

## Chefman RJ38-2T-WHITE

# CHEFMAN 2 Qt Mini Digital Air Fryer Instruction Manual

Model: RJ38-2T-WHITE

## 1. INTRODUCTION AND SAFETY INFORMATION

This manual provides essential instructions for the safe and efficient operation of your Chefman 2 Qt Mini Digital Air Fryer. Please read all instructions thoroughly before first use and retain for future reference. Failure to follow these instructions may result in property damage, personal injury, or damage to the appliance.

### Important Safeguards:

- Always place the air fryer on a stable, heat-resistant surface, away from walls and other appliances, to allow for proper air circulation.
- Do not immerse the cord, plug, or appliance in water or other liquids.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions. Contact customer support.
- Avoid touching hot surfaces. Use oven mitts or the handle when removing the basket.
- Unplug the air fryer from the outlet when not in use and before cleaning.
- Do not use accessories or attachments not recommended by the manufacturer.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The Chefman 2 Qt Mini Digital Air Fryer is designed for compact, efficient cooking. It features a digital touch control panel for precise temperature and time settings, a nonstick basket, and a shake reminder function.

### Components:

- **Main Unit:** Houses the heating element and fan.
- **Digital Control Panel:** For setting time, temperature, and activating functions.
- **Removable Basket:** Nonstick cooking basket.

- **Basket Handle:** For safe insertion and removal of the basket.



Image: Front view of the Chefman 2 Qt Mini Digital Air Fryer, showcasing its compact design and digital control panel.

# Crispy Goodness

200°F — 400°F temperature range  
is perfect for everything from  
chicken to extra-crispy fries.



Image: Detailed view of the digital touch control panel, showing temperature, time, power, shake, and start/stop buttons.

## 3. SETUP AND FIRST USE

### Unpacking:

- Remove all packaging materials, stickers, and labels from the air fryer.
- Ensure all components are present and undamaged.

### Initial Cleaning:

- Wash the removable basket and rack with hot, soapy water. Rinse thoroughly and dry completely.
- Wipe the interior and exterior of the main unit with a damp cloth.

### Placement:

- Place the air fryer on a flat, stable, heat-resistant surface.
- Ensure there is at least 6 inches of clear space around the back and sides of the appliance for proper ventilation.

- Plug the power cord into a grounded electrical outlet.

# Compact Size

At only 10" tall by 10" wide, it easily fits any counter space.



Image: The air fryer positioned on a kitchen counter, illustrating its space-saving design.

## 4. OPERATING INSTRUCTIONS

### Basic Operation:

1. Place food in the air fryer basket. Do not overfill to ensure even cooking.
2. Slide the basket firmly into the main unit.
3. Press the Power button on the digital control panel to turn on the appliance.
4. Use the 'Time/Temp' button to toggle between time and temperature settings. Adjust values using the '+' and '-' buttons. The maximum temperature is 400°F.
5. Press the 'Start/Stop' button to begin cooking. The fan and heating element will activate.
6. To pause cooking, press 'Start/Stop' again. To resume, press it once more.
7. When cooking is complete, the air fryer will beep, and the display will show 'OFF'. Carefully remove the basket using the handle.



### Shake Reminder:

For optimal crispiness and even cooking, the air fryer features an automatic shake reminder. Halfway through the cooking cycle, the appliance will beep and display a 'Shake' icon, prompting you to remove the basket and shake its contents. After shaking, reinsert the basket to resume cooking.

### Cooking Tips:

- Preheating the air fryer for 3-5 minutes at the desired temperature can improve cooking results.
- For foods that tend to stick, lightly spray the basket with cooking oil before adding ingredients.
- Smaller pieces of food generally require less cooking time than larger pieces.
- The square basket design maximizes cooking capacity for 1-2 servings.



Image: The square cooking basket filled with salmon and asparagus, demonstrating efficient use of space.



Image: Illustration of hot air circulation inside the air fryer, ensuring even and crispy cooking.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your air fryer.

### Cleaning the Basket and Rack:

- Allow the air fryer to cool completely before cleaning.
- The nonstick basket and rack are dishwasher safe. They can also be washed by hand with warm, soapy water and a non-abrasive sponge.
- Do not use metal utensils or abrasive cleaning materials, as these can damage the nonstick coating.

### Cleaning the Main Unit:

- Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Clean the interior with a damp cloth and mild detergent if necessary. Ensure it is completely dry before next use.

- Never immerse the main unit in water or any other liquid.

# Easy to Use

Intuitive touch controls and shake notifications for easy cooking.



Image: The air fryer basket and rack are shown inside a dishwasher, highlighting their dishwasher-safe feature for easy cleaning.

## 6. TROUBLESHOOTING

If you encounter issues with your air fryer, consult the following table for common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	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 into the unit until it clicks.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped; incorrect temperature/time.	Cook food in smaller batches. Utilize the shake reminder and shake/flip food halfway through. Adjust temperature and time as needed.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and interior thoroughly. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Basket overcrowded; insufficient cooking time/temperature; lack of oil.	Do not overcrowd the basket. Increase cooking time or temperature. Lightly spray food with oil for extra crispiness.

If the problem persists after attempting these solutions, please contact Chefman Customer Support.

## 7. SPECIFICATIONS

Feature	Detail
Model Number	RJ38-2T-WHITE
Capacity	2 Quarts (2 Liters)
Dimensions (DxWxH)	10"D x 10"W x 8.3"H
Wattage	900 Watts
Voltage	120 Volts
Max Temperature	400°F
Control Method	Digital Touch Control
Special Features	Digital Display, Dishwasher Safe Basket, Nonstick Coating, Shake Reminder
Material	Aluminum, Plastic
Safety Certification	cETL Approved



# Match Your Style



4 colors available.

Image: Dimensional drawing of the air fryer, indicating its compact size for countertop placement.

## 8. WARRANTY AND SUPPORT

### Warranty Information:

Your Chefman 2 Qt Mini Digital Air Fryer is backed by a **1-year assurance** provided by Chefman. This warranty covers defects in materials and workmanship under normal household use from the date of original purchase. Please retain your proof of purchase for warranty claims.

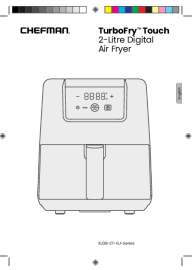





The warranty does not cover damage resulting from misuse, neglect, commercial use, accidents, alteration, or improper maintenance.

### Customer Support:

For technical assistance, warranty claims, or general inquiries, please contact Chefman Customer Support. You can typically find contact information on the official Chefman website or through the retailer where the product was purchased.

Please have your model number (RJ38-2T-WHITE) and proof of purchase ready when contacting support.

## Related Documents - RJ38-2T-WHITE

	<p><a href="#">Chefman TurboFry Touch 2-Litre Digital Air Fryer User Manual</a></p> <p>User manual for the Chefman TurboFry Touch 2-Litre Digital Air Fryer, model RJ38-2T-EU-Series. Includes safety instructions, operating guide, and tips.</p>
	<p><a href="#">CHEFMAN TurboFry Touch Air Fryer Quick Start Guide: Features, Operation, and Cleaning</a></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><a href="#">Chefman TurboFry Touch 2-Quart Digital Air Fryer User Manual and Safety Guide</a></p> <p>This comprehensive guide provides instructions for the Chefman TurboFry Touch 2-Quart Digital Air Fryer, including setup, operation, safety precautions, cleaning, troubleshooting, and warranty details. Learn to prepare healthy meals quickly and easily.</p>
	<p><a href="#">Chefman TurboFry Touch Dual Air Fryer User Guide - Model RJ38-SQPF-45TDB</a></p> <p>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.</p>
	<p><a href="#">Chefman TurboFry® Touch Air Fryer XL 8-Qt User Guide</a></p> <p>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.</p>
	<p><a href="#">Chefman TurboFry Touch Air Fryer with Basket Divider User Guide</a></p> <p>Comprehensive user guide for the Chefman TurboFry Touch Air Fryer, model RJ38-SQSS-8T-D. Includes safety instructions, operating procedures, cooking charts, troubleshooting tips, cleaning and maintenance, and warranty information.</p>