

CHEFMAN®

RJ38-V3-35T

TurboFry Touch AIR FRYER



3.5
LITER

CUSTOMER SERVICE: 888.315.6553 | customerservice@chefman.com

Congratulations on your purchase!

Every Chefman product is manufactured to the highest standards of performance and safety, and 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 manufacturing appliances that are dependable, affordable, and built with intuitive features to enhance your kitchen experience, we pride ourselves on providing top-of-the-line post purchase support, which includes complimentary access to ClubChefman.com for product tutorials, delicious recipes and how-to videos, and access to our team of dedicated 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 the manual please feel free to call or email our helpline 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.

Our telephone helpline (888) 315-6553 is available for questions or technical assistance- Monday-Friday 9 a.m. to 5 p.m. EST.

Customers can also receive support via email: customerservice@chefman.com.

Contents

- 1** Safety Instructions
- 4** Features
- 5** Operating Instructions
- 9** Tips
- 10** Troubleshooting
- 11** Cleaning and Maintenance
- 12** Notes
- 15** Terms and Conditions
- 16** Warranty Card



READ ALL INSTRUCTIONS BEFORE USE

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

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

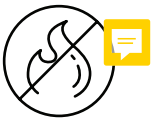
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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. This appliance should be used only by persons who are capable of understanding the user guide or are supervised by those who have adequate understanding of the appliance's features, use and operating instructions. Children must be supervised and should not be left alone with any appliance during operation.
2. Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
3. Place the Air Fryer on a stable, heat resistant surface. Make sure not to place it 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.
4. **Never operate the Air Fryer, or any appliance, on a gas or electric stovetop, even if the stovetop is off and completely cool.**
5. Appliances may emit heat or steam when in use; do not to block inlets or outlets.
6. Short power cords are attached to the Air Fryer to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
7. Check that your home power supply corresponds with the Air Fryer's intended voltage.
8. Before using the Air Fryer, inspect the plug and cord line for cuts and/or abrasion marks. Do not use the Air Fryer if it is damaged in any way. Contact Chefman Customer Service for assistance.
9. Insert the plug by grasping it firmly and guiding it into your home's grounded electrical outlet. Disconnect by grasping the plug and removing it from your home's grounded electrical outlet. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

California Proposition 65:
(Applicable for California Residents only)

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



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

10. 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, toss food with oil in a separate bowl and then transfer food to the Air Fryer Basket.
11. Do not leave uncooked ingredients in the Air Fryer for more than a short period of time; raw meat, poultry, fish, fruits and vegetables can spoil.
12. Do not move the Air Fryer while it is full of food.
13. 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.
14. Do not leave Air Fryer unattended during use.
15. Do not move Air Fryer during use.
16. The exterior of the Air Fryer is designed to be cool to the touch. Some areas do get HOT during use. 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 Basket and Tray.
17. This Air Fryer needs space to allow heat to escape to prevent the risk of fire. Make sure the fryer has sufficient space around it. Do not cover the fryer, and make sure the air vents on the back are not cover or blocked.
18. Use protective gloves and/or tongs to remove hot food from the Air Fryer.
19. Unplug the Air Fryer when you are done cooking.
20. Before cleaning, make sure that the Air Fryer is off, unplugged and cooled to room temperature.
21. Do not immerse Air Fryer in water or a dishwasher for cleaning. Only the Air Fryer Basket and Tray may be washed with a sponge and warm, soapy water. The Air Fryer Basket and Tray are dishwasher safe.
22. The Air Fryer housing is NOT dishwasher safe.
23. Use a non-abrasive cleaner, soft pad or cloth to clean both the Air Fryer Basket, Tray and exterior of the Air Fryer. Do not use a scouring pad.
24. Store Air Fryer in a cool, dry location.
25. In case of any electric emergency, such as a fire, call 911.

SAVE THESE INSTRUCTIONS.

SAFETY INSTRUCTIONS

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

SHORT CORD INSTRUCTIONS

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:

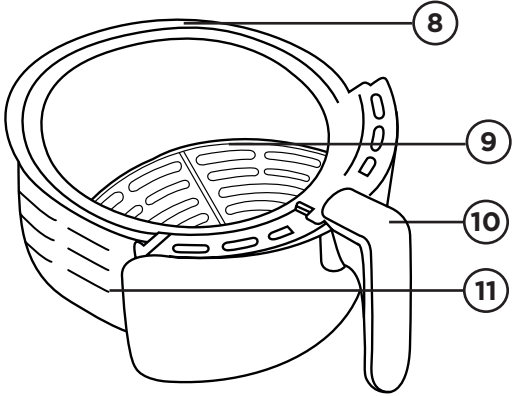
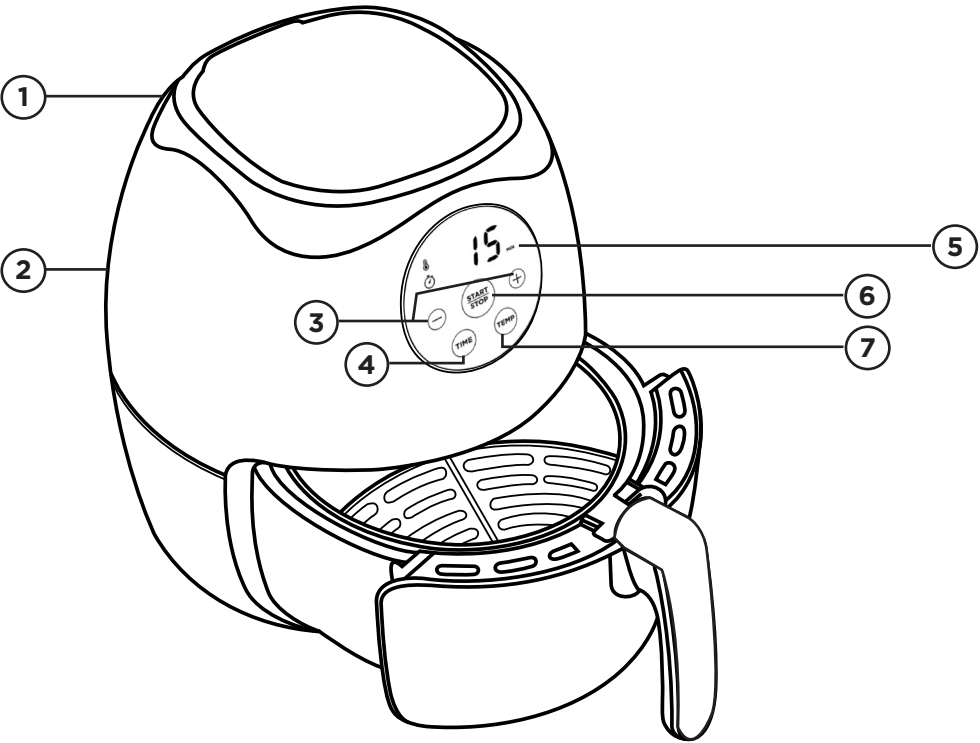
- 1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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 return it to an authorized service representative or contact Chefman Customer Service 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 POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Features



- 1. AIR FRYER
- 2. AIR FRYER VENTS
- 3. INCREASE/DECREASE BUTTONS
- 4. TIME BUTTON
- 5. CONTROL PANEL/DISPLAY
(DISPLAY TOGGLES BETWEEN REMAINING TIME AND TEMP WHEN AIR FRYER IS IN USE)
- 6. START/STOP BUTTON
- 7. TEMP BUTTON
- 8. AIR FRYER BASKET
- 9. REMOVABLE TRAY
- 10. HANDLE ON REMOVABLE BASKET
- 11. BASKET VENTS

Operating Instructions

BEFORE FIRST USE

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 liquid. It is NOT dishwasher safe.

Use the Basket Handle to remove the Air Fryer Basket from the Air Fryer. Use the 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 Air Fryer Basket and Tray. Do not use abrasive cleaning agents or scouring pads. The Air Fryer Basket and the Tray are dishwasher safe. Dry thoroughly.

Read all instructions and follow them carefully.

HOW TO USE

1. Prepare the Air Fryer Basket.

Use the Handle in the center of the tray to insert the tray into the Air Fryer Basket. Press 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 Air Fryer Basket.

NOTE: Do not use the Air Fryer Basket without the Tray. The Tray allows for proper air circulation, which promotes even cooking.

CAUTION: Never fill the Air Fryer 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 Air Fryer Basket.

Tip: Oil promotes browning and extra-crispy results. Use a couple of teaspoons when making foods from scratch like French fries or chicken nuggets.

2. Place food on tray.

Refer to the chart on **page 8** for recommended minimum and maximum amounts for many types of food. Never fill the Air Fryer Basket higher than the “Max” line embossed on the inside of the Air Fryer Basket.

Refer to the chart on **page 8** for recommended cooking times, temperatures and tips.

3. Put the Air Fryer Basket into the Air Fryer.

Use the Basket Handle to insert Air Fryer Basket into the Air Fryer. Push closed.

Operating Instructions

4. Plug in the Air Fryer.

The entire display will illuminate for a moment and then flash off. The Start/Stop button will remain illuminated.

NOTE: The Air Fryer will not turn on if the Air Fryer Basket is not fully in place in the closed position.

5. Turn on the Air Fryer.

Lightly press the Start/Stop button to “wake” the Air Fryer. Once the Air Fryer is in Wake Mode, the time and temperature will toggle back and forth on the display and all buttons will be illuminated. The desired cooking time and temperature may now be set.

NOTE: After twenty minutes of inactivity, the Air Fryer will enter Sleep Mode. Wake by lightly pressing the Start/Stop button. To enter Sleep Mode manually, hold the Start/Stop button for five seconds. The Air Fryer will then beep once and enter Sleep Mode.

6. Set desired cooking time and temperature.

Adjust the Time:

Lightly press the Time button. The little clock icon located on the left of the displayed time will blink and the Air Fryer will beep once. Lightly press the Increase/Decrease button to select desired time.

Maximum cooking time is 60 minutes.

Adjust the Temperature:

Lightly press the Temp button. The little thermometer icon located on the left of the displayed temperature will blink and the Air Fryer will beep once. Lightly press the Increase/Decrease button to select desired temperature.

Minimum temperature is 200°F and 90°C. Maximum temperature is 400°F and 200°C.

Change the Temperature from Fahrenheit to Celsius:

Lightly press and hold the Temp button for four seconds. The little °F located to the right of the displayed temperature will change to °C. Repeat to switch back to Fahrenheit.

Operating Instructions

7. Start cooking.

After setting the time and temp, press the Start/Stop button to start cooking. While the Air Fryer is cooking, all of the buttons will remain illuminated and the temperature and remaining time will toggle on the display.

To check the food while the Air Fryer is cooking, use the Basket Handle to gently pull out the Air Fryer Basket. Be sure to pull basket out **basket** in a **straight** motion to avoid spills. All of the buttons will turn off once you pull out the basket, but the program will be saved until you resume cooking. Use the Basket Handle to shake and redistribute the food inside the Air Fryer Basket, if necessary, and push the Air Fryer Basket to resume cooking.

8. Enjoy your air-fried food.

Once the timer completely counts down, the Air Fryer and the screen will turn off — only the Start/Stop button will remain illuminated. The Air Fryer will also beep loudly three times, indicating that it is done cooking.

Use the Basket Handle to pull out the Air Fryer 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 Air Fryer Basket will be hot after cooking.

Place the hot Air Fryer Basket on a wire rack or trivet to cool.

9. Unplug the Air Fryer.

Use the Cleaning and Maintenance instructions on **page 11** to clean the Air Fryer and its parts after every use.

Cooking Tips

Use the chart below as a cooking guide when air frying different types of food.

Type	Amount	Time (mins)	Temp (°F)	Shake/ Flip	Cooking Tip
Bacon	4 pieces	6 (chewy) 8 (crispy)	400	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	375	Yes	Brush with oil, season with salt and desired spices.
Chicken Drumsticks/ Thighs (5 oz)	About 5 pieces	16-18	400	No	Season with salt and desires spices.
Chicken Nuggets	About 20 pieces	10	400	Yes	
Chicken Wings (Flats and drumettes seperated)	12 pieces	18-20	400	Yes	Season with salt; enjoy as is or, when done, toss in favorite chicken wing sauce.
Fish Sticks (Frozen)	20 pieces	7	400	Yes	
French Fries (Frozen/Thin)	1.5lbs	16-18	400	Yes	
French Fries (Frozen/Thick)	1.5lbs	20	400	Yes	
French Fries (Homemade cut into 1/4 x 1/4 inch pieces)	2lbs	20-25	400	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)	2 patties	12 (medium)	375	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	400	Yes	
Pork Chops (Bone-in, about 8 oz)	2 8 oz pieces	12	400	Yes	Season with salt and desired spices.
Pork-Chops (Boneless, about 3 oz)	1.5lbs, 4 pieces	15	400	No	Season with salt and desired spices.
Steak	1-1 1/3lb	12 (medium doneness)	400	No	Season with salt and desired spices.
Salmon (1 inch wide, 4.5 oz)	3 pieces	10 (medium doneness)	400	No	Brush skin with oil and place on tray skin-side down. Season with salt and desired spices.
Shrimp (large)	2lbs	12	400	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 and tank. Excess oil will drip into tank when preparing greasy foods.

Cooking Tips

- Almost any food you cook in the oven, can be air fried.
- Avoid cooking very greasy foods that splatter, such as sausage, on high temperatures in the Air Fryer. A temperature of 350°F is recommended.
- 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 and may be cooked at higher temperatures than larger pieces because they generally require less time to cook.
- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering food when possible.
- 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. For best results, arrange them on the Air Fryer's tray in a single layer.
- If layering foods, be sure to shake the Air Fryer Basket halfway through to promote even cooking.
- 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.
- Air fryers are great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure it reaches food-safe temperatures.

Troubleshooting Guide

Problem	Possible Cause	Solution
The Air Fryer is not working/will not turn on.	The appliance is not plugged in.	Insert plug into the electrical outlet.
	The timer was not set.	Press the Time button and use the increase/decrease buttons to set desired cook time. Press the Start button to turn on the Air Fryer.
	The Air Fryer Basket is not completely pushed into place.	Use the Basket Handle to push basket securely into place.
The ingredients fried with the Air Fryer are not done.	The basket is overcrowded.	Put smaller batches of ingredients in the basket to fry more evenly.
	The set temperature is too low.	Press the Temperature button and use the increase/decrease buttons to adjust to a higher temperature.
The ingredients are fried unevenly in the Air Fryer.	Certain ingredients need to be shaken halfway through.	Shake halfway through the cooking time.
Fried snacks are not crispy when they come out of the Air Fryer.	The snack was meant to be prepared in a traditional deep fryer.	Lightly brush or spray some oil onto the snacks for a crispier result.
The basket will not slide into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket above the MAX fill line.
	The basket is not placed in the Air Fryer correctly.	Push the basket into the Air Fryer until you hear a click.
There is white smoke coming out of the Air Fryer.	Greasy ingredients are being prepared.	Frying greasy ingredients causes a large amount of oil to leak into the basket. This will produce smoke but does not affect the appliance or cooking of your food.
	The pan still contains greasy residue from previous use.	Make sure the Air Fryer basket is cleaned properly after every use. The Air Fryer basket is dishwasher safe.
Fresh French fries are fried unevenly in the Air Fryer.	Cut potatoes weren't tossed with oil evenly.	After soaking, dry cut potatoes completely and toss with oil in a large bowl; then add to Air Fryer Basket.
	Cut potatoes were not rinsed properly before air frying.	Soak cut potatoes in cold water for 30 minutes. Rinse, and dry completely.
Fresh French fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Fully dry cut potatoes before tossing with oil or spices.
		Cut the potatoes thinner for crispier results.
		Add more oil for crispier results.
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 that the Air Fryer is unplugged before cleaning.
- Once the Air Fryer and Air Fryer Basket are cool, remove the basket from the Air Fryer (if it is not already removed.) Use the 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 Air Fryer Basket and Tray. Do not use abrasive cleaning agents or scouring pads. The Air Fryer Basket and the Tray are dishwasher safe. Dry thoroughly.
- 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. It is NOT dishwasher safe.
- Store the Air Fryer in a cool, dry place.

Notes

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

[illegible]

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

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, 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. 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



TURBOFRY TOUCH AIR FRYER		
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*: _____ *We recommend you keep the receipt with this warranty card		
Retail Store of Purchase: _____		
Description of Malfunction: _____ _____ _____ _____ _____		
Return your completed warranty card to:		
RJ Brands 200 Performance Drive Suite 207 Mahwah, NJ 07495	TurboFry Touch AIR FRYER	MODEL: RJ38-V3-35T
	888.315.6553	customerservice@chefman.com
	Phone lines available Monday to Friday, 9a.m.-5p.m. EST 1-YEAR LIMITED WARRANTY	

CHEFMAN®



CLUBCHEFMAN.COM | CHEFMAN.COM | @MYCHEFMAN