



NuWave® PIC Manual & Complete Cookbook
Owner's Manual, Recipes & Tips

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Welcome to NuWave Precision Induction Cooking

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

What is Induction Cooking?

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

Additional Benefits:

- **Energy Conservation:** By using only 1300 watts, the NuWave PIC conserves up to 90% of the energy wasted by traditional gas or electric stovetops. The monthly savings on utility bills alone will pay for the appliance.
- **Safety:** The NuWave PIC's design requires no coils or open flame, eliminating the risk of fire. Automatic shut-off features enhance the cooktop's safety. Simply set it and forget it! Users can also take the ice cube challenge! Induction technology warms the pan, but the PIC surface remains cool to the touch.
- **Fast Cooking:** Heating is immediate and temperature is precise with the NuWave PIC. Features 6 different temperature settings that are adjustable in 10 degree increments. There's no guessing!
- **Lightweight & Portable:** Because it weighs only 5.4 pounds, you can take the NuWave PIC 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 Products and Accessories:

NuWave Precision Induction Cooktop:

- (30121) NuWave PIC
- (32000) NuWave PIC Quick Start Guide
- (32051) NuWave PIC Complete Cookbook / Manual
- (32053) NuWave PIC Registration Card
- (32054) NuWave PIC Instructional DVD

- (31111) NuWave PIC Custom-Made Carrying Case

NuWave Precision Cookware - Ultimate Cookware Set:

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

NuWave Cast Iron:

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

NuWave PerfectGreen Frying Pan Set:

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

NuWave PerfectGreen 10pc Cookware Set

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

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

To order parts and accessories, call customer service at:
1-855-742-2665, Monday-Friday, 8:00 AM – 4:30 PM CST.

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

IMPORTANT SAFEGUARDS

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

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

Attention: The following may cause electric shock.

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

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

IMPORTANT – FCC Information:

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user’s authority to operate the equipment.


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

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

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

SAVE THESE INSTRUCTIONS

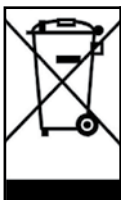
- 1) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available and may be used if care is exercised in their use.
- 3) If a longer extension cord is used:
 - a) The marked electrical rating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

	<p style="text-align: center;">⚠ WARNING</p> <p>Electric shock hazard. Use with adequate electrical system. Do not use if cord or plug is damaged.</p> <p>WARNING: All items on the cooktop can get very hot during cooking. Please be careful when removing these items from the unit. Always wear oven mitts or use pot holders. Cooktop may retain residual heat after cookware has been removed. Allow everything to cool completely before cleaning.</p>
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- This appliance is recommended for use by persons aged 8 years and above including those with reduced physical, sensory or mental capabilities, provided that proper supervision or instruction concerning safe use of the appliance has occurred and users understand the hazards involved. The appliance is not a toy and children must not be allowed to play with it. Cleaning and user maintenance should not be conducted by unsupervised children.
- Keep the appliance and associated cords out of the reach of children less than 8 years of age.
- In order to avoid hazards, if the supply cord becomes damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person.
- The appliances are not intended for operation by means of an external timer or separate remote-control system.
- If the surface cracks, switch off the appliance immediately to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the NuWave PIC since they can become very hot, creating the possibility of burns or other injury.
- **WARNING: This appliance includes a heating function. Surfaces other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. The appliance must be held and gripped only with the intended handles. Also use such heat protection measures as gloves or pot holders when handling the NuWave PIC. Areas which are not intended for handling must be given sufficient time to cool.**

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

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



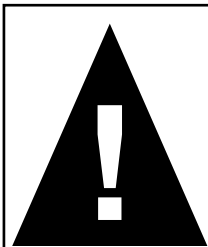
Correct Disposal of This Product

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.

NuWave Precision Induction Cooking



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



⚠ CAUTION

While the PIC is in operation, do not touch the appliance's surface as it may become very hot, leading to the risk of burns. Cooktop may retain residual heat after cookware has been removed.

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

Induction Cooktop-Compatible Cookware:

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

ATTENTION:

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

Examples of compatible cookware:

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

Non-induction-compatible cookware:

- Copper
- Glass
- Aluminum
- Pottery type vessels

How do I check my cookware for induction compatibility?

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

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 PIC.

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

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



Cleaning & Care for Your NuWave PIC:

BEFORE USE:

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

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



General Cleaning Instructions:

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

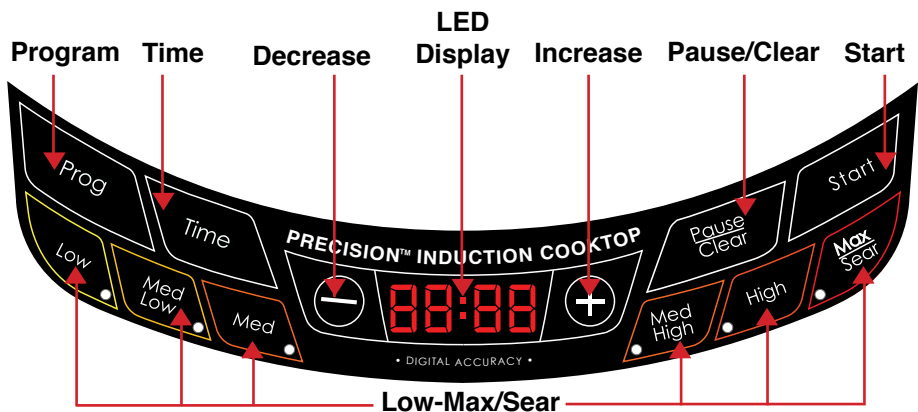
IMPORTANT TIPS:

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

General Operating Instructions:

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

Directions for the Display Panel



Easy Start:

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

Control Panel:

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

To Start Cooking:

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

Setting Temperature:

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

Press Button	Range Temperature	Panel Display	Examples
Low	100°F (38°C)	100F / 38C	Warm
Med Low	175°F (80°C)	175F / 80C	Simmer
Med	275°F (136°C)	275F / 136C	Steam
Med High	375°F (191°C)	375F / 191C	Stir/Deep Fry
High	425°F (219°C)	425F / 219C	Boil/Saute
Max/Sear	575°F (302°C)	SEAR	Sear

Setting Cooking Time:

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

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

Pause /Clear Function:

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

To CLEAR the cooking mode or display while the 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.

Programming Function (Stage Cooking):

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

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

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

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

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

Delay Function:

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

Troubleshooting

Error Message	Solution
E1	<p>An E1 reading typically means that your PIC does not detect cookware on its surface. This can occur for one of two reasons.</p> <ol style="list-style-type: none"> 1. Have you placed a pot or pan on the unit? The induction coils contained within the PIC will only work when they are in direct contact with a piece of cookware. To maintain your appliance's effectiveness, always ensure that it rests on a flat surface and that contact is consistent with your cookware. 2. An E1 message may also occur if your chosen cookware is not induction-ready.
E2	The unit is malfunctioning. Contact customer service.
E3	The units voltage is too low. Minimum = 85 volts
E4	The units voltage is too high. Maximum = 144 volts
E5	The unit is malfunctioning. Contact customer service.
E6	The unit is malfunctioning. Contact customer service.
E7	Overheating, or air ventilation is obstructed. If internal temperature exceeds 230° F, operation will cease and a "beep" noise will be produced. Press "Pause/Clear" twice. Wait for the unit to cool.
E8	Overheating, if unit exceeds a temperature 20° F higher than sear, the appliance will turn off. Contact customer service.
FULL	In programming mode, when the total entered time reaches the appliance's limit of 99:60, no additional stages can be inputted.

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

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

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

TO OBTAIN SERVICE: The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package owner's name, address, daytime telephone number, a detailed description of the problem, and your **RETURN GOODS AUTHORIZATION NUMBER (RGA number):**

Call **1-855-742-2665** or e-mail picsupport@hearthware.com to obtain the RGA number. Provide the cooking system **model & serial number and proof of date of purchase (a copy of the receipt)** when making claims under this warranty.

MANUFACTURER'S OBLIGATION:

The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the induction cooktop expressly covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of manufacturer's authorized channels of distribution.

The Limited Warranty may not be altered, varied or extended except by written instrument executed by the manufacturer. The remedy of repair or replacement as provided under this limited warranty is exclusive. In no event shall the manufacturer be liable for any consequential or incidental damages to any person, whether or not occasioned by negligence of the manufacturer, including without limitation, damages for loss of use, costs of substitution, property damage, or other money loss. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. Except as otherwise expressly provided above, the manufacturer makes no warranties expressed or implied arising by law or otherwise, including without limitation, the implied warranties of merchantability and fitness for a particular purpose to any other person.

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

Cooking Tips

This recipe book contains valuable information designed to assist in the incorporation of the NuWave Precision Induction Cooktop into daily life. We've provided easy-to-prepare recipes along with helpful tips at the beginning of each section for perfect results everytime.

Here are a few general suggestions to help you start cooking:

- Place a garbage bowl next to your cutting board for discarding food scraps.
- Flexible cutting boards are very convenient. Just chop and lift - no mess, no spills.
- Glass measuring cups are optimal for liquids while plastic measuring cups work well for dried ingredients.
- After you have juiced lemons, put them in the garbage disposal to freshen the surrounding air.
- Pay close attention to butter as it's melting. Butter melts when its internal temperature reaches a range between 82.4°F and 96.8°F. This means it melts fast, so be prepared to remove it from the stove quickly.
- Some of the enclosed recipes suggest prepping and/or cooking items in the NuWave Oven. Contact customer service for more information or to place an order.

Delicious Details!

1 square of baker's chocolate = 1 ounce

4 pecks = 1 bushel

8 tablespoons = 1/2 cup

1 pound of chopped nuts = 2 cups

1/2 cup of butter = 1 stick

2 cups granulated sugar = 1 pound

2 cups butter = 1 pound

16 fluid ounce = 1 pint

1 cup = 1/2 pint



Breakfast



Tips for Eggs

- 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 towards it.
- Eggs are best used within 10 days of purchase.
- It is possible to freeze eggs (without shells) for up to 6 months. Crack eggs into a freezer-safe container and/or bag. Be sure to mark the date as well as how many eggs are stored.
- 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

4 eggs
1/3 cup milk
1/2 teaspoon salt
1/4 teaspoon black pepper
1 tablespoon butter or
non-stick cooking spray

Directions:

1. In medium bowl, combine eggs, milk, salt and black pepper.
2. Beat eggs with rotary or electric beater.
3. Poor egg mixture into large skillet.
4. Cook eggs on Medium (275°F), without stirring, until mixture begins to set on bottom and around edges.
5. Using spatula or wooden spoon, lift and fold partially cooked egg mixture so that uncooked portion flows underneath.
6. Cook for 2-3 additional minutes until eggs are cooked through and still glossy.

Omelette

Serves: 1-2

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 10.5-inch fry 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 omelette in half or thirds.
7. Flip over onto plate to serve.

Tip: Sprinkle the omelette with shredded cheese, ham, bacon, and vegetables.

- Make sure vegetables are small for even cooking.



Homemade Yogurt

Yield: 1 quart or 8 Yogurt Jars

- 1 quart whole milk
- 1 packet (5 grams) yogurt starter (powdered culture)

Directions

1. Pour milk into medium pot.
2. Press High (425°F) to bring milk up to 180°F (or until milk starts to boil) then let milk cool down to 108-112°F.
3. Dissolve powdered culture into milk, mix well.
4. Pour mixture into yogurt jars.
5. Place yogurt jars in pot then fill pot with water to ensure water covers at least ¼ of the jars throughout cooking process.
6. Press Low (100°F) and then press “+” until display shows 130°F to heat water (this allows milk to maintain 110°F inside yogurt jars).
7. Continue heating for 4-4½ hours or until yogurt has reached desired firmness.
8. Refrigerate to stop incubation.
9. Fruit and nuts can be added to yogurt before serving.

Tip: For the best results, use Jump-Start yogurt starter.

Breakfast Potatoes

Serves: 4

- 2 cups coarsely chopped tiny new potatoes or round red potatoes
- ½ cup chopped onion
- ½ cup chopped green or red bell pepper
- 2 tablespoons olive oil
- ½ teaspoons salt
- ½ teaspoon pepper
- ½ cup shredded cheddar cheese (optional)

Directions:

1. In medium sauce pan, add potatoes and enough water to cover.
2. Season with salt to taste and heat on Medium-High (375°F) until water boils.
3. Once water boils, cook potatoes for an additional 4-5 minutes.
4. Drain potatoes to remove any excess water.
5. In large nonstick skillet, heat olive oil over Medium (275°F).
6. Add potatoes, onions, and bell peppers to skillet.
7. Cook for 15-20 minutes until tender, stirring occasionally.
8. Season with salt and pepper and sprinkle with cheese before serving.



Fried Eggs

Serves: 2

2 teaspoons olive oil, butter or non-stick spray
4 eggs
1-2 teaspoons water

Directions:

1. In large skillet, melt oil or butter on Medium (275°F).
2. Break eggs into skillet.
3. When whites are set, add water.
4. Cover skillet and cook eggs for 3-4 minutes or until yolks begin to thicken.



Homemade Pancakes

Serves: 4

1½ cups self-rising flour
1 teaspoon baking powder
2 tablespoons white sugar
2 eggs, lightly beaten
1 cup milk
2 ounces butter
Pinch salt
Maple syrup
Butter

Directions:

1. Sift flour, baking powder, and salt into bowl.
2. Make a well in center of bowl.
3. Mix eggs, milk, and melted butter in small bowl.
4. Pour egg mixture into well all at once, whisking to form smooth batter.
5. Cover the bowl and let sit for 10 minutes.
6. Lightly brush frying pan with canola oil and heat on Medium-High (375°F).
7. Pour ¼ cup batter into pan. Swirl gently to form pancake.
8. Cook until bubbles form or bottom gets golden brown and ends begin to dry.
9. Flip pancake and cook other side for 30 seconds.
10. Transfer to plate and repeat with remaining batter.
11. Serve with butter and maple syrup.

Tip: Use buttermilk in place of regular milk for buttermilk pancakes.

- Add ½ cup shredded potatoes for potato pancakes.

Tips for Vegetables

- 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.
- Have extra onions or potatoes? Keep them fresh by storing inside a pair panty hose, then hang in a cool, dry place.
- Save vegetable scraps such as carrot peels, celery stalks and onions as ingredients for soup and stew stock. Freeze until needed.
- Steaming vegetables is a great way to retain their nutrients. It helps preserves color and ensures the intake of maximum vitamins. 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.



Vegetables

Perfectly Cooked Vegetables in the Induction Steam Basket

Guidelines below are for al dente (firm to the bite). Place water in 3.5-quart All-Purpose Pot. Bring 2 cups water to boil while covered on Max/Sear. Cut temperature to medium-high (375°F) once rolling boil has developed. Uncover and add Stainless Steel Steamer Basket. Place vegetables in basket. Cook vegetables for listed time, or add 2-4 minutes for softer vegetables.

Vegetables	Time	Special Preparations
Asparagus	3-5 minutes	
Broccoli	4-5 minutes for florets 6 minutes for stalks	
Cauliflower	4-5 minutes	
Zucchini	3 minutes	Cut into ½ inch pieces
Red, Yellow & Green Peppers	3 minutes	Cut into ½ inch strips
Carrots	5-6 minutes	Cut in ½ inch slices
Cabbage	10-12 minutes	Cut into 6 wedges
Parsnips	5-6 minutes	Cut into ½ inch pieces
Collard Greens & Spinach	2-3 minutes	Chopped
Kohlrabi	6-7 minutes	Peel & cut into ½ inch slices
Sugar Snap Peas	3-4 minutes	
Pea	2-3 minutes	
Leeks	3-4 minutes	Cut into ½ inch slices
Turnips	8-9 minutes	Peel & cut into ½ inch slices
Summer Squash	15 minutes	Cut in half & remove seeds

Green Beans Almondine

Serves: 4

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 stop cooking process; set aside.
4. In large saucepan, 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 Japanese Eggplant with Feta & Sun-dried Tomatoes

Serves: 4

- 4 Japanese eggplants, stemmed and halved lengthwise
- 1 tablespoon salt
- ¼ cup oil-packed sun-dried tomatoes, chopped and drained
- 3 tablespoons fresh lemon juice
- 3 tablespoons olive oil, divided
- 2 tablespoons olive oil for grilling
- 1 clove minced garlic
- 1 tablespoon fresh-chopped Italian parsley
- ½ cup crumbled feta cheese

Directions:

1. Place eggplant halves in large colander and toss with salt.
2. Let eggplant stand for 30 minutes then pat dry.
3. Meanwhile, stir tomatoes, lemon juice, 1 tablespoon oil, garlic and parsley in medium bowl.
4. Stir in feta cheese and season with fresh ground pepper.
5. Prepare Cast Iron Grill by placing on PIC and warm on Max/Sear until grill starts to smoke.
6. Turn PIC down to Medium-High (375°F).
7. Brush eggplant with oil and place on grill.
8. Grill eggplant for 3 minutes per side, until tender.
9. Place eggplant on platter and serve with prepared feta topping.

Tip: Use a mandolin to cut the eggplant evenly into 1-inch strips

Stir-Fried Tofu & Vegetables

Serves: 4

- ½ cup natural peanut butter
- ¾ cup hot water
- ¼ cup cider vinegar
- 4 tablespoons soy sauce
- 2 tablespoons molasses
- ½ teaspoon crushed red pepper flakes
- 4 teaspoons canola oil
- 1 pound firm tofu, cut into small pieces
- 2 tablespoons garlic, minced
- 2 teaspoons gingerroot, divided
- 1-1½ pounds broccoli
- 1 cup red onion
- 1 red pepper, cut in strips
- 1 yellow pepper, cut in strips
- 1 cup peanuts, unsalted

Directions:

1. In bowl, mix peanut butter, hot water, vinegar, soy sauce, molasses and red pepper flakes until smooth; set aside.
2. Add 2 tablespoons oil to wok or large skillet and heat on High (425°F).
3. Add tofu and stir on High (425°F) for 5 minutes or until edges started to brown.
4. Transfer tofu to bowl using slotted spoon; set aside.
5. If wok is dry, add 2 teaspoons oil.
6. Stir-fry garlic and ginger for 30 seconds, stirring constantly.
7. Add broccoli and stir-fry for 2 minutes.
8. Add peppers, peanuts and sauce.
9. Cook for 3-5 minutes on High (425°F).
10. Serve over rice.

Broccoli & Carrot Stir-Fry

Serves: 4

- ¼ cup vegetables broth or chicken stock
- 1 tablespoon balsamic vinegar
- 1 teaspoon cornstarch
- 1 tablespoon cooking oil
- 1 teaspoon grated fresh ginger
- 1½ cups carrots, thinly sliced
- 2 cups broccoli florets
- 1 teaspoon grated fresh garlic

Directions:

1. To make sauce, stir together broth, vinegar, and cornstarch in small bowl; set aside.
2. Pour oil into wok or frying pan and heat on Max/Sear.
3. Add ginger to pan and stir-fry for 15 seconds while constantly moving pan.
4. Add carrots and stir-fry for 1 minute.
5. Add broccoli and garlic and stir-fry for 3-4 minutes.
6. Add prepared sauce and cook until thick and bubbly, stirring constantly.
7. Serve with your favorite meat or over rice.

Artichokes with Butter Sauce

Serves: 2

- 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 sauce pan or 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.



Tips for Beef

- Internal meat temperature* according to taste preferences:
Rare: 135°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.
- 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

Grilled Sirloin with Mushrooms & Red Peppers

Serves: 4

- 4 (6 – 7-ounce) sirloin steaks
- 1 tablespoon olive oil
- 1 medium red bell pepper, cut into strips
- 6 ounces sliced button mushrooms
- 1 small onion, thinly sliced
- ½ teaspoon salt
- ½ teaspoon pepper

Directions:

1. Add olive oil to Cast Iron Grill and heat on Max/Sear for 20 seconds or until it smokes.
2. Brush vegetables with olive oil and place on grill.
3. Grill vegetables for 2-3 minutes, moving them to grill edge to keep warm.
4. Season steak with black pepper and add to grill.
5. Sear on each side for 4-5 minutes for medium-rare, 6-7 minutes for medium or 8-10 minutes for well-done.
6. Serve steaks over grilled vegetables.

Tip: Create crosshatch marks by rotating steaks 90° halfway through cooking process on each side.

Bistro Beef & Mushrooms

Serves: 4

- 4 beef sirloin steaks, cut ½-inch thick
- 1 tablespoon Dijon mustard or course grain brown mustard
- ¼ cup dry red wine or sherry
- 1 tablespoon Worcestershire sauce
- ½ cup beef broth
- 2 tablespoons butter
- 2 tablespoon all-purpose flour
- 2 (4-ounce) packages sliced button, shitake or Portobello mushrooms
- 2 teaspoons fresh thyme
- ½ teaspoons salt
- ½ teaspoon pepper

Directions:

1. Trim fat from steaks. Spread mustard evenly over both sides.
2. In large skillet or grill pan, sear steak on both sides for 3-4 minutes on Max/Sear for medium-rare.
3. In 2-quart sauce pan, heat red wine and Worcestershire on Medium (275°F) heat for 3 minutes or until au sec.
4. Add broth and butter to sauce.
5. Once butter has melted, in small increments, pour in flour and stir with silicone spatula until sauce thickens.
6. Cook for 1 minute or until flour taste has been removed.
7. Add mushrooms, thyme, salt and pepper and cook for 2 minutes to incorporate flavors.
8. Slice beef in ½-inch slices on bias and add to mushroom sauce
9. Simmer for 5 minutes.
10. Serve with egg noodles or rice.

Tip: Au sec is a French culinary term meaning nearly dry. The liquid has been reduced until nearly gone. You may cut temperature down to Medium-Low (175°F) heat to slow down the speed of the liquid reducing.

Hometown Chili

Serves: 6-8

- 2 pounds ground beef
- 1 cup chopped yellow onion
- 1 cup chopped celery
- 2 tablespoons chopped garlic
- 2 cans light red kidney beans
- 4 (15-ounce) whole tomatoes
- 3 tablespoons chili seasoning
- 2 cups cold water
- 3 tablespoons fresh parsley, minced
- ½ teaspoon black pepper
- ½ teaspoon salt
- 1 cup grated cheese (optional)
- ½ cup chopped green onions (optional)
- 1 cup crackers (optional)

Directions:

1. In large stock pot, cook ground beef and 1 tablespoon chili seasoning on Medium High (375°F).
2. Drain any fat and add the meat back to large stock pot
3. Add onions, celery, and garlic. Sauté with ground beef for about 2 minutes until onions are translucent, stirring every 30 seconds.
4. Add kidney beans, tomatoes, remaining chili seasoning, water, parsley, salt and pepper.
5. Turn PIC to High (425°F) and bring to boil.
6. Turn PIC down to Medium-Low (175°F) and let simmer for 45 minutes.
7. Serve with cheese, chopped onions, and crackers.

Tip: If you don't have fresh parsley, substitute 1 tablespoon dry parsley.

Spiced Beef with Dumplings

Serves: 4-6

- 1 (3-pound) boneless chuck roast
- 2 tablespoons olive oil
- 1 (16-ounce) can tomatoes
- 1¼ cup water, divided
- ¼ cup red wine
- 2 tablespoons beef bouillon
- Salt to taste
- 2 cloves garlic, minced
- 1 (8-count) package refrigerated biscuits
- 1 tablespoon minced parsley
- 2 tablespoons cornstarch

Directions:

1. Trim excess fat from roast.
2. Heat the oil in large Dutch oven on Medium (275°F).
3. Brown roast on all sides.
4. Add tomatoes, 1½ cups water, red wine, bouillon, salt and garlic to Dutch oven.
5. Cook on Medium-Low (175°F) for 2-2½ hours or until tender.
6. Place biscuits on roast and sprinkle with parsley.
7. Cover and steam dumplings for on Medium-Low (175°F) 15 minutes, shaking pot occasionally.
8. Remove meat and dumplings and place on platter.
9. Degrease cooking liquid.
10. Bring cooking liquid and remaining water up to boil on Medium-High (375°F).
11. Gradually add cornstarch by continually stirring it into cooking liquid.
12. Continue to stir until gravy is thick.

Tips for Pork & Chicken

- 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 partially freeze 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, but before cutting.
 - Meat should be thawed in the refrigerator.
- * A meat thermometer is essential for checking internal temperature.



Pork & Chicken

Pan-fried Pork Chops

Serves: 4

- 4 bone-in or center cut pork chops, about ¾-inch thick
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon cayenne (optional)
- 3 slices bacon, chopped
- ½ cup vegetable oil or olive oil

Directions:

1. In 10-inch fry pan, cook bacon on Medium-High (375°F) for 6 minutes or until fat renders and bacon is crisp.
2. While bacon cooks, mix all spices with flour.
3. Pat pork chops dry with paper towel.
4. Cut 2 slits at the ends to keep the chop from curling when cooked.
5. Season both sides with flour and spice mixture and shake off any excess.
6. Using slotted spoon, transfer bacon to paper towel and reserve for later use.
7. Add olive oil to bacon render and heat on Medium-High (375°F) for 2 minutes.
8. Cook chops for 5-7 minutes per side until well browned and the internal temperature has reached 145°F.

Tip: Boneless chicken cutlets or breasts can be used in place of pork chops.

Pork Marsala

Serves: 4

- 1 pound pork tenderloin, well trimmed
- 1 teaspoon olive oil
- 1 tablespoon minced garlic
- 1 teaspoon tomato paste
- ½ cup dry Marsala
- ½ cup red wine
- 12 ounces button mushrooms
- Salt and Pepper to taste
- 1 tablespoon chopped fresh parsley

Directions:

1. Cut pork diagonally into cutlets ¼-inch thick or pound cutlets to thickness of ¼-inch.
2. Heat PerfectGreen Fry Pan on High (425°F) for about 1 minute and add cutlets.
3. Sear on sides, sealing in juices and brown for about 1 minute and 30 seconds per side.
4. Remove cutlets from pan.
5. Heat oil on Medium (275°F) heat and add the garlic and sauté for 1 minute.
6. In separate container, combine tomato paste Marsala and red wine. Add mixture to pan.
7. Add mushrooms. Turn down to Medium-Low (175°F) heat and simmer for 3-5 minutes.
8. Return reserved cutlets to pan, and heat them through on Medium-Low (175°F) heat.
9. Before serving, sprinkle with parsley.

Sweet & Sour Pork with Pineapple

Serves: 4

- 6 tablespoon unsalted butter, divided
- 3 pounds celery root, peeled and cut into 1-inch cubes
- 2 cups water
- 1 tablespoon salt, divided
- ¼ cup milk
- 2 teaspoons garlic, minced
- 1 pound baby bok choy, trimmed and sliced crosswise
- 1½ pounds boneless pork loin, trimmed and cut into cubes
- 1 (10-ounce) can fresh pineapple chunks
- 1/3 cup honey
- 2 tablespoons sherry vinegar
- White pepper to taste

Directions:

1. Melt 2 tablespoons butter in 3-quart PerfectGreen sauce pan on Medium-High (375°F).
2. Add celery root and cook for 5 minutes, stirring to coat with butter.
3. Add water and ½ teaspoon salt. Bring to boil.
4. Reduce heat to a simmer on Medium-Low (175°F), let simmer for 30 minutes or until tender.
5. Strain, reserving ¼ cup cooking liquid.
6. Puree in food processor with reserved cooking liquid, milk and 1 tablespoon butter.
7. Return to pan to keep warm.
8. In 11.5-inch PerfectGreen Fry Pan, heat 3 tablespoons butter on High (425°F).
9. Sauté garlic for 1 minute until tender, stirring constantly.
10. Add bok choy and ½ teaspoon salt and cook on Medium-High (375°F) for 4-5 minutes, stirring until just tender. Set aside and keep warm.

11. In same fry pan, add 1 tablespoon butter.
12. Cook pork on Medium-High (375°F) heat until brown and cooked through.
13. Remove pork with slotted spoon and add to bok choy.
14. In same fry pan, add pineapple with juice, honey, vinegar and remaining salt and cook on Medium-High (375°F).
15. Bring to a boiling.
16. Add pork and bok choy into sauce.
17. Serve with celery root puree along side.

Black-Eyed Peas with Andouille

Serves: 6

- ½ pound Andouille sausage, cut into ¼-inch thick slices
- ½ cup onion, diced
- ½ green bell pepper, diced
- ½ red bell pepper, 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 skillet 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.

Chicken & Mushrooms

Serves: 6

6 (6-ounce) boneless, skinless chicken breasts
½ cup flour
½ teaspoon salt
½ teaspoon black pepper
1 tablespoon olive oil
3-4 cloves garlic, peeled and roughly chopped
1 pound mushrooms, cut into slices
¼ cup balsamic vinegar
1 cup chicken broth/stock
¼ teaspoon thyme

Directions:

1. In large heavy skillet, heat the oil on Medium-High (375°F).
2. Dredge chicken pieces in flour, mixed with salt and pepper, shaking off excess flour.
3. Add chicken to skillet and cook for 3 minutes on each side or until brown.
4. Add garlic, turn chicken pieces over and scatter mushrooms over chicken.
5. Cook ingredients for about 3 minutes, shaking skillet to distribute mushrooms.
6. Add vinegar, broth, and thyme.
7. Cover skillet and cook chicken on Medium-Low (175°F) for 10-12 minutes, turning chicken once as it cooks, until the center is fully cooked.
8. Remove chicken and place on platter; keep warm.
9. Cook mushrooms for additional 4-5 minutes on Medium-High (375°F) to thicken sauce.
10. Pour sauce over chicken and serve with rice.

Herb Chicken

Serves: 4

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 PerfectGreen Fry 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 fry pan and brown on both sides for color; set aside.
4. Add herbs, garlic and wine to fry 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 fry 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 165°F.
9. Before serving dish, 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.

Fried Chicken PIC Style

Serves: 1-2

- 1½ pounds bone-in chicken pieces (breasts, thighs, and drumsticks)
- 2/3 cup all-purpose flour
- 3 teaspoons poultry seasoning or paprika
- 3 teaspoons dried basil or marjoram
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon black or white pepper
- 7 cups canola or vegetable oil

Directions:

1. Combine flour and all spices in 4-quart plastic container. Shake to evenly mix ingredients.
2. Add canola or vegetable oil to 3.5-quart pot.
3. Heat over Medium-High (375°F) for 5 minutes.

4. Add chicken pieces to seasoned flour, shaking plastic container each time to coat.
5. Cook legs and thighs for 12 minutes per side; breasts for 15 minutes per side.
6. Cook chicken until internal temperature reaches 180°F for legs and thighs; 170°F for breasts.

Tip: Be careful not to overcrowd pan. If necessary, cook in two or three batches.

- This recipe can be altered to fry 4 pounds of chicken. To do so, double the dry seasoning and increase flour to 3 cups.



Seafood



Tips for Seafood

- 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.



Seafood Paella

Serves: 6-8

- 2 teaspoons butter
- 1 cup onion, diced
- Salt and black pepper to taste
- 1 cup long-grain rice
- 1 small green pepper, seeded and finely chopped
- 1 small red pepper, seeded and finely chopped
- 1 tablespoon garlic, minced
- ½ teaspoon saffron threads, crumbled
- 2 ½ cups fish stock or base
- 1 (6 – 8-ounce) lobster tail, removed from shell and chopped into large pieces
- ½ pound king crab legs, shelled, chopped into large pieces
- 12 ounces Tilapia fillets, cut into large pieces
- 4 ounces sea scallops, raw
- 4 ounces large shrimp, raw, peeled and deveined
- 4 ounces mussels, pre-cooked
- 4 ounces clams, pre-cooked
- 4 ounces squid, pre-cooked and pre-chopped
- 4 ounces octopus, pre-cooked and pre-chopped

Directions:

1. In 3.5-quart stock pot, melt butter on Medium (275°F) for about 30 seconds.
2. Sauté onion in butter on Medium (275°F) for 2 minutes or until onion has softened.
3. Season with salt and pepper to taste.
4. Add rice and cook by stirring occasionally for 30 seconds.
5. Add bell peppers, garlic, saffron and 2 cups broth.
6. Bring mixture to boil on Medium-High (375°F) covered.
7. Once boiling, lower heat to Medium (275°F) and let simmer for 10-15 minutes.
8. Add seafood mix.
9. Cook for 15-20 more minutes uncovered, or until most liquid has been absorbed and rice is tender.

Tip: Do not brown rice.

Tip: You can use any type of bell pepper.

Ginger Shrimp

Serves: 4

- 1½ pounds shrimp, peeled and deveined
- 1 tablespoon olive oil, divided
- 2 tablespoons grated fresh ginger
- 1 cup chopped green onions
- 1½ cups chicken stock
- 2 tablespoons cold water
- 1 tablespoon cornstarch

Directions

1. Heat 1½ teaspoons oil in large nonstick sauté pan on High (375°F).
2. Sauté shrimp on High (375°F) for 4 minutes or until they turn pink.
3. Remove shrimp and set aside.
4. Heat remaining oil on Medium-Low (175°F).
5. Add ginger and onions, and sauté until the onions are tender.
6. Add chicken stock and bring to a boil on Max/Sear.
7. Mix together water and cornstarch and stir mixture into sauté pan.
8. Return shrimp to skillet and bring everything to temperature on Medium-High (375°F).
9. Serve over rice.

Steamed Mussels in Tomato & Wine

Serves: 4

- 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 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 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.

Tip: It is not necessary to remove the entire beard of the mussel, as they add flavor to the cooking stock.

Tip: You can sporadically shake the pot back and forth to help the mussels cook.

Jumbo Louisiana Shrimp with Andouille & Grits

Serves: 6

- 30 jumbo raw shrimp, peeled and deveined
- 2 tablespoons extra virgin olive oil
- 1 tablespoon Creole spice
- ½ teaspoon salt
- 6 tablespoons Andouille sausage, small diced
- 1 tablespoon shallot, minced
- 1 tablespoon garlic, minced
- 2 tablespoons paquillo peppers, small diced
- 1 tablespoon chopped thyme
- 4 cups shrimp stock or vegetable stock
- 2 tablespoons butter
- 1 teaspoon fresh lemon juice
- 2 cups tomatoes, diced
- 1 cup uncooked grits

Directions:

1. Cook grits according to package directions.
2. Add olive oil to large sauté pan and heat on Medium (275°F).
3. Season shrimp with Creole spice and salt.
4. Sauté shrimp in pan until they turn pink.
5. Remove shrimp and set aside.
6. Add Andouille, shallot, garlic, paquillo peppers and thyme to pan.
7. Sauté for 2 minutes, or until shallots become soft.
8. Add stock to pan and bring to simmer.
9. Add butter, shrimp, lemon juice and tomatoes and cook for additional 2-4 minutes.
10. Serve over grits.

Battered Fried Shrimp

Serves: 4-6

2 pounds uncooked shrimp, peeled and deveined, tails left on
1 cup all-purpose flour
½ teaspoon sugar
½ teaspoon salt
1 cup ice water
1 egg
1 large bottle vegetable oil, portioned into 6 cups and 2 tablespoons

Directions:

1. Heat oil in a large heavy pot on Medium- high (375°F).
2. In large bowl, mix flour, sugar and salt.
3. Add ice water, egg and 2 tablespoons oil to flour mixture to make batter.
4. Dry shrimp thoroughly.
5. Holding shrimp by tails with tongs, dip them into batter one at a time.
6. Carefully place shrimp in pot and fry for about 2 minutes or until golden brown.
7. Transfer to paper towel to drain, keeping shrimp warm location.
8. Continue to cook remaining shrimp.
9. Serve immediately.

Tip: Test you oil by using a toothpick. Drop the toothpick in the oil; if it fries, then the oil is hot enough.

Fried Catfish

Serves: 4

8 (4-ounce) catfish filets
½ cup buttermilk
1/3 cup all-purpose flour
1/3 cup cornmeal
1 teaspoon black pepper
1 teaspoon salt
3 cups canola oil or olive oil

Directions:

1. Place catfish in medium, shallow bowl.
2. Pour buttermilk over fish and let sit for 15-20 minutes.
3. Meanwhile, in another medium bowl, add all dry ingredients and stir together.
4. Dip fish into cornmeal mixture to coat completely; place in single layer on plate, ensuring that they do not overlap.
5. Heat oil on Medium-High (375°F).
6. Place catfish in oil, being careful not to overcrowd, and cook for 5-6 minutes or until catfish turns golden brown.
7. Transfer to paper towel to drain and continue to cook remaining catfish.

Tip: If you don't have buttermilk, mix together regular milk and 1 tablespoon vinegar.

- Fry only 2-3 pieces at a time, so as to not overcrowd the pot.

Tips for Pasta, Grains & Rice

- Under dry conditions, rice can be stored for up to 1 year at room temperature.
- Rinsing rice gives it a lighter consistency.
- If you forget to presoak 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 pasta.
- 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.



Pasta, Grains & Rice

How to Cook Pasta

Fill large saucepan or kettle, with 3 quarts of water for every 4-8 ounces of pasta. Bring to a boil on "Sear." You may add 1 teaspoon salt and 1 tablespoon olive or cooking oil to prevent pasta from sticking (optional). Add pasta a little at a time so water continues boiling. Reduce heat to Medium-High (375°) and continue boiling uncovered, stirring occasionally according to the specifications below, or until pasta is al dente (firm). Drain in colander. When cooking dry pasta, check package directions because they tend to vary by brand. When preparing pasta salad, cool noodles with cold water then add a small amount of oil to prevent from sticking.

To store noodles, spread on wire cooling rack; let noodles dry overnight or until completely dry. Place in an airtight container and refrigerate for up to 3 days or freeze up to 2 months. The time needed to dry pasta will vary, depending on size and shape of pasta.

Cooking Times for Homemade Pasta

- **Bow Ties** 2 - 3 minutes
- **Fettuccine** 1½ - 2 minutes
- **Lasagna** 2 - 3 minutes
- **Linguine** 1½ - 2 minutes
- **Spaghetti** 1½ - 2 minutes
- **Ravioli** 7 - 9 minutes
- **Tortellini** 7 - 9 minutes

Basic Pasta Dough

Yield: 1 pound

- 2 cup all-purpose flour, divided
- ½ teaspoon salt
- 2 egg yolks, beaten
- 1 egg, beaten
- 1/3 cup water
- 1 teaspoon olive oil

Directions:

1. In large bowl, stir together 1¾ cups of flour and salt.
2. Make well in center of flour mixture.
3. In separate bowl, beat egg yolks, egg, water and oil.
4. Pour egg mixture into bowl with flour, stirring to incorporate.
5. On clean surface, sprinkle remaining flour and remove dough from bowl.
6. Knead dough for 8-10 minutes, until smooth and elastic.
7. Cover and let dough rest for 30 minutes.
8. Flour working surface and divide dough into 4 equal portions.
9. Roll each portion into round shape and cut into your favorite pasta shape.
10. Let stand uncovered for 20 minutes.
11. Boil water on Max/Sear and cook according to guide, "How to Cook Pasta".

Tip: 1 pound of uncooked pasta serves 6-8 people

Roasted Red Pepper Sauce over Tortellini

Serves: 6

- 2 (9-ounce) packages cheese or meat tortellini
- 4 red peppers, roasted
- 2 tablespoons butter
- 1 cup onion, small diced
- 4 cloves garlic, minced
- 1 tablespoon fresh thyme
- 1 tablespoon fresh oregano
- 2 teaspoons sugar

Directions:

1. In saucepan, cook tortellini according to package directions.
2. Meanwhile, using food processor, process red peppers until smooth; set aside.
3. In medium saucepan, heat butter until melted.
4. Sauté onion and garlic until fragrant and tender.
5. Add pureed pepper, thyme, oregano, and sugar.
6. Cook and stir until heated through.
7. Pour sauce over tortellini; toss and coat.

Tip: If you don't have freshly roasted red peppers, substitute with 2 jars of roasted red peppers.

- If you don't have fresh thyme, substitute with 1 teaspoon dried. If you don't have fresh oregano, substitute with ½ teaspoon dried.

Mushroom Stroganoff

Serves: 4

- 8 ounces wide egg noodles
- 2 tablespoons butter
- 2 medium onions, cut into ¼-inch slices
- 4½ cups mushrooms, sliced
- 1 clove garlic, minced
- 2 tablespoons all-purpose flour
- 1 vegetable bouillon cube, crumbled
- ¾ cup water
- 1 (8-ounce) carton sour cream
- Salt & pepper to taste
- 1 tablespoon fresh chives (optional)

Directions:

1. In sauce pot, heat water for pasta
2. Meanwhile, in large sauté pan, melt butter on Medium-High (375°F).
3. Sauté onion for 3-4 minutes until tender, stirring occasionally.
4. Stir in mushrooms and garlic.
5. Cook for 5 minutes, or until vegetables are tender, stirring occasionally.
6. Add flour to mushrooms; continue to cook to remove raw taste.
7. Deglaze with bouillon and water
8. Bring to simmer and lower temperature to Medium-Low (175°F); cook for 10 minutes.
9. Cook egg noodles according to package directions.
10. Add sour cream and season with salt and pepper.
11. Continue cooking for 2-3 minutes to incorporate flavors.
12. Pour sauce over pasta and sprinkle with chives.

Fettuccine Alfredo

Serves: 4

12 ounces dried fettuccine
¾ cup heavy whipping cream
½ cup butter
¾ cup grated parmesan cheese
Salt & pepper to taste
Pinch nutmeg

Directions:

1. Cook fettuccine according to package directions.
2. Meanwhile, in separate sauce pan, bring butter and cream to simmer on Medium (275°F) for 3 minutes, stirring sporadically.
3. Drain and return fettuccine to saucepan.
4. Remove sauce from heat.
5. Add warm sauce, cheese, salt, pepper and nutmeg to fettuccine; coat well.
6. Serve immediately.



Beans with Pesto Bulgur

Serves: 6

¾ cup dry cranberry beans, lima beans
or pinto beans
2 tablespoons olive oil
6 cups water, divided
1 cup vegetable stock
¾ cup bulgur wheat
¾ cup red pepper, chopped
¼ cup green onion, thinly sliced
1/3 cup refrigerated pesto sauce

Directions:

1. Pour bean onto clean counter to sort. Remove any stones, debris and old beans.
2. Rinse beans.
3. Soak beans in 3 cups water and let soak for 6-8 hours or overnight.
4. In large sauce pan, combine soaked beans, oil and 3 cups water.
5. Bring to boil on Max/Sear.
6. Reduce heat to Medium- Low (175°F) and let simmer.
7. Drain and rinse beans; set aside and keep warm.
8. In same large sauce pan, bring stock to boil on Max/Sear.
9. Incorporate bulgur into cooking liquid by stirring.
10. Cover and cook on Medium-low (175°F) for 15 minutes.
11. Add red pepper, green onions and pesto and cook for 5 minutes.
12. Pour out any excess water.
13. Add beans and bring back to temperature on Medium (275°F) until majority of water has been absorbed and heated through.

Tip: Cook beans for 1-1½ hours.

- If you are short on time, use 1 (15-ounce) can pinto beans, rinsed and drained instead of dry beans.

Vegetable Fried Rice

Serves: 4

- 1 teaspoon toasted sesame oil
or cooking oil
- 1 egg, beaten
- 1 tablespoon vegetable oil
- ½ pound fresh asparagus spears,
cut into 1-inch pieces
- ¼ cup fresh mushrooms, sliced
- ¼ cup celery, cut on bias
- 2 tablespoons green onion, thinly
sliced
- 2 cloves garlic, minced
- 3 tablespoons reduced-sodium soy
sauce
- 2 tablespoons white wine or water
- 2 cups precooked brown rice, chilled
- Dash red pepper

Directions:

1. In large skillet or wok, heat 1
teaspoon sesame oil on Medium
(275°F).
2. Add egg and cook for 1 minute or
until egg is set.
3. Remove and transfer egg to bowl;
keep warm.
4. In same wok, heat vegetable oil on
High (425°F).
5. Stir-fry asparagus, mushrooms,
celery and garlic for about 3 minutes,
stirring constantly.
6. Stir in soy sauce, wine and red
pepper.
7. Add cooked rice and cook for about
2 minutes, stirring constantly.
8. Stir in eggs.

Rice Pilaf

Serves: 4

- 1 tablespoon olive oil
- ½ cup onion, finely chopped
- ½ cup fresh mushrooms, thinly sliced
- ¼ cup celery, finely diced
- 1 garlic clove, minced
- ¾ cup long grain rice, un-cooked
and parboiled
- 1 ½ teaspoons instant chicken or
vegetable bouillon
- ¼ teaspoon black pepper
- 1 ½ cups water

Directions:

1. In 3.5-quart All-Purpose Pot, heat
olive oil on High (425°F) for 30
seconds or until warm.
2. Sauté onion, mushrooms, celery and
garlic for 2-3 minutes.
3. Carefully stir in rice, bouillon, pepper
and water.
4. Bring rice to boil and reduce heat to
Medium (275°F).
5. Cover and simmer for 12-14 minutes
or until rice is tender and liquid is
absorbed.

Tip: Use the Stainless Steel Steamer
Basket to steam your favorite
vegetables while preparing rice,
saving you time!

Spanish Rice

Serves: 6-8

- ¾ cup long-grain rice, uncooked
- 1 tablespoon olive oil
- ½ cup onion, finely chopped
- ½ cup green pepper, chopped
- 1 clove garlic, minced
- 1 teaspoon chili powder
- 1 (28-ounce) can diced tomatoes, un-drained
- 1 (4 ounce) can diced green chili peppers, drained
- 1 cup water
- ¼ teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon bottled hot pepper sauce (optional)
- ½ cup shredded cheddar cheese (optional)

Directions:

1. In large skillet with lid, heat oil on Medium-High (375°F).
2. Sauté onion, green pepper and garlic for 2-3 minutes.
3. Add chili powder and cook for 1 minute.
4. Stir in tomatoes, rice, chili peppers, water, salt, black pepper and hot sauce.
5. Bring to boil.
6. Reduce heat to Medium-Low (175°F) and let simmer, covered, for 20 minutes or until the rice is tender and most liquid has been absorbed.

Popcorn Rice with Pecans

Serves: 6

- 1 tablespoon unsalted butter
- 1 teaspoon garlic, minced
- 1 cup popcorn rice
- 2½ cups water
- ½ teaspoon salt
- 1 cup pecans, chopped

Directions:

1. In medium saucepan, melt butter on Medium-Low (175°F).
2. Add garlic and cook for 1 minute, stirring occasionally.
3. Add rice and cook for 1 minute, stirring constantly.
4. Add water and salt; bring to boil on High (425°F).
5. Reduce heat to Medium-Low (175°F) and cook, covered, for 18 minutes until tender.
6. Let stand for 5 minutes and stir in pecans.

Tip: You can buy popcorn rice at specialty stores. If you can't find popcorn rice, you can use basmati as a substitute.

Tips for Stocks, Soups & Sauces

- When preparing stocks, make double batches and freeze for later use.
- Freeze small amounts of prepared stock in ice cube trays for quick and easy seasonings.
- Over salted stocks, soups or sauces? Add 1 teaspoon sugar for every 2 liters of liquid. You may also peel a white potato and cut into chunks before adding to liquid. Allow potato to cook for 10 minutes.
- Stocks should be brought to a boil only once.
- Cloudy chicken stock? Add a froth of three egg whites to hot soup and let it form a raft. Skim raft for clear soup.
- To remove fat, place soup or stock in refrigerator. Fat will rise to the top for easy extraction.
- Save vegetable scraps such as carrot peels, celery stalks and onions as ingredients for soup and stew stock. Freeze until needed.

A close-up photograph of a rustic, dark brown ceramic bowl filled with a rich, dark soup. In the center of the bowl, a round, golden-brown bread roll is topped with a thick, melted layer of yellow cheese. A small, fresh green parsley leaf is placed on top of the cheese. The bowl sits on a wooden surface, and a piece of light-colored, textured fabric is visible on the left side. The background is softly blurred, showing more of the bowl and some orange-colored items.

**Stocks, Soups
& Sauces**

Vegetable Stock

Yield: 7 cups

- 4 medium yellow onions, unpeeled
- 4 medium carrots
- 3 medium potatoes
- 2 medium parsnips, turnips or rutabagas, cut
- 1 small head cabbage
- 8 cups water
- ½ teaspoon whole peppercorns
- 4 stems fresh parsley
- 4 bay leaves
- ½ teaspoon basil,
- ½ teaspoon marjoram
- ½ teaspoon rosemary
- 2 pieces cheesecloth
- 1 piece twine

Directions:

1. Wash all the vegetables and cut off root and stem ends.
2. Cut all vegetables in one large, rough chop.
3. Place vegetables in a large stock pot and add water
4. Place peppercorns and herbs in cheesecloth and tie into bundle to make bouquet garni.
5. Tie bouquet garni to stock pot handle for easy removal.
6. Bring to boil on Max/Sear.
7. Turn down to Medium- Low (175°F) and let simmer for 1 hour.
8. Strain through colander, lined with cheesecloth.
9. Store in refrigerator for 3 days or freezer for up to 6 months.

Tip: Bouquet garni is a French cooking term, meaning a bunch of herbs tied together in a bundle for flavoring a dish as it cooks.

- Freeze stock in ice cube trays. Once frozen, place in a heavy freezer bag to store.

Chicken Stock

Yield: ½ gallon

- 3 pounds chicken bones
- 3 carrots, washed and cut into large pieces
- 2 stalks celery with leaves, washed and cut into large pieces
- 1 large onion, washed and cut into large pieces
- ½ gallon and 1 cup water
- ½ teaspoon black peppercorns
- 4 sprigs celery
- 2 bay leaves
- 1 cheesecloth
- 1 twine

Directions:

1. Place washed chicken bones, vegetables and water in large stock pot.
2. In cheesecloth, place peppercorns and herbs and tie with twine.
3. Tie cheesecloth to handle of stock pot and let bouquet garni cook with bones and vegetables.
4. Bring stock to boil on Max/Sear.
5. Turn PIC to Medium-Low (175°F) and simmer for 2½ hours.
6. Strain stock through cheesecloth and colander.
7. Cool in refrigerator. Once it solidifies, remove any remaining fat from top.)

Tip: Stock stays good for 3 days in refrigerator or 6 months in freezer.

Tip: Bouquet garni is a French cooking term, meaning a bunch of herbs tied together in a bundle for flavoring a dish as it cooks.

Beef Stock

Yield: 1 gallon

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

Directions:

1. Place bones in large shallow roasting pan.
2. Bake bones at 450°F for 30 minutes, or until well browned and charred, turning once.
3. Cover bone 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 Medium-Low (175°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.

Vegetable Beef Soup

Serves: 8

- 1½ pounds boneless beef chuck roast, cubed
- 1 tablespoon olive oil
- 4 cups water
- 3 (10 ounce) can beef broth stock
- 1 teaspoon dried oregano, crushed
- ½ teaspoon dried marjoram, crushed
- ¼ teaspoon black pepper
- 2 bay leaves
- 2 cups tomatoes, chopped and peeled
- 1 (10-ounce) package frozen whole kernel corn
- 1½ cups medium potatoes, peeled and medium diced
- 1 cup frozen green beans
- 1 cup sliced carrots
- 1 cup sliced celery
- ½ cup onion, medium diced

Directions:

1. In large pot, heat oil on High (425°F).
2. In batches, brown meat on all sides, making sure not to overcrowd pot. Once browned, set aside and keep warm.
3. Return meat to pot and stir in water, beef stock, oregano, marjoram, pepper and bay leaves.
4. Bring to boil on High (425°F).
5. Reduce heat to Medium-Low (175°F) and let simmer for 1 hour, covered.
6. Discard bay leaves and skim fat if necessary.
7. Stir in tomatoes, corn, potatoes, green beans, carrots, celery, and onion.
8. Return to boil on High (425°F).
9. Reduce heat to Medium (275°F) and let simmer for 20 minutes, or until vegetables are tender.

Creamy Cheddar Soup

Serves: 4

- 1 small onion, chopped
- 2 large pimentos, chopped
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1½ cups chicken stock
- 1½ cups half-and-half
- ¾ cup grated sharp cheddar cheese
- Salt and pepper to taste
- Dash cayenne pepper (optional)

Directions:

1. In saucepan, melt butter on Medium-High (375°F).
2. Sauté onion and pimentos for 5-7 minutes.
3. Turn PIC down to Medium (275°F) and add stock and half and half.
4. Once heated, gradually add flour and cook for 2 minutes, or until raw flour taste has been removed.
5. Bring temperature down to Medium-Low (175°F).
6. Add cheese and stir until melted.
7. Add salt, black pepper and cayenne pepper to taste.

French Onion Soup

Serves: 4

- 2 tablespoons butter or margarine
- 2 cups yellow onion, thinly sliced
- 2 tablespoons flour
- 4 cups beef stock or broth
- ¼ cup dry sherry
- 1 teaspoon Worcestershire sauce
- ½ teaspoon black pepper
- 6 slices French bread, toasted
- 1 cup shredded Swiss, gruyere, or Jarlsberg cheese

Directions:

1. In large saucepan, melt butter on Medium (275°F).
2. Add onions and cook, covered, for 20 minutes or until onions are tender and caramelized, stirring sparsely.
3. Dust onions with flour and stir.
4. Bring temperature down to Medium-Low (175°F) and heat for 6 minutes to remove raw flour taste.
5. Stir in broth, sherry, Worcestershire sauce and pepper and bring to boil
6. Increase heat to Medium (275°F) and let simmer for 10 minutes, uncovered.
7. Meanwhile add cheese to bread and broil for 1-2 minutes, or until the cheese melts.
8. Serve onion soup with bread round on top.

Tip: Instead of using a broiler, you can toast bread using the NuWave Oven Pro or Elite. For the Pro, cook on the 4-inch rack on Power Level HI for 4 minutes per side. For the Elite, cook on the 3-inch rack on Power Level HI for 2 minutes per side.



Shrimp & Tofu Soup

Serves: 4

- 8 ounces raw shrimp, cleaned, peeled and deveined
- 3½ cups shrimp or chicken stock
- 6 ounces mushrooms
- ¼ cup rice vinegar or white vinegar
- ½ tablespoon soy sauce
- 1 teaspoon sugar
- 1 teaspoon fresh ginger
- ½ teaspoon black pepper
- 8 ounces firm tofu, drained and cut into bite-size pieces
- 1 tablespoons cornstarch
- 1 tablespoon cold water
- ½ cup frozen peas
- ½ cup shredded carrot
- 2 tablespoons green onion, thinly sliced

Directions

1. Thaw shrimp if frozen; set aside.
2. In large saucepan, combine chicken broth, mushrooms, vinegar, soy sauce, sugar, ginger, and pepper.
3. Bring to boil on High (425°F).
4. Once boil starts, reduce heat to Medium-Low (175°F) and simmer for 2 minutes, covered.
5. Stir in shrimp and tofu.
6. Return mixture to boil on High (425°F).
7. Once boil starts, reduce heat to Medium-Low (175°F) and let simmer for 3 minutes, or until shrimp turns pink.
8. In separate container, stir together cornstarch and water to make slurry.
9. Stir slurry into soup and cook until slightly thick.
10. Stir in peas, carrots and green onions and cook for 2 minutes, or until heat thoroughly.

Tip: Slurry is a cold liquid mixed with cornstarch until smooth and glossy.

Chunky White Bean-Tomato Soup

Serves: 4

- 4 slices bacon, cut into 1-inch pieces
- 1 medium onion, chopped
- 3 cups reduced-sodium chicken broth
- 2 (15-ounce) cans navy or great Northern beans, drained and rinsed
- 1 (15-ounce) can diced tomatoes
- ½ teaspoon dried thyme
- ½ teaspoon cumin
- 1 teaspoon salt
- ½ teaspoon black pepper

Directions:

1. Heat large pot on Medium-High (375°F) until hot.
2. Add bacon and cook for 5 minutes or until it begins to brown, stirring frequently.
3. Add onion and cook for 5 minutes or until tender, stirring occasionally.
4. Remove any excess pan drippings.
5. Stir in remaining ingredients.
6. Turn PIC up to High (425°F) and bring to boil.
7. Reduce to Medium-Low (175°F) and simmer for 5-10 minutes to blend flavors.
8. With potato masher, mash beans about 15 times to slightly thicken soup.



Hollandaise Sauce

Yield: 1 cup

- 4 egg yolks
- ½ cup butter
- ½ teaspoons salt
- ½ teaspoon hot sauce
- 1 tablespoon lemon juice

Directions:

1. In 1.5-quart sauce pan, melt butter on Medium (275°F); set aside.
2. Blend egg yolks in 3.5-quart all purpose stainless steel pot on Low (100°F).
3. Increase temperature to Medium-Low (175°F).
4. Pour hot butter into egg mixture in steady stream, whisking until sauce thickens.
5. Remove sauce from heat and add remaining ingredients.
6. Stir well until sauce cools a bit.

Tip: If the sauce curdles, beat in a little heavy cream.

Roux

Yield: 3-4 tablespoons

- 3 tablespoons unsalted butter
- 3 tablespoons flour

Directions:

1. In 3.5-quart all-purpose pot, melt butter on Medium (275°F).
2. Add flour in stages and mix with wooden spoon.
3. Continue stirring until it forms a slurry or clumps.
4. Cook roux for about 5 minutes to remove starch and nutty aroma.

Tip: If you want a medium colored roux, cook for 7-8 minutes. For a dark roux, cook for 10-12 minutes.

- To make a sauce, add 1 cup of warm milk or stock and whisk until smooth. If too thick, add small amounts of liquid.
- To make a cheese sauce, add 1 cup of grated cheese and 1 cup of warm milk or stock. Stir until smooth.



Marinara Sauce

Yield: 3 quarts

- 4 tablespoons olive oil
- 1 medium onion, diced
- 1 green pepper, diced
- 2 tablespoons garlic, minced
- 3 tablespoons fresh basil
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- ½ cup red wine
- 2 (28-ounce) cans diced tomatoes
- 2 (29-ounce) cans tomato sauce
- 2 tablespoons sugar
- 1 teaspoon salt
- ½ teaspoon pepper

Directions:

1. Heat oil in large, heavy pot on Medium (275°F).
2. Add onions, bell pepper and garlic and cook until onion is translucent, stirring occasionally.
3. Add herbs and continue to stir for 30 seconds, allowing oils to release.
4. Add wine and cook for 1 minute or until alcohol has evaporated.
5. Add diced tomatoes, tomato sauce, sugar, salt and pepper.
6. Turn PIC up to Medium-High (375°F) and bring to boil.
7. Reduce PIC to Medium-Low (175°F) and let simmer for 30 minutes, stirring occasionally.

Tip: You can brown Italian sausage or ground beef and add to sauce for a great meat sauce.

Cheese Sauce

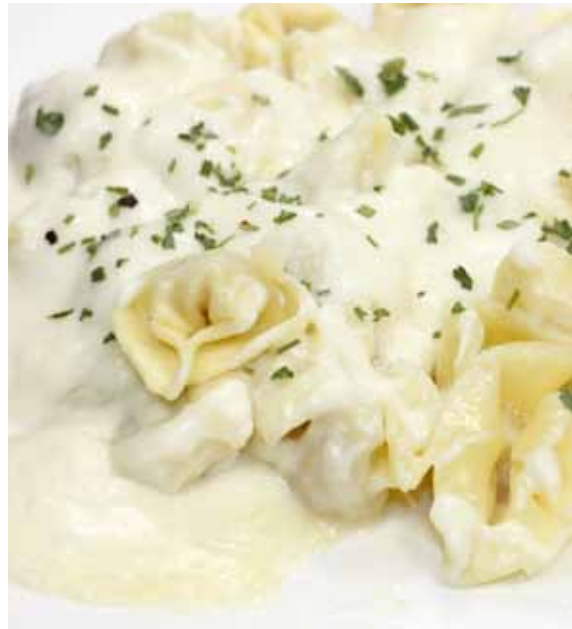
Yield: 1 ½ cups

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- ½ teaspoon white pepper (optional)
- ½ teaspoon dry mustard (optional)
- 1 cup shredded cheese

Directions:

1. Melt butter in 3-quart saucepan on Low (100°F).
2. Add flour and stir with spatula to make roux.
3. Change temperature to Medium-Low (175°F) and cook flour for about 5 minutes, or until starchy taste is gone.
4. Stir in liquid until mixture thickens.
5. Add white pepper and mustard; blend well.
6. Remove from heat and add cheese, stirring until melted.

Tip: Exchange the milk for a cup of chicken stock. It will pair better with chicken dishes.



Quick Brown Sauce

Yield: 1½ cups

3 tablespoon butter
3 tablespoons flour
1½ cups beef stock or beef bouillon
½ teaspoon thyme
1 teaspoon fresh parsley
Salt and pepper to taste

Directions:

1. Melt butter in a heavy saucepan on Medium-Low (175°F).
2. Increase temperature to Medium (275°F) and gradually add flour to incorporate.
3. Reduce heat to Medium-Low (175°F) and simmer for several minutes to remove raw flour taste.
4. In separate saucepan, heat beef stock.
5. Gradually add beef stock to roux, continuing to stir until sauce thickens.
6. Add herbs, and simmer for 2-3 minutes.
7. Check sauce for seasoning and add salt and pepper if needed.

Basic White Sauce

Yield: 1 cup

3 tablespoons butter
3 tablespoons all-purpose flour
1 cup milk
¼ teaspoon salt
¼ teaspoon white pepper

Directions:

1. Melt butter in 3-quart sauce pan on Medium-Low (175°F).
2. Stir in flour to make roux.
3. Cook on Medium-Low (175°F) for 5 minutes, stirring constantly. Do not allow roux to brown.
4. In separate 2-quart sauce pan, heat milk to boiling point on Medium-High (375°F).
5. Stir milk into roux gradually, beating briskly until sauce is thick and smooth.
6. Simmer for 4 minutes, stirring occasionally.
7. Season with salt and pepper.

Tip: Keep sauce warm before serving by holding PIC on Low (100°F).



Mushroom Duxelle

Serves: 4

8 ounces sliced mushrooms
1 tablespoon olive oil
1 medium onion, sliced
2 cloves garlic, minced
¼ cup chopped Italian parsley
1 cup dry red wine
Salt and pepper to taste

Directions:

1. In sauté pan, heat the olive oil on Medium-High (375°F).
2. Add the onions and sauté for 2 minutes.
3. Add mushrooms, garlic and parsley; stir for 2 minutes, or until mushrooms soften.
4. Add red wine and cook until wine is au sec or cooked into vegetables.
5. Season with salt and pepper.

Tip: This dish pairs perfectly with steak, chicken and rice.

Mustard Marinade

Serves: 6-8

¼ cup olive oil
¼ cup white wine vinegar
1-2 garlic cloves, grated
1 teaspoon dried oregano, sage or parsley
2 tablespoons Dijon mustard

Directions:

1. Combine all ingredients in medium sauce pan.
2. Bring pan to slow boil on Medium-High (375°F).
3. Turn PIC down to Medium-Low (175°F) and let simmer for 10 minutes, stirring occasionally.
4. Let marinade cool completely.
5. Pour over meat and refrigerate for 2 hours or over night.



Tips for Fondues

- 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).
- The temperature at which chocolate melts ranges between 110°F -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 1 teaspoon melted butter per 4 ounces of chocolate, then stir to reintegrate.
- Water 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!



Fondues

Chocolate Fondue

Serves: 4-6

- 12 ounces milk, semi-sweet
or sweet cooking chocolate
- ½ cup half-and-half
- ¼ teaspoon cinnamon
- 4 cups of assorted dippers

Directions:

1. Heat chocolate and half-and-half in heavy saucepan on medium-low (175°F), stirring constantly, until chocolate is melted and smooth.
2. Set PIC to low (100°F) and push “+” button twice.
3. Hold fondue at 120°F and add cinnamon.
4. If the chocolate becomes too thick, add more half and half to thin out.

Cheddar Cheese Fondue

Yield: 2 cups

- ¾ cup chicken broth
- 2 tablespoons Dijon mustard
- 1 tablespoon cornstarch
- 2 cups shredded cheddar cheese

Directions:

1. In heavy saucepan, bring broth to boil on High (425°F).
2. Once broth is boiling, reduce heat to Medium (275°F).
3. In separate bowl, mix mustard and cornstarch thoroughly.
4. Add mustard, cornstarch and cheese to hot broth; stir with wire whisk until well blended.
5. Cook for 10 minutes, or until cheese is completely melted and mixture is well blended, stirring constantly.
6. Pour cheese into fondue pot and place on Low (100°F).
7. Serve with bell peppers, cauliflower florets, apple chunks, pretzels and broccoli.

S’Mores Fondue

Yield: 4 cups

- 1½ cups milk
- 1 (12-ounce) bag semisweet
chocolate chips
- 1½ cups marshmallow crème
- 1 cup graham cracker crumbs
- 3 red apples, sliced
- 3 green apples, sliced

Directions:

1. Heat milk in saucepan on medium-low (175°F) until just simmering.
2. Remove milk from heat.
3. Add chocolate chips and let stand for 1 minute; stir until melted.
4. Whisk in marshmallow crème.
5. Pour mixture into fondue pot and return to PIC on Low (100°F) to keep warm.
6. Place graham cracker crumbs in serving bowl.
7. Dip apple slices into warm chocolate mixture then dip apples in graham cracker crumbs.

Cheddar Chipotle Fondue

Yield: 2-3 cups

- 2 cups shredded sharp cheddar cheese
- ½ cup dry white wine
- ½ cup whipping cream
- 2 tablespoons Dijon mustard
- 1 tablespoon chipotle peppers in
adobo sauce, pureed

Directions:

1. Mix all ingredients in medium, heavy bottom saucepan.
2. Cook on Medium–Low (175°F), stirring constantly.
3. Serve in fondue pot over Low (100°F) heat.
4. Serve with bread, meat or vegetables.

Brie & Sun-dried Tomato Fondue

Serves: 4

- 3 tablespoons dry packed sun-dried tomatoes
- 8 ounces Brie cheese, trimmed of rind and cubed
- 1 tablespoon cornstarch
- 1 tablespoon butter
- 1 shallot, minced
- ½ cup dry white wine
- 1 tablespoon granulated sugar

Directions:

1. Soak sun-dried tomatoes in boiling water and cover for 10 minutes.
2. Drain tomatoes and pat dry.
3. Chop tomatoes into small pieces; set aside.
4. In bowl, toss cubed Brie with cornstarch until well coated; set aside.
5. In large saucepan, melt butter over Medium (275°F).
6. Add shallots and sauté until softened.
7. Add wine and heat until just simmering.
8. Reduce heat to Medium-Low (175°F).
9. Add Brie mixture by handfuls to saucepan, stirring constantly until cheese is melted.
10. Stir in sun-dried tomatoes and sugar; mix well.
11. Transfer to fondue pot and serve immediately.

Shabu-Shabu

Serves: 4-6

- 6 cups vegetable stock
- 5 green onions, thinly sliced
- 1 tablespoon grated ginger
- 2 cloves garlic, crushed
- 1 whole red chili pepper, seeded and thinly sliced
- 4 tablespoons soy sauce
- 6 cups assorted vegetables, cleaned and cut
- Salt and pepper to taste

Directions

1. In large pot, warm the vegetable stock over Medium (275°F) heat.
2. Add chopped green onions, ginger, garlic, and chili pepper, and bring to boil on High (425°F).
3. Reduce heat to Medium-Low (175°F) and let simmer for 30 minutes.
4. Arrange vegetables on plate and keep refrigerated until fondue stock is ready.
5. Strain and transfer stock to fondue pot and keep on Medium-Low (175°F) heat.
6. Dip vegetables using fork or skewer.
7. Serve with your favorite dip.

Tip: Shiitake mushrooms, green onions, firm tofu, tomato wedges, leafy dark green lettuce are ideal vegetables to dip.

Tip: Change up the recipe by adding beef, chicken, pork, lamb and seafood.

Chicken Fondue

Serves: 8

- ¼ cup Italian dressing
- 1 medium onion, small diced
- 2 cans chicken broth
- ½ cup apple juice
- 2 tablespoons corn starch
- 2 pounds boneless skinless chicken breasts, cut into thin strips
- 3 cups assorted vegetables
- 1 cup mayonnaise
- 1 small garlic clove, finely chopped
- 1 tablespoon lemon juice
- 1 tablespoon Italian dressing mix

Directions:

1. Heat ¼ cup Italian dressing in fondue pot over Medium-High (375°F) heat.
2. Add onions and cook until crisp and tender, stirring occasionally.
3. Add broth, apple juice, and cornstarch; stir until well blended.
4. Bring mixture to boil over High (425°F).
5. Turn heat down to Medium-High (375°F).
6. Using long-handled fork or skewer, dip chicken and vegetables, in batches, into boiling broth mixture.
7. Cook chicken for 3 minutes and cook vegetables for 1-2 minutes.
8. Mix mayonnaise, garlic, lemon juice and Italian dressing mix to make sauce.
9. Remove chicken and vegetables from pot and dip in sauce.

Beef Fondue

Serves: 6-8

- 3 pounds boneless beef sirloin or tenderloin
- Cooking oil (canola, olive oil, or vegetable)
- ½ pint low fat sour cream
- ½ cup low fat mayonnaise
- ¼ cup prepared mustard
- 1 tablespoon fresh horseradish
- 1 tablespoon finely chopped onion

Directions:

1. Trim any fat from meat and cut into bite-size cubes.
2. Keep beef refrigerated until 20 minutes before cooking.
3. Fill fondue pot halfway with cooking oil.
4. Heat oil to 375°F over Medium-High heat.
5. While oil is heating, mix sour cream, mayonnaise, mustard, horseradish and onion to make sauce.
6. Place meat on spears or skewers and place in hot oil for 1-3 minutes, depending on desired doneness.
7. Dip beef into prepared sauce.

Desserts

A stack of three chocolate brownies with nuts, set against a background of a striped cloth. The brownies are rich and fudgy, with visible chunks of nuts embedded within. The top brownie is slightly offset to the left, revealing the one underneath. The background features a white cloth with horizontal stripes in red, green, and yellow.

Tips for Desserts

- Water should never come into contact with chocolate. It may harden and become grainy.
- Need buttermilk? Add 1 tablespoon of white vinegar to 8 ounces of milk and stir.
- 1 square of baker's chocolate = 1 ounce.

Simple Fudge

Yield: 2 pounds

- 1½ cups sugar
- 1 (5-ounce) can evaporated milk
- ½ cup butter
- 2 cups small marshmallows
- 1 cup semi-sweet chocolate pieces
- ½ cup walnuts (optional)
- ½ teaspoon vanilla

Directions:

1. Line 8x8x2-inch baking pan with foil, extending foil over edges.
2. Butter foil; set pan aside.
3. Butter sides of 2-quart heavy saucepan.
4. In saucepan, combine sugar, evaporated milk, and butter.
5. Cook and stir on Medium-High (375°F) for 10 minutes until mixture boils.
6. Reduce heat to Medium (275°F) and cook for additional 6 minutes, stirring constantly.
7. Remove saucepan from heat.
8. Add marshmallows and chocolate; melt until mixture is combined.
9. Beat by hand for 1 minute.
10. Spread fudge evenly in prepared pan.
11. Cover and chill for 2-3 hours or until firm.
12. When fudge is firm, use foil to lift fudge from pan.
13. Cut into squares.
14. Store tightly covered in refrigerator for up to 1 month.

Classic Cherries Jubilee

Serves: 6

- ½ cup white sugar
- 2 tablespoons cornstarch
- ¼ cup water
- ¼ cup orange juice
- 1 pound Bing or other dark, sweet cherries, rinsed and pitted (you may substitute frozen, pitted cherries)
- ½ teaspoon finely grated orange zest
- ½ teaspoon vanilla extract
- ¼ cup brandy
- 3 cups vanilla ice cream

Directions:

1. Whisk sugar and cornstarch in a wide saucepan.
2. Stir in water and orange juice, bringing to boil on Medium (275°F), whisking until thickened.
3. Stir in cherries and orange zest, returning to boil before reducing heat.
4. Simmer for 10 minutes.
5. While cherries are cooking, spoon ice cream into serving bowls.
6. Remove cherries from heat and stir in cherry extract.
7. Pour in brandy and ignite with a long lighter.
8. Gently shake pan until blue flame has extinguished itself.
9. Spoon cherries atop ice cream.

Peanut Brittle

Yield: 2 pounds

- 2 cups raw peanuts
- 1 ½ cups sugar
- 2/3 cup Karo syrup, light
- 2 teaspoons baking soda
- 1 teaspoon vanilla

Directions:

1. Place NuWave Silicone Pizza Liner on baking sheet pan or use buttered 9x13-inch baking dish; set aside.
2. In 10.5-inch fry pan, cook peanuts, syrup, and sugar on Medium (275°F) until candy thermometer reaches 296°F (147°C).
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.

Tip: Peanuts will start to pop when ready.

Chocolate Caramel Turtles

Yield: 35 turtles

- 1 (16-ounce) package caramels
- 2 tablespoons water
- ¾ pound pecan halves
- 1 (6-ounce) package semi-sweet chocolate chips

Directions:

1. Melt caramels and water in heavy bottom saucepan on Medium-Low (275°F), stirring until melted.
2. Arrange pecans in 36 groups 2 inches apart on greased cookie sheet or parchment paper.
3. Drop melted caramel by teaspoon onto nuts and let cool.
4. Melt chocolate chips and drizzle enough over nuts to coat caramel.
5. Let cool for 30 minutes.
6. Transfer to air-tight container and store in refrigerator for up to 1 month.

Bananas Foster

Serves: 6

- 6 firm, ripe bananas, peeled and sliced in half lengthwise
- 6 scoops vanilla ice cream
- 1 stick butter
- ¾ cup brown sugar
- ¾ cup rum
- Dash cinnamon

Directions

1. In 11.5-inch fry pan, melt brown sugar and butter on Medium (275°F).
2. Add bananas and roll in brown sugar and butter mixture.
3. Sprinkle bananas with cinnamon and sauté for about 2 minutes or until tender.
4. Add rum, wait a few seconds, then flambé.
5. Baste bananas until flame dies.
6. Remove from heat.
7. Place two slices over ice cream and spoon sauce on top.
8. Serve immediately.



Pears in White Wine Caramel Sauce

Serves: 4

2 pounds ripe pears
2 cups dry white wine
1 cup white sugar

Directions:

1. Peel pears and cut them lengthwise into 8 wedges.
2. Using small knife, remove pear seeds.
3. Place pears in large shallow serving dish and pour wine over pears.
4. Let marinate for 30 minutes at room temperature.
5. Place sugar in large heavy non-stick skillet on Medium (275°F), stirring often.
6. Cook for 15 minutes until sugar melts into completely into caramel sauce.
7. Pour caramel sauce over pears to cover completely.
8. Cover and refrigerate for at least 3 hours.
9. Using slotted spoon, place pears onto platter. Reserve liquid.
10. Place marinating liquid in small saucepan and reduce same sauce on Medium-High (375°F) to $\frac{3}{4}$ cup.
11. Drizzle warm sauce over pears and serve.

Candy Suckers

Yield: 18 suckers

18 sucker sticks
 $\frac{1}{4}$ stick butter
 $\frac{1}{2}$ ounce light corn syrup
 $\frac{3}{4}$ ounce sugar
Few drops food coloring
Candy Decoration (optional)

Directions:

1. Lightly butter baking sheet and arrange lollipop sticks on baking sheet.
2. Combine butter, corn syrup, and sugar in heavy 1-quart saucepan.
3. Bring to boil on Medium-High (375°F), stirring occasionally.
4. Reduce heat to Medium (275°F) and continue cooking, stirring frequently until mixture reaches 270°F internal temperature.
5. Stir in food coloring.
6. Drop mixture by tablespoonfuls over each lollipop stick at ends.
7. If desired, while lollipops are hot, press on candy decorations.
8. To decorate when cooled, crush candy decoration undersides with corn syrup and press onto lollipops.
9. Cool lollipops thoroughly before removing from baking sheet.



Panna Cotta with Amber Crystals

Serves: 4

- 1¾ cups heavy cream
- 7½ tablespoons sugar, divided
- 3 tablespoons cold water
- 1½ teaspoons powdered gelatin

Directions:

1. Place cream and 3½ tablespoons sugar in medium saucepan.
2. Cook mixture on Medium-Low (175°F) for 3-4 minutes or until sugar is completely dissolved.
3. Place cold water in cup and sprinkle gelatin over water; let sit for 1 minute.
4. Add dissolved gelatin to warm cream mixture and beat well.
5. Cook on Medium-Low (175°F) for 2 minutes, stirring constantly.
6. Divide mixture evenly into 4 or 5-ounce ramekins.
7. Refrigerate for 2 hours.
8. To make crystals, place 4 tablespoons sugar in small non-stick skillet.
9. Cook on Medium-High (375°F) until sugar dissolves into smooth caramel-colored liquid. Stir with wooden spoon to prevent lumps.
10. Place 2 layers wax paper on flat surface.
11. Using long-handled spoon, drizzle hot caramel on wax paper in thin lines.
12. Once caramel hardens, place another wax paper piece on top and, using rolling pin, crush into crystals.
13. Sprinkle crystals over Panna Cotta.

Old Fashioned Hard Candy

Yield: 1½ pounds

- 2 cups white sugar
- 1 cup water
- ¾ cup light corn syrup
- ½ teaspoon peppermint extract
- 1 drop red food coloring (optional)
- 1/8 cup confectioners' sugar

Directions:

1. In heavy 2-quart saucepan, combine sugar, water and corn syrup.
2. Cook until sugar dissolves, stirring constantly.
3. Then, cook without stirring at 300°F for several minutes. If sugar crystals form on sides of pan, wipe them off with damp brush.
4. Remove from heat and add oil flavoring and enough food coloring to color; stir only to mix.
5. Pour into 2 well-buttered 9-inch pans.
6. Set one pan over sauce pan containing hot water.
7. As soon as other pan is cool enough to handle, cut it with scissors into 1-inch strips, then snip strips into pieces.
8. Drop the pieces onto buttered baking sheet.
9. Toss in small amount of powdered sugar to keep from sticking together.
10. Repeat with the second pan of candy.



NuWave® PIC Manual Del Usuario

Bienvenido a la Cocina del NuWave Precision Induction

Felicidades por la compra de su NuWave PIC. 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 NuWave Precision Induction Cooktop de Hearthware, Inc.. Este versátil electrodoméstico de barra utiliza la tecnología de inducción para ahorrar tiempo, energía y dinero. El NuWave Precision Induction Cooktop 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 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 permanece frío al tocarlo donde la superficie magnética no es activada.

Beneficios Adicionales:

- **Conservación de Energía:** Utilizando sólo 1300 watts, el NuWave PIC conserva hasta un 90% de la energía desperdiciada en las estufas tradicionales de gas o eléctricas. Los ahorros mensuales en sus recibos de energía pagarán por sí solos este electrodoméstico.
- **Seguridad:** El diseño del NuWave PIC no requiere de bobinas o flamas abiertas, eliminando 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 PIC permanece fría al tocarla.
- **Cocine Rápido:** Calienta inmediatamente y la temperatura es precisa en el NuWave PIC. Cuenta con 6 ajustes de temperatura diferentes que se regulan en incrementos de 10°. ¡No tendrá que adivinar!
- **Ligero y Portátil:** Porque pesa sólo 5.4 libras, usted puede llevar el NuWave PIC 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

Productos y Accesorios

NuWave Precision Induction Cooktop:

- (30121) NuWave PIC
- (32000) Guía Rápida del NuWave PIC
- (32051) Manual/Recetario del NuWave PIC
- (32053) Tarjeta de Registro del NuWave PIC
- (32054) DVD Instructivo del NuWave PIC

(31111) Estuche Portátil a la Medida del NuWave PIC

Utensilios NuWave Precision- Lo Último en Sets de Utensilios

- (32003) Olla de Acero Inoxidable de 3.5 Qt.
- (32004) Tapa para Olla de 3.5 Qt.
- (32005) Vaporera de Acero Inoxidable
- (32007) Inserto para Fondue
- (32008) Juego de 8 Tenedores para Fondue
- (32055) Manual de lo Último en Sets de Utensilios

Parrilla de Hierro Fundido NuWave

- (32021) Parrilla de Hierro Fundido de 14"
- (32022) Charola para Escurrir la Grasa
- (32056) Manual de la Parrilla de Hierro Fundido
- (31113) Cast Iron Griddle
- (32060) Cast Iron Griddle Manual

Juego de Sartenes para Freir NuWave PerfectGreen

- (32009) Sartén para Freir NuWave PerfectGreen de 9 pulgadas
- (32012) Tapa de Vidrio para Sartén de 9 pulgadas
- (32010) Sartén para Freir NuWave PerfectGreen de 10.5 pulgadas
- (32004) Tapa de Vidrio para Sartén de 10.5 pulgadas
- (32013) Sartén para Freir NuWave PerfectGreen de 11.5 pulgadas
- (32004) Tapa de Vidrio para Sartén de 11.5 pulgadas
- (32057) Manual para Sartenes para Freir NuWave PerfectGreen

Juego de 10 piezas de Utensilios NuWave PerfectGreen

- (31141) Cacerola de 1.5qt
- (31142) Cacerola de 2.0qt
- (31143) Cacerola de 3.0qt
- (31146) Cacerola de 5.5qt
- (31145) Cacerola de 7.5qt
- (32050) Manual de las 10 piezas de Utensilios

Para ordenar partes y accesorios llame a nuestro número de servicio al cliente al 1-855-742-2665 de Lunes a Viernes de 8 AM a 4:30 PM CST.

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

IMPORTANTES MEDIDAS DE SEGURIDAD

Cuando utilice aparatos eléctricos siempre se deben tomar precauciones básicas de seguridad, incluyendo, aunque no limitando, las siguientes:

1. Lea todas las instrucciones.
2. No toque las superficies calientes. Utilice las manijas o perillas.
3. Para evitar una descarga eléctrica no sumerja el cable, enchufe u otra parte eléctrica del aparato en agua u otros líquidos.
4. Cuando el aparato sea utilizado por niños, o ellos se encuentren cerca, es necesaria una supervisión cercana.
5. Desconecte el aparato cuando ya no lo utilice y antes de limpiarlo. Permita que se enfríe antes de manipular las partes.
6. No utilice ningún aparato que tenga el cable o clavija dañados, tampoco intente usarlo si el aparato funciona mal o ha sido dañado de alguna manera. Devuelva el aparato al centro de servicio autorizado más cercano para su revisión, reparación o ajuste.
7. Si utiliza accesorios no recomendados por el fabricante del aparato se pueden provocar lesiones.
8. En general no se recomienda el uso de aparatos eléctricos al aire libre.
9. No deje el cable colgando de las orillas de mesas o barras ni permita que tenga contacto con superficies calientes.
10. No lo coloque sobre o cerca de parrillas de gas o eléctricas, o dentro de un horno caliente.
11. Extreme precauciones al mover un aparato que contenga aceite hirviendo u otros líquidos.
12. Para desconectarlo, gire el control a "off", luego desconecte el enchufe del contacto.
13. No utilice el electrodoméstico para otros fines que no sean para los que está diseñado.
14. No cocine en un aparato roto. En caso de una ruptura, los limpiadores o derrames pueden penetrar el aparato creando el riesgo de una descarga eléctrica.
15. Limpie el aparato con precaución- Al utilizar una esponja mojada o un trapo limpiador en el área de calentar tenga cuidado para evitar quemaduras con vapor. Algunos limpiadores pueden producir vapores nocivos cuando se aplican en superficies calientes.
16. No coloque recipientes vacíos en el induction cooktop mientras esté funcionando. Un recipiente vacío se calentaría muy rápido y podría dañar algún material o causar lesiones a alguien.
17. Pruebas científicas han comprobado que los induction cooktops no representan un riesgo para la salud. Sin embargo, las personas con marcapasos deberán mantener una distancia mínima de dos pies del NuWave PIC mientras esté funcionando. Las personas que usen oxígeno también deberán permanecer a una distancia segura de los induction cooktops. Y, como una medida de seguridad extra, los productos aerosoles (de spray) no deberán ser utilizados cerca del PIC.
18. No coloque sobre la superficie de vidrio ningún objeto magnetizado como tarjetas de crédito, teléfonos celulares u otros mientras el induction cooktop esté funcionando. Las propiedades magnéticas de la unidad podrían dañar esos productos.
19. Para evitar algún sobrecalentamiento, no coloque sobre la superficie de calentado papel aluminio, latas sin abrir o platos metálicos. El papel aluminio se podría pegar a la superficie del Cooktop.

Atención: Lo siguiente puede provocar descargas eléctricas:

- Nunca utilice el PIC cuando no esté funcionando correctamente, muestre señales de daño o después de haberse caído.
- No deje el induction cooktop sin supervisión mientras esté funcionando, especialmente si hay niños cerca.
- No sumerja el induction cooktop en agua u otros líquidos y no intente lavarlo en un lavavajillas.
- No haga funcionar el induction cooktop sobre ninguna mesa u otra superficie metálicas.
- Sólo expertos calificados pueden desempeñar reparaciones y trabajos de mantenimiento en el induction cooktop utilizando auténticos repuestos y partes de accesorios de Hearthware. Nunca intente desarmar o reparar el PIC sin ayuda profesional.

- Este producto no está diseñado para uso comercial, es sólo para uso doméstico.
- Asegúrese de usar siempre juicios apropiados y precaución mientras utilice este cooktop al aire libre y en áreas públicas. Siempre asegúrese de que la unidad no sea colocada en un lugar donde haya niños sin supervisión o gente que no se percate de su presencia. Asegúrese de colocar el PIC en una superficie plana y estable lejos de fuentes de agua que pudieran representar un peligro inminente como albercas, spas, rociadores, mangueras, etc.

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: Este equipo ha sido probado y se encontró que cumple con las restricciones de un equipo para consumidor ISM, de acuerdo a la parte 18 del Reglamento FCC. Estas restricciones están diseñadas para proporcionar protección razonable hacia alguna interferencia dañina en una instalación residencial. Este equipo genera, utiliza y puede emitir energía de radio frecuencia si no es instalado y utilizado de acuerdo a las instrucciones. También puede provocar interferencia dañina a las radio comunicaciones. Sin embargo, no hay garantía de que una interferencia no ocurra en una instalación en particular. Si este equipo llegara a provocar interferencia dañina a la recepción del radio o la televisión, lo cual puede determinarse apagando y encendiendo el equipo, se recomienda al usuario tratar de corregir la interferencia mediante una o varias de las siguientes maneras:

- Reorientando o cambiando de lugar la antena receptora.
- Aumentando la separación entre el equipo y el receptor.
- Conectando el equipo a un contacto en un circuito diferente al que el receptor esté conectado.
- Consultando al distribuidor o a un técnico especializado en radio o TV para su ayuda.

El aparato cumple con la parte 18 del reglamento FCC. El funcionamiento está sujeto a las siguientes dos condiciones: (1) Este aparato puede no provocar interferencia dañina, y (2) Este aparato puede aceptar cualquier interferencia recibida, incluyendo interferencia que pueda provocar un funcionamiento no deseado.

GUARDE ESTAS INSTRUCCIONES

- 1) Un cable corto podría ser utilizado para reducir el riesgo de enredarse o tropezarse con un cable largo.
- 2) Existen cables más largos y pueden ser utilizados si se tiene cuidado al hacerlo.
- 3) Si utiliza un cable más largo:
 - a) La clasificación eléctrica marcada en el cable deberá ser al menos tan grande como la clasificación eléctrica del electrodoméstico, y
 - b) el cable deberá ser colocado de tal forma que no cubra la barra o mesa, de donde pueda ser jalado por un niño o alguien pueda tropezar accidentalmente.
 Este aparato tiene una clavija polarizada (una terminal es más ancha que la otra). Para reducir el riesgo de una descarga eléctrica, esta clavija está diseñada para encajar en una salida polarizada sólo de una forma. Si la clavija no entra completamente, voltéela. Si de todas formas no entra apropiadamente, contacte un electricista calificado. No intente modificar la clavija de ninguna manera.

	<p style="text-align: center;">⚠ WARNING</p> <p>Riesgo de descarga eléctrica. Utilícese con un sistema eléctrico adecuado. No usar si el cable o la clavija están dañados.</p> <p>ADVERTENCIA: Todos los artículos en el cooktop pueden calentarse mucho mientras se cocina. Por favor tenga cuidado cuando los retire de la unidad. Siempre use guantes para horno o agarradores. El cooktop puede conservar calor residual después de retirar los utensilios. Deje que todo se enfríe completamente antes de limpiar.</p>
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- Se recomienda el uso de este aparato a personas de 8 años en adelante, incluyendo aquellas con capacidades físicas, sensoriales o mentales reducidas, siempre y cuando haya una supervisión o instrucción correcta respecto al uso seguro del aparato y los usuarios entiendan los riesgos involucrados. Este aparato no es un juguete y no debe permitirse a los niños jugar con él. Su limpieza y mantenimiento no debe ser llevado a cabo por un niño sin supervisión.
- Mantenga el aparato y sus cables fuera del alcance de niños menores de 8 años de edad.
- Con el fin de evitar riesgos, si el cable incluido se daña debe ser repuesto por el fabricante, agente de servicio o una persona calificada.
- Los electrodomésticos no están diseñados para ser operados de ningún modo por un temporizador externo o un sistema de control remoto.
- Si la superficie se rompe desconecte el aparato inmediatamente para evitar la posibilidad de una descarga eléctrica.
- No coloque sobre el NuWave PIC objetos metálicos como cuchillos, tenedores, cucharas y tapas ya que se pueden calentar mucho, generando la posibilidad de quemarse u otra lesión.
- **ADVERTENCIA: Este aparato incluye una función de calentamiento. Las superficies, aparte de las funcionales, pueden producir altas temperaturas. Ya que las temperaturas son percibidas de forma diferente por las personas, este aparato debe ser utilizado con PRECAUCIÓN. El aparato debe ser cargado y sujetado sólo con las manijas diseñadas para ello. También utilice medidas de protección contra el calor como guantes o agarradores cuando maneje el NuWave PIC. Las áreas que no están diseñadas para sujetarse deben tomar tiempo suficiente para enfriarse.**

Este aparato está diseñado para uso doméstico únicamente, así como usos similares tales como:

- Áreas de cocina en tiendas, oficinas y otros lugares de trabajo.
- Huéspedes en hoteles, moteles u otras áreas residenciales.
- Casas de campo.
- Acomodos tipo Bed and breakfast.




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, recíclelo 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.

Cocinando con el NuWave Precision Induction



- 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 PIC.
- 2 Superficie:** La superficie de vidrio resistente al calor del PIC 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
	<p>Mientras el PIC 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.</p> <p>No quite las cacerolas o sartenes durante el proceso de cocinado. Oprima el botón "Pause/Clear" para apagar antes de retirarlos.</p>

Recipientes Compatibles con el Induction Cooktop:

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 PIC tienden a ser de un calibre mediano a pesado.

ATENCIÓN:

La superficie térmica está localizada dentro del anillo rojo mayor. Puede usar recipientes que midan hasta el ancho total del PIC, el cual es de 12 pulgadas; sin embargo, en estos casos el calor traspasará más lentamente a las orillas. No utilice recipientes que midan más de 12 pulgadas.

Ejemplos de recipientes compatibles:

- Todos los recipientes NuWave Precision • Hierro fundido
- Sartenes para Freir NuWave PerfectGreen • Hierro y acero esmaltados
- Acero inoxidable con base magnética

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:

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 PIC.
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.

Instrucciones de Limpieza y Cuidado para su NuWave PIC:

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. Asegúrese de que la unidad se haya enfriado completamente antes de limpiarla.



Instrucciones Generales de Limpieza:

Desconecte la unidad antes de limpiarla.

- 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. No utilice ningún agente limpiador cáustico y asegúrese de que el agua no penetre al interior del induction cooktop.
- Nunca sumerja el PIC, sus cables o la clavija en agua u otros líquidos.
- Limpie la superficie de vidrio con un trapo húmedo o detergente ligero sin soluciones jabonosas abrasivas. Asegúrese de que la unidad se haya enfriado completamente antes de limpiarla.
- Limpie la cubierta y el panel de operación con un trapo suave y humedecido con agua o detergente ligero.
- No utilice ningún producto limpiador con base de aceite para evitar dañar las partes plásticas o la cubierta/panel de operación.
- No utilice ningún material o sustancia inflamable, ácida o alcalina cerca del PIC, ya que puede reducir su tiempo de vida y representa un riesgo de incendio cuando el induction cooktop está siendo utilizado.
- Con el fin de mantener su PIC 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.

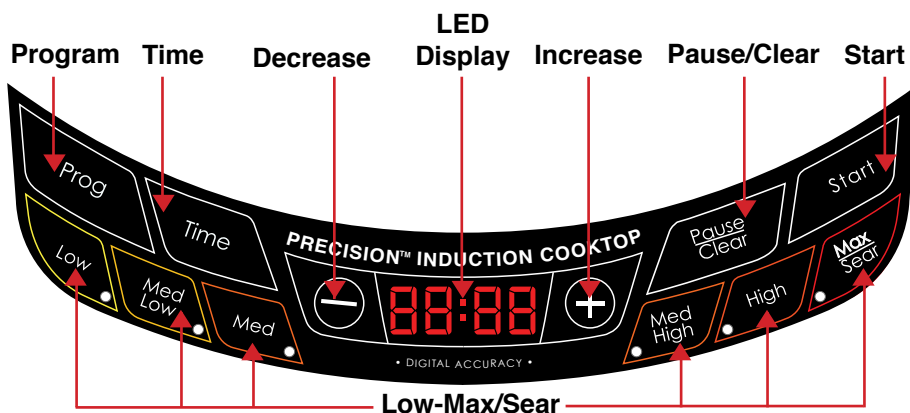
CONSEJOS IMPORTANTES:

1. Revise el contacto de energía para un funcionamiento apropiado. No opere la unidad con otros electrodomésticos grandes en el mismo contacto de energía. Revise el nivel de potencia si la unidad cocina demasiado lento.
2. Revise que la clavija esté correctamente conectada en el contacto.
3. Siempre apague y desconecte la unidad antes de limpiarla.

Instrucciones Generales de Operación:

- Coloque el cooktop en una superficie estable, nivelada y no metálica.
- Nunca utilice el cooktop en una superficie inflamable (por ejemplo un mantel, alfombra, etc.)
- No bloquee las ranuras de ventilación del induction cooktop. De esa forma se sobrecalentaría el cooktop. Manténgalo a una distancia mínima de 3-5 pulgadas de paredes, otros objetos o electrodomésticos, etc.
- No coloque el PIC junto a aparatos u objetos que reaccionen sensiblemente a los campos magnéticos (por ejemplo radios, TV's grabadoras de cassette, etc.).
- No coloque el induction cooktop junto a fuegos abiertos, calentadores u otras fuentes de calor.
- Asegúrese de que el cable de corriente no esté dañado o quede presionado debajo del induction cooktop.
- El cable de corriente no debe estar en contacto con orillas filosas y/o superficies calientes.
- Antes de conectar el PIC, confirme que el voltaje indicado en este manual corresponde al voltaje suministrado en su casa. Una conexión errónea podría dañar el aparato y posiblemente lesionar a alguien.
- La superficie del cooktop está hecha de vidrio resistente a la temperatura. En caso de observar un daño en la unidad, aún sea una pequeña grieta en la superficie de vidrio, desconecte inmediatamente el PIC del suministro de energía.

Instrucciones para el Panel del Display



Comienzo Rápido:

El NuWave PIC está pre-programado para cocinar a temperatura alta (425 grados 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 10 grados F. Vea la Tabla del Panel del Display en la parte inferior de esta página para más detalles.

Panel de Control:

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

Para Empezar a Cocinar:

Elija la temperatura y el tiempo, luego presione "Start" para comenzar a cocinar. El PIC se detendrá automáticamente cuando el tiempo haya terminado y una alarma avisará al usuario. El display mostrará siempre la temperatura durante el ciclo de cocinado. Si desea ver el tiempo en cuenta regresiva, presione "Time" y la cuenta regresiva aparecerá mostrando la duración hasta que el ciclo se complete.

Programando la Temperatura:

Este electrodoméstico está pre-programado para cocinar a temperatura alta (425 grados F). Para reiniciarlo presione la función deseada desde "Low" hasta "Max/Sear" y oprima "Start". El rango de temperatura se mostrará en el panel del display. Para subir o bajar la temperatura en incrementos de 10 grados 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 alcanza 575°. La Pantalla está programada para mostrar la temperatura en Fahrenheit (F). Para cambiarla a Centígrados (C) presione el botón "Prog" seguido de "-". Presione "-" nuevamente para convertir a Centígrados. Para regresar a Fahrenheit presione "-" una vez más. Para cerrar la opción de conversión de temperature presione el botón "Pause/Clear" hasta que aparezca un "0" en la pantalla.

Botón a Presionar	Rango de Temperatura	Display	Ejemplos
Low	100°F (38°C)	100F / 38C	Tibio
Med Low	175°F (80°C)	175F / 80C	Fuego Lento
Med	275°F (136°C)	275F / 136C	Baño María
Med High	375°F (191°C)	375F / 191C	Mezclar/Freir
High	425°F (219°C)	425F / 219C	Hervir/Saltear
Max/Sear	575°F (302°C)	SEAR	Dorar

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. 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". Para 2 horas y 30 minutos, presione "Time" dos veces luego presione "+" hasta encontrar 3, luego presione "Time" otra vez. Presione "+" hasta encontrar 2 (el display mostrará 02:30), luego presione "Start".

• El "0" parpadeando indica el dígito que se puede ajustar. El tiempo máximo es 99 horas y 60 minutos.

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

Función de Pausa/Borrar:

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

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 aumentar 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.

Ejemplo: Para hervir por 5 minutos baje a fuego lento (simmer) por 20 minutos, presione "Prog", luego presione el botón "Max/Sear". Presione el botón de "Time" una vez, luego presione "+" hasta llegar a 5. Presione "Low", luego presione "Time" dos veces y "+" hasta llegar a 20, luego presione "Start"

NOTA: El tiempo máximo para programar es de 99 horas con 60 minutos.

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 a la siguiente fase presione de "Low" a "Max/Sear" para establecer la temperatura. Continúe con el paso #2 de las instrucciones de "Función de Programación". Una vez que esté listo para empezar la cuenta regresiva presione "Start". Cuando la cuenta regresiva de demora llega a 0, el PIC suena dos veces para avisar el fin. En este momento el tiempo de cocinado comenzará y la temperatura será mostrada en el display.

Solución de Problemas

Mensaje de Error	Solución
E1	<p>Un E1 por lo regular significa que el PIC no detecta algún recipiente en su superficie. Esto puede ocurrir por una de dos razones:</p> <ol style="list-style-type: none"> 1. ¿Colocó una cacerola o sartén en la unidad? Las bobinas de inducción que contiene el PIC 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.
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.
FULL	En el modo de programación si el tiempo seleccionado excede el límite del aparato, que es de 99:60, entonces no se podrán programar más fases.

- 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 PIC se apagará.
- Cuando ocurra un E1 la unidad sonará cada 2 segundos. Si el PIC no detecta un recipiente después de 1 minuto se apagará automáticamente. Para que continúe funcionando antes de que se apague automáticamente, coloque un recipiente apto para inducción sobre la superficie del PIC. El mensaje de error E1 y el sonido continuarán, aun cuando se haya colocado un recipiente, hasta que alguno de los botones "Pause/Clear" o "Start" sean presionados.

EL FABRICANTE GARANTIZA: Que el induction cooktop y todos sus componentes eléctricos estarán libres de defectos y mano de obra bajo un uso doméstico normal siempre y cuando sea manejado de acuerdo a las instrucciones escritas proporcionadas por el Fabricante en cada unidad por un (1) año a partir de la fecha de compra. El Fabricante proporcionará las partes necesarias y mano de obra para reparar cualquier parte del sistema de cocción por infrarrojo en el Departamento de Servicio de Hearthware, Inc. Después de la expiración de la garantía, el costo de la mano de obra y las partes será responsabilidad del propietario.

LA GARANTÍA NO CUBRE: Ninguna cubierta (si aplica) ni ninguna parte del sistema de cocinado. La Garantía Limitada se invalida si se realiza alguna reparación por un representante no autorizado o si la placa de número de serie es retirada o dañada. El deterioro normal del acabado debido al uso o la exposición no es cubierto por esta Garantía. Esta Garantía Limitada no cubre fallas, daños o desempeños inadecuados ocasionados por algún accidente, catástrofe natural (como un rayo), fluctuaciones en la corriente de energía, alteraciones, abusos, mal empleo o aplicación, ambientes de tipo corrosivo, instalación incorrecta, falla al operarlo de acuerdo a las instrucciones escritas del Fabricante, o uso anormal o comercial.

PARA OBTENER SERVICIO: El propietario tendrá la obligación y responsabilidad de: pagar por todos los servicios y partes que no estén cubiertas por la garantía; pre-pagar el envío hacia y desde el Departamento de Servicio para cualquier parte o sistema devuelto bajo esta garantía; empacar cuidadosamente el producto utilizando material de relleno adecuado para prevenir algún daño durante el tránsito. El empaque original es ideal para este propósito. Incluya en el empaque el nombre del propietario, dirección, número de teléfono durante el día, una descripción detallada del problema y su Número de Autorización de Devolución de Producto (Número RGA):

Llame al 1-855-742-2665 o envíe un correo a picsupport@hearthware.com para obtener su número RGA. Proporcione el modelo del sistema de cocinado y el número de serie así como una prueba de la fecha de compra (una copia del recibo) cuando solicite la aplicación de esta garantía.

OBLIGACIÓN DEL FABRICANTE: La obligación del Fabricante bajo esta Garantía Limitada se limita a reparar o cambiar cualquier parte del induction cooktop expresamente cubierta por esta Garantía Limitada, la cual, previa inspección sea detectada como defecto por uso normal. La Garantía Limitada es aplicada sólo dentro de USA continental y únicamente para el comprador original en los canales de distribución autorizados por el fabricante. La Garantía Limitada no puede ser alterada, variada o extendida excepto por un instrumento escrito y suscrito por el fabricante. La forma de reparación o sustitución proporcionada bajo esta garantía limitada es exclusiva. En ningún caso el fabricante será responsable por algún daño incidental o consecuente a alguna persona, ocasionado o no por la negligencia del fabricante, incluyendo, sin limitación, daños por merma de uso, costos de sustitución, daños a la propiedad, u otras pérdidas de dinero. Algunos estados no permiten la exclusión o limitación de daños incidentales o consecuentes, así que las exclusiones limitantes mencionadas pueden no aplicar. Esta Garantía Limitada otorga derechos legales específicos y podría haber otros derechos que varíen de estado a estado. Excepto por lo estipulado anteriormente, el fabricante no hace garantías expresas o implícitas surgidas de la ley u otros, incluyendo sin limitación, las garantías implícitas de comercialización y aptitud para un propósito particular a cualquier otra persona.

LEA SU MANUAL DEL USUARIO: Si usted tiene aún cualquier pregunta sobre el manejo o garantía del producto, contacte a Hearthware, Inc. al 1-855-742-2665 o envíe un correo a picsupport@hearthware.com

Consejos para la Cocina

Este recetario contiene información valiosa diseñada para ayudarle a incorporar el NuWave Precision Induction Cooktop a su vida diaria. Hemos proporcionado recetas fáciles de preparar así como consejos útiles al inicio de cada sección para resultados perfectos siempre.

Aquí están algunas sugerencias generales para ayudarle a comenzar a cocinar:

- Coloque un tazón para residuos junto a su tabla de cortar para los desechos de comida.
- Las tablas de cortar flexibles son muy prácticas. Sólo corte y retire- sin ensuciar ni derramar.
- Las tazas para medir de vidrio son óptimas para líquidos mientras que la de plástico funcionan bien para ingredientes secos.
- Después de exprimir limones, póngalos en el triturador para refrescar el aire del ambiente.
- Ponga especial atención a la mantequilla ya que se derrite. La mantequilla se derrite cuando su temperatura interna alcanza un rango entre 82.4°F y 96.8°F. Esto significa que se derrite pronto, así que esté listo para quitarla de la estufa rápidamente.
- Algunas de las recetas incluidas sugieren preparar y/o cocinar en el NuWave Oven. Contacte a nuestro Servicio al Cliente para mayor información o para colocar un pedido.

¡Detalles Deliciosos!

1 cuadro de chocolate para hornear = 1 onza

4 pecks= 1 bushel

8 cucharadas= ½ taza

1 libra de nueces picadas= 2 tazas

½ taza de mantequilla= 1 barra

2 tazas de azúcar granulada= 1 libra

2 tazas de mantequilla= 1 libra

16 onzas líquidas= 1 pinta

1 taza= ½ pinta



Caldo de Pollo

Rinde ½ galón

3 libras de pollo con hueso (no pellejos)
3 tallos de apio con hojas, en trozos
2 zanahorias en trozos
1 cebolla grande con cáscara en trozos
½ cucharadita de pimientas negras enteras
4 ramitas de perejil
2 hojas de laurel
½ galón de agua más una taza
1 papel filtro
1 cordón

Coloque los huesos de pollo lavados en una caldera grande. Agregue las verduras y el agua. Haga el bouquet (papel filtro amarrado con las pimientas y las hierbas adentro), lo amarra al asa de la olla para sacarlo más fácilmente.

Cocine el caldo a fuego alto hasta que hierva (SEAr) al inicio de la cocción. Baje el fuego (175°) y déjelo cocer a fuego lento hasta completar 2½ horas.

Cuélelo en papel filtro y escurridor. Déjelo enfriar en el refrigerador y retire la grasa si lo desea. No agregue sal al caldo, eso se hará cuando prepare una salsa o sopa.

Consejos: Sólo hierva el caldo una vez, esto previene que quede turbio. Refrigere hasta por 3 días o congele hasta por 6 meses.

Huevos Revueltos

Porciones:4

8 huevos
1/3 taza de leche, crema light, o mitad y mitad
½ cucharadita de sal
¼ cucharadita de pimienta negra
1 cucharada de mantequilla o aceite antiadherente en aerosol

En un tazón mediano mezcle todos los ingredientes excepto la mantequilla. Mezcle en una batidora el eltrica o mesclelos manualmente. En un sartén grande derrita la mantequilla a fuego alto (425°) y luego vierta la mezcla de huevo. Cocine a esa temperatura sin mover hasta que la mezcla se comience a cocer por la parte de abajo y en las orillas.

Con una espátula o cuchara de madera levante y doble a la mitad la mezcla de tal manera que la parte cruda se vaya al interior. Cocine por 2 ó 3 minutos hasta que el huevo esté bien cocido pero aún brillante.

Caldo de Res

Rinde ½ galón

4 libras de carne de res con hueso (corte de pierna de res)

½ taza de agua

3 zanahorias en trozos

2 tallos de apio con hojas, en trozos

10 pimientas enteras

8 ramitas de perejil fresco

4 hojas de laurel

1 galón de agua fría más una taza

1 papel filtro

1 cordón

Coloque la carne en una cacerola grande para horno. Hornee a 450° por 45 minutos o hasta que estén bien dorada, volteando la carne una vez. Coloque luego los huesos en una olla grande. Vierta la ½ taza de agua en la cacerola en que horneo los huesos y raspe todos los restos del dorado. Agregue la mezcla de agua a la caldera. Añada las verduras y agua.

En el papel filtro coloque las pimientas y las hierbas y amarre con el cordón. Sujételo al asa de la olla y deje que las hierbas se cocinen junto con los huesos y las verduras. Cocine a fuego alto hasta que hierva (SEAr) y luego baje a fuego lento y termine de cocinar hasta completar 3½ horas. Si el caldo hierve durante el fuego lento baje más la llama (100°).

Cuele el caldo en un colador cubierto con papel filtro.

Enfríe en el refrigerador y quite la capa de grasa formada si así lo desea.

El caldo se mantiene en buenas condiciones por 3 días en el refrigerador o por 6 meses en el congelador.

Consejos:

Congélelo en charolas de cubos de hielo y saque uno cuando desee dar un poco de sabor extra a sus verduras o salsas.

Papas Para el Desayuno

Porciones:4

2 tazas de papas cambray

frescas o papas rojas, en trozos

½ taza de cebolla picada

½ taza de pimienta verde o rojo picado

2 cucharadas de aceite de olivo

½ taza de queso cheddar

rayado (opcional)

½ cucharadita de sal

½ cucharadita de pimienta

En un sartén grande antiadherente cocine las papas, la cebolla y el pimienta con el aceite de olivo a fuego medio (275°) tapado por 20-25 minutos moviendo ocasionalmente hasta que se suavicen. Sazone con sal y pimienta y añada el queso encima para servir.

Consejo: Usted puede reemplazar las papas frescas por 1½ taza de hash browns congeladas o refrigeradas.

Cerdo Agridulce con Piña

Porciones: 4

6 onzas de mantequilla sin sal, dividida
3 libras de tallo de apio, pelado y cortado en pedacitos de 1 pulgada
2 tazas de agua
1 cucharada de sal, dividida
¼ taza de leche
2 cucharaditas de ajo picado
1 libra (4) de col china pequeña, limpias y rebanadas
1 1/2 libras de lomo de cerdo sin hueso, limpio y cortado en cubos
10 onzas de piña en trozos
1/3 taza de miel
2 cucharadas de vinagre de jerez
Pimienta blanca al gusto

Derrita 2 cucharadas de mantequilla en una cacerola mediana a temperatura media-alta (375°). Agregue el tallo de apio y cocine por 5 minutos moviéndolo para cubrirlo con la mantequilla. Añada agua y 1 ½ cucharadita de sal y déjelo hervir. Baje el fuego (175°) y tápelo por 30 minutos o hasta que estén suaves. Cuele y guarde ¼ de taza del líquido. Hágalo puré en el procesador de alimentos con el líquido que guardó, la leche y una cucharada de mantequilla. Regréselo a la cacerola y manténgalo caliente. En un sartén grande caliente 3 cucharadas de aceite de olivo a fuego alto (425°) y salteé el ajo hasta que se suavice moviéndolo por un minuto, agregue la col china y ½ cucharadita de sal; cocine a fuego medio (375°) moviendo hasta que se suavice, de 4 a 5 minutos. Manténgalo caliente. En otro sartén grande agregue 1 cucharadita de aceite de olivo y cocine la carne de cerdo a fuego medio (375°) hasta que se dore y esté cocida. Sáquela con una cuchara

calada y añádala a la col china. En el sartén de la carne agregue la piña con su jugo, la miel, el vinagre y la sal restante y a fuego medio (375°) déjelo hervir. Agregue el cerdo y la col china a la misma salsa. Sirva con el puré de tallo de apio.

Camarones Capeados

Porciones: 4-6

1 taza de harina sin preparar
½ cucharadita de azúcar
½ cucharadita de sal
1 taza de agua helada
2 cucharadas de manteca derretida o aceite de olivo
2 libras de camarones sin cocinar, pelados y desvenados, con cola
1 botella grande de aceite vegetal para freír

En un tazón grande revuelva la harina con el azúcar y la sal. Bata con agua helada, huevo y 2 cucharadas de aceite. Seque los camarones perfectamente.

Caliente el aceite para freír en una olla grande y pesada hasta que marque usando el botón medio/alto (375°), toma 2 ½ minutos para calentarse. Tomando los camarones de la cola, sumérjalos en la mezcla que batió. Con cuidado colóquelos en la olla y fríalos hasta que se doren. No los cocine de más; el truco es 2 minutos. Escúrralos en toallas de papel y sívalos de inmediato.

Chili Tradicional

- 2 libras de carne de res molida (sirloin)
- 1 taza de cebolla amarilla picada
- 1 taza de apio picado
- 2 cucharadas de ajo picado
- 2 latas de frijoles rojos ligeros
- 4 (15 onzas) de tomate entero con jugo
- 2 tazas de agua fría
- 3 cucharadas de sazónador para chilli McCormick
- 3 cucharadas de perejil fresco picado o 1 cucharada del seco
- ½ cucharadita de pimienta negra
- ½ cucharadita de sal
- 1 taza de queso rayado (opcional)
- ½ taza de cebollitas cambray picadas (opcional)
- 1 taza de galletas saladas

En una caldera grande a fuego alto (SEAr) dore la carne molida con una cucharada del sazónador para chili. Escorra toda la grasa. Agregue la cebolla, el apio y el ajo y saltéelos junto con la carne molida a temperatura media (375°) hasta que la cebolla esté transparente, moviendo cada 30 segundos. Esto llevará alrededor de 2 minutos. Agregue las dos latas de frijoles rojos, los tomates, el sazónador para chili, el agua, el apio, sal y pimienta. Suba la temperatura a fuego alto (425°) y espere a que hierva, luego baje la flama y cocine a fuego lento por 45 minutos. Sirva con queso, cebolla picada y galletas saladas.

Paella de Mariscos

Porciones: 6-8

- 2 cucharaditas de mantequilla
- 1 taza de cebolla picada
- Sal y pimienta negra al gusto
- 1 taza de arroz de grano grande
- 1 pimienta verde pequeño, sin semilla y picado finamente
- 1 pimienta rojo pequeño, sin semilla y picado finamente
- 1 cucharada de ajo picado
- ½ cucharadita de hilos de azafrán desmoronados
- 2 ½ tazas de caldo o fondo de pescado
- 1 (6 – 8-onzas) cola de langosta sin concha, partida en trozos grandes
- ½ libra de patas de cangrejo King Crab, desconchadas y partidas en trozos grandes
- 12 onzas de filetes de Tilapia cortados en trozos grandes
- 4 onzas de vieira cruda
- 4 onzas de camarones grandes crudos, pelados y desvenados
- 4 onzas de mejillones precocidos
- 4 onzas de almejas precocidas
- 4 onzas de calamar precocido y prepicado
- 4 onzas de pulpo precocido y prepicado

Modo de preparación:

1. Derrita la mantequilla en una cacerola de 3.5 cuartos a temperatura media (275°F) por 30 segundos.
2. Salteé la cebolla en la mantequilla a la misma temperatura por 2 minutos o hasta que la cebolla se haya suavizado.
3. Sazone con sal y pimienta al gusto.
4. Agregue el arroz y cocine moviéndolo ocasionalmente cada 30 segundos.
5. Agregue los pimientos, el ajo, el azafrán y las 2 tazas de caldo.
6. Ponga esta mezcla a hervir en Medium-High (375°F) tapándola.
7. Una vez que hierva, baje la temperatura a 275° y déjela a fuego lento por 10-15 minutos.
8. Agregue la mezcla de mariscos.
9. Cocine por otros 15-20 minutos sin tapar o hasta que la mayoría del líquido se haya absorbido y el arroz esté blando.

Masa Básica para Pasta

Rinde 1 Libra

2 tazas de harina sin preparar
½ cucharadita de sal
2 yemas de huevo batidas
1 huevo batido
1/3 taza de agua
1 cucharadita de aceite de olivo

En un tazón grande mezcle 1¾ taza de la harina y la sal. Haga un hueco en el centro de la mezcla de harina. En un tazón pequeño revuelva las yemas de huevo y el huevo completo, el agua y el aceite. Agregue la mezcla de huevo a la mezcla de harina; mezcle bien.

Espolvoree la superficie para amasar con el ¼ de taza de harina restante. Ponga la masa sobre la superficie. Amase la masa hasta que quede suave y elástica (De 8 a 10 minutos). Cúbrala y déjela reposar por 10 minutos.

Divida la masa en 4 porciones iguales. En una superficie ligeramente harinada extienda cada porción de masa en un área de 12x9 pulgadas hasta que quede aproximadamente 1/16 de pulgada. Déjela reposar sin cubrir por 20 minutos. Espolvoree ligeramente la masa con harina. Suavemente enrolle la masa en espiral; corte tiras de ¼ de pulgada de ancho. Mueva las hebras para separarlas; córtelas en largos de 2 a 3 pulgadas.

Hiera agua a fuego alto (425°) y cocine de acuerdo a la guía.

Para guardar los fideos cortados, espárzalos en una rejilla para enfriarlos. Déjelos enfriar toda la noche o hasta que se sequen por completo. Colóquelos en un

recipiente al vacío y refrigérelos hasta por tres días o congélelos hasta por 8 meses.

Consejos: Usted no necesita una máquina para pasta. Enrolle la masa al grosor deseado y luego corte a mano.

Arroz Español

Porciones: 6-8

½ taza de cebolla finamente picada
½ taza de pimiento verde picado (dulce)
1 diente de ajo picado
1 cucharada de aceite de olivo
1 cucharadita de chili en polvo
1 28 onzas de tomates enlatados cortados y sin escurrir
¾ taza de arroz de grano grande sin cocinar
1 4 onzas lata de chiles verdes en cubos sin escurrir
1 cucharada de salsa picante de botella (opcional)
½ taza de queso cheddar rayado (opcional)

En un sartén grande cocine la cebolla con el pimiento y el ajo a fuego alto (425°) por 2-3 minutos. Agregue el chili en polvo y cocine por un minuto más. Revuelva con los tomates enlatados, arroz, chiles, y la salsa picante, 1 taza de agua, ¼ cucharadita de sal y 1/8 cucharadita de pimienta negra. Deje hervir y luego reduzca la flama y cocine a fuego lento, tapándolo, por alrededor de 20 minutos o hasta que el arroz esté tierno y la mayoría del líquido se haya absorbido.

Consejos:

Cambie el chili en polvo por algún curry y cúrcuma y obtendrá un gran arroz estilo Hindú.

Arroz Frito con Verduras

Porciones: 4

1 cucharadita de aceite de
ajonjolí tostado o aceite para
cocinar
1 huevo batido
½ libra de espárragos frescos
cortados en pedazos de
1 pulgada
¼ taza de champiñones frescos
rebanados
¼ taza de apio cortado en
diagonal (1 ramo)
2 cucharadas de cebolla verde
rebanada finamente
2 dientes de ajo picados
1 cucharada de aceite de olivo
3 cucharadas de salsa de soya
baja en sodio
2 cucharadas de vino blanco o
agua
Un poquito de pimienta roja
2 tazas de arroz cocido frío

En un sartén o wok grande caliente 1
cucharada del aceite de ajonjolí a
temperatura media (275°). Agregue el
huevo levantando e inclinando el
sartén o wok hasta formar una capa
delgada en el fondo del recipiente (tal
vez el huevo no alcance a cubrir todo
el recipiente).

Cocine por 1 minuto o hasta que el
huevo se cuaje, volteo el recipiente
sobre una charola para hornear y
corte en tiras delgadas y cortas.
Póngalo a un lado.

En el mismo recipiente caliente el
aceite restante a fuego alto (425°) y
saltee los espárragos con los
champiñones, el apio y el ajo por 3
minutos, moviendo las verduras todo
el tiempo. Revuelva con la salsa de
soya, el vino y el pimienta roja.

Agregue el arroz cocido. Cocine y
mueva por alrededor de 2 minutos.

Añada y revuelva también el huevo.
Consejos: Asegúrese de que el arroz
cocido esté totalmente frío antes de
comenzar para que los granos de
arroz no se peguen mientras saltea.
Agregue el arroz cocido. Cocine y
mueva por alrededor de 2 minutos.
Añada y revuelva también el huevo.

Consejos: Asegúrese de que el arroz
cocido esté totalmente frío antes de
comenzar para que los granos de
arroz no se peguen mientras saltea.

Fetuchini Alfredo

Porciones: 4

½ taza de crema entera para batir
1 cucharada de mantequilla
6 onzas de fetuchini seco
¾ taza de queso Parmesano
rayado
½ cucharadita de pimienta negra

Es muy importante que deje la crema
y la mantequilla a temperatura
ambiente por 30 minutos. Mientras
tanto, cueza el fetuchini siguiendo las
instrucciones del empaque. Escúrralo
y regréselo a la cacerola.

En otra cacerola a fuego lento (175°)
cocine la mantequilla y la crema
(hasta que aparezcan pequeñas
burbujas alrededor de la cacerola), no
deje que se sobre caliente o la salsa
se cortará. Mueva la salsa de crema
constantemente por 2 minutos.
Agregue la salsa caliente, el queso
parmesano y la pimienta negra al
Fetuchini cubriéndolo bien. Sirva de
inmediato.



NuWave® PIC Manuel D'Utilisation

Bienvenue à la Cuisson à Induction de Précision de NuWave

Félicitations pour l'achat de votre CIP NuWave. Ce livre contient des instructions et des images détaillées pour vous aider à commencer à utiliser votre Table de Cuisson. Il est également inclus d'excellentes recettes et des conseils pour gagner du temps pour vous aider à préparer de délicieux repas gastronomiques en une fraction de temps qu'il faudrait lors de l'utilisation d'une cuisinière ordinaire. La cuisine est facile et rapide avec la Table de Cuisson à Induction de Précision NuWave de Hearthware, Inc. Cet appareil de comptoir polyvalent utilise la technologie de l'induction pour économiser du temps, de l'énergie et de l'argent. La Table de Cuisson à Induction de Précision NuWave est efficace, sûre, rapide et facile à nettoyer. Et comme vous pouvez programmer les temps et les températures pour chauffer et griller, vous pouvez faire n'importe quel type de plat sans risque de cuisson trop prolongée ou insuffisante.

Qu'est-ce que la Cuisson à Induction?

La Table de Cuisson à Induction de Précision (CIP) NuWave est constituée d'une série de bobines d'induction (sur la base de principes magnétiques). Ces bobines génèrent des champs magnétiques qui produisent une réaction de réchauffement dans des pots et des casseroles en acier et à base de fer. De cette façon, la chaleur est générée dans l'ustensile de cuisson et non sur sa surface, ce qui est beaucoup plus efficace énergétiquement que les cuisinières à gaz ou électriques traditionnelles. La cuisson par induction est la manière la plus écologique pour préparer les repas car cette méthode ne libère pas de toxines dans l'environnement. La cuisson à induction ne dégage aucune flamme, donc moins de chaleur résiduelle est produite dans votre cuisine. La Table de Cuisson à Induction de Précision NuWave reste froide au toucher, où la surface magnétique n'est pas activée.

Avantages supplémentaires:

- **Conservation de l'énergie:** En utilisant seulement 1300 watts, la CIP NuWave conserve jusqu'à 90% de l'énergie gaspillée par une cuisinière à gaz ou électrique traditionnelle. Les économies mensuelles sur vos factures suffiront à payer pour l'appareil.
- **Sécurité:** La conception de la CIP NuWave ne requiert pas de bobines ou de flammes nues, ce qui élimine le risque d'incendie. Les fonctions d'arrêt automatique améliorent la sécurité de la table de cuisson. Il suffit de la régler et oublier! Les utilisateurs peuvent également relever le défi de ce cube de glace ! La technologie à induction chauffe la casserole, mais la surface de CIP reste froide au toucher.
- **Cuisine rapide:** Le chauffage est immédiat et la température est précise avec la CIP NuWave. Elle dispose de 6 différents réglages de température qui sont réglables par incréments de 10 degrés. Vous ne perdez plus de temps à deviner!
- **Léger et Portable:** Parce qu'elle ne pèse que 5.4 livres, vous pouvez prendre la CIP NuWave partout où vous allez ! Utilisez-la à l'intérieur ou à l'extérieur - n'importe où tant qu'il y a une prise électrique de norme américaine.
- **Facile à nettoyer:** Les renversements ne brûlent pas et ne collent pas à la surface de cuisson. Il suffit de l'essuyer et allez !

Produits et Accessoires de la Table de Cuisson à Induction de Précision NuWave:

Table de Cuisson à Induction de Précision NuWave:

- (30121) CIP NuWave
- (32000) Guide de Démarrage Rapide de CIP NuWave
- (32051) Manuel/Livre de Recettes Complet de CIP NuWave
- (32053) Carte d'Inscription de CIP NuWave
- (32054) DVD d'instruction de CIP NuWave
- (31111) Mallette de transport sur mesure de CIP NuWave PIC

Ustensiles de Précision – Batterie de Cuisine Ultime de NuWave:

- (32003) Chaudron en Acier Inoxydable 3.5 QT
- (32004) Couvercle de Chaudron 3.5 QT
- (32005) Cuiseur à Vapeur en Acier Inoxydable
- (32007) Fondue Insert
- (32008) Ensemble de 8 fourchettes à fondue
- (32055) Manuel de Batterie de Cuisine Ultime

Grille en Fonte de NuWave:

- (32021) Grille en Fonte 14"
- (32022) Bac Collecteur d'Huile
- (32056) Manuel de Grille en Fonte
- (31113) Cast Iron Griddle
- (32060) Cast Iron Griddle Manual

Ensemble de Poêle à Frir Parfaitement écologique de NuWave:

- (32009) Poêle à Frir Parfaitement écologique de 9-inch de NuWave
- (32012) Couvercle en Verre de Poêle de 9-inch
- (32010) Poêle à frir parfaitement écologique de 10.5-inch
- (32004) Couvercle en Verre de Poêle de 10.5-inch
- (32013) Poêle à frir parfaitement écologique de 11.5-inch de NuWave
- (32004) Couvercle en Verre de Poêle de 11.5-inch
- (32057) Manuel de Poêle à frir Parfaitement écologique de NuWave

NuWave PerfectGreen 10pc Cookware Set

- (31141) Casserole 1.5qt
- (31142) Casserole 2.0qt
- (31143) Casserole 3.0qt
- (31 146) Stock Pot 5.5qt
- (31 145) Stock Pot 7.5qt
- (32050) 10pc Cookware Manuel

- (31201) Cuisinière NuWave pression PIC
- (32060) Nuwave PIC Manuel Pressure Cooker

Pour commander des pièces et des accessoires, appelez le service à la clientèle au: 1-855-742-2665, du Lundi au Vendredi, 8:00 AM – 4:30 PM CST.

Vous pouvez également commander en ligne à l'adresse: www.nuwavepic.com. Veuillez fournir le correct nom et numéro de l'article pour vous assurer que votre commande est traitée avec précision.

CONSIGNES DE SÉCURITÉ IMPORTANTES

Lorsque vous utilisez des appareils électriques, des précautions de base doivent être suivies, y compris, mais sans s'y limiter, ce qui suit:

1. Lire toutes les instructions.
2. Ne pas toucher les surfaces chaudes. Utiliser les poignées ou les boutons.
3. Pour se prémunir contre les chocs électriques, ne pas tremper le cordon, la fiche ou toutes pièces électriques de l'appareil dans l'eau ou d'autres liquides.
4. Exercer une surveillance étroite lorsque cet appareil est utilisé près des enfants.
5. Débrancher l'appareil de la prise de courant lorsqu'il n'est pas utilisé ou avant de le nettoyer. Laisser refroidir l'appareil avant de manipuler des pièces.
6. N'utiliser aucuns appareils dont le cordon ou la fiche sont endommagés, ou ne pas essayer d'utiliser tout appareil après un mauvais fonctionnement ou après qu'il ait été endommagé de quelque manière. Retourner l'appareil au service après-vente agréé le plus proche pour inspection, réparation ou ajustement au besoin.
7. L'utilisation de pièces et accessoires non recommandés par le fabricant de cet appareil peut entraîner des blessures.
8. En général, les appareils électriques ne sont pas recommandés pour utilisation à l'extérieur.
9. Ne pas laisser le cordon pendre des tables ou des comptoirs, ou entrer en contact avec des surfaces chaudes.
10. Ne pas placer sur ou près d'un brûleur à gaz ou électrique, ou dans un four chaud.
11. Une prudence extrême doit être exercée lorsque vous déplacez un appareil contenant de l'huile chaud ou d'autres liquides.
12. Pour débrancher l'appareil, tournez d'abord les boutons de contrôle jusqu'à ce que l'appareil soit éteint, puis retirez le cordon d'alimentation de la prise électrique.
13. Ne pas utiliser cet appareil à d'autres applications que celles prévues.
14. Ne pas cuisiner sur une table de cuisson cassée. En cas de casse, vous risquez de vous électrocuter en la nettoyant ou en cuisinant dessus.
15. Nettoyez la table de cuisson avec précaution – Lorsque vous utilisez une éponge ou un chiffon humide pour essuyer les renversements de la surface de cuisson chauffée, soyez prudent pour éviter des brûlures par la vapeur. Certains produits nettoyants peuvent produire des vapeurs nocives lorsqu'ils sont appliqués sur des surfaces chaudes.

Attention: Ce qui suit peut engendrer une électrocution.

- Ne jamais utiliser la CIP quand elle ne fonctionne pas correctement, montre des signes de dommages ou après qu'elle soit tombée.
- Ne pas laisser la table de cuisson à induction sans surveillance lorsqu'elle est en fonctionnement, particulièrement à proximité des enfants.
- Ne pas prolonger la table de cuisson à induction dans l'eau ou d'autres liquides et ne pas essayer de le passer au lave-vaisselle.
- Ne pas allumer la table de cuisson à induction sur des tables métalliques ou d'autres surfaces métalliques.
- Seuls les experts qualifiés peuvent effectuer des travaux de réparation et d'entretien sur la table de cuisson à induction, en utilisant des pièces de rechange et de remplacement authentiques de Hearthware. Ne jamais essayer de démonter ou de réparer la CIP sans assistance professionnelle.
- Ce produit ne convient pas à l'utilisation commerciale. Il est destiné seulement à un usage résidentiel.
- Assurez-vous de faire preuve de jugement et de prudence lors de l'utilisation de la table de cuisson dans les environnements extérieurs et les espaces publics. L'unité ne doit jamais être mise en place autour des enfants sans surveillance ou de ceux inconscients de sa présence. La CIP doit être placée sur une surface plane et stable, loin des sources d'eau qui peuvent représenter un danger imminent tels que les piscines, les stations thermales, les arroseurs, les tuyaux, etc.

IMPORTANTES – Informations de la FCC:

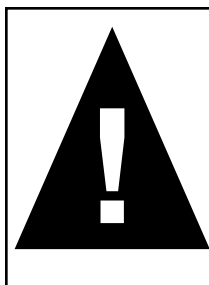
Avertissement: Les changements ou les modifications à cette unité pas expressément approuvés par la partie responsable de la conformité peut révoquer l'autorité de l'utilisateur pour l'utilisation de l'équipement.

Note: Cet appareil a été testé et déclaré conforme aux limites imposées aux appareils grand public d'IMS, conformément à la partie 18 des règles de la FCC. Ces limites sont conçues pour fournir une protection raisonnable contre les interférences nocives dans un environnement domestique. Cet équipement produit, utilise et peut émettre des énergies radio électrique et, s'il n'est pas installé et utilisé conformément aux présentes instructions, peut causer des interférences nuisibles aux communications radio. Cependant, il n'existe aucune garantie que ces interférences ne seront pas générées sous une installation particulière. Si cet appareil génère des interférences nuisibles à la réception des signaux de radio ou de télévision, ce qui peut être déterminé en allumant et en éteignant l'appareil, on encourage l'utilisateur d'essayer de corriger ces interférences par l'un des moyens suivants :

- Réorienter ou repositionner l'antenne de réception.
- Augmenter l'espacement entre l'équipement et le récepteur.
- Brancher l'appareil sur un circuit différent de celui où le récepteur est branché.
- Consulter le fournisseur ou un technicien radiotélévision expérimenté, afin d'obtenir une assistance. Cet appareil est conforme à la partie 15 des Règles de la FCC. Son fonctionnement est soumis aux deux conditions suivantes: (1) Cet appareil ne doit pas causer d'interférences nuisibles, et (2) Cet appareil doit accepter toute autre interférence reçue, y compris les interférences pouvant entraîner un fonctionnement non désiré.

SAUVEGARDER CES INSTRUCTIONS

- 1) Utiliser un cordon d'alimentation court pour réduire le risque d'emmêlement ou de trébuchement avec un cordon plus long.
- 2) De longues rallonges électriques sont disponibles et peuvent être utilisées avec prudence dans leur utilisation.
- 3) Si une rallonge plus longue est utilisée:
 - a) La puissance électrique indiquée sur le cordon ou sur la rallonge doit être au moins égale à celle de l'appareil; et
 - b) Le cordon doit être placé de manière à ne pas passer par-dessus le comptoir ou sur la table car des enfants pourraient la tirer ou y trébucher accidentellement. Cet appareil est muni d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques de choc électrique, cette prise ne peut s'enficher que dans un sens seulement. Si la fiche ne s'enfonce pas complètement dans la prise de courant, inverser la fiche. Si elle ne s'adapte toujours pas, communiquer avec un électricien qualifié. Ne pas essayer de modifier la fiche d'aucune façon.



⚠ AVERTISSEMENT

Risque de choc électrique. Utiliser avec le système électrique adéquat. Ne pas utiliser si le cordon ou la fiche est endommagé.

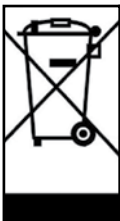
AVERTISSEMENT: Tous les éléments sur la table de cuisson peuvent devenir très chauds pendant la cuisson. Mettez toujours des gants de cuisiniers ou utilisez des poignées. La table de cuisson peut conserver la chaleur résiduelle après qu'une batterie de cuisine a été supprimée. Laissez tout refroidir complètement avant de nettoyer.

- Cet appareil est recommandé pour l'utilisation par des personnes âgées de 8 ans et au-dessus, y compris par ceux qui présente des capacités physiques, sensorielles ou mentales réduites, à condition qu'il y ait une surveillance ou une instruction concernant l'utilisation sécuritaire de l'appareil et que les utilisateurs comprennent des dangers possibles. L'appareil n'est pas un jouet et les enfants ne doivent pas être autorisés à jouer avec elle. Le nettoyage et l'entretien par l'utilisateur ne doivent pas être réalisés par des enfants sans surveillance.
- Tenir l'appareil et les cordes associés hors de portée des enfants de moins de 8 ans.
- Afin d'éviter tout risque, si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant ou de réparateurs agréés ou une personne ayant des qualifications semblable.
- Les appareils ne sont pas conçus pour un fonctionnement via une horloge programmable externe ou un système séparé de commande à distance.
- Si la surface est fissurée, éteignez immédiatement l'appareil afin d'éviter tout risque d'électrocution.
- Ne pas poser d'objets métalliques, tels que les couteaux, les fourchettes, les cuillères et les couvercles sur la Table de Cuisson à Induction de Précision NuWave, car ils peuvent être très chauds à leur tour, ce qui crée le risque de brûlures ou d'autres blessures.

AVERTISSEMENT: Cet appareil comprend une fonction de chauffage. Des surfaces autres que les surfaces fonctionnelles peuvent générer des températures élevées. Etant donné que les températures sont perçues différemment par différentes personnes, ce dispositif doit être utilisé AVEC PRUDENCE. L'appareil doit être tenu et serré uniquement avec les poignées prévues. Utiliser également ces mesures de protection contre la chaleur, telles que des gants thermiques ou des poignées lorsque vous manipulez la CIP NuWave. Les zones qui ne sont pas destinées à être manipulées doivent avoir suffisamment de temps à refroidir.

Cet appareil est destiné à un usage domestique, ainsi que des applications similaires telles que :

- Les zones de cuisine du personnel dans les magasins, les bureaux et d'autres environnements de travail.
- Les clients occupant les chambres dans les hôtels, les motels et d'autres environnements de type résidentiel.
- Des maisons de ferme.
- Couverts du type lit ou petit déjeuner.




Élimination correcte de ce produit

Ce symbole indique que ce produit ne doit pas être jeté avec les autres déchets ménagers dans toute l'UE. L'élimination incontrôlée des déchets pouvant porter préjudice à l'environnement ou à la santé humaine, veuillez les recycler conformément au principe de réutilisation des ressources matérielles. Pour renvoyer votre appareil usé, veuillez utiliser les systèmes de retour et de collecte ou contacter le détaillant où vous avez acheté le produit. Ceux-ci peuvent procéder au recyclage du produit en toute sécurité.

Cuisson par Induction de Précision NuWave



- 1 Ventilation:** Les événements d'aération se trouvent à l'arrière du produit pour permettre à toute la chaleur dégagée par l'élément chauffant de s'échapper. Cette caractéristique de conception empêche le transfert de chaleur à la surface de cuisson et assure une performance efficace de la CIP.
- 2 Surface:** La surface en verre résistant à la chaleur de la CIP reste froide au toucher et facile à nettoyer avec un simple coup de chiffon humide.
- 3 Panneau de Commande avec Affichage LED:** Panneau de commande bien éclairé, facile à lire.
- 4 Source de Chaleur:** Les bobines électromagnétiques sont situées sous la surface du verre transfèrent la chaleur dégagée directement une batterie de cuisine pour cuisson par induction.

	⚠ ATTENTION
	<p>Alors que la CIP est en marche, ne touchez pas la surface de l'appareil car elle peut devenir très chaude, entraînant risque de brûlures. La Table de cuisson peut conserver la chaleur résiduelle après que l'ustensile de cuisson a été supprimé.</p> <p>Ne pas enlever les casseroles et les poêles pendant le processus de cuisson. Appuyez sur le bouton « Pause/Clear » pour couper le courant avant de les enlever.</p>

Batterie de Cuisine Compatible avec Table de Cuisson à Induction:

Comme la technologie d'induction est basée sur des principes magnétiques, les ustensiles compatibles doivent avoir un fond en matériau ferreux (à base de fer, magnétique). Certains types de batteries de cuisine sont faits en métaux naturellement magnétiques (tel que le fer pur), tandis que d'autres sont rendus magnétiques en prenant en « sandwich » d'une mince couche d'un métal ferreux à l'intérieur de la base. Cette couche sera exécutée par le champ magnétique de la table de cuisson à induction pour répartir la chaleur. L'acier inoxydable de haute qualité, tri-plis et la batterie de cuisine en fonte de fer travailleront de concert avec les tables de cuisson à induction. L'ustensile en cuivre, en verre et en aluminium ne fonctionne pas à moins d'avoir d'une base magnétique en sandwich. Les casseroles qui fonctionnent de façon optimale avec la CIP ont tendance à avoir une épaisseur moyenne et forte.

ATTENTION:

La surface de chauffage se trouve à l'intérieur de la grande couronne rouge. Vous pouvez utiliser des casseroles à la mesure de la largeur totale de la CIP, qui mesure 12 pouces, mais dans ces situations, la chaleur transfère plus lentement vers les bords extérieurs. N'utilisez pas de casseroles de plus de 12 pouces.

Exemples de casseroles compatibles:

- Toutes les Batteries de cuisson de Précision NuWave • En Fonte
- En acier et fonte émaillée • En acier inoxydable avec base magnétique
- Poêles Parfaitement écologiques NuWave

Batterie de cuisine compatible non induction:

- En Cuivre • En verre • En Aluminium • Vases en Poterie

Comment puis-je vérifier la compatibilité de l'induction de ma batterie de cuisson ?

Trois façon simples de vérifier si vos casseroles et poêles existantes ou de futurs achats d'ustensiles, sont compatibles avec la CIP NuWave:

1. Un aimant est généralement un excellent indicateur. S'il colle au fond d'une pièce d'ustensiles de cuisine, cela signifie généralement que la casserole ou la poêle est compatible avec l'induction. Cependant, soyez informés du fait qu'il y a des cas où les propriétés magnétiques d'un récipient de cuisson peuvent ne pas être assez fortes pour la casserole de fonctionner efficacement avec la CIP.
2. Placez une petite quantité d'eau dans une casserole ou une poêle particulière. Si l'induction est compatible, l'eau commence à bouillir.
3. Un symbole prête à induction peut être imprimé sur le fond de la batterie de cuisine.

Nettoyage & Entretien pour Votre CIP NuWave:

AVANT L'UTILISATION:

Essuyer la surface avec un chiffon imbibé d'eau chaude savonneuse.

IMPORTANT – Ne pas tremper l'appareil dans l'eau ou ne pas essayer de le passer au lave-vaisselle. La surface extérieure peut être nettoyée en l'essuyant soigneusement avec un chiffon humide ou une éponge. Assurez-vous que l'appareil soit complètement refroidi avant de le nettoyer.



Instructions Générales de Nettoyage:

- Débrancher l'appareil avant le nettoyage.
- Nettoyer l'appareil après chaque utilisation.
- Laisser refroidir complètement l'appareil avant de le nettoyer.
- La surface extérieure peut être nettoyée en essuyant soigneusement avec un chiffon humide ou une éponge
- Retirer la prise d'alimentation avant de nettoyer la CIP NuWawe. Ne pas utiliser de produit de nettoyage corrosifs et l'eau ne doit pas pénétrer à l'intérieur de la table de cuisson à induction.
- Ne jamais plonger la CIP, ses câbles ou prises électrique dans l'eau ou autres liquides.
- Essuyer la surface du verre avec un chiffon humide ou utiliser une solution de savon doux, non abrasif. Laisser refroidir complètement l'appareil avant de le nettoyer.
- Essuyer le boîtier ou le panneau de commande avec un chiffon doux imbibé d'eau ou d'un détergent doux.
- Ne pas utiliser de produits nettoyants à base d'huile car leur utilisation pourrait endommager les pièces en plastique ou le boîtier/panneau de commande.
- Ne pas utiliser de matériaux inflammables, acides ou alcalins ou des substances à proximité de la CIP, car cela peut réduire la durée de vie de la table de cuisson à induction ou présenter un risque d'incendie lorsque la table de cuisson à induction est en cours d'utilisation.
- Afin de préserver l'aspect neuf de votre CIP, prenez des mesures pour veiller à ce que le fond de la table de cuisson ne frotte pas la surface du verre de l'appareil, même si une surface rayée ne nuira pas à l'utilisation de la table de cuisson à induction.
- Veillez à bien nettoyer l'appareil avant de le ranger dans un endroit frais et sec.

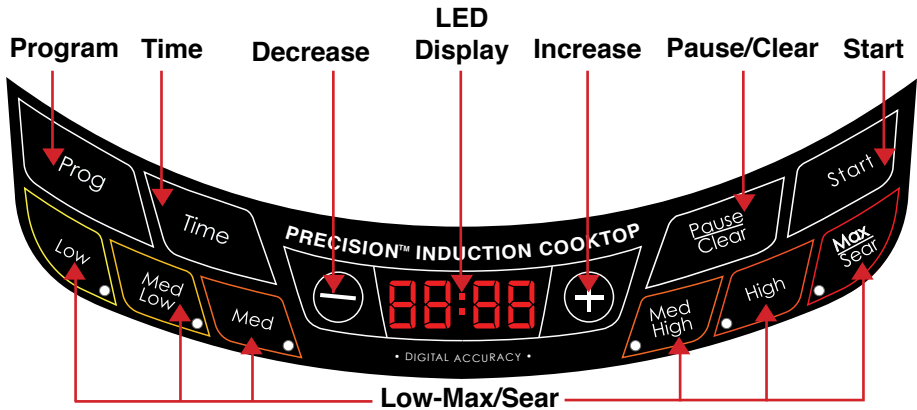
CONSEILS IMPORTANTS:

1. Vérifier les prises de courant pour assurer un fonctionnement correct. Ne pas brancher dans une prise où sont engagés les principaux appareils ménagers. Vérifier les paramètres si l'appareil fait cuire trop lentement.
2. La prise de courant doit être correctement branchée dans une prise.
3. Toujours éteindre ou débrancher l'appareil avant le l'essuyer.

Instructions Générales d'Exploitation

- Placer la table de cuisson sur une surface stable, plane, non métallique.
- Ne jamais utiliser la table de cuisson sur une surface inflammable (par exemple, linge de table, tapis, ect.)
- Ne pas couvrir les fentes de ventilation de la table de cuisson à induction. Cela peut entraîner une surchauffe. Maintenir une distance minimum de 3-5 pouces des murs et d'autres objets, appareils, etc.
- Ne pas placer la CIP à côté des appareils ou des objets qui sont sensibles aux champs magnétiques (par exemple : radios, Télévisions, magnétoscopes, etc.).
- Ne pas utiliser la table de cuisson à induction à proximité de feux ouverts, des radiateurs ou d'autres sources de chaleur.
- Assurez-vous que le câble d'alimentation n'est pas endommagé ou comprimé sous la table de cuisson à induction.
- Le câble d'alimentation ne doit pas entrer en contact avec des bords tranchants et/ou des surfaces chaudes.
- Avant de brancher la CIP, veuillez confirmer que les besoins de tension indiqués dans ce manuel correspondent à la tension d'alimentation dans votre maison. Un mauvais branchement peut conduire à des dommages de l'appareil et d'éventuelles blessures à des personnes.
- La surface de la table de cuisson est conçue à partir de verre résistant à la température. En cas de dommages à l'appareil, même une petite fissure sur la surface du verre, débranchez immédiatement la CIP de la source d'énergie.

Instructions pour le Panneau d’Affichage



Démarrage facile:

La CIP NuWave est préprogrammée pour faire cuire à haute température (425 degrés F) pendant 1 heures. Pour commencer la cuisson, appuyez sur le bouton “Start”, après avoir placé une casserole prête à induction sur la surface. Si vous cuisez à un niveau de puissance autre que “Haut”, appuyez sur “Bas”, “Max/Griller » ou la touche “-” ou “+” pour augmenter ou diminuer la température par tranche de 10 degrés. Voir le Tableau d’Affichage de Panneau au bas de cette page pour plus de détails.

Panneau de Commande:

“0” doit s’afficher lorsque le programme est clair ou quand l’appareil est opérationnel.

Pour commencer la cuisson:

Régler la température et l’heure, puis appuyez sur “Start” pour commencer la cuisson. La CIP s’arrêtera automatiquement une fois que le temps est écoulé et un « bip » sonore avertira l’utilisateur. L’écran affiche toujours la température actuelle pendant le cycle de cuisson. Pour afficher le laps de temps, appuyez sur « Time » et un compte à rebours s’affiche, maquant ainsi la durée avant que le cycle ou l’étape se termine.

Réglage de la Température:

Cet appareil est réglé pour cuire à température élevée (Hight) (425 degrés F). Pour réinitialiser, appuyez sur la touche de température “Basse” (Low) – “Max/Griller” (Max/Sear), puis appuyez sur “Start”. Le champ de température s’affiche sur le panneau d’affichage. Pour relever ou abaisser la température par tranche de 10 degrés, appuyez sur les boutons “+” ou “-” jusqu’à ce que la température désirée s’affiche. Veuillez consulter le Tableau ci-dessous pour les températures pré-réglées. La température minimale est de 100°F, alors que la maximale atteint 575°. Écran LED du commandant de bord est par défaut pour afficher la température de cuisson en degrés Fahrenheit (F). Pour changer l’affichage en degrés Celsius (C), appuyez sur la touche “PROG”, suivi par “-”. Appuyez sur “-” à nouveau pour convertir en degrés Celsius. Pour revenir à Fahrenheit, appuyez sur “-” une fois de plus. Pour clore l’option de conversion F / C, appuyez sur la touche “Pause / Clear” jusqu’à ce que le chiffre “0” apparaît sur l’écran de l’appareil.

Appuyer sur le Bouton	Plage de température	Affichage de Panneau	Exemples
Low	100°F (38°C)	100F/ 38C	Réchauffer
Med Low	175°F (80°C)	175F / 80C	Mijoter
Med	275°F (136°C)	275F / 136C	Étuver
Med High	375°F (191°C)	375F / 191C	Rissoler/Frire
High	425°F (219°C)	425F / 219C	Faire bouillir
Max/Sear	575°F (302°C)	SEAR	Griller

Réglage du chronomètre:

Appuyer sur le bouton "TIME". Un "0" clignotera dans le coin droit de l'écran. Appuyer sur le bouton "+" jusqu'à atteindre la durée désirée. Exemples: Pour programmer 5 minutes, appuyer sur "Time" une seule fois, puis appuyer sur "+" jusqu'à ce que 00:05 s'affiche sur l'écran. Ensuite, appuyer sur "Start." Pour 20 minutes, appuyer sur "Time" à deux reprises, puis appuyer sur le bouton "+" jusqu'à ce que 00:20 s'affiche, ensuite, appuyez sur "Start." Pour 2 heures 30 minutes, appuyer sur "Time" à deux reprises, ensuite appuyer sur "+" jusqu'à atteindre 3, puis appuyer sur « Time » à nouveau. Appuyer sur "+" jusqu'à atteindre 2 (l'écran affichera 02:30), puis appuyer sur "Start."

• **Le clignotement "0" indique le chiffre que vous pouvez régler. La durée maximale est de 99 heures et 60 minutes.**

• **L'écran affiche les heures et les minutes, mais pas les secondes.**

Fonctions de Pause/Annuler:

Pour interrompre le temps de cuisson, appuyer sur la touche "Pause/Clear" une fois. Cela va mettre la CIP en pause à une étape donnée. La température restera inscrite dans le panneau d'affichage, mais le "F" clignotera. Pour reprendre, appuyer sur "Démarrer" ("Start."). Pour EFFACER (CLEAR) le mode de cuisson ou l'affichage alors que la CIP est en marche, appuyer deux fois sur la touche "Pause/Clear". L'écran sera entièrement effacé, un "0" s'affichera et l'appareil s'éteindra.

Fonction de Programmation (Cuisson par étapes):

• Appuyer sur le bouton "Prog".

• "Pro" s'affiche dans le panneau d'affichage.

1. Entrer la température désirée, allant de « Baisse » ("Low") à « Max/Griller » ("Max/Sear."). Si vous avez besoin d'augmenter ou de diminuer la température, appuyer sur les boutons "-" ou "+".

2. Appuyer sur le bouton "Time". 00:00 s'affiche à l'écran, puis appuyer sur les boutons "-" ou "+" boutons jusqu'à attendre l'heure souhaitée. Voir la section « REGLAGE DU CHRONOMETRE » ("SETTING TIME") ci-dessus pour les informations détaillées sur la méthode d'entrer les minutes et les heures.

• Pour ajouter des étapes supplémentaires, répéter les étapes 1 et 2, puis appuyer sur "Start" pour commencer votre programme. Vous pouvez programmer jusqu'à 10 étapes (le retardement est considéré comme une étape).

• Si vous avez besoin de changer n'importe quelle partie du programme, appuyer sur le bouton "Pause/Clear" deux fois pour recommencer.

Exemple: Pour faire bouillir pendant 5 minutes avant de réduire à feux doux pendant 20 minutes, appuyer sur "Prog," puis appuyer sur le bouton "Max/Sear". Appuyer sur le bouton "Time" une fois, puis appuyer sur "+" jusqu'à atteindre 5. Ensuite, appuyer sur "Low", puis appuyer sur "Time" deux fois, puis "+" jusqu'à ce que vous atteigniez 20. Enfin, appuyer sur "Start." (Démarrer)

Fonction de Retardement:

Le but de cette fonction consiste à permettre à des programmes de commencer à une date ultérieure. Pour retarder un programme, appuyer sur appuyer "Prog," puis appuyer sur le bouton "Time". Un "0" clignotera dans le coin inférieur droit du panneau d'affichage. Appuyer sur le bouton "+" jusqu'à ce que la quantité de temps que vous souhaitez retarder pour la démarrage de l'appareil soit atteint (pour plus d'informations, revoir RÉGLAGE DU CHRONOMETRE (SETTING TIME) sur le haut de cette page). Ensuite, appuyer de nouveau sur "Prog" pour régler le programme de cuisson. La quantité de temps de retard sélectionné est inclus dans les étapes programmées. Pour passer à l'étape suivante, appuyer sur "Low" à "Max /Sear" pour régler la température de cuisson. Passez à l'étape # 2 avec les instructions de "PROGRAMMATION DES FONCTIONS » ("PROGRAMMING FUNCTION"). Une fois prête pour le compte à rebours à commencer, appuyer sur "Start." Lorsque le compte à rebours de retard atteint "0," la CIP émet deux bips pour signaler la fin du retardement. A ce stade, le temps de cuisson commencera et la température sera affichée.

Dépannage

Message d'erreur	Solution
E1	<p>Une lecture E1 signifie généralement que votre CIP ne détecte aucun ustensile de cuisson sur sa surface. Cela peut se produire pour une des deux raisons.</p> <ol style="list-style-type: none"> 1. Avez-vous placé une casserole ou une poêle sur l'appareil? Les bobines d'induction contenues dans la CIP ne fonctionnent que quand elles sont en contact direct avec un morceau de l'ustensile de cuisine. Pour maintenir l'efficacité de votre appareil, veillez à ce qu'il repose sur une surface plane et que le contact est compatible avec votre ustensile de cuisine. 2. Un message E1 peut également se produire si votre batterie de cuisine choisie n'est pas prête à induction.
E2	L'appareil est défectueux. Contactez le service de clientèle.
E3	La tension des appareils est trop faible. Minimum = 85 volts
E4	La tension des appareils est trop élevée. Maximum = 144 volts
E5	L'appareil est défectueux. Contactez le service de clientèle.
E6	L'appareil est défectueux. Contactez le service de clientèle.
E7	La surchauffe ou la ventilation d'air est obstruée. Si la température interne est supérieure à 230° F, le fonctionnement cessera et un "bip" sonore sera émis. Appuyez deux fois sur "Pause/Clear". Attendez que l'appareil refroidisse.
E8	La surchauffe, si la température de l'appareil est supérieure à 20° F plus élevée pour griller, l'appareil s'éteint. Contactez le service de clientèle
FULL	En mode de programmation, si la durée totale d'entrée atteint la limite de l'appareil de 99:60, aucune étape supplémentaire ne peut être entrée.

- Lorsque l'un des messages d'erreur ci-dessus s'affiche sur l'écran LED, l'appareil émet un "bip" au moins une fois.
- Le ventilateur peut fonctionner jusqu'à 60 secondes supplémentaires après avoir appuyé sur le bouton "Pause/Clear" une fois. Poursuivre la cuisson en appuyant sur le bouton "Start" dans les 45 minutes.
- L'appareil s'éteint après 45 minutes si aucun bouton (tel que "Start") n'est appuyé. Lorsque l'appareil s'arrête, il effacera tous les antécédents de cuisson.
- Après avoir appuyé sur le bouton "Pause/Clear" deux fois, le ventilateur peut fonctionner jusqu'à 60 secondes jusqu'à ce que l'appareil refroidisse. A ce stade, la CIP s'éteint.
- Si une erreur se produit E1, l'appareil émet un "bip" toutes les 2 secondes. Si le PIC n'a pas détecté un pot après 1 minute, il s'éteint automatiquement. Afin de reprendre la cuisson avant arrêt automatique, le lieu induction prêt ustensiles de cuisson sur la surface de la PIC. Le message d'erreur E1 et "bip" sonore continuera, même après ustensiles de cuisine a été remplacé, jusqu'à ce que la touche "Pause / Clear" ou "Start" touches ont été appuyées.

LES GARANTIES DE FABRICANT: La table de cuisson à induction et tous les composants électriques doivent être exempts de tout défaut et de fabrication sous réserve de conditions normales d'usage résidentiel, lorsqu'elle est utilisée conformément aux instructions écrites du Fabricant, fournies avec chaque unité pour un (1) an à compter de la date d'achat. Le Fabricant fournira les pièces nécessaires et la main-d'œuvre pour réparer toute pièce du système de cuisson infrarouge au Service Technique de Hearthware Inc.. Après l'expiration de la garantie, le coût de la main-d'œuvre et des pièces seront la responsabilité du propriétaire.

LA GARANTIE NE COUVRE PAS: Tout revêtement (le cas échéant) sur toute partie du système de cuisson. La Garantie Limitée est annulée si les réparations sont effectuées par un revendeur non autorisé ou le numéro de série sur la plaque signalétique est enlevé ou déformé. La détérioration normale de la finition due à l'utilisation ou l'exposition n'est pas couverte par cette Garantie. Cette Garantie Limitée ne couvre pas les défauts, les dommages ou la performance insuffisante à cause d'accident, de force majeure (telle que la foudre), les fluctuations du courant électrique, les altérations, les abus, une mauvaise utilisation, de mauvaises applications, les atmosphères de type corrosif, une installation incorrecte, le défaut de fonctionnement conformément aux instructions écrites, à l'utilisation anormale et à l'utilisation commerciale du Fabricant.

POUR OBTENIR LE SERVICE: Le propriétaire a l'obligation et la responsabilité de : payer pour tous les services et les pièces qui ne sont pas couverts par la garantie ; de prépayer les frais de transport au et du Service Technique pour toute partie ou tout système retourné par cette garantie ; d'emballer soigneusement le produit à l'aide de matériaux de protection pour empêcher que l'appareil ne soit endommagé pendant le transit. L'emballage d'origine est idéal à cette fin. Inclure dans le paquet le nom du propriétaire, l'adresse, le numéro de téléphone de jour, une description détaillée du problème et, votre NUMÉRO D'AUTORISATION DE RETOUR DE MARCHANDISES (numéro ARM):

Appelez 1-855-742-2665 ou par e-mail picsupport@hearthware.com pour obtenir le numéro ARM. Fournir le modèle & le numéro de série du système de cuisson et la preuve de la date d'achat (une copie de la facture) afin de pouvoir vous prévaloir de la présente Garantie.

OBLIGATION DU FABRICANT:

L'obligation du Fabricant en vertu de cette Garantie Limitée est limitée à la réparation ou au remplacement de toute pièce de la table de cuisson à induction expressément couverte par cette Garantie Limitée qui, après examen, s'avère défectueuse dans des conditions normales d'utilisation. La Garantie Limitée n'est applicable que dans la zone continentale des Etats-Unis ou seulement à l'acheteur d'origine ou aux canaux autorisés du fabricant de la distribution. La Garantie Limitée ne peut être modifiée, variée ni prolongée, sauf par acte écrit signé par le fabricant. Le recours de réparation ou de remplacement prévus en vertu de cette Garantie limitée est exclusif. Dans aucun cas, le fabricant ne peut être tenu responsable de tout dommage consécutif ou indirect à toute personne, qu'il soit ou non attribuable à la négligence du fabricant, y compris sans s'y limiter, les dommages pour perte d'usage, les coûts de substitution, des dommages matériels ou toute autre perte d'argent. Certains États ne permettent pas l'exclusion ou la limitation des dommages indirects ou consécutifs, les exclusions de limitation ci-dessus peuvent ne pas s'appliquer. Cette Garantie Limitée donne des droits légaux spécifiques et, il peut y avoir d'autres droits qui varient d'un état à l'autre. Sauf pour ce qui est expressément prévu ci-dessus, le fabricant n'accorde aucune garantie expresse ou implicite découlant de la loi ou autrement, y compris et sans limitation, toutes les garanties de commercialisation et de compatibilité à une fin particulière, à toute autre personne.

LIRE LE MANUEL DU PROPRIÉTAIRE: Si vous avez encore des questions sur le fonctionnement ou la garantie du produit, veuillez contacter Hearthware Inc. à 1-855-742-2665 ou par courriel picsupport@hearthware.com.



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

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

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

FOR HOUSEHOLD USE ONLY

Designed & Developed in U.S.A. by
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1-877-689-2838 or 1-855-742-2665 (1-855-PICCOOK)
www.NuWavePIC.com

Model 30101, 30121: 120V, 60Hz, 1300 Watts
US Patents Pending.

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