

Chefman Rotisserie Air Fryer

Chefman Rotisserie Air Fryer Dehydrator User Manual

Model: Rotisserie Air Fryer

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Chefman Rotisserie Air Fryer Dehydrator. Please read all instructions carefully before use and retain this manual for future reference.

The Chefman Multifunction Air Fryer is a versatile appliance designed for air frying, roasting, dehydrating, and baking. It features rapid air technology and a high-speed convection system for crispy results with minimal oil. With a 10-liter capacity and touch control display, it offers multiple cooking options for various dishes.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Do not immerse the cord, plug, or main unit in water or other liquids.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Keep children and pets away from the appliance during operation.
- Unplug the appliance when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Do not block any ventilation openings.
- Use only manufacturer-recommended accessories.
- The appliance is certified CEETL with advanced safety technology.

3. PRODUCT OVERVIEW

The Chefman Rotisserie Air Fryer Dehydrator is a compact and powerful kitchen appliance. It combines multiple functions into one unit, saving counter space.



Figure 3.1: Front view of the Chefman Rotisserie Air Fryer Dehydrator, showcasing its interior with three racks holding potatoes, broccoli, and chicken pieces. The digital display shows "190 °C" and "MIN".



Figure 3.2: Close-up of the Chefman Air Fryer's capacitive touch control panel. It features options for Bake, Air Fry, Dehydrate, and various presets like Fries, Chicken, Fish, Meat, Vegetables, and Fruit. Stop/Cancel, Temp/Time, and Start buttons are also visible.



Figure 3.3: The Chefman Air Fryer with a

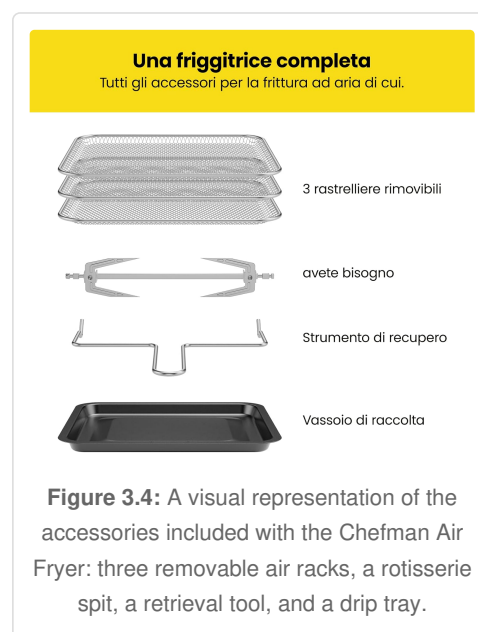
whole roasted chicken on the rotisserie spit inside, demonstrating its large 10-liter capacity suitable for family-sized meals. The interior light is on, allowing visibility of the cooking process.

3.1 Key Features:

- **Multi-functional:** Air Fryer, Rotisserie Oven, Dehydrator.
- **Capacity:** 10 Liters, suitable for family-sized meals.
- **Control:** Capacitive touch control display with 8 preset options.
- **Technology:** Rapid air technology and high-speed convection for crispy results.
- **Visibility:** Interior light allows monitoring of cooking progress.
- **Power:** 1800 Watts, 230 Volts.
- **Material:** Stainless Steel.
- **Safety:** Auto Shutoff function.

3.2 Included Accessories:

- 3 Stainless Steel Air Flow Racks
- Rotisserie Spit and Forks
- Rotating Basket / Retrieval Tool
- Drip Tray



4. SETUP AND FIRST USE

4.1 Unpacking:

1. Carefully remove all packaging materials from the unit and accessories.
2. Inspect the appliance for any damage. Do not use if damaged.
3. Keep packaging materials away from children.

4.2 Cleaning Before First Use:

1. Wipe the exterior of the unit with a damp cloth.
2. Wash all removable accessories (air racks, rotisserie spit, drip tray) with warm, soapy water or in a dishwasher.
3. Rinse thoroughly and dry completely before reassembling.



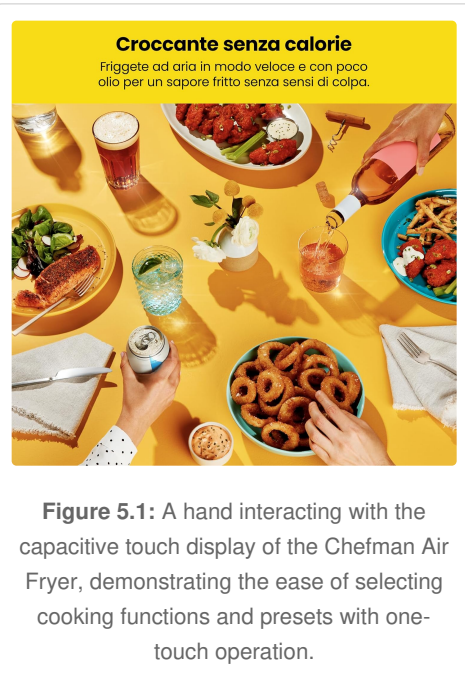
4.3 Placement:

- Place the air fryer on a flat, stable, heat-resistant surface.
- Ensure there is adequate space (at least 6 inches) around the unit for proper ventilation.
- Do not place the unit near a wall or other appliances.

5. OPERATING INSTRUCTIONS

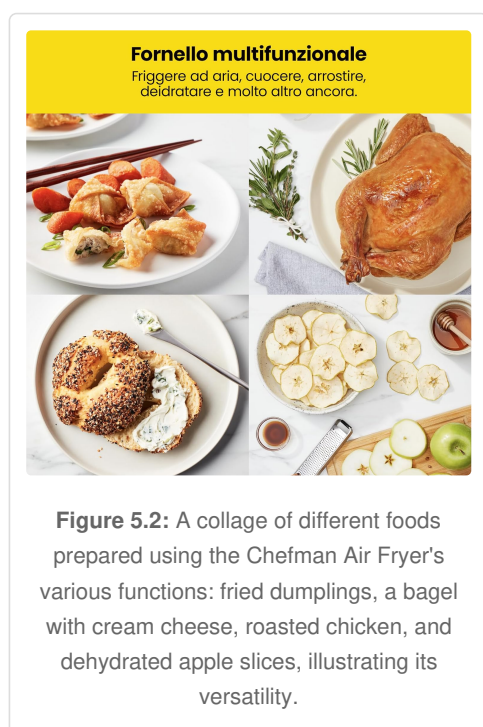
5.1 General Operation:

1. Plug the appliance into a grounded electrical outlet.
2. Place food on the appropriate accessory (air rack, rotisserie spit) and insert into the unit.
3. Close the door securely.
4. Use the touch control panel to select a cooking function (Air Fry, Bake, Dehydrate) or a preset.
5. Adjust temperature and time as needed using the TEMP/TIME buttons.
6. Press the START button to begin cooking.
7. The interior light can be turned on/off to monitor cooking progress.
8. The appliance will automatically shut off when the timer expires.



5.2 Cooking Functions:

Function	Description	Typical Use
Air Fry	Circulates hot air rapidly to cook food with a crispy exterior and tender interior, using little to no oil.	Fries, chicken wings, onion rings, frozen snacks.
Bake	Uses convection heat for even baking.	Cakes, muffins, bread, casseroles.
Roast	Ideal for roasting meats and vegetables, often with the rotisserie function.	Whole chicken, roasts, root vegetables.
Dehydrate	Low-temperature cooking to remove moisture from food.	Fruit slices, jerky, dried herbs.



6. CLEANING AND MAINTENANCE

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

6.1 Cleaning the Unit:

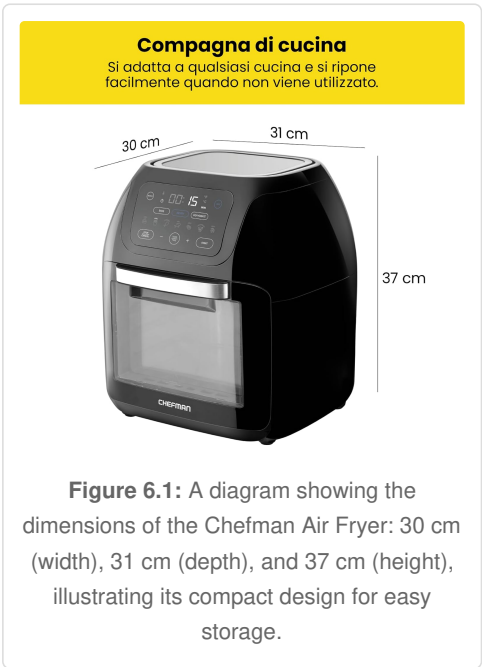
- 1. Always unplug the appliance and allow it to cool completely before cleaning.
- 2. Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners.
- 3. Clean the interior with a damp cloth and mild detergent if necessary.

6.2 Cleaning Accessories:

- All removable parts, including air racks, rotisserie spit, and drip tray, are dishwasher safe.
- For stubborn food residue, soak accessories in warm, soapy water before washing.

6.3 Storage:

- Ensure the appliance is clean and dry before storing.
- Store the unit and its accessories in a cool, dry place.



7. TROUBLESHOOTING

If you encounter issues with your Chefman Air Fryer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; unit not properly assembled.	Ensure plug is fully inserted. Check power outlet. Verify all parts are correctly in place.
Food is not cooked evenly.	Overcrowding; incorrect temperature/time; food not rotated.	Do not overcrowd racks. Adjust temperature/time. Rotate food or racks during cooking.
White smoke coming from unit.	Grease residue; fatty food.	Clean drip tray and interior thoroughly. For fatty foods, add a small amount of water to the drip tray.

Problem	Possible Cause	Solution
Food not crispy.	Too much moisture; not enough oil (for air frying); overcrowding.	Pat food dry before cooking. Lightly coat with oil if desired. Cook in smaller batches.

8. PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Chefman
Model Number	Rotisserie Air Fryer
Color	Black
Product Dimensions (L x W x H)	35.94 x 35.94 x 41.91 cm (14.15 x 14.15 x 16.5 inches)
Capacity	10 Liters
Power	1800 Watts
Voltage	230 Volts
Material	Stainless Steel
Auto Shutoff Function	Yes
Special Feature	Programmable
Item Weight	6.5 Kilograms (14.3 lbs)
Country of Origin	China


9. WARRANTY AND SUPPORT


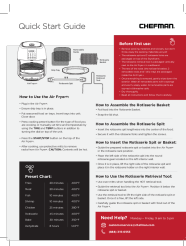



Chefman provides a 1-year warranty for this product. For support, troubleshooting, or warranty claims, please contact Chefman customer service.

Additional resources, including step-by-step recipes and tutorial videos, may be available through Club Chefman. For further assistance, refer to the official Chefman website or contact their customer support line.

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Related Documents - Rotisserie Air Fryer

	<p>Chefman Multifunctional Air Fryer+ User Guide and Safety Information</p> <p>Comprehensive user guide for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2). Includes detailed safety instructions, operating procedures, features, preset settings, cooking tips, troubleshooting, cleaning, and warranty details.</p>
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	<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 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>Comprehensive user guide for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2-NR), detailing safety precautions, features, operating instructions, cooking tips, troubleshooting, cleaning, and warranty information.</p>
	<p>Chefman Multifunctional Air Fryer+ RJ38-10-RDO-V2 User Guide and Quick Start</p> <p>Comprehensive user guide and quick start instructions for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2), covering features, operation, safety, cleaning, troubleshooting, 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>