

## Nuwave 30702

# Nuwave Pro Chef Induction Cooktop User Manual

Model: 30702 | Brand: Nuwave

## 1. INTRODUCTION

Welcome to the Nuwave Pro Chef Induction Cooktop user manual. This commercial-grade, NSF-certified portable cooktop is designed to provide precise temperature control and efficient cooking for a wide range of culinary tasks. Its advanced induction technology ensures rapid heating and consistent results, making it an ideal addition to any kitchen, whether at home, in a dorm, RV, or professional setting.

Key features include 94 precise temperature settings, adjustable wattage, and a durable, shatter-proof ceramic glass surface. Please read this manual thoroughly before operation to ensure safe and optimal use of your new appliance.



## 2. SAFETY INFORMATION

Your safety is paramount. Always follow basic safety precautions when using electrical appliances.

- Do not immerse the cooktop in water or any other liquid.
- Ensure the cooktop is placed on a stable, level, heat-resistant surface.
- The cooking surface can remain hot even after cooking. Allow it to cool before touching or cleaning.
- Use only induction-compatible cookware (magnetic base).
- Keep out of reach of children.
- The cooktop features an automatic shut-off function when cooking time is completed or cookware is removed, enhancing safety.



Figure 2: Induction cooktop surface remains cool, but pan heats up rapidly.

### 3. SETUP

Follow these steps for initial setup:

1. Unpack the Nuwave Pro Chef Induction Cooktop and all accessories from the box.
2. Place the cooktop on a clean, dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
3. Plug the power cord into a standard 120V electrical outlet. The unit will beep once, and the display will show '0'.

Video 1: Overview of the Nuwave Pro Chef Induction Cooktop and its features.

### 4. OPERATING INSTRUCTIONS

#### Control Panel Overview

The Nuwave Pro Chef features an intuitive digital control panel with touch-sensitive buttons and an LED display.

- **Watts Button:** Cycles through 900W, 1500W, and 1800W settings.
- **Temperature Presets (Low, Med Low, Med, Med High, High, Max Sear):** Quick access to common temperature ranges.
- **+/- Buttons:** Adjust temperature in 5°F increments.
- **Start Button:** Initiates cooking.
- **Pause/Clear Button:** Pauses cooking or clears settings.
- **Prog Button:** For multi-stage programmable cooking.
- **Time Button:** Sets cooking duration.
- **Lock Button:** Locks current temperature setting to prevent accidental changes.

#### Temperature and Wattage Settings

The cooktop offers 94 precise temperature settings from 100°F to 575°F. You can select from 6 convenient preset temperature settings or fine-tune your own temperature using the +/- buttons.

- Low: 100°F
- Medium Low: 175°F
- Medium: 275°F
- Medium High: 375°F
- High: 425°F
- Max Sear: 575°F (Optimal for searing meats)

Adjust wattage (900W, 1500W, 1800W) based on your power availability. The 900W setting is ideal for limited power situations like RVs or dorms.

## Chef Approved

Pro Chef is designed and made with chefs in mind. It meets or surpasses professional durability standards.

It also passed a drop test with an impact of 1.5ft lbs. Its ceramic glass surface won't break, crack or shatter.



Figure 3: Precise Temperature Control with 94 Settings

### Programmable Functions

The 'Prog' button allows for multi-stage cooking, setting different temperatures and times for various cooking phases. The 'Time' button enables setting a specific cooking duration, after which the unit will automatically shut off.

Video 2: Demonstrates cooking faster and safer with the PIC Pro Chef.

### Compatible Cookware

The Nuwave Pro Chef works only with induction-compatible cookware. This includes:

- All NuWave Cookware (with uniform heat distribution)
- Enameled iron and steel
- Stainless steel with a magnetic base
- Cast iron
- Carbon Steel

To test compatibility, place a household magnet securely to the bottom of your cookware. If it sticks, the cookware is induction compatible.

Incompatible cookware includes copper, glass, aluminum, and pottery-type vessels.

## PIC Compatible Cookware

Compatible Cookware:	Incompatible Cookware:
 <p>All NuWave Cookware (Uniform heat distribution) ✓</p>	 <p>✗ Copper</p>
 <p>Enameled iron and steel ✓</p>	 <p>✗ Glass</p>
 <p>Stainless steel with a magnetic base ✓</p>	 <p>✗ Aluminum</p>
 <p>Cast iron ✓</p>	 <p>✗ Pottery type vessels</p>
 <p>Carbon Steel ✓</p>	

\*If a household magnet sticks securely to the bottom of the cookware, the cookware is induction compatible.

Figure 4: Compatible Cookware Types

## 5. MAINTENANCE AND CLEANING

The shatter-proof ceramic glass surface is easy to clean. Allow the cooktop to cool completely before cleaning.

- Wipe the surface with a damp cloth and mild detergent.
- For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic glass cooktops.
- Do not use abrasive pads, harsh chemicals, or steel wool, as these can scratch the surface.
- Ensure the cooktop is dry before storing or next use.

## 6. TROUBLESHOOTING

If you encounter issues with your Nuwave Pro Chef, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on	Not plugged in; Power outage; Faulty outlet	Check power cord; Check circuit breaker; Try a different outlet
Display shows 'E1'	No compatible cookware on surface; Cookware too small/large	Place induction-compatible cookware on the surface; Use cookware within recommended size (8" heating coil)
Cooking stops unexpectedly	Cookware removed; Overheating; Timer expired	Ensure cookware is on surface; Allow unit to cool; Check timer settings
Food not heating evenly	Cookware base not flat; Incorrect cookware size	Use cookware with a flat, magnetic base; Ensure cookware matches heating coil size

For issues not listed here, please refer to the full user manual PDF or contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Nuwave
Model Number	30702
Color	Black
Material	Ceramic Glass
Heating Elements	1
Product Dimensions	11.4"D x 14.2"W x 2.4"H
Wattage	1800 watts (Adjustable: 900W, 1500W, 1800W)
Controls Type	Touch
Voltage	120 Volts
Burner Type	Induction
Item Weight	7 Pounds
UPC	652185307018
Country of Origin	China
First Available	March 5, 2020




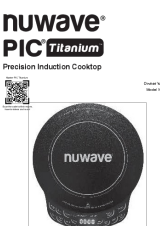


## 8. WARRANTY AND SUPPORT

The Nuwave Pro Chef Induction Cooktop is NSF-Certified, meeting industry durability standards. For detailed warranty information and customer support, please refer to the official Nuwave website or the full user manual.

You can download the complete User Manual (PDF) [here](#).

### Related Documents - 30702

 <p><b>nuwave®</b> <b>PIC Pro Chef</b> Precision Induction Cooktop</p> <p>Owner's Manual</p> <p>Questions or Comments? Email: support@nuwave.com Phone: 1-800-855-3333 Website: www.nuwave.com</p>	<p><a href="#">Nuwave PIC Pro Chef Precision Induction Cooktop Owner's Manual</a></p> <p>Comprehensive owner's manual for the Nuwave PIC Pro Chef Precision Induction Cooktop, detailing features, operation, safety guidelines, care, maintenance, troubleshooting, and warranty information.</p>
 <p><b>NuWave</b></p> <p>NuWave PIC Manual &amp; Complete Cookbook Owner's Manual, Recipes &amp; Tips</p>	<p><a href="#">NuWave PIC Manual &amp; Complete Cookbook: Precision Induction Cooking Guide</a></p> <p>Comprehensive manual and cookbook for the NuWave Precision Induction Cooktop (PIC). Includes operation, safety, troubleshooting, and a wide variety of recipes for efficient, fast, and easy cooking.</p>
 <p><b>nuwave®</b> <b>One Top Pro</b> PRECISION INDUCTION COOKTOP</p> <p>Owner's Manual Model No. 80034CT</p> <p>Questions or Comments? Email: support@nuwave.com Phone: 1-800-855-3333 Website: www.nuwave.com</p>	<p><a href="#">NuWave One Top Pro Precision Induction Cooktop: Owner's Manual</a></p> <p>Comprehensive owner's manual for the NuWave One Top Pro Precision Induction Cooktop (Model 80034CT). Learn about safe operation, features, cooking functions, maintenance, and warranty.</p>
 <p><b>nuwave®</b> <b>PIC Titanium</b> Precision Induction Cooktop</p> <p>Owner's Manual Model No. 30221</p> <p>Questions or Comments? Email: support@nuwave.com Phone: 1-800-855-3333 Website: www.nuwave.com</p>	<p><a href="#">Nuwave PIC Titanium Precision Induction Cooktop Owner's Manual</a></p> <p>Comprehensive owner's manual for the Nuwave PIC Titanium Precision Induction Cooktop (Model 30221), detailing features, controls, cooking functions, safety guidelines, care, maintenance, and troubleshooting.</p>
<p><b>User Manual of Product 1:</b> One Top Pro Model with Master Sensor, 30221 (Updated) 1000W Electric Heats with 70" Cooking, Digital Thermostat, Remote Control, Motion Detection, Auto Turning On/Off, for Garage, Office, Indoor</p> <p><b>User Manual of Product 2:</b> One Top Pro Model for Indoor Use, 30221 Plus Heating Ceramic Electric &amp; Portable Heats with Thermostat, 70" Cooking with 10" and 6" Control Pots/Burners, Remote, 12H Timer, for Office, Bedroom</p>	<p><a href="#">NuWave PIC Flex Precision Induction Cooktop: Owner's Manual &amp; Guide</a></p> <p>Get detailed instructions, safety guidelines, and troubleshooting tips for your NuWave PIC Flex Precision Induction Cooktop. Learn how to use and maintain this efficient kitchen appliance.</p>



### [NuWave PIC Platinum Precision Induction Cooktop Owner's Manual & Recipe Book](#)

Comprehensive owner's manual and recipe collection for the NuWave PIC Platinum Precision Induction Cooktop, featuring detailed instructions, safety guidelines, troubleshooting, and a wide variety of recipes for breakfast, vegetables, meats, seafood, pasta, and more. Learn to use your induction cooktop efficiently and prepare delicious meals.