

Chefman 6 Liter Digital Air Fryer+ Rotisserie,

Chefman 6 Liter Digital Air Fryer + Rotisserie User Manual

MODEL: 6 LITER DIGITAL AIR FRYER+ ROTISSERIE,

Your comprehensive guide to operating and maintaining your Chefman Multi-functional Air Fryer.

1. Introduction

The Chefman 6 Liter Digital Fryer+ Rotisserie is a versatile kitchen appliance designed to simplify your cooking experience. This multi-functional unit combines the capabilities of an air fryer, rotisserie oven, and dehydrator, allowing you to prepare a wide variety of dishes with minimal oil.

Equipped with highly efficient Rapid Air Technology and a high-speed convection system, it ensures even and crispy results. The spacious 6-liter capacity and 8 preset options make it ideal for family meals, handling tasks from air frying and roasting to dehydrating and baking.



Image 1.1: The Chefman 6 Liter Digital Air Fryer+ Rotisserie in operation, showcasing its interior capacity filled with various foods.

2. Important Safety Information

Before using your Chefman Air Fryer, please read all instructions thoroughly to ensure safe operation and to prevent property damage or personal injury. This appliance is cETL approved with advanced safety technology for long-lasting durability.

GENERAL SAFETY PRECAUTIONS:

- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances, to allow for proper air circulation.
- Do not immerse the cord, plug, or the appliance itself in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories not recommended by the manufacturer, as this may cause injuries.
- Exercise extreme caution when removing the drip tray or disposing of hot grease.
- The appliance operates at high temperatures; avoid touching hot surfaces. Use handles or knobs.

3. Product Components and Accessories

Your Chefman Air Fryer comes with several accessories designed to enhance your cooking versatility. Please ensure all components are present upon unboxing.

INCLUDED ACCESSORIES:

- **Main Unit:** The primary air fryer appliance with digital control panel and viewing window.
- **(2) Air Flow Racks:** For air frying and dehydrating multiple layers of food.
- **Rotisserie Spit and Forks:** For roasting whole chickens or other large cuts of meat.
- **Drip Tray:** Collects excess oil and food particles for easy cleaning.

ACCESSORIES INCLUDED:



Image 3.1: A visual representation of the rotisserie spit, drip tray, and two removable air flow racks included with the Chefman Air Fryer.

4. Setup and First Use

UNPACKING AND PLACEMENT:

1. Carefully remove all packaging materials, including any stickers or labels.
2. Wipe down the exterior of the unit with a damp cloth.
3. Wash all removable accessories (air flow racks, rotisserie spit, drip tray) with warm, soapy water. Rinse thoroughly and dry completely.
4. Place the air fryer on a flat, stable, heat-resistant surface, ensuring adequate clearance (at least 6 inches) from walls or other appliances for proper ventilation.

BEFORE FIRST USE:

- It is recommended to run the air fryer empty for about 10-15 minutes on a high setting (e.g., 350°F) to burn off any manufacturing residues. A slight odor may be present during this initial use; this is normal.
- Ensure the drip tray is always in place at the bottom of the unit before cooking.

5. Operating Instructions

CONTROL PANEL OVERVIEW:

The Chefman Air Fryer features a capacitive touch screen display for easy operation. The control panel includes options for time, temperature, rotation (for rotisserie), light, and various preset functions.

AN INCREDIBLE AIR FRYER



Easy to clean

removable parts are top
rack dishwasher safe



60-minute digital timer

with auto shut-off function



Little or no oil means
up to **80% less fat**



Easy to read **digital
temperature control**



Integrated air filter for
an odor-free kitchen



Image 5.1: Close-up of the digital control panel, highlighting the easy-to-read display and touch controls for various functions.

BASIC OPERATION:

1. **Power On:** Plug the appliance into a standard 120V outlet. The display will illuminate.
2. **Select Function/Presets:** Choose from 8 preset options by touching the corresponding icon on the display. Presets include functions for air frying, roasting, dehydrating, baking, and reheating.
3. **Adjust Time and Temperature:** Use the 'TIME' and 'TEMP' buttons to manually adjust cooking duration (up to 60 minutes) and temperature (90-400°F) if not using a preset.
4. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
5. **Interior Light:** Press the 'LIGHT' button to illuminate the interior and monitor cooking progress without opening the door.
6. **Rotisserie Function:** If using the rotisserie spit, ensure it is properly installed, then press the 'ROTATE' button to activate the rotation.

COOKING TIPS:

- For best results while air frying, racks should be switched in the middle of cooking to ensure even crispiness.
- The appliance cooks faster than a conventional oven and does not require preheating for most tasks.
- Use little to no oil for a healthy, crispy, fried finish, achieving up to 80% less fat compared to traditional frying.

AIR FRY
ROTISSERIE
DEHYDRATE
BAKE
REHEAT
AND MORE!



Image 5.2: The Chefman Air Fryer showcasing its versatility across different cooking modes, including air frying, rotisserie, dehydrating, and baking.

6. Maintenance and Cleaning

Regular cleaning of your Chefman Air Fryer will ensure its longevity and optimal performance. Always unplug the appliance and allow it to cool completely before cleaning.

CLEANING INSTRUCTIONS:

- **Removable Parts:** The drip tray, air flow racks, and rotisserie spit are dishwasher safe for convenient cleaning. For stubborn food residue, soak in warm, soapy water before washing.
- **Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. For baked-on food, a non-abrasive sponge or brush can be used. Ensure the interior is completely dry before next use.
- **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- **Integrated Air Filter:** The integrated air filter helps maintain an odor-free kitchen. Refer to the full user guide for specific cleaning instructions for the air filter.

7. Troubleshooting

If you encounter any issues with your Chefman Air Fryer, please refer to the following common troubleshooting tips before contacting customer support.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If the issue persists, contact customer support.
Food is not cooked evenly.	Overcrowding; racks not switched; incorrect temperature/time.	Do not overcrowd the racks; cook in smaller batches if necessary. Switch the position of the air flow racks halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease/oil residue in drip tray; fatty foods cooking.	Clean the drip tray thoroughly after each use. For very fatty foods, you may see some white smoke; this is normal. Ensure proper ventilation.
Rotisserie function not working.	Rotisserie spit not properly installed; 'ROTATE' button not pressed.	Ensure the rotisserie spit is correctly seated in its designated slots. Press the 'ROTATE' button on the control panel.

8. Product Specifications

Detailed technical specifications for your Chefman 6 Liter Digital Air Fryer + Rotisserie.

Specification	Detail
Brand	Chefman
Model Name	Dehydrator, Convection Oven,
Capacity	6 Liters
Wattage	1700 Watts
Voltage	120V
Control Method	Touch
Temperature Range	90 - 400 Degrees Fahrenheit
Material	Plastic
Item Weight	11.05 pounds
Product Dimensions	11 x 10.5 x 14.75 inches
Dishwasher Safe Parts	Yes (Removable parts)
UPC	816458023726



Image 8.1: The Chefman Air Fryer with its approximate dimensions of 11 inches in width and 15 inches in height.

9. Warranty and Customer Support

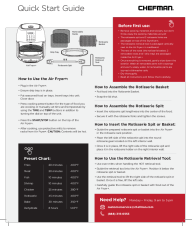



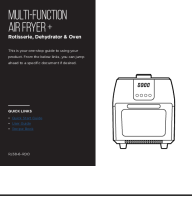
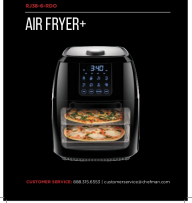
Chefman provides a 1-year assurance for this product, ensuring peace of mind with your purchase. For any questions, concerns, or warranty claims, please contact Chefman customer support.

ADDITIONAL RESOURCES:

- For a detailed PDF User Guide, please refer to the official Chefman website or the link provided with your product documentation.
- QuickStart Guide is also available for immediate setup and use.

Thank you for choosing Chefman. Enjoy your new multi-functional air fryer!

Related Documents - 6 Liter Digital Air Fryer+ Rotisserie,

	<p>Chefman Air Fryer+ Quick Start Guide and FAQ</p> <p>A comprehensive quick start guide and FAQ for the Chefman Air Fryer+ (Model RJ38-RDO), detailing setup, usage, cooking presets, assembly instructions for rotisserie accessories, and answers to common questions. Learn how to operate your Chefman Air Fryer+ safely and efficiently.</p>
	<p>Chefman Multifunctional Air Fryer+ User Guide</p> <p>User manual for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2-AU), detailing safety instructions, features, operating procedures, cooking tips, troubleshooting, cleaning, and warranty information.</p>
	<p>Chefman Multifunctional Digital Air Fryer+ User Guide</p> <p>Comprehensive user guide for the Chefman Multifunctional Digital Air Fryer+. Learn about safety instructions, features, operating procedures, special functions, air frying tips, troubleshooting, cleaning, and warranty information.</p>
	<p>Chefman Multi-Function Air Fryer Oven: User Guide, Recipes & Features (RJ38-6-RDO)</p> <p>Comprehensive guide to the Chefman Multi-Function Air Fryer+ (RJ38-6-RDO), including quick start instructions, operating procedures, safety guidelines, tips, troubleshooting FAQ, and a collection of diverse recipes.</p>
	<p>Chefman Multi-Function Air Fryer+ User Guide</p> <p>A comprehensive guide to using the Chefman Multi-Function Air Fryer+, including quick start instructions, operating procedures, safety precautions, and a recipe book.</p>
	<p>Chefman Air Fryer+ RJ38-6-RDO User Manual and Operating Guide</p> <p>Comprehensive user manual for the Chefman Air Fryer+ (Model RJ38-6-RDO). Includes safety instructions, features overview, operating procedures for air frying and rotisserie, cooking tips, cleaning and maintenance guidelines, FAQ, and warranty information.</p>