

CHEFMAN®

RJ38-6-RDO

AIR FRYER+



CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

Thank you for your purchase!

Every Chefman product is manufactured to the highest standards of performance and safety. We are confident that you will be so satisfied with your purchase that Chefman will be your go-to company for appliances in the future.

Customer satisfaction is a key element of our company's philosophy. The Chefman brand exists to fill a void on retail shelves and in consumer kitchens for a truly value-focused kitchen appliance. By questioning and adding value and innovation at every touchpoint in the manufacturer to end user journey, Chefman provides home chefs with the tools they need to achieve picture-perfect results with maximum efficiency. In addition to Chefman products being dependable and affordable, they're built with intuitive features to enhance the kitchen experience so home cooks can become home chefs.

Should a problem arise, each product is backed by a comprehensive manufacturer's one-year warranty, as well as, outstanding after-sales service support through our dedicated customer service team. In the unlikely event that your product does not operate as described in this user guide, please feel free to call or email customer service for assistance. We understand that sometimes products can malfunction, so if you feel that your appliance is not operating as it should, warranty claims can be made within one year from the date of purchase when accompanied by a dated receipt.

This guarantee is in addition to your statutory rights; your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse or force majeure.

This warranty gives you specific legal rights. Rights may vary depending on your state or province of residence. Some locations do not allow limitations on implied warranties or special incidental, or consequential damages, so the limitations may not apply to you. This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever.

Call Chefman Customer Service at (888) 315-6553 or email customerservice@chefman.com for help with questions or to receive technical assistance. We're available Monday through Friday 9 a.m. to 5 p.m. EST.



READ ALL INSTRUCTIONS BEFORE USE

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

INTRODUCTION

We're so excited for you to experience what it's like to make the perfect homemade fries, rotisserie chicken, dessert or dehydrated fruit snacks right at home. With the Chefman Air Fryer+ you can fry, roast, bake or dehydrate your way to quick and easy weekday meals and everything in between.

To be able to take full advantage of all this Air Fryer+ has to offer, be sure to read this User Guide before getting started.



FUN FACTS

- Instead of traditional deep frying where food is submerged and cooked in hot oil, air frying circulates heat using little or no oil.
- In the US, potatoes are typically the most consumed vegetable, with Americans eating an average of 115.6 lbs of white potatoes a year, two-thirds of which are in the form of French fries.
- As you chew hot food it cools, increasing taste intensity. The taste receptors on our tongues are most active when food is between 86°-95°F.

Contents

- 1** Safety Instructions
- 4** Features
- 7** Operating Instructions
- 10** Tips
- 11** Cleaning and Maintenance
- 12** FAQ
- 13** Terms and Conditions
- 14** Warranty Card

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 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. Contact Chefman Customer Service at 1-888-315-6553 or customerservice@chefman.com.
- 7. The use of accessory attachments not recommended by the appliance manufacturer 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 plug cord into the wall outlet first. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 13. Do not use appliance for other than intended use.
- 14. Use extreme caution when removing tray or disposing of hot grease.
- 15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 16. Place the Air Fryer+ on a flat, sturdy, heat resistant surface. Do not place the Air Fryer+ near or on any type of heat source, such as a gas or electric burner, stove or oven. Do not use near an open flame or flammable materials.
- 17. The Air Fryer+ will emit some heat. Allow sufficient space around Air Fryer+ when in use and do not place near other items or appliances.
- 18. Never operate the Air Fryer+, or any appliance, on a gas or electric stovetop, even if the


SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

stovetop is off and completely cool.

- 19. Appliances may emit heat or steam when in use; do not block inlets or outlets.
- 20. Check that your home power supply corresponds with the Air Fryer+'s intended voltage.
- 21. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.
- 22. 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 removeable racks.
- 23. 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.
- 24. Do not move the Air Fryer+ while it is full of food.
- 25. Do not move the Air Fryer+ 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 reoccur after the appliance has been used a few more times.
- 26. Do not leave the Air Fryer+ unattended during use.
- 27. The exterior of the Air Fryer+ is designed to be cool to the touch. Some areas do get HOT during use and touch screen may get warm. Do not touch the heating elements. Do not place hands or other body parts near the air vents while Air Fryer+ is in use; burns may result. Take caution when handling the hot Air Fryer+ racks and all removable parts.
- 28. Use protective mitts and/or tongs to remove hot food from the Air Fryer+.
- 29. All removable parts may be washed with a sponge and warm, soapy water. All removable parts are top-rack dishwasher safe.
- 30. All parts may be air dried, but it is recommended to towel dry to prevent rust.
- 31. Store Air Fryer+ in a cool, dry place.
- 32. Save these Instructions.

California Proposition 65:
(Applicable for California Residents only)



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



Do not place the Air Fryer on a stovetop or any other heated surface.

SAFETY INSTRUCTIONS

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.

POWER 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 power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the power cord replaced. Please contact Chefman Customer Service.
- 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.

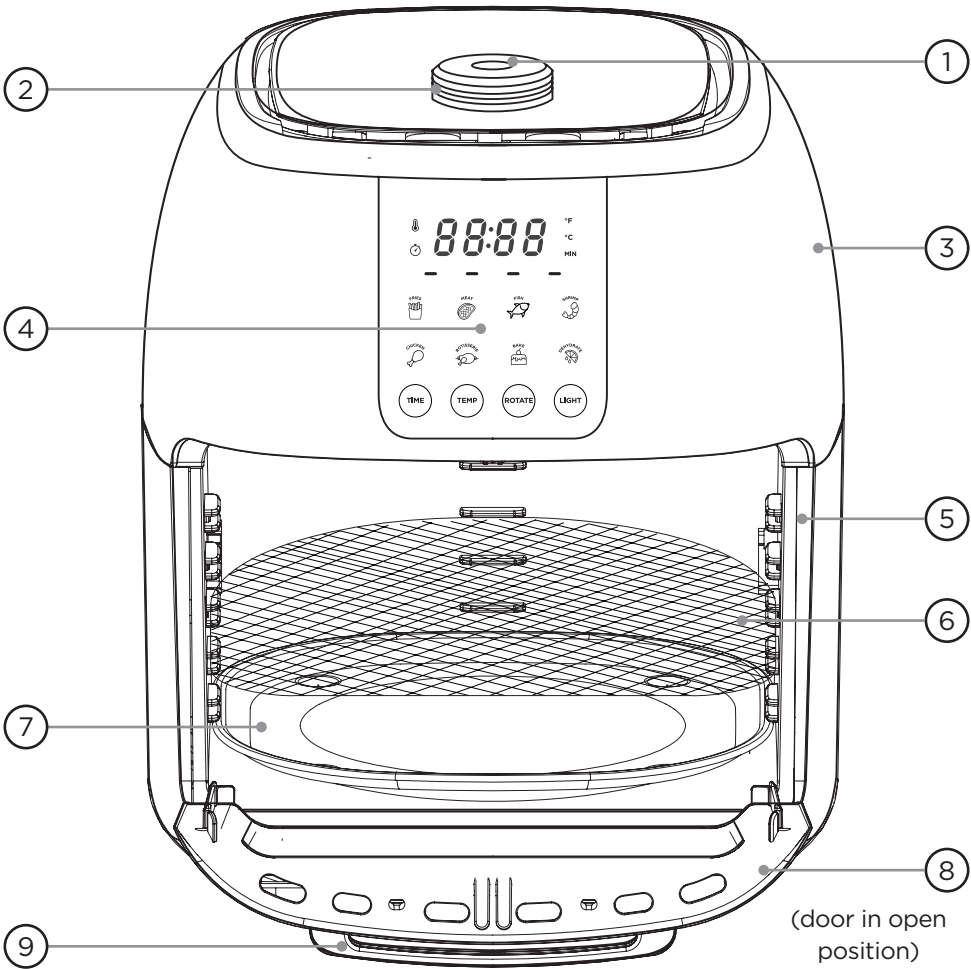
DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

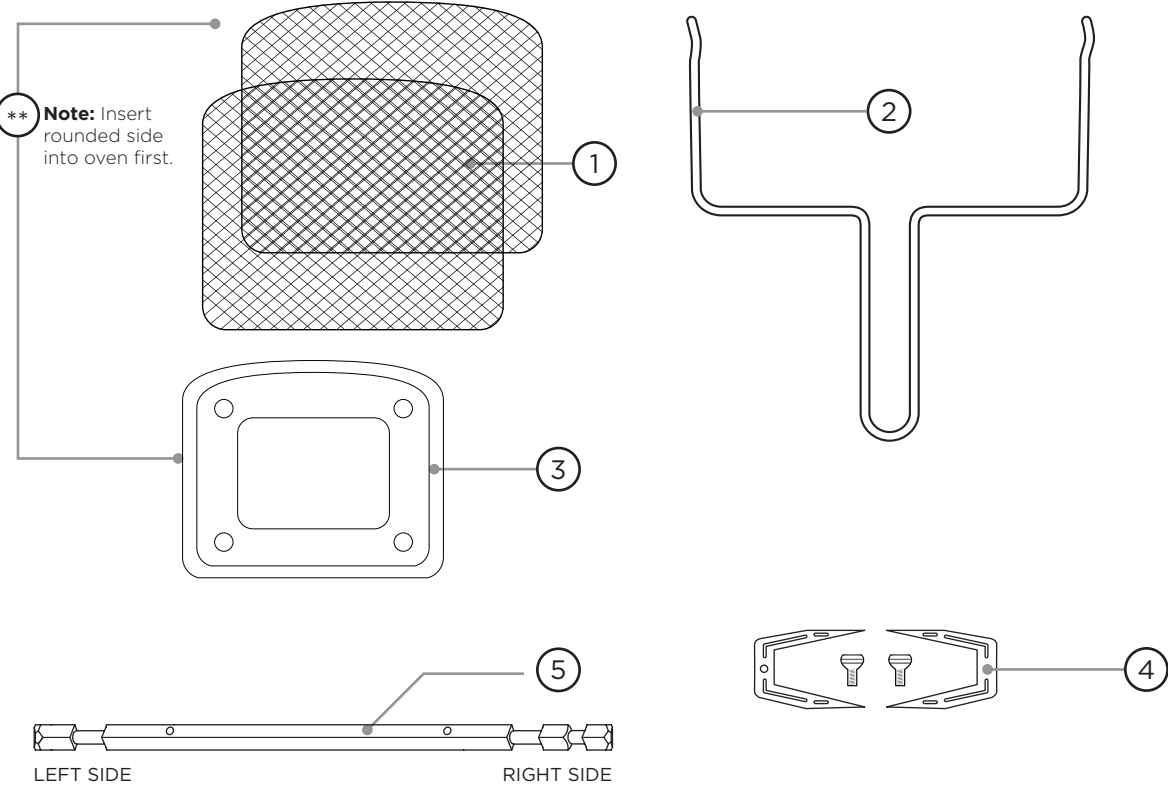
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Features

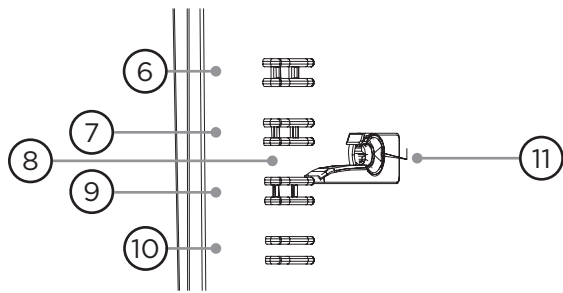


- | | |
|--------------------------------------|-----------------------------|
| 1. START/STOP BUTTON | 5. RACK HOLDERS |
| 2. TIME & TEMPERATURE DIAL | 6. REMOVABLE RACK (2) |
| 3. AIR FRYER+ HOUSING | 7. REMOVABLE DRIP TRAY |
| 4. CONTROL PANEL | 8. DOOR WITH VIEWING WINDOW |
| (SEE PAGE 6 FOR PRESET DESCRIPTIONS) | 9. AIR FRYER+ DOOR HANDLE |

Features

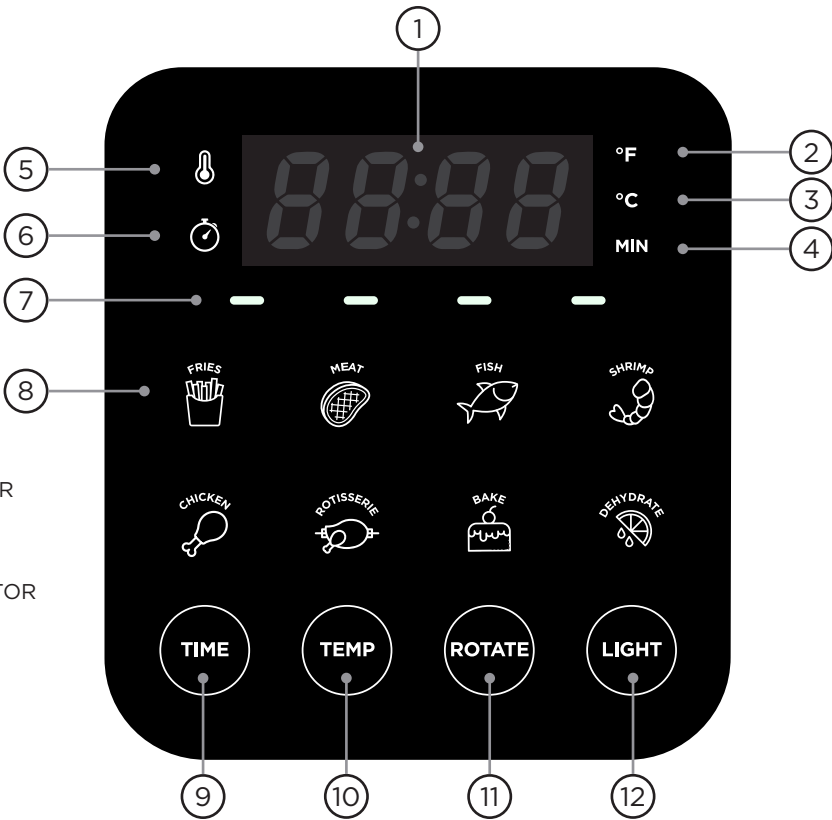


PARTS AND ACCESSORIES



- 1. REMOVABLE RACKS (2)
- 2. ROTISSERIE RETRIEVAL TOOL
- 3. REMOVABLE DRIP TRAY
- 4. ROTISSERIE FORKS WITH REMOVABLE SCREWS (2)
- 5. ROTISSERIE SPIT
- 6. RACK POSITION 1
- 7. RACK POSITION 2
- 8. ROTISSERIE RACK POSITION
- 9. RACK POSITION 3
- 10. RACK POSITION 4
- 11. ROTISSERIE GEARS

Features



CONTROL PANEL AND PRESET SETTINGS

- 1. LCD SCREEN
- 2. FAHRENHEIT INDICATOR
- 3. CELSIUS INDICATOR
- 4. MINUTES INDICATOR
- 5. TEMPERATURE INDICATOR
- 6. TIME INDICATOR
- 7. RUNNING LIGHTS
- 8. PRESETS
- 9. TIME BUTTON**
- 10. TEMP BUTTON*
- 11. ROTATE BUTTON
- 12. LIGHT BUTTON

FUNCTION	FULL TIME RANGE	FULL TEMP RANGE
Fries	1-60 mins	130°-400°F
Meat	1-60 mins	130°-400°F
Fish	1-60 mins	130°-400°F
Shrimp	1-60 mins	130°-400°F
Chicken	1-60 mins	130°-400°F
Rotisserie	1-60 mins	130°-400°F
Bake	30 mins-24 hours	130°-400°F
Dehydrate	30 mins-24 hours	90°-170°F

**Twist time and temperature dial (located on top of Air Fryer+) clockwise to increase the time/temp and counterclockwise to decrease the time/temp.

PRESET	DEFAULT TIME	DEFAULT TEMP
Fries	20 mins	400°F
Meat	20 mins	400°F
Fish	10 mins	400°F
Shrimp	10 mins	400°F
Chicken	25 mins	380°F
Rotisserie	45 mins	400°F
Bake	30 mins	350°F
Dehydrate	8 hours	140°F

*The TEMP button may be used to change Fahrenheit to Celsius and vice versa: Press and hold the TEMP button until your desired unit illuminates on the top right part of the screen.

Operating Instructions

Before First Use

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer+, but don't throw away the packing materials just yet! The rotisserie spit and 2 rotisserie forks are packaged on top of the Styrofoam. The rotisserie forks are packaged in bubble wrap. Be careful opening as they have sharp edges.
2. The rotisserie retrieval tool is packaged vertically next to the Air Fryer+ in cardboard.
3. The rest of the tools (the 2 removable racks and 1 drip tray) are packaged inside the Air Fryer+.
4. Once everything is removed, gently wipe down the exterior with a damp cloth or paper towel. Never immerse the Air Fryer+ or its plug in water or any other liquid. The Air Fryer+'s housing is NOT dishwasher safe.
5. Wash all removable parts with a sponge and warm, soapy water. The racks may be washed with a bristled brush. **Do not** use abrasive cleaning agents or scouring pads. All removable parts are dishwasher safe.
6. Dry thoroughly.
7. Before inserting the spit with a chicken (or your choice of food) on it into the Air Fryer+, practice properly inserting it without any food first to familiarize yourself.
8. Read all instructions and follow them carefully.

How to Use the Air Fryer+ with Basic Air Frying Presets (Excludes Rotisserie)

1. Place the Air Fryer+ on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer+. **NOTE:** All icons on the touch screen will illuminate.
3. Ensure drip tray is in place on the bottom of the Air Fryer+.
4. Place seasoned food on racks. Close door.
5. **NOTE:** The door of the Air Fryer+ will not be able to close if the drip tray is placed in the unit backwards.
6. Select desired setting by pressing the desired icon.
7. If desired, press the TIME button and adjust the time by rotating the time and temperature dial on the top of the Air Fryer+ to desired time.
8. If desired, press the TEMP button and adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+ to desired temperature.
9. Press the START/STOP button located on the top of the Air Fryer+ to begin the cooking process.
TIP: For the best and most even results, rotate the racks from the top positions to the bottom positions, and vice versa, halfway through cooking.
10. While Air Fryer+ is running, screen will toggle between set temperature and remaining time.
11. Press START/STOP at any time to stop the cooking process.
12. Use oven mitts to remove hot trays from Air Fryer+ and tongs to handle hot food.

Operating Instructions

How to Use the Rotisserie Spit (Max weight: 4lbs)

1. Place the Air Fryer+ on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer+.
3. Ensure drip tray is in place on the bottom of the Air Fryer+. **NOTE:** The door of the Air Fryer+ will not be able to close if the drip tray is placed in the unit backwards.
4. See "How to Prepare the Rotisserie Spit with Food" below.
5. Hold the left side of the rotisserie spit in your left hand and the right side in your right. (See image on page 5 for reference.)
6. Guide the prepared rotisserie spit into the Air Fryer+ in the rotisserie rack position. Place the left side of the rotisserie spit into the round rotisserie gear located on the left interior wall. Once it is in place, lift the right side of the rotisserie spit and place it the rotisserie holder on the right interior wall. Close the door.
7. Press the ROTISSERIE button. (You may also select a different desired preset button by pressing the desired icon, and then pressing the ROTATE button.)
8. If desired, press the TIME button and adjust the time by rotating the time and temperature dial on the top of the Air Fryer+ to desired time.
9. If desired, press the TEMP button and adjust the temperature by rotating the time and temperature dial on the top of the Air Fryer+ to desired temperature.
10. Press the START/STOP button located on the top of the Air Fryer+ to begin the cooking process.
11. While Air Fryer+ is running, screen will toggle between set temperature and remaining time.
12. Press START/STOP at any time to stop the cooking process.
13. Use oven mitts with the rotisserie retrieval tool to remove the hot spit with the hot food from Air Fryer+.

How to Prepare the Rotisserie Spit (Max weight: 4lbs)

Chicken

1. If cooking a chicken on the rotisserie spit, ensure that a) all the innards have been removed, b) it is seasoned and c) properly trussed. For instructions on how to truss a chicken, go to www.chefman.com/truss.
2. Insert the rotisserie spit into the chicken's cavity so that the chicken can hang freely on the rod. Place the chicken with the rod on a cutting board.
3. Hold the rod in one hand, and one of the rotisserie forks, with the prongs pointed toward the chicken, in the other hand. Insert the rod into the square notches on the rotisserie fork.
CAUTION: Forks are sharp. Handle with care.
4. Poke the chicken with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.
NOTE: Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The chicken should also be secure; it should not be able to slide back and forth on the rod.

Operating Instructions

Boneless meat (such as beef, pork, lamb, etc) or fruit (such as pineapple):

1. Insert the rotisserie spit, lengthwise, into the center of the meat or fruit. Place the meat, or fruit, with the rod onto a cutting board.
2. Hold the rod in one hand, and the rotisserie fork, with the prongs pointed toward the meat, in the other hand. Insert the rod into the square notches on the rotisserie fork.
CAUTION: Forks are sharp. Handle with care.
3. Poke the meat or fruit with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.
NOTE: Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The meat should also be secure; it should not be able to slide back and forth on the rod.

How to Use the Rotisserie Retrieval Tool

1. Use oven mitts when handling the HOT retrieval tool.
2. Hold the retrieval tool by its handle.
3. Guide the retrieval tool into the Air Fryer+. Position it below the rotisserie spit.
4. Use the retrieval tool to lift the right side of the rotisserie spit. Once it is free, lift the left side.
5. Carefully guide the hot rotisserie spit and food from the Air Fryer+.

Tips

- Almost any food you cook in the oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness. Smaller pieces of food require less cooking time than larger items.
- Smaller pieces of food may be cooked at higher temperatures than larger items because they generally require less time to cook.
- For best results in the shortest amount of time, air fry food in single layers.
- Most prepared foods **do not** need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness.
- Frozen appetizers and hors d'oeuvres air fry very well.
- Rotate trays halfway through the cooking cycle to ensure the most even results.
- Toss foods you are preparing from scratch, such as French fries, with oil, in a separate bowl, to improve browning and crispiness. Fresh foods **do not** contain the same oils, fats and other ingredients that prepared foods contain which promote browning and crispiness.
- When making French fries using fresh potatoes, ensure they are completely dry before cooking in the Air Fryer+. Even the smallest droplets of moisture will prevent them from getting crispy.
- When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters used to make tempura, will run and not set fast enough like they do in a deep fryer.
- Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, help create crispy, healthier versions of your favorite fried foods.
- Cook chicken until it reaches an internal temperature of 165°F when rested.
- The Air Fryer+ is great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure food reaches an internal temperature of 165°F, the recommended food-safe temperature for reheating food.

Cleaning & Maintenance

- 1. When the Air Fryer+ is unplugged and completely cool, gently wipe down exterior with a damp cloth or paper towel. Never immerse the Air Fryer+ or its plug in water or any other liquid. The Air Fryer+'s housing is NOT dishwasher safe.
- 2. The hinge section where the door meets the Air Fryer+ may collect crumbs. Clean away crumbs with a bristled brush or wet cloth.
- 3. Wash all removable parts with a sponge and warm, soapy water. The racks may be washed with a bristled brush. **Do not** use abrasive cleaning agents or scouring pads. All removable parts are top-rack dishwasher safe.
- 4. Dry thoroughly.
- 5. Store in a cool, dry place.

FAQ

- 1. **Why can't I open the door?**
After unboxing the Air Fryer+, be sure to remove the tape that's on both sides.
Note: There may be some resistance when opening the door for the first time.
- 2. **Why can't I close the door after inserting my food and trays inside?**
Make sure the trays are inserted the same way they came packaged. Insert the trays curved side first.
- 3. **Can I use plastic containers, paper towels or paper plates inside the Air Fryer?**
No. **Do not** put anything inside the Air Fryer+ that you would not use in an oven or on a stovetop.
- 4. **Is it safe to use aluminum foil in the Air Fryer+?**
Yes. You can put aluminum foil over the racks and the drip tray.
- 5. **Is it ok to use parchment paper in the Air Fryer+?**
No, **do not** use parchment paper in the fryer.
- 6. **Can the drip tray be used for cooking purposes outside of the Air Fryer+?**
No. It is not recommended to use any of the fryer's tools for anything other than their intended use with the Air Fryer+.
- 7. **I feel a little amount of air escape around the door when using the Air Fryer+. Is this normal?**
Yes, totally normal. The door is not sealed airtight. There are a few spots around where air circulates.
- 8. **How do I switch between Fahrenheit and Celsius?**
Press and hold the TEMP button until your desired unit of temperature illuminates on the top right of the screen.

Terms & Conditions

Limited Warranty

CHEFMAN® warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN, at its option and with an accompanying receipt, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN® will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase listed on the receipt. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN® Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN® or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN® shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 200 Performance Drive Suite 207, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

Warranty



AIR FRYER+		CHEFMAN®	
All data fields are required in order for us to process your request:			
Model Number: _____			
Full Name: _____			
Address: _____ _____ _____			
Phone: _____ Email: (if applicable) _____			
Date of Purchase*: _____ <small>*We recommend you keep the receipt with this warranty card</small>			
Retail Store of Purchase: _____			
Description of Malfunction: _____ _____ _____ _____ _____			
Return your completed warranty card to:			
RJ Brands 200 Performance Drive Suite 207 Mahwah, NJ 07495		AIR FRYER+	MODEL: RJ38-6-RDO
		888.315.6553	customerservice@chefman.com
		Phone lines available Monday to Friday, 9am-5pm EST 1-YEAR LIMITED WARRANTY	

CHEFMAN®



CHEFMAN.COM | @MYCHEFMAN