

CHEFMAN®

RJ38-6-RDO

# AIR FRYER+



**CUSTOMER SERVICE:** 888.315.6553 | [customerservice@chefman.com](mailto:customerservice@chefman.com)

## **Congratulations on your purchase!**

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touch point in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to manufacturing appliances that are dependable, affordable and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the-line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes, how-to videos and access to our team of dedicated chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's 1-year warranty as well as outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in the manual, please feel free to call or email our helpline for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance Monday through Friday, 9 am to 5 pm EST.

Customers can also receive support by emailing [customerservice@chefman.com](mailto:customerservice@chefman.com).



## **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
- 4** Features
- 7** Operating Instructions
- 10** Tips
- 11** Cleaning and Maintenance
- 12** Notes
- 15** Terms and Conditions
- 16** Warranty Card

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

**WARNING:** When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. This appliance should only be used by persons who are capable of understanding the user guide or are supervised by those who have adequate understanding of the appliance's features, use and operating instructions. Children must be supervised and should not be left alone with any appliance during operation.
2. Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
3. Place the Air Fryer+ on a flat, sturdy, heat resistant surface. **Do not** place the Air Fryer+ near or on any type of heat source, such as a gas or electric burner, stove or oven. **Do not** use near an open flame or flammable materials.
4. Never operate the Air Fryer+, or any appliance, on a gas or electric stovetop, even if the stovetop is off and completely cool.
5. Appliances may emit heat or steam when in use; **do not** block inlets or outlets.
6. Short power cords are attached to the Air Fryer+ to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
7. Check that your home power supply corresponds with the Air Fryer+'s intended voltage.
8. Before using the Air Fryer+, inspect the plug and cord line for cuts and/or abrasion marks. **Do not** use the Air Fryer+ if it is damaged in any way. In such cases, contact Chefman Customer Service for assistance.
9. Insert the plug by grasping it firmly and guiding it into your home's grounded electrical outlet. Disconnect by grasping the plug and removing it from your home's grounded electrical outlet.
10. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

# SAFETY INSTRUCTIONS

11. This product is not a deep fryer. It is NOT meant to be filled with oil. Never fill any parts of the Air Fryer+ with oil. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the removeable racks.
12. **Do not** leave uncooked ingredients in the Air Fryer+ for more than a short period of time before cooking; raw meat, poultry, fish, fruits and vegetables can spoil.
13. **Do not** move the Air Fryer+ while it is full of food.
14. **Do not** move the Air Fryer+ during use. During initial use, you may notice some smoke and/or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
15. **Do not** leave the Air Fryer+ unattended during use.
16. The exterior of the Air Fryer+ is designed to be cool to the touch. Some areas do get HOT during use. **Do not** touch the heating elements. **Do not** place hands or other body parts near the air vents while Air Fryer+ is in use; burns may result. Take caution when handling the hot Air Fryer+ racks and all removable parts.
17. Use protective mitts and/or tongs to remove hot food from the Air Fryer+.
18. Unplug the Air Fryer+ when you are done cooking.
19. Before cleaning, make sure that the Air Fryer+ is off, unplugged and cooled to room temperature.
20. **Do not** immerse the Air Fryer+'s housing in water or dishwasher for cleaning. It is not dishwasher safe.
21. All removable parts may be washed with a sponge and warm, soapy water. All removable parts are dishwasher safe.
22. **Do not** use scouring pads.
23. Store Air Fryer+ in a cool, dry place.
24. In case of any electric emergency, such as a fire, call 911.

# SAFETY INSTRUCTIONS

## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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, and:
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.

## LINE 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. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please contact Chefman Customer Service.
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.

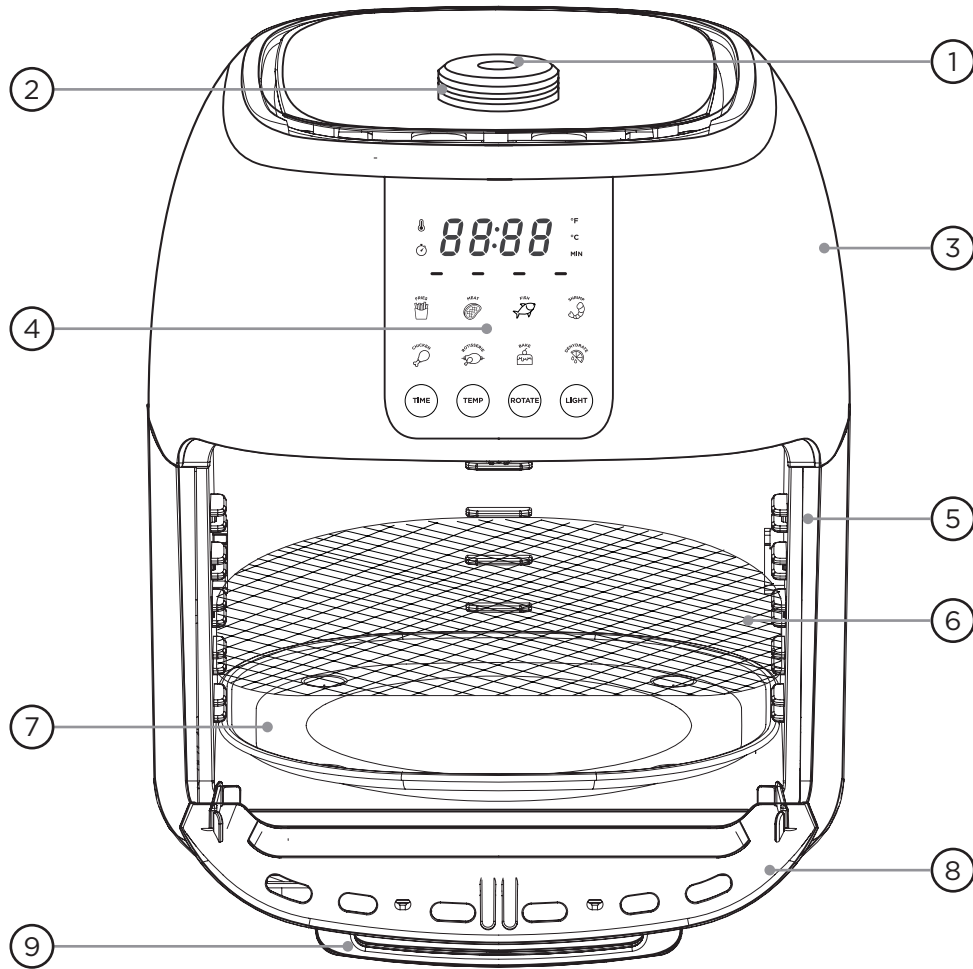
## **DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

**IMPORTANT:** During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

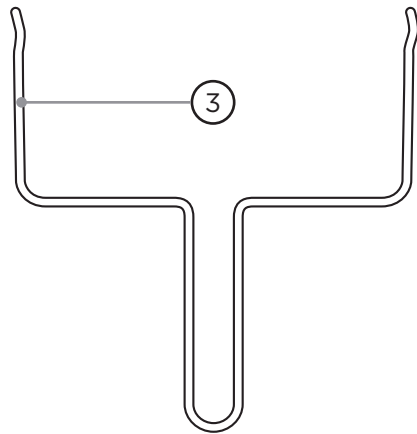
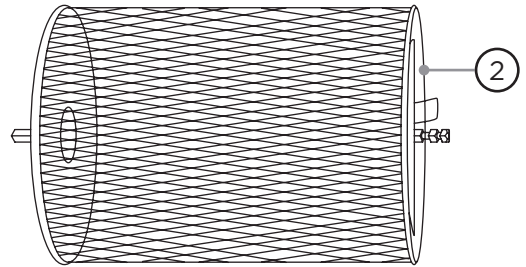
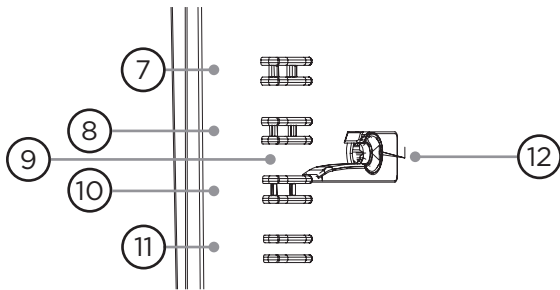
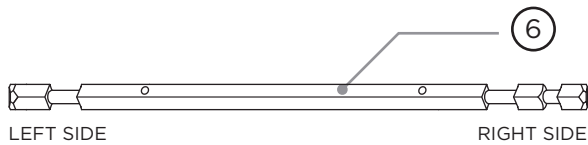
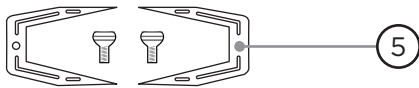
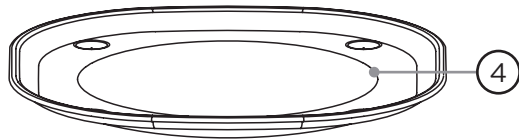
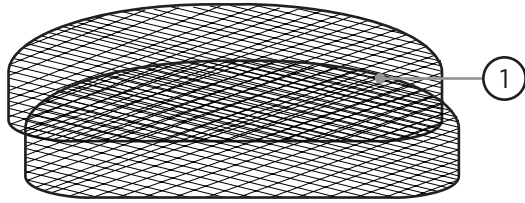
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

# Features



- |  |                             |
|--|-----------------------------|
| 1. START/STOP BUTTON                                     | 5. RACK HOLDERS             |
| 2. TIME & TEMPERATURE DIAL                               | 6. REMOVABLE RACK (2)       |
| 3. AIR FRYER+ HOUSING                                    | 7. REMOVABLE DRIP TRAY      |
| 4. CONTROL PANEL<br>(SEE PAGE 6 FOR PRESET DESCRIPTIONS) | 8. DOOR WITH VIEWING WINDOW |
|  | 9. AIR FRYER+ DOOR HANDLE   |

## Features



## PARTS AND ACCESSORIES

1. REMOVABLE RACKS (2)
2. ROTISSERIE BASKET
3. ROTISSERIE RETRIEVAL TOOL
4. REMOVABLE DRIP TRAY
5. ROTISSERIE FORKS WITH REMOVABLE SCREWS (2)
6. ROTISSERIE SPIT
7. RACK POSITION 1
8. RACK POSITION 2
9. ROTISSERIE RACK POSITION
10. RACK POSITION 3
11. RACK POSITION 4
12. ROTISSERIE GEARS

# Features



## CONTROL PANEL AND PRESET SETTINGS

1. LCD SCREEN
2. FAHRENHEIT INDICATOR
3. CELSIUS INDICATOR
4. MINUTES INDICATOR
5. TEMPERATURE INDICATOR
6. TIME INDICATOR
7. RUNNING LIGHTS
8. PRESETS
9. TIME BUTTON
10. TEMP BUTTON\*
11. ROTATE BUTTON
12. LIGHT BUTTON

PRESET	DEFAULT TIME	DEFAULT TEMP
Fries	20 mins	400°F
Meat	20 mins	400°F
Fish	10 mins	400°F
Shrimp	10 mins	400°F
Chicken	25 mins	380°F
Rotisserie	45 mins	400°F
Bake	30 mins	350°F
Dehydrate	8 hours	140°F

\*The TEMP button may be used 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 screen.

# Operating Instructions

## Before First Use

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer+.
2. Gently wipe down exterior with a damp cloth or paper towel. Never immerse the Air Fryer+ or its plug in water or any other liquid. The Air Fryer+'s housing is NOT dishwasher safe.
3. Wash all removable parts with a sponge and warm, soapy water. Racks and rotisserie basket may be washed with a bristled brush. **Do not** use abrasive cleaning agents or scouring pads. All removable parts are dishwasher safe.
4. Dry thoroughly.
5. Read all instructions and follow them carefully.

## How to Use the Air Fryer+ with Basic Air Frying Presets (Excludes Rotisserie)

1. Place the Air Fryer+ on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer+.
3. Ensure drip tray is in place on the bottom of the Air Fryer+.
4. Place seasoned food on racks. Close door.
5. Select desired setting by pressing the desired icon.
6. If desired, press the TIME button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
7. If desired, press the TEMP button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
8. Press the START/STOP button located on the top of the Air Fryer+ to begin the cooking process.  
**TIP:** For the best and most even results, rotate the racks from the top positions to the bottom positions, and vice versa, halfway through cooking.
9. While Air Fryer+ is running, screen will toggle between set temperature and remaining time.
10. Press START/STOP at any time to stop the cooking process.
11. Use oven mitts to remove hot trays from Air Fryer+ and tongs to handle hot food.

## How to Use the Rotisserie Basket (Max weight: 4 lbs)

1. Place the Air Fryer+ on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer+.
3. Ensure drip tray is in place on the bottom of the Air Fryer+.
4. Place seasoned food inside rotisserie basket. Snap the lid closed.
5. Hold the sealed rotisserie basket in your hands so that the side with the lid is in your right hand.
6. Guide the basket into the rotisserie rack position in the Air Fryer+. Place the left side of the basket into the round rotisserie gear located on the left interior wall. Once it is in place, lift the right side of the basket and place it the rotisserie holder on the right interior wall. Close door.
7. Select desired setting by pressing the desired icon. Press the ROTATE button. (You may also just press the ROTISSERIE button which automatically activates the rotating feature.)

# Operating Instructions

8. If desired, press the TIME button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
9. If desired, press the TEMP button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
10. Press the START/STOP button located on the top of the Air Fryer+ to begin the cooking process.
11. While the Air Fryer+ is running, the screen will toggle between set temperature and remaining time.
12. Press START/STOP at any time to stop the cooking process.
13. Use oven mitts with the rotisserie retrieval tool to remove hot basket from Air Fryer+. Allow basket to cool before unsnapping the hot lid.

## How to Use the Rotisserie Spit (Max weight: 4lbs)

1. Place the Air Fryer+ on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer+.
3. Ensure drip tray is in place on the bottom of the Air Fryer+.
4. See "How to Prepare the Rotisserie Spit with Food" below.
5. Hold the left side of the rotisserie spit in your left hand and the right side in your right. (See image on page 5 for reference.)
6. Guide the prepared rotisserie spit 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 the rotisserie holder on the right interior wall. Close the door.
7. Press the ROTISSERIE button. (You may also select a different desired preset button by pressing the desired icon, and then pressing the ROTATE button.)
8. If desired, press the TIME button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
9. If desired, press the TEMP button to adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+.
10. Press the START/STOP button located on the top of the Air Fryer+ to begin the cooking process.
11. While Air Fryer+ is running, screen will toggle between set temperature and remaining time.
12. Press START/STOP at any time to stop the cooking process.
13. Use oven mitts with the rotisserie retrieval tool to remove the hot spit with the hot food from Air Fryer+.

## How to Prepare the Rotisserie Spit (Max weight: 4lbs)

### Chicken

1. If cooking a chicken on the rotisserie spit, ensure that a) all the innards have been removed, b) it is seasoned and c) properly trussed. For instructions on how to truss a chicken, register your Air Fryer+ at [mychefman.com](http://mychefman.com) and search "how to truss a chicken."

## Operating Instructions

2. Insert the rotisserie spit into the chicken's cavity so that the chicken can hang freely on the rod. Place the chicken with the rod on a cutting board.
3. Hold the rod in one hand, and one of the rotisserie forks, with the prongs pointed toward the chicken, in the other hand. Insert the rod into the square notches on the rotisserie fork.

**CAUTION:** Forks are sharp. Handle with care.

4. Poke the chicken with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.

**NOTE:** Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The chicken should also be secure; it should not be able to slide back and forth on the rod.

### **Boneless meat (such as beef, pork, lamb, etc) or fruit (such as pineapple):**

1. Insert the rotisserie spit, lengthwise, into the center of the meat or fruit. Place the meat, or fruit, with the rod onto a cutting board.
2. Hold the rod in one hand, and the rotisserie fork, with the prongs pointed toward the meat, in the other hand. Insert the rod into the square notches on the rotisserie fork.

**CAUTION:** Forks are sharp. Handle with care.

3. Poke the meat or fruit with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.

**NOTE:** Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The meat should also be secure; it should not be able to slide back and forth on the rod.

### **How to Use the Rotisserie Retrieval Tool**

1. Use oven mitts when handling the HOT retrieval tool.
2. Hold the retrieval tool by its handle.
3. Guide the retrieval tool into the Air Fryer+. Position it below the rotisserie spit or basket.
4. Use the retrieval tool to lift the right side of the rotisserie spit. Once it is free, lift the left side.
5. Carefully guide the hot rotisserie spit or basket and food from the Air Fryer+.

## Tips

- Almost any food you cook 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 items.
- Smaller pieces of food may be cooked at higher temperatures than larger items because they generally require less time to cook.
- For best results in the shortest amount of time, air fry food in single layers.
- 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.
- Rotate trays halfway through the cooking cycle to ensure the most even results.
- Toss foods you are preparing from scratch, such as French fries, with oil, in a separate bowl, to improve browning and crispiness. Fresh foods **do not** contain the same oils, fats and other ingredients that prepared foods contain which promote 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 fast enough like they do in a deep fryer.
- Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, help create crispy, healthier versions of your favorite fried foods.
- Cook chicken until it reaches an internal temperature of 155°F and 165°F when rested.
- The Air Fryer+ is great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure food reaches an internal temperature of 165°F, the recommended food-safe temperature for reheating food.

## Cleaning & Maintenance

1. When the Air Fryer+ is unplugged and completely cool, gently wipe down exterior with a damp cloth or paper towel. Never immerse the Air Fryer+ or its plug in water or any other liquid. The Air Fryer+'s housing is NOT dishwasher safe.
2. Wash all removable parts with a sponge and warm, soapy water. Racks and rotisserie basket may be washed with a bristled brush. **Do not** use abrasive cleaning agents or scouring pads. All removable parts are dishwasher safe.
3. Dry thoroughly.
4. Store in a cool, dry place.







# Terms & Conditions

## Limited Warranty

CHEFMAN® warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN, at its option and with an accompanying receipt, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase listed on the receipt. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

**CONDITIONS:** This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email [customerservice@chefman.com](mailto:customerservice@chefman.com) or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Drive Suite 207, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

# Warranty



# AIR FRYER+

# CHEFMAN

All data fields are required in order for us to process your request:

Model Number: \_\_\_\_\_

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ Email: (if applicable) \_\_\_\_\_

Date of Purchase\*: \_\_\_\_\_

\*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: \_\_\_\_\_

Description of Malfunction:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Return your completed warranty card to:

**RJ Brands  
200 Performance Drive  
Suite 207  
Mahwah, NJ  
07495**

## AIR FRYER+

**MODEL:  
RJ38-6-RDO**

**888.315.6553**

**customerservice@chefman.com**

Phone lines available Monday to Friday, 9am-5pm EST

**1-YEAR LIMITED WARRANTY**

**CHEFMAN®**



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