

[Manuals.plus](#) /

› [Nuwave](#) /

› Nuwave PIC Double Pro Induction Cooktop (Model 30603V01) User Manual

Nuwave 30603V01

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1. INTRODUCTION

The Nuwave PIC Double Pro Induction Cooktop, Model 30603V01, is a portable dual-zone induction cooking appliance designed for efficient and precise cooking. It features patented Dynamic Wattage Technology, a seamless single ceramic glass surface, and IMD touch controls. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting.

COOKING VERSATILITY

ONE COOKTOP. COUNTLESS DISHES.

Precise temperature control for boiling, frying, searing, sautéing, simmering, and more.



BOIL



SEAR



FRY



SIMMER



SAUTÉ



GRILL

The Nuwave PIC Double Pro Induction Cooktop offers dual-zone independent control for versatile cooking.

Product Overview Video

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This video provides a general overview of the Nuwave PIC Double Pro Induction Cooktop's features and design.

2. SAFETY INFORMATION

Read all instructions before using the appliance to reduce the risk of fire, electric shock, injury to persons, or damage to the cooktop. Keep this manual for future reference.

General Safety Precautions:

- Ensure the cooktop is placed on a stable, level, heat-resistant surface.
- Do not immerse the cooktop, cord, or plug in water or other liquids.
- Keep the appliance away from children and pets.
- Do not operate the cooktop if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Use only induction-compatible cookware. Non-compatible cookware will not heat.
- Do not place metallic objects such as knives, forks, spoons, lids, or aluminum foil on the cooktop surface, as they can become hot.
- Maintain adequate clearance around the cooktop for proper ventilation.
- Individuals with pacemakers or similar medical devices should consult their physician before using an induction cooktop.

3. WHAT'S IN THE BOX

Upon unpacking your Nuwave PIC Double Pro Induction Cooktop, ensure all components are present and in good condition:

- Nuwave PIC Double Pro Induction Cooktop (Model 30603V01)
- User Manual

Unboxing Video

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This video demonstrates the unboxing process for the Nuwave PIC Double Pro, showing the contents and initial setup steps.

4. SETUP

Proper setup ensures optimal performance and safety of your induction cooktop.

Placement:

- Place the cooktop on a dry, flat, non-metallic, and heat-resistant surface.
- Ensure there is at least 4 inches (10 cm) of clear space around the sides and back of the cooktop for adequate ventilation. Do not block the air vents located on the bottom and sides of the unit.
- Avoid placing the cooktop near heat-sensitive objects or appliances.

Power Connection:

- Plug the power cord into a standard 120V AC, 60Hz electrical outlet.
- Ensure the outlet is properly grounded and can support the cooktop's wattage (up to 1800W). Avoid using extension cords if possible; if necessary, use a heavy-duty, grounded extension cord rated for the appliance's wattage.
- The cooktop features a power switch on the back. Ensure this switch is in the 'ON' position for operation.

5. OPERATING INSTRUCTIONS

The Nuwave PIC Double Pro offers intuitive controls and advanced features for precise cooking.

UPGRADED IMD TOUCH CONTROL

TOUCH CONTROL, REENGINEERED

Improved touch sensitivity, lower latency, and integrated IMD construction for faster, more accurate response.



The IMD Integrated Touch Interface provides precise control over cooking settings.

IMD Touch Controls:

The cooktop features a refined IMD (In-Mold Decoration) touch control panel seamlessly integrated into the glass surface. These controls are highly responsive and durable.

- **Power On/Off:** Press the power button to turn the unit on or off.
- **Temperature/Time Adjustment:** Use the up/down arrows to adjust temperature or cooking time. A numeric keypad is also available for direct input.
- **Start/Pause:** Initiates or temporarily stops the cooking process.
- **Precision Key:** Activates a gradual temperature increase to prevent overshoot, ideal for delicate cooking.
- **Stage/Preset:** Allows for multi-stage cooking or selection of pre-programmed settings.

Dynamic Wattage Technology:

The patented Dynamic Wattage system intelligently distributes up to 1800 watts between both cooking zones based on real-time temperature demand. This optimizes performance without manual adjustments, allowing for efficient cooking on both burners simultaneously.

REAL-WORLD COOKING CAPACITY

COOK MULTIPLE DISHES AT ONCE

Generous cooking surface accommodates full-size cookware for complete meal preparation.



Dynamic Wattage Technology intelligently manages power distribution for optimal cooking.

You can select between 900W, 1500W, or 1800W total output to match your electrical environment, making it suitable for various locations like RVs, dorms, or home kitchens.

Precision Heat Control:

The cooktop is designed to achieve and maintain consistent temperatures, reducing hot spots and temperature fluctuations. The Precision Key further enhances this by gradually reaching the target temperature, preventing overshooting for delicate recipes.

MORE OF THE DONENESS YOU WANT

Precision Heat prevents temperature spikes for more even edge-to-center doneness.



OTHER BRANDS

Temperature swings create uneven doneness



NUWAVE PRECISION HEAT

Steady heat delivers edge-to-center doneness

THICK GRAY BAND
Less even doneness



MINIMAL GRAY BAND
More even doneness

Precision Heat ensures consistent temperature control for even cooking results.

Cookware Compatibility:

Induction cooktops require cookware with a magnetic base. To test if your cookware is compatible, place a magnet on the bottom of the pot or pan. If the magnet sticks, the cookware is compatible. Compatible materials include:

- Cast iron
- Enameled iron
- Stainless steel with a magnetic base
- Carbon steel

Avoid using glass, ceramic, aluminum, copper, or non-magnetic stainless steel cookware.

DUAL-ZONE COOKING

INDEPENDENT HEAT FOR EVERY DISH

Dual 8-inch induction zones maintain independent temperatures for precise, consistent results.



The cooktop is engineered for use with induction-ready cookware.

Cookware Compatibility Video

Your browser does not support the video tag.

This video demonstrates how to check for cookware compatibility with the Nuwave PIC Double Pro.

How to Use Video

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This video provides a detailed guide on how to use the Nuwave PIC Double Pro for various cooking tasks.

6. CLEANING AND MAINTENANCE

The seamless ceramic glass surface of the Nuwave PIC Double Pro is designed for easy cleaning and durability.

HOW IT COMPARES

TRUE TWO-ZONE PERFORMANCE



	TYPICAL PORTABLE COOKTOP	PIC DOUBLE PRO
Cooking Zones	Single induction zone	Dual 8-inch independent zones
Power Output	Fixed or limited wattage	Selectable 900W / 1500W / 1800W
Dual-Burner Operation	Shared power without control	Dynamic Watt Control
Cooking Surface	Segmented glass or plastic trim	Seamless one-piece ceramic glass
Intended Use	Secondary or occasional cooking	Designed as a primary cooking surface

The seamless surface simplifies cleaning by preventing spills from trapping in crevices.

Cleaning Instructions:

1. Always unplug the cooktop and allow it to cool completely before cleaning.
2. Wipe the ceramic glass surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive ceramic cooktop cleaner.
3. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the surface.
4. Wipe the control panel with a soft, damp cloth. Ensure no moisture enters the control area.
5. Clean the exterior housing with a soft, damp cloth.
6. Ensure the cooktop is completely dry before plugging it back in or storing it.

Maintenance:

- Regularly check the power cord for any signs of damage.
- Keep the ventilation openings clear of dust and debris to ensure proper airflow and prevent overheating.
- Store the cooktop in a dry, safe place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your Nuwave PIC Double Pro, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Cooktop does not turn on	Not plugged in; rear power switch off; power outage.	Ensure plug is fully inserted. Turn rear power switch to ON. Check household circuit breaker.
Cookware not detected (Error code E1/E2)	Non-compatible cookware; cookware too small; cookware not centered.	Use induction-compatible cookware. Ensure cookware base is at least 4.7 inches (12 cm). Center cookware on the cooking zone.
Overheating (Error code E3/E4)	Cookware empty; blocked ventilation; prolonged high heat.	Add food/liquid to cookware. Ensure vents are clear. Reduce temperature setting. Allow unit to cool.
Unit shuts off unexpectedly	Overheating; power surge; internal malfunction.	Check for overheating causes. Unplug and replug. If issue persists, contact support.
Controls unresponsive	Control panel locked; moisture on panel.	Unlock control panel if applicable. Wipe panel dry with a clean cloth.

If the problem persists after attempting these solutions, please contact Nuwave Customer Support.

8. SPECIFICATIONS

Key technical specifications for the Nuwave PIC Double Pro Induction Cooktop (Model 30603V01):

Feature	Detail
Brand	Nuwave
Model Number	30603V01
Heating Elements	2 (Dual 8-inch induction zones)
Power Source	Corded Electric
Voltage	120 Volts
Wattage	Up to 1800 watts (Dynamic Watt Technology)
Heater Surface Material	Ceramic Glass (Seamless, Shatter-Resistant)
Control Type	Digital Touch (IMD Integrated)
Product Dimensions (D x W x H)	14.19"D x 23.63"W x 2.56"H
Item Weight	14 Pounds
Special Feature	Dynamic Watt Technology, Precision Key, PFAS-Free Construction

FULL COOKTOP PERFORMANCE

BUILT TO HANDLE REAL COOKING

Designed as a primary cooking surface.



Physical dimensions and weight of the cooktop.

9. WARRANTY AND SUPPORT

Warranty Information:

The Nuwave PIC Double Pro Induction Cooktop comes with a Limited Warranty. Please refer to the warranty card included with your product or visit the official Nuwave website for detailed terms and conditions regarding coverage, duration, and claims procedures.

Customer Support:

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Nuwave Customer Support:

- **Website:** Visit the official Nuwave website for FAQs and support resources.
- **Phone:** Refer to your product packaging or the Nuwave website for the most current customer service contact number.
- **Email:** Contact support via email as provided on the official Nuwave website.

When contacting support, please have your product model number (30603V01) and purchase date available.