

nuwave®

PRO-SMART™ COOKWARE



Owner's Manual

Model 31600



Questions or Concerns?

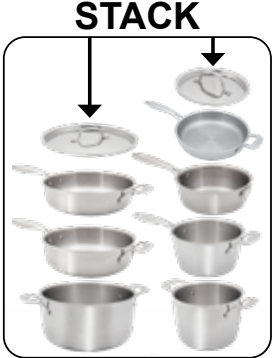
Toll Free: 1-877-689-2838 • help@nuwavenow.com
(Mon-Fri 7:30am-4:30pm CST)

**Premium
Stainless-Steel
Cookware**

Congratulations on the purchase of your NuWave Pro-Smart™ Cookware. We truly believe this premium cookware has the best technology available thanks to the decades of engineering expertise used in its design and hope it will, in turn, not only meet, but exceed, your culinary expectations.

nuwave®

PRO-SMART™ COOKWARE



**REGISTER
NOW!**



REGISTER YOUR PURCHASE

1. Visit nuwavenow.com/QR
2. Scan the QR code using your mobile device.

RECORD THIS INFORMATION

Model Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TIP: You can locate the model, as well as the QR code, on the box.

CUSTOMER SERVICE

Phone: **1-877-689-2838** (Mon - Fri 7:30am - 4:30pm)
Email: help@nuwavenow.com

Trademark & Copyright Notice

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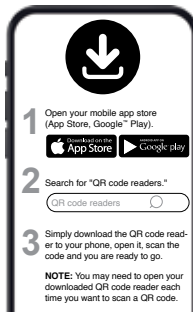
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Para la versión en español de este manual,
visita www.nuwavenow.com











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9 PC PRO-SMART™ STAINLESS-STEEL COOKWARE

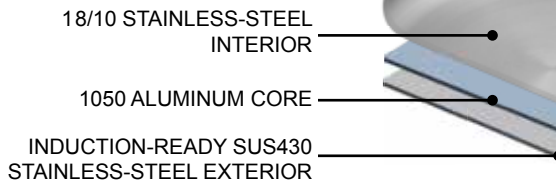
	Cookware	Model
	Full 9pc Pro-Smart Stainless-Steel Set	31600
	2Qt Saucepan	31601
	3Qt Saucepan	31602
	4Qt Saucier with one long handle	31603
	5Qt Dutch oven pot with 2 loop handles	31604
	9Qt Stock pot	31605
	8" Fry pan	31606
	12" Fry pan	31607
	8" Lid (Fits 2Qt, 3Qt, 5Qt and 8" Pots & Pans)	31608
	12" Lid (Fits 4Qt, 9Qt and 12" Pots & Pans)	31609

COOKWARE

FEATURES

- 3.1mm thick cookware a chef would love built from a core of pure aluminum bonded to induction-ready SUS430 stainless-steel exteriors and 18/10 stainless-steel interiors.
- Provides consistent, even heat distribution along the base and sidewalls of the cookware.
- The stainless-steel cooking surface does not react with food or alter flavors.
- The handles stay cool on the stovetop for safe and comfortable handling.
- The tapered rims make pouring a breeze while eliminating drips and spills.
- The stainless-steel lids seal in moisture and nutrients for healthy and delicious results.
- Oven safe to 575°F. The perfect choice for stovetops, the oven, or even the broiler.
- This cookware is fully compatible with induction, gas, and electric stovetops.
- With proper care, hand-washing or using a dishwasher, the polished stainless-steel will keep its original finish.

Tri-Ply Stainless-Steel Construction



MAINTENANCE

CLEANING AND CARE

TO KEEP YOUR COOKWARE IN GOOD CONDITION,
FOLLOW THESE INSTRUCTIONS:

Before First Use

1. Remove all labels and any packing material.
2. Wash the cookware with warm soapy water. See instructions below.

Washing

1. NuWave recommends hand-washing in a solution of hot water and mild detergent.
2. Soak cookware with burned-on food for up to 30 minutes to help loosen the deposits.
3. Always scrub in the direction of the material grain, if needed, with a non-abrasive pad.
4. Rinse with clean, hot water.
5. Air-dry cookware in an inverted position to allow water to freely drain.
6. Make sure the cookware is completely dry before storing.

Using Stainless-Steel Cookware

1. Direct contact with salt can cause pitting in the surface of the cookware. Add salt to boiling water or food to dissolve it.
2. Prolonged exposure to salt solutions or acidic products like tomatoes, disinfectants, or bleach can corrode stainless-steel cookware. Never store such things in your cookware and keep any exposure as brief as possible.
3. To prevent damage to the cookware, including warping, allow it to cool before washing or immersing it in any liquid.

MAINTENANCE

CLEANING AND CARE

4. Cook using a low to medium heat only. Stainless-steel cookware with tri-ply clad, or tri-ply base, construction requires only low to medium heat to sauté or cook most foods. Using a high heat causes the cookware to become very hot, which may cause foods to stick, burn, or scorch.
5. Dry heat the pan to medium-high only when preparing to cook, and then be ready to cook right away. It is not necessary to overheat the pan for browning or sautéing. Do not overheat empty cookware or allow gas flames to extend up sides of pans and overheat handles.
6. The cookware is dishwasher safe, but we recommend hand-drying the cookware immediately after the dishwasher rinse cycle, or regular hand-washing. This will help to preserve the finish and will also prevent hard water spots from forming onto your cookware.

Removing Stains And Discoloration

To recondition your cookware or to remove stubborn spots, stains or a rainbow effect, use a nonabrasive pad and quality stainless-steel cleanser. Always use nonabrasive pads and cleansers to clean your cookware.

1. Make a paste using water and a stainless-steel cookware cleaner.
2. Apply the paste to the stained/discolored area.
3. Use a non-abrasive scouring pad to lightly scrub the stained/discolored area. Scrub in the direction of the material grain. Repeat as needed.
4. Wash the cookware.

LIMITED WARRANTY

THE MANUFACTURER WARRANTIES

NuWave Pro-Smart™ Stainless-Steel 9-piece Cookware Set, including the 2qt saucepan, 3qt saucepan, 4qt saucier with long handle, 5qt Dutch oven, 9qt stock pot, 8-inch fry pan, 12-inch fry pan, 8-inch lid, and 12-inch lid, are to be free from manufacturer defects. All pieces are warranted for 20 years from the date of purchase, under normal household use, and when used in accordance with the Manufacturer's written instructions. The Manufacturer will provide the necessary parts and labor to repair any part of the Pro-Smart Stainless-Steel Cookware Set at the NuWave LLC 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

The Limited Warranty is voided if repairs are made by an unauthorized dealer. 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. NuWave LLC reserves the right to void the Limited Warranty, where allowable by law, for products purchased from an unauthorized dealer.

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 returned under this warranty; and 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 the owner's name, address, daytime telephone number, a detailed description of the problem, and your "RGA number." (Call 1-877-689-2838) or email help@nuwavenow.com to obtain the RGA number (Return Goods Authorization number). Provide the cookware 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 the extent allowable by law, to repairing or replacing any part 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 the manufacturer's authorized channels of distribution.

LIMITED WARRANTY

THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A 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 NUWAVE LLC.**

DISPUTE RESOLUTION PROCEDURE

For disputes relating to use of the website or use or purchase of a NuWave product or service (collectively "Disputes"), you agree to first contact NuWave LLC at (877) 689-2838 (phone), (847)367-5486 (facsimile), or legal@nuwavenow.com (email). If we cannot resolve your dispute informally, any and all disputes shall be submitted to final and binding arbitration. You may start the arbitration process by submitting in writing a demand to the American Arbitration Association ("AAA") and sending a copy to NuWave. NuWave will pay all filing costs. A single arbitrator of the AAA will conduct the arbitration in a location convenient to you or by phone. The arbitrator's award will be binding and may be entered as a judgment in a court of competent jurisdiction. The arbitration will be conducted in accordance with the provisions of AAA's Commercial Arbitration Rules and Mediation Procedures in effect at the Time of submission of your demand for arbitration. See https://www.adr.org/sites/default/files/CommercialRules_Web.pdf. Except as may be required by law as determined by an arbitrator, no party or arbitrator may disclose the existence, content, or results of any arbitration hereunder without prior written consent of both parties.

A. WAIVER OF RIGHT TO SUE. By agreeing to arbitration you understand that, to the maximum extent permitted by law, you are agreeing to waive your right to file suit in any court, to a court hearing,

LIMITED WARRANTY

judge trial, and jury trial.

B. CLASS ACTION WAIVER. To the maximum extent permitted by law you expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or class-wide arbitration.

C. OPT OUT PROCEDURE. To request to opt out of arbitration you must contact NuWave LLC at *legal@nuwavenow.com* (email), NuWave LLC, 560 Bunker Ct., Vernon Hills, IL 60061, U.S.A., (847) 367-5486 (fax), or (877) 689-2838 or (224) 206-3019 (phone). You will have thirty (30) days from the date of product delivery to opt out of arbitration with respect to any dispute arising out of or relating to use or purchase of any NuWave product. If more than 30 days have passed, you are not eligible to opt out of arbitration and will have waived your right to sue or participate in a class action with respect to the dispute arising out of your purchase or use of a NuWave product. For any dispute arising out of your use of NuWave's website, you have thirty (30) days from the date you provided information to the website to opt out of arbitration. If more than 30 days have passed, you are not eligible to opt out of arbitration and you will have waived your right to sue and participate in a class action with respect to the dispute arising out of your use of NuWave's website.

D. SOME MATTERS ARE NOT SUBJECT TO ARBITRATION. Notwithstanding the foregoing, the following shall not be subject to arbitration and may be adjudicated only in the state and federal courts of Illinois: (i) any dispute, controversy, or claim relating to or contesting the validity of our intellectual property rights and proprietary rights, including without limitation, patents, trademarks, service marks, copyrights, or trade secrets; (ii) an action by a party for temporary, preliminary, or permanent injunctive relief, whether prohibitive or mandatory, or other provisional relief; or (iii) interactions with governmental and regulatory authorities. You expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or any class-wide arbitration.

READ YOUR OWNER'S MANUAL

If you still have any questions about operation or warranty of this product, please contact NuWave LLC at 1-877-689-2838 (Mon-Fri 7:30am-4:30pm CST), or email *help@nuwavenow.com*.

WARNING

WARNING

This product can expose you to chemicals including Nickel and Chromium, which are known to the State of California to cause cancer, and are known to the State of California to cause birth defects or other reproductive harm.

For more information go to: www.P65Warnings.ca.gov.

ADVERTENCIA

Este producto le puede exponer a químicos como Níquel y Cromo, los cuales son conocidos en el estado de California por causar cáncer y también defectos de nacimiento u otros daños reproductivos.

Para mayor información, visite: www.P65Warnings.ca.gov.

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WORKS WITH ALL STOVETOPS



SAFE

nuwave®

PRO-SMART™ COOKWARE

www.nuwavenow.com

FOR HOUSEHOLD USE ONLY

Model: 31600

For patent information please go to:

www.nuwavenow.com/legal/patent

Para la versión en español de este manual,

visita www.nuwavenow.com

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Email: help@nuwavenow.com

Made in China

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