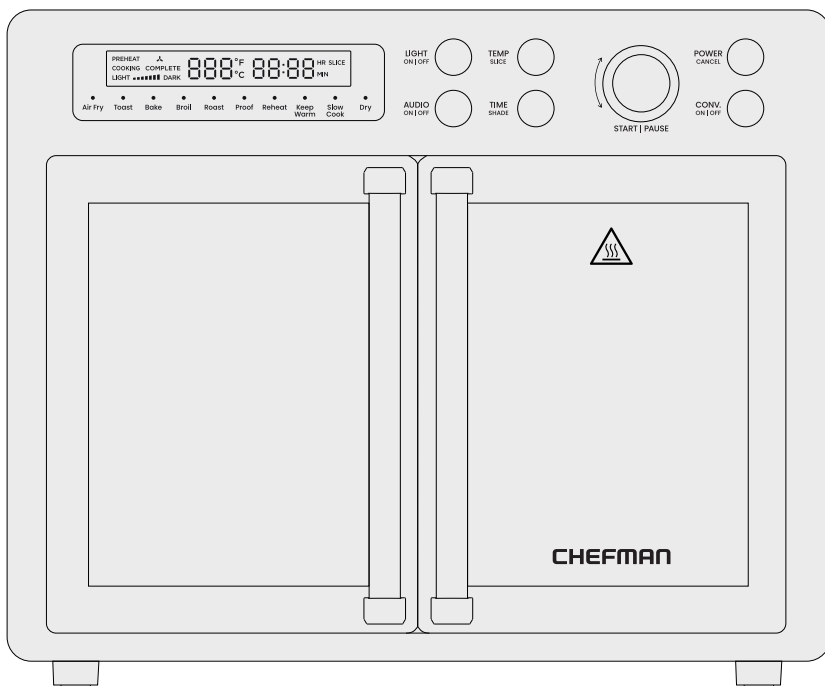




CHEFMAN.

Toast-Air® French-Door Air Fryer + Oven



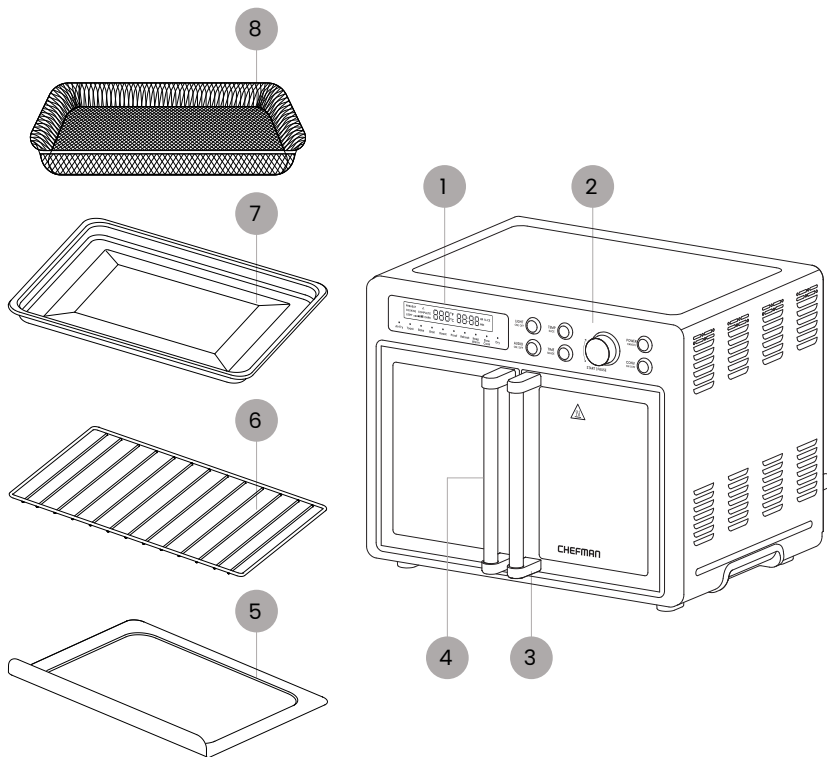
RJ50-FDAF-D25





Get to Know Your Air Fryer + Oven

1. Digital display
2. Control panel
3. Easy-open French doors
4. Door handles
5. Crumb tray
6. Flat wire rack
7. Bake | broil pan
8. Air fry basket



Due to continued product improvement, drawings may differ slightly from actual product.



READ ALL INSTRUCTIONS BEFORE USE

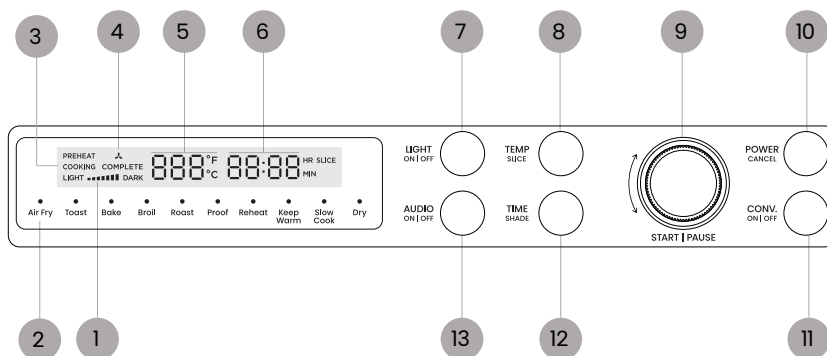
For your safety and continued enjoyment of this product, always read the instruction manual before using.





Control Panel

1. Toast shade indicator light
2. Cook function indicator lights (10)
3. COOKING and COMPLETE indicator lights
4. Convection ON light
5. Temperature display
6. Time display
7. Oven LIGHT On | Off button
8. Temperature | SLICE button*
9. Selector knob (also START | PAUSE)
10. POWER | CANCEL button
11. Convection On | Off button
12. TIME | SHADE button
13. AUDIO On | Off button



* To toggle between displaying Fahrenheit or Celsius, press and hold the TEMP | SLICE button for 3 seconds.





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

1. Read all Instructions.
2. **Do NOT** touch hot surfaces, including oven doors. Use handles and wear mitts.
3. To protect against electric 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, 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. **Do NOT** use appliance for other than intended use.
13. Oversize foods or metal utensils must not be inserted into the oven as they may create a fire or risk of electric shock.
14. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
16. Extreme caution should be exercised when using containers constructed of other than metal or glass.
17. **Do NOT** store any materials, other than manufacturer recommended accessories, in the oven when not in use.





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

18. **Do NOT** place any of the following materials in the oven: paper, cardboard, plastic, and the like.
19. **Do NOT** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: Improper use of the grounding plug can result in electric shock.

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

Do NOT alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

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 cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
3. 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.



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.



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.





Before First Use



1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for the rating label, which should remain on the oven.
3. Wipe down the exterior and interior of the oven with a damp cloth and allow them to dry.
4. Wash the air fry basket, flat wire rack, bake | broil pan, and crumb tray, and dry them thoroughly. You can also wash the basket and rack (not the pan or crumb tray) in the top rack of a dishwasher.
5. Place the unit on a flat, heat-resistant surface at least 4 inches away from the wall or any other objects, with at least 8 inches of clearance above the top of the oven.
6. Make sure the crumb tray is inserted on the floor of the oven. Do not operate the unit without the crumb tray in place.
7. On first use, the unit may emit a slight odor and some smoke, which is normal and will dissipate over time. To eliminate the odor before using the unit to cook, you can set it to **Bake** (see p. 8) at 450°F for 15 minutes.



Quick Start: How to Cook in the Air Fryer + Oven

1. Open doors: pulling on either handle opens both doors simultaneously. Insert the crumb tray in its slot at the bottom of the oven. Plug the oven in.
2. Place your food on the rack or pan of choice; if using the air fry basket, place it on the wire rack. Slide the rack or pan into the oven and close the oven doors. (For certain functions, we recommend preheating first; see chart on p. 10 for details.)
3. Use the selector knob to choose one of the 10 cook functions. While scrolling through the functions, you'll also see options for having Preheat on or off for Air Fry, Bake, and Roast.
4. Press the **TEMP** button (for the Toast function, this indicates number of slices), then use the selector knob to adjust the temperature and press the knob to confirm. The temperature range varies according to the cook function; see p. 10 for details.
5. Press the **TIME** button (for the Toast function, this controls the toast shade from light to dark), then use the selector knob to adjust the cooking time and press the knob to confirm. The time range also varies according to the cook function.
6. If desired, toggle the convection fan on or off with the **CONV.** button. **NOTE:** Certain cook functions have the fan fixed on or off; see p. 10 for details.
7. Once time, temperature, and convection are at your desired settings, press the selector knob to begin cooking. **NOTE:** On first use, the unit may emit a slight odor, which is normal and will dissipate over time.
8. If you'd like to check on food during cooking, use the **LIGHT** button to illuminate the interior. You can also open the doors to check on items. **WARNING:** Oven doors get HOT! Use handles to open doors, and wear oven mitts.
9. Cook until the timer ends. The unit will beep, the word **COMPLETE** will appear on the display, and cooking will stop. Open the oven doors, remove the food, and enjoy!



Cook Function Basics

The oven's ten adjustable cook functions let you quickly program the unit for perfect results each time.

Air Fry

This function uses fast-moving hot air to cook food to crisp perfection. It's fantastic for cooking many frozen prepared foods like french fries, as well as fresh vegetables, chicken wings, and more. For crispiest results, cook food in the air fry basket.

Toast

Use this function to toast multiple slices of bread to just the right shade. Center the bread in the middle of the rack for best results. If the bread is frozen, make sure to thaw before toasting or toast for an additional minute or so.

Bake

Heating elements above and below the food cook it evenly throughout, like a traditional oven.

Broil

Broiling is like upside-down grilling, with intense heat emanating from the top of the oven. It's perfect for steaks, burgers, and crisping the tops of casseroles. For best results, broil food in the top or middle rack positions, making sure the food does not directly touch the heating elements.

Roast

Similar to Bake, but with an optional convection fan to circulate heat. This setting is good for large cuts of meat, or cooking veggies at high heat for great browning.

Proof

This function is perfect for allowing bread and pizza doughs to rise in a controlled, low-heat environment.

Reheat

Use this setting to gently reheat leftovers without overcooking them.

Keep Warm

Ideal for parties or multi-course meals, this function keeps already-cooked food at a safe, warm temperature for up to 4 hours.



Cook Function Basics

Slow Cook

This function mimics the low, slow, all-around heat of a slow cooker. For best results, cook at the lower end of the temperature range for up to 8 hours, or at the higher temperature for 4 hours.

Dry

An ultra-low temperature plus a convection fan allows you to dehydrate fruits and vegetables and even make your own jerky.

COOK FUNCTION TIMES & TEMPS AT A GLANCE

You can use the default times and temperatures for simple, programmed cooking, or you can customize cooking by setting your own time and temperature. (To toggle between displaying Fahrenheit or Celsius, press and hold the **TEMP | SLICE** button for 3 seconds.)

Cook Function	Default Time/ Toast Shade	Temp. Range	Conv. Fan?	Recommended pan/ rack	Notes
Air Fry	15 min	200–400°F	Yes	Air fry basket (place on wire rack)	Preheat is available. We recommend tossing or flipping food halfway through cooking. Use top or middle rack slot.
Toast	Shade 4	Fixed at 450°F	No	Wire rack	Control panel displays 7 shades from light to dark. Select from 1 to 6 slices.
Bake	25 min	150–450°F	Optional	Bake Broil pan	We recommend preheating the unit.
Broil	10 min	LOW 350°F HIGH 450°F	Optional	Bake Broil pan	Use top rack slot.
Roast	10 min	150–450°F	Optional	Bake Broil pan	We recommend preheating the unit.
Proof	50 min	100–150°F	No	Flat wire rack or Bake Broil pan or both	
Reheat	3 min	150–450°F	Optional	Flat wire rack or Bake Broil pan or both	
Keep Warm	60 min	100–300°F	No	Flat wire rack or Bake Broil pan or both	
Slow Cook	60 min	100–230°F	Optional	Flat wire rack or Bake Broil pan or both	
Dry	4 hr	100–200°F	Yes	Air fry basket or Flat wire rack	





Cooking Tips

You can use your own metal bakeware in the oven. Make sure that the top of the container is at least 1½ inches away from the upper heating element. Do not use glass or ceramic bakeware.

When air frying, try tossing food in a little oil before cooking to enhance browning and crisping. Some foods, especially if fresh, benefit from being tossed with a little oil in a separate bowl before frying. However, high-fat foods, like a well-marbled steak, or prepared foods usually require no additional oil.

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

Switch rack positions during cooking for even results. If cooking multiple items using a combination of the pan, rack, and basket, carefully switch positions halfway through the cooking cycle to ensure even cooking.

If using a small pizza stone (not included), heat the stone in the unit for at least 20 minutes before baking your pizza. Place the stone in the unit and set the temperature to 450°F.

When working with delicate food that can easily crumble, take the rack out of the unit and assemble your food directly on the rack.

Check on foods early. Check foods on the earlier side of the cooking time to avoid overcooking. You can always put the food back in to continue cooking.

Follow food safety guidelines for doneness. Because food sizes can vary, do not rely exclusively on recipe timing when cooking food. Check food for doneness against current safety guidelines before serving.



Keep It Clean

Cleaning the unit is super easy, and its dishwasher-safe accessories provide an added cleanup convenience.

1. Unplug the oven and let it cool completely before cleaning.
2. Using a sponge, soft cloth, or nylon pad, wash the glass on the doors with dish soap and warm water. **Do NOT** use a spray glass cleaner.
3. Wipe the interior walls with mild liquid soap and a damp cloth or sponge. **Do NOT** use abrasive cleaners like steel wool pads, as they can damage the finish. Make sure to clean the top interior of the unit. Removing grease on a regular basis will prevent smoke caused by a buildup of oils and will keep cooking consistent.
4. Slide out the crumb tray and toss out any crumbs. Remove any baked-on grease by soaking the tray in hot, sudsy water. Use nonabrasive cleaners like a sponge, cloth, or brush, and dry thoroughly. The crumb tray tray is NOT dishwasher safe.
5. Wash the air fry basket, bake | broil pan, and flat wire rack with mild soap and water; rinse and dry thoroughly. The basket and rack are also top-rack dishwasher safe but the bake | broil pan is not.
6. Dry the unit and all accessories completely before storing, and wrap the power cord around the integrated cord storage on the back of the oven.



Having Trouble?

Problem	Likely Cause	Solution
Heating elements are turning off and on during cooking.	This is normal. The oven is designed to control temperature precisely by adjusting the power levels on the multiple heating elements.	N/A
The oven didn't beep when food was finished cooking.	The unit's sound is muted.	Make sure the unit is not muted (it will beep when you press the Audio button to turn it back on).
Food isn't golden brown and crisp.	Food wasn't tossed in oil; food was crowded or stacked on the racks; food wasn't close enough to the heating element.	Try tossing food in a little oil before cooking to enhance brownness. Also, be sure to distribute food evenly in the baskets or on the rack, and try moving the rack to a higher position (as long as the food doesn't touch the heating element).
Food coated in batter did not cook well.	A wet batter like tempura or beer batter was used.	Foods dredged in wet or thin batters should not be cooked in the unit, as the batter does not set quickly and will drip off the food. Instead, stick to thick, pasty batters or breaded food like chicken nuggets.
Smoke is coming from the unit.	There is too much fat in the oven.	Be sure to clean the oven between uses, and be sure the unit and accessories are clean before cooking. Cover very fatty foods, such as sausages, when cooking them in the oven. Otherwise, contact Chefman Customer Support for assistance.
An error code displayed on the control panel.	If E01 or E02 displays, it means there is a malfunction that can't be fixed.	Should this occur, please contact Chefman Customer Support.







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.



Terms & Conditions

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.





Terms & Conditions

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)



CHEFMAN

Model/Modele: XXXXX

Conveyor toaster

120v-60hz 1800W

CONFORMS TO UL STD. 1026

CERTIFIED TO CSA STD.C22.2 No.64

CAUTION: DO NOT IMMERSE IN WATER

ATTENTION: NE PAS PLONGER DANS L'EAU

WARNING: TO PREVENT ELECTRIC SHOCK,

UNPLUG BEFORE CLEANING

PRÉAVIS: POUR ÉVITER LES CHOCS ÉLECTRIQUES,

DÉBRANCHEZ L'APPAREIL AVANT DE L'UTILISER

READ INSTRUCTIONS BEFORE USING

LISEZ LES INSTRUCTIONS AVANT DE L'UTILISER

HOUSEHOLD USE ONLY

POUR USAGE DOMESTIQUE SE LEMENT

Date Code:

0000

Access Code:

Xxxxxxxx



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.

Toast-Air®
French-Door
Air Fryer + Oven

RJ50FDAFD25UG03125

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