

CHEFMAN®

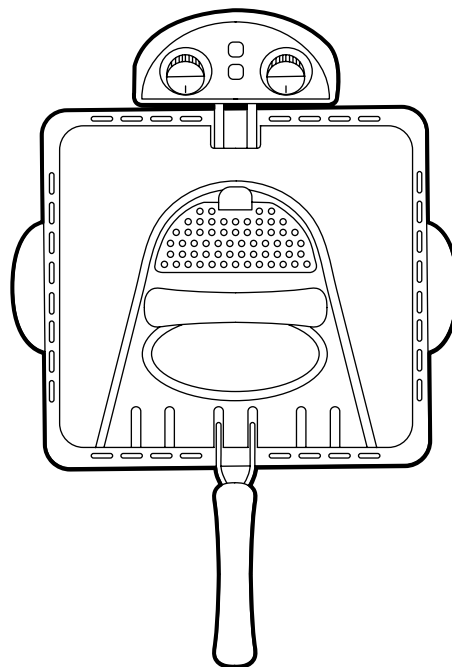
JUMBO SIZE

DEEP FRYER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration

RJ07-45-SS-PM





COOKING FORWARD™

Welcome!

Whether this is your first Chefman appliance purchase or you're already part of our family, we're happy to be cooking with you! With your new Jumbo Size Deep Fryer, you can easily and safely fry up enough chicken, fish, or french fries to feed the entire family. We know you're excited to get frying, but please take a few minutes to read our directions, safety instructions, and warranty information.

For more information on this product and our other high quality appliances, please visit us at Chefman.com.

**From our kitchen to yours,
The Chefman® Team**



READ ALL INSTRUCTIONS BEFORE USE

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



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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. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
6. 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.
7. 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.
8. The use of accessory attachments not recommended by Chefman® may cause injuries.
9. Do not use outdoors.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Be sure handles are properly assembled to basket and locked in place. See assembly instructions.

*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
hot surface, even if the stove is
not on. Doing so is a fire hazard.**

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

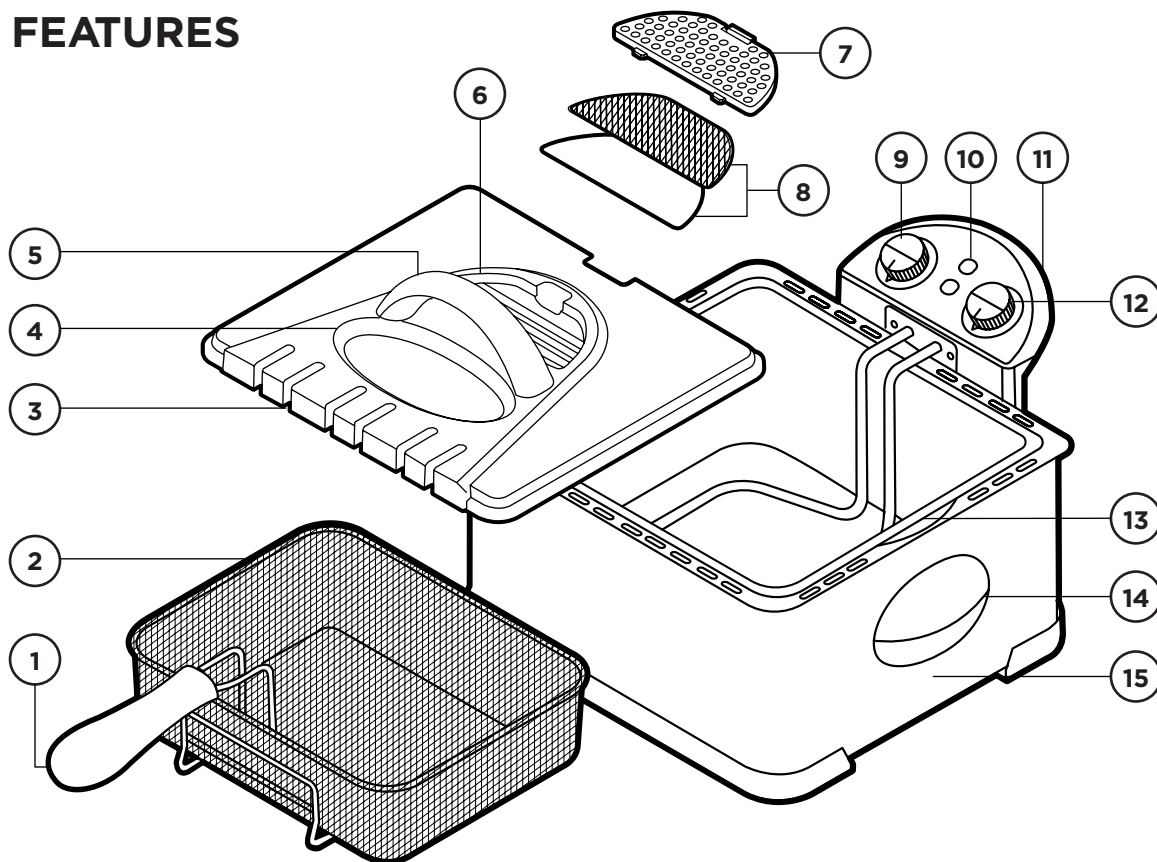
1. A short, detachable power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. **WARNING:** Do not use an extension cord with this product. Serious hot oil burns may result from the Deep Fryer being pulled off a countertop. Do not allow the cord 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.

FEATURES



- | | | |
|------------------------------|---|--------------------------------------|
| 1. Frying basket handle | 8. Removable charcoal and oil filters | 13. Removable oil container |
| 2. Frying basket with hook | 9. Temperature control knob | 14. Side carrying handles |
| 3. Lid | 10. Power on and oil ready indicator lights | 15. Brushed stainless steel base |
| 4. Viewing window | 11. Removable control unit with heating element | 16. Breakaway power cord (not shown) |
| 5. Lid handle | 12. Timer control knob | |
| 6. Permanent aluminum filter | | |
| 7. Filter cover | | |



OPERATING INSTRUCTIONS

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 FRY

1. Lift off lid covering oil container, remove frying basket, and reattach handle if necessary. To attach the handle, squeeze the metal bars together, then insert the two prongs into the holes in the bracket on the basket. Be sure the bars are inside the metal cuffs on the bracket.
2. Be sure the removable oil container is in the base and that the removable control unit is properly positioned on the base.



OPERATING INSTRUCTIONS

3. Add enough oil to the oil container to reach between the MIN and MAX marks inside the oil container. You'll need about 1 gallon of oil to reach the MAX fill line. Do not over- or underfill and do not use different oils. (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.)
4. With the frying basket outside of the unit, put the lid on the fryer.
5. Attach the breakaway cord to the back of the unit, then plug into outlet. **NOTE:** For safety reasons, the unit will not turn on until the timer is set. Once timer is set, the red POWER light will illuminate. Heating will not begin until the temperature is set.
6. Turn the temperature control knob to the desired temperature and set timer to desired time; the fryer will begin to heat. While the oil heats, the green HEATING light will remain lit. Once the set temperature is reached, the green heating light will turn off. (Note that it usually takes at least 10 minutes for oil to heat, so set timer to account for that as well as the frying time.)
7. Fill the frying basket with the food to be fried. **NOTE:** Do not overfill the basket. **NOTE:** For some foods, especially those with wet batters, it's best to add the food directly to the oil and not start with it in the basket.
8. When the HEATING light turns off, remove the lid and carefully lower the basket into the oil. **WARNING:** Oil may bubble and splatter. Please use caution when lowering food into hot oil.
9. Put the lid back on over the basket. (You can view progress through the window.)
10. Fry foods according to your recipe. If necessary, remove the lid to turn or flip food as directed or desired.



OPERATING INSTRUCTIONS

11. 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 basket and serving food.
12. If you are frying more food in a second batch, adjust oil level as needed and repeat frying steps. **IMPORTANT:** When the timer reaches 0, heating is automatically turned off. You can add more time as needed by simply turning the knob.
13. When finished frying, unplug the deep fryer and allow the oil to cool completely (about 3 hours).
14. The same oil can be filtered once cooled 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.
15. **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.
16. 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 throw the oil-filled container in the trash according to the local community regulations. Used cooking oil can also be recycled in some areas.



CLEANING AND MAINTENANCE

- Before cleaning, unplug unit and let 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.
- The basket, handle, oil container, and lid are all dishwasher safe. They may also be washed by hand with soap and water. Note that you do not need to remove the removable filters when washing lid by hand or in the dishwasher.
- 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 oil container.
- Note that the lid is fitted with a permanent metallic filter. In addition, there are two removable filters within the filter chamber that help filter oil and odors. The deep fryer comes with two replacement filters. These filters come packaged together and are not meant to be separated.
- 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 oil container.



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 or 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 AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

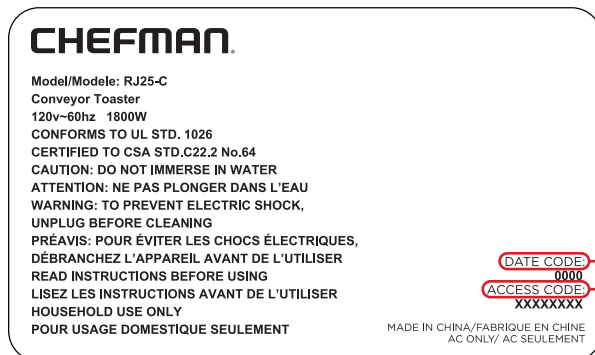
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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.

CHEFMAN® 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.

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:

1. Visit Chefman.com/register.
2. Scan the QR code to the right to access site:





CHEFMAN® WARRANTY REGISTRATION

For product information, visit 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.

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