

COMPLETE COOKBOOK
OWNERS' MANUAL
RECIPES AND TIPS

We value every NuWave customer. You've purchased the Precision Induction Cooktop because you want to save time, money and energy while enjoying great tasting meals.

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

To show our gratitude and lifetime commitment to you, we have created the nuwavecookingclub.com exclusively for our customers. This site will be hosted by our executive chef and will feature recipes, step-by-step instructional cooking videos, live chat and more.



You can also visit www.hearthware.com to see more innovative products developed by the makers of the NuWave® Oven, NuWave Oven Pro and NuWave Mini Oven, plus the NuWave Twister® Blender and NuWave Party Mixer, i-ROAST® Coffee Bean Roaster and Supermo® Coffee Mill.

FOR HOUSEHOLD USE ONLY



Model X ~ X: 120V, 60Hz, 1300 Watts
US Patents: and Other US Patents Pending.

Manufactured and Distributed by:
IIBC-HEARTHWARE, Inc
1755 Butterfield Road, Libertyville, IL 60048, U.S.A.
1-847-775-8123 or 1-888-NUWAVE1 (689-2831)

WELCOME TO PRECISION INDUCTION COOKING



Congratulations on your purchase of the NuWave® Precision Induction Cooktop. This book contains detailed instructions and images to help you get started using your NuWave Precision Induction Cooktop. It is also filled with great recipes and time-saving tips to help you prepare delicious gourmet meals in a fraction of the time it would take when using a regular stovetop.

Cooking is fast and easy with the NuWave Precision Induction Cooktop from IBC-Hearthware, Inc. This versatile countertop appliance uses induction to save time, energy and money.

The NuWave Precision Induction Cooktop is efficient, safe, fast and easy to clean. And because you can program your times and temperatures from warming to searing you make almost any food to perfection.

WHAT IS INDUCTION COOKING?

An induction cooktop holds a series of burners called induction coils (based on magnetic principles). These coils generate magnetic fields that induce a warming reaction in steel and iron-based pots and pans. This way, the cookware itself heats the food, not the cooktop surface.

Induction cooking is the most eco-friendly and energy-efficient way to cook. Induction cooktops use 90% of the energy produced, which is much more energy-efficient than gas or electric cooktops. Induction heats only the diameter of the pot so very little energy is wasted. Induction emits no flame, so less residual heat is produced in your kitchen.

There are no open flames and the Induction Cooktop remains cool to the touch where the magnetic surface is not activated.

Since heating and adjustments are immediate, you can save up to 50% of cooking time when compared to gas and electric stove tops.

Hot spots and rings are avoided because the bottom of your cookware heats uniformly.

The surface is flat and smooth; spills and over flows do not stick to the cooktop, so they can easily be wiped away.



To order parts and accessories, call our customer service at: **1-888-689-2831** or order online at: www.nuwaveoven.net. Please provide the item name and number to ensure that your purchase is processed accurately.



The NuWave Precision Induction Cooktop Products and Accessories:

NuWave Precision Induction Cooktop:

- (30101) NuWave Precision Induction Cooktop
- (32001) Induction Cooktop Compatible Pot
- (32002) Induction Cooktop Pot Lid
- (32041) Precision Induction Cooktop Magnet
- (32051) NuWave Precision Induction Cooktop Owner's Manual / Cookbook
- (32053) NuWave Precision Induction Cooktop Registration Card

NuWave Precision Induction Cookware - Ultimate Cookware Set:

- (32003) Induction Cooktop Compatible Pot
- (32004) Induction Cooktop Pot Lid
- (32005) Induction Cooktop Steamer
- (32006) Induction Cooktop Yogurt Jars*
- (32007) Induction Cooktop Fondue Insert
- (32008) Induction Cooktop Fondue Fork
- (32055) Ultimate Cookware set Manual

NuWave Precision Cast Iron Cookware - Grill Pan:

- (32021) Induction Cooktop Grill Pan
- (32022) Induction Cooktop Oil Drip Tray
- (32056) Induction Cooktop Grill Pan Manual

NuWave Precision Induction Cookware - Fry Pan:

- (32009) Induction Cooktop Eco-Green Frying Pan
- (32056) Induction Cooktop Grill Pan Manual

NuWave Precision Induction Supplement - Jump Start Yogurt Starter:

- (32052) *Jump Start Yogurt Starter Supplement Packets (12 packets/box)*

TABLE OF CONTENTS

Introduction	1
Products & Accessories	2
Owner's Manual	3-11
General Tips	12
Breakfast	13-15
Scrambled Eggs	14
Fried Eggs	14
Omelette	14
Homemade Pancakes	15
Breakfast Potatoes	15
Homemade Yogurt	15
Appetizers & Fondues	16-21
Chicken Satay	17
Saucy Spicy Shrimp	17
Doubly Hot Cheese Dip	18
Shrimp & Citrus Cocktail	18
Brie & Sun-dried Tomato Fondue	19
Cheddar Cheese Fondue	19
Cheddar Chipolte Fondue	19
Beef Fondue	20
Chicken Fondue	20
Shabu-Shabu Fondue	21
Chocolate Fondue	21
S'Mores Fondue	21
Vegetables	22-25
Vegetable Cooking Chart	24
Artichokes with Butter Sauce	24
Broccoli & Carrot Stir-Fry	24
Green Beans Almandine	25
Green Beans Almandine	25
Grilled Japanese Eggplant with Sundried Tomatoes & Feta	25
Beef	26-28
Grilled Sirloin with Mushrooms & Red Peppers.....	27
Spiced Beef with Dumplings	27
Hometown Chili	28
Bistro Beef & Mushrooms	28
Poultry & Pork	29-32
Chicken & Mushrooms	30
Chicken Provencal	30
Fried Chicken	31
Pan-fried Pork Chops	31
Pork Marsala	32
Sweet & Sour Pork & Pineapple	32
Stocks, Soups & Sauces	33-40
Beef Stock	34
Chicken Stock	34
Vegetable Stock	35
Creamy Cheddar Soup	35
White Bean Tomato Soup	36
French Onion Soup	36
Hot & Sour Soup with Shrimp	37
Vegetable Beef Soup	37
Roux	38
Basic White Sauce	38
Quick Brown Sauce	38
Mustard Marinade	38
Mushroom Duxcelle	39
Cheese Sauce	39
Marinara Sauce	40
Hollandaise Sauce	40
Seafood	41-44
Battered Fried Shrimp	42
Ginger Shrimp	42
Jumbo Louisiana Shrimp with Andouille & Grits	43
Seafood Paella	43
Steamed Mussels in Tomato and Wine	44
Fried Catfish	44
Pasta, Grains & Rice	45-50
Basic Pasta Dough	46
Fettuccine Alfredo	46
Mushroom Stroganoff	47
Roasted Red Pepper Sauce over Tortellini	47
Stir-Fried Tofu & Vegetables	48
Beans with Pesto Bulgur	48
Vegetable Fried Rice	49
Popcorn Rice with Pecans	49
Rice Pilaf	49
Spanish Rice	50
Black Eyes Peas with Andouille	50

Desserts	51-54
Simple Fudge	51
Classic Cherries Jubilee	52
Old Fashion Hard Candy	52
Pears in White Wine Caramel Sauce	53
Candy Suckers	53
Chocolate Caramel Turtles.....	53
Easy Peanut Brittle	54
Panna Cotta with Amber Crystals	54
Bananas Foster	54

CONTENIDO

Manual Del Usuario	56-65
Introducción	57
Recetas	67-72
Huevos Revueltos	67
Papas Para el Desayuno	67
Caldo de Res	68
Caldo de Pollo	68
Chili Tradicional	69
Cerdo Agridulce con Piña	69
Camarones Cepeados	70
Paella de Mariscos	70
Masa Básica Para Pasta	71
Fetuchini Alfredo	71
Arroz Frito con Verduras	72
Arroz Español	72

IMPORTANT SAFEGUARDS

When using electrical products, especially when children are present, basic safety precautions should always be followed.

READ ALL INSTRUCTIONS BEFORE USING

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 unit in water or other liquids.

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

- Never touch the induction cooktop and the power plug with wet hands.
- Be sure to operate the unit on a flat, level, non-metallic surface.
- Do not connect the induction cooktop to the same outlet with other household appliances such as microwaves, etc. as it could overload the outlet and trip a circuit breaker.
- If using an extension cord to connect the cooktop, please note that a damaged extension cord can cause the unit to malfunction. Always check your extension cord for damage and be sure it is compliant with the required voltage. Be sure not to place cord where people can trip over it.
- Never attempt to unplug the induction cooktop by pulling on the power cable.
- Do not move the induction cooktop during cooking or with hot cookware on top of it.
- Do not place any empty cookware on the induction cooktop while it is functioning. An empty piece of cookware will heat up very rapidly and can cause material damage or personal injury.
- Do not place any metal objects on the induction cooktop (other than the cookware you intend to cook in).
- Check the power cable for damage from time to time. Never operate the induction cooktop when the cable is damaged. If the power cable shows any signs of defect, contact IBC-Hearthware, Inc. customer service.
- Do not heat up any unopened cans of food on the induction cooktop. A heated can of food could explode. Only cook or heat food in induction compatible cookware.
- Although the surface of the induction cooktop remains cool to the touch because heat is transferred directly to the pot, please note that the residual heat from the cookware will eventually warm up the cooking surface, especially the area directly underneath the pot. Be careful when handling the cooktop after use and let it cool down before storing or cleaning.
- Scientific tests have proven that induction cooktops do not pose a risk to health. However, persons with a pacemaker should keep a minimum distance of two feet from the induction cooktop while it is operating.
- In order to avoid overheating, do not place any aluminum foil or metal plates on the cooking surface. Foil may bond to the Cooktop surface.



- Do not place any magnetized objects like credit cards, cell phones etc. on the glass surface while the induction cooktop is in operation. The magnetic properties of the unit can damage these items.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shock.
- Never use the induction cooktop when it is not functioning properly, shows signs of damage or if it has been dropped.
- Do not leave the induction cooktop unsupervised during operation. Keep children away from the induction cooktop.
- Do not submerge the induction cooktop in water or other liquids and do not wash it in the dishwasher.
- Do not operate the induction cooktop on any metal table or surface.
- Only qualified experts may perform repair and maintenance work on the induction cooktop using authentic Hearthware replacement and accessory parts. Never attempt to disassemble and repair the induction cooktop yourself!
- This product is not intended for commercial use; it is for household use only.
- Be sure to always use proper judgment and caution while using this cooktop in outdoor situations and public areas. Always make sure the unit is not set up in a place where there are unattended children or people who are unaware of its presence. Make sure to set up on a flat, stable surface in an area where there is no nearby water source that could pose an imminent danger like pools, spas, sprinklers, hoses, etc.

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 table top 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.

	 WARNING
	Electric shock hazard. Use with adequate electrical system. Do not use if cord or plug is damaged. WARNING: All items on the cooktop can get very hot during cooking. Please be careful when removing these items from the cooktop. Always wear oven mitts or use pot holders. Allow everything to cool completely before cleaning.

THE NUWAVE PRECISION INDUCTION COOKTOP



- 1 **Ventilation:** Air vents are located on the back of the product to allow any heat generated by the heating element to escape. This allows it not to be transferred to the cooking surface and keeps the induction cooker performing efficiently.
- 2 **Top Surface**
The heat resistant glass surface is easy to clean. Surface over the magnetic heating surface stays cool to the touch.
- 3 **Control Panel with LCD Display:** Light up, easy to read display.
- 4 **Heating Source:** An electro-magnetic coil located below the glass transfers heating power directly to your induction compatible pot, so any exposed surface remains cool to the touch.

	CAUTION
<p>Do not touch the surface of the cooking area during operation. The surface can become very hot and may cause burns.</p> <p>Do not remove pots and or pans while it is still operating. Push the "Pause / Clear" first to turn off the power before removal.</p>	

TYPES OF PANS TO USE ON AN INDUCTION COOKTOP:

Since Induction is based on magnetic principles, the cookware used on it 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 made to be magnetic by "sandwiching" a thin layer of a ferrous metal in the base. This layer in the base is what will be affected by the magnetic field of the induction cooktop and distribute the heat. Tri-ply, high-quality stainless steel and cast iron cookware will work on induction cooktops. Copper, glass and aluminum cookware will not work unless they have a sandwiched magnetic base. The easiest way to check whether your cookware is compatible with an induction cooktop or not, is to take a magnet and try to stick it to the bottom of your pot. If it sticks, your pot will work on induction. The magnet has to stick only to the bottom of the pot, not necessarily the sides. If the sides are not magnetic but the bottom is, your pot will still work on the induction cooktop. The pots that work best on induction cooktops are medium to heavy gauge.

ATTENTION:

The cookware used on your NuWave Precision Induction Cooktop should not exceed 9 inches in diameter. On the heating surface, the 9 inches in diameter is indicated within the larger red ring.

Examples of compatible cookware:

- All NuWave Precision cookware
- Stainless Steel with a magnetic base
- Enameled iron and steel
- Cast iron

Examples of Non-induction compatible cookware:

- Copper
- Glass
- Aluminum
- Pottery type vessels

How to check your cookware for Induction Compatibility?

There are three simple ways to check if your existing cookware or future cookware purchases can be used on the Precision™ Induction Cooktop:

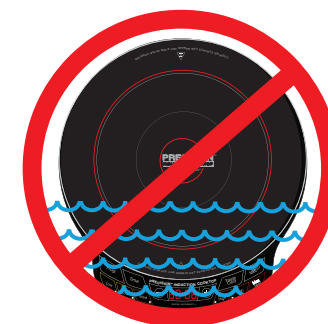
- 1) An induction symbol will be printed on the bottom of the cookware.
- 2) Place water in an inductive pot or pan and water will boil quickly, when placed on an induction appliance.
- 3) A magnet is typically a great indicator. It must stick to the bottom of the cookware which usually means it is induction ready, sometimes the magnetic property in the cookware will not be strong enough for the pot to work efficiently.

CLEANING & CARE FOR YOUR INDUCTION COOKTOP:

BEFORE USING:

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

IMPORTANT - Do not wash or immerse unit in water or in dishwasher. The outer surface can be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure the unit is cooled down completely before cleaning.



GENERAL CLEANING INSTRUCTIONS:

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

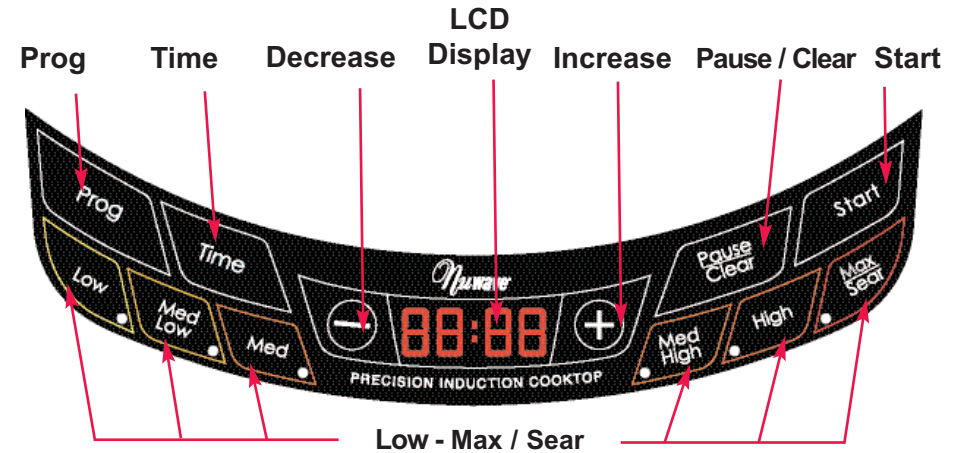
IMPORTANT TIPS:

1. Check the power outlet for proper operation. Do not operate the unit with other major appliances in the same power outlet. Check power level if the unit cooks too slowly.
2. Check to see if electrical plug is properly plugged into the outlet.
3. Always turn off and unplug the unit before wiping down.

GENERAL OPERATING INSTRUCTIONS:

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

DIRECTIONS FOR THE DISPLAY PANEL



EASY START:

Precision is preset to cook at High (425 degrees F) for 45 minutes. To start cooking, press "Start" button, make sure the pot is on the surface. If cooking at any other power level other than "High", you would need to press "Low" to "Max/Sear" or press the "-" or "+" to increase or decrease temperature in 10 F degree increments. See the **Panel Display Chart** on the bottom of this page.

CONTROL PANEL ON DISPLAY PANEL:

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

WHEN YOU START COOKING:

Set your temperature and time, then press "Start" to begin cooking. The oven will automatically stop cooking when the time has expired and will *beep* to alert you that it has stopped. The display will always show the temperature during the cooking cycle. If you wish to see the time count down, press "Time" and the time will show until the cycle or stage is complete.

SETTING TEMPERATURE:

This appliance is preset to cook at High (425 degrees F). To set the temperature, press temperature key "Low" - "Max/Sear", then press "Start". The temperature range will show on the display panel. To raise or lower the temperature, press the "+" button or "-" until desired temperature is shown in display panel. Refer to chart below for preset temperatures. The minimum temperature is 100°F and the maximum temperature is 450°F. The "+" and "-" will increase or decrease the temperature in 10°F increments.

Press Button	Range Temperature / Panel Display	Examples
Low	100°F (37°C) / 100F	Warm
Med Low	175°F (79°C) / 175F	Simmer
Med	275°F (135°C) / 275F	Steam
Med High	375°F (191°C) / 375F	Stir/Deep Fry
High	425°F (218°C) / 425F	Boil/Saute
Max/Sear	450°F (232°C) / SEAr	Sear

SETTING TIME:

Press the **"Time"** button. The **"0"** will flash in the far right corner of the display panel. Press the **"+"** button until you reach the desired amount of time. For example; for 5 minutes press **"Time"** once, then press **"+"** until you see 00:05 on the display. Next press **"Start"**. For 20 minutes, you press **"Time"** twice then press the **"+"** until you see 00:20, then press **"Start"**. For 2 hours and 30 minutes, press **"Time"** twice, press **"+"** until you reach 3, then press **"Time"**, press **"+"** until you reach 2 the display will show 02:30 then press **"Start"**.

- Remember the 0 that is blinking would be the digit you can adjust. The maximum time is 99 hours and 59 minutes.

- **Our display shows hours and minutes, not seconds.**

PAUSE / CLEAR FUNCTION:

To **PAUSE** the cooking time, press the **"Pause / Clear"** button one time. This will pause at the particular stage it is in. The temperature will stay in the display panel but the **"F"** will not be blinking. To resume press **"Start"**.

To **CLEAR** the cooking mode or display during cooking, press the **"Pause / Clear"** button twice. The screen will be fully cleared, a **"0"** will appear and the unit will shut off.

PROGRAMMING FUNCTION (Stage Cooking):

- Press the **"Prog"** button.

- **"Pro"** will be in the display panel.

1. Press the desired set temperatures ranging from **"Low"** to **"Max / Sear"**. If you need to increase or decrease the temperature press the **"-"** or **"+"** buttons.

2. Press the **"Time"** button 00:00 will be on the display and press the **"-"** or **"+"** buttons until you reach the desired time. See above on **"SETTING TIME"** for detailed information on how to enter minutes and hours.

- To add additional stages, repeat steps 1 and 2 and then press **"Start"** to start your program. You can program up to 10 stages.

- If you need to change any part of the program press **"Pause / Clear"** button and start over.

For example, if you want to boil for 5 minutes then reduce to simmer for 20 minutes; Press **"Prog"**, next press the **"Max / Sear"** button, press **"Time"** button once, press **"+"** until you reach 5. Press **"Low"** next press **"Time"** twice then **"+"** until you reach 20 then press **"Start"**.

NOTE: Maximum allowed cook time is 99 hours and 59 minutes.

DELAY FUNCTION:

The purpose of this function is for you to be able to have the program you set above start at a later time.

To use this function, press **"Prog"**, then press the **"Time"** button. The **"0"** will flash in the lower right corner of the display panel. Press the **"+"** button until you reach the desired amount of time you wish to delay the oven to start. (For more information, review **SETTING TIME** on the top of this page). Then press **"Prog"** again to set cooking program. The amount of time you set for Delay is included in the stages you program. To continue to the next stage, press **"Low"** to **"Max / Sear"** indicating which temperature you want to have to start cooking. Continue with #2 on **"SETTING THE PROGRAM"**. Once you are ready for the countdown to begin press **"Start"**.

When delay countdown reaches **"0"**, the oven will beep to signal the end. After this the cooking time will start and the temperature will be displayed.

TROUBLE SHOOTING:

Display	Problem	Solution
E1	Pot is not secure	Make sure cooktop is on a flat surface and pot/pan is Magnetic.
E2	IGBT connection	Malfunction inside unit. Contact customer service.
E3	Too low of voltage	Minimum is 85 volts.
E4	Too high of voltage	Maximum is 144 volts.
E5	NTC Short circuit	Malfunction inside unit. Contact customer service.
E6	NTC Open circuit	Malfunction inside unit. Contact customer service.
E7	IGBT overheating	If IGBT temperature exceeds 230 F°, any operation will be stopped and beeping will occur. Press "Pause / Clear" and wait for the unit to cool.

- When any of the above displays show on the LCD display the unit will beep at least once.

- Fan will run for an additional 60 seconds after you press **"Pause / Clear"** button once. Continue cooking by pressing the **"Start"** button within 45 minutes.

- The unit will shut off after 45 minutes if no buttons (such as **"Start"**) are pressed. When the unit shuts off, it will clear all previous cooking history.

- When pressing the **"Pause / Clear"** button twice, the fan will run for an additional 60 seconds. Unit will then turn off.

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

- To fully correct errors E2, E5, E6, E7, you will need to reconnect the power to have the error sign disappear.

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

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

TO OBTAIN SERVICE: The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package owner's name, address, daytime telephone number, a detailed description of the problem, and your **RETURN GOODS AUTHORIZATION NUMBER (RGA number):** Call **1-888-NUWAVE1(689-2831)** or e-mail customerservice@hearthware.com to obtain the RGA number. Provide the cooking system **model & serial number** and **proof of date of purchase** (a copy of the receipt) when making claims under this warranty.

MANUFACTURER'S OBLIGATION:

The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the induction cooktop expressly covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of manufacturer's authorized channels of distribution. The Limited Warranty may not be altered, varied or extended except by written instrument executed by the manufacturer. The remedy of repair or replacement as provided under this limited warranty is exclusive. In no event shall the manufacturer be liable for any consequential or incidental damages to any person, whether or not occasioned by negligence of the manufacturer, including without limitation, damages for loss of use, costs of substitution, property damage, or other money loss.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. Except as otherwise expressly provided above, the manufacturer makes no warranties expressed or implied arising by law or otherwise, including without limitation, the implied warranties of merchantability and fitness for a particular purpose to any other person.

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact Hearthware Home Products at **1-888-NUWAVE1(689-2831)** or e-mail customerservice@hearthware.com.



GENERAL TIPS

This recipe book contains valuable information to help you get started incorporating the NuWave® Precision Induction Cooktop into your daily life. We've provided easy-to-prepare recipes along with helpful tips at the beginning of each section for perfect results every time. Here are a couple general tips to get you started.

Have a garbage bowl next to your cutting board.

Flexible cutting boards are great, you chop and lift. No mess, no spills.

Glass measuring cups are for liquids and measuring cups are for dried ingredients.

After you juiced the lemons, put them in the garbage disposer to refresh.

Pay close attention to the butter as you're melting it, because butter melts when its internal temperature reaches 82.4°F to 96.8°F. This means it will melt fast, so be prepared to remove it from the stove quickly.

Some of these recipes suggest prepping and/or cooking items in the NuWave Oven. Contact customer service for more details.

Delicious is in the details

1 square of bakers chocolate = 1 ounce

4 pecks = 1 bushel

8 tablespoons = ½ cup

1 pound of chopped nuts = 2 cups

½ cup of butter = 1 stick

2 cups granulated sugar = 1 pound

2 cups butter = 1 pound

16 fluid ounce = 1 pint

1 cup = ½ pint