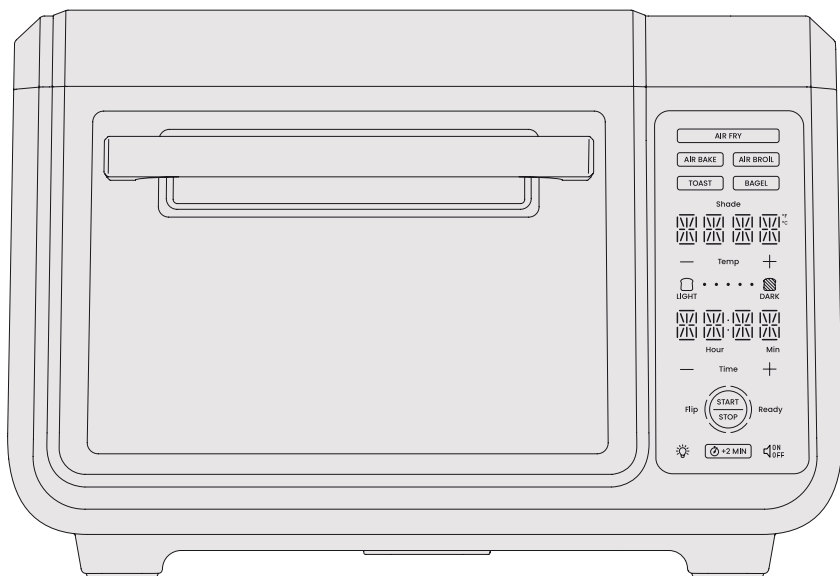


CHEFMAN®

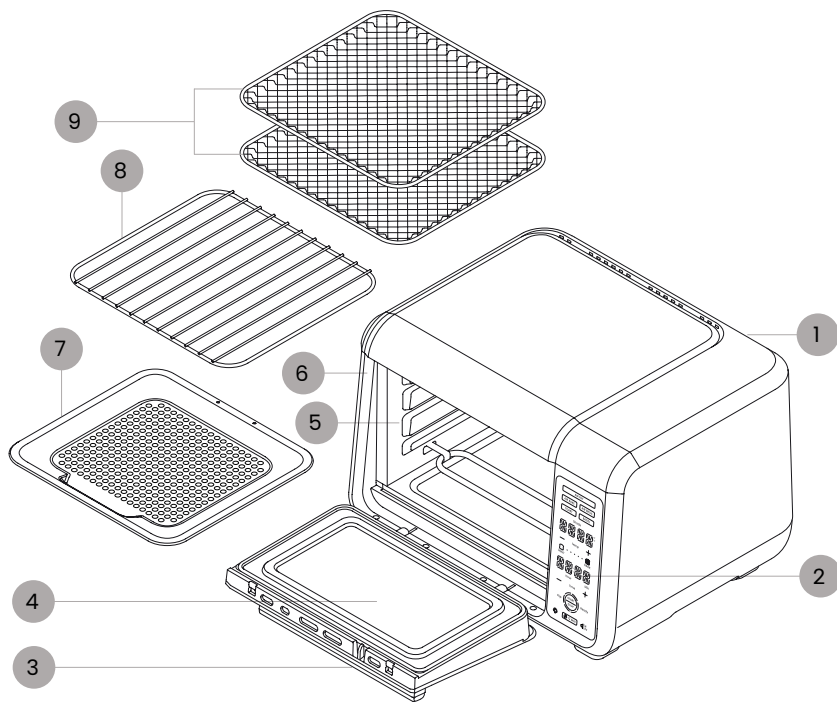
EasyAir Oven + Fryer



RJ50-15T

Get to Know Your EasyAir

1. Integrated power cord storage (on back)
2. Capacitive-touch control panel
3. Cool-touch door handle
4. Double-wall door
5. Rack insert positions
6. Easy-clean interior
7. Baking pan/drip tray
8. Flat wire rack
9. Air fry baskets (2)

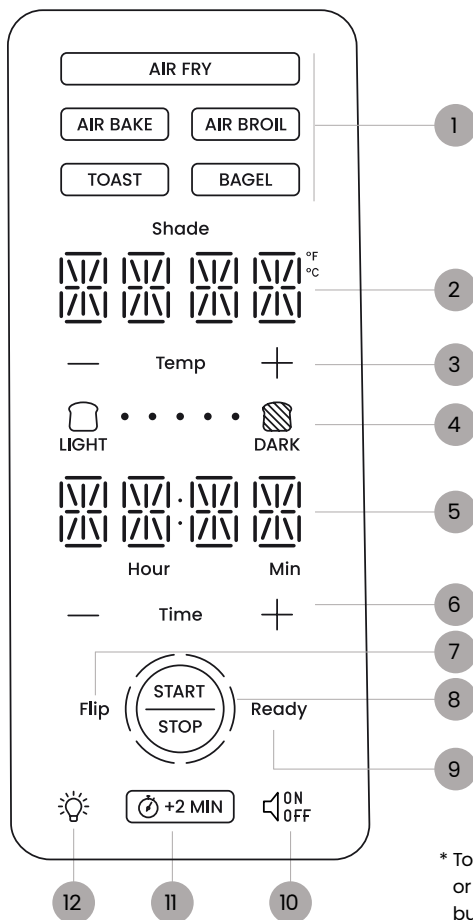


READ ALL INSTRUCTIONS BEFORE USE

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

Control Panel

1. 5 cook function buttons
2. Temperature/toast shade display
3. Temperature +/- buttons*
4. Toast shade buttons
5. Time display
6. Cook time +/- buttons
7. Flip indicator light
8. START-STOP button
9. Ready indicator light
10. Sound button
11. +2 MIN button
12. Oven light button



* To toggle between displaying Fahrenheit or Celsius, press and hold either set of +/- buttons for 5 seconds.

Safety Instructions & Important Safeguards

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

1. Read all Instructions.
2. **Do NOT** touch hot surfaces. Use handles or knobs.
3. To protect against 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. Always attach plug to appliance first, then plug cord in 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. Oversize foods or metal utensils must not be inserted into the oven as they may create a fire or risk of electric shock.
15. 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.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.

Safety Instructions & Important Safeguards

18. **Do NOT** store any materials, other than manufacturer recommended accessories, in the oven when not in use.
19. **Do NOT** place any of the following materials in the oven: (paper, cardboard, plastic, and the like).
20. **Do NOT** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

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.

Save these instructions For household use only

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.



How to Use the EasyAir



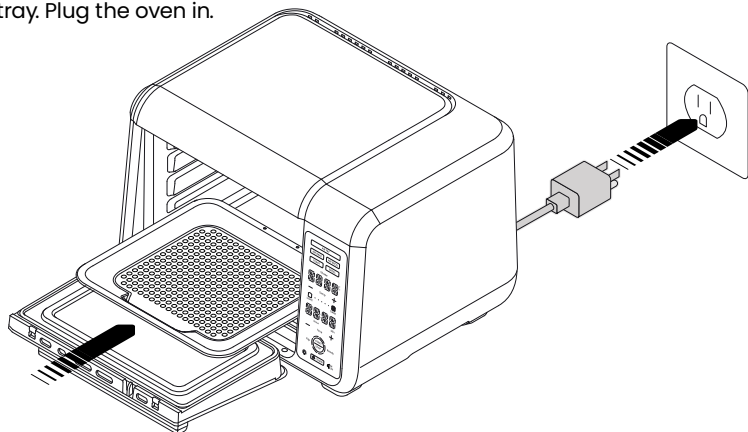
Before First Use:

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 baskets, wire rack, and baking pan/drip tray and dry them thoroughly. You can also wash them in the top rack of a dishwasher.
5. Place the unit on a flat, heat-resistant surface at least 2 inches away from the wall or any other objects.
6. Make sure the drip tray is inserted on the floor of the oven (if not baking in it). Do not operate the unit without the drip tray in place.

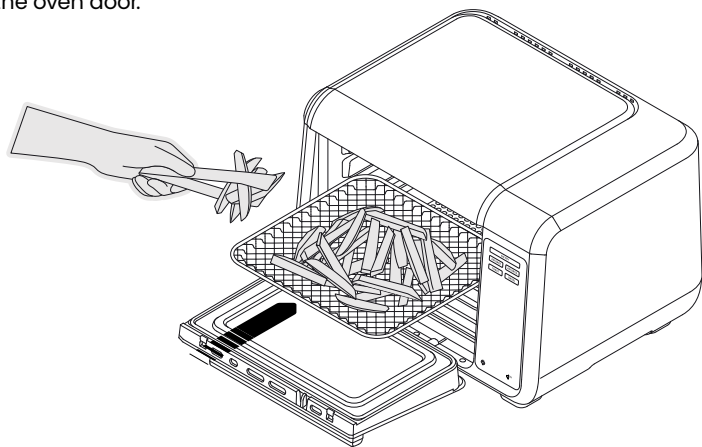
Quick Start: How to Cook in the EasyAir

You can use metal, ovenproof glass, or ceramic bakeware without glass lids in the oven. Just make sure that the top of the container is at least 1½ inches away from the upper heating element. **NOTE:** On first use, the unit may emit a slight odor, which is normal and will dissipate with use.

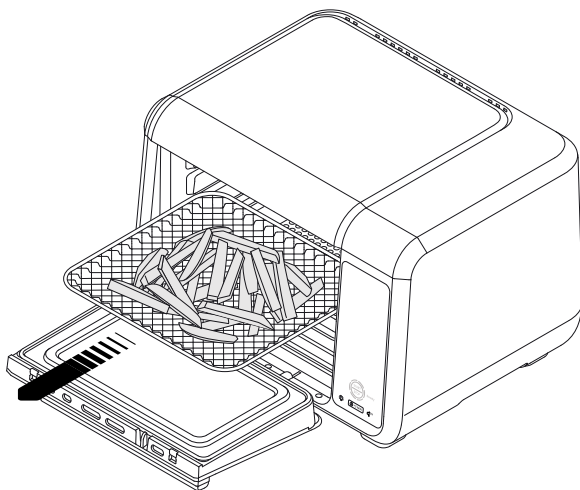
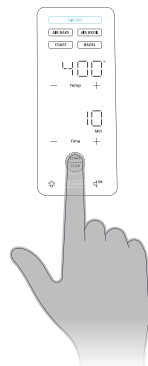
1. If not cooking on the baking pan, insert it in the lowest rack position as a drip tray. Plug the oven in.



2. Place your food on the rack of choice and slide it into the oven, then close the oven door.



3. Press one of the five cook function buttons. You can use the default temperature and time or set your own temperature and time by pressing the top and bottom sets of + and – buttons. Alternatively, press the dark or light toast icon buttons to set your shade. Press the START-STOP button to begin cooking.
4. During the Air Fry cook function, the Flip light will turn on and the unit will beep midway through the cooking cycle as a reminder to flip (or shake) food. Open the oven door, flip or shake as needed, and close the door to resume. If your food does not need to be flipped, simply ignore the alert and it will turn off after 60 seconds.
5. Cook until the timer ends. The unit will beep, the word Ready will appear on the display, and cooking will stop. Open the oven door, remove the food, and enjoy! **NOTE:** If you'd like to add a little extra time to the end of a cooking cycle, press the +2 MIN button either during the cycle or just after it ends. This will add 2 more minutes of cooking at the current temperature.



Cook Function Basics

The oven's five 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 baskets.

Air Bake

Like convection cooking, this function circulates air with a fan to cook foods faster, hotter, and more evenly. It's especially great for pizza.

Air 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.

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.

Bagel

Use this setting to toast bagels—which notoriously struggle to fit into slot toasters—to crisp-chewy perfection. Center the bagel cut side up in the middle of the rack for best results. If the bagel is frozen, thaw before toasting or cook for an additional 1–2 minutes.

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.

Cook Function	Default Time & Temp	Temperature Range	Time Range	Flip?
Air Fry	15 min, 400°F	200–450°F	1 min – 1 hr	Yes
Air Bake	30 min, 350°F	200–450°F	1 min – 2 hrs	No
Air Broil	5 min, High	2 settings: Low and High	1 min – 15 min	No
Toast	Shade 3	Fixed at 450°F	Shades 1–5	No
Bagel	Shade 3	Fixed at 450°F	Shades 1–5	No

Cooking Tips

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 using multiple baskets or racks, carefully switch positions halfway through the cooking cycle to ensure even cooking.

If using a small pizza stone, 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. You can incorporate both preheating and cooking all in one cycle by setting the timer for 30 to 40 minutes.

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 door 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 baking pan/drip 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 baking pan/drip tray is also top-rack dishwasher safe.
5. Wash the air fry baskets and wire rack, and dry thoroughly. The baskets and rack are also top-rack dishwasher safe.
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
The oven didn't beep when food was finished cooking.	The unit's sound is muted.	Make sure the unit is not muted (the sound button should say "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 E1, E2, or E6 displays, it means there is a malfunction that can't be fixed.	Should this occur, please contact Chefman® Customer Support.

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 and 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 non-transferable 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 Cleaning and Maintenance directions in the 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.

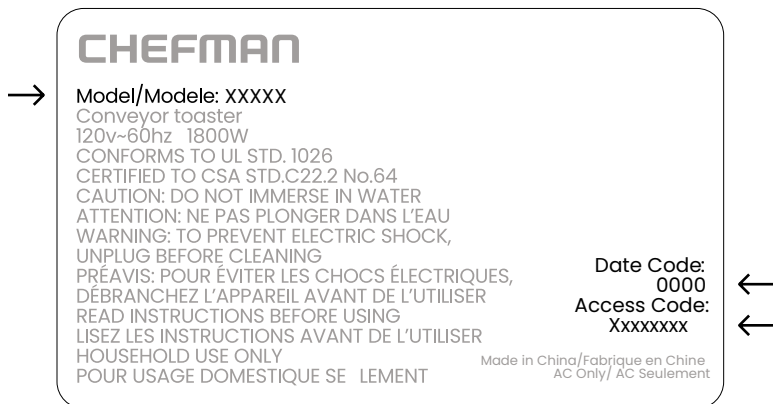
EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM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

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

Warranty Registration

What do I need to register my product?

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



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.

EasyAir
Oven + Fryer

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