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5 Minute CleverChef Deluxe

700W

User Manual

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Important Safeguards

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

IMPORTANT SAFETY INSTRUCTIONS

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE USING THIS PRODUCT. INJURY CAN RESULT FROM IMPROPER USE. SAVE THESE INSTRUCTIONS - HOUSEHOLD USE ONLY.

1. Read and follow all warnings and instructions.

Use only as instructed. Failure may lead to injury to persons or property.

2. For household use only. Not for outdoor or commercial use. Do not use other than intended use.

3. Remove all packaging before using. Clean before first use following cleaning instructions.

4. Not for use by children.

This product is not a toy. Close supervision is necessary when this unit is used near children.

5. As a safety feature the latch cannot be locked. The latch will fall into a down position. But will not lock. The latch is to help secure the 5 Minute CleverChef Deluxe when stored.

WARNING: Do not operate the 5 Minute CleverChef Deluxe in the vertical position, this is for storage only.

Using the 5 Minute CleverChef Deluxe

BURN AND FIRE HAZARDS

1. Do not leave unattended.

Carefully monitor unit whenever plugged in or cooling.

2. Always follow recipe

instructions. Do not overfill cooking well. Excess food in cooking well could cause pressure build-up and forceful release of steam and hot food.

3. When opening, **keep arm and body to side of unit**, not directly above the cooking surface. Heat and steam can escape from the unit during opening (Figure 1 & 2).

4. Do not touch hot surfaces (Figure 3). Use handle to open and close unit. Use oven glove when touching any part of unit other than the handle while operating. (Figure 4).

5. Use extreme caution when moving unit containing hot oil or other hot liquids to avoid spills.

6. Unplug unit to turn it off. Let it cool completely before handling, cleaning, or storing.

7. Keep away from flammable fumes or liquids. Do not use in the presence of explosives.

8. Use and store away from source of water, heat, or fire. Do not place on or near a hot gas or electric burner, or on or in a heated oven.

Figure 1

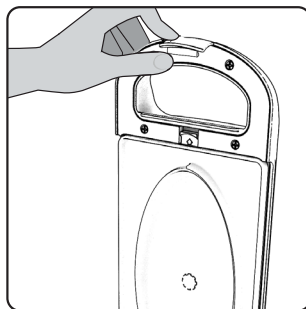


Figure 2

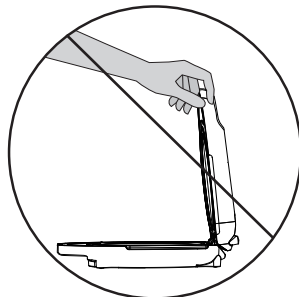


Figure 3

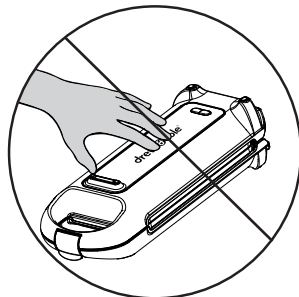
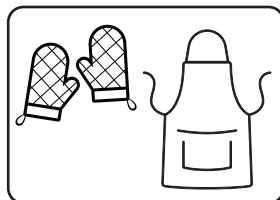


Figure 4



Using the 5 Minute CleverChef Deluxe

PROTECTING THE UNIT

1. Do not use sharp or metal kitchen utensils on unit's cooking surface. They can scratch or damage the surface.
2. The plates can be cleaned in warm soapy water or the dishwasher.
3. The Main Unit is NOT dishwasher or oven safe.

ELECTRICAL SAFETY

1. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning unit.
2. Do not operate unit with a damaged cord or plug, or if unit malfunctions or has been damaged in any manner. Return unit to the nearest authorized service facility for examination, repair or adjustment.
3. Do not abuse the cord. Do not carry the unit by the cord or yank the cord to disconnect.
4. Do not let cord hang over edge of table, counter, or sharp edges, or touch hot surfaces.

5. Do not immerse cord, plugs, or unit in water or other liquid.

6. Do not operate unit if the power cord has received a sharp blow, been dropped, or otherwise damaged in any other way.

7. The use of accessory attachments not recommended by the manufacturer may cause injuries.

BEFORE FIRST USE

Clean the cooking surfaces by using a soft sponge that has been dipped into warm soapy water. Dry with a soft towel or allow to air dry.

Do not immerse main unit in water.

Box Contents



- 1. Handle
- 2. Storage latch
- 3. Upper Housing
- 4. Power indicator (Red light)
- 5. Ready Indicator (Green light)
- 6. Bottom Housing

- 7. Plate release button (Top)
- 8. Plate release button (Bottom)
- 9. 2x Waffle non-stick plate
- 10. 2x Omelette non-stick plate
- 11. 2x Grill non-stick plate

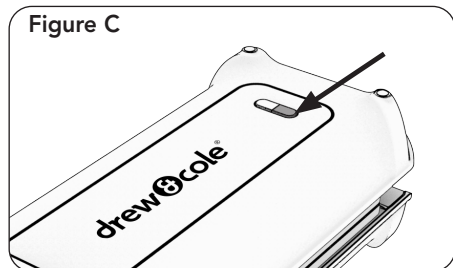
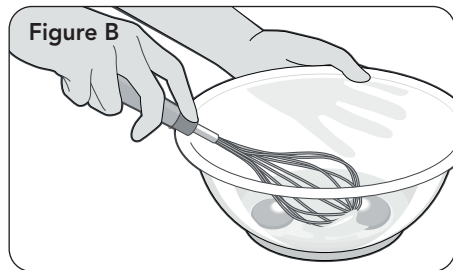
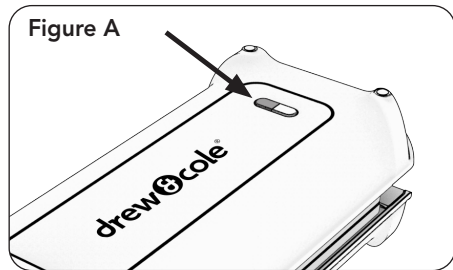
How to Use

YOU CAN MAKE MORE THAN OMELETTES WITH THE 5 MINUTE CLEVERCHEF DELUXE (SEE PAGE 17 FOR RECIPES). DOWNLOAD THE Drew&Cole APP FOR MORE RECIPES.

Instructions for using the 5 Minute CleverChef Deluxe with the **Omelette Plate:**

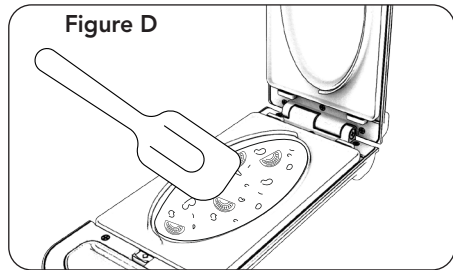
These instructions show how you can make omelettes without flipping the unit. Please refer to the back of this instruction manual for other cooking ideas. Always follow safety and recipe instructions.

1. Place the 5 Minute CleverChef Deluxe on a flat, dry, sturdy surface and plug in the power cord. The cooking surfaces are heating when the red indicator light is on (Figure A).
2. In a bowl, whisk 2 medium eggs. Do not use larger eggs. Using larger eggs may result in overfilling. Put desired fillings, if any, in separate bowl (Figure B).
3. The cooking well is ready for your food once the green light goes out (Figure C).

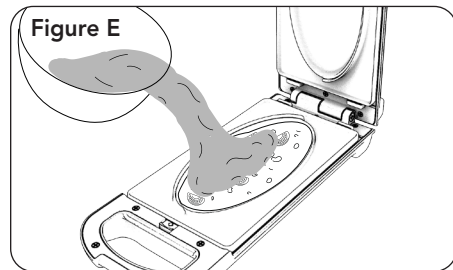


How to Use

4. Raise the lid with care. You may wish to add a small amount of butter or oil to the cooking surfaces, though it is not necessary. Pour fillings into the cooking well. Stir gently with a spatula until heated (Spatula not included) (Figure D).



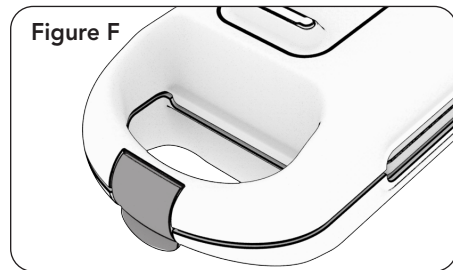
5. Pour eggs into the cooking well. The eggs and filling should never come to the top of the cooking well (Figure E). Always follow safety and recipe instructions.



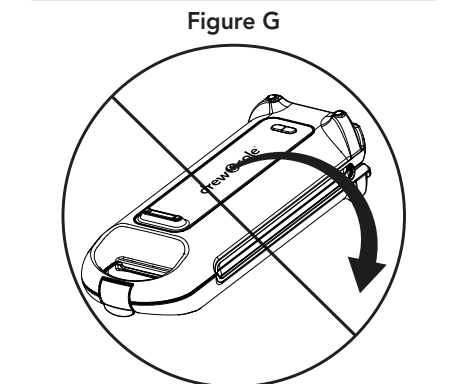
WARNING: BURN HAZARD

Excess food in cooking well could cause pressure build-up and forceful release of steam and hot food.

6. Close lid and place latch down. As a safety feature the latch will sit flush but will not lock. Allow the eggs to cook for 4 minutes (Figure F).



7. Do not flip the 5 Minute CleverChef Deluxe. The dual-sided cooking plates will cook your omelette from the top and the bottom (Figure G). When your omelette is done cooking, use handle to carefully open the lid.



How to Use



WARNING: BURN HAZARD

Keep arm and body to side to prevent potential burns from escaping steam or heat.

Always use oven gloves when touching any part of the exterior other than the handle.



Use care when handling hot food.

8. When your omelette is done cooking, open the lid carefully using the cool touch handle (Figure H). Refer to the important precautions section for proper lid opening technique. Careful when opening, contents will be very hot.

9. Use a spatula (not included) to remove omelette from 5 Minute CleverChef Deluxe (Figure I).

Figure H

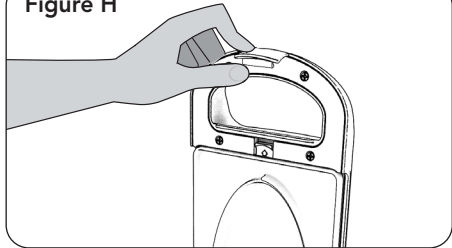
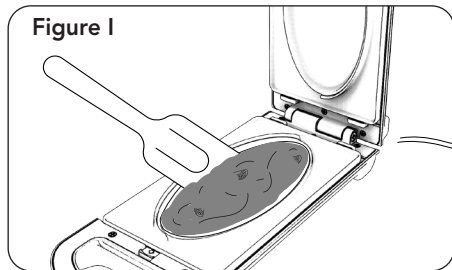


Figure I



WARNING

Do not use sharp or metal kitchen utensils that can damage the surface of the unit.

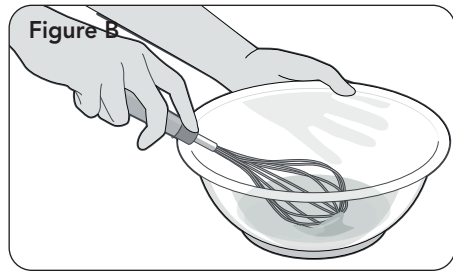
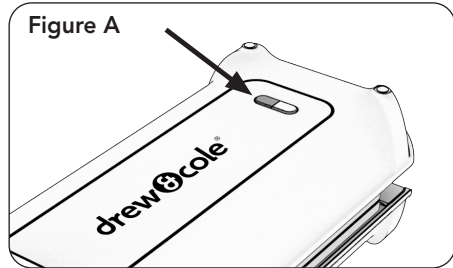
Before cleaning, moving, or storing your unit, unplug and allow it to cool completely.

Always follow cleaning instructions.

How to Use

Instructions for using the 5 Minute CleverChef Deluxe with the **Waffle Plate**:

1. Place the 5 Minute CleverChef Deluxe on a flat, dry, sturdy surface and plug in the power cord. The cooking surfaces are heating when the red indicator light is on (Figure A).
2. In a bowl, mix your waffle batter according to your recipe. For best results, ensure the batter has a smooth consistency (Figure B).
3. The cooking surfaces are ready for use when the green indicator light goes out, indicating that the waffle plate is preheated (Figure C).
4. Raise the lid carefully and, if desired, lightly coat the waffle plate with butter or cooking spray. While not necessary, due to the non-stick surface, this can enhance browning and flavour.



How to Use

5. Pour the waffle batter into the centre of the waffle plate. Ensure the batter spreads evenly but does not reach the edge of the plate to prevent overflows. Always follow safety and recipe guidelines (Figure D).



WARNING: BURN HAZARD

Excess food in cooking well could cause pressure build-up and forceful release of steam and hot food.

6. Lower the lid carefully and secure the latch. The latch will sit flush but will not lock, as a safety feature. Allow the waffle to cook for 4–5 minutes, or until it achieves your desired result (Figure E).

7. When the cooking time is complete, use the cool-touch handle to carefully open the lid. (Figure F). Refer to the “Important Precautions” section for proper lid-opening techniques. Be cautious, as the contents and surfaces will be very hot.

8. Do not flip the 5 Minute CleverChef Deluxe. The dual-sided cooking plates will cook your waffles from the top and bottom (Figure G). When your waffles are done cooking, use handle to carefully open the lid.

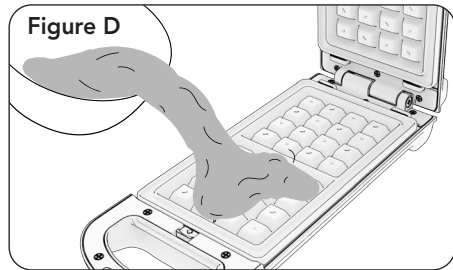


Figure D

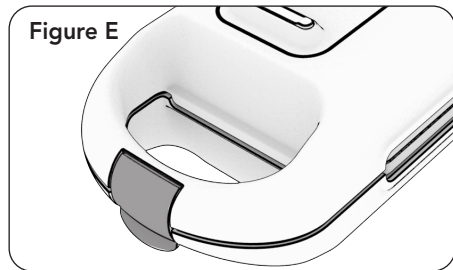


Figure E

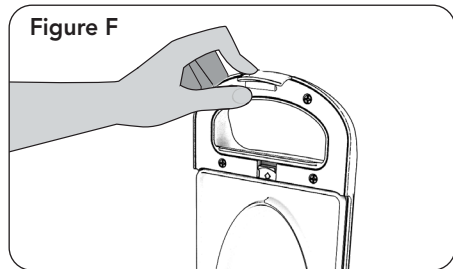


Figure F

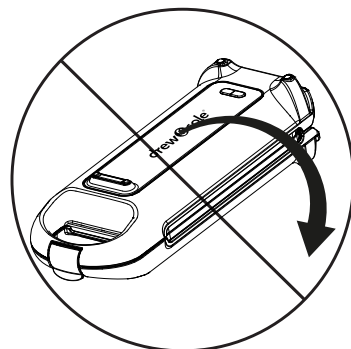


Figure G

How to Use



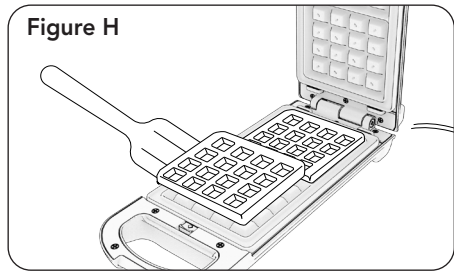
WARNING: BURN HAZARD

Keep arm and body to side to prevent potential burns from escaping steam or heat.

Always use oven gloves when touching any part of the exterior other than the handle.



Figure H



9. Use a heat-resistant spatula (not included) to gently lift and remove the waffle from the 5 Minute CleverChef Deluxe (Figure H). Serve immediately with your favourite toppings.



WARNING

Do not use sharp or metal kitchen utensils that can damage the surface of the unit.

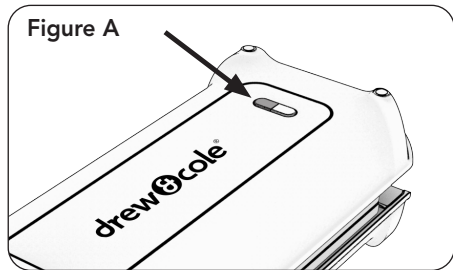
Before cleaning, moving, or storing your unit, unplug and allow it to cool completely.

Always follow cleaning instructions.

How to Use

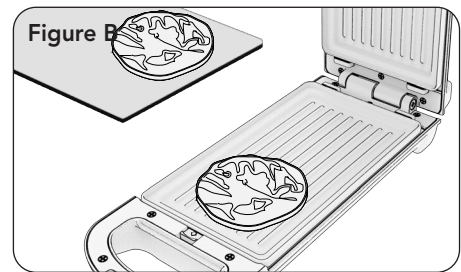
Instructions for using the 5 Minute CleverChef Deluxe with the **Grill Plate:**

1. Place the 5 Minute CleverChef Deluxe on a flat, sturdy surface and plug it in. The red indicator light shows the grill plate is heating (Figure A).

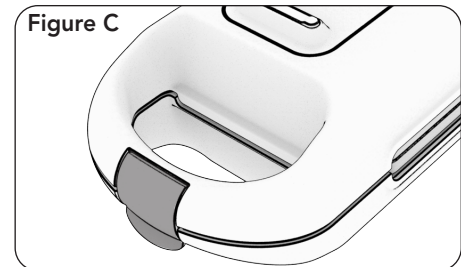


2. Wait until the green light goes out, indicating the grill plate is preheated and ready to use.

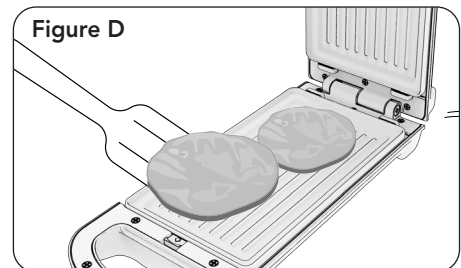
3. Season or prepare your ingredients (e.g., burger sliders, bacon, toasties, or paninis) as desired.



4. Open the lid carefully and place your food on the grill plate (Figure B). Close the lid gently, ensuring the food fits without overloading. Lower the lid carefully and secure the latch. The latch will sit flush but will not lock, as a safety feature (Figure C).



5. Allow the food to cook for the recommended time based on the type and thickness. No flipping is necessary due to dual-sided cooking.



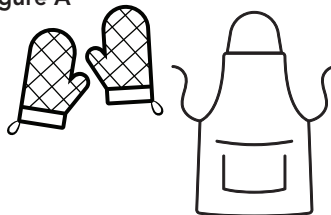
6. Open the lid carefully using the cool-touch handle and check if the food is cooked to your preference.

7. Use a heat-resistant spatula (not included) to remove your food from the grill plate (Figure D).

Important Precautions

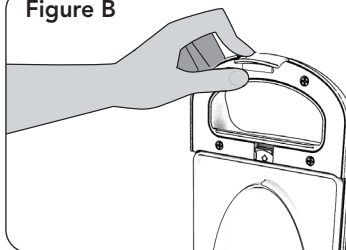
1. When opening the lid food will be hot. Please always wear oven gloves and an apron to protect against any splashing of hot food (Figure A).

Figure A



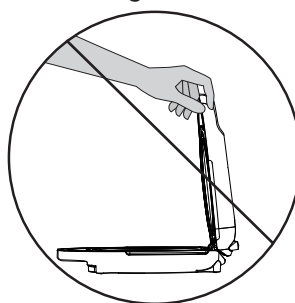
2. When lifting and lowering the cover, always lift from the side of the stay cool handle (Figure B).

Figure B



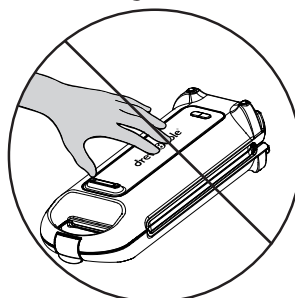
3. Never lift the cover so that your arm or any part of your body is directly over the cooking surface. Escaping steam can cause serious injury (Figure C).

Figure C



4. Do not touch or handle any part of the 5 Minute CleverChef Deluxe besides the handle when the 5 Minute CleverChef Deluxe is plugged in or cooling down (Figure D).

Figure D



Important Precautions

To Remove Cooking Plates:

1. Unplug the Unit: Ensure the 5 Minute CleverChef Deluxe is unplugged and has completely cooled before attempting to remove the cooking plates.

2. Access the Release Buttons: Open the 5 Minute CleverChef Deluxe and locate the plate release buttons near each one of the handles.

3. Remove the Top Plate:

- Slide the release button up, the plate will pop up slightly from the base.
- Using both hands, carefully grasp the plate, slide it out from under the metal brackets, and lift it away.

4. Remove the Bottom Plate:

- Slide the second release button up to loosen the bottom plate.
- Repeat the same process to slide and lift the plate out.

5. To Add Cooking Plates:

- Select desired plate and slot into the metal brackets. Press down to lock.
- Repeat process for bottom plate.

Cleaning and Care:

1. Unplug and Cool Down:

- Always unplug the 5 Minute CleverChef Deluxe and allow it to cool completely before cleaning.
- For easier cleaning, clean the unit while it is still slightly warm.

2. General Cleaning:

- **Do not immerse** the 5 Minute CleverChef Deluxe in water or place it in the dishwasher.
- Wipe the outside of the 5 Minute CleverChef Deluxe with a damp cloth only. Avoid abrasive scouring pads or steel wool, as they may damage the finish.

3. Cleaning Cooking Plates:

- Remove the cooking plates and wash them in warm soapy water or place them in the dishwasher.
- For stubborn, baked-on residue:
 - a) Apply warm water mixed with detergent to the residue.
 - b) Use a non-abrasive plastic scouring pad or cover the residue with damp kitchen paper to soften it before cleaning.
- Avoid abrasive tools or metal utensils to prevent scratching the non-stick coating...

Important Precautions

4. Important Precautions:

- Never use metal utensils on the cooking plates, as they can damage the non-stick coating.
- Do not disassemble the 5 Minute CleverChef Deluxe for cleaning.

Storage Instructions:

1. Unplug the Unit:

- Ensure the 5 Minute CleverChef Deluxe is unplugged from the power source before storing.

2. Cool and Dry:

- Allow the 5 Minute CleverChef Deluxe to cool completely after use and ensure it is clean and dry before storage.

3. Power Cord Management:

- Wrap the power cord neatly around the designated storage area at the bottom of the base.

4. Safe Placement:

- Store the 5 Minute CleverChef Deluxe in a clean, dry, and well-ventilated area, away from heat sources or direct sunlight.

Recipes



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FRIED EGGS

Ingredients:

2 medium eggs (do not use larger eggs)

½ tsp butter, if desired.

Salt and pepper

Plate Used – **Omelette Plate**

Method

1. Place butter in preheated 5 Minute CleverChef Deluxe and once melted crack in 2 medium eggs. Close lid.

2. Cook 2 to 3 minutes to desired doneness.

HAM AND CHEESE OMELETTE

Ingredients:

2 medium eggs (do not use larger eggs)

Ham shredded or diced

Diced peppers, onion if desired.

120g grated cheese

Plate Used – **Omelette Plate**

Method

1. Place ham, peppers and onion in a preheated 5 Minute CleverChef Deluxe and cook 1 minute until browned.

2. Add egg and cheese, being careful not to overfill. Close lid and cook for 2 minutes.

3. Cook 2 minutes more until omelette is puffed and pulled away from edges.

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STUFFED LAVA CAKE

Ingredients:

150g of any flavour cake mix.

120ml of any flavour pop, instead of liquid in cake mix recipe.

40g of your favourite chocolate

Plate Used – **Omelette Plate**

Method

1. Preheat 5 Minute CleverChef Deluxe. Pour in prepared cake mix just covering the bottom.
2. Place chocolate bar on top and cover with additional mix. Do not overfill. Close lid.
3. Cook for 5 minutes until mix is set.

Recipes

Each recipe makes approximately **3-4 waffles**, depending on how much batter you use for each waffle.



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CLASSIC WAFFLES

Ingredients:

120g (1 cup) plain flour

1 tbsp sugar

1 tsp baking powder

1/8 tsp salt

1 medium egg

180ml (¾ cup) milk

2 tbsp melted butter or vegetable oil

Plate Used – **Waffle Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the waffle plate until the green light goes out.
2. In a bowl, whisk together flour, sugar, baking powder, and salt.
3. Add the egg, milk, and melted butter/oil to the dry ingredients and mix until smooth.
4. Lightly grease the waffle plate if desired, and pour the batter evenly into the preheated plate.
5. Close the lid and cook for 4-5 minutes until golden brown.

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CHOCOLATE CHIP WAFFLES

Ingredients:

- 120g (1 cup) plain flour
- 1 tbsp cocoa powder
- 2 tbsp sugar
- 1 tsp baking powder
- 1/8 tsp salt
- 1 medium egg
- 180ml (¾ cup) milk
- 2 tbsp melted butter or vegetable oil
- 50g (¼ cup) mini chocolate chips

Plate Used – **Waffle Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the waffle plate until the green light goes out.
2. In a bowl, whisk together flour, cocoa powder, sugar, baking powder, and salt.
3. Add the egg, milk, and melted butter/oil to the dry ingredients and mix until smooth.
4. Gently fold in the chocolate chips.
5. Lightly grease the waffle plate, pour in the batter, and close the lid. Cook for 4-5 minutes or until cooked through and crisp.

Recipes



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SAVOURY CHEESE AND HERB WAFFLES

Ingredients:

120g (1 cup) plain flour

1 tsp baking powder

1/8 tsp salt

1 medium egg

180ml (¾ cup) milk

2 tbsp melted butter or vegetable oil

80g (¾ cup) grated cheddar cheese

1 tbsp finely chopped chives or parsley

Plate Used – **Waffle Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the waffle plate until the green light goes out.
2. In a bowl, whisk together flour, baking powder, and salt.
3. Add the egg, milk, and melted butter/oil to the dry ingredients and mix until smooth.
4. Stir in the grated cheese and herbs.
5. Lightly grease the waffle plate, pour in the batter, and close the lid. Cook for 4-5 minutes or until golden brown.

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GRILLED VEGETABLES

Ingredients:

1 red bell pepper, sliced into strips

1 courgette, sliced into rounds

6-8 asparagus spears

1 tbsp olive oil

Salt, pepper, and herbs (e.g., thyme, oregano) to taste

Plate Used – **Grill Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the grill plate until the green light goes out.
2. In a bowl, toss the vegetables with olive oil, salt, pepper, and herbs.
3. Place the vegetables on the grill plate in a single layer. Close the lid and cook for 3-5 minutes, or until grill marks appear and the vegetables are tender.
4. Remove the vegetables from the grill and serve as a side dish or salad topping.

Recipes



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CLASSIC SLIDERS

Ingredients:

250g ground beef (makes 4 sliders)

Salt and pepper to taste

4 small slider buns

Optional: cheese slices, lettuce, tomato, pickles, condiments

Plate Used – **Grill Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the grill plate until the green light goes out.
2. Divide the ground beef into 4 equal portions and shape them into small patties. Season with salt and pepper.
3. Place the patties on the preheated grill plate and close the lid. Cook for 3-4 minutes, or until the patties are cooked to your preferred doneness.
4. Add cheese slices on top of the patties (if desired) during the last minute of cooking.
5. Toast the slider buns on the grill plate for 1-2 minutes if desired. Assemble the sliders with your preferred toppings and serve immediately.

Recipes



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TOMATO, MOZZARELLA, AND PESTO TOASTIE

Ingredients:

2 slices of bread

2 slices of fresh mozzarella or 50g grated mozzarella

2-3 slices of tomato

1 tbsp pesto

1 tsp butter or margarine (optional)

Plate Used – **Grill Plate**

Method:

1. Preheat the 5 Minute CleverChef Deluxe with the grill plate until the green light goes out.
2. Lightly butter one side of each slice of bread (optional for crispness).
3. Spread pesto on the unbuttered side of one slice of bread. Layer the mozzarella and tomato slices on top.
4. Place the second slice of bread on top (buttered side up).
5. Place the assembled toastie on the preheated grill plate. Close the lid and cook for 3-4 minutes, or until the bread is golden brown and the mozzarella is melted.
6. Remove from the grill, slice in half, and serve warm.

Technical Data

Rated Voltage - 220 - 240V

Frequency - 50/60Hz

Power - 700W

Model - SW-009

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and helps to preserve the environment.

Dispose of the packaging at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and light weight packaging.

Appliances marked with this symbol must not be disposed of along with normal household waste.



You are legally obliged to dispose of old appliances separately from household waste. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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