

Chefman C38-8W-1M-US1

Chefman Crispinator Air Fryer 6-in-1 Instruction Manual

Model: C38-8W-1M-US1

INTRODUCTION

Thank you for choosing the Chefman Crispinator Air Fryer. This appliance is designed to provide efficient and versatile cooking with its 6-in-1 functionality and TurboFry Pro Technology. This manual provides essential information for safe operation, maintenance, and optimal use of your new air fryer. Please read all instructions carefully before first use and retain for future reference.

IMPORTANT SAFEGUARDS

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 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.
- 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.

- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Chefman Crispinator Air Fryer is an 8-quart capacity appliance designed for efficient cooking. It features a viewing window and a nonstick ceramic basket.



Image: The Chefman Crispinator Air Fryer, showcasing its main unit and the removable basket filled with chicken wings.

Key Features:

- **6 Cooking Functions:** Air Fry, Broil, Bake, Dehydrate, Keep Warm, Reheat.
- **8-Quart Capacity:** Large basket designed to fit a significant amount of food in a single layer.
- **450°F Max Temperature:** Achieves high temperatures for efficient cooking.
- **TurboFry Pro Technology:** Utilizes a high-powered DC motor for fast and even results.
- **Viewing Window:** Allows monitoring of food during cooking without opening the basket.
- **Nonstick Ceramic Basket:** PFAS-free and designed for easy cleaning.
- **Intuitive Controls:** Dial controls for setting time and temperature, with LED shake/flip notifications.



Image: The Chefman Crispinator Air Fryer positioned on a kitchen counter, highlighting its compact, low-profile design.

GETTING STARTED

Unpacking

1. Carefully remove all packaging materials from the air fryer and its accessories.

2. Ensure all components are present: main unit, cooking basket, and cooking rack.
3. Remove any stickers or labels from the appliance.

Initial Cleaning

1. Wash the cooking basket and cooking rack with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. Ensure all parts are dry before plugging in the appliance.

Placement

Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is adequate space (at least 6 inches) around the appliance for proper air circulation.

OPERATING YOUR AIR FRYER

The Chefman Crispinator offers six versatile cooking functions and precise controls for optimal results.



Image: An internal view of the air fryer demonstrating the hot air circulation during cooking, which contributes to faster and crispier results.

Controls and Display

The appliance features intuitive dial controls for setting time and temperature. The sleek user interface includes LED shake/flip notifications that activate halfway through cooking to ensure even crisping.

Cooking Functions

Select from the following six cooking functions:

6 Cooking Functions



Air Fry



Broil



Bake



Reheat



Keep Warm



Dehydrate

Image: Visual representation of the six cooking functions: Air Fry (wings and fries), Broil (steak and broccoli), Bake (cake), Reheat (pizza), Keep Warm (tortillas), and Dehydrate (dried fruit).

- **Air Fry:** For crispy results with little to no oil.
- **Broil:** For browning and cooking food quickly at high heat.
- **Bake:** For preparing items typically cooked in a conventional oven.
- **Reheat:** To warm up leftovers while maintaining texture.
- **Keep Warm:** To maintain food temperature after cooking.
- **Dehydrate:** For drying fruits, vegetables, or making jerky.

Temperature and Fan Speed Guide

Each function utilizes specific temperature ranges and fan speeds for optimal cooking. Refer to the chart below for guidance:

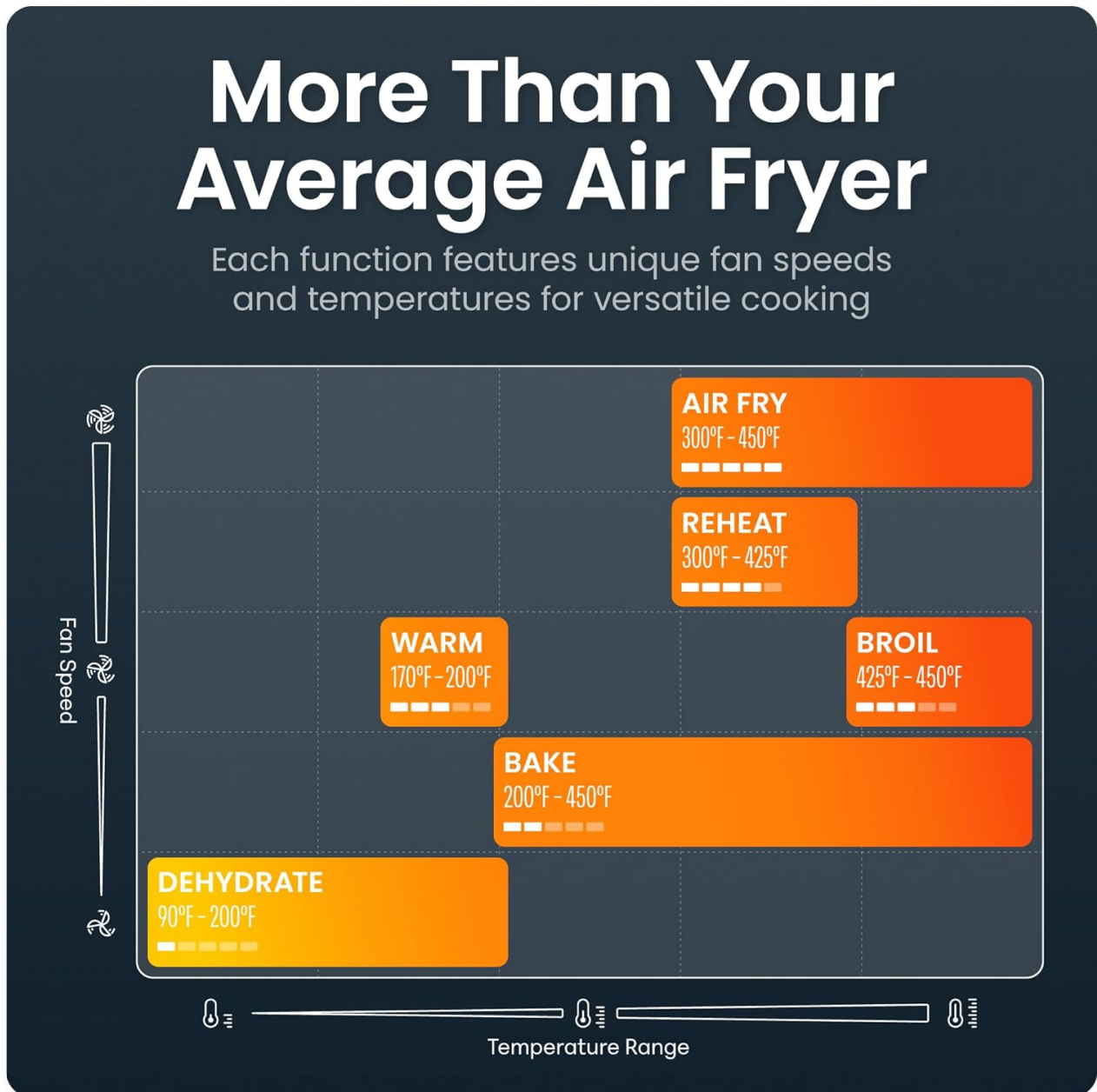


Image: A graphical chart illustrating the recommended temperature ranges and corresponding fan speeds for each of the six cooking functions.

General Operation Steps

1. Place food in the cooking basket. Ensure not to overfill to allow for proper air circulation. The 8-quart basket is designed for a single layer of food for best results.
2. Slide the basket into the main unit.
3. Select the desired cooking function using the controls.
4. Adjust the temperature and time using the dial. The maximum temperature is 450°F.
5. Press the Start/Stop button to begin cooking.
6. Monitor cooking progress through the built-in viewing window with the interior light.
7. If a shake/flip notification appears, carefully remove the basket and shake or flip the food, then reinsert the basket to resume cooking.
8. Once cooking is complete, carefully remove the basket and transfer food to a serving dish.

CARE AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and performance of your Chefman Crispinator Air Fryer.

Cleaning the Cooking Basket and Rack

The nonstick ceramic-coated basket and rack are designed for easy cleaning.



Image: The air fryer basket, shown with cooked salmon and asparagus, emphasizing its dishwasher-safe and nonstick properties.

- Allow the basket and rack to cool completely before cleaning.
- The basket and rack are top-rack dishwasher safe.
- Alternatively, wash with warm, soapy water using a non-abrasive sponge.
- For stubborn food residue, soak the basket in warm, soapy water for 10-15 minutes before cleaning.
- Ensure all parts are thoroughly dry before reassembling or storing.

Cleaning the Main Unit

- Unplug the air fryer and allow it to cool completely.
- Wipe the exterior and interior with a damp cloth.
- Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.
- Never immerse the main unit in water or any other liquid.

TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; power outlet malfunction; appliance not assembled correctly.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted.
Food is not cooked evenly	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking when prompted by the LED notification.
Food is not crispy	Insufficient cooking time/temperature; too much moisture in food.	Increase cooking time or temperature. Pat food dry before air frying. Lightly coat with oil if desired.
White smoke coming from appliance	Grease residue from previous use; fatty food cooking.	Clean the basket and interior thoroughly after each use. For fatty foods, drain excess fat during cooking.
Appliance emits a burning smell	Food particles stuck to heating element; new appliance smell.	Unplug and allow to cool. Clean the interior. A slight odor is normal during initial uses.

PRODUCT SPECIFICATIONS

Feature	Detail
Model Name	Crispinator
Model Number	C38-8W-1M-US1
Capacity	8 Quarts
Dimensions (D x W x H)	14.4"D x 12"W x 10.9"H
Weight	11.46 pounds
Max Temperature	450°F
Min Temperature	90°F
Wattage	1700 watts

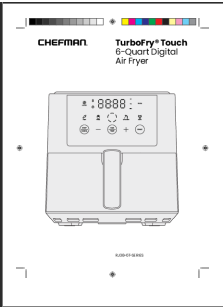

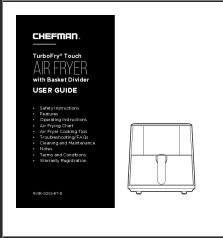
Feature	Detail
Voltage	120 Volts (AC)
Control Method	Push Button / Dial
Nonstick Coating	Yes (PFAS-Free Ceramic)
Dishwasher Safe Parts	Basket and Rack (Top-rack)
Air Frying Technology	TurboFry Pro Technology
UPC	810170923432




WARRANTY AND CUSTOMER SUPPORT

The Chefman Crispinator Air Fryer is cETL approved and comes with a 5-year assurance provided by Chefman, ensuring long-lasting durability and advanced safety technology.

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

Related Documents - C38-8W-1M-US1

	<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 TurboFry Touch 6-Quart Digital Air Fryer User Manual and Safety Guide</p> <p>Comprehensive user manual for the Chefman TurboFry Touch 6-Quart Digital Air Fryer. Includes setup, operation, cooking tips, cleaning instructions, troubleshooting, and warranty information.</p>
	<p>Chefman TurboFry Touch Air Fryer with Basket Divider User Guide - RJ38-SQSS-8T-D</p> <p>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.</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 Touch Air Fryer Quick Start Guide: Features, Operation, and Cleaning</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>Chefman TurboFry Touch Air Fryer User Guide: Safety, Operation, and Cooking Tips</p> <p>Comprehensive user guide for the Chefman TurboFry Touch Air Fryer (Model RJ38-SQPF-5T). Includes detailed safety instructions, features overview, operating procedures, cooking charts, troubleshooting advice, cleaning and maintenance guidelines, and warranty information.</p>