

**CHEFMAN**<sup>®</sup>

**RJ38-R8**

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ROTISSERIE  
**AIR FRYER**



**CUSTOMER SERVICE:** 888.315.6553 | [customerservice@chefman.com](mailto: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](mailto:customerservice@chefman.com).



### **READ ALL INSTRUCTIONS BEFORE USE**

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

# Contents

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# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### 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. This appliance is intended for indoor home use only.
2. Never use any accessories or parts from other manufactures. Your warranty will become invalid if such accessories or parts have been used.
3. Wash all removable parts with a mild cleanser before the first use.
4. Check that your home power supply corresponds with this appliance's intended voltage.
5. 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.
6. 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.
7. 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 authorized customer service representative.
8. 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.
9. 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.
10. 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 appliances' features, their use and the operating instructions. Children must be supervised and should not be left alone with appliances during their operation.
11. During use appliances should not be left unattended.
12. Care should be taken not to move appliances that are in use.
13. Do not move appliances that are full of food or liquid whether hot or cold.
14. Appliances can emit heat or steam when in use therefore care should be taken not to block inlets or outlets.

# SAFETY INSTRUCTIONS

15. Appliance exteriors are designed to be cool to the touch. Portions do get HOT during use. Burns can result from touching heating elements, air vents and removable baskets or containers and - if any part is designed to be handled do so with care.
16. Do not use this appliance near an open flame or flammable materials.
17. Do not fill this appliance with oil. Oil can be used in small quantities to assist with air frying. This will help make food crispier.
18. Do not leave uncooked ingredients in this pot for more than a short period of time. Raw meat, poultry, fish, fruits or vegetables can spoil.
19. Use protective gloves or utensils to remove hot food from this appliance.
20. Unplug the appliance when you have finished cooking.
21. Before cleaning, make sure that the pot is turned off, unplugged, cooled to room temperature and all pressure has been released.
22. Do not clean the appliance until the unit is cool.
23. Do not immerse complete appliance in water or a dishwasher for cleaning.
24. Clean with a non-abrasive cleaner, soft pad or cloth.
25. Store unit in a cool, dry location.
26. In case of any electric emergency such as a fire call 911.

**For your safety and the continued enjoyment of this product, read all the directions carefully and store this manual in a safe place for future reference.**

# Features

## Product features

The New Generation Air Fryer uses a high efficiency infrared heating system and a high speed hot air convection system. The built-in electronic program controls the cooking time and temperature. A cooking window allows you to view the cooking process. Included with this Air Fryer are different rotisserie accessories. It is a wonderful appliance and we feel sure that you will enjoy this fast and delicious cooking experience.

## Product Functions

Pre-sets allow for easy one button cooking setting for multiple types of regularly cooked food including: French Fries, Chicken, Vegetables, Fish, Shrimp, Steak and Cake

## Product Features

1. The Rotisserie Air Fryer will cook/ roast food with hot air technology.
  2. A high efficiency infrared heating system and high speed hot air convection system make food heat evenly.
  3. The intelligent preset program controls the cooking time and temperature saving both time and energy.
  4. The Rotisserie Air Fryer comes with different rotisserie accessories for different kinds of cooking. Rotisserie cooking allows for cooking with even heat through a 360° rotation of your food within the Air Fryer.
  5. The transparent cover design allows easy visual cooking that can be observed at all times.
  6. The user can engage in safe and convenient cooking
    - Presets can be fine-tuned to set personal cooking times and temperatures that are customized to your tastes.
    - Removable inner pot for easy cleaning
    - Double wall design to make sure the whole unit is cool touch
    - Lid hinge structure for easy operation
- ⓓ The Air Fryer has an automatic power off setting when the lid is opened during the cooking process.

# Features

## Product Structure

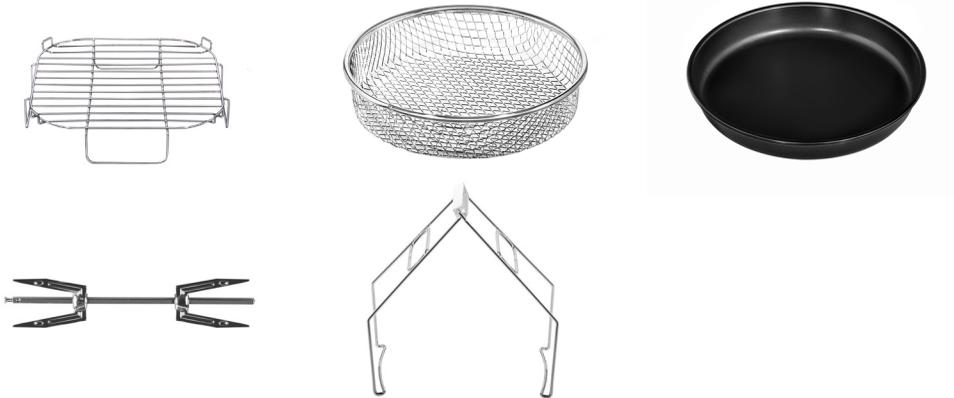


1. LID HANDLE
2. LID INNER COVER
3. LID COVER
4. FAN
5. HALOGEN TUBE
6. HEATER PROTECTOR COVER
7. INNER COVER
8. SHAFT PILOT HOLE
9. LID BUTTON

10. BASE COVER
11. BASE
12. LID COVER PLATE
13. CONTROL PANEL
14. TRANSPARENT WINDOW
15. SHAFT BRACKET
16. INNER POT
17. DRIVE HOLE

# Operating Instructions

## Accessories



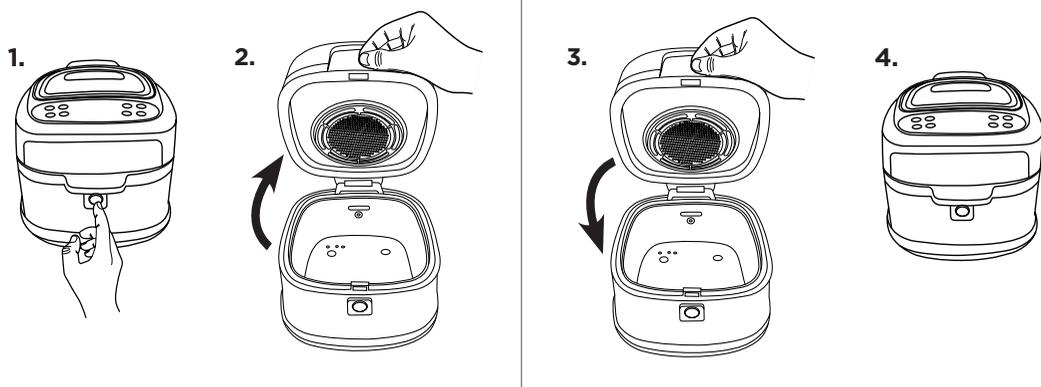
## Lid Opening & Closing

### How to Open

1. Press Lid Button once (Figure 1) and the lid will open.
2. Hold and lift the Lid Handle to open in a vertical position (Figure 2).

### How to Close

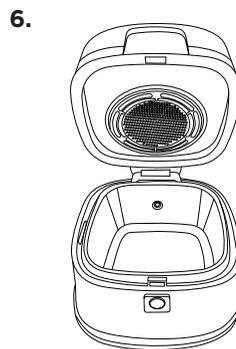
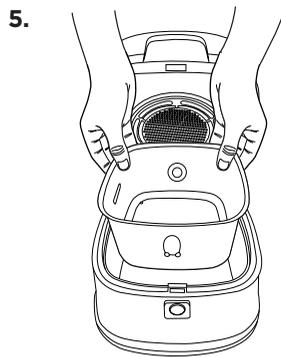
3. Hold the Lid handle (Figure 3) to close it (Figure 4).



# Operating Instructions

## How to Place the Base Bowl

Hold the handles and locate the base bowl in position making sure that the Shaft pilot hole on the base bowl is in behind (Figure 5). Locate the base bowl in the inner cover properly (Figure 6).



## How to Use the Accessories

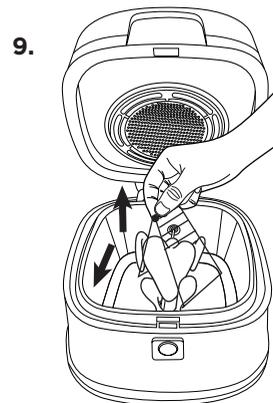
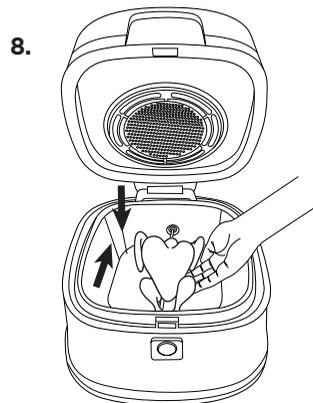
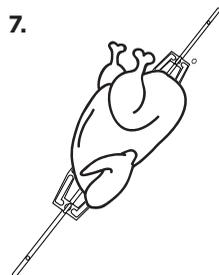
When cooking chicken, please use the Rotisserie Forks or Racks.

### Assembling the Rotisserie Forks:

- Push the Rotisserie Shaft through the chicken. Locate the Rotisserie Forks onto the Rotisserie Shaft and screw down the holding screw until the fork engages with the food (Figure 7).
- Place the assembled Rotisserie in position on the main body of the cooker making sure that the squared end of the rod engages with the drive hole on the main body of the Cooker, and the round end of the rod engages with the shaft bracket (Figure 8).

### Dismantling the Rotisserie Forks:

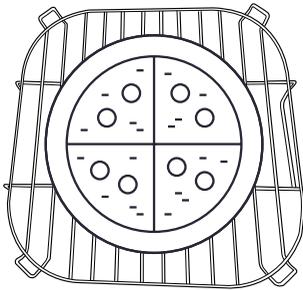
- Use the Clamp to take out the Rotisserie Forks (Figure 9).



## Operating Instructions

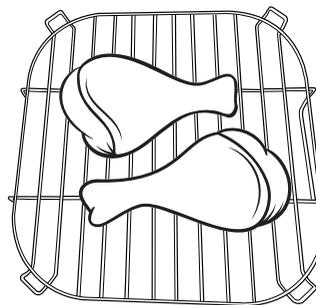
For Pizza or Cakes, please use High/Low Rack and Frying Pan together. Put the food on the Pan (Figure 10).

10.



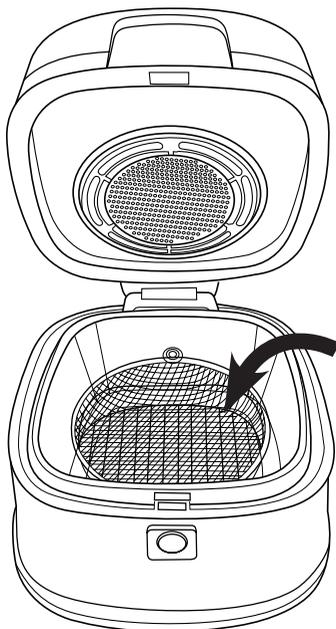
For other foods, please use High/Low Rack. Put the food directly on the racks (Figure 11).

11.



For other small foods such as French fries, please use the enclosed wire basket. Put the food directly in the wire basket. It can be on the high/low rack or directly on the interior of the air fryer. (Figure 12)

12.



# Operating Instructions

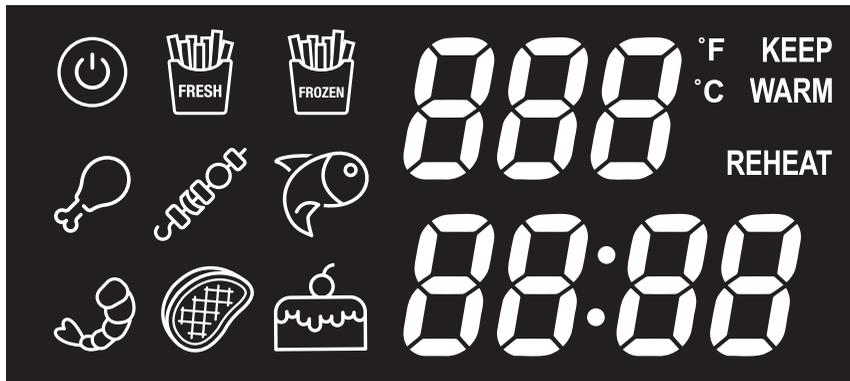
## USER INTERFACE BUTTONS



Temperature  
Time  
Add  
Subtract

Additional Five Min.  
Reheat  
Start/Stop  
Preset

## DISPLAY SCREEN ICONS



Power  
French Fries Fresh  
French Fries Frozen  
Rotisserie Chicken  
Skewer Rotisserie Rod  
Fish  
Shrimp  
Steak  
Cake

Temperature (°F/°C) Display  
Time Display  
Keep Warm Indicator  
Reheat Indicator

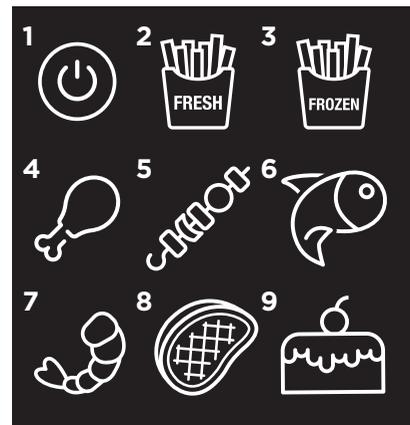
# Operating Instructions

1. Open the Lid and place the Base Bowl in the main body of the Air Fryer as previously described in this booklet.
2. Choose the required accessory if needed. Always make sure to leave sufficient space between the food and the protective heat cover.
3. Close the Lid as previously described in this booklet.
4. The Air Fryer display will blink. The Air Fryer is in the Standby Mode.
5. Selecting Your Cooking Menu:

- **You can choose one of the preset settings below:**

The icons pictured on the right will show up on your display when you push each of these presets in the table on the left.

Preset	Time (min)	Temp (°F)
Power	30	375
Fries - Fresh	20	390
Fries - Frozen	25	355
Rotisserie	35	410
Skewer	15	405
Fish	20	390
Shrimp	10	390
Steak	15	355
Cake	30	355



- **Modifying the Preset Settings**

You can modify the preset setting for do it yourself cooking. Both the time and temperature settings can be adjusted. Time can be moved by minute with the + or - buttons. Temperature can be adjusted by five degrees with the + or - buttons.

- **Temperature Setting**

When you have plugged in your Air Fryer the standby mode will be set. When you push the temperature button the display will beep. To change the temperature press the temperature button. The three digit default temperature will flash. Push the temperature button. To select the temperature setting of your choice press the "+" "-" to increase or decrease the temperatures, the adjusted temperature range is 250°-410°. Press "+" "-" , the temperature will increase or decrease 5°; a long press on "+" "-" allows the temperature to increase or decrease 10°. It will stop until it reaches the maximum 410° or minimum 250°. Press the temperature button again and your temperature will be displayed in steady not blinking numbers.

# Operating Instructions

## • Time Setting

When you have plugged in your Air Fryer the standby mode will display a default time setting. When you push the time button the display will beep. To change the time press the time button. The time can be adjusted in increments of one minute at a time.

## 6. Rotisserie Cooking

- To cook using the Rotisserie Forks or just the Skewer rod:
  - a. Set your desired time and temperature.
  - b. Insert your food on the rod with or without the rotisserie forks and then press the start button.
  - c. Your food will cook at for the selected time and temperature. You can see the rod rotating within the window of the air fryer.
  - d. The time setting will count down until your cooking is complete.
  - e. Upon completing the cooking cycle the air fryer will beep an alert sound and the timer will go to zero.
  - f. The display will then indicate that the air fryer is entering the keep warm setting and the timer will begin to count up do let you know the amount of time it has kept your food warm within the appliance.
  - g. You can stop the cooking process earlier by pushing the stop button.

## 7. Reheat

- When you press the reheat button the display panel will beep. The word reheat will blink above the time setting on the display. Press time to determine how long you would like your food to be reheated. During this cycle you can add time in increments of one minute or by holding down the button in ten minute increments. Press start and the countdown timer will begin and continue until the time you have selected is complete. A beep alert will sound. The unit will stay on and will go into a warm setting with a count up timer to let you know how much time your food has been kept warm.

## 8. Start/Stop

- When you press the Start/Stop button the display will beep.
  - a. In state of standby, pressing the start button, the air fryer starts to work, and the timer will countdown.
  - b. If not in standby mode, pressing Cancel can directly cancel the current setting and return to the standby mode.

## 9. How to take out the food

- Open the lid
- Use caution to remove hot food. Use the enclosed clamp , tongs or gloves if you are handling the cooked food

10. When the lid is lifted the heating elements and fan shut off automatically.

## 11. To shut down the unit

- Remove the plug from the electrical outlet.

## Cooking Guide

Food	Time (min)	Temp (°F)	Accessories
Chicken	28-33	410	Rotisserie Forks or Low Rack
Chicken Wings	12-17	410	High Rack
Sausage	4-9	355	High Rack
Steak	15-20	410	High Rack
Meat	15-20	410	High Rack
Kebabs	8-13	400	High Rack
Fish	18-23	400	High Rack
Shrimp	8-13	400	High Rack
Pizza	13-18	400	Frying Pan & High Rack
Bread	3-8	400	High Rack
Cake	20-25	355	High Rack
Cookie	13-18	400	Frying Pan & High Rack
French Fries	25-30	355	Frying Pan
Peanut	10-15	355	Drum
Potato	25-30	410	High Rack
Sweet Potato	25-30	410	High Rack
Corn	18-23	400	High Rack

## Cooking Tips

- Airfryers use a more intense heat than traditional ovens.
- It is recommended that when using a recipe from traditional oven cooking you reduce the cooking temperature by 25°F - 50°F. The cooking time is approximately 20% less.
- Having an available spray bottle for spraying small amounts of oil on the food is easier than drizzling or brushing, and allows you to use less oil overall. Non-stick cooking sprays sometimes have aerosol chemicals that can break down the non-stick surface on your air fryer basket.
- Getting your food and/or accessories in and out of the air fryer basket can be challenging. To help this process fold a piece of aluminum foil into a strip about 2-inches wide by 24-inches long. Place the cake pan or baking dish on the foil and by holding the ends of the foil, you'll be able to lift the pan or dish and lower it into the air fryer basket. Fold or tuck the ends of the aluminum foil into the air fryer basket, and then return the basket to the air fryer. When you're ready to remove the pan, unfold and hold onto the ends of the aluminum foil to lift the pan out of the air fryer basket.
- Shaking the basket a couple of times during the cooking will help get your food more evenly browned or crisped.

## Cleaning & Maintenance

1. Disconnect the rotisserie from the electric outlet. Allow the product to cool completely before attempting any cleaning.
2. The outer surface of the Rotisserie Air Fryer can be cleaned by wiping with a damp cloth and drying thoroughly by wiping over with a soft dry cloth. Do not wash or immerse the Unit in water or any other liquid.
3. The Base Bowl and all accessories may be washed in warm soapy water and dried with a soft cloth in minutes.





# Terms & 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](mailto: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



## ROTISSERIE AIR FRYER



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

**ROTISSERIE**  
**AIR FRYER**

**MODEL:**  
**RJ38-R8**

**888.315.6553**

**customerservice@chefman.com**

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](http://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: 2131497**

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