

CHEFMAN®

TRIPLE SLOW COOKER BUFFET

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured with 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

 USA 888-315-8407

 customerwarranty@rjbrands.com

MODEL: RJ15-25-TR



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.



Contents

- 1** Introduction
- 2** Important Safeguards
- 5** Features
- 6** Operating Instructions
- 9** User Maintenance
- 10** Recipes
- 15** Terms and Conditions
- 16** Warranty Card

Introduction

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 3-year manufacturer's 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

SAFETY INFORMATION

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all 3 temperature control knobs to the OFF position, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

IMPORTANT SAFEGUARDS (cont'd)

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

15. All users of this appliance must read and understand this User Guide before operating or cleaning this appliance.
16. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
17. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
18. Do not leave this appliance unattended during use.
19. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
20. Do not use this appliance in an unstable position.
21. To avoid scalding, lift glass lid off cooking pot carefully. Point the lid away from face and hands while opening and allow water to drip into the removable cooking pot.

CAUTION: The filled Triple Slow Cooker Buffet is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE TRIPLE SLOW COOKER BUFFET WITH 3 FILLED COOKING POTS IN PLACE. Place the Triple Slow Cooker Buffet base in its serving position first, then place each cooking pot, one at a time, into the base. When cooking is finished, remove each cooking pot, one at a time, then prepare the Triple Slow Cooker Buffet base for storing.

CAUTION: To prevent damage or shock hazard, do not cook in the Triple Slow Cooker Buffet base. Cook only in removable cooking pots provided.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS (cont'd)

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into a 120V AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

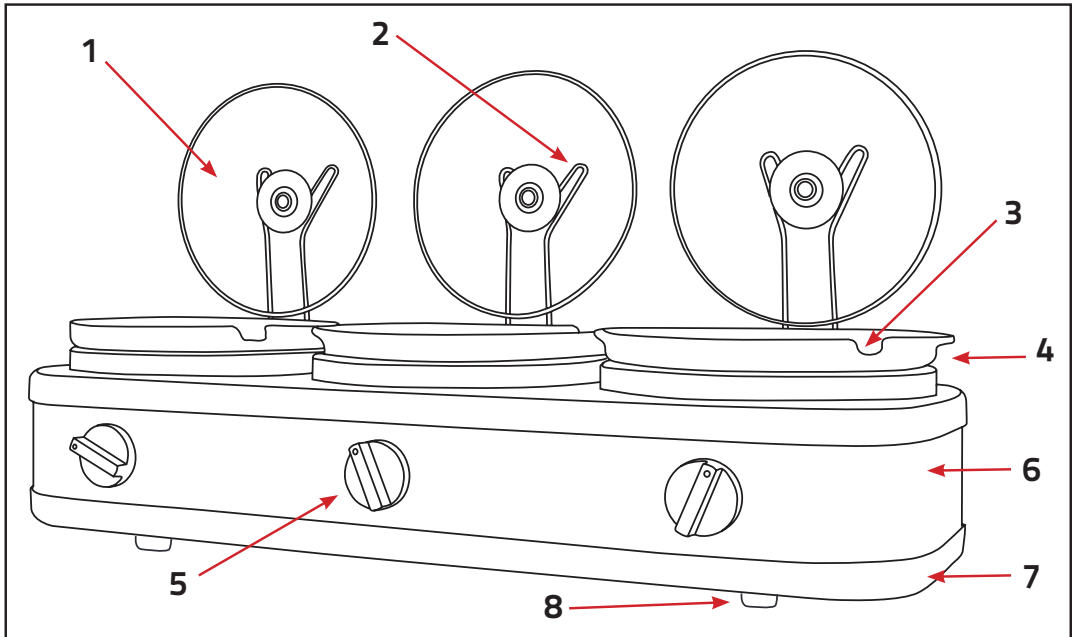
This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

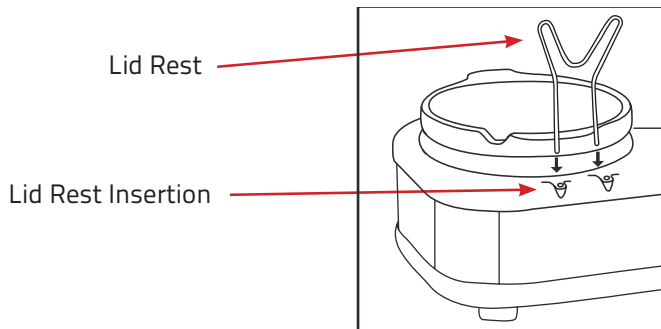
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Features



- 1. Tempered Glass Lid with Knobs (3)
- 2. Lid Rest (3)
- 3. Spoon Slot (3)
- 4. Removable Cooking Pots (3)
- 5. Temperature Control Knob (3)
- 6. Triple Slow Cooker Base
- 7. Polarized Plug (not shown)
- 8. Non-skid Feet

Figure 1



5

Operating Instructions

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the Triple Slow Cooker Buffet and remove all packaging materials. Included in the box are the 3 lid rests. Be sure to remove from the box while unpacking the unit.
2. Place your Triple Slow Cooker Buffet on a level surface such as a countertop or table. Be sure the sides and back of the Triple Slow Cooker Buffet are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Wipe the Triple Slow Cooker Buffet base with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.
4. It is necessary to operate the Triple Slow Cooker Buffet one time before placing food in the cooking pots. Pour 4 cups of water into each of the cooking pots. Then place each cooking pot inside the Triple Slow Cooker Buffet base. Cover each cooking pot with a glass lid. Attach the 3 lid rest and ensure they are secure. (See Figure 1 on page 5).
5. Plug the Triple Slow Cooker Buffet into a 120V AC outlet.
6. Turn each of the temperature control knobs to HIGH and allow to heat for approximately 30 minutes.
7. Turn each of the 3 temperature control knobs to the OFF position and unplug the Triple Slow Cooker Buffet. Allow to cool for at least 20 minutes.
8. Wearing oven mitts, remove each of the 3 lids, then grasp each of the 3 cooking pots by the handles and carefully lift and remove from the Triple Slow Cooker Buffet; pour the water out of the cooking pots.
9. Wash all 3 removable cooking pots and lids in the dishwasher or in warm soapy water. Rinse and dry thoroughly.
10. Reinsert the 3 removable cooking pots with lids into the Triple Slow Cooker Buffet base to store.

Operating Instructions (cont'd)

NOTE: The 3 slow cooking stations work independently of one another. 1, 2 or 3 slow cookers may be used at any given time.

1. Prepare recipe(s) according to instructions.
2. Place 1 to 3 needed cooking pot(s) into the buffet base. To facilitate serving slow cooked foods, rotate each cooking pot so that the spoon notch faces front and to the side.
3. Add food to the cooking pot(s) and cover with glass lid(s).
IMPORTANT: DO NOT FILL THE COOKING POT(S) MORE THAN $\frac{3}{4}$ FILLED WITH FOOD.
NOTE: When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the meat and other ingredients.
4. To ensure the efficient build up of heat, do not lift the lid(s) during the first 2 hours of cook time. Frequent lifting of the lid(s) during cooking delays the cooking time.
5. **WARNING:** The cooking pot(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.
6. Plug cord into a 120V AC outlet.
7. Turn temperature control knob(s) to select temperature setting: LOW or HIGH.
8. Cook according to recipe instructions.
9. Depending on the food served, when the cooking time is complete, turn the temperature control knob(s) to the LOW or WARM position and serve.
10. Using oven mitts, carefully remove the glass lid(s) by grasping the lid knob(s) and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lids on the lid rests.
11. Allow a few seconds for all steam to escape. Then, using oven mitts, rotate each cooking pot so that the spoon notch faces front and to the side.
12. When serving is finished, turn all 3 of the temperature control knobs to the OFF position, and unplug the Triple Slow Cooker Buffet.
13. Allow all 3 cooking pots to cool completely before cleaning, see User Maintenance section.
14. **CAUTION:** The filled Triple Slow Cooker Buffet is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE Triple Slow Cooker Buffet WITH 3 FILLED COOKING POTS IN PLACE. When cooking is finished, carefully remove each of the glass lid(s) by grasping the lid knob(s). Using the cooking pot handles, remove each cooking pot, one at a time. Clean and prepare the Triple Slow Cooker Buffet base for storing.
15. **CAUTION:** Even when turned OFF and unplugged, the Triple Slow Cooker Buffet base top surface may remain hot for some time after using; allow unit to cool before cleaning or storing.

Operating Instructions (cont'd)

PREPARING FOR BUFFET SERVICE

If food to be served has been previously prepared and then refrigerated, warm food uncovered in a microwave-safe cooking bowl. Check at 3 minute intervals until serving temperature has been reached. Likewise, the oven may be used to warm foods before adding to the removable cooking pots prior to serving.

When temperature of the food is suitable for serving, add food to the cooking pots, replace cooking pots into the Triple Slow Cooker Buffet base. Rotate each cooking pot. Replace glass lids onto each cooking pot. Then turn each temperature control knob to WARM.

NOTE: The WARM Setting is not suitable for reheating foods. WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting.

HINTS FOR SLOW COOKING

Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in the removable cooking pot and brown meats on HIGH prior to slow cooking. Dredging meat in flour before browning thickens the cooking liquid into a wonderful sauce. **NOTE:** Skim fat and season before serving.

- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and turn the temperature control knob(s) to HIGH. After 30 to 45 minutes the amount of liquid will be reduced.
NOTE: If a quicker solution is needed, drain excess liquid into a small saucepan and simmer until it has reduced to an appropriate amount. Season to taste after the reduction.
- High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color.
The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

User Maintenance

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
2. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
3. Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware liner or glass lid if chipped, cracked, or severely scratched.

CLEANING INSTRUCTIONS

CAUTION: NEVER IMMERSER BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow to cool completely before cleaning.
2. Both the liner and the glass lid may be cleaned in the dishwasher.
To clean by hand, wash the stoneware liner glass lid, and lid rests in warm, soapy water.
3. If food sticks to the stoneware liner, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad. Rinse and dry thoroughly.
4. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store the Triple Slow Cooker Base while it is hot or wet.
4. To store, place stoneware liner inside the base unit. Place each lid rest inside the 3 cooking pots and the glass lid over the stoneware liner; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

Recipes

CROCK POT STEW

1 lb beef stew meat, cut in small chunk pieces (preferably chuck)
1 (16 ounce) package frozen stew vegetables
1 (10 ¾ ounce) can cream of mushroom soup
1 (1 ¼ ounce) package onion soup mix
¼ cup finely chopped green pepper
¼ cup sliced onion
salt, to taste
pepper, to taste
garlic powder
⅛ -¼ teaspoon ground thyme

Directions:

1. Place frozen vegetables on bottom of the crock pot.
2. Put in meat, add canned soup, onion soup, peppers, onion and spices.
3. Cook for about 7-8 hours.
4. My small crock pot has only one setting and that is low.

CROCK POT ITALIAN CHICKEN AND VEGETABLES

½ lb skinless chicken breast, chopped
¼ cup zesty Italian dressing
¼ teaspoon pepper
¼ teaspoon dried Italian seasoning
2 cloves garlic (I use minced garlic)
2 medium russet potatoes, cubed
1-2 handfuls onion, chopped into large pieces (depending on your liking)
1 handful baby carrots

Directions:

1. Combine all ingredients in a 2 quart crockpot.
2. Cover and cook on low for 6-8 hours until chicken is cooked thoroughly and potatoes are tender.

Recipes

ALL DAY PEA SOUP

8 ounces dried split green peas

½ cup onion, diced

½ cup carrot, diced

½ cup celery, diced

1 bay leaf

3 cups chicken stock or 3 cups vegetable stock

¼ teaspoon kosher salt

¼ teaspoon black pepper

1 teaspoon bouquet garni

¼ lb andouille sausages (optional) or 1/4 lb Polish sausage, sliced (optional)

Directions:

1. Place all ingredients except for the sausage into your crock pot (put the peas on the bottom). The peas will grow some during cooking, so do not make more than 3/4 full to start with (ask me how I know). If you do not have bouquet garni, use your favorite blend of herbs for soup. Make sure the liquid at least covers the peas. 3 cups works in my oval pot, but it make take more in yours.
2. Cook on LOW for 4 to 6 hours, depending on crock pot. With my old crock pot, I could cook this for 8 hours on low, but with the new one it's closer to 6. This will also work on High for 2-3 hours.
3. Place the sausage in for the last 20 minutes of cooking. Ideally, we grill the sausage and stir it in at the table, but in the real world, I've even microwaved the sausage and then stirred it in at the table.
4. If you are serving a mixed crowd (some vegetarian, some not) make this with the vegetable stock and serve the sausage on the side. It will please both groups, and the soup will not suffer. If you leave out the sausage, you may find that you need to add a second teaspoon of herbs towards the end of cooking. If you have smoked paprika, it is a nice addition to add the smoky flavor that is missing from the sausage.
5. Taste and adjust seasonings. It sometimes needs salt and pepper. Remove the bay leaf.
6. Leftovers reheat well and will freeze. If you have a large crock pot, it is an easy recipe to double.

Recipes

VEGETABLE BEEF SOUP FOR TWO

½ lb stew meat, cut into 1/2 inch cubes
1 (14 ounce) can tomatoes
1 carrot, sliced
1 small onion, diced
1 stalk celery, sliced
¾ cup frozen mixed vegetables
salt & pepper
1 beef bouillon cube
water

Directions:

1. Put all ingredients in Croquette.
2. Add water to barely cover and stir thoroughly.
3. Cover and cook 10-16 hours.

ITALIAN POT ROAST

2 lbs beef chuck roast
salt and pepper
1 (1 ½ ounce) package spaghetti sauce mix (use only 1/2 of package)
1 fresh tomato, chopped
freshly cooked spaghetti

Directions:

1. A four-pound roast may be cut in half; wrap half in foil and freeze for later use.
2. Sprinkle remaining half with salt and pepper and then with the dry spaghetti seasoning mix. Place in croquette. Top with chopped tomatoes. Cover and cook on low for 7-9 hours.
3. Slice and serve on hot spaghetti; spoon sauce over all.

Recipes

SHRIMP FONDUE

2 (318 kg) cans condensed cream of celery soup
2 cups grated sharp cheddar cheese
1 cup of fresh shredded Parmesan cheese
3 tablespoons Worcestershire Sauce
 $\frac{3}{4}$ teaspoon Old Bay
1 $\frac{1}{2}$ teaspoons fresh minced garlic
 $\frac{1}{4}$ cup finely chopped green onions
Hot Sauce to taste
2 cups chopped cooked shrimp
1 loaf french bread

Directions:

1. Add all ingredients (except bread and shrimp) into the cooking pot.
2. Cover and cook for 1 hour on HIGH.
3. Reduce heat to LOW and add shrimp.
4. Use long skewers or fondue forks to dip the bread.

MACARONI & CHEESE

2 cups cooked macaroni
1 tablespoon butter or 1 tablespoon margarine, melted
1 cup evaporated milk
 $\frac{1}{2}$ teaspoon salt
1 cup shredded sharp processed cheese
1 tablespoon minced onion

Directions:

1. Toss macaroni with butter or margarine.
2. Add remaining ingredients.
3. Pour into lightly greased crock-ette.
4. Cover and cook 2 $\frac{1}{2}$ to 4 hours, stirring once or twice.

Recipes

ORANGE CHICKEN WITH ASPARAGUS AND CARROTS

Orange juice and asparagus complement the heartiness of the dark chicken meat. Boneless, skinless thighs, available in most supermarkets, make this a healthy and tasty dish that the entire family will enjoy.

- ½ cup orange juice
- ½ cup chicken stock
- 2 tablespoons melted orange marmalade
- ¼ teaspoon Kosher salt
- ¼ teaspoon red pepper
- 0.90 kg skinny asparagus spears, trimmed to 13 cm
- 2 cups chopped carrots
- 1 onion, chopped
- 0.90 kg boneless, skinless chicken thighs (4 thighs)
- 3 tablespoons brown stone ground mustard
- 1 tablespoon sour cream

Directions:

1. Rinse chicken, pat dry and set aside.
2. Place the orange juice, chicken stock, orange marmalade, salt and pepper into the cooking pot. Stir well to combine.
3. Add the vegetables to the bottom of the cooking pot: asparagus, carrots and onion.
4. Place the chicken pieces on top of the vegetables.
5. Cover and cook on LOW for 7 to 8 hours or on HIGH for 3-1/2 to 4 hours.
6. Chop the chicken into bite-sized pieces or shred using 2 forks.
7. Place chicken back into the cooking pot.
8. Place liquid into a saucepan, add mustard and reduce until thickened.
9. At the very end of the cooking time, add the sour cream and stir until warmed.
10. Pour sauce over the chicken in the Slow Cooker's cooking pot and stir well.
11. Serve with white or brown rice

Terms and Conditions

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® Triple Slow Cooker Buffet 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® Triple Slow Cooker Buffet 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[®]

TRIPLE SLOW COOKER BUFFET

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**

MODEL: RJ15-25-TR

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

3-YEAR LIMITED WARRANTY

CHEFMAN[®]

888-315-8407 ▪ customerwarranty@rjbrands.com

MODEL: RJ15-25-TR