



CHEFWAVE™

Portable Induction Cooktop



USER MANUAL
MODEL CW-IC01
120V, 60Hz, 1800W

Please read this manual carefully before using the induction cooktop.
Save these instructions.



CHEFWAVE

WELCOME!

Dear ChefWave™ Customer,

Congratulations on your purchase of the ChefWave™ Portable Induction Cooktop. 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™ Induction Cooktop.

Sincerely,

The ChefWave™ Team

 @CHEFWAVEKITCHEN  @MYCHEFWAVE

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



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SAFETY INSTRUCTIONS

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

- The appliance should not be handled with wet hands.
- Do not plug the appliance into an outlet where other appliances are plugged in.
- It is not safe to use the appliance if the plug or cord is damaged or if the plug does not fit the outlet properly.
- If the appliance or its power cord has been damaged, it must be repaired or replaced by the manufacturer, a service technician, or a similarly qualified person to avoid hazards.
- Do not use the appliance near open flame or near wet places.
- 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.
- The appliance should not be placed or used on or near flammable materials such as curtains, wallpaper, tablecloths, carpet, and the like while it is in operation.
- Do not move the appliance when cookware is on it.
- Do not heat empty cookware. Do not overheat cookware.
- Keep metal objects off of the appliance, such as utensils, lids, cans, or aluminum foil.
- Do not place the appliance near objects that are affected by magnets, such as radios, televisions, and credit cards.
- Keep sufficient space on all sides of the appliance to allow for adequate air circulation. Do not block the air intake or exhaust vent.
- Do not place paper between the cookware and the appliance.
- If the surface of the appliance is cracked, turn it off and take it to a service center.



- The surface of the appliance becomes very hot during use. Do not touch the top plate after removing the cookware.
- This appliance is not intended for use by adults with a physical, sensory, or mental disability or by children. Such persons should be supervised or properly instructed by someone responsible for their safety.
- This appliance should not be operated by means of an external timer or a separate remote control system.
- This appliance is intended for domestic use or similar circumstances, such as in office kitchens, hotel rooms, etc.

COMPATIBLE COOKWARE

The ChefWave™ Portable Induction Cooktop must be used with the proper cookware. We recommend the 10" induction pan that comes with the cooktop, but it will work with other cookware with a flat, ferrous, magnetic bottom. We do not recommend using any cookware not designed specifically for induction cooktops. Please see below for examples of unsuitable cookware:



ROUNDED
BOTTOM POT



ALUMINUM
COPPER POT



BOTTOM
MEASURING LESS
THAN 12CM



POT WITH
STANDS



CERAMIC
POT



HEAT-RESISTANT
GLASS POT

Do not use non-ferrous metal cookware or cookware on which the base is made of glass, ceramic, copper, aluminum, or non-magnetic stainless steel. The cooktop is not compatible with round-bottom cookware or bottoms measuring less than 4.7" (12cm). Pans should be made with ferrous metal and have a flat bottom with a bottom diameter of 4.7" to 8.7". Using incompatible cookware will cause error code "EO" to display.



CONTROL PANEL



OPERATING INSTRUCTIONS

1. Place the cookware on the center of the top plate and plug in the appliance. Press the ON/OFF button to turn on the appliance.
2. Next, decide whether to cook using power or temperature mode. Higher power levels will increase cooking speed. We recommend temperature mode when you need a specific and consistent temperature.
3. Press the MENU button to set the power level. Use the UP and DOWN arrows to select a power level from 1 to 20. The power is adjustable in 80-watt increments up to level 11 and in 100-watt increments thereafter:

Power Level	Watts	Power Level	Watts
1	100 W	11	900 W
2	180 W	12	1000 W
3	260 W	13	1100 W
4	340 W	14	1200 W
5	420 W	15	1300 W
6	500 W	16	1400 W
7	580 W	17	1500 W
8	660 W	18	1600 W
9	740 W	19	1700 W
10	820 W	20	1800 W



3. Press the MENU button again to switch to temperature mode. Use the UP and DOWN arrows to select a temperature from 140°F to 460°F. The temperature is adjustable in 20-degree increments up to 400°F and in 10-degree increments thereafter:

Temp Level	Temp	Temp Level	Temp
1	140 °F	11	340 °F
2	160 °F	12	360 °F
3	180 °F	13	380 °F
4	200 °F	14	400 °F
5	220 °F	15	410 °F
6	240 °F	16	420 °F
7	260 °F	17	430 °F
8	280 °F	18	440 °F
9	300 °F	19	450 °F
10	320 °F	20	460 °F

4. If you would like to boil water, press the BOIL button. The appliance will be set to a power level of 20 for 10 minutes.
5. If you would like to keep the contents warm, press the KEEP WARM button. The appliance will be set to a temperature of 180°F for 30 minutes.

NOTE: If you hear a humming noise when you first start the cooktop, do not be alarmed. This is normal.

NOTE: The appliance is equipped with overheat protection. If the cookware is getting too hot, the appliance will automatically switch off the power, sound a buzzer, and display error code "E2". Allow the appliance to cool down for several minutes. If you are roasting food, be sure to use the appropriate temperature to avoid overheating.

NOTE: When you remove your cookware from the appliance without turning off the power, the appliance will start to beep after 30 seconds and display error code "E0". Return the cookware to the cooktop or turn off the power to solve this.



6. If you would like to set a timer, press the **TIMER** button. Use the **UP** and **DOWN** arrows to select a time from 0 minutes to 10 hours. To cancel the timer, press the **ON/OFF** button. You can restart the timer by pressing the **ON/OFF** button again.
7. After you have selected the desired function, press the **LOCK** button to lock the function. While locked, the appliance will not respond to any buttons except the **ON/OFF** button. To cancel the lock, press the **LOCK** button again.
8. The appliance will automatically shut off after 2 hours unless you have set the timer.

CLEANING & CARE

- Clean the appliance after every use. Otherwise, cookware may become discolored or stained.
- Before cleaning, unplug the appliance and wait until it has cooled down completely.
- Do not use abrasives, harsh cleaning solutions, or hard brushes when cleaning this appliance.
- Wipe the appliance using dish detergent and a damp cloth.
- Use a handheld vacuum to suck dirt from the air intake and exhaust vent.
- Never run water over the appliance or immerse it in water. If water gets inside the appliance, it may malfunction.



TROUBLESHOOTING

ERROR CODE	CAUSE	SOLUTION
E0	No cookware on the plate or cookware is not suitable.	Place the appropriate cookware on the plate.
E1	<ol style="list-style-type: none">1. Appliance heats up extensively (likely due to covered ventilation holes).2. Parts are damaged (such as the transistor).	<ol style="list-style-type: none">1. Clear the ventilation holes. Let the appliance cool for a few minutes. If the error code continues to display after the appliance has cooled completely, contact the supplier.2. Contact the supplier.
E2	Overheating protection has turned on and the appliance will switch off.	Unplug the appliance. Remove the cookware from the plate. Let the appliance cool for a few minutes, and then restart the appliance.
E3	Short-lasting power cut.	Unplug the appliance. After a few minutes, plug it in again. Have an electrician check the power supply.



TECHNICAL SPECIFICATIONS

- Voltage: 120V
- Frequency: 60Hz
- Power Range: 100 - 1800 W
- Temperature Range: 140° - 460° F
- Diameter: 4.7" to 8.7"
- Included Accessories: 10" induction pan



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 the guarantee card and proof of purchase.



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