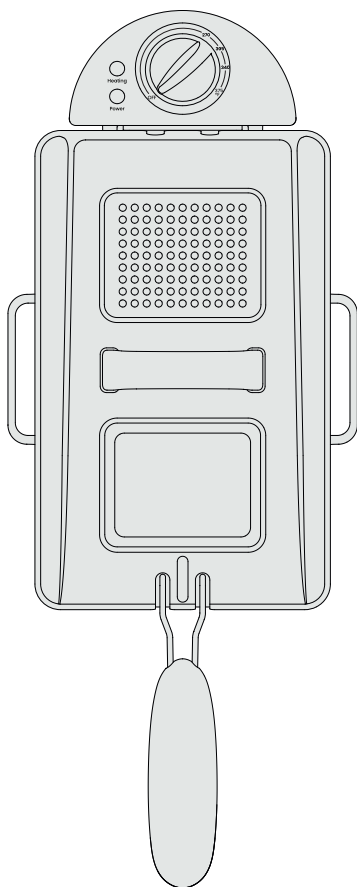


CHEFMAN®

Fry Guy™ Pro

3-Quart

Deep Fryer



RJ07-32-SS

Get to Know Your Deep Fryer

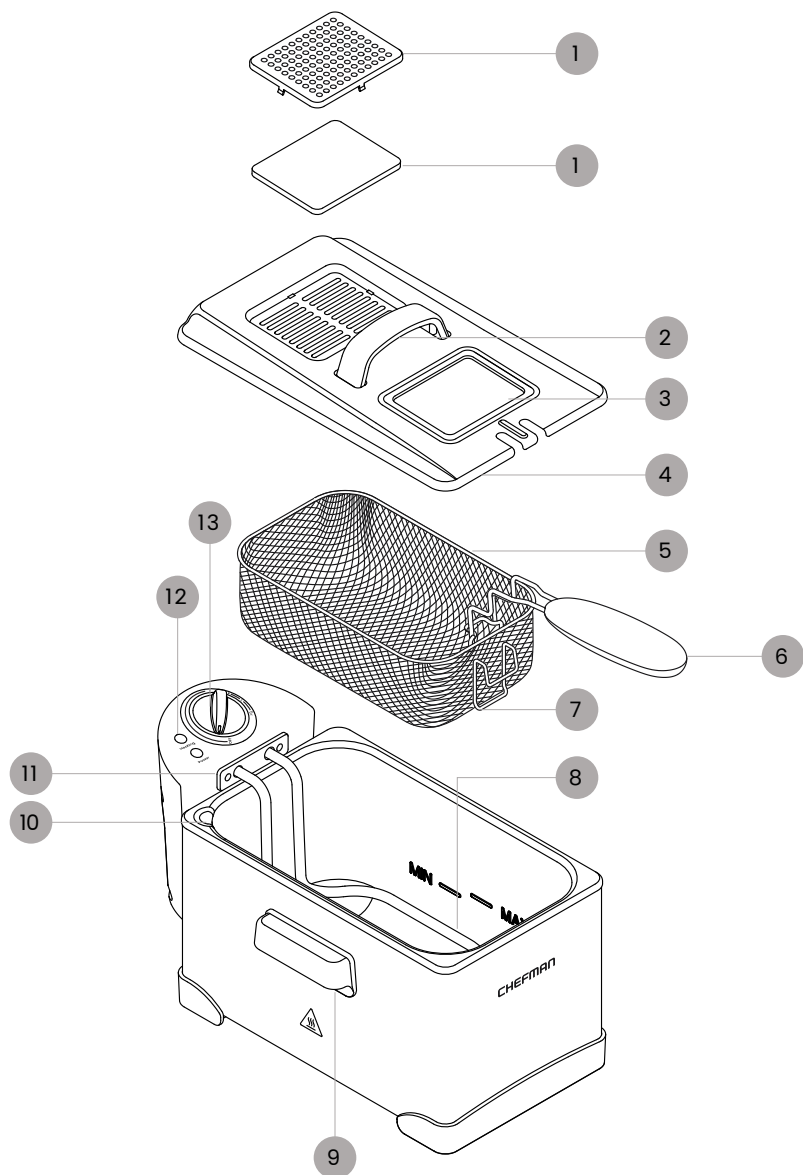
1. Removable oil filter
2. Lid handle
3. Viewing window
4. Lid
5. Frying basket
6. Basket handle
7. Draining hook
8. Fryer base
9. Side carrying handles
10. Removable oil container
11. Removable temperature control unit with heating element
12. Power and Heating lights
13. Temperature control knob
14. Breakaway power cord (not shown)



READ ALL INSTRUCTIONS BEFORE USE

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

Get to Know Your Deep Fryer



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock, and/or injury, 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. If this should occur, contact Chefman Customer Support.
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. Be sure handles are properly attached to basket and locked in place. See assembly instructions on page 7.

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). 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

1. A short, detachable power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. **WARNING:** Do not use an extension cord with this product. Serious hot oil burns may result from the deep fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

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 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 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.



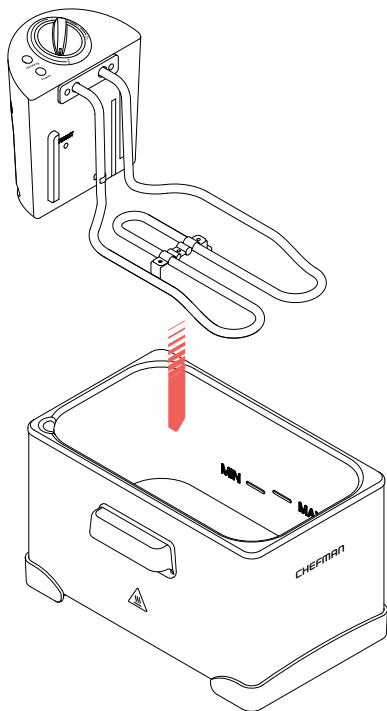
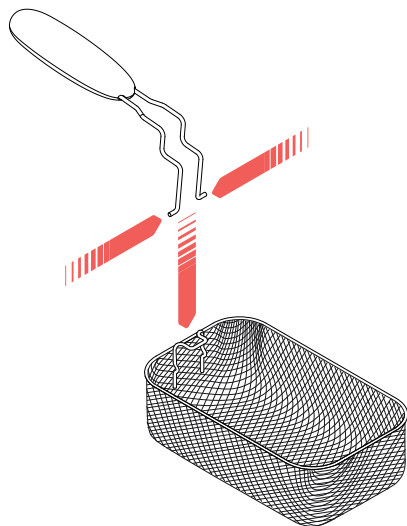
Before First Use

1. Remove the lid, then remove all parts from oil tank, including the removable control unit with heating element. To remove control unit, lift it straight up. Remove and discard any plastic bags, cardboard, or other packaging.
2. Wipe the lid and the control unit and heating element with a damp cloth to remove any packing debris. Never put the lid or the control unit in the dishwasher. Never immerse the removable control unit in water.
3. Wash the frying basket and the oil container, and clean with a sponge and soapy water. **NOTE:** The handle comes off the frying basket for easy storage; be sure it's securely on before frying.
4. Dry all components thoroughly.
5. Reassemble the deep fryer, making sure the control unit is correctly positioned; the fryer will not function otherwise. To attach the control unit to the base, align the guides on the front of the control unit with the tracks on the base. Slide the control unit down as far as it goes, making sure guides are in the tracks.
6. Keep the lid on the fryer when it is not in use.

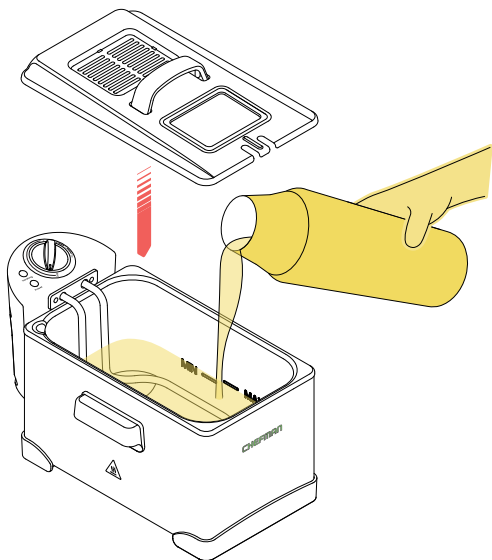
How to Use the Deep Fryer



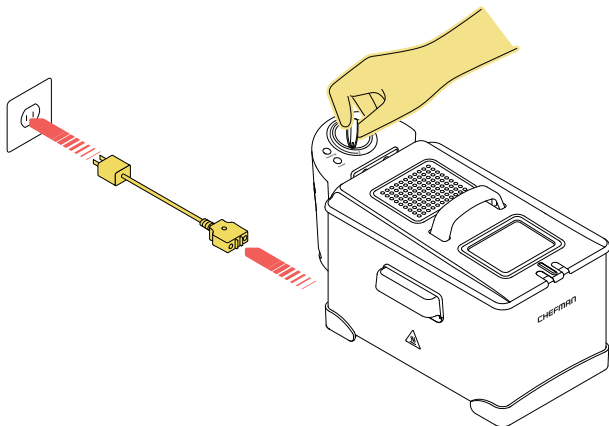
1. Lift off the lid covering the oil container, remove the frying basket, and reattach the handle if necessary. To attach the handle, squeeze the metal bars together, then insert the two prongs into the loops in the bracket on the basket. Pull back the handle so it's perpendicular to the basket and locked in place.
2. Be sure the removable oil container is in the base. Slide the removable control unit into the base, aligning the guide rails on the control unit with the slots on the base.



3. Add enough oil (see tips on page 10) to the oil container to reach between the MIN (2.5L) and MAX (3.0L) marks inside the oil container. Do not overfill or underfill. With the frying basket outside of the unit, put the lid on the fryer.

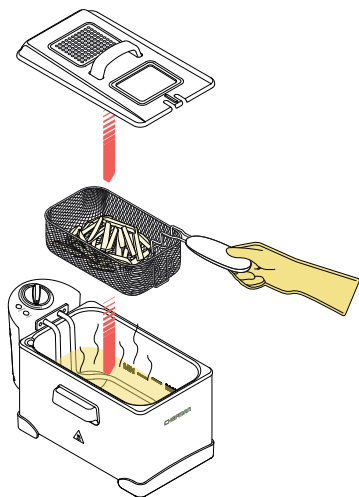


4. Attach the breakaway cord to the back of the unit, then plug into outlet. Turn the temperature control knob to the desired temperature. The **Power** and **Heating** lights will illuminate.

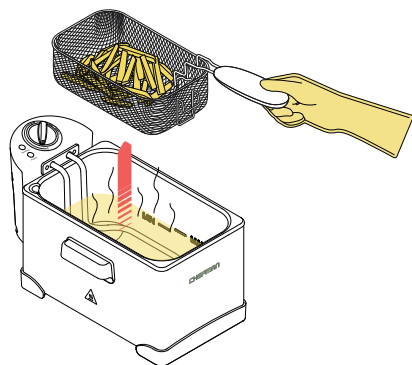


5. When the **Heating** light turns off, fill the frying basket with food (do not overfill), remove the lid, and carefully lower the basket into the oil. Put the lid back on over the basket. **WARNING:** Oil may bubble and splatter. Please use caution when lowering food into hot oil.

NOTE: For some foods, especially those with wet batters, it's best to add the empty basket to the oil, then add the food.



7. Remove the lid and use the frying basket handle to lift the frying basket above the oil to check if food has reached the desired doneness. (If not, continue cooking.) If the food is done, carefully lift and hang the basket on the oil container using the hook. Allow excess oil to drain off the food completely before removing the basket and serving the food.
8. If you are frying more food in a second batch, adjust the oil level as needed and repeat the frying steps.



6. Fry foods according to your recipe, or follow the suggested cooking times on page 11. If necessary, remove the lid to turn or flip food as directed or desired. **NOTE:** When food is placed in the deep fryer, it will cool the oil, making the **Heating** light turn back on. This is normal. The fryer will regulate the heat, and the light will turn off when the set temperature is reached.

9. When finished frying, unplug the deep fryer and allow the oil to cool completely (about 3 hours). You may reuse the frying oil after cooling and filtering it. See page 10 for more information.

Deep Frying Tips

- We recommend using liquid vegetable oil. If you must use a solid, like vegetable shortening, cut it into small pieces and melt it in a separate pan before carefully adding it to the oil container.
- Sort or cut foods so they're the same size for even cooking.
- For french fries that are cooked through on the inside and crisp on the outside, fry them twice, first at a lower temperature (around 300°F) until cooked through (about 5 minutes). Remove from the fryer, then refry at a higher temperature (around 375°F).
- For some foods, especially those with wet batters, it's best to place the empty basket in the oil, then add the food using tongs. Use the basket to lift out the food when finished cooking.
- To reduce splattering, pat foods dry before frying.
- **Do NOT** overfill the frying basket. This helps maintain the temperature of the oil for better cooking results.
- Follow the instructions on frozen food packaging for cooking time and temperature. Remove any ice crystals on frozen foods before frying to reduce splattering. Lower the basket very slowly into the oil in order to ensure that oil does not boil over. Fry frozen foods in small batches, as their low temperature lowers the temperature of the oil.
- The same oil can be filtered and used over again. Once the oil has cooled, line a sieve set over a bowl with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve to remove food particles, crumbs, and impurities. Note that filtering is crucial for safety, as impurities can increase the risk of the oil catching fire.
- **DO NOT STORE THE OIL IN THE DEEP FRYER.** Store used oil in a clean, airtight container in a cool, dark place for up to a month.
- Discard oil that is clouded, starts to foam, or has a bad smell or taste. Do not pour oil down the drain, as it will clog pipes. The safest way to dispose of cooled oil is by pouring it into a sealable container such as a coffee can or gallon milk jug and then throwing the oil-filled container in the trash according to local community regulations. Used cooking oil can also be recycled in some areas.

Suggested Cooking Times

The following cooking times are a guide only. They may vary depending on the size of the food, the amount of food, and individual preferences. Follow your recipe or package instructions for best results.

Fresh Foods	Temperature	Time
Potatoes cut into french fries	Fry twice, first at 300°F to cook through, then at 375°F to brown and crisp	+/- 8–10 min.
Chicken (leg portion)	360°F	+/- 15–17 min.
Mushrooms	325°F	+/- 6–8 min.
Onion rings	340°F	+/- 4–5 min.
Breaded fish fillets	340°F	+/- 6–8 min.
Calamari	340°F	+/- 5–6 min.
Shrimp	340°F	+/- 5–6 min.

Packaged Frozen Foods	Temperature	Time
French fries	375°F	+/- 5–7 min.
Chicken nuggets	375°F	+/- 6–9 min.
Onion rings	375°F	+/- 3–5 min.
Battered cod fillets	375°F	+/- 6–7 min.
Fish fingers	375°F	+/- 5–7 min.
Fried calamari	375°F	+/- 4–5 min.
Fried shrimp	375°F	+/- 4–5 min.

Safety Feature: Reset Switch

This deep fryer is fitted with a safety switch to protect against overheating. If you inadvertently switch on the deep fryer with no oil in the oil pan, the element will overheat and the safety switch will trip, switching off the power. To reset the unit:

- Unplug the deep fryer from the outlet.
- Allow the deep fryer to cool for 30 minutes.
- Using a plastic or wooden rod, press the reset switch, located inside a hole in the back of the control unit.
- The fryer will now be ready to use.

Keep It Clean

- Before cleaning, unplug the unit and let the oil cool completely, at least 3 hours.
- Remove the control unit and heating element, and clean both parts with a damp cloth or sponge. Never submerge the control unit or heating element in water, and do not wash in the dishwasher.
- Remove all cooled oil from unit. **Do NOT** store oil in unit.
- Remove the filter from the lid. Wash the basket, handle, oil container, and lid by hand with soap and water. Do not wash these components in the dishwasher.
- The filter should be checked and cleaned regularly with soap and water. Let dry completely before putting them back in the lid.
- Wash the metal base as needed with soap and water.
- After cleaning, reassemble the deep fryer. Ensure that all components are dry before placing them back inside the fryer. For storage, the basket handle as well as the detachable cord can be removed and stored in the oil container.
- After cleaning, reassemble the deep fryer. Ensure that all components are dry before placing them back inside the fryer. For storage, the basket handle as well as the detachable cord can be removed and stored in the oil container.

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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.

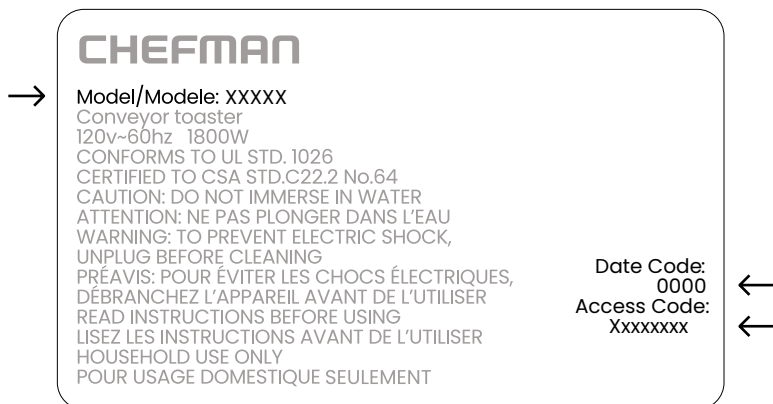
For product information, please visit us at Chefman.com.

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.

Fry Guy™ Pro
3-Quart Deep Fryer

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Fry Guy™ is a trademark of RJ Brands, LLC.