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## Chefman RJ38-SQPF-5T

# **Chefman TurboFry Touch Air Fryer User Manual**

Model: RJ38-SQPF-5T

#### INTRODUCTION

Welcome to the Chefman TurboFry Touch Air Fryer user manual. This appliance is designed to provide a convenient and healthy way to cook a variety of foods with little to no oil. Featuring one-touch digital controls and a shake reminder, it helps achieve perfectly crispy results.



Image: Front view of the Chefman TurboFry Touch Air Fryer, showcasing its sleek black design and intuitive digital control panel. The display shows a timer and various cooking function icons.

# **IMPORTANT SAFEGUARDS**

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

- · 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 main unit 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 appliance is for household use only.

#### COMPONENTS AND FEATURES

Familiarize yourself with the main parts of your Chefman TurboFry Touch Air Fryer:

- Main Unit Housing: The primary body of the air fryer.
- **Digital Control Panel:** Touch-sensitive display for setting time, temperature, and selecting presets.
- Removable Fry Basket: Nonstick basket for holding food during air frying.
- Crisper Tray: Sits inside the fry basket to allow air circulation around food.
- Handle: For safely pulling out and inserting the fry basket.



Image: The removable fry basket and crisper tray of the Chefman TurboFry Touch Air Fryer, shown detached from the main unit for easy cleaning.

# SETUP AND FIRST USE

- 1. **Unpacking:** Carefully remove all packaging materials and any promotional labels or stickers from your air fryer.
- 2. **Initial Cleaning:** Wash the fry basket and crisper tray thoroughly with hot, 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, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides.
- 4. Power Connection: Plug the power cord into a grounded electrical outlet. The digital display will illuminate.
- 5. **Pre-heating (Optional):** For best results, pre-heat the air fryer for 5 minutes at your desired cooking temperature before adding food.

## **OPERATING INSTRUCTIONS**

## **Digital Control Panel**

The Chefman TurboFry Touch Air Fryer features an intuitive digital control panel for easy operation.

- Power Button: Turns the unit on/off and starts/pauses cooking.
- Time/Temp Button: Toggles between time and temperature adjustment.
- +/- Buttons: Adjust time and temperature settings.
- **Preset Icons:** Dedicated buttons for common foods like fries, chicken, and meat. Selecting a preset will automatically set a recommended time and temperature.
- Shake Reminder: An LED icon will illuminate to remind you to shake the basket for even cooking.

#### **Cooking Process**

- 1. **Prepare Food:** Place food in the fry basket, ensuring not to overfill. For best results, food should be in a single layer or shaken frequently.
- 2. Insert Basket: Slide the fry basket firmly into the main unit.
- 3. Set Time and Temperature:
  - Press the Power button to turn on the display.
  - Use the Time/Temp button to select either time or temperature.
  - Use the +/- buttons to adjust the value. Temperature can be set from 200°F to 400°F.
  - Alternatively, select a preset icon for pre-programmed settings.
- 4. Start Cooking: Press the Power button again to begin the cooking cycle.
- 5. **Shake Reminder:** If the shake reminder illuminates, carefully remove the basket, shake the contents, and reinsert. The cooking will resume automatically.
- 6. **Completion:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket and transfer food to a serving dish.





Image: The Chefman TurboFry Touch Air Fryer with its basket pulled out, revealing crispy chicken wings inside, demonstrating its cooking capability.







Image: The Chefman TurboFry Touch Air Fryer with its basket open, showing fresh asparagus being air-fried, highlighting its versatility for vegetables.



Image: The Chefman TurboFry Touch Air Fryer positioned on a kitchen counter, alongside a plate of breakfast items including sausage links and roasted potatoes, illustrating its use for various meals.

## MAINTENANCE AND CLEANING

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

• Before Cleaning: Always unplug the air fryer and allow it to cool completely before cleaning.

- Fry Basket and Crisper Tray: The nonstick fry basket and crisper tray are dishwasher-safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Avoid 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: If necessary, wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent.

## **TROUBLESHOOTING**

Refer to this section for common issues and their 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 your circuit breaker. If the issue persists, contact customer support.
Food is not crispy.	Basket is overcrowded; insufficient oil (for some foods); temperature too low; cooking time too short.	Cook in smaller batches. Lightly coat food with oil if desired. Increase temperature or cooking time. Ensure to shake the basket during cooking.
White smoke coming from the unit.	Grease residue from previous use; high- fat food cooking.	Clean the basket and crisper tray thoroughly after each use. For high-fat foods, consider draining excess fat during cooking or using parchment paper.
Food is unevenly cooked.	Basket not shaken; food stacked too high.	Shake the basket periodically during cooking, especially for smaller items. Arrange food in a single layer when possible.

## **SPECIFICATIONS**

Technical details for your Chefman TurboFry Touch Air Fryer:

• Model Name: TurboFry Touch Digital Air Fryer

• Model Number: RJ38-SQPF-5T

• Capacity: 5 Quarts

• Product Dimensions: 14.8"D x 12.2"W x 15"H

• Item Weight: 1 pounds (16 ounces)

Wattage: 1500 WattsVoltage: 120 Volts

• Control Method: Touch

Max Temperature Setting: 400 Degrees Fahrenheit

• Material: Iron + Non Stick Coating, Plastic

• Dishwasher Safe Parts: Yes (Fry Basket, Crisper Tray)

• Special Feature: Programmable, Shake Reminder



Image: Side view of the Chefman TurboFry Touch Air Fryer with its key dimensions (depth, width, height) clearly indicated.

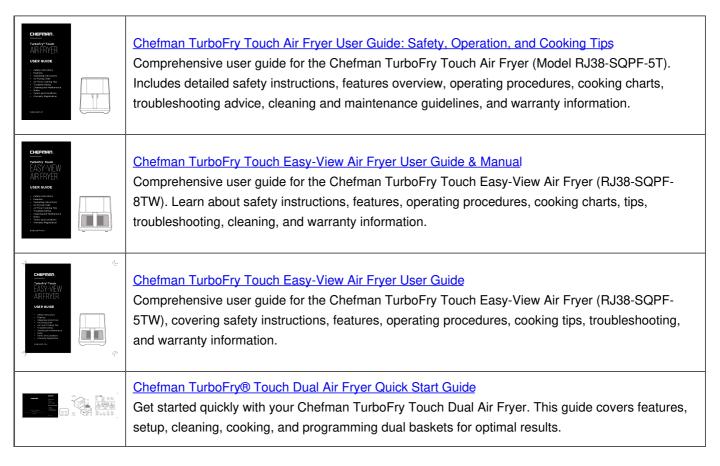
# WARRANTY AND SUPPORT

Chefman provides a 1-year assurance for this product, ensuring peace of mind with your purchase. This product is cETL-approved with advanced safety technology for long-lasting durability.

For further assistance, product registration, or warranty claims, please visit the official Chefman website or refer to the contact information provided in your product packaging.

Download User Guide (PDF)

#### **Related Documents**



Documents - Chefman - RJ38-SQPF-5T



Chefman TurboFry Touch Air Fryer User Guide: Safety, Operation, and Cooking Tips

Comprehensive user guide for the Chefman TurboFry Touch Air Fryer (Model RJ38-SQPF-5T). Includes detailed safety instructions, features overview, operating procedures, cooking charts, troubleshooting advice, cleaning and maintenance guidelines, and warranty information.

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