

# CHEFMAN®

## The Fry Guy Deep Fryer

### 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](mailto:customerservice@chefman.com)

**MODEL: RJ07-M-SS**



#### READ ALL INSTRUCTIONS BEFORE USE

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



# Contents

---

- 1** Introduction
- 2** Important Safeguards
- 5** Features
- 6** Operating Instructions
- 8** User Maintenance
- 9** Helpful Tips
- 10** Notes
- 11** Terms and Conditions
- 12** Warranty Card

# Introduction

---

## Congratulations!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please email [customerservice@chefman.com](mailto:customerservice@chefman.com) or 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.

# IMPORTANT SAFEGUARDS

---

## SAFETY INFORMATION

### READ ALL INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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

1. Read all instructions.
2. Do not use with an extension cord.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock do not immerse cord, plug and fryer in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner.
8. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use appliance for other than intended use.
14. 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/control system.

## IMPORTANT SAFEGUARDS (cont'd)

---

14. Children should be supervised to ensure that they do not play with the appliance.
15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
16. WARNING: Never leave the appliance unattended whilst in use.
17. This appliance is intended to be used in household only. Do not use outdoors or for commercial purposes.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGUARDS (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.

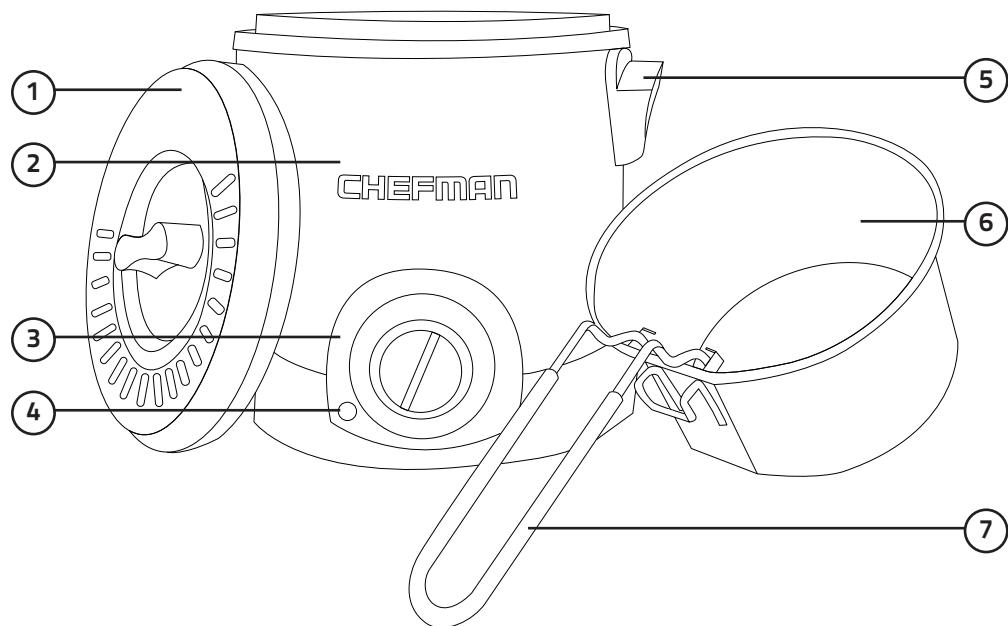
**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

**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

---



- 1. LID
- 2. HOUSING
- 3. VARIABLE THERMOSTAT
- 4. POWER INDICATOR

- 5. HANDLE
- 6. FRY BASKET
- 7. FRY BASKET HANDLE

# Operating Instructions

---

## BEFORE FIRST USE

Before using fryer for first time, wash pot and basket thoroughly with warm, soapy water, carefully dry iron pot to maintain the good aesthetic appearance.

Do not use fryer without oil or fat. Fryer will be severely damaged if heated dry.

This fryer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating.

Should the fryer leak, please contact the store where you bought it. To ensure safe operation, excessive food or utensils must not be inserted into the fryer.

## HOW TO USE

1. Unfold the wire mesh basket handle, squeeze the tines of the handle together and allow fitting into the basket bracket.
2. Pour between 0.8-1.0 liters of oil into the fryer. The level of oil must be between the two marks marked, MAX & MIN on the wall of the vessel.

**IMPORTANT SAFETY WARNING:** Always ensure the correct amount of oil is in the fryer before switching the power on. The heating element will become overheated and the risk of oil fire if you do not follow this instruction.

3. Plug into power outlet and set thermostat to the required temperature (see the Frying Times Reference Menu on page 7). The power indicator will light out when the set temperature is reached. The POWER INDICATOR will light automatically while the temperatures keep rising and go out when the set temperature is reached. The heating element is thermostatically controlled and has to switch on and off (light on and off) automatically during the cooking process to maintain the desired cooking temperature.
4. Add the food (as dry as possible) into the basket first. **IMPORTANT:** Too many pieces lower the oil temperature causing food to absorb oil and/or cook improperly. Place uniform sized pieces of food into the basket so that they will cook evenly. Be sure to dry all foods before frying.
5. Place the basket back into the fryer.
6. After the cooking time has elapsed, lift the basket out of the oil to drain.

**NOTE:** Use only a good quality vegetable oil or all purpose shortening for deep frying. Deep frying foods in butter, margarine, olive oil or animal fat are not recommended because of lower smoking temperatures.

**IMPORTANT SAFETY WARNING:** Escaping steam may cause burns to hands or fingers. Open lid carefully. Failure to follow these instructions may result in serious burns as hot oil may spill from fryer.

# Operating Instructions (cont'd)

---

## FRYING TIMES REFERECE MENU

The frying times given in this chart are a guide only and should be adjusted to suit the quantity fried.

Food	Degree	Time
Mushrooms	300°	3-5 min
Crumbed Chicken	350°	12-13 min
Whole Shrimp	350°	2-4 min
Fish cakes	350°	3-5 min
Fillets	350°	5 min
Onions	375°	2-4 min
French fries	350°	8-10 min
Potato chips	375°	2-4 min

# User Maintenance

---

## CLEANING YOUR FRYER

1. The power supply must be disconnected before cleaning.
2. Cool the oil completely. Oil or fat retains its temperature for a long while after use. **Do not** attempt to move or carry the fryer while it is still hot.
3. Oil can be reused several times. Get the maximum use from your fryer by always having it ready for use. One way of doing this is to keep the cooled and strained.
4. Oil should be filtered after each use.
5. After draining the oil, the fryer should be wiped out with absorbent paper then with a damp cloth and a little washing up liquid and finally with a dry cloth. The interior of the fryer has a plain aluminum surface. To avoid damage, no abrasives or sharp instruments should be used.
6. The exterior should be cleaned with a damp cloth, never use abrasives or scouring pads.
7. The basket can be washed in warm soapy water.
8. Clean the lid to ensure the ventilation vents are not blocked or clogged by oils or solid fats.

# Helpful Tips

---

1. Use only metal kitchen utensils with insulated handles in hot oil.
2. As is usual practice care-should be exercised when frying, especially when children are close by.
3. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature and less cooking time than those foods which are completely raw.
4. Caution: Always add the required amount of oil to the deep fryer BEFORE switching the power on at the power point.
5. Warning: Do not exceed the maximum mark with oil. This product must be filled with oil to the correct marked level.
6. The product will be severely damaged if heated dry.
7. Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of a fire hazard.
8. Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.
9. Do not use with extension cords. Serious hot oil burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of the bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended whilst in use.
10. The deep fryer will generate a lot of heat and steam during and after the cooking. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.
11. Take care when opening the lid. This product generates heat and steam at a high temperature, which will escape immediately when the lid is opened. Avoid touching hot surfaces.
12. Extreme caution must be used when moving a product containing hot oil, other hot liquids or hot foods of any types.

## Notes

# Terms and Conditions

---

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® FRY GUY DEEP FRYER that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

**CONDITIONS:** This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** If your CHEFMAN® FRY GUY DEEP FRYER should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 873 Route 45, Suite 101, New City, NY 10956.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

# Warranty Card

## **CHEFMAN** THE FRY GUY DEEP FRYER

**Your details:**

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_



Email: \_\_\_\_\_

Date of Purchase\*: \_\_\_\_\_

\*We recommend you keep the receipt with this warranty card

Location of Purchase: \_\_\_\_\_

**Description of Malfunction:****Return your completed warranty card to:**

**RJ Brands**  
**873 Route 45**  
**Suite 101**  
**New City, New York**  
**10956**

**AFTER SALES SUPPORT**

**888-315-6553**

**customerservice@chefman.com**

**MODEL: RJ07-M-SS**

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:**

**16400084**

# CHEFMAN®

Follow Us

