

CHEFMAN®

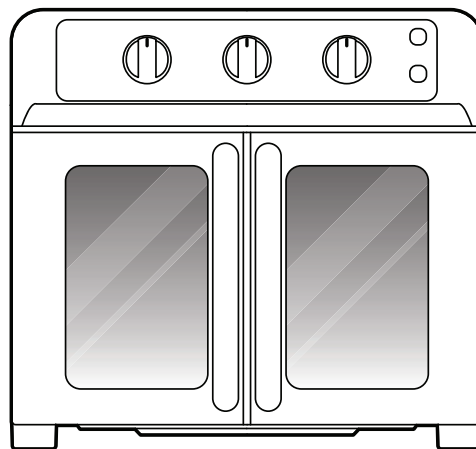
French Door

AIR FRYER + OVEN

USER GUIDE

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

RJ50-FDAF-M25



COOKING FORWARD™

Welcome!

Thank you for choosing the French Door Air Fryer + Oven as the newest addition to your kitchen. Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you.

With this gorgeous 26-quart oven, great meals are just around the corner. Use the oven to air fry, broil, bake, toast, and more! It even comes with a rotisserie spit for the juiciest roast chicken ever.

Family sized for convenience, the oven can easily toast four slices of bread at one time, bake a 10-inch pizza, or roast a 5-pound bird. The windowed double doors open simultaneously and wider than the door frame for easy access. Made of sleek, matte-black steel, the Air Fryer + Oven looks great on the counter, too.

We know you're excited to get air frying, but please take a few minutes to read our directions, safety instructions, and warranty information.

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.

CONTENTS

- 1** Safety Instructions
- 5** Features
- 8** Operating Instructions
- 17** Cooking Tips
- 18** Cleaning and Maintenance
- 19** Notes
- 21** Terms and Conditions
- 23** Warranty Registration

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 electrical shock, do not immerse the cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do NOT operate any Chefman® appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. 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 the cord hang over the edge of a table or counter or touch hot surfaces.
10. Do NOT place on or near a gas or electric burner or in an oven, even if the oven is off, as this poses a fire hazard.
11. Extreme caution must be used while moving the oven when it contains hot oil or other hot liquids.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

12. Always plug the cord into the wall outlet first. To disconnect, turn off the oven.
13. Do NOT use the oven for other than intended use.
14. Oversize foods or metal utensils must NOT be inserted in the oven as they may create a fire or risk of electrical shock.
15. A fire may occur if the oven is covered with or touching flammable materials, including curtains, draperies, walls, and the like, when in operation. Do NOT store any item on top of the oven when in operation.
16. Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Extreme caution should be exercised when using containers made of anything other than metal or glass.
18. Do NOT store any materials, other than Chefman® recommended accessories, in this oven when not in use.
19. Do NOT place cardboard or plastic in the oven.
20. Do NOT cover the crumb tray or any part of the oven with metal foil. This will cause overheating.

SAVE THESE INSTRUCTIONS

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 electrical shock.

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 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. Before each use, inspect the power cord for cuts and/or abrasion marks.
If any are found, please contact Chefman® Customer Support for assistance.
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)*

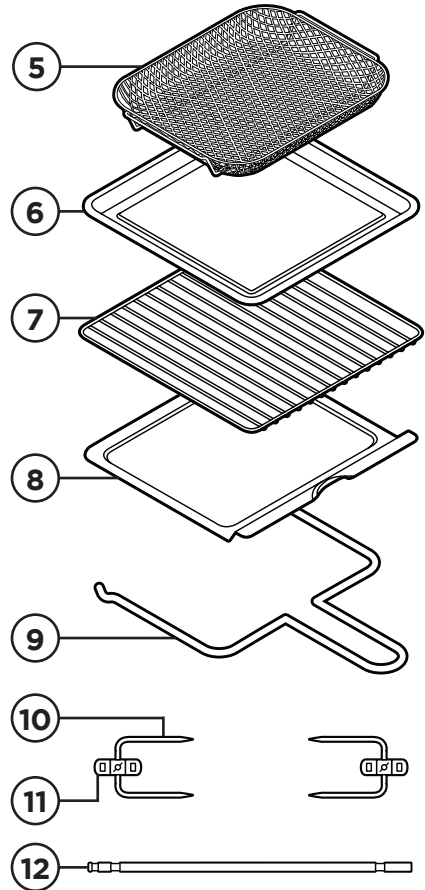
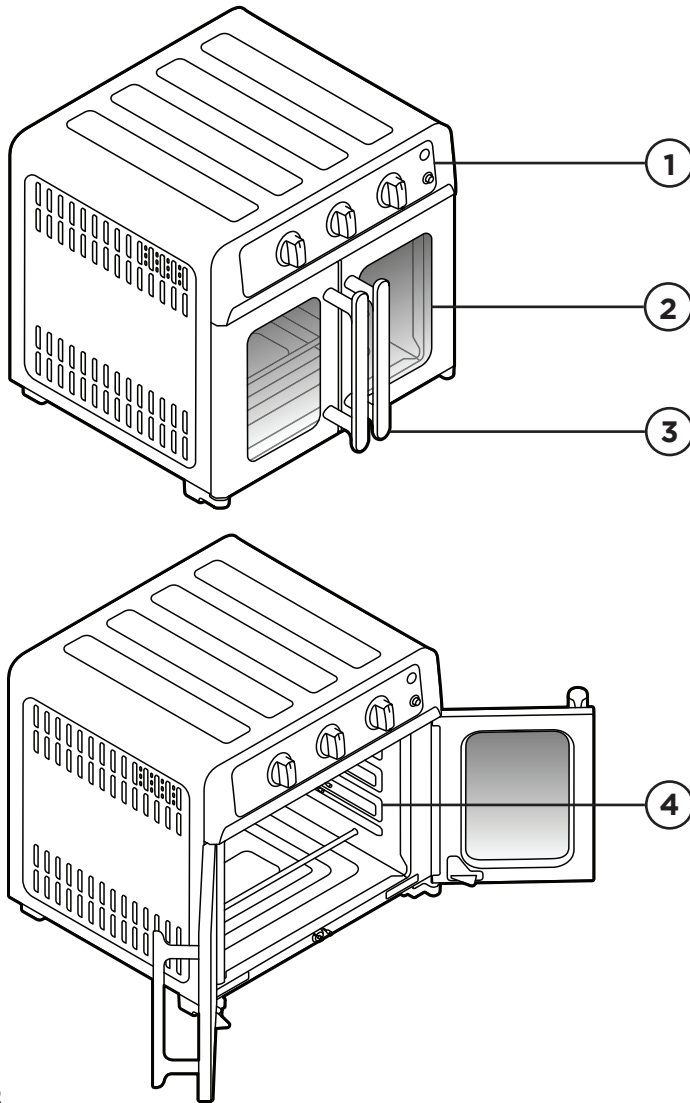


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.

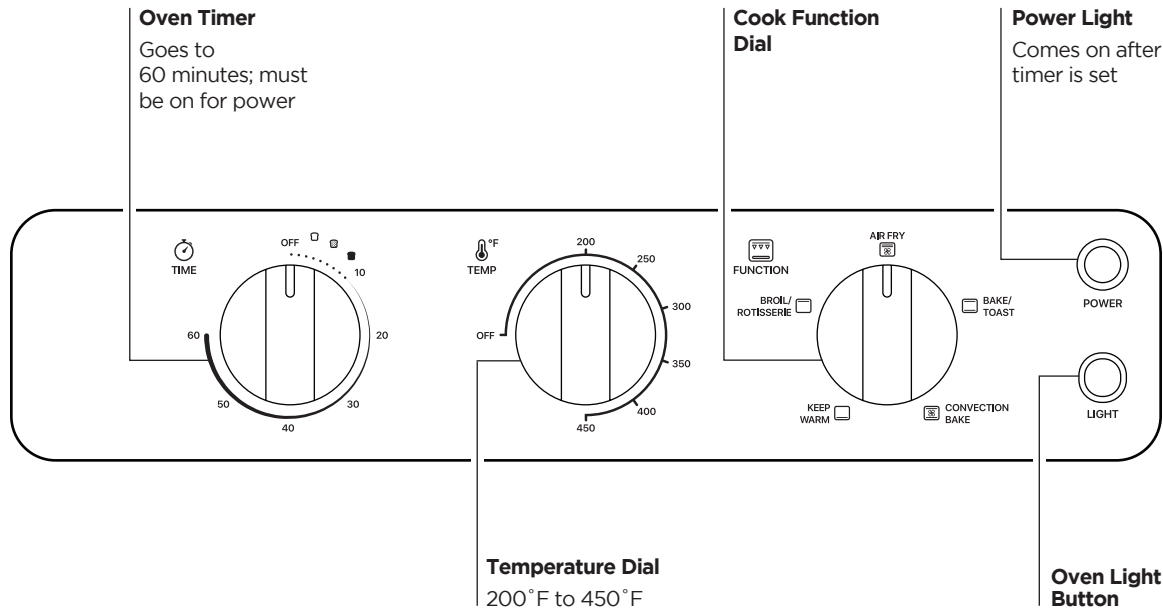


Do not place the appliance on a stovetop or any other heatable surface, even if the stovetop is not on. Doing so is a fire hazard.

FEATURES



FEATURES



1. Control Panel
2. French Doors
3. Cool-Touch Door Handles
4. Rack Slots

5. Air Fry Basket
6. Baking Pan/Drip Tray
7. Wire Rack
8. Crumb Tray
9. Spit Removal Tool

10. Spit Forks
11. Spit Screws
12. Spit Rod

FEATURES

HEATING ELEMENT/FUNCTION CHART

Customized upper and lower heating elements allow for the perfect heat distribution depending on your cooking needs. **NOTE:** Both heating and timer will continue if door is opened during cooking.

Function	Recommended Accessories	Heat Element Source	Fan?	Recommended Temperature
Air Fry	Air fry basket with baking pan in slot below it to catch drips	Top spiral	Yes	300-450°F
Bake	Baking pan, wire rack, or other heatproof baking dish	Top and bottom (bars)	No	300-450°F
Toast	Wire rack with crumb tray in the bottom of the oven	Top and bottom (bars)	No	450°F
Convection Bake	Baking pan, wire rack, or other heatproof dish	Top and bottom (bars)	Yes	300-400°F
Keep Warm	Baking pan, wire rack, air fry basket, or other heatproof dish	Bottom only (bars)	No	200°F
Broil	Baking pan, wire rack, or other heatproof dish	Top only (bars)	No	450°F
Rotisserie	Spit with forks and baking pan below it to catch drips	Top only (bars)	No	350-400°F

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your Air Fryer + Oven for the first time.

1. Read and remove all packing materials and stickers from the inside and outside of the oven except for the rating label, which should remain on the unit. Be sure that all accessories are accounted for before throwing away any packaging.
2. Gently wipe the exterior of the oven with a clean, damp cloth and dry thoroughly. Wipe the interior with a damp cloth or sponge and warm, sudsy water. **NOTE:** Do NOT use abrasive cleaners, like steel wool pads, as they may damage the finish.
3. Hand wash the removable crumb tray and baking pan, and dry thoroughly; the crumb tray and baking pan are not dishwasher-safe.
4. Hand wash and dry the wire rack, air fry basket, and rotisserie spit and forks. These accessories are also top-rack dishwasher-safe.
5. Place the unit on a flat, heat-resistant surface with at least 4 inches of clearance on top and all sides to allow for sufficient air flow. Do not put anything on top of the oven.
6. Ensure that the crumb tray is inserted in the bottom of the unit under the heating element. While you can cook without it in place, it's good practice to leave it in.

HOW TO COOK IN THE AIR FRYER + OVEN

With heating elements on top and bottom, plus a fan for convection, the Air Fryer + Oven allows you to customize your cooking. Both doors open when just one side is pulled on, and they swing out beyond 105 degrees to give you easy oven access for cooking and cleaning. In addition to the convenient accessories that come with the oven, you can use other ovenproof bakeware. If lidded, the top must be at least 1½ inches away from the upper heating element.

OPERATING INSTRUCTIONS

AIR FRY

Air frying uses fast-moving hot air to cook food to crisp perfection without the need for oil. It's a great choice for cooking many frozen prepared foods as well as french fries, chicken wings, vegetables, and more. An upper coil heating element dedicated to air frying ensures optimum crisping. For best results, use the air fryer basket, which allows air to circulate around food.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug the unit in.
2. Place food in the air fry basket or on the wire rack, and slide the basket or rack into the oven.
3. Slide the baking pan into the oven below the basket or rack to act as a drip tray.
4. Set the Cook Function Dial to Air Fry.
5. Set the Temperature Dial to the desired temperature. (The oven will not heat until the timer is set.)
6. Turn the Timer Dial to the desired time; the Power Light will turn on and air frying will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
7. Cook until the timer ends. A bell will ring, and the unit will turn off. (If the temperature dial is turned off while the timer is still running, the heat will turn off, but the fan will continue as long as the timer is on.)
8. Using oven mitts, carefully remove food from the oven. Check for doneness, serve, and enjoy!

OPERATING INSTRUCTIONS

BAKE

Baking is a general cooking method that works just like your regular oven. Use it to make small-batch cookies or brownies, or to bake a cake.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug the unit in.
2. Place food directly on the baking pan or rack, or bake in an ovenproof baking dish on the rack.
3. Slide the food into the oven. **NOTE:** For most baked goods, it's wise to preheat the empty oven for about 5 minutes before adding food and to bake on the middle rack position.
4. Set the Cook Function Dial to Bake.
5. Set the Temperature Dial to the desired temperature. (The oven will not heat until the timer is set.)
6. Turn the Timer Dial to the desired time; the Power Light will turn on and baking will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
7. Cook until the timer ends. A bell will ring, and the unit will turn off. (If the temperature dial is turned off while the timer is still running, the heat will turn off.)
8. Using oven mitts, carefully remove the baking pan from the oven. Check food for doneness, let cool if necessary, serve, and enjoy!

OPERATING INSTRUCTIONS

TOAST

A large interior means the Air Fryer + Oven can toast multiple slices of bread or bagels to the perfect brownness at one time. And you can keep an eye on your toast through the window.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug the unit in.
2. Place food on the wire rack, and slide the rack into the oven in the middle rack position.
NOTE: If toasting one or two pieces of food, center them on the rack for best results.
3. Set the Cooking Function Dial to Toast.
4. Set the Temperature Dial to 450°F.
5. Set the Toast Timer Dial by first turning it past the 20-minute mark, then setting it to the desired shade: Light, Medium, or Dark, or anywhere in between. The Power Light will turn on and toasting will begin.
6. Toast until the timer ends. A bell will ring, the Power Light will turn off, and toasting will end.
7. Carefully remove the food from the oven, serve, and enjoy!

CONVECTION BAKE

Convection baking relies on the same heating elements as the regular Bake function, but includes the fan to circulate hot air, which bakes foods faster. The convection bake function is also a great choice for roasting.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug the unit in.
2. Place food directly on the baking pan or rack, or bake in an ovenproof baking dish on the rack.

OPERATING INSTRUCTIONS

3. Slide food into the oven. If using the rack without a pan on it, slide the baking pan into the oven below the basket or rack to act as a drip tray.
4. Set the Cook Function Dial to Convection Bake. (The oven will not heat until the timer is set.)
5. Set the Temperature Dial to the desired temperature.
6. Turn the Timer Dial to the desired time; the Power Light will turn on and baking will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
7. Cook until the timer ends. A bell will ring, and the unit will turn off. (If the temperature dial is turned off while the timer is still running, the heat will turn off but the fan will continue until the timer ends.)
8. Using oven mitts, carefully remove the basket or rack from the oven. Check food for doneness, serve, and enjoy!

KEEP WARM

The Keep Warm function uses only the lower heating elements to gently heat already cooked foods. It's perfect for reheating leftovers without drying them out.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug in the unit.
2. Place food on the baking sheet, basket, or rack, and slide into the oven. If using the basket or rack without a pan on it, slide the baking pan into the oven below the basket or rack to act as a drip tray.
3. Set the Cook Function Dial to Warm.
4. Set the Temperature Dial to 200°F.

OPERATING INSTRUCTIONS

5. Turn the Timer Dial to the desired time; the Power Light will turn on and heating will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
6. Heat until the timer ends. A bell will ring, and the unit will turn off. (If the temperature dial is turned off while the timer is still running, the heat will turn off.)
7. Using oven mitts, carefully remove food from the oven and enjoy!

BROIL

Broiling cooks via intense heat generated from the upper heating elements and is a good choice for cooking meat or fish as you would on a grill and for browning foods like cheesy gratins and casseroles. Broil is also the function to use when you want to cook with the rotisserie spit (see opposite page). The gears that turn the spit will always be on when broiling, even if the spit is not inserted.

1. Ensure the crumb tray is inserted in its position at the bottom of the oven, and plug in the unit.
2. Place food on the baking pan.
3. Slide the pan into a rack position so that food is close to the upper elements but not touching them.
4. Set the Cook Function Dial to Broil.
5. Set the Temperature Dial to the desired temperature; for most broiling, that is 450°F. (The oven will not begin to heat until the timer is set.)
6. Turn the Timer Dial to the desired time; the Power Light will turn on and broiling will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.

OPERATING INSTRUCTIONS

7. Cook until the timer ends. A bell will ring, and the unit will turn off. (If the temperature dial is turned off while the timer is still running, the heat will turn off.)
8. Using oven mitts, carefully remove food from the oven. Check for doneness, serve, and enjoy!

ROTISSERIE

Cooking rostisseire style, in which the food slowly turns on a spit, is perfect for roasting a whole chicken to crisp perfection and for cooking smaller, whole, boneless pieces of meat, such as beef or pork tenderloin. You can also experiment with cooking a small cauliflower head or a peeled pineapple on the spit. **CAUTION:** The spit forks are sharp; handle them with care.

1. Slide the baking pan to the bottom slot to act as a drip tray.
2. Remove the spit forks from the spit rod by loosening the screws. Slide food onto the spit rod, return the forks to the spit with the tines digging into the food, then tighten the screws to hold the food in place, leaving at least 1 inch of free space on both ends of the spit rod.

How to secure a whole chicken on the spit

- Be sure the chicken is 5 pounds or less in order to fit in the oven with room to rotate, and truss it tightly.
- Starting at the cavity in the back, insert the spit rod through the bird lengthwise.
- Carefully slide the spit forks onto each end of the rod, sinking the tines deep into the breast meat at one end and into the thigh meat at the other end.

OPERATING INSTRUCTIONS

- Leaving at least 1 inch of free space on both ends of the rod, lock the forks in place with screws. The chicken should be secure and not sliding around.

How to secure a piece of meat on the spit

- Carefully force the spit rod lengthwise through the center of the meat.
 - Carefully slide the spit forks onto the rod on each end, inserting the tines deeply into the meat.
 - Leaving at least 1 inch of free space on both ends of the rod, lock the forks in place with screws. The meat should be secure and not sliding around.
3. Guide the spit into position by placing the squared-off end of the spit rod into the gear slot located on the wall on the right side of the oven. Once in place, lower the left side of the spit rod into the holder located on the left wall. Be sure the meat or chicken can rotate freely.
 4. Set the Cook Function Dial to Broil.
 5. Set the Temperature Dial to the desired temperature. (The oven will not heat and the spit will not turn until the timer is set.)
 6. Turn the Timer Dial to the desired time; the Power Light will turn on and cooking will begin. **NOTE:** To set a time of less than 20 minutes, you must first turn the dial past the 20-minute mark, then turn it back to the lower time desired.
 7. Cook until the timer ends. A bell will ring, and the unit will turn off. **NOTE:** You may need to set the timer more than once if food needs more than 60 minutes to cook.
 8. When the food is done, use the rotisserie handle to carefully remove the hot food and spit from the oven (see "How to remove the spit," at right).

OPERATING INSTRUCTIONS

How to remove the spit

The spit removal tool makes it easy to remove the spit from the hot oven.

1. Hold the tool by its handle in one hand, and have a potholder or oven mitt in or on the other hand.
2. Guide the prongs into the unit, positioning them below the ends of the spit rod.
3. Use the tool to lift the left side of the spit rod off the holder. Once it is free, pull the right end of the spit rod out of the gear slot.
4. Carefully guide the hot spit out of the oven and transfer it to a heat-resistant surface.
CAUTION: The spit and oven get hot during cooking; use care when removing to avoid injury.
5. Let the food rest briefly before unscrewing and removing the spit forks and pulling the spit rod out of the food. **CAUTION:** The spit rod, forks, screws, and food will be hot right after cooking; use care when handling and removing to avoid injury.

COOKING TIPS

Some functions, especially baking, benefit from preheating the oven before cooking. To preheat the oven, simply set the functions with the oven empty, but add 5 minutes to the total cooking time. After 5 minutes has passed, insert food.

If using a (small) pizza stone, preheat the stone in the oven for at least 20 minutes before baking your pizza. Place the stone in the oven and set to 450°F. You can incorporate both preheating and cooking by setting the timer for 30 to 40 minutes to incorporate the preheating and baking times all in one cycle.

If not cooking on the baking pan, consider inserting it in the bottom rack position as a drip tray for easy cleanup.

CLEANING AND MAINTENANCE

The Air Fryer + Oven is easy to clean. Simply follow the directions below.

1. Unplug the unit and allow to cool completely before cleaning.
2. Slide out the crumb tray and discard any crumbs. Wipe clean. Remove any baked-on grease by soaking the tray in hot, sudsy water. Use nonabrasive cleaners like a sponge, cloth, or brush. The crumb tray is NOT dishwasher-safe.
3. The wire rack, air fry basket, and spit are all top-rack dishwasher-safe. Hand wash the baking pan and, if necessary, the spit removal tool. The baking pan and tool are not dishwasher-safe.
4. Using warm, sudsy water and a damp cloth or sponge, wipe the interior walls of the oven. Removing grease on a regular basis will prevent smoke caused by a buildup of oils and will keep cooking consistent. Do NOT use abrasive cleaners like steel wool pads, as they may damage the finish.
5. Gently wipe the exterior with a clean, damp cloth and dry thoroughly.
6. 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.
7. Fully dry the unit and all accessories before storing.

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.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

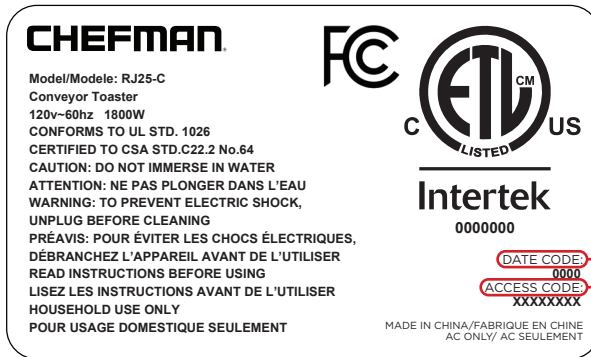
- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should,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

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



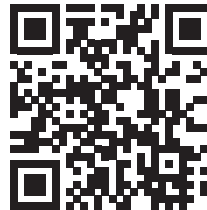
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

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 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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