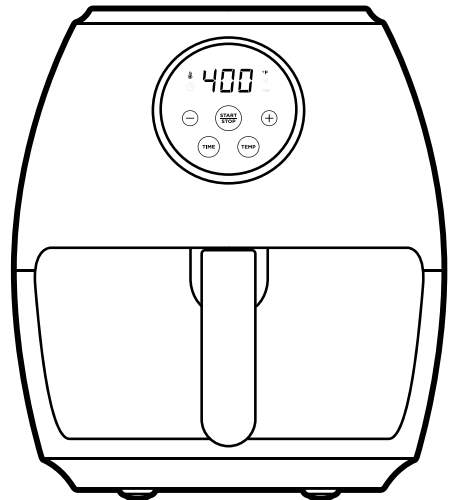


CHEFMAN®

TurboFry® Touch AIR FRYER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cooking Tips
- Trouble Shooting FAQs
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty



RJ38-V3-35TG-BLACK

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 Air Fryer, you can air fry foods to crisp perfection with little to no oil for healthier eating. Sized just right for easy weeknight cooking, it's ready when you are to cook up delicious, healthy meals. Plus, the fryer's sleek design and glossy finish mean it'll look great on your counter.

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.

CONTENTS

- 1 Safety Instructions
- 5 Features
- 7 Operating Instructions
- 11 Cooking Tips
- 12 Troubleshooting FAQs
- 13 Cleaning and Maintenance
- 14 Notes
- 17 Terms and Conditions
- 19 Warranty Card

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING: 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 electrical shock do not immerse cord or plug 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.
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 occurs, 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 into the wall outlet. To

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

disconnect, turn any control to off, then remove plug from wall outlet.

13. Do not use appliance for other than intended use.
14. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use. Do not cover air fryer and ensure air vents, located on the back of the fryer, are not covered.
15. This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property. Keep hands clear of the immediate area surrounding the Air Fryer during operation and use grips and handles on the appliance when operating. Do not put hands or other body parts inside the Air Fryer housing while in use or hot.
16. Use caution when opening the Air Fryer. The inside of the unit and its contents are very hot. Use tongs or protective gloves to remove food from trays.
17. Do not move the Air Fryer while it is in use and/or full of food.
18. Always unplug Air Fryer after use.
19. Never place the Air Fryer in the dishwasher. This product housing cannot be immersed in water and is not dishwasher safe.
20. The housing of the Air Fryer can be wiped down between uses with a nonabrasive cleaner.
21. Store Air Fryer in a cool, dry place.
22. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS

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.**

WARNING: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

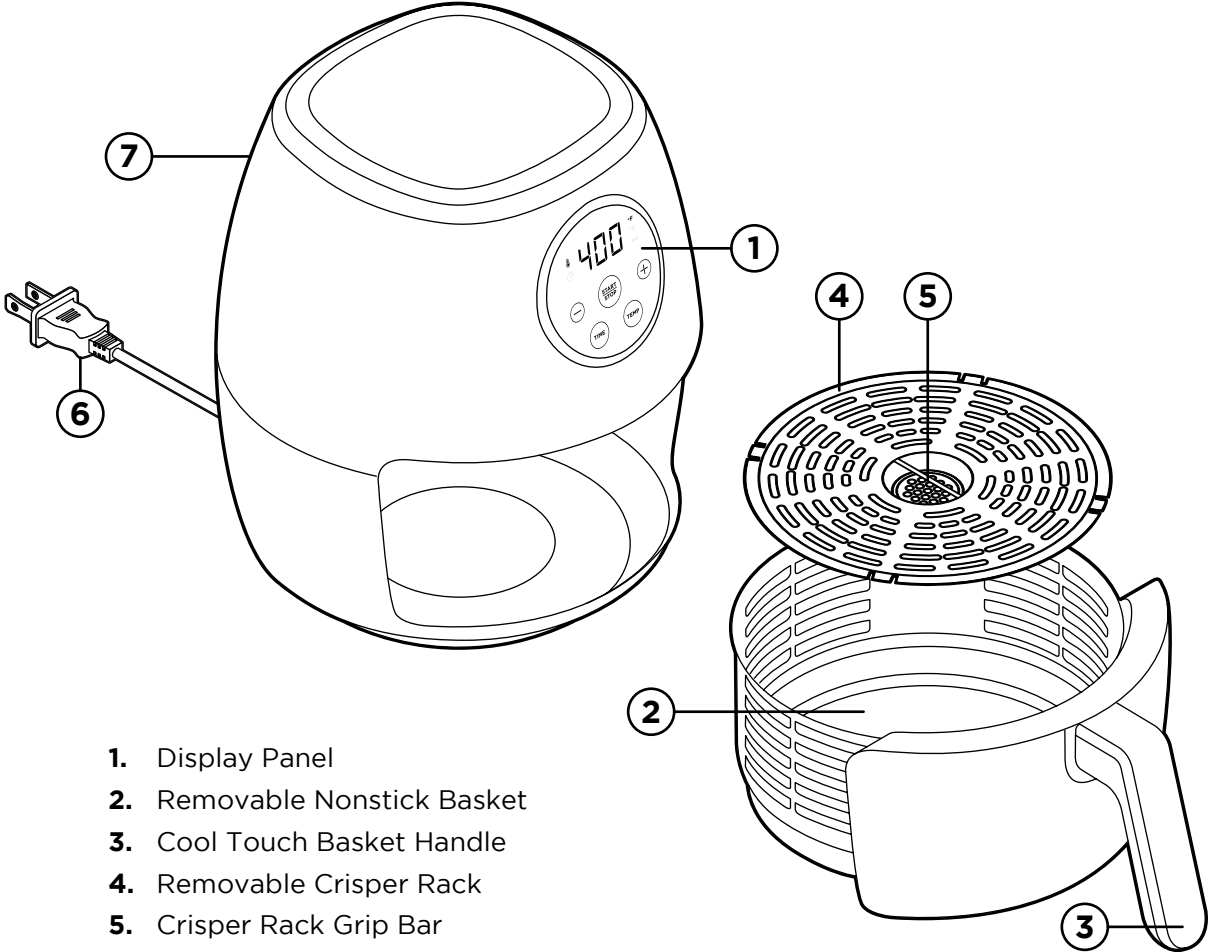
SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

LINE CORD SAFETY TIPS

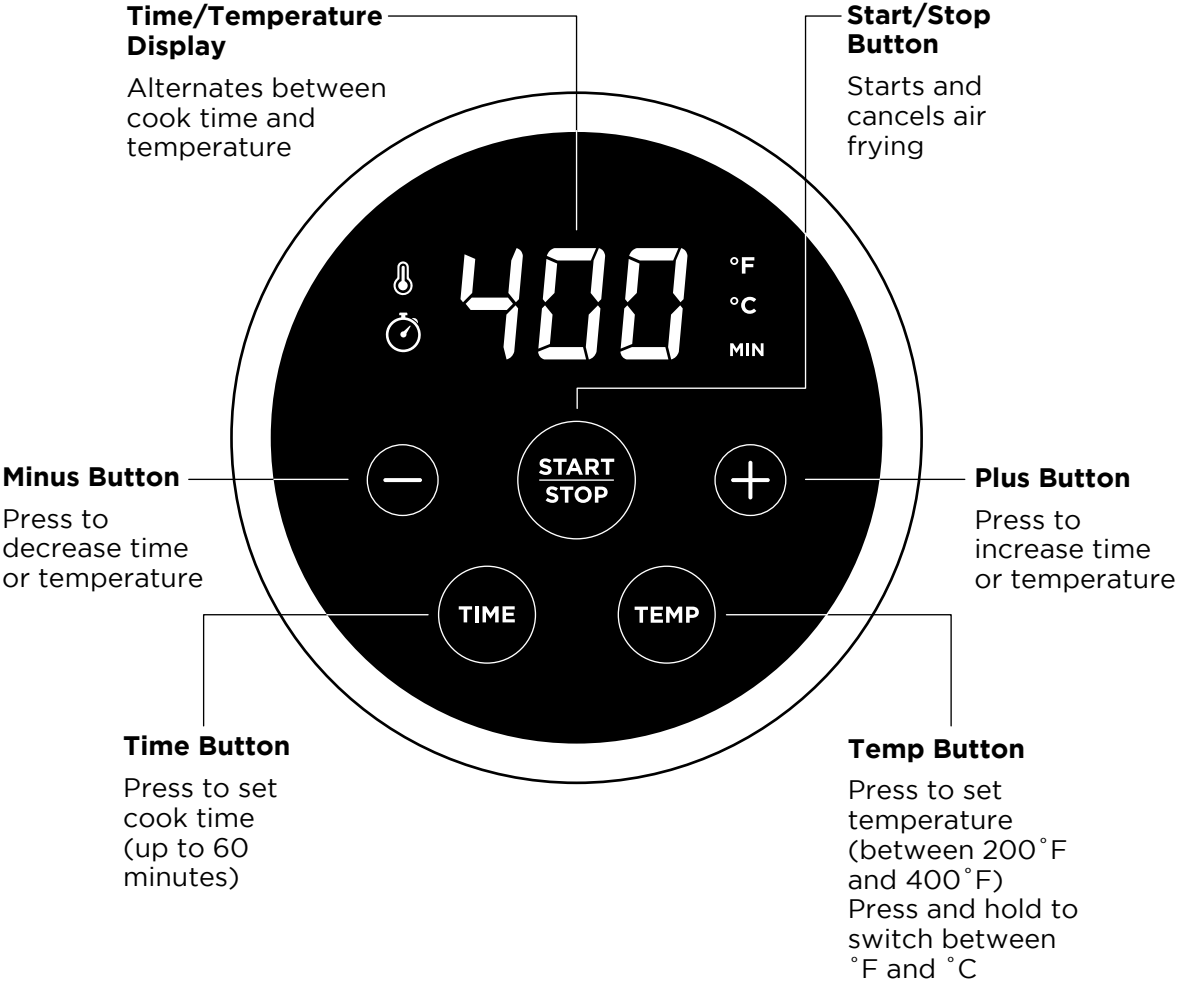
1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, please contact Chefman Customer Support for assistance.

FEATURES



- 1. Display Panel
- 2. Removable Nonstick Basket
- 3. Cool Touch Basket Handle
- 4. Removable Crisper Rack
- 5. Crisper Rack Grip Bar
- 6. Power Cord
- 7. Air vents (on back)

FEATURES



- Time/Temperature Display**
Alternates between cook time and temperature
- Start/Stop Button**
Starts and cancels air frying
- Minus Button**
Press to decrease time or temperature
- Plus Button**
Press to increase time or temperature
- Time Button**
Press to set cook time (up to 60 minutes)
- Temp Button**
Press to set temperature (between 200°F and 400°F)
Press and hold to switch between °F and °C

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your TurboFry® Air Fryer for the first time.

1. Remove all packaging materials from inside and outside the unit and check to ensure that all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for rating label on the bottom, which should remain on unit. Read all directions.
3. Wash the basket and basket rack with warm, soapy water. Dry thoroughly. Wipe down the interior and exterior with a damp cloth. **WARNING:** Never immerse the Air Fryer or its plug in water or any other liquid. Basket and rack are dishwasher safe; Air Fryer is not dishwasher safe.

NOTE: On first use, unit may emit a slight odor, which is normal and will dissipate with use.

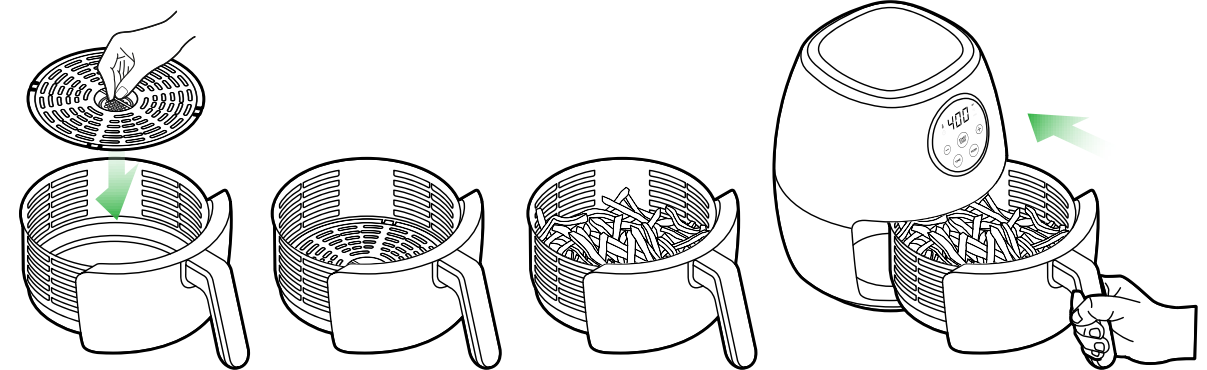
HOW TO USE THE AIR FRYER

The Air Fryer's high-speed fan cooks your favorite foods quickly. The basket's removable crisper rack allows air to circulate around foods for even cooking and lets excess fat drip down and away from foods for healthier eating.

1. **Place the Air Fryer on a flat, heat-resistant surface** near an outlet but away from the wall to allow for venting. Prepare the food(s) you plan to air fry.
2. **Lower the air fry rack into the air fry basket**, pressing down on it to ensure it is secure and level. There should be a small amount of space between the rack and bottom of the air fry basket.

NOTE: Never spray the basket or rack with aerosol cooking spray, which can harm the nonstick coating. However, you can oil the rack or the food going on it.

OPERATING INSTRUCTIONS



3. **Put prepared food on the rack in the basket.** Do not fill the basket past the “Max” line embossed on the inside of the basket. **CAUTION:** Never fill the basket 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 a small amount in a separate bowl before cooking in the air fryer.
4. **Slide the basket into the Air Fryer** using the handle to push it securely in place. The Air Fryer will not heat unless the basket is inserted and securely closed.
5. **Plug in the Air Fryer.** The control panel will light up and the default temperature and cook time will alternate on the display.
6. **Set desired time and temperature.** (See page 10 for suggested time and temperatures for some favorite foods.)

To set the temperature: Press the TEMP button. The thermometer icon on the display will blink and the Air Fryer will beep. Press the PLUS or MINUS button to increase or decrease the temperature between 200°F and 400°F. For fast scrolling, hold PLUS or MINUS button down. For slow scrolling, pulse button.

OPERATING INSTRUCTIONS

- To set the cook time: Press the TIME button. The clock icon located on the display will blink and the Air Fryer will beep once. Press the PLUS or MINUS button to add or subtract time from 1 to 60 minutes. For fast scrolling, hold PLUS or MINUS button down. For slow scrolling, pulse button.
- 7. **Press START/STOP to start cooking.** While the Air Fryer is cooking, the temperature and remaining cook time will alternate on the display.
 - 8. **About halfway through cooking, flip or shake foods** in the basket for even results, if desired. Timer and heating will pause when the basket is removed and will resume from where it left off when the basket is returned. **WARNING:** Be careful when handling the hot basket: Pull it out straight and carefully to avoid spilling and place it on a heatproof surface.
 - 9. **Cook until done.** When the time ends, the Air Fryer will beep and turn off automatically. Remove the basket from the air fryer and place it on a heatproof surface. Check food for doneness, then carefully remove food and enjoy.
- NOTE:** After twenty minutes of inactivity, the Air Fryer will enter sleep mode with only the START/STOP button lit up. To wake the unit up, press START/STOP.

AIR FRYING COOKING CHART

Use the chart to the right as a guide for cooking some of your favorite foods. Keep in mind that sizes, shapes, brands, and preferences vary, and adjust time and temperatures as desired. Always follow food safety guidelines when checking for doneness.

OPERATING INSTRUCTIONS

INGREDIENT	AMOUNT	OIL	TIME (MINUTES)	TEMP (°F)	SHAKE/ FLIP?
Asparagus	1 bunch	Toss with a little oil	7-10	400	Yes
Bacon	4 slices	None	8 (for crisp)	400	No
Broccoli	1 head, cut into florets	Toss with a little oil	7-10	375	Yes
Chicken breast (boneless, skinless)	3 halves	Brush lightly with oil	25-30	375	Yes
Chicken nuggets	20 pieces	None	10	400	Yes
Chicken wings (flats and drumettes)	12 pieces	Toss with a little oil	18-20	400	Yes
Fish sticks (frozen)	20 pieces	None	7-8	400	Yes
French fries (frozen/thin)	1½ pounds	None	16-18	400	Yes
French fries (frozen/thick)	1½ pounds	None	20-22	400	Yes
Hamburgers	2 4-ounce patties	None	12-13 (for medium)	375	Yes
Mozzarella sticks (frozen)	20 pieces	None	6-7	400	No
Pork chops (bone-in)	2 chops	None	15	400	Yes
Steak	1 pound	None	12 (for medium)	400	No
Salmon	2 4-ounce pieces	Brush skin lightly with oil	10-12 (for medium)	400	No
Shrimp (large)	1 pound	Toss with a little oil	12	400	Yes

COOKING TIPS

Preheat the air fryer for 5 minutes before cooking. While not necessary, preheating the unit will cook foods faster and promote crisp results. **CAUTION:** Be careful when adding food after preheating as basket and inside of fryer will be hot.

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 325°F and 400°F. For gentler cooking and reheating, use a lower temperature to avoid overcooking.

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

Shake the basket during cooking for even cooking. A good shake 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 on 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 on recipe timing only when cooking food. Check foods for doneness against current safety guidelines before serving.

TROUBLESHOOTING FAQs

Why won't my Air Fryer turn on?

There are a few possibilities. Check that the Air Fryer is plugged in and that the air frying basket is properly inserted in the closed position. Use the basket handle to push it securely in place. Make sure there is a time set and press the START/STOP button.

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, such as sausages, in the air fryer, and be sure the basket, rack, and heating coil are clean before cooking. You can also try air frying at a lower temperature to reduce smoke. **CAUTION:** Black smoke indicates a more serious problem. In the rare case that you see black smoke coming from the unit, immediately unplug fryer, contact customer service, and do not use the fryer until issue is resolved.

Why has my food cooked unevenly?

Two culprits are likely: overcrowding and not shaking. Fill the basket loosely with food in order 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 helps guarantee crisp results. Preheating the fryer also helps.

CLEANING AND MAINTENANCE

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

1. Unplug unit and let cool completely before cleaning. (For faster cooling, take hot basket out of the unit.)
2. To remove the cooled rack from the basket, pinch the rack's center grip bar, and pull the rack straight up and out of the basket. **WARNING:** Do not lift the rack out of basket while still hot or injury can occur.
3. For best results, wash the basket and rack with warm soapy water, rinse, and dry well with a towel. Basket and rack 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.
5. Do not use abrasive cleansers on basket, rack, exterior, or interior, or you could damage the finishes.
6. Make sure Air Fryer is unplugged, cool, and dry before storing.

NOTES

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NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

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TERMS AND CONDITIONS

Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada, or Mexico. Service centers and retail stores do not have the right to alter or change the Terms and Conditions of this warranty.

WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

TERMS AND CONDITIONS

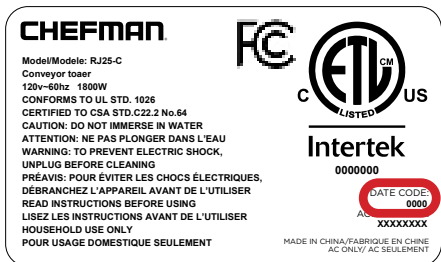
Limited Warranty

THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning and Maintenance for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I Need to Register my Product



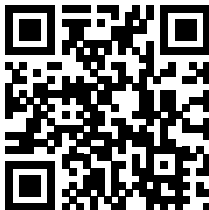
- Contact Information
- Model Number
- Proof of Purchase
(online confirmation, receipt, gift receipt)
- Date code

NOTE: Label depicted here is an example.

How Do I Register my Product?

We offer two convenient ways to access the Chefman® registration form:

1. Visit chefman.com/register.
2. Scan the QR code below to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit chefman.com

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPOSED IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. 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.

This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. Some states or provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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