



CHEFWAVE



Milkmade Non-Dairy Milk Maker

Model: CW-NMM

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



CHEFWAVE

WELCOME!

Dear ChefWave Customer,

Congratulations on your purchase of the ChefWave Milkmade Non-Dairy Milk Maker.

To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this product and keep it in a safe place for future reference.

We hope you enjoy your new ChefWave Milkmade Non-Dairy Milk Maker.

Sincerely,

The ChefWave Team

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



@CHEFWAVEKITCHEN



@MYCHEFWAVE

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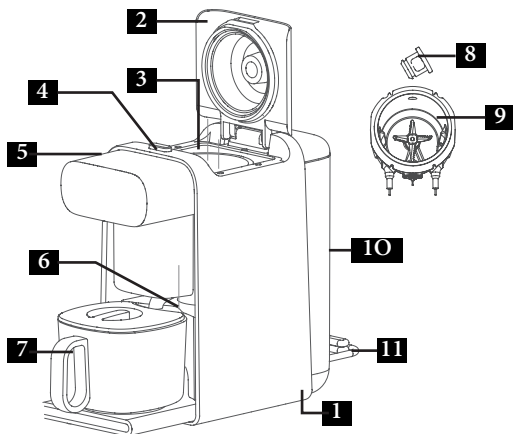
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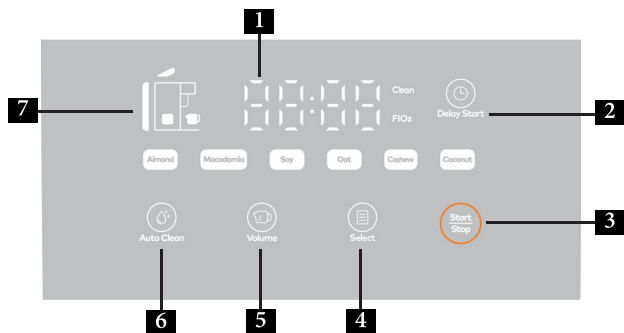
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PARTS & ACCESSORIES

1. Main Unit
2. Grinding Compartment Cover
3. Grinding Compartment
4. Cover Lock Release
5. Display Panel
6. Wastewater Basin
7. Glass Pitcher
8. Steam Cover
9. Blade
10. Water Reservoir
11. Power Cord and Plug



DISPLAY CONTROL PANEL



1. Digital Display
2. Delay Start Button
3. Start/Stop Button
4. Select Button
5. Volume Selection Button
6. Auto Clean Button
7. Error Indicator



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 cord out of the reach of children and pets. Appliance should only be used under adult supervision.
- Do not damage the power cord or plug in any way. 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.
- Do not use the machine for purposes not specified in this manual.
- To protect yourself from electric shock, do not immerse the main unit, cord, or power plug in water or any other liquid.
- Only plug the machine into a grounded outlet. Be sure to use a power outlet with a rated voltage of 120V.
- 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.
- Do not attempt to alter, disassemble, or repair the machine.
- Do not use external force on the dispense valve.
- The appliance should always remain unplugged from the outlet when not in use. After operating, turn off the power and gently unplug the machine 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 as the heating element will be hot. Avoid contact with skin.
- Keep the machine cover closed during operation.
- Do not heat the glass pitcher on a stove.
- Do not remove the glass pitcher during operation, as this may cause hot liquid to spray out.
- Avoid contact with the steam cover during automatic cleaning process, as hot steam seeps out of the machine during the cleaning process and may cause harm.

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- Take care after operating the machine as the glass pitcher, dispenser, and grinding compartment cover will be hot. Make sure to avoid contact with skin.
- If there are unprocessed ingredients left inside the grinding compartment after use, employ the automatic cleaning function to clean the compartment.
- When making beverages, make sure to use cold purified water.
- The grinding compartment will become stained when using ingredients with dark pigment.
- After adding ingredients to the grinding compartment, make sure to clean the surrounding area of any food residue so that the grinding compartment cover closes completely.
- Do not disconnect power during automatic cleaning.
- Please note that when using the scheduling function, the duration of operation and time of post-operating alarms may vary slightly; this is normal and will not affect the quality of the beverage. The duration of operation will automatically adjust depending on altitude and voltage.
- If a power outage interrupts operation for more than 30 seconds, do not consume the beverage.
- Take care when washing the grinding compartment as it is quite sharp.
- Ensure that the wastewater basin is installed correctly before beginning the automatic cleaning procedure.
- When making beverages, do not add water directly into the grinding compartment.

Recommendation:

- If the machine is used continuously, make sure to clean the machine and its accessories weekly.



USING THE MILKMADE NON-DAIRY MILK MAKER:

Non-dairy milk programs available:

- Almond
- Macadamia
- Soy
- Oat
- Cashew
- Coconut

Sizes include:

- 10 fl. oz.
- 20 fl. oz.

Note: You do not need to use a nut milk bag to strain the pulp from the milk. The ingredients will be ground up sufficiently to create a smooth milk.

1. Fill the water tank with 10/20 fl. oz. (as desired). The water level should be at or just above the line.
2. Press the "Cover Lock Release" button at the top of the machine to open the grinding compartment. Pour the dry ingredients into the compartment and close the lid.
Note: Nuts and soybeans DO NOT require presoaking.
3. Place the glass pitcher on the stand, and ensure it is locked in place.
4. Press the "Select" button and continue pressing to scroll through the menu. Select the desired non-dairy milk from the list of programs.
5. Press the "Volume" button to select the desired volume of milk.
6. Press the "Start/Stop" button to begin. If you are making 20 fl. oz. of milk, 00:12 to 00:16 will be displayed on the control panel. If you have selected 10 fl. oz., 00:05 to 00:12 will be displayed.
7. The Milkmade will remain silent for a few minutes as it begins to steam and presoak the ingredients.
8. As the Milkmade enters the grinding/blending phase, there will be some noise.
9. The Milkmade will beep when the milk is ready, and milk will start to flow into the pitcher.
10. Enjoy!
The actual time it takes to make milk will vary slightly depending on the program and volume you choose.
Helpful Tip: Keep the lid securely affixed to the pitcher to reduce the amount of splatter when the Milkmade dispenses milk.

Delay Start: If you would like to schedule the Milkmade in advance, press the "Delay Start" button on the control panel. Continue pressing the "Delay Start" button until you reach the number of hours you would like to delay the machine. For example, when the display showing 08:00, it indicates that the milk will be made in 8 hours.

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Standby Mode: If the machine is not in use for a few minutes, it will go into standby mode. Simply press the “Start/Stop” button to turn the control panel back on.

CLEANING THE MILKMADE NON-DAIRY MILK MAKER:

The machine will automatically enter “Self-cleaning” mode after the milk making process. The cleaning cycle is a total of seven minutes, as such the control panel will flash 00:07. Check the water tank at the back of the machine. Water should reach the cleaning mark on the water tank. If there is insufficient water in the tank, the machine will beep. Open the lid and pour more water into the tank until it reaches the cleaning mark. Once the lid is closed the cleaning cycle will begin. The Milkmade will beep again when it has finished self-cleaning.

After the machine has completed the cleaning cycle, make sure to empty and clean out the wastewater basin with water. The glass pitcher, water reservoir, grinding compartment cover, and steam cover can all be removed, cleaned with water and air-dried. The grinding compartment should also be cleaned and air-dried with the cover open.

Additional Cleaning Programs

If the self-cleaning cycle doesn't sufficiently clean the machine, you may perform an additional cleaning cycle. Choose one of the three cleaning programs below, depending on the level of cleaning intensity you prefer.

1. Quick Clean - Press the “Auto Clean” button once for a quick clean. 0:03 will be displayed on the control panel, and the “Clean” indicator lights up.
2. Deep Clean - Press the “Auto Clean” button twice for a deep clean. 0:08 will be displayed on the control panel, and the “Clean” indicator lights up.
3. Dry Clean - Press the “Auto Clean” button three times to choose the cleaning program that will clean without water. 0:10 will be displayed on the control panel. Please note: the “Clean” indicator will not light up.



DESCALING THE MILKMADE NON-DAIRY MILK MAKER:

The machine should be descaled once a month to remove hard-water deposits that can clog the heating elements and water passages.

1. Fill the water tank halfway with a solution of equal parts cold water and a natural descaling agent (juice of one fresh lemon, lime, or white vinegar).
Note: Do not fill the water tank past the max fill line for cleaning.
2. Press the "Auto Clean" button and wait for the cycle to complete.
3. Discard the wastewater.
4. To prevent any vinegary or citric aftertaste from seeping into future cups of milk, refill the water tank with cold water and repeat Steps 2 and 3 again.

TROUBLESHOOTING

Error Code	Problem	Solution
Indicator light will not turn on	Power cord is not properly plugged in	Make sure the power cord is completely plugged in
	Display panel malfunction	Contact customer service
Indicator light is on, but the machine does not function properly	No program selected	Select a program
	The water reservoir is either empty or not adequately filled	Fill the water reservoir to the appropriate water level and place the reservoir in its correct position
	Temperature sensor or water level electrode malfunction	Contact customer service
The grinding chamber does not intake water	Water pump damaged	Contact customer service
	Water reservoir filter is blocked	Clean the filter at the bottom of the water reservoir
The motor runs continuously without pausing	Water has seeped into the machine	Contact customer service
The machine is overheating	Temperature sensor damaged	Contact customer service
Buttons don't work	System is not fully reset after brief power disruption	Disconnect the power for two minutes before powering back on
	Display panel button malfunction	Contact customer service



Ingredients are not completely broken down	Grinding compartment is too full or too empty	Add ingredients according to the recipe
	Machine failure	Contact customer service
	Incorrect program selected	Choose the correct program for the recipe you are looking to make
Overflow	Incorrect program selected	Choose the correct program function for the recipe
	Grinding compartment is too full	Add ingredients according to the recipe
	Machine failure	Contact customer service
Burnt pot	Grinding compartment is not completely clean	Make sure the grinding compartment is completely clean before use
	Grinding compartment is too full	Add ingredients according to the recipe
Operating duration is abnormally long	Water temperature is too low	Use standard temperature water
	Incorrect program selected	Choose the correct program for the recipe
The beverage is not properly dispensed into the glass pitcher	Glass pitcher is not positioned correctly	Reposition the glass pitcher
	Dispense valve malfunction	Contact customer service
Wastewater is not properly emptied into the excess water basin	Excess water basin is not positioned correctly	Reposition the excess water basin
	Glass pitcher is not positioned correctly	Reposition the glass pitcher
	Dispense valve malfunction	Contact customer service

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Abnormal noises	Standard machine operation	Occasional noise is normal
Abnormal power connectivity	Power disconnects for less than 30 seconds	After reconnecting to power, operation will resume automatically
	Power disconnects for more than 30 seconds	After reconnecting to power, the machine will be reset. The remaining ingredients can be processed and removed by pressing the cleaning button. After cleaning, new ingredients may be added.

ERROR CODES:

Error Code	Cause	Solution
E01	Glass pitcher is not positioned correctly	Reposition the glass pitcher
E02	The water reservoir is empty, or the reservoir filter is clogged	Add water to the reservoir to the correct water line or clean the filter at the bottom of the reservoir
E03	The grinding compartment cover is not installed properly or is missing	Tightly position the grinding compartment cover
E04	The excess water basin is not correctly positioned or is not emptied	Position the excess water basin correctly or empty the wastewater



E05	The motor is overloaded by too many ingredients	Reduce the amount of ingredients and manually clean the machine. The machine will overflow if using the automatic cleaning function when there are too many ingredients.
E06	The upper water electrode is sticky or there is too many ingredients	Clean the water electrode or reduce the amount of ingredients
E07	Abnormal voltage signal	Using a regulated power supply, test to see if the voltage is below 90V or above 140V
E08	Abnormal internal connection port	Contact customer service
E09	Abnormal internal connection port	Contact customer service
E10	Drink dispense valve is blocked by foreign object	Disconnect the power. Remove the obstruction and clean the machine.
E11	The temperature sensor detects a circuit error	Contact customer service
E12	The grinding compartment temperature sensor detects a circuit error	Contact customer service
E13	Flow meter malfunction	Contact customer service
E14	Missing zero crossing signal	Contact customer service
E15	Grinding compartment heating timeout	Contact customer service

TECHNICAL SPECIFICATIONS:

- Rating Voltage: 120V
- Rated Frequency: 60Hz
- Rated Power: 1000W
- Weight: 11.7 lbs.
- Product Dimensions: 13.6 x 6.5 x 12.8 inches

CHEFWAVE GUARANTEE

This product is guaranteed against defect in materials and workmanship for a period of one 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 product 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. 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 reason for returns. If within the guarantee period, please also provide proof of purchase.

