

# nuwave®

## *Dual Top Pro*

PRECISION INDUCTION COOKTOP



Scan for important product information and updates.

**Owner's Manual**

**Model No: 80042CT**



### Questions or Concerns?

Customer Service: [assist@nuwavenow.com](mailto: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

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## 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](https://www.nuwavenow.com/register).

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 **WARNING**

 **DO NOT POSITION COOKWARE BELOW THIS LINE**

Positioning cookware below the marked line shifts heat away from the intended cooking zone and directs it toward the control panel area. Unlike the designated heating surface, this section is not designed to withstand sustained high temperatures. Prolonged exposure can lead to overheating of internal components, resulting in performance degradation, control failure, or permanent damage to the unit.

For safe and optimal operation, cookware must remain fully within the designated cooking area at all times. This ensures proper heat distribution, protects sensitive electronics, and preserves the long-term reliability of the product.

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

## 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 from 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 excessive 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 any other material or object to block the air vents or fan.
24. Make sure the cord is not compressed beneath the unit.
25. To prevent interference **DO NOT** place items 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.
29. The appliance can support a maximum of 50 pounds.
30. Allow the unit to cool before cleaning, putting anything on the surface.

# 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](mailto: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.

**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.

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

### 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.

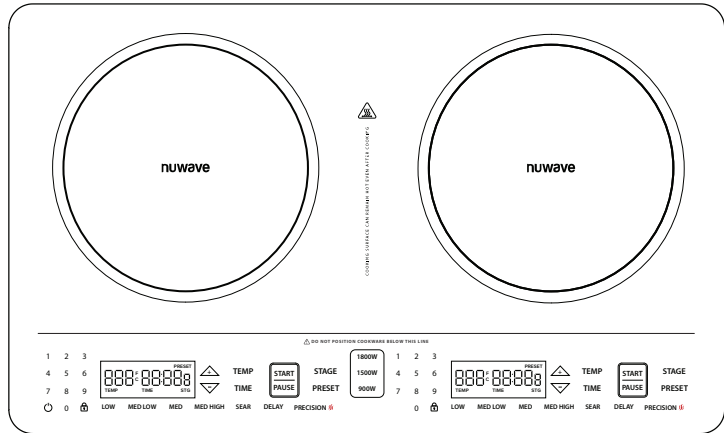
### WARNING

**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

## Dual Top Pro

Part #: 80042



### 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

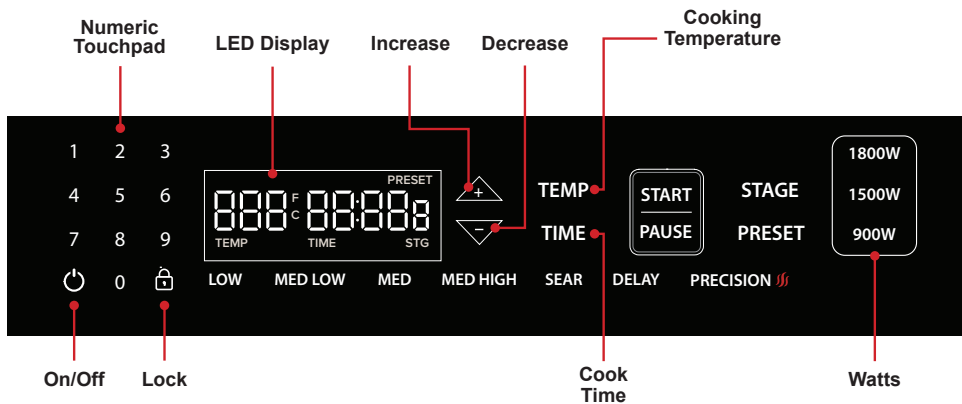
### COMPATIBLE COOKWARE

To determine if your cookware is compatible with the Nuwave® Dual Top Pro, try one of these simple methods:

1. **Magnet Test:** If a magnet sticks to the bottom of the cookware, it is typically induction-ready. However, some cookware may have weak magnetic properties and may not work efficiently.
2. **Water Test:** Add a small amount of water to the pot or pan and place it on the cook top. If the cookware is induction-compatible, the water will begin to boil.
3. **Induction-Ready Symbol:** Look for an induction-ready symbol on the bottom of the cookware, which indicates compatibility.



# PRIMARY CONTROLS



| 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 |
| Sear                                                             | 575°F       | Sear          |
| The minimum is 50°F while the maximum temperature reaches 575°F. |             |               |

## EASY START

The unit is preset to cook at 375°F (**Med/High**) for 2 hours. To begin, place an induction-ready pot on the cooking surface and press **START/PAUSE**.

You can adjust the settings before or during cooking:

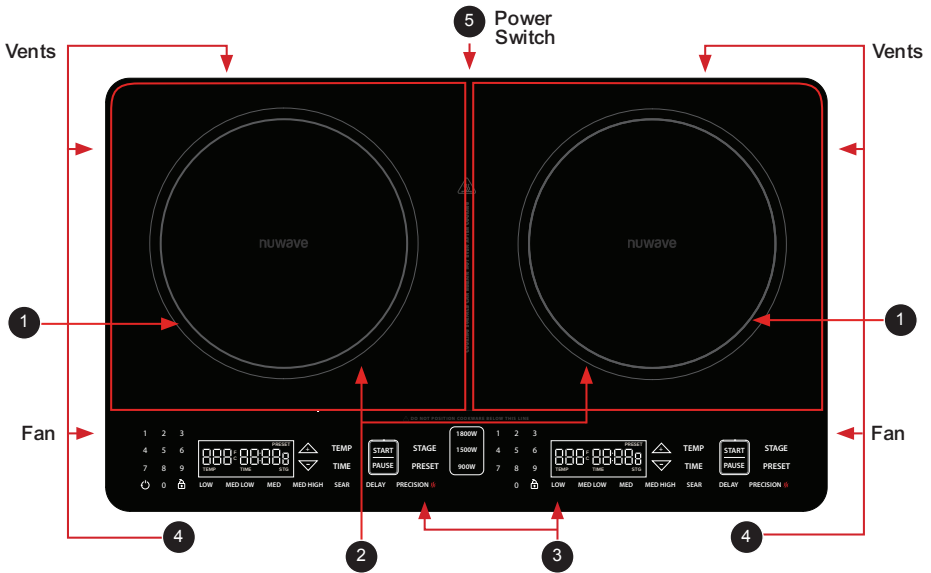
- Temperature: Press a preset temperature button, then use + or - to adjust in 5-degree increments. Hold + or - arrows to change quickly.
- Time: Press **TIME** to set each digit. Hold + or - arrows to change quickly.

**Note:** To keep the glass surface looking new, do not clean spills while cooking. Wait until the unit has cooled completely before cleaning.

**\*\*IMPORTANT\*\***

**⚡ WATTS - Lower wattage can affect cooking times.**

# DUAL TOP PRO FEATURES



- 1 Heat Source:** Electromagnetic coils beneath the glass surface generate heat directly in induction-ready cookware, allowing for fast and efficient cooking.
- 2 Cool-to-Touch Surface:** The heat-resistant glass surface stays cool while cooking and is easy to clean with a simple wipe of a damp cloth.
- 3 Touch Control Panel:** The user-friendly touch panel with an LED display makes adjusting settings simple and convenient.
- 4 Built-in Fans and Ventilation:** Two internal fans located underneath the unit work together with strategically placed air vents to maintain proper airflow. This system keeps the unit cool by allowing heat to escape, preventing heat transfer to the cooking surface and ensuring consistent, safe, and efficient performance.
- 5 Power Switch:** Supplies power to the unit.

## INDUCTION COOKING

For the best cooking experience, always use cookware that is at least 3 inches in diameter and place it in the center of the heating circle. You can use pans up to 12 inches wide, but the heat may take longer to reach the edges. Anything larger than 12 inches isn't recommended, as it may not heat evenly.

## BEFORE FIRST USE

- Remove all stickers and packaging materials.
- Wipe the surface with a damp, soapy cloth, then wipe dry.
- Place on a clean, dry surface, ensuring the fan underneath is not blocked.
- Make sure the unit is completely dry before plugging in.

# COOKING FUNCTIONS

## MUTE FUNCTION

1. To mute, press and hold **LOW** for 2 seconds, the unit will beep twice.
2. Repeat the same step to unmute.

## LOCK FUNCTION

1. Press and hold **LOCK** for 2 seconds to lock a panel. The unit will beep twice. Panels can be locked individually or at the same time.
2. Repeat the same step to unlock. Panels must be unlocked the same way they were locked.

## POWER SWITCH

1. Switch up to supply power.
2. Switch down to turn off power.

## POWER BUTTON

Press to turn the unit on or off when power is supplied. Cancels all operations of the unit.

## START/PAUSE

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

## THE + / - ARROWS

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

## COOKING TEMPERATURE

The default temperature is 375°F, with a range of 50°F to 575°F.

1. Select a temperature preset.
2. Adjust in 5°F increments by pressing the **+** / **-** arrows.

3. For quick adjustments, press and hold the **+** / **-** arrows.

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

## TEMPERATURE PRESETS

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

## PRECISION HEAT

Precision Heat automatically adjusts power to maintain steady, even heat for consistent cooking results when using grills and skillets.

1. Select **PRECISION HEAT**.
2. The red indicator light turns on when the function is active.

## FAHRENHEIT TO CELSIUS

The default temperature is 375°F (190°C).

1. Press **TEMP** for 2 seconds to change to Celsius (°C), the unit will beep twice.
2. Repeat to return to Fahrenheit (°F).

### Note:

- The temperature format is saved when the unit is off or unplugged.
- The temperature format can be changed while cooking.

## NUMERICAL TOUCH PAD

1. To set the temperature, press **TEMP**, then enter the desired temperature.
2. To set the time, press **TIME**, then enter a 4-digit value.  
(e.g., for 20 minutes, enter 0020)

**Note:** When using the keypad, the temperature adjusts in 1°F increments and cannot exceed the set minimum or maximum temperature range.

# COOKING FUNCTIONS

## COOKING TIME

The default cooking time is 2 hours (02:00). The adjustable range is 00:01–99:59, in 1-minute increments.

1. Press **TIME** to display the cooking time.
2. Press **TIME** again to select a digit. The selected digit will blink.
3. Use the **+ / –** arrows to adjust the blinking digit.
4. Press **TIME** to move to the next digit and repeat as needed.

Example: Setting 01:23 from 02:00

- Press **TIME**, then press **+** three times to set the last digit to 3.
- Press **TIME** again, then press **+** twice to set the next digit to 2.
- Press **TIME** again, then press **–** once to set the next digit to 1.

### Note:

- Time can be adjusted before or during cooking.
- Press and hold **+ / –** arrows to adjust quickly.
- Time can also be adjusted using the numerical pad (example 01:23 enter 0123).

## DELAY

The Delay function lets you set a waiting period before cooking begins.

Range: 01:01–23:59 hours.

1. Set the desired temperature and cooking time.
2. Press **DELAY** (default is 01:00).
3. Use the **+ / –** arrows to set the desired delay time and press **START**.
4. Cooking starts automatically after the delay time ends.

**Note:** When 24:00 is selected and **START/PAUSE** is pressed, will display last selected temperature and time setting.

## DYNAMIC WATTS

There are three wattage options: **1800W**, **1500W**, and **900W**. The default wattage is 1800W.

Wattage is dynamic. When both burners are in use, the selected wattage is automatically split between the two burners to support the set cooking temperatures. Lower wattage settings are recommended for RVs, dorms, or homes with limited electrical capacity.

1. Select the desired wattage. The unit will beep once.
2. The red indicator light turns on next to the selected watts.

### Note:

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

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## STAGE

You can program up to three cooking stages. Stages 2 and 3 default to 375°F and 00:00 until adjusted.

1. Press **STAGE**. The display will show “1”, preset to “375°F” and “02:00”.
2. Adjust the temperature and time as desired.
3. Press **STAGE** again to enter Stage 2.
4. Adjust the temperature and time for Stage 2. Press **STAGE** again to set Stage 3, if needed, and adjust accordingly.
5. After all stages are programmed, press **START/PAUSE** to begin cooking.

**Note:** Any stage without a set time will be skipped.

# COOKING FUNCTIONS

## PRESET

This unit allows you to create up to 50 custom presets using your own recipes.

### Making Your Own Preset:

1. Adjust the temperature, time, or stages as needed.
2. Press **PRESET**, then select a number (1–50) using +/- or the keypad.
3. To start cooking immediately, press **START**.

### To Recall a Preset:

1. Press **PRESET** – Preset 1 will appear on the display.
2. Use +/- to select the desired preset number.
3. Press **START** to begin cooking with the selected preset.

### Note:

- Custom Presets can be made during and after the cooking cycle.
- Press **STAGE** to view or adjust the selected preset time and temp.
- Once a stage is completed during cooking, it cannot be edited or viewed.

# CARE AND MAINTENANCE

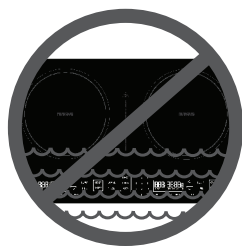
## CLEANING THE DUAL TOP PRO

The unit should be cleaned after each use.

### GENERAL CLEANING INSTRUCTIONS

1. Unplug and allow the unit to cool completely before cleaning.
2. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.
3. **DO NOT** use harsh or caustic cleaning agents. Avoid letting water penetrate the interior of the unit.
4. **NEVER** immerse the unit or its plug in water or any other liquids.
5. Wipe the glass and display panel surface with a damp cloth or use a mild, non-abrasive soap solution. Once cleaned, spray glass cleaner on a clean towel, then wipe the glass surface.
6. Remove any debris in the fan and vent using a dry dish brush.
7. **DO NOT** use oil-based cleaning products as they can damage the plastic parts, casing or operating panel.
8. **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.
9. 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.
10. Properly clean the unit before storing it in a cool, dry place. Cover to protect from dust.

**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):                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Pot</b>     | <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"> <li>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.</li> <li>2. An Pot message may also occur if the chosen cookware is not induction-ready.</li> </ol> |
| <b>E2</b>      | The unit is malfunctioning. Contact Customer Service.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>E3</b>      | The unit's voltage is too low. Minimum = 85 volts                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>E4</b>      | The unit's voltage is too high. Maximum = 144 volts                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| <b>E5</b>      | The unit is malfunctioning. Contact Customer Service.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>E6</b>      | The unit is malfunctioning. Contact Customer Service.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Er7</b>     | Overheating or air ventilation is obstructed. If the internal temperature is high the operation will cease and the unit will beep. Press <b>PAUSE/CLEAR</b> twice.                                                                                                                                                                                                                                                                                                                                                                              |
| <b>E9</b>      | Hardware error, the appliance will turn off. Contact Customer Service: <a href="mailto:assist@nuwavenow.com">assist@nuwavenow.com</a>                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>E15</b>     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>E16</b>     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

| Pot Error        |            |                                                |                                                                         |
|------------------|------------|------------------------------------------------|-------------------------------------------------------------------------|
| Pot is removed   | Beep sound | Display                                        | Reference                                                               |
| 0-60 sec         | No Beep    | Pot                                            | After the pot is returned to the unit, operation resumes automatically. |
| After 60 seconds | 3 Beeps    | Back to the last selected temp & time setting. |                                                                         |

# LIMITED WARRANTY

## THE MANUFACTURER WARRANTIES

Nuwave, LLC warrants that the Nuwave® Dual 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 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](mailto:assist@nuwavenow.com)**

Provide the product model and 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. **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](mailto: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](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](mailto: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](mailto:assist@nuwavenow.com)

Para la versión en español de este manual,  
visita [www.nuwavenow.com](http://www.nuwavenow.com).

## NOTES

## NOTES

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## NOTES

## NOTES

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# nuwave®

## Dual Top Pro

PRECISION INDUCTION COOKTOP



Scan for important product  
information and updates.

### Questions or Concerns?

Customer Service: [assist@nuwarennow.com](mailto:assist@nuwarennow.com)

1-888-502-7805

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

### FOR HOUSEHOLD USE ONLY

120VAC / 60 Hz / 1800 Watts

#### Model:

80042CT

For patent information please go to:

[www.nuwarennow.com/legal/patent](http://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: BM80042CT

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04-03-26