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Chefman RJ38

Chefman Express Fryer RJ38 Instruction Manual

INTRODUCTION

Welcome to the Chefman Express Fryer RJ38 instruction manual. This document provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. The Chefman Express Fryer utilizes rapid hot-air technology to cook a variety of foods, offering a healthier alternative to traditional deep frying with minimal to no oil.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman Customer Support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Chefman Express Fryer RJ38 is a compact air fryer designed for efficient and healthy cooking. It features a sleek black design and intuitive controls.



Image: The Chefman Express Fryer RJ38, a black air fryer with a pull-out basket filled with golden french fries. The control panel shows temperature and timer settings.

FEATURES

- **Rapid Air Technology:** Ensures crisp and even results in minutes by circulating hot air.
- **Adjustable Temperature Control:** Allows precise temperature settings from 180°F to 390°F for a wide variety of foods.
- **2.5 Liter Capacity:** The fryer basket is sized for preparing meals for individuals or small families.
- **Dishwasher Safe Parts:** The frying basket and bowl are removable and safe for dishwasher cleaning, ensuring quick and easy cleanup.

- **Touch Control Method:** Modern and easy-to-use interface for setting cooking parameters.
- **Ultra Quiet Operation:** Designed for minimal noise during use.

SETUP

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Initial Cleaning:** Before first use, wash the frying basket and bowl with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is adequate space around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Preheating

For best results, it is recommended to preheat the air fryer before adding food. Set the desired temperature and allow the unit to preheat for approximately 3 minutes.

Cooking Process

1. Pull out the frying basket from the main unit.
2. Place your food into the basket. Do not overfill the basket to ensure even cooking.
3. Slide the frying basket back into the air fryer until it clicks securely into place.
4. Use the temperature control to set the desired cooking temperature (between 180°F and 390°F).
5. Use the timer dial to set the appropriate cooking time. The air fryer will automatically turn off when the timer reaches zero.
6. For even cooking, especially with larger quantities or certain foods, periodically pull out the basket and shake its contents. Reinsert the basket to resume cooking.
7. Once cooking is complete, carefully remove the basket and transfer the food to a serving dish.

Temperature and Time Guidelines

Cooking times and temperatures can vary based on the type, quantity, and desired crispness of the food. Refer to the included recipe book for specific guidelines. Always ensure food is cooked to a safe internal temperature.

Video: An official Chefman video demonstrating the features and use of the Chefman Express Air Fryer. It highlights the rapid hot-air technology and ease of use for various dishes.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Chefman Express Fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely

before cleaning.

- Basket and Bowl:** The frying basket and bowl are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Ensure all food residue is removed.
- Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the finish.
- Interior:** If necessary, wipe the interior of the appliance with a damp cloth. Avoid getting water into the electrical components.
- Storage:** Once clean and dry, store the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on or heat up.	The air fryer is not plugged in, or the frying basket is not inserted correctly.	Ensure the power cord is securely plugged into a working electrical outlet. Verify that the frying basket is fully pushed into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overfilled, or food was not shaken during cooking.	Do not overfill the basket. For optimal results, shake the basket halfway through the cooking process to ensure all sides of the food are exposed to the hot air.
White smoke comes from the appliance.	Grease from previous use, or fatty food being cooked.	Clean the basket and interior thoroughly after each use. If cooking fatty foods, this is normal; ensure proper ventilation.

SPECIFICATIONS

- Model Number:** RJ38
- Capacity:** 2.5 Liters
- Dimensions:** 14"D x 14.2"W x 14.2"H
- Weight:** 11.5 Pounds
- Color:** Black
- Wattage:** 1400 watts
- Voltage:** 120 Volts (AC)
- Temperature Range:** 180°F to 390°F
- Control Method:** Touch
- Air Frying Technology:** Rapid Air
- UPC:** 856432005638

WARRANTY AND SUPPORT

Chefman products are backed by a comprehensive warranty. For detailed warranty information, product registration, or customer support, please visit the official Chefman website or contact the Chefman Customer Service team. If you experience any issues with your Chefman Express Fryer RJ38, please reach out to AmazonTeam@RJBrands.com for prompt assistance.