

nuwave®
— LIVE WELL FOR LESS —



NuWave PIC Pro Chef™



Owner's Manual & Complete Recipe Book

NuWave Brio® 6-Qt Digital Air Fryer



NuWave Oven® Pro Plus



NuWave Brio® 6-Qt Digital Air Fryer

Super-heated air cooks your food to crispy, tender perfection. The digital touch screen gives you precise temperature control.

NuWave Oven® Pro Plus

Cook healthier meals faster and more efficiently with Triple Combo Cooking Power.

NuWave PIC® (Precision Induction Cooktop)

Cook faster, safer, and more efficiently than you ever could on your gas or electric stovetop.

For more about our innovative products, visit:

**NuWave Nutri-Pot® 6Q
Digital Pressure Cooker**



**NuWave Medley®
Digital Skillet**



NuWave PIC®

**NuWave Nutri-Pot® 6Q
Digital Pressure Cooker**

Easily cook rice, poultry, vegetables and more all with the press of a button! The Nutri-Pot's safety release valve and hinged lid make for convenient and safe operation.

**NuWave Medley®
Digital Skillet**

Coated with Duralon® Healthy Ceramic Non-Stick coating for easy cleanup. Includes a premium, vented, tempered glass lid.

nuwavenow.com

 **1-877-689-2838**

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NuWave Flavor-Lockers® with Vacuum-Seal Technology



NuWave Flavor-Lockers® with Vacuum-Seal Technology

Keep food fresh for up to 21 days!
Slow the growth of mold by removing
trapped oxygen with a few easy pumps.

NuWave Duralon® Healthy Ceramic Non-Stick Cookware

Coated with Duralon Healthy
Ceramic Non-Stick coating for
easy cleanup, this versatile
cookware is perfect for use in
ovens or on gas, electric, and
even induction cooktops.

For more about our innovative products, visit:

Nutri-Master® Slow Juicer

NuWave Duralon® Healthy Ceramic Non-Stick Cookware



NuWave Nutri-Master® Slow Juicer

The Nutri-Master, with a low 48 RPM, is both incredibly quiet and powerful enough to extract juice from nuts and hard vegetables.

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 1-877-689-2838

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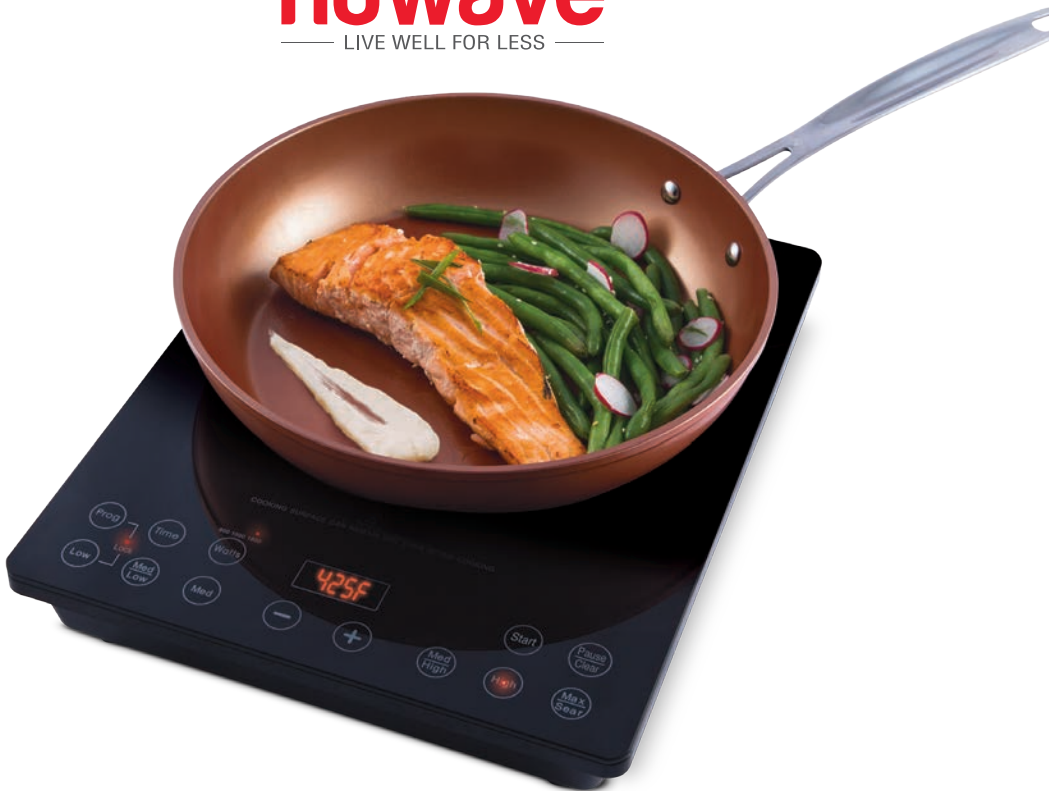
Welcome to NuWave®

Precision Induction Cooking

Congratulations on purchasing your NuWave Precision Induction Cooktop (PIC) Pro Chef. This manual 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 Precision Induction Cooktop Pro Chef from NuWave, LLC.

This versatile countertop appliance uses induction technology to save time, energy, and money. The NuWave Precision Induction Cooktop Pro Chef 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.

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For more revolutionary products
from NuWave, visit us at: nuwavenow.com

What is Induction Cooking?

The NuWave PIC Pro Chef 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 Pro Chef remains cool to the touch where the magnetic surface is not activated.

Additional Benefits

- **Energy Conservation:** The magnetic field, generated by the copper coils, causes invisible molecules in the cookware to begin vibrating rapidly, creating heat, so the cookware itself heats the food.
The NuWave PIC Pro Chef is one of the most energy-efficient cooktops available today, which means that cooking with the PIC Pro Chef can translate into savings on your monthly utility bills.
- **Safety:** The NuWave PIC Pro Chef's design uses no red-hot coils or open flames, essentially eliminating the risk of fire. Automatic shut-off features enhance the cooktop's safety. Simply Touch and Go! Users can also take the ice cube challenge! Induction technology warms the pan, but the surface remains cool to the touch.
- **Fast Cooking:** Heating is immediate and temperature is precise with the NuWave PIC Pro Chef. Features 6 different temperature settings that are adjustable in 5-degree increments. There's no guessing!
- **Lightweight & Portable:** Because it weighs only 6.5 pounds, you can take the NuWave PIC Pro Chef 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

Pro Chef Products and Accessories

NuWave Precision Induction Cooktop

(30701) NuWave PIC Pro Chef

(BM 30700) Complete Cookbook/Manual

NuWave Ultimate Cookware Set

(32003) 3.5-quart Stainless Steel Pot

(32004) 3.5-quart Pot Lid

(32005) Stainless Steel Steamer

(32007) Stainless Steel Fondue
Insert

(32008) Set of 8 Fondue Forks

(BM 31120) Ultimate Cookware Set
Manual

NuWave Cast Iron

(32023) Cast Iron Grill

(32022) Oil Drip Tray

(BM 31104) Cast Iron Grill Manual

(31113) Cast Iron Griddle

(BM 31113) Cast Iron Griddle
Manual

NuWave Duralon® Ceramic Non-Stick Cookware

(BM 32100) NuWave Duralon Ceramic Non-Stick Cookware Manual

Hard-Anodized Aluminum Pans

9-inch (32109)

10.5-inch (32110)

12-inch (32114)

Lid (Optional)

(32012)

(32004)

(32014)

Copper Pro Pans

8-inch (32701)

9.5-inch (32702)

11-inch (32703)

Lid (Optional)

(32704)

(32705)

Stainless Steel Plus Pans

9-inch (32015)

10.5-inch (32016)

12-inch (32017)

Lid (Optional)

(32012)

(32004)

(32014)

Stainless Steel Chef Series Pans

9-inch (32009)

10.5-inch (32010)

11.5-inch (32011)

Lid (Optional)

(32012)

(32004)

(32013)

Stainless Steel Stock Pots & Saucepans

1.5-quart (32031)

2.0-quart (32032)

3.0-quart (32033)

5.5-quart (32039)

9.0-quart (32034)

10-piece Set (31250)

Lid (Optional)

(32036)

(32037)

(32038)

(32040)

(32004)

Everyday Pan

10.5-inch, 3.5-quart (32020)

12-inch, 5.0-quart (32018)

Lid (Optional)

(32004)

(32019)

Stainless Steel Grill Pan

11-inch, 3.0-quart (32024)

Lid (Optional)

(32025)

8.0-quart Steamer Pot Set

8.0-quart Stock Pot (32400)

7.0-quart Steamer Insert (32401)

Steamer Rack (32402)

Lid (Optional)

(32403)

NuWave Precision Pressure Cooker

(31201) Pressure Cooker

(BM 31200) Pressure Cooker Manual

To order parts and accessories, call Customer Service at: 1-877-689-2838.

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

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

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

DANGER – To reduce the risk of electrocution

1. Read all instructions, safeguards and warnings before using the appliance.
2. Do not place appliance where it can fall or be pulled into water or other liquids.
3. Do not reach for an appliance that has fallen into water. Unplug immediately.
4. Do not immerse cord, plug, or any portion of appliance in water or other liquids.

WARNING – For individuals with pacemakers

1. This appliance emits an electromagnetic field that is strongest within 2 feet of the cooking surface.
2. Scientific tests have proven inconclusive as to whether the electrical field will disrupt the function of a pacemaker. Please consult your doctor or medical professional for guidance before use.

WARNING – To reduce the risk of burns, electrocution, fire, or injury

1. This appliance is not meant for continuous use.
2. This appliance includes a heating function. Surfaces may develop high temperatures. Do not touch hot surfaces. Cooktop may retain residual heat after cookware has been removed. The use of pot holders or alternative safety measures is highly recommended.
3. This appliance should not be used by children. Close supervision is necessary when this product is used near children.
4. Do not place on any gas or electric burner or in a heated oven.
5. Do not place metal or metallic objects such as knives, forks, spoons, or lids on the cooktop as they may become hot.
6. This appliance is not intended for commercial use.
7. This appliance is for household use only; it is designed to process normal household quantities. It is not suitable for continuous or commercial operation.
8. Use this appliance for its intended purpose as described in this manual. Do not use any other accessories or attachments not recommended by the manufacturer. Unintended use may result in fire, electrical shock, or personal injury.
9. Never operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped, or has been damaged. **Contact Customer Service at 1-877-689-2838 or help@nuwavenow.com for inspection, repair, or adjustment.**

IMPORTANT SAFEGUARDS (Continued)

10. Do not attempt to operate a broken cooktop.
11. Keep cord away from heated surfaces. Do not let the cord hang over the edge of the table or counter. Never force the plug into an outlet. Always unplug power cord by pulling on the plug. Turn the unit off before removing the plug from the wall.
12. Do not operate where aerosol (spray) products are being used or where oxygen is being administered.
13. Use proper judgment and caution while using cooktop in outdoor environments and public areas. This appliance should never be set up around unattended children or those unaware of its presence. The appliance should be situated on a flat, stable surface, away from water.
14. Do not move the appliance while hot.
15. Do not disassemble the product. There are no user serviceable parts.
16. Do not leave the appliance unattended while in use.
17. This appliance is not intended for operation by means of an external timer or separate remote-control system.
18. Clean cooktop with caution. Cleaning a hot surface with wet applications can cause steam and some cleaners can produce dangerous fumes. Unplug from outlet before cleaning.
19. Use caution when disposing of hot grease.
20. Keep this manual handy for future reference.

IMPORTANT SAFEGUARDS (Continued)

WARNING



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

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

1-877-689-2838 or help@nuwavenow.com

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: The device complies with part 18 of the FCC Rules.



Correct Disposal of This Product

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.

SAVE THESE INSTRUCTIONS

Electrical Information

- The cord length of this appliance was selected to reduce safety hazards that may occur with a long cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it does not drape over the counter or tabletop where it could be accidentally pulled off the counter or table or tripped over.
- Certain models of the appliance may have a polarized plug (one blade is wider than the other). 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 properly, contact a qualified electrician. Do not attempt to modify the plug in any way.

CARE & MAINTENANCE

Cleaning & Care for Your NuWave PIC Pro Chef™

BEFORE USE

Wipe surface with a damp cloth or sponge.

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.



- 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 PIC Pro Chef. Do not use caustic cleaning agents. Water should not penetrate the interior of the induction cooktop.
- Never immerse the NuWave PIC Pro Chef, its cables or plug in water or other liquids.
- Do not use oil-based cleansing products as their use may damage plastic parts, the casing, or the operating panel.
- In order to keep your NuWave PIC Pro Chef 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.

OPERATING INSTRUCTIONS



- ❶ **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 NuWave PIC Pro Chef.
- ❷ **Surface:** The NuWave PIC Pro Chef's heat-resistant glass surface stays cool to the touch and cleans easily with the simple wipe of a damp cloth.
- ❸ **Control Panel with LED Display:** Clearly lit, easy-to-read control panel.
- ❹ **Heat Source:** Electromagnetic coils located below the glass surface transfer generated heat directly to induction-ready cookware.



CAUTION

While the NuWave PIC Pro Chef is in operation, cooktop may retain residual heat after cookware has been removed.

Do not remove pots and pans during cooking process. Push "Pause/Clear" button to turn off power before removal.

OPERATING INSTRUCTIONS (Continued)

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.
 - 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 devices or objects that are sensitive to magnetic fields on top of or next to the NuWave PIC Pro Chef (e.g. credit cards, cellphones, radios, TVs, video recorders, etc.).
 - Do not use the induction cooktop in the proximity of open fires, heaters or other heat sources.
 - Do not place on stovetop.
 - Ensure that the power cable is not compressed beneath the induction cooktop.
 - The power cable must not come into contact with sharp edges and/or hot surfaces.
 - Prior to connecting the NuWave PIC Pro Chef, confirm that the voltage needs indicated in this manual correspond to the voltage supply in your home.
 - A wrong connection may lead to the property damage and possible injury.
 - The cooktop's surface is made 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 NuWave PIC Pro Chef from the power supply.

OPERATING INSTRUCTIONS (Continued)

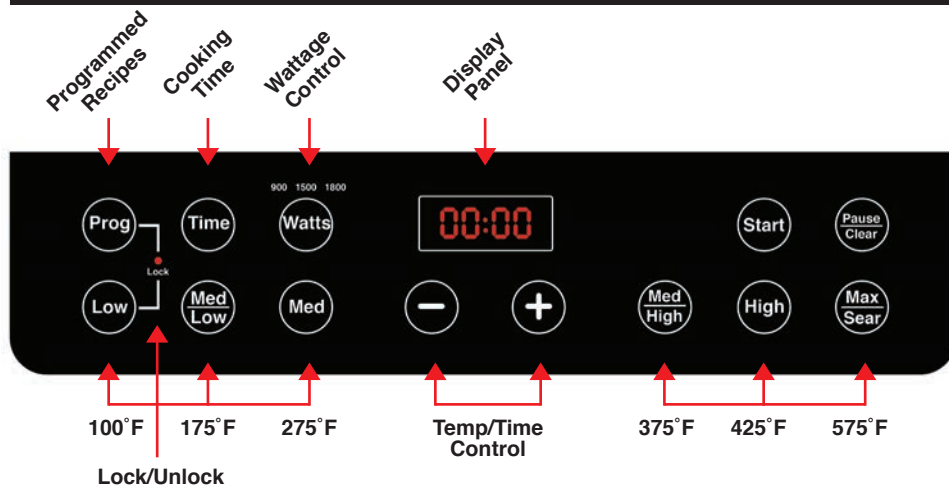
NuWave PIC Pro Chef on the go

For those cooking on the road or open water, operation of the NuWave PIC Pro Chef requires 15 amps when used on an RV or boat. The cooktop uses up to 1800 Watts of energy depending on the temperature setting. The appliance may be plugged into any standard electrical outlet, but cannot operate on batteries.

Power & Temperature Setting	Wattage Setting		
	900W 7.5 Amps	1500W 12.5 Amps	1800W 15 Amps
Sear	900W	1500W	1800W
High (425F~560F)	900W	1500W	1600W
Med/High (375F~420F)	900W	1300W	1300W
Med (275F~370F)	900W	1000W	1000W
Med/Low (175F~270F)	600W	600W	600W
Low (100F~170F)	600W	600W	600W

Based on line voltages registering 120V.

OPERATING INSTRUCTIONS (Continued)



Control Panel

"0" should appear when program is clear or power is on.

Wattage Function

The default wattage of the PIC Pro Chef is 1800 watts. To change the cooktop's wattage, press "Watts" once. The red light will illuminate above "900", indicating that the PIC Pro Chef is now set to 900 watts. Press "Watts" once more and the red light above "1500" will illuminate, indicating the PIC Pro Chef is now set to 1500 watts. Press "Watts" again and the red light above "1800" will illuminate, indicating that the PIC Pro Chef is now set to the default 1800 watts.

F° to C°

The NuWave PIC Pro Chef's LED screen displays cooking temperature in Fahrenheit(F) by default. 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.

Easy Start

The NuWave PIC Pro Chef is preset to cook on Med/High (375°F) for 1 hour. To begin cooking, press "Start" button, after placing an induction-ready pot on the surface. To cook at a power level other than "Med/High," press "Low", "Max/Sear" or press the "-" or "+" buttons to increase or decrease temperature in 5°F increments. See the Panel Display Chart below.

Functions	Range Temperature	Display Panel	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/Sauté
Max/Sear	575°F (302°C)	SEAR	Sear

OPERATING INSTRUCTIONS (Continued)

To Start Cooking

There are several ways to begin cooking with your NuWave PIC Pro Chef:

- Press “Start”. Default temperature is 375°F and set for 1 hour of cooking.
- Set temperature and press “Start”. Default is set for 1 hour of cooking.
- Set cooking time and press “Start”. Default temperature is 375°F.
- Set temperature and time, then press “Start”.

The NuWave PIC Pro Chef will automatically stop cooking once time has expired and a “beep” sound will alert users. The display will always show current time during the cooking cycle. To display the remaining time, press “Time” and a countdown will appear, marking the duration before the cycle or stage is complete.

Lock Function:

The Lock button can be used to prevent any unwanted program changes while cooking. This can be especially useful when cooking foods that need to be shaken, stirred, or require the pan to be moved during the cooking process, such as stir-fries and omelets. When cooking these foods and more, use the Lock button to prevent any accidental button presses.

1. Once you have selected your time(s) and temperature(s), and pressed “Start”, press “Low” and “Prog” simultaneously to lock program. The light centered to the right of the “Prog” and “Low” button will be lit.
2. The unit will not be able to change any functions while it is locked, except for “Pause/Clear”.
 - To unlock, Press “Low” and “Prog” simultaneously to unlock program. The light centered to the right of the “Prog” and “Low” button will shut off.
3. If you do not unlock the PIC during cooking time, once time is up, the PIC Pro Chef will automatically unlock and the light centered to the right of the “Prog” and “Low” button will shut off.
 - You can Lock or Unlock the unit during the cooking time.
 - When in lock mode, you are still able to press “Pause/Clear”.
 - “E1” function will still be in effect when in operation.

Pause/Clear Function

1. To interrupt cooking time, press the “Pause/Clear” button once. This will pause the Pro Chef the current stage. The temperature will remain listed in the display panel, but the “F” will be blinking. To resume, press “Start”.
2. To clear the cooking mode while the PIC 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.

Setting Temperature

This appliance is preset to cook on Med/High (375°F). To reset, press the desired temperature key then press “Start”. The temperature range will appear on the display panel. To raise or lower the temperature in 5°F increments, press the “+” or “-” buttons until desired temperature is displayed. Refer to chart on page 17 for preset temperatures. The minimum is 100°F while the maximum temperature is 575°F.

OPERATING INSTRUCTIONS (Continued)

Setting Cooking Time

Press “Time”. A “0” will flash in the far-right corner of the display panel. Press “+” 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 “+” 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, not seconds.**

Programming Function (Stage Cooking)

- Press “Prog”.
 - “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 “-” or “+”.
 2. Press “Time”. “00:00” will appear on the display, then press “-” or “+” until you reach the desired time. See “Setting Cooking 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 “Pause/Clear” twice to start over.

Example

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

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 “Time”. A “0” will flash in the lower right corner of the display panel. Press “+” until the desired amount of time you wish to delay the program start is reached (for more “Setting Cooking Time”). 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, enter the cooking temperature. Continue with step #2 from the “Programming Function” instructions.

When ready press “Start”. When delay countdown reaches “0”, the NuWave PIC Pro Chef will beep twice to signal the end. At this point, the cooking time will start and the temperature will be displayed.

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 magnetic layer sandwiched in the base. Pots that function optimally with the NuWave PIC Pro Chef tend to be medium to heavy gauge.

ATTENTION

The heating surface is located inside the thicker silver ring. The minimum diameter of acceptable cookware is 3 inches. Always place cookware in the center of heating center. You may use pans measuring up to the total width of the NuWave PIC Pro Chef, which measures 11.4 inches. However, in these situations, heat will transfer more slowly to the outer edges. Not recommended for pans larger than 11 inches.

Examples of compatible cookware

- All NuWave Cookware
- Cast iron
- Enameled iron and steel
- Stainless steel with magnetic base

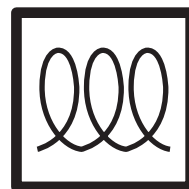
Non-induction-compatible cookware

- 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 PIC Pro Chef:

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 NuWave PIC Pro Chef.
2. Place a small amount of water in a particular pot or pan. If induction is compatible, water will begin to boil.
3. An induction-ready symbol may be printed on the bottom of the cookware.



Induction-Ready

TROUBLESHOOTING

Error Message	Solution
E1	An E1 reading typically means that your NuWave PIC Pro Chef does not detect cookware on its surface. This can occur for one of two reasons: 1. The induction coils contained within the NuWave PIC Pro Chef 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. If the PIC Pro Chef is locked and E1 appears: • Simply unlock by pressing both "Prog" and "Low" and then press "Start" again. • If you press, "Pause/Clear" twice, you will need to restart the previous program.
E2	The unit is malfunctioning. Contact customer service.
E3	The unit's voltage is too low. Minimum = 85 volts.
E4	The unit's 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.
E9	The unit is malfunctioning. 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 input.

Customer Service 1-877-689-2838 (CST) or help@nuwavenow.com

TROUBLESHOOTING (Continued)

- When any of the 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 “Pause/Clear” once. Continue cooking by pressing “Start” within 45 minutes.
- The unit will turn off after 45 minutes if nothing is pressed (such as “Start”). When the unit shuts off, it will clear all previous cooking history.
- After pressing “Pause/Clear” twice or after cooking has stopped, the fan will run up to a maximum of 60 seconds until the unit cools. At that point the NuWave PIC Pro Chef will turn off.

After Removing Pot	Beep Sound	Display	Reference
Initial	Single beep	“F” or “C” or “Sear” or “.” Flashing	After returning the pot, NuWave PIC Pro Chef will automatically resume cooking.
< 45 seconds	None	“F” or “C” or “Sear” or “.” Flashing	After returning the pot, NuWave PIC Pro Chef will automatically resume cooking.
46 - 90 seconds	Yes	E1*	Resume cooking by pressing “Start”.
After 90 seconds	None	0	Cooking stops.

***If the PIC Pro Chef is locked and E1 appears:**

- Simply unlock by pressing both “Prog” and “Low” and then press “Start” again.
- If you press, “Pause/Clear” twice, you will need to restart the previous program.

	⚠ WARNING
	Please immediately unplug and contact Customer Service Department if you experience other problems. 1-877-689-2838 or help@nuwavenow.com

LIMITED WARRANTY

The NuWave PIC Pro Chef™

THE MANUFACTURER WARRANTIES

The NuWave PIC Pro Chef, including the Base and all electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions.

The Manufacturer will provide the necessary parts and labor to repair any part of the NuWave PIC Pro Chef 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 and/or the serial number data plate is removed and/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, and 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 or system 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 "**RG number.**" **Call 1-877-689-2838 or email help@nuwavenow.com to obtain the RGA** number (Return Goods Authorization 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 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. **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.**

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact **NuWave, LLC at: 1-877-689-2838 or email help@nuwavenow.com.**

Breakfast



Tips

When storing your eggs, keep them refrigerated, as they can lose more freshness in one day at room temperature than they can in one week in the fridge. Eggs should be kept in their original cartons in order to keep their moisture and avoid getting odors from other foods. Keep them on the fridge shelf, not in the door, to avoid frequent temperature fluctuations.

- Add a teaspoon of water for each egg and whip for fluffier results. Heat pan on high for 1 minute to ensure fast cooking.
- Cool down boiled eggs by placing them in a bowl of ice cubes while running eggs under water. This will help peel eggs with ease.
- If, while cracking, a small egg shell fragment gets into the mix, take a larger piece of the shell and place it into the egg mixture. The larger shell will serve as a magnet, drawing the small fragment toward it.
- To prevent cheese from adhering to grater, spray utensil with non-stick cooking spray.
- Spilled egg on PIC surface? Wipe clean in seconds with hot soapy water.



Scrambled Eggs Serves: 2

Ingredients:

4 large eggs

2 tablespoons heavy cream

Sea salt and fresh ground black pepper to taste

2 tablespoons extra-virgin olive oil

Directions:

1. In a small bowl, whisk together eggs and cream. Season with salt and pepper.
2. Using a medium frying pan, set PIC to 275°F, and add oil.
3. Add eggs, and using a rubber spatula, stir to create curds by pushing the eggs from the edge of the PIC toward the center.
4. Cook for 3-4 minutes or until set.



Omelet Serves: 1-2

Ingredients:

2-3 eggs

1 tablespoon cold water

Salt and pepper to taste

1 tablespoon butter

Directions:

1. Whisk eggs in bowl with salt, pepper, and cold water.
2. Heat small sauté pan on High (425°F). Add butter and cook until butter starts to melt.
3. Reduce heat to Medium (275°F) and add egg mixture all at once.
4. Swirl with rubber spatula and cook eggs until almost set.
5. Occasionally tilt pan and lift and fold partially cooked egg mixture so that uncooked portion flows underneath.
6. Using spatula, fold the omelet in half or into thirds.
7. Flip over onto plate to serve.

Tip: Sprinkle the omelet with shredded cheese, ham, bacon, and vegetables. Make sure vegetables are small for even cooking.



French Toast Serves: 4-6

Ingredients:

3 large eggs

½ cup sugar

3 cups milk

1 teaspoon cinnamon

Pinch of nutmeg

1 loaf challah or brioche bread, cut
into 1-inch-thick slices

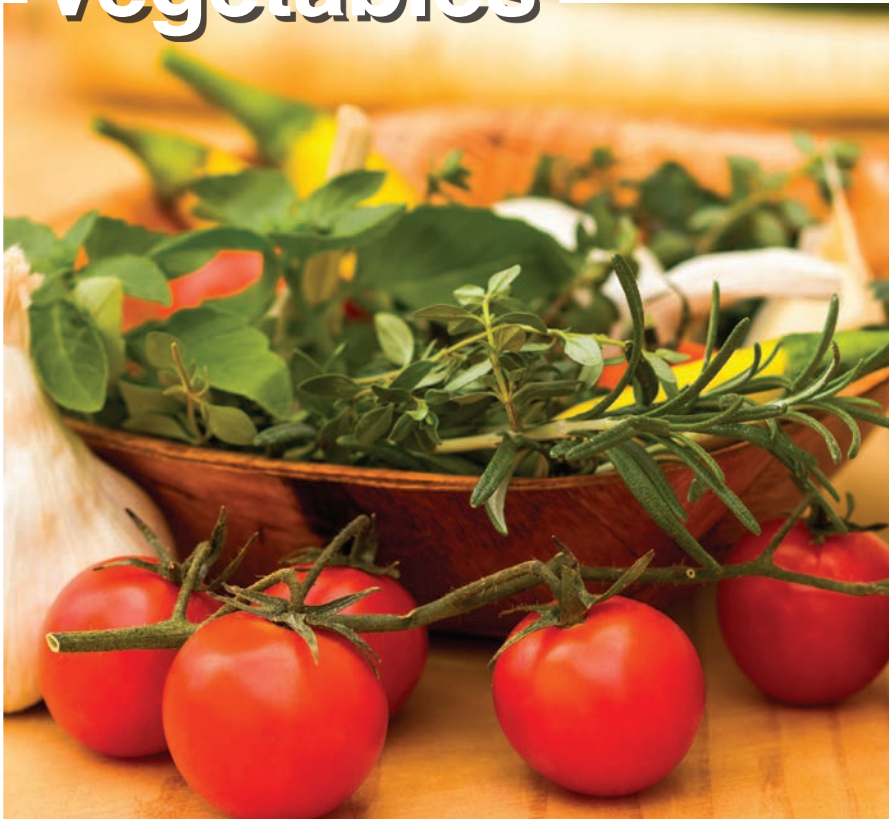
¼ stick unsalted butter

Directions:

1. In a large bowl, whisk together eggs, sugar, and milk.
2. Add cinnamon and nutmeg, then whisk to combine.
3. Layer bread slices in a shallow baking dish and pour egg mixture over it. Let stand 2-3 minutes or until bread begins to absorb. Turn bread and let bread absorb on the opposite side for 2-3 minutes more.
4. Using a large frying pan, set PIC to 300°F and add butter and let melt.
5. Add 6 slices of bread to skillet and cook until golden and crisp.
6. Flip and cook until brown on the opposite side.
7. Serve immediately.

Tip: Serve with powdered sugar, syrup, fresh fruit, and bacon, if desired.

Vegetables



Tips

To avoid losing the vibrant colors of vegetables, those that grow above ground should not be covered during the cooking process.

- Store purchased vegetables in the same manner in which you bought them from the grocery. For example, potatoes should never be stored in the refrigerator.
- Do not cook with or eat potatoes that have roots growing from them. This usually means they are past their prime and could be detrimental to your health.
- Save vegetable scraps such as carrot peels, celery stalks, and onions as ingredients for soups and stew stocks. Freeze until needed.
- Steaming vegetables is a great way to retain their nutrients. It ensures the intake of maximum vitamins, and it preserves the color. To steam, place water in a pot and bring it to boil. Insert steam basket in pot, situated above water line. Place vegetables in basket and cook until they reach al dente (firm to the bite) consistency.



Artichokes with Butter Sauce Serves: 2

Ingredients:

- 2 (10-ounce) artichokes
- 1 full lemon, plus 1 tablespoon, juiced and separated
- ¼ cup butter
- 1 teaspoon herbs (dill, tarragon, or oregano)

Directions:

1. Wash artichokes, trim stems and remove loose outer leaves.
2. Cut off 1 inch from top and snip off sharp leaf tips.
3. Brush cut leaves with lemon juice.
4. In large stock pot, bring large amount of water, enough to cover artichokes, to boil on Max/Sear.
5. Add salt and artichokes to boiling water.
6. Reduce heat to Medium (275°F).
7. Simmer covered artichokes for 20-25 minutes or until leaves pull out easily.
8. Drain artichokes upside down on paper towels.
9. Melt butter on Medium-Low (175°F) and stir in herbs and 1 tablespoon lemon juice.
10. Transfer butter sauce to bowl and dip artichokes leaves in butter.



Green Beans Almondine Serves: 4

Ingredients:

8 ounces green beans
2 tablespoons slivered almonds
2 tablespoons butter
1 tablespoon lemon juice
Ice water bath

Directions:

1. Wash and trim green beans to desired length.
2. Blanch green beans in boiling salted water for 3-4 minutes or until still crisp, but not raw.
3. Drain beans and place in ice water bath to shock and stop cooking process; set aside.
4. In large sauté pan, cook and stir almonds in melted butter on Medium (275°F) until almonds turn golden, while not letting butter brown.
5. Remove blanched beans from ice bath and add to almonds.
6. Continue to cook until green beans reach desired temperature.
7. Remove from heat and add lemon juice.



Grilled Vegetables with Balsamic-Garlic Sauce Serves: 6-8

Ingredients:

- 1 cup extra-virgin olive oil
- ¼ cup balsamic vinegar
- 3 tablespoons fresh Italian herbs, minced
- 1 tablespoon minced garlic
- 1½ teaspoons salt
- ¾ teaspoon freshly ground black pepper
- 1 pound yellow squash or zucchini, ends trimmed and sliced lengthwise into ¼-inch slices
- 2 large red onions, sliced crosswise into ¼-inch slices and secured with toothpicks
- 1 large eggplant, ends trimmed and sliced lengthwise into ¼-inch slices
- 1-2 fennel bulbs, sliced lengthwise into ¼-inch wedges
- Sea salt (optional)
- ¼ cup finely grated Parmesan cheese (optional)

Directions:

1. Heat grill pan or large sauté pan on Medium-High (375°F).
2. Add olive oil, balsamic vinegar, herbs, garlic, salt, and pepper to mixing bowl and whisk to combine.
3. Lightly brush zucchini slices on both sides with marinade.
4. Place zucchini on hot grill and cook for 3-4 minutes per side.
5. Transfer zucchini to serving platter and sprinkle with sea salt.
6. Repeat steps 3-5 with remaining vegetables, fitting as many onto grill as possible.
7. Garnish with Parmesan cheese and serve.

Tip: We recommend using oregano, basil, marjoram, or parsley for your herbs.



Garden Vegetable Frittata Serves: 6

Ingredients:

2 tablespoons olive oil
6 small red potatoes, sliced
2 cups torn fresh spinach
1 bunch green onions, sliced
1 cup grape tomatoes, sliced
1 cup asparagus, diced
1 teaspoon crushed garlic
Salt and pepper to taste
6 eggs
½ cup milk
1 cup shredded Asiago cheese

Directions:

1. Heat olive oil in medium sauté pan on Medium (275°F).
2. Add potatoes to pan, cover and cook for 6-8 minutes.
3. Uncover pan and mix in spinach, green onions, tomatoes, asparagus, and garlic.
4. Season vegetables with salt and pepper and cook for 1-2 minutes, until spinach is wilted.
5. In separate bowl, beat eggs and milk together and pour into sauté pan.
6. Sprinkle eggs with cheese and reduce PIC to Low (120°F).
7. Cover pan and cook for 5-7 minutes.



Vegetable Stir-Fry Serves: 4-6

Ingredients:

- 2 tablespoons sesame seed oil
- 1 medium white onion, peeled and sliced
- 1 teaspoon fresh garlic, chopped
- 2 carrots, peeled and sliced, 1/8-inch bias
- 3 stalks celery, rinsed and cut, 1/2-inch bias
- 1 red pepper, seeded and sliced into 1-inch strips
- 1 green pepper, seeded and sliced into 1-inch strips
- 1 yellow pepper, seeded and sliced into 1-inch strips
- 2 portobella mushrooms, cut into 1-inch cubes
- 1 medium green zucchini, thinly sliced
- 1 cup sliced baby bok choy
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon sesame seeds
- 1 teaspoon chili flakes (optional)

Directions:

1. Using a large frying pan, set PIC to 420°F and add sesame seed oil followed by garlic and onions. Cook for 1-2 minutes or until fragrant.
2. Add in carrots and celery and sauté for 2 minutes.
3. Add, in order, peppers, mushrooms, and zucchini. Cook for 3-5 minutes or until vegetables are bright in color.
4. Add in the bok choy followed by rice vinegar, soy sauce, sesame seeds, and chili flakes. Stir to incorporate.
5. Continue cooking for 6 minutes, stirring frequently.

Beef



Tips

Internal meat temperature* according to taste preferences:

Rare: 120°F-140°F

Medium-rare: 140°F-150°F

Medium: 150°F-160°F

Well-done: 160°F-170°F

- Meat should be thawed in the refrigerator before cooking.
- Cut meat across the grain. If you're not sure how to do this, consult your butcher.
- Inexpensive cuts of meat may be marinated to promote tenderness.
- When it comes to searing meat, the cut is not ready to be flipped if it is sticking to pan.
- Let all meats (chicken, beef, lamb, pork, etc.) sit for 3-5 minutes after cooking time is complete, but before cutting.
- 1 pound of raw ground beef equals 2 cups of cooked meat.

* A meat thermometer is essential for checking internal temperature.



Beef Bourguignon Serves: 4-6

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 2 pounds large stew meat (top sirloin), cut into 1½-inch cubes
- 1 large red onion, diced small
- 2 cups dry red wine
- 1 pound Yukon Gold potatoes, skin on, medium diced
- 2 whole kohlrabi, peeled and diced
- 2 bay leaves
- 2 tablespoons fresh Italian parsley, chopped
- 1 cup pearl onions, peeled
- 1 quart (32 ounces) beef broth
- 1 tablespoon sea salt
- 1 tablespoon pepper

Directions:

1. Using a stock pot, set PIC to 425°F and place oil in stock pot followed by the beef. Sear on all sides until browned then set aside.
2. Sauté red onions, pearl onions, and kohlrabi for 8 minutes.
3. Add beef, then the wine, and let it deglaze in the pan. Reduce wine by half.
4. Stir in beef broth and bring to a boil.
5. Reduce to 300°F, cover with lid, and let simmer for 35 minutes. Be sure to stir occasionally.
6. Add potatoes and continue to simmer at 300° F, cover with lid, and cook for 30 minutes or until potatoes and beef are tender.
7. Season with salt and pepper.



Beef Stock Yield: 1 gallon

Ingredients:

4 pounds beef bones	1 gallon and 1½ cups cold water, divided
½ cup tomato paste	10 whole peppercorns
3 carrots, washed and cut into large pieces	8 sprigs fresh parsley
2 stalks celery with leaves, washed and cut into large pieces	4 bay leaves
1 large onion, washed and cut into large pieces	2 pieces cheesecloth
	1 piece twine

Directions:

1. Place bones in large shallow roasting pan.
2. Bake bones at 450°F in an oven for 30 minutes or until well browned and charred, turning once.
3. Cover bones with tomato paste and cook for additional 15 minutes or until paste chars.
4. Transfer bones to a large stock pot.
5. Add vegetables to roasting pan and cook at 450°F for 15 minutes.
6. Transfer vegetables to stock pot.
7. Add ½ cup water to roasting pan and scrape all brown bits off.
8. Pour liquid into the stock pot and add remaining water.
9. In cheesecloth, place peppercorns and herbs and tie with twine.
10. Tie cheesecloth to handle of stock pot and let bouquet garni cook with bones and vegetables.
11. Bring stock to boil on Max/Sear.
12. Turn PIC down to 190°F and let stock simmer for 3½ hours, covered.
13. Strain stock through strainer that has been covered with cheesecloth.
14. Cool in refrigerator. Once it solidifies, remove any remaining fat from top.



Ribeye with Mushrooms and Peppers Serves: 2

Ingredients:

- 2 tablespoons extra-virgin olive oil
- (2) 8-ounce each Ribeye steaks
- 1 pound crimini mushrooms, whole
- 2 red bell peppers, seeded and quartered
- 2 teaspoons kosher salt
- 2 tablespoons fresh cracked black pepper

Directions:

1. Season each side of the ribeye steak with salt and pepper and set aside.
2. Using a large frying pan, set PIC to 420°F and add oil.
3. Place in ribeyes, followed by the mushrooms and peppers, skin side down, and cook for 6 minutes a side.
4. Remove ribeyes to let rest for 5 minutes while peppers and mushrooms are still roasting.
5. When peppers and mushrooms are done, plate with ribeye and serve immediately.

A close-up photograph of a plate of food. In the foreground, there are several pieces of golden-brown, crispy fried chicken. Behind the chicken, there is a pile of fresh vegetables including green lettuce, sliced red tomatoes, shredded white onions, and shredded green cabbage. To the left of the chicken, there is a small pink bowl containing a light-colored, creamy sauce. The entire dish is served on a white plate.

Pork & Chicken

Tips

- Poultry is ready to serve once the internal temperature* reaches 170-180°F, or when juices run clear.
- Pork is ready to eat when the internal temperature* approaches 160-170°F, or once juices run clear.
- To cut raw meat more easily, it may help to thoroughly chill it first.
- 1 pound of raw chicken equals 2 cups of cooked meat.
- When it comes to searing meat, the cut is not ready to be flipped if it is sticking to pan.
- When adding raw meat to hot oil, wear a hot pad or glove and/or use tongs to prevent burns.
- Let all meats (chicken, beef, lamb, pork, etc.) sit for 3-5 minutes after cooking time is complete before cutting.
- Meat should be thawed in the refrigerator.

* A meat thermometer is essential for checking internal temperature.



Herb Chicken Serves: 4

Ingredients:

- 4 (6-ounce) boneless, skinless chicken breasts
- ¼ cup flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon fresh thyme
- 1 tablespoon fresh chopped rosemary
- 1 tablespoon fresh chopped oregano
- 2-3 cloves garlic, peeled and finely chopped
- ½ cup white wine
- ¾ cup chicken stock or broth
- ¼ cup fresh chopped Italian parsley or chervil

Directions:

1. Heat large sauté pan on Medium-High (375°F).
2. Dredge chicken in flour, which has been seasoned with salt and pepper. Shake off the excess flour.
3. Add chicken to frying pan and brown on both sides for color; set aside.
4. Add herbs, garlic, and wine to large sauté pan.
5. Bring cooking liquid to simmer on Medium-High (375°F).
6. When cooking liquid is brought back up to temperature, add chicken to frying pan.
7. Add chicken stock and bring back to simmer on Medium-Low (175°F).
8. Cover and cook chicken for about 10-12 minutes or until internal temperature reaches 170°F.
9. Before serving, sprinkle with fresh parsley or chervil.

Tip: If you don't have fresh thyme, rosemary, or oregano, you can substitute with 1 teaspoon dried thyme, rosemary, or oregano.



Pork Chops with Red Onion Confit Serves: 2

Ingredients:

1 red onion, thinly sliced
1-2 tablespoons butter
Salt and pepper to taste
Splash balsamic or red wine vinegar
(2) 6 to 8-ounce each pork chops
Pinch of sugar

Directions:

1. Melt butter in medium sauté pan at 150°F.
2. Add onions and season with salt and pepper.
3. Cook onions for about 15 minutes, stirring occasionally.
4. Add vinegar and cook for about 1 minute until liquid evaporates.
5. Remove pan from PIC and set sauce aside.
6. Sprinkle pork chops with salt, pepper, and sugar.
7. Cook chops in medium sauté pan on Medium (275°F) for about 5 minutes per side or until it reaches 160°F.
8. Serve chops and top with red onion confit.

Tip: If your pork chops do not have much fat, you may need to add some oil or butter to the pan when cooking with 1 teaspoon dried thyme, rosemary, or oregano.



Pork Tenderloin with Sautéed Apples Serves: 4

Ingredients:

- ¼ teaspoon ground coriander
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt, divided
- 1 pound pork tenderloin, trimmed and cut crosswise into 12 pieces
- Non-stick cooking spray
- 2 tablespoons butter
- 2 cups thinly sliced, unpeeled apples
- ¼ cup thinly sliced shallots
- ¼ cup apple cider
- 1 teaspoon fresh thyme leaves

Directions:

1. Combine first 4 ingredients in a bowl along with ¼ teaspoon salt and sprinkle evenly over pork.
2. Coat large sauté pan in non-stick cooking spray and heat on Medium-High (375°F).
3. Add pork to pan and cook for 3 minutes per side.
4. Remove pork from pan and keep warm.
5. Reduce temperature to Medium (275°F).
6. Melt butter in pan and add apple slices, shallots and ¼ teaspoon salt and sauté for 4 minutes.
7. Add apple cider to pan and cook for 2 minutes.
8. Stir in thyme.
9. Serve pork with apples.



Black-Eyed Peas Serves: 6

Ingredients:

- ½ pound andouille sausage, cut into ¼-inch-thick slices (optional)
- ½ cup onion, diced
- ½ red bell pepper, medium diced
- 3 cups black-eyed peas, cooked
- 1 cup chicken stock or water
- ½ teaspoon kosher salt
- ½ teaspoon black pepper

Directions:

1. Heat large sauté pan on Medium-High (375°F).
2. Add sausage and cook for 5 minutes or until browned on both sides.
3. Transfer sausage to bowl and set aside.
4. In same skillet, add onion and bell peppers and cook for 5 minutes, or until wilted.
5. Add peas, chicken stock, sausage, salt, and pepper and cook for 5 minutes.
6. When completely cooked, serve with a bowl of rice.

Seafood



Tips

- Always smell seafood prior to purchase to ensure freshness.
- When buying whole fish, make sure eyes are clear. Cloudy eyes typically signify older fish.
- Rinse seafood prior to cooking.
- Thaw in refrigerator on lowest shelf. If there is a spill, other foods won't be contaminated.
- Peeling shrimp? Use fresh lemon juice to remove lingering smell from hands.
- The perfect temperature for melting butter is 100°F (Low).

Cooked Seafood Guidelines

Whole Fish

Flesh should be opaque and ready to flake.

Shrimp

Flesh is opaque and shell turns from red to pink.

Scallops

Flesh turns opaque.

Lobster Tails

Flesh turns opaque and outside shell turns red.



Fish Tacos Serves: 6-8

Ingredients:

- 1 pound firm flesh fish, such as snapper, grouper, or swordfish
- ¼ cup canola oil
- 1 lime, juiced
- 1 tablespoon ancho chili powder
- 1 jalapeño, coarsely chopped
- ¼ cup chopped fresh cilantro leaves
- 8 flour tortillas

Directions:

1. Place fish in medium dish.
2. Whisk together oil, lime juice, chili powder, jalapeño, and cilantro and pour over fish.
3. Let fish marinate for 15-20 minutes.
4. While fish marinates, heat medium sauté pan on Medium-High (375°F).
5. Remove fish from marinade and place on pan, flesh side down.
6. Grill fish for 4 minutes, then flip and grill for additional 30 seconds.
7. Remove fish from grill and let rest for 5 minutes.
8. While fish rests, place tortillas on pan and grill for 20 seconds.
9. Divide fish among tortillas and garnish with your favorite toppings.

Tip: Top your tacos with tomato salsa, shredded cabbage, hot sauce, sour cream, and/or chopped cilantro.



Seafood Paella Serves: 6

Ingredients:

4 tablespoons extra-virgin olive oil, divided	2 cups uncooked short-grain white rice
1 tablespoon paprika	1 pinch saffron threads
2 teaspoons dried oregano	1 bay leaf
Sea salt and black pepper to taste	1 teaspoon crushed red pepper flakes
2 pounds boneless, skinless chicken breasts, cut into 2-inch pieces	1 quart chicken stock
3 cloves garlic, peeled and crushed	2 lemons, zested
1 Spanish onion, chopped	1 pound shrimp, peeled and deveined
1 red bell pepper, seeded and coarsely chopped	1 pound of mussels
	½ cup fresh Italian leaf parsley, chopped

Directions:

1. In a medium bowl, mix together 2 tablespoons olive oil, paprika, oregano, salt, and pepper.
2. Mix in chicken, cover and refrigerate overnight.
3. Using a large stock pot, set PIC to 300°F and add 2 tablespoons olive oil, garlic, and bell pepper and sauté for 3 minutes.
4. Add rice, saffron, bay leaf, red pepper flakes, lemon zest, and stir to incorporate.
5. Set PIC to 350°F, then add chicken and chicken stock and mix to incorporate.
6. Cover and let simmer for 10-15 minutes or until chicken reaches 165°F.
7. Add in shrimp and mussels and continue cooking for 8-10 minutes or until rice is tender. Stir frequently.
8. Add parsley and serve.



Steamed Mussels in Tomatoes & Wine Serves: 4

Ingredients:

- 2 pounds mussels
- 2 cups white wine
- 1 (14½-ounce) can Italian-style chopped tomatoes
- ½ stick butter, cut into quarters
- 4 cloves garlic, roughly chopped
- ¼ cup fresh basil leaves, loosely packed and roughly chopped
- 2 shallots, roughly chopped

Directions:

1. Rinse and scrub mussels in cold water.
2. Fill large stock pot 1-inch deep with water and add mussels.
3. Bring covered pot to boil on High (425°F) for 5-7 minutes, or until shells open.
4. Drain half of cooking liquid and reserve remaining liquid in pot with mussels.
5. Discard any mussels that did not open.
6. Add remaining ingredients and cook on Medium-Low (175°F) for 15 minutes.
7. Serve mussels in large bowl with hot crusty bread and salad.

Pastas



Tips

- Under dry conditions, rice can be stored for up to 1 year at room temperature.
- Always rinse rice, beans, and grains to remove dust from shipping.
- If you forget to pre-soak beans, place them in 3 cups water for every 1 cup of beans, then bring to a boil on Max/Sear for 2 minutes. Remove from heat, cover and soak beans for 1 hour.
- Fresh pasta cooks more quickly than dry pasta.
- Some pasta, such as lasagna, manicotti, and cannelloni, can be used without being precooked. These are called “no-bake pastas”.
- Not sure which type of pasta will complement the dish? As a rule of thumb, small pastas, such as orzo, are ideal for clear or hearty soups. Curved, twisted or tube-shaped pastas, such as penne, are perfect for tomato sauces. Ridged pastas, such as rigatoni, are best used with meat sauces. Smooth pastas, such as fettuccine, complement cream sauces.



Risotto with Peas and Parmesan Serves: 4

Ingredients:

- 1 tablespoon olive oil
- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 cup uncooked Arborio rice
- 4 cups chicken broth or stock
- ½ cup frozen peas, thawed
- ¼-½ teaspoon lemon zest (optional)
- Salt and ground black pepper to taste
- ¼ cup finely shredded Parmesan cheese

Directions:

1. Using a large saucepan, set PIC to Medium-High (375°F) and add oil.
2. Add onion and cook for about 3 minutes, stirring occasionally.
3. Stir in garlic and cook until aromatic.
4. Add rice and cook for 1 minute, stirring frequently.
5. Stir broth in 1-cup increments to mixture and do not add next cup until previous cup of liquid is absorbed.
6. Reduce temperature to Medium (275°F).
7. Cook rice for 20-25 minutes, stirring frequently.
8. Remove pan from PIC and stir in peas and lemon zest.
9. Season with salt and pepper and top with Parmesan and scallions.



Saffron Rice Serves: 4

Ingredients:

- 1 cup basmati rice
- 2 cups chicken stock
- 1 tablespoon butter (optional)
- 1 tablespoon dried onion flakes
- ½ teaspoon salt
- 1 pinch saffron, crumbled

Directions:

1. Rinse rice well and drain.
2. Add all ingredients to medium saucepan and bring to boil on Max/Sear.
3. Once boiling, reduce temperature to Medium (275°F) and simmer for 15-20 minutes.
4. Fluff with fork and serve.

Tips: You can substitute long-grain rice for basmati rice and minced onion for onion flakes. Adjust the temperature as needed to ensure stock comes to a simmer.



Thai Coconut Chicken Soup Yields: 2 quarts

Ingredients:

- 4 cups chicken stock
- 3 kaffir lime leaves, fresh or dried, hand-torn
- 2 small Thai chilies, halved lengthwise
- 2 cloves garlic, crushed
- 1 (3-inch) piece fresh ginger, peeled and cut into 4 chunks
- 1 stalk lemon grass, white part only, cracked open
- 1½ cups shredded, cooked chicken
- 1 (13-ounce) can unsweetened coconut milk
- 1 (8-ounce) can straw mushrooms, rinsed
- 2 tablespoons Thai fish sauce
- 1½ teaspoons sugar
- Juice of 4 limes
- Kosher salt and freshly ground black pepper to taste
- ¼ cup chopped fresh cilantro leaves

Directions:

1. Add chicken stock to a medium stock pot and bring to boil on Medium (275°F).
2. Add lime leaves, chilies, garlic, and lemon grass to pot and cover.
3. Lower temperature to Medium-Low (175°F) and simmer for 10 minutes.
4. Uncover pot and stir in chicken, coconut milk, mushrooms, fish sauce, sugar, and lime juice.
5. Simmer soup for about 5 minutes until chicken is heated through.
6. Season soup with salt and pepper.
7. Pour soup into bowls and garnish with cilantro.



Ratatouille Serves: 8-10

Ingredients:

- 1/8 cup extra-virgin olive oil
- 1 medium red onion, diced
- 2 tablespoons minced garlic
- 2 large red peppers, seeded and diced
- 2 large green peppers, seeded and diced
- 3 medium zucchini, diced small
- 2 medium yellow squash, diced small
- 2 cups fresh tomatoes, diced small (or 2 cups small whole tomatoes)
- 2 tablespoons fresh Italian parsley, chopped
- Salt and pepper to taste
- Juice and zest from 2 lemons
- 1/2 cup white wine
- 1 tablespoon fresh thyme (or 1 teaspoon dried thyme)

Directions:

1. Using a large frying pan, set PIC to 425°F and add oil, onion, garlic, peppers, zucchini, squash, and tomatoes, and stir together.
2. Add in remaining ingredients and simmer for 30 minutes or until about half of the liquid has evaporated.
3. Be sure to stir occasionally.



Gumbo Serves: 10

Ingredients:

- ¾ cup extra-virgin olive oil
- 1½ cups flour
- 1 cup chopped onion
- 1 teaspoon minced garlic
- 4 cups water
- 2 cups cut up andouille sausage
- 1 (2-3-pound) chicken, cut into small parts
- 2½ tablespoons Worcestershire sauce
- 1½ teaspoons Louisiana Hot Sauce
- 2½ teaspoons sea salt
- 4 cups white wine
- ½ teaspoon filé powder

Directions:

1. Using a large stock pot, set PIC to 275°F and add oil and flour. Stir the mixture constantly for 10-12 minutes or until dark brown in color.
2. Add onion and continue cooking until onion is translucent. Next, add garlic along with the water, stirring constantly.
3. Mix in Worcestershire and the hot sauce, followed by the andouille sausage.
4. Place in chicken, followed by the wine and salt. Mix together and cover with lid.
5. Let simmer for 1½ hours or until chicken has reached 165°F.

Tips:

- Serve with rice and filé powder.



Bolognese Serves: 6-8

Ingredients:

- | | |
|--|-------------------------------------|
| 1/8 cup extra-virgin olive oil | 1/2 pound ground pork or veal |
| 1 cup of very finely diced white onion | 2 cups white wine |
| 1/2 cup celery, diced small | 2 (28-ounce) cans crushed tomatoes |
| 1 cup shredded carrots | 2 tablespoons fresh Italian parsley |
| 1 tablespoon fresh garlic, minced | salt and pepper |
| 2 pounds ground beef, chuck | 1 tablespoon sugar |

Directions:

1. Using a large stock pot, set PIC to 375°F and add oil followed by onions, carrots, celery, garlic and let sweat for 10-12 minutes then take veggies out and set aside.
2. Add beef and pork, set PIC to 400°F and cook until brown. Leave the fat in.
3. Add veggie mix along with tomatoes, wine, and sugar. Season with salt and pepper. Stir to incorporate.
4. Reduce to 225°F, cover and let simmer for 45 minutes to 1 hour. Stir occasionally.
5. Top with parsley and serve over pasta.

Tips:

- Use a food processor to shred the carrots and celery.
- Use a potato masher to evenly break lumps of meat.
- Do not skim off the fat while cooking, this is what makes it a true Bolognese.

Desserts



Tips

- By setting the cooktop to “Low”, you can keep prepared fondue warm without the risk of scorching or burning.
- Prepare all fondue food dippers before melting fondue sauce.
- Remove cheese from refrigerator and let it warm to room temperature before melting on the PIC. This also lessens the amount of time the cheese will be exposed to heat.
- Cheese is optimally melted on Medium/Low (175°F), but can differ depending on the type of cheese.
- The temperature at which chocolate melts ranges between 110°F and 120°F. Once chocolate has melted, reduce heat to 110°F to hold at the perfect temperature for fondue dipping.
- If chocolate should become separated, add warm heavy whipping cream or 1 teaspoon melted butter per 4 ounces of chocolate, then stir to reintegrate.
- Water or any cold liquid should never come into contact with chocolate. It may harden and become grainy.
- When using a double boiler, make sure no steam or condensation seeps into chocolate.
- Get creative when coming up with ideas for dipping. Fruit, cakes, fresh coconut, mini cream puffs, mini donuts, and vanilla wafers are all delicious, and there are many more possibilities out there!



Chocolate Fondue Serves: 4

Ingredients:

- 2 cups heavy cream
- 1 pound semi-sweet chocolate chips
- 1 tablespoon vanilla extract
- 1 tablespoon brandy

Directions:

1. Using a medium saucepan, set PIC to 120°F, add cream and heat for about 2 minutes, or until sauce is hot to the touch.
2. Add chocolate chips and whisk until smooth and completely melted.
3. Whisk in vanilla and brandy and continue cooking for 2-3 minutes.
4. Reduce the PIC to 100°F and serve.

Tips:

Use strawberries, pineapple pieces, brownies, marshmallows, and even cookies for dipping.



Brittle Yields: 2 pounds

Ingredients:

2 cups pistachios, almonds, or green pumpkin seeds
1½ cups sugar
¾ cup Karo syrup, light
1 teaspoon baking soda
1 teaspoon vanilla
candy thermometer

Directions:

1. Place NuWave Silicone Pizza Liner on baking sheet pan or use buttered 9x13-inch baking dish; set aside.
2. In medium sauté pan, cook nuts, syrup, and sugar on Medium (275°F) until candy thermometer reaches 296°F.
3. Remove from heat.
4. Stir in baking soda and vanilla.
5. Spread evenly in prepared pan to cool.
6. Once cool, break into desired pieces.

nuwave®
— LIVE WELL FOR LESS —

NuWave PIC Pro Chef™



Manual del Usuario

Bienvenido a la Cocina del NuWave®

Precision Induction

Felicidades por la compra de su NuWave Precision Induction Cooktop (PIC®) Pro Chef. Este libro contiene instrucciones detalladas e imágenes que le ayudarán a empezar a utilizar su Cooktop. También está lleno de grandiosas recetas y consejos para ahorrar tiempo, los cuales le ayudarán a preparar deliciosas comidas gourmet en fracciones de tiempo de lo que le tomaría utilizando una estufa regular. Cocinar es rápido y fácil con el Precision Induction Cooktop Pro Chef de NuWave, LLC. Este versátil electrodoméstico de barra utiliza la tecnología de inducción para ahorrar tiempo, energía y dinero. El NuWave Precision Induction Cooktop Pro Chef es eficiente, seguro, rápido y fácil de limpiar. Y, ya que puede programar los tiempos y las temperaturas desde tibio hasta abrasador, usted preparará casi cualquier platillo sin el riesgo de cocinarlo de más o de menos.

¿Qué es la Cocina por Inducción?

El NuWave PIC Pro Chef está compuesto por una serie de bobinas de inducción (basada en principios magnéticos). Estas bobinas generan campos magnéticos que inducen una reacción cálida en las cacerolas y sartenes de acero o base de hierro. De esta manera el calor es generado en los utensilios y no en la superficie del cooktop, lo cual es mucho más eficiente en energía que las estufas tradicionales de gas o eléctricas. La cocina por inducción es la forma más ecológica de preparar alimentos porque este método no libera toxinas en el ambiente. La inducción no emite flama alguna, así que se produce menos calor residual en su cocina. El NuWave Precision Induction Cooktop Pro Chef permanece frío al tocarlo donde la superficie magnética no es activada.

Beneficios Adicionales

- **Conservación de Energía:** Ahora usted puede vivir bien por menos con el NuWave Precision Induction Cooktop Pro Chef. El NuWave PIC Pro Chef utiliza tecnología de inducción. El secreto está en una serie interna de bobinas de cobre. Estas bobinas generan un campo magnético dentro de sus cacerolas y sartenes. El campo magnético produce moléculas invisibles que comienzan a vibrar rápidamente, creando así el calor para que los recipientes por sí solos calienten los alimentos. El NuWave PIC Pro Chef es uno de los cooktops más eficientes en energía que se encuentran disponibles hoy en día, lo que significa que cocinar con él resultará en ahorros en sus recibos mensuales de electricidad.
- **Seguridad:** El diseño del NuWave PIC Pro Chef no requiere de bobinas o flamas abiertas, eliminando esencialmente así el riesgo de incendio. Sus características de apagado automático aumentan la seguridad del aparato. Solamente prográmelo y olvídense de él. Los usuarios también pueden hacer el reto del cubo de hielo. La tecnología de inducción calienta el sartén, pero la superficie del NuWave PIC Pro Chef permanece fría al tocarla.
- **Cocine Rápido:** Calienta inmediatamente y la temperatura es precisa en el NuWave PIC Pro Chef. Cuenta con 6 ajustes de temperatura diferentes que se regulan en incrementos de 5°. ¡No tendrá que adivinar!
- **Ligero y Portátil:** Porque pesa sólo 5.4 libras, usted puede llevar el NuWave PIC Pro Chef a donde sea que vaya. Utilícelo en interiores o exteriores- en cualquier lugar donde haya un contacto eléctrico estándar (E.U.A.)
- **Fácil de Limpiar:** Los derrames no se quemaran y pegarán en la superficie del cooktop. ¡Sólo límpielo y listo!

NuWave Precision Induction Cooktop Pro Chef

Productos y Accesorios

NuWave Precision Induction Cooktop

(30701) NuWave PIC Pro Chef
(BM 30701) Recetario / Manual Completo
(BF 30700) Ficha Técnica

(BQ 30700) Guía de Inicio Rápido
(31111) Estuche de transporte para el PIC

NuWave El Último Juego de Utensilios

(32003) Jarra de Acero Inoxidable de 3.5-quart
(32004) Tapa para la Jarra de 3.5-quart
(32005) Vaporera de Acero Inoxidable

(32007) Inserto para Fondue
(32008) Juego de 8 Tenedores para Fondue
(BM 31120) Manual de lo Último Juego de Utensilios

Parrilla de Hierro NuWave

(32023) Parrilla de Hierro Fundido
(32022) Charola para Drenar Aceite
(BM 31104) Manual de la Parrilla de Hierro Fundido

(31113) Plancha de Hierro Fundido
(BM 31113) Manual de la Plancha de Hierro Fundido

NuWave Duralon® Cerámica Antiadherente

(BM 32100) Manual para los Utensilios de Cerámica Antiadherente NuWave

Cacerolas de Aluminio Anodizado

9-pulgadas (32109)
10.5-pulgadas (32110)
12-pulgadas (32114)

Copper Pro Sartenes

8-pulgadas (32701)
9.5-pulgadas (32702)
11-pulgadas (32703)

Cacerolas de Acero Inoxidable

9-pulgadas (32015)
10.5-pulgadas (32016)
12-pulgadas (32017)

Ollas y Cacerolas de Acero Inoxidable

9-pulgadas (32009)
10.5-pulgadas (32010)
11.5-pulgadas (32011)

Stainless Steel Stock Pots & Saucepans

1.5-quart (32031)
2.0-quart (32032)
3.0-quart (32033)
5.5-quart (32039)
9.0-quart (32034)
Juego de 10 piezas (31250)

Cacerola de Uso Diario

10.5-pulgadas, 3.5-quart (32020)
12-pulgadas, 5.0-quart (32018)

Cacerola con Parrilla de Acero Inoxidable

11-pulgadas, 3.0-quart (32024)

8.0-quart Steamer Pot Set

Olla 8.0-quart (32400)
Inserto para vapor 7.0-quart (32401)
Rejilla para vapor (32402)

Tapas (Opcional)

(32012)
(32004)
(32014)

Tapas (Opcional)

(32704)
(32705)

Tapas (Opcional)

(32012)
(32004)
(32014)

Tapas (Opcional)

(32012)
(32004)
(32013)

Tapas (Opcional)

(32036)
(32037)
(32038)
(32040)
(32004)

Lid (Optional)

(32004)
(32019)

Lid (Optional)

(32025)

Lid (Optional)

(32403)

Para ordenar partes y accesorios llame a nuestro número de servicio al cliente al 1-877-689-2838.

Usted también puede ordenar en línea en: www.nuwavenow.com. Por favor proporcione el nombre correcto del artículo y el número de unidades para asegurarse de que su compra sea procesada correctamente.

NuWave Olla a Presión Precision

(31201) Olla a Presión
(BM 31200) Manual de la Olla a Presión

IMPORTANTES MEDIDAS DE SEGURIDAD

LEA TODAS LAS INSTRUCCIONES ANTES DE USARSE

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

PELIGRO – Para reducir el riesgo de electrocución

1. Lea todas las instrucciones, medidas de seguridad y advertencias antes de utilizar el electrodoméstico.
2. No coloque el aparato donde se pueda caer o sumergir en agua u otros líquidos.
3. No trate de sacarlo si se ha sumergido en agua. Desconéctelo inmediatamente.
4. No sumerja el cable, la clavija o la fuente de potencia en agua u otros líquidos.

ADVERTENCIA – Para personas con marcapasos

1. Este aparato emite un campo electromagnético que es muy fuerte dentro de dos pies de la superficie del mismo.
2. Pruebas científicas han comprobado una indefinición de si el campo eléctrico afectará la función de un marcapasos. Por favor consulte a su médico antes de usarse.

ADVERTENCIA – Para reducir el riesgo de quemaduras, electrocución, incendio y lesiones

1. Este aparato no está diseñado para un uso continuo.
2. Este aparato incluye una función de calentamiento. Las superficies pueden alcanzar temperaturas altas. No toque las superficies calientes. El aparato puede conservar calor residual después de retirar el recipiente. El uso de agarradores u otras medidas de seguridad son altamente recomendables.
3. Este electrodoméstico no deberá ser utilizado por niños. Tenga más cuidado cuando utilice el producto cerca de niños.
4. No lo coloque sobre o cerca de parrillas de gas o eléctricas, o dentro de un horno caliente.
5. No coloque en la superficie metal o objetos metálicos como cuchillos, tenedores, cucharas o tapas ya que se pueden calentar.
6. Este aparato no está diseñado para uso comercial.
7. Utilice este electrodoméstico para el propósito para el que está diseñado como se describe en este manual. No utilice otros accesorios o aditamentos no recomendados por el fabricante, ya que uso no intencionado podría provocar un incendio, una descarga eléctrica o lesiones personales.
8. Nunca utilice un este electrodoméstico si tiene el cable o la clavija dañados, si no funciona adecuadamente, si se cayó o ha sido dañado. **Contacte a servicio al cliente al 1-877-689-2838 o escriba a help@nuwavenow.com para su revisión, reparación o ajuste.**
9. No intente de utilice un aparato roto. En caso de una ruptura, los limpiadores o derrames pueden penetrar el aparato creando el riesgo de una descarga eléctrica.

IMPORTANTES MEDIDAS DE SEGURIDAD

10. Mantenga el cable lejos de superficies calientes. No deje el cable colgando de las orillas de mesas o barras. Nunca forcé la clavija en un contacto. Siempre desconecte jalando la clavija. Apague el aparato antes de desconectarlo del contacto.
11. No lo utilice donde se estén usando productos aerosoles, así como en lugares donde el oxígeno sea reducido.
12. Utilice un juicio apropiado y cuidado cuando utilice el aparato al aire libre o espacios públicos. Este aparato nunca deberá ser puesto donde haya niños sin cuidar o alguien que no sepa de su presencia. Debe ser colocado en una superficie plana y estable, lejos de fuentes de agua.
13. No mueva el aparato mientras esté caliente.
14. Este electrodoméstico es para uso doméstico únicamente; está diseñado para procesar cantidades normales de una casa. No es conveniente para un uso continuo u operación comercial.
15. No desarme el producto. Las partes no sirven por sí solas.
16. No deje el electrodoméstico desatendido si está en uso.
17. Este aparato no está diseñado para utilizarse por medio de un contador externo o un sistema de control remoto por separado.
18. Limpie el aparato con precaución. Al limpiar una superficie caliente con aplicaciones húmedas se puede provocar vapor y algunos limpiadores pueden producir humo peligroso. Desconecte del contacto antes de limpiar.
19. Tome precaución cuando deseche el aceite caliente.
20. Mantenga este manual a la mano para una referencia en el futuro.

GUARDE ESTAS INSTRUCCIONES

Información Eléctrica

- El largo del cable de este electrodoméstico fue seleccionado para reducir los riesgos de seguridad que puedan ocurrir con un cable largo. Existen cables de extensión disponibles, los cuales pueden ser utilizados si esto se hace con cuidado. Si un cable de extensión es utilizado: (1) la clasificación eléctrica marcada deberá ser al menos tan grande como la del aparato y (2) el cable más largo deberá ser arreglado para que no se doble sobre la mesa o barra donde podría ser accidentalmente jalado o tropezarse.
- Ciertos modelos de electrodomésticos pueden tener una clavija polarizada (una cuchilla es más gruesa que la otra). Esta clavija está diseñada para ser usada en una entrada polarizada de una sola forma. Si la clavija no entra completamente en el contacto, voltéela. Si aún así no cabe apropiadamente, contacte a un electricista calificado. No intente modificar la clavija de ninguna manera.

IMPORTANTES MEDIDAS DE SEGURIDAD

ADVERTENCIA



Peligro de descarga eléctrica. Utilizar con el sistema eléctrico adecuado. No lo utilice si el cable o el enchufe están dañados.

ADVERTENCIA: Todos los artículos del PIC Pro Chef de Inducción pueden calentarse mucho al cocinar. Tenga cuidado al quitarlos de la unidad. Siempre use guantes de horno o utilice sujetadores. El PIC Pro Chef de Inducción puede retener calor residual después de retirarlo. Deje que todo se enfríe completamente antes de limpiarlo.

1-877-689-2838 o help@nuwavenow.com

IMPORTANT – Información de la FCC:

Advertencia: Los cambios y modificaciones a esta unidad que no sean aprobados explícitamente por la parte responsable podrían invalidar la autoridad del usuario para operar el equipo.

Nota: El equipo cumple con la parte 18 del Reglamento FCC.

Desecho Correcto del Producto



Esta marca indica que este producto no debe desecharse junto con otros residuos domésticos en los EUA. Para prevenir posibles daños al medio ambiente o la salud por parte de residuos descontrolados, reciclelo responsablemente para fomentar la reutilización sustentable de recursos materiales.

Para devolver su aparato usado por favor utilice sistemas de recolección y devolución o contacte al detallista donde el producto fue comprado. Ellos pueden encargarse del reciclado seguro para el medio ambiente.

LIMPIEZA Y CUIDADO

Instrucciones de Limpieza y Cuidado para su NuWave PIC Pro Chef.

ANTES DE USARSE

Limpie la superficie con un trapo que haya sido humedecido en agua jabonosa tibia.

IMPORTANTE - No sumerja la unidad en agua o utilice el lavavajillas. La superficie exterior puede ser limpiada con cuidado con un trapo húmedo o una esponja.



- Limpie después de cada uso.
- Asegúrese de que la unidad se haya enfriado completamente antes de limpiarla.
- La superficie exterior puede ser limpiada con cuidado con un trapo húmedo o esponja.
- Quite el cable de conexión antes de limpiar el NuWave PIC Pro Chef. No utilice ningún agente limpiador cáustico y asegúrese de que el Agua no penetre al interior del induction cooktop.
- Nunca sumerja el NuWave PIC Pro Chef, sus cables o la clavija en agua u otros líquidos.
- No utilice ningún producto limpiador con base de aceite para evitar dañar las partes plásticas, la cubierta/panel de operación.
- Con el fin de mantener su NuWave PIC Pro Chef luciendo como nuevo, asegúrese de que la parte de abajo de sus recipientes no rayen el vidrio de la superficie del aparato, aunque una superficie rayada no afectará el funcionamiento del induction cooktop.
- Asegúrese de limpiar correctamente la unidad antes de guardarla en un lugar seco y fresco.

INSTRUCCIONES DE OPERACIÓN



- 1 Ventilación:** Los respiraderos están localizados en la parte trasera del producto para permitir escapar el calor generado por cualquier elemento caliente. Esta característica del diseño impide que el calor se transfiera a la superficie para cocinar, asegurando un desempeño eficiente del NuWave PIC Pro Chef.
- 2 Superficie:** La superficie de vidrio resistente al calor del NuWave PIC Pro Chef se mantiene fría al tacto y se limpia fácilmente con un simple trapo o paño húmedo.
- 3 Panel de Control con Display LED:** Panel de control claro, luminoso y fácil de leer.
- 4 Superficie Caliente:** Las bobinas electro magnéticas localizadas debajo de la superficie de vidrio transfieren el calor generado directamente al utensilio de inducción.

⚠ PRECAUCIÓN



Mientras el NuWave PIC Pro Chef esté funcionando no toque la superficie del aparato ya que puede calentarse mucho y haber riesgo de quemaduras. El cooktop puede conservar calor residual después de retirar los utensilios.

No quite las cacerolas o sartenes durante el proceso de cocinado. Oprima el botón "Pause/Clear" para apagar antes de retirarlos.

INSTRUCCIONES DE OPERACIÓN

CONSEJOS IMPORTANTES:

1. Compruebe las tomas de corriente para asegurar el funcionamiento correcto. No lo utilice en una toma de corriente en la que se encuentren otros aparatos importantes. Compruebe los ajustes si la unidad está cocinando demasiado lentamente.
 2. El enchufe eléctrico debe estar enchufado correctamente a la toma de corriente.
- No bloquee las ranuras de ventilación de la estufa de inducción. Esto podría hacer que la unidad se sobrecaliente. Mantenga una distancia mínima de 3-5 pulgadas de las paredes y otros objetos, electrodomésticos, etc.
 - No coloque dispositivos u objetos que sean sensibles a campos magnéticos encima o al lado del NuWave PIC Pro Chef (por ejemplo, tarjetas de crédito, teléfonos celulares, radios, televisores, grabadoras de video, etc.).
 - No utilice la estufa de inducción en la proximidad de fuegos abiertos, calentadores u otras fuentes de calor.
 - No coloque sobre la estufa.
 - Asegúrese de que el cable de alimentación no esté comprimido debajo de la placa de inducción.
 - El cable de alimentación no debe entrar en contacto con bordes afilados y/o superficies calientes.
 - Antes de conectar el NuWave PIC Pro Chef, confirme que las necesidades de tensión indicadas en este manual corresponden a la alimentación de tensión en su hogar.
 - Una conexión incorrecta puede provocar daños a la propiedad y posibles lesiones.
 - La superficie de la estufa está hecha de vidrio resistente a la temperatura.
 - En caso de que se observen daños en la unidad, incluso una pequeña grieta en la superficie del vidrio, desconecte inmediatamente el NuWave PIC Pro Chef de la fuente de alimentación.

INSTRUCCIONES DE OPERACIÓN

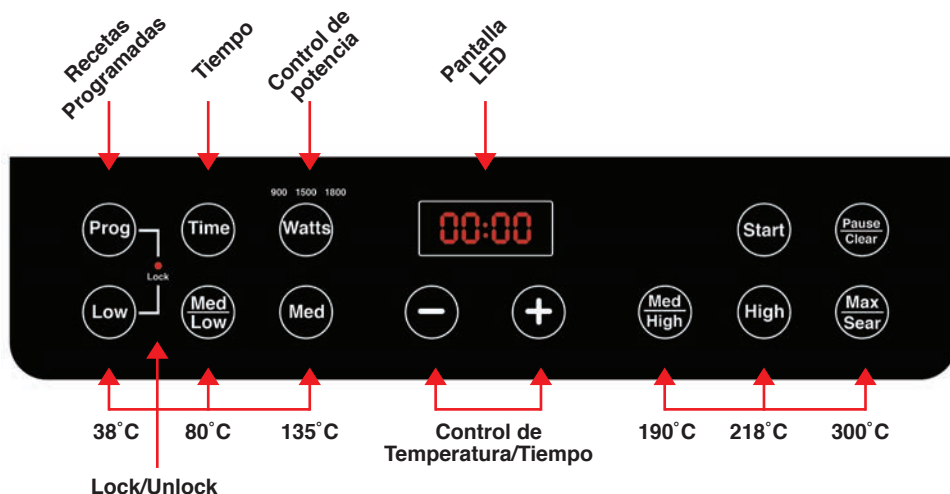
EL NUWAVE PIC PRO CHEF ES PORTABLE

Para aquellos que cocinan en la carretera o en aguas abiertas, la operación de NuWave PIC Pro Chef requiere 15 amperios cuando se utiliza en un RV o barco. La estufa utiliza hasta 1800 vatios de energía dependiendo del ajuste de la temperatura. El aparato puede estar conectado a cualquier tomacorriente estándar, pero no puede funcionar con las baterías.

Ajuste de Potencia y Temperatura	Ajuste del Vatiage		
	600V 7.5 Amps	900V 12.5 Amps	1800V 15 Amps
Sear	900W	1500W	1800V
High (425F~560F)	900W	1500W	1600W
Med/High (375F~420F)	900W	1300W	1300V
Med (275F~370F)	900W	1000W	1000V
Med/Low (175F~270F)	900W	600V	600V
Low (100F~170F)	900W	600V	600V

Basado en voltajes de línea que registran 120 voltios.

INSTRUCCIONES DE OPERACIÓN



Panel de Control

"0" deberá aparecer cuando el programa sea borrado o cuando se encienda.

Función de Potencia en Vatios

La potencia en watts automática para el PIC Pro Chef es de 1800 vatios. Para cambiarla presione "Watts" una vez. La luz roja se iluminará sobre el "600" indicando que el PIC Pro Chef está ahora programado a 600 vatios. Presione "Watts" una vez más y la luz roja se iluminará sobre el "900", indicando que el PIC Pro Chef está ahora programado a 900 vatios. Presione "Watts" otra vez y la luz roja se iluminará sobre el "1800", indicando que el PIC Pro Chef está ahora programado a 1800 vatios.

F° a C°

La Pantalla está programada para mostrar la temperatura en Farenheit (F). Para cambiarla a Centígrados (C) presione el botón "Prog" seguido de "-". Presione "-" nuevamente para convertir/Centígrados. Para regresar a Farenheit presione "-" una vez más. Para cerrar la opción de conversión de temperatura presione el botón "Pause/Clear" hasta que aparezca un "0" en la pantalla.

Comienzo Rápido:

El NuWave PIC Pro Chef está pre-programado para cocinar a temperatura alta (375°F) por 1 hora. Para empezar a cocinar presione el botón de "Start" después de colocar un recipiente para inducción en la superficie. Si desea cocinar a cualquier otro nivel de potencia que no sea Alto necesitará presionar "Low" o "Max/Sear" u oprimir los botones "-" ó "+" para aumentar o disminuir la temperatura en rangos de 5°F. Vea la Tabla del Panel del Display en la parte inferior de esta página para más detalles.

INSTRUCCIONES DE OPERACIÓN

Funciones	Temperatura del rango	Pantalla LED	Ejemplos
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
High	425°F (218°C)	425F - 218C	Fry
Max/Sear	575°F (302°C)	SEAR	Boil/Saute Sear

Para Empezar a Cocinar

Hay varias maneras de comenzar a cocinar con su NuWave PIC Pro Chef:

- Presione “Start” con una temperatura preprogramada de 375°F y una hora como tiempo.
- Programe la temperatura y presione “Start”. El tiempo estándar es de 1 hora.
- Programe el tiempo y presione “Start”. La temperatura estándar es de 375°F.
- Programe la temperatura y el tiempo, luego presione “Start”.

El NuWave PIC Pro Chef dejará de cocinar automáticamente una vez que el tiempo haya concluido y avisará a los usuarios por medio de un sonido.

El display siempre mostrará la temperatura actual durante el ciclo de cocción.

Para mostrar el tiempo faltante, presione “Time” y un contador regresivo aparecerá, marcando la duración antes del ciclo o si la etapa es completada.

Función de Lock y Unlock:

Al voltear o mover continuamente los utensilios de cocina, la función de Lock y Unlock ayuda a mantener establecidas las funciones preprogramadas.

1. Una vez que haya seleccionado sus tiempos y temperaturas, y a presionado “Start”, presione “Low” y “Prog” simultáneamente para bloquear el programa. La luz centrada en el a la derecha del botón “Prog” y “Low” se encenderá.
2. La unidad no podrá cambiar ninguna función mientras esté bloqueada, a excepción de “Pause/Clear”.
 - Para desbloquear, presione “Low” y “Prog” simultáneamente para desbloquear el programa. La luz centrada a la derecha del botón “Prog” y “Low” se apagará.
3. Si no desbloqueas el PIC durante el tiempo de cocción, una vez que se acabe el tiempo, el PIC Pro Chef se desbloqueará automáticamente y la luz se centrará a la derecha del “Prog” y el botón “Bajo” se apagará.
 - Puede bloquear o desbloquear la unidad durante el tiempo de cocción.
 - Cuando está en el modo de bloqueo, todavía puede presionar “Pause/Clear”.
 - La función “E1” seguirá en efecto cuando esté en funcionamiento.

INSTRUCCIONES DE OPERACIÓN

Función de Pausa/Borrar

1. Para interrumpir el tiempo de cocinado, presione el botón "Pause/Clear" una vez. Esto pospondrá el NuWave PIC Pro Chef en el punto donde se encuentre. La temperatura permanecerá mostrándose en el panel de display, pero una "F" parpadeará. Para reanudar presione "Start".
2. Para BORRAR el modo de cocinado mientras el NuWave PIC Pro Chef está funcionando, presione el botón "Pause/Clear" dos veces. La pantalla se borrará completamente, aparecerá un "0" y la unidad se apagará.

Programando la Temperatura:

Este electrodoméstico está pre-programado para cocinar a temperatura alta (375°F). Para restablecer, presión la tecla de la temperatura deseada y pulse "Start". El rango de temperatura se mostrará en el panel del display. Para subir o bajar la temperatura en incrementos de 5°F presione los botones "+" ó "-" hasta que la temperatura deseada se muestre. Utilice como referencia la tabla de abajo para establecer las temperaturas. La mínima es de 100°F mientras que la temperatura máxima 575°F.

Programando el Tiempo

Presione el botón de "Time". Un "0" parpadeará en la esquina inferior derecha del panel de display. Presione el botón "+" hasta encontrar el tiempo deseado.

- El display muestra horas y minutos, pero no segundos.

Función de Programación (Fase de Cocinado)

- Presione el botón "Prog".
 - "Pro" aparecerá en el panel de display.
1. Ingrese la temperatura deseada desde "Low" hasta "Max/Sear". Si necesita umentar o disminuir la temperatura presione los botones de "-" o "+".
 2. Presione el botón de "Time" y 00:00 aparecerá en el display, presione los botones de "-" o "+" hasta encontrar el tiempo deseado. Vea la sección de arriba "PROGRAMANDO EL TIEMPO" para información detallada de cómo ingresar los minutos y las horas.
 - Para añadir diferentes etapas, repita los pasos 1 y 2 y luego presione "Start" para comenzar su programa. Usted podrá programar hasta 10 fases (Demora es considerada una fase).
 - Si necesita cambiar cualquier parte del programa presione el botón "Pause/Clear" dos veces y empiece de nuevo.

Por ejemplo

Para 5 minutos presione "Time" una vez, luego presione "+" hasta ver 00:05 luego "Start". Para 20 minutos, presione "Time" dos veces luego presione "+" hasta ver 00:20 luego presione "Start".

NOTA: El tiempo de cocción programable máximo es de 99 horas y 60 minutos.

INSTRUCCIONES DE OPERACIÓN

Función de Demora

El propósito de esta función es permitirle establecer programas que comiencen más tarde. Para demorar un programa presione “Prog”, luego presione el botón “Time”. Un “0” se mostrará en la esquina inferior derecha del panel de display. Presione el botón “+” hasta encontrar el tiempo deseado en demorar (para más información revise Programando el Tiempo en la parte de arriba de esta página). Luego presione “Prog” otra vez para establecer el programa de cocinado.

El tiempo seleccionado para la demora es incluido en las fases programadas. Para continuar con la siguiente etapa, introduzca la temperatura de cocción. Continúe con el paso #2 de las instrucciones de “Función de Programación”. Presione “Start”.

Cuando la cuenta regresiva de demora llega a 0, el NuWave PIC Pro Chef suena dos veces para avisar el fin. En este momento el tiempo de cocinado comenzará y la temperatura será mostrada en el display.

Ya que la tecnología de inducción está basada en principios magnéticos, los recipientes compatibles deben tener un fondo ferroso (base de hierro, magnético). Algunos tipos de recipientes están hechos de metales magnéticos naturales (como hierro puro), mientras otros están diseñados para ser magnéticos al “hacer sándwich” una delgada capa de un metal ferroso entre la base. Esta capa actuará sobre el campo magnético del induction cooktop para distribuir el calor.

Los utensilios de triple acero inoxidable de alta calidad y hierro fundido funcionan en los induction cooktops. Recipientes de cobre, vidrio y aluminio no funcionarán a menos de que tengan una base magnética de sándwich.

Las cacerolas que funcionan de forma óptima en el NuWave PIC Pro Chef tienden a ser de un calibre mediano a pesado.

ATENCIÓN

La superficie térmica está localizada dentro del anillo plata mayor. El diámetro mínimo de utensilios de cocina aceptable es 3 pulgadas. Siempre coloque los utensilios en el centro del círculo cocción. Puede usar recipientes que midan hasta el ancho total del NuWave PIC Pro Chef, el cual es de 11.4 pulgadas; sin embargo, en estos casos el calor traspasará más lentamente a las orillas. No recomendado recipientes que midan más de 11 pulgadas.

Ejemplos de recipientes compatibles

- Todos los recipientes NuWave Precision • Hierro fundido
- Nu-Wave Duralon® Utensilios de Cocina de Cerámica Antiadherente
- Hierro y acero esmaltados
- Acero inoxidable con base magnética

INSTRUCCIONES DE OPERACIÓN

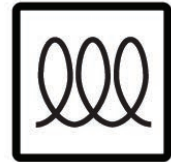
Recipientes no compatibles con la inducción

- Cobre
- Vidrio
- Aluminio
- Recipientes tipo cerámica

¿Cómo puedo comprobar la compatibilidad de mis recipientes con la inducción?

Existen tres sencillas formas de comprobar si sus cacerolas y sartenes actuales, o sus futuras compras, son compatibles con el NuWave PIC Pro Chef:

1. Un imán es por lo general un gran indicador. Si se adhiere a la parte de abajo de un recipiente significa que la cacerola o sartén es para inducción. Sin embargo, tenga en cuenta que existen casos en los que las propiedades magnéticas de un recipiente pueden no ser suficientemente fuertes para que funcione eficientemente con el NuWave PIC Pro Chef.
2. Coloque una pequeña cantidad de agua en una cacerola o un sartén. Si son compatibles con la inducción el agua comenzará a hervir.
3. Un símbolo de compatibilidad con inducción puede estar impreso en la parte de abajo del recipiente.



Induction

SOLUCIÓN DE PROBLEMAS

Mensaje de Error	Solución
E1	Un E1 por lo regular significa que el NuWave PIC Pro Chef no detecta algún recipiente en su superficie. Esto puede ocurrir por una de dos razones. 1. Las bobinas de inducción que contiene el NuWave PIC Pro Chef trabajarán sólo cuando estén en contacto directo con un recipiente. Para mantener la efectividad del aparato, siempre asegúrese de que esté sobre una superficie plana y que el contacto con el recipiente sea consistente. 2. Un mensaje de E1 también puede aparecer si su recipiente elegido no es para inducción. Si el PIC Pro Chef está bloqueado y aparece E1: • Simplemente desbloquee presionando “Prog” y “Low” y luego presione “Start” nuevamente. • Si presiona “Pause/Clear” dos veces, deberá reiniciar el programa anterior
E2	Mal funcionamiento de la unidad. Contacte a servicio al cliente.
E3	El voltaje de la unidad es demasiado bajo. El mínimo es 85 volts.
E4	El voltaje de la unidad es demasiado alto. El máximo es 144 volts.
E5	Mal funcionamiento de la unidad. Contacte a servicio al cliente.
E6	Mal funcionamiento de la unidad. Contacte a servicio al cliente.
E7	Sobrecalentamiento o ductos de ventilación obstruidos. Si la temperatura interna excede 230°F, cualquier operación se detendrá y se producirá un sonido. Presione “Pause/Clear” dos veces. Espere a que la unidad se enfríe.
E8	Sobrecalentamiento. Si el aparato excede una temperatura de 20°F arriba de la de Dorar, éste se apagará automáticamente. Contacte a servicio al cliente.
E9	La unidad no funciona correctamente. Contacte a servicio al cliente.
FULL	En el modo de programación si el tiempo seleccionado excede el límite del aparato, que es de 99:59, entonces no se podrán programar más fases.

SOLUCIÓN DE PROBLEMAS

- Cuando cualquiera de los mensajes de error anteriores aparezcan en el LED, la unidad sonará al menos una vez.
- El ventilador trabajará por 60 segundos adicionales después de presionar el botón "Pause/Clear" una vez. Para continuar cocinando presione el botón "Start" dentro de los siguientes 45 minutos.
- La unidad se apagará después de 45 minutos si ningún botón (como "Start") es presionado. Cuando el aparato se apague se borrará toda la historia de cocinado previa.
- Después de presionar el botón "Pause/Clear" dos veces, el ventilador trabajará por 60 segundos adicionales hasta que la unidad se enfríe. En ese momento el NuWave PIC Pro Chef se apagará.

Después de Retirar la Caserola	Sonido de Pitar	Pantalla	Referencia
Inicial	Un Solo Pitido	"F" o "C" o "Sear" o "." Parpadeando	Después de regresar la Olla, NuWave PIC Pro Chef automáticamente reanudar coccion.
< 45 segundos	Ningún	"F" o "C" o "Sear" o "." Parpadeando	Después de regresar la Olla, NuWave PIC Pro Chef automáticamente reanudar coccion.
46 - 90 segundos	Sí	E1*	Reinicia coccion presionando "Start".
Después de 90 segundos	Ningún	0	Coccion Para.

Si el PIC Pro Chef está bloqueado y aparece E1:

- Simplemente desbloquee presionando "Prog" y "Low" y luego presione "Start" nuevamente.
- Si presiona "Pause/Clear" dos veces, deberá reiniciar el programa anterior

	⚠ ADVERTENCIA
	Desenchufe inmediatamente y comuníquese con el Departamento de Servicio al Cliente si experimenta otros problemas. 1-877-689-2838 o @nuwavenow.com

GARANTÍA

El NuWave PIC Pro Chef

EL FABRICANTE GARANTIZA

El NuWave PIC Pro Chef, incluyendo la base, y todos los componentes eléctricos están garantizados por un año a partir de la fecha de compra, bajo uso doméstico normal y cuando son operados de acuerdo con las instrucciones escritas del fabricante.

El fabricante proporcionará las piezas y mano de obra necesarias para reparar cualquier parte del NuWave PIC Pro Chef en el departamento de servicio de NuWave, LLC. Después de la expiración de la garantía, el costo de la mano de obra y las piezas serán responsabilidad del propietario.

LA GARANTÍA NO CUBRE

La garantía limitada se anula si las reparaciones son realizadas por un distribuidor no autorizado y/o la placa de datos del número de serie se elimina y/o se desfigura. El deterioro normal debido al uso o exposición no está cubierto por esta Garantía. Esta Garantía Limitada no cubre fallas, daños o desempeño inadecuado debido a accidentes, actos de Dios (tales como relámpagos), fluctuaciones en la energía eléctrica, alteraciones, abuso, mal uso, aplicaciones incorrectas, atmósferas corrosivas, instalación incorrecta, Con las instrucciones escritas del Fabricante, uso anormal o uso comercial. NuWave, LLC se reserva el derecho de anular la Garantía Limitada, donde sea permitida por la ley, para los productos comprados a un distribuidor no autorizado.

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El propietario tendrá la obligación y responsabilidad de: Pagar por todos los servicios y piezas no cubiertos por la garantía; Prepagar el flete hacia y desde el Departamento de Servicio para cualquier pieza o sistema devuelto bajo esta garantía; Empaque cuidadosamente el producto usando material de relleno adecuado para evitar daños durante el transporte. El envase original es ideal para este propósito. Incluya en el paquete el nombre del propietario, la dirección, el número de teléfono del día, una descripción detallada del problema y su “**número RGA**”. **Llame al 1-877-689-2838 o envíe un correo electrónico a help@nuwavenow.com** para obtener el **RGA** (Número de autorización de devolución de mercancías). Proporcione el modelo y número de serie del sistema de cocina y el comprobante de la fecha de compra (una copia del recibo) al hacer reclamaciones bajo esta garantía.

OBLIGACIÓN DEL FABRICANTE

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GARANTÍA

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LEA EL MANUAL DEL PROPIETARIO: Si aún tiene alguna pregunta sobre la operación o garantía del producto, comuníquese con **NuWave, LLC** al: **1-877-689-2838** o por correo electrónico **Help@nuwavenow.com**.



NuWave Oven® Pro Plus



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**NuWave Brio® 6-Qt
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For patent information please go to: www.nuwavenow.com/legal/patent

Designed & Developed in USA by:

NuWave, LLC

1795 N. Butterfield Rd.

Libertyville, IL 60048, U.S.A.

Customer Service:

1-877-689-2838 • help@nuwavenow.com

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