




## CHEFWAVE CW-SM04 4-Quart Multicooker with Steam Instructions

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**4-Quart Multicooker with Steam & Heating Technology  
MODEL CW-SM04**

**Please read this manual carefully before using the multicooker. Save these instructions.**



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## WELCOME!

Dear ChefWave Customer,  
Congratulations on your purchase of the ChefWave Chefe 4-Quart Multicooker with Steam & Heating Technology. To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this product and keep it in a safe place for future reference.

We hope you enjoy your new ChefWave Chefe Multicooker. Sincerely,

The ChefWave Team

For technical assistance and warranty service, please email us at [cs@mychefwave.com](mailto:cs@mychefwave.com).



@CHEFWAVEKITCHEN



@MYCHEFWAVE

## SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be observed. Please read and follow these warnings and instructions:

- This appliance is intended for household countertop use only. Do not use this appliance for commercial purposes. Do not use it outdoors. Using it for unintended purposes will invalidate the warranty.
- Keep the appliance and cord out of the reach of children and pets. The appliance should only be used under adult supervision.
- If the appliance or its power cord has been damaged, it must be replaced by the manufacturer, a service technician, or a similarly qualified person, in order to prevent the hazard. Do not attempt to modify this appliance.
- Do not use the machine for purposes not specified in this manual.
- To protect yourself from electric shock, do not immerse the main unit, cord, or power plug in water or any other liquid.
- Only plug the machine into grounded outlets. Be sure to use a power outlet with an AC voltage of 120V.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- Lift and open the cover carefully to avoid scalding.
- **Warning!** Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of the counter, never use outlet below the counter, and never use with an extension cord.
- First, attach the plug to the appliance, and then plug the cord into the outlet. Keep the cord away from hot surfaces. Do not touch the plug or operate the unit with wet hands.
- Do not attempt to alter, disassemble, or repair the machine.
- Do not use external force on the dispense valve.
- The appliance should always remain unplugged from the outlet when not in use. After operating, turn off the power and gently unplug the machine from the outlet. Do not jerk or pull the power cord. Unplug the unit and let it cool down for 30 minutes before cleaning or storing, as the heating element will be hot. Avoid contact with skin.
- Keep the machine cover closed during operation.
- Avoid contact with the steam cover.

FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS.

## RECOMMENDATIONS & NOTES

- This product uses steam to cook. After frequent use, the steam generator may be blocked by incrustation. To avoid this, make sure to use purified water below 122°F.
- For rice and multigrain, refer to the water scale marked in the pot. Less water is needed compared to normal heating rice cookers.
- The built-in self-clean function for the steam generator keeps the multicooker working properly. When it senses that the steam generator needs to be cleaned, an alarm will sound to indicate that the self-clean process needs to be activated. The self-clean process can also be run at any time to maintain a clean product.

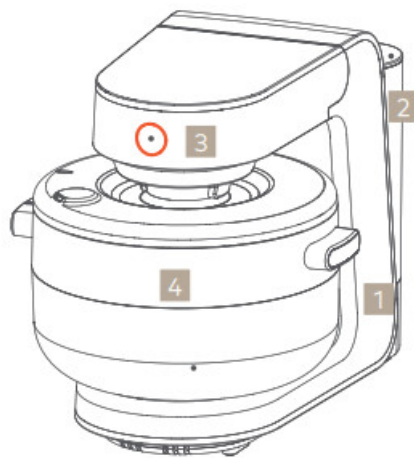
- For all settings, be sure the water does not exceed the Max line on the scale.
- The Steam Bar must be locked in place before using the machine unless it is set to the Steam or Cake program.

A reminder will sound to ensure that the Steam Bar is installed before use.

## PARTS & ACCESSORIES

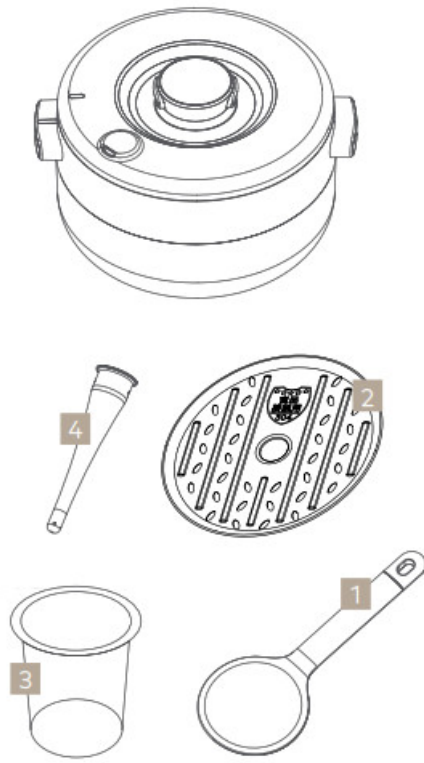
### Parts:

1. Main Body
2. Water Tank
3. Switch Button
4. Pot



### Accessories:

1. Rice Paddle
2. Steamer
3. Measuring Cup
4. Steam Bar
5. User Manual



## TECHNICAL SPECIFICATION

- Voltage: 120 V
- Frequency: 60 Hz
- Power: 1000 W
- Pot Volume: 4 qt.



Parts:

1. Stew 2. Soup 3. Cake 4. Pork 5. Rice 6. Vegetable 7. Multi-Grain 8. Porridge 9. Beans/Chili	10. Risotto 11. Slow Cook 12. Reheat 13. Start/Cancel 14. Steam 15. Keep Warm 16. Pause 17. Delay Start
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## INSTALLING THE STEAM BAR

1. Attach the Steam Bar to the center of the pot's inside lid.
2. Turn clockwise to lock.

## OPERATING THE CHEF

1. Press the Switch button. The arm of the Chief will rise automatically to release the lock on the cooking pot.
2. The Steam Bar should be installed if you intend to use a program other than Cake or Steam. Lock the lid by lining up the line on the lid with the handle on the cooking pot.
3. Secure the cooking pot in place, ensuring that the ChefWave logo is facing you. Lower the arm of the Chef, and the cooking pot will automatically lock into position.

4. Fill the water tank to the MAX line and place it on the Chef.
5. To select the desired program, press the Select button at the top of the machine. Continue pressing until the desired program appears on the screen. Options include Rice, Pork, Cake, Soup, and Stew. For additional programs, press the icons on the touchscreen. Options include Vegetable, Multigrain, Porridge, Beans/Chili, Risotto, and Slow Cook. Once a program has been selected, the Chief will confirm your selection.
6. Press the Start/Cancel button to begin.
7. If you need to pause the cooking at any time, simply press the switch button, and the arm will lift automatically to release the pot.
8. To resume cooking, put the pot back into place and press the Start/Cancel button.

### **Steaming:**

1. Place the steam rack in the pot.
2. Ingredients should be placed on the rack.
3. There is no need to install the Steam Bar for this program.  
Close the lid and secure the pot in place.
4. Fill the water tank to the MAX line and place it on the Chef.
5. Select the Steam program and press either the "+" or "-" button to manually adjust the cooking time.
6. Press Start/Cancel to start.

### **Reheating:**

NOTE: Leftovers can be left in the pot with the lid locked in place. The pot can be stored directly in the fridge.

1. Secure the cooking pot in place and ensure the ChefWave logo is facing you. Lower the arm of the Chef and the cooking pot will automatically lock into position.
2. Fill the water tank to the MAX line and place it on the Chef.
3. Select the Reheat program and press either the "+" or "-" button to manually adjust the cooking time.
4. Press Start/Cancel to start.

### **Using Delay Start:**

1. Add ingredients to the cooking pot.
2. Install the Steam Bar if using any program besides Cake and Steam.
3. Close the lid and put the pot in place.
4. Fill the water tank to the MAX line and place it on the Chef.
5. Select the desired program and use the "+" or "-" buttons to manually adjust the cooking time.
6. Press the Delay Start button and the "+" or "-" buttons to set a specific length of time. Delay Start can be set between 0 and 12 hours. Cooking is complete when the set time has expired.
7. Press Start/Cancel to begin. The Chief will confirm that Delay Start has been activated.

### **Cook Times:**

Program	Range of Cook Times
Rice	40 mins to 1 hr 10 mins
Pork	10 mins to 1 hr 30 mins
Cake	10 mins to 1 hr 30 mins
Soup	10 mins to 1 hr 30 mins
Stew	10 mins to 2 hrs 30 mins
Vegetable	10 mins to 1 hr
Multigrain	40 mins to 1 hr 10 mins
Porridge	10 mins to 1 hr
Beans/Chili	10 mins to 1 hr 30 mins
Risotto	15 mins to 1 hr 30 mins
Slow Cook	10 mins to 3 hrs

### **Suggested water levels for Rice and Multigrain:**

NOTE: When cooking rice or multigrain in the Chefe, less water is needed than conventional multicookers.  
Rice:

- 1 cup of rice
- 1/2 cup of water

Multigrain:

- 1 cup of multigrain
- 2/3 cup of water

## **CLEANING THE CHEFE**

Self-Clean:

1. Ensure all food scraps have been removed from the cooking pot.
2. Remove the Steam Bar from the lid.
3. Close the lid and secure the empty pot in place.
4. Fill the water tank with 3 1/2 cups of purified water and 6 tablespoons of food-grade citric acid.  
NOTE: Do not use vinegar instead of citric acid.
5. Hold the Steam button down to begin cleaning mode. Then, press the Start/Cancel button to start the self-cleaning cycle. The cycle lasts 30 minutes.
6. When the machine alarm sounds and E2 is displayed on the screen, fill the water tank with another 3 1/2 cups of purified water and restart the cleaning cycle (see step 4).
7. When the self-cleaning cycle ends, remove the pot and empty any remaining water.
8. Let the pot air dry.



**Manual Clean:**

NOTE: Be sure the machine is powered off before cleaning by hand.

1. Wipe the cover dry. Do not immerse the cover in water.
2. Remove the cover on the steam release valve by turning the cover to the “unlock” position. Wipe and clean the inside and outside thoroughly.
3. Use a small amount of dish soap on a damp sponge to clean the inside of the lid and cooking pot.
4. Let air dry or wipe with a dry, soft cloth.

TIP: The Rice Ladle, Steam Bar, and Steam Rack are dishwasher safe.

**TROUBLESHOOTING**

Error code	Cause	Solution
E0	No food was detected in the cooking pot	Check the contents of the cooking pot. Unplug and restart the Chief.
E1	No cooking pot was detected on the base	Check the alignment of the lid and the cooking pot to ensure it's been placed correctly.
E2	Water tank empty	Ensure there's enough water in the water tank – fill to the MAX line.
E3	Voltage higher than $145\pm 10V$ has been detected	Unplug and restart the Chef. If the voltage has returned to normal, the Chief will automatically recalibrate itself and resume normal operation.

Error code	Cause	Solution
E4	Voltage lower than 85±10V has been detected	Unplug and restart the Chefe. If the voltage has returned to normal, the Chefe will automatically recalibrate itself and resume normal operation.
E5	Circuit failure with the Steam Bar sensor	Unplug and restart the Chefe. Contact ChefWave customer service.
E6	Temperature sensor failure with the Steam Bar	Unplug and restart the Chefe. Contact ChefWave customer service.
E9	Zero crossing failure	Unplug and restart the Chefe. Contact ChefWave customer service.
E10	System communication failure	Unplug and restart the Chefe. Contact ChefWave customer service.
E13	Heating malfunction	Unplug and restart the Chefe. Contact ChefWave customer service.

## CHEFWAVE WARRANTY



This product is guaranteed against defects in materials and workmanship for a period of one year from the date of purchase.

Under this warranty, ChefWave will replace any parts found to be defective, provided that the product is returned with proof of purchase. This warranty is only valid if the product has been used in accordance with the instructions and if it has not been modified, repaired, or interfered with by any unauthorized person or damaged through misuse.

This warranty does not cover wear and tear or breakables.

This warranty does not affect your statutory rights nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods.

If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and reason for return. If within the warranty period, please also provide proof of purchase.

	
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## Documents / Resources



[CHEFWAVE CW-SM04 4-Quart Multicooker with Steam](#) [pdf] Instructions  
CW-SM04, CW-SM04 4-Quart Multicooker with Steam, 4-Quart Multicooker with Steam