

Chefman RJ38-7TW

Chefman TurboFry 7-Quart Air Fryer Instruction Manual

Model: RJ38-7TW

INTRODUCTION

Welcome to the Chefman TurboFry 7-Quart Air Fryer user manual. This appliance is designed to provide a healthier and more efficient way to cook your favorite meals. With its advanced convection technology and versatile functions, you can enjoy crispy, delicious results with minimal oil.

Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Do not immerse the cord, plug, or 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 outdoors.
- 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.

PRODUCT OVERVIEW

The Chefman TurboFry 7-Quart Air Fryer is designed for efficient and versatile cooking. Its sleek design and intuitive controls make it a valuable addition to any kitchen.



Front view of the Chefman TurboFry 7-Quart Air Fryer, showcasing its digital display, touch controls, and the transparent viewing window of the cooking basket filled with fries.

Key Features:

- **Supercharged Convection Power:** Cooks up to 40% faster than other Chefman air fryers with a max temperature of 450°F for crispier, juicier results.
- **6-in-1 Versatility:** Features Air Fry, Broil, Dehydrate, Convection Bake, Reheat, and Cook Frozen Foods functions.
- **Extra-Crispy Frozen Foods:** "Frozen" function defrosts then crisps to perfection.
- **Space-Saving Design:** Narrow profile maximizes cooking capacity while fitting easily on countertops.
- **Family-Sized 7-Quart Capacity:** Large nonstick basket suitable for up to 6 people, with a Shake Reminder for even cooking.
- **Easy-View Window:** Monitor cooking progress without opening the air fryer, preserving heat.

- **Effortless Cleanup:** Nonstick basket and dishwasher-safe removable wire rack.

Fry Faster Fry Healthier



450°F
max temp

85%
less oil

7 Qt.
total capacity

Image illustrating the benefits of the Chefman TurboFry Air Fryer, highlighting its ability to fry faster and healthier with a maximum temperature of 450°F, using 85% less oil, and featuring a 7-quart total capacity.

6 Ways to Cook

Air Fry

Bake

Broil

Frozen

Reheat

Dehydrate



Visual representation of the six versatile cooking functions of the Chefman TurboFry Air Fryer: Air Fry, Bake, Broil, Frozen, Reheat, and Dehydrate, accompanied by example dishes.

SETUP AND FIRST USE

Unpacking:

- Remove all packaging materials and any promotional labels or stickers from your air fryer.
- Ensure all parts are present: main unit, cooking basket, and removable wire rack.

Cleaning Before First Use:

- Wash the cooking basket and wire rack thoroughly with hot, soapy water. Rinse and dry completely.
- Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

Placement:

- Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air

circulation.

- Ensure there is at least 6 inches of space on all sides of the appliance.

OPERATING INSTRUCTIONS

Digital Touch Controls:



Detailed view of the Chefman TurboFry Air Fryer's digital touch control panel, showing the temperature and time adjustments, along with the various cooking function icons.

- The intuitive touchscreen allows for easy selection of cooking functions, temperature, and time.
- The display shows current settings and cooking progress.

Cooking Functions:

Function	Description	Typical Use
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Function	Description	Typical Use
Air Fry	Circulates hot air for crispy results with little to no oil.	Fries, chicken wings, vegetables.
Bake	Evenly bakes food using convection heat.	Cakes, muffins, casseroles.
Broil	High heat from above for browning and crisping.	Steaks, fish, cheese melts.
Frozen	Optimized for cooking frozen foods, defrosting then crisping.	Frozen fries, chicken tenders, mozzarella sticks.
Reheat	Warms up leftovers while maintaining texture.	Pizza, fried chicken, roasted vegetables.
Dehydrate	Low, consistent heat to remove moisture.	Fruit slices, jerky, herbs.

Cooking Process:

1. Place the wire rack inside the cooking basket.
2. Place food in the basket. Do not overfill to ensure even cooking.
3. Slide the basket firmly into the air fryer.
4. Select your desired cooking function.
5. Adjust temperature (90°F - 450°F) and time using the touch controls.
6. Press "Start/Stop" to begin cooking.
7. The air fryer may prompt a "Shake Reminder" halfway through cooking for certain foods. Carefully remove the basket, shake, and reinsert.
8. When cooking is complete, the air fryer will beep and automatically shut off.
9. Carefully remove the basket and transfer food to a serving dish.



Easy-View Window

The window and interior light make it easy to keep an eye on your food

The Chefman TurboFry Air Fryer features an easy-view window, allowing users to monitor the cooking process without opening the basket and losing heat.

CARE AND MAINTENANCE

Cleaning:

- Always unplug the air fryer and allow it to cool completely before cleaning.
- The nonstick cooking basket and removable wire rack are dishwasher safe for easy cleanup.
- For stubborn residue, soak the basket and rack in warm, soapy water before cleaning.
- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Ensure all parts are dry before storing.



The nonstick basket and removable wire rack of the Chefman TurboFry Air Fryer are designed for effortless cleanup, with the rack being dishwasher safe.

Storage:

- Store the air fryer in a cool, dry place.
- Ensure the power cord is neatly wrapped and secured.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; basket not fully inserted.	Check power cord connection; try a different outlet; ensure basket is pushed in completely.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overfilled; food not shaken or flipped.	Cook in smaller batches; shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; cooking fatty foods.	Clean basket and rack thoroughly; for fatty foods, add a small amount of water to the bottom of the basket to prevent smoke.
Food is not crispy.	Not enough oil (if required); temperature too low; cooking time too short.	Lightly coat food with oil; increase temperature or cooking time.

SPECIFICATIONS

- Model:** RJ38-7TW
- Capacity:** 7 Quarts
- Power:** 1750W, 120V
- Temperature Range:** 90°F - 450°F
- Dimensions (DxWxH):** 17.36" x 11" x 10"
- Item Weight:** 10.7 Pounds
- Material:** Metal
- Control Method:** Touch
- Special Feature:** 40% Faster than conventional air fryers



Dimensional diagram of the Chefman TurboFry Air Fryer, indicating its depth (17.4"), width (11"), and height (10").

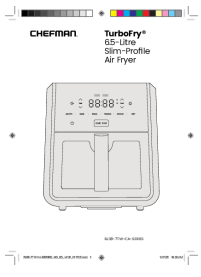


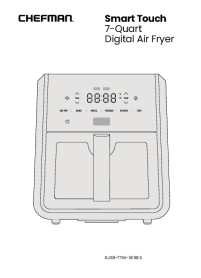
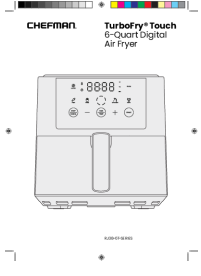

WARRANTY AND SUPPORT

This Chefman TurboFry Air Fryer comes with a 1-year assurance provided by Chefman, covering defects in material and workmanship under normal household use.

For product support, troubleshooting, or warranty claims, please visit the official Chefman website or contact their customer service. Keep your purchase receipt as proof of purchase.

For additional resources, you may refer to the official [User Guide \(PDF\)](#).

Related Documents - RJ38-7TW

	<p>Chefman TurboFry 6.5-Litre Slim-Profile Air Fryer User Manual</p> <p>Comprehensive user guide for the Chefman TurboFry 6.5-Litre Slim-Profile Air Fryer, covering setup, operation, cooking functions, tips, cleaning, 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 6.5-Litre Slim-Profile Air Fryer User Manual</p> <p>Comprehensive user manual for the Chefman TurboFry 6.5-Litre Slim-Profile Air Fryer (Model RJ38-7TW-CA-SERIES). Includes safety guidelines, quick start, cooking functions, cleaning, and troubleshooting.</p>
	<p>Chefman Smart Touch 7-Quart Digital Air Fryer User Manual and Guide</p> <p>Comprehensive guide for the Chefman Smart Touch 7-Quart Digital Air Fryer, covering setup, operation, safety instructions, cooking tips, troubleshooting, and warranty information.</p>
	<p>Chefman TurboFry Touch 6-Quart Digital Air Fryer User Manual</p> <p>Comprehensive user manual for the Chefman TurboFry Touch 6-Quart Digital Air Fryer, covering setup, operation, safety, troubleshooting, 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>