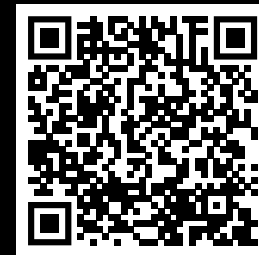


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RJ38-RDO-PV12\_QSG\_FINAL\_OTP\_061424

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# ExacTemp™ 12-Qt DIGITAL AIR FRYER+

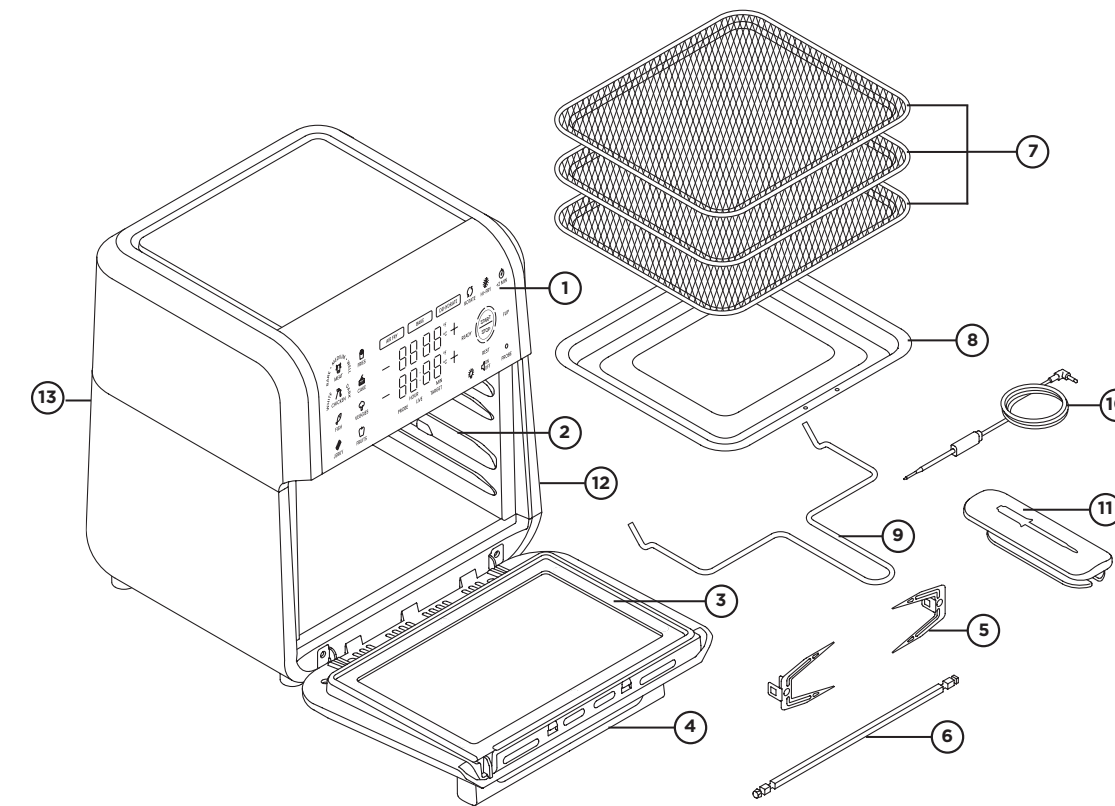
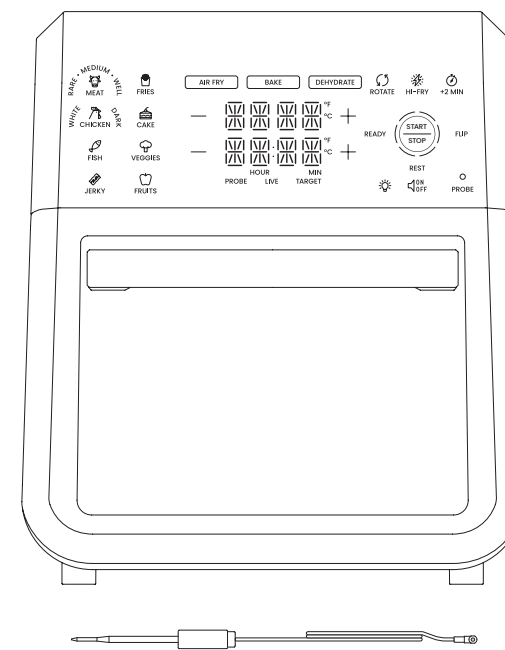
## QUICK START GUIDE

- Features
- Control Panel
- Before First Use
- Cleaning and Maintenance
- How to Cook by Time
- How to Cook by Probe

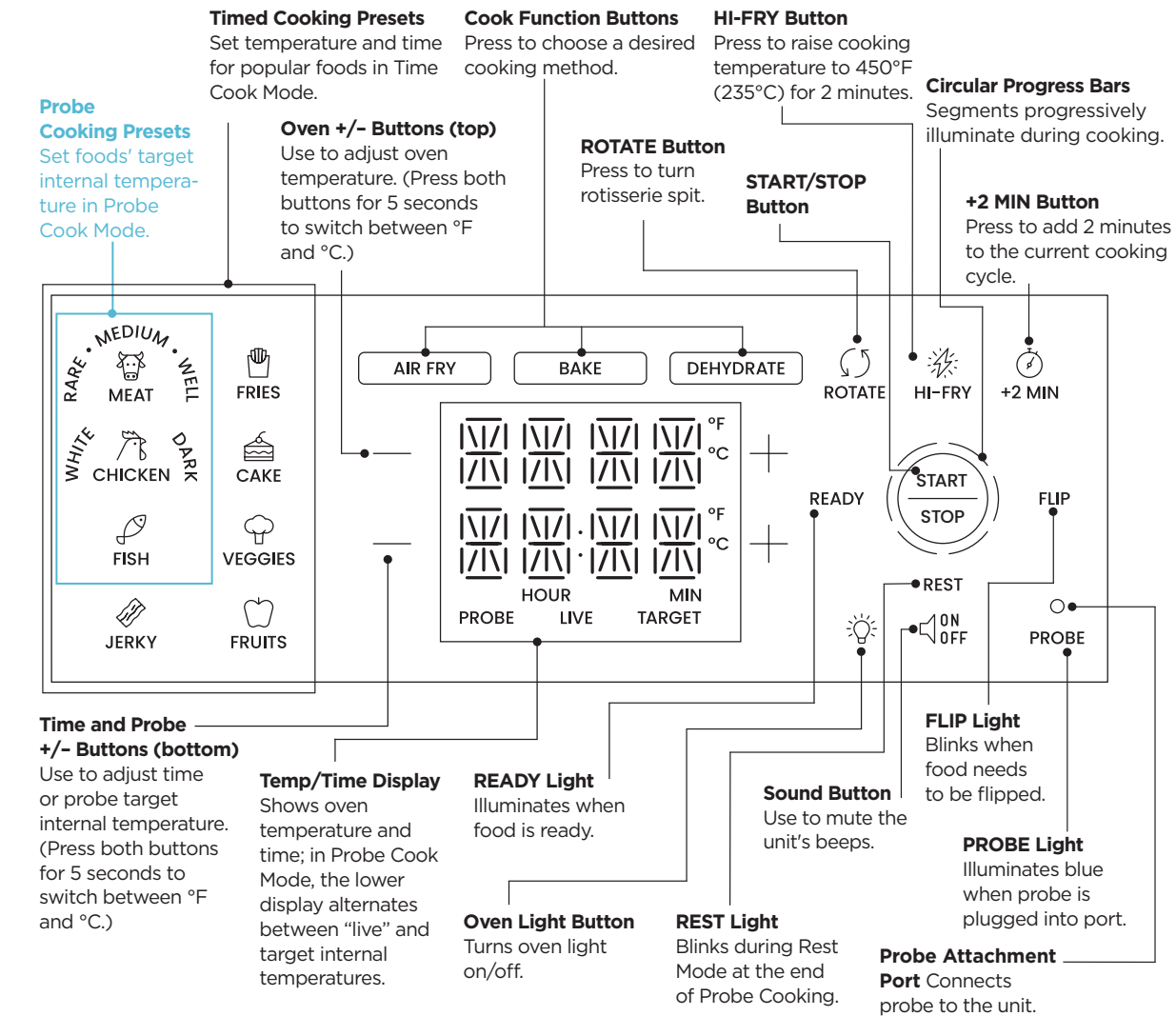
RJ38-RDO-PV12

## FEATURES

1. Capacitive Touch Control Panel
2. Rack Holders
3. Removable Door with Viewing Window
4. Cool-Touch Handle
5. Spit Forks and Screws (2 of each)
6. Rotisserie Spit
7. Wire Cooking Racks (3)
8. Drip Tray/Baking Pan
9. Fetch Tool
10. Probe Thermometer
11. Probe Winding Wheel
12. Integrated Probe Storage (on side)
13. Integrated Power Cord Storage (on back)



## CONTROL PANEL



## BEFORE FIRST USE

1. Remove all packaging materials. Check to ensure that all parts and accessories are accounted for. (Note that the probe is located in its storage compartment under the right side of the unit.)
2. Read and remove any stickers on the air fryer except for the rating label, which should remain on the unit.
3. Wipe down the interior and exterior with a damp cloth. Wash the accessories with warm, soapy water, rinse, and dry thoroughly (do not immerse the probe cord in water).
4. Place unit on a flat, heat-resistant surface at least 2 inches away from the wall or any other objects.

## CLEANING AND MAINTENANCE

1. Unplug the unit, unplug the probe (if used), and let the unit cool completely.
2. Wipe down the exterior and interior with a damp cloth and dry thoroughly.
3. Using mild liquid soap and a damp cloth or sponge, wipe glass on door. Do not use a spray glass cleaner. The door can also be detached for easier cleaning. To remove, open the door and slide it to the right. To replace, make sure the door is in the open position, line up the hinges, and slide the door to the left.
4. Wash all accessories with warm, soapy water, rinse, and dry well (do not immerse the probe cord in water). All accessories besides the probe are top-rack dishwasher safe.
5. When dry, insert the probe in its slot on the winding wheel, and wind the cord around the wheel. Store the probe and winding wheel in the compartment on the side of the unit.
6. Do not use abrasive cleansers, or you could damage the finishes.

## HOW TO COOK BY TIME

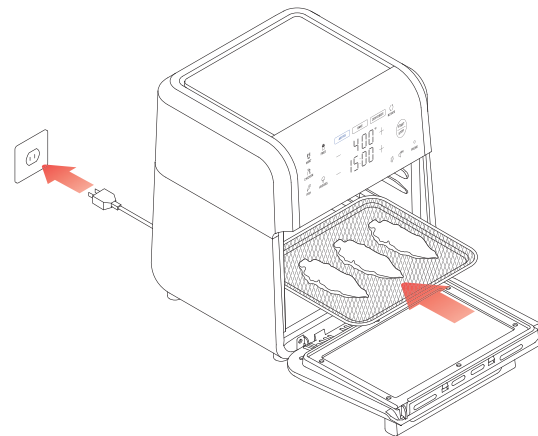
### STEP 1

Place food on rack(s), baking pan, or spit. (If not using the pan, position it in the bottom of the unit as a drip tray.) See the User Guide for more details on using the spit.



### STEP 2

Slide food into the air fryer, close the door, and plug in the unit.



### STEP 3

Select a cooking function (AIR FRY, BAKE, or DEHYDRATE). To use the presets, press the appropriate icon for the food you're cooking. Otherwise, adjust time and temperature as desired using the top and bottom sets of +/− buttons.

If cooking with the spit, ensure the ROTATE button is selected (it will be lit blue). If cooking with racks, make sure it is deselected.

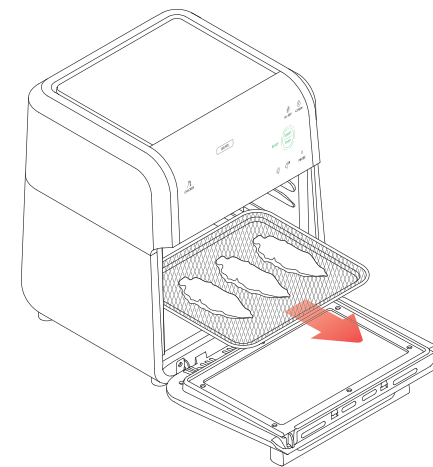
Press START/STOP to begin cooking.



## STEP 4

Cook until the timer ends, flipping food when the unit prompts, if necessary. Once complete, the word READY will appear on the display and cooking will stop. Open the door, check food for doneness, and serve.

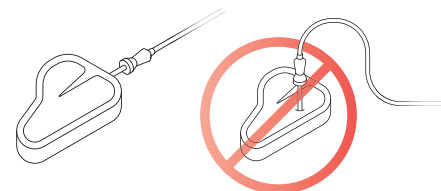
**CAUTION:** Unit and accessories get hot during cooking. Use oven mitts and fetch tool to avoid injury when removing food.



## HOW TO COOK BY PROBE

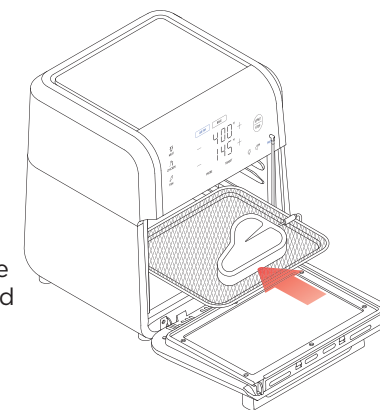
### STEP 1

Insert the thermometer probe horizontally into the thickest part of your food, not touching bone (see drawings below or refer to User Guide for more examples). If cooking multiple pieces, put the probe in the largest one.



### STEP 2

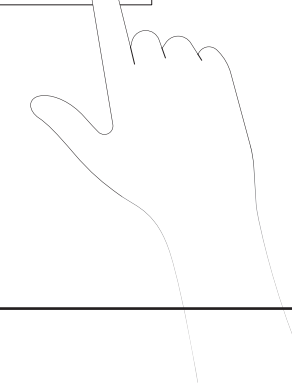
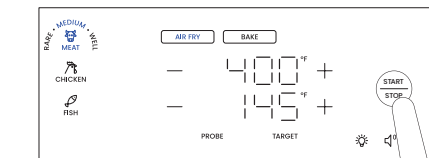
Put the food on the rack(s) or pan. (If not using the pan, position it in the bottom of the unit as a drip tray.) Slide food into the unit, plug the other end of the probe into the attachment port, and close the door.



## STEP 3

Select a cooking function (AIR FRY or BAKE). Set the oven temperature by pressing the top set of +/− buttons. Set the probe target temperature by pressing the bottom set of +/− buttons OR by choosing a preset. To toggle between different meat doneness and chicken types, press the respective preset button repeatedly.

Press START/STOP to begin cooking.



## STEP 4

Cook, flipping the food when the unit prompts, if necessary, until the REST light comes on.

Open the door. Leave the food inside with the probe inserted (the internal temperature will continue to rise). When the food reaches its target temperature, the word READY will appear on the display and cooking will stop.

Remove the food, carefully remove the probe from the food, and serve.

