

CHEFMAN

NEED HELP?

Monday - Friday

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Model Number: RJ38-2LM

AUTO-STIR AIR FRYER OVEN + QUICK START GUIDE

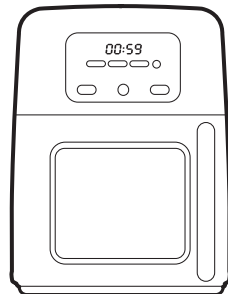
- Before First Use
- Cleaning and Maintenance
- Getting Started
- What's In The Box

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**FRY USING THE
POWER OF AIR.**



BEFORE FIRST USE

1. Remove all packaging materials, such as plastic bags and foam inserts.
2. Read and remove all stickers on unit.
3. Check to ensure that all parts and accessories are accounted for.
4. Wipe down the exterior with a damp cloth.
5. Wash the fry basket, wire roasting rack, stirring attachment, wire racks and drip tray with warm, soapy water. Dry thoroughly.

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

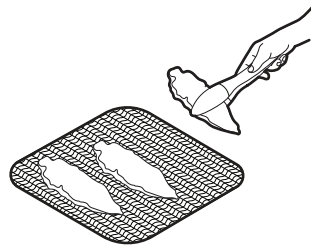
CLEANING AND MAINTENANCE

- Before cleaning, ensure the Air Fryer Oven + is unplugged and cool. Once cool, remove any accessories, if necessary.
- The fry basket, stir attachment, wire racks and drip tray are all top-rack dishwasher safe.
- Never use harsh cleaning products, which could damage the surfaces.
- Never immerse the Air Fryer Oven +, or its plug, in water or any other liquid.
- Dry all parts thoroughly before storage and store the Air Fryer Oven + in a cool, dry place.

GETTING STARTED

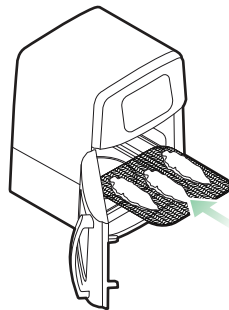
STEP 1

Put food on wire racks, pan or in fry basket.



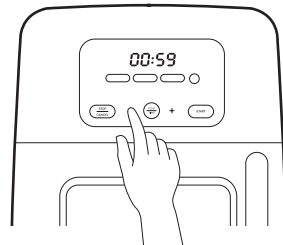
STEP 2

Insert racks or basket into the Air Fryer Oven + and shut the door. If using the fry basket with the stir attachment, insert the basket into the lowest possible position so that its base will connect to the rotator.



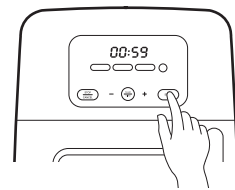
STEP 3

Select the cooking function you would like to use and use the TIME/TEMP controls to adjust the parameters if desired.



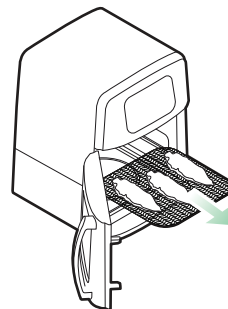
STEP 4

Press Start.

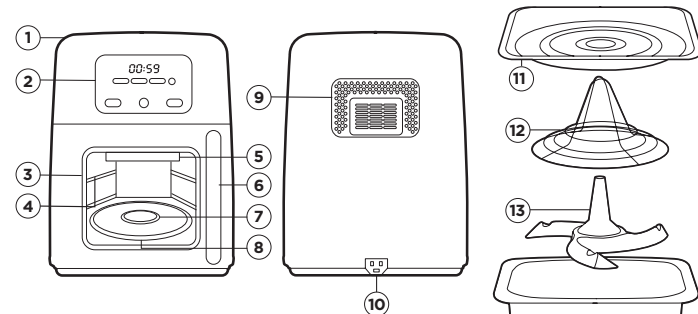


STEP 5

When cooking time expires, carefully remove food and enjoy!



WHAT'S IN THE BOX



1. Unit
2. Control Panel
3. Viewing Window
4. Rack Slots
5. Fan and Infrared Heating Housing
6. Handle
7. Rotator
8. Bottom Heating Coil

9. Venting Fan
10. Plug Outlet
11. Nonstick Drip Tray
12. Wire Chicken Roasting Rack
13. Stir Attachment
14. Fry Basket (5.5L)
15. Wire Racks (2)
16. Power Cord

