the pot.

Tip: Once bagged food is completely submerged in the water and secured, fill the pot with sous vide balls (sold separately) to prevent evaporation, or seal the pot with plastic wrap. Do NOT allow plastic wrap to touch base of Sous Vide Cooker.

Covering the water is not always necessary. It is recommended when cooking foods for long periods of time, such as four hours or more.

Instead of using sous vide balls or plastic wrap, more water may be added to the pot as it evaporates so food is always completely submerged. Please note that adding more water will change the temperature of the water. After adding more water, allow a few minutes for the Sous Vide Cooker to re-regulate the temperature.

10. **Stop the Sous Vide Cooker at any time** by pressing the START/STOP button.
11. When the remaining time expires, the Sous Vide Cooker will emit 1 long beep, indicating that it is done cooking. When it is done cooking, the Sous Vide Cooker will turn STOP. **REMOVE BAGGED FOOD FROM WATER NOW.**

The Sous Vide Cooker will continue to beep once, occasionally, as a reminder to remove your food from the water. The Sous Vide Cooker will continue to beep occasionally, until it is unplugged and turned OFF completely.

CAUTION: The base of the Sous Vide Cooker is extremely hot. Always handle the Sous Vide Cooker by its Cool-Touch housing.

OPERATING INSTRUCTIONS

12. **For best results, sear food before serving:** Allow bagged food to cool slightly. Remove food from bag and transfer to a cutting board. Discard marinade. Blot food dry with paper towels. Heat a skillet or grill over medium-high. Add a small amount of oil. When oil is hot, add food to pan or grill until a golden-brown crust is achieved; flip and repeat.

SETTING AND USING THE TIME/DELAY TIMER

1. Press the TIME/DELAY button until the word “DELAY” illuminates on the screen.
2. Use the control dial to select when you’d like the Sous Vide Cooker to begin heating and circulating the water. (For example, if you’d like the Sous Vide Cooker to start heating in 1 hour and 20 minutes, set the delay timer by pressing and holding the TIME/DELAY button; set the amount of hours to 1 hour, then press the TIME/DELAY button again to set the minutes to 20 minutes.)
3. Once the delay timer is set, the remaining delay time will start counting down on the screen.
4. Once the remaining delay time expires, the word “DELAY” will switch to the word “TIME” and the Sous Vide Cooker will start preheating and circulating.

USING THE APP FOR THE FIRST TIME

1. **Download the Chefman Sous Vide app** from your device’s App Store.
2. When you launch the app for the first time, you will be prompted to allow or not allow notifications. **Select “Allow” to receive notifications** about your Sous Vide Cooker’s cooking status, or **select “Don’t Allow” if you do NOT wish to receive such notifications.**
3. **Scroll through the initial pages** to watch a short, introductory video about the Sous Vide Cooker. Press “SKIP” at any time to skip the video and access the rest of the app.

In the app, you will have access to recipes, a cooking calculator, getting started and how to videos, as well as access to the control panel.

OPERATING INSTRUCTIONS

CONTROLLING YOUR SOUS VIDE COOKER FROM THE APP

1. **Press the control panel icon** on the bottom of the screen. A drawing of your Sous Vide Cooker will appear, as well as delay, timer, temp and start icons.

Ensure that a) your Sous Vide Cooker is set up in a large pot or heat-proof container with water, b) your Sous Vide Cooker is plugged in and turned ON, c) your Bluetooth® is enabled.

2. **Press the Bluetooth®/Wi-Fi® indicator located on the Sous Vide Cooker's control panel.** It will begin flashing in blue, indicating it is ready to be connected to Bluetooth®.

NOTE: Bluetooth®/Wi-Fi® Indicator may not be visible until pressed. Refer to **Features** on **page 4** for the exact location of the Bluetooth®/Wi-Fi® indicator.

3. **Connect to Bluetooth®** by pressing the "CONNECT" icon located on the top right corner.

4. **Press "Connect to my Sous Vide Cooker."** If your Bluetooth® is enabled, the word "Connect" will switch to "Connected," and the app will automatically connect to the Sous Vide Cooker. The blue Bluetooth®/Wi-Fi® indicator on the Sous Vide Cooker will stop flashing and remain solid blue.

NOTE: If your Bluetooth® is not enabled, you must enable it in the settings feature on your device.

5. To connect to Wi-Fi®, go to "SETTINGS" in the app, then press "Connect to Wi-Fi®." Enter the required information (Wi-Fi®, SSID, Password and Security type, such as WPA, WPA2, WPSK, etc.) Press "SET UP." A screen will notify you when you have connected successfully. A working Wi-Fi® icon will also appear next to the word "CONNECTED" on the top right corner of the app's screen. The Bluetooth®/Wi-Fi® indicator on the Sous Vide Cooker will be solid white.

You may switch back to Bluetooth® at any time by pressing the word "CONNECTED" on the top right corner of the app's screen.

NOTE: When using Bluetooth®, your device must always be located within 30 feet of the Sous Vide Cooker. Cellular data is being used when Bluetooth® is being used.

NOTE: When using Wi-Fi®, cellular data is not being used. You must first be connected to Bluetooth® in order to connect the Sous Vide Cooker to Wi-Fi®.

6. **Press "START COOKING."**

7. **To start cooking**, if desired, use the DELAY icon to set the Delay Timer. If choosing to cook right away, press the TIMER icon to set the Time and the TEMP icon to set the temperature. Press the START icon. See **steps 8 to 12** on **page 6 to 7** for more detailed cooking instructions.

OPERATING INSTRUCTIONS

8. **During the cooking process**, you will be notified in the app (or via notifications if you selected allow notifications) when the Sous Vide Cooker has reached the SET TEMPERATURE, when the remaining time has expired and if your Sous Vide Cooker has turned OFF for any reason.

You can also monitor the status of your Sous Vide Cooker in real time in the control panel section of the app.

IMPORTANT: All of the settings you set in the app will transfer to the screen on your Sous Vide Cooker's control panel. For example, if you set your Sous Vide Cooker for 135°F and 1 hour, the set temperature and remaining time will appear directly on the Sous Vide Cooker.

USING THE CALCULATOR FEATURE IN THE APP

The Sous Vide Cooker may also be set by using the calculator feature in the app.

1. Ensure that a) your Sous Vide Cooker is set up in a large pot or heat-proof container with water, b) your Sous Vide Cooker is plugged in and turned ON, c) your Bluetooth® is enabled.
2. Press the calculator icon on the bottom of the screen.
3. Select the food you would like to cook.
4. Press "COOK." See **steps 8 to 12** on **page 6 to 7** for more detailed cooking instructions.

NOTE ABOUT WI-FI®

If the Sous Vide Cooker is unplugged while it is still connected to Wi-Fi®, it will try to reconnect to the most recent Wi-Fi® settings when it is plugged back in. If it cannot connect to Wi-Fi® within approximately five minutes, reset your setting by holding the Wi-Fi® button until it beeps. This will cause the Sous Vide Cooker to go back to the Bluetooth® mode.

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 cord to see if it is ripped or worn down. Do NOT use the Sous Vide Cooker 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 water level lines. Adjust water levels accordingly and press the START/STOP button to stop the beeping.

3. **E1 on Display**

SOLUTION: The water level is below the MIN water level line. Add more water until the water level is above the MIN line.

4. **Unit is not connecting properly to the Bluetooth® or Wi-Fi® device.**

SOLUTION:

- a) Reset the setting by holding the Wi-Fi button for five seconds. This will cause the sous vide to go back to the default Bluetooth® mode so you can attempt to reconnect to your device.
- b) Close out of the app completely and try again.

CLEANING & MAINTENANCE

1. Unplug the Sous Vide Cooker and remove it from the pot. Allow it to cool and dry completely.
2. Once it is dried completely, gently wipe down exterior with a damp cloth or paper towel. Never immerse the top of the Sous Vide Cooker, its cord or plug in water or any other liquids. The electrical connections, control dial and screen must never come into contact with water or any other liquids.

IMPORTANT: Descaling the Sous Vide Cooker is recommended periodically, especially if used in a region with hard or mineral rich water.

DESCALING INSTRUCTIONS

1. Clamp the Sous Vide Cooker onto the side of a large pot or heat-proof container.
2. Fill the pot or heat-proof container with an equal amount of water and distilled white vinegar up until the MAX water level line.
3. Use the instructions on **step 6** on **page 5** to set the Sous Vide Cooker temperature to 158° F and 20 minutes.
4. Press the START/STOP button.
5. When the timer expires, allow the Sous Vide Cooker and water to cool.
6. Rinse the base of the Sous Vide Cooker with cool water and allow it to dry completely.







TIPS

- Cooking with the Sous Vide Cooker is great for parties and entertaining. It frees up burners, stoves and ovens. It also allows you to start cooking long before your guests arrive and serve perfect, just-cooked meals.
- Season foods with minimal oil and/or fats. Cooking sous vide concentrates the foods' natural flavors and allows them to shine.
- When seasoning food, use less seasoning than you normally would. Cooking sous vide concentrates and maximizes all flavors.
- Vacuum sealing your food is recommended when using your Sous Vide Cooker for more than eight hours.
- When using your Sous Vide Cooker for less than eight hours, average plastic bags with a ziplock seal may be used. Remove as much air from the bags as possible before sealing them by using the water displacement method:
 1. Place seasoned food inside a plastic bag.
 2. With the bag open, slowly dip the bottom of the bag into the water so it pushes out any air in the bag.
 3. Continue dipping the bag into the water until all of the air has been displaced and you can seal the bag.
- Wait until your water is fully heated before adding in sealed bags of food.
- A clip or clothespin may be used to secure sealed bags of food to the side of the pot.
- Small dishes, bowls and heavy cutlery may be used as weights to help keep bagged foods submerged.

TIPS

- Once bagged food is completely submerged in the water and secured, fill the pot with sous vide balls (sold separately) to prevent evaporation, or seal the pot with plastic wrap. Do NOT allow plastic wrap to touch base of Sous Vide Cooker.
- More water may also be added to the pot as it evaporates so that the food is always completely submerged. Please note that adding more water will change the temperature of the water. After adding more water, allow a few minutes for the Sous Vide Cooker to re-regulate the temperature.
- Searing, grilling or broiling meats, poultry and some fish is recommended before serving. All browning methods will enhance the flavor and texture by creating a nice crust.
- Vegetables may be sautéed before serving to enhance the flavor.

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

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 and with an accompanying receipt, 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 listed on the receipt. 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 Suite 207, 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 W/ BLUETOOTH® AND WI-FI®



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 WI-FI®

MODEL:
RJ39-WiFi

888.315.6553

customerservice@chefman.com

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

1-YEAR LIMITED WARRANTY

CHEFMAN



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