

## Chefman CHEFMAN Air Fryer Bundle (10L Multifunctional & 3.6Qt Compact)

# CHEFMAN Air Fryer Bundle Instruction Manual

Models: 10L Multifunctional Air Fryer & 3.6Qt Compact Air Fryer

Brand: Chefman

## 1. INTRODUCTION

Thank you for choosing the CHEFMAN Air Fryer Bundle. This bundle includes two versatile appliances: a 10-liter Multifunctional Air Fryer and a 3.6-quart Compact Air Fryer. These appliances utilize rapid air technology to cook a variety of foods with little to no oil, offering a healthier alternative to traditional frying methods. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of both units.

Please read this manual thoroughly before first use and retain it for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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.
- Ensure the appliance is placed on a stable, heat-resistant surface.

- A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping.

## 3. PRODUCT OVERVIEW

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### 3.1 CHEFMAN 10L Multifunctional Air Fryer

This larger unit is designed for family-sized meals and offers multiple cooking functions beyond air frying.

- **Capacity:** 10-liter internal volume.
- **Functions:** Air Fry, Bake, Roast, Dehydrate, Rotisserie.
- **Presets:** 17 one-touch cooking presets for various food types.
- **Visibility:** Extra-large viewing window and interior light to monitor cooking progress.
- **Accessories:** Includes 3 air flow racks, rotisserie spit, and other accessories.
- **Technology:** Rapid Air technology for quick and even cooking.



Image: The CHEFMAN 10L Multifunctional Air Fryer, showcasing its large viewing window and internal racks.

### 3.2 CHEFMAN 3.6Qt Compact Air Fryer

This compact unit is ideal for smaller meals, snacks, or individual portions.

- **Capacity:** 3.6-quart (3.5-liter) basket capacity.
- **Cooking:** Uses little to no oil for healthier frying.
- **Controls:** Intuitive digital touch controls for time and temperature.
- **Timer:** Integrated 60-minute digital timer with auto-off function.
- **Design:** Space-saving design with a 2-in-1 tank and basket.



Image: The CHEFMAN 3.6Qt Compact Air Fryer, featuring its digital display and pull-out basket.

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any stickers or labels.
3. Retain packaging materials for storage or disposal.

## 4.2 Initial Cleaning

1. Wash all removable parts (racks, baskets, rotisserie accessories) in warm, soapy water or in the dishwasher.
2. Wipe the interior and exterior of both air fryers with a damp cloth.
3. Ensure all parts are completely dry before use.

## 4.3 Placement

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

## 5. OPERATING INSTRUCTIONS

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### 5.1 CHEFMAN 10L Multifunctional Air Fryer

#### 5.1.1 Control Panel Overview



# Air Frying Made Easy

4 versatile cooking functions and 17 Preset Options



No preheat  
time



One-touch  
operation



3x faster than  
an oven



Crispy  
results



Image: Digital control panel of the CHEFMAN 10L Multifunctional Air Fryer, showing various presets and controls.

The digital control panel features a display for time and temperature, along with touch-sensitive buttons for various functions:

- **Power Button:** Turns the unit on/off.
- **Preset Icons:** Select from 17 pre-programmed cooking settings (e.g., Air Fry, Bake, Roast, Dehydrate, Rotisserie, Fries, Chicken, Fish, Steak, Vegetables).
- **Temperature/Time Buttons:** Adjust cooking temperature and time manually.
- **Start/Stop Button:** Initiates or pauses the cooking cycle.
- **Light Button:** Activates the interior light to view food.
- **Rotate Button:** Activates the rotisserie function.

## 5.1.2 General Operation

1. Place food on the appropriate rack or accessory inside the air fryer.
2. Close the door securely.
3. Press the Power button to turn on the display.

4. Select a preset function or manually set the desired temperature and time using the respective buttons.
5. Press the Start button to begin cooking.
6. The interior light can be turned on at any time to check food progress.
7. Once cooking is complete, the unit will beep. Carefully remove food using heat-resistant utensils.

### 5.1.3 Using the Rotisserie Function

- Assemble the rotisserie spit with your food (e.g., whole chicken) according to the accessory instructions.
- Insert the rotisserie spit into the designated slots inside the air fryer.
- Select a rotisserie preset or set manual time/temperature.
- Press the 'Rotate' button to activate the rotation.

### 5.1.4 Using the Dehydrator Function

- Arrange thinly sliced food (fruits, vegetables, jerky) on the air flow racks.
- Select the Dehydrate preset. The unit will automatically set a low temperature and long cooking time suitable for dehydration.
- Monitor food periodically for desired dryness.

## 5.2 CHEFMAN 3.6Qt Compact Air Fryer

### 5.2.1 Control Panel Overview



**2-IN-1 TANK & BASKET FOR  
MAXIMUM CAPACITY  
WITH A SMALL FOOTPRINT**

- XL**  
Extra large  
3.5 liter/15 cup  
capacity
-   
Digital touch display  
controls both time  
and temperature
-   
Innovative  
space  
saving design
-   
80% less oil  
means less fat  
and calories
-   
Easy to clean  
dishwasher-safe  
non-stick basket
-   
60-minute digital  
integrated timer with  
auto-off function

**HEALTHY LIVING** Fast and easy way to make delicious, **healthy**, **low-fat** meals

The compact air fryer features a digital touch display with controls for time and temperature:

- **Digital Display:** Shows current temperature and time.
- **Start/Stop Button:** Initiates or pauses cooking.
- **Time Button:** Adjusts cooking time.
- **Temp Button:** Adjusts cooking temperature.
- **+/- Buttons:** Increase or decrease time/temperature settings.

### 5.2.2 Basic Air Frying

1. Pull out the air frying basket.
2. Place food into the basket. Do not overfill.
3. Slide the basket back into the unit until it clicks into place.
4. Press the Power button to turn on the display.
5. Use the 'Temp' and '+/-' buttons to set the desired cooking temperature.
6. Use the 'Time' and '+/-' buttons to set the desired cooking time.
7. Press the 'Start/Stop' button to begin cooking.
8. The unit will automatically shut off when the timer expires.

## 6. MAINTENANCE AND CLEANING

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

### 6.1 General Cleaning

- Always unplug both air fryers and allow them to cool completely before cleaning.
- Wipe the exterior of the units with a damp cloth. Do not use abrasive cleaners.
- Clean the interior with a damp cloth and mild detergent if necessary. Ensure no water enters the electrical components.
- For stubborn residue, soak removable parts in warm, soapy water before cleaning.

### 6.2 Dishwasher Safe Parts

Many removable parts are dishwasher safe for convenience:

- **10L Multifunctional Air Fryer:** Air flow racks, rotisserie spit and accessories.
- **3.6Qt Compact Air Fryer:** Non-stick basket.

Always refer to the specific accessory instructions for detailed cleaning guidance.

## 7. TROUBLESHOOTING

If you encounter issues with your CHEFMAN Air Fryer, please consult the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Ensure plug is securely in a working outlet. Check household circuit breaker. Contact customer support if issue persists.



Problem	Possible Cause	Solution
Food is not cooked evenly.	Overcrowding the basket/racks; incorrect temperature/time.	Do not overcrowd. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from unit.	Grease residue from previous use; high-fat food.	Clean the unit thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Rotisserie function not rotating.	Rotisserie spit not properly installed; 'Rotate' button not pressed.	Ensure spit is correctly seated in the drive and support slots. Press the 'Rotate' button on the control panel.

## 8. SPECIFICATIONS

Feature	CHEFMAN 10L Multifunctional Air Fryer	CHEFMAN 3.6Qt Compact Air Fryer
Brand	Chefman	
Capacity	10 Liters (10.5 Quarts)	3.6 Quarts (3.5 Liters)
Color	Black	
Material	Plastic (Outer Material)	
Control Method	Touch Screen	
Special Feature	Temperature Control, Rotisserie, Dehydrator, 17 Presets	Temperature Control, Nonstick Coating, Auto Shut-Off
Air Frying Technology	Rapid Air	
Dishwasher Safe Parts	Yes (Specific parts, refer to cleaning section)	
ASIN	B0D6QZ3HJS	












## 9. WARRANTY AND SUPPORT

The CHEFMAN Air Fryer Bundle is backed by a **1-year assurance** from the date of purchase, covering defects in material and workmanship under normal household use.

For technical support, warranty claims, or general inquiries, please contact Chefman Customer Service. Details can typically be found on the official Chefman website or through your retailer.

Please have your model number and proof of purchase ready when contacting support.

## Related Documents - CHEFMAN Air Fryer Bundle (10L Multifunctional & 3.6Qt Compact)

 	<p><a href="#">Chefman Multi-Function Air Fryer Oven: User Guide, Recipes &amp; Features (RJ38-6-RDO)</a></p> <p>Comprehensive guide to the Chefman Multi-Function Air Fryer+ (RJ38-6-RDO), including quick start instructions, operating procedures, safety guidelines, tips, troubleshooting FAQ, and a collection of diverse recipes.</p>
 	<p><a href="#">Chefman Multi-Function Air Fryer+ User Guide</a></p> <p>A comprehensive guide to using the Chefman Multi-Function Air Fryer+, including quick start instructions, operating procedures, safety precautions, and a recipe book.</p>
 	<p><a href="#">Chefman Multifunctional Digital Air Fryer+ User Guide</a></p> <p>Comprehensive user guide for the Chefman Multifunctional Digital Air Fryer+. Learn about safety instructions, features, operating procedures, special functions, air frying tips, troubleshooting, cleaning, and warranty information.</p>
	<p><a href="#">Chefman RJ38-6-RDO Air Fryer+ User Manual and Warranty Information</a></p> <p>Comprehensive user manual and warranty details for the Chefman RJ38-6-RDO Air Fryer+. Includes safety instructions, features, operating procedures, tips, cleaning, maintenance, and terms of warranty.</p>
 	<p><a href="#">Chefman Multifunctional Air Fryer+ RJ38-10-RDO-V2 User Guide and Quick Start</a></p> <p>Comprehensive user guide and quick start instructions for the Chefman Multifunctional Air Fryer+ (Model RJ38-10-RDO-V2), covering features, operation, safety, cleaning, troubleshooting, and warranty information.</p>
 	<p><a href="#">Chefman Multi-Function Air Fryer + Rotisserie, Dehydrator &amp; Oven User Guide and Recipes</a></p> <p>Comprehensive guide for the Chefman Multi-Function Air Fryer+ (Model RJ38-6-RDO), covering setup, operation, safety, maintenance, and a collection of recipes for rotisserie, dehydrator, and oven functions.</p>