

CHEFMAN®

RJ38-V2-35

3.5-LITER **AIR FRYER**



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

Congratulations!

You have made an excellent choice purchasing this Chefman product. Rest assured that your purchase is manufactured to the highest standards of performance and safety. We are confident that you will be satisfied with your purchase and will think of Chefman as the go to company for appliances that are: dependable, affordable, built with intuitive features and the panache that will enhance your kitchen experience.

Customer satisfaction is a key element of our company's philosophy. Each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated helpline team. We are confident that you will enjoy your purchase for years to come.

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. Products can malfunction and we understand that they sometimes will. If you feel that your appliance is not operating as it should; know that each appliance is backed by a 1-year warranty period. Warranty claims can be made within one year from the date of purchase only 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 and 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.



READ ALL INSTRUCTIONS BEFORE USE

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

Contents

- 1 Safety Instructions
- 4 Features
- 5 Operating Instructions
- 9 Troubleshooting
- 10 Cleaning and Maintenance
- 11 Terms and Conditions
- 12 Warranty Card

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

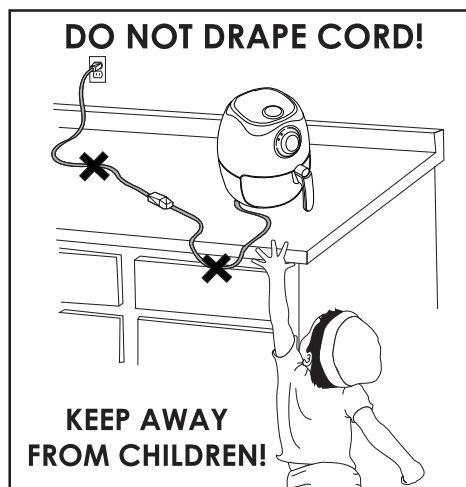
WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

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.

Take a minute to unwrap your appliance. Remove any packaging or labels that may interfere with the use of your appliance. Locate your instruction manual. 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.



SAFETY INSTRUCTIONS

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.

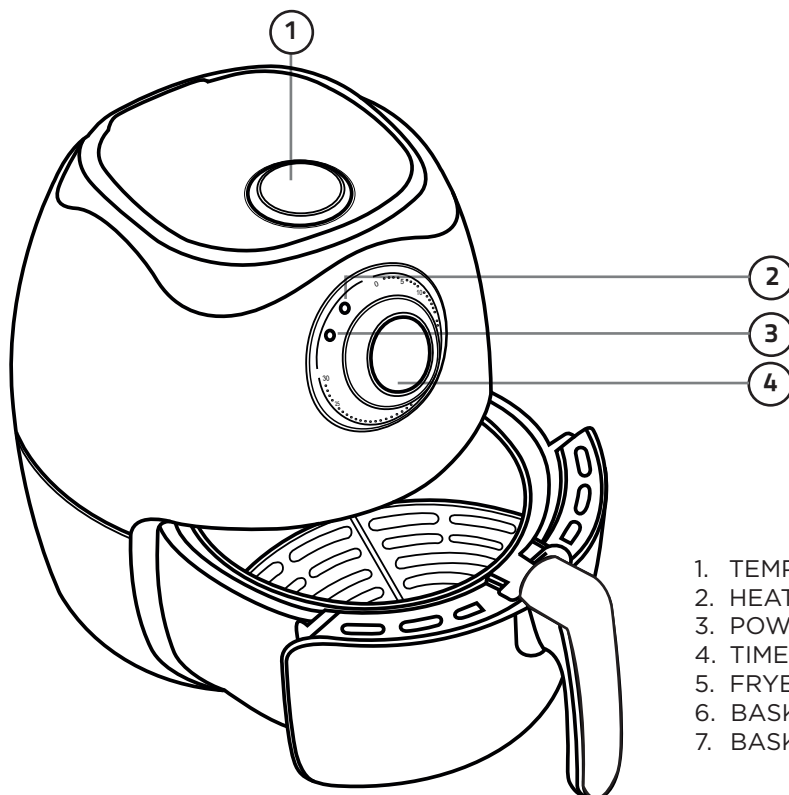
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

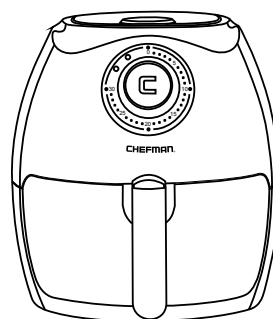
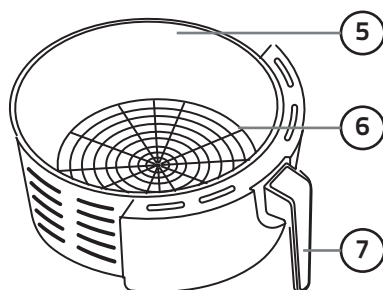
IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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



- 1. TEMPERATURE CONTROL KNOB
- 2. HEATING LIGHT
- 3. POWER ON LIGHT
- 4. TIMER CONTROL KNOB
- 5. FRYER BASKET
- 6. BASKET TRAY
- 7. BASKET HANDLE



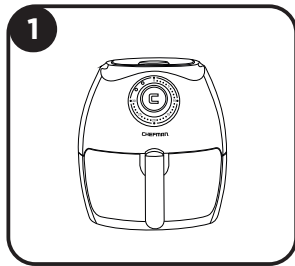
Operating Instructions

BEFORE FIRST USE

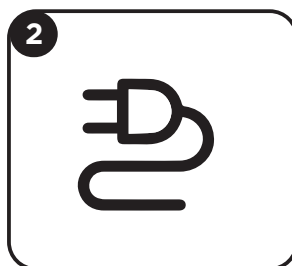
1. Remove all packaging materials.
2. Remove stickers from unit before use. Do not remove the rating label from underneath the unit.
3. Thoroughly clean the fryer basket and tank with soap, hot water and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth and allow to 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

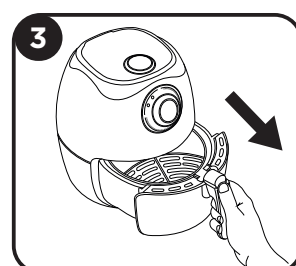
To assemble the fryer basket and tray, lower the basket tray until it firmly clicks into place inside the tank.



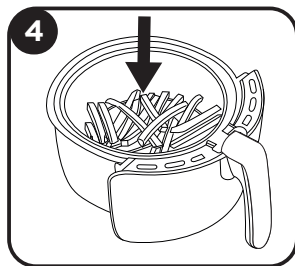
Place appliance on a flat, stable surface.



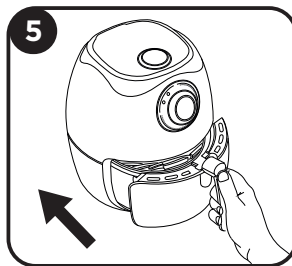
Connect the power plug to a grounded wall electrical socket.



Carefully pull fryer basket out of the fryer.



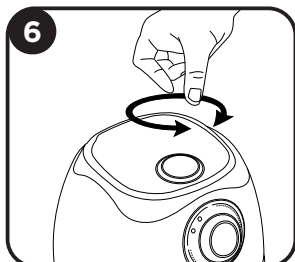
Place the ingredients into the basket.



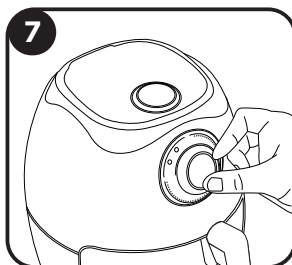
Slide the tank back into the air fryer.

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.

Operating Instructions



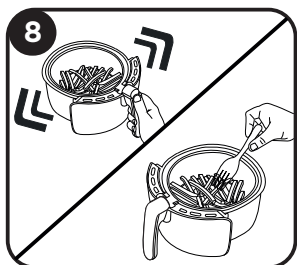
Turn the temperature control knob to the recommended temperature for your recipe (see page 8).



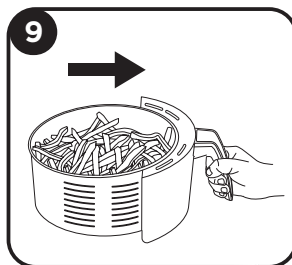
Turn the timer control knob to the required preparation time.

NOTE: Add 3 minutes of preparation time when the appliance is cold. If not preheated, some ingredients may require shaking halfway through preparation time.

You can also preheat the appliance without food for approx. 4 minutes.



Pull the fryer basket out of the appliance and shake or turn using a fork (or tongs). Then put the fryer basket back into the air fryer.



After the bell rings, pull out the tank and check if the ingredients are ready. If not ready, simply slide the tank back in and reset the timer.

Operating Instructions

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

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

NOTE: Use extreme caution while handling hot food in fryer basket and tank.
Excess oil will drip into tank when preparing greasy foods.

Type	Min to Max Amount	Time (mins)	Temp (°F)	Shake	Cooking Tip
Thin Frozen Fries	100-400g	9-16	390	Yes	
Thick Frozen Fries	100-400g	11-20	390	Yes	
Home-made Fries	100-400g	16-20	390	Yes	Add 1/2 tablespoon of oil
Home-made Potato Wedges	100-400g	18-22	360	Yes	Add 1/2 tablespoon of oil
Home-made Potato Cubes	100-350g	12-18	360	Yes	Add 1/2 tablespoon of oil
Rösti	250g	15-18	360	Yes	
Potato Gratin	400g	15-18	390	Yes	
Steak	100-400g	8-12	360	No	
Pork Chops	100-400g	10-14	360	No	
Hamburger	100-400g	7-14	360	No	
Sausage Roll	100-400g	13-15	390	No	
Drumsticks	100-400g	18-22	360	No	
Chicken Breast	100-400g	10-15	360	No	
Spring Rolls	100-400g	8-10	390	Yes	Use oven-ready
Frozen Chicken Nuggets	100-400g	6-10	390	Yes	Use oven-ready
Frozen Fish Fingers	100-400g	6-10	390	No	Use oven-ready
Frozen Breaded Cheese Snacks	100-400g	8-10	360	No	Use oven-ready
Stuffed Vegetables	100-400g	10	320	No	
Cake	300g	20-25	320	No	Use baking tin
Quiche	400g	20-22	360	No	Use baking tin/oven dish
Muffins	300g	15-18	390	No	Use baking tin
Sweet Snacks	400g	20	320	No	Use baking tin/oven dish

Operating Instructions

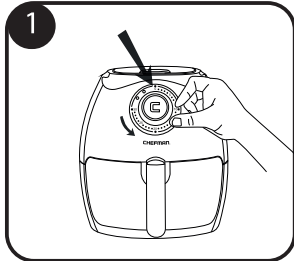
COOKING TIPS

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 the food around. 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 14 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.

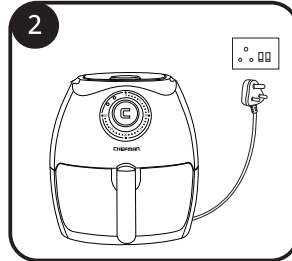
Troubleshooting Guide

Problem	Possible Cause	Solution
The Air Fryer does not work	The appliance is not plugged in	Insert plug into the electrical outlet
	The timer was not set	Turn the timer knob to the desired cook time to switch on the appliance
The ingredients fried with the air fryer are not done	The amount of ingredients in the basket is too large	Put smaller batches of ingredients in the basket. Smaller batches fry more evenly
	The set temperature is too low	Turn the temperature control knob to the desired temperature setting
The ingredients are fried unevenly in the air fryer	Certain ingredients need to be shaken halfway through	Shake halfway through the preparation time
Fried snacks are not crispy when they come out of the air fryer.	The snack was meant to be prepared in a traditional deep fryer	Lightly brush some oil onto the snacks for a crisper result
I cannot slide the basket into the appliance properly	Too many ingredients in the basket	Do not fill the basket beyond the MAX indication
	Basket is not placed in the fryer correctly	Push the basket into the fryer until you hear a click
White smoke comes out from the appliance	Greasy ingredients are being prepared	Frying greasy ingredients, a large amount of oil will leak into the basket. The oil produces white smoke but does not affect the appliance or end result
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the basket. Make sure the basket is cleaned properly after use
Fresh fries are fried unevenly in the air fryer	The right type of potato was not used	Use fresh potatoes and make sure that they stay firm during frying
	You did not rinse the potato sticks properly before you fried them	Rinse the potato sticks properly to remove starch from the outside of the sticks
Fresh fries are not crispy when they come out of the air fryer	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potato sticks properly before adding oil
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result

Cleaning & Maintenance

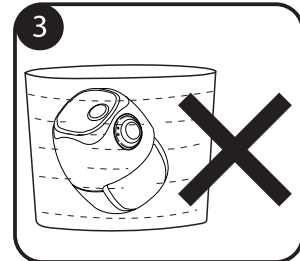


Before cleaning, turn the Timer control knob to "0".

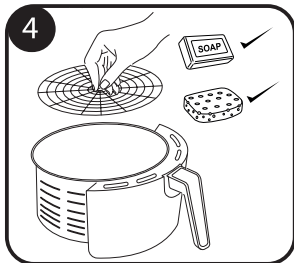


Unplug the appliance and allow to cool.

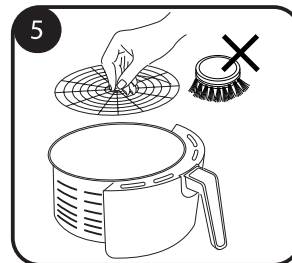
Tip: After the unit has been turned off, remove the tank to help the unit to cool down quickly.



Wipe the outside of the unit housing with a damp cloth. Do not immerse unit housing in water or rinse under running water.



Remove the fryer basket tray and wash with soap, hot water and a non-abrasive sponge.



Do not use abrasive cleaning materials, they may cause scratching or damage to the non-stick coating.



Fryer basket and basket tray are dishwasher safe.



Unit housing is NOT dishwasher safe.

Tip: If food 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.

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 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



3.5-LITER 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**

**3.5-LITER
AIR FRYER**

**MODEL:
RJ38-V2-35**

888.315.6553

customerservice@chefman.com

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

1-YEAR LIMITED WARRANTY

MODEL: RJ38-V2-35

12



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:

2131497

CHEFMAN®



RJBRANDS.COM | CLUBCHEFMAN.COM | CHEFMAN.COM