



CHEFWAVE

5.8-Quart
AIR FRYER OVEN



MODEL CW-DAF58
1700W



Please read this manual carefully before using air fryer.



CHEFWAVE

WELCOME!

Congratulations on your purchase of the ChefWave air fryer. Thank you for your support. 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 is built with precision and features a number of exciting technologies that allow you to cook a wide assortment of foods in a healthier manner with up to 80% less fat. This state-of-the-art appliance uses hot air in combination with high-speed air circulation to prepare your dishes quickly and easily. Food is heated evenly on all sides at once, with little or no oil needed.

For technical assistance and warranty service, please email us at **cs@chef-wave.com**.



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IMPORTANT SAFEGUARDS

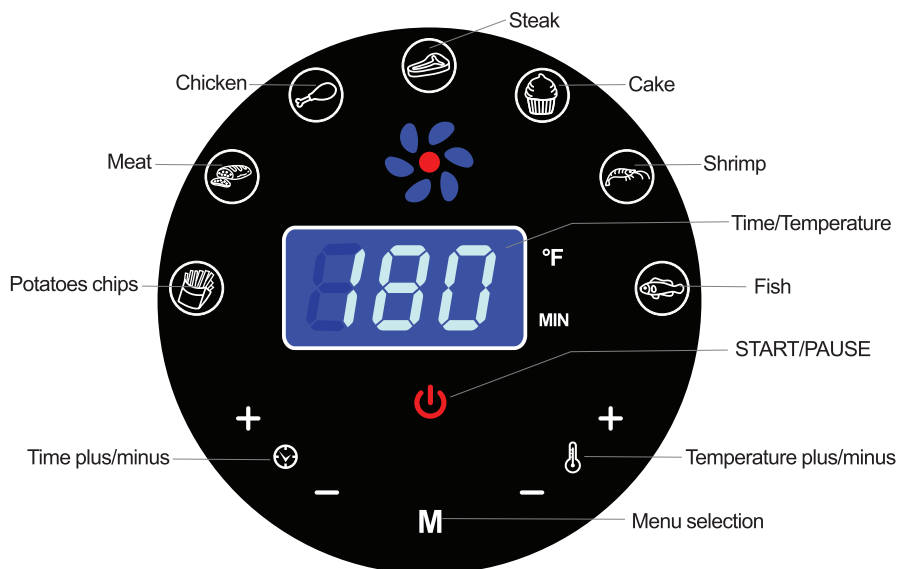
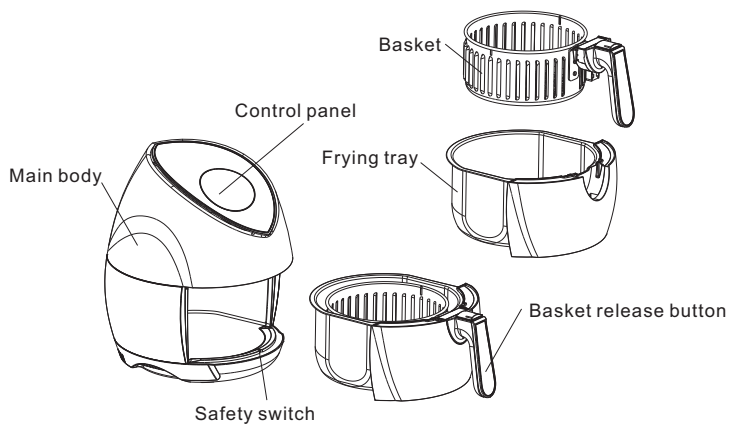
When using electrical appliances, basic safety precautions should be observed, including the following:

- Read all instructions.
- To protect yourself from electric shock, do not immerse the cord, plug, or appliance in water or other liquid. Do not allow any liquid to enter the appliance. Do not rinse it under a tap.
- Do not cover any part of the appliance while it is in operation, including the air inlet and air exhaust openings.
- Never touch the inside of the appliance while it is operating.
- 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 is damaged, it must be replaced at an authorized service center in order to avoid a hazard.
- This appliance is not suitable for children, those with reduced physical, sensory, or mental capabilities, or those who lack experience and knowledge unless they are supervised and have been given proper instructions concerning the use of the appliance and its potential hazards.
- Do not allow children to play with the appliance.
- Keep the appliance and its cord out of the reach of children when the appliance is turned on or is cooling down.
- Keep the cord away from hot surfaces.
- Do not plug in or operate the appliance with wet hands.
- Only connect the appliance to a grounded wall outlet. Make sure that the plug is properly inserted in the wall outlet.
- Never operate the appliance by means of an external timer or remote-control system.



- Do not place the appliance on or near combustible materials, such as a tablecloth or curtains.
- Do not place the appliance against the wall or against any other appliances. Keep at least four inches of space on all sides of the appliance to allow for adequate air circulation. Do not place anything on top of the appliance.
- Do not use the appliance for anything other than its intended use.
- Do not leave the appliance unattended while in use.
- 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 removing the frying tray, be cautious of any hot steam or air that may escape.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke. Wait for the smoke emission to stop before removing the frying tray.
- Place the appliance on a stable, horizontal surface during use.
- This appliance is intended for household use only. It is not intended for use in commercial kitchens, offices, or other work environments. It is not intended for use by hotel guests or those in similar environments.
- If the appliance is used improperly or if it is not used in accordance with the instructions in this manual, the warranty becomes invalid and the seller refuses liability for any damage that may occur.
- The appliance should always remain unplugged from the wall outlet when not in use.
- Allow the appliance to cool down for approximately 30 minutes before handling or cleaning.
- Promptly remove any burnt remnants from the appliance.
- Always put food directly inside the basket. Do not allow food to come into contact with the heating elements.
- Do not fill the frying tray with oil, as this may cause a fire hazard.

FEATURES & CONTROL PANEL





OPERATING INSTRUCTIONS

Before First Use

1. Remove all packing materials, stickers, and labels. (Note: Do not remove the rating label.)
2. Wash the basket and frying tray with hot water, dish detergent, and a non-abrasive sponge. (Note: The basket and frying tray are dishwasher safe.)
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. (Note: Do not put anything on top of the appliance in order to allow for adequate air circulation.)

Operating Instructions

1. Plug the appliance into the outlet. Place the food inside the basket and place the basket inside the frying tray. (Note: Do not fill the frying tray or basket with oil or any other liquid.) Put the frying tray inside the appliance.
2. Press the Menu Selection button to select a cooking function. Each press of the Menu Selection button will toggle through each of the cooking function settings. Each time you press the Menu Selection button, the corresponding function will light up on the control panel.

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

FUNCTION	DEFAULT TEMPERATURE (°F)	DEFAULT TIME
Potato	400	18 minutes
Meat	400	12 minutes
Poultry	400	20 minutes
Steak	360	12 minutes
Cake	400	20 minutes
Shrimp	360	8 minutes
Fish	360	10 minutes

3. If desired, press the Temperature button to adjust the default temperature setting. Use the increase and decrease buttons to adjust the cooking temperature.
4. If desired, press the Time button to adjust the default time setting. Use the increase and decrease buttons to adjust the cooking time.
5. When you have selected your desired function and adjusted the temperature and time as needed, press the Start/Pause button to begin cooking.
6. During cooking, it may be necessary to shake the food in order to ensure that the surfaces are cooked evenly. To shake the food, remove the frying tray from the appliance by its handle and shake it. Then slide the frying tray back into the appliance. (Caution: Do not press the basket release button while shaking.)

To reduce the weight of the accessories when shaking, you may choose to remove the basket from the frying tray and shake the basket only. To do so, remove the frying tray from the appliance by its handle, place it on a heat-resistant surface, and press the basket release button.



7. You may pause the cooking process to shake the food or for any other purpose. To do so, simply remove the frying tray from the appliance and the cooking process will stop automatically. Reinsert the frying tray to resume the previous cooking process. Because the rapid air technology instantly reheats the air inside the appliance, pulling out the frying tray briefly will not disturb the cooking process.
8. When cooking is finished, the appliance will make a sound to alert you. Remove the frying tray from the appliance and place it on a heat-resistant surface. (Note: If the food is not fully cooked, slide the frying tray back into the appliance and cook it for extra minutes, following the instructions above.)
9. To remove large or fragile foods, use a pair of tongs to lift the food out of the basket. To remove small foods, press the basket release button and lift the basket out of the frying tray. Empty the contents of the basket into a bowl or onto a plate. Do not turn the basket upside down with the frying tray still attached, as any excess oil that has collected in the bottom of the frying tray will spill out and leak onto the food. (Caution: After cooking, the frying tray and food will be hot. Be cautious of any steam that may escape from the frying tray.)

COOKING TIPS

- Smaller-sized foods usually require a slightly shorter cooking time than larger-sized foods.
- A larger quantity of food only requires a slightly longer cooking time. A smaller quantity of food only requires a slightly shorter cooking time.
- Shaking smaller foods halfway through the cooking process optimizes the end results and helps to prevent uneven frying.
- Do not cook extremely greasy foods in the air fryer.
- Snacks that can be heated in an oven can also be prepared in the air fryer.
- Cooking foods made with premade dough requires a shorter cooking time than those that are made with homemade dough.
- You can use the air fryer to reheat foods by setting the temperature to 300°F and the time to approximately 10 minutes.
- You can coat potatoes with a small amount of oil for a crispier result. Fry the potatoes in the air fryer within a few minutes of coating them. The optimal quantity for preparing crispy fries is 1 pound.
- For best results, we recommend using prebaked fries. If you would like to make homemade fries, follow these steps:
 1. Peel potatoes and cut into long strips. Soak strips in a bowl of water for at least 30 minutes. Drain and pat dry.
 2. Pour 1/2 tbsp. of oil in a bowl. Add strips and mix until coated.
 3. Remove strips one by one, allowing excess oil to remain in bowl. Place strips in basket.
 4. Fry strips according to the instructions in the chart on the following page.
- Besides using the preset menu functions, you can use the air fryer to cook a variety of foods at any temperature and for any length of time you desire. The chart below provides suggestions for settings that you may wish to use. Please note that appropriate cooking times and temperatures may vary.



FOOD	TIME	TEMPERATURE (°F)	SHAKE	ADDITIONAL INFORMATION
POTATOS AND FRIES				
Thin frozen fries	12-16 minutes	400	Shake	
Thick frozen fries	12-20 minutes	400	Shake	Add 1/2 tbsp. of oil
Homemade fries	18-25 minutes	360	Shake	Add 1/2 tbsp. of oil
Homemade potato wedges	18-22 minutes	360	Shake	Add 1/2 tbsp. of oil
Homemade potato cubes	12-18 minutes	400	Shake	
Hash browns	15-18 minutes	360		
Au gratin potatoes	18-22 minutes	360		
MEAT AND POULTRY				
Steak	8-22 minutes	360		
Pork Chops	10-14	360		
Hamburger	7-14	360		
Sausage	13-15	400		
Drum Sticks	18-22	360		
Chicken Breast	10-15	360		
SNACKS				
Spring rolls	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	6-10	400	Shake	Use oven-ready
Fish sticks	6-10	400		Use oven-ready
Frozen mozzarella sticks	10	400		Use oven-ready
Stuffed vegetables	10	400		Use oven-ready

CLEANING & MAINTENANCE

Clean the appliance after every use, following these instructions:

1. Unplug the appliance from the wall and allow the appliance to cool down. (Note: Remove the frying tray and the appliance will cool down more quickly.)
2. Wipe the outside of the appliance with a soft, moist cloth. Do not wash or immerse the appliance, cord, or plug in water.
3. Wash the basket and frying tray with hot water, dish detergent, and a non-abrasive sponge. (Note: The basket and frying tray are dishwasher safe.) The frying tray, basket, and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials on these surfaces, as doing so may damage the non-stick coating.
4. If food residue is stuck to the basket or the bottom of the frying tray, fill the frying tray with hot water and some dish detergent. Put the basket in the frying tray and allow them to soak for approximately 10 minutes.
5. Wipe the inside of the appliance with a soft, moist cloth.
6. Clean the heating element with a soft cleaning brush to remove any food residue.
7. Before storing the appliance, make sure it has cooled down and that all parts are clean and dry.



TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Air fryer does not work	Appliance is not plugged in	Connect appliance to grounded power outlet
	Incorrect operation	Refer to the operating instructions in this manual
Food is not cooked completely	Too much food in basket	Put a smaller amount of food in the basket. Smaller batches are fried more evenly.
	Temperature is too low	Press the Temperature button and use the increase button to raise the temperature
	Cooking time is too short	Press the Time button and use the increase button to lengthen the cooking time
Food is fried unevenly	The snack is meant to be cooked in a traditional deep fryer	Use oven-ready snacks or lightly brush some oil onto the food for a crispier result
Snacks are not crispy when they come out of the air fryer	The snack is meant to be cooked in a traditional deep fryer	Use oven-ready snacks or lightly brush some oil onto the food for a crispier result
The frying tray will not slide into the appliance properly	Too much food in basket	Do not overfill the basket
	The basket is not placed inside the frying tray properly	Push the basket down into the frying tray until you hear a click



PROBLEM	CAUSE	SOLUTION
White smoke comes out of the appliance	You are cooking greasy foods	Use temperatures under 350°F when cooking greasy foods
	The frying tray contains greasy residue from previous use	Use temperatures under 350°F when cooking greasy foods
Homemade fries are fried unevenly	Potato strips were not properly soaked before frying	Soak strips in a bowl of water for at least 30 minutes. Drain and pat dry.
	Wrong type of potato was used	Use fresh potatoes and make sure they stay firm during frying
Homemade fries are not crispy when they come out of the air fryer	Potato strips are too wet	Be sure the potato strips are properly dried for a crispier result
	Potato strips are too thick	Cut the potato into thinner strips for a crispier result
	Not enough oil was used	Coat the strips with slightly more oil for a crispier result

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@chef-wave.com**.

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



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