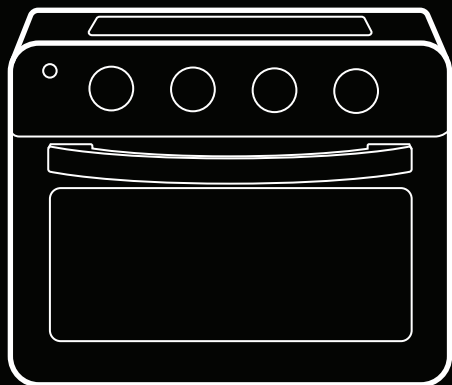


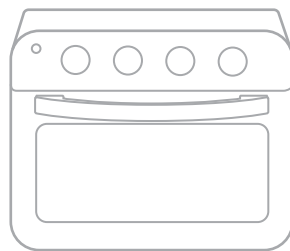
CHEFMAN®

# TOAST-AIR AIR FRYER OVEN

Quick Start Guide



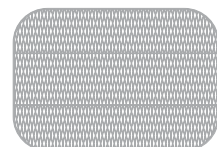
## WHAT'S IN THE BOX



Toast-Air



Crumb/Drip Tray



Air Fryer Basket



Broil/Baking Pan

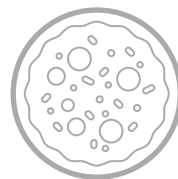


Wire Rack

## TOAST-AIR AT A GLANCE



6 Slices of Toast



One 12 inch Pizza



One 5½ lb chicken

Warms, broils, toasts, bakes and air fries.

Fits up to 6 slices of toast, one 12 inch pizza  
or a 5 ½ lb chicken.

## FAQ

### • 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.

## 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.

# NEED HELP?

(888) 315-6553

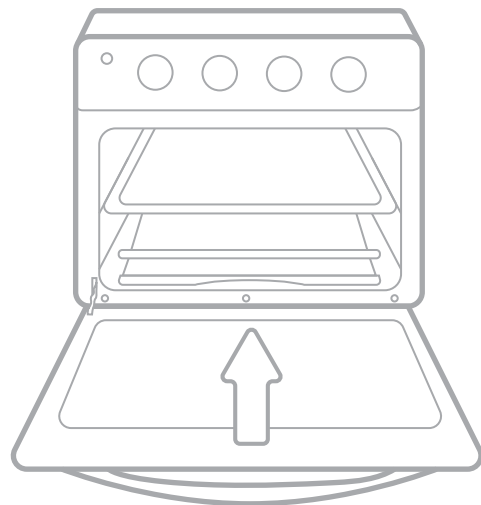
customersupport@chefman.com

Model Number: RJ50-M

@mychefman     

www.chefman.com

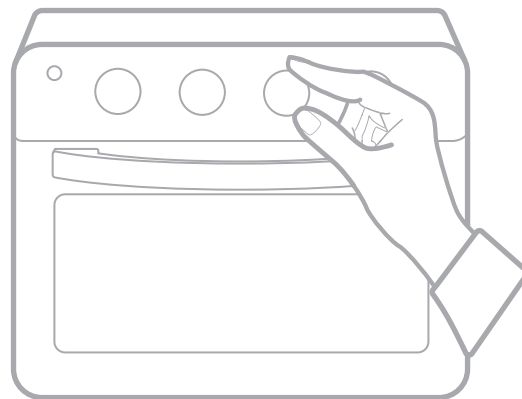
## STEP 1



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

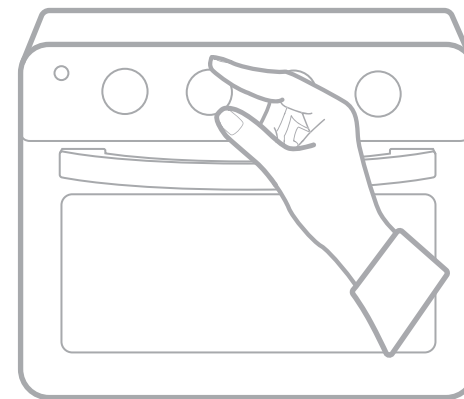
**CAUTION:** Ensure the crumb/drip tray is in place.

## STEP 2



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

## STEP 3



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

## 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.