

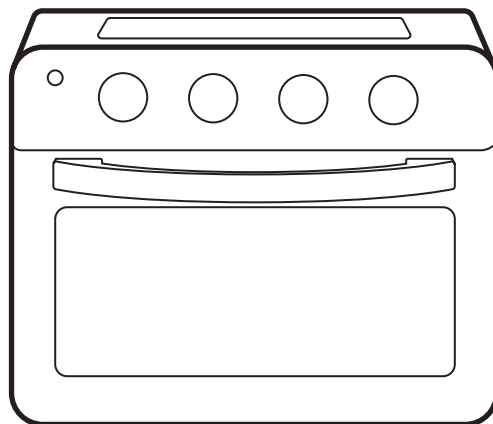
CHEFMAN®

TOAST-AIR AIR FRYER OVEN

This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)
- [Recipe Book](#)

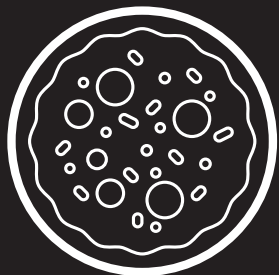


QUICK START GUIDE

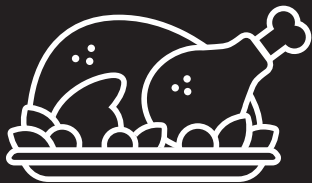
TOAST-AIR AT A GLANCE



6 SLICES OF TOAST

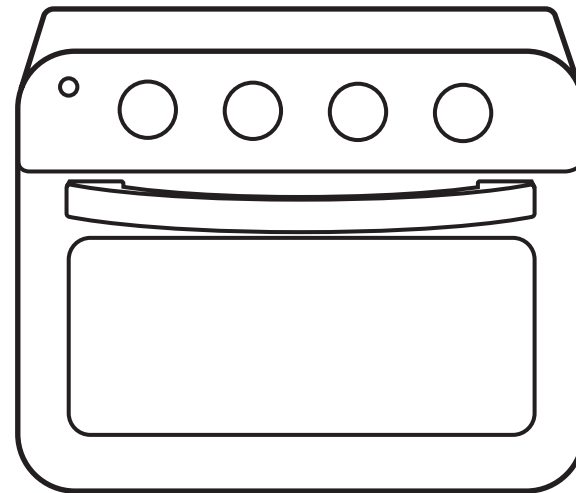


ONE 12 INCH PIZZA

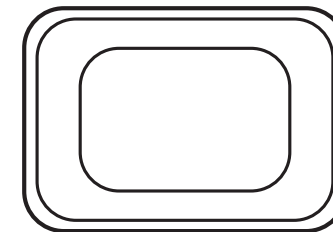


ONE 5½ LB. CHICKEN

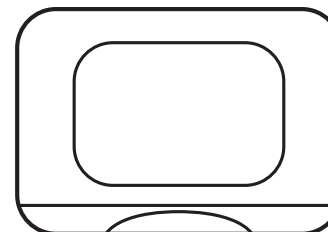
WHAT'S IN THE BOX



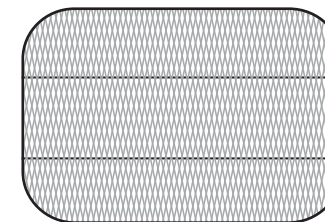
Toast-Air Unit



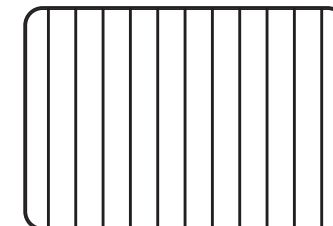
Broil/Baking Pan



Crumb/Drip Tray

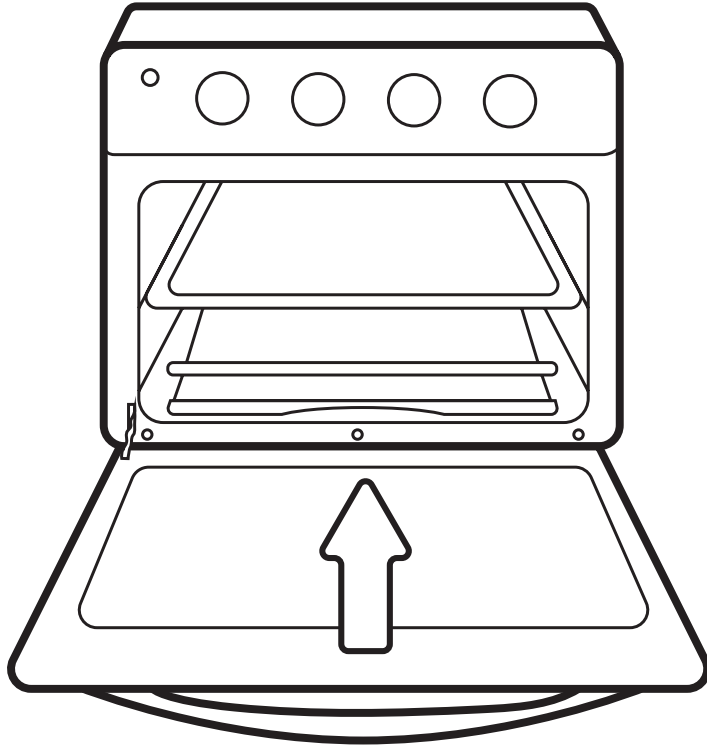


Air Fryer Basket



Wire Rack

HOW TO USE

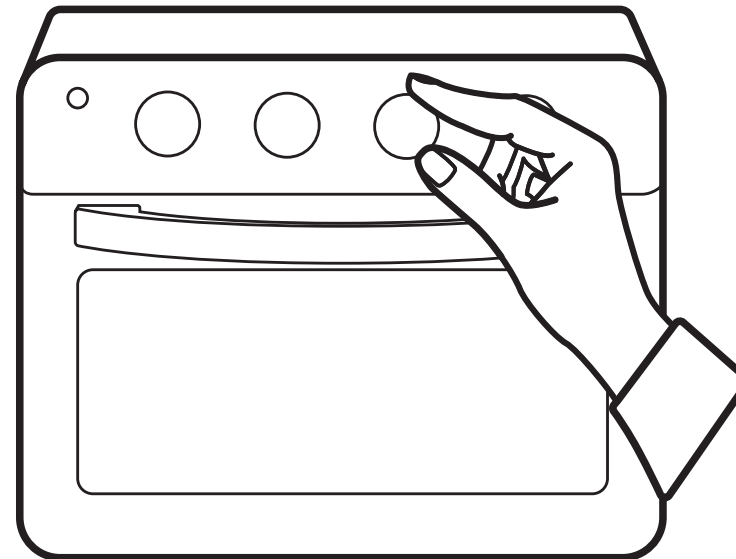


STEP 1:

Insert basket or pan of food into the Toast-Air.

CAUTION: Ensure the crumb/drip tray is in place.

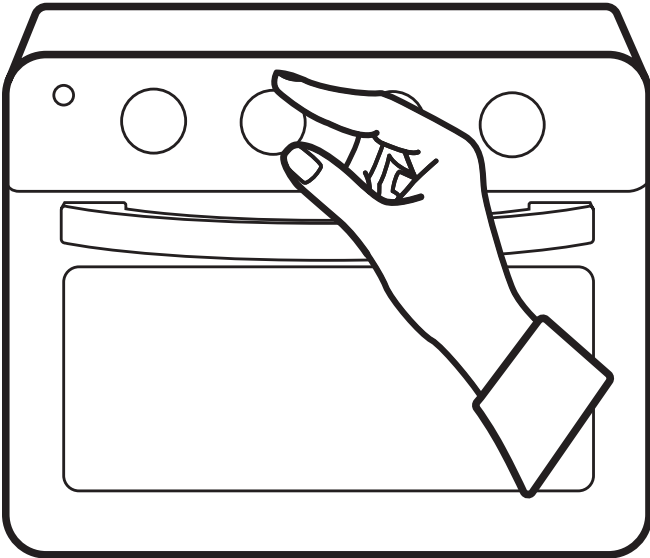
HOW TO USE



STEP 2:

Select Warm, Broil or Convection Broil, Toast, Bake or Convection Bake or Air Fry.

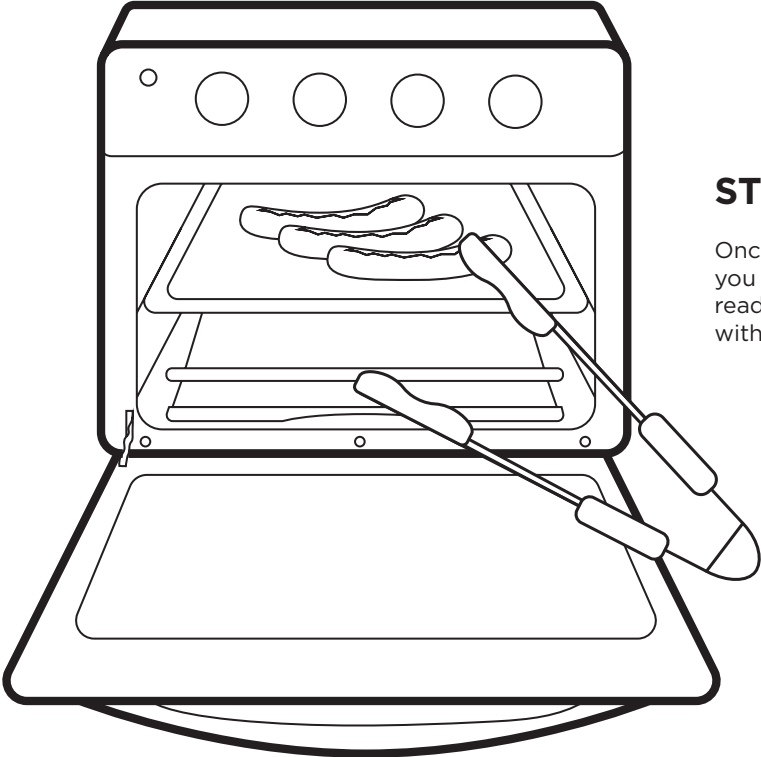
HOW TO USE



STEP 3:

Set the timer (0-60 minutes) and temperature dials (200°-450°F).

HOW TO USE



STEP 4:

Once done, the timer rings letting you know that the food is done and ready to be served! Remove food with an oven mitt or tongs.

CLEANING AND MAINTENANCE

- Clean the top interior of the Toast-Air after every use to prevent grease buildup and unwanted smoke.
- Wipe exterior with a clean, damp cloth and dry thoroughly.
- Do NOT use abrasive cleaners like steel wool pads, which may damage the finish.
- Accessories are all top-rack dishwasher safe.

SAFETY

- Clean before first use.
- Operate the Toast-Air on a flat, heat-resistant surface.
- Always insert crumb/drip tray before using. Do not cover the crumb/drip tray with foil wrap.
- Do not let food directly touch the heating elements inside the Toast-Air.
- Do not stick metal utensils inside Toast-Air.
- Only use heat-safe containers in the Toast-Air.
- Do not put cardboard or plastic in the Toast-Air.

FAQS

- ***Can I put breaded food in the Toast-Air?***

Yes. You can cook breaded foods like chicken nuggets in the Toast-Air. However, foods dredged with a tempura or beer batter should not be cooked in the Toast-Air. The batter would melt off the food.

- **Is pre-heating the Toast-Air recommended?**

Yes, pre-heating the appliance is recommended for any setting.

- ***Can you cook raw meat and seafood in the Toast-Air?***

Yes, this oven is designed to safely cook raw meat at proper temperatures as well as provide gentle heat for delicate seafood like scallops, fish and shrimp.

USER GUIDE

COOKING FORWARD™

Thanks for purchasing a Chefman® appliance.

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress, and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

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.

INTRODUCTION

Thank you for choosing the Chefman® Toast-Air™ Air Fryer Oven as the newest addition to your kitchen! Built to anticipate your every cooking need, this oven is a 7-in-one appliance. With it you can warm, broil, convection broil, toast, bake, convection bake and air fry to your heart's (and stomach's) delight!

This oven is accessorized with everything you could want and need: a broil/baking pan, wire rack, air fryer basket and removable crumb tray. With a generous 25L size you can fit up to 6 slices of toast, one 12" pizza or a 5.5lb chicken. It complements all styles of kitchens with its sleek stainless-steel finish and is equipped with non-stick interior walls making clean-up a breeze.

Be sure to read this User Guide in full before getting started.

FUN FACTS

- It's a myth that different tastes are detected on different regions of our tongues. As you chew, hot foods cool in your mouth increasing the taste intensity. The taste receptors on our tongues are most active when foods are between 86°-95°F.
- At around 284°F foods begin to turn brown during what's called with Maillard reaction, but that's not all that happens! At this temperature, proteins and sugars fuse, creating hundreds of new flavors and aromas.
- Broiling is a way of cooking with concentrated, intense heat. It is most often used to give cooked foods additional color but can also be used for high heat when needed.
- The convection broiling or convection baking functions use a fan to keep hot air circulating around food for faster, more consistent heating.
- The air frying function rapidly circulates hot air around food creating the crispiness you love without the extra calories and fat from frying in oil.

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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 handle or dials.
3. To protect against electrical shock do NOT immerse cord or plug 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.
6. Do NOT operate any Chefman® brand appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support.
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 gas or electric burner, or in an oven.
11. Extreme caution must be used while moving the oven when it contains hot oil or other hot liquids.
12. Always plug cord into the wall outlet first. To disconnect, turn off the oven by turning the timer dial to the Off position, then remove plug from wall outlet.
13. Do NOT use the oven for other than intended use.
14. Oversize foods or metal utensils must NOT be inserted in the oven as they may create a fire or risk of electric shock.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

15. A fire may occur if the oven is covered with or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do NOT store any item on top of the oven 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 Chefman® recommended accessories, in this oven when not in use.
19. Do NOT place cardboard or plastic in the oven.
20. Do NOT cover crumb tray or any part of the oven with metal foil. This will cause overheating.

SAVE THESE INSTRUCTIONS.

SAFETY INSTRUCTIONS

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 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 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 APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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

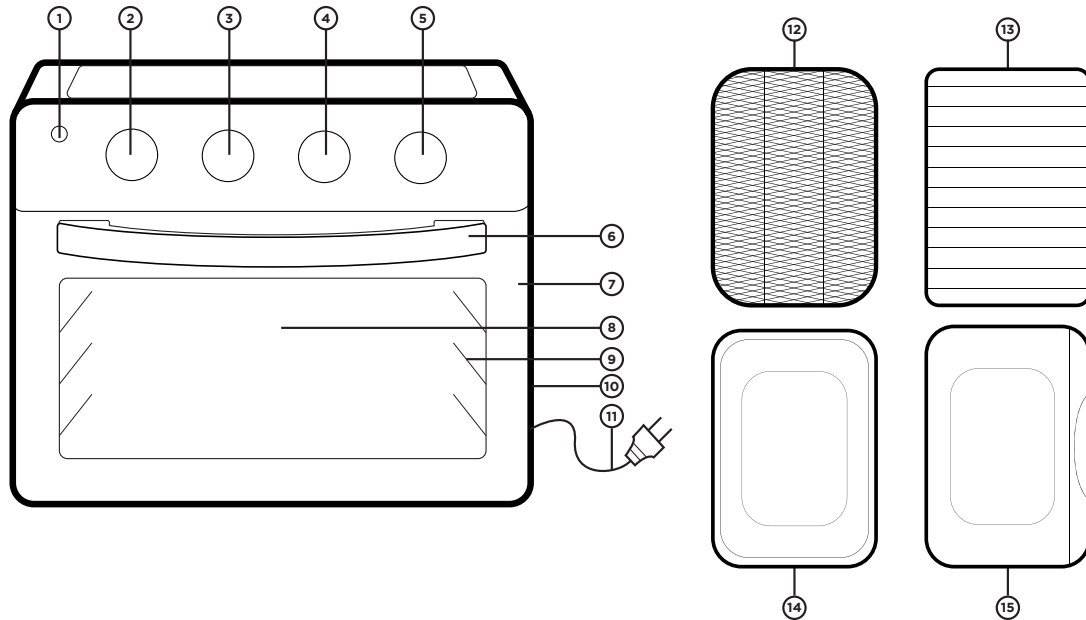


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



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

FEATURES



- | | |
|--|-------------------------------|
| 1. Power light | 7. Safety Auto Shutoff Door |
| 2. Timer dial OFF-60 mins | 8. Easy-Clean Interior |
| 3. Temp dial 200°F Warm- 450°F | 9. Rack Insert Positions |
| 4. Function Dial: Warm, Broil,
Convection Broil, Toast, Bake,
Convection Bake, Air Fry | 10. Cord Storage Cleats |
| 5. Toast Timer Dial-Off, Light,
Medium, Dark | 11. Power Cord |
| 6. Cool-Touch Handle | 12. Air Fryer Basket |
| | 13. Wire Rack |
| | 14. Broil/Baking Pan |
| | 15. Removable Crumb/Drip Tray |

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the appliance. Be sure that all accessories are included before throwing away any packaging. Remove wrapping from drip tray inside the oven.
2. Gently wipe the exterior of the oven with a clean, damp cloth and dry thoroughly.
3. Use a mild liquid soap and a damp cloth or sponge to wipe the interior walls.
Note: Do not use abrasive cleaners, like steel wool pads, as they may damage the finish.
4. Hand wash the broil/baking pan, wire rack, air fryer basket and removable crumb/drip tray. All these accessories are top-rack dishwasher safe.
5. Place the appliance on a flat, heat-resistant surface.
6. Position the appliance at least 2-4" away from the wall or any objects on the countertop.
7. Do not use on heat-sensitive surfaces.
8. Always insert crumb/drip tray when operating appliance.
9. Metal, ovenproof glass or ceramic bakeware without glass lids can be used in the appliance. Be sure that the top of the container is at least 1 ½" away from the upper heating elements on the top interior.

OPERATING INSTRUCTIONS

SETTINGS:

AIR FRY

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place the food into the air fryer basket. Place the basket onto the baking pan and insert into the oven.
3. Set the function dial to air fry.
4. Set the temperature dial to the desired temperature.
5. Turn the timer dial to the desired air frying time to turn on the oven and begin air frying.
Note: The power light will illuminate during this step.
6. To pause air frying, open the oven door. To stop air frying, turn the timer dial to Off.
7. Listen for a ring. The timer will ring once the air frying time has finished and the oven will turn off, and the power light will go out.
8. Using oven mitts, carefully remove the basket from the oven.

BROIL OR CONVECTION BROIL

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the air fryer basket and place the basket on top of the broil pan.
Note: The use of tin foil is not recommended when selecting the convection broil or bake functions as this may significantly affect the cook temperature and time. Tin foil can be used but be sure not to restrict air flow.
3. Gently slide the basket with food and the pan into the oven's top rack position.
Note: Be sure that food is not directly touching the heating elements on top.
4. Turn function dial to broil or convection broil.

OPERATING INSTRUCTIONS

5. Turn the timer dial to the desired broiling time to turn on the oven and begin broiling.
Note: The power light will illuminate during this step.
6. To pause broiling, open the oven door. To stop broiling, turn the timer dial to Off.
7. Listen for a ring. The oven will ring once when the broiling time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the basket and pan from the oven.

TOAST

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food on the highest or second highest rack position and slide into the oven.
Note: If toasting one or two slices of bread, center them in the middle of the rack for the best results.
3. Set the function dial to toast.
4. Set the temperature dial to 450°.
5. Turn the toast dial to desired shade (Light, Medium or Dark) or anywhere in between those shades to turn the oven on and begin toasting.
Note: The power light will illuminate during this step.
6. To pause toasting open the oven door. To stop toasting, turn the toast dial to Off.
7. Listen for a ring. The oven will ring once when the toasting time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the rack from the oven.

OPERATING INSTRUCTIONS

BAKE OR CONVECTION BAKE

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the baking pan or rack and slide into the oven.
Note: The use of tin foil is not recommended when selecting the convection broil or bake functions as this may significantly affect the cook temperature and time.
3. Set the function dial to bake or convection bake.
4. Set the temperature dial to the desired temperature.
5. Turn the timer dial to the desired cooking time to turn on the oven.
Note 1: For best results, pre-heat the oven for 5 minutes prior to baking delicate foods like cakes and muffins.
Note 2: The power light will illuminate during this step.
6. To pause baking open the oven door. To stop baking, turn the timer dial to Off.
7. Listen for a ring. The timer will ring once the baking time has finished and the oven will turn off, and the power light will go out.
8. Using oven mitts, carefully remove the rack and pan from the oven.

OPERATING INSTRUCTIONS

WARM

1. Slide the crumb/drip tray into the bottom of the oven.
2. Place food onto the pan or rack and insert into the oven.
3. Set the temperature dial to warm.
4. Set the function dial to warm.
Chef's Tip: If warming leftover meat, fill the broil pan with 1 cup of water and place food in the air fryer basket over it. This will prevent the meat from becoming dried out.
5. Turn the timer dial to desired warming time to start the oven and begin warming.
Note: The power light will illuminate during this step.
6. To pause warming, open the oven door. To stop warming, turn the timer dial to Off.
7. Listen for a ring. The oven will ring once when the warming time is finished, and the power light will go out.
8. Using oven mitts, carefully remove the pan or rack from the oven.

CLEANING AND MAINTENANCE

Follow these instructions and tips to keep the oven clean.

1. Unplug the oven and allow 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 a mild liquid soap and a damp cloth or sponge, wipe the interior walls.
Note 1: Do not use abrasive cleaners like steel wool pads, as they may damage the finish.
Note 2: Do not spray cooking spray directly onto the non-stick interior as this could damage the coating.
5. Slide out the crumb tray and discard crumbs. Wipe clean. Remove any baked-on grease by soaking tray in hot, sudsy water. Use non-abrasive cleaners like a sponge, cloth or brush.
6. The broil pan, wire rack, air fryer basket and crumb/drip tray are top-rack dishwasher safe.
7. Fully dry the oven and all its accessories before storing.

TROUBLESHOOTING/FAQ

1. **My food doesn't have as much of a golden-brown result as I'd like.**

Solution 1: When air-frying foods like fries, for example, try tossing them in olive oil to enhance brownness. Don't spray the food while in the oven as it can damage the non-stick interior.

Solution 2: Make sure to evenly distribute foods in a single layer.

2. **Can you put breaded food in the oven?**

Yes. You can cook breaded foods like chicken nuggets in the oven. However, foods dredged with tempura or beer batter should not be cooked in the oven. Food would not stay coated.

3. **Is pre-heating the oven recommended?**

Yes, you can preheat the appliance for any setting.

4. **Can you cook raw meat and seafood in the Toast-Air™?**

Yes, this oven is designed to safely cook raw meat at proper temperatures as well as provide gentle heat for delicate seafood like scallops, fish and shrimp.

COOKING TIPS

Follow these tips to become a master at cooking with the Chefman® Toast-Air™.

- When working with delicate foods that can easily crumble, take the racks out of the oven and assemble your food directly onto the racks first.
- If using a pizza stone, place the stone in the oven and set at the highest temperature. Leave in the oven for at least 20-30 minutes before baking pizza on the stone. If you need to bake the pizza for 10 minutes, set the timer for 30-40 minutes to incorporate the pre-heating and baking times all in one cycle.
- Water can be placed in the broil/baking pan to create a steaming effect for delicate foods such as vegetables, or when making desserts like crème brûlée.
- When using the broil function be sure that food does not come into direct contact with the heating elements.
- Fresh herbs that are exposed to high heat will wilt and become unappealing. If using fresh herbs to garnish a recipe, try adding them directly after cooking instead.
- To give your food more flavor, use fresh spices and herbs instead of the dried versions. Even something as simple as fresh cracked pepper makes a huge difference!
- Tin foil may be used in the oven but is not recommended for the bake or broil functions. This may significantly affect the cook temperature and time. Do not restrict air flow in the oven.
- The air fry function is perfect for cooking once-frozen leftover foods and making them taste fresh again.

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.

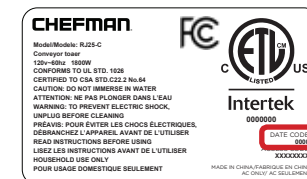
THIS WARRANTY DOES NOT COVER

- **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:



Have a question?

Please reach out to us at Chefman.com/contact.

Need more help?

We're here for you! Contact us at customersupport@chefman.com or 888.315.6553 Monday-Friday.

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. 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.

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.

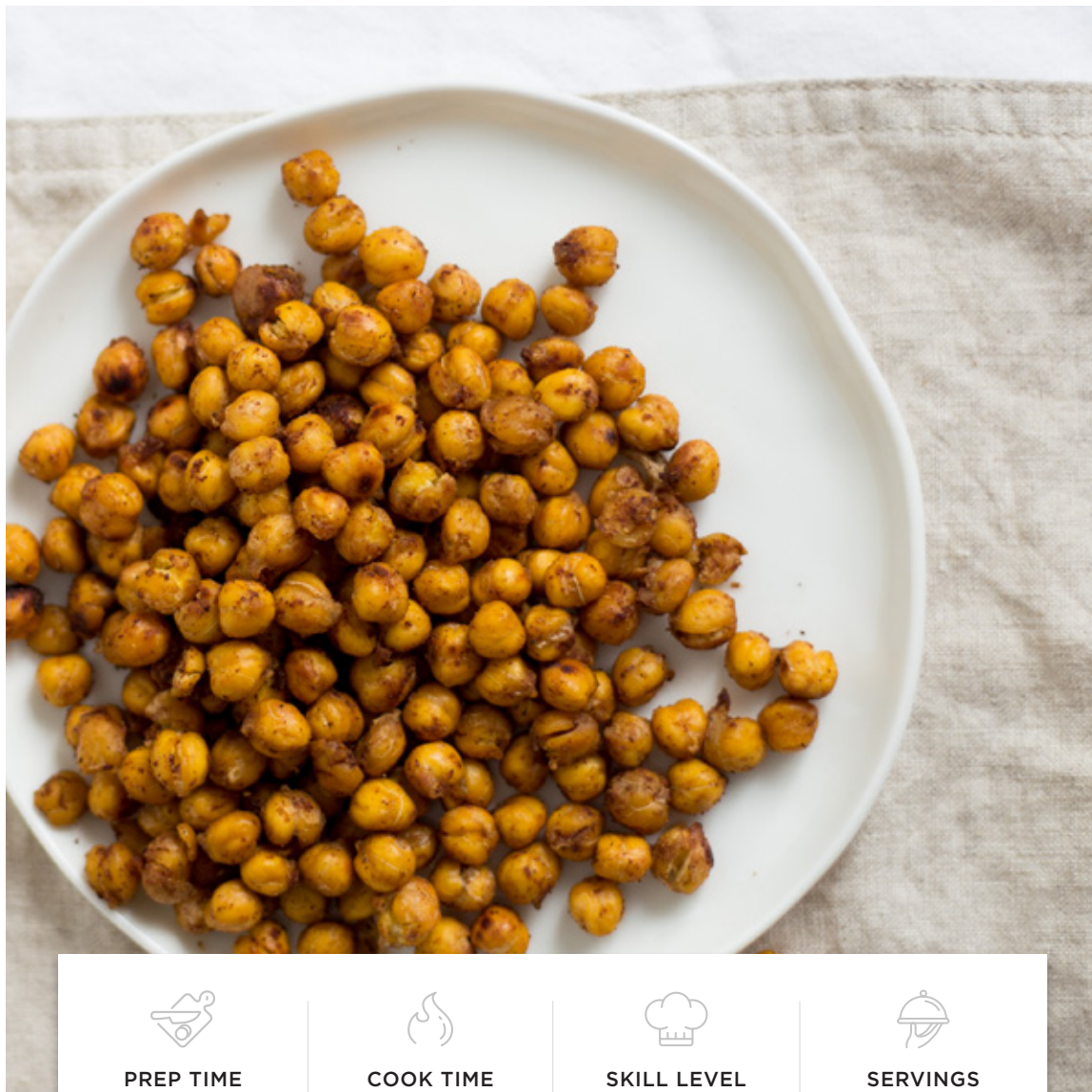
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TOAST-AIR™

AIR FRYER OVEN

RECIPE BOOK





PREP TIME

5 MIN



COOK TIME

35 MIN



SKILL LEVEL

EASY



SERVINGS

1 CUP

CRUNCHY SPICY CHICK PEAS

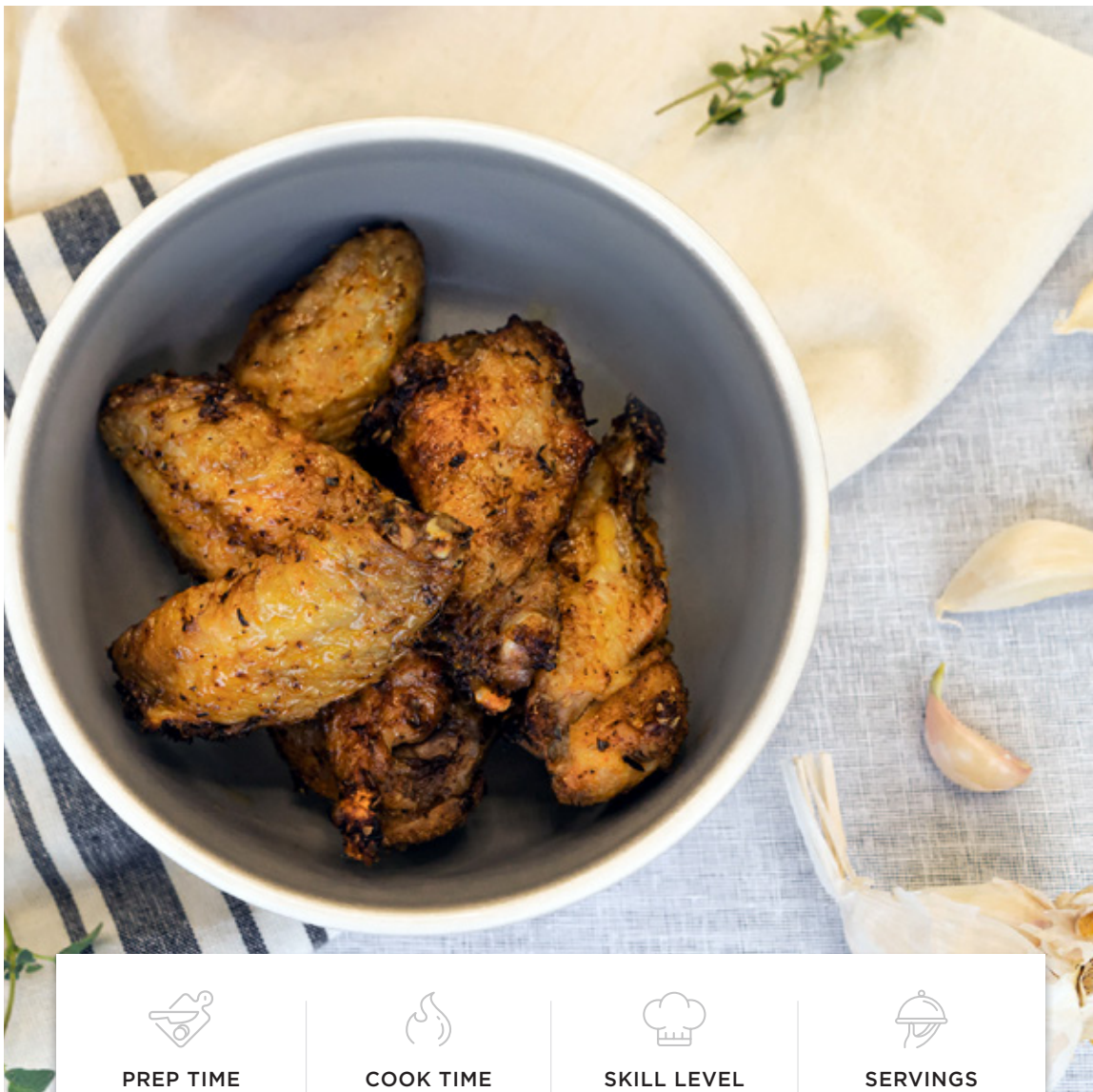
INGREDIENTS

- 1 (15-oz) can chickpeas, drained and rinsed
- 1 tbsp olive oil
- 1 tsp cayenne pepper
- 1 tsp salt
- $\frac{3}{4}$ tsp garlic powder
- $\frac{1}{4}$ tsp black pepper

1. Pour drained and rinsed chickpeas onto clean towel or paper towels and pat dry.
2. Transfer chickpeas to a medium bowl.
3. Using a spatula, coat the chickpeas with 1 tbsp olive oil.
4. In the bowl of chickpeas, add the cayenne pepper, salt, garlic powder and black pepper.
5. Toss to combine.
6. Transfer seasoned chickpeas into the air fryer basket. Place the basket onto the broil pan and insert both into the air fryer oven.
7. Set to Air Fry at 400°F for 30 minutes.
8. When the timer expires, remove and allow to cool. Store in an air-tight container.

Chefman Test Kitchen Tip:

Chickpeas are a healthy snack option that's rich in fiber and protein! These little legumes taste great covered in almost anything. Not a fan of spiciness? Try substituting the smoked cayenne with paprika for a smokier flavor instead.



PREP TIME

5 MIN



COOK TIME

25 MIN



SKILL LEVEL

EASY



SERVINGS

6

BLACKENED CHICKEN WINGS

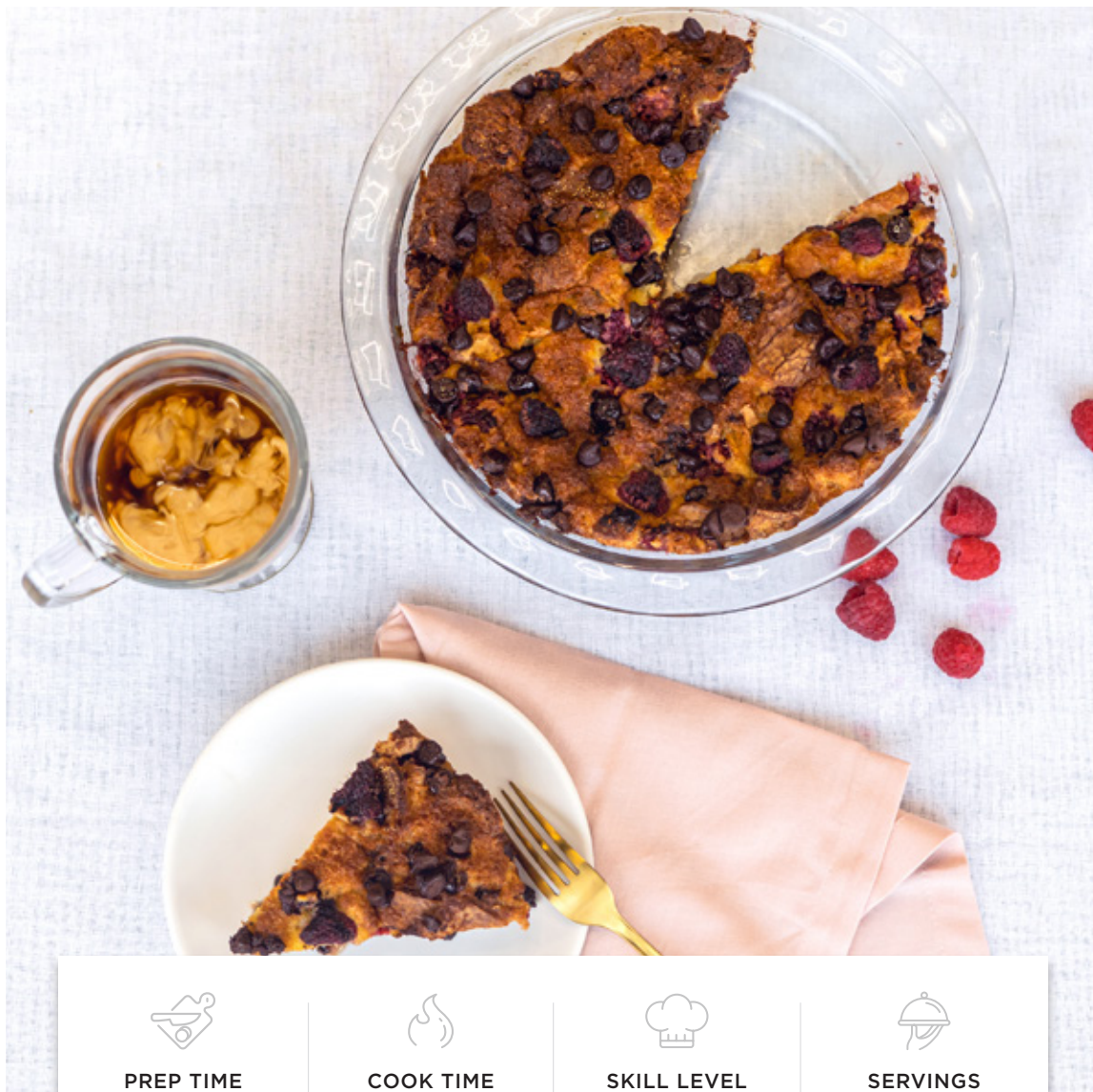
INGREDIENTS

- 2 lbs chicken wings
- 1 tsp olive oil
- 2 tbsp smoked paprika
- 2 tsp ground black pepper
- 2 tsp kosher salt
- 2 tsp onion powder
- 1 tsp cayenne pepper
- 1 tsp oregano
- 1 tsp roasted garlic powder
- 1 tsp thyme

1. In a large bowl, toss chicken wings with olive oil.
2. In a small bowl, combine remaining ingredients.
3. Using spatula, toss the spice blend with the chicken wings.
4. Arrange the chicken wings in the air fryer basket. Place the basket on the broil pan.
5. Place the basket and broil pan (on bottom) in the middle placement in the oven.
6. Set to Air Fry at 400°F for 20 minutes.
7. When the timer expires, remove and transfer to a heat-safe surface. Serve immediately.

Chefman Test Kitchen Tip:

We all know that chicken wings are a crowd pleaser, but did you know that they are also an easy way to get creative in the kitchen? Chicken wings taste delicious tossed in any of your favorite spice blends. If you're feeling inspired by Italian cuisine, take out the smoked paprika and cayenne pepper from this recipe and add 2 tbsp Parmesan cheese. The possibilities are endless!



PREP TIME
20 MIN



COOK TIME
1 HR 10 MIN



SKILL LEVEL
EASY



SERVINGS
6

BREAD PUDDING

INGREDIENTS

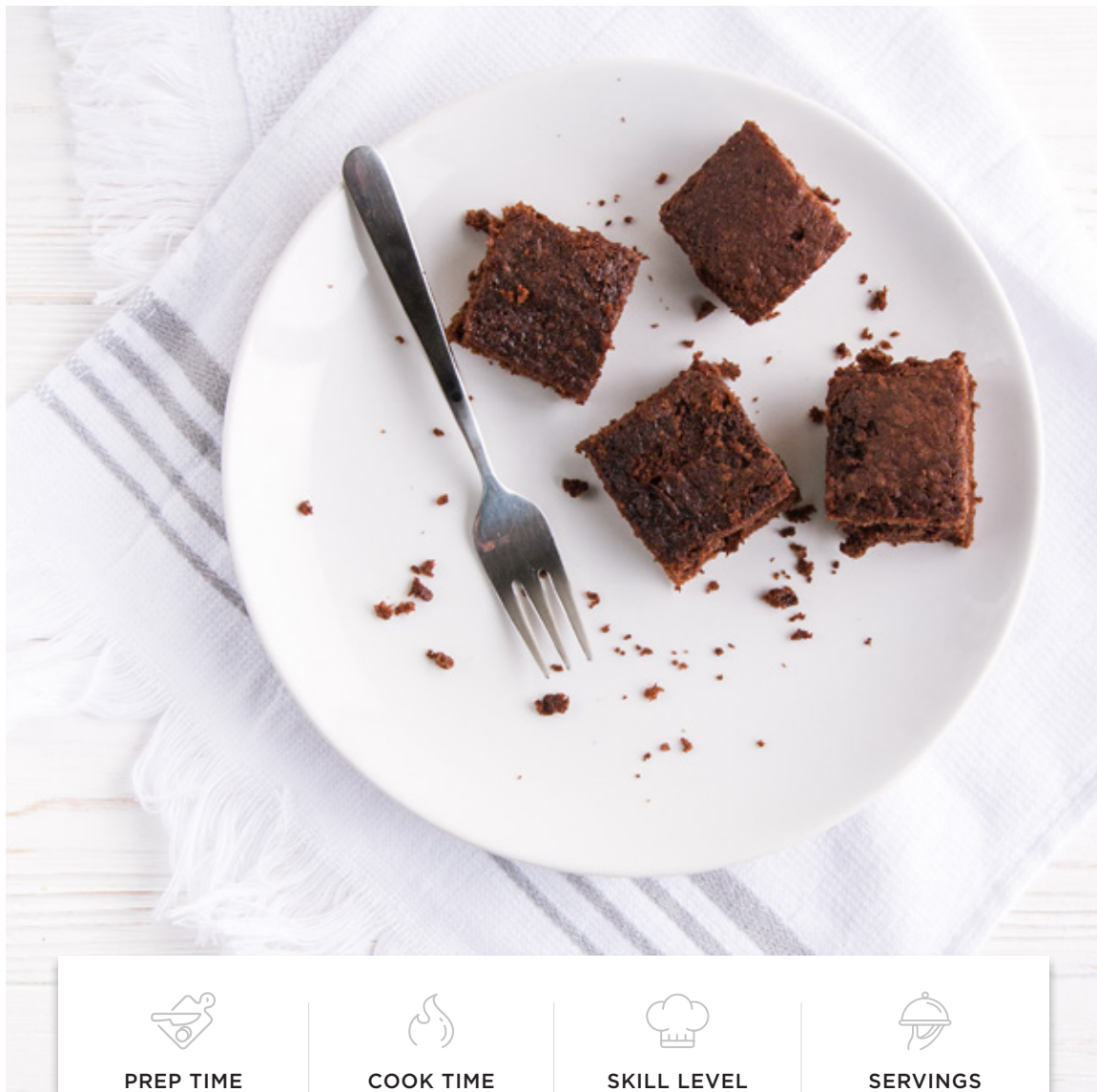
- Butter, for greasing
- 1 loaf Italian bread
- $\frac{3}{4}$ cup heavy cream
- $\frac{3}{4}$ cup milk
- 3 eggs
- 2 egg yolks
- $\frac{1}{2}$ cup sugar
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- 1 cup raspberries
- 1 cup semi-sweet chocolate chips

1. Grease an 8"x8" square pan with butter.
2. With a serrated knife, cut Italian bread into 1" cubes.
3. In a large bowl, whisk together heavy cream, milk, eggs, egg yolks, sugar, vanilla extract and salt until well combined.
4. Stirring gently with a spatula, add the bread cubes to the mixture. Toss until well coated and allow to sit for 10 minutes.
5. After 10 minutes, gently stir in raspberries and chocolate chips until combined.
6. Transfer mixture into baking dish.
7. Set to Bake at 350° for 50 minutes.
8. When the timer expires, remove and transfer to a heat-safe surface. Serve warm or cool. Store in refrigerator.

Chefman Test Kitchen Tip:

For this recipe we chose to use Italian bread for its crusty texture. You can use it fresh or let it sit out for a day to create a slight staleness that suits this recipe so well.

Make this bread pudding even better by serving it with a scoop of vanilla ice cream, or a big dollop of whipped cream!



PREP TIME
10 MIN



COOK TIME
45 MIN



SKILL LEVEL
MEDIUM



SERVINGS
8

CHOCOLATE FUDGE BROWNIES

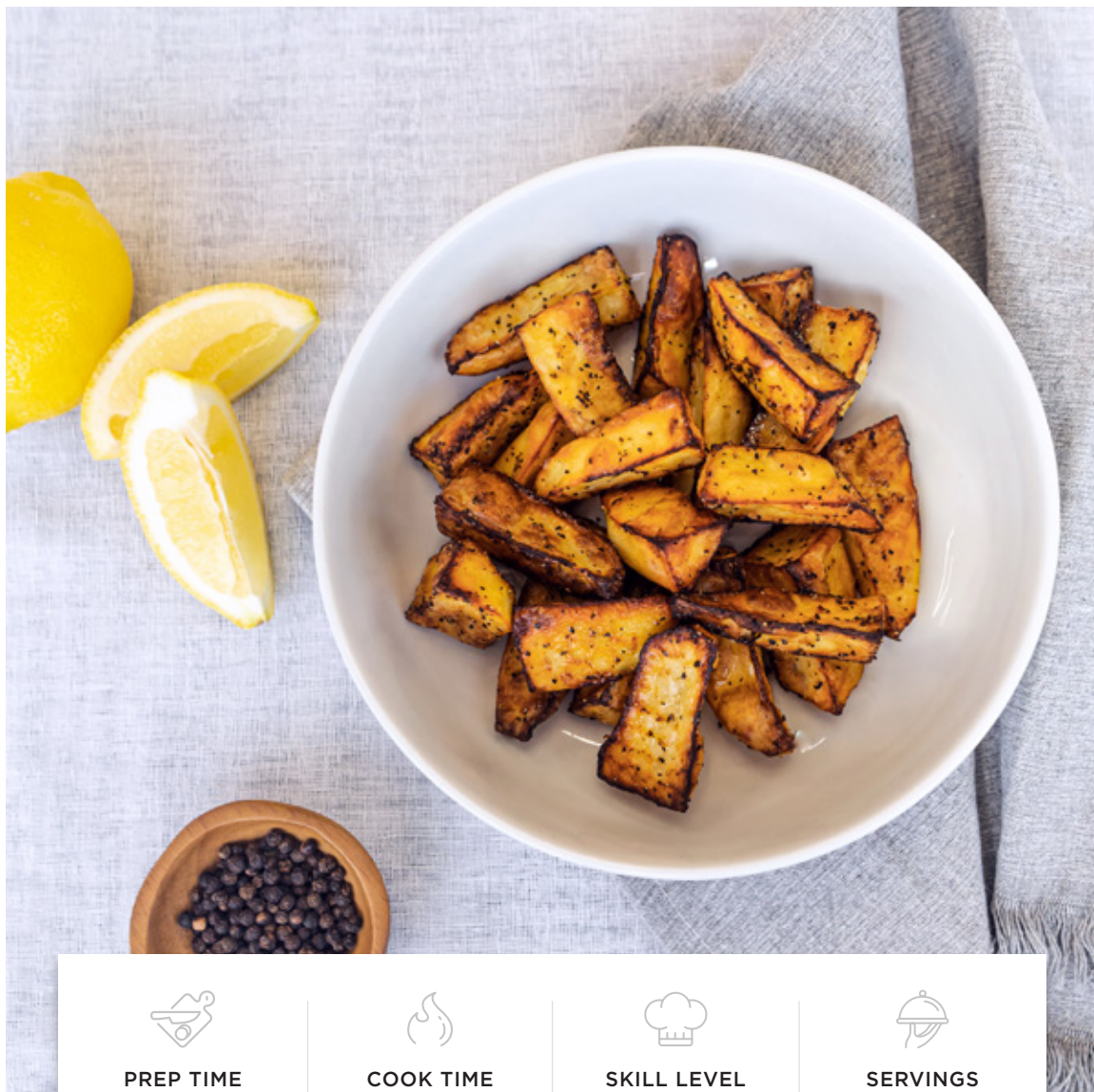
INGREDIENTS

- Butter, for greasing
- 1 loaf Italian bread
- $\frac{3}{4}$ cup heavy cream
- $\frac{3}{4}$ cup milk
- 3 eggs
- 2 egg yolks
- $\frac{1}{2}$ cup sugar
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- 1 cup raspberries
- 1 cup semi-sweet chocolate chips

1. Grease an 8"x8" square baking pan with butter.
2. In a large mixing bowl using a mixer, blend 1 cup sugar, $\frac{1}{2}$ cup softened butter and 1 tsp vanilla extract.
3. On low speed, beat in 2 eggs, scraping the bowl when necessary.
4. Gently stir in $\frac{1}{2}$ cup sour cream.
5. In a small bowl with a spoon, mix together $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup unsweetened cocoa powder and 1 tsp salt.
6. Combine flour mixture with the wet mixture, stirring constantly to avoid creating lumps.
7. Add in $\frac{1}{2}$ cup chocolate chips and mix for 1 minute until just combined.
8. Pour batter into the greased pan and insert into the oven.
9. Set to Bake at 350°F for 35 minutes.
10. Allow to cool before cutting.

Chefman Test Kitchen Tip:

While everyone loves brownies, there is an ongoing debate about whether fudge or cake brownies are the best. Now you can make either! The key is that when more eggs are added to the recipe, brownies become more cake-like. When eggs are taken out, the brownies come out fudgier.



PREP TIME

15 MIN



COOK TIME

55 MIN



SKILL LEVEL

EASY



SERVINGS

4

SEASONED POTATO WEDGES

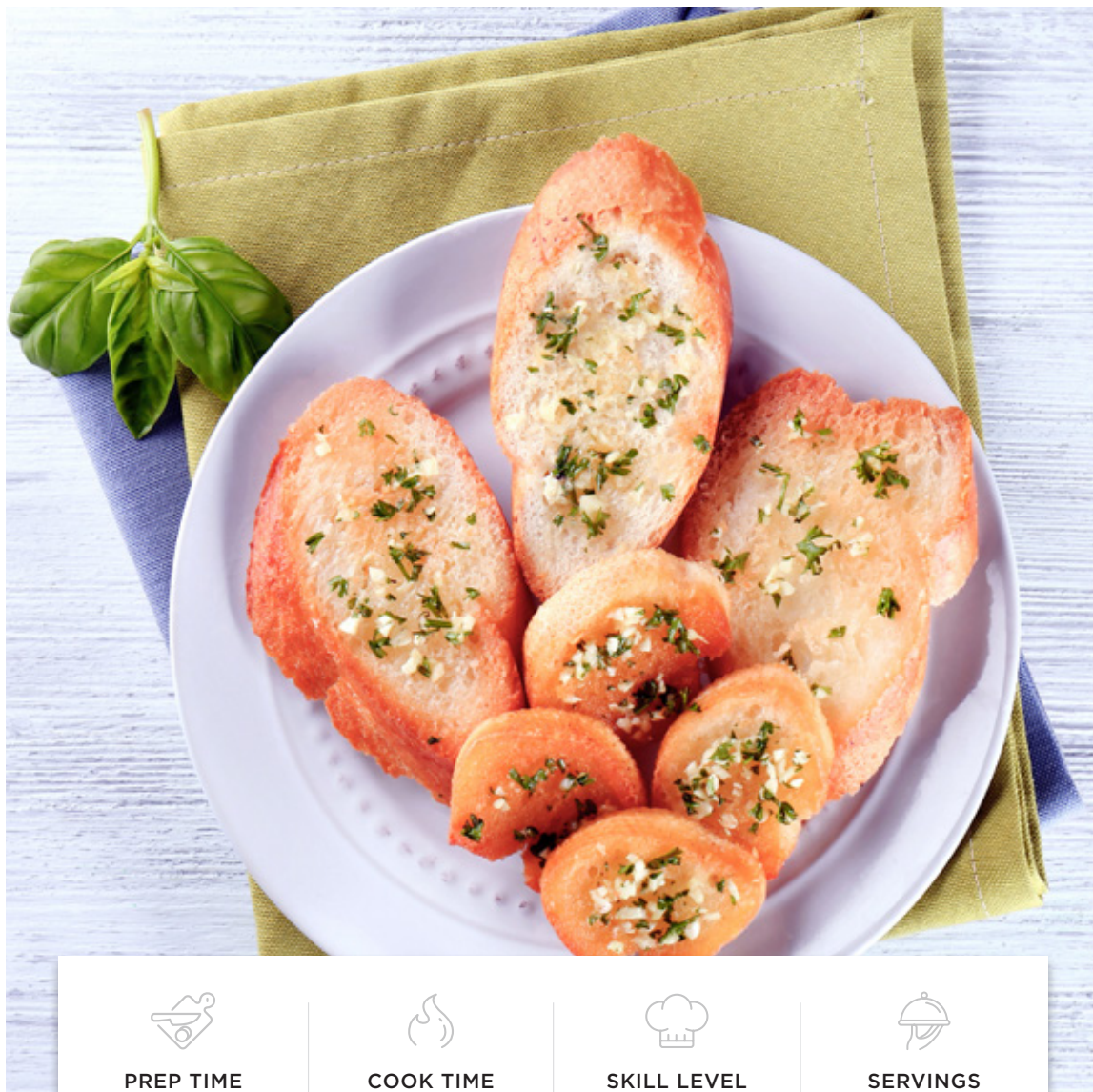
INGREDIENTS

- 2 large Russet potatoes
- 2 tbsp olive oil
- 2 tsp lemon pepper seasoning

1. Wash and peel Russet potatoes.
2. Using a knife, cut potatoes into wedges. Place in medium bowl.
3. Using a spatula, toss potato wedges with olive oil and lemon pepper seasoning until evenly coated.
4. Place potatoes into the air fryer basket and place the basket on the broil pan. Slide into the middle placement.
5. Set to Air Fry at 400°F for 40 minutes.
6. When the timer expires, carefully remove and transfer to a heat-safe surface. Serve immediately.

Chefman Test Kitchen Tip:

Crispy potato wedges aren't complete without a dip! To make a quick garlic aioli, mince 1 clove of garlic, then mix with ½ cup mayonnaise, 1 ½ tbsp lemon juice, ½ tsp salt and ¼ tsp black pepper.



PREP TIME

15 MIN



COOK TIME

55 MIN



SKILL LEVEL

EASY



SERVINGS

4

GARLIC BREAD

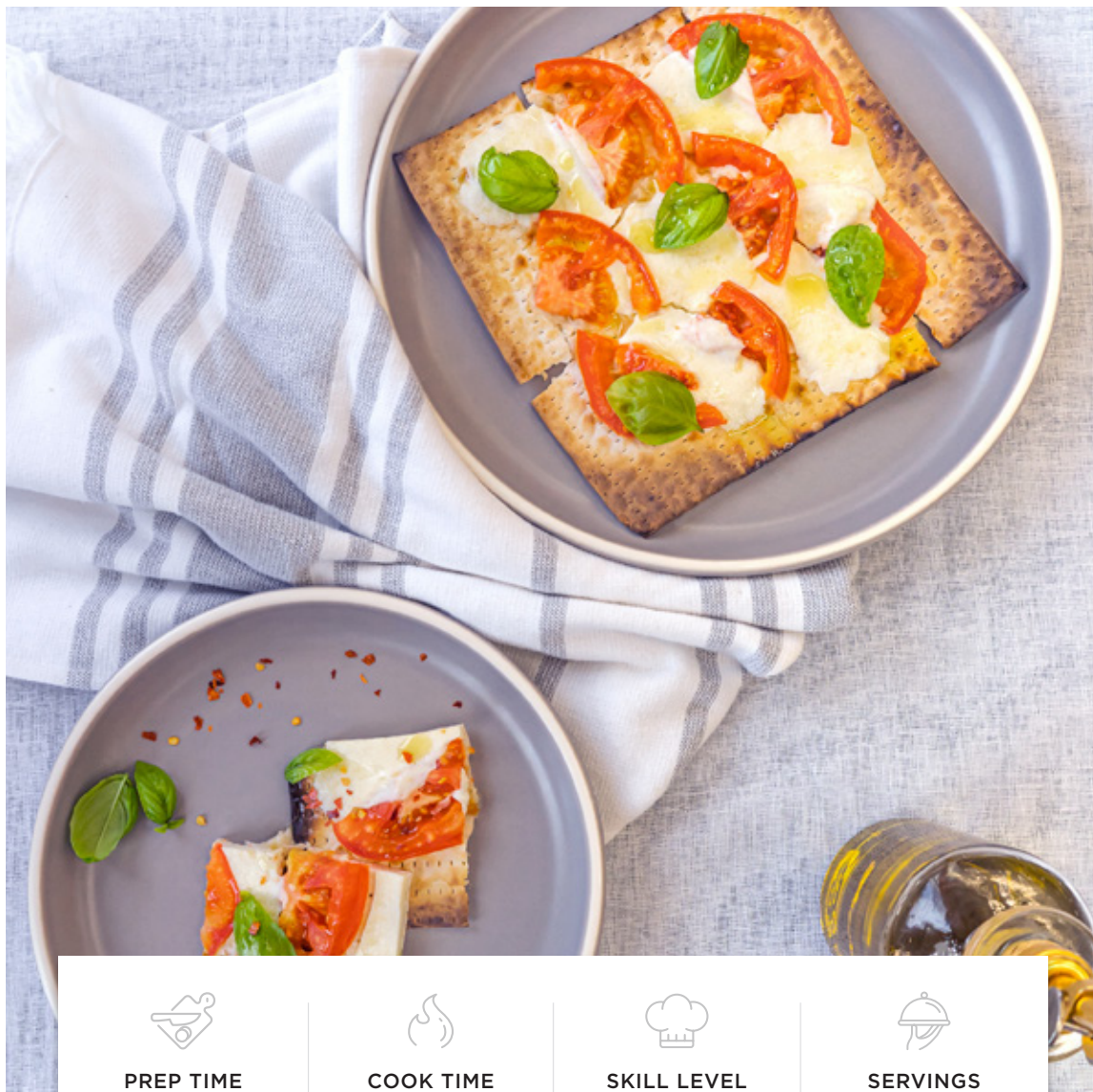
INGREDIENTS

- 1 loaf Italian bread
- 1 stick unsalted butter, melted
- 1 tbsp garlic paste
- ¼ cup Parmesan cheese
- 1 tsp parsley, plus extra for garnish
- 4 (1-oz) slices fresh mozzarella cheese
- ½ cup marinara sauce (optional)

1. Using a serrated knife, cut the Italian bread in half. Then slice each half to create open-faced sandwiches.
2. In a small bowl, melt the butter. Using a spatula, stir in garlic paste.
3. With a pastry brush, brush the mixture on the tops of the bread halves.
4. Add Parmesan cheese evenly on the buttered bread.
5. Place on flat rack and slide into top placement in oven.
6. Set to Broil at 400° for 12 minutes.
7. When finished, sprinkle with parsley and slice to desired thickness. Serve with marinara sauce on the side for dipping, if desired.

Chefman Test Kitchen Tip:

Want even cheesier garlic bread? Combine ¼ cup shredded mozzarella with the Parmesan cheese in step 4.



MARGHERITA MATZO PIZZA

INGREDIENTS

- 2 pieces matzo
- 1 cup mozzarella cheese
- 1 tomato, sliced
- 1 pinch salt
- 1 pinch fresh cracked pepper
- Fresh basil leaves

1. Lay out matzos on the flat rack.
2. Sprinkle mozzarella cheese evenly on matzos.
3. Arrange tomato slices on top of mozzarella.
4. Sprinkle 1 pinch salt and 1 pinch fresh cracked pepper evenly on top of both.
5. Set to Broil at 450° for 8 minutes.
6. Remove when timer expires, or when cheese is bubbly.
7. Top with fresh basil and serve.

Chefman Test Kitchen Tip:

This Margherita Matzo Pizza recipe is a family favorite for some of our Chefman staff. It's a simple and fun recipe to make throughout the week or during the Passover holiday. Make it your own by adding any of your most-loved kosher toppings.



PREP TIME
5 MIN



COOK TIME
10 MIN



SKILL LEVEL
EASY



SERVINGS
2 PIZZAS



PREP TIME

5 MIN



COOK TIME

1 HR 5 MIN



SKILL LEVEL

EASY



SERVINGS

4

SUPER EASY ROASTED CHICKEN

INGREDIENTS

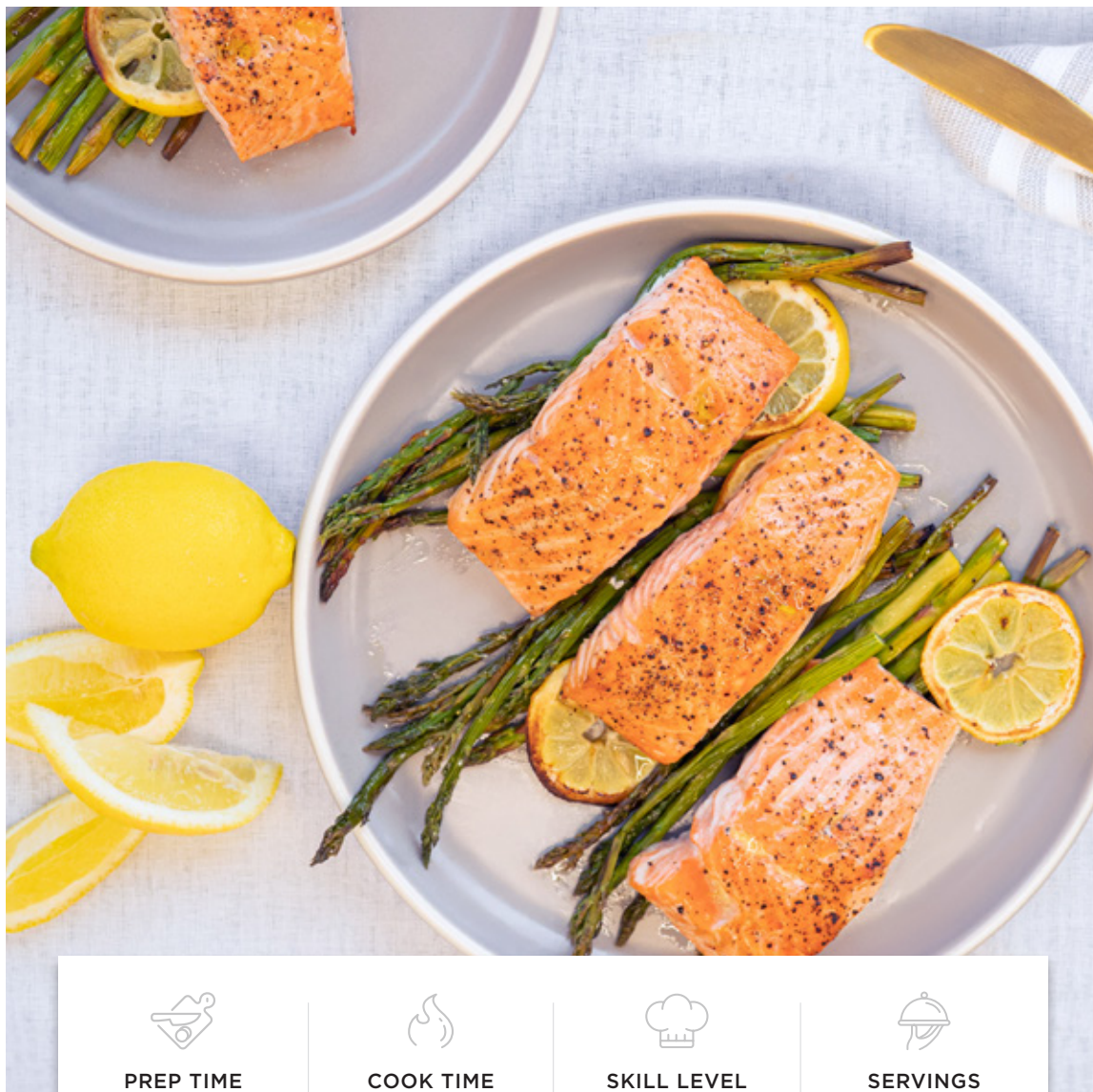
- 5-5 ½ lb chicken
- 2 tbsp olive oil
- 1 tsp salt
- ½ tsp pepper

1. Remove giblets from the chicken and place in the air fryer basket. Place the basket on the broil pan.
2. Use the olive oil to coat the outside of the chicken. Sprinkle with salt and pepper.
3. Place the broil pan on the bottom rack placement in the oven with the basket above it.
4. Set to Convection Bake at 400° for 1 hour.
5. When the timer expires, check the thickest part of the breast and thigh with a thermometer to make sure that the internal temp is at least 165°F.
6. Use oven mitts to remove the chicken and place on a heat-safe surface.
7. Let the chicken rest for 5 minutes, carve, and serve immediately.

Chefman Test Kitchen Tip:

This is the perfect example of an easy set-it-and-forget-it recipe. After an hour, it comes out juicy on the inside, crispy on the outside and perfect to pair with your favorite veggies.

Feel like making barbeque chicken instead? To make a rub, toss together 1 tsp smoked paprika, 1 tsp garlic powder, 1 tsp cumin, ½ tsp ground black pepper and ½ tsp salt.



PREP TIME

10 MIN



COOK TIME

35 MIN



SKILL LEVEL

EASY



SERVINGS

4

SALMON WITH LEMON AND ASPARAGUS

INGREDIENTS

- 1 lb asparagus
- ½ tsp salt, separated
- ½ tsp pepper, separated
- 1 lemon
- 4 (8-oz) salmon filets

1. Lay asparagus out on the broil pan. Sprinkle ¼ tsp salt and ¼ tsp pepper on top of asparagus.
2. Using a knife, slice 1 lemon into ¼-inch slices. Place slices on top of asparagus. Set to Convection Broil at 400°F for 10 minutes.
3. While the asparagus is cooking, arrange 4 (8-oz) salmon filets on flat rack.
4. Sprinkle salmon evenly with ¼ tsp salt and ¼ tsp pepper.
5. After 10 minutes of cooking asparagus, add salmon on baking rack above the asparagus and cook everything for 20 more minutes.
6. Use oven mitts to remove the salmon and asparagus, and serve immediately.

Chefman Test Kitchen Tip:

Feel free to sub out asparagus and replace it with other family-favorite vegetables, such as broccoli or zucchini. If using another vegetable, toss with a small amount of olive oil first to help crisp!



PREP TIME

15 MIN



COOK TIME

45 MIN



SKILL LEVEL

MEDIUM



SERVINGS

4

TOFU AIR FRY

INGREDIENTS

- 1 large carrot
- 1 cup snow peas
- 1 lb tofu, cut into ½-inch cubes
- ¼ cup sesame oil, separated
- 2 tbsp soy sauce
- 1 tbsp black or white sesame seeds

1. Using a peeler, peel the carrot. Using a knife, cut into thin strips. Transfer to large bowl with snow peas.
2. Using a knife, cut tofu into ½-inch cubes. Add to snow peas and carrot strips in bowl.
3. Gently toss tofu, snow peas and carrots with 3 tbsp of sesame oil. Gently arrange the mixture in the air fryer basket.
4. Place the basket on the broil pan and slide into the middle placement in the oven.
5. Set to Air fry at 400°F for 30 minutes.
6. In a small bowl, whisk together soy sauce, 1 tbsp sesame oil and sesame seeds.
7. Once done, allow tofu and vegetable blend to cool for 5 minutes. Then toss in the sauce mixture.

Chefman Test Kitchen Tip:

You've heard of "stir fry," but how about "air fry?" Yes, your favorite stir fry can also be done in the Air Fryer Toaster Oven.

When it comes to vegetarian recipes, tofu is king! Tofu is a versatile protein because it will adopt any flavor that it's introduced to. After air frying tofu, simply toss it in your favorite sauces (in this case a sesame soy sauce) to give it a new, bold flavor.

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