



Quick Start

Press **Start** and the display will show a default cooking time and temperature of 1 hour at 375°F.

Pause/Clear

- Press **Pause/Clear** once to pause cooking. The display will clear after 45 minutes.
- Press **Start** to resume cooking.
- Press **Pause/Clear** twice to clear out the cooking settings.

Temperature Format: °F to °C

- Press **Prog** once.
- Press **-** once to display Fahrenheit.
- Press **-** again to display Celsius.
- Press **Pause/Clear** to finish.

Adjusting Cooking Temperature

Increase or decrease the temperature manually by selecting 1 of the 6 **Preset Temperature** buttons, or by pressing **-** or **+** to adjust the temperature down or up in 10-degree increments.

Preset Temperature Buttons

Button	Temperature	Examples
Low	100°F	Warm
Med/Low	175°F	Simmer
Med	275°F	Steam
Med/High	375°F	Stir/Deep Fry
High	425°F	Boil/Saute
Max/Sear	575°F	Sear

Adjusting Cooking Time

To cook for a specific time, or longer than 1 hour, set each column as follows. Ex: 3 hours and 45 minutes.

1. Press **Time** to set column one, then press **+** 5 times to set 5 minutes.
2. Press **Time** again to set column two, then press **+** 4 times to set 40 minutes.
3. Press **Time** again to set column three, then press **+** 3 times to set 3 hours.

The flashing digit is the number being altered.

Changing Wattage Setting

The PIC Gold defaults to 1500 watts. If used somewhere with limited wattage, you can adjust the PIC Gold's wattage by pressing **Watts** until you reach the desired power.

When cooking at lower wattages, your cooking time may increase slightly.

Wattage and Amps

Power Setting	Wattage Setting		
Max/Sear	600W 5A	900W 7.5A	1500W 12.5A

Stage/Programming Cooking

Program the PIC to cook at different temperatures for different amounts of time. Ex: High for 5 Min., Low for 3 Min.

1. Press **Prog** to set the stages.
2. Press **High** then **Time** and then press **+** 5 times for 5 min. at High.
3. Press **Low** then **Time** and then press **+** 3 times for 3 min. at Low.
4. Press **Start** to begin cooking.

You can add more stages by repeating steps 2 or 3 before pressing **Start**.

Delay Cooking

How to program the PIC to delay cooking. Ex: Delay cooking for 6 minutes, then cook on High for 3 minutes.

1. Press **Prog** to set the delay.
2. Press **Time** then press **+** 6 times to delay for 6 minutes.
3. Press **Prog** then press **High**.
4. Press **Time** and then press **+** 3 times to cook for 3 minutes.
5. Press **Start** to begin cooking.

PIC Gold Specifications



Cooking Area

The heating surface is located inside the thicker gold ring. The minimum diameter of acceptable cookware is 3 inches. Always place cookware in the center of the heating circle. You may use pans measuring up to the total width of the PIC Gold, which is 12 inches. However, in these situations heat will transfer more slowly to the outer edges. The PIC Gold is not recommended for pans larger than 12 inches. There are no open flames or hot coils, the surface remains cool to the touch where not magnetically activated and can accommodate weights up to 50 pounds.

Power and Temperature Setting	Wattage Setting (based on 120V)		
	600W 5.0 Amps	900W 7.5 Amps	1500W 12.5 Amps
Sear	600W	900W	1500W
High 425°F~490°F	600W	900W	1200W
Med/High 375°F~420°F	600W	900W	1000W
Med 275°F~370°F	600W	800W	800W
Med/Low 175°F~270°F	600W	600W	600W
Low 100°F~170°F	600W	600W	600W



PIC On The Go

For those cooking on the road or open water, the NuWave PIC Gold requires up to 12.5 amps when used on an RV or boat and uses up to 1500W of energy depending on the temperature and wattage setting. The appliance may be plugged into any standard electrical outlet, but cannot operate on batteries.



Note: Temperatures and times may need minor adjustments to best suit your desired results. Prepackaged Foods: Follow the directions on the package and reduce temps and times by 15%. Check periodically.

Beef	Temp	Fresh—Minutes	Frozen—Minutes	Internal Temperature (Thermometer)	
Patties, 1-inch thick	370°F	00:10	00:18–00:20	Well	160°F
Steaks, 1-inch thick*	400°F	00:02–00:03	00:08–00:10	Rare	125°F–134°F
		00:03–00:04	00:10–00:12	Medium Rare	135°F–144°F
		00:04–00:05	00:12–00:14	Medium	145°F–149°F
		00:05–00:06	00:14–00:16	Medium Well	150°F–159°F
		00:06–00:07	00:16–00:18	Well	160°F
Beef Stew	325°F	03:00–04:00 Hours	04:00–05:00 Hours	Well	160°F and higher
*Let rest for 10 minutes before serving.					
Poultry	Temp	Fresh—Minutes	Frozen—Minutes	Internal Temperature (Thermometer)	
Chicken Breasts, Legs, Thighs, Bone-In	380°F	00:30–00:40	00:45–00:55	165°F	
2 Boneless/Skinless Chicken Breasts, 6oz.–8oz. each	380°F	00:09–00:11	00:14–00:16	165°F	
Turkey Breast (cutlet)	360°F	00:05–00:08	00:10–00:15	165°F	
Duck Breast, 6oz.–10oz.	360°F	00:10–00:14	00:15–00:18	165°F	
Chicken Sausage	360°F	00:10–00:15	00:15–00:20	165°F	
Pork	Temp	Fresh—Minutes	Frozen—Minutes	Internal Temperature (Thermometer)	
Bacon	400°F	00:08–00:10	Extra crispy*	--	
*For extra crispy, cook for an additional 2–3 minutes.					
Sausage, 1oz. links	375°F	00:12–00:16	00:14–00:16	160°F	
Sausage, 2oz. patties	175°F	00:12–00:14	00:15–00:16	160°F	
Italian Sausage, Bratwurst, etc.	375°F	00:09–00:13	00:17–00:21	160°F	
2–3 Pork Chops, 6oz. each	375°F	00:10–00:12	00:18–00:21	145°F	
Tenderloins, 1½lbs.–2lbs.	350°F	00:18–00:20	00:28–00:30	145°F	
Hot Dogs (boiled in water)	350°F	00:05	00:05	140°F	
Seafood	Temp	Fresh—Minutes	Frozen—Minutes	Internal Temperature (Thermometer)	
Fish: Fillets, ½ inch thick	400°F	00:05–00:07	00:10–00:12	145°F	
Fish: Steaks and Fillets, 1 inch thick	400°F	00:10–00:12	00:14–00:18	145°F	
6–12 Shrimp, large, boiled	400°F	00:03–00:05	00:14–00:17	Cooking time may vary with size.	
6–12 Sea Scallops, large	400°F	00:04–00:05	00:10–00:14	Scallops and/or lobster turns opque when cooking is complete.	
6–12 Bay Scallops, large	400°F	00:06–00:08	00:08–00:10	--	
Vegetables	Temp	Fresh—Minutes	Frozen—Minutes		
2–4 Corn on the Cob, boiled in water	350°F	00:05–00:06	Alternative, season to taste.		
Potatoes: Pancakes Cut in ½ lengthwise French Fries	350°F	00:05–00:06 00:05–00:08 00:03–00:06	8oz. each		
Broccoli, 6oz.–12oz., boiled in water	350°F	00:02–00:03	Varies with thickness.		
Squash, sliced, ¼-inch thick	350°F	00:02–00:03	Cut in half, remove seeds and membrane, place in a shallow dish and brush with oil.		
Eggplant, sliced, ½-inch thick	350°F	00:02–00:03	--		

Induction-Ready Cookware

There are three simple ways to check if your existing pots and pans or future cookware purchases are compatible with the NuWave PIC Gold:

1. A magnet is typically a great indicator. If it sticks to the bottom of a piece of cookware, that typically means the pot or pan is induction-ready. However, there are instances when a cooking vessel's magnetic properties may not be strong enough for the pot to work efficiently with the PIC Gold.
2. Place a small amount of water in a pot or pan. If the vessel is induction compatible, the water will begin to boil.
3. Look for the induction-ready symbol, which may be printed on the bottom of the cookware.



The Magnet Method of determining induction compatibility.



The Induction Ready symbol printed on most induction-compatible cookware.



Troubleshooting Guide

E1 Error

An E1 reading typically means that your PIC Gold does not detect cookware on its surface. This can occur for one of two reasons:

1. The induction coils contained within the PIC Gold 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 set the cookware on the PIC Gold before pressing Start.
2. An E1 message may also occur if your chosen cookware is not induction-ready.

When an E1 error occurs the PIC will beep every 2 seconds until it detects a pot. If the PIC has not detected a pot after 1 minute, it will shut off automatically.

In order to resume cooking, place induction-ready cookware on the PIC's surface then press **Start**.

E7 Error & Cooking Fan

An E7 error is displayed when the PIC becomes overheated. This is typically caused by obstruction of the PIC's underside Cooling Fan. Always ensure that the PIC Gold is placed on a flat, level surface with the cooling fan unobstructed. Typical interferences include tablecloths, wooden cutting boards, placemats, etc.

PIC & Pacemakers

Scientific tests are inconclusive as to whether the electrical field created by the PIC Gold will disrupt the function of a pacemaker. Please consult your doctor or medical professional for guidance before use.

General Cleaning Instructions

1. Unplug the PIC before cleaning.
2. Clean after each use.
3. Make sure the PIC has cooled completely prior to cleaning.
4. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.
5. Remove the power plug prior to cleaning the NuWave PIC. Do not use caustic cleaning agents and water should not penetrate the interior of the induction cooktop.
6. Never immerse the PIC, cables, or plug in water or other liquids.
7. Wipe the glass surface with a damp cloth or use a mild, non-abrasive soap solution.
8. Wipe casing and operating panel with a damp soft cloth and mild detergent.
9. Do not use oil-based cleansing products as their use may damage plastic parts or the casing/operating panel.
10. Do not use flammable, acidic or alkaline materials or substances near the PIC, as this may reduce the service life of the induction cooktop or pose a fire risk when the induction cooktop is in use.
11. Ensure that the bottom of any cookware does not scrape the PIC's glass surface, although a scratched surface will not impair the use of the induction cooktop.
12. Properly clean the PIC before storing it in a cool, dry place.

