CHEFMAN

RJ39

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 place 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.

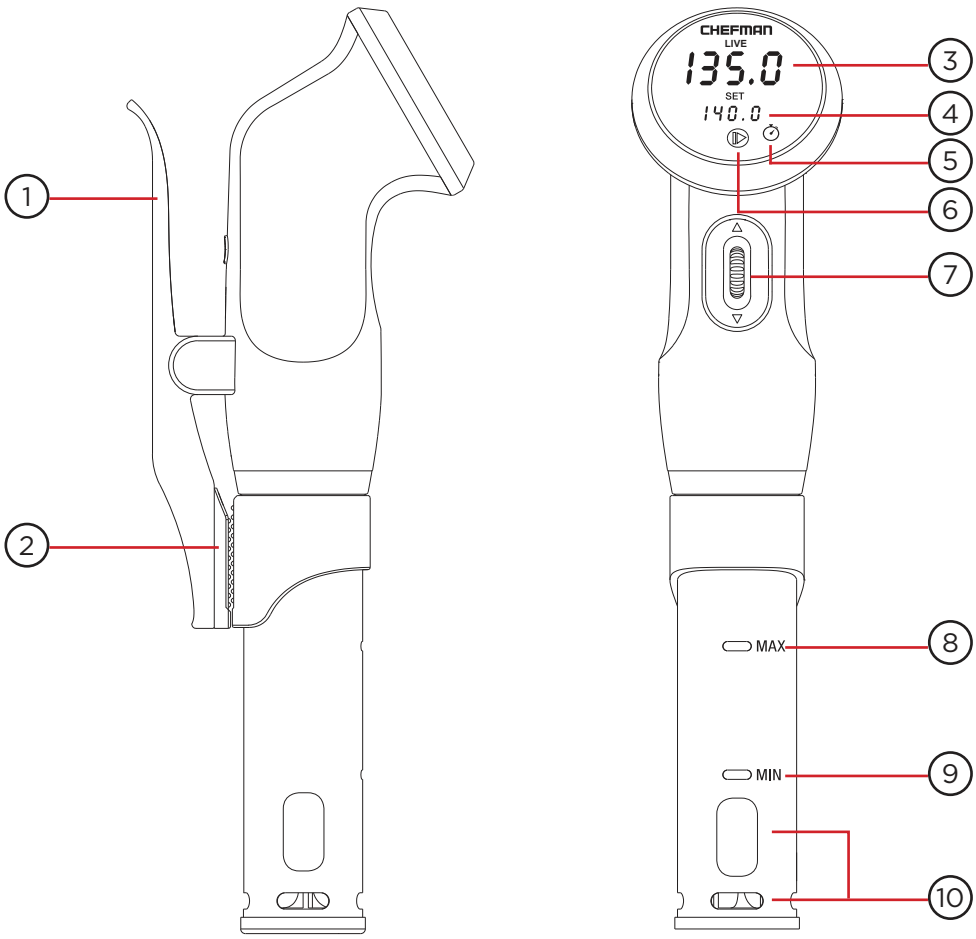
GENERAL SAFEGUARDS

- 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, their use and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
- During use appliances should not be left unattended.
- Care should be taken not to move appliances that are in use.

SAFETY INSTRUCTIONS

- Do not move appliances that are full of liquid whether hot or cold.
- 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. LIVE TEMPERATURE
4. SET TEMPERATURE/ COUNTDOWN TIMER
5. SET TIME/DELAY
6. START/STOP BUTTON
7. CONTROL DIAL
8. MAXIMUM WATER LEVEL
9. MINIMUM WATER LEVEL
10. WATER INLET/OUTLET

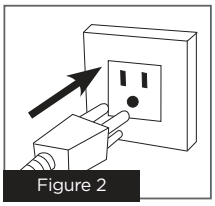
NOTE: The unit can display temperatures in either Fahrenheit or Celsius scale. Press and hold the START/STOP button for 5 seconds to convert from one scale to the other.

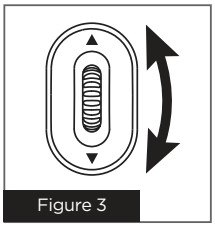
OPERATING INSTRUCTIONS

COOKING WITH YOUR SOUS VIDE

Preparing to use the sous vide

1. The Sous Vide circulator will work in any pot or 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 in order to marinate and to 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. You do not want to block the water from circulating. The appliance does become warm and you would not want to have the bag near the heat emitted by the sous vide.
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 electric outlet.


Figure 2


Figure 3

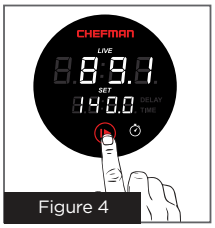


Figure 4



Figure 5

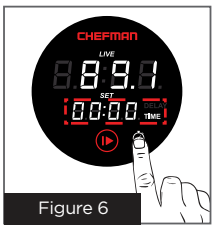


Figure 6

OPERATING INSTRUCTIONS

Starting the sous vide

1. Plug unit into your wall outlet (See Figure 2). 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.
2. Use the scroll wheel to reach your desired temperature (See Figure 3).
3. Press the Play button. This will cause the sous vide to start circulating and heat the water. (See Figure 4).
4. 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” (See Figure 5) to indicate it is preheating and then toggle back to the actual temperature of the water as it approaches your desired temperature.
5. Once the unit preheats and reaches the set temperature, it will beep one long beep and then begin the cooking cycle.
6. The display will then show the actual temperature throughout the cooking process.

Setting the Time

1. Press “TIME” button. This will put the sous vide in the “TIME MODE”. You can now set the length of your cooking process. (See Figure 6).
2. Look at the “SET” display screen; the 2 left digits and the word “TIME” will be blinking. Now you can set the hours needed for your cooking program.
3. Use the scroller to reach the number of hours needed for your sous vide cooking process. Press “TIME” (See Figure 7).
4. Look at the “SET” display screen; the 2 right digits and the word “TIME” will be blinking. Now you can set the minutes needed for your dish.
5. Use the scroller to reach the number of minutes needed for your sous vide dish. Press “TIME”.

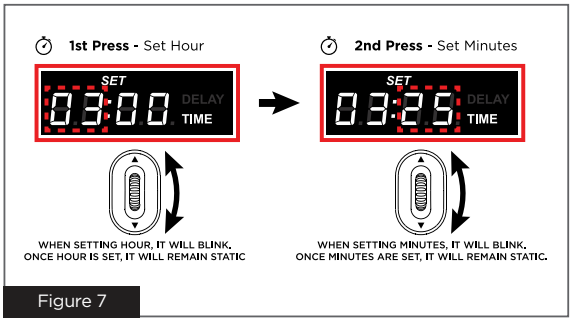


Figure 7

6. 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 7).
7. Enter your desired cooking temperature and press play.

OPERATING INSTRUCTIONS

Changing the Settings During the Cooking Process

Temperature change:

a. If you press “PLAY” it will pause the cooking cycle and the digits on the “SET” display will blink.

b. Once the display is blinking, simply using the scroller to change the temperature and press play to restart.

Time change:

a. If you press the “TIME” button when cooking, it will pause the cooking cycle. You can now change the countdown timer on the “SET” display. First the “Hour” digits blink- enter the new cooking time then press timer again and you can change the “Minutes” digits.

Delay Function:

If you want to delay the start time to begin sous vide at a later time.

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 “PLAY” 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 the user wants to cook at a later time for a fixed amount of time. (See Figure 8).

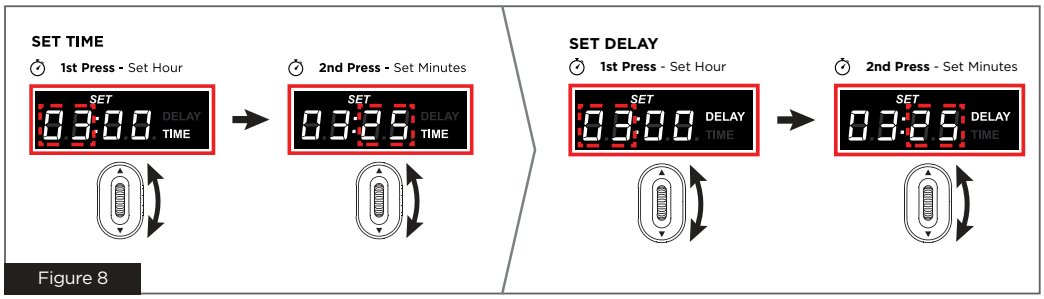


Figure 8

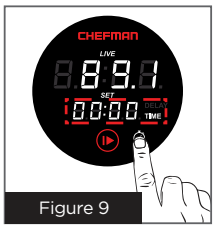


Figure 9

1. Press and hold the “TIME” button (See Figure 9). This will put the unit in the “DELAY MODE”. You Will know this because 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 this gives you the ability to enter the minute setting.
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 the user can now change the temperature.
5. Change the temperature using the scroller and press “PLAY” to start the delay.
6. Press and hold the “TIME” button again for 3 seconds. Now the “TIME” indicator light will blink. At this time the “DELAY” indicator light is on and does not blink.
7. You are now going to set a new time setting for the length of time within delay that you wish to cook for. For example: setting your machine at 9am to start cooking at 10 am and then stop cooking at 11 am. In this delay mode the “DELAY” and “TIME” lights are both on.
8. Press “PLAY” 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 “PLAY”.

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.

OPERATING INSTRUCTIONS

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	150°F/66°C	1h	4h
	Tough Cuts	158°F/70°C	18h	24h
BEEF	Rare	129°F/54°C	1h	3h
	Medium- Rare	134°F/57°C	1h	3h
	Medium	140°F/60°C	1h	3h
	Medium-Well	150°F/66°C	1h	3h
	Well	160°F/71°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.
RJ39-A-B250	Sous Vide Water Balls	Sous vide water balls used to prevent evaporation and heat loss by creating a flexible lid on the surface of your water bath.

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.

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 7 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.

NOTES

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 of 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, 1 Sharp Plaza, 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

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 | MODEL: RJ39

888.315.6553 | customerservice@chefman.com

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

1-YEAR LIMITED WARRANTY

CLUB CHEFMAN

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: 2131790

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