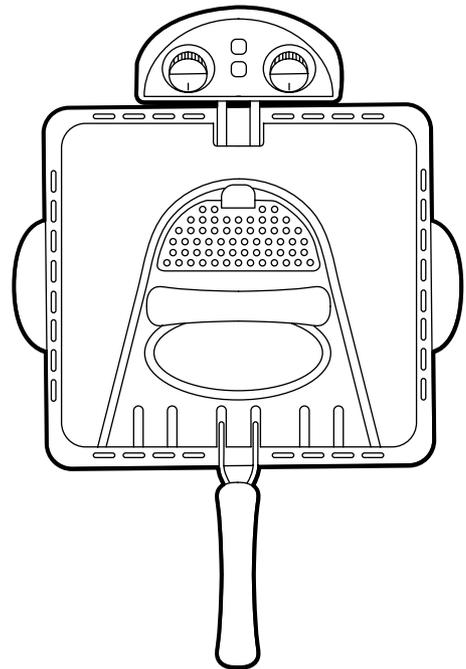


CHEFMAN®

JUMBO SIZE
DEEP FRYER
WITH TEMPERATURE CONTROL
USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Tips and Troubleshooting
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration

RJ07-45-SS-SERIES



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 Jumbo Size Deep Fryer, you can easily and safely fry up enough chicken, fish and chips, or chimichangas to feed the entire family. We know you're excited to get frying, but please take a few minutes to read our directions, safety instructions, and warranty information.

For more information on this product and our other high quality appliances, please visit us at Chefman.com.

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.

CONTENTS

- 1** Safety Instructions
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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 electric shock, do not immerse cord, plugs, or unit body 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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the 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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 in 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.
14. Extreme caution must be used when moving fryer containing hot oil.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

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 unintentionally.

POWER CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect appliance, grasp the plug and remove it from the outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman® Customer Support for assistance.
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 THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*



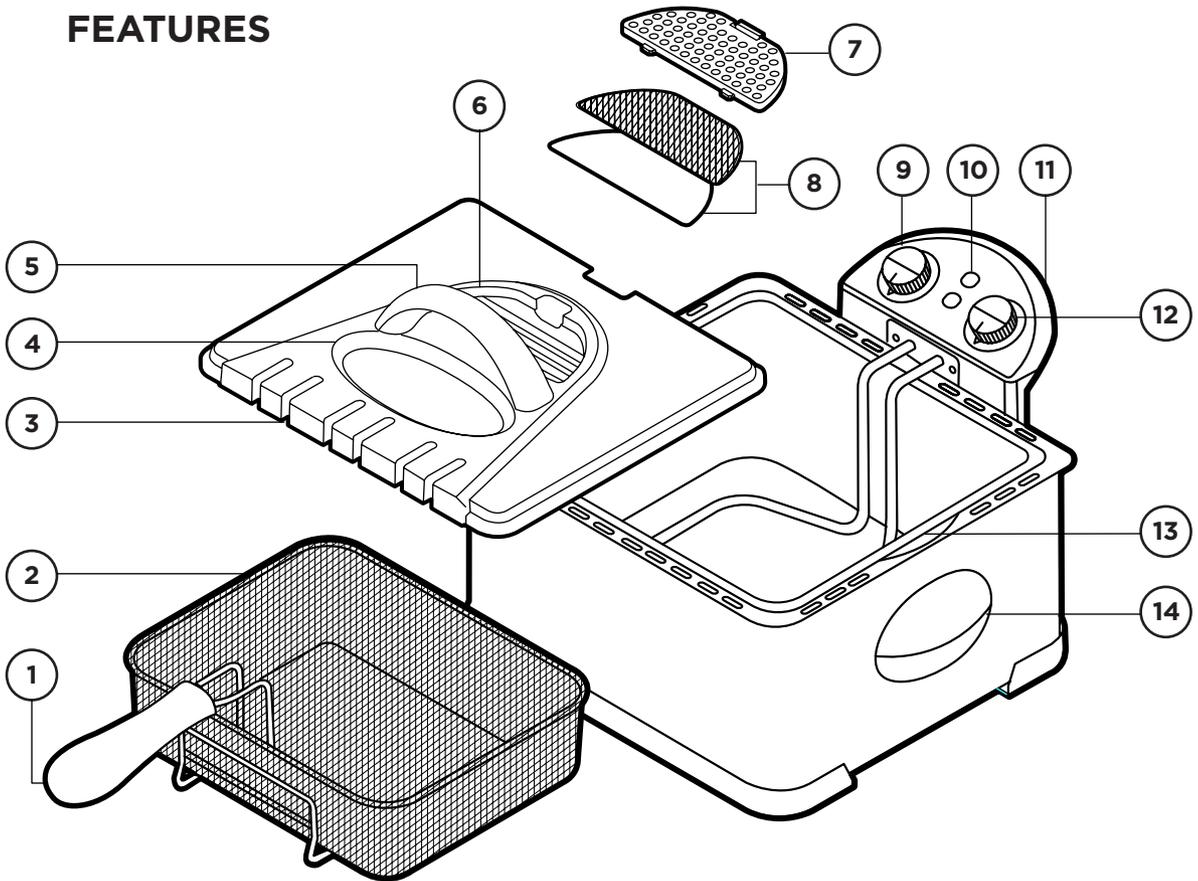
WARNING:

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



**Do not place the appliance
on a stovetop or any other
hot surface.**

FEATURES



- | | | |
|------------------------------|---|--------------------------------------|
| 1. Frying Basket Handle | 7. Filter cover | 12. Timer control knob |
| 2. Frying Basket with Hook | 8. Removeable Charcoal and Oil Filters | 13. Removeable Oil Container |
| 3. Lid | 9. Temperature Control Knob | 14. Side Carrying Handles |
| 4. Viewing Window | 10. Power On and Oil Ready Indicator Lights | 15. Breakaway Power Cord (not shown) |
| 5. Lid Handle | 11. Removable Control Unit with Heating Element | |
| 6. Permanent Aluminum Filter | | |

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging and any promotional labels or stickers. Be sure that all parts are accounted for before discarding any packaging.
2. Remove the lid and the removeable control unit with heating element and wipe both with a damp cloth and dry thoroughly. Never put the lid or the control unit in the dishwasher. Never immerse the removable control unit with the heating element in water.
3. Remove the frying basket and the oil container and clean with a sponge and soapy water or wash in the dishwasher. **NOTE:** The handle comes off the frying basket for easy storage; be sure it's securely on before frying.
4. Dry all components thoroughly.
5. Reassemble deep fryer, making sure control unit is correctly positioned; the fryer will not function otherwise.
6. Keep the lid on the fryer when it is not in use.

HOW TO FRY USING THE JUMBO SIZE DEEP FRYER

1. Lift off lid covering oil container and remove frying basket and reattach handle if necessary.
2. Be sure the removeable oil container is in the unit and that the removeable control unit is properly positioned in unit.
3. Add enough oil to the oil container to reach between the MIN and MAX marks inside the oil container, about 1 gallon. Do not over- or underfill and do not use different oils. (We recommend using liquid vegetable oil. If you must use a solid, like vegetable shortening, cut it into small pieces and melt it in a separate pan before carefully adding it to oil container.)

OPERATING INSTRUCTIONS

4. With the frying basket outside of the unit, put the lid on the fryer.
5. Attach breakaway cord to the back of the appliance, then plug into outlet. The power indicator light will turn on.
6. Turn the temperature control knob to the desired temperature and set timer to desired time; fryer will begin to heat. You will know the oil has reached desired temperature when oil ready indicator light comes on. (Note that it usually takes at least 10 minutes for oil to heat so set timer to account for that as well as the frying time.)
7. Securely attach handle to frying basket, if necessary. Fill the frying basket with the food to be fried before placing it in the deep fryer. (Do not overfill the basket.)
8. When the oil ready indicator light comes on, remove lid and carefully lower the basket into the oil. **WARNING:** Oil may bubble and splatter. Please use caution when placing food into hot oil.
9. Put lid on. (You can view progress through the window.)
10. At the end of cooking time, turn off the deep fryer by turning both knobs to the “O” position. (The timer’s ending does not switch appliance off.)
11. Remove the lid and use the frying basket handle to lift the frying basket above the oil and check to see if food has reached the desired doneness. (If not, turn fryer back on and continue cooking.) If the food is done, carefully lift and hang basket on the oil container using hook. Allow oil to drain completely before removing basket and serving food.
12. If you are frying more food in a second batch, adjust oil level as needed and repeat frying steps.
13. When finished frying, unplug the deep fryer and allow oil to cool completely (about 3 hours). You may reuse the frying oil after cooling and filtering it. See page 7 for more.

DEEP FRYING TIPS

- Sort or cut foods so they're the same size for even cooking.
- For French fries that are cooked through on the inside and crisp on the outside, fry them twice. First at a lower temperature (around 300°F) until cooked through (about 5 minutes). Remove from fryer, then re-fry at a higher temperature (around 375°F).
- When cooking foods dipped in fresh batter, lower empty frying basket into hot oil. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- To reduce splattering, pat foods dry before frying.
- Do not overfill the frying basket. This helps maintain temperature of oil for better cooking results.
- Follow the instructions on the frozen food package for cooking time and temperature. Remove any ice crystals on frozen foods before frying to reduce splattering. Lower the basket very slowly into the oil in order to ensure that oil does not boil over. Fry frozen foods in small batches as their low temperature lowers the temperature of the oil.
- The same oil can be filtered once cooled and used over again (up 8 times depending on the food that's been fried in it). Once the oil has cooled, line a sieve set over a bowl with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve to remove food particles, crumbs, and impurities. Note that filtering is crucial for safety as impurities can increase the risk of the oil catching fire.
- DO NOT STORE THE OIL IN THE DEEP FRYER. Store used oil in a clean, airtight container in a cool, dark place for up to a month.
- Discard oil that is clouded, starts to foam, or has a bad smell or taste. Do not pour oil down the drain as it will clog pipes. The safest way to dispose of oil is by pouring it into a sealable container such as a coffee can or gallon milk jug, and then throw the oil-filled container in the trash according to the local community regulations. Used cooking oil can also be recycled in some areas.

SUGGESTED COOKING TIMES

The following cooking times are a guide only. They may vary depending on the size of the food, the amount of food, individual preferences, and the voltage. Follow your recipe or package instructions for best results.

FRESH FOOD	TEMPERATURE	TIME
Potatoes cut into French fries	Fry twice, first at a lower temperature to cook through then at 375°F to brown and crisp	+/- 8-10 min.
Fried chicken (leg portion)	360°F	+/- 15-17 min.
Fried mushrooms	325°F	+/- 6-8 min.
Onion rings	340°F	+/- 4-5 min.
Breaded fish fillets	340°F	+/- 6-8 min.
Fried calamari	340°F	+/- 5-6 min.
Fried shrimp	340°F	+/- 5-6 min.

PACKAGED FROZEN FOODS	TEMPERATURE	TIME
French fries	375°F	+/- 5-7 min.
Fried chicken (leg portion)	375°F	+/- 14-15 min.
Chicken nuggets	375°F	+/- 6-9 min.
Onion rings	375°F	+/- 3-5 min.
Battered cod filets	375°F	+/- 6-7 min.
Fish fingers	375°F	+/- 5-7 min.
Fried calamari	375°F	+/- 4-5 min.
Fried shrimp	375°F	+/- 4-5 min.

CLEANING AND MAINTENANCE

- Before cleaning, unplug unit and let oil cool completely, at least 3 hours.
- Clean the lid using a sponge and soapy water. Rinse and dry carefully. Note that the lid is fitted with a permanent metallic filter. This filter does not need to be replaced. However, there are two filters within the filter chamber; the white one filters oil and the charcoal filter helps keep odors at bay. The deep fryer comes with two replacement filters.
- Remove the control unit and heating element and clean both parts with a damp cloth or sponge. Never submerge the control unit or heating element in water and do not wash in the dishwasher. Never submerge deep fryer housing in water or wash in dishwasher.
- Remove all cooled oil from unit. Do NOT store oil in unit.
- Wash the oil container and frying basket with soap and water or in the dishwasher.
- After cleaning, reassemble oil container, heating element, basket, and lid onto deep fryer. Ensure that all components are dry before placing them back inside the fryer. For storage, basket handle can be removed and stored in oil container.

TERMS & CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with an identical product or one that is comparable.

THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning & Maintenance Instructions for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

Register your product to extend your warranty for 3 months.

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase
(i.e. online confirmation, receipt, gift receipt)
- Date code

How do I register my product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access the form:



Need more information?

Please visit us at Chefman.com.

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This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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