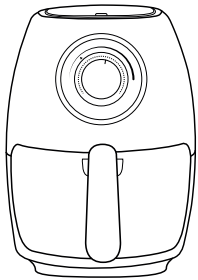


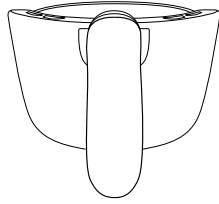
User Manual of Product 1:

CHEFMAN Small Air Fryer Healthy Cooking, 3.6 Qt, Nonstick, User Friendly and Dual Control Temperature, w/ 60 Minute Timer & Auto Shutoff, Dishwasher Safe Basket, Matte Black, Cookbook Included

Quick Start Guide



TurboFry Air Fryer

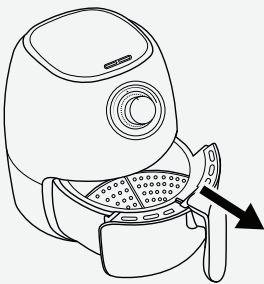


Basket



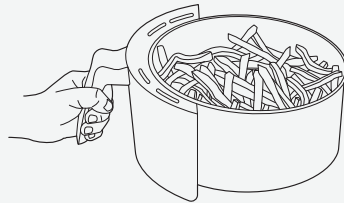
Tray

How to Use



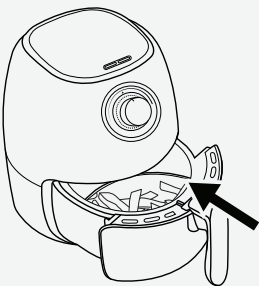
STEP 1

Pull out the basket.



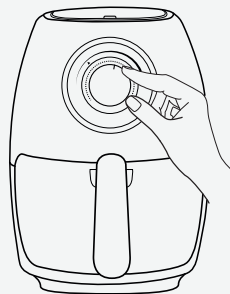
STEP 2

Put food in the basket.



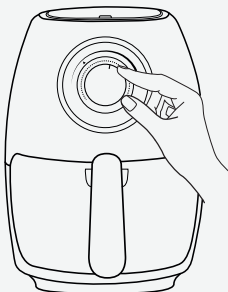
STEP 3

Push the basket closed.



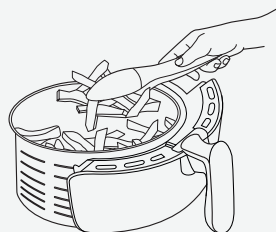
STEP 4

Select desired temperature.



STEP 5

Select desired time. If desired, shake basket halfway through cooking to redistribute food.



STEP 6

When timer expires, use tongs to remove food.



Before First Use:

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer. Gently wipe down exterior with a damp cloth or paper towel. **WARNING:** Never immerse the Air Fryer or its plug in water or any other liquids.
2. Pull the Basket Handle to remove the basket from the Air Fryer. Use the Tray Handle, in the center of the tray, to remove the tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. The basket and the tray are top-rack dishwasher safe. Do NOT use abrasive cleaning agents or scouring pads.
3. Dry thoroughly.
4. Read all instructions, including the user guide, and follow them carefully.

Cleaning and Maintenance:

1. Ensure the Air Fryer is unplugged and cool before cleaning.
2. Once the Air Fryer and basket are cool, remove the basket from the Air Fryer (if it is not already removed). Use the Tray Handle to remove tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. **WARNING:** Do NOT use abrasive cleaning agents or scouring pads. The basket and tray are top-rack dishwasher safe.
3. Gently wipe down exterior with a damp cloth or paper towel.
4. Dry all parts thoroughly before storage.
5. Store the Air Fryer in a cool, dry place.

Need Help?

Monday – Friday, 9 a.m. to 5 p.m.

 (888) 315-6553

 customerservice@chefman.com

Air Fryer Cooking Tips

Ingredient	Amount	Time (mins)	Temp (°F)	Shake/Flip	Cooking Tip
Bacon	4 pieces	6 (chewy) 8 (crispy)	400	No	After cooking, use tongs to transfer bacon to a paper towel lined plate.
Chicken Breast (Thick)	About 3 pieces	25-30	375	Yes	Brush with oil, season with salt and desired spices.
Chicken Drumsticks/Thighs (5 oz each)	About 5 pieces	16-18	400	No	Season with salt and desired spices.
Chicken Nuggets	About 20 pieces	10	400	Yes	
Chicken Wings (Flats and drumettes separated)	12 pieces	18-20	400	Yes	Season with salt; enjoy as is or, when done, toss in favorite chicken wing sauce.
Fish Sticks (Frozen)	20 pieces	7	400	Yes	
French Fries (Frozen/Thin)	1.5lbs	16-18	400	Yes	
French Fries (Frozen/Thick)	1.5lbs	20	400	Yes	
French Fries (Homemade cut into 1/4- x 1/4-inch pieces)	2lbs	20-25	400	Yes	Rinse with cold water, pat dry, toss with 1 tbsp olive oil, season with salt and desired spices; use tongs to toss during cooking.
Hamburgers (4 oz each)	2 patties	12 (medium)	375	Yes	Brush with oil, season with salt and desired spices such as freshly ground black pepper and garlic powder.
Mozzarella Sticks (Frozen)	20 pieces	7	400	Yes	
Pork Chops (Bone-in, about 8-oz)	2 8-oz. pieces	12	400	Yes	Season with salt and desired spices.
Pork Chops (Boneless, about 3-oz)	4 pieces	15	400	No	Season with salt and desired spices.
Steak	1-1 1/3lb	12 (medium doneness)	400	No	Season with salt and desired spices.
Salmon (1 inch wide, 4.5 oz)	3 pieces	10 (medium doneness)	400	No	Brush skin with oil and place on tray skin-side down. Season with salt and desired spices.
Shrimp (Large)	2lbs	12	400	Yes	Pat dry, toss with 1/2 tbsp olive oil, season with salt and desired spices; shake often.



PLEASE NOTE: The temperatures and times are based off of the listed recommended amounts and weights. If using a smaller amount or weight, check food sooner than the recommended time as it will likely cook faster.

General Air Fryer Usage Tips

- Almost any food that is traditionally cooked in the oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness.
- Smaller pieces of food require less cooking time than larger pieces.
- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.
- Most prepackaged foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness.
- Toss foods you are preparing from scratch, such as French fries or other vegetables, with a small amount of oil to promote browning and crispiness.
- For best results, arrange food on the tray in a single layer.
- If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.
- Air fryers are great for reheating food, including pizza. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure reheated foods reach an internal temperature of 165°F.