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- Chefman /
- > Chefman TurboFry® Touch Air Fryer Instruction Manual

Chefman Chefman TurboFry® Touch Air Fryer, XL 8-Qt Family Size

Chefman TurboFry® Touch Air Fryer Instruction Manual

Model: XL 8-Qt Family Size

1. Introduction

Welcome to the Chefman TurboFry® Touch Air Fryer user manual. This appliance is designed to provide a healthier way to cook your favorite foods, utilizing rapid air circulation technology to achieve crispy results with significantly less oil. Please read this manual thoroughly before operation to ensure safe and efficient use of your new air fryer.



Front view of the Chefman TurboFry Touch Air Fryer with food in the basket.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. This appliance is for household use only. Read all instructions before use.

- 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 the appliance is placed on a stable, heat-resistant surface and away from walls or other appliances to allow for proper air circulation.

3. Parts and Features

Familiarize yourself with the components of your Chefman TurboFry® Touch Air Fryer:

3.1 Main Unit & Control Panel



The intuitive digital touch control panel for easy operation.

The sleek stainless steel exterior houses the heating element and fan. The digital touch control panel features a clear LED display for time and temperature, along with dedicated buttons for presets, manual adjustments, and start/stop functions.

3.2 Air Fryer Basket & Crisper Tray



The spacious 8-quart air fryer basket with removable crisper tray.

The large 8-quart capacity basket is designed to accommodate family-sized portions. It includes a removable nonstick crisper tray that allows air to circulate around food for even cooking and crisping. Both the basket and tray are dishwasher-safe for easy cleaning.

4. SETUP AND FIRST USE

Before using your air fryer for the first time, follow these steps:

- 1. **Unpack:** Carefully remove all packaging materials from the air fryer and its accessories.
- 2. **Clean:** Wash the air fryer basket and crisper tray thoroughly with warm, soapy water. Rinse and dry completely. Wipe the exterior of the air fryer with a damp cloth.
- 3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clear space around the back and sides of the appliance to allow for proper air circulation.
- 4. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

5. OPERATING INSTRUCTIONS

Your Chefman TurboFry® Touch Air Fryer features intuitive digital controls for easy cooking.

5.1 Powering On

Plug the air fryer into a grounded electrical outlet. The display will illuminate, indicating it is in standby mode.

5.2 Using Presets

The air fryer comes with four convenient one-touch presets for common foods:

- Fish: Optimized settings for fish.
- Fries: Ideal for crispy French fries.
- Chicken: Perfect for chicken pieces.
- Meat: Suitable for various meat dishes.

Simply press the icon corresponding to your desired food. The air fryer will automatically set the recommended time and

temperature. Press the 'Start' button to begin cooking.

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Demonstration of using the one-touch presets on the Chefman TurboFry Touch Air Fryer.

5.3 Manual Time and Temperature Adjustment

For custom cooking, you can manually adjust the time and temperature:

- 1. Press the 'Time/Temp' button to toggle between time and temperature settings.
- 2. Use the '+' and '-' buttons to increase or decrease the cooking time (up to 60 minutes) or temperature (200-400°F).
- 3. Press 'Start' to begin the cooking cycle.

5.4 Shake Reminder

For optimal crispiness and even cooking, the air fryer features an LED shake reminder. Approximately halfway through the cooking cycle, the air fryer will beep and display a 'SHAKE' icon. Carefully remove the basket, shake the contents, and reinsert the basket. The cooking cycle will resume automatically.

5.5 Intelligent Shutoff

The air fryer is equipped with an intelligent shutoff feature for safety. If the basket is removed during operation, the heating will pause. When the basket is reinserted, cooking will resume. The appliance will also automatically shut off once the cooking cycle is complete.

6. COOKING GUIDE

Achieve delicious results with these general cooking tips:

- Preheating: For best results, preheat the air fryer for 3-5 minutes before adding food.
- Oil Usage: While the air fryer requires significantly less oil, a light spray or toss with oil can enhance crispiness for some foods.
- **Do Not Overcrowd:** Cook food in single layers or small batches to ensure proper air circulation and even cooking. Overcrowding can lead to soggy results.
- Shake or Flip: Utilize the shake reminder to ensure all sides of your food are exposed to the hot air, promoting uniform crisping.
- Versatility: Experiment with various foods, from frozen snacks like chicken nuggets and fries to fresh vegetables, fish, and meats.



The air fryer offers a healthier cooking alternative with 85% less oil.

7. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and optimal performance of your air fryer.

- Always Unplug: Before cleaning, always unplug the air fryer from the power outlet and allow it to cool completely.
- **Dishwasher-Safe Parts:** The air fryer basket and crisper tray are nonstick and top-rack dishwasher safe. For stubborn residue, soak them in warm, soapy water before washing.
- Exterior Cleaning: Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- Interior Cleaning: Gently wipe the interior of the air fryer with a damp cloth. If necessary, use a soft brush to remove any food debris from the heating element.
- Storage: Ensure all parts are clean and dry before storing the air fryer. Store it in a cool, dry place.

Easy to Clean

Basket is nonstick and top-rack dishwasher safe.



The nonstick basket and tray are top-rack dishwasher safe for effortless cleaning.

8. TROUBLESHOOTING

If you encounter any issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Power outlet issue; Basket not fully inserted.	Ensure plug is securely in outlet; Check circuit breaker; Push basket firmly into place until it clicks.
Food is not crispy.	Basket overcrowded; Not enough oil (for some foods); Temperature too low; Not shaken/flipped.	Cook in smaller batches; Lightly spray/toss food with oil; Increase temperature; Shake or flip food halfway through.
White smoke coming from appliance.	Cooking fatty foods; Grease residue from previous use.	This is normal for fatty foods; Clean the basket and crisper tray thoroughly after each use.
Food is undercooked.	Cooking time too short; Temperature too low.	Increase cooking time; Increase temperature.

9. SPECIFICATIONS

Detailed technical specifications for your Chefman TurboFry® Touch Air Fryer:

Model Name: Square Air Fryer (RJ38-SQSS-8T)

Capacity: 8 Quarts
Color: Stainless Steel

Material: Stainless Steel, Plastic

Product Dimensions: 12.75"D x 13.5"W x 10"H

Item Weight: 12.8 Pounds
Output Wattage: 1700 Watts

Voltage: 120 Volts

Control Method: Touch

Temperature Range: 200-400°F (94-204°C)

Special Features: LED Shake Reminder, Automatic Shut-Off, Programmable

Nonstick Coating: Yes

Dishwasher Safe: Yes (Basket & Tray)

UPC: 816458024518



Product dimensions for placement and storage planning.

10. WARRANTY AND SUPPORT

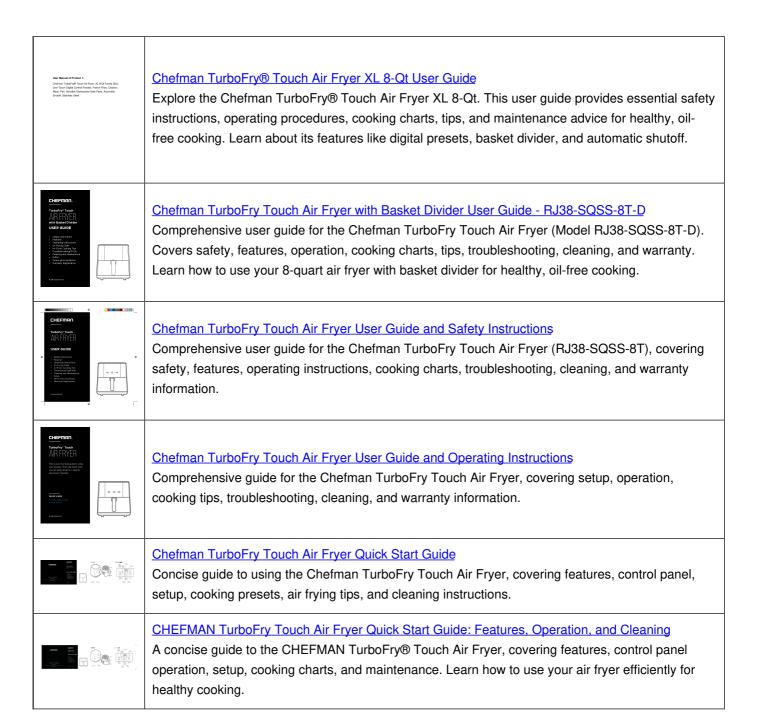
Your Chefman TurboFry® Touch Air Fryer comes with a **1-year assurance by Chefman**, covering defects in material and workmanship under normal household use from the date of original purchase.

For warranty claims, technical support, or any questions not addressed in this manual, please contact Chefman Customer Support. Refer to the official Chefman website or your product packaging for the most current contact information.

11. ADDITIONAL RESOURCES

For more detailed information and visual guides, please refer to the following resources:

- User Manual (PDF)
- User Guide (PDF)



Documents - Chefman - Chefman TurboFry® Touch Air Fryer, XL 8-Qt Family Size



Chefman TurboFry® Touch Air Fryer XL 8-Qt User Guide

Explore the Chefman TurboFry® Touch Air Fryer XL 8-Qt. This user guide provides essential safety instructions, operating procedures, cooking charts, tips, and maintenance advice for healthy, oil-free cooking. Learn about its features like digital presets, basket divider, and automatic shutoff.

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