

CHEFMAN®

RJ50-M

TOAST-AIR®
AIR FRYER OVEN



CUSTOMER SUPPORT: 888.315.6553 | customersupport@chefman.com

COOKING FORWARD

Thanks for purchasing a Chefman® appliance.

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,
Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

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

INTRODUCTION

Thank you for choosing the Chefman® Toast-Air® Air Fryer Oven as the newest addition to your kitchen! Built to anticipate your every cooking need, this oven is a 7-in-one appliance. With it you can warm, broil, convection broil, toast, bake, convection bake and air fry to your heart's (and stomach's) delight!

This oven is accessorized with everything you could want and need: a broil/baking pan, wire rack, air fryer basket and removable crumb tray. With a generous 25L size you can fit up to 6 slices of toast, one 12" pizza or a 5.5lb chicken. It complements all styles of kitchens with its sleek stainless-steel finish and is equipped with non-stick interior walls making clean-up a breeze.

Be sure to read this User Guide in full before getting started.





FUN FACTS

- It's a myth that different tastes are detected on different regions of our tongues. As you chew, hot foods cool in your mouth increasing the taste intensity. The taste receptors on our tongues are most active when foods are between 86°-95°F.
- At around 284°F foods begin to turn brown during what's called with Maillard reaction, but that's not all that happens! At this temperature, proteins and sugars fuse, creating hundreds of new flavors and aromas.
- Broiling is a way of cooking with concentrated, intense heat. It is most often used to give cooked foods additional color but can also be used for high heat when needed.
- The convection broiling or convection baking functions use a fan to keep hot air circulating around food for faster, more consistent heating.
- The air frying function rapidly circulates hot air around food creating the crispiness you love without the extra calories and fat from frying in oil.

CONTENTS

- 1** Safety Instructions
- 3** Features
- 4** Operating Instructions
- 7** Cleaning and Maintenance
- 8** Troubleshooting
- 9** Cooking Tips
- 10** Notes
- 13** Terms and Conditions
- 14** Warranty Card

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 handle or dials.
3. To protect against electrical shock do NOT immerse cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do NOT operate any Chefman® brand appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do NOT use outdoors.
9. Do NOT let cord hang over edge of table or counter or touch hot surfaces.
10. Do NOT place on or near a gas or electric burner, or in an oven.
11. Extreme caution must be used while moving the oven when it contains hot oil or other hot liquids.
12. Always plug cord into the wall outlet first. To disconnect, turn off the oven by turning the timer dial to the Off position, then remove plug from wall outlet.
13. Do NOT use the oven for other than intended use.
14. Oversize foods or metal utensils must NOT be inserted in the oven as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered with or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do NOT store any item on top of the oven when in operation.
16. Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
18. Do NOT store any materials, other than Chefman® recommended accessories, in this oven when not in use.
19. Do NOT place cardboard or plastic in the oven.
20. Do NOT cover crumb tray or any part of the oven with metal foil. This will cause overheating.

SAVE THESE INSTRUCTIONS

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

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.

POWER 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 power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Contact Chefman® Customer Support 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 POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*

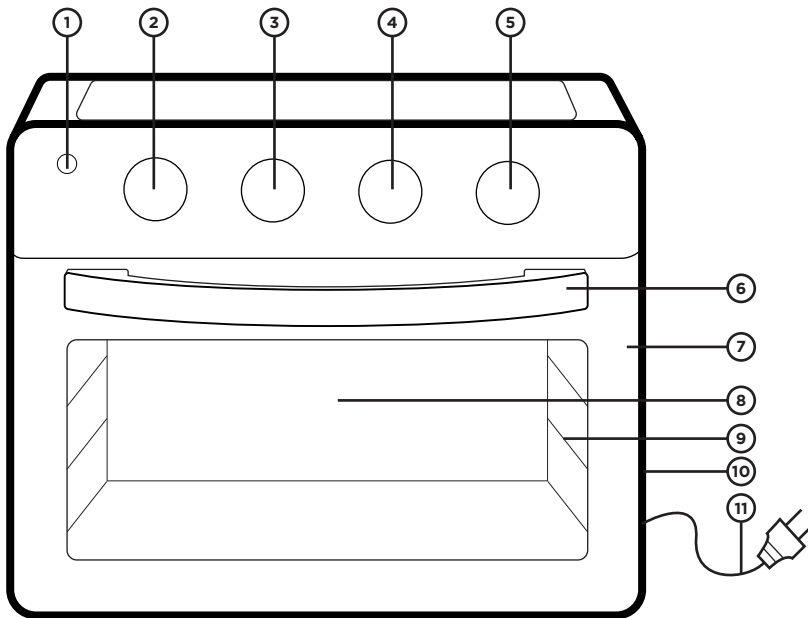


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.

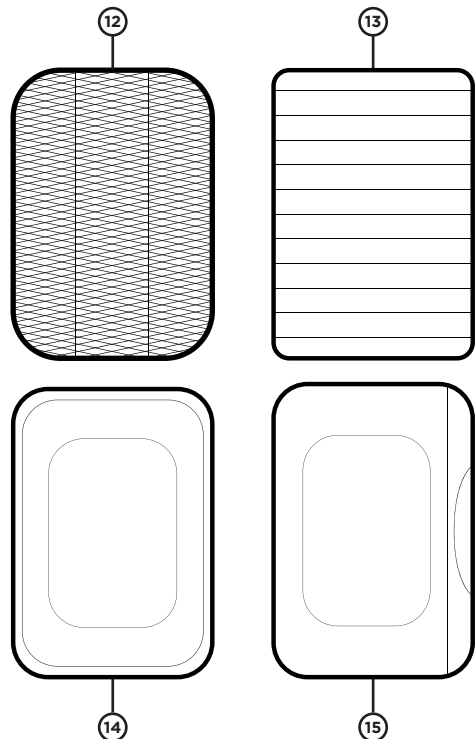


**Do not place the appliance
on a stovetop or any other
heatable surface.**

FEATURES



1. Power light
2. Timer dial OFF-60 mins
3. Temp dial 200°F Warm- 450°F
4. Function Dial: Warm, Broil, Convection
Broil, Toast, Bake, Convection Bake, Air Fry
5. Toast Timer Dial-Off, Light, Medium, Dark
6. Cool-Touch Handle
7. Safety Auto Shutoff Door
8. Easy-Clean Interior
9. Rack Insert Positions
10. Cord Storage Cleats
11. Power Cord
12. Air Fryer Basket
13. Wire Rack
14. Broil/Baking Pan
15. Removable Crumb/Drip Tray



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the appliance. Be sure that all accessories are included before throwing away any packaging. Remove wrapping from drip tray inside the oven.
2. Gently wipe the exterior of the oven with a clean, damp cloth and dry thoroughly.
3. Use a mild liquid soap and a damp cloth or sponge to wipe the interior walls.
Note: Do not use abrasive cleaners, like steel wool pads, as they may damage the finish.
4. Hand wash the broil/baking pan, wire rack, air fryer basket and removable crumb/drip tray. All these accessories are top-rack dishwasher safe.
5. Place the appliance on a flat, heat-resistant surface.
6. Position the appliance at least 2-4" away from the wall or any objects on the countertop.
7. Do not use on heat-sensitive surfaces.
8. Always insert crumb/drip tray when operating appliance.
9. Metal, ovenproof glass or ceramic bakeware without glass lids can be used in the appliance. Be sure that the top of the container is at least 1 ½" away from the upper heating elements on the top interior.
10. **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. Turn the temperature to the maximum temperature setting and let run for approximately 5 minutes. It will not recur after appliance has been used a few more times.

SETTINGS:

AIR FRY

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place the food into the air fryer basket. Place the basket onto the baking pan and insert into the oven.
3. Set the function dial to air fry.
4. Set the temperature dial to the desired temperature.
5. Turn the timer dial to the desired air frying time to turn on the oven and begin air frying.
Note: The power light will illuminate during this step.
6. To pause air frying, open the oven door. To stop air frying, turn the timer dial to Off.
7. Listen for a ring. The timer will ring once the air frying time has finished and the oven will turn off, and the power light will go out.
8. Using oven mitts, carefully remove the basket from the oven.

OPERATING INSTRUCTIONS

BROIL OR CONVECTION BROIL

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the air fryer basket and place the basket on top of the broil pan.
Note: The use of tin foil is not recommended when selecting the convection broil or bake functions as this may significantly affect the cook temperature and time. Tin foil can be used but be sure not to restrict air flow.
3. Gently slide the basket with food and the pan into the oven's top rack position.
Note: Be sure that food is not directly touching the heating elements on top.
4. Turn function dial to broil or convection broil.
5. Turn the timer dial to the desired broiling time to turn on the oven and begin broiling.
Note: The power light will illuminate during this step.
6. To pause broiling, open the oven door. To stop broiling, turn the timer dial to Off.
7. Listen for a ring. The oven will ring once when the broiling time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the basket and pan from the oven.

TOAST

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food on the highest or second highest rack position and slide into the oven.
Note: If toasting one or two slices of bread, center them in the middle of the rack for the best results.
3. Set the function dial to toast.
4. Set the temperature dial to 450°.
5. Turn the toast dial to desired shade (Light, Medium or Dark) or anywhere in between those shades to turn the oven on and begin toasting.
Note: The power light will illuminate during this step.
6. To pause toasting open the oven door. To stop toasting, turn the toast dial to Off.
7. Listen for a ring. The oven will ring once when the toasting time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the rack from the oven.

OPERATING INSTRUCTIONS

BAKE OR CONVECTION BAKE

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the baking pan or rack and slide into the oven.
Note: The use of tin foil is not recommended when selecting the convection broil or bake functions as this may significantly affect the cook temperature and time.
3. Set the function dial to bake or convection bake.
4. Set the temperature dial to the desired temperature.
5. Turn the timer dial to the desired cooking time to turn on the oven.
Note 1: For best results, pre-heat the oven for 5 minutes prior to baking delicate foods like cakes and muffins.
Note 2: The power light will illuminate during this step.
6. To pause baking open the oven door. To stop baking, turn the timer dial to Off.
7. Listen for a ring. The timer will ring once the baking time has finished and the oven will turn off, and the power light will go out.
8. Using oven mitts, carefully remove the rack and pan from the oven.

WARM

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the pan or rack and insert into the oven.
3. Set the temperature dial to warm.
4. Set the function dial to warm.
Chef's Tip: If warming leftover meat, fill the broil pan with 1 cup of water and place food in the air fryer basket over it. This will prevent the meat from becoming dried out.
5. Turn the timer dial to desired warming time to start the oven and begin warming.
Note: The power light will illuminate during this step.
6. To pause warming, open the oven door. To stop warming, turn the timer dial to Off.
7. Listen for a ring. The oven will ring once when the warming time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the pan or rack from the oven.

CLEANING AND MAINTENANCE

Follow these instructions and tips to keep the oven clean.

1. Unplug the oven and allow to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly.
3. Using a sponge, soft cloth or nylon pad, wash the glass on the door with dish soap and warm water. Do not use a spray glass cleaner.
4. Using a mild liquid soap and a damp cloth or sponge, wipe the interior walls.
Note 1: Do not use abrasive cleaners like steel wool pads, as they may damage the finish.
Note 2: Do not spray cooking spray directly onto the non-stick interior as this could damage the coating.
5. Slide out the crumb tray and discard crumbs. Wipe clean. Remove any baked-on grease by soaking tray in hot, sudsy water. Use non-abrasive cleaners like a sponge, cloth or brush.
6. The broil pan, wire rack, air fryer basket and crumb/drip tray are top-rack dishwasher safe.
7. Fully dry the oven and all its accessories before storing.

TROUBLESHOOTING/FAQ

1. My food doesn't have as much of a golden-brown result as I'd like.

Solution 1: When air-frying foods like fries, for example, try tossing them in olive oil to enhance brownness. Don't spray the food while in the oven as it can damage the non-stick interior.

Solution 2: Make sure to evenly distribute foods in a single layer.

2. Can you put breaded food in the oven?

Yes. You can cook breaded foods like chicken nuggets in the oven. However, foods dredged with tempura or beer batter should not be cooked in the oven. Food would not stay coated.

3. Is pre-heating the oven recommended?

Yes, you can preheat the appliance for any setting.

4. Can you cook raw meat and seafood in the Toast-Air®?

Yes, this oven is designed to safely cook raw meat at proper temperatures as well as provide gentle heat for delicate seafood like scallops, fish and shrimp.

COOKING TIPS

Follow these tips to become a master at cooking with the Chefman® Toast-Air®.

- When working with delicate foods that can easily crumble, take the racks out of the oven and assemble your food directly onto the racks first.
- If using a pizza stone, place the stone in the oven and set at the highest temperature. Leave in the oven for at least 20-30 minutes before baking pizza on the stone. If you need to bake the pizza for 10 minutes, set the timer for 30-40 minutes to incorporate the pre-heating and baking times all in one cycle.
- Water can be placed in the broil/baking pan to create a steaming effect for delicate foods such as vegetables, or when making desserts like crème brûlée.
- When using the broil function be sure that food does not come into direct contact with the heating elements.
- Fresh herbs that are exposed to high heat will wilt and become unappealing. If using fresh herbs to garnish a recipe, try adding them directly after cooking instead.
- To give your food more flavor, use fresh spices and herbs instead of the dried versions. Even something as simple as fresh cracked pepper makes a huge difference!
- Tin foil may be used in the oven but is not recommended for the bake or broil functions. This may significantly affect the cook temperature and time. Do not restrict air flow in the oven.
- The air fry function is perfect for cooking once-frozen leftover foods and making them taste fresh again.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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



Toast-Air®
AIR FRYER OVEN

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

Toast-Air®
AIR FRYER OVEN

MODEL:
RJ50-M

888.315.6553

customersupport@chefman.com

1-YEAR LIMITED WARRANTY

CHEFMAN®



CHEFMAN.COM | @MYCHEFMAN