



CHEFWAVE

SŌSAKU  
SMOKELESS INDOOR  
TABLETOP GRILL



Intertek

MODEL CW-SIRG  
120 V, 60 Hz, 1780 W

For household use only.  
Please read this manual carefully before using the grill.  
Save these instructions.



CHEFWAVE

WELCOME!

Dear ChefWave Customer,

Congratulations on your purchase of the ChefWave SŌSAKU Smokeless Indoor Tabletop Grill. You will now be able to quickly and easily sear your favorite meats and vegetables from the comfort of your kitchen.

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 SŌSAKU Grill.

Sincerely,

The ChefWave Team

 @CHEFWAVEKITCHEN  @MYCHEFWAVE

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

## TABLE OF CONTENTS

Safety Instructions	2
Parts & Accessories	4
Control Panel	6
Using the Accessories	7
Using the Grill/Griddle Function	10
Using the Rotisserie Function	11
Cooking Tips	12
Cooking Chart	13
Technical Specifications	14
ChefWave Warranty	15



## SAFETY INSTRUCTIONS

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

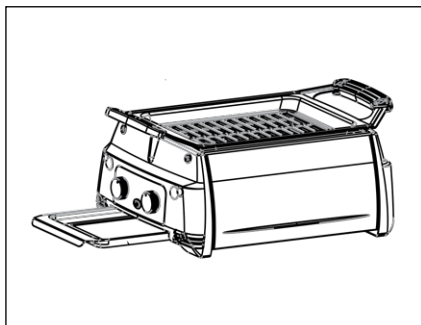
- Read all instructions.
- Do not expose the appliance to high temperatures or place it on or near a working or still hot gas or electric burner, stove, cooker, or heated oven.
- Before turning on the grill, remove any objects that are on top of it and any flammable objects that are near it.
- This appliance operates at high temperatures that may cause burns.
- Always use heat-resistant gloves or oven pads/mitts when removing the rack, drip tray, round cage, steak/fish cage, kebab skewers or plates.
- Do not touch any hot surfaces, parts, or the inside of the appliance while it is operating. Allow the appliance to cool down completely before you remove the grill rack or drip tray and before moving, handling, cleaning, or storing the appliance.
- Extreme caution must be used when removing or disposing of hot grease or when moving an appliance containing hot oil or grease.
- Do not place paper, cardboard, plastic, and similar materials on the appliance.
- Close supervision is necessary when any appliance is used by or near children or the disabled. Children should not play with the appliance. Keep the appliance and its cord out of the reach of children.
- Always turn the appliance off after use and before unplugging it
- Unplug the appliance from the outlet when it is not in use and before moving or cleaning it. Allow it to cool completely before putting on or taking off parts and before cleaning.



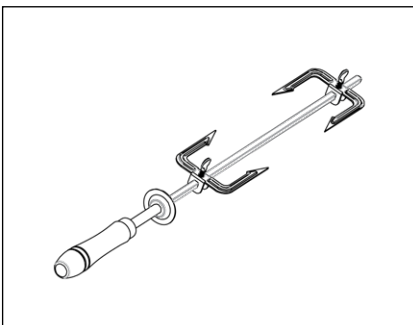
- To protect yourself from electric shock, do not immerse the cord, plug, heating elements, or unit in water or other liquid.
- Make sure that the grill rack, drip tray, and the outside of the unit are clean and dry before inserting the plug in a power outlet.
- Always clean the appliance after each use. Make sure the machine has cooled down, and then wipe down the surfaces with a damp cloth. Do not clean the appliance with metal scouring pads because pieces can break off the pad and touch the electrical parts, creating a risk of electric shock.
- Use this appliance only with a properly grounded outlet.
- Do not let the cord hang over the edge of the table or counter. Do not let the cord touch hot surfaces.
- A short power cord or detachable power cord should be used in order to reduce the risk of becoming entangled or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord must be as great as the rating of the appliance. The extension cord should be arranged so that it will not drape over the edge of the counter or table where it could be pulled by children or tripped over unintentionally. A grounded extension cord with a three-prong plug should be used.
- Do not operate the appliance if the power cord, plug, grill rack, or drip tray has been damaged. Do not operate the appliance if it has malfunctioned, is not operating properly, or has been damaged in any way.
- Use the appliance on a flat, stable, heat-resistant surface with sufficient open space around it. Do not use the appliance near water or any heat source.
- If you need to dispose of this product, please note that electrical products should not be disposed of with household waste. Please recycle this appliance at an appropriate facility. Check with your local authority or retailer for recycling advice.



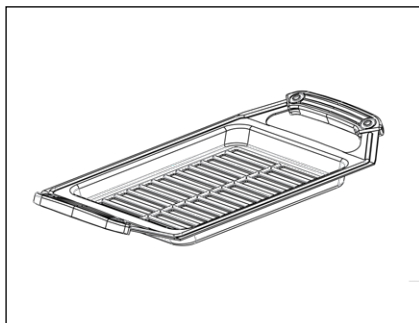
**PARTS & ACCESSORIES**



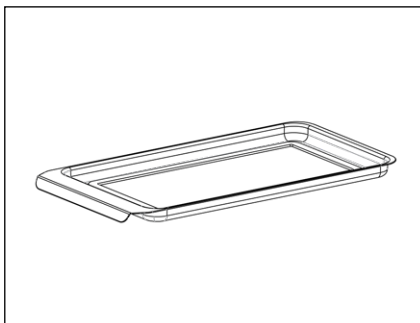
**MAIN UNIT**



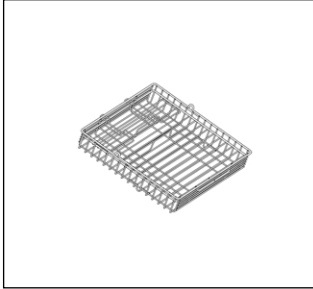
**1 x ROTISSERIE SPIT WITH 2 x FORKS**  
(FORKS ARE SEPARATE PARTS)



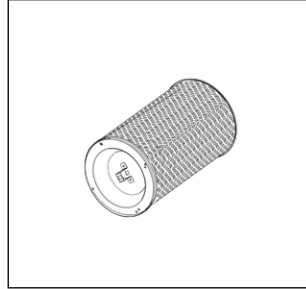
**NONSTICK GRILL RACK**



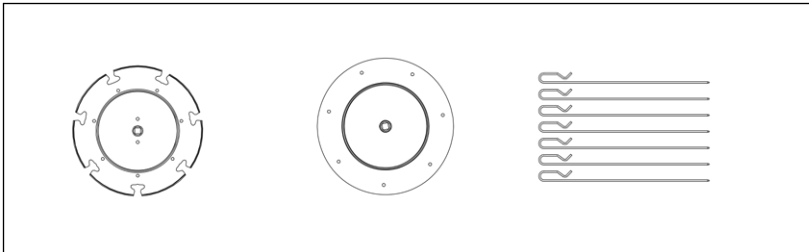
**DRIP TRAY**



**STEAK/FISH CAGE**



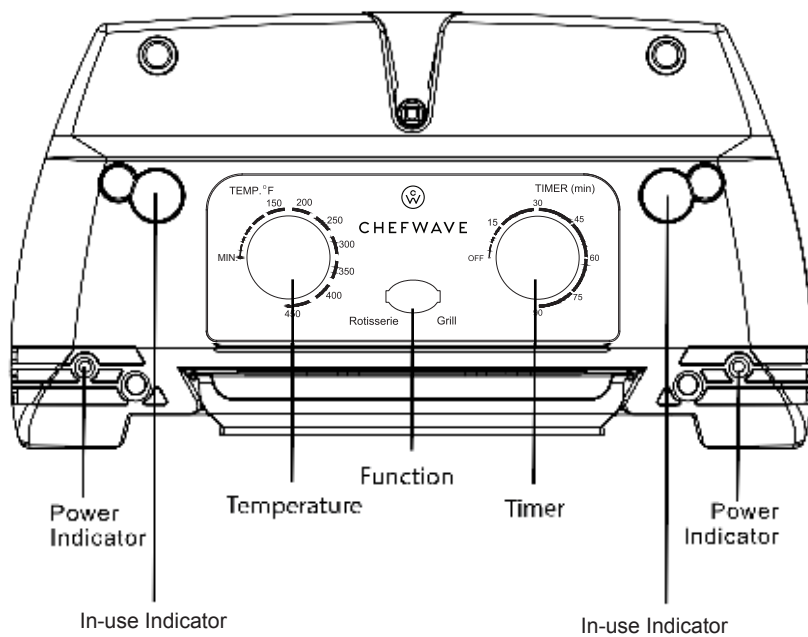
**ROUND CAGE**



**KEBAB SET (7 x SKEWERS & 2 x ROUND PLATES)**



## CONTROL PANEL





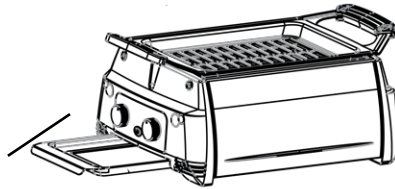


## USING THE ACCESSORIES

Follow these instructions for using the included accessories with the grill. All accessories are dishwasher safe.

### DRIP TRAY

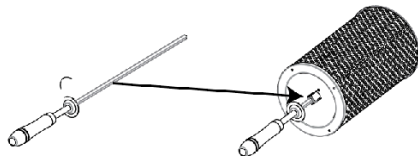
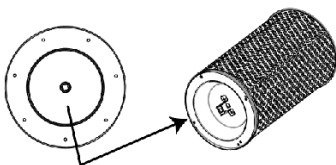
The Drip Tray should always be placed inside the main unit to catch grease, oil, and crumbs. Slide the tray into the bottom of the unit, as shown in the illustration below. Allow the SŌSAKU to cool down completely before you remove the tray.



DRIP TRAY

### ROUND CAGE

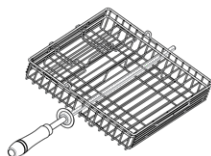
Assemble the Round Cage as shown in the illustrations below. Use the included rotisserie set screws to secure the cage and prevent shifting. Place food inside the basket. Be careful not to overfill, as food may expand during cooking.





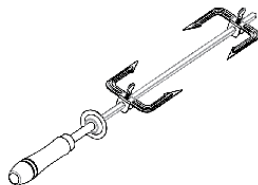
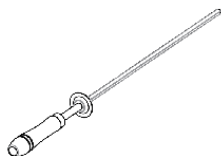
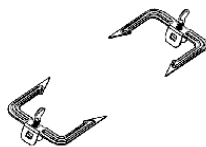
## STEAK/FISH CAGE

Assemble the Steak/Fish Cage as shown in the illustrations below. Place food inside the cage. Be careful not to overfill, as food may expand during cooking.



## ROTISSERIE

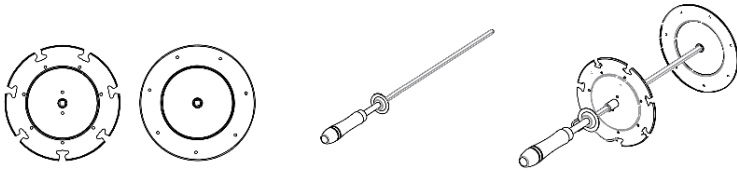
Assemble the rotisserie tools as shown in the illustrations below. Make sure your food is securely attached to the spit rod.





## SPIT

Assemble the spit tools as shown in the illustrations below. Use the included rotisserie set screws to secure the plates and prevent shifting. Make sure your food is securely attached to the spit rod.



## KEBAB

Assemble the kebab tools as shown in the illustrations below. Use the included rotisserie set screws to secure the plates and prevent shifting. Make sure your food is securely attached to the spit rod.





## USING THE GRILL/GRIDDLE FUNCTION

### **Grill:**

1. Insert the Drip Tray into the SŌSAKU. Put the Nonstick Grill Rack on top of the main unit.
2. Plug the SŌSAKU into the outlet. The power indicators on both sides of the lower control panel will light up.
3. Use the Function switch to select the Grill function.
4. Place the foods you wish to cook on top of the grill rack.
5. Select the desired temperature by turning the Temperature knob.
6. Select the desired cooking time by turning the Timer knob. Doing this will also start the cooking, so make sure the unit is plugged in before turning the knob.
7. The in-use indicators on both sides of the upper control panel will light up, indicating that the heating elements are running.
8. When grilling is finished, the in-use indicators and the heating elements will automatically power off.

### **Griddle:**

To use the Griddle function, place a metal plate, tinfoil, or other flat surface on top of the grill rack. Then, follow the same steps as above.

NOTE: When griddling, do not block the holes at the edges of the surface. Those vents allow heat to escape.



## USING THE ROTISSERIE FUNCTION

1. Insert the Drip Tray into the SŌSAKU main unit.
2. Properly attach the foods using the appropriate accessories.
3. Insert the solid end of the Rotisserie Spit into the socket on the inner back wall of the unit. Place the other side with the handle onto the V-shaped notch on the top of the unit.
4. Use the Function switch to select the Rotisserie function.
5. Select the desired temperature by turning the Temperature knob.
6. Select the desired cooking time by turning the Timer knob. Doing this will also start the cooking, so make sure the unit is plugged in before turning the knob.
7. The in-use indicators on both sides of the upper control panel will light up, indicating that the rotisserie is running.
8. When the rotisserie is finished, the in-use indicators and the heating elements will automatically power off.



## COOKING TIPS

1. The temperature selection range for the unit is 150-450° F. The timer selection range is 0-90 minutes.
2. If you'd like to stop cooking before the selected length of time, you can manually turn the Timer knob to the "OFF" position.
3. When cooking has finished, the in-use indicators will turn off, but the power indicators will remain on. Unplug the unit to turn off the power indicators when you have finished cooking with the SŌSAKU.
4. Clean the appliance after each use. Be sure to wait until the appliance completely cools down. Metal scouring pads or steel wool are safe to use on the grill but should not be used to clean other parts and accessories. Use a non-metal scouring pad instead.  
NOTE: Grease will get on the glass cover on top of the infrared heating element with regular use. It is normal for residue to develop over time even after thorough cleaning.
5. The suggested cooking times for various types of food are specified in the chart on the next page. Depending on the thickness and serving quantity of the food, you may wish to adjust the cooking time.
6. When using the rotisserie set, make sure the chicken isn't too big/too wide on the rotisserie as it will burn and cause smoke if it touches the inner walls of the grill.



## COOKING CHART

TYPE OF FOOD	COOKING TIME
Steak	7-14 minutes
Frozen French Fries	25-30 minutes
Fresh French Fries	20-25 minutes
Chicken (5.5 pounds)	30-35 minutes
Pork	10-14 minutes
Sausage	10-15 minutes
Kebabs (meat)	14-15 minutes
Kebabs (vegetable)	5-13 minutes
Fish	12-14 minutes
Shrimp	10-12 minutes
Vegetables	7-13 minutes



## TECHNICAL SPECIFICATIONS

These are the technical details of the ChefWave SŌSAKU Smokeless Indoor Tabletop Grill:

- Voltage: 120 V
- Wattage: 1780 W
- Temperature Control: 150° F-450° F
- Timer: 0-90 minutes
- Grilling Area: 9" W x 13" D
- Material
  - Grate: Teflon nonstick
  - Metal Body: Stainless steel
  - Other Parts: Plastic
- Dimensions: 14.2" W x 18.9" D x 7.9" H
- Weight: 13.2 lb.





## CHEFWAVE WARRANTY

This appliance is guaranteed against defects in materials and workmanship for a period of 1 year from the date of purchase. Under this warranty, ChefWave will replace any parts found to be defective. This warranty 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 warranty does not cover wear and tear nor breakables such as glass and ceramic items, bulbs, etc. 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, address, and order number and the reason for return.

Please email us at [cs@mychefwave.com](mailto:cs@mychefwave.com) for questions and warranty service.



CHEFWAVE

