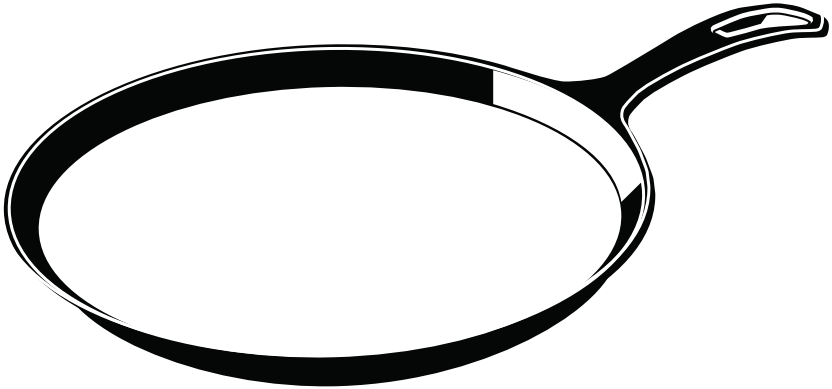


*Nu*PRECISION
WaveTM
CAST IRON GRIDDLE



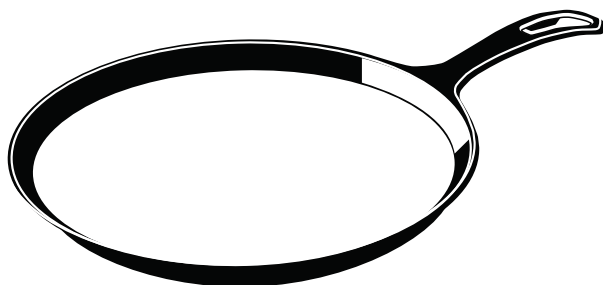
Cast Iron Griddle

for the NuWave Precision Induction CooktopTM

Designed & Developed in U.S.A by:
NuWave, LLC
1755 N. Butterfield Road
Libertyville, IL 60048, U.S.A

Eco Friendly:
No PFOA
No Cadmium
See back for more details

Cast Iron Griddle (#31113)



Materials: cast iron with porcelain enamel coating

Measurements: 10.5" diameter

Weight: 4.8 lbs

Maximum Heat Threshold: 662°F (350°C)



Induction



Gas



Hotplate



Halogen



Electric



Oven



Hand Wash
Only

Where can I find the best induction cooktop recipes?

The NuWave Precision Induction Cookbook contains recipes created specially for induction cooking.

For dozens of great recipes, tips and tricks from the NuWave Culinary Team, visit www.precisioncookingclub.com.

Important Safeguards

- Do not allow children near appliances while cooking.
- To avoid injury, always use caution when handling cookware.
- For safety reasons, make sure handles do not extend over edge of cooking appliances and never leave cookware unattended while in use.
- Handles may become hot during prolonged cooking. For your safety, always assume all pan parts are heated before handling. Use oven mitts or potholders when removing from heat source.

Care & Usage

- Always wash new cookware prior to initial use with mild soapy water (no harsh detergents) and a soft sponge or dishcloth. Rinse and dry thoroughly with paper towels or a soft cloth.
- Most dishwasher detergents can damage the surface. Do not use a dishwasher or dishwasher detergents.
- Never use steel wool or any other abrasive materials that may scratch the surface of your pan.
- Cast Iron Griddle is oven-safe when used under recommended temperature of 580°F.
- After cooking, **always** allow the griddle to cool down to room temperature before cleaning.
- For stubborn stains use mild soap and hot water.
- Metal whisks, mashers and/or sharp knives will scratch the surface. The NuWave Culinary Team recommends the use of high heat rated, silicone-based tools for stirring and rotating cooking foods. Never attempt to cut foods while they are in the pan. Any misuse will void the warranty (See back of manual for details).

Limited Warranty

This product is warranted to be free from defects in material and workmanship under normal household use for 10 years for the cookware (coating not included).

Warranty does not apply to damages resulting from accidents, abuse or misuse, including damage caused by overheating. Warranty does not apply to scratches, stains, discoloration or other damage, or anything that does not impair the functionality of the products. Damages caused by heating above the recommended temperatures or abuse will not be covered under the limited warranty.

The manufacturer's obligation shall be limited to repairing and/or replacing, any part of the product that is defective. The customer is responsible for any shipping cost incurred.

Discoloration and small surface markings may appear with use. This will not affect the quality or performance of the pan.

More Innovative Products from the NuWave Line by NuWave, LLC
www.NuWaveNow.com



FOR HOUSEHOLD USE ONLY

US Patents Pending

Contact Customer Service:

1-877-689-2838

M-F 8:00AM to 4:30PM (CST)

help@nuwavenow.com