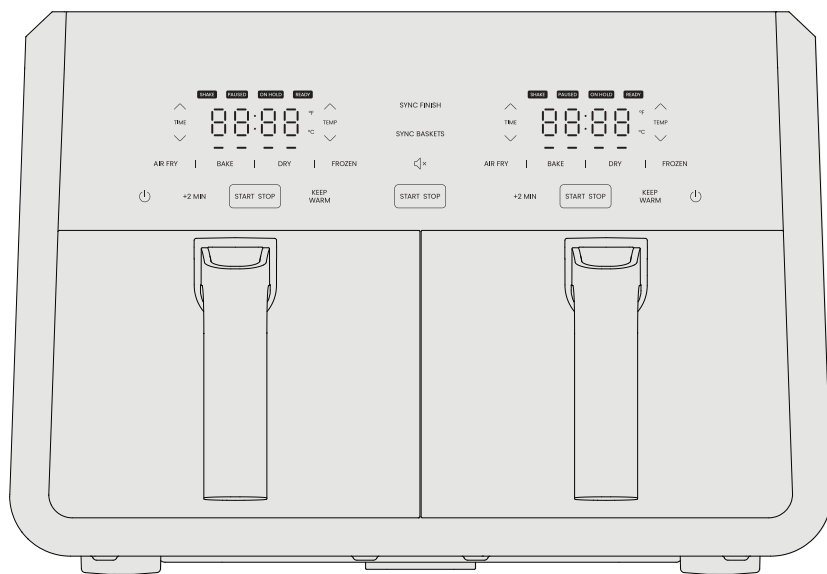


CHEFMAN®

TurboFry®

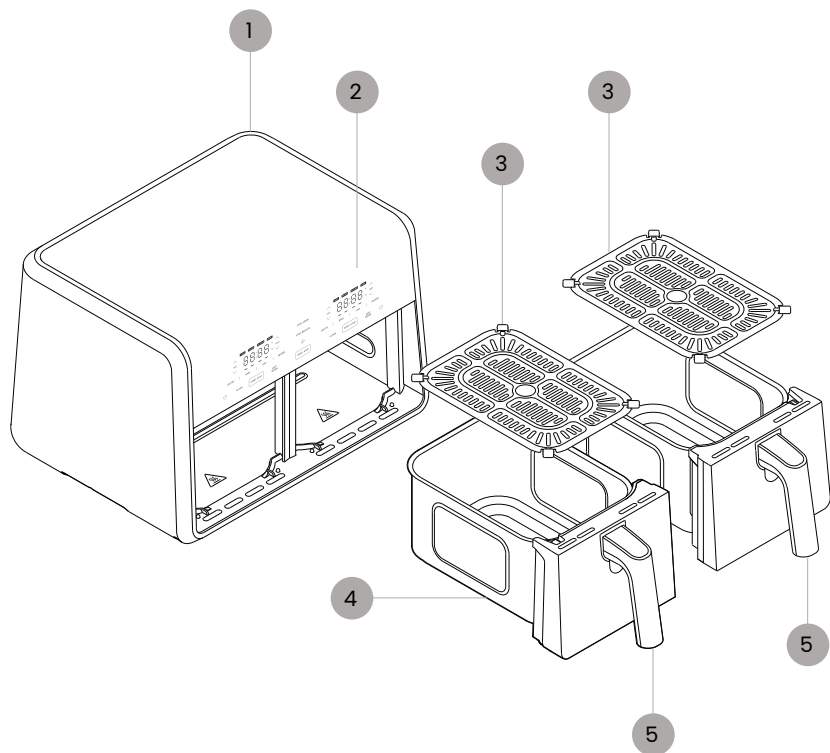
9-Quart Dual-Basket Air Fryer



RJ38-45DB

Get to Know Your Air Fryer

1. Unit housing
2. Control panel
3. Ceramic-coated nonstick racks (2)
4. 4.5-Quart baskets (2)
5. Basket handles (2)



READ ALL INSTRUCTIONS BEFORE USE

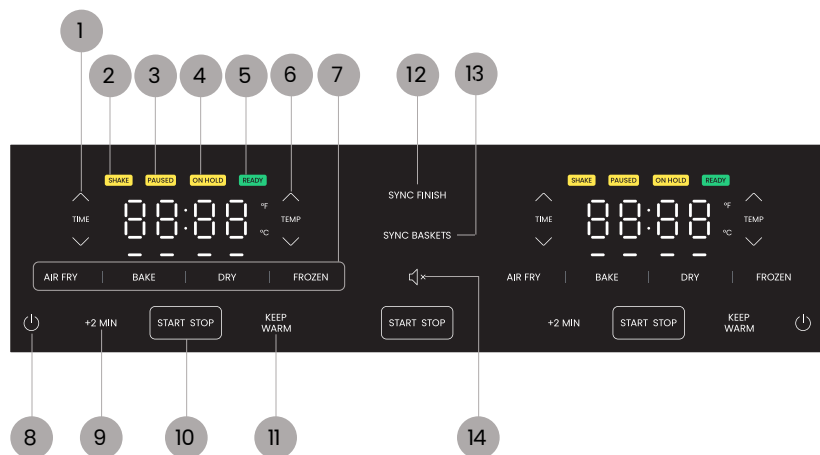
For your safety and continued enjoyment of this product, always read the instruction manual before using.

Control Panel

1. TIME adjustment button
2. SHAKE light
3. PAUSED light
4. ON HOLD light
5. READY light
6. TEMP adjustment button
7. Cook function buttons
8. Power button

9. +2 MIN button
10. START | STOP button
11. KEEP WARM button
12. SYNC FINISH button
13. SYNC BASKETS button
14. Mute button

*Buttons 1-11 are mirrored on the right side of the control panel for the second basket



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **Do NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or unit body in water or other liquids.
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, and before cleaning the appliance.
6. **Do NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Chefman Customer Support for examination, repair, or adjustment.
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. To disconnect, turn any control to off, then remove plug from wall outlet.
13. **Do NOT** use the appliance for anything other than its intended use.
14. Place the unit on a flat, sturdy, heat-resistant surface. **Do NOT** place the unit near or on any type of heat source, such as a gas or electric burner, stove, or oven, even if not on. **Do NOT** use near an open flame or flammable materials.
15. The unit will emit some heat. Allow sufficient space around the unit when in use, and **do NOT** place near other items or appliances.
16. Check that your home power supply corresponds with the intended voltage of the air fryer.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

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



California Proposition 65:

(Applicable for California Residents only)

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

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



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

Power Cord Safety Tips

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman Customer Support for additional guidance and support.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

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

Before First Use



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

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

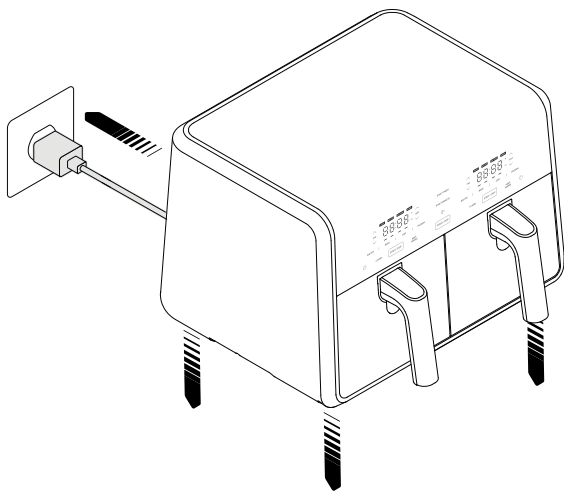
How to Use the Air Fryer

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

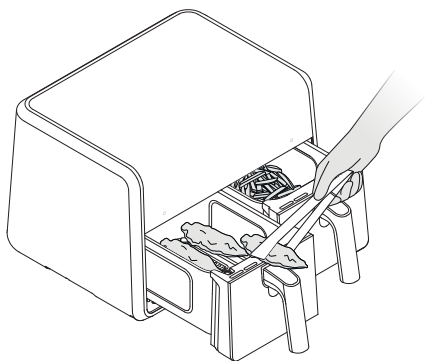
CAUTION: Never fill the baskets with oil. Unlike deep fryers, air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss food with just a little in a separate bowl before cooking in the air fryer.

1. Prepare the food(s) you plan to cook.
2. Set the unit on a hard, flat surface and plug in. Lower the rack(s) into the baskets. Press on the rack(s) to ensure they are secure and level. Press down on the racks to ensure they are secure and level. There should be a small amount of space between the rack(s) and the bottom of the basket(s). (For easiest handling of the basket rack, use the hole in the center to lift it.)

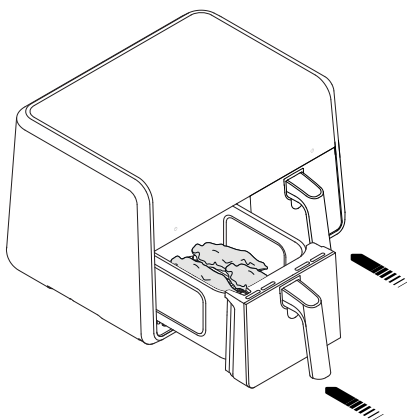
CAUTION: Never spray the baskets or racks with cooking oil from an aerosol spray can, which includes harsh components that can cause chipping of the nonstick coating. However, you can oil the racks or spray them with oil from a nonaerosol mister.



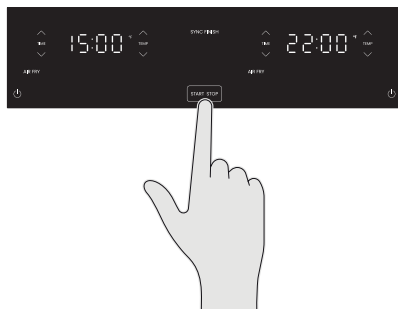
3. Put food on the rack(s). To allow for good air circulation, do not fill the basket(s) past the MAX line.



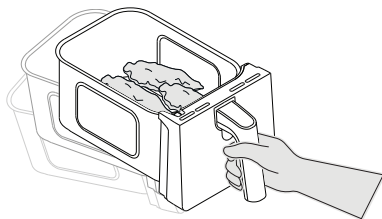
4. Slide the basket(s) into the air fryer. (If cooking in just one basket, keep the other one in place to avoid a burn risk.) **NOTE:** On first use, the unit may emit a slight odor, which is normal and will dissipate with use.



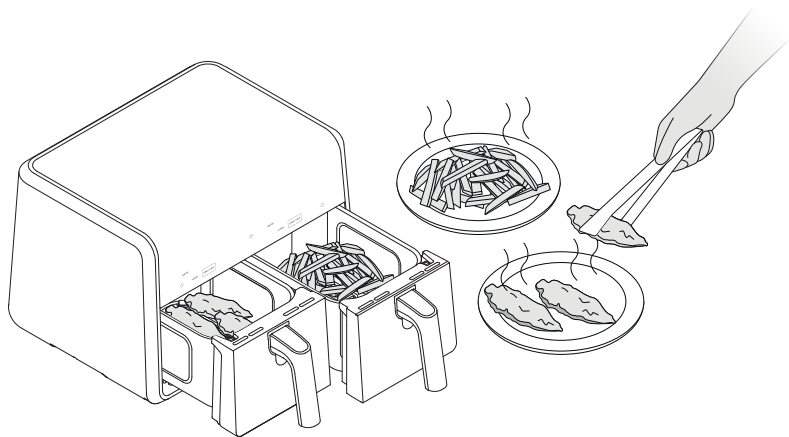
5. Press the **Power** button on one or both baskets, then set the time and temperature independently or in sync, as desired. (Refer to How to Program the Air Fryer on p. 12).
6. Press **START | STOP**.



7. During cooking, the **SHAKE** light will turn on for active baskets for certain functions (not necessarily simultaneously), and the air fryer will beep as a reminder to shake (or flip) food, as necessary. If your food does not need to be shaken, simply ignore the warning.



8. When the timer is done, the air fryer will turn off automatically and the **READY** light will display. Remove the basket, check food for doneness, then carefully transfer food to plates or a platter and serve.



Cook Functions at a Glance

The four cook functions give your air fryer maximum versatility. Here's a guide to what each function does.

Function	Default Time	Time Range	Temperature Range	Notes
AIR FRY	15 minutes	1-60 minutes	300-450°F	Includes SHAKE alert.
BAKE	30 minutes	1-60 minutes	200-350°F	No SHAKE alert. Displays "PRE" for 5 minutes as unit preheats before cook time starts.
DRY (Dehydrate)	6 hours	30 minutes- 24 hours	90-200°F	No SHAKE alert. For best results, put food under the rack to prevent the fan from blowing it out of place.
FROZEN	30 minutes	1-60 minutes	300-400°F	Includes SHAKE alert. Unit cooks at 200°F for first 5 minutes before increasing to selected temperature.

How to Program the Air Fryer

Refer to this quick guide to program the air fryer for each mode, then the following pages for details of how each mode operates.

To cook in one basket	To cook with SYNC BASKETS	To cook with SYNC FINISH	
Press the Power button on either side to activate one basket.	Press the Power button on either side to activate one basket.	Press the Power button on either side to activate one basket.	
Choose a cook function. Press one of the cook function buttons for your selected basket.	Choose a cook function. Press one of the cook function buttons for your selected basket.	Choose a cook function. Press one of the cook function buttons for your selected basket.	
Set time and temp for that basket. Use the TIME and TEMP adjustment buttons to set as desired.	Set time and temp for that basket. Use the TIME and TEMP adjustment buttons to set as desired.	Set time and temp for that basket. Use the TIME and TEMP adjustment buttons to set as desired.	
		Press the other Power button to activate the second basket.	
	Press SYNC BASKETS.		SYNC BASKETS
		Set time and temperature for the second basket as you did for the first.	
		Press SYNC FINISH.	SYNC FINISH
Press START STOP.	Press START STOP.	Press START STOP.	

The Three Cooking Modes

Single Basket Cooking

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

1. Press either the right or left **Power** button to activate a single basket.
2. Press your desired cook function button: **AIR FRY**, **BAKE**, **DRY** (Dehydrate), or **FROZEN**.
3. Use the **TIME** and **TEMP** buttons to set your desired time and temperature.
4. Press **START | STOP**.
5. For certain functions, the **SHAKE** light will illuminate halfway through cooking as a reminder to shake (or flip) food, as necessary. While the basket is removed, the **PAUSED** light illuminates.
6. When the timer is done, the air fryer will turn off automatically and the **READY** light will display. At this point, you can press the **+2 MIN** button to add more time or the **KEEP WARM** button (see p. 15). Otherwise, remove the basket, check food for doneness, and serve.

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

Sync Baskets Mode

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

1. Press the **Power** button for one basket.
2. Press your desired cook function button: **AIR FRY**, **BAKE**, **DRY** (Dehydrate), or **FROZEN**.
3. Use the **TIME** and **TEMP** buttons to set your desired time and temperature.
4. Press **SYNC BASKETS**, then the center **START | STOP** button. As the unit cooks, the left side of the control panel will display the temperature and the right side the time.
5. For certain functions, **SHAKE** lights will illuminate halfway through cooking as a reminder to shake or flip food, as necessary. When one basket is removed, both sides will pause cooking until the basket is returned, though the **PAUSED** light will illuminate only on the right control panel.

6. When the timer is done, the air fryer will turn off automatically and the **READY** lights will display. At this point, you can press the **+2 MIN** button to add more time or the **KEEP WARM** button on either basket (see p. 15). Otherwise, remove the baskets, check food for doneness, and serve.

NOTE: If one basket's time or temperature is manually adjusted during cooking, the other basket will automatically adjust to match.

Sync Finish Mode

By pressing the **SYNC FINISH** button, you can program two foods with different cooking functions, times, and/or temperatures so they finish cooking at the same time. This function delays the start of the basket with the shorter cook time so that both baskets finish cooking together.

1. Press the **Power** button for one basket.
2. Press your desired cook function button: **AIR FRY**, **BAKE**, **DRY** (Dehydrate), or **FROZEN**.
3. Use the **TIME** and **TEMP** buttons to set your desired time and temperature.
4. Press the **Power** button for the second basket, then repeat steps 2 and 3 to program that basket.
5. Press the **SYNC FINISH** button, then press **START**. The air fryer will begin cooking on the side with the longer cooking time and will delay the start of cooking on the other side until the appropriate time so that they finish together. The basket that is waiting to cook will display **ON HOLD** on the panel until it begins cooking.
6. For certain functions, the **SHAKE** lights will turn on for either or both baskets as a reminder to shake (or flip) food, as necessary. If one basket is removed while both are cooking, both sides will pause cooking and **PAUSED** will illuminate on both control panels until the basket is returned. If the second basket hasn't yet started cooking, it will continue to count down its hold time while the other side is paused.
7. When the timer is done, the air fryer will turn off automatically, and the **READY** lights will display on the panel. At this point, you can press the **+2 MIN** button to add more time or the **KEEP WARM** button on either basket (see p. 15). Otherwise, remove the baskets, check food for doneness, and serve.
8. **NOTE:** If either timer is adjusted while one of the baskets is still waiting to cook and the timer with the shorter time is not increased above the longer time, then the finish will remain synced. If either timer is adjusted while both sides are actively cooking (including with the **+2 MIN** buttons), then the sync will break, and the **SYNC FINISH** light will turn off, but both baskets will continue cooking.

Special Functions

KEEP WARM

The **KEEP WARM** buttons are available either from Standby mode or just as the cooking cycles finish (Ready mode). In Keep Warm mode, the unit holds the basket at a warm temperature (between 165°F and 200°F) until you're ready to serve, up to 30 minutes.

From Standby mode, press the **KEEP WARM** button; it will default to 165°F for 15 minutes, but you can use the time and temperature adjustment buttons to set it as you like. You can also press **SYNC BASKETS** to run the warming cycle on both baskets. Then press **START | STOP**.

From Ready mode, press **KEEP WARM** and the warming cycle will begin immediately. You can still adjust the time and temperature as desired, no need to press **START | STOP**. If you turn on KEEP WARM after cooking in Sync Baskets mode, they'll both go into Keep Warm together. If you were cooking in Sync Finish mode, you'll need to activate Keep Warm separately on the two baskets.

When ready to serve, turn off Keep Warm mode by pressing the **Power** button, or after 30 minutes it will turn off automatically.

+2 MIN Button

These buttons light up during the last two minutes of the cooking cycle. Pressing one of them adds 2 more minutes of cooking time to the corresponding basket at the current temperature. It can also be pressed after cooking ends, and can be pressed more than once to add additional time. When cooking in Sync Baskets mode, pressing **+2 MIN** will add 2 minutes to both baskets. When cooking in Sync Finish mode, it will break the sync and only add time to the corresponding basket.

Muting Sounds

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

Air Fryer Cooking Tips

For a crisp exterior, oil foods lightly. Some foods, especially if fresh, benefit from being tossed with a little oil in a separate bowl before air 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 air frying. Most foods will air fry best between 375°F and 400°F (190°C and 205°C). For gentler cooking and reheating, use a lower temperature to avoid overcooking.

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

For more even results, shake or flip foods you prepare using the Air Fry and Frozen functions. A good shake is especially beneficial for smaller items like french fries, onion rings, and chicken wings. Gently flip larger or more fragile foods.

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

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

Preheat if you like. While not necessary for air frying, preheating the unit can cook foods faster and promote crisp results. For the bake function, an automatic 5-minute preheat is built into the cook cycle. **CAUTION:** Be careful when adding food after preheating as the interior of the fryer will be hot.

Having Trouble?

Problem	Likely Cause	Solution
White smoke coming from the unit.	There's too much fat in the air fryer.	Avoid cooking very fatty foods in the air fryer. Be sure the baskets, the racks, and the interior of the air fryer are clean before cooking
The food is cooked unevenly.	Two culprits are likely: overcrowding and not shaking.	Fill the air fryer baskets loosely with food to let air circulate, and shake, toss, or flip foods at least once during cooking for more even results.
Food is not crisp.	Although you can air fry with no added oil, a very light coat of oil can help guarantee crisp results.	Coat foods very lightly with oil (usually just ½ teaspoon per batch for most recipes). Preheating the fryer also helps.
E1 or E2 shows on display.	There is a loose wire contact or a short circuit, and the unit will not function.	Contact Chefman Customer Support.
Rack is missing a rubber foot.	Though they should be secure, the feet on the rack are removable.	Contact Chefman Customer Support for a replacement. When washing the racks in the dishwasher, remove the feet first to ensure they don't get lost.

Keep It Clean

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

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

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

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is nontransferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

What the Warranty Covers

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

This Warranty Does Not Cover

- **Misuse**

Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;

- **Poor Maintenance**

General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Keep It Clean directions in this Chefman® User Guide for information on proper maintenance;

- **Commercial Use**

Damage that occurs from commercial use;

- **Normal Wear and Tear**

Damage or degradation expected to occur due to normal use over time;

- **Altered Products**

Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;

- **Catastrophic Events**

Damage that occurs from fire, floods, or natural disasters; or

- **Loss of Interest**

Claims of loss of interest or enjoyment.

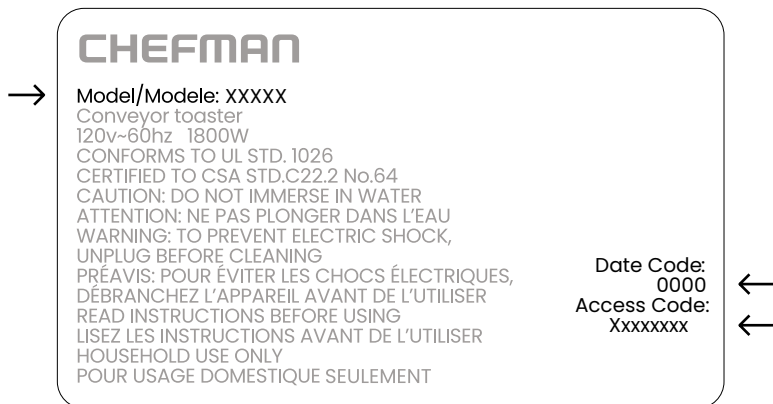
For product information, please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

Warranty Registration

What do I need to register my product?

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



NOTE: Label depicted here is an example.

Please see label on your product for actual model/date code/access code.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.



CHEFMAN.

TurboFry®
9-Quart Dual-Basket
Air Fryer

RJ3845DBG09125

Chefman® is a registered trademark of RJ Brands, LLC.

TurboFry® is a registered trademark of RJ Brands, LLC.