

nuwave®

INDUCTION HOT WOK



Scan for important product information and updates.

Owner's Manual
Model: 80070CT



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 have always strived 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



Register Today!

Use your smartphone or device to **scan the QR code** located on the back of your unit to register your product, or **visit nuwavenow.com/register**.

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INDUCTION

1. Induction Technology

The Nuwave Induction Hot Wok utilizes a series of induction coils built right into the base to heat the specially designed wok. These coils generate magnetic fields that produce a warming reaction in the carbon steel wok generating heat directly in the wok, which is much more energy efficient than traditional cooking methods like your gas or electric stove. Induction cooking emits no flame, so less residual heat is produced in your kitchen, saving energy.

2. The Wok Stays Cool

The induction reaction generates heat directly in the wok itself. That means virtually no wasted heat around the wok, so the rest of the Nuwave surface remains cool, greatly reducing the risk of accidental burns and allowing you to handle the cool handles easily without oven mitts!

3. Perfect Curves

The carbon steel wok is custom-made for the induction base, ensuring the curvature of the wok and the base match perfectly. This means that the total surface of the wok comes in contact with the induction surface, ensuring every part of the wok heats up quickly and evenly every time.

4. Precise Temperature Control

The Nuwave Induction Hot Wok offers precise temperature control with the simple turn of a dial. With an expansive temperature range, adjustable in 5-degree increments, this portable, powerful Wok can cook as low as 100°F and as high as 575°F. Adjustable in 5-degree increments using the temperature control dial.

SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

READ ALL INSTRUCTIONS and WARNINGS The failure to follow any of the important safeguards, warnings, or instructions for safe use is a misuse of the wok that can void your warranty and create the risk of serious injury. When using the Wok, only use the appliance as intended and for no other use, and always follow basic safety precautions.

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.

Consult your doctor or medical professional before using this appliance.

WARNING – To reduce the risk of burns, electrocution, fire, or injury:

1. This appliance is not meant for continuous use.
2. This appliance includes a heating function. Surfaces may develop high temperatures. **DO NOT** touch hot surfaces. The Induction Hot Wok Base may retain residual heat after Wok has been removed. The use of pot holders or alternative safety measures is highly recommended.

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 the WOK 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 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. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. **DO NOT** use the appliance for other than intended use.
14. Save these Instructions.
15. **DO NOT** cook on broken cook-top – if WOK should break, cleaning solutions and spillovers may penetrate the broken WOK and create a risk of electric shock.
16. Clean the WOK 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.

SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

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.
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 unit.
25. **DO NOT** place devices or objects that are sensitive to magnetic fields on top of or next to the unit, e.g., credit cards, cellphones, radios, TVs, etc.
26. Prior to connecting the unit, 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 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.

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 anyway.

DO NOT ATTEMPT TO MODIFY PLUG IN ANY WAY.

WARNING

Electric shock hazard. Use with adequate electrical system.

Do not use if cord or plug is damaged.

WARNING: All items on the Induction Hot Wok can get very hot during cooking. Please be careful when removing these items from the unit. Always wear oven mitts or use pot holders. Induction Hot Wok may retain residual heat after Wok has been removed. Allow everything to cool completely before cleaning.

Customer Service:

assist@nuwavenow.com

SAFEGUARDS & INFORMATION



WARNING: RISK OF SMOKE AND FIRE HAZARD

NEVER “Preheat” oil by itself in the Induction Hot Wok. With a default “PREHEAT” setting of **575°F**, the unit can quickly exceed the smoke and flash points of many oils, **posing a serious fire and smoke hazard**. This can result in **excessive smoke, toxic fumes, or even a fire**.

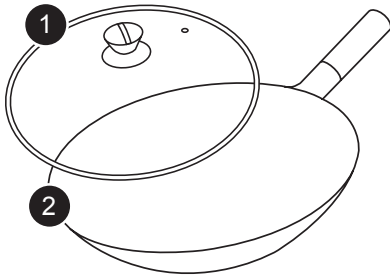
ALWAYS heat the wok first, then add oil along with food or ingredients. **NEVER** leave the Induction Hot Wok unattended during use.

Choose oils with high smoke points for high-heat cooking, but avoid preheating them on their own. In case of a fire, always smother the flames. Water should **NEVER** be used on an oil fire.

The following table provides the smoke points of various cooking oils.

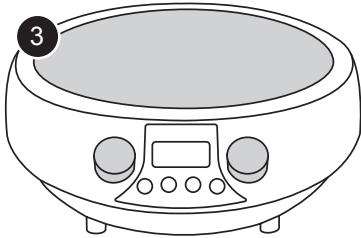
OIL TYPE	SMOKE POINT	OIL TYPE	SMOKE POINT
Avocado Oil	520°F	Canola Oil	435°F
Grapeseed Oil	485°F	Vegetable Oil	420°F
Corn Oil	440°F	Sesame Oil	410°F
Peanut Oil	440°F	Extra-Virgin Olive Oil	405°F
Sunflower Oil	440°F	Coconut Oil	400°F

PARTS & ACCESSORIES



- 1 Vented Tempered-Glass Lid**
Dishwasher-safe
Part #: MWA1

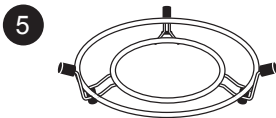
- 2 14-inch Carbon Steel Wok**
Carbon Steel
4QT or 16 cups
Part #: MWA2



- 3 Induction Hot Wok Base**
Part #: MWA12



- 4 Deep Frying Rack**
Dishwasher-safe
Chrome Coated
Part #: MWA4

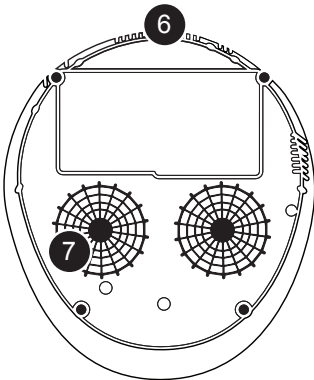


- 5 Wok Stand**
Dishwasher-safe
Chrome Coated
Part #:MWA5

The Wok Stand can be used as a serving tray for the Wok.

- 6 Ventilation Slots**

- 7 Fans**



CARE & MAINTENANCE

SEASONING THE WOK

1. Thoroughly clean and dry the wok before starting.
2. Heat the wok and apply 2 tablespoons of vegetable oil to the surface. Use a dry towel or multiple layers of paper towels, held with tongs for safety, to rub the oil in a circular motion. **(Caution: The surface will be hot!)**
3. Ensure the entire wok surface is evenly coated with oil, then allow the wok to cool to room temperature.
4. Repeat this process twice, letting the wok cool completely each time.
5. Your wok is now seasoned and ready to use!

CLEANING THE WOK:

1. After cooking, wipe the wok clean using a paper towel or a dry towel.
 - If the Wok is very dirty and requires a more thorough cleaning, wipe the Wok using clean oil or a bamboo brush to scratch off any encrustations. Simply run water into Wok and scrub away until residue is gone.
2. Dry the Wok thoroughly after cleaning.
3. When all residue has been removed from the Wok, repeat the seasoning process.

If a more thorough cleaning is needed:

1. Heat the Wok.
2. Add 2 tablespoons of vegetable oil and add several tablespoons of kosher salt.
3. Give Wok a hard scrub with a folded paper towel. **(Caution: Surface Will be Hot!)**
4. Cool the Wok.
5. Rinse under running water and dry thoroughly.
 - Afterward, a light rub of vegetable oil can be applied to Wok once again.

Note: Cleaning a carbon steel wok requires a different approach. The residues left on the Wok's surface after dry-wiping it will, over time, form a seasoned layer that enhances the flavor of your food.

BEFORE FIRST USE:

- Clean the Glass Lid, Deep Frying Rack, Wok Stand with warm soapy water or in the dishwasher.
- Season the Carbon Steel Wok. See page 8 for instructions.

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



CARE & MAINTENANCE

IMPORTANT TIPS:

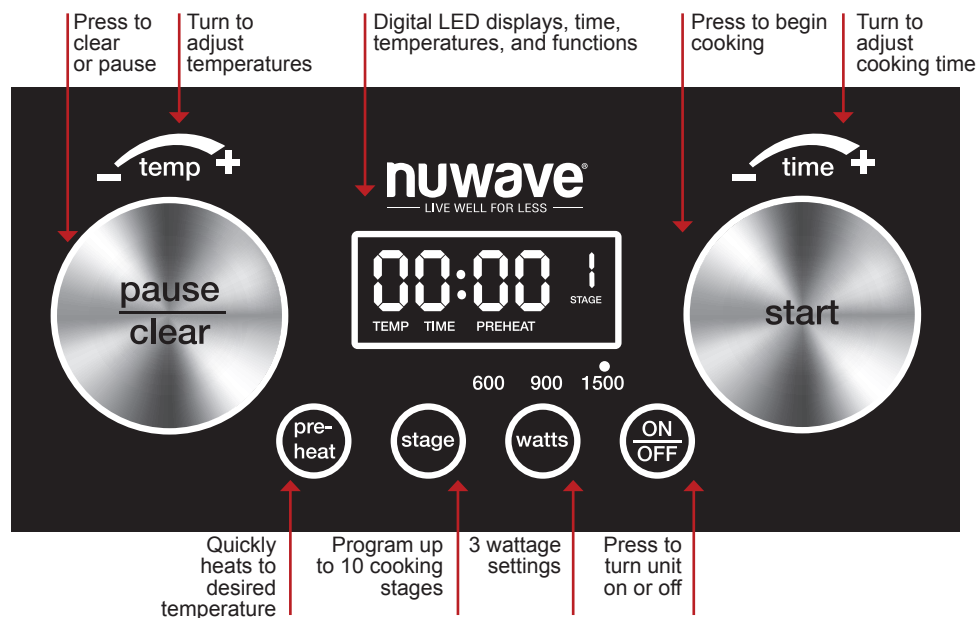
1. Check power outlets to ensure proper operation. **DO NOT** use it in an outlet where other major appliances are engaged.
2. If cooking is slow check the wattage setting.
3. **ALWAYS** turn off and unplug the unit before wiping.
4. To keep your Nuwave Induction Hot Wok looking new, take measures to ensure that the bottom of Wok does not scrape the unit's glass surface, although a scratched surface will not impair the use of the Induction Wok Base.

AFTER USE:

- Clean after each use.
- Unplug before cleaning and allow the Induction Wok Base and Wok to completely cool prior to cleaning.
- The outer surface of the Induction Wok Base may be cleaned by wiping with a dampened dishcloth or sponge with warm soapy water, then rinse and dry.
- The glass lid, deep frying rack, and the wok stand can be washed in warm soapy water or a dishwasher. Then rinse and dry thoroughly.
- **DO NOT** use caustic cleaning agents. Water should not penetrate the interior of the Induction Wok Base.
- **NEVER** immerse the Nuwave Induction Hot Wok, its cables, or plug in water or other liquids.
- 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.
- Use a dry dish brush to remove debris from the fans and ventilation slots.
- Make sure to properly clean the unit before storing it in a cool, dry place.

INSTRUCTIONS

CONTROL PANEL



GENERAL OPERATING INSTRUCTIONS:

- Place the Induction Hot Wok Base on a stable, level, non-metallic surface.
- **DO NOT** block the ventilation slots and fan of the Induction Hot Wok Base. This may cause the unit to overheat.
- **NEVER** place on a stovetop.
- Ensure that the power cord is not damaged or compressed beneath the Induction Hot Wok Base.
- The power cord must not come into contact with sharp edges and/or hot surfaces.
- In the event that damage to the unit is observed, immediately disconnect the Induction Hot Wok from the power supply and call Customer Service.

Mute:

Will disable the beep sound.

1. Press and hold **PAUSE/CLEAR** the unit will beep 2 twice.
2. Repeat to unmute.

Lock:

To disable all buttons except the ON/OFF.

1. Press **PREHEAT** and **STAGE**, the display will show LOC.
2. Repeat or press the **ON/OFF** button to unlock.

FUNCTIONS

On/Off Function:

1. Press **ON/OFF** once to turn on. "0" will be displayed.
2. Press **ON/OFF** again to turn the unit off.

Temperature Function:

The temperature range is 100-575°F in 5° increments, the default is °F.

1. Turn the **PAUSE/CLEAR** dial to decrease or increase the temperature.

Fahrenheit to Celsius Function:

1. Press **STAGE** and **WATTS** simultaneously until you see "F°" or "C°" flashing.
2. Press **STAGE** to switch from "F°" to "C°" or "C°" to "F°".
3. Press **ON/OFF** to complete the selection.

Time Function:

The time range is from 1 minute to 99 hours and 59 minutes (Time is in Hours and Minutes), the default is 20 minutes.

1. Turn the start dial to decrease or increase the time.

Quick Start:

To start cooking immediately.

1. Turn on the unit, press **START** to begin cooking. and the display will show "375°F" and "TEMP".
2. Adjust the temperature and time, if needed.

Pause/Clear Function:

1. Press **PAUSE/CLEAR** once to pause cooking.
2. Press **PAUSE/CLEAR** again to clear all settings.
 - To resume cooking, press **START**.
 - The temperature selected will be displayed and "F" will be flashing.
 - If TIME was selected and you press **PAUSE/CLEAR**, ":" will not flash.

Watts Function:

The default wattage is set to 1500W. There are 3 wattage settings, 600W, 900W and 1500W.

1. Press **WATTS** to switch 600W, Press again for 900W, and press again to return to 1500W.
 - When you turn the unit off or unplug, the previously selected wattage will remain set until you change it.

Stage Function:

Can use up to 10 stages that can be set for a recipe. Stage 10 will display as "0".

1. Press **STAGE**. "STAGE" will be flash. "TIME", and "00:00" will be displayed.
2. Set time and adjust temperature, if needed.
3. Press **STAGE** again. "STAGE" will flash and "2", "TIME", and "00:00" will be displayed.
4. Set time and adjust temperature, if needed.
5. Repeat as needed (up to 10 stages). Stage 10 will display as "0".
6. Press **START** to begin cooking.

Preheat Function:

To heat the Wok to the set temperature.

1. Press **PREHEAT**, "PREHEAT" and the default "375°F" will be displayed.
2. Adjust time and adjust temperature, if needed.
3. Press **START**. The "F" will flash.
4. When the selected temperature is reached:
 - The unit will beep twice, and "READY" will appear.
 - A 10-second countdown begins, followed by a single beep as cooking starts.
5. If **PAUSE** is pressed during preheating:
 - "5" will flash, meaning the Wok will hold the program for 5 minutes until **START** is pressed.
 - If no action is taken, the Wok will turn off and display "0."

TROUBLESHOOTING GUIDE

Error Message	Solution(s):
E1	<p>An E1 reading typically means that your Nuwave Induction Hot Wok does not detect Wok 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 Nuwave Induction Hot Wok will only work when they are in direct contact with a piece of Wok. To maintain your appliance's effectiveness, always ensure that it rests on a flat surface and that contact is consistent with your Wok. 2. An E1 message may also occur if your Wok is not induction-ready. <p>It is recommended to only use supplied Wok with the Induction Base.</p>
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. A "beep" will be heard. Press PAUSE/CLEAR twice. Wait for the unit to cool.
E8	The unit is overheating and will turn off. Contact Customer Service.
E9	The unit is malfunctioning. Email Customer Service at: assist@nuwavenow.com

- When any of the above error messages displays on the LED, the unit will "beep" at least once.
- When paused, the unit will turn off after 45 minutes and clearing the cooking function.

TROUBLESHOOTING GUIDE

Time	Beeps	Display	Wok Returned/Not Returned
Initial	Single beep	"F" will Flash	When returned, the unit will begin cooking.
<10 seconds	None	"F" will Flash	
11-70 seconds	Constant beeping	E1	When returned, press START to begin cooking.
After 70 seconds	Beeping ends	0	The unit turns off.

IMPORTANT - FCC Information:

Changes or 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.

Note: 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.

LIMITED WARRANTY

THE MANUFACTURER WARRANTIES

Nuwave, LLC warrants that the Nuwave® Induction Hot Wok 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. The Limited Warranty covers 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 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, 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: 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.**

DISPUTE RESOLUTION PROCEDURE

For disputes relating to use of the website or use or purchase of a Nuwave product or service

LIMITED WARRANTY

(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/sites/default/files/CommercialRules_Web.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 this product, please contact Nuwave LLC at: assist@nuwavenow.com

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

nuwave®
INDUCTION HOT WOK



Scan for important product
information and updates.

Questions or Concerns?

Customer Service: assist@nuwarennow.com

1-888-502-7805

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

FOR HOUSEHOLD USE ONLY

120VAC, 60Hz, 1500 Watts

Model:

80070CT

For patent information please go to:

www.nuwarennow.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: BM80070CT

V1-YK

02-03-25