

CHEFMAN®

RJ38-V3-DC35-UK

TurboFry®

AIR FRYER



3.5
LITER

COOKING FORWARD™

Thanks for purchasing a Chefman® appliance!

Whether you love to cook or rarely enter the kitchen, we've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress and cooking more efficiently are just a few of the benefits you'll enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the Cooking Forward™ effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,
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

FOR HOUSEHOLD USE ONLY

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, 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, 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.
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, please contact Chefman Customer Support for assistance.
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 attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This product is not a deep fryer. It is NOT meant to be filled with oil. Never fill the basket or any parts of the Air Fryer with oil. If you choose to use oil, lightly toss food with oil in a separate bowl and then transfer food to the tray inside the basket.

SAFETY INSTRUCTIONS

15. 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.
16. 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.
17. Use caution when opening the Air Fryer. The inside of the basket and its contents are very hot. Use tongs or protective gloves to remove food from basket.
18. Do not move the Air Fryer while it is in use and/or full of food.
19. Always unplug Air Fryer after use.
20. Never yank cord to disconnect from outlet; instead, grasp the plug and pull firmly.
21. Never place the Air Fryer in the dishwasher. This product housing cannot be immersed in water and is not dishwasher safe. Only the tray and the basket itself can be submerged in water. The basket and tray are top-rack dishwasher safe.
22. The housing of the Air Fryer can be wiped down between uses with a non-abrasive cleaner.
23. Store Air Fryer in a cool, dry place.
24. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

SAVE THESE INSTRUCTIONS



**Do not place the appliance on a
stovetop or any other heatable
surface.**

SAFETY INSTRUCTIONS

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 line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. If this should occur, please contact Chefman Customer Support for assistance.
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.

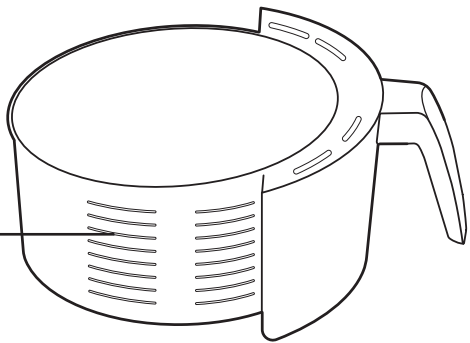
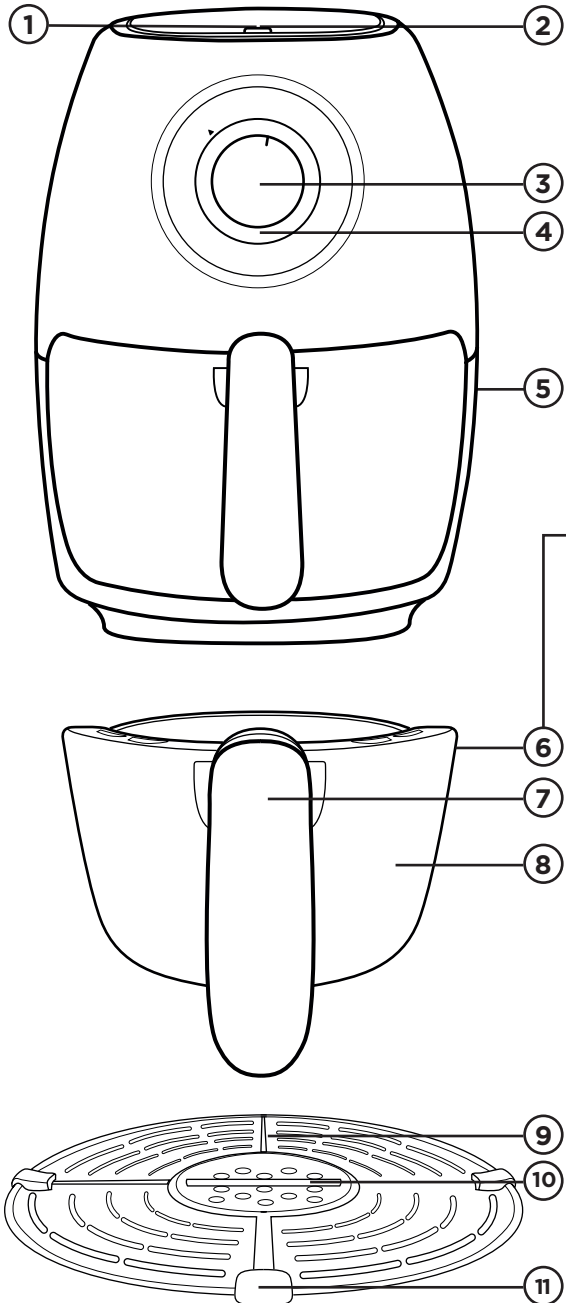
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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. POWER INDICATOR LIGHT (BLUE LIGHT)
- 2. HEATING INDICATOR LIGHT (RED LIGHT)
- 3. TIMER DIAL (0-60 MINUTES)
- 4. TEMPERATURE DIAL (90°C-200°C)
- 5. FRYER VENTS
- 6. BASKET VENTS
- 7. BASKET HANDLE
- 8. BASKET (1)
- 9. TRAY
- 10. TRAY HANDLE
- 11. RUBBER GRIPS (4, REMOVABLE)

OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer. Gently wipe down exterior with a damp cloth or paper towel. **WARNING:** Never immerse the Air Fryer or its plug in water or any other liquids.
2. Pull the basket handle to remove the basket from the Air Fryer. Use the tray handle, in the center of the tray, to remove the tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. The basket and the tray are top-rack dishwasher safe.
3. **Warning:** Do not use abrasive cleaning agents or scouring pads.
4. Dry thoroughly.

Read all instructions and follow them carefully.

HOW TO USE

1. Prepare the basket and desired food.

Use the tray handle to insert the tray into the basket. Push down to ensure it is secure and in a leveled position. There should be a small amount of space between the tray and bottom of the basket.

Note: Using the Air Fryer with the tray in place allows for maximum amount air circulation, which promotes even cooking and crispiness.

Warning: Never fill the basket with oil. Unlike deep fryers, air fryers require little to no oil to produce crispy results. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the tray inside the basket.

2. Put food on tray.

Refer to the chart on page 8 for recommended maximum amounts of food, cooking times, temperatures and tips.

3. Put the basket into the Air Fryer.

Use the Basket Handle to insert the basket into the Air Fryer. Push to close.

4. Plug in the Air Fryer.

The power indicator light will illuminate when the Air Fryer is plugged in. The heating indicator light will NOT illuminate until the timer dial is turned past zero.

Note: The Air Fryer will not operate if the basket is not fully pushed into place.

OPERATING INSTRUCTIONS

5. Set desired cooking temperature and time.

Adjust the temperature: Turn the temperature dial to the desired temperature between 90°C and 200°C.

Adjust the time: Turn the timer dial to the desired time. Once a time is selected, the Air Fryer will begin to tick, indicating the time is counting down.

Note: Maximum cooking time is 60 minutes.

7. Start cooking.

After setting the temperature and time, the power indicator light and the heating indicator light will illuminate and the Air Fryer will begin cooking.

To check food while the Air Fryer is cooking: A) Use the basket handle to pull out the basket.

Note: The power indicator light and the heating indicator light will turn off once the basket is pulled out, but the timer will continue to count down.

B) Use the basket handle to shake and redistribute the food inside the basket (or use tongs to flip food) if necessary, then push the basket back into the unit. The unit will automatically resume cooking when the basket is replaced.

8. Enjoy your air-fried food.

Once the timer completely counts down, the Air Fryer will ding once and turn off.

Use the basket handle to pull out the basket. Remove basket carefully by pulling out straight to prevent oil spillage. Use protective gloves and/or tongs to carefully transfer the hot food to a serving plate.

Caution: The basket, tray and contents will be HOT after cooking.

Place the hot basket on a wire rack or trivet to cool.

9. Unplug the Air Fryer and let cool completely before cleaning.

10. Clean the basket and tray after every use.

COOKING TIPS

- Almost any food that is traditionally cooked 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 pieces.
- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.
- Most prepackaged 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. For best results, arrange them on the tray in a single layer.
- If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.
- Toss foods you are preparing from scratch, such as French fries or other vegetables, with a small amount of oil to promote browning and crispiness.
- When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
- 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, helps create crispy, healthier versions of your favorite fried foods.
- Air fryers are great for reheating food, including pizza. To reheat your food, set the temperature to 150°C for up to 10 minutes.

COOKING TIPS

The temperatures and times recommended below are based off of the listed recommended amounts and weights. If using a smaller amount or weight, check food sooner than the recommended time because it will likely cook faster.

Type	Amount	Time (mins)	Temp (°C)	Shake/ Flip	Cooking Tip
Bacon	4 Slices	6 (chewy) 8 (crispy)	200	No	After cooking, use tongs to transfer bacon to a paper towel lined plate.
Chicken Breast (Thick, about 8 oz)	About 3 pieces	25-30	190	Yes	Brush with oil, season with salt and desired spices.
Chicken Drumsticks/ Thighs (5 oz each)	About 5 pieces	16-18	200	No	Season with salt and desired spices.
Chicken Nuggets	About 20 pieces	10	200	Yes	
Chicken Wings (Flats and drumettes separated)	12 pieces	18-20	200	Yes	Season with salt; enjoy as is or, when done, toss in favorite chicken wing sauce.
Fish Sticks (Frozen)	20 pieces	7	200	Yes	
French Fries (Frozen/Thin)	1½ lb	16-18	200	Yes	
French Fries (Frozen/Thick)	1½ lb	20	200	Yes	
French Fries (Homemade/Thin)	2 lb	20-25	200	Yes	Rinse with cold water, pat dry, toss with 1 tbsp olive oil, season with salt and desired spices; use tongs to toss during cooking.
Hamburgers (4 oz each)	2 patties	12 (medium)	190	Yes	Brush with oil, season with salt and desired spices such as freshly ground black pepper and garlic powder.
Mozzarella Sticks (Frozen)	20 pieces	7	200	Yes	
Pork Chops (Bone-in, about 8 oz)	2 8 oz pieces	12	200	Yes	Season with salt and desired spices.
Pork-Chops (Boneless, about 3 oz)	4 pieces	15	200	No	Season with salt and desired spices.
Steak	1 - 1 ½ lb	12 (medium doneness)	200	No	Season with salt and desired spices.
Salmon (2½ cm wide, 4.5 oz)	3 pieces	10 (medium doneness)	200	No	Brush skin with oil and place on tray skin-side down. Season with salt and desired spices.
Shrimp (large)	2 lb	12	200	Yes	Pat dry, toss with 1/2 tbsp olive oil, season with salt and desired spices; shake often.

Note: This table is only a guide and does not contain exact recipes.

Note: Use extreme caution while handling hot food in fryer basket. Excess oil will drip into basket when preparing greasy foods. Empty basket after every use.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
The Air Fryer is not working/will not turn on.	<ol style="list-style-type: none"> 1. Air Fryer is not properly plugged in. 2. The timer has not been turned past zero. 3. The basket is not fully pushed into place. 	<ol style="list-style-type: none"> 1. Ensure that the plug is properly secured in wall outlet. 2. Turn the timer dial past zero to initiate cooking. 3. Use the basket handle to push basket firmly into Air Fryer's housing.
There is smoke coming out of the Air Fryer.	<ol style="list-style-type: none"> 1. Air Fryer is being used for the first time. 2. There is either too much grease in or on the food being air fried. 3. There is leftover grease in the basket. 	<ol style="list-style-type: none"> 1. Smoke will subside after first use. 2. Lightly coat food with oil. 3. Clean the basket after every use.
Air fried foods are not crispy.	<ol style="list-style-type: none"> 1. The food didn't have enough oil. 2. The food was coated in too much oil and became soggy. 	Only toss oil-free fresh foods in a small amount of oil to achieve the maximum crispiness.
Air Fryer is producing a significant amount of smoke.	High fat content foods, such as sausage, tend to produce a significant amount of smoke when cooked at a high temperature setting.	This will not harm the air fryer or affect the final result of the food, but in order to avoid smoke, fry at a lower temperature.

CLEANING & MAINTENANCE

- Ensure the Air Fryer is unplugged and cool before cleaning.
- Once the Air Fryer and basket are cool, remove the basket from the Air Fryer (if it is not already removed). Use the tray handle to remove tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. **Warning:** Do not use abrasive cleaning agents or scouring pads.
- The basket and the tray are top-rack dishwasher safe.
- 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.
- Dry all parts thoroughly before storage.
- Store the Air Fryer in a cool, dry place.

Notes

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on its right side, suggesting it's resting on a surface.

TERMS & 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.

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, contact Customer Support at support@chefman.co.uk.

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 Instructions 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?



NOTE: Label depicted here is an example.

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

How Do I Register my Product?

We offer 2 convenient ways to access the Chefman registration form:

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



Need more information?

Please visit us at Chefman.com.

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