

Chefman RJ38-2

CHEFMAN 5-Quart Digital Air Fryer with Temperature Probe User Manual

Model: RJ38-2

1. INTRODUCTION

The CHEFMAN 5-Quart Digital Air Fryer with Temperature Probe is designed to simplify your cooking experience, offering a versatile solution for preparing a variety of meals with less oil. This appliance combines air frying, baking, dehydrating, reheating, and roasting functions, making it a valuable addition to any kitchen. Its integrated temperature probe ensures precise cooking results, while the digital interface provides ease of use.

2. IMPORTANT SAFETY INFORMATION

- This appliance is cETL approved and incorporates advanced safety technology for durable and safe operation.
- Always ensure proper ventilation around the air fryer during use.
- The appliance features an automatic shut-off function to prevent overcooking and ensure safety.
- Exercise caution when handling hot surfaces and components, such as the fryer basket and internal racks. Use heat-resistant utensils.
- Avoid using cooking sprays containing lecithin, as these can damage the non-stick coating over time.
- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm.

3. SETUP AND FIRST USE

3.1 Unboxing

Carefully remove all packaging materials, including any protective films or stickers, from the air fryer and its accessories.

3.2 Initial Cleaning

- Wash the removable nonstick fryer basket and tray with warm, soapy water or place them in the dishwasher. Ensure they are thoroughly dry before reassembling.
- Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.

3.3 Placement

Place the air fryer on a stable, heat-resistant surface, ensuring adequate space around the unit for proper air circulation. Avoid placing it directly under cabinets or near flammable materials.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The air fryer features an intuitive digital touch screen with various cooking presets and manual controls for temperature and time.



Figure 4.1: Digital Control Panel with One-Touch Presets

4.2 Using the Temperature Probe

For precise cooking of meats, poultry, and fish, utilize the integrated temperature probe. Insert the probe into the thickest part of the food, avoiding bone. The digital screen will display real-time temperature updates, ensuring your food reaches the desired doneness.

Air Fry with Accuracy

Cook food to your desired doneness in minutes



Thermometer
Probe Included



High-Fry
Crispy-Finish
Function



One-Touch
Cooking Presets



Easy-View
Window



Figure 4.2: Air Fryer with Temperature Probe in Use

4.3 Cooking Presets

The air fryer includes 8 customizable cooking presets for common foods like chicken, fries, and vegetables. Select the desired preset, and the appliance will automatically set the optimal temperature and time. You can adjust these settings manually if needed.

4.4 Temperature and Time Adjustment

Manually set the cooking temperature between 200°F and 450°F and adjust the cooking time using the dedicated controls on the digital panel.

4.5 Hi-Fry Option

Activate the Hi-Fry option for an extra crispy finish on your food. This setting increases the temperature to achieve maximum crispness.

4.6 Shake Reminder

The Shake Reminder feature prompts you to shake the fryer basket midway through cooking, ensuring even crisping and thorough cooking of your food. This is particularly useful for items like fries or nuggets.

4.7 Easy-View Window and Interior Light

Monitor your food's progress through the large easy-view window and with the interior light, eliminating the need to open the basket and interrupt the cooking cycle.



Figure 4.3: Monitoring Food through the Easy-View Window

4.8 Capacity

The 5-quart capacity is ideal for preparing meals for 2-4 people. The square-shaped basket maximizes cooking surface area.

Desired Doneness Guaranteed

Integrated thermometer probe ensures perfect results for all types of cooking



Figure 4.4: 5-Quart Capacity for Family Meals

5. CLEANING AND MAINTENANCE

5.1 Dishwasher-Safe Parts

The removable nonstick fryer basket and tray are dishwasher-safe for convenient cleanup.

5.2 Exterior Cleaning

Wipe the exterior of the air fryer with a damp cloth to keep it clean. Do not use abrasive cleaners or scouring pads.

6. TROUBLESHOOTING

- **Food Not Crispy:** Ensure the fryer basket is not overcrowded. Utilize the Shake Reminder feature and the Hi-Fry option for optimal crispness. Avoid layering food too densely.
- **Noisy Operation:** Some operational noise is normal. If the noise is excessive or unusual, ensure the appliance is on a

stable surface and all components are correctly assembled.

- **Touch Screen Sensitivity:** The capacitive touch screen is designed to be responsive. If experiencing issues, ensure your hands are clean and dry. Avoid touching the screen with wet hands or utensils.
- **Appliance Not Turning On:** Check that the power cord is securely plugged into a working electrical outlet.

For further troubleshooting or specific issues, please refer to the complete PDF User Guide available from Chefman support.

7. SPECIFICATIONS

Feature	Value
Model Name	Digital Air Fryer
Model Number	RJ38-2
Brand	Chefman
Capacity	5 Quarts
Color	Black
Product Dimensions	13.98"D x 11.03"W x 12.99"H
Item Weight	10.2 Pounds
Material	Aluminum, Plastic
Wattage	1300 Watts
Voltage	120 Volts
Max Temperature Setting	450 Degrees Fahrenheit
Control Method	Touch
Special Features	Automatic Shut-Off, LED Shake Reminder, Programmable, Temperature Control
Dishwasher Safe Parts	Yes (Basket & Tray)




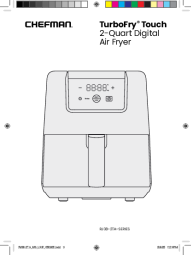


8. WARRANTY AND SUPPORT

The CHEFMAN 5-Quart Digital Air Fryer with Temperature Probe comes with a 1-year assurance provided by Chefman. For detailed warranty information, product registration, or to access the full PDF User Guide, please visit the official Chefman website or contact customer support.

9. PRODUCT OVERVIEW VIDEO

This video provides a general overview of the Chefman 5-Quart Digital Air Fryer, showcasing its design and key features. It offers a visual guide to the appliance's appearance and basic functionality.

Related Documents - RJ38-2

	<p>Chefman Auto-Stir Air Fryer Oven + User Guide RJ38-12-AS</p> <p>Comprehensive user guide for the Chefman Auto-Stir Air Fryer Oven +, model RJ38-12-AS. Learn how to air fry, bake, roast, and dehydrate with detailed instructions, safety tips, and maintenance advice.</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 5-Quart Air Fryer Quick Start Guide</p> <p>A quick start guide for the Chefman 5-Quart Air Fryer (Model RJ38-5LM-V3), covering features, before first use instructions, cleaning and maintenance, and how to cook.</p>
	<p>Chefman TurboFry Touch 2-Quart Digital Air Fryer User Manual & Guide</p> <p>Comprehensive user manual and guide for the Chefman TurboFry Touch 2-Quart Digital Air Fryer (RJ38-2TA). Includes setup, operation, safety, troubleshooting, and warranty information.</p>
	<p>Chefman TurboFry Touch 6-Quart Air Fryer Quick Start Guide</p> <p>A quick start guide for the Chefman TurboFry Touch 6-Quart Air Fryer, covering setup, operation, cooking charts, and cleaning.</p>
	<p>Chefman TurboFry Touch Air Fryer User Guide: Safety, Operation, and Cooking Tips</p> <p>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.</p>