

ChefWave CW-SM04

ChefWave Chefe 13-in-1 Multicooker User Manual

Model: CW-SM04

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your ChefWave Chefe Multicooker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The ChefWave Chefe 13-in-1 Multicooker is a versatile kitchen appliance designed for various cooking methods, including steaming, slow cooking, and more, utilizing 360-degree induction heating technology. It features a 4-quart non-stick stainless steel inner pot and voice alerts for ease of use.



Image: The ChefWave Chefe Multicooker shown with its top lid open, revealing the inner cooking pot. The appliance features a dark gray and black finish with an orange accent button.



Image: The ChefWave Chefe Multicooker positioned on a white kitchen counter next to a sink, with a plant in the background. The multicooker is closed, showcasing its compact design.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials from the multicooker and its accessories. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash the inner pot, lid, and any removable accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the multicooker on a stable, flat, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
4. **Power Connection:** Ensure the voltage of your power outlet matches the specifications of the appliance (220 Volts). Plug the power cord into a grounded electrical outlet.
5. **Initial Burn-in (Optional):** Some users prefer to run a short cycle with water to eliminate any manufacturing odors.

Fill the inner pot with 2-3 cups of water, close the lid, and select the "Steam" function for 10-15 minutes. Discard the water and dry the pot.

OPERATING INSTRUCTIONS

Control Panel Overview

The ChefWave Chefe Multicooker features an intuitive LED control panel with touch controls and voice assistance for hands-free operation.



Image: A close-up view of the ChefWave Chefe Multicooker's LED control panel, showing various cooking presets like Vegetable, Multi-Grain, Porridge, Beans/Chili, Risotto, Slow Cook, Reheat, Start/Cancel, and Steam. The panel is illuminated, indicating active selections.

Cooking Modes and Functions

The multicooker offers 13 customizable programs for various cooking needs. Use the "Select" button to cycle through programs and the "+" / "-" buttons to adjust time or temperature.

- **Rice:** For cooking various types of rice.
- **Vegetable:** Ideal for steaming or cooking vegetables.
- **Multi-Grain:** Optimized for cooking different grains.
- **Porridge:** For preparing creamy porridges.
- **Beans/Chili:** Suitable for cooking beans and chili dishes.
- **Risotto:** Dedicated setting for perfect risotto.
- **Slow Cook:** For extended, low-temperature cooking.
- **Reheat:** To warm up previously cooked food.
- **Steam:** For steaming food items.
- **Keep Warm:** Automatically activates after cooking cycles to maintain food temperature.

Using Voice Assistance

The multicooker is equipped with smart voice assistance for hands-free control. Follow the voice prompts to select cooking modes, adjust settings, and start/stop cooking cycles.

ADVANCED 360 DEGREES

Induction Heating Technology



Image: The ChefWave Chefe Multicooker on a kitchen counter with a woman preparing food in the background. An overlay graphic indicates "Smart Voice Assistance" with a microphone icon and sound waves, illustrating the hands-free control feature.

360 Induction Heating Technology

The 360-degree induction heating technology ensures even heat distribution for consistent cooking results. This advanced system heats the entire inner pot, not just the bottom, leading to more uniform cooking.

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BUILT-IN

SMART FEATURES

Adding to the ease of
programming your meals

SOUS VIDE RESULTS

WITHOUT THE HASSLE
OF A VACUUM SEALED BAG



Image: The ChefWave Chefe Multicooker with an overlay graphic illustrating "Advanced 360 Degrees Induction Heating Technology." A circular arrow indicates heat distribution around the entire cooking pot.

Built-in Smart Features

The ChefWave Chefe Multicooker integrates several smart features to enhance your cooking experience.



Image: A graphic highlighting "10+ Built-in Smart Features" of the ChefWave Chefe Multicooker, including 13 one-touch programmable functions, advanced 360-degree induction heating, precise temperature control, easy fillable water tank, intuitive touchscreen LED panel, smart voice assistance, overheating protection, safe functioning, and pressurized steam heating.

Easy One-Touch Operation

The multicooker is designed for simplicity, allowing you to switch between modes and programs with easy one-touch controls.



CHEFWAVE



SMART VOICE ASSISTANCE

Hands-free control for hassle-free one-pot meal preparation

Image: A hand interacting with the ChefWave Chefe Multicooker's control panel, demonstrating the easy one-touch operation for selecting cooking modes and programs.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your ChefWave Chefe Multicooker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The 4-quart non-stick stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely. Avoid using harsh detergents or metal scouring pads that could damage the non-stick surface.
3. **Lid and Accessories:** Wash the lid and any removable accessories (e.g., steam rack) with warm, soapy water. Rinse and dry.
4. **Main Unit Exterior:** Wipe the exterior of the multicooker with a soft, damp cloth. Do not use abrasive cleaners or

immerse the main unit in water.

5. **Storage:** Ensure all parts are clean and dry before storing. Store the multicooker in a cool, dry place.



Image: A detailed view of the ChefWave Chefe Multicooker's inner pot and lid components. The image highlights the double-wall vacuum seal for a cool-touch exterior and the four-quart non-stick stainless steel inner pot, emphasizing its quality and ease of cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the cord is damaged, contact customer support.

Problem	Possible Cause	Solution
Food not cooking evenly.	Insufficient liquid; improper food placement; incorrect program selection.	Ensure adequate liquid is added for cooking. Distribute food evenly in the pot. Verify the correct cooking program and time are selected. The 360-degree induction heating should minimize this issue.
Voice alerts are not audible or too loud.	Volume setting needs adjustment.	Refer to the control panel section in the manual for instructions on adjusting voice alert volume.
Lid does not close properly.	Obstruction; inner pot not seated correctly.	Check for any food debris or foreign objects preventing the lid from closing. Ensure the inner pot is correctly seated in the base unit.

SPECIFICATIONS

Brand: ChefWave

Model: CW-SM04

Capacity: 4 Quarts

Material: Stainless steel (Inner Pot)

Color: Black

Product Dimensions: 13"D x 19"W x 15"H

Wattage: 1000 watts

Voltage: 220 Volts

Control Method: Touch

Operation Mode: Automatic

Dishwasher Safe: Yes (Inner Pot)

Special Features: Induction Compatible Base, Keep Warm Setting, Voice Alerts, 360 Induction Heating Technology

Item Weight: 1 Pounds

Manufacture Year: 2020

UPC: 196271526483

WARRANTY AND SUPPORT

For warranty information or technical support, please contact ChefWave customer service. Details can typically be found on the manufacturer's website or included warranty card.

Online Support: Visit the [ChefWave Store on Amazon](#) for more product information and support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question