Chefman 10L Digital Air Fryer & 3.6 Qt Compact Air Fryer

CHEFMAN Air Fryers User Manual

Models: 10L Digital Air Fryer & 3.6 Qt Compact Air Fryer
Brand: Chefman

1. Product Overview

The CHEFMAN air fryer bundle includes two distinct units: a large, multifunctional 10L digital air fryer with rotisserie and dehydrator functions, and a compact 3.6 Qt air fryer. This versatile bundle is designed to meet all your healthy, crispy cooking needs, from family meals to individual snacks.

Key Features:

- **Versatile Countertop Cooking:** Air fry, bake, dehydrate, rotisserie, or roast in one convenient appliance with 10L capacity and 17 presets.
- **Healthy Cooking for the Whole Family:** Rapid air technology cooks food evenly with 98% less oil than traditional fryers.
- **Perfectly Crispy Results:** Dual control knobs allow you to easily adjust time and temperature up to 400°F for frozen foods, veggies, chicken and more.
- **Compact Space Saving Design:** The 2-in-1 removable tank & basket maximize capacity in a small footprint, great for kitchens, dorms & RVs.
- **User-Friendly Features:** Large viewing window, interior light, dishwasher safe parts, and automatic shutoff for safely monitoring cooking progress.



Image 1.1: The CHEFMAN 10L Digital Air Fryer (left) and 3.6 Qt Compact Air Fryer (right), showcasing both units included in the bundle.



Image 1.2: Front view of the CHEFMAN 10L Digital Air Fryer, showing broccoli, chicken, and potatoes cooking on multiple racks inside.

2. Setup and First Use

Unpacking:

1. Carefully remove all components from the packaging.
2. Remove any protective film or stickers from the appliances.
3. Verify that all accessories are present: rotisserie spit, retrieval tool, air flow racks (for 10L model), and nonstick

basket (for 3.6 Qt model).

Initial Cleaning:

- Before first use, wipe down the exterior of both air fryers with a damp cloth.
- Wash all removable parts (racks, basket, rotisserie accessories) with warm, soapy water. Rinse thoroughly and dry completely. These parts are dishwasher-safe for convenience.

Placement:

- Place the air fryers on a stable, heat-resistant surface.
- Ensure there is adequate space (at least 6 inches) around the back and sides of the units for proper air circulation.
- Do not place the appliances near flammable materials or heat sources.

3. Operating Instructions

3.1. 10L Digital Air Fryer Operation

This larger air fryer features a smart touchscreen with 17 one-touch cooking presets for various functions.



Image 3.1: Close-up of the 10L Digital Air Fryer's control panel, showing various cooking functions and preset options.

Basic Air Frying:

1. Place food on the air flow racks or in a suitable air fryer accessory.
2. Slide the racks into the air fryer.
3. Plug in the appliance. The display will illuminate.
4. Select the "Air Fry" preset or manually set the desired temperature and time using the touch controls. Temperature can be set up to 400°F.
5. Press "Start" to begin cooking. The interior light can be activated to monitor progress.
6. The unit will automatically shut off when the timer expires.

Rotisserie Function:

- Securely attach the food (e.g., whole chicken) to the rotisserie spit.

- Insert the rotisserie spit into the designated slots inside the air fryer.
- Select the "Rotisserie" preset and adjust time/temperature as needed.
- Press "Start". The rotisserie function will rotate the food for even cooking.
- Use the retrieval tool to safely remove the hot rotisserie spit and food.

Dehydrate Function:

- Arrange thinly sliced food (e.g., fruit, vegetables) on the air flow racks.
- Select the "Dehydrate" preset. The unit will operate at a low temperature for an extended period to remove moisture.
- Monitor the food periodically until desired dryness is achieved.

3.2. 3.6 Qt Compact Air Fryer Operation

This smaller air fryer features an intuitive manual control knob for temperature and a 60-minute timer.



Image 3.2: The CHEFMAN 3.6 Qt Compact Air Fryer, showing its simple dial controls and a basket filled with curly fries.

Basic Air Frying:

1. Place food in the nonstick basket. Do not overfill.
2. Slide the basket firmly into the air fryer.
3. Plug in the appliance.
4. Turn the temperature control knob to the desired temperature (up to 400°F).

5. Turn the timer knob to the desired cooking time. The air fryer will begin heating.
6. A "ding" sound will indicate when the timer has completed, and the unit will automatically shut off.
7. Carefully pull out the basket to remove cooked food.

4. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your air fryers.

General Cleaning Steps:

1. Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior of both units with a damp cloth. Do not immerse the main unit in water or any other liquid.
3. **Interior (10L Model):** Wipe the interior with a damp cloth. For stubborn residue, use a non-abrasive sponge with warm, soapy water.
4. **Removable Parts:**
    - The air flow racks, rotisserie spit, retrieval tool (for 10L model), and the nonstick basket (for 3.6 Qt model) are all dishwasher-safe.
    - Alternatively, wash these parts by hand with warm, soapy water and a non-abrasive sponge.
    - Ensure all parts are thoroughly dry before reassembling or storing.
5. Do not use abrasive cleaning materials or harsh chemicals, as they may damage the nonstick coating or exterior finish.

5. Troubleshooting

If you encounter issues with your CHEFMAN Air Fryers, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; unit not properly assembled (3.6 Qt basket not fully inserted).	Ensure the power cord is securely plugged into a working outlet. For the 3.6 Qt model, ensure the basket is fully pushed in until it clicks.
Food is not cooked evenly.	Overcrowding the basket/racks; incorrect temperature/time; food not shaken/flipped.	Cook in smaller batches. Adjust temperature and time as per recipe. For the 3.6 Qt model, shake the basket halfway through cooking. For the 10L model, flip or rotate items on racks.
White smoke coming from the air fryer.	Grease residue from previous use; high-fat food cooking.	Clean the basket/racks and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Air fryer smells like plastic.	New appliance odor.	This is normal for first few uses. Run the air fryer empty for 10-15 minutes in a well-ventilated area to burn off manufacturing residues.

6. Specifications

Feature	Detail
Brand	Chefman
Model (10L)	Digital Air Fryer with Rotisserie & Dehydrator
Model (3.6 Qt)	Compact Air Fryer
Capacity (10L)	10 Liters
Capacity (3.6 Qt)	3.6 Quarts
Color	Black
Material	Plastic
Control Method (10L)	Touch Screen
Control Method (3.6 Qt)	Manual Knob
Max Temperature Setting	400°F (200°C)
Special Feature	Automatic Shut Off
Nonstick Coating	Yes
Dishwasher Safe Parts	Yes (removable parts)
ASIN	B0D6QGFTXQ
Date First Available	June 11, 2024

7. Warranty and Support

For detailed warranty information, please refer to the warranty card included with your product purchase. Chefman products typically come with a limited warranty covering defects in material and workmanship.
For product support, frequently asked questions, or to register your product, please visit the official Chefman website or their Amazon Brand Store:

Visit the Chefman Amazon Brand Store

When contacting support, please have your product model number and ASIN (B0D6QGFTXQ) ready.

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