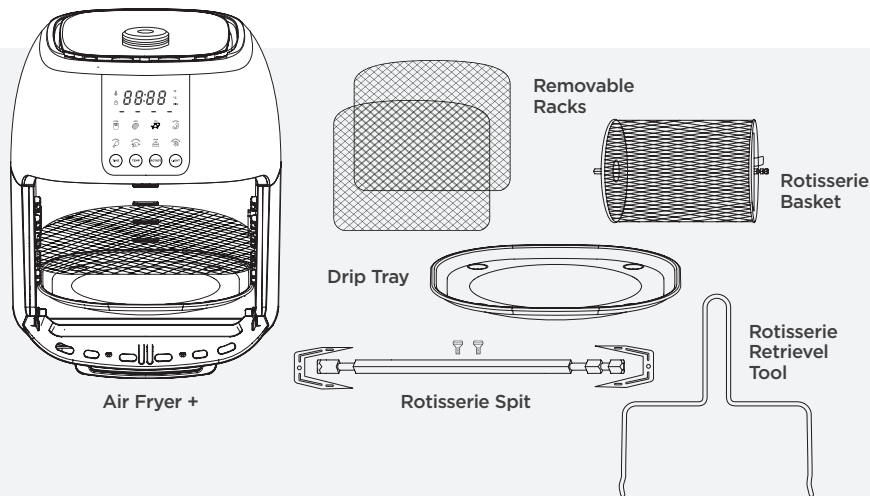


Quick Start Guide

CHEFMAN®



Before first use:

- Remove packing materials and stickers, but don't throw away the packing materials just yet!
- The rotisserie spit and 2 rotisserie forks are packaged on top of the Styrofoam.
- The rotisserie retrieval tool is packaged vertically next to the Air Fryer+ in cardboard.
- The rest of the tools (the rotisserie basket, 2 removable racks and 1 drip tray) are packaged inside the Air Fryer+.
- Once everything is removed, gently wipe down the exterior. Wash all removable parts with a sponge and warm, soapy water. All removable parts are top-rack dishwasher safe.
- Dry thoroughly.
- Read all instructions and follow them carefully.

How to Use the Air Fryer+:

- Plug in the Air Fryer+.
- Ensure drip tray is in place.
- Put seasoned food on trays. Insert trays into unit. Close door.
- Press cooking preset button for the type of food you are cooking or manually set time and temperature by using the **TIME** and **TEMP** buttons in addition to turning the dial on top of the unit.
- Press the **START/STOP** button on the top of the Air Fryer+.
- After cooking, use protective mitts to remove racks from Air Fryer+. **CAUTION:** Contents will be hot.

How to Assemble the Rotisserie Basket:

- Put food into the Rotisserie Basket.
- Snap the lid shut.

How to Assemble the Rotisserie Spit:

- Insert the rotisserie spit lengthwise into the center of the food.
- Secure it with the rotisserie forks and tighten the screws.

How to Insert the Rotisserie Spit or Basket:

- Guide the prepared rotisserie spit or basket into the Air Fryer+ in the rotisserie rack position.
- Place the left side of the rotisserie spit into the round rotisserie gear located on the left interior wall.
- Once it is in place, lift the right side of the rotisserie spit and place it in the rotisserie holder on the right interior wall.

How to Use the Rotisserie Retrieval Tool:

- Use oven mitts when handling the HOT retrieval tool.
- Guide the retrieval tool into the Air Fryer+. Position it below the rotisserie spit or basket.
- Use the retrieval tool to lift the right side of the rotisserie spit or basket. Once it is free, lift the left side.
- Carefully guide the rotisserie spit or basket with food out of the Air Fryer+.



Preset Chart:

Fries	20 minutes	400°F
Meat	20 minutes	400°F
Fish	10 minutes	400°F
Shrimp	10 minutes	400°F
Chicken	25 minutes	380°F
Rotisserie	45 minutes	400°F
Bake	30 minutes	350°F
Dehydrate	8 hours	140°F

Need Help? Monday - Friday, 9 am to 5 pm



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FAQ:**1. Why can't I open the door?**

After unboxing the Air Fryer+, be sure to remove the tape that's on both sides.

Note: There may be some resistance when opening the door for the first time.

2. Why can't I close the door after inserting my food and trays inside?

Make sure the trays are inserted the same way they came packaged. Insert the trays curved side first.

3. Can I use plastic containers, paper towels or paper plates inside the Air Fryer?

No. Do NOT put anything inside the Air Fryer+ that you would not use in an oven or on a stovetop.

4. Is it safe to use aluminum foil in the Air Fryer+?

Yes. You can put aluminum foil over the racks and the drip tray.

5. Can the drip tray be used for cooking purposes outside of the Air Fryer+?

No. It is not recommended to use any of the fryer's tools for anything other than their intended use with the Air Fryer+.

6. I feel a little amount of air escape around the door when using the Air Fryer+. Is this normal?

Yes, totally normal. The door is not sealed airtight. There are a few spots around where air circulates.

7. How do I switch between Fahrenheit and Celsius?

Press and hold the TEMP button until your desired unit of temperature illuminates on the top right of the screen.