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Chefman Large Air Fryer

CHEFMAN Easy-View 8-Quart Digital Air Fryer Instruction Manual

Model: Large Air Fryer | Brand: Chefman

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your CHEFMAN Easy-View 8-Quart Digital Air Fryer. Please read all instructions thoroughly before first use and retain this manual for future reference. This appliance is designed to prepare a variety of foods with minimal oil, offering a healthier alternative to traditional frying methods.



Image: The CHEFMAN Easy-View 8-Quart Digital Air Fryer, showcasing its stainless steel finish and digital control panel with a viewing window.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

• 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.
- Do not use attachments not recommended by the appliance manufacturer.
- 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.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.
- The appliance features an automatic shutoff function for safety.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the components of your CHEFMAN Easy-View Air Fryer.

CHEFMAN. TurboFry® TouchEasy-View Air Fryer





Image: Diagram highlighting key features: 8-quart basket, 4 cooking presets, easy-view window, temperature range 200-400°F, nonstick and dishwasher-safe parts, and shake reminder.

- Digital Control Panel: Intuitive touch screen for setting time, temperature, and selecting presets.
- 8-Quart Capacity Basket: Large, nonstick basket designed for family-sized meals.
- Easy-View Window: Transparent window with interior light to monitor cooking progress without opening the basket.
- Removable Crisper Tray: Sits inside the basket to allow air circulation and collect excess oil.
- Handle: Ergonomic handle for safe removal and insertion of the basket.
- Air Vents: Located at the back and bottom for proper air circulation.

SETUP AND FIRST USE

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

- 1. Unpack: Carefully remove all packaging materials, including any stickers or labels.
- 2. **Clean Components:** Wash the air fryer basket and crisper tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.

- 3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space around the unit.
- 4. **Initial Run (Optional but Recommended):** To eliminate any manufacturing odors, you may run the air fryer empty for about 10-15 minutes at 400°F (200°C). A slight odor may be present during this initial use; this is normal.
- 5. **Insert Basket:** Ensure the crisper tray is properly seated in the basket, then slide the basket firmly into the air fryer until it clicks into place.

OPERATING INSTRUCTIONS

Your CHEFMAN Easy-View Air Fryer features a user-friendly digital control panel for precise cooking.

One-Touch Digital Display

Four built-in cooking presets for popular foods.



Image: A hand touching the digital control panel, illustrating the one-touch operation for various presets.

Basic Operation:

1. **Prepare Food:** Place food on the crisper tray inside the air fryer basket. Do not overfill the basket to ensure even cooking.

- 2. Insert Basket: Slide the basket back into the air fryer.
- 3. Power On: Plug the air fryer into a grounded electrical outlet. The display will illuminate.
- 4. Set Temperature and Time:
 - **Using Presets:** Select one of the four cooking presets (Fries, Chicken, Fish, Meat) by touching the corresponding icon. The air fryer will automatically set a recommended time and temperature.
 - Manual Setting: Touch the "TIME/TEMP" button to toggle between time and temperature settings. Use the "+" and "-" buttons to adjust the desired temperature (200-400°F) and cooking time (up to 60 minutes).
- 5. Start Cooking: Press the "START" button to begin the cooking cycle.
- 6. **Monitor Progress:** Use the easy-view window and interior light to check on your food without interrupting the cooking process.
- 7. **Shake Reminder:** For certain foods, the air fryer may display a "SHAKE" reminder. Carefully remove the basket, shake the contents, and reinsert the basket to resume cooking.
- 8. Completion: The air fryer will beep when the cooking cycle is complete and automatically shut off.
- 9. Remove Food: Carefully pull out the basket using the handle. Use heat-resistant tongs to remove cooked food.

Cooking Tips:

- For best results, preheat the air fryer for 3-5 minutes before adding food.
- · Lightly spray or toss food with a small amount of oil for extra crispiness.
- · Cook in batches if necessary to avoid overcrowding the basket.
- Shake the basket halfway through cooking for even browning, especially for smaller items like fries or chicken wings.
- The viewing window allows you to monitor food without opening the basket, which helps maintain consistent cooking temperature.

Watch What You Eat

Interior light and viewing window lets you monitor your food while it cooks.



Image: The air fryer positioned on a kitchen counter, surrounded by various cooked items such as fries, onion rings, and chicken, demonstrating its versatility.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your air fryer.

Dishwasher-Safe Accessories

Basket and rack are both top-rack dishwasher safe.



Image: The air fryer with its basket and crisper tray removed, illustrating the ease of access for cleaning the nonstick components.

- 1. Unplug and Cool: Always unplug the air fryer and allow it to cool completely before cleaning.
- 2. **Clean Basket and Tray:** The nonstick basket and crisper tray are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
- 3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild dish soap. Avoid abrasive cleaners or scouring pads.
- 4. Clean Exterior: Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution	

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet malfunction; basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded; food not shaken or flipped.	Cook food in smaller batches. Shake or flip food halfway through the cooking time.
Food is not crispy.	Too much moisture; not enough oil; temperature too low.	Pat food dry before air frying. Lightly spray or toss with oil. Increase temperature slightly.
White smoke coming from the appliance.	Grease residue from previous use; high- fat food cooking.	Clean the basket and crisper tray thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Appliance smells during first use.	Normal manufacturing residue burning off.	This is normal. Run the air fryer empty for 10-15 minutes at 400°F before first use. Ensure good ventilation.

SPECIFICATIONS

Technical details for the CHEFMAN Easy-View 8-Quart Digital Air Fryer.

Model Name	Large Air Fryer
Brand	Chefman
Capacity	8 Quarts
Color	Stainless Steel
Material	Stainless Steel
Product Dimensions	15"D x 12.5"W x 14"H
Item Weight	14.8 Pounds
Voltage	120 Volts
Wattage	1500 watts (Output Wattage: 1500)
Control Method	Touch
Max Temperature Setting	400 Degrees Fahrenheit
Nonstick Coating	Yes
Dishwasher Safe Parts	Yes (Basket and Tray)
Special Feature	Viewing Window
UPC	810087846589



Image: A diagram showing the dimensions of the air fryer: 13.5"D \times 12.8"W \times 9.6"H.

WARRANTY AND CUSTOMER SUPPORT

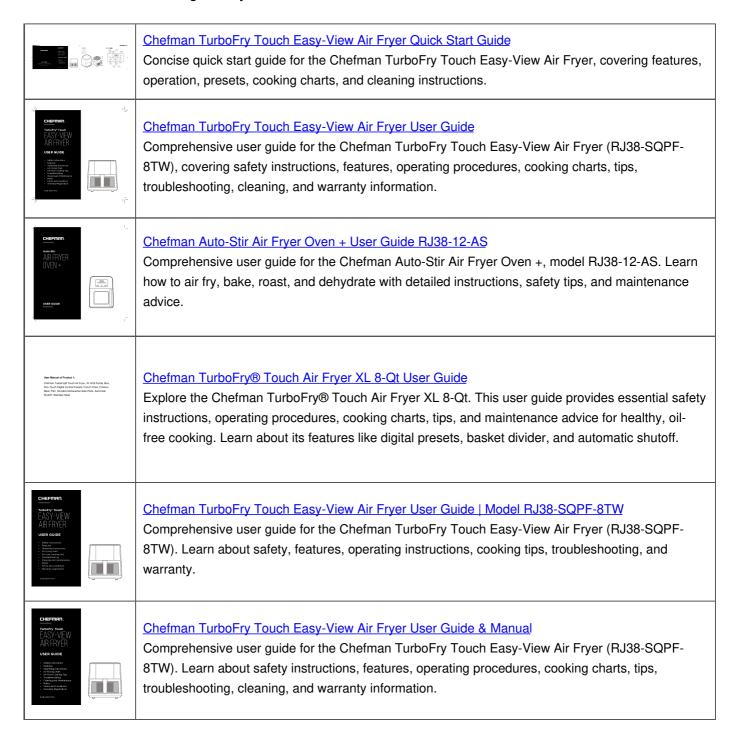
Your CHEFMAN Easy-View Air Fryer comes with a 1-year assurance from Chefman, covering defects in material and workmanship under normal household use.

For warranty claims, technical assistance, or product inquiries, please contact Chefman Customer Support. Refer to the official Chefman website or your purchase documentation for the most current contact information.

Online Resources: For additional information, recipes, and FAQs, visit the official Chefman website.

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Related Documents - Large Air Fryer





Chefman TurboFry Touch Air Fryer with Basket Divider User Guide - RJ38-SQSS-8T-D

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.

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[pdf] Specifications Dimension Guide

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XL 3.5 LITER AIR FRYER RJ38-V2-35 FULL FLAVOR, ZERO GUILT 3.5L Extra large 3.5 liter/14.5 cup capacity 80 less oil means less fat and calories Innovative space saving design Adjustable temperature control Easy to clean dishwasher-safe fryer basket 30 30-minute integrated timer with auto-off...

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