

CHEFMAN RJ07-45-SS-MX-V2 JUMBO SIZE DEEP FRYER



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CHEFMAN

CHEFMAN RJ07-45-SS-MX-V2 Jumbo Size Deep Fryer



Specifications

- **Product Name:** Jumbo Size Deep Fryer
- **Model Number:** RJ07-45-SS-MX-V2
- **Brand:** Cooking Forward™
- **Features:** See below

Product Features:

- Two half-size frying baskets and one full-size frying basket
- Frying basket handles for easy use
- Lid with viewing window for monitoring cooking
- Permanent aluminum filter and removable charcoal and oil filters for easy cleaning
- Temperature control knob and indicator lights for precise cooking
- Removable control unit with heating element for convenience
- Timer control knob for accurate cooking times
- Removable oil container for easy maintenance
- Breakaway power cord for safety
- Side carrying handles for portability
- Brushed stainless-steel base for durability

Product Usage Instructions

Safety Instructions:

Before using the deep fryer, carefully read and follow all safety instructions provided in the manual. Some key safety points include:

- Avoid touching hot surfaces, always use handles or knobs.
- Do not immerse cord, plugs, or the unit body in water or other liquids.
- Supervise children when the appliance is in use.

- Unplug the fryer when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.

Operating Instructions:

1. Place the deep fryer on a flat, stable surface away from heat sources.
2. Fill the oil container with the desired cooking oil as per the recommended levels.
3. Adjust the temperature control knob to set the desired cooking temperature.
4. Wait for the oil to heat up; the indicator light will signal when it's ready.
5. Carefully lower the food into the oil using the frying baskets.
6. Cover with the lid and monitor the cooking process through the viewing window.
7. Use the timer control knob to set cooking times if needed.
8. Once cooking is complete, carefully remove the food using the baskets.

Cleaning and Maintenance:

After each use, ensure the deep fryer has cooled down before cleaning. Follow these steps:

1. Remove the frying baskets, lid, and filters for cleaning.
2. Wash these components with warm, soapy water and dry them thoroughly before reassembling them.
3. Clean the exterior of the fryer with a damp cloth and mild detergent.

Deep Frying Tips:

- Avoid overcrowding the frying baskets to ensure even cooking.
- Maintain the recommended oil temperature for best results.
- Use a kitchen thermometer to check oil temperature if needed.

Suggested Cooking Times:

Refer to the user manual for suggested cooking times based on different types of food items.

Welcome!

Whether this is your first Chefman® appliance purchase or you're already part of our family, we're happy to be cooking with you! With your new Jumbo Size Deep Fryer, you can easily and safely fry up enough chicken, fish and chips, or chimichangas to feed the entire family. You can use the full-size basket for a large batch, or the two half-size baskets to fry two different foods at once. We know you're excited to get frying, but please take a few minutes to read our directions, safety instructions, and warranty information.

For more information on this product and our other high-quality appliances, please visit us at [Chefman.com](https://www.chefman.com).

From our kitchen to yours, The Chefman® Team

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.

3. To protect against electric shock, do not immerse cord, plugs, or unit body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. If this should occur, contact Chefman® Customer Support.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to “off,” then remove the plug from the wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handles are properly assembled to basket and locked in place. See assembly instructions.

Do not place the appliance on a stovetop or any other hot surface, even if the stove is not on. Doing so is a fire hazard.

California Proposition 65: (Applicable for California Residents only)

WARNING:

Cancer and Reproductive Harm – www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

SHORT CORD INSTRUCTIONS

1. A short, detachable power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. **WARNING:** Do not use an extension cord with this product. Serious hot oil burns may result from the deep fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

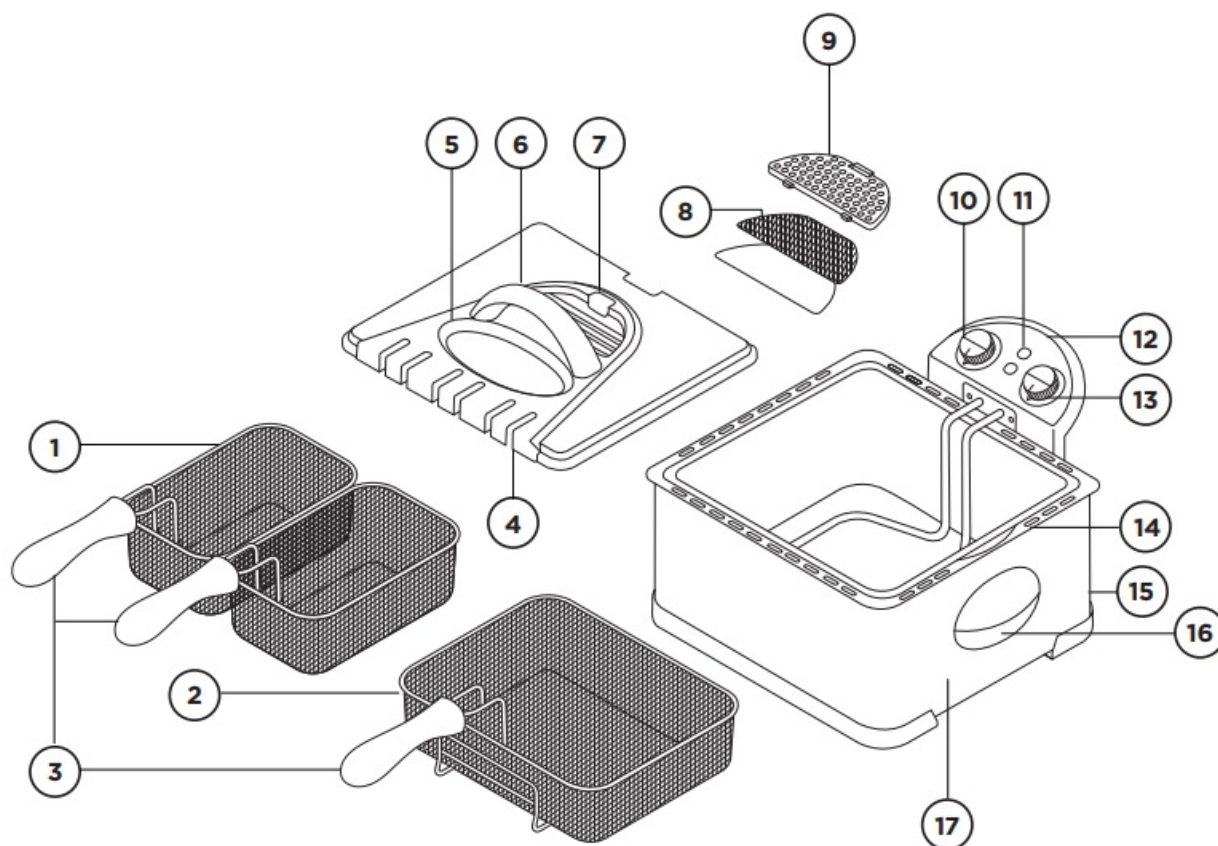
POWER CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman Customer Support for additional guidance and support.

5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

FEATURES



1. Half-size frying baskets (2)
2. Full-size frying basket
3. Frying basket handles
4. Lid
5. Viewing window
6. Lid handle
7. Permanent aluminum filter
8. Removable charcoal and oil filters
9. Filter cover
10. Temperature control knob
11. POWER and HEATING indicator lights
12. Removable control unit with heating element
13. Timer control knob
14. Removable oil container
15. Breakaway power cord (not shown)
16. Side carrying handles

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove the lid, then remove all parts from the oil tank, including the removable control unit with heating element. To remove the control unit, lift it straight up. Remove and discard any plastic bags, cardboard, or other packaging.
2. Wipe the lid and the control unit and heating element with a damp cloth to remove any packing debris. Never put the lid or the control unit in the dishwasher. Never immerse the removable control unit in water. Wash the frying baskets and the oil container with a sponge and soapy water. NOTE: The handles come off the frying baskets for easy storage; be sure they're on securely before frying.
3. Dry all components thoroughly.
4. Reassemble the deep fryer, making sure the control unit is correctly positioned; the fryer will not function otherwise. To attach the control unit to the base, align the guides on the front of the control unit with the tracks on the base. Slide the control unit down as far as it goes, making sure guides are in the tracks.
5. Keep the lid on the fryer when it is not in use.

HOW TO FRY

1. Lift off the lid covering the oil container, remove the frying baskets, and reattach the handles if necessary. To attach a handle, squeeze the metal bars together, then insert the two prongs into the holes in the bracket on the basket. Be sure the bars are inside the metal cuffs on the bracket.
2. Be sure the removable oil container is in the base and that the removable control unit is properly positioned on the base.
3. Add enough oil to the oil container to reach between the MIN and MAX marks inside the oil container. You'll need about 1 gallon of oil to reach the MAX fill line. Do not over- or underfill, and do not use different oils. (We recommend using liquid vegetable oil. If you must use a solid, like vegetable shortening, cut it into small pieces and melt it in a separate pan before carefully adding it to the oil container.)
4. With the frying baskets outside of the unit, put the lid on the fryer.
5. Attach the breakaway cord to the back of the unit, then plug it into an outlet.
NOTE: For safety reasons, the unit will not turn on until the timer is set. Once the timer is set, the red POWER light will illuminate. Heating will not begin until the temperature is set.
6. Turn the temperature control knob to the desired temperature and set the timer to the desired time; the fryer will begin to heat. While the oil heats, the green HEATING light will remain lit. Once the set temperature is reached, the green heating light will turn off. (Note that it usually takes at least 10 minutes for oil to heat, so set the timer to account for that as well as the frying time.)
7. Fill the full-size frying basket or one or both of the half-size baskets with the food to be fried. NOTE: Do not overfill baskets.
NOTE: For some foods, especially those with wet batters, it's best to add the food directly to the oil and not start with it in the basket. See the tips on p. 11 for more information.
8. When the HEATING light turns off, remove the lid and carefully lower the basket(s) into the oil. WARNING: Oil may bubble and splatter. Please use caution when lowering food into hot oil.

9. Put the lid back on. (You can view progress through the window.)
10. Fry foods according to your recipe, or follow the suggested cooking times on p. 12. If necessary, remove the lid to turn or flip food as directed or desired.
11. Remove the lid and use the frying basket handle to lift the frying basket above the oil to check if food has reached the desired doneness. (If not, continue cooking.) If the food is done, carefully lift and hang the basket on the oil container using the hook. Allow excess oil to drain off the food completely before removing the basket and serving the food.
12. If you are frying more food in a second batch, adjust the oil level as needed and repeat the frying steps.
IMPORTANT: When the timer reaches 0, heating is automatically turned off. You can add more time as needed by simply turning the knob.
13. When finished frying, unplug the deep fryer and allow the oil to cool completely (about 3 hours). You may reuse the frying oil after cooling and filtering it. See p. 11 for more information.

DEEP FRYING TIPS

- Sort or cut foods so they're the same size for even cooking.
- For french fries that are cooked through on the inside and crisp on the outside, fry them twice. Fry them first at a lower temperature (around 300°F) until they are cooked through (about 5 minutes). Remove from fryer, then refry at a higher temperature (around 375°F).
- When cooking foods dipped in fresh batter, lower empty frying basket into hot oil. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- To reduce splattering, pat foods dry before frying.
- Do not overfill the frying baskets. This helps maintain the temperature of the oil for better cooking results.
- Follow the instructions on frozen food packaging for cooking time and temperature. Remove any ice crystals on frozen foods before frying to reduce splattering. Lower the basket very slowly into the oil in order to ensure that oil does not boil over. Fry frozen foods in small batches, as their low temperature lowers the temperature of the oil.
- The same oil can be filtered once cooled and used over again. Once the oil has cooled, line a sieve set over a bowl with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve to remove food particles, crumbs, and impurities. Note that filtering is crucial for safety, as impurities can increase the risk of the oil catching fire.
- DO NOT STORE THE OIL IN THE DEEP FRYER. Store used oil in a clean, airtight container in a cool, dark place for up to a month.
- Discard oil that is clouded, starts to foam, or has a bad smell or taste. Do not pour oil down the drain, as it will clog pipes. The safest way to dispose of cooled oil is by pouring it into a sealable container such as a coffee can or gallon milk jug and then throwing the oil-filled container in the trash according to local community regulations. Used cooking oil can also be recycled in some areas.

SUGGESTED COOKING TIMES

The following cooking times are a guide only. They may vary depending on the size of the food, the amount of food, and individual preferences. Follow your recipe or package instructions for best results.

FRESH FOODS	TEMPERATURE	TIME
Potatoes cut into french fries	Fry twice, first at 300°F to cook through, then at 375°F to brown and crisp	+/- 8–10 min.
Chicken (leg portion)	360°F	+/- 15–17 min.
Mushrooms	325°F	+/- 6–8 min.
Onion rings	340°F	+/- 4–5 min.
Breaded fish fillets	340°F	+/- 6–8 min.
Calamari	340°F	+/- 5–6 min.
Shrimp	340°F	+/- 5–6 min.

PACKAGED FROZEN FOODS	TEMPERATURE	TIME
French fries	375°F	+/- 5–7 min.
Chicken nuggets	375°F	+/- 6–9 min.
Onion rings	375°F	+/- 3–5 min.
Battered cod fillets	375°F	+/- 6–7 min.
Fish fingers	375°F	+/- 5–7 min.
Fried calamari	375°F	+/- 4–5 min.
Fried shrimp	375°F	+/- 4–5 min.

CLEANING AND MAINTENANCE

- Before cleaning, unplug the unit and let the oil cool completely (at least 3 hours).
- Remove the control unit and heating element and clean both parts with a damp cloth or sponge. Never submerge the control unit or heating element in water, and do not wash them in the dishwasher.
- Remove all cooled oil from the unit. Do NOT store oil in the unit.
- The baskets, handles, oil container, and lid are all dishwasher safe. They may also be washed by hand with soap and water. Note that you do not need to remove the removable filters when washing the lid by hand or in the dishwasher.
- Wash the metal base as needed with soap and water.
- Note that the lid is fitted with a permanent metallic filter. In addition, there are two removable filters within the filter chamber that help filter oil and odors. The deep fryer comes with two replacement filters. These filters come packaged together and are not meant to be separated.
- After cleaning, reassemble the deep fryer. Ensure that all components are dry before placing them back inside the fryer. For storage, the half-size baskets and the detachable cord can nest inside the full-size basket in the oil container.

TERMS AND CONDITIONS

Limited Warranty

- RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is nontransferable and applies only to the original purchaser.
- This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.
- We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.
- We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering.
- In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

WHAT THE WARRANTY COVERS

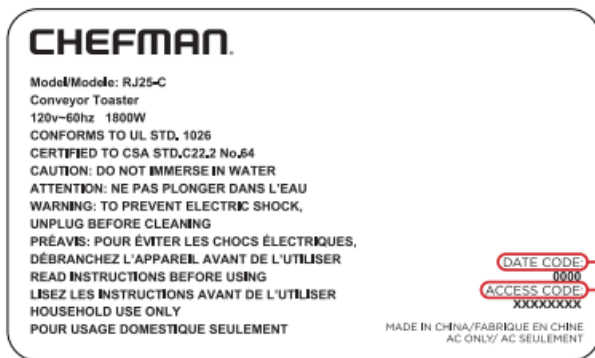
Manufacturer Defects – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse** – Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** – General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** – Damage that occurs from commercial use;
- **Normal Wear and Tear** – Damage or degradation expected to occur due to normal use over time;
- **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** – Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** – Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit Chefman.com/register.
2. Scan the QR code to the right to access the site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit Chefman.com

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER

THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

- Chefman® is a registered trademark of RJ Brands, LLC.
- Cooking Forward™ is a trademark of RJ Brands, LLC.

FAQ

Q: Can I use an extension cord with this deep fryer?

A: No, it is not recommended to use an extension cord with this product to avoid safety hazards.

Q: How do I know when the oil is hot and ready for frying?

A: The indicator light on the fryer will signal when the oil has reached the set temperature.

Q: Can I wash the frying baskets in a dishwasher?

A: It is recommended to hand wash the frying baskets with warm, soapy water for optimal longevity.

Documents / Resources

	<p>CHEFMAN RJ07-45-SS-MX-V2 Jumbo Size Deep Fryer [pdf] User Guide RJ07-45-SS-MX-V2 Jumbo Size Deep Fryer, RJ07-45-SS-MX-V2, Jumbo Size Deep Fryer, Size Deep Fryer, Deep Fryer, Fryer</p>
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References

- [Kettles, Air Fryers, Toaster Ovens, Cookware & More - Chefman](#)
- [Product Registration – Chefman](#)
- [User Manual](#)

Manuals+, Privacy Policy

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