

CHEFMAN®

DIGITAL 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

  888-315-6553

 customerservice@chefman.com

MODEL: RJ38-P1



READ ALL INSTRUCTIONS BEFORE USE

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



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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 warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

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: 888-315-6553, 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. We recommend you use a traceable, insured delivery service.

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:

- This appliance is intended for domestic use only. It should NOT be used for commercial purposes. Such use may damage the product and will invalidate your warranty.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors, or near water.
- The main cable should reach from the socket to the base unit without straining the connections.
- Do not let the main cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot or sharp areas which may damage the cable.
- If the supply cable is damaged, DO NOT USE THE APPLIANCE. The cable must be replaced by a suitably qualified person with a special cable available from the manufacturer or its service agent.
- To protect against fire, electric shock and personal injury, do not immerse the cord, plug and/or appliance in water or any other liquid. Do not place unit in dishwasher.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit and a risk of personal injury. It will also invalidate your warranty.
- This appliance contains no user-serviceable parts. All repairs must only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.
- Do not use the appliance after a malfunction or if it has been dropped or damaged in any way.
- Do not use the appliance for any purpose other than its intended use.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use the product with wet or moist hands.
- Only clean your Air Fryer after it has been unplugged and allowed to fully cool down.
- 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 the use of the appliance by a person responsible for their safety.
- Children shall not carry out maintenance or cleaning of this appliance.

SAFETY INSTRUCTIONS (cont'd)

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where the child cannot see properly or should not be reaching.
- When operating this Air Fryer, keep at least four inches (ten centimetres) of free space on all sides of the oven to allow for adequate air circulation.
- DO NOT place your Air Fryer under cupboards, blinds or curtains. Risk of overheating/fire.
- To disconnect, turn off at the wall socket before removing the plug from the outlet.
- Unplug from the outlet when not in use and before cleaning. Always hold and pull the plug, never pull the cord.
- Allow the appliance to cool before putting on or taking off parts, and before cleaning
- Do not cover any part of the fryer with a cloth or similar, it will cause overheating.
- Never leave the appliance unattended when operating.
- This Air Fryer requires very little oil to cook. Do not fill the pot with oil or fat.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot Air Fryer .
- The appliance must be used on a level, stable heat-resistant surface.
- The temperature on the surface of this appliance is high during cooking and for some time after it has been in use. Do not touch with bare hands.
- Do not use this appliance in conjunction with an external timer or remote control.
- The first time you use your Air Fryer there may be a slight odour or a small amount of smoke given off. This is normal and is just the manufacturing residues burning off.
- Always place the ingredients to be fried in the basket to prevent it from coming into contact with the heating elements.
- DO NOT fill the pot with oil as this may cause a Fire hazard.

Electrical Requirements

When using electrical appliances basic safety precautions should always be followed. Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the main power supply. If in doubt consult a qualified electrician for advice or assistance. If you need to remove the plug - DISCONNECT IT FROM THE MAIN power supply. You must then dispose of it IMMEDIATELY and SAFELY. Never attempt to re-use the plug or insert it into a socket outlet as there is a danger of an electric shock.

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

HOW TO USE

To begin using your Air Fryer , first, carefully unpack it and check that it has not sustained any damage during transportation. Also check that all the items shown in the PRODUCT OVERVIEW are present. We recommend that you retain your packaging so that, in the unlikely event of a fault developing, you are able to return the product in the correct packaging for best protection.

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance. DO NOT remove the Product Rating Plate.
3. Thoroughly wash the Cooking pot, Frying Basket in hot soapy water using a non-abrasive sponge. Rinse and dry.

Note: You can also use a dishwasher to wash these items.

4. Wipe the inside and outside of the appliance with a moist cloth.
5. Dry thoroughly with a soft cloth.

IMPORTANT: This is an Air Fryer that works on hot air. Do not fill the pot with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a stable, level and heat resistant surface.

IMPORTANT: Do not place the appliance on non-heat-resistant surfaces.

2. Place the Frying Basket in the Cooking pot correctly.

IMPORTANT: This appliance is fitted with a SAFETY INTERLOCK. If the Cooking pot is not properly located into the Air Fryer then the appliance will not operate. When correctly located the pot will be flush with the body of the Air Fryer on both sides.

3. Plug the Appliance into an earthed wall outlet socket.

Operating Instructions (cont'd)

WARNING. Before connecting the power check that the voltage of your local power supply matches that shown on the Rating Plate of your appliance.

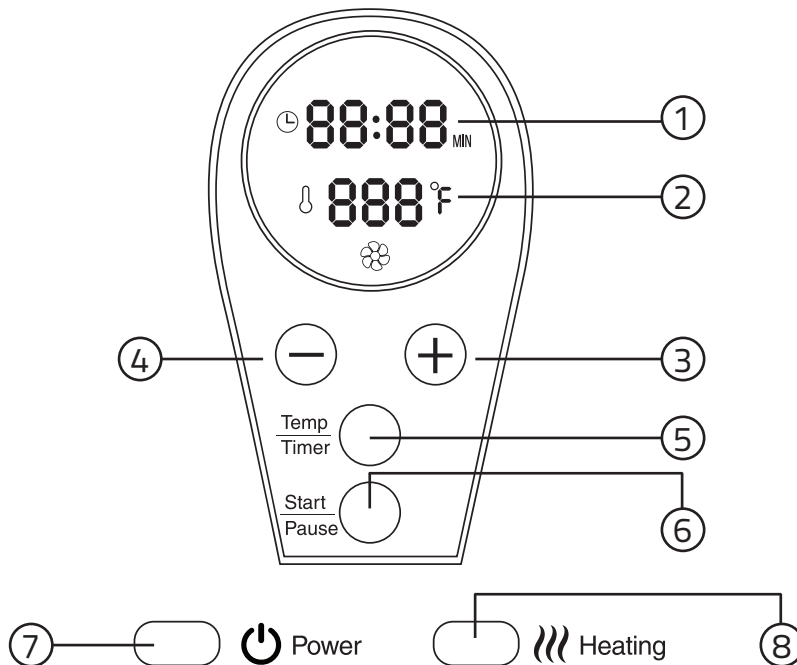
4. Do not fill the pot with oil or any other liquid.
5. Do not put anything on top of the appliance.
6. Do not block the Air Inlet & Outlet at the rear of the unit. This disrupts the airflow and affects the hot air cooking result.

OVERHEATING SAFEGUARD

The Air Fryer comes with an overheating safeguard installed. The safeguard is activated once the temperature reaches its threshold. If this happens, you need to cool down the device through the following steps:

1. Shut down the appliance by keeping pressing the Power ON Indicator for 3 seconds. Take the plug from the socket.
2. Give the appliance ample time to cool down.

Operating Instructions (cont'd)



- | | |
|---|---|
| 1. Time | 6. Power Button
Press to Start/Pause |
| 2. Temperature | 7. Power ON Indicator (red) |
| 3. Increase Button: Time/Temperature | 8. Heating ON Indicator (blue) |
| 4. Decrease Button: Time/Temperature | |
| 5. Function Button
Press to set Temperature
Press again to set Time | |

Operating Instructions (cont'd)

QUICK START GUIDE

1. Plug unit in. Screen will turn on and show temperature and timer. The timer will be blinking
2. Set timer by using the +/- buttons and then press "temp/timer" button once to change to temp setting
3. Temperature will display blinking. Press +/- to change temperature
4. Press "start" button to start cooking

BASIC OPERATION

The following instructions show you how to operate your Air Fryer. The basic sequence of operations remains the same no matter what you are cooking (all numbers shown refer to the diagrams on PAGE 5):

1. Ensure the Air Fryer is placed on a stable, flat, heat-resistant surface.
2. Connect your Air Fryer to a convenient wall socket and switch on the socket.
3. Remove the Cooking pot by pulling carefully on the handle. It is advisable to place one hand on the top of the Air Fryer whilst you do this. If the appliance has been recently operated then use oven gloves for this purpose.
4. Place the Cooking pot on a flat, stable and heat resistant surface.
5. Remove the Frying Basket if needed.

NOTE: The Frying Basket with a release Basket Release Button, in order to use safe, you can not press this button until the Cooking pot is taken out. Take out the Cooking pot and make sure it is placed on a flat, stable and heat resistant surface, then press the Basket Release Button to separate the Frying Basket from the Cooking pot. Never press the Basket Release Button until the Cooking pot is placed on a flat, stable and heat resistant surface.

6. Add the food you wish to cook to the Frying Basket (taking care not to overfill), then return the Frying Basket (8) to the Cooking pot and then slip the Cooking pot to the Air Fryer.

NOTE: The Air Fryer is fitted with an Interlock mechanism which will prevent the appliance from operating if the Cooking pot is not correctly located. Check that both sides of the Cooking pot are flush with the body of the Cooker. This indicates that it is correctly located.

7. Setting the time and temperature as you need.
8. Press the Power Button (Start/Pause) and the Air Fryer will switch on .
9. The Air Fryer will now start to heat. Both the Power ON and the Heating ON Indicators will illuminate. The time that you set starts counting down.

NOTE: The Heating ON indicator will cycle ON and OFF as the set temperature is maintained.

Operating Instructions (cont'd)

10. When the cooking time you have set has elapsed the Air Fryer bell will "beep" once and the appliance will enter standby mode.

NOTE: You can adjust the time or the temperature at any time during the cooking process.

NOTE: When removing the Cooking pot it is advisable to use a cloth or preferably Oven Gloves to hold the handle. This is to prevent your knuckles contacting the body of the Cooking pot which can become very hot in use.

WARNING: Do not touch the Cooking pot during cooking and for some time after use, as it gets very hot. Only hold the Cooking pot by the Handle using a suitable cloth or Oven Glove.

NOTE: Use preheat function before cooking or add 3 minutes to the cooking time if the appliance is cold.

TIP: If you want, you can also let the appliance preheat without any ingredients inside the Basket. You can then remove the pot and fill the Basket, return the Basket to the pot and the pot to the Air Fryer and set the timer to the required cooking time and press start.

TIPS

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger quantity of ingredients only requires a slightly longer cooking time, a smaller quantity of ingredients only requires a slightly shorter cooking time. This is a benefit of this type of cooking.
- Shaking smaller ingredients halfway through the cooking time optimises the end result and can help prevent unevenly cooking.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Air Fryer within a few minutes of adding the oil.
- Snacks that can be prepared in an oven can also be prepared in the Air Fryer .
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a Baking Tin or Oven Dish in the Basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 320F for up to 10 minutes.
- DO NOT use the reheat 320F setting to defrost ingredients as it may not fully defrost them.

Operating Instructions (cont'd)

Type	Min to Max (g)	Time (min)	Time (F °)	Notes
Frozen chips	200 - 500	12 - 21	390	Shake half-way through cooking
Home-made chips	200 - 500	18 - 24	350 - 390	Add 1/2 spoon of oil, shake
Cheese sticks (breaded)	200 - 300	8 - 14	370	
Chicken Nuggets	100 - 500	12 - 14	390	Shake half-way through cooking
Chicken Fillet	100 - 500	18 - 24	390	Turn over if needed
Drumsticks	100 - 500	18 - 24	350	Turn over if needed
Steak	100 - 500	8 - 16	350	Turn over if needed
Chicken Chops	100 - 500	12 - 20	350	Turn over if needed
Hamburger	100 - 500	9 - 15	350	Add 1/2 spoon of oil
Frozen fish fingers	100 - 400	9 - 15	390	Add 1/2 spoon of oil
Cup Cakes	5 units	16 - 18	390	

Cleaning & Maintenance / Troubleshooting

CLEANING YOUR AIR FRYER

We recommend that the Cooking Pot and Frying Basket are cleaned as soon as they have cooled down after use to prevent the build-up of any residues. Proceed as follows:

1. Disconnect the appliance from the Mains Supply and allow to cool down completely.
2. Remove the Cooking pot from the Air Fryer by pulling gently on the handle.
3. Remove the Basket from the pot.
4. Thoroughly wash the Basket and pot in hot soapy water using a non-abrasive sponge. Rinse and dry.

NOTE: You can also use a dishwasher to wash these items.

WARNING: Unit housing is not dishwasher safe. Only Basket and Pot are dishwasher safe.

5. Wipe the inside and outside of the appliance with a moist cloth. Dry with a soft cloth.

STORAGE

Once the appliance has been thoroughly cleaned and dried it can be stored in a dry location out of the reach of children. To ensure it is dust free and ready for use the next time you need it we recommend you keep it in its original packaging.

TROUBLESHOOTING

In the unlikely event that you experience a problem with your Air Fryer please take a couple of minutes to check these possible causes before you contact Customer Service.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The Power/Heating Indicators are not illuminated when the Timer has been set.	No Power.	Make sure the appliance is plugged in. Check your wall socket is switched on or try another socket. The Cooking pot is not properly located.
The Unit will not operate.	The pot is not correctly located in the Air Fryer body.	Ensure the pot is located so that it is flush with the main housing.
The Unit will not operate.	The food being cooked contains high levels of fat.	This will not cause any harm to the cooker or impair the taste of the finished food.

[illegible]

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There is no handwriting or other markings on the paper.

Terms and Conditions

Limited Warranty

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 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 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, 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 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® 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 PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN®

DIGITAL AIR FRYER WITH RAPID AIR TECHNOLOGY

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____



_____ 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
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495**

AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ38-P1

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

1-YEAR LIMITED WARRANTY



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:
2131417**

CHEFMAN®

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