

Chefman RJ38-WD-8T

Chefman TurboFry Touch 8 Quart Air Fryer User Manual

Model: RJ38-WD-8T

1. INTRODUCTION

The Chefman TurboFry Touch 8 Quart Air Fryer utilizes rapid-air technology to cook a variety of foods with little to no oil, providing a healthier alternative to traditional frying. This appliance features an extra-large viewing window, a bright interior light, and an advanced digital display with capacitive touch controls for ease of use. With its 8-quart capacity, it is designed to prepare meals for the entire family efficiently.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- 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.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

For comprehensive safety guidelines, please refer to the full User Guide PDF available for download.

3. PRODUCT OVERVIEW

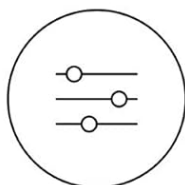
The Chefman TurboFry Touch Air Fryer is designed for intuitive operation and efficient cooking. Key components include the main unit, the removable fry basket, and the digital control panel.



**Advanced
digital touch
control**



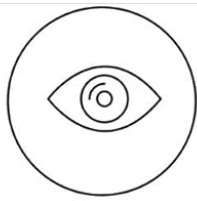
**XL 8-quart
capacity for
family cooking**



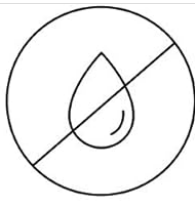
**4 simple
one-touch
presets**



This image illustrates the advanced digital touch control panel located on the top of the air fryer, highlighting its XL 8-quart capacity suitable for family cooking, and the four simple one-touch cooking presets.



**XL front viewing
window**



**Air fry with
little to no oil for
healthy eating**



**Dishwasher-safe
nonstick basket**



This image showcases the extra-large front viewing window, emphasizing the ability to air fry with little to no oil for healthier eating, and the convenience of a dishwasher-safe nonstick basket for easy cleanup.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Fry Basket:** Removable, nonstick, and dishwasher-safe for easy cleaning.
- **XL Viewing Window:** Allows monitoring of food without opening the basket.
- **Digital Display:** Located on the top, provides temperature, time, and preset information.

Controls:

- **Capacitive Touch Control:** For setting temperature, time, and selecting presets.

- **4 Cooking Presets:** Dedicated buttons for common foods like fries, chicken, meat, and fish.
- **Adjustable Temperature Control:** Allows precise temperature settings.
- **Integrated Timer:** For setting cooking duration.
- **LED Shake Reminder:** Prompts users to shake the basket for even cooking.

4. SETUP

1. **Unpack and Inspect:** Carefully remove all packaging materials and inspect the air fryer for any damage.
2. **Initial Cleaning:** Before first use, wash the fry basket and any removable accessories with warm, soapy water. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly. The fry basket is dishwasher-safe (top rack).
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring adequate air circulation around the unit. Do not place it directly against a wall or in an enclosed space.
4. **First Use Preparation:** It is recommended to run the air fryer empty for a short cycle (e.g., 10 minutes at 400°F) before cooking food for the first time. This can help dissipate any manufacturing odors. Ensure the area is well-ventilated during this process.

5. OPERATING INSTRUCTIONS

The Chefman TurboFry Touch Air Fryer offers both preset cooking options and manual control for versatile meal preparation.



The extra-large viewing window allows you to monitor your food, such as these chicken nuggets, as it cooks without needing to open the basket, preserving heat and ensuring consistent results.

Power On/Off:

Plug the air fryer into a standard 120V electrical outlet. The digital display will illuminate. To turn off the unit, unplug it from the power outlet.

Using Cooking Presets:

The air fryer comes with 4 one-touch cooking presets for convenience:

1. Place food in the fry basket.
2. Select the desired preset button (e.g., Fries, Chicken, Meat, Fish) on the digital display. The air fryer will automatically set the optimal temperature and time for that food type.
3. Press the Start button to begin cooking.
4. The LED Shake Reminder will illuminate halfway through the cooking cycle for certain presets, prompting you to shake the basket for even crisping.

Manual Temperature and Time Control:

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

1. Place food in the fry basket.
2. Use the Temperature/Time buttons (usually marked with '+' and '-') to set your desired cooking temperature and time.
3. Press the Start button to begin cooking.

Shake Reminder:

For optimal results with certain foods, the air fryer will display an LED shake reminder. When this appears, carefully remove the basket, shake its contents, and reinsert it to resume cooking. This ensures even browning and crisping.



This image shows the Chefman TurboFry Touch Air Fryer in a kitchen setting, demonstrating its use in preparing crispy french fries, a common and popular air-fried dish.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Chefman TurboFry Touch Air Fryer.

- **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
- **Fry Basket:** The nonstick fry basket is dishwasher-safe (top rack recommended). For hand washing, use warm, soapy water and a non-abrasive sponge. Avoid using metal utensils or abrasive cleaners that can damage the nonstick coating.
- **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, a small amount of mild dish soap can be used.
- **Avoid Aerosol Sprays:** Do not use aerosol cooking sprays on the nonstick surfaces, as they can cause damage to the coating over time.

7. TROUBLESHOOTING

If you encounter issues with your Chefman TurboFry Touch Air Fryer, refer to the following common solutions. For more detailed troubleshooting, consult the full User Guide PDF.

Common Issues and Solutions

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If problem persists, contact customer support.
Food is not cooked evenly.	Basket overcrowded; food not shaken.	Do not overcrowd the basket. Cook in smaller batches if necessary. Utilize the shake reminder and shake the basket halfway through cooking.
White smoke coming from unit.	Grease residue from previous use; high-fat food.	Clean the basket and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Appliance emits a plastic smell during first uses.	New appliance odor.	This is normal for new appliances. Run the air fryer empty for 10-15 minutes in a well-ventilated area before first use. The smell should dissipate.

If the issue persists after attempting these solutions, please contact Chefman Customer Support for assistance.

8. SPECIFICATIONS

Detailed technical specifications for the Chefman TurboFry Touch 8 Quart Air Fryer.



This image provides the key dimensions of the Chefman TurboFry Touch Air Fryer, including its height, width, and depth (including handle), which are approximately 16.54 inches (H), 14.96 inches (W), and 14.96 inches (D).

- **Model Name:** TurboFry Touch 8 Quart Air Fryer
- **Model Number:** RJ38-WD-8T
- **Capacity:** 8 Quarts
- **Wattage:** 1700 Watts
- **Voltage:** 120 Volts
- **Product Dimensions:** 14.96"D x 14.96"W x 16.54"H
- **Item Weight:** 13.2 pounds (approx. 6 Kilograms)
- **Color:** Black
- **Material:** Metal, Plastic
- **Control Method:** Touch
- **Special Features:** 4 Presets, Programmable, Shake Reminder
- **Has Nonstick Coating:** Yes
- **Is Dishwasher Safe:** Yes (Basket)
- **UPC:** 816458024501
- **Air Frying Technology:** Rapid-air technology











9. WARRANTY AND SUPPORT

Chefman provides assurance for your product to ensure a worry-free experience.

- **Warranty:** This product is covered by a 1-year assurance provided by Chefman. Please refer to the official Chefman website or the full user guide for detailed warranty terms and conditions.
- **Customer Support:** For any questions, concerns, or technical assistance, please visit the official Chefman support page or refer to the contact information provided in the full user guide.
- **User Guide:** A comprehensive User Guide in PDF format is available for download. You can access it via this link: [Chefman TurboFry Touch 8 Quart Air Fryer User Guide \(PDF\)](#).

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Related Documents - RJ38-WD-8T

 	<p>Chefman TurboFry Touch Air Fryer User Guide</p> <p>Comprehensive guide to operating and maintaining the Chefman TurboFry Touch Air Fryer, including quick start instructions, cooking tips, and troubleshooting.</p>
 	<p>Chefman TurboFry Touch Air Fryer with Basket Divider User Guide - RJ38-SQSS-8T-D</p> <p>Comprehensive user guide for the Chefman TurboFry Touch Air Fryer (Model RJ38-SQSS-8T-D). Covers safety, features, operation, cooking charts, tips, troubleshooting, cleaning, and warranty. Learn how to use your 8-quart air fryer with basket divider for healthy, oil-free cooking.</p>
 	<p>Chefman TurboFry Touch Air Fryer User Guide and Operating Instructions</p> <p>Comprehensive guide to the Chefman TurboFry Touch Air Fryer, covering setup, operation, cooking tips, safety instructions, cleaning, and warranty information for model RJ38-WD-8T.</p>
 	<p>CHEFMAN TurboFry Touch Air Fryer Quick Start Guide: Features, Operation, and Cleaning</p> <p>A concise guide to the CHEFMAN TurboFry® Touch Air Fryer, covering features, control panel operation, setup, cooking charts, and maintenance. Learn how to use your air fryer efficiently for healthy cooking.</p>
 	<p>Chefman TurboFry Touch Easy-View Air Fryer User Guide Model RJ38-SQPF-8TW</p> <p>Comprehensive user guide for the Chefman TurboFry Touch Easy-View Air Fryer (RJ38-SQPF-8TW). Learn about safety, features, operating instructions, cooking tips, troubleshooting, and warranty.</p>



[Chefman TurboFry Touch Dual Air Fryer User Guide - Model RJ38-SQPF-45TDB](#)

Comprehensive user guide for the Chefman TurboFry Touch Dual Air Fryer (Model RJ38-SQPF-45TDB). Includes safety instructions, operating procedures, cooking charts, tips, troubleshooting, and warranty information.