

CHEFMAN.

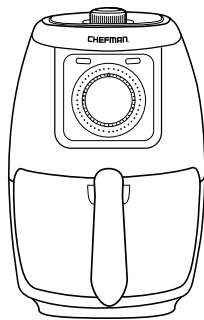
TurboFry™

AIR FRYER

USER GUIDE

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

RJ38-2LM-AU SERIES





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 TurboFry™ Air Fryer, you can air fry foods to crisp perfection with little to no oil for healthier eating. The air fryer has a compact size perfect for small kitchens and dorms, yet its square basket accommodates more food than a round basket. Plus, the fryer's sleek design and finish look good, too.

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

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.



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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

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 dials.
3. To protect against electrical shock, do not immerse the cable or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the socket when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cable 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 the appliance manufacturer may cause injuries.
8. Do not use outdoors.





SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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9. Do not let the cable hang over the edge of a table or counter or touch hot surfaces.
 10. Do not place on or near a hot gas or electric stovetop 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 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 stovetop or oven, even if not on. Do not use near an open flame or flammable materials.
 15. The unit will emit some heat. Allow sufficient space around the unit when in use and do not place near other items or appliances.
 16. Check that your home power supply corresponds with the intended voltage of the air fryer.
 17. Never wrap the cable tightly around the appliance during use or storage; this may cause the wire to fray and break.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the removable racks or basket.
19. 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.
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 odour. 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.





SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

23. Some areas do get **HOT** during use, and the touch screen may get warm. 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 rack and all removable parts.
24. Use protective mitts and/or tongs to remove hot food from the air fryer.
25. Store in a cool, dry place.



**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**






SAFETY INSTRUCTIONS


IMPORTANT SAFEGUARDS

WARNING: Please ensure that the electrical socket can accommodate the plug supplied with the product. Do not attempt to alter the plug in any way.

SHORT CABLE INSTRUCTIONS



A short power-supply cable is provided to reduce the hazards of entanglement or tripping over a longer cable. Longer detachable power-supply cables or extension leads are available and may be used if care is exercised in their use. If a longer detachable power-supply extension lead is used:



1. The marked electrical rating of the extension lead should be at least as great as the electrical rating of the appliance.
2. The cable 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 CABLE SAFETY TIPS

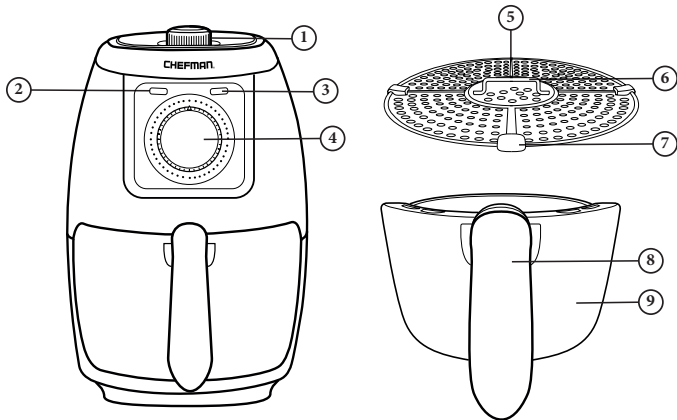
1. Never pull or yank on the cable or the appliance.
2. To insert the plug, grasp it firmly and guide it into the socket.
3. To disconnect the appliance, grasp the plug and remove it from the socket.
4. Never use the product if the power cable shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
5. Never wrap the cable tightly around the appliance, as this could place undue stress on the cable where it enters the appliance and cause it to fray and break.

DO NOT OPERATE THE APPLIANCE IF THE POWER CABLE SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.



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

FEATURES



1. Temperature Dial (80°C-200°C)
2. Power Indicator Light
3. Heating Indicator Light
4. Timer Dial (0-60 minutes)
5. Rack (removable)
6. Rack Handle
7. Rubber Grips (4, removable)
8. Basket Handle
9. Basket (also shown in unit at left)



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials. Check to ensure all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for the rating label, which should remain on the unit.
3. Gently wipe down the exterior with a damp cloth or paper towel. Wash the basket and rack with warm, soapy water; rinse and dry thoroughly. **NOTE:** The rubber grips on the rack are removable but should stay on the rack for cooking. The grips help elevate the rack and keep it in place as well as protect the interior from scratches. **CAUTION:** Never immerse the air fryer or its plug in water or any other liquid.
4. Read all instructions and follow them carefully.

HOW TO COOK IN THE AIR FRYER

The air fryer's high-speed fan cooks your favourite 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.

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.

1. **Place the air fryer on a hard, flat, heat-resistant surface** with at least 15 cm of clearance on top and back for proper air flow.





OPERATING INSTRUCTIONS


- Prepare the basket and desired food.** Use the rack handle to insert the rack into the basket. Push down to ensure it is secure and level. There should be a small amount of space between the tray and the bottom of the basket. Put the food on the rack in the basket. **NOTE:** Never use aerosol cooking spray on the nonstick coating. You can spray the nonstick coating with oil from a mister.
- Slide the basket into the air fryer.** Use the basket handle to insert the basket into the air fryer. Push to close. **NOTE:** The air fryer will not operate if the basket is not fully pushed into place.
- Plug in the air fryer.** The power indicator light will NOT illuminate until the timer is turned past 0.
- Set the desired cooking temperature and time.** Turn the temperature dial to the desired temperature between 80°C and 200°C, then turn the timer dial to the desired time up to a maximum of 60 minutes. (Refer to the chart beginning on p. 15 for recommended maximum amounts of food, cooking times, temperatures, and tips.) **NOTE:** The air fryer fan will operate without heat when the temperature dial is set to approximately 80°C or lower.






OPERATING INSTRUCTIONS

- Start cooking.** If you would like to check on your food during cooking, use the basket handle to pull out the basket. The power and heat indicator light will turn off, but the timer will continue to count down. The unit will automatically resume cooking when the basket is replaced.
- Give your food a shake or a stir.** For the most even cooking and best crisping, it's a good idea to shake or stir your food about halfway through cooking. Use the basket handle to shake and redistribute the food inside the basket (or use tongs to flip food) if necessary, then push the basket back into the unit.
- Enjoy your air-fried food.** When the timer ends, a bell will ring, and the air fryer will automatically turn off. **NOTE:** The air fryer can be turned off at any time by turning the timer dial to 0. Use the basket handle to pull out the basket. Carefully transfer the hot food to a serving plate.
CAUTION: The basket, rack, and contents will be HOT after cooking.
- Unplug the air fryer** and let cool completely before cleaning.
- Clean the basket** and rack after every use.



Preheat the air fryer for 3 minutes before cooking. While not necessary, preheating the unit will cook foods faster and promote crisp results. If the unit is cold, add a few minutes to your expected cooking time. **CAUTION:** Be careful when adding food after preheating as the inside of the fryer will be hot.





COOKING 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, high-fat 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. Most foods air fry best between 160°C and 200°C. For gentler cooking and reheating, use a lower temperature to avoid overcooking.

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, consider gently tossing or flipping for even results.







COOKING CHART

Quantities indicate the amount the air fryer can accommodate with ample room for air flow, and times are based on the unit preheating for 3 minutes before cooking.

VEGETABLES	Amount/prep	Toss with oil?	Time (min.)	Temp (°C)	Shake/Flip
Asparagus	170 g (about 9 fat spears) trimmed	Yes	5-8	200	Flip once
Broccoli	140 g of florets	Yes	6-8	190	Shake once
Brussels sprouts	140 g, halved	Yes	12-14	190	Shake once
Carrots	200 g peeled, cut into 2.5-cm pieces	Yes	9-11	200	Shake once
Cauliflower	225 g of florets	Yes	11-13	200	Shake once
Corn on the cob	1 ear, husked and halved crosswise to fit	Brush w/ a little oil or butter	12-13	200	Flip once
Green beans	85 g, trimmed	Yes	6-8	200	Shake once
Potatoes, red or yellow	225 g, cut into 2.5-cm chunks	Yes	13	200	Shake once
Potatoes, russet/baking	2 whole, about 170-200 g each	Yes	29-32	200	No
Sweet potatoes	170 g, peeled, cut into 2.5-cm chunks	Yes	12-14	200	Shake once
Courgettes	115 g, cut into 0.3-cm rounds	Yes	9-10	200	Shake every 3 minutes



COOKING CHART

SEAFOOD	Amount/prep	Toss with oil?	Time (min.)	Temp (°C)	Shake/Flip
Fishcakes	2 cakes (about 110 g each)	Brush lightly	12-15	190	No
Salmon	2 fillets (about 170 g each; long and skinny fit best)	Brush skin lightly	11-12	200	Flip once
Prawns	310 g, peeled	Yes	4-5	200	Shake once
Thin fish fillet (e.g., flounder)	1 110-g fillet, trimmed to fit	Brush lightly	4	180	No
MEAT	Amount/prep	Toss with oil?	Time (min.)	Temp (°C)	Shake/Flip
Bacon	2 rashers, cut in half	No	9	200	No, but check that bacon isn't touching
Chicken breast (boneless, skinless)	1 (about 85 g), seasoned as desired	Brush lightly	18-20	190	Flip once
Chicken wings (flats and drumettes)	6 pieces, seasoned as desired	Yes	23-25	190	Shake once
Hamburgers/cheeseburgers*	2 110-g patties (80% lean)	No	8-9 for med	190	Flip once

*For cheeseburgers, top patties with cheese once cooking has completed, then slide the basket closed to let the cheese melt for about 30 seconds.

COOKING CHART



FROZEN FOODS	Amount/prep	Toss with oil?	Time (min.)	Temp (°F)	Shake/Flip
Apple turnover	1	No	14-15	180	Flip 2 minutes before end
Chicken goujons	3 pieces	No	10-11	190	Flip once
Chicken nuggets	8 pieces	No	9	200	Gently flip once
Fish fingers	8 pieces	No	7-8	200	Gently flip once
Chips/french fries (thin)	170 g	Yes	13-15	200	Shake every 5 minutes
Chips/french fries (thick)	170 g	Yes	16	200	Shake every 5 minutes
Mozzarella sticks	4 pieces	No	7	190	Flip once
Potato croquettes	225 g	No	11-13	200	Shake every 5 minutes

NOTE: The times and temperatures offered in these charts are suggestions and may vary. Please follow current food-safety guidelines when determining doneness.



TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
The air fryer is not working/will not turn on.	<ol style="list-style-type: none">1. The air fryer is not properly plugged in.2. The timer has not been turned past 0.3. The basket is not fully pushed into place.	<ol style="list-style-type: none">1. Ensure that the plug is properly secured in the wall socket.2. Turn the timer dial past 0 to initiate cooking.3. Use the basket handle to push the basket firmly into air fryer's housing.
There is smoke coming out of the air fryer.	<ol style="list-style-type: none">1. The air fryer is being used for the first time.2. There is either too much grease in or on the food being air fried.3. There is leftover grease in the basket.	<ol style="list-style-type: none">1. Smoke will subside after first use.2. Lightly coat food with oil.3. Clean the basket after every use.
Air fried foods are not crispy.	<ol style="list-style-type: none">1. The food didn't have enough oil.2. The food was coated in too much oil and became soggy.	Toss oil-free fresh foods with only a small amount of oil to achieve the maximum crispiness.





CLEANING AND MAINTENANCE

- Ensure the air fryer is unplugged and cool before cleaning.
- Once the air fryer and basket are cool, remove the basket from the air fryer (if it is not already removed). Use the rack handle to remove the rack. Use a sponge and warm, soapy water to wash the inside and outside of the basket and rack. Do not use abrasive cleaning agents or scouring pads. The basket and the rack are top-rack dishwasher safe.
NOTE: The rubber feet on the rack are removable. Though they should not fall off during regular washing, you can remove them for cleaning if you like. Should one get lost, contact Chefman® Customer Support. Return the feet to the rack for cooking.
- Gently wipe down the exterior with a damp cloth or paper towel.
CAUTION: Never immerse the air fryer or its plug in water or any other liquid.
- Dry all parts thoroughly before storing in a cool, dry place.





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TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorised distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the Commonwealth of Australia. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.







TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

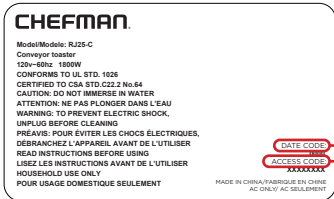
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse** – Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
 - **Poor Maintenance** – General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
 - **Commercial Use** – Damage that occurs from commercial use;
 - **Normal Wear and Tear** – Damage or degradation expected to occur due to normal use over time;
 - **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
 - **Catastrophic Events** – Damage that occurs from fire, floods, or natural disasters; or
 - **Loss of Interest** – Claims of loss of interest or enjoyment.
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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 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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