

## Nuwave 30511

# Nuwave Diamond Induction Cooktop Model 30511 Instruction Manual

Precision Induction Cooktop with Digital Smart Thermometer

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read this entire instruction manual carefully before operating your Nuwave Diamond Induction Cooktop. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the cooktop on a stable, level, heat-resistant surface.
- Do not immerse the cooktop unit, cord, or plug in water or other liquids.
- Ensure proper ventilation around the unit during operation.
- The cooking surface can remain hot even after cooking. Exercise caution.
- Keep out of reach of children and pets.
- Use only induction-ready cookware. Non-compatible cookware will not heat.
- Do not operate the cooktop if the cord or plug is damaged, or if the unit malfunctions or has been damaged in any way. Contact customer support for assistance.

## 2. PRODUCT COMPONENTS

Your Nuwave Diamond Induction Cooktop comes with the following components:

- Nuwave Diamond Induction Cooktop Unit
- Digital Smart Thermometer Probe
- Probe Holder
- Owner's Manual & Quick Start Guide



Figure 2.1: Nuwave Diamond Induction Cooktop with included probe.

### 3. COOKWARE COMPATIBILITY

The Nuwave Diamond Induction Cooktop uses electromagnetic fields to generate heat directly in the cookware. This means only cookware made of ferrous (magnetic) materials will work.

#### 3.1 How to Test Your Cookware

To determine if your existing cookware is induction-ready, simply place a magnet on the bottom of the pot or pan. If the magnet sticks firmly, the cookware is compatible. If the magnet does not stick, or sticks weakly, the cookware is not suitable for induction cooking.

# INTEGRATED DIGITAL SMART THERMOMETER

Monitor and make adjustments in real time for perfect results.



Figure 3.1: A magnet test demonstrates cookware compatibility for induction cooktops.

Video 3.1: This video demonstrates how to check cookware compatibility using a magnet.

**Minimum Cookware Diameter:** 3 inches (7.6 cm)

**Maximum Cookware Diameter:** 12 inches (30.5 cm)

## 4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Remove Stickers:** Peel off any protective films or stickers from the cooktop surface and control panel.
3. **Placement:** Place the cooktop on a dry, stable, and level surface. Ensure there is adequate space around the unit for proper ventilation.
4. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.

## 5. OPERATING INSTRUCTIONS

### 5.1 Power On/Off

- Press the **ON/OFF** button to turn the unit on. The display will show the default cooking temperature (500°F) and time.
- Press the **ON/OFF** button again to turn the unit off.

## 5.2 Setting Cooking Temperature

The Nuwave Diamond offers 91 precise temperature settings from 50°F to 500°F, adjustable in 5°F increments.

- **Preset Buttons:** Use the **Low** (100°F), **Med** (200°F), **Med High** (300°F), **High** (400°F), or **Sear** (500°F) buttons for quick temperature selection.
- **Adjusting Manually:** Use the **+** or **-** buttons to increase or decrease the temperature in 5°F increments.
- **Fahrenheit/Celsius Conversion:** Press and hold the **Med High** button for 3 seconds to switch between Fahrenheit and Celsius. Repeat to switch back.

# HIGH ENERGY EFFICIENCY

With **83%** energy efficiency, induction cooktops are more efficient than both electric and gas.



Figure 5.1: Control panel with temperature presets and adjustment buttons.

## 5.3 Using the Digital Smart Thermometer Probe

The included probe allows for precise internal temperature monitoring of your food.

1. Insert the probe into the designated jack on the side of the cooktop.
2. Place the probe holder on the edge of your cookware and insert the probe into the food, ensuring the tip



is in the thickest part and not touching bone or the bottom of the pan.

3. Press the **Probe** button to display the current internal temperature of the food.
4. To set a target temperature, press and hold the **Probe** button until the display flashes. Use **+** or **-** to set your desired target temperature. The cooktop will automatically adjust to maintain this temperature.



Figure 5.2: The digital probe ensures precise temperature control for optimal cooking results.

Video 5.1: This video demonstrates the proper use of the digital smart thermometer probe for accurate cooking.

#### 5.4 Setting Cooking Time

You can set a cooking time for up to 99 hours and 59 minutes.

1. Press the **Time** button. The display will show the default time (e.g., 01:00 for 1 hour).
2. Use the **+** or **-** buttons to adjust the desired cooking time.
3. The cooktop will automatically shut off once the set time expires.

#### 5.5 Wattage Control

The Nuwave Diamond offers three wattage settings to accommodate various power requirements and cooking needs:

- **600 Watts:** Ideal for low-power environments such as campers, RVs, boats, and dorms.

- **900 Watts:** Suitable for smaller kitchens or apartments.
- **1400 Watts:** Provides maximum power for faster and more efficient cooking.

To change the wattage setting, press and hold the **Time/Watts** button until the desired wattage indicator lights up.

Video 5.2: This video illustrates how to adjust wattage settings for different cooking environments.

## 5.6 Programmed Recipes

The cooktop includes 4 pre-programmed recipes and allows you to save up to 46 of your own custom recipes.

- **Pre-programmed:** Boiling Pasta, Soup/Stock, Deep Frying, and Rice Cooking.
- To access, press the **Preset** button and use **+** or **-** to select the recipe number.
- Refer to the Quick Start Guide for detailed instructions on saving custom recipes.

# 4 AUTOMATIC COOKING FUNCTIONS

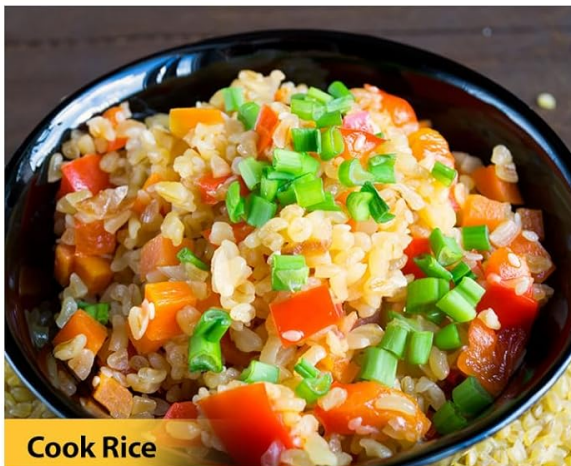
Enjoy gourmet results with minimal effort.



**Boiling Pasta;**



**Cook Soup&Stock;**



**Cook Rice**



**Deep Frying**

With 46 memory slots, easily save and access your favorite settings.

Figure 5.3: Four automatic cooking functions for convenience.

## 5.7 Stage Cooking

The Stage Cooking feature allows you to program up to three different cooking stages with varying temperatures and times.

1. Press the **Stage** button. The display will show "Stg 1".
2. Set the desired temperature and time for Stage 1 using the temperature and time adjustment buttons.

3. Press **Stage** again to move to Stage 2, and repeat the process. Do the same for Stage 3.
4. Press **Start/Pause** to begin the programmed cooking stages.

### 5.8 Keypad Lock Feature

To prevent accidental changes to settings during cooking, you can lock the control panel.

- To lock: Press and hold the **Stage** and **Med** buttons simultaneously until "LOC" appears on the display.
- To unlock: Repeat the process (press and hold **Stage** and **Med** simultaneously) or turn the unit off and on.

### 5.9 Mute/Unmute Beep Sound

You can mute the cooktop's beep sounds if desired.

- To mute: Press and hold the **Low** button for 3 seconds until the beep sounds are turned off.
- To unmute: Press and hold the **Low** button again for 3 seconds until it beeps.

## 6. CARE AND MAINTENANCE

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Proper care and maintenance will ensure the longevity and optimal performance of your Nuwave Diamond Induction Cooktop.

- **Cleaning the Surface:** After each use, allow the cooktop to cool completely. Wipe the ceramic glass surface with a damp cloth and mild detergent if necessary. Do not use abrasive cleaners or scouring pads.
- **Cleaning the Base:** Wipe the base of the unit with a damp cloth. Do not immerse the unit in water or any other liquid.
- **Storage:** Store the cooktop in a cool, dry place when not in use. Its compact size allows for easy storage in most drawers or cabinets.



## Energy Efficient & Safe



- PIC Diamond is 83% energy efficient
- No open flame or hot coil reduce the risk of accidental burns
- Includes auto shutoff for added safety

Figure 6.1: The smooth ceramic glass surface is easy to clean.

## 7. TROUBLESHOOTING GUIDE

If you encounter issues with your Nuwave Diamond Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	No power or loose connection.	Check if the power cord is securely plugged into a working outlet.
Display shows "Pot" error.	Cookware is not induction-ready or not properly placed.	Ensure cookware is induction-ready (magnet test) and centered on the heating circle.
Food is not heating.	Incorrect cookware or low wattage setting.	Verify cookware compatibility. Increase wattage setting if needed.
Unit beeps continuously.	Cookware removed or internal error.	Return cookware to the surface. If beeping persists, turn off and unplug the unit, then plug back in after 1 minute.

## 8. TECHNICAL SPECIFICATIONS



Feature	Specification
Model Number	30511
Brand	Nuwave
Color	Black
Material	Ceramic Glass
Product Dimensions	11.88"D x 10.25"W x 2.25"H
Item Weight	4.2 Pounds
Wattage	1400 watts (adjustable to 600W, 900W)
Heating Elements	1
Controls Type	Push Button
Temperature Range	50°F to 500°F (in 5°F increments)
Special Feature	Digital Smart Thermometer
UPC	652185305113

## 9. WARRANTY AND SUPPORT

Your Nuwave Diamond Induction Cooktop is backed by a standard 5-year manufacturer's warranty. To activate your warranty and receive support, please refer to the information provided with your product or visit the official Nuwave website.



- **Warranty Coverage:** Covers defects in materials and workmanship under normal use.
- **Activation:** Register your product online to activate the full 5-year warranty.
- **Support:** For technical assistance, troubleshooting, or warranty claims, please contact Nuwave customer service.

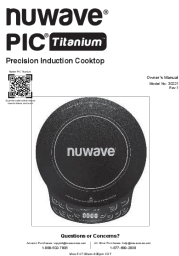




Figure 9.1: The Nuwave Diamond Induction Cooktop comes with a 5-year warranty.

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Related Documents - 30511

 <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>nuwave® PIC Pro Chef Precision Induction Cooktop</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> <b>PIC Titanium</b> Precision Induction Cooktop</p> <p>Owner's Manual Model No. 30221</p> <p>Questions or Comments? Call 1-800-451-7828 or visit us online at <a href="http://www.nuwave.com">www.nuwave.com</a></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 Square Heater with Master Sensor, 800W Upgraded 1500W Electric Heaters with 70° CookSting, Digital Thermostat, Powerful Control, Motion Detection, Auto Tuning On/Off, for Storage, Other Indicators</p> <p><b>User Manual of Product 2:</b> One Square Heaters for Indirect Use, 1000W Fast Heating Control, Electric &amp; Potable Heaters with Thermostat, 70° CookSting with 70°-over &amp; Overheat Protection, Potable, 12H Timer, for Other Indicators</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>
 <p><b>nuwave</b> One Square Heater</p> <p><b>RECIPE BOOK INCLUDED</b></p> <p><b>NuWave® PIC Platinum</b></p> <p>Owner's Manual</p>	<p><a href="#">NuWave PIC Platinum Precision Induction Cooktop Owner's Manual &amp; Recipe Book</a></p> <p>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.</p>
 <p><b>nuwave®</b> <b>PIC DOUBLE</b> Precision Induction Cooking</p> <p>Owner's Manual Model No. 30601</p> <p>Questions or Comments? Call 1-800-451-7828 or visit us online at <a href="http://www.nuwave.com">www.nuwave.com</a></p>	<p><a href="#">Nuwave PIC Double Precision Induction Cooktop Owner's Manual</a></p> <p>Comprehensive owner's manual for the Nuwave PIC Double Precision Induction Cooktop (Model 30601), detailing features, operation, safety guidelines, care and maintenance, troubleshooting, and warranty information.</p>