

CHEFMAN®

TurboFry® Touch

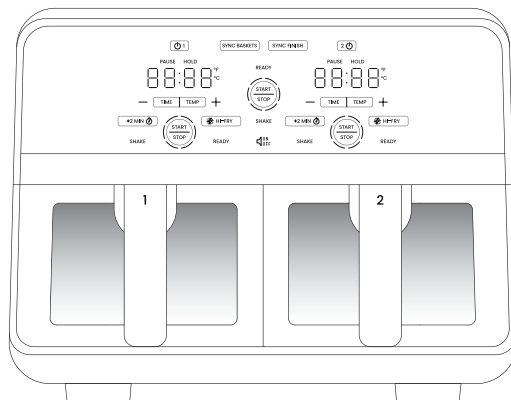
DUAL WINDOW

AIR FRYER

USER GUIDE

- Safety Instructions
- Features
- Control Panel
- Operating Instructions
- Special Functions
- Air Fryer Cooking Tips
- Troubleshooting
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration

RJ38-SQPF-3TDB-2W



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new TurboFry® Touch Dual Air Fryer, you can air fry foods to crisp perfection with little to no oil for healthier eating. With two 3-quart baskets, you can make a main dish and sides, or heat up two crispy snacks for a game-night spread. The Sync Finish feature allows foods with different cook times to finish at the same time, and the baskets' built-in windows allow you to keep an eye on what's cooking.

We know you're excited to get cooking, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a 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. To disconnect, turn any control to “off,” then remove the plug from the wall outlet.
13. Do not use the appliance for other than intended use.
14. Place the unit on a flat, sturdy, heat-resistant surface. Do not place the unit near or on any type of heat source, such as a gas or electric burner, stove, or oven, even if not on. Do not use near an open flame or flammable materials.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

15. The unit will emit some heat. Allow sufficient space around the unit when in use, and do not place near other items or appliances.
16. Check that your home power supply corresponds with the intended voltage of the TurboFry® Touch Dual Window Air Fryer.
17. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.
18. This product is not a deep fryer. It is not meant to be filled with oil. Never fill any parts of the air fryer with oil. If you choose to use oil, toss food with oil in a separate bowl, and then transfer food to the removable racks or baskets.
19. Do not leave uncooked ingredients in the air fryer for more than a short period of time before cooking; raw meat, poultry, fish, fruits, and vegetables can spoil.
20. Do not move the air fryer while it is full of food.
21. Do not move the unit during use. During initial use, you may notice some smoke and/or a slight odor. This is normal and should quickly dissipate. It should not happen after the appliance has been used a few more times.
22. Do not leave the air fryer unattended during use.
23. Some areas do get hot during use, and the touch screen may get warm. Do not touch the heating elements. Do not place hands or other body parts near the air vents while the air fryer is in use; burns may result. Take caution when handling the hot air fryer rack and all removable parts.
24. Use protective mitts and/or tongs to remove hot food from the air fryer.
25. Store the air fryer in a cool, dry place.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 electrical shock.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over a countertop or tabletop, where it can be pulled on by children or tripped over.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

*California Proposition 65:
(Applicable for California Residents only)*

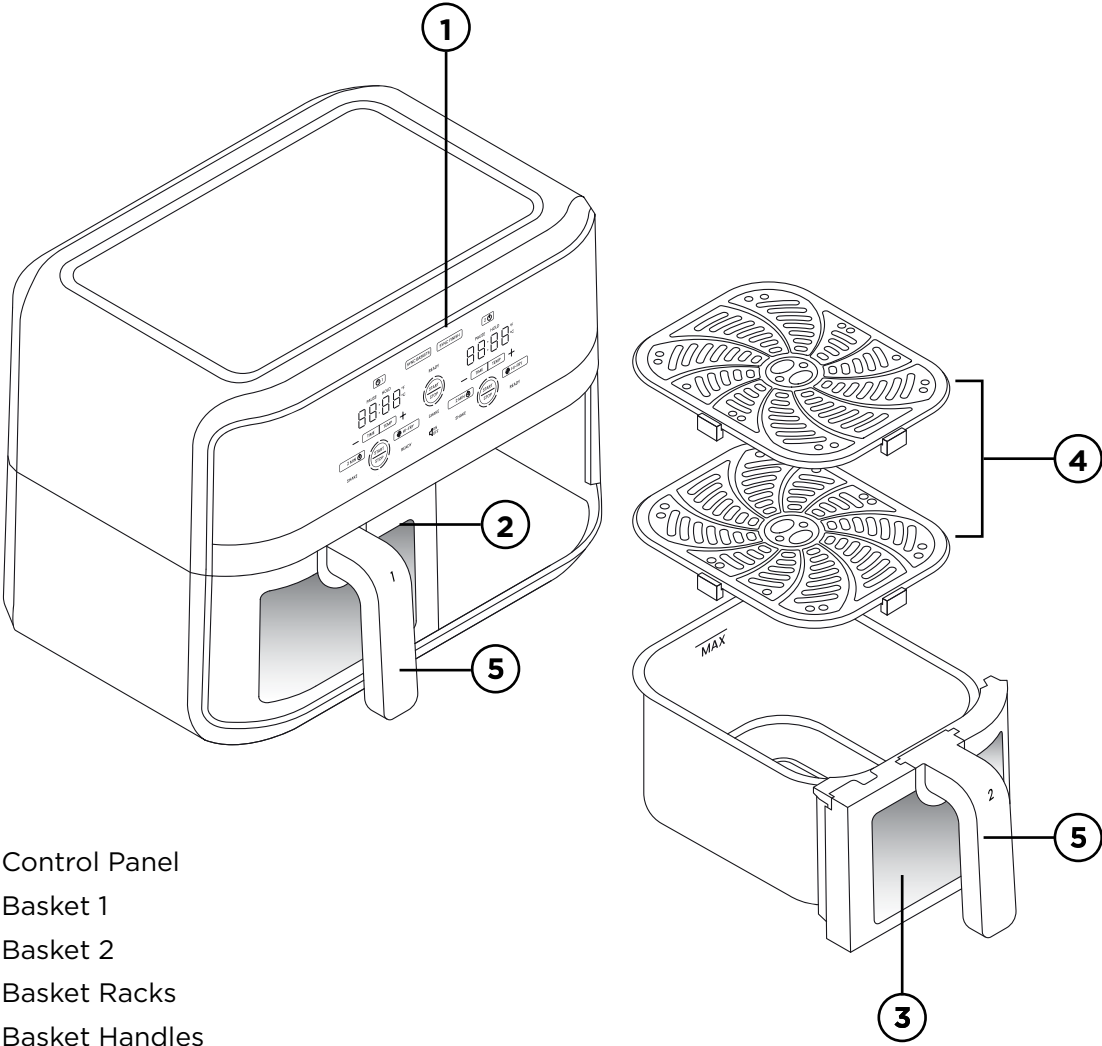


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov



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

FEATURES



- 1. Control Panel
- 2. Basket 1
- 3. Basket 2
- 4. Basket Racks
- 5. Basket Handles

CONTROL PANEL

+/- Buttons

Increase or decrease time and temperature.

PAUSE Lights

Illuminate when a basket is pulled out to check on or flip food.

SYNC BASKETS Button

Programs both baskets to cook at the same time and temperature.

Basket 1/Basket 2

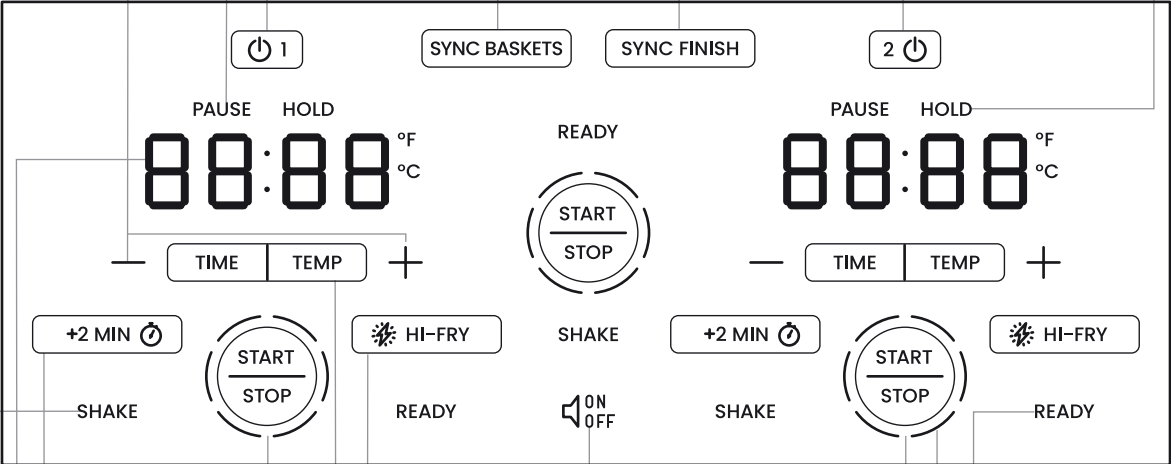
Activates its respective basket for programming when pressed.

HOLD Lights

Illuminate when a basket is waiting to start so it will sync finish with the other basket.

SYNC FINISH Button

Programs baskets with different cooking times and/or temperatures to finish at the same time.



+2 MIN Buttons

Add 2 minutes at the same temperature to the end of the cooking cycle.

Time/Temp Displays

Toggle between time and temperature for each basket.

SHAKE Lights

Illuminate halfway through cooking as a reminder to flip or shake foods.

Mute Button

Mutes beeps on the unit (press again to turn sound back on).

HI-FRY Buttons

Raise temperature to 450°F/235°C for 2 minutes for a little extra browning.

TIME/TEMP Buttons

Select TIME to set time or TEMP to set temperature for the corresponding basket. (Press and hold on either side to switch unit between °F and °C display.)

START/STOP Buttons

Start and stop the cooking cycle for its corresponding basket. Use the center START/STOP button when using Sync Finish or Sync Baskets.

READY Lights

Illuminate in green at the end of the cooking cycle to indicate food is ready.

Circular Progress Bars

Segments progressively illuminate during the cooking cycle.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your air fryer for the first time.

1. Remove all packaging materials, such as plastic bags and foam inserts.
2. Check to ensure that all parts and accessories are accounted for.
3. Read and remove any stickers on the unit except for the rating label on the bottom, which should remain on the unit.
4. Wipe down the interior and exterior with a damp cloth.
5. Wash the baskets and racks with warm, soapy water. Dry thoroughly.

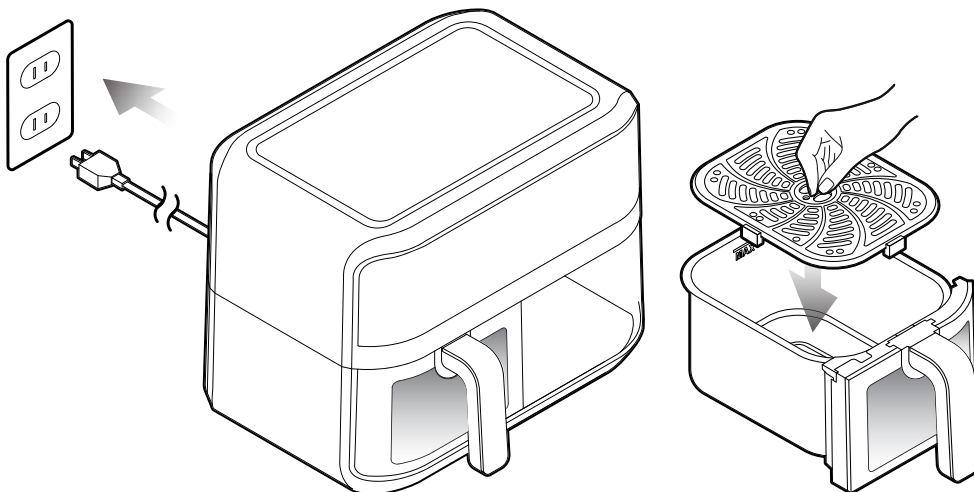
OPERATING INSTRUCTIONS

PREPARE TO COOK

The air fryer's high-speed fans cook your favorite foods quickly. The rubber feet on the racks elevate the racks to allow air to circulate around foods for even cooking and crisping. The racks also allow excess fat to drip down and away from foods for healthier eating.

CAUTION: Never fill the baskets with oil. Unlike deep fryers, air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss foods with just a little in a separate bowl before cooking in the air fryer.

1. Prepare the food(s) you plan to air fry.
2. Place the air fryer on a hard, flat surface and plug it in. The control panel will illuminate in white. Press the ① button to activate basket 1 so it is ready to have its cooking time and temperature set. Alternatively, press the ② button to activate basket 2.



OPERATING INSTRUCTIONS

3. Lower the racks into the baskets, or just one rack if cooking in just one basket. Press down on the racks to ensure they are secure and level. There should be a small amount of space between the rack(s) and the bottom of the basket(s). (For easiest handling of the basket rack, pinch the center grip bar with your thumb and index finger.)
CAUTION: Never spray the baskets or racks with cooking oil from an aerosol spray can, which includes harsh components that can cause chipping of the nonstick coating. However, you can oil the racks or spray them with oil from a non-aerosol mister.
4. Put food on the rack(s). To allow for good air circulation, do not fill the basket(s) past the MAX line.
5. Slide the basket(s) into the air fryer. (If cooking in just one basket, the other does not need to be in place.) **NOTE:** On first use, the unit may emit a slight odor, which is normal and will dissipate with use.

HOW TO COOK IN ONE BASKET

Though the beauty of this air fryer is its double-basket capacity and sync functions, you can easily cook in just one basket. (The other basket can be removed or left in the unit.)

1. Prepare air fryer for cooking and activate a single basket as directed starting on p.11.
2. Set the time and temperature of the active basket: To set the temperature, press the TEMP button until the temperature displays, then press the plus or minus sign. To set the time, press the TIME button until the time displays, and then press the plus or minus sign.
3. Press START. The interior light will cycle on and off periodically during cooking.
CAUTION: Do not look directly into the heating element light for long periods of time.

OPERATING INSTRUCTIONS

4. During cooking, the SHAKE light on the control panel will turn on, and the air fryer will beep as a reminder to shake (or flip) food, as necessary. The light will turn off immediately when the basket is removed and will go off automatically after about 1 minute if the basket is not pulled out. (If your food does not need to be shaken, flipped, or turned, simply ignore the warning.)
5. When the timer is done, the air fryer will beep three times and turn off automatically, and the READY light will display on the panel. Remove the basket from the unit and check food for doneness (if it needs more time, press the +2 MIN button), then carefully transfer the food to plates or a platter and serve.

NOTE: While the unit is cooking on one side, you can begin cooking in the other basket at any time. (The SYNC BASKETS and SYNC FINISH functions will not be available, however.) Simply press the other basket's button on the display and set the time and temperature for that side, then press START.

HOW TO COOK USING SYNC BASKETS

The SYNC BASKETS button is a shortcut for setting both baskets to cook simultaneously with the same time and temperature.

1. Prepare to cook and activate basket 1 as directed starting on p. 11.
2. With basket 1 activated, set its time and temperature: To set the temperature, press the TEMP button until the temperature displays, and then press the plus or minus sign. To set the time, press the TIME button until the time displays, and then press the plus or minus sign.
3. Press the SYNC BASKETS button. The air fryer will automatically apply the time and temperature from basket 1 to basket 2.

OPERATING INSTRUCTIONS

4. Press START. The interior light will cycle on and off periodically during cooking.
CAUTION: Do not look directly into the interior light for long periods of time.
5. If one basket's time or temperature is manually adjusted during cooking the other basket will automatically adjust to match. Pressing the HI-FRY or +2 MIN button, however, will break the sync.
6. During cooking, the SHAKE lights will turn on, and the air fryer will beep as a reminder to shake (or flip) food, as necessary. When one basket is removed, both sides will pause cooking until the basket is returned. The SHAKE light will turn off immediately when the corresponding basket is removed and will go off automatically after about 1 minute if the basket is not pulled out. (If your food does not need to be shaken or flipped, simply ignore the alert.)
7. When the timer is done, the air fryer will beep three times and turn off automatically, and the READY lights will display on the panel. Remove the baskets from the unit and check food on both sides for doneness (if either needs more time, press the +2 MIN button), then carefully transfer the food to plates or a platter and serve.

HOW TO COOK USING SYNC FINISH

By pressing the SYNC FINISH button, you can program two foods with different cooking times and/or temperatures to finish cooking at the same time. The function delays the start of the basket with the shorter cook time so that both baskets finish their cook cycles simultaneously.

1. Prepare to cook and activate basket 1 as directed starting on p. 11.
2. With both baskets in place, set the time and temperature for basket 1: To set the temperature, press the TEMP button until the temperature displays, and then press the plus or minus sign. To set the time, press the TIME button until the time displays, and then press the plus or minus sign.

OPERATING INSTRUCTIONS

3. Press the ② button, then set the time and temperature (or a preset function) for basket 2 the same way you did for basket 1.
4. Press the SYNC FINISH button, then press START. The air fryer will begin cooking on the side with the longer cooking time and will delay the start of cooking on the other side until the appropriate time so that they finish together. The basket that is waiting to cook will display HOLD on the panel until it begins cooking. **NOTE:** The interior light will cycle on and off periodically during cooking. **CAUTION:** Do not look directly into the heating element light for long periods of time.
5. During cooking, the SHAKE light will turn on for both baskets (not necessarily simultaneously), and the air fryer will beep as a reminder to shake (or flip) food, as necessary. When one basket is removed, both sides will pause cooking until the basket is returned. The SHAKE light will turn off immediately when the corresponding basket is removed and will go off automatically after about 1 minute if the basket is not pulled out. (If your food does not need to be shaken or flipped, simply ignore the alert.)
6. If either timer is adjusted while one of the baskets is still waiting to cook and the timer with the shorter time is not increased above the longer time, then the finish will remain synced. If either timer is adjusted while both sides are actively cooking (including if you press the +2 MIN or HI-FRY button), then the sync will break, and the SYNC FINISH LED will turn off (but both baskets will continue cooking).
7. When the timer is done, the air fryer will beep three times and turn off automatically, and the READY lights will display on the panel. Remove the baskets from the unit and check food on both sides for doneness (if either needs more time, press the +2 MIN button), then carefully transfer the food to plates or a platter and serve.

SPECIAL FUNCTIONS

HI-FRY BUTTON

The HI-FRY button illuminates partway through cooking. When pressed, it will raise the cooking temperature to 450°F (235°C) for 2 minutes, to give foods a little additional browning. When cooking in one of the Sync modes, pressing the HI-FRY button on one side raises the temperature only on that basket, and breaks the sync.

+2 MIN BUTTON

This button lights up near the end of the cooking cycle. Pressing it adds 2 more minutes of cooking time at the current temperature. It can be pressed more than once to add additional time. When cooking in one of the Sync modes, pressing the +2 MIN button will break the sync.

MUTING SOUNDS

The unit beeps at various points in the cooking cycle to alert you to flip your food or that cooking is complete. If you wish to mute these beeps, press the MUTE button (the word OFF will illuminate). Press the button again to turn the sound back on.

AIR FRYER COOKING TIPS

For a crisp exterior, oil foods lightly. Some foods, especially if fresh, benefit from being tossed with a little oil in a separate bowl before frying. However, high-fat foods, like a well-marbled steak, or prepared foods usually require no additional oil.

Avoid wet batters. Loose batters, such as those used for deep frying, do not work in air fryers, as the batter simply slides off. Adapt such recipes to give foods a thicker coating, preferably including breadcrumbs to help the coating adhere.

Use medium-high to high heat for most cooking. Most foods will air fry best between 375°F and 400°F (190°C and 205 °C). For gentler cooking and reheating, use a lower temperature to avoid overcooking.

Don't overcrowd the baskets. Too much food, especially if tightly packed, can inhibit browning and crisping. A better bet: Fry food in batches.

Shake the baskets for even cooking. A good shake during the cooking cycle is especially beneficial for smaller items like french fries, onion rings, and chicken wings. For larger or more fragile foods, consider gently tossing or flipping for even results.

Check foods early. Check foods on the earlier side of cooking time; you can always slide the basket back in to continue cooking.

Follow food-safety guidelines for doneness. Because air fryer temperatures and food sizes can vary, do not rely only on recipe timing when cooking food. Check foods for doneness against current safety guidelines before serving.

Preheat the air fryer, if you like. While not necessary, preheating the unit can cook foods faster and promote crisp results. **CAUTION:** Be careful when adding food after preheating as the interior of the fryer will be hot.

TROUBLESHOOTING

Why is there white smoke coming from my unit?

White smoke can be a sign that there's too much fat in the fryer. Avoid cooking very fatty foods in the air fryer, and be sure the baskets, the racks, and the interior of the air fryer are clean before cooking.

Why has my food cooked unevenly?

Two culprits are likely: overcrowding and not shaking. Fill the air fryer baskets loosely with food to let air circulate, and shake, toss, or flip foods at least once during cooking for more even results.

Why isn't my food crisp?

Though you can air fry with no added oil, coating foods very lightly with oil (usually just ½ teaspoon per batch for most recipes) helps guarantee crisp results. Preheating the fryer also helps.

Why is the unit displaying an error code?

If your air fryer displays E1 or E2 on its control panel, it means there is a loose wire contact or a short circuit, and the unit will not function. Should this occur, please contact Chefman® Customer Support for a replacement.

What do I do if a rack is missing a rubber foot?

Though they should be fairly secure, the feet on the rack are removable. Should one get lost, please contact Chefman® Customer Support for a replacement.

Why does the interior light turn off when my air fryer is cooking?

The interior light comes from the heating element, which cycles on and off periodically during cooking. When the light turns off in the middle of a cooking cycle, rest assured the unit is still working.

CLEANING AND MAINTENANCE

The nonstick coating on the baskets and racks makes the air fryer easy to clean following the steps below.

1. Unplug the unit and let it cool completely before cleaning. (For faster cooling, take hot baskets out of the unit.)
2. To remove the cooled racks from the baskets, pinch the center grip bar on the rack, and pull the rack straight up and out of the basket. **WARNING:** Do not lift the rack out of the basket when hot, or injury can occur.
3. Wash the baskets and racks with warm, soapy water, rinse, and dry well with a towel for best results. Baskets and racks are also top-rack dishwasher safe.
4. Wipe down the outside and the inside of the unit with a damp cloth as needed. Do not put the unit in the dishwasher or submerge in water or any other liquid. Do not use window cleaner on the windows.
5. Do not use abrasive cleansers on baskets, racks, or the interior or exterior of the appliance, or you could damage the finishes.

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 non-transferable 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.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

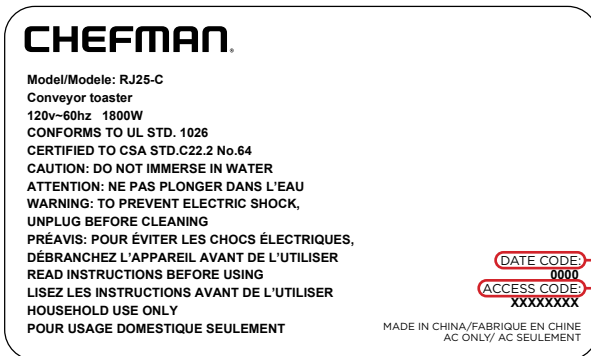
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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?



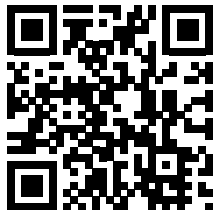
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

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 access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit [Chefman.com](https://www.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.

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CHEFMAN®

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