

CHEFMAN[®]

RJ43-SQ Series

FOOD DEHYDRATOR



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 Monday through Friday, 9 am to 5 pm EST.

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

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READ ALL INSTRUCTIONS BEFORE USE

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

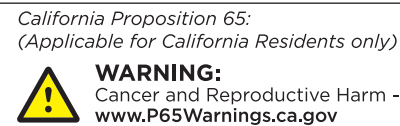
SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions before use.
2. Do not use appliance for other than intended uses.
3. Place dehydrator on a flat, sturdy, heat resistant surface.
4. Keep dehydrator six inches clear from the wall and six inches clear on all sides.
5. Do not place dehydrator on or near a hot gas or electric burner, or in a heated oven.
6. Do not let cord hang over edge of table or counter, or touch hot surfaces.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. In such cases, contact Chefman Customer Service for assistance.
8. Always attach plug to appliance first, then plug into wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
9. The use of accessories or attachments not recommended by Chefman may cause fire, electrical shock or injury, and will result in void of warranty.
10. Do not touch hot surfaces.
11. Extreme caution must be used when moving an appliance containing hot food or liquid.
12. Unplug dehydrator from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
13. To protect against risk of electric shock, do not immerse the cord, plug or dehydrator housing in water or any other liquids.



SAVE THESE INSTRUCTIONS.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of 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:

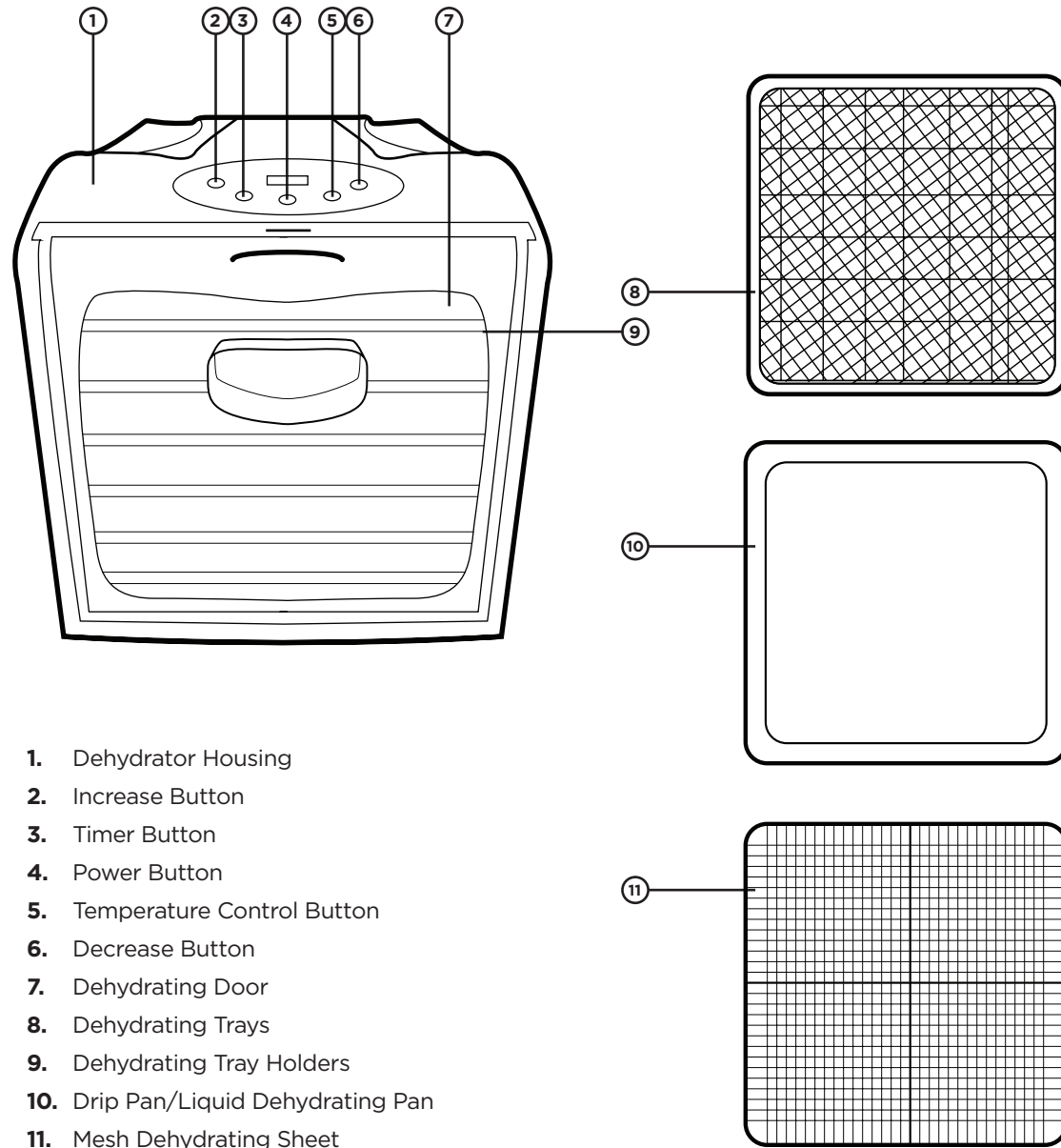
1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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 or contact Chefman Customer Service for assistance.
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.

FEATURES



1. Dehydrator Housing
2. Increase Button
3. Timer Button
4. Power Button
5. Temperature Control Button
6. Decrease Button
7. Dehydrating Door
8. Dehydrating Trays
9. Dehydrating Tray Holders
10. Drip Pan/Liquid Dehydrating Pan
11. Mesh Dehydrating Sheet

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the dehydrator. Gently wipe down exterior with a damp cloth or paper towel. **WARNING:** Never immerse the dehydrator's housing or plug in water or any other liquids.
2. Use a sponge and warm, soapy water to wash the door, dehydrating trays, drip pan and mesh dehydrating sheet. The door, trays, drip pan and mesh dehydrating sheet are all dishwasher safe.
3. Dry all parts thoroughly before using.
4. Read all instructions and follow them carefully.

HOW TO USE

1. Prepare desired ingredients.
 - Wash and dry ingredients.
 - Cut into even pieces.

TIP: Thinner, smaller pieces of food dehydrate faster than thicker, larger pieces. Generally, food should be cut into 1/2-inch thick pieces for a chewy consistency and 1/8-inch thick pieces for a drier, more crispy consistency.

2. Arrange cut food evenly on trays.
 - Allow at least 1/8 inch between all pieces for optimal air circulation.
 - Use all trays when possible.
3. Insert trays into dehydrator.
 - If not using all trays, distribute filled trays evenly inside dehydrator.
 - If not using the drip pan to hold liquid (such as a puree for fruit leather), slide the drip pan onto the bottom of the dehydrator below all of the trays.
4. Slide door into top of housing to close.
5. Plug in the dehydrator and push the power button.
 - The dehydrator will begin dehydrating immediately and the screen will display the default time and temperature (10 hours and 158°F.)

OPERATING INSTRUCTIONS

- If desired, adjust dehydrating time (Min: 30 minutes, Max: 19 hours 20 minutes) and temperature (Min: 95°F, Max: 158°F).
 - To adjust the time, press the time button. Use the increase button and/or decrease button until desired time is selected.
 - To adjust the temperature, press the temperature button. Use the increase button and/or decrease button until desired time is selected.
 - The remaining time will display on the screen.
- Check food for doneness.
 - When the timer expires, the dehydrator will beep once and the dehydrator will turn off automatically.

CAUTION: Handle warm trays and food with care. NEVER put hands or any other body parts inside the dehydrator while it is running or still warm.

- Ensure food is completely dry by pulling out trays and checking food; pieces should not feel squishy.
- Store dehydrated food in an airtight container.
 - When food is dehydrated properly, it can be stored for months.
 - If moisture droplets accumulate in the airtight container, dehydrate again. Moisture droplets indicate food is not fully dehydrated.
 - Unplug the dehydrator.
 - Let cool completely before cleaning or storing.

COOKING INSTRUCTIONS

RECOMMENDED DEHYDRATING TEMPERATURES

- Herbs and Flowers: 95°F
- Most Fruit: 140°F
- Most Vegetables: 131°F
- Jerky: 158°F

POPULAR DEHYDRATING TEMPERATURES AND TIMES

Food	Prep	Temp	Time
Apples	Cut into 1/4-inch pieces	140°F	6 hours
Bananas	Cut into 1/4-inch pieces	140°F	10 hours
Fruit Leather	1/2-inch thickness	140°F	6 hours
Kale	Cut into 1-inch pieces	131°F	7 hours
Citrus	Cut into 1/4-inch pieces	140°F	20 hours
Mint	Leaves only	95°F	5 hours
Mushrooms	Cut into 1/4-inch pieces	131°F	12 hours
Pears	Cut into 1/4-inch pieces	140°F	16 hours
Pineapple	Cut into 1/4-inch pieces	140°F	16 hours
Spinach, Baby	Whole leaves	140°F	10 hours
Strawberries	Cut into 1/4-inch pieces	140°F	7 hours
Tomato	Cut into 1/4-inch pieces	140°F	8 hours
Zucchini	Cut into 1/4-inch pieces	131°F	5 hours

CLEANING AND MAINTENANCE

1. Ensure dehydrator is unplugged and cool before cleaning.
2. Gently wipe down exterior with a damp cloth or paper towel. **WARNING:** Never immerse the dehydrator's housing or plug in water or any other liquids.
3. Use a sponge and warm, soapy water to wash the door (if necessary), dehydrating trays, drip pan and mesh dehydrating sheet. The door, trays, drip pan and mesh dehydrating sheet are all dishwasher safe.
4. Dry all parts thoroughly.
5. Store in a cool, dry place.

HELPFUL TIPS

- Choose ripe fruits for maximum flavor.
- Wash and dry foods well before dehydrating.
- Trim bruised parts off fruits or vegetables.
- Core or pit fruits before cutting.
- Cut foods into evenly sized pieces.
- Thinner/smaller pieces of food dehydrate faster than thicker/larger pieces of food.
- Before dehydrating, toss foods that oxidize quickly, like apples or pears, in lemon juice.
- Before dehydrating, blanch vegetables that tend to brown during cooking, like string beans and broccoli.
- Arrange foods evenly on tray with at least 1/8 inch between pieces for optimal air circulation.
- Use all trays when possible.
- When not using all trays, evenly distribute trays in dehydrator.
- Use low temperatures to dehydrate delicate foods like herbs.
- Use medium-low temperatures to dehydrate foods with minimal water content like vegetables.
- Use medium to medium-high temperatures to dehydrate foods with higher water content like fruits.
- Foods with less water content (i.e. apples) will dehydrate faster than foods with more (i.e. mangos).
- Use high heat to dehydrate foods like jerky.
- Cook meat to proper food-safe temperatures, before cooling and slicing to make jerky in the dehydrator.

NOTES

NOTES

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, 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

FOOD DEHYDRATOR

CHEFMAN®

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:

RJ Brands
200 Performance Drive
Suite 207
Mahwah, NJ
07495

FOOD DEHYDRATOR

MODEL:
RJ43-SQ Series

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST
1-YEAR LIMITED WARRANTY

CHEFMAN[®]



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