

CHEFMAN®

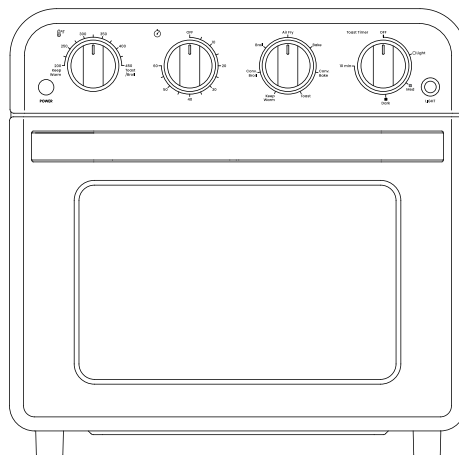
Toast-Air®

OVEN+ AIR FRYER

USER GUIDE

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

RJ50-SS-M18



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. The Toast-Air® Oven+ Air Fryer cooks food quicker than a conventional oven and has seven adjustable cooking functions to satisfy all your cooking needs. Family sized for convenience, it can easily toast 4 slices of bread at one time, bake a 10-inch pizza, or air fry a batch of french fries to a crispy golden brown.

We know you're excited to start 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 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. 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 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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

14. Oversize food or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
18. Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: (paper, cardboard, or plastic).
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

**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). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.

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 cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The longer 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 the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the 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 THE 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)*



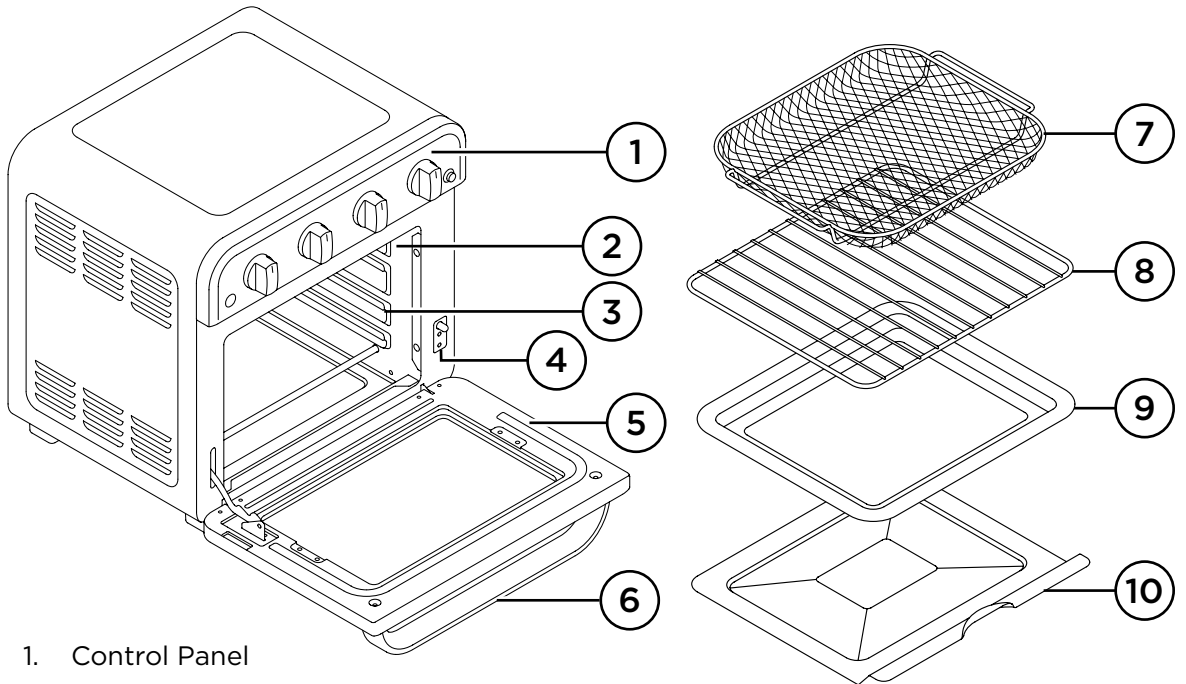
WARNING:

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



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

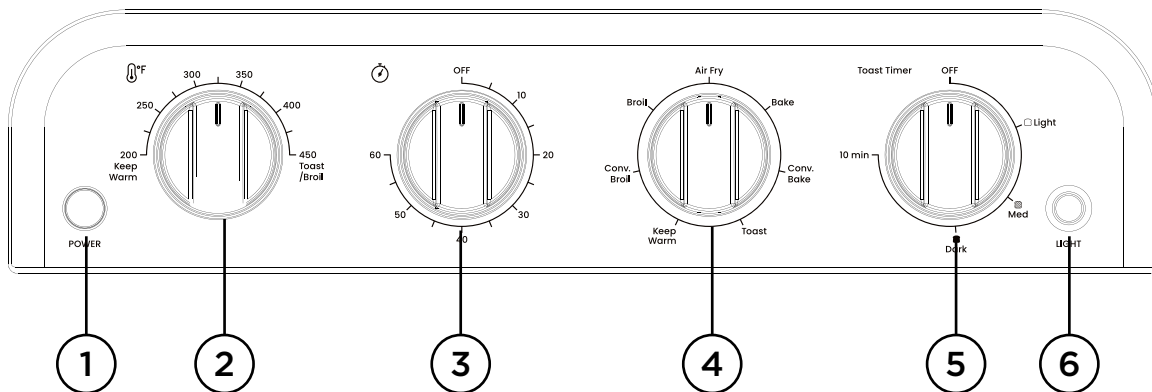
FEATURES



1. Control Panel
2. Easy-Clean Interior
3. Rack Insert Positions
4. Door Switch
5. Door with Viewing Window
6. Cool-Touch Door Handle
7. Air Fry Basket
8. Removable Wire Rack
9. Broil/Bake Pan
10. Pull-Out Crumb Tray

FEATURES

CONTROL PANEL



1. Power Light
2. Temperature Dial
3. Oven Timer
4. Cook Function Dial
5. Toast Timer
6. Oven Light Button

FEATURES

COOK FUNCTION GUIDE

Function	Description	Recommended Temperature	Notes
Air Fry	Uses fast-moving hot air to cook food to crisp perfection without a lot of oil. It's a great choice for cooking many frozen prepared foods as well as french fries, chicken wings, and more.	300–450 °F	Use the air fry basket for crispiest results (place broil/bake pan in bottom rack position for easy cleanup). Air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss foods with just a little in a separate bowl before cooking.
Bake	A general cooking method that works just like your regular oven. Use it to make small-batch cookies, brownies, or a cake. You can also roast meat and chicken.	300–450 °F	Most baking benefits from a 5-minute preheat to adjust for preheating required in traditional ovens. If not preheating, baked goods may require an additional 5 minutes of bake time.
Convection Bake	Like convection cooking, it moves the air around with a fan to cook foods faster and hotter. It's great for pizza.	300–425 °F	To adjust for recipes written for a conventional oven, it's best to set the temperature to 25 °F lower than the recipe calls for.
Broil	Cooks via intense heat generated from the upper heating elements and is a good choice for cooking meat or fish. It's also good for browning foods like cheesy gratins and casseroles.	450 °F	Broil food in the top or middle rack position, making sure the food does not directly touch the heating elements.

FEATURES

COOK FUNCTION GUIDE

Function	Description	Recommended Temperature	Notes
Convection Broil	Intense heat from the upper element, combined with the fan to move hot air around, equals even cooking with a nicely browned top.	450 °F	Convection broiling cooks faster than regular broiling, so keep an eye on food to avoid overcooking.
Toast	Toasts multiple slices of bread or bagels to the perfect shade of golden-brown.	450 °F	If toasting one or two pieces, center them in the middle of the rack for best results. If bread or bagel is frozen, thaw before toasting or toast for a few extra minutes.
Keep Warm	Heats the oven at 200°F to gently heat already-cooked foods. It's ideal for reheating leftovers without drying them out.	200 °F	If warming leftover cooked meat, fill the broil/bake pan with 1 cup of water and place below the food being warmed to keep it from drying out.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Read and remove all packing materials and stickers from the inside and outside of the unit except for the rating label, which should remain on the unit. Be sure that all accessories are accounted for before throwing away any packaging.
2. Wipe the exterior of the oven with a clean, damp cloth and dry thoroughly. Wipe the interior with a mild liquid soap and a damp cloth or sponge.
3. Hand wash the air fry basket, wire rack, broil/bake pan, and crumb tray with warm, soapy water, rinse, and dry well. The basket and rack are also top-rack dishwasher safe; the broil/bake pan and crumb tray are not.
4. Place the unit on a flat, heat-resistant surface positioned at least 2 inches away from the wall or any other objects.
5. Ensure that the crumb tray is inserted into the bottom of the oven. Do not operate the unit without the crumb tray in place.

HOW TO COOK IN THE OVEN+ AIR FRYER

The oven has multiple cooking functions, so you can customize your cooking for perfect results every time. Metal, ovenproof glass, or ceramic bakeware without glass lids can be used in the oven. However, the top of the container must be at least 1½ inches away from the upper heating element.

NOTE: On first use, the unit may emit a slight odor, which is normal and will dissipate with use.

OPERATING INSTRUCTIONS

HOW TO USE THE COOK FUNCTIONS

Follow the instructions below if you'd like to Air Fry, Bake, Convection Bake, Keep Warm, Convection Broil, or Broil. (See Cook Function Guide starting on p. 10 for more details on each function.)

1. Ensure the crumb tray is inserted in its position and plug in the unit.
2. Place food in the pan, basket, or rack of choice. If not using the broil/bake pan, insert it into the bottom rack position for easy cleanup.
3. Slide the pan or rack with food into the oven and close the door.
4. Set the Cook Function Dial to the desired cook function.
5. Set the Temperature Dial to the desired temperature. If using Broil or Convection Broil, set the Temperature Dial to 450°F (Toast/Broil). If using Keep Warm, set the Temperature Dial to 200°F (Keep Warm).
6. Turn the Oven Timer Dial to the desired time. The red power light will turn on and the timer and cooking will begin. **NOTE:** To set a time of less than 20 minutes, first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
7. To check on food during cooking, it's best to view it through the window, to prevent heat from escaping. Just press the oven light button on the control panel to turn on the light (press the button again to turn it off). If you do open the door to check on food, the door switch will activate to turn off the heat, though the timer will continue to countdown and the oven will still be hot. When the door is closed, heating will resume. To stop cooking before the timer ends, turn the Oven Timer Dial to OFF.
8. Cook until the timer ends. A bell will ring, the red power light will shut off, and the unit will turn off.
9. Using oven mitts, carefully remove the food from the oven. Check food for doneness, serve, and enjoy!

OPERATING INSTRUCTIONS

HOW TO USE THE TOAST FUNCTION

1. Ensure the crumb tray is inserted in its position and plug in the unit.
2. Place food on the wire rack. If toasting one or two pieces of food, center them in the middle of the rack for best results.
3. Slide the rack into the oven and close the door.
4. Set the Cook Function Dial to Toast.
5. Set the Temperature Dial to 450°F (Toast/Broil).
6. Set the Toast Timer Dial to the desired shade: Light, Medium, or Dark, or anywhere in between. If toasting fresh or thick-sliced breads, which require a longer toast time, or for smaller heating tasks like melting cheese, the timer can also be set for up to 10 minutes. The red power light will turn on and the timer and toasting will begin.
7. To check on food during cooking, it's best to view it through the window, to prevent heat from escaping. Just press the oven light button on the control panel to turn on the light (press the button again to turn it off). If you do open the door to check on food, the door switch will activate to turn off the heat, though the timer will continue to countdown and the oven will still be hot. When the door is closed, heating will resume. To stop toasting before the timer ends, turn the Toast Timer Dial to OFF.
8. Toast until the timer ends. A bell will ring, the red power light will shut off, and the unit will turn off.
9. Using oven mitts, carefully remove the food from the oven, serve, and enjoy!

COOKING TIPS

- If not cooking on the broil/bake pan, consider inserting it in the bottom rack position as a drip tray for easy cleanup.
- When working with delicate food that can easily crumble, take the rack out of the unit and assemble your food directly on the rack.
- If using a small pizza stone, heat the stone in the unit for at least 20 minutes before baking your pizza. Place the stone in the unit and set to 450°F. You can incorporate both preheating and cooking all in one cycle by setting the timer for 30 to 40 minutes.

TROUBLESHOOTING / FAQs

Why didn't the unit ring to alert me my food was finished cooking?

If you're cooking something for less than 20 minutes, be sure to turn the Oven Timer Dial past the 20-minute mark first, then set it to the desired time.

Why isn't my air-fried food golden brown and crisp?

Try tossing food in a little oil before cooking to enhance brownness. Also, be sure to distribute food evenly on the pan, rack, or in the basket; do not stack food or crowd the racks.

Can I air fry foods that have a wet batter like tempura?

No. Foods dredged with a wet batter like tempura or beer batter should not be cooked in the unit as the batter will slough off the food. However, breaded foods like chicken nuggets cook up beautifully.

Do you have to preheat the unit?

You do not have to, but when baking, food will cook faster and more evenly if the unit is preheated for at least 5 minutes. It's also helpful to preheat a baking stone if using one for pizza.

Can you cook raw meat and seafood in the unit?

Yes. Always check foods for doneness using proper food safety guidelines.

CLEANING AND MAINTENANCE

1. Unplug the unit and allow it to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly.
3. Using a sponge, soft cloth, or nylon pad, wash the glass on the door with dish soap and warm water. Do not use a spray glass cleaner.
4. Using mild liquid soap and a damp cloth or sponge, wipe the interior walls. Do not use abrasive cleaners like steel wool pads, as they can damage the finish. Be sure to clean the top interior of the unit. Removing grease on a regular basis will prevent smoke caused by a buildup of oils and will keep cooking consistent.
5. Slide out the crumb tray and toss out crumbs. Wipe clean. Remove any baked-on grease by soaking the tray in hot, sudsy water. Use non-abrasive cleaners like a sponge, cloth, or brush. The crumb tray is not dishwasher safe.
6. Hand wash the broil/bake pan, wire rack, and air fry basket. The rack and basket are also top-rack dishwasher safe. The broil/bake pan is not dishwasher safe.
7. Fully dry the unit and all accessories before storing.

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)

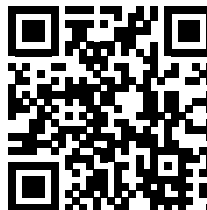
- Date Code
- Access Code

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 the right 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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