

PRECISION *Nuwave*2™ INDUCTION COOKTOP



NuWave PIC2™ Manual & Complete Cookbook
Owner's Manual, Recipes & Tips

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Welcome to NuWave Precision Induction Cooking

Congratulations on purchasing your NuWave PIC2. This book contains detailed instructions and images to help you get started using your Cooktop. It is also filled with great recipes and time-saving tips to help you prepare delicious gourmet meals in a fraction of the time it would take when using a regular stovetop. Cooking is fast and easy with the NuWave Precision Induction Cooktop 2 from Hearthware, Inc. This versatile countertop appliance uses induction technology to save time, energy and money. The NuWave Precision Induction Cooktop is efficient, safe, fast and easy to clean. And because you can program times and temperatures from warm to sear, you can make almost any kind of food without the risk of under or overcooking.

What is Induction Cooking?

The NuWave PIC2 is comprised of a series of induction coils (based on magnetic principles). These coils generate magnetic fields that produce a warming reaction in steel and iron-based pots and pans. In this way, heat is generated in the cookware and not on the cooktop surface, which is much more energy-efficient than traditional gas or electric ranges. Induction cooking is the most eco-friendly way to prepare meals because the method releases no toxins into the environment. Induction cooking emits no flame, so less residual heat is produced in your kitchen. The NuWave Precision Induction Cooktop 2 remains cool to the touch where the magnetic surface is not activated.

Additional Benefits:

- **Energy Conservation:** By using only 1300 watts, the NuWave PIC2 conserves up to 90% of the energy wasted by traditional gas or electric stovetops. The monthly savings on utility bills alone will pay for the appliance.
- **Safety:** The NuWave PIC2's design requires no coils or open flame, eliminating the risk of fire. Automatic shut-off features enhance the cooktop's safety. Simply set it and forget it! Users can also take the ice cube challenge! Induction technology warms the pan, but the PIC2 surface remains cool to the touch.
- **Fast Cooking:** Heating is immediate and temperature is precise with the NuWave PIC2. Features 6 different temperature settings that are adjustable in 10 degree increments. There's no guessing!
- **Lightweight & Portable:** Because it weighs only 5.4 pounds, you can take the NuWave PIC2 anywhere you go! Use it indoors or out - anywhere with a standard U.S. electrical outlet.
- **Easy to Clean:** Spills won't burn and stick to the cooktop surface. Just wipe and go!

NuWave Precision Induction Cooktop 2 Products and Accessories:

NuWave Precision Induction Cooktop:

(30141) (30151) NuWave PIC2
(32068) NuWave PIC2 Quick Start Guide
(32067) NuWave PIC2 Complete Cookbook / Manual
(32069) NuWave PIC2 Registration Card
(32071) NuWave PIC2 Instructional DVD

(31112) NuWave PIC2 Custom-Made Carrying Case

NuWave Precision Cookware - Ultimate Cookware Set:

(32003) 3.5 Qt Stainless Steel Pot
(32004) 3.5 Qt. Pot Lid
(32005) Stainless Steel Steamer
(32007) Fondue Insert
(32008) Set of 8 Fondue Forks
(32055) Ultimate Cookware Set Manual

NuWave Cast Iron:

(32021) 14" Cast Iron Grill
(32022) Oil Drip Tray
(32056) Cast Iron Grill Manual
(31113) Cast Iron Griddle
(32060) Cast Iron Griddle Manual

NuWave PerfectGreen Frying Pan Set:

(32009) 9-inch NuWave PerfectGreen Fry Pan
(32012) 9-inch Frying Pan Glass Lid
(32010) 10.5-inch NuWave PerfectGreen Frying Pan
(32004) 10.5-inch Fry Pan Glass Lid
(32013) 11.5-inch NuWave PerfectGreen Frying Pan
(32004) 11.5-inch Frying Pan Glass Lid
(32057) NuWave PerfectGreen Frying Pan Manual

NuWave PerfectGreen 10pc Cookware Set

(31141) 1.5qt Sauce Pan
(31142) 2.0qt Sauce Pan
(31143) 3.0qt Sauce Pan
(31146) 5.5qt Stock Pot
(31145) 7.5qt Stock Pot
(32050) 10pc Cookware Manual

(31201) NuWave PIC Pressure Cooker
(32060) Nuwave PIC Pressure Cooker Manual

To order parts and accessories, call customer service at:
1-855-742-2665, Monday-Friday, 7:00 AM – 10:00 PM CST.

You may also order online at: www.NuWaveNow.com.
Please provide the correct item name and number to ensure that your order is processed accurately.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed including, but not limited to, the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To guard against electrical shock, do not immerse cord, plug or any electrical parts of the appliance in water or other liquids.
4. Close supervision is necessary when an appliance is used by or near children.
5. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before handling parts.
6. Do not operate any appliance with a damaged cord or plug, or attempt use after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may result in injury.
8. In general, electrical appliances are not recommended for outdoor use.
9. Do not let cord hang over the edges of tables or counters, or come into contact with hot surfaces.
10. Do not place on or near a hot gas or electrical burner, or inside a heated oven.
11. Extreme caution must be exercised when moving an appliance containing hot oil or other liquids.
12. To disconnect, turn controls to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended applications.
14. Do not cook on broken cooktop. In the event of breakage, cleaning solutions and spillovers may penetrate the appliance, creating the risk of electrical shock.
15. Clean cooktop with caution – When using a wet sponge or cloth to wipe spills from heated cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes when applied to hot surfaces.
16. Do not place empty cookware on the induction cooktop while it is functioning. An empty piece of cookware will heat up very rapidly and can cause material damage or personal injury.
17. Scientific tests have proven that induction cooktops do not pose a risk to health. However, persons with a pacemaker should keep a minimum distance of two feet from the NuWave PIC2 while it is operating. Those who use oxygen should also remain a safe distance from induction cooktops. And as an added safety precaution, aerosol (spray) products should not be used in proximity to the PIC2.
18. Do not place magnetized objects like credit cards, cell phones etc. on the glass surface while the induction cooktop is in operation. The magnetic properties of the unit can damage these items.
19. In order to avoid overheating, do not place aluminum foil, unopened cans or metal plates on the cooking surface. Foil may bond to the induction cooktop exterior.

Attention: The following may cause electric shock.

- Never use the PIC2 when it is not functioning properly, shows signs of damage or after it has been dropped.
- Do not leave the induction cooktop unattended while in operation, especially in the vicinity of children.
- Do not submerge the induction cooktop in water or other liquids and do not attempt to cycle through a dishwasher.
- Do not operate the induction cooktop on metallic tables or other metal surfaces.
- Only qualified experts may perform repair and maintenance work on the induction cooktop, using authentic Hearthware replacement and accessory parts. Never attempt to disassemble or repair the PIC2 without professional assistance.

- This product is not intended for commercial use. For household use only.
- Be sure to exercise proper judgment and caution while using the cooktop in outdoor environments and public areas. The unit should never be set up around unattended children or those unaware of its presence. The PIC2 should be situated on flat, stable surfaces away from water sources that could present imminent danger such as pools, spas, sprinklers, hoses, etc.

IMPORTANT – FCC Information:

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
Note: This equipment has been tested and found to comply with the limits for a consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that the interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio TV technician for help.

The device complies with part 18 of the FCC rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

SAVE THESE INSTRUCTIONS

- 1) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if care is exercised in their use.
- 3) If a longer extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can pulled on by children or tripped over unintentionally. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



⚠ WARNING


Electric shock hazard. Use with adequate electrical system. Do not use if cord or plug is damaged.

WARNING: All items on the cooktop can get very hot during cooking. Please be careful when removing these items from the unit. Always wear oven mitts or use pot holders. Cooktop may retain residual heat after cookware has been removed. Allow everything to cool completely before cleaning.

- This appliance is recommended for use by persons aged 8 years and above including those with reduced physical, sensory or mental capabilities, provided that proper supervision or instruction concerning safe use of the appliance has occurred and users understand the hazards involved. The appliance is not a toy and children must not be allowed to play with it. Cleaning and user maintenance should not be conducted by unsupervised children.
- Keep the appliance and associated cords out of the reach of children less than 8 years of age.
- In order to avoid hazards, if the supply cord becomes damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person.
- The appliances are not intended for operation by means of an external timer or separate remote-control system.
- If the surface cracks, switch off the appliance immediately to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the NuWave PIC2 since they can become very hot, creating the possibility of burns or other injury.
- **WARNING: This appliance includes a heating function. Surfaces other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. The appliance must be held and gripped only with the intended handles. Also use such heat protection measures as gloves or pot holders when handling the NuWave PIC2. Areas which are not intended for handling must be given sufficient time to cool.**

This appliance is intended for household use, as well as similar applications such as:


- Staff kitchen areas in shops, offices and other working environments.
- Guests occupying rooms in hotels, motels and other residential type environments.
- Farm houses.
- Bed and breakfast type settings.

	<p>Correct Disposal of This Product</p> <p>This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use return and collection systems or contact the retailer where the product was purchased. They can handle environmentally safe recycling.</p>
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NuWave Precision Induction Cooking



- 1 **Ventilation:** Air vents are located on the back of the product to allow any heat generated by the heating element to escape. This design feature prevents heat transfer to the cooking surface and ensures efficient performance of the PIC2.
- 2 **Surface:** The PIC2's heat-resistant glass surface stays cool to the touch and cleans easily with the simple wipe of a damp cloth.
- 3 **Control Panel with LED Display:** Clearly lit, easy-to-read control panel.
- 4 **Heat Source:** Electro-magnetic coils located below the glass surface transfer generated heat directly to induction-ready cookware.

	<p>CAUTION</p> <p>While the PIC2 is in operation, do not touch the appliance's surface as it may become very hot, leading to the risk of burns. Cooktop may retain residual heat after cookware has been removed.</p> <p>Do not remove pots and pans during cooking process. Push "Pause/Clear" button to turn off power before removal.</p>
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Induction Cooktop-Compatible Cookware:

As induction technology is based on magnetic principles, compatible cookware must have a ferrous (iron-based, magnetic) bottom. Some types of cookware are made of naturally magnetic metals (such as pure iron), while others are rendered magnetic by “sandwiching” a thin layer of a ferrous metal within the base. This layer will be acted upon by the magnetic field of the induction cooktop to distribute heat. Tri-ply, high-quality stainless steel and cast iron cookware will work with induction cooktops. Copper, glass and aluminum cookware will not work unless they have a sandwiched magnetic base. Pots that function optimally with the PIC2 tend to be medium to heavy gauge.

ATTENTION:

The heating surface is located inside the larger red ring. You may use pans measuring up to the total width of the PIC2, which measures 12 inches, however in these situations, heat will transfer more slowly to the outer edges. Do not use pans larger than 12 inches.

Examples of compatible cookware:

- All NuWave Precision Cookware
- NuWave PerfectGreen Fry Pans
- Cast iron
- Enameled iron and steel
- Stainless steel with magnetic base

Non-induction-compatible cookware:

- Copper
- Glass
- Aluminum
- Pottery type vessels

How do I check my cookware for induction compatibility?

Three simple ways to check if your existing pots and pans, or future cookware purchases, are compatible with the NuWave PIC2:

1. A magnet is typically a great indicator. If it sticks to the bottom of a piece of cookware, this typically means the pot or pan is induction-ready. However be cautioned that there are instances when a cooking vessel’s magnetic properties may not be strong enough for the pot to work efficiently with the PIC2.

2. Place a small amount of water in a particular pot or pan. If induction compatible, water will begin to boil.

3. An induction-ready symbol may be printed on the bottom of the cookware.



Cleaning & Care for Your NuWave PIC2:

BEFORE USE:

Wipe surface with a cloth soaked in warm, soapy water.

IMPORTANT - Do not immerse unit in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure unit has cooled completely prior to cleaning.



General Cleaning Instructions:

- Unplug the unit before cleaning.
- Clean after each use.
- Make sure unit has cooled completely prior to cleaning.
- The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.
- Remove the power plug prior to cleaning the NuWave PIC2. Do not use caustic cleaning agents and water should not penetrate the interior of the induction cooktop.
- Never immerse the PIC2, its cables or plug in water or other liquids.
- Wipe the glass surface with a damp cloth or use a mild, non-abrasive soap solution. Make sure the unit has cooled completely before cleaning.
- Wipe casing and operating panel with a soft cloth dampened with water or a mild detergent.
- Do not use oil-based cleansing products as their use may damage plastic parts or the casing/operating panel.
- Do not use flammable, acidic or alkaline materials or substances near the PIC2, as this may reduce the service life of the induction cooktop or pose a fire risk when the induction cooktop is in use.
- In order to keep your PIC2 looking like new, take measures to ensure that the bottom of cookware does not scrape the unit’s glass surface, although a scratched surface will not impair the use of the induction cooktop.
- Make sure to properly clean the unit before storing it in a cool, dry place.

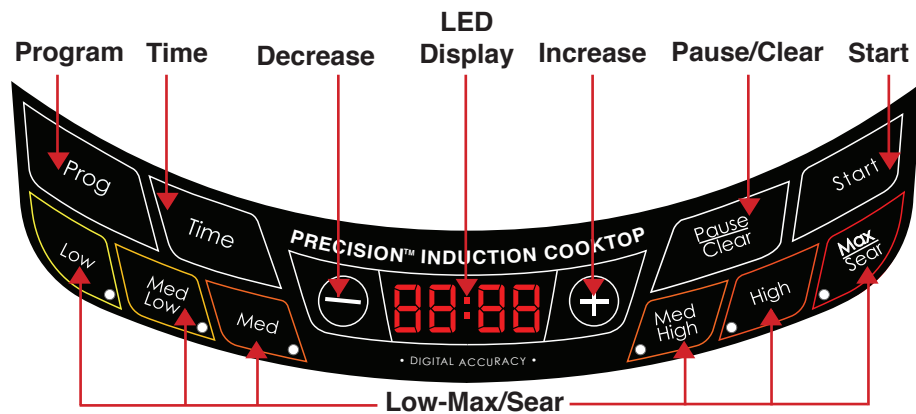
IMPORTANT TIPS:

1. Check power outlets to ensure proper operation. Do not use in an outlet where other major appliances are engaged. Check settings if the unit is cooking too slowly.
2. The electrical plug must be properly plugged into the outlet.
3. Always turn off and unplug the unit before wiping.

General Operating Instructions:

- Place the cooktop on a stable, level, non-metallic surface.
- Never use the cooktop on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the induction cooktop. This may cause the unit to overheat. Maintain a minimum distance of 3-5 inches from walls and other objects, appliances, etc.
- Do not place the PIC2 next to devices or objects that react sensitively to magnetic fields (e.g. radios, TVs, video recorders, etc.).
- Do not use the induction cooktop in the proximity of open fires, heaters or other heat sources.
- Ensure that the power cable is not damaged or compressed beneath the induction cooktop.
- The power cable must not come into contact with sharp edges and/or hot surfaces.
- Prior to connecting the PIC2, confirm that the voltage needs indicated in this manual correspond to the voltage supply in your home. A wrong connection may lead to the unit’s damage and possible injury to persons.
- The cooktop’s surface is designed from temperature-resistant glass. In the event that damage to the unit is observed, even a small crack on the glass surface, immediately disconnect the PIC2 from the power supply.

Directions for the Display Panel



Easy Start:

The NuWave PIC2 is preset to cook on High (425 degrees F) for 1 hour. To begin cooking, press “Start” button, after placing an induction-ready pot on the surface. If cooking at a power level other than “High,” press “Low,” “Max/Sear” or press the “-” or “+” buttons to increase or decrease temperature in 10 F degree increments. See the Panel Display Chart on the bottom of this page for more details.

Control Panel:

“0” should appear when program is clear or power is on.

To Start Cooking:

Set temperature and time, then press “Start” to begin cooking. The PIC2 will automatically stop cooking once time has expired and a “beep” sound will alert users. The display will always show current temperature during the cooking cycle. To display time lapse, press “Time” and a countdown will appear, marking the duration before the cycle or stage is complete.

Setting Temperature:

This appliance is preset to cook on High (425 degrees F). To reset, press temperature key “Low” - “Max/Sear,” then press “Start.” The temperature range will appear on the display panel. To raise or lower the temperature in 10-degree increments, press the “+” or “-” buttons until desired temperature is displayed. Refer to chart below for preset temperatures. The minimum is 100°F while the maximum temperature reaches 575°F. The PIC’s LED screen is defaulted to display cooking temperature in Fahrenheit(F). To switch the display to Celsius(C), press the “Prog” button, followed by “-.” Press “-” again to convert to Celsius. To return to Fahrenheit, press “-” once more. To close out of the F/C conversion option, press the “Pause/Clear” button until a “0” appears on the unit’s screen.

Press Button	Range Temperature	Panel Display	Examples
Low	100°F (38°C)	100F/ 38C	Warm
Med Low	175°F (79°C)	175F / 79C	Simmer
Med	275°F (135°C)	275F / 135C	Steam
Med High	375°F (191°C)	375F / 191C	Stir/Deep Fry
High	425°F (218°C)	425F / 218C	Boil/Saute
Max/Sear	575°F (302°C)	SEAR	Sear

Setting Cooking Time:

Press the “Time” button. A “0” will flash in the far right corner of the display panel. Press the “+” button until you reach the desired amount of time. Examples: To program 5 minutes press “Time” once, then press “+” until you see 00:05 on the display. Then press “Start.” For 20 minutes, press “Time” twice, then press the “+” button until you see 00:20, then press “Start.” For 2 hours and 30 minutes, press “Time” twice before pressing “+” until you reach 3, then press “Time” again. Press “+” until you reach 2 (the display will show 02:30), then press “Start.”

- The blinking “0” indicates the digit you can adjust. The maximum time is 99 hours and 60 minutes.
- The display shows hours and minutes, but not seconds.

Pause /Clear Function:

To interrupt cooking time, press the “Pause/Clear” button once. This will pause the PIC at whatever might be the current stage. The temperature will remain listed in the display panel, but the “F” will be blinking. To resume, press “Start.”

To CLEAR the cooking mode or display while the PIC2 is in operation, press the “Pause/Clear” button twice. The screen will be fully cleared, a “0” will appear and the unit will turn off.

Programming Function (Stage Cooking):

- Press the “Prog” button.
 - “Pro” will appear in the display panel.
1. Input the desired set temperature, ranging from “Low” to “Max/Sear.” If you need to increase or decrease the temperature, press the “-” or “+” buttons.
 2. Press the “Time” button. 00:00 will appear on the display, then press the “-” or “+” buttons until you reach the desired time. See above section “SETTING TIME” for detailed information on how to enter minutes and hours.

•To add additional stages, repeat steps 1 and 2 and then press “Start” to begin your program. You may program up to 10 stages (delay is considered a stage).

•If you need to change any part of the program, press the “Pause/Clear” button twice to start over.

Example: In order to boil for 5 minutes before reducing to simmer for 20 minutes, press “Prog,” then press the “Max/Sear” button. Press the “Time” button once, then press “+” until you reach 5. Press “Low” next, then press “Time” twice, then “+” until you reach 20. Finally, press “Start.”

NOTE: Maximum programmable cook time is 99 hours and 60 minutes.

Delay Function:

The purpose of this function is to allow for set programs to start at a later time. To delay a program, press “Prog,” then press the “Time” button. A “0” will flash in the lower right corner of the display panel. Press the “+” button until the desired amount of time you wish to delay the program start is reached (for more information, review SETTING TIME on the top of this page). Then press “Prog” again to set cooking program. The amount of time selected for delay is included in the programmed stages. To continue to the next stage, press “Low” to “Max /Sear” to set the cooking temperature. Continue with step #2 from the “PROGRAMMING FUNCTION” instructions. Once ready for the countdown to begin, press “Start.” When delay countdown reaches “0,” the PIC2 will beep twice to signal the end. At this point, the cooking time will start and the temperature will be displayed.

Troubleshooting

Error Message	Solution
E1	An E1 reading typically means that your PIC2 does not detect cookware on its surface. This can occur for one of two reasons. 1. Have you placed a pot or pan on the unit? The induction coils contained within the PIC2 will only work when they are in direct contact with a piece of cookware. To maintain your appliance's effectiveness, always ensure that it rests on a flat surface and that contact is consistent with your cookware. 2. An E1 message may also occur if your chosen cookware is not induction-ready.
E2	The unit is malfunctioning. Contact customer service.
E3	The units voltage is too low. Minimum = 85 volts
E4	The units voltage is too high. Maximum = 144 volts
E5	The unit is malfunctioning. Contact customer service.
E6	The unit is malfunctioning. Contact customer service.
E7	Overheating, or air ventilation is obstructed. If internal temperature exceeds 230° F, operation will cease and a "beep" noise will be produced. Press "Pause/Clear" twice. Wait for the unit to cool.
E8	Overheating, if unit exceeds a temperature 20° F higher than sear, the appliance will turn off. Contact customer service.
FULL	In programming mode, when the total entered time reaches the appliance's limit of 99:60, no additional stages can be inputted.

- When any of the above error messages display on the LED, the unit will "beep" at least once.
- The fan will run up to a maximum of 60 seconds after pressing the "Pause/Clear" button once. Continue cooking by pressing the "Start" button within 45 minutes.
- The unit will turn off after 45 minutes if no buttons (such as "Start") are pressed. When the unit shuts off, it will clear all previous cooking history.
- After pressing the "Pause/Clear" button twice or cooking has stopped, the fan will run up to a maximum of 60 seconds until the unit cools. At that point the PIC2 will turn off.
- When an E1 error occurs, the unit will "beep" every 2 seconds. If the PIC2 has not detected a pot after 1 minute, it will shut off automatically. In order to resume cooking before automatic shutoff, place induction-ready cookware on the PIC2's surface. The E1 error message and "beep" sound will continue, even after cookware has been replaced, until the "Pause/Clear" or "Start" buttons have been pressed.

THE MANUFACTURER WARRANTS: The induction cooktop and all electrical components to be free from defects and workmanship under normal household use, when operated in accordance with the Manufacturer's written instructions provided with each unit for one (1) year from date of purchase. The Manufacturer will provide the necessary parts and labor to repair any part of the infrared cooking system at Hearthware, Inc. Service Department. After the expiration of the warranty, the cost of the labor and parts will be the responsibility of the owner.

THE WARRANTY DOES NOT COVER: Any coating (if applicable) on any part of the cooking system. The Limited Warranty is voided if repairs are made by an unauthorized dealer or the serial number data plate is removed or defaced. Normal deterioration of finish due to use or exposure is not covered by this Warranty. This Limited Warranty does not cover failure, damages or inadequate performance due to accident, acts of God (such as lightning), fluctuations in electric power, alterations, abuse, misuse, misapplications, corrosive type atmospheres, improper installation, failure to operate in accordance with the Manufacturer's written instructions, abnormal use or commercial use.

TO OBTAIN SERVICE: The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package owner's name, address, daytime telephone number, a detailed description of the problem, and your **RETURN GOODS AUTHORIZATION NUMBER (RGA number):** Call 1-855-742-2665 or e-mail picsupport@hearthware.com to obtain the RGA number. Provide the cooking system **model & serial number and proof of date of purchase (a copy of the receipt)** when making claims under this warranty.

MANUFACTURER'S OBLIGATION:

The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the induction cooktop expressly covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of manufacturer's authorized channels of distribution. The Limited Warranty may not be altered, varied or extended except by written instrument executed by the manufacturer. The remedy of repair or replacement as provided under this limited warranty is exclusive. In no event shall the manufacturer be liable for any consequential or incidental damages to any person, whether or not occasioned by negligence of the manufacturer, including without limitation, damages for loss of use, costs of substitution, property damage, or other money loss. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. Except as otherwise expressly provided above, the manufacturer makes no warranties expressed or implied arising by law or otherwise, including without limitation, the implied warranties of merchantability and fitness for a particular purpose to any other person.

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact Hearthware, Inc. at 1-855-742-2665 or e-mail picsupport@hearthware.com.



Thank you for your purchase! We value every Hearthware customer. You've made the decision to buy the NuWave Precision Induction Cooktop 2 because you want to save time, money and energy while enjoying great tasting meals cooked to perfection.

Our mission is to exceed customers' expectations by providing innovative new products using the most advanced technology available today.

To show our gratitude and lifetime commitment to you, we have created www.precisioncookingclub.com exclusively for our customers. This site is hosted by our culinary team and will feature recipes, step-by-step instructional cooking videos, live chat and more.

You can also visit www.nuwavenow.com to learn more about the revolutionary products developed by the makers of the NuWave Oven Pro, NuWave Oven Elite and NuWave Mini Oven, NuWave Twister® Blender and NuWave Party Mixer, Flavor-Lockers™ Vacuum-Seal Storage Containers and L'ovenware™ Silicone Bakeware.

FOR HOUSEHOLD USE ONLY

Manufactured and Distributed by:

Hearthware, Inc.
1755 N. Butterfield Rd.
Libertyville, IL 60048, U.S.A.

Customer Service Hours:
Monday-Friday: 7:00 AM - 10:00 PM (CST)
1-847-775-8123 or 1-855-742-2665 (1-855-PICCOOK)
www.NuWaveNow.com

Model 30141, 30151: 120V, 60Hz, 1300 Watts
US Patents Pending.

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