CHEFMAN

Multifunctional

AIR FRYER+

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Air Fryer Cooking Tips
- Troubleshooting FAQs
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration



RJ38-10-RDO-V2

COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance purchase or you're already part of our family, we're happy to be cooking with you! With your new Multifunctional Air Fryer+, you can air fry foods, using little to no oil, to crisp, healthy perfection! You can also bake, dehydrate, and roast foods rotisserie style.

We know you're excited to get cooking, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

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

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: 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 handles or knobs.
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 appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Should this occur, contact Chefman® Customer Support for examination, repair, or adjustment.
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 hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

14. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use. Do not cover the air fryer and ensure air vents, located on the back of the fryer, are not covered.
15. This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire, or other damage to persons or property. Keep hands clear of the immediate area surrounding the air fryer during operation and use grips and handles on the appliance when operating. Do not put hands or other body parts inside the air fryer housing while in use or hot.
16. Use caution when opening the air fryer. The inside of the unit and its contents are very hot. Use tongs or protective gloves to remove food from trays.
17. Do not move the air fryer while it is in use and/or full of food.
18. Always unplug air fryer after use.
19. Never place the air fryer in the dishwasher. This product housing cannot be immersed in water and is not dishwasher safe.
20. The housing of the air fryer can be wiped down between uses with a nonabrasive cleaner.
21. Store air fryer in a cool, dry place.
22. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). 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 or force it into the outlet. This could result in injury or electric shock.

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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
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.

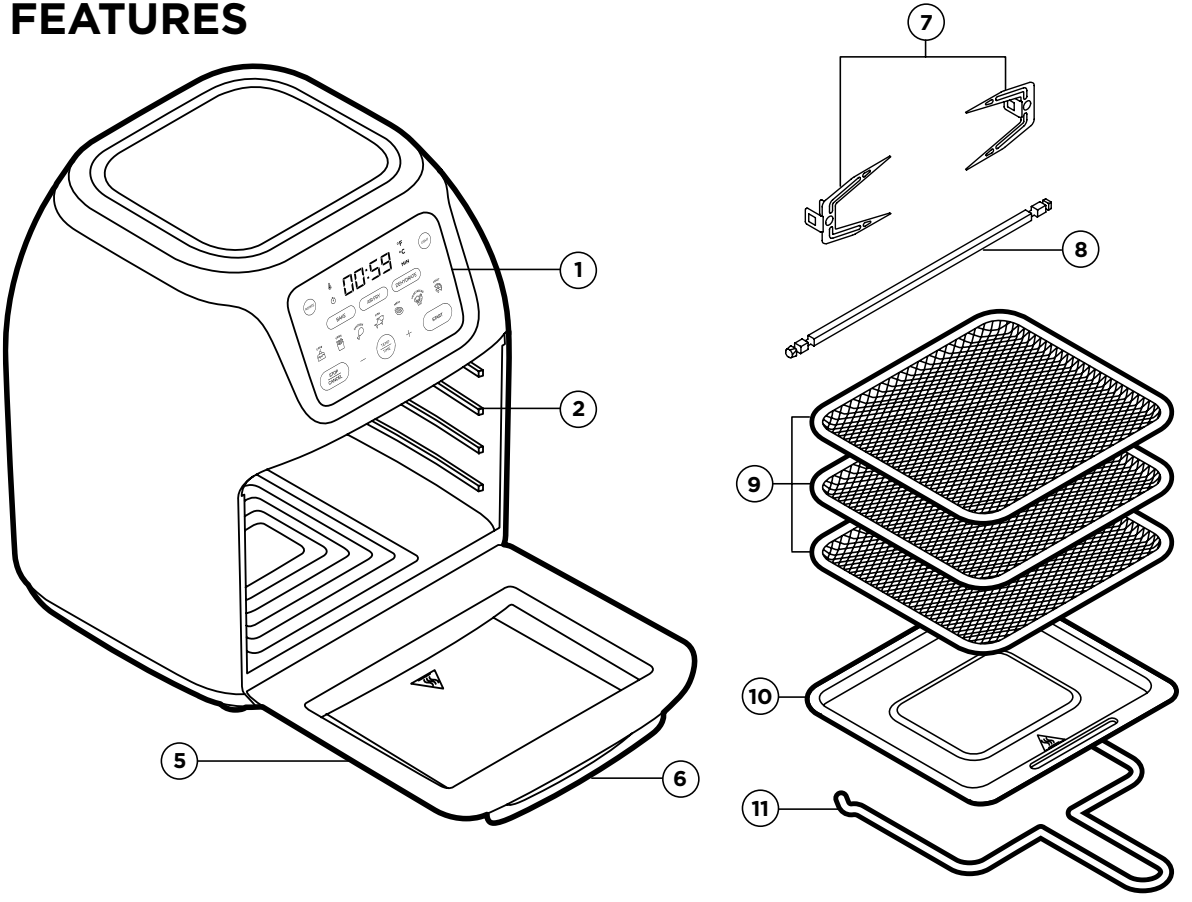
California Proposition 65:
(Applicable for California Residents only)

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



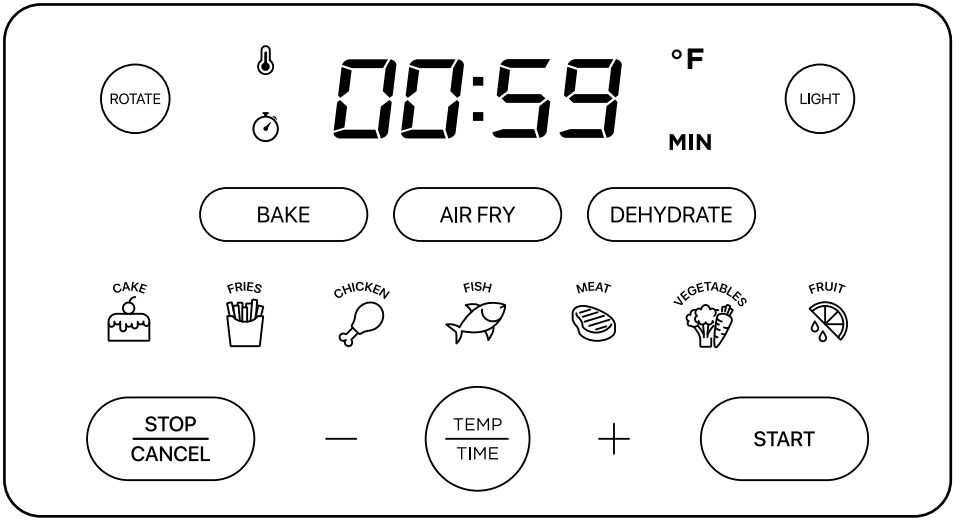
Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

FEATURES



1. Capacitive Touch Control Panel
2. Rack Holders
3. Rotisserie Gear (in oven; not shown)
4. Rotisserie Holder (in oven; not shown)
5. Door with Viewing Window
6. Cool-Touch Handle
7. Spit Forks and Screws (2 of each)
8. Rotisserie Spit
9. Wire Cooking Racks (3)
10. Removable Drip Tray/Baking Pan
11. Fetch Tool

FEATURES



CONTROL PANEL

ROTATE – Turns rotisserie spit

Temperature/Cook Time Display – Automatically alternates between the two

LIGHT – Turns on interior light

Cooking Functions – BAKE, AIR FRY, DEHYDRATE

Cooking Presets – Sets suggested time and temperature for favorite foods (see charts on pp. 10–11)

STOP/CANCEL – Stops cooking

Minus Sign – Subtracts from time and temperature

TEMP/TIME – Toggles between Temperature and Cook Time to enable setting

Plus Sign – Adds to time and temperature

START – Initiates cooking

FEATURES

PRESET SETTINGS

NOTE: These are guidelines only; always check foods for doneness according to proper food safety guidelines.

AIR FRY		
Preset	Default Time	Default Temp
Manual	15 min.	400˚F
Fries	20 min.	400˚F
Chicken	30 min.	375˚F
Fish	10 min.	350˚F
Meat	25 min.	375˚F
Vegetables	15 min.	350˚F

BAKE		
Preset	Default Time	Default Temp
Manual	30 min.	350˚F
Cake	35 min.	350˚F
Chicken	45 min.	375˚F
Fish	15 min.	350˚F
Vegetables	25 min.	350˚F

FEATURES

DEHYDRATE*		
Preset	Default Time	Default Temp
Manual	10 hours	165˚F
Chicken	6 hours	165˚F
Fish	8 hours	165˚F
Meat	6 hours	165˚F
Vegetables	10 hours	125˚F
Fruit	5 hours	135˚F

* When dehydrating, follow a trusted recipe and follow food safety guidelines.

NOTE: To change Fahrenheit to Celsius and vice versa: Press and hold the TEMP button until your desired unit illuminates on the top right part of the control panel. Time changes in 1-minute increments and temperature changes in 5-degree increments. To speed through Time or Temp when setting, press and hold the minus or plus sign.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your air fryer for the first time.

1. Remove all packaging materials, such as plastic bags and foam inserts.
2. Read and remove all stickers on the unit except for the rating label on the bottom, which should remain on the unit.
3. Check to ensure that all parts and accessories are accounted for (see p. 8).
4. Wipe down the interior and exterior with a damp cloth. (Do not use abrasive cleansers or you could damage the finishes.) **CAUTION:** Do not put the unit in the dishwasher or submerge in water or any other liquid.
5. Wash the accessories with warm, soapy water and dry thoroughly. Racks may be washed with a bristled brush, but do not use abrasive cleaning agents or scouring pads. All accessories are top-rack dishwasher safe.
6. Read all instructions before using. **NOTE:** On first use, unit may emit a slight odor, which is normal and will dissipate with use.

HOW TO COOK IN THE MULTIFUNCTIONAL AIR FRYER+

The air fryer requires no preheating and cooks faster than a traditional oven, which means you can enjoy your favorite hot foods in mere minutes. The touch-screen control panel is intuitive, and customized accessories help guarantee delicious results.

OPERATING INSTRUCTIONS

HOW TO USE THE AIR FRYER

1. Place the air fryer on a flat surface away from all sources of heat and water and plug it in.
2. If not using the drip tray for baking, position it on the floor of the unit for easy cleaning.
3. Place seasoned food on rack(s), baking pan, or spit (see p. 15 for directions).
4. Position the rack(s), pan, or spit in the oven, and close the door.
5. Select the cooking function of choice (BAKE, AIR FRY, or DEHYDRATE) by pressing the function button. The cooking function will turn blue and food icons will appear below on the control panel. **NOTE:** When the unit is first turned on, it defaults to the Air Fry function.
6. If using cooking presets, choose the icon that best matches the food you want to cook and press that button; the button will turn blue and the programmed temperature and time will alternate in the control panel. (If desired, you can adjust the preset time and temperature by pressing the TEMP/TIME button, then adjusting the time or temp using the plus and minus buttons.) **NOTE:** The time and temperature settings are recommendations; check foods for doneness according to proper food guidelines before consuming. If not using presets, adjust the time and temperature as desired.

   NOTE: Temperature for Bake and Air Fry ranges from 200°F to 400°F. Time ranges from 1 minute to 2 hours for Bake and from 1 minute to 1 hour for Air Fry. For Dehydrate, the time range is 30 minutes to 24 hours, and the temperature range is 95°F to 200°F.
7. Press the START button. The button will turn red, the fan will turn on, and cooking will begin. **NOTE:** During cooking you can check on foods by pressing the LIGHT button on the control panel and viewing through the door window. You can also open the oven door to check; the interior light will come on and the air fryer will pause all functions. The unit will save the time and temperature settings so that when door is closed again, cooking will resume from the saved point. You can also press STOP/CANCEL at any time to stop cooking.

OPERATING INSTRUCTIONS

8. If cooking with the spit (see p. 15), press the ROTATE button. **NOTE:** Rotating will not occur automatically when using this accessory. The ROTATE button will turn blue when initiated and may be turned off or on at any time during cooking with the Air Fry or Bake functions.
9. Cook until the timer ends. At that point, the unit will beep and automatically turn off. Check food for doneness according to proper food safety guidelines and cook for more time if necessary.
10. Carefully remove the food. Use potholders or oven mitts when removing hot pans, racks, or trays. If using the spit, use the fetch tool in one hand and a potholder or oven mitt in the other to remove the hot spit (see p. 16 for more detailed directions).
11. Transfer hot pans, racks, or trays to a heat-resistant surface.
12. Use tongs to handle hot foods, then serve and enjoy! **CAUTION:** This unit cooks with hot air only; never heat a cooking vessel filled with oil or any other liquid with this unit as a fire hazard or personal injury could result.

OPERATING INSTRUCTIONS

HOW TO USE THE ROTISSERIE SPIT (MAX: 4 LB)

The spit is perfect for roasting a whole chicken to even, crisp perfection and for slowly cooking whole boneless pieces of meat, such as beef or pork tenderloins. You can also experiment with roasting a small cauliflower head or a peeled pineapple.

1. Ensure the drip tray is in the bottom of the unit.
2. **If using the spit to cook a whole chicken,** be sure giblets are removed. Season the chicken as desired and truss tightly. (For best results, be sure the chicken will fit in the oven with room to rotate; a 3 to 3½ lb chicken works well.) Run the spit through the bird lengthwise, starting at the cavity in the back. Carefully slide the spit forks onto the shaft on both ends, sinking them deep into the breast meat at one end and the thigh meat at the other end. Lock the forks in place with the screws, leaving at least 1 inch of free space on both ends of the rod. The chicken should be secure and should not be able to slide around on the spit.

   If using the spit to cook a piece of meat, carefully push the spit lengthwise through the center of the meat. Carefully slide the spit forks onto the shaft on both ends, inserting the prongs deeply into the meat. Lock the forks in place with the screws, leaving at least 1 inch of free space on both ends of the rod. The meat should be secure and should not be able to slide around on the spit. **CAUTION:** Spit forks are sharp; handle with care.
3. Guide the spit into the rotisserie position by placing the left shaft into the rotisserie gear located on the left interior wall. Once in place, lift and lay the right shaft on the rotisserie holder located on the right interior wall. Be sure that the meat or chicken can rotate freely in the air fryer. Close the door and proceed with cooking, following the directions on p. 13, beginning with Step 5 and choosing the Bake or Air Fry function. **CAUTION:** The spit gets hot during cooking. Use the fetch tool and oven mitts and handle with care to avoid injury.

OPERATING INSTRUCTIONS

HOW TO USE THE FETCH TOOL

The fetch tool is handy for removing the hot spit from the air fryer.

1. Hold the fetch tool by its handle with one hand. Have a potholder or oven mitt in or on the other hand.
2. Guide the fetch tool into the unit, positioning the prongs below the shafts of the rotisserie spit.
3. Use the tool to lift the right side of the rotisserie spit. Once it is free, lift the left side.
4. Carefully guide the hot rotisserie spit and food from the air fryer.
5. Transfer it to a heat-resistant surface.

CAUTION: The spit gets hot during cooking; use care when removing to avoid injury.

AIR FRYER COOKING TIPS

- Most prepared foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness. (Frozen appetizers and hors d'oeuvres air fry very well.)
- Toss foods you are preparing from scratch, such as french fries, with a little oil in a separate bowl to improve browning and crispiness.
- When making french fries using fresh potatoes, ensure they are completely dry before cooking in the air fryer. Even the smallest droplets of moisture will prevent them from getting crispy.
- When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters used to make tempura, will run and not set quickly enough as they would do in a deep fryer.
- If using multiple wire racks, carefully switch rack positions halfway through the cooking cycle to ensure the most even results. For dehydrating, switch rack positions from top to bottom periodically during dehydrating time.
- The air fryer is great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes.
- Follow food safety guidelines for doneness. Because food sizes can vary, do not rely on recipe timing only when cooking food. Check foods for doneness against current safety guidelines before serving.

TROUBLESHOOTING FAQS

Why is there white smoke coming from my unit?

White smoke can be a sign that there's too much fat in the air fryer. Avoid cooking very fatty foods, such as sausages, in the air fryer, and be sure the unit and accessories are clean before cooking.

CAUTION: Black smoke indicates a more serious problem. In the rare event that you see black smoke coming from the unit, immediately unplug the air fryer, contact Chefman® Customer Support, and do not use the air fryer until the issue is resolved.

Why has my food cooked unevenly?

Two culprits are likely: overcrowding and not switching rack positions. Evenly distribute foods on the rack(s) and pan. Flipping foods midway through cooking also helps. If using multiple racks, try switching rack positions at least once during cooking.

Why isn't my food crisp?

Though you can air fry with no added oil, coating foods very lightly with oil (usually just ½ teaspoon per batch for most recipes) helps guarantee crisp results.

Why is the unit displaying an error code?

If your air fryer displays E1 or E2 on its control panel, it means there is a problem with the unit, such as a short circuit, and it will not function. Should this occur, please contact Chefman® Customer Support for a replacement.

CLEANING AND MAINTENANCE

1. Unplug the unit and allow it to cool completely before cleaning.

2. Gently wipe down the exterior and interior with a damp cloth or paper towel. Never immerse the air fryer or its plug in water or any other liquid. The housing of the air fryer is NOT dishwasher safe.

3. Using a sponge, soft cloth, or nylon pad, wash the glass on the door with dish soap and warm water, and dry thoroughly. Do not use a spray glass cleaner. The door can also be removed for easier cleaning. To remove, open the door slightly and gently lift it upwards until it releases from the notches in the hinges. To replace, hold the door upright, line up the hinges, and gently push it down until it locks into place.

4. Wash accessories with a sponge and warm, soapy water. Racks may be washed with a bristled brush. Do not use abrasive cleaning agents or scouring pads. Accessories are also top-rack dishwasher safe.

5. Dry the unit and accessories thoroughly and store in a cool, dry place.

TERMS AND CONDITIONS
Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

TERMS AND CONDITIONS
Limited Warranty

WHAT THE WARRANTY COVERS

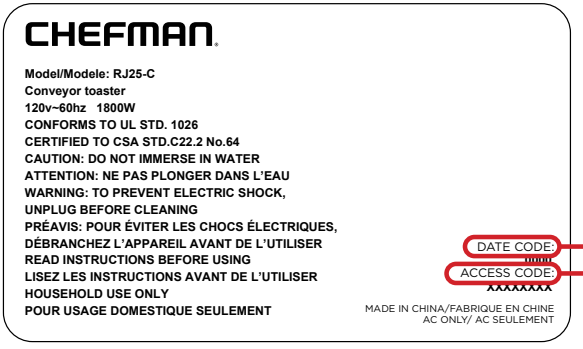
- **Manufacturer Defects –** Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse –** Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance –** General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use –** Damage that occurs from commercial use;
- **Normal Wear and Tear –** Damage or degradation expected to occur due to normal use over time;
- **Altered Products –** Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events –** Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest –** Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit Chefman.com/register.
2. Scan the QR code to access site:

CHEFMAN® WARRANTY REGISTRATION

For product information, visit Chefman.com

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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CHEFMAN®

FREE COOKBOOK!

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