



# CHEFWAVE

**SWAP POT**  
AIR FRYER  
PRESSURE COOKER



**MODEL CW-AFPC01V2**

Please read this manual before using the Swap Pot.



# CHEFWAVE

**WELCOME!**

Dear ChefWave™ Customer,

Congratulations on your purchase of the ChefWave™ Swap Pot Air Fryer Pressure Cooker. 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.

We hope you enjoy your new ChefWave™ Swap Pot Air Fryer Pressure Cooker.

Sincerely,

The ChefWave™ Team



@CHEFWAVEKITCHEN



@MYCHEFWAVE

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

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## 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 the cord out of the reach of children and pets. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities.
- Always place the appliance on a dry, stable surface that can withstand high heat. Do not place the appliance on a wood table. To prevent potential damage to the surface, place an appropriate protective hot pad underneath the appliance.
- Do not place the appliance on or near towels, paper, or other flammable materials. Do not block the vents. When cooking, do not place the appliance against a wall or any other appliance. Use the appliance only in a well-ventilated area, and allow 5 inches of space on all sides of the appliance.
- Never place the appliance on or near stoves or burners or in an oven.
- Ensure that the voltage of the appliance is compatible with the voltage in your home in order to avoid fire, injury, or damage. Plug the cord into a properly grounded electrical outlet.
- 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.
- This unit has a polarized plug (one blade is wider than the other). If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact an electrician. Never force the plug to fit.
- For safety purposes, this appliance comes with a short power cord. Plug the appliance into wall sockets only. Use the appliance with an extension cord at your own risk. Do not allow the cord to hang over the edge of the counter.
- Never connect this appliance to an external timer switch or separate remote control system.
- 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 avoid a hazard. Do not attempt to modify this appliance in any way.
- The appliance should always remain unplugged from the outlet when not in use. After using the appliance, turn off the power and gently unplug it 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 it.



- To protect yourself from electric shock, do not immerse the base, cord, or power plug in water or any other liquid.
- Before installing or removing any parts, be sure that the appliance has cooled completely.
- Only use parts that are authorized by the manufacturer in order to avoid injury or damage.
- Should the inner temperature control system fail, the overheating protection system will be activated, and the unit will not function. Should this happen, unplug the power cord. Allow time for the unit to cool completely before restarting or storing.
- While cooking, the appliance's internal temperature reaches several hundred degrees Fahrenheit. To avoid injury, never place hands inside the unit unless it is fully cooled.
- The outer surfaces may become hot during use. The rotating mesh basket WILL be hot. Wear oven mitts or use the fetch tool when handling hot components or surfaces.
- If the red unlock button on the pressure cooker lid is locked and cannot be pushed down, check for residual air pressure in the cooker. Use an oven mitt, and gently push the air outlet vent to the venting position to release the residual pressure. Ensure your hands and face are at a safe distance from the vent before attempting to do this.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing oven contents.
- When operating, air is released through the air outlet vent. Keep your hands and face at a safe distance from the vent. Also avoid the air while removing the rotating mesh basket from the unit.
- When the time has run out, cooking will stop but the fan will continue running for 20 seconds to cool the unit down.
- Do not fill the inner pot more than two-thirds full. When cooking food that may expand, like rice, dried vegetables, or beans, do not fill more than half of the pot. Overfilling may cause injury or damage.
- Always use the correct amount of liquid called for in recipes and instructions.
- To prevent food contact with the interior upper screen and heat element, do not overfill the rotating mesh basket.
- To avoid the risk of fire or injury, never pour oil into the rotating mesh basket.
- Do not sauté using oil while the pressure cooking function is running.
- Follow the cleaning and maintenance guidelines in this manual.
- Store the appliance in a location that is cool and dry.



## PARTS & ACCESSORIES



1. Main Unit
2. Air Fryer Unit
3. Pressure Lid
4. Fry Basket
5. Roast Rack
6. 6-Quart Removable Cooking Pot
7. Spoon
8. Measuring Cup
9. Condensation Collector
10. Power Cable



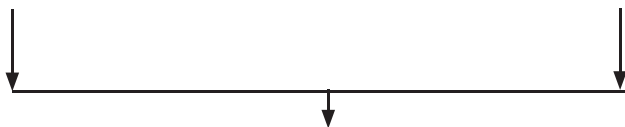
## USING THE ACCESSORIES

The Swap Pot comes with two lids: the pressure lid and the air fryer unit. Attach the lid you wish to use to the main unit.

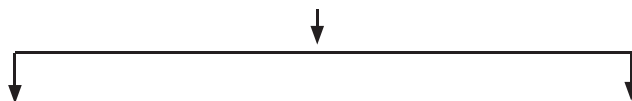
**PRESSURE LID**



**AIR FRYER UNIT**



**MAIN UNIT**



**PRESSURE COOKER**



**AIR FRYER**



The fry basket (left) and roast rack (right) can be inserted into the 6-quart pot to roast and fry foods using the air fryer unit. When the air fryer unit is attached, the pressure cooker functionality will be disabled.

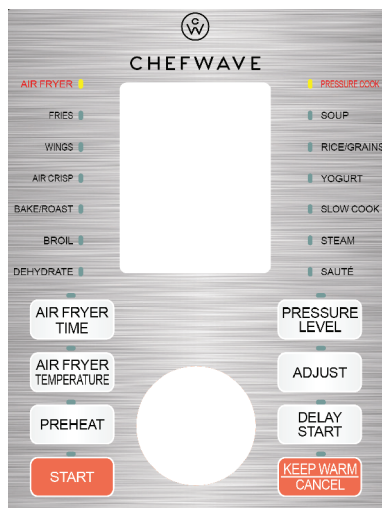


When the pressure cooker lid is attached, the front LCD control panel will light up, indicating that the pressure cooking functions are enabled.





## AIR FRYER DIGITAL CONTROL PANEL



Features 6 presets: Fries, Wings, Air Crisp, Bake/Roast, Broil, Dehydrate

When the air fryer lid is attached, the control panel will display “AirF” mode activation on the LCD display screen

Use the function knob to cycle through the 6 presets. After selecting a preset or manually setting the time and temperature, press the Start button (bottom left hand corner) to begin the cooking process

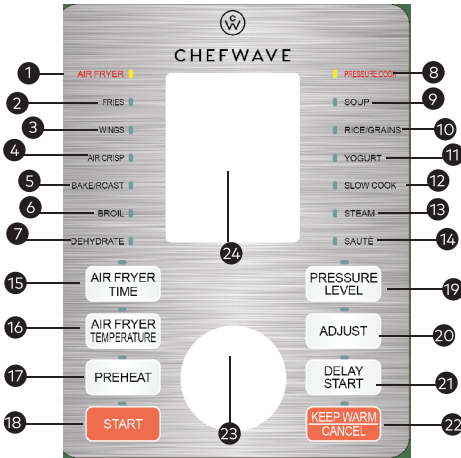
To pause or cancel it once begun, press the Cancel button (bottom right hand corner)

If desired, use the Air Fryer Temperature button to manually set the temperature. Then use the function knob to manually set the temperature (turn left to decrease and turn right to increase).

If desired, use the Air Fryer Time button to manually set the cooking time. Then use the function knob to manually set the timer (turn left to decrease and turn right to increase).



## PRESSURE COOKER DIGITAL CONTROL PANEL



- 1-14. Cooking functions
- 15. Air Fryer Time
- 16. Air Fryer Temperature
- 17. Preheat
- 18. Start button
- 19. Pressure Level button
- 20. Adjust
- 21. Delay Start Button
- 22. Keep Warm/Cancel button
- 23. Function knob
- 24. LCD display

- Use the Function knob to select the desired cooking function. After you have selected a function, press the Start button to begin cooking.
- Use the Pressure Level button to set the pressure level to either “low” or “high.”
- Use the Adjust button to set the timer. Use the Function knob to manually adjust the time. See the “Pressure Cooking Settings” section on page 15 for instructions.
- Use the Delay Start button to start cooking at a designated time in the future. Turning the Function knob sets the Delay Start time. See the “Instructions for Pressure Cooking” section on page 14 for instructions.

• Use the Keep Warm/Cancel button to end the selected cooking function or to keep your food warm after cooking. Press it during cooking to cancel the cooking.

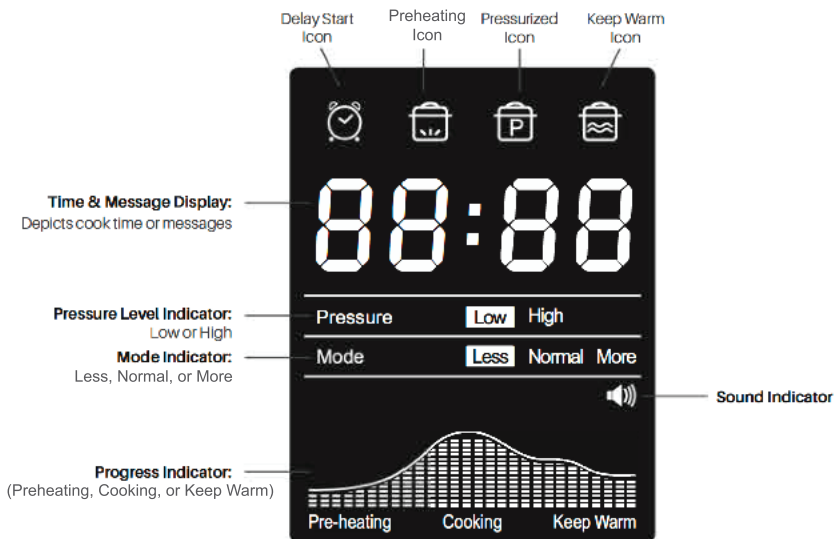
**NOTE:** Always double-check that you have pressed the correct button when making your selections.

**NOTE:** You cannot turn off safety alert sounds.



## Control Panel LCD Display

The LCD display uses icons, words, and numbers to depict time, pressure levels, modes, cooking progress, and messages.



## LCD Display Messages

OFF	The cooker is plugged in, but no programs are selected. Ready to use, and you can choose a program.
On	Your cooker is ready to use, and it is preheating.
00:00	Timer indicating how much time is still left. Used for Cook Time, Delay Start, or Keep Warm functions.
Hot	Preheating Sauté is over.
Yogt	Yogurt program is complete and ready for pasteurizing.
boi L	Pasteurizing
Lid	Lid is not locked in place.
bb	Product in keep warm stage
AirF	Product at Airfryer lid standby stage



## BEFORE FIRST USE

1. Read all warning labels on the packaging and all safety instructions before use.
2. Unpack the appliance and remove all packaging materials, including any materials found between the inner pot and the heating plate.

### Before Using the Pressure Cooker

1. Open the lid by holding down the red button on the handle and turning the handle counterclockwise until the arrow icon on the lid is aligned with the unlock icon on the exterior. Follow these instructions in reverse to lock the lid.
2. Always ensure the rubber seal ring is securely fitted onto the metal Y-shaped ring inside the lid. Make sure the crease in the rubber seal ring meets with the outside of the Y-ring all the way around. Then, place the Y-ring and rubber seal ring back into the lid, making sure the hole in the center of the Y-ring's cross-section is lined up with the metal pin in the center of the lid. Press down firmly until the Y-ring is secured onto the lid.
3. Remove the inner pot and make sure that all parts are included.
4. For the first use, to ensure correct assembly of the rubber seal ring, it is recommended to fill the inner pot with water to the 2/3 line and program to pressure cook for 30 minutes. Once completed, pour out the water. Rinse and towel dry the inner pot. The pressure cooker is now ready for use.
5. Attach the condensation collector at the rear of the housing by sliding it into the matching slot.

### Before Using the Air Fryer

1. Remove the Pressure Cooker lid and set it aside.
2. Wash the Air Fryer lid using warm, soapy water, and then rinse and dry it thoroughly. Use a damp cloth to wipe down the outer housing. Never immerse it in water or other liquids. If necessary, also clean the inner pot as described above.
3. Attach the Air Fryer lid by lining up the connecting pins on the underside with the matching pinholes on the housing of the Swap Pot.



## COOKING TIPS

### Air Fryer Safety Precautions

- Be careful when removing the air fryer unit after cooking. It will be hot.
- Do not overfill the air fryer unit; doing so can interfere with the fan.

### Pressure Cooker Safety Precautions

- Always use caution when moving the steam release handle to the venting position after cooking. Keep your hands, face, and skin away from the steam release valve to avoid the risk of burns.
- Wait until the pressure inside the appliance is completely released before you open the lid. The lid will remain locked until the float valve drops, and the red button will not be able to be pushed. Never force the lid to open.
- The inner pot may stick to the lid when the lid is opened. This will happen when a vacuum seal has formed. To release the seal, turn the steam release handle to the venting position.
- If the float valve becomes stuck, turn the steam release handle to the venting position. After the steam has been released, push down the float valve using a utensil since it may be hot.

**NOTE:** See the “Safety Instructions” section on page 2 for more information on safety precautions to observe.

### How to Use Liquids in the Pressure Cooker

- Always add a minimum of 1 cup of water or other liquid to produce sufficient steam to cook under pressure. In addition to water, you can use liquids such as stock, juice, sauce, beer, or wine. Be aware that oils and oil-based sauces do not contain a high enough water content, and therefore they do not fulfill the minimum amount of liquid that is required for cooking.

### Setting the Pressure Cooker Time

- Cooking time and pressurizing time will vary depending on the temperature you are using as well as the ingredients. If food is cold or frozen, it will take longer to cook.
- Do not use the Delay Start function for foods such as oatmeal, porridge, or other thick liquids because they may clog the steam valves. These types of foods should be monitored while they are cooking.



## INSTRUCTIONS FOR AIR FRYER COOKING

The Swap Pot lets you swap lids between the air fryer lid and the pressure cooking lid. Use the pressure cooker function to tenderize your food before using the air fryer lid to crisp your meal.

**NOTE:** If you wish to use the pressure cooker function after air frying, you must wait at least 10 minutes for the Swap Pot to cool.

The air fryer lid can be easily opened during cooking, allowing you to check on your meal. Removing the lid will pause the cooking; the Swap Pot's memory function conveniently remembers where you left off. Once you return the lid, the timer will resume and the heating element will turn back on.

1. Plug the power cord into a wall outlet and attach the lid. Then, use the Function knob to cycle through the 6 presets. After selecting a preset or manually setting the time and temperature, use the Start button (bottom left hand corner) to begin the cooking process.
2. To manually set a new temperature, first click the Air Fryer Temperature button, then use the Function knob to manually set the temperature (turn left to decrease and turn right to increase). To manually set a new time, first click the Air Fryer Time button, then use the Function knob to manually set the timer (turn left to decrease and turn right to increase).  
**NOTE:** the manual temperature and time ranges will vary depending on which preset you have chosen. See the chart on page 21 for the various time and temperature ranges. To return to the default settings, turn the air fryer off and on again.
3. With the pot inserted, place either the fry basket or the roast rack in the pot. **NOTE:** It is best to preheat the Swap Pot for 5 minutes before adding ingredients to the pot. To do this, close the lid and press the Preheat button before continuing to the next step.
4. Add all ingredients to the fry basket or roast rack. Close the lid and press the Start button to begin cooking.
5. The unit will beep when cooking is complete. Note: Use oven mitts when handling a hot basket or rack.
6. The unit will beep when cooking is complete.



## INSTRUCTIONS FOR PRESSURE COOKING

You can pressure cook with the following programs: Soup, Rice/Grains and Steam. The other programs offered by the pressure cooker do not use pressure.

1. Add all ingredients to the inner pot. Do not put any food or liquid in the cooker base. Always add the minimum amount of liquid as described in the “Cooking Tips” section on page 11. The inner pot should not be more than two-thirds full with precooked food and liquid. When cooking food that expands, such as rice, beans, or dried vegetables, only fill up to half of the pot.
2. Make sure that the cooker base, the inner pot, and the heating plate are all dry. Place the inner pot inside the cooker base.  
**NOTE:** Keep the power turned off.
3. Put the pressure cooker lid on the cooker and turn it clockwise until you hear a click to indicate that the lid is locked. Turn the steam release handle to the sealing position. Be sure that the float valve on the inside of the lid has dropped down. The float valve is what prevents the lid from being opened before it is safe to do so.
4. Plug the appliance into an outlet. It will enter standby mode.
5. Select the desired cooking function. The corresponding indicator light will illuminate. To select a different cooking function, press the Keep Warm/Cancel button and select a different function.
6. The default cooking mode is “normal,” and the default pressure level is either “low” or “high” depending on the cooking function. You can adjust the cooking mode to “less,” “normal,” or “more” by first pressing the Adjust button, and then turning the Function knob to cycle through these selections. You can adjust the pressure level to “low” or “high” using the Pressure Level button. You can increase or decrease the cooking time using the Function knob. For more information, see the “Pressure Cooking Settings” section on page 15.

**NOTE:** The non-pressure cooking functions are Slow Cook, Sauté, Yogurt, and Keep Warm. The Pressure Level button is disabled for these functions.



7. The optional Delay Start function allows you to start cooking at a designated time in the future rather than immediately. You can delay the start time up to 24 hours, and the time can be adjusted in 10-minute increments. To use this function, press the Delay Start button and use the Function knob to set the desired delay time. Press the Start button to start the timer, and cooking will commence at the designated time.  
**NOTE:** The Delay Start function is disabled for the Sauté and Yogurt functions (which do not use pressure).  
**WARNING:** Do not allow perishables such as meat, poultry, fish, or dairy products to sit at room temperature for more than 2 hours or more than 1 hour in high room temperatures. Do not use the Delay Start function for thick or foamy foods such as oatmeal.
8. After selecting a cooking function, you will hear three beeps. The display will show “preheating” while the pot warms up. Depending on your selections, preheating can take anywhere from a few minutes to more than 40 minutes. During preheating, steam may release, and the float valve will rise as the pressure builds.
9. When the appropriate amount of pressure and preheating has been reached, cooking will begin. The display will show “cooking,” and the timer will start. You may hear a clicking sound during cooking; this is a normal occurrence.
10. At any time during the cooking process, you can adjust the pressure level or the cooking time, and you can turn the Keep Warm function on or off. You can press the Cancel button to stop the cooking process early.
11. When cooking has finished, you will hear a beep, and the cooker will enter Keep Warm mode if that function has been turned on. The cooker will automatically turn itself off and enter standby mode after 24 hours.





## PRESSURE COOKING SETTINGS

The following settings can be adjusted after you have selected a cooking function. **NOTE:** some settings cannot be adjusted once cooking has begun. Press Keep Warm/Cancel if you need to start over.

### Less, Normal, More

Press the Adjust button and turn the Function knob to cycle through the selections for “less,” “normal,” and “more.” This selection affects the time and/or temperature. This setting must be selected before cooking begins.

### Pressure Level

When using the pressure cooking functions listed on page 13, you can adjust the pressure level to “low” or “high” using the Pressure Level button.

### Cooking Time/Temperature

Use the Function knob to adjust the time and temperature when applicable (see the chart beginning on page 19). When setting the time and temperature manually, you can set the cooking time in 1-minute increments from 1 minute to 24 hours. The temperature can be set in 10-degree increments from 90°F to 400°F.

### Delay Start

The Delay Start button will start the cooking at a designated time in the future. This setting must be selected before cooking begins. Set your desired delay time using the Function knob.

When the display reads “00:00” (default), Delay Start is off. It will automatically turn on when set to any other setting. If you wish to turn the Delay Start function off, turn the knob in either direction until the display reaches “00:00”.

### Keep Warm/Cancel

The preset functions will automatically keep your meal warm after cooking has finished. Press the Keep Warm/Cancel button before or after cooking to manually warm your food when the Pressure Cooker is in standby mode. Pressing the Keep Warm/Cancel button during cooking will cancel your cooking function.

**NOTE:** Be absolutely sure you want to cancel before pressing this button, as you will not be able to undo this action. When you have canceled cooking, you must wait until pressure is released before opening the lid.



## PRESSURE RELEASE

There are two pressure-release methods: quick release and natural release. The method that you should use depends on your recipe. Most recipes will indicate which method to use.

### Quick-Release Method

This method releases pressure quickly in the form of steam. When cooking is complete, turn the steam release handle to the venting position to release the pressure. Hot steam will be released through the vent, so be sure to use extreme caution by wearing protective gloves and keeping your hands, face, and skin away from the valve to avoid the risk of burns. When all of the steam has been released and the float valve has dropped, carefully open the lid so that it is pointing away from you, and be cautious of any lingering steam, oil, or water.

### Natural-Release Method

This method takes much more time than the quick-release method. Use this method for foods with a large volume of liquid, starch content, or ingredients that may produce foam, such as soup, pasta, oatmeal, and beans, to prevent liquid from splattering out. When cooking is complete, do not turn the steam release handle. Rather, let the pressure release on its own. This could take 10 to 40 minutes or longer. You can leave the cooker on the Keep Warm setting, or you can turn it off so the contents will cool more quickly. After about 10 to 15 minutes have passed, you can turn the steam release handle to the venting position to release pressure. Generally, this will not affect the ingredients. When the float valve has dropped, carefully open the lid so that it is pointing away from you.

### CAUTION:

- Never block the steam release vent or open the lid while the cooker is in operation or when it is releasing steam.
- Keep your hands, face, and skin away from the steam release vent while the cooker is in operation or when it is releasing steam.
- Never touch the lid or any metal parts of the appliance unless you are wearing mitts/gloves.
- Use utensils or wear protective mitts/gloves when using the quick-release method.
- See the “Safety Instructions” section on page 2 for more information on safety precautions to observe.



## INSTRUCTIONS FOR NON-PRESSURE COOKING SETTINGS

Use the following programs to cook without pressure: Slow Cook, Sauté, Keep Warm, and Yogurt. The Pressure Level button is disabled for non-pressure cooking functions.

### Using the Sauté Function

You can sauté or simmer food inside the inner pot using the Sauté function. Leave the lid off when you are sautéing, and do not leave the appliance unattended.

1. Make sure that the cooker base, the inner pot, and the heating plate are all dry. Place the inner pot inside the cooker base.  
**NOTE:** Keep the power turned off.
2. Plug the appliance into an outlet. It will enter standby mode.
3. Press the Sauté button. To change the temperature, use the Adjust button and Function knob to cycle through the selections for “less” (appropriate for simmering or thickening sauce), “normal” (appropriate for standard browning), and “more” (appropriate for stir frying or blackening meat).
4. Press the Start button, and you will hear three beeps. The display will show “on” while the pot warms up. When the desired temperature has been reached, the display will show “hot.”
5. Add the ingredients to the inner pot and sauté as desired.
6. When you have finished, press the Keep Warm/Cancel button to stop or wait until the cooking function has completed. The display will show “off,” and the cooker will enter standby mode.  
**NOTE:** The cooker will automatically enter standby mode after 30 minutes have elapsed.

### Using the Slow Cook Function

You can cook ingredients slowly (from 30 minutes to 9 ½ hours) using the Slow Cook function. You should regularly monitor the cooking progress when using this function.

1. Make sure that the cooker base, the inner pot, and the heating plate are all dry. Add the ingredients to the inner pot, and place it inside the cooker base.  
**NOTE:** Keep the power turned off.
2. Put the lid on the cooker and lock it. Turn the steam release handle to the venting position.
3. Plug the appliance into an outlet. It will enter standby mode.



4. Press the Slow Cook button. To change the time, use the Adjust button and the Function knob to cycle through the selections for “less,” “normal,” and “more.” The default cooking time is 4 hours, though you can use the Function knob to adjust the cooking time from 30 minutes to 20 hours.
5. Press the Start button, and you will hear three beeps. The display will show the remaining cooking time.
6. You can stop the function at any time by pressing the Cancel button. Otherwise, when the function has completed, the cooker will enter Keep Warm mode. The cooker will automatically shut off after 24 hours and enter standby mode.

## Using the Yogurt Function

1. Make sure that the cooker base, the inner pot, and the heating plate are all dry. Place the inner pot inside the cooker base.

**NOTE:** Keep the power turned off.

2. Plug the appliance into an outlet. It will enter standby mode.
3. Add milk to the inner pot.
4. To pasteurize the milk, press the Yogurt button repeatedly until “more” is selected. The display will show “boil.” Press the Start button, and you will hear three beeps.
5. When the function has completed, the display will show “yogt.”
6. Remove the inner pot, and let the milk cool to a temperature of 112°F.
7. Add active cultures to the milk.
8. Place the inner pot inside the cooker base and close the lid. You can leave the steam release handle in either the venting position or the sealing position.
9. Press the Yogurt button and make sure that “normal” mode is selected. The default amount of time is 8 hours. You can use the Function knob to adjust the fermentation time.



## Using the Keep Warm Function

The Keep Warm function is turned on by default and engages automatically when cooking has finished. You can press the Keep Warm/Cancel button to turn it off if desired.

You can also use this function independently to warm up food by pressing the Keep Warm/Cancel button.

## FUNCTION SETTINGS FOR PRESSURE COOKER

The cooking times specified in this chart do not include the amount of time it takes for the cooker to reach the optimal temperature and pressure, nor the amount of time that it takes for pressure to release after cooking is complete. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build—generally 5 to 40 minutes.

FUNCTION	MANUAL TIME RANGE	MODE	DEFAULT SETTING
Rice	1 to 99 minutes	Less	8 min.
		Normal	12 min.
		More	15 min.
Soup	1 minute to 6 hours	Less	12 min.
		Normal	15 min.
		More	20 min.



FUNCTION	MANUAL TIME RANGE	MODE	DEFAULT SETTING
Steam	1 minute to 6 hours	Less	2 min.
		Normal	5 min.
		More	12 min.
Yogurt		Less	24 hours
		Normal	8 hours
Slow Cook	1 to 99 minutes	Less	30 min.
		Normal	6 hours
		More	9.5 hours
Sauté	1 minute to 4 hours	Less	5 min.
		Normal	10 min.
		More	30 min.

**NOTE:** You can use the “Slow Cook” preset and adjust the time for other foods like Risotto, Pork/Ribs, Beef, Poultry, Bean/Chili and Meat/Stew by turning the Function knob to manually set the timer (turn left to decrease and turn right to increase).

Risotto: set at 20 mins

Pork/Ribs: set at 40 mins

Beef: Set at 15 mins

Poultry: set at 20 mins

Beans/Chili: set at 40 mins

Meat/Stew: set at 40 mins



## FUNCTION SETTINGS FOR AIR FRYER

The cooking times specified in this chart do not include the amount of time it takes for the cooker to reach the optimal temperature and pressure, nor the amount of time that it takes for pressure to release after cooking is complete.

FUNCTION	DEFAULT TIME	DEFAULT TEMPERATURE	ADJUSTABLE TEMPERATURE	ADJUS. TIME
Fries	15 min.	400F	160-400F	1-60 min.
Air Crisp	10 min.	360F	160-400F	1-60 min.
Wings	20 min.	400F	160-400F	1-60 min.
Bake/Roast	30 min.	320F	160-400F	1-60 min.
Dehydrator	4 hours	160F	80-180F	1-12 hours
Broil	10 min.	400F	N/A	1-60 min.



## CLEANING THE COOKER

Always unplug the appliance and allow it to cool completely before cleaning the appliance and its parts. Never use harsh chemicals or abrasive sponges on the appliance or its parts. Make sure everything is dried completely before use.

**Inner Pot, Pressure Lid, and Sealing Ring:** The inner pot and sealing ring are dishwasher safe, though hand washing is recommended. Wash with warm water and mild dishwashing liquid.

**Anti-Block Shield:** The anti-block shield should be cleaned regularly to remove all food particles. Wash with warm water and mild dishwashing liquid.

**Steam-Release Valve:** The crevices on the steam-release valve and handle should be cleaned regularly. Wash with warm water and mild dishwashing liquid.

**Air Fryer Unit, Cooker Base, and Heating Plate:** Use a dry or damp soft cloth (never wet) to wipe down the air fryer unit, cooker base (including the rim and slot), and heating plate. Never immerse or spray the base or heating plate with water or any liquid. If any debris or food particles are found near the sensor, remove them carefully with tweezers and do not press directly on the sensor.

**Roast Rack and Fry Basket:** The roast rack is dishwasher safe, though hand washing is recommended.

**Condensation Collector, Measuring Cup, and Spoon:** Except for the condensation collector, these are top-rack dishwasher safe, though hand washing is recommended. Wash with warm water and mild dishwashing liquid.





## ERROR CODES

ERROR CODE	CAUSE	SOLUTION
E1	Temperature sensor open circuit	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
POT	Temperature sensor short circuit	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.
	The pot is missing or positioned improperly	Discontinue use and unplug the appliance. Properly position the inner pot.
E3	The temperature is too high, or the inner pot does not contain liquid. Display shows a blinking "00:XX."	Unplug the power cord. Carefully remove the inner pot from the base and allow it to cool down. Add the appropriate amount of liquid. Wait 10 minutes before replugging the cord. If the error code remains, contact the manufacturer for a replacement part.
E4	A signal switch malfunction has occurred	Unplug the power cord and replug after 10 minutes. If the error code remains, contact the manufacturer for a replacement part.



## TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
Steam continuously escapes from the steam-release valve	Steam release handle is in the venting position	Turn the steam-release handle to the sealing position
	Pressure control failure	Contact customer service
Display shows "Lid" and unit is beeping	Lid is not locked	Reposition and lock the pressure cooker lid or air fryer unit. When the air fryer lid is correctly placed, the body display will show "AIRF," and the air fryer will resume its previous function.
Water is dripping from the unit	Condensation collector is not installed	Install the condensation collector
Ticking or light cracking sound is heard	Temperature is changing	This is a normal occurrence
	Inner pot is wet on its exterior bottom	Dry the exterior bottom of the inner pot
Lid will not lock	Sealing ring is not properly installed	Remove and reinsert the sealing ring
	Float valve is in raised position	Press down the float valve



Lid will not open	Cooker contains pressure	Release pressure using the quick-release method or natural-release method
Lid is leaking steam from its sides	Sealing ring is not properly installed	Remove and reinsert the sealing ring
	Sealing ring has damage	Replace the sealing ring
	Sealing ring has food debris attached	Wash the sealing ring
	Lid is not locked	Reposition and lock the lid
The float valve is leaking steam for longer than 2 minutes	Float valve and its seal have food debris attached	Wash the float valve and its seal
	Float valve seal is damaged	Replace float valve seal. Contact customer service.
Float valve will not rise	Not enough food or liquid in the inner pot	Add ample water
	Lid is not locked	Reposition and lock the lid



## TECHNICAL SPECIFICATIONS

<b>MODEL</b>	CW-AFPC01V2
<b>POWER SUPPLY</b>	AC 120V 60 HZ
<b>POWER RATING</b>	Air Fryer: 1500W
	Pressure Cooker: 1000W
<b>OPERATING TEMPERATURE</b>	Air Fryer: 120°F-400°F
	Pressure Cooker: 230°F-244°F
<b>DISPLAY</b>	LCD Display Screen; Mechanical Function Knob
<b>INNER POT VOLUME</b>	6 qt.
<b>INNER POT CALIBER</b>	6.2" x 9.4"
<b>WEIGHT</b>	13.2 lb.
<b>DIMENSIONS</b>	13" x 12.2" x 12.6"



## CHEFWAVE™ GUARANTEE

This appliance is guaranteed against defects in materials and workmanship for a period of 1 year from the date of purchase. Under this guarantee, the manufacturer will repair or replace any parts found to be defective, provided that the product is returned to one of the authorized service centers. This guarantee is only valid if the appliance 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 guarantee does not cover wear and tear nor breakables such as glass and ceramic items, bulbs, etc. This guarantee 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 the reason for return. If within the guarantee period, please also provide proof of purchase.

