

CHEFMAN®

JUMBO SIZE DEEP FRYER

USER GUIDE



Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

📞 USA 888-315-6553

💻 customerservice@chefman.com

MODEL: RJ07-4DSS-T-CL



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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Introduction

Congratulations !

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Before use, check that the voltage power corresponds to the one shown on the appliance nameplate.
2. Only connect the appliance to electrical sockets which have a minimum load of 15A. If the sockets and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse the temperature controller, power cord or power plug in water or in any other liquid.
5. Close adult supervision is necessary when any appliance is used by or near children. Never leave unattended.
6. Unplug the appliance from the outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts and before cleaning appliance.
7. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner. Return this appliance to nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
11. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
12. Use extreme caution when moving the fryer containing hot oil or any other hot liquid.

SAFETY INSTRUCTIONS (cont'd)

13. Always attach the plug to the appliance first, and then plug cord into the wall outlet. To disconnect, turn temperature control knob to the "O" position, then remove plug from the wall outlet.
14. Do not use the appliance for other than its intended use.
15. Be sure handle is properly assembled to fryer basket and locked in place.
16. Place the appliance on a hard, flat level surface to avoid interruption of airflow underneath the fryer.
17. To ensure safe operation, oversized foods must not be inserted into the appliance.
18. Ensure that the lid and tank are completely dry after washing and before use.
19. Never immerse the fryer basket into the hot oil - or drain it - without the fryer lid in place.
20. The oil level must always be between the Min. and Max. markings.
21. Do not overload the basket. For safety reasons never exceed the maximum quantity.
22. Never operate your fryer without any oil or fat.
23. The cooking times are given as guidelines only.
24. The oil must be filtered regularly and changed after 8 to 12 uses.
25. Do not mix different types of fat or oils.
26. If you use solid vegetable shortening, cut it into pieces and melt it over low heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never pour shortening directly into the deep fryer pot or basket, as this will lead to deterioration of the appliance.
27. Never remove the pot while the deep fryer is on.

SAVE THESE INSTRUCTIONS

Warning: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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:

SAFETY INSTRUCTIONS (cont'd)

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, and:
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 unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
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 LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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.

Features



1. Basket Handle with Raising and Lowering Positions
2. Temperature Control Knob
3. Removable Control Unit with Heating Element
4. Power and Ready Indicator Lights
5. Timer Control Knob

6. Removable Dishwasher-safe Bowl
7. Frying Basket
8. Viewing Window
9. Handle
10. Permanent Aluminum Filter
11. Lid

Operating Instructions

WARNING:

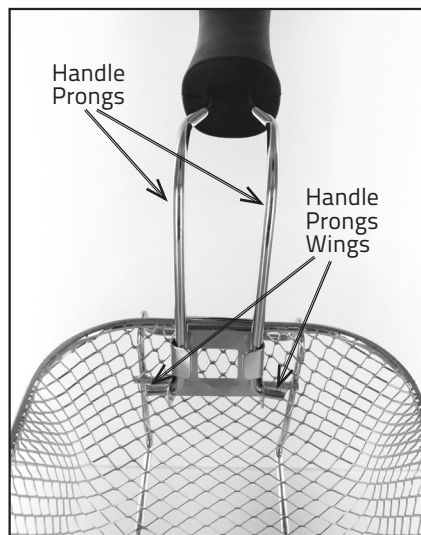
- Indoor, countertop use only.
- Extreme caution must be used when moving fryer containing hot oil.
- Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions below.
- Follow all instructions for removal of moisture/ice and thawing before cooking
- Always cook with lid in closed position, except when frying French fries and high moisture food. Ensure both the lid and unit are completely dry after washing and before use.

ASSEMBLING THE FRYER BASKETS HANDLES

1. Squeeze handle prongs together and slip the handle prong wings through the handle prong wing slots.
2. Pull handle back toward you squeezing and rotating slightly from one side to the other to lock the handle prongs into place.

Note: To remove handle for cleaning and storage simply reverse the process.

CAUTION: ALWAYS CHECK BASKET HANDLE TO ENSURE THAT THE HANDLE IS SECURED BEFORE COOKING WITH HOT OIL. THIS WILL HELP PREVENT AGAINST PERSONAL INJURY.



Operating Instructions (cont'd)

USING YOUR DEEP FRYER FOR THE FIRST TIME

1. Remove the lid and clean it with a damp cloth. Dry thoroughly.
2. Remove the basket, the control unit and the bowl
3. Clean the frying basket and the bowl with a sponge and soapy water or put them in the dishwasher.
4. Clean the control unit and the heating element with a damp cloth.
5. Dry all components thoroughly.
6. Place the bowl and the heating element in position

NOTE:

- Do not immerse the removable control unit with the heating element in water.
- Never wash the lid in the dishwasher.
- Make sure that the control unit is correctly positioned, otherwise the fryer cannot function.

HOW TO USE YOUR DEEP FRYER

1. Fill the bowl with oil.
2. The oil level should always be between the MIN and MAX level of the bowl. Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns.
3. For best results, we recommend vegetable oil.
4. If you use solid vegetable shortening, cut it into small pieces and melt it in a separate pan. Pour the melted shortening into the fryer bowl.
5. Never melt the shortening on the heating element or in the frying basket
6. After the bowl has been filled with oil, put the lid on the fryer and plug in the appliance without the frying basket. Turn the temperature control knob to the desired temperature and set timer to desired time. Power indicator light will turn on and the fryer will begin to heat.
7. When loading the basket be sure to remove excess water, ice or frost from food.
8. Fill the basket before placing it in the deep fryer. Do not overfill the basket.
9. Reduce the quantities for frozen foods.

Operating Instructions (cont'd)

10. When the oil reaches your desired temperature, lower the basket into the oil.
11. At the end of cooking time, switch off the fryer by turning both control knobs to the "0" position. Lift the handle up to raise the basket until it is fully above the oil. Allow excess oil to drain by letting the basket remain on the hook for a moment.
12. Remove the lid and the basket, and serve the food.
13. Put the lid on the fryer when it is not in use.
14. To use a second time, correct the oil level if necessary, then follow the instructions from the beginning.
15. When you have finished frying, unplug the deep fryer.
16. Allow the oil to cool completely in the fryer (approx. 3 hours).
17. Only move the fryer using the carrying handles.

NOTE:

- Never use different types of oil at the same time, as this may cause the oil to overflow.
- The oil level must always be kept between the min/max markers. Check the level each time before frying, and add some of the same type of oil if necessary.

TABLE OF OIL/SOLID VEGETABLE FAT LEVELS

LITERS		OIL	SOLID VEGETABLE FAT
3 L	Minimum	6 CUPS / 1.5L	3.3 lb / 1550 g
	Maximum	10 CUPS / 2.5L	5.5 lb / 2500 g
4 L	Minimum	14 CUPS / 2L	4.4 lb / 2000 g
	Maximum	12 CUPS / 3.5L	7.7 lb / 3500 g

Operating Instructions (cont'd)

TABLE OF COOKING TIMES

The following cooking times are a guide only. They may vary depending on the size of the food, the amount of food, individual preferences, and the voltage. Cooking Tip: To prevent food from sticking together, do not use the basket when cooking battered foods or doughnuts.

FRESH FOOD	QUANTITY	TEMP	TIME
French fries* (maximum capacity 3L)	600 g / 7 cups	170°C/340°F 170°C/340°F	+/- 8-10 min. +/- 6-8 min.
French fries* (maximum capacity 4L)	900 g / 10 cups	170°C/340°F 170°C/340°F	+/- 9-11 min. +/- 7-9 min.
French fries (optimal quantity 3L)	200 g / 5 cups	190°C/375°F	+/- 5-8 min.
French fries (optimal quantity 4L)	300 g / 8 cups	190°C/375°F	+/- 8-10 min.
Fried chicken (leg portion)	4 pieces	180°C/356°F	+/- 15-17 min.
Fried mushrooms	300 g / 3.5 cups	150°C/302°F	+/- 6-8 min.
Onion rings	200 g / 2.5 cups	170°C/340°F	+/- 4-5 min.
Breaded fish fillets	2 pieces	170°C/340°F	+/- 6-8 min.
Fried calamari	500 g / 6 cups	170°C/340°F	+/- 5-6 min.
Fried shrimp	300 g / 4 cups	170°C/340°F	+/- 5-6 min.
Apple fritters	3.5 pieces	170°C/340°F	+/- 5-6 min.

* in 2 cycles

FROZEN FOOD	QUANTITY	TEMP	TIME
French fries (maximum capacity 3L)	400 g / 5 cups	190°C/375°F	+/- 8-10 min
French fries (maximum capacity 4L)	600 g / 7 cups	190°C/375°F	+/- 10-12 min
French fries (optimal quantity 3L)	200 g / 2.5 cups	190°C/375°F	+/- 5-7 min.
French fries (optimal quantity 4L)	275 g / 3.5 cups	190°C/375°F	+/- 5-7 min.
Fried chicken (leg portion)	4 pieces	190°C/375°F	+/- 14-15 min.
Chicken nuggets (3L)	800 g / 10 cups	190°C/375°F	+/- 6-9 min.
Chicken nuggets (4L)	1000 g / 12 cups	190°C/375°F	+/- 6-9 min.
Fried mushrooms	300 g / 3.5 cups	190°C/375°F	+/- 5-6 min.
Onion rings	200 g / 2.5 cups	190°C/375°F	+/- 3-5 min.
Battered cod filets	2 pieces	190°C/375°F	+/- 6-7 min.
Fish fingers	5 pieces	190°C/375°F	+/- 5-7 min.
Fried calamari	500 g / 6 cups	190°C/375°F	+/- 4-5 min.
Fried shrimp	300 g / 3.5 cups	190°C/375°F	+/- 4-5 min.

Cleaning and Maintenance

1. You may store the oil or fat in the fryer or in a separate airtight container.
2. Do not pour used oil into the sink. Leave it to cool and throw it away with the household waste – according to the local community regulations.
3. Crumbs that break away from food tend to burn and alter the quality of the oil more rapidly. Over time, this increases the risk of the oil's catching fire. For this reason, filter the oil regularly.

NOTE: We recommend changing the oil after a maximum of 8 to 12 uses.

CLEANING YOUR FRYER

1. Remove the control unit and heating element and clean both parts with a damp cloth or sponge.
2. Clean the lid using a sponge and soapy water. Rinse and dry carefully.
3. The bowl and the frying basket are dishwasher safe or can be immersed in soapy water.
4. Ensure that all components are dry before placing them back inside the fryer.
5. The lid is fitted with a permanent metallic filter. This filter does not need to be replaced.

NOTE:

- Never immerse the control unit with the heating element in water and never wash it under running water.
- Never wash the lid in the dishwasher.
- Do not store your deep fryer outside.

Terms and Conditions

Limited Warranty

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® Jumbo Size Deep Fryer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® Jumbo Size Deep Fryer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefmancom or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Suite 207, Mahwah, New Jersey 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY: California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Chefman products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Chefman and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC.

Warranty Card

CHEFMAN®

JUMBO SIZE DEEP FRYER

Your details:

Model Number: _____

Full Name: _____

Address: _____



_____ Email: _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Location of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands

1 Sharp Plaza

Suite 207

Mahwah, New Jersey

07495

AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ07-4DSS-T-CL

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE: 2131368

CHEFMAN®

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