



CHEFWAVE™

12 QT. Air Fryer Oven



USER MANUAL
MODEL CW-AF12V2
120V AC, 60Hz

Please read this manual carefully before using the air fryer oven.
Save these instructions.

WELCOME!

Dear ChefWave™ Customer,

Congratulations on your purchase of the ChefWave™ 12 Quart Air Fryer Oven with Dehydrator and Rotisserie. To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this appliance and keep it in a safe place for future reference.

Your Air Fryer Oven is built with precision. It features a number of exciting technologies that combine the functions of an air fryer, rotisserie, and dehydrator all in one state-of-the-art appliance, allowing you to broil, grill, roast, fry, bake, barbecue, stir-fry, and defrost your favorite foods quickly and conveniently.

We hope you enjoy your new ChefWave™ Air Fryer Oven.

Sincerely,

A stylized, handwritten-style signature of the word "Chefwave" in a cursive font.

The ChefWave™ Team

 @CHEFWAVEKITCHEN  @MYCHEFWAVE

For technical assistance and warranty service, please email us at cs@mychefwave.com.



TABLE OF CONTENTS

Important Safeguards ————— 3

Parts & Accessories ————— 6

Control Panel ————— 7

Using the Accessories ————— 9

Operating Instructions ————— 17

Cleaning & Maintenance ————— 21

Important Notice ————— 22

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be observed, including the following:

- To protect yourself from electric shock, do not immerse the cord, plug, or appliance in water or other liquids. Do not allow any liquid to enter the appliance.
- Do not allow the cord to hang over the edge of the counter or table. Do not allow the cord to touch hot surfaces.
- Do not plug in or operate the appliance with wet hands.
- Do not use the appliance with extension cords or external power cord connections.
- Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
- Before using, check the appliance, the power cord, and the accessories for damage. Do not operate if the appliance malfunctions or if it has been damaged in any manner.
- If the power cord has been damaged, it must be replaced by the manufacturer, a service technician, or a similarly qualified person in order to avoid hazard.
- Do not allow children to play with the appliance. Keep the appliance and its cord out of the reach of children. Close supervision is necessary when the appliance is used by or near children.
- This appliance is not intended for use by adults with a physical, sensory, or mental disability or by children under age 8. Such persons should be supervised or properly instructed by someone responsible for their safety.
- The appliance and its accessories may become very hot during use. Do not touch any hot surfaces directly.

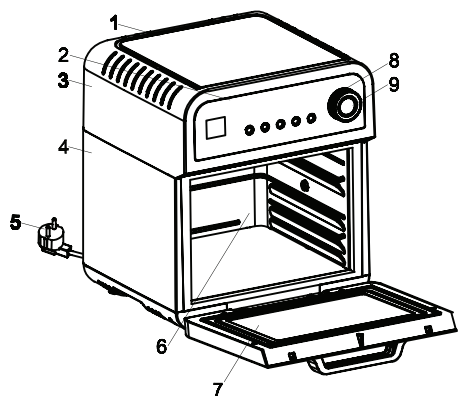


- During operation, hot steam will release through the air outlet. Be sure to keep your hands and face at a safe distance from the steam and air outlet openings. When opening the appliance, be cautious of any hot steam that may escape.
- A fire may occur if the appliance is covered or if it is touching or in close proximity to flammable materials such as curtains, wallpaper, tablecloths, and the like while it is in operation. Do not place or use the appliance on or near any combustible materials.
- Due to high operating temperatures, do not place any plastic containers or protective films inside the appliance.
- Place the appliance on a stable, horizontal surface during use. Do not place it on plastic surfaces or any other surfaces that cannot withstand high heat.
- Do not place the appliance against the wall or other appliances. Keep at least four inches of space on all sides of the appliance to allow for adequate air circulation.
- Do not cover any part of the appliance while it is in operation.
- Do not use the appliance for anything other than its intended use.
- Do not leave the appliance unattended while in use.
- Do not place anything on top of the appliance.

- When removing accessories from the appliance, be careful not to touch the heating component.
- If food has cooked for too long, it will burn and smoke will release through the air outlet. If this occurs, unplug the appliance immediately. After it has cooled completely, clean the food particles and oil from the accessories.
- After using the appliance, turn the power off and gently unplug it from the outlet. Do not jerk or pull the power cord.
- The appliance should always remain unplugged from the wall outlet when not in use.
- Before cleaning the appliance, be sure that it has cooled completely and that it is unplugged from the outlet.
- Do not use accessories that are not recommended by the manufacturer.
- This appliance is for household use only. Do not use the appliance outdoors.
- Before using the accessories, be sure that they are clean and dry.
- This appliance contains a built-in safety switch. When the appliance door is opened during cooking, the cooking function will stop automatically.
- This appliance should not be operated by means of an external timer or a separate remote control system.

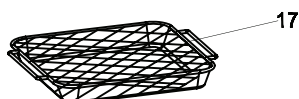
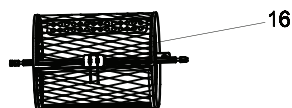
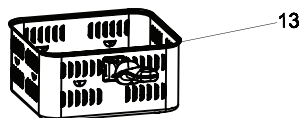
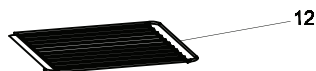
SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES



Parts

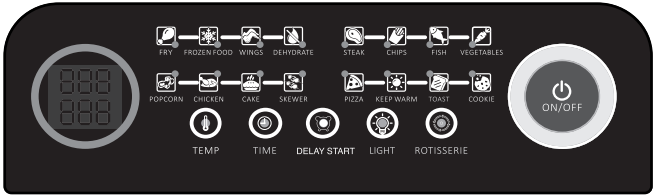
1. Top cover
2. Control panel
3. Upper cover
4. Housing
5. Power cord
6. Inner case
7. Door
8. Knob
9. On/Off button









Accessories

10. Handle tool
11. Rotisserie tool
12. Wire rack
13. Frying basket
14. Drip pan
15. Skewer rack
16. Baking cage
17. Mesh basket

CONTROL PANEL





Delay Start. Use this button to set a delayed start timer for the cooking process.

Light. Use this button to turn on the light inside the oven.

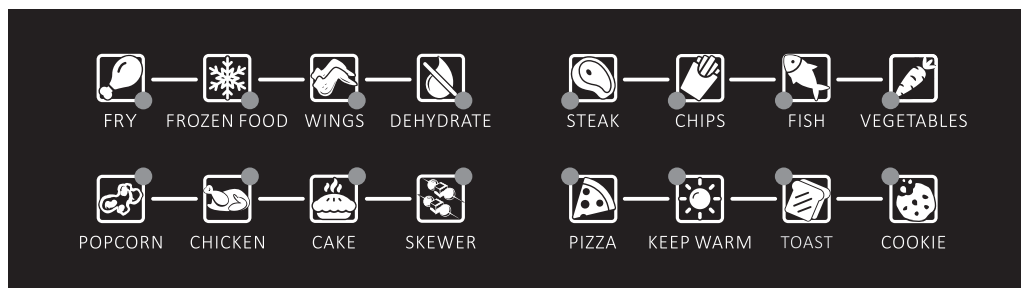
*Note: The light will stay on for 30 seconds whenever the door is opened.

Rotisserie. Use this button to activate the rotisserie.

Temperature mode. Use this button to set the cooking temperature.

Time mode. Use this button to set the cooking time.

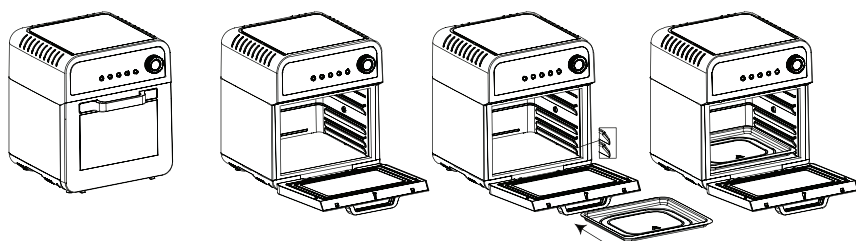
On/Off button and adjustment knob. Use the button to start cooking or to turn off the power. Use the knob to select a cooking function and to increase/decrease the cooking temperature and time.



Menu settings. These are the preset cooking functions from which you can choose. The indicator lights will light up as you turn the knob to toggle through the functions. Once you make a selection, the corresponding indicator will stay lit throughout the cooking process.

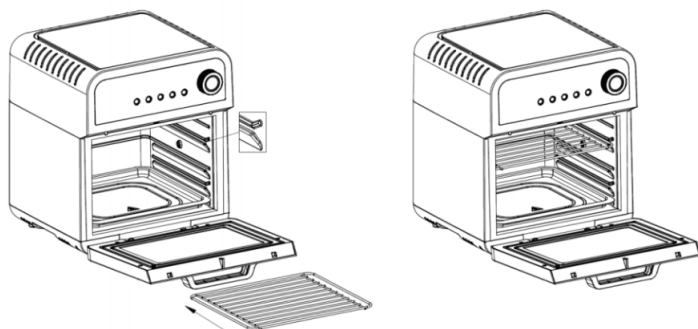
USING THE ACCESSORIES

DRIP PAN



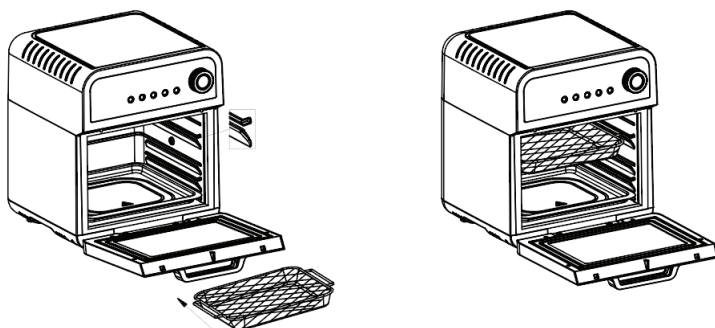
The drip pan should always be placed on the lower level of the appliance to catch grease, oil, and crumbs. Place the drip pan inside the appliance, as shown in the illustrations above. Always wear protective, insulated oven mitts when removing the drip pan from the hot air fryer.

WIRE RACK



When needed, place the wire rack on the top level of the appliance, as shown in the illustrations above. Always wear protective, insulated oven mitts when removing the wire rack from the hot air fryer.

MESH BASKET



When needed, place the mesh basket on the top level of the appliance, as shown in the illustrations above. Always wear protective, insulated oven mitts when removing the mesh basket from the hot air fryer.

HANDLE TOOL



Handle Tool #1



Handle Tool #2



Removing Frying Basket



Removing Rotisserie Tool



Removing Skewer Rack

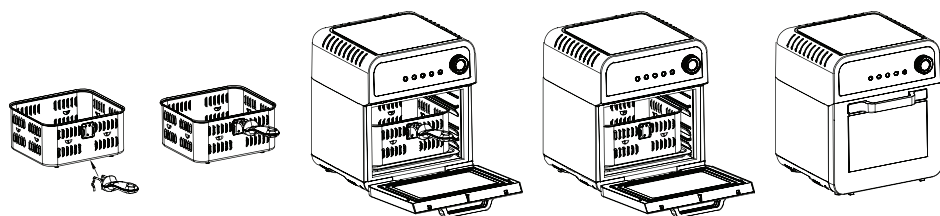


Removing Baking Cage

Always use the handle tool when removing the frying basket, skewer rack, baking cage, and rotisserie tool. Handle tool #1, shown in the illustration above, is used to remove the frying basket. Handle tool #2, shown in the illustration above, is used to remove the skewer rack, baking cage, and rotisserie tool.

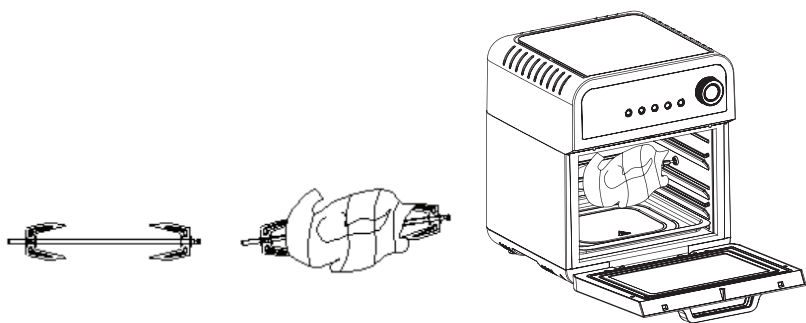
Clip the handle into the corresponding slot on the front of the frying basket or on the rod ends on both sides of the rotisserie tool, skewer rack, and baking cage, as shown in the illustrations above.

FRYING BASKET



Place food inside the frying basket. Be careful not to overfill the frying basket, as food may expand during cooking. Using the handle tool, place the frying basket inside the appliance. Remove the handle from the basket and close the door, as shown in the illustrations above.

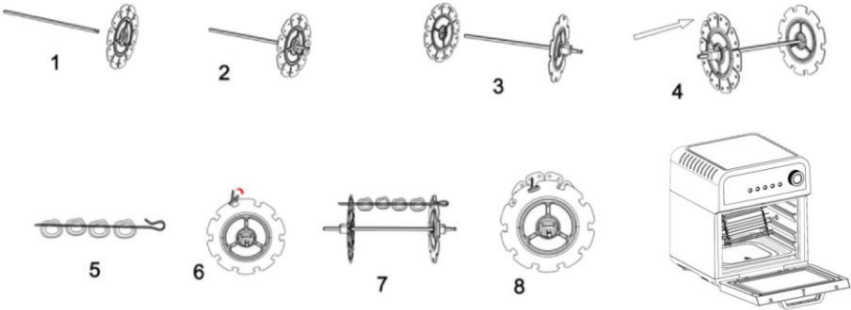
ROTISSERIE TOOL



Slide the tool through the center of the chicken and out the bottom end. Firmly attach the forks to the chicken and place it inside the appliance, as shown in the illustrations above.

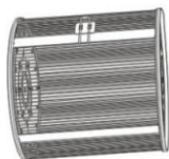
SKEWER RACK

Place food onto the skewer as shown in Step 5 below. Then assemble the rack as shown and place it inside the appliance.

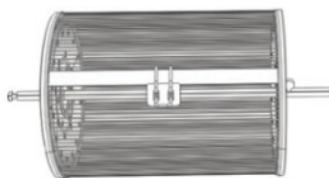


BAKING CAGE

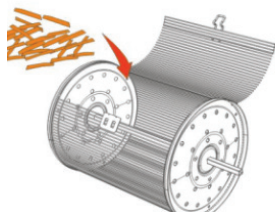
Assemble the baking cage, as shown in the illustrations below. Place food inside the baking cage. Be careful not to overfill the baking cage, as food may expand during cooking. Place the baking cage inside the appliance.



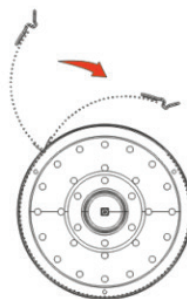
STEP 1



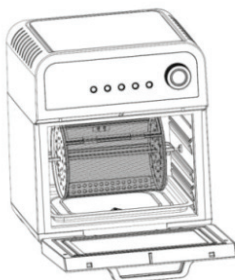
STEP 2



STEP 3



STEP 4



STEP 5

OPERATING INSTRUCTIONS

Before First Use

1. Remove all packing materials, stickers, and labels.
2. Wash all of the accessories with warm water, dish detergent, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a soft, moist cloth. Do not wash or immerse the appliance, cord, or plug in water.
4. Place the appliance on a stable, horizontal surface. Do not place it against the wall or on any surfaces that cannot withstand high heat. Keep at least four inches of space on all sides of the appliance to allow for adequate air circulation. Do not place the appliance on or near any combustible materials.

For Normal Use

1. Plug the appliance into the outlet, be sure that the door is closed, and press the On/Off button. The appliance will enter standby mode. In standby mode, all buttons are locked except for the On/Off button, the Light button, the Delay Start button, and the Rotisserie button. While in standby mode, the appliance will shut down automatically after 60 seconds if no operation is selected.
2. Turn the knob to select a cooking function. Each turn of the knob will toggle through the 16 cooking function settings. Each time you turn the knob, the corresponding function will light up on the control panel.

The default temperature and time settings for each of the 16 cooking functions are specified in the following chart. Please note that if the serving of food is a large quantity, you may want to adjust the default time and temperature.

3. If desired, press the Temp button to adjust the default temperature setting. Turn the knob clockwise to increase or counterclockwise to decrease the cooking temperature. Each turn of the knob will change the temperature by 50° F. The temperature range is 120 to 430° F. (Note: For the dehydrate function, the temperature can be adjusted from 120° F to 160° F.)



FUNCTION	DEFAULT TEMPERATURE (°F)	DEFAULT TIME
FRY	430	25 MINUTES
FROZEN FOOD	180	10 MINUTES
WINGS	390	10 MINUTES
DEHYDRATE	160	8 HOURS
STEAK	360	12 MINUTES
CHIPS	430	20 MINUTES
FISH	360	15 MINUTES
VEGETABLES	360	12 MINUTES
POPCORN	430	10 MINUTES (PREHEAT FOR 2 MINUTES)
CHICKEN	430	30 MINUTES
CAKE	360	30 MINUTES
SKEWER	390	15 MINUTES
PIZZA	360	15 MINUTES
KEEP WARM	180	30 MINUTES
TOAST	390	4 MINUTES
COOKIE	360	12 MINUTES

4. If desired, press the Time button to adjust the default time setting. Turn the knob clockwise to increase or counterclockwise to decrease the cooking time. Each turn of the knob will change the time by 1 minute. The time range is 1 to 60 minutes. (Note: An exception is the dehydrate function at 8 hours cooking time.)

5. When you have selected your desired function and adjusted the temperature and time as needed, press the On/Off button to begin cooking. If you instead want to choose a different cooking function, simply wait 5 seconds, and your selections will reset (alternatively, you can turn the machine off and on). Repeat steps 2 to 4.

6. During cooking, it may be necessary to shake or turn the food in order to ensure that the surfaces are cooked evenly. Always wear protective, insulated oven mitts when handling any food or accessories that have been inside the hot air fryer.

7. You may pause the cooking process for shaking/turning or for any other purpose. To do so, simply open the door, and the cooking process will stop automatically. Close the door to resume the previous cooking process.

*Note: If the door has been opened and more than 10 minutes have elapsed before the door is closed, the appliance will shut itself down automatically.

*Note: The door is designed with resistance to prevent damage to the handle and your surfaces. Pull the door down slowly but firmly to open it all the way.

8. When cooking is finished, the appliance will make a sound to alert you, and the heater will turn off. The fan will continue to operate for 1 minute while the interior cools down. After the fan has turned off, open the door and remove the food and cooking accessories using the handle tool and/or protective, insulated oven mitts.

*Note: If you open the door while the fan is still running, the fan will stop.

9. Press the On/Off button to turn off the power and gently unplug the power cord from the outlet.

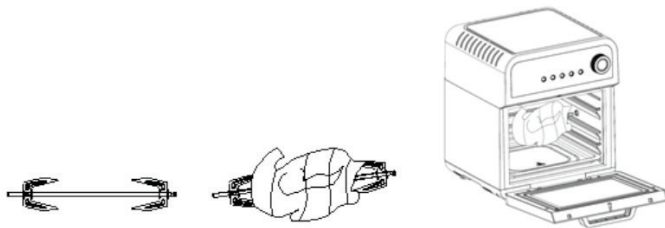


Using the Delay Start Function

1. If you would like to set a timer for the cooking process, turn the knob to select a cooking function, and then press the Delay Start button.
2. Turn the knob clockwise to increase or counterclockwise to decrease the timer. Each turn of the knob will change the time by 10 minutes. The timer range is 10 minutes to 9 hours 50 minutes.
3. Press the On/Off button to start the timer, and the countdown will begin.

Using the Rotisserie Function

1. The maximum recommended weight for the rotisserie is 2.7 pounds. If the weight of the chicken exceeds 2.7 pounds, use the frying basket instead.
2. Poke holes in the chicken legs before cooking.
3. Truss the chicken by securing the legs and wings with kitchen twine.
4. Slide the rotisserie tool through the center of the chicken and out the bottom end. Firmly attach the forks to the chicken and place it inside the appliance, as shown in the illustrations below.



5. Turn the knob to select a cooking function.

5. Turn the knob to select a cooking function.
6. If desired, press the Temp button to adjust the default temperature setting. Turn the knob clockwise to increase or counterclockwise to decrease the cooking temperature. If desired, press the Time button to adjust the default time setting. Turn the knob clockwise to increase or counterclockwise to decrease the cooking time.
7. Press the Rotisserie button to activate the rotisserie.
8. Press the On/Off button to begin cooking.

CLEANING & MAINTENANCE

Please clean your air fryer oven regularly to ensure that it provides lasting service.

CAUTION – To avoid electric shock or burns:

- Unplug the appliance before cleaning.
- Allow the appliance to cool down before cleaning.
- Never immerse the appliance, plug, or power cord in water.
- Never allow water or cleaning fluid to run into the appliance.

To clean the air fryer oven, use a soft, moist cloth to clean the inside and outside. Do not use dish liquid on the inside or outside of the appliance. Do not use the air fryer oven again until it is fully dry.

To clean the accessories, wash them in warm water with mild dish liquid. Carefully dry all parts after cleaning.



IMPORTANT NOTICE

Do not dispose of this product with normal household waste. This product must be disposed of at an authorized facility for the recycling of electric appliances. By doing so, you help contribute to the protection of our environment.

If you experience problems with this product, email Customer Service at **cs@mychefwave.com**.

Save the original box and packing materials in case service is required.



CHEFWAVE™