

nuwave®

One Top Pro

PRECISION INDUCTION COOKTOP



Scan for important product information and updates.

Owner's Manual
Model No: 80034CT



Questions or Concerns?

Customer Service: assist@nuwavenow.com

1-888-502-7805

Mon-Fri 7:30am-4:30pm CST

THANK YOU!

Congratulations on your Nuwave® purchase. We know there are many options available and sincerely appreciate the trust you have placed in us.

For the last 30 years, we have committed to introducing products that promote healthy living at affordable prices. By combining the highest quality designs with cutting edge technology, we always strive to blend feature, function, and innovation into every product we make. We hope you will agree.

We would love to hear from you. Please feel free to reach out with any feedback or comments that could improve your experience. We would also enjoy hearing about your successes. **Scan the QR code below to email us.**



Customer Service
assist@nuwavenow.com

Connect with Us!

#Nuwavenow



Visit [Nuwavenow.com](https://www.nuwavenow.com) to see other great products and accessories.



Register Today!

Use your smartphone or device to scan the QR code located on the bottom of your unit to register your product, or visit [Nuwavenow.com/register](https://www.nuwavenow.com/register).

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SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or the unit, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Any service for examination, repair, or adjustment, must be done by Nuwave® LLC or authorized by manufacturer for repair.
7. The use of accessory attachments is not recommended by the appliance manufacturer may cause injuries.
8. **DO NOT** use outdoors.
9. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
10. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. **ALWAYS** attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. **DO NOT** use appliance for other than intended use.
14. Save these Instructions.
15. **DO NOT** cook on broken cook-top – if cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
16. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.

ADDITIONAL SAFEGUARDS

17. Never use the cooktop in proximity of open fires or other heat sources, on flammable surfaces (e.g., tablecloth, carpet, etc.), close to any flammable materials, heating units, or in wet areas.
18. **NEVER** put the unit against the wall or other appliances. There should be at least 3 inches of free space for the back, sides, and the top of the unit.
19. Unplug the unit from outlet when not in use and before cleaning. Allow the unit to cool before cleaning, putting anything on the surface.
20. It is normal for some smoke to escape the unit when heating for the first time.
21. If a lot of smoke is escaping from the air vent during operation, unplug the unit immediately and email Customer Service: assist@nuwavenow.com
22. Place the cooktop on a stable, level, non-metallic surface.
23. **NEVER** use a towel or other material or object to block the air vents or fan.
24. Make sure the cord is not compressed beneath the PIC.
25. **DO NOT** place devices or objects that are sensitive to magnetic fields on top of or next to the PIC, e.g., credit cards, cellphones, radios, TVs, etc.
26. 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 PIC's damage and possible injury to person.
27. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
28. Make sure the unit is always clean prior to cooking.
29. The appliance can accommodate up to a 50lbs weight load.

SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

WARNING

In case of malfunction, immediately unplug the unit and contact Nuwave's Customer Service Department.

assist@nuwavenow.com

SEE CARE & MAINTENANCE BEFORE USE

SAVE THESE INSTRUCTIONS

Read and understand the entire manual before using the PIC.

THE FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS IS A MISUSE OF YOUR unit THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

CAUTION

While the unit is in operation, **DO NOT** touch the cooking surface as it may become very hot, leading to the risk of burns. The cooktop may retain residual heat after cookware has been removed.

ELECTRICAL INFORMATION

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it could be pulled on or tripped over unintentionally. The unit should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. The 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.

NOTICE

This appliance is intended for normal household use. It is not intended to be used in environments such as staff kitchens/cafeterias of shops, offices, farms, or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and non-residential environments.

SAFEGUARDS & INFORMATION

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. 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.

WARNING

Electric shock hazard. Use with adequate electrical system. **DO NOT** use if cord or plug is damaged.

WARNING

For individuals with pacemakers:

1. This appliance emits an electromagnetic field that is strongest within two feet of the cooking surface.
2. The effects of electromagnetic fields on pacemakers are not fully understood and may interfere with the function of certain devices.
3. Consult your doctor or medical professional before using this appliance.

NOTICE

It is perfectly normal for your new unit to produce a heated plastic smell when used for the first time. This will go away after the first few uses.

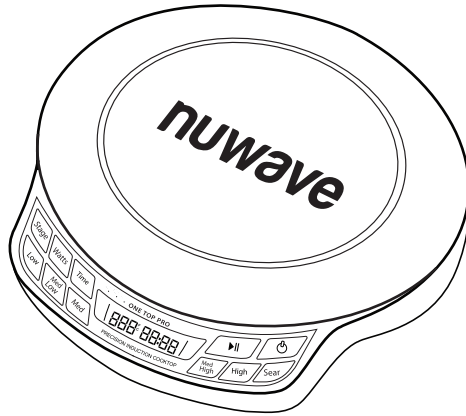
WARNING

DO NOT place the unit on or near a gas or electric stovetop or inside an oven. Accidental activation of the stovetop beneath or oven can lead to **smoke, fire, and serious personal or property damage**. These surfaces can reach extreme temperatures that the exterior of the unit is not designed to withstand. To prevent these risks, always use the unit on a cool, stable, and heat-resistant surface. Take care to operate the unit in a safe environment. Failure to follow these instructions may result in hazardous conditions and will void the product warranty.

PARTS & ACCESSORIES

One Top Pro

Part #: 80034CT



INDUCTION-READY COOKWARE

Induction technology is based on a magnetic field distributing heat through ferrous (iron-based, magnetic) metal. Some cookware is 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. Examples of compatible cookware include:

- All Nuwave Cookware, including Nuwave Duralon® Blue Ceramic Non-Stick Cookware and the Pro-Smart™ Stainless Steel Cookware
- Enameled iron and steel
- Stainless-steel with a magnetic base
- Carbon Steel

Incompatible cookware includes:

- Copper
- Glass
- Aluminum
- Pottery-type vessels

CHECKING INDUCTION COMPATIBILITY

There are three simple ways to check if your existing pots and pans, or future cookware purchases, are compatible with the unit:

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, sometimes a cooking vessel’s magnetic properties are not strong enough to work efficiently with the unit.
2. Place a small amount of water in a pot or pan and place it on the unit while operating. If it is induction compatible, water will begin to boil.
3. An induction-ready symbol may be printed on the bottom of the cookware.



PRIMARY CONTROLS

Stage:

3 stages for your recipe

Watts

Controls the power consumption.

Time:

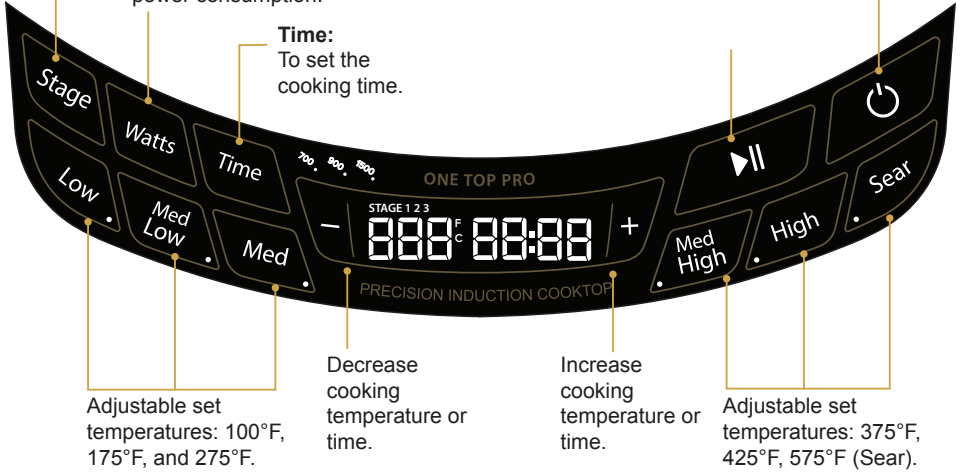
To set the cooking time.

Start/Pause:

To begin and pause cooking.

Power:

Turns the unit ON and OFF



Preset Temperatures		
Press Button	Temperature	Examples
Low	100°F	Warm
Med/Low	175°F	Simmer
Med	275°F	Steam
Med/High	375°F	Stir/Deep-Fry
High	425°F	Boil/Saute
Sear	575°F	Sear

The minimum is 100°F while the maximum temperature reaches 575°F.

Easy Start

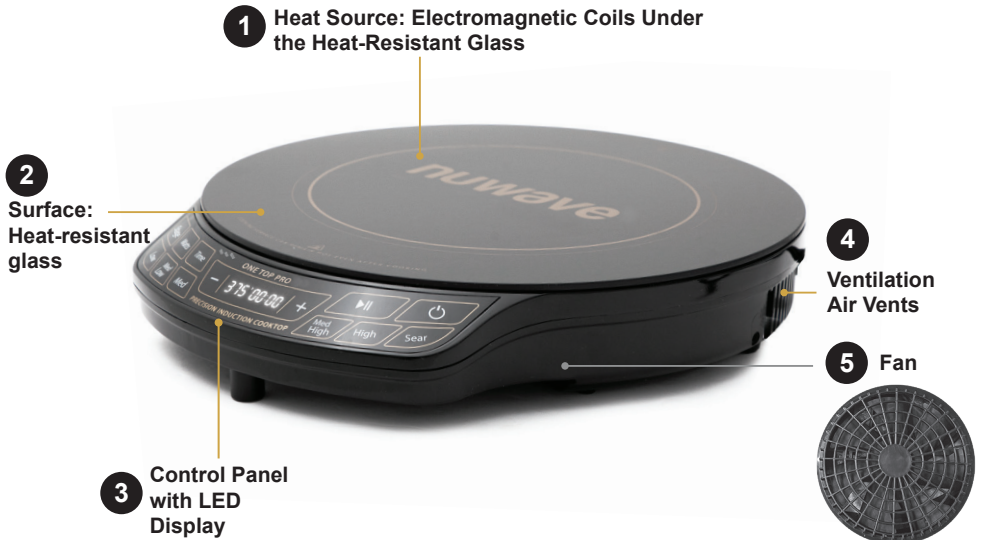
The One Top Pro is preset to cook on **Med/High** (375°F) for 2 hours. Place an induction ready pot on the cooking surface. Press **START/PAUSE** and cooking will begin. This default settings can be adjusted before or during the cooking cycle.

To adjust the temperature: Press one of the preset temperature buttons. Use the - or + buttons to decrease or increase the temperature in 5° increments. Press and hold to change quickly.

To adjust the time: Press **TIME** to select the digit to adjust; the selected digit will blink. Use the '+' or '-' buttons to adjust the time in 1-minute increments, or press and hold to change quickly.

When the cooking has finished the display will show "END," and the unit will beep 3 times.

ONE TOP PRO FEATURES



- 1 **Heat Source:** Electromagnetic coils located below the glass surface generate heat within the induction-ready cookware.
- 2 **Surface:** The One Top Pro's heat-resistant glass surface stays cool to the touch and cleans easily with the simple wipe of a damp cloth.
- 3 **Touch Control Panel with LED Display:** Designed for ease and convenient operation
- 4 **Ventilation:** Air vents coupled with the internal fan underneath the unit allow any heat generated by the unit to escape, preventing heat transfer to the cooking surface and ensuring efficient performance.
- 5 **Fan:** Located underneath the unit, allows any heat generated by the unit to escape.

INDUCTION COOKING

The heating surface is located inside the thicker gold ring. The minimum diameter of acceptable cookware is 3 inches. Always place cookware in the center of the heating circle. You may use pans measuring up to 12-inch width of the One Top Pro, but heat will transfer more slowly to the outer edges. A pan that is larger than 12 inches is not recommended.

BEFORE FIRST USE

- Remove all stickers and any packaging materials.
- Wipe the entire surface with a clean cloth damp with warm, soapy water, then rinse.
- Set on a clean dry surface, be sure the fan underneath is not obstructed.
- Dry thoroughly before plugging into any electrical outlet.

COOKING FUNCTIONS

MUTE

To mute the beeps.

1. Press and hold **LOW** for 2 seconds, the unit will beep twice.
2. Repeat the process to unmute.

LOCK

To lock the control panel settings.

1. Press **STAGE + MED** for 2 seconds, LOC will display; the unit will beep twice
2. Repeat to unlock or press **POWER**, this will cancel the cooking functions.



POWER

Turns the unit ON or OFF.

3. Press **POWER** to turn the unit On.
4. Press again will turn the unit Off. This will cancel all cooking functions.



START/PAUSE

1. Press **START/PAUSE** to begin cooking.
2. Press again to pause cooking.

THE +/- BUTTONS

1. Pressing + will increase the temperature or time.
2. Pressing - will decrease the temperature or time.
3. Press and hold to quickly change.

Note: The temperature can be changed before or during cooking.

TEMPERATURE PRESETS

There are 6 temperature presets.

1. Press desired preset.
2. Use the +/- to set in 1-degree increments.
3. Press and hold to quickly change the temperature.

COOKING TEMPERATURE

Default is 375°F, range 100°F ~ 575°F.

1. Select a temperature preset.
2. To adjust in 5° increments, press the +/- to increase or decrease.
3. To quickly change, press and hold the +/- to the desired temperature.

FAHRENHEIT TO CELSIUS

Default is 375°F/190°C.

1. Press **MED/HIGH** for 1 second to change to Celsius (°C), the unit will beep twice.
2. Repeat to return to Fahrenheit (°F).

Note:

- The change of temperature format will remain when the unit is off or unplugged.
- The temperature format can be changed while cooking.

CHANGING DEFAULT TEMPERATURE

1. Select the new temperature.
2. Press and hold **START/PAUSE** for 2 seconds, the unit will beep twice.

Note:

- The new default temperature will remain when the unit is off or unplugged.
- The default temperature format can be changed while cooking.

Button	Temp	Examples
Low	100°F	Warm
Med/Low	175°F	Simmer
Med	275°F	Steam
Med/High	375°F	Stir/Deep Fry
High	425°F	Boil/Sauté
Sear	575°F	Sear

COOKING FUNCTIONS



COOKING TIME

Default: 02:00 hours range 00:01 ~ 99:59.
The blinking "0" indicates the digit that can be changed.

1. Press **TIME**, the last "digit" will blink, press + or - to the desired time reached.
2. Press **TIME** again, second to last "digit" will blink, press + or - to the desired time reached.
3. Repeat for the remaining blinking digits. See example below.

Example: 01:23, setting from the default 02:00 hours.

- The last "digit" is blinking, press (+) 3 times.
- The next blinking "digit" press + 2 times.
- The next blinking "digit" press - 1 time.

Note:

- The time can be changed before or during cooking.
- Press and hold the +/- to quickly change the time.



STAGE

There are 3 stages that can be used for a recipe.

1. Press **STAGE** – "1", 375°F and 02:00 will appear on the display.
2. Adjust the temperature and time as needed.
3. Press **STAGE** again to move to Stage 2 (default 375°F and 00:00).
4. Adjust the temperature and time, then repeat for Stage 3 if needed.
5. Once all stages are set, press **START/PAUSE** to begin cooking.

Note:

- Any stage without a set time will be skipped.
- Stages cannot be adjusted once cooking begins.
- Temperature and time can be changed while cooking. Press **STAGE** to the stage to be changed.



WATTS

There are 3 wattage options: 1500W, 900W, and 700W. Default wattage is 1500W. Lower wattage can be used for RV's, Dorms or homes not set up for higher wattage use.

1. Select the desired wattage, **1500W**, **900W**, **700W**, the unit will beep once.
2. The red indicator light will turn on next to the selected wattage.

Note:

- Wattage can be selected before or during cooking.
- Can set desired wattage with Stage.
- The selected wattage will remain when the unit is turned off or unplugged.

CARE AND MAINTENANCE

CLEANING THE ONE TOP PRO

The unit should be cleaned after each use.



General Cleaning Instructions

1. Unplug the unit before cleaning.
2. Make sure the unit has cooled completely prior to cleaning.
3. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.
4. **DO NOT** use caustic cleaning agents and water should not penetrate the interior of the induction cooktop.
5. Never immerse the unit or plug in water or other liquids.
6. Wipe the glass and display panel surface with a damp cloth or use a mild, non-abrasive soap solution. Once the surface is clean, spray glass cleaner onto a clean towel, then wipe the glass surface.
7. Remove any debris in the fan and vent using a dry dish brush.
8. **DO NOT** use oil-based cleansing products as their use may damage plastic parts or the casing/operating panel.
9. **DO NOT** use flammable, acidic or alkaline materials or substances near the unit, as this may reduce the service life of the induction cooktop or pose a fire risk when the induction cooktop is in use.
10. Ensure that the bottom of any cookware does not scrape the unit's glass surface, although a scratched surface will not impair the use of the induction cooktop.
11. Properly clean the unit before storing it in a cool, dry place.

Note: To maintain the glass surface's like-new finish, avoid cleaning spills while cooking. Once the cooking cycle is complete and the unit has cooled completely, clean the surface as needed.

WARNING

Electric Shock Hazard

DO NOT immerse the unit in water or attempt to cycle it 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.

NOTICE

Check Your Electrical Outlets

Check your electrical outlets to ensure proper operation. Do not use in an outlet where other major appliances are engaged. Check the wattage settings if the unit is cooking too slowly. The electrical plug must be properly plugged into the outlet.

TROUBLESHOOTING GUIDE

Error Message:	Solution(s):
Pot	<p>A Pot reading typically means the unit does not detect cookware on its surface. This can occur for one of two reasons:</p> <ol style="list-style-type: none"> 1. The induction coils contained within the unit 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 Pot message may also occur if the chosen cookware is not induction-ready.
E2	The unit is malfunctioning. Contact Customer Service.
E3	The unit's voltage is too low. Minimum = 85 volts
E4	The unit's 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 high the operation will cease, and the unit will beep. Press PAUSE/CLEAR twice.
E8	Overheating, the appliance will turn off. Contact Customer Service
E9	The unit is malfunctioning. Contact Customer Service. assist@nuwavenow.com

Pot Error			
Pot is removed	Beep sound	Display	Reference
0-60 sec	No Beep	Pot	After returning the pot, the unit works automatically again. Fan should turn off when the pot is removed, and then back on when the pot is returned.
After 60 seconds	3 Beeps	Shuts off	The unit automatically shuts off.

LIMITED WARRANTY

THE MANUFACTURER WARRANTS

Nuwave®, LLC warrants that the Nuwave® One Top Pro Precision Induction Cooktop will be free from manufacturer defects for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. This Limited Warranty covers for the Original Purchaser only. The Manufacturer will provide the necessary parts and labor to repair the product at the Nuwave LLC Service Department. After the expiration of the warranty, the cost of the parts and labor will be the responsibility of the owner.

THE WARRANTY DOES NOT COVER

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 accidents, 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, commercial or rental uses, or resold units. Nuwave LLC reserves the right to void the Limited Warranty, where allowable by law, for products purchased from an unauthorized dealer.

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; and 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 the owner's name, address, daytime telephone number, a detailed description of the problem, and RGA (Return Goods authorization number). To obtain the RGA number, email us at:

Customer Service: assist@nuwavenow.com

Provide the product, 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 the extent allowable by law, to repairing or replacing any part 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 the manufacturer's authorized channels of distribution.

THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A 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 Nuwave LLC.

LIMITED WARRANTY

DISPUTE RESOLUTION PROCEDURE

For disputes relating to use of the website or use or purchase of a Nuwave product or service (collectively “Disputes”), you agree to first contact Nuwave LLC at legal@nuwavenow.com. If we cannot resolve your dispute informally, any and all disputes shall be submitted to final and binding arbitration. You may start the arbitration process by submitting in writing a demand to the American Arbitration Association (“AAA”) and sending a copy to Nuwave. Nuwave will pay all filing costs. A single arbitrator of the AAA will conduct the arbitration in a location convenient to you or by phone. The arbitrator’s award will be binding and may be entered as a judgment in a court of competent jurisdiction. The arbitration will be conducted in accordance with the provisions of AAA’s Commercial Arbitration Rules and Mediation Procedures in effect at the time of submission of your demand for arbitration. See https://www.adr.org/media/r1bgkegp/commercialrules_web-final.pdf. Except as may be required by law as determined by an arbitrator, no party or arbitrator may disclose the existence, content, or results of any arbitration hereunder without prior written consent of both parties.

A. WAIVER OF RIGHT TO SUE. By agreeing to arbitration, you understand that, to the maximum extent permitted by law, you are agreeing to waive your right to file suit in any court, to a court hearing, a judge trial, or a jury trial.

B. CLASS ACTION WAIVER. To the maximum extent permitted by law, you expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or class-wide arbitration.

C. OPT OUT PROCEDURE. To request to opt out of arbitration you must contact Nuwave LLC at legal@nuwavenow.com, Nuwave LLC, 560 Bunker Ct., Vernon Hills, IL 60061, U.S.A. You will have thirty (30) days from the date of product delivery to opt out of arbitration with respect to any dispute arising out of or relating to use or purchase of any Nuwave product. If more than 30 days have passed, you are not eligible to opt out of arbitration and will have waived your right to sue or participate in a class action with respect to the dispute arising out of your purchase or use of a Nuwave product. For any dispute arising out of your use of Nuwave’s website, you have thirty (30) days from the date you provided information to the website to opt out of arbitration. If more than 30 days have passed, you are not eligible to opt out of arbitration and you will have waived your right to sue and participate in a class action with respect to the dispute arising out of your use of Nuwave’s website.

D. SOME MATTERS ARE NOT SUBJECT TO ARBITRATION. Notwithstanding the foregoing, the following shall not be subject to arbitration and may be adjudicated only in the state and federal courts of Illinois: (i) any dispute, controversy, or claim relating to or contesting the validity of our intellectual property rights and proprietary rights, including without limitation, patents, trademarks, service marks, copyrights, or trade secrets; (ii) an action by a party for temporary, preliminary, or permanent injunctive relief, whether prohibitive or mandatory, or other provisional relief; or (iii) interactions with governmental and regulatory authorities. You expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or any class-wide arbitration.

READ YOUR OWNER’S MANUAL

If you still have any questions about operation or warranty of the product, please contact Nuwave LLC. assist@nuwavenow.com

Para la versión en español de este manual,
visita www.nuwavenow.com.

www.nuwavenow.com

nuwave[®]

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1-888-502-7805

Mon-Fri 7:30am-4:30pm CST

FOR HOUSEHOLD USE ONLY

120VAC / 60 Hz / 1500 Watts

Model:

80034CT

For patent information please go to:

www.nuwavenow.com/legal/patent

Designed & Developed in USA

Nuwave LLC

560 Bunker Ct.

Vernon Hills, IL 60061, U.S.A.

Made in China

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Item No: BM80034CT

V1-YK

09-03-25