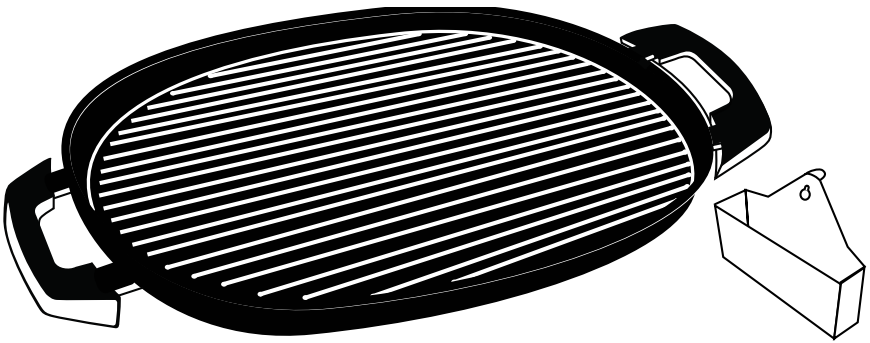


*Nu*PRECISION
wave™
CAST IRON GRILL



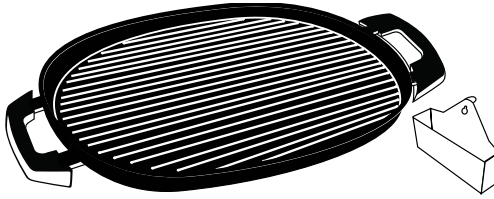
Cast Iron Grill with Oil Drip Tray

for the NuWave Precision Induction Cooktop™

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

NuWave Precision Induction Cookware™: Cast Iron Grill with Oil Drip Tray



Features and benefits of the Cast Iron Grill with the Oil Drip Tray?

Since cooking with the Cast Iron Grill may create more fats and grease to drip off your foods, it has been designed with a slightly graduated slope to allow the unwanted materials to slowly collect on one end of the grill. The grill is equipped with its own oil drip tray to remove the oils completely from the cooking surface. Thus your foods will not reabsorb the drained fats, leaving meats that taste better and are healthier for you.

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.

Product Specifications:

Cast Iron Grill (#32021)

Materials: cast iron with porcelain enamel coating and cool to the touch plastic handles.

Measurements: 16.0" x 9.6" x 0.625"

Weight: 7.4 lbs

Maximum heat threshold: 662°F (350°C)

Oil Drip Tray (#32022)

Materials: polypropylene

Capacity: 6.7 ounces (0.2 liters)

To attach the Oil Drip Tray to the Cast Iron Grill:

1. Locate the plug on the end Cast Iron Grill (the end of the pan with the hole).
2. Place the hole of the Oil Drip Tray against the plug of the pan, with the drip tray facing in (underneath the hole of the pan).
3. Gently but firmly push the hole of the drip tray towards the plug on the pan until the tray "pops" into place and is securely fastened to the pan.
4. Reverse the steps in order to remove the drip tray - be careful not to spill the contents of the drip tray when removing it from the plug on the pan.

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.
- The handles of this cookware are constructed to minimize heat transfer, however lids and 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.
- Use Cast Iron with Porcelain Enamel Coating Grill under recommended temperature of 580°F.
- After cooking, always allow grill to cool down to room temperature before cleaning.
- For stubborn stains, clean with a 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).



Induction



Hand Wash
Only

Important: The Cast Iron Grill with the Oil Drip Tray can only be used on NuWave Precision Induction Cooktops™.

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

Model: 32056
US Patents Pending

Contact Customer Service:
1-877-689-2838
M-F 8:00AM to 4:30PM (CST)
help@nuwavenow.com