nuwave®

MOSAIC™ Precision Induction Wok

Master Your MOSAIC Wok

Scan the code to find recipes, how-to videos and more!

Owner's Manual



Questions or Concerns?

Customer Service: support@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.



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**.

Connect with Us!

#nuwavenow

Visit *nuwavenow.com* to see other great products and accessories.

TABLE OF CONTENTS

Safeguards & Information.....4-5
Electrical Information.....5

Parts & Accessories.....6

Care & Maintenance.....7-8
Before First Use & After Use.....7
Seasoning/Care and Use.....8

Instructions.....9-10
General Operating Instructions.....9
Control Panel.....9
Functions.....10

Troubleshooting.....11-12
Error Messages.....11

Limited Warranty.....13-15
Proposition 65.....15



INDUCTION

1. Induction Technology

The Nuwave Mosaic Induction 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 Mosaic's 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 Mosaic's 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 Mosaic Precision Induction 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.

DANGER – To reduce the risk of electrocution:

1. Do not use outdoors.
2. Read all instructions, safeguards, and warnings before using the appliance.
3. Do not place appliance where it can fall or be pulled into water or other liquids.
4. Do not reach for an appliance that has fallen into water. Unplug immediately. Do not immerse cord, plug, or any portion of appliance in water or other liquids.

WARNING – For individuals with pacemakers:

1. This appliance emits an electromagnetic field that is strongest within 2 feet of the cooking surface.
2. Scientific tests have proven inconclusive as to whether the electrical field will disrupt the function of a pacemaker. Please consult your doctor or medical professional for guidance before use.

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. Induction Wok Base may retain residual heat after Wok has been removed. The use of pot holders or alternative safety measures is highly recommended.
3. This appliance should not be used by children. Close supervision is necessary when this product is used near children.
4. Do not place on any gas or electric burner or in a heated oven.
5. Do not place metallic objects such as knives, forks, spoons, or lids on the Induction Wok Base as they may become hot.
6. This appliance is not intended for commercial use.
7. Use this appliance for its intended purpose as described in this manual. Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury. It is recommended to only use supplied Wok with the Precision Induction Base.
8. Never operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped or damaged, or dropped in water and contact Customer Service. **support@nuwavenow.com**
9. Do not operate a broken Induction Wok Base. If Induction Wok Base should break, cleaning solutions and spillovers may penetrate the appliance and create a risk of electric shock.

SAVE THESE INSTRUCTIONS

SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

1. Keep cord away from heated surfaces. Do not let the cord hang over the edge of the table or counter. Never force the plug into an outlet. Always unplug power cord by pulling on the plug. Turn the unit off before removing the plug from the wall.
2. Do not operate where aerosol (spray) products are being used or where oxygen is being administered.
3. This appliance should never be set up around unattended children or those unaware of its presence. The appliance should be situated on flat, stable surfaces, away from water sources such as pools, spas, sprinklers, hoses, etc.
4. Do not move the appliance while hot.
5. This appliance is for household use only; it is designed to process normal household quantities. It is not suitable for continuous or commercial operation.
6. Do not disassemble the product. There are no user serviceable parts.
7. Do not leave the appliance unattended while in use.
8. This appliance is not intended for operation by means of an external timer or separate remote-control system.
9. Clean Induction Wok Base with caution. Cleaning a hot surface with wet applications can cause steam and some cleaners can produce dangerous fumes. Unplug from outlet before cleaning.
10. Use caution when disposing of hot grease.
11. Keep this manual handy for future reference.

Electrical Information

1. The short cord length of this appliance was selected to reduce safety hazards that may occur with a long cord.
2. An extension cord may be used with this appliance if:
   a) The marked electrical rating of the extension cord is rated at least as great as the electrical rating of the appliance.
   b) The longer is arranged so that it does not drape over the countertop or tabletop where it could be accidentally pulled off or tripped over.
3. Certain models of this appliance may have a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet:
   a) Reverse the plug.
   b) Contact a qualified electrician (if reversing plug does not work).

DO NOT ATTEMPT TO MODIFY PLUG IN ANY WAY.

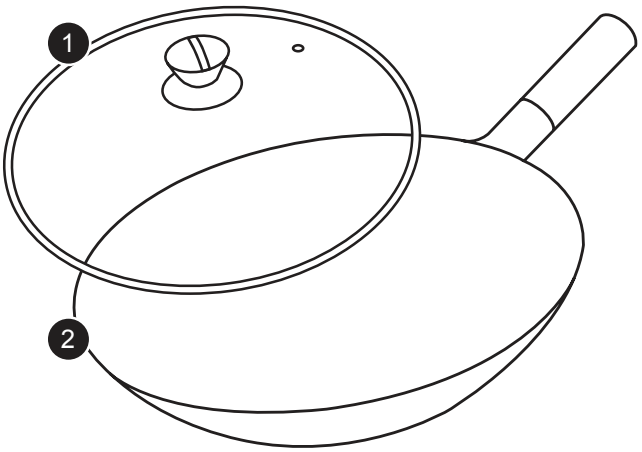
⚠ WARNING

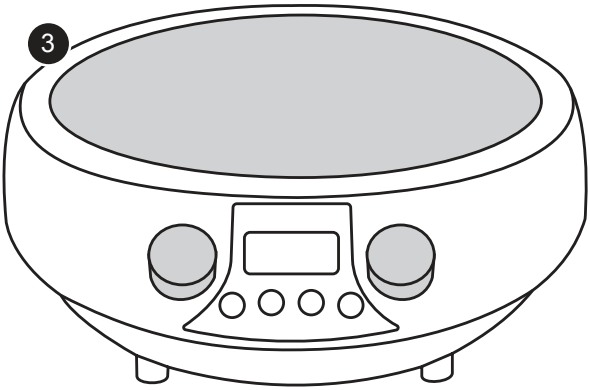
Electric shock hazard. Use with adequate electrical system.
Do not use if cord or plug is damaged.

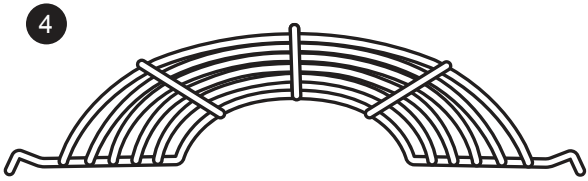
WARNING: All items on the Induction Wok can get very hot during cooking. Please be careful when removing these items from the unit. Always wear oven mitts or use pot holders. Induction Wok may retain residual heat after Wok has been removed. Allow everything to cool completely before cleaning.
support@nuwavenow.com

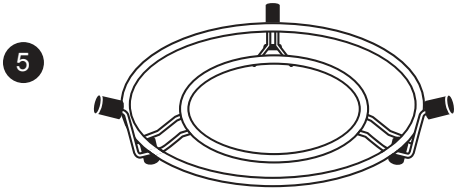
SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES









1 **Vented Tempered-Glass Lid**
Dishwasher-safe
Part #: 31752

2 **14-inch Carbon Steel Wok**
Carbon Steel
4QT or 16 cups
Easy Grip Silicone Handle
14”D, 19.5”L w/ handle, 4.5” H
Wok Base & Wok:7”H
Part #: 31751

3 **Induction Wok Base**
3 Feet Cord
15.5”L, 12.5”D, 4.5”H
Part #: 31755

4 **Deep Frying Rack**
Dishwasher-safe
Chrome Coated
14”L
Part #: 31754

5 **Wok Stand**
Dishwasher-safe
Chrome Coated
9”D, 2”H
Part #: 31753

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

CARE & MAINTENANCE

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.

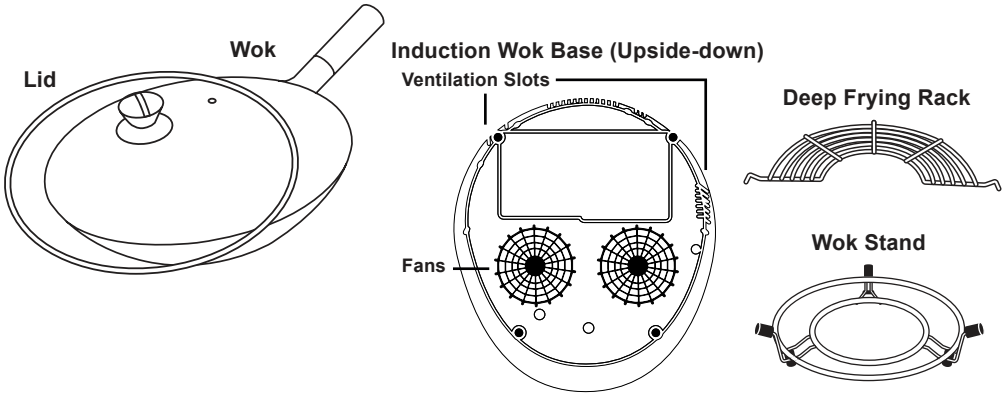
AFTER USE:

- Clean after each use.
- Unplug the Induction Wok Base before cleaning.
- Make sure the Induction Wok Base and the Wok has cooled completely prior to cleaning.
- The outer surface of the Induction Wok Base may be cleaned by wiping carefully with a damp dishcloth or sponge.
- Do not use caustic cleaning agents. Water should not penetrate the interior of the Induction Wok Base.
- Never immerse the Nuwave Precision Induction Wok, its cables, or plug in water or other liquids.
- Wipe the glass surface with a damp cloth or use a mild, non-abrasive soap solution. Make sure the unit has cooled completely before cleaning.
- 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.
- Do not use flammable, acidic, or alkaline materials or substances near the Nuwave Precision Induction Wok, as this may reduce the service life of the Induction Wok Base or pose a fire risk when the Induction Wok Base is in use.
- In order to keep your Nuwave Precision Induction Wok looking like 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.
- Make sure to properly clean the unit before storing it in a cool, dry place.

Important Tips:

1. Check power outlets to ensure proper operation. Do not use in an outlet where other major appliances are engaged. Check the wattage setting if the unit is cooking too slowly.
2. The electrical plug must be properly plugged into the outlet.
3. Always turn off and unplug the unit before wiping.

CARE & MAINTENANCE



Note: We recommend cleaning the Carbon Steel Wok before seasoning. The Wok, Lid, Deep Frying Rack, and Wok Stand are dishwasher safe.

Seasoning the Wok

1. Make sure the Wok has been thoroughly cleaned and dried.
2. Heat the Wok and rub with 2 tablespoons of vegetable oil on the wok surface in a circular motion using a dry towel or multiple layers of paper towels, using tongs for protection. **(Caution: Surface Will Be Hot!)**
3. Make sure the entire Wok is coated with oil, then allow the Wok to cool to room temperature.
4. Repeat this process twice, ensuring the Wok is cooled each time.
5. The Wok is now seasoned!

Cleaning the Wok:

1. After Wok has been used to cook, simply wipe Wok clean with a paper towel or a dry rag.
   - 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.

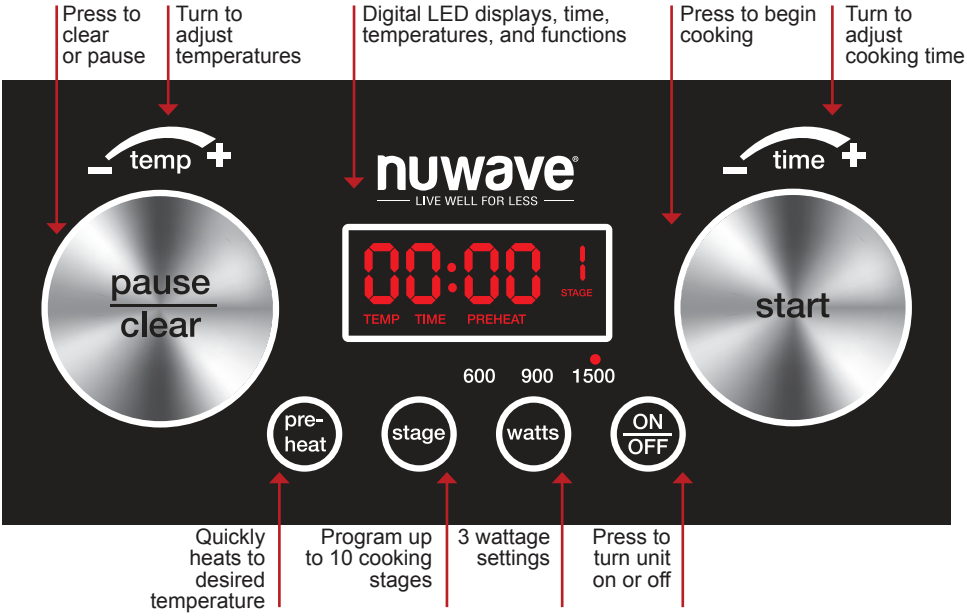
Note: The “conventional” ideas of cleanliness and hygiene with cookware are somewhat counterproductive when dealing with a genuine wok—the residues that remain on the Wok’s surface after dry-wiping it after use will, over time, form a layer that will serve to enhance the taste of your stir-fried foods.

INSTRUCTIONS

General Operating Instructions:

- Place the Induction Wok Base on a stable, level, non-metallic surface.
- Never use the Induction Wok Base on a flammable surface (e.g., tablecloth, carpet, etc.).
- Do not block the ventilation slots and fan of the Induction Wok Base. This may cause the unit to overheat. A dish brush can be used to clean debris. Maintain a minimum distance of 3-5 inches from walls and other objects, appliances, etc.
- Do not place devices or objects that are sensitive to magnetic fields on top of or next to the Nuwave Precision Induction Wok™ (e.g., credit cards, cellphones, radios, TVs, video recorders, etc.).
- Do not use the Precision Induction Wok in the proximity of open fires, heaters, or other heat sources.
- Do not place on stovetop.
- Ensure that the power cable is not damaged or compressed beneath the Induction Wok Base.
- The power cable must not come into contact with sharp edges and/or hot surfaces.
- Prior to connecting the Precision Induction Wok, 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 persons.
- In the event that damage to the unit is observed, immediately disconnect the Precision Induction Wok from the power supply.

CONTROL PANEL



INSTRUCTIONS

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.

Watts Function:

1. The default wattage is set to 1500. Press “watts” repeatedly to switch to 600, 900, and back to 1500 watts.
   - When you turn unit off and on again, the previous watts selected will remain in the Wok until changed.

F/C Function:

1. Press “stage” and “watts” simultaneously until you see “F” or “C” flashing.
2. Press “stage” to switch from “F” to “C” and vise versa.
3. Press “on/off” to complete the selection.

Pause/Clear Function:

1. Press “pause/clear” once to pause the unit.
   - The temperature selected will be displayed and “F” will be flashing.
   - If have selected “TIME” and you press “pause”, “TIME” will not be flashing.
   - To resume cooking, press “start”.
2. Press “pause/clear” again to clear any program out.

Quick Start:

1. After you turn the unit on, press “start” on the dial. “375F” and “TEMP” will be displayed and the countdown will begin.
   - The Wok is defaulted to 375F for 20 minutes.

Temperature Function:

Simply turn the dial to decrease or increase temperature.

- Located on the left dial.
- Temperature range 100-575F in 5-degree increments.

Time Function:

Simply turn the dial to decrease or increase time.

- Located on the right dial.
- Time range is from 1 minute to 9 hours and 59 minutes (Time is in Hours and Minutes).

Stage Function:

1. Press “stage”. “STAGE” will be flashing and “1”, “TIME”, and “00:00” will be displayed.
2. Set time and adjust temperature, if needed.
3. Press “stage” again. “STAGE” will be flashing and “2”, and “TIME”, and “00:00” will be displayed.
4. Set time and adjust temperature, if needed.
5. Repeat steps, if necessary.
   - You can create up to 10 stages. Stage 10 will display as “0”.
6. Press “start”.

Preheat Function:

1. Press “preheat”. “PREHEAT” and “375F” will be displayed.
2. Adjust time and adjust temperature, if needed.
   - Preheat program has a default of 375F for 20 minutes.
3. Press “start”. Selected temperature and “F” will be flashing.
4. Once the temperature you selected has been reached, the Wok will beep once and the “selected temperature” and “ready” will be displayed. The Wok will hold that temperature for 5 minutes or until you press “start”.
   - If you press “pause” when the unit is preheating, “5” will be flashing, indicating the Wok will hold the program for 5 minutes until you press “start”. To begin the cooking process press “start”. If no action is taken, the Wok will turn off and display “0”.

TROUBLESHOOTING GUIDE

Error Message	Solution(s):
E1	An E1 reading typically means that your Nuwave Precision Induction Wok™ does not detect Wok on its surface. This can occur for one of two reasons: 1. The induction coils contained within the Nuwave Precision Induction 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. **It is recommended to only use supplied Wok with the Precision Induction Base.**
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. If internal temperature exceeds 230˚F, operation will cease and a "beep" noise will be produced. Press "pause/clear" twice. Wait for the unit to cool.
E8	Overheating or if unit exceeds a temperature 20˚F higher than sear, the appliance will turn off. Contact Customer Service.
E9	The unit is malfunctioning. Email Customer Service. **support@nuwavenow.com**
FULL	In programming mode, when the total entered time reaches the appliance's limit of 99:59, no additional stages can be inputted.

- When any of the above error messages displays on the LED, the unit will "beep" at least once.
- The fan will run up to a maximum of 60 seconds after pressing "pause/clear" once. Continue cooking by pressing "start" within 45 minutes.
- The unit will turn off after 45 minutes if no buttons (such as "start") are pressed. When the unit shuts off, it will clear all previous cooking history.
- After pressing "pause/clear" twice or cooking has stopped, the fan will run up to a maximum of 60 seconds until the unit cools. At that point, the Nuwave Precision Induction Wok will turn off.

TROUBLESHOOTING GUIDE

When the Wok is off of the Nuwave Precision Induction Wok			
Initial	Single beep	“F” or “C” or “Sear” or “:” Flashing	After returning the Wok to the surface of the Nuwave Precision Induction Wok, it will automatically resume cooking.
<10 seconds	None	“F” or “C” or “Sear” or “:” Flashing	
11-70 seconds	Yes	E1	Resume cooking by pressing “start”.
After 70 seconds	None	0	Cooking stops.

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 WARRANTS
Nuwave, LLC warrants that Mosaic® Precision Induction 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:
support@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 MANUF ACTURER. 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.**

LIMITED WARRANTY

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 (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:
support@nuwavenow.com

www.nuwavenow.com

nuwave®

MOSAIC™ Precision Induction Wok

Master Your MOSAIC Wok

Scan the code to find recipes,
how-to videos and more!

Questions or Concerns?

Customer Service: support@nuwavenow.com
1-888-502-7805
Mon-Fri 7:30am-4:30pm CST

FOR HOUSEHOLD USE ONLY
120VAC, 60Hz, 1500 Watts

For patent information please go to:
www.nuwavenow.com/legal/patent

Designed & Developed in USA
Nuwave LLC
560 Bunker Ct.
Vernon Hills, IL 60061, U.S.A.

Made in China
©2024 Nuwave LLC • All Rights Reserved.

Item No: BM30802
Rev.1-V8-YK
07-31-24