

## Chefman TurboFry Black Air Fryer

# CHEFMAN Compact TurboFry™ Air Fryer Instruction Manual

Model: TurboFry Black Air Fryer

Brand: Chefman

### INTRODUCTION

The Chefman Compact TurboFry™ Air Fryer utilizes rapid-air technology to circulate hot air at high speed, enabling you to cook a variety of foods with little to no oil. This appliance is designed for user-friendly operation and efficient cooking, providing a healthier alternative to traditional frying methods. Its compact size makes it suitable for various kitchen environments, including small kitchens, dorm rooms, and RVs. This manual provides essential information for the safe and effective use of your Chefman Air Fryer. Please read all instructions thoroughly before operation.

### IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.
- 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.
- Ensure adequate ventilation around the air fryer during operation. Maintain at least 5 inches of clearance from walls and other objects.

## **SETUP**

### **Unboxing and Initial Preparation**

Upon unpacking your Chefman Air Fryer, ensure all components are present: the main unit, the removable fryer basket, and the user guide. Before first use, it is recommended to clean the fryer basket and tray thoroughly with warm, soapy water. Wipe the exterior of the main unit with a damp cloth.



*Figure 1: Front view of the Chefman Compact TurboFry Air Fryer. This image shows the main unit with its control dial and power/heating indicator lights.*

### **Placement**

Place the air fryer on a stable, heat-resistant surface. Ensure there is sufficient space around the unit for proper air circulation. A minimum of 5 inches (approximately 13 cm) of clearance from walls and other appliances is recommended to prevent overheating and ensure efficient operation.

## Quick Meals Made Easy



Figure 2: Product dimensions of the Chefman Compact TurboFry Air Fryer. The unit measures 9.75 inches deep, 9.75 inches wide, and 12.5 inches high, highlighting its compact design.

### First Use (Pre-run)

Before cooking food, it is advisable to run the air fryer empty for a short period to eliminate any manufacturing odors. Plug in the unit, set the temperature to 400°F (200°C), and the timer for 10-15 minutes. Allow it to run, then unplug and let it cool completely before proceeding with cooking.

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Video 1: Overview of the Chefman Small Air Fryer. This video demonstrates the compact size and basic operation, including plugging in the unit and setting the digital controls.

## OPERATING INSTRUCTIONS

### Controls and Settings

The Chefman Compact TurboFry™ Air Fryer features a manual temperature control dial and a 60-minute integrated timer. The temperature can be adjusted from 200°F to 400°F (90°C to 200°C). The timer allows you to set precise cooking durations, and the auto shut-off function provides added safety by turning off the unit when cooking is complete or the basket is removed.

## Easy Set Timer

Quickly set cooking times and monitor how much time is left



Figure 3: Close-up view of the manual timer and temperature dial on the Chefman Air Fryer. This image illustrates the user-friendly controls for setting cooking parameters.

### Cooking Process

1. **Prepare Food:** Place your food items into the removable fryer basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the fryer basket firmly into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (200°F - 400°F).
4. **Set Timer:** Turn the timer dial to the recommended cooking time. The air fryer will begin heating automatically.
5. **Shake Basket (if needed):** For certain foods, such as fries or chicken nuggets, shaking the basket halfway through the cooking cycle can promote more even crisping. The auto shut-off feature will pause cooking when the basket is removed and resume when it is reinserted.
6. **Completion:** Once the timer reaches zero, the air fryer will automatically shut off. Carefully remove the basket using the cool-touch handle.

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Video 2: Demonstration of the Chefman 2 Qt Mini Air Fryer. This video provides a detailed look at the air fryer's features and how to operate it for various cooking tasks.

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Chefman Air Fryer.

- **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- **Detachable Parts:** The 2-quart fryer basket and tray are removable and top-rack dishwasher safe, making cleanup convenient.
- **Nonstick Surface:** The basket features a nonstick coating, which means no cooking spray is required and food residue is easy to remove. For stubborn residue, soak the basket in warm, soapy water before cleaning.
- **Exterior Cleaning:** 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.

### Hassle-Free Cleaning

Nonstick and dishwasher-safe cooking tray and basket



Figure 4: The removable nonstick basket and tray of the Chefman Air Fryer. These components are designed for easy cleaning and are dishwasher safe.

## TROUBLESHOOTING

If you encounter any issues with your Chefman Air Fryer, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; basket not fully inserted; timer not set.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly until it clicks into place. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Basket is overcrowded; food not shaken.	Do not overcrowd the basket; cook in smaller batches if necessary. Shake the basket halfway through the cooking process for even results.
Food is not crispy.	Insufficient cooking time or temperature; too much moisture.	Increase cooking time or temperature. Ensure food is patted dry before air frying.

SPECIFICATIONS

Feature	Detail
Brand	Chefman
Model Name	2-Quart Air Fryer (TurboFry Black Air Fryer)
Capacity	2 Quarts
Product Dimensions	9.75"D x 9.75"W x 12.5"H
Item Weight	5.7 Pounds
Material	Aluminum, Plastic
Color	Black - Manual
Wattage	1000 Watts
Voltage	120 Volts
Temperature Range	200°F - 400°F (90°C - 200°C)
Timer	60-minute integrated timer
Control Method	Manual Dial
Nonstick Coating	Yes
Dishwasher Safe Parts	Basket and Tray (Top Rack)
Special Feature	Auto Shut-off

## WARRANTY AND SUPPORT

Your Chefman Compact TurboFry™ Air Fryer comes with a **1-year warranty** provided by Chefman, ensuring long-lasting durability and peace of mind. For additional information, detailed instructions, or support, please refer to the official user guide.

**Official User Manual (PDF):** [Download PDF User Guide](#)