

BENEFITS

Hard Anodized Aluminum

One variety of the NuWave® Healthy Ceramic Non-Stick Cookware is comprised of Hard Anodized Aluminum with a stainless steel induction base. We start with 99.9% pure aluminum, then completely hard anodize the cookware on all sides, ensuring an extremely safe and durable piece of cookware. Hard Anodized Aluminum cookware is constructed in a manner so that the bare metal does not come in contact with the food.

By far one of the most praised features of our cookware is its durability. With standard non-stick aluminum cookware, regular cooking and usage of utensils begins to break down the non-stick coating. As the coating breaks away, food makes contact with bare aluminum. Our Hard Anodized Aluminum material will continue to resist abrasion and corrosion in the unlikely event that it is exposed beneath the Duralon® Healthy Ceramic Coating. The surface will not peel and it can handle high heat levels without damage to the finish.

Stainless Steel

The other variety of the NuWave® Healthy Ceramic Non-Stick Cookware is comprised of premium grade stainless steel with an impact bonded base. Stainless Steel is praised as the most durable of cookware alloys thanks to the surface of the cookware itself being highly resistant to scratching. It also has the highest ability to withstand extreme heat. This nearly nullifies the risk of warping or other heat related damage, in addition to ensuring that your cookware will look gleaming and beautiful as long as it is in your kitchen.

Stainless steel is ideal for induction cooking thanks to a trait it shares with cast iron: even heating. Stainless Steel cookware is versatile, able to be used in ovens, on gas, and electric ranges, in addition to induction cooktops. Perhaps best of all is the ease of care and cleaning that it provides. Refer to the "Cleaning & Storage" section of the manual for simple steps to care for your NuWave® Healthy Ceramic Non-Stick Cookware.

PRECISION INDUCTION COOKTOP (PIC)

About the NuWave® Precision Induction Cooktop

NuWave® Healthy Ceramic Non-Stick Cookware is compatible with common heating sources such as gas and electric stoves, as well as induction cooktops. Induction is the safest heating method because it transfers magnetic energy to the cookware. Induction cooking creates even heat distribution without wasting energy.

The NuWave® PIC enables precise temperature control programmable in 5° – 10°F increments, allowing you to be exact when cooking and not worry about undercooking, overcooking or burning the food. The NuWave® PIC ranges from a low temperature of 100°F to maximum searing temperature of 575°F. The NuWave® PIC, along with your NuWave® Healthy Ceramic Non-Stick Cookware is the perfect kitchen combination.

Get the most from your Nuwave® Healthy Ceramic Non-Stick Cookware with this revolutionary appliance. The NuWave® PIC can be found in stores or online at www.NuWaveNow.com



nuwave®
— LIVE WELL FOR LESS® —

Contact Customer Service:
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For patent information please go to:
www.nuwavenow.com/legal/patent
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BM32100
Rev. 10

Duralon® Healthy Ceramic Non-Stick Cookware

Hard Anodized Aluminum Pans:

| | |
|-----------|----------|
| 9-inch | (#32109) |
| 10.5-inch | (#32110) |
| 12-inch | (#32114) |

Available Lids:

| |
|----------|
| (#32012) |
| (#32004) |
| (#32014) |

Copper Pro Pans:

| | |
|----------|----------|
| 8-inch | (#32701) |
| 9.5-inch | (#32702) |
| 11-inch | (#32703) |

Available Lids:

| |
|----------|
| (#32704) |
| (#32705) |

Stainless Steel Plus Pans:

| | |
|-----------|----------|
| 9-inch | (#32015) |
| 10.5-inch | (#32016) |
| 12-inch | (#32017) |

Available Lids:

| |
|----------|
| (#32012) |
| (#32004) |
| (#32014) |

Stainless Steel Chef Series Pans:

| | |
|-----------|----------|
| 9-inch | (#32009) |
| 10.5-inch | (#32010) |
| 11.5-inch | (#32011) |

Available Lids:

| |
|----------|
| (#32012) |
| (#32004) |
| (#32013) |

Stainless Steel Stock Pots & Saucepans:

| | |
|--------------|----------|
| 1.5-quart | (#32031) |
| 2.0-quart | (#32032) |
| 3.0-quart | (#32033) |
| 5.5-quart | (#32039) |
| 9.0-quart | (#32034) |
| 10-piece set | (#31250) |
| 7-piece set | (#31257) |

Available Lids:

| |
|----------|
| (#32036) |
| (#32037) |
| (#32038) |
| (#32040) |
| (#32004) |

Everyday Pans:

| | |
|-------------------------------|----------|
| 12-inch, 5.0-quart set | (#31188) |
| 12-inch, 5.0-quart pan only | (#32018) |
| 10.5-inch, 3.5-quart set | (#31288) |
| 10.5-inch, 3.5-quart pan only | (#32020) |

Available Lid:

| |
|----------|
| (#32019) |
| (#32004) |

Stainless Steel Grill Pan Set:

| | | |
|--------------------|----------|----------|
| 11-inch, 3.0-quart | (#31124) | (#32024) |
|--------------------|----------|----------|

Available Lid:

| |
|----------|
| (#32025) |
|----------|

8.0-quart Steamer Pot Set:

| | | |
|--------------------------|----------|----------|
| 8.0-quart Stock Pot | (#31810) | (#32400) |
| 7.0-quart Steamer Insert | (#32401) | (#32402) |
| Steamer Rack | (#32402) | |

Available Lid:

| |
|----------|
| (#32403) |
|----------|

Lid Materials: Tempered, vented glass with stainless steel handle, rim, & vent.

To register your NuWave® Healthy Ceramic Non-Stick Cookware, please go to:

www.nuwarennow.com

WELCOME TO THE NUWAVE FAMILY

Congratulations on your purchase of NuWave® Healthy Ceramic Non-Stick Cookware! Our mission is to provide products that promote healthy living and improve the quality of your life. You now have cookware with technologically advanced Duralon® Healthy Ceramic Non-Stick Coating. This coating is extremely convenient because food easily slides off. Cleanup is simple because the cooked food easily washes clean.

Unlike other traditional cookware, cooking with NuWave® Healthy Ceramic Non-Stick Cookware is healthier because unwanted fats and oils are not necessary. Ceramic coating, in general, is stronger and more resistant to abrasions than other non-stick materials. Other non-stick cookware may contain chemicals such as perfluorooctanoic acid ("PFOA") (which has been linked to certain types of cancer) or polytetrafluoroethylene ("PTFE") (which may start to degrade at temperatures over 500°F). Our NuWave® Healthy Ceramic Non-Stick Cookware does not contain either, and has been developed to provide many years of satisfaction and enjoyable cooking!



IMPORTANT SAFEGUARDS

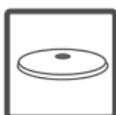
- To avoid injury, always use caution when handling cookware.
- Do not allow children near an open flame or heating surface unsupervised.
- Lids and cookware may become hot during prolonged cooking.
- Use oven mitts or potholders when removing cookware from heat source.
- Use caution when removing lids, as steam may accumulate inside the cookware.
- Use caution when removing cookware from heat source.
- Do not leave cookware unattended while in use.



Induction



Gas



Hotplate



Halogen



Electric



Oven

SAFE FOR ALL STOVETOPS

COOKING

Getting Started

Always wash new cookware prior to initial use. To clean, apply liquid soap to the interior and soak under warm water. Wash lightly with a non-abrasive cloth. Harsh abrasives and heavy duty cleaning chemicals will damage the coating, which can inhibit functionality and also void the manufacturer's warranty. Rinse and dry thoroughly with a paper towel or a soft cloth.

Utensils

The NuWave Culinary Team recommends the use of high heat rated, silicone based tools for cooking foods. Do not use metal utensils while cooking. Never attempt to cut foods while they are in the cookware. Any misuse of the coating will void the warranty; refer to the "Limited Warranty."

Recommended Heating

To prolong the life of your NuWave® Healthy Ceramic Non-Stick Cookware, the maximum recommended ambient temperature in an oven is 900°F. The maximum safe temperature for your glass lids is 350°F. You may sear foods in your cookware at high heat for short periods of time, but prolonged use at high heat may cause food to scorch, burn, or discolor the cookware and potentially diminish the life of your cookware. For best results, allow pan to heat between 280°F–300°F for up to 1 minute before inserting and cooking foods. Avoid pre-heating empty pans above 300°F. These guidelines may help extend the life of your cookware.

LIMITED WARRANTY

These products are warranted to be free from defects in material and workmanship under normal household use. The warranty period will last for 10 years for Hard Anodized Cookware, Stainless Steel Cookware and lids.

Limited warranty does not apply to coating or damages resulting from accidents, abuse, or misuse, including damage caused by overheating or mishandling of the products. Warranty does not apply to scratches, stains, discoloration, other damage, or anything that does not impair the intended use. Discoloration and small surface markings may appear with use. This will not affect the quality or performance of the pan. Any damage caused by mishandling, dropping, or otherwise damaging the glass lids will not be covered. 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.

For more information regarding induction cooking, NuWave® Precision Induction Cooktop™ products or recipes, visit us at: www.nuwarennow.com.

CLEANING & STORAGE

Never run cold or warm water onto hot cookware or immerse the heated cookware in cold water. After cooking, allow cookware and lid to cool prior to cleaning. Washing cookware while heated may shorten the life of the Duralon® Healthy Ceramic Coating.

Hard Anodized Cookware - Hand Wash Only

Always hand wash your Hard Anodized Aluminum NuWave® Healthy Ceramic Non-Stick Cookware with mild soap and warm water, using a soft sponge or dishcloth. Avoid using any metal or harsh abrasive materials when washing.

Stainless Steel Cookware - Dishwasher Safe

Your Stainless Steel NuWave® Healthy Ceramic Non-Stick Cookware may be hand washed with mild soap and warm water, using a soft sponge or dishcloth. Avoid using any metal or harsh abrasive materials when washing. In addition to cleaning by hand, Stainless Steel NuWave® Healthy Ceramic Non-Stick Cookware may be washed in a dishwasher. Do not let the dry cycle exceed 350°F.

Storage

Although the Duralon® Healthy Ceramic Coating is extremely durable, it may become damaged if not stored properly. A hanging rack is ideal, but if you choose to store your cookware in a drawer or cabinet, it is recommended to use care when stacking with other cookware. This will help avoid scratches, chips, or dings that may result from improper handling.

SMOKE POINT

Tip: If using oil, do not exceed the oil's smoke point. The smoke point of oil is the temperature at which it begins to break down to glycerol and free fatty acids, producing bluish smoke. The smoke point also signifies the beginning of flavor and nutritional degradation.

Note: Smoke points can vary dependent upon many different factors. Consult the following list for common oil types and their median smoke point. Always practice caution when cooking with oil.

| Oil Type | Smoke Point | Oil Type | Smoke Point |
|------------------------|-------------|---------------|-------------|
| Rice Bran Oil | 490°F | Peanut Oil | 440°F |
| Grapeseed Oil | 485°F | Sesame Oil | 410°F |
| Canola Oil | 435°F | Sunflower Oil | 440°F |
| Extra Virgin Olive Oil | 405°F | Almond Oil | 420°F |