CHEFMAN.

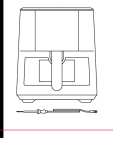
Presents

ACCUFRY™

5-Quart Air Fryer

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Special Functions
- Air Fryer Cooking Chart
- Air Frying Tips
- Troubleshooting
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration



RJ38-SDPF-372F-W

COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new AccuFry™ 5-Quart Air Fryer, you can air fry foods to crisp perfection with little to no oil for healthier eating. An 8-in-1 multifunctional cooking chamber lets you bake, roast, reheat, dehydrate, and more! Large enough to hold up to 2 lbs. of French fries or 5 lbs. of whole chicken, it's ready to help you up your game in the kitchen. The integrated probe thermometer lets you cook your food to a perfect internal temperature — or if you prefer, you can set the timer and cook by time.

We know you're excited to get cooking, but please take a few minutes to read our instructions, 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.

CONTENTS

3 Safety Instructions
7 Features
12 Operating Instructions
17 Special Functions
18 Air Fryer Cooking Chart
21 Air Frying Tips
22 Troubleshooting
24 Cleaning and Maintenance
25 Notes
27 Terms and Conditions
29 Warranty Registration

SAFETY INSTRUCTIONS
IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or any manner. Contact Chefman® Customer Support for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
10. Do not place the appliance 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. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
13. Do not use the appliance for other than its intended use.
14. Place the unit on a flat, sturdy, heat-resistant surface. Do not place the unit near or on, any type of heat source, such as a gas or electric burner, stove, or oven, even if not on. Do not use near an open flame or flammable materials.

SAFETY INSTRUCTIONS
IMPORTANT SAFEGUARDS

15. The unit will emit some heat. Allow sufficient space around the unit when in use, and do not place the unit near flammable materials.
16. Check that your home power supply corresponds with the intended voltage of the air fryer.
17. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.
18. 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. Exceptions: If you choose to cook foods with oil in a separate bowl and then transfer food to the removable rack or basket.
19. Do not place the appliance continuously in use for more than a short period of time before cooling, new meat, poultry, fish, fruits, and vegetables are spent.
20. Do not move the air fryer while it is full of food.
21. Do not move the unit 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 happen after the appliance has been used a few more times.
22. Do not leave the air fryer unattended during use.
23. Do not touch the hot air fryer, accessories and the touch screen may get warm. Do not touch the heating elements. Do not place items or other body parts near the air vents while the air fryer is in use; burns may result. Take caution when handling the hot air fryer rack, probe, and all removable parts.
24. Use protective mitts and/or tongs to remove hot food from the air fryer.
25. Store the appliance in a cool, dry place.

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). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

SHORT CORD INSTRUCTIONS

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.**

SAFETY INSTRUCTIONS
IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

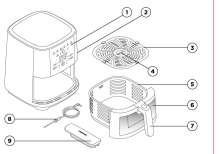
1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, please contact 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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

California Proposition 65
(Applicable to California Residents only)
WARNING:
www.P65Warnings.ca.gov
www.P65Warnings.com

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

FEATURES

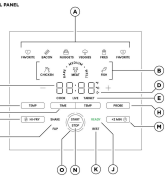


FEATURES

1. Control Panel
2. Probe Jack (not pictured)
3. Basket Rock
4. Center Pitch Grip
5. Basket
6. Basket Window
7. Stay-Cool Handle
8. Probe Thermometer
9. Probe Cord Winding Wheel

FEATURES

CONTROL PANEL



FEATURES

CONTROL PANEL

A. Timed Cooking Preset Buttons
Available during Timed Cooking only.

B. Probe Cooking Preset Buttons
Available during Probe Cooking only.

C. Temperature/Time LED Display

D. Mute Light
Illuminates when sound is muted.

E. COOK/LIVE/TARGET Lights
Illuminates in Probe Mode cooking to indicate whether the temperature displayed is the probe's current, current internal temperature, or target internal temperature.

F. TIME/TEMP Button
Available during Timed Cooking only. Press to set time and temperature when cooking by time (to change between °F and °C), press and hold in standby mode).

G. TEMP Button
Available during Probe Cooking only. Use to set unit temperature when probe cooking.

H. PROBE Button
Available during Probe Cooking only. Use to enter target internal temperature when cooking in probe mode.

I. SHAKE/FLIP Lights
Illuminate when it is time to shake or flip your food.

J. READY Light
Illuminates when your food is ready.

K. REST Light
Illuminates in Probe Cook mode when food is 5 °F (2 °C) below the target internal temperature.

L. +1-FIVE Button
Press to add 2 minutes of cooking at 400 °F (Timed Cook mode only).

M. +3 MIN Button
Press to add 3 minutes to an existing cooking cycle.

N. START/STOP Button
Press to start or stop cooking in the unit.

O. Circular Progress Bar
Segments progressively illuminate during cooking.

FEATURES

PRESET FUNCTION CHART

There are two types of preset buttons on the air fryer: timed presets for cooking veggies, bacon, and popular frozen foods for a certain length of time, and probe presets for cooking meat, chicken, and fish to their ideal internal temperatures with the included probe. For suggested cooking times and temps of even more foods, see the chart beginning on p. 19.

Timed Presets	Cooking Temperature	Cooking Time
Bacon (4 slices)	400°F/200°C	12 min
Frozen Chicken Nuggets (10)	400°F/200°C	12 min
Veggies (single layer)	375°F/190°C	12 min
Frozen French Fries (1 lb)	400°F/200°C	22 min
Custom Favorite	N/A (see p. 18 for details on how to use)	N/A

Probe Presets	Cooking Temperature	Target Internal Temperature*
Chicken	n/a	165°F/74°C
Fish	n/a	145°F/63°C
Meat — Rare	n/a	125°F/52°C
Meat — Medium-Rare	n/a	135°F/58°C
Meat — Medium	n/a	145°F/63°C
Meat — Medium-Well	n/a	160°F/74°C
Meat — Well	n/a	170°F/77°C

*When cooking meats, the cook cycle will end when the probe temperature is 5°F (2°C) below the target temperature, then enter a short "rest" cycle. See p. 11 (step 6) for more information.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your air fryer for the first time.

1. Remove all packaging materials. Check to ensure that all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for the rating label on the bottom, which should remain on the unit.
3. Wipe down the interior and exterior with a damp cloth. Wash the basket, basket rack, and probe with warm, soapy water. Rinse and dry thoroughly.

PREPARE TO COOK

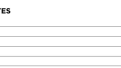
The air fryer's high-speed fan cooks your favorite foods quickly. The rack in the basket allows air to circulate around foods for even cooking and crisping, and lets excess fat drip down and away from foods for healthier eating. As an alternative to cooking your food for a specified time, you can use the included probe thermometer, which stays in your food through the entire cooking cycle, constantly monitoring the food's internal temperature until it reaches the set target.

1. **Place the air fryer on a hard, flat surface with at least 4 inches of clearance on the top and in the back for proper airflow. CAUTION:** Never place the unit on a stovetop, even if the stove is off, as that creates a fire risk.
2. **Plug the air fryer in.** The control panel will illuminate, and a default temperature of 400 °F and a time of 15 minutes will alternate on the display.

OPERATING INSTRUCTIONS

PREPARE TO COOK

3. **Lower the rack into the basket** with the arrows pointing to the front (the handle side) and back of the basket. Press down on the rack to ensure it is secure and level. There should be a small amount of space between the rack and the bottom of the basket. (For easier handling of the basket rack, pinch the center grip bar with your thumb and index finger.)
   CAUTION: Never use aerosol spray on the air fryer's nonstick parts as it can cause the cooking to stop. You can spray the nonstick cooking with oil from a mister.
4. **Prepare the food(s)** you plan to air fry. If cooking in probe mode, insert the probe into the thickest portion of the food, avoiding fat and bone (see cooking charts beginning on p. 18 for more detail on favorites). Be sure the tip of the probe isn't touching bone. If you're cooking multiple pieces (for instance, several chicken breasts), put the probe in the largest one.
5. **Put the food on the rack.** To allow for good air circulation, do not fill the basket past the MAX line.
   CAUTION: Never fill the basket with oil. Unlike deep fryers, 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.



OPERATING INSTRUCTIONS

TO COOK BY TIME

1. **Program the unit.** Slide the basket with the food in it into the air fryer. Press the TIME/TEMP button until temperature displays and flashes. Press the TIME button to set time. Press the button again until the timer displays and then 15 or 12 to set the cooking time. Alternatively, press one of the timed-cooking preset buttons (BACON, NUGGETS, VEGGIES, FRIES, or custom FAVORITE—see p. 18 for more detail on favorites).
2. **Press START to begin cooking.**
   NOTE: During cooking, you can press PAUSE to pause the unit to turn, or shake foods. When you return the basket to the unit, the timer will resume where it left off. **CAUTION:** Do not look directly into the heating element light for long periods of time.
3. **Shake foods if necessary.** During cooking, the SHAKE light on the control panel will turn on, and the air fryer will beep as a reminder to shake (or flip) food. The light will turn off immediately when the basket is removed and will go off automatically after 1 minute if the basket is not pulled out. (If your food does not need to be shaken or flipped, simply ignore the alert.)
4. **When the timer is done,** the air fryer will turn off automatically and READY will illuminate in green. Remove the basket from the air fryer. Check food for doneness, then carefully transfer food to plates or a platter and serve.

OPERATING INSTRUCTIONS

TO COOK BY PROBE

1. **With the probe inserted into the food in the basket,** slide the basket into the unit. Plug the other end of the thermometer into the thermometer jack on the unit.
2. **Program the unit:** Press the TEMP button (it will illuminate in blue), then set the desired temperature using the dial. Alternatively, you can set the target temperature by pressing the PROBE button (it will turn blue), then □ or □. Alternatively, choose one of the probe cook preset buttons (CHICKEN, MEAT, or FISH), which automatically sets the internal target temperature. If you're using the MEAT preset, you can select your preferred doneness—rare, medium-rare, medium, medium-well or well—by repeatedly pressing the MEAT button to toggle through the choices. (See chart on p. 12 for the target temperatures of these presets.)

OPERATING INSTRUCTIONS

TO COOK BY PROBE

3. **Press START.** During cooking, the temperature display will alternate between unit temperature, current internal temperature of the food, and final target temperature of the food. (The probe temperature display indicates which is currently showing).
   NOTE: During cooking, you can remove the basket to check on or turn foods. When you return the basket to the unit, the timer and heating will resume where they left off.
   CAUTION: Do not look directly into the heating element light for long periods of time.
4. **Flip if needed.** Partway through cooking, the FLIP light will turn on, and the air fryer will beep as a reminder to flip the food. The light will turn off immediately when the basket is removed and will go off automatically after 1 minute if the basket is not pulled out. (If your food does not need to be flipped, simply ignore the alert.)
5. **Rest after cooking.** When the internal temperature is 5 °F (2 °C) below the target temperature (or AT the target temperature for chicken or fish), the air fryer will turn off automatically, and the REST light will illuminate. Pull the basket out but wait to flip the food until the unit beeps and the REST light turns off. The unit will beep on until the food reaches its target temperature, usually in about 2 to 3 minutes. When the rest is done, the air fryer will beep three times and the READY light will illuminate in green. Carefully transfer the food to plates or a platter, remove the probe, and serve.

SPECIAL FUNCTIONS

HI-FRY

The HI-FRY button illuminates partway through a Timed Cook cooking cycle (HI-FRY is not available in Probe Cook mode). When pressed, it will temporarily raise the temperature to 450 °F for 2 minutes, to give foods a little additional browning.

+2 MIN

The +2 MIN button lights up toward the end of cooking. Pressing it will add 2 more minutes at the current temperature. You can press the +2 MIN button as the end of the cooking cycle nears, or immediately after cooking ends, and it can be pressed repeatedly to add additional time.

CUSTOM FAVORITES

The FAVORITE buttons allow you to create a custom time and temperature preset for favorite foods. As a default, these are set to 400 °F and 15 minutes. To edit them, simply adjust the time and temperature on the unit (in Timed Cooking mode), then hold down either the FAVORITE 1 or FAVORITE 2 button for 3 seconds. The unit will beep to indicate your setting has been saved. When you next press that FAVORITE button, it will program your custom setting with one touch.

MUTING SOUNDS

The unit beeps at various points in the cooking cycle to alert you to flip your food, that cooking is complete, or that resting is complete. If you wish to mute these sounds, press and hold the □ and □ buttons for 5 seconds. Press and hold them again to turn the sound back on.

AIR FRYER COOKING CHART

Use this handy chart to help you cook some of your favorite foods. Note that the times refer to cooking in probe mode. The quantities suggested below allow ample room for airflow but can be adjusted.

Ingredients	Amount/Prep	Toss/Shake with Oil?	Time (min)	Temp (°F/°C)	Shake/Flip?
Asparagus	1 lb. (cut in half crosswise)	Yes	10-12	375/190	Flip once
Broccoli	1 lb. (cut into florets)	Yes	10-12	375/190	Shake once
Brussels sprouts	1 lb. (about 10), halved lengthwise	Yes	17-18	375/190	Shake once
Carrots	12 oz. (whole baby or cut into 1" pieces)	Yes	15-17	400/200	Shake once
Cauliflower	12 oz. cut into florets	Yes	19-20	400/200	Shake once
Corn on the cob	2 whole ears, halved	Brush w/ a little oil or butter	18	400/200	Flip once
Green beans	10 oz. trimmed	Yes	16-12	400/200	Shake once
Potatoes (red/ yellow)	1 lb., cut into 1" pieces	Yes	18	400/200	Shake once
Potatoes (russet/sweet)	2 medium, cut into 1" pieces	Yes	45-45	400/200	No
Sweet potatoes	16 oz. peeled and cut into 1" pieces	Yes	18	400/200	Shake once
Zucchini	12 oz. cut into 1" chunks	Yes	10-20	400/200	Shake every 5 minutes

AIR FRYER COOKING CHART

Seafood	Amount/Prep	Toss/Brush with Oil?	Time (min)	Temp (°F/°C)	Shake/Flip?
Cod cakes	4 3-oz cakes	Brush lightly	12-13	375/190	No
Salmon	2 5-oz fillets	Brush skin lightly	10-12 (no probe cook)	400/200	No
Shrimp	14 oz., peeled	Yes	11-8	400/200	Shake once
Tilos fish fillet (e.g., Tilapia)	2 6-oz fillets, halved	Brush lightly	6-8	400/175	No

Meat	Amount/Prep	Toss/Brush with Oil?	Time (min)	Temp (°F/°C)	Shake/Flip?
Bacon	4 slices, halved	No	12	400/200	No, but shake halfway if you're touching
Chicken breast (boneless, skin-less)	2 (8-10 oz each), whole breast	Brush lightly	19-22 (no probe cook)	375/190	Flip once
Chicken wings (drumettes and flats)	12 pieces, separated as desired	Yes	30-32	375/190	Shake once
Hamburgers/ cheeseburgers	4 4-oz patties (80% lean)	No	9-12 (medium); (no probe cook)	375/190	Flip once
Pork chops (bone-in)	2 8-oz chops, separated as desired	No	19-22 (no probe cook)	400/200	Flip once
Steak	2 1.5-oz steaks (ribeye, sirloin), separated as desired	No	12 (medium); (no probe cook)	400/200	Flip once

AIR FRYER COOKING CHART

Frozen Foods	Amount/Prep	Toss/Brush with Oil?	Time (min)	Temp (°F/°C)	Shake/Flip?
Apple turnovers	3	No	15-10	350/175	No
Chicken tenders	8 pieces	No	13-13	375/190	Flip once
Chicken nug-gets	10 pieces	No	10	400/200	Gently flip once
Fish sticks	10 pieces	No	10-12	400/200	Gently flip once
French fries (thin)	1 lb	Yes	20-22	400/200	Shake every 5 minutes
French fries (thick)	1 lb	Yes	25-25	400/200	Shake every 5 minutes
Mozzarella sticks	12 pieces	No	9	375/190	Flip once
Tater tots	14 oz	No	17	400/200	Shake every 5 minutes

AIR FRYING TIPS

For a crisp exterior, oil foods lightly. Some foods, especially if fresh, benefit from being tossed with a little oil in a separate bowl before frying. However, tightly-fried foods, like a well-marbled steak, or prepared foods usually require no additional oil.

Avoid wet batters. Loose batters, such as those used for deep frying, do not work in air fryers, as the batter simply slides off. Adapt such recipes to give foods a thicker coating, preferably including breadcrumbs to help the coating adhere.

Use medium-high to high heat for most cooking. Most foods air fry best between 350°F and 400°F. For gentler cooking and reheating, lower temperatures may be used.

Don't overcrowd the basket. Too much food, especially if tightly packed, can inhibit browning and crisping. A better bet: Fry food in batches.

Shake the basket during cooking for even cooking. A good shake is especially beneficial for smaller items like French fries, onion rings, and chicken wings. For larger or more fragile foods, like fish fillets, gently turn or flip for even results.

Check on foods early. When cooking by time, check foods on the earlier side of cooking time; you can always slide the basket back in to continue cooking.

Follow food-safety guidelines for doneness. Because air fryer temperatures and food sizes can vary, do not rely only on recipe timing when cooking food. Check foods for doneness against current safety guidelines before serving.

TROUBLESHOOTING

In probe mode, why does the unit stop cooking before it reaches my target temperature?

All meats, poultry, and fish experience "carryover cooking" after being pulled from the heat source, where the temperature continues to rise a few more degrees. To avoid overcooking, the air fryer is designed to take carryover cooking into account: when it's 5 °F (2 °C) below the target temperature, some cooking stops, and a rest phase begins to let the food come to the final target temperature off the heat. For more information on the rest phase, see page 16. The rest phase but leave the probe in the food until it reaches the target temperature.

When cooking with the probe, why is my meat undercooked even after the rest period?

Inserting the probe correctly is critically important for getting accurate readings. You want the tip of the probe to be at the center of the thickest part of the meat, but not touching any bone. See the drawings on p. 14 for examples of proper probe placement.

Why is there white smoke coming from my unit?

White smoke can be a sign that there's too much fat in the fryer. Avoid cooking very fatty foods, such as sausages, in the air fryer, and be sure the basket, the rack, and the interior of the air fryer are clean before cooking.

Why has my food cooked unevenly?

Two culprits are likely: overcrowding and not shaking. Fill the air fryer basket loosely with food to let air circulate, and shake, toss, or flip foods at least once during cooking for more even results.

TROUBLESHOOTING

Why isn't my food crisp?

Though you can air fry with no added oil, cooking foods very lightly with oil (usually just ½ teaspoon per batch for most recipes) helps guarantee crisp results. Preheating the air fryer also helps.

Why is the unit displaying an error code?

If your air fryer displays E1 or E2 on its control panel, it means there is a loose wire contact or a short circuit, and the unit will not function. Should this occur, please contact Chefman® Customer Support for a replacement.

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

CLEANING & MAINTENANCE

The nonstick coating on the basket and rack makes the air fryer easy to clean following the steps below.

1. Unplug the unit, unplug the thermometer from its jack (if used), and let the unit cool completely before cleaning. (For faster cooling, take the hot basket out of the unit.)
2. To remove the cooked rack from the basket, pinch the center grip bar at the bottom of the basket, then pull the rack straight up and out of the basket.
   WARNING: Do not lift the rack out of the basket when hot, or injury can occur.
3. Wash the basket, rack, and thermometer probe with warm, soapy water, rinse, and dry well. The basket and rack are also top-rack dishwasher-safe. Do not use window cleaner on the window.
4. When dry, insert the probe in its slot on the winding wheel, and wind the cord around the wheel to prevent kinks. Store the probe and winding wheel inside the unit.
5. Wipe down the outside and the inside of the unit with a damp cloth as needed. Do not let liquid get into the thermometer jack. Do not put the unit in the dishwasher or submerge it in water or any other liquid.
6. Do not use abrasive cleansers, or you could damage the finishes.

NOTES

NOTES

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 valid 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 more efficient and helps us better understand how our products are used and 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

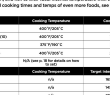
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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 adaptor. 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 product so that it 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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