

CHEFMAN[®]

AIR FRYER WITH RAPID AIR TECHNOLOGY

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

888-315-8407

customerwarranty@rjbrands.com

MODEL: RJ38



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** Safety Instructions
- 5** Features
- 6** Operating Instructions
- 8** Cleaning and Maintenance
- 9** Notes
- 11** Terms and Conditions
- 12** 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 manufacturer's 1-year 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 1-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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS. THIS APPLIANCE IS 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. To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid and avoid any liquid entering the appliance.
2. Never overfill fryer basket with food. Do not allow food to come into direct contact with heating coils.
3. Do not cover the air inlet and the air outlet while the appliance is in operation.
4. Do not fill the tank with oil as this may cause a fire hazard.
5. Do not touch inside of the appliance while in operation.
6. Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
7. This appliance is for household use only and is not intended for commercial use.
8. Do not use outdoors.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to your point of purchase. Do not take the appliance apart yourself.
10. Do not use extension cord.
11. Do not leave the cord hanging.
12. Do not unplug the appliance by pulling on the cord.
13. Always unplug the appliance immediately after use as well as before cleaning and maintenance.
14. Only use this appliance on a flat and stable, heat resistant surface.
15. Never leave this appliance unattended during use.
16. This appliance should not be operated by children, or people with reduced physical, sensory, or mental ability that may impair their ability to operate this unit in a safe manner without proper supervision.

SAFETY INSTRUCTIONS (cont'd)

17. Children must be supervised to ensure that they do not play with this appliance.
18. Although this appliance has a cool touch feature, parts do get HOT during use and can cause burns, specifically the inside of the unit and air vents. Avoid touching the back of the unit while in operation.
19. Do not operate this appliance near external heat sources such as ovens, hot plates or stove-tops and do not operate near flammable materials such as curtains or blinds. Keep away from the sink where water may splash on this appliance.
20. In the event of a fire, do not splash water on the unit and in case of emergency call 911.
21. Do not move the appliance when it is full of hot food.
22. Do not fill the tank with oil or any other liquid.
23. Never cover or place anything on top of the appliance while in use as this can affect the airflow and cause safety hazard and/or cause damage to the unit.
24. Use extreme caution when removing the fryer basket and tank.

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS (cont'd)

WARNING: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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.

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 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.
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.

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



Operating Instructions

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove stickers from unit before use. Do not remove the rating label from underneath the unit.
3. Thoroughly clean the fryer basket and tank with soap, hot water and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth and allow to dry before using.
Note: Fryer basket and tank are dishwasher safe.
4. This is a healthy electric oil free fryer that works on hot air. Do not fill the basket with oil or frying fat.

HOW TO USE

To assemble the fryer basket and tank, lower basket until it firmly clicks into place inside the tank. Do not press the basket eject button as this will release the tank. Only press the basket eject button when the tank is placed on a stable, heat-resistant surface.

1. Place appliance on a stable, flat surface.
2. Connect the power plug to a grounded wall electrical socket.
3. Carefully pull the fryer basket out of the air fryer. Make sure to keep fryer basket connected to tank.
4. Place the ingredients into the fryer basket.
Note: Do not fill the basket more than indicated in your recipe or in the table on page 7 as this can adversely affect the cooking result.
5. Slide the tank back into the air fryer.
Note: Use caution when inserting the tank into the appliance housing without the fryer basket connected inside the tank.
Warning: Do not touch the fryer basket or tank during and some time after use, as it gets very hot. Only hold the tank by the handle or use oven mitts.
6. Turn the temperature control knob to the recommended temperature as directed in your recipe or in the table on page 7.
7. Determine the required preparation time for your recipe.
8. To switch on the appliance, turn the timer control knob to the required preparation time.
9. Add 3 minutes to the preparation time when the appliance is cold, or you can also let the appliance preheat without any ingredients for approx. 4 minutes. In that case, some ingredients require shaking halfway through the preparation time. To shake or turn over the ingredients, pull the fryer basket out of the appliance by the handle and shake it or turn over the ingredients by fork (or tongs). Then put the fryer basket back into the air fryer.
Caution: Do not press the basket eject button while shaking or turning over ingredients.

Operating Instructions (cont'd)

-
10. When you hear the timer bell ring, the set preparation time has elapsed. Pull the tank out of the appliance and place it on a heat-resistant surface and check if the ingredients are ready. If the ingredients are not ready yet, simply slide the tank back into the appliance and set the timer to a few extra minutes.
 11. To remove ingredients, remove the fryer basket from the unit and place on a solid, heat-resistant surface, such as a counter top. Press the basket eject button to release the fryer basket from the tank. Use tongs or a fork to remove prepared food, or turn over basket to empty the food onto plate or serving utensil.
 12. Use extreme caution while handling hot food in fryer basket and tank. Excess oil will drip into tank when preparing greasy foods.

Please see table below for tips on how to be prepare different foods.

Note: This table is only a guide and does contain exact recipes.

Type	Min to Max	Time (mins)	Temp (F)	Tip
Frozen fries	7oz-17.5oz/200g-495g	12-20	390	Remove and shake basket periodically
Fresh-made fries	7oz-17.5oz/200g-495g	18-30	360	Add 1/2 spoon of oil, shake basket periodically
Chicken nuggets	3.5oz-17.5oz/100g-495g	10-15	390	Add 1/2 spoon of oil, shake basket periodically
Chicken fillet	3.5oz-17.5oz/100g-495g	18-25	390	Turn over if needed
Drumsticks	3.5oz-17.5oz/100g-495g	18-22	360	Turn over if needed
Steak	3.5oz-17.5oz/100g-495g	8-15	360	Turn over if needed
Pork chops	3.5oz-17.5oz/100g-495g	10-20	360	Turn over if needed
Hamburgers	3.5oz-17.5oz/100g-495g	7-14	360	Add 1/2 spoon of oil
Frozen fish sticks	3.5oz-14oz/100g-397g	6-12	390	Add 1/2 spoon of oil
Cup cakes	5 units	15-18	390	

COOKING TIPS

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. For best results of smaller foods such as fries, onion rings and chicken nuggets, remove the fryer basket halfway through preparation time and shake to mix around the food in the basket. This will help to evenly fry the food being prepared.
3. Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil. Do not fill basket with oil.
4. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
5. Snacks that can be prepared in an oven can also be prepared in the air fryer.
6. For French fries, use 17 ounces of fries at a time for best frying results.
7. This air fryer is great for reheating food. To reheat your food, set the temperature control to 300° Fahrenheit for up to 10 minutes.

Cleaning and Maintenance

CLEANING YOUR AIR FRYER

1. Always clean appliance after every use.
2. Before cleaning, turn the Timer control knob to "0", unplug the appliance, and allow to cool.
TIP: After the unit has been turned off, remove the tank to help the unit to cool down quickly.
3. Wipe the outside of the unit housing with a damp cloth. Do not immerse unit housing in water or any other liquid and do not rinse under running water
4. Remove the fryer basket and tank and wash with soap, hot water and a non-abrasive sponge. You can use degreasing liquid to remove any remaining grease.
5. Do not use abrasive cleaning materials or sponges as the fryer basket and tank have a non-stick coating and this may cause scratching or damage to the non-stick coating.
TIP: If dirt is stuck to the basket or bottom of the tank, fill the tank with hot, soapy water and allow the basket and inside of the tank to soak for approximately 10 minutes.
6. Fryer basket and tank are dishwasher safe. Unit housing is NOT dishwasher safe.
7. Clean the heating element with a cloth or cleaning brush.
8. Clean the inside of the appliance with hot soapy water and a non-abrasive sponge.

Notes

Notes

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 ONE (1) year. 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® AIR FRYER WITH RAPID AIR TECHNOLOGY 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® AIR FRYER WITH RAPID AIR TECHNOLOGY 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®

AIR FRYER WITH RAPID AIR TECHNOLOGY

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

 **888-315-8407**

 customerwarranty@rjbrands.com

MODEL: RJ38

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

1-YEAR LIMITED WARRANTY

CHEFMAN®

Follow Us

