

OWNER'S MANUAL
& COMPLETE
RECIPE BOOK

nuwave

Brio[®] 14Q

The Ultimate Air Fryer Oven
with Temperature Probe



nuwavenow.com

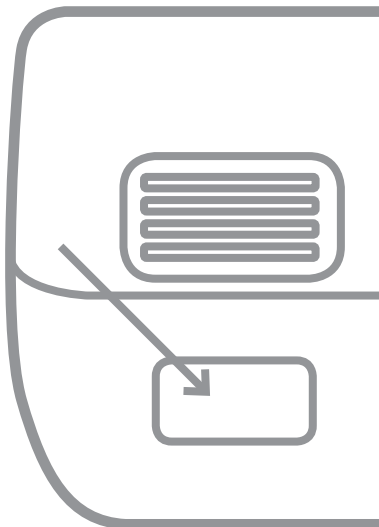
REGISTER NOW!

for an additional
6 months warranty!

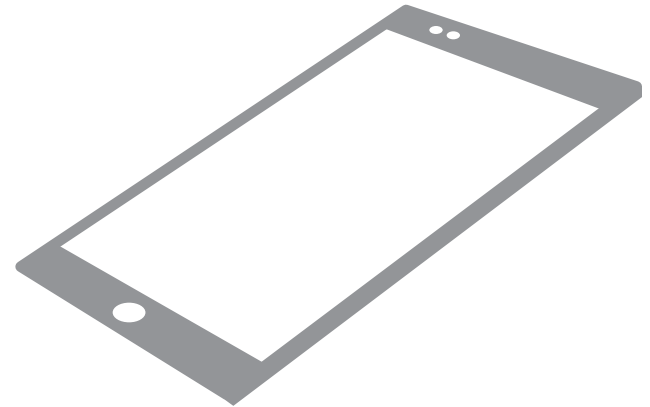
As a special thank-you for registering your NuWave unit, you'll automatically receive an additional 6 months added to your limited manufacturer's warranty!*



All you have to do is follow these simple steps.

- 1** Using your smartphone or smart device, scan the QR code located on the unit label on the back of the unit.
- 2** You will be directed to NuWave's product registration page with your unit's unique serial number automatically entered in the appropriate field.
NOTE: If you do not have a web-enabled smart device, simply visit nuwavenow.com/QR and manually enter in your unit's serial number.
- 3** Fill out the remaining information and complete the optional survey.
- 4** Once you submit your information, you will receive a confirmation email containing your extended warranty details.



DOWNLOAD THE QR CODE APP TO YOUR MOBILE DEVICE



- 1** Open your mobile app store (App Store, Google Play).

- 2** Search for "QR code readers."

- 3** Simply download the QR code reader to your phone, open it, scan the code and you are ready to go.

NOTE: You may need to open your downloaded QR code reader each time you want to scan a QR code.

**Register your product within 1 year of date of purchase for a free 6-month extension of your limited warranty.*


OUR PRODUCTS



OUR PRODUCTS



PIC Flex (Induction Cooktop)
Model #: 30532



PIC Pro Chef (Induction Cooktop)
Model #: 30701



PIC Double (Induction Cooktop)
Model #: 30602



BruHub® 3-in-1 Coffee Maker
Model #: 45011



Moxie® Vacuum High-Performance Blender
Model #: 28101



Moxie® Pro High-Performance Blender
Model #: 28202



12-Piece
Duralon® Non-Stick Cookware
Model #: 31424



10-Piece
Duralon® Non-Stick Cookware
Model #: 31422



7-Piece
Duralon® Non-Stick Cookware
Model #: 31420



10.5-inch
Duralon® Non-Stick Everyday
Model #: 31434



11-inch
Duralon® Non-Stick Fry Pan
Model #: 32708



9.5-inch
Duralon® Non-Stick Fry Pan
Model #: 32707



8-inch
Duralon® Non-Stick Fry Pan
Model #: 32706



3-Quart
Duralon® Non-Stick Grill Pan
Model #: 31438



OxyPure™ Air Purifier
Model #: 47001

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

WARNING: When using the Brio, basic safety precautions should always be followed:

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock, do not immerse cord, plugs, or the Brio in water or other liquids.
3. Do not operate the Brio with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. The use of other accessories that are not intended to be used with the Brio is not recommended. Doing so may damage the Brio and can cause accidents.
6. NOT INTENDED FOR OUTDOOR USE. FOR HOUSEHOLD USE ONLY.
7. Do not let cord hang over edge of table or counter or touch hot surfaces, burner, or in a heated oven or on a stovetop.
8. Extreme caution must be used when moving the Brio containing hot oil or other hot liquids.
9. To disconnect, turn the Brio "OFF", then remove plug from the wall outlet.
10. During air-frying, hot steam is released from the air outlet vent. Keep hands and face at a distance from the steam and from the air outlet vent. Also, be careful of hot steam and air when removing Mesh Tray, Mesh Racks, Drip Tray or Rotisserie Basket and Rotisserie Skewer.
11. Never put the Brio against the wall or other appliances. There should be at least 3 inches of free space for the back side, left/right sides, and the upper side of the Brio.
12. Do not place anything on top of the Brio at all times.
13. Unplug the Brio from outlet when not in use and before cleaning. Allow the Brio to cool before cleaning, putting on or taking off parts.
14. Do not use Brio for other than intended use.
15. Oversize foods or metal utensils must not be inserted in the Brio as they may create a fire or risk of electric shock.
16. A fire may occur if the Brio is covered or touching flammable materials, including curtains, draperies, walls, and the like, when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturer's recommended accessories, in this Brio when not in use.
20. Do not place any of the following materials in the Brio: paper, cardboard, plastic, or any flammable materials.
21. Do not cover Crumb Tray or any part of the Brio with aluminum foil. This will cause overheating of the Brio.
22. Use extreme caution when removing Mesh Tray, Mesh Racks, Drip Tray, or Rotisserie Basket and Rotisserie Skewer or when disposing of hot grease.
23. Press "ON/OFF" to turn the Brio off.
24. Keep manual handy for future reference.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

ADDITIONAL SAFEGUARDS

SEE INSTRUCTIONS BEFORE USE

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 Brio 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.
3. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

SAVE THESE INSTRUCTIONS

Read and understand the entire manual before using the Brio.

DO NOT USE THE UNIT FOR OTHER THAN INTENDED USE.

Note: Put the Brio on a surface that is horizontal, even, and stable. 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.

NOTICE: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS, ADDITIONAL SAFEGUARDS, OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR BRIO THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

	WARNING
	<p>In case of other problems, immediately unplug and contact Customer Service Department.</p> <p>1-877-689-2838 • help@nuwavenow.com</p>

1. Do not place the Brio close to flammable materials, heating units, or wet environments.
2. Do not put any other cooking pan sizes other than 8x6x2 inches up to 8x8 inches (2 quarts) in the Brio. Do not replace any parts with other containers.
3. It is normal for some smoke to escape the Brio when heating for the first time.
4. If a lot of smoke is escaping from the air vent during operation, unplug the Brio immediately and contact Customer Service.*
5. Extreme caution must be exercised when operating the Brio or any other appliance.
6. Do not move the Brio while in operation. Only after the Brio has completely cooled should moving be attempted. Always wait for the Brio to cool down prior to handling it.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

7. Children should be supervised to ensure that they do not play with the Brio.
8. Never use a towel or other material or object to block the air vents.
9. If any trouble arises during operation, service **MUST** be done by NuWave LLC or authorized by the manufacturer for repairs.
10. The Brio is not intended to be operated by means of an external timer or separate remote-control system.
11. Do not disassemble the Brio or replace any parts without prior written consent from the manufacturer.
12. Do not use metal utensils with the Tray or Racks as this can damage the surface.
13. Make sure the Brio is always clean prior to cooking.

***Customer Service Department:**

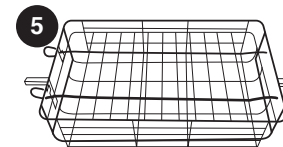
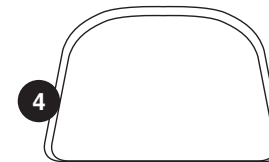
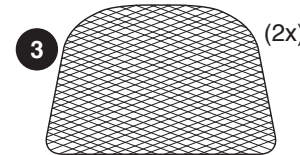
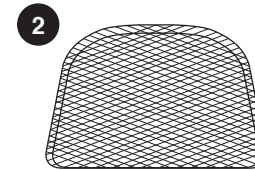
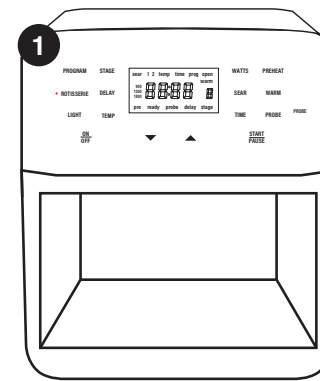
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CAUTION

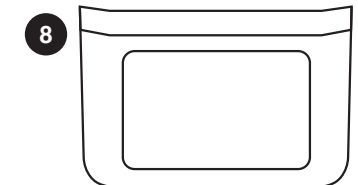


- Always put the ingredients to be fried in the Tray or on the Racks to prevent direct contact with the heating components.
- Do not cover the air inlet and outlet openings while the appliance is operating.
- Do not pour oil into the Tray, Racks, Rotisserie Basket, or on the Rotisserie Skewer, as this may create a fire hazard.
- Never touch the insides of the appliance while it is operating.

PARTS & ACCESSORIES



- 1 Power Base**
Part #: 38201
- 2 Mesh Tray**
Part #: 38202
- 3 Mesh Racks (2x)**
Part #: 38203
- 4 Drip Tray**
Part #: 38204
- 5 Rotisserie Basket**
Part #: 38205
- 6 Rotisserie Skewer**
Part #: 38206
- 7 Probe**
Part #: 38207
- 8 Door**
Part #: 38208
- 9 Light Bulb**
Part #: 38209
- 10 Light Bulb Cover**
Part #: 38211

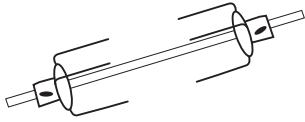


For replaceable parts head over to NuWaveNow.com

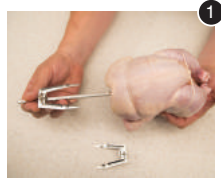
ASSEMBLY GUIDE

Rotisserie Skewer Assembly

To assemble the Rotisserie Skewer with poultry and other meats, follow the steps below:



1. Screw one Rotisserie Skewer fork onto the end of the Skewer with the rectangular end.
2. Push the Skewer through the center of the meat until the Skewer pierces the food all the way through and out the other side.
3. Place the second Rotisserie Skewer fork onto the other end of the Skewer and push the fork forward until it pierces the end of the meat. Tighten the screw of the fork. If necessary, loosen screw and move the first fork forward until it pierces the other end of the meat then re-tighten. Tighten the screw in place.
4. Place the rectangular end of assembled Rotisserie Skewer into the Shaft Support Hole. Insert other end of Rotisserie Skewer into the Shaft Bracket.



Note: For better results use twine.

NOTES:

- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- When using Rotisserie Skewer, place Drip Tray in position 1.



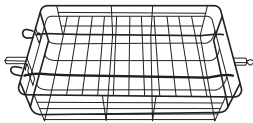
CAUTION

Rotisserie Skewer parts will be hot during and after use. Use oven mitts.

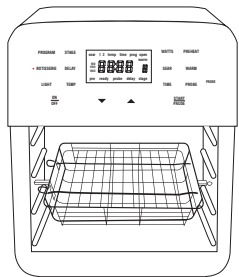
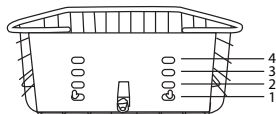
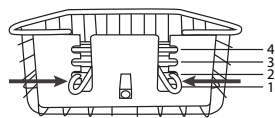
INSTRUCTIONS

Rotisserie Basket Assembly

To assemble the Rotisserie Basket into the Brio, follow the steps and illustrations below:



1. Remove top lid from Rotisserie Basket: Squeeze prongs on outside of top lid toward middle and lift up. Remove other end from holes.
2. Place food in Basket.
3. Adjust top lid to fit over food: Place ends of top lid into slots above where top of food ends. Squeeze prongs on outside of top lid and slide down into position and place prongs into correct position.
 - Position of prongs should be lined up and opposite of slot holes on other side.
 - Make sure top lid lies flat on food and fit is snug.
4. After food has been inserted in Basket and top lid has been adjusted, place rectangular end of assembled Rotisserie Basket into the Shaft Support Hole. Insert other end of Rotisserie Basket (skewer) into the Shaft Bracket.



NOTES:

- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- When using Rotisserie Basket, place Drip Tray in position 1.

Note: Preset temperatures and times may need minor adjustments to best suit your desired results.

Before Use:

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
3. Clean the Mesh Tray, Mesh Racks, Drip Tray, Rotisserie Basket, and Rotisserie Skewer thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
4. Wipe the insides and outside of the Brio with a wet cloth. Do not immerse the Brio in water. Dry thoroughly.

Note: This appliance cooks using hot air. **DO NOT fill the Brio with oil. When the Brio is plugged in, it will beep once and a blue LED light will turn on. It will turn off after a while.**

Operation:

1. Place the Brio on a level, even, and stable heat-resistant surface.
2. Plug the Brio into a standard wall socket. The power plug is included.

Note: Do not cover or block the vent located on the top of the Brio. Doing so can prevent proper ventilation and will adversely affect the cooking results.



CAUTION

Rotisserie Basket parts will be hot during and after use. Use oven mitts.

INSTRUCTIONS

On/Off Function

1. Press “ON/OFF” to turn the unit on and off. Once on, the default cooking temperature (“360F”) and “temp” will be displayed.
 - Temperature can be adjusted by pressing the “Up” or “Down” arrows.
2. To adjust the cooking time, press “TIME”.
 - Time can be adjusted by pressing the “Up” or “Down” arrows.
 - The default cooking time is 15 minutes.
3. Press “START/PAUSE” to begin cooking.

Note: Before setting any other cooking function, set the regular (stage 1) cooking temperature and time. See Stage function in instructions.

Start/Pause

1. Press “START/PAUSE” to begin cooking. The “:” will flash, indicating the Brio is now cooking.
 - To pause cooking, press “START/PAUSE”. The “:” will no longer flash, indicating the unit is now paused.
 - To resume cooking (unpause), press “START/PAUSE” once again.
 - To mute/unmute the beep from the unit, press and hold down “START/PAUSE” for 2 seconds.

Note: Opening the door will pause cooking, closing the door will resume cooking. The light will turn on automatically when the door is open.

2. Once the Brio finishes cooking, “End” will be displayed and the unit will beep three times.

Light

Press “LIGHT” once to turn light on. Press again to turn off. To change light bulb in oven, see “Cleaning and Maintenance.”

Watts

The default wattage of the Brio is 1800 watts.

1. To change the wattage, press “WATTS” once. “900” will illuminate, indicating that the Brio is now set to 900 watts.
2. Press “WATTS” again and “1500” will illuminate. The Brio is now set to 1500 watts.
3. Press “WATTS” once more and “1800” will illuminate, indicating the Brio is now set to the default of 1800 watts.

Note: If the wattage is changed from 1800W to either 900W or 1500W and the Brio is unplugged, the unit will remember the last wattage setting when plugged back in and turned on.

Delay

Delay function is used to delay the cooking start time.

1. Press “ON/OFF”. Press the up or down arrows to adjust temperature and time.
2. Press “DELAY”. “01:00” (default delay time), “delay”, and “time” will be displayed.
3. Press the up or down arrows to adjust the delay time. Delay time can be adjusted up to 24 hours (“24:00”).
 - During delay, the “:” will flash, indicating the delay time countdown has started.
 - Delay time can be increased or decreased by pressing up or down arrows during the delay cycle.
4. To stop the Delay function at any time, press “DELAY”. The unit will end the delay cycle and move on to the next cooking function.
 - After delay time has elapsed, the unit will automatically move on to the next cooking function.
5. Once the Brio finishes cooking, “End” will be displayed and the unit will beep three times.

Temp

1. Press “TEMP” to see or adjust cooking temperature.
 - Temperature can be adjusted higher or lower by pressing the up or down arrows.
2. Press “START/PAUSE” to begin cooking at set temperature.
3. Temperature can be adjusted during cooking by pressing “TEMP”. Press up or down arrows to adjust temperature.

Time

1. Press “TIME” to see or adjust cooking time.
 - Time can be adjusted by pressing the up or down arrows.
2. Press “START/PAUSE” to begin cooking at set time.
3. Time can be adjusted during cooking by pressing “TIME”. Press the up or down arrows to adjust time.
4. Press the TIME button and hold for 2 seconds, it will change time format from “hr.min” to “day.hr”.

INSTRUCTIONS

5. The following are temperature and time ranges:
 - 60°F-200°F: 00:00-99.99 (0 minutes to 99 days, 99 hours)
 - 205°F-275°F: 00:00-99:99 (0 minutes to 99 hours, 99 minutes)
 - 280°F-345°F: 00:00-10:00 (0 minutes to 10 hours)
 - 350°F-400°F: 00:00-01:00 (0 minutes to 1 hour)

Stage

Stage cooking is used to cook foods at different temperatures and times throughout the cooking process. Up to 5 stages of cooking can be set. Delay, Preheat, Sear 1, Sear 2, and Warm are NOT considered stages in the cooking process.

1. Stage 1: Press "ON/OFF". "360F" and "temp" will be displayed.
 - Adjust cooking temperature by pressing the up or down arrows.
 - Default temperature and time for Stage 1 cooking is 360°F for 15 minutes ("360F" for "00:15").
2. Press "TIME". "00:15" and "time" will be displayed.
 - Adjust cooking time by pressing the up or down arrows.
3. Stage 2: To add additional stages, press "STAGE" once. "360F", "temp", "stage", and "2" (above "stage") will be displayed.
 - Adjust Stage 2 cooking temperature by pressing the up or down arrows.
4. Press "TIME". "00:00", "time", "stage" and "2" (above "stage") will be displayed.
 - Adjust Stage 2 cooking time by pressing the up or down arrows.
 - For only two stages of cooking, leave the time at "00:00" for stages 3-5 and those stages will be skipped.
5. Press "START/PAUSE" to begin cooking. The Brio will cook with the set temperature and time for each stage.
 - When the unit is finished cooking, "End" will be displayed and the unit will beep three times.

6. To set additional stages with cooking settings, repeat steps above. The number above "stage" will change each time "STAGE" is pressed, after setting the temperature and time.
 - After the temperature and time is set for Stage 5, if "STAGE" is pressed again unit will go back to Stage 1 and the set cooking temperature, "temp", "stage", and "1" (above "stage") for Stage 1 will be displayed.

Notes:

- The display will only indicate the stage cooking number when two or more stages are used. Display will not show stage cooking number if only one stage of cooking is used.
- During cooking, press "STAGE" to see and adjust upcoming cooking stages.
- Stage 1 default: "360F", "00:15". Stages 2-5 default: "360F", "00:00".
- If no time is set for stages 2-5, those stages will be skipped in the cooking cycle.

Preheat

The Preheat function ensures the Brio reaches desired temperature before cooking begins. Preheat is perfect for foods that require a crispier finish such as frozen appetizers, French fries, or chicken wings.

1. Press "ON/OFF". Adjust cooking temperature and time by pressing the up or down arrows.
2. Press "PREHEAT". The set cooking temperature, "pre", and "temp" will be displayed.
 - The Brio will ALWAYS preheat to the cooking temperature of the next cooking cycle.
3. Press "START/PAUSE". The unit will begin preheating to the set temperature. The set cooking/preheat temperature will flash, and "pre" and "temp" will be displayed.
 - During preheat, the cooking temperature can be adjusted by pressing the up or down arrows.
 - Cooking time can be adjusted by pressing "TIME", and then pressing the up or down arrows.

INSTRUCTIONS

- When the Brio reaches the preheat temperature, the unit will beep once and begin a 5-minute countdown. "5" will flash and "ready" and "temp" will be displayed.
 - The Brio will maintain the preheat temperature during the 5-minute countdown.
 - Cooking temperature can be adjusted during the 5-minute countdown by pressing the up or down arrows. Cooking time can be adjusted by pressing "TIME" and then pressing the up or down arrows.
 - If no action is taken within the 5-minute countdown, the Brio will automatically go into standby mode.
- Place food into the unit, close the door. The Brio will begin cooking at the set temperature and time.
- When the Brio is finished cooking, "End" will be displayed and the unit will beep three times.

Note: Preheat can be canceled at any time by pressing "ON/OFF". When preheat is canceled, the Brio will end the preheat cycle and automatically go into the next cooking cycle.

Sear

Sear 1 will always be directly BEFORE regular stage cooking. Sear 2 will always be directly AFTER regular stage cooking.

Sear 1

Default sear 1 temperature is 400°F ("400F") and default sear 1 time is 5 minutes ("00:05").

- Press "ON/OFF". Adjust cooking temperature and time for regular stage cooking.
- Press "SEAR" once. "400F", "sear", "1" (flashing), and "temp" will be displayed.
 - Press the up or down arrows to adjust the temperature for sear 1. 400°F is the maximum searing temperature.
- Press "TIME". "00:05" and "time" will be displayed.
 - Press the up or down arrows to adjust the time for sear 1. Time can be adjusted up to 5 min. (00:05).
- Press "START/PAUSE" to begin cooking. "sear", "1" (flashing), "time", and the set sear time ("00:05", default) with the ":" flashing will be displayed.
- Once sear 1 is complete, the unit will beep once and automatically go into (regular) stage cooking.

- When the Brio is finished cooking, "End" will be displayed and the unit will beep three times.

Sear 1 2

Sear 1 2 is used to sear before and after regular stage cooking.

- Press "ON/OFF". Adjust cooking temperature and time for regular stage cooking.
- Press "SEAR" twice. "400F", "sear", "1" and "2" (flashing), and "temp" will be displayed. Press "START/PAUSE". The unit will sear at 400°F for 5 min (sear 1), regular stage cooking, then sear again at 400°F for 5 min. (sear 2).
- To set a different temperature and time for Sear 1 and 2, press "SEAR" once and adjust Sear 1 temperature and time. Press "SEAR" again. "400F", "sear", "1", "2" (flashing), and "temp" will be displayed. Adjust Sear 2 temperature and time.
- Press "START/PAUSE" to begin cooking. "sear", "1" (flashing), "2", "time", and the set sear 1 time with the ":" flashing will be displayed.
 - Once the Sear 1 cycle is complete, the unit will beep once and automatically go into regular stage cooking. "sear 2", "time", and the set regular stage cooking time with the ":" flashing will be displayed.
 - Once the stage cooking cycle is complete, the unit will beep once and automatically go into Sear 2 cooking. "sear", "2" (flashing), "time", and the set sear time with the ":" flashing will be displayed.
- When the Brio is finished cooking, "End" will be displayed and the unit will beep three times.

Example: Sear food at 400°F for 3 min. (Sear 1), cook food at 360°F (default) for 15 min. (default), and sear again at 380°F for 5 min. (Sear 2):

Press "ON/OFF". Default setting for regular cooking temperature and time will be displayed. >> Press "SEAR" once. "400F" (default) will be displayed. >> Press "TIME". Press up or down arrows to adjust time to "00:03". >> Press "SEAR" again. Press up or down arrows to adjust temperature to "380F". >> Press "TIME". "00:05" (default) will be displayed. >> Press "START/PAUSE".

INSTRUCTIONS

Sear 2

Default sear 2 temperature is 400°F (“400F”) and default sear 2 time is 5 minutes (“00:05”).

1. Press “ON/OFF”. Adjust cooking temperature and time for regular (stage 1) cooking.
2. Press “SEAR” three times. “400F”, “sear”, “2” (flashing), and “temp” will be displayed.
 - Sear 2 (searing) temperature can be adjusted by pressing the up or down arrows. 400°F (“400F”) is the maximum searing temperature.
 - Press “TIME”. Press the up or down arrows to adjust the sear 2 (searing) time up to 5 min. (“00:05”).
3. Press “START/PAUSE” to begin cooking. “sear 2”, “time”, and the set regular stage cooking time (“00:15”, default) with the “:” flashing will be displayed.
 - Once regular stage cooking cycle is complete, the unit will beep once and automatically go into Sear 2 cooking. “sear”, “2” (flashing), “time”, and the set sear time (00:05, default) with the “:” flashing will be displayed.
4. When the Brio is finished cooking, “End” will be displayed and the unit will beep three times.

Warm

Warm can be used as an Independent function.

1. Press and hold down “WARM” for 2 seconds. The Brio will automatically begin the Warm function and “01:00”, “time”, and “warm” will be displayed.
2. Press “START/PAUSE”. When the warming time is finished, “End” will be displayed and the unit will beep three times.
3. To adjust the time or temperature, press either “TIME” or “TEMP” and the up or down arrows.

Using Warm after cooking ends to keep food warm in the Brio.

1. Press “WARM”. “145F”, “temp” and “warm” will be displayed. Use the up or down arrows to adjust the warming temperature.
2. Press “TIME”. “01:00”, “time” and “warm” will be displayed. Use the up or down arrows to adjust the warming time.

3. Press “START/PAUSE” to start cooking. The Brio will cook the regular stage cooking cycle then will go into Warm at the set temperature and time.

Notes:

- Warm temperature can be adjusted up to 200°F (“200F”).
- After cooking ends, Warm can then be set to keep food warm. Time and temperature for Warm is adjustable.
- Warm can be set immediately after adjusting regular cooking times and temperatures, before the Brio cooks food.
- To cancel Warm function at any time, press “WARM”. Warm function will end and “warm” will no longer be displayed.
- Warm can be used with the Program function option as well. Press “PROGRAM” and then press “WARM” and adjust warm temperature and time. See Quick Start Guide 100 Program Menu Items.

Program

Program function represents Memory Entry, the storage of frequently used cooking sequences, and Memory Recall, the retrieval of cooking sequences, for recipes.

Memory Recall

1. Press “PROGRAM”. “prog” and “1” will be displayed. Press the up or down arrows to choose the program number to recall.
 - Numbers “1-100” are preset programs.
 - Numbers “101-200” are created unique programs (recipes).
2. Once the program number is chosen, press “START/PAUSE” to begin cooking. Temperature and time can be adjusted, if desired. The Brio will cook at the programmed temperatures and times.

Notes:

- Refer to 100 Program Menu Items in the Quick Start Guide for preprogrammed recipes 1-100.
- Preset temperatures and times for program recipes 1-100 can be adjusted. Adjusted temps and times will not be saved when a program number (1-100) is recalled once again.

INSTRUCTIONS

Storing Recipe Before Cooking:

1. Press “ON/OFF”. Enter cooking functions including temperatures and times for recipe.
2. Press “PROGRAM”. “prog” and “101” will be displayed. Press the up and down arrows to choose number to save the program recipe to (101-200 only).
3. Press “PROGRAM” again to store and save the program recipe to the chosen program number.
 - Program recipe is now stored and available for future recall.
4. Press “START/PAUSE” to begin cooking the set program (recipe).

Storing Recipe During Cooking:

1. Press “ON/OFF”. Enter cooking functions including temperatures and times for recipe.
2. Press “START/PAUSE” to begin cooking.
3. During cooking, press “PROGRAM”. “prog” and “101” will be displayed. Press the up or down arrows to choose program number to save the program recipe to (101-200 only).
4. Press “PROGRAM” again to store and save program recipe to chosen program number.
 - Program (recipe) is now stored and available for future recall.
 - The Brio will continue to cook the recipe just programmed and stored.

Storing Recipe After Cooking has Completed:

1. Press “ON/OFF”. Enter cooking functions including temperatures and times for recipe.
2. Press “START/PAUSE” to begin cooking.
3. When the cooking is finished and “End” is displayed, press “PROGRAM”. “prog” and “101” will be displayed. Press the up and down arrows to choose the program number to save the program recipe to (101-200 only).
4. Press “PROGRAM” again to store and save program recipe to chosen program number.
 - Program (recipe) is now stored and available for future recall.

Viewing Current Program Recipe During Cooking:

1. While the Brio is cooking, press and hold down “PROGRAM” for 2 seconds. The current program recipe cooking will be displayed.
2. Release “PROGRAM” to see the previous screen.

Viewing Program Cooking Functions

Cooking functions associated with a program before or during the cooking process can be viewed.

View Before cooking:

1. Press “PROGRAM”. Locate the program number to review by pressing the up or down arrows.
2. Once the program number is displayed, press “STAGE” to review each phase (function) of cooking.
 - Adjustments to temperatures and times for each function can be made at this time.

View During cooking:

1. Press “STAGE” to review each phase (function) of cooking.
2. Continue to press “STAGE” to scroll through each programmed function for chosen program number.
 - Adjustments to temperatures and times can be made for each function at this time.

Editing and Modifying a Saved Program:

Edit before cooking:

1. Press “PROGRAM”. Locate program number to edit by pressing the up or down arrows.
2. Once chosen program number is displayed, press “STAGE” until the function to edit is displayed.
 - Press “TEMP” and adjust by pressing the up and down arrows. Press “TIME” and adjust by pressing the up and down arrows.
3. Once all edits are made, press “PROGRAM”. “prog” and “101” will be displayed.
4. Press the up or down arrows to locate the program number to save edits to. Press “PROGRAM” again to save and store the edits.

Edit During Cooking:

1. When the Brio is cooking, press “TEMP”. Press the up or down arrows to adjust the cooking temperature.
2. Press “TIME”. Press the up and down arrows to adjust the cooking time.

INSTRUCTIONS


- If there are additional cooking functions to edit, press “STAGE” until the function to edit is reached.
 - Press “TEMP” and adjust by pressing the up and down arrows. Press “TIME” and adjust by pressing the up and down arrows.
 - The Brio will continue the cooking process with the adjusted temperatures and times to each function. Functions that have already ended in the cooking cycle cannot be edited.
3. Once all edits are made, press “PROGRAM”. “prog” and “101” will be displayed.
 4. Use the up or down arrows to locate the program number to save edits to. Press “PROGRAM” again to save and store the edits.
 5. When the Brio has finished cooking, “End” will be displayed followed by “SAVE”, and the unit will beep.

Notes:

- If any recipe is saved into a program (memory slot) that is already filled, the new recipe with set temperatures and times will override the previous program recipe (101-200 only).
- Preset temperatures and times for program recipes 1-100 can be adjusted. Adjusted temps and times will not be saved when a program number (1-100) is recalled once again.

Probe

The digital temperature Probe is used to show an accurate internal temperature of food.

1. Place end of Probe (plug) into Brio unit (jack). Set cooking functions and temperatures and times with stages as desired. 
2. Press “PROBE”. The current Probe temperature reading, “temp”, and “probe” will be displayed.
3. Press and hold down “PROBE” for 2 seconds to set the target Probe temperature. “160F” (default), “temp”, and “probe” will be displayed.
 - Press the up and down arrows to set the target internal temperature for food to reach. Internal temperature can be set in Probe up to 212°F (“212F”).
4. Insert other end of Probe into food. Place food into Brio.
5. Press “START/PAUSE”. The current Probe temperature, “temp”, and “probe” will be displayed.

6. To see the current cooking temperature, press “TEMP”. To change the cooking temperature, press the up or down arrows to adjust, if desired.
7. To go back and see the current internal temperature reading of Probe, press “PROBE”.
 - To see target Probe temperature, press and hold “PROBE” for 2 sec. Target internal temperature can still be adjusted by pressing the up or down arrows.
8. The Brio will cook until the set internal temperature on the Probe is reached. When target temperature is reached, “End” will be displayed and the unit will beep three times.

Example: When cooking chicken to an internal temperature of 170°F (“170F”), set the Probe target temperature to “170F”. When the internal temperature of chicken reaches 170°F, the Brio will automatically turn off or go into Warm function, if “WARM” was chosen (pressed).

Note: Rotisserie function will not work with Probe. If the Probe is connected to the unit, Rotisserie will be disabled and the unit will beep three times.

ROTISSERIE

1. Press “ROTISSERIE”. The red light next to “ROTISSERIE” will illuminate and “360F” and “temp” will be displayed. Press up or down arrows to adjust the cooking temperature.
2. Press “TIME”. “00:30” (default) and “time” will be displayed.
 - Press the up or down arrows to adjust the cooking time.
3. Press “START/PAUSE” to begin cooking. The Rotisserie Skewer (spit) will begin to turn and “00:30” with the “:” flashing, and “time” will be displayed.
4. When the Brio is finished cooking, “End” will be displayed and the unit will beep three times.

NOTES:

- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- When using Rotisserie Skewer, place Drip Tray in position 1.

INSTRUCTIONS



CAUTION

Rotisserie Skewer and Basket parts will be hot during and after use. Use oven mitts.

Probe Temp Guide

	Temp. °F	Rare °F	Medium Rare °F	Medium °F	Medium Well °F	Well °F	Time Minutes
Chicken Breast	360			165			5 - 8
Steak 1" thick	350	125	135	145	150	160	3 - 8
Burgers ¼ lb	350						5 - 7
Pork Chops ¾" thick	360						5 - 7
Fish Fillets ½" thick	350						2 - 3
Fish Steaks 1" thick	350						5 - 7
Shrimp	350						3 - 4
Sausage	360						4 - 5
Vegetables (firm)	360						4 - 8
Vegetables (soft)	350						2 - 5

NOTE: Times may vary depending on cooking preference.

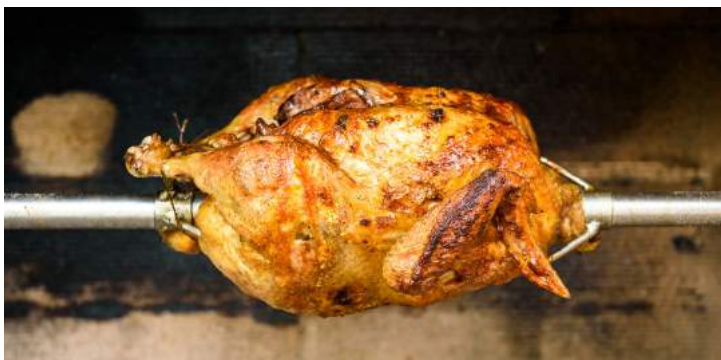
Measurement Chart

Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = c	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	

Recipes



Note: Preset temperatures and times may need minor adjustments to best suit your desired results.



Lemon-Thyme Rotisserie Chicken (Serves 2)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 45 to 50 minutes

Temp: 375°F

Ingredients:

1 (5-lb) chicken, whole, skin on
1 lemon
4 sprigs fresh thyme
2 T extra-virgin olive oil
Sea salt
Freshly ground black pepper

Directions:

1. Pat dry chicken with paper towels. Tie up (truss) chicken with kitchen twine. Skewer chicken firmly onto the spit of the Rotisserie Skewer. See “Rotisserie Skewer Assembly” under Assembly Guide for more. Rub chicken with lemon and squeeze the rest of the juice into the cavity.
2. Place lemon and thyme inside cavity of chicken. Rub the chicken with olive oil and season with salt and pepper. Let sit at room temperature for 45 minutes before cooking.
3. Position chicken with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See “Rotisserie Skewer Assembly” under Assembly Guide for more. Place Drip Tray in rack slot beneath the Rotisserie Basket.
4. Press “ROTISSERIE” and set to cook for 45-50 min.
5. When done and Rotisserie Skewer has completely stopped, using a hand-held meat thermometer, insert into breast of the chicken. Temperature should read 165°F or more. Remove chicken. Tent with foil and let rest for 20 minutes.

Cuban Rotisserie Pork Loin with Peppers and Onions (Serves 6)

Time and Temp:

Prep Time: 18 minutes

Cook Time: 45-50 minutes

Temp: 360°F

Ingredients:

1 (4- to 4½-lb) bone-in pork loin
12 garlic cloves, medium
⅓ c orange juice, freshly squeezed (from 1 medium)
2 T lime juice, freshly squeezed (from 2 medium limes)
2 T extra-virgin olive oil
2 T dried oregano
2 T sea salt
2 T ground cumin
1 T freshly ground black pepper
4 medium red bell peppers, cored, seeded, and halved
2 medium white onions, quartered
1 T olive oil
Sea salt
Freshly ground black pepper

Directions:

1. Place all ingredients except pork in a blender. Blend until smooth; set aside.
2. Tie up the pork loin with butcher’s twine. Rub well with marinade. Place into a large plastic bag and pour remaining marinade over pork. Place in refrigerator to marinate for 2 hrs.
3. Skewer pork firmly onto the spit of the Rotisserie Skewer. Position pork with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See “Rotisserie Skewer Assembly” under Assembly Guide for more.
4. Press “ROTISSERIE” and set to cook for 45-50 min.
5. In a bowl, place peppers and onions with olive oil and toss. Season with salt and pepper.
6. Place vegetables on the Drip Tray. Slide in rack slot directly underneath the rack with pork to collect juices from the pork.
7. When done and Rotisserie Skewer has completely stopped, using a hand-held thermometer, insert into pork loin. Temperature should read 145°F or more. Remove pork. Leave vegetables in Brio to stay warm.
8. Tent pork with foil and let rest for 20 min. Serve with vegetables.



Rotisserie Swordfish Steak with Charred Lemons (Serves 2)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 8-10 minutes
Temp: 360°F

Ingredients:

2 swordfish steaks (each at least ¾-inch thick)
2 T extra-virgin olive oil
Sea salt
Freshly ground white pepper
1 lemon, sliced into 8 rings

Directions:

1. Brush swordfish with olive oil season with salt and pepper. Shingle 4 lemon slices in bottom of Rotisserie Basket. Place fish on top of lemons in Basket. Place remaining lemons on top.
2. Adjust top lid of Rotisserie Basket onto fish to make a snug fit.
3. Position fish with Rotisserie Basket into Brio, placing one end of Basket skewer into Hole and other into Bracket. See "Rotisserie Basket Assembly" under Assembly Guide for more.
4. Place Drip Tray in rack slot beneath the Rotisserie Basket.
5. Press "ROTISSERIE". Cook at 360°F for 8-10 min.
6. When done, and Rotisserie Skewer has completely stopped, using a hand-held thermometer, insert into thickest part of fillet. Temperature should read 145°F or more. Remove swordfish and lemons with Rotisserie Basket. Remove fish from Rotisserie Basket and serve with charred lemons.

Rotisserie Prime Rib of Beef with Fingerling Potatoes and Brussels Sprouts (Serves 4)

Time and Temp:

Prep Time: 15 minutes
Cook Time: 25-30 minutes
Temp: 400°F

Ingredients:

2 (3-lb) bone-in prime rib of beef
2 T garlic, minced
2 T fresh rosemary, rough chop
½ c extra-virgin olive oil
Sea salt
Freshly ground black pepper
1 lb fingerling potatoes
¼ c extra-virgin olive oil
Sea salt
Freshly ground black pepper
¾ lb Brussels sprouts, halved

Directions:

1. Place garlic, rosemary, and olive oil in a bowl. Mix well.
2. Tie the prime rib up with kitchen twine. Rub well with marinade. Place into a large plastic bag and pour remaining marinade over prime rib. Place in refrigerator to marinate for 2 hrs.
3. Skewer prime rib firmly onto the spit of the Rotisserie Skewer. Position prime rib with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See "Rotisserie Skewer Assembly" under Assembly Guide for more.
4. Press "ROTISSERIE". Cook 25-30 min.
5. While cooking, in a bowl, toss potatoes with olive oil and season with salt and pepper.
6. Place the potatoes and Brussel sprouts in a Drip Tray and slide into slot underneath prime rib roast to collect the juices.
7. When done, and Rotisserie Skewer has completely stopped, using a hand-held meat thermometer, insert into meat. Temperature should read 120°F for medium-rare. Remove prime rib and tent with foil. Let rest for 15 min.
8. Slide out potatoes and Brussels sprouts. Add chopped parsley and toss. Slide vegetables back into Brio to keep warm.
9. After prime rib has rested, carve and serve with warm potatoes and Brussels sprouts.



Rotisserie Roasted Summer Vegetables (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 6-7 minutes

Temp: 400°F

Ingredients:

2 heirloom zucchini, sliced ¼-inch, lengthwise

2 heirloom carrots, sliced ¼-inch, lengthwise

1 heirloom eggplant, sliced ¼-inch, lengthwise

1 organic yellow pepper, quartered, seeds removed

1 organic red pepper, quartered, seeds removed

1 red onion, quartered

¼ c extra-virgin olive oil

4 sprigs fresh rosemary

Sea salt

Freshly ground black pepper

Balsamic vinegar glaze (bottle)

Directions:

1. Brush vegetables and rosemary with olive oil and season with salt and pepper. Shingle into bottom of Rotisserie Basket.
2. Adjust top lid of Rotisserie Basket onto vegetables to make a snug fit.
3. Position vegetables with Rotisserie Basket into Brio, placing the one end of the Basket skewer into Hole and other into Bracket. See "Rotisserie Basket Assembly" under Assembly Guide for more.
4. Press "ROTISSERIE". Cook at 400°F for 6-7 min. until slightly soft and lightly charred.
5. Remove vegetables. Remove from Rotisserie Basket and place on a serving platter. Drizzle with balsamic glaze.



Dehydrated Vidalia Onions (Serves 4)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 10 hours

Temp: 120°F

Ingredients:

2 Vidalia onions, each sliced into ¼-inch-thick rings

Directions:

1. Separate each onion ring. Place onion rings onto both Mesh Rack. Slide the Rack into position 2 and 3.
2. Set the Brio to 120°F for 10 hrs. until crisp.



Dehydrated Golden Hawaiian Pineapple (Serves 6)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 10 hours

Temp: 125°F

Ingredients:

1 golden Hawaiian pineapple, peeled, cored, cut into ¼-inch thick slices

Directions:

1. Place pineapple slices onto both Mesh Rack. Slide the Rack into positions 2 and 3.
2. Set the Brio to 125°F for 10 hrs. until crisp.



Dried Roma Tomatoes (Serves 6)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 10 hours

Temp: 145°F

Ingredients:

15 Roma tomatoes, each halved

3 T extra-virgin olive oil

Sea salt to taste

Directions:

1. In a bowl, toss the tomatoes in olive oil and sea salt.
2. Place the tomato halves on the Mesh Rack. Slide the Rack into position 2 and 3.
3. Set the temperature to 145°F and cook for 10 hrs. until crisp.



Dried Raw Almonds

(Serves 6)

Time and Temp:

Prep Time: 2 minutes
Cook Time: 12-24 hours
Temp: 150°F

Ingredients:

4 c almonds
1 T sea salt
Honey (optional)

Directions:

1. Soak 4c almonds in warm water with 1T sea salt for 24 hrs.
2. Rinse. Place onto Mesh Rack, sprinkle with salt/honey/other flavorings if desired.
3. Place almonds on the Mesh Rack. Slide the Tray into positions 2 and 3. Dehydrate at 150°F for 12-24 hours, turning occasionally.

Note: Most almonds that are available have been pasteurized or otherwise treated. If they are no longer raw, soak the almonds.



Dehydrated Baby Banana Chips

(Serves 6)

Time and Temp:

Prep Time: 2 minutes
Cook Time: 8 hours
Temp: 135°F

Ingredients:

8 bananas, peeled, sliced lengthwise, into 1/8-inch-thick slices

Directions:

1. Place the banana slices onto the Mesh Rack. Slide the Rack into position 2 and 3.
2. Set the temperature to 135°F and cook for 8 hrs. until crisp.



Prime Rib (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 23-25 minutes
Temp: 350°F

Ingredients:

1 (3- to 4-lb) rib roast
2 T extra-virgin olive oil
Sea salt
Fresh cracked black pepper to taste

Directions:

1. Press "PREHEAT". Set temperature to 350°F for 23-25 minutes a pound. Press "START".
2. Season rib roast with oil, salt and pepper.
3. Once preheated, place roast directly onto Mesh Tray. Place Tray with Prime Rib into position 1. Insert Probe into meat. Set Probe to 120°F for medium-rare. Cook, flipping halfway.
4. When done, remove prime rib. Allow to rest before slicing.



Twice-Baked Potatoes (Serves 2)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 43-50 minutes
Temp: 390°F + 350°F

Ingredients:

2 russet potatoes
½ c of sour cream, plus extra (for garnish)
½ c of chopped broccoli
5 slices of chopped bacon, cooked
1 T salt
1 T black pepper
1 T butter
¾ c milk
¾ c sharp cheddar cheese, shredded
2 T chopped chives

Directions:

1. Place potatoes on Mesh Tray. Place Mesh Tray with potatoes in position 1. Cook at 390°F for 35-40 minutes or until soft in the middle.
2. While potatoes are baking, combine sour cream, broccoli, bacon, salt, pepper, butter, and milk in medium bowl; set aside.
3. Once fully baked, remove potatoes from Brio and let cool.
4. When potatoes are cool to the touch, cut each in half lengthwise and scoop out the insides.
5. Add removed potato to sour cream mixture and stir to combine.
6. Place potato mixture back in skins and place on Mesh Tray. Place into position 1.
7. Bake potatoes at 350°F for 8-10 minutes.
8. Remove. Let potatoes cool for 3-5 minutes. Transfer to serving tray and top with sour cream, cheese, and chives.



Roasted Brussels Sprouts (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

1 lb fresh Brussels sprouts
2 t olive oil
½ t kosher salt
½ t black pepper
½ t garlic powder

Directions:

1. Remove any tough or bruised leaves on the outer portions of Brussels sprouts.
2. Trim the stems on the sprouts.
3. Rinse sprouts, shake dry; set aside.
4. Press "PREHEAT". Set temperature to 390°F for 15 minutes. Press "START".
5. Combine salt, pepper, garlic powder, and olive oil in a bowl.
6. Add sprouts to bowl and toss to coat.
7. Once preheated, place sprouts on Mesh Tray and place into position 1.

Tip: Sprouts are done when centers are tender and outsides are caramelized and a bit crispy. If Brussels sprouts are large, cut in half beforehand to ensure proper cooking.



Home Fries (Serves 6)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

6 medium russet potatoes
2 T oil
½ T garlic powder
1½ t paprika
½ t black pepper
½ t salt

Directions:

1. Boil potatoes in salted water for 40 minutes or until fork-tender. Remove potatoes. Allow to cool completely.
2. Add oil, garlic powder, paprika, pepper, and salt in a mixing bowl. Mix to combine.
3. Cut cooled potatoes into quarters. Lightly toss in mixture from bowl.
4. Press "PREHEAT". Set to 390°F for 14-16 minutes. Press "START".
5. Once preheated, add potato wedges onto Mesh Tray skin side down. Do not overcrowd. Place Tray with potatoes in position 1.
6. Cook wedges until golden brown.



Air-Baked Eggs (Serves 3)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 7-10 minutes
Temp: 300°F

Ingredients:

3 ramekins
6 oz diced ham
3 large eggs, divided
3-6 spinach leaves (optional)
3 t milk, divided
Cooking spray or butter
Salt and pepper to taste

Directions:

1. Press "PREHEAT". Set to 300°F for 7-10 minutes.
2. Spray ramekins with cooking spray.
3. Add spinach, ham, 1 egg, 1t milk, salt, and pepper to each ramekin.
4. Once preheated, place ramekins on Mesh Tray. Place Tray with ramekins in position 1 and cook.



Air-Fried Tortilla Chips (Serves 4)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 4 minutes
Temp: 390°F

Ingredients:

8 corn tortillas
1 t olive oil
Salt to taste

Directions:

1. Press "PREHEAT". Set to 390°F for 4 minutes.
2. Brush tortillas with olive oil.
3. Cut tortillas into triangles.
4. Once preheated, place on Mesh Tray. Place tortilla triangles with Tray in position 1 and cook.
5. Remove. Season with salt and enjoy.

Tip: Serve with favorite salsa or guacamole.



Classic Bacon Cheeseburger (Serves 4)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 16-18 minutes

Temp: 360°F

Ingredients:

- 1½ lbs ground beef
- 8 slices cooked bacon, cooked
- 1 egg
- 2 T Worcestershire sauce
- ½ c fresh chopped onions
- 2 T hamburger seasoning
- 4 slices cheese
- 4 slices tomatoes
- 4 leaves lettuce
- 4 hamburger buns

Directions:

1. Place ground beef in a mixing bowl. Add chopped onions, Worcestershire sauce, egg, and hamburger seasoning.
2. Form four hamburgers patties.
3. Place patties on Mesh Tray. Place Tray with patties in position 1 and cook at 360°F for 16 minutes, flipping halfway.
4. Once patties are finished, remove, and place on a plate.
5. Place hamburger buns on a serving tray. Place one patty on each bun. Add cheese, tomato slice, bacon, and lettuce on each with choice of spread.



Buffalo Wings (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 25 minutes

Temp: 390°F

Ingredients:

- 2 lbs chicken wings (if needed, cut into drumettes and flats and separate)
- ½ t salt
- ½ t pepper
- ½ t garlic powder
- ¼ c favorite wing sauce
- ½ c vegetable oil

Directions:

1. Press "PREHEAT". Set to 390°F for 25 minutes.
2. Combine salt, pepper, garlic powder, and oil in bowl. Mix well.
3. Add wings to the bowl and toss to coat.
4. Once preheated, place half of chicken wings on the Mesh Tray. Place Tray with wings in position 1.
5. Using a hand-held meat thermometer, check to see that internal temperature has reached 165°F. When done, transfer cooked wings to a large bowl. Toss with 2T of wing sauce.
6. Repeat steps 4-5 with remaining wings and sauce.



Spinach-Stuffed Chicken (Serves 2)

Time and Temp:

Prep Time: 15 minutes
Cook Time: 31-35 minutes
Temp: 360°F

Ingredients:

2 (1-lb) boneless, skinless chicken breasts
2 c breadcrumbs
1 T butter, melted
1 T olive oil
¼ c chopped red pepper (optional)
¼ c chopped yellow pepper (optional)
¼ c chopped onions
2 c fresh spinach
1 T salt
1 T pepper
½ c mozzarella cheese, shredded
Toothpicks

Directions:

1. Place chicken on cutting board. For each breast, on one side, insert knife in middle and slice to make a pocket; set aside.
2. Add breadcrumbs and butter to bowl. Stir to combine; set aside.
3. Add oil, peppers, onion, salt, and pepper to a frying pan. Sauté on medium heat for 3-5 minutes.
4. Add spinach and continue to cook until wilted.
5. Add breadcrumb mixture and cheese to frying pan. Stir to combine.
6. Stuff spinach mixture into prepared chicken pockets and secure with toothpicks.
7. Place chicken on Mesh Tray. Place Tray with chicken in position 1. Insert Probe into chicken breast. Set Probe to 165°F. Cook at 360°F for 31-35 minutes.

Tip: If chicken begins to brown too quickly, cover with foil.



Chicken Satay (Serves 4)

Time and Temp:

Prep Time: 15 minutes
Cook Time: 6-8 minutes
Temp: 390°F

Ingredients:

1 lb boneless chicken thighs
½ c soy sauce
½ c pineapple juice
¼ c sesame oil
4 garlic cloves, chopped fine
4 scallions, chopped
1 T grated ginger
2 t toasted sesame seeds
1 pinch black pepper

Directions:

1. Cut each thigh into strips, trimming excess fat.
2. Combine all the other ingredients into a large mixing bowl. Mix well.
3. Place chicken onto wooden or metal skewers.
4. Add skewered chicken to mixing bowl and spoon marinade onto meat. Coat all sides.
5. Cover and refrigerate chicken for at least 2 hours or up to 24 hrs.
6. Press "PREHEAT". Set to 390°F for 6-8 minutes.
7. Once preheated, place skewers on Mesh Tray, cooking in batches, if necessary. Place the Tray with skewers in position 1. Using a hand-held meat thermometer, check to see that internal temperature has reached 165°F.
8. Repeat steps 6-7 with remaining skewers.

Tip: If using wooden skewers, soak the skewers in water 15-30 min. before adding chicken to keep them from burning.



Grilled Chicken Tenders (Serves 3)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

½ lb boneless chicken tenders
¼ c creamy Caesar dressing
1 T olive oil
Dash garlic powder
½ t dried basil leaves
1 t dried minced onion
Dash pepper

Directions:

1. Place chicken on cutting board. For each breast, on one side, insert knife in middle and slice to make a pocket; set aside.
2. Add breadcrumbs and butter to bowl. Stir to combine; set aside.
3. Add oil, peppers, onion, salt, and pepper to a frying pan. Sauté on medium heat for 3-5 minutes.
4. Add spinach and continue to cook until wilted.
5. Add breadcrumb mixture and cheese to frying pan. Stir to combine.
6. Stuff spinach mixture into prepared chicken pockets and secure with toothpicks.
7. Place chicken on Mesh Tray. Place Tray with chicken in position 1. Cook at 390°F for 15 min. Using a hand-held meat thermometer, check to see that internal temperature has reached 165°F.

Tip: If chicken begins to brown too quickly, cover with foil.



Parmesan Chicken Tenders (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 8-12 minutes
Temp: 330°F

Ingredients:

Cooking spray
¼ c all-purpose flour
2 large eggs
½ c finely shredded Parmesan cheese
1 c coarse dry breadcrumbs
1 lb chicken tenders
1 T Italian seasoning
1 t garlic powder
¼ t salt

Directions:

1. Press "PREHEAT". Set to 330°F for 8-12 minutes.
2. Place flour in a shallow dish.
3. Lightly beat eggs in another separate shallow dish.
4. Combine Parmesan and breadcrumbs in a third shallow dish.
5. In a medium bowl, toss chicken tenders in Italian seasoning, garlic powder, and salt.
6. Coat chicken tender in flour, shaking off any excess.
7. Dip tender in egg and let any excess drip off.
8. Roll tender in breadcrumb mixture. Repeat for each tender.
9. Once preheated, spray Mesh Tray with cooking spray. Place half of tenders on Mesh Tray. Set remaining half aside.
10. Generously coat tops of each tender with cooking spray. Place half of tenders with Tray in position 1.
11. Halfway through with 4-6 minutes remaining, carefully turn each tender and top with more cooking spray.
12. When done, ensure outsides are crisp and tenders are cooked through on the inside. Using a hand-held meat thermometer, check to see that internal temperature has reached 165°F.
13. Repeat steps above with remaining tenders.



Butter-Infused Chicken (Serves 6-8)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 10-12 minutes a pound

Temp: 375°

Butter Paste Ingredients:

- 1 stick butter
- 4 t garlic powder
- 2 T dried oregano
- 1 onion, sliced
- 1 green pepper, sliced, seeds and membrane removed

Chicken Ingredients:

- 1 (3- to 5-lb) whole chicken
- 4 T seasoned salt
- 3 T black pepper

Directions:

1. In a small mixing bowl, combine butter, oregano, and garlic powder; set aside.
2. Press "PREHEAT". Set to 375°F for 10-12 minutes a pound.
3. Gently separate the skin from the meat of the chicken without tearing the skin.
4. Carefully spread butter paste mixture between the skin and the meat.
5. Place sliced onions and peppers between the skin and meat.
6. Sprinkle salt and pepper on chicken.
7. Once ready, place chicken on Mesh Tray breast-side down. Place chicken with Tray in position 1. Insert Probe into thickest part of breast. Set Probe to 165°F. Cook, pausing halfway to flip chicken. Cover with foil for remaining cooking time.
8. Check Probe to see if internal temperature has reached 165°F.
9. When done, remove. Let chicken rest at least 10 minutes before carving.



Cajun Shrimp (Serves 2)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 6 minutes

Temp: 390°F

Ingredients:

- ½ lb shrimp, peeled and deveined
- ¼ t cayenne pepper
- ½ t Old Bay® Seasoning
- ¼ t smoked paprika
- 1 T olive oil
- Pinch salt

Directions:

1. Press "PREHEAT". Set to 390°F for 6 minutes.
2. Add all ingredients to a mixing bowl. Mix until shrimp is completely coated.
3. Once preheated, place shrimp on Mesh Tray. Place Tray with shrimp in position 1 and cook.
4. Using a hand-held thermometer, check to see that internal temperature of shrimp has reached 145°F.



Chimichurri Skirt Steak (Serves 2)

Time and Temp:

Prep Time: 1 hr 30 minutes

Cook Time: 10-15 minutes

Temp: 390°F

Sauce Ingredients:

1 bunch flat-leaf parsley, roughly chopped (about 1c, packed)

5 large garlic cloves, roughly chopped (about 3T)

1 T dried oregano

1 t crushed red pepper flakes

½ c distilled white vinegar

Steak Ingredients:

1 lb skirt steak

Salt and pepper

Directions:

1. Place all sauce ingredients in food processor or blender. Blend until just combined; set aside.
2. Place steak in a bowl or container. Add 4T chimichurri sauce to bowl or container. Spread sauce evenly on all sides of the steak.
3. Let steak marinate at room temperature for 1 hour or in the refrigerator for at least 2 hours, or overnight in the fridge.
4. Press "PREHEAT". Set to 390°F for 10-15 minutes.
5. Once preheated, season steak with salt and pepper and place on Mesh Tray. Place Tray with steak in position 1. Insert Probe into thickest part of steak. Set Probe to 120°F.
6. Add additional time to total cook time for more doneness. Check Probe to see that internal temperature has reached 120°F.
7. Remove steak. Let rest for 5 minutes, then slice against the grain.
8. Serve steak with remaining chimichurri sauce.

Tips:

- Marinate steak in a container made from non-reactive materials such as plastic, enamel, glass or stainless steel.
- If marinating steak in the refrigerator, allow the meat to return to room temperature before cooking, about 30 minutes.
- Chimichurri sauce is best served at room temperature.



Grilled Ham and Cheese (Serves 2)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 4-5 minutes

Temp: 360°F

Ingredients:

4 slices white bread

2 slices American cheese

2 slices of thinly sliced ham

¼ c melted butter

Directions:

1. Press "PREHEAT". Set to 360°F for 4-5 minutes.
2. Brush each bread slice with melted butter on one side.
3. Layer ham and cheese on bread and assemble sandwiches with the buttered sides of the bread facing out.
4. Once preheated, place sandwiches onto Mesh Tray. Place Tray with sandwiches in position 1 and cook until golden brown.

Tip: Use precooked bacon or sliced turkey instead of ham for a different flavor.

Spicy Rumaki (Serves 8)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 6 minutes

Temp: 375°F

Ingredients:

½ lb chicken livers, cleaned and rinsed, cubed into ½-inch pieces

1lb bacon slices, with slices cut into thirds

1 (5 oz) can whole water chestnuts, quartered

1 jalapeño pepper, thinly sliced

2 cloves garlic, minced

2t fresh ginger, minced

4T maple syrup

3T soy sauce

2T red pepper flakes

Sweet chili sauce for dipping, optional

Directions:

1. Place the chicken livers in a plastic resealable bag along with the soy sauce, ginger, and garlic. Marinate for 2 hours.
2. Remove the livers from the marinade and set aside. Lay the bacon slices on a flat surface. Brush one side of the bacon with maple syrup. Sprinkle some red pepper flakes over the bacon then place a piece of liver at one end of the bacon. Top with a piece of water chestnut and a slice of jalapeño.
3. Begin to wrap the bacon around the liver, chestnut, jalapeño stack by rolling it. Slightly stretch the bacon to ensure a tight wrap. Continue this until all liver is used.
4. Place the rumaki, seam-side down on the Tray in position 1. Brush with more maple syrup. Set the fryer to 375°F for 6 minutes.
5. Halfway through cooking, carefully remove the basket from the fryer and flip the rumaki over. Again, baste the rumaki in maple syrup and continue cooking. Depending on the number of rumaki and size of air fryer, this may need to be done in batches.
6. Once bacon has cooked to desired crispiness, remove the rumaki and serve with a sweet chili sauce.



Salmon with Orange Curry Sauce (Serves 2)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 8-10 minutes

Temp: 375°F

Curry Sauce Ingredients:

½ c mayonnaise

2 t curry powder

¾ c concentrated frozen orange juice

Salmon Ingredients:

1½ lbs salmon, cut into 2 fillets

2 T salt

2 T pepper

2 c spinach

Directions:

1. Add mayonnaise, curry powder, and frozen orange juice to a small bowl. Stir to combine; set aside.
2. Place salmon on Mesh Tray and season with salt and pepper. Place Tray with fish in position 1.
3. Cook salmon at 375°F for 8-10 minutes, flipping halfway.
4. While salmon is cooking, sauté butter and spinach in a frying pan on medium heat for 3-4 minutes or until spinach wilts.
5. Using a handheld thermometer, check to see that internal temperature of 145°F has been reached. Once salmon is cooked, place spinach on serving plate. Place salmon on top. Drizzle curry sauce over salmon and serve.

Tip: Curry sauce can be served either warm or cold.



Turkey Sliders (Serves 2)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 10 minutes
Temp: 390°F

Ingredients:

1 lb ground turkey
2 slices Colby Jack cheese, each cut in half
4 dinner rolls, each cut in half
½ t garlic powder
½ t salt
½ t pepper

Directions:

1. Press "PREHEAT". Set to 390°F for 10 minutes.
2. Form ground turkey into four individual 4-ounce patties and season with salt, pepper, and garlic powder.
3. Once preheated, place sliders onto Mesh Tray. Place Tray with sliders in position 1. Cook, flipping halfway to ensure they are evenly cooked.
4. Using a handheld thermometer, check to see that internal temperature of 165°F has been reached. When done, using oven mitts, slide out Mesh Tray with sliders. Top each turkey slider with cheese. Slide Tray back in. Press "START" and cook for 1 additional min. until cheese melts.
5. Remove and place each onto half a roll and cover with the other half.

Apple-Glazed Pork Tenderloin (Serves 4)

Time and Temp:

Prep Time: 20 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

1 (1½-lb) pork tenderloin
2 T salt
2 T pepper
1 onion, chopped
⅓ c apple vinegar
½ c chicken broth
½ t cinnamon
½ t brown sugar
2 T maple syrup
½ Granny Smith apple, cored, cut into ½-inch slices

Directions:

1. Place tenderloin in a resealable plastic bag.
2. Add vinegar, broth, salt, pepper, and onion to bag, ensuring tenderloin is completely coated.
3. Seal bag and place in refrigerator to marinate for at least 20 min.
4. Remove pork from marinade. Place onto Brio Mesh Tray and season with additional salt and pepper. Place Tray with pork in position 1.
5. Cook tenderloin at 390°F for 15-20 minutes.
6. While tenderloin is cooking, place remaining ingredients including apples into a saucepan and simmer on medium heat for 4-5 minutes.
7. Using handheld thermometer, check to see internal temperature of 145°F has been reached. Once tenderloin is cooked, remove from Brio and let sit for 3-5 min.
8. Cut tenderloin into ½-inch-thick slices and top with cooked apples and sauce.



Citrus Green Beans (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 10 minutes

Temp: 390°F

Ingredients:

1 lb green beans, washed,
stems removed
Juice of 1 lemon
Pinch salt
Black pepper to taste
¼ t olive oil

Directions:

1. Press "PREHEAT". Set to 390°F for 10 minutes.
2. Once preheated, place green beans on Mesh Tray. Place Tray with beans in position 1 and cook.
3. When finished, squeeze lemon juice onto green beans.
4. Season beans with salt and pepper and toss with oil.



Party Meatballs (Serves 4)

Time and Temp:

Prep Time: 20 minutes

Cook Time: 15 minutes

Temp: 350°F

Ingredients:

1 pound ground beef
¾ c tomato ketchup
1 T Tabasco® sauce
2 t Worcestershire sauce
¼ c vinegar
1 T lemon juice
½ c brown sugar
½ t dry mustard
3 gingersnaps, crushed

Directions:

1. Add all seasonings to a large mixing bowl. Mix to combine.
2. Add beef to bowl and mix well.
3. Press "PREHEAT". Set to 350°F for 15 minutes.
4. Form beef into medium-sized meatballs.
5. Once preheated, place meatballs on Mesh Tray, cooking in batches, if needed. Do not overcrowd Mesh Tray. Place Tray with meatballs in position 1.
6. Using a handheld meat thermometer, check to see that internal temperature of 155°F has been reached.



Pasta Bake (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 10 minutes
Temp: 390°F

Ingredients:

½ box dried penne pasta noodles
2 c heavy whipping cream
¼ c milk
1 c shredded sharp cheese
1 c shredded mozzarella cheese
1 T salt
1 T pepper
1 t garlic powder
5 slices chopped Canadian bacon
1 c chopped broccoli

Directions:

1. Press "PREHEAT". Set to 390°F for 10 minutes.
2. In a medium bowl, combine Canadian bacon and broccoli. Mix in remaining ingredients.
3. Pour pasta mixture into an oven-safe dish and cover with foil.
4. Once preheated, place oven-safe dish onto Mesh Tray. Place Tray with dish in position 1 and cook.
5. When cooked, remove foil, stir pasta, and let rest for about 3-5 minutes before serving.

Tip: Use any type of cheese, meat, or vegetable with this dish.



Philly Cheesesteak Braid (Serves 6-8)

Time and Temp:

Prep Time: 15 minutes
Cook Time: 12-15 minutes
Temp: 350°F

Ingredients:

1 lb skirt steak, thinly sliced
2 T melted butter
1 T olive oil
½ onion, thinly sliced
½ green pepper, seeded, membrane removed, and thinly sliced
½ c mozzarella cheese, shredded
1 (8-oz) tube crescent dough
Pinch flour
Cooking spray

Directions:

1. Add olive oil to a frying pan and sauté sliced steak on medium heat for 4-6 minutes.
2. Add onions and green peppers to pan. Cook for an additional 5 minutes; set aside.
3. Dust a cutting board with flour.
4. Unroll crescent dough onto cutting board. Shape dough into one large rectangle that will fit onto Brio Mesh Tray.
5. Spoon steak mixture in a strip down the center of the dough. Top with cheese.
6. Using a sharp knife, make cuts 1½ inches apart on the long sides of the dough, within ½ inch of the steak mixture.
7. Twist each strip once, alternating while crossing over the filling. Tuck the short ends of the strips under and press together to seal.
8. Spray Mesh Tray with cooking spray. Place braid onto Mesh Tray.
9. Brush braid with melted butter. Place Tray with braid in position 1. Cook at 350°F for 12-15 min.
10. Once cooked, carefully remove braid and place on cutting board or serving tray. Cut braid crosswise.

Tip: Use any meat, cheese, or vegetable for a variety of fillings.

Southern Fried Chicken Thighs (Serves 6)

Ingredients:

6-8 chicken thighs, bone-in
2C flour
1C buttermilk
1T garlic powder
1T black pepper
1T paprika
1t sea salt
1t onion powder
1t cumin
½t cayenne pepper
½t oregano, dried
½t thyme, dried

Directions:

1. In a resealable plastic bag, place the chicken thighs and buttermilk and seal the bag. Place in the refrigerator for at least 2-3 hours.
2. Remove the chicken from the bag and reserve the buttermilk; set aside.
3. Combine the flour and all the spices into a bowl large enough to dredge the chicken in the seasoned flour.
4. With each piece of chicken, dredge the chicken in the seasoned flour, then dip it back into the buttermilk. Again, dredge the chicken back into the seasoned flour.
5. Place the chicken on the Tray in position 2. Cook the chicken in batches, if necessary.
6. Set to 375°F for 20 minutes.
7. Check the chicken every 5 minutes or so and turn the chicken over each time for even cooking.
8. After 15 minutes of cooking, check the chicken with a meat thermometer. Chicken should reach an internal temperature of 165°F.
9. Serve with corn on the cob and enjoy.



Santa Fe Stuffed Bell Peppers (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 9 minutes

Temp: 360°F

Ingredients:

1½ c cooked rice
1 red pepper
1 yellow pepper
1 green pepper
1 orange pepper
2 pounds ground beef
2 c fresh spinach
1 c mozzarella cheese, shredded
1 c frozen corn medley
1 T cayenne pepper
2 T seasoning salt
2 T black pepper

Directions:

1. Add water to stock pot and bring up to a boil. While waiting for water to boil, slice off tops of each peppers. Remove the membrane and seeds; set tops aside.
2. When water is boiling, lightly drop in peppers and cook for up to 3 minutes. Remove and drain on paper towels, upside down.
3. Add ground beef to a frying pan and brown on medium-high heat until cooked through. Drain fat from frying pan and set aside.
4. Press "PREHEAT". Set to 360°F for 9 minutes.
5. To the frying pan with browned beef, on medium heat, add spinach, cheese, corn, cooked rice, salt and pepper. Cook until spinach begins to wilt.
6. Fill each pepper with the beef mixture.
7. Once preheated, place peppers onto Mesh Tray. Place Tray with peppers in position 1. Insert Probe into pepper far enough that it reaches into beef. Set Probe to 155°F. Cook.
8. Check to see that internal of 155°F has been reached. Once cooked, remove and transfer peppers to serving plate. Top with reserved, sliced pepper tops.



Kale Chips (Serves 4)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 2-3 minutes
Temp: 390°F

Ingredients:

1 head kale, separated
1 t olive oil
1 t soy sauce

Directions:

1. Press "PREHEAT". Set to 390°F for 2-3 minutes.
2. Remove the center stems from each piece of kale. Cut leaves into 1½-inch pieces.
3. Wash kale pieces and dry thoroughly.
4. Toss kale with the olive oil and soy sauce.
5. Once ready, place kale on Mesh Tray. Place Tray with kale in position 1 and cook, flipping halfway to ensure kale chips cook evenly.



Roasted Tomatoes (Serves 4)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 20 minutes
Temp: 320°F

Ingredients:

2 tomatoes
Dried parsley to taste
Dried oregano to taste
Dried basil to taste
Dried thyme to taste
Dried rosemary to taste
Dried sage to taste
Black pepper
Cooking spray
½ T extra-virgin olive oil

Directions:

1. Press "PREHEAT". Set to 320°F for 20 minutes.
2. Wash tomatoes and cut each in half.
3. Once preheated, spray bottoms of tomato halves with cooking spray and place on Mesh Tray.
4. Drizzle olive oil onto tomatoes and top with dried seasonings. Place Tray with tomatoes in position 1 and cook.
5. When 20 minutes are up, check for doneness. Cook for an additional 3-5 minutes, if needed.



Roasted Root Vegetables (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 35 minutes
Temp: 330°F

Ingredients:

2 carrots, peeled, halved, cut into chunks
2 parsnips, peeled, halved, cut into chunks
½ butternut squash, seeds removed, peeled, cut into chunks
4 celery stalks, peeled, cut into chunks
1 t ground cumin seeds
1 t ground coriander
1 T vegetable oil
1 t garlic powder
Salt and pepper to taste

Directions:

1. Press "PREHEAT". Set to 330°F for 35 minutes. Press "START".
2. Place all vegetables and squash into a bowl and drizzle with vegetable oil.
3. Add cumin seeds, coriander, garlic powder, salt, and pepper to bowl. Stir well to combine.
4. Once preheated, place vegetables and squash on Mesh Tray. Place Tray with vegetables in position 1 and cook.



Apple Pie (Serves 2-3)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 30 minutes
Temp: 320°F

Ingredients:

1 premade frozen pie crust
Cooking spray
1 large apple, cored and chopped
2 t lemon juice
1 T ground cinnamon
2 T sugar
½ t vanilla extract
1 T butter
1 beaten egg
1 T raw sugar

Directions:

1. Defrost pie crust according to package directions.
2. Press "PREHEAT". Set to 320°F for 30 minutes.
3. Cut enough dough from premade pie crust to fit ⅛ inch larger than a small pie tin. Use remaining dough to form smaller top crust; set aside.
4. Spray baking tin with cooking spray. Place the larger-cut crust inside the baking pan or pie tin; set aside.
5. Add chopped apple, lemon juice, cinnamon, sugar, and vanilla extract to a small bowl. Mix to combine.
6. Pour apple mixture into prepared pie crust.
7. Top apples with butter, spreading evenly.
8. Top pie with second pie crust and pinch edges closed. Make a few slits in the top of the dough.
9. Spread beaten egg onto pie crust and sprinkle on raw sugar.
10. Once ready, place pie on Mesh Tray. Place Tray with pie in position 1 and bake.

Tip: If necessary, roll the larger crust with a rolling pin to stretch to uniform thickness. Any baking tin 7 in. wide or smaller will fit in Brio.



Banana and Nutella® Wontons (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 6-8 minutes

Temp: 350°F

Ingredients:

8 wonton wrappers

8 t Nutella®

1 banana

1 egg

1 t water

Cinnamon sugar or powdered sugar (for garnish)

Directions:

1. Press "PREHEAT". Set to 350°F for 6-8 minutes.
2. Add egg and water to a small bowl. Mix together to make egg wash.
3. Place 1t Nutella® in center of wonton wrapper.
4. Slice banana and place atop Nutella®.
5. Brush egg wash along two sides of the wonton.
6. Seal wonton wrapper by folding the sides together.
7. Once ready, place wontons on Mesh Tray. Place Tray with wontons in position 1 and cook.
8. Once wontons have sufficiently browned, carefully remove from the Brio. Dust with cinnamon sugar or powdered sugar.



Pineapple Crescents (Serves 4)

Time and Temp:

Prep Time: 20 minutes

Cook Time: 10 minutes

Temp: 350°F

Ingredients:

½ pineapple

½ c shredded coconut

1 small sprig fresh mint

1 c vanilla yogurt

Directions:

1. Cut pineapple into ½-inch-thick slices. Cut slices in half and remove the core.
2. Press "PREHEAT". Set to 350°F for 10 minutes.
3. Dip pineapple slices into shredded coconut.
4. Once preheated, gently place pineapple on Mesh Tray. Place Tray with pineapple in position 1 and cook.
5. While pineapple cooks, finely dice mint leaves and stir into vanilla yogurt. Serve pineapple with yogurt dip.



Apple Pie Egg Rolls (Yield: 6 Egg Rolls)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 8-10 minutes

Temp: 390°F

Ingredients:

8 T unsalted butter

3 Granny Smith apples, peeled, cored, cut into ¼-inch cubes

½ T vanilla extract

½ t cinnamon

½ c sugar

Pinch salt

2 T all-purpose flour

2 T lemon juice

6 egg roll wrappers

¼ stick melted butter

Cooking spray

Powdered sugar (optional)

Directions:

1. Add unsalted butter, apple cubes, vanilla, cinnamon, sugar, salt, flour, and lemon juice to a saucepan. Bring up to a simmer on medium-high heat and simmer for 2-3 minutes.
2. Reduce heat to medium-low and continue simmering for 2-3 min.
3. Remove pan from heat and let apple mixture cool; set aside.
4. Lay out egg roll wrappers on a cutting board and into a diamond shape.
5. Brush edges of wrappers with melted butter.
6. Place about 2T of apple mixture in center of each wrapper, leaving about 1 inch of space along the edges.
7. Fold end of wrapper nearest to you over the filling to seal. Fold sides over and roll the wrapper into a tight cylinder shape.
8. Spray Mesh Tray with cooking spray.
9. Place egg rolls on Mesh Tray. Place Tray with egg rolls in position 1 and cook at 390°F for 8-10 minutes. When done, remove and sprinkle egg rolls with powdered sugar (optional).



Berry Cheesecake Egg Rolls (Yield: 6 Egg Rolls)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 8-10 minutes

Temp: 390°F

Ingredients:

4 oz cream cheese, softened

3 T sugar

½ t lemon juice

½ c mixed berries

6 egg roll wrappers

¼ stick melted butter

Powdered sugar (optional)

Directions:

1. In a small mixing bowl, combine cream cheese, sugar, and lemon juice.
2. Lightly mix in berries; set aside.
3. Lay out egg roll wrappers on a cutting board and into a diamond shape.
4. Brush edges of wrappers with melted butter.
5. Place about 2T of berry mixture in center of each wrapper, leaving about 1 inch of space along the edges.
6. Fold end of wrapper nearest to you over the filling to seal. Fold sides over and roll the wrapper into a tight cylinder shape.
7. Spray Brio Mesh Tray with cooking spray.
8. Place egg rolls on Mesh Tray. Place Tray with egg rolls in position 1 and cook at 390°F for 8-10 minutes. When done, remove and sprinkle egg rolls with powdered sugar (optional).



Easy Blueberry Muffins (Yield: 12 Muffins)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 14-16 minutes
Temp: 300°F

Ingredients:

1 (6.5-oz) box muffin mix
¼ c blueberries
Cooking spray

Directions:

1. Prepare muffin mix according to package directions.
2. Gently fold in blueberries into prepared batter.
3. Spray 12 Silicone Egg (Cupcake) Liners with cooking spray.
4. Pour batter into prepared Silicone Liners.
5. Place 12 Silicone Liners with batter onto the Mesh Tray. Place Tray with Liners into position 1.
6. Set to 300°F for 14-16 minutes. Repeat steps above for the remaining Liners with batter, if cooking in batches.



Indian Eggplant, Bell Pepper, and Za'atar (Serves: 4-6)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 30-40 minutes
Temp: 375°F

Ingredients:

6 small (white or purple) eggplant
1 large red or green bell pepper
1 medium red onion, large dice
2 T extra-virgin olive oil
Sea salt
Za'atar

Directions:

1. Skewer vegetables firmly onto the spit of the Rotisserie Skewer. Season vegetables with za'atar and salt. Drizzle with olive oil.
2. Position vegetables with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See "Rotisserie Skewer Assembly" under Assembly Guide for more.
3. Press "ROTISSERIE". Set to 375°F for 35-40 minutes.



Game Hens with Roasted Root Vegetables (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 1 hour

Temp: 400°F

Ingredients:

- 1 T whole caraway seeds
- 2 lbs assorted carrots, peeled, cut into large pieces
- 2-4 (1-lb) game hens
- 8-10 fresh cloves garlic, peeled
- 2 sprigs fresh thyme
- 2 oz (4T) white wine
- Extra-virgin olive oil
- Sea salt
- Freshly ground black pepper

Directions:

1. In a bowl, toss carrots in oil, caraway seeds, and sea salt. Place directly in bottom of Mesh Tray. Pour wine over carrots.
2. Season hens with olive oil, salt and pepper. Stuff each cavity with garlic and thyme.
3. Skewer hens firmly onto the spit of the Rotisserie Skewer. Depending on size of hens, 2 birds may have to be cooked at a time, and in two batches. Position hens with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See "Rotisserie Skewer Assembly" under Assembly Guide for more.
4. Press "ROTISSERIE". Set to 400°F for 1 hour.



Peppered Sirloin Brochette with Peppers and Onions (Serves:2-4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 12-14 minutes

Temp: 375°F

Ingredients:

- 1 (12-oz) beef sirloin, cut into 2-inch cubes
- 1 medium red onion, large dice
- 1 large red bell pepper, large dice
- 2 T freshly ground black pepper
- 1 t sea salt
- 1 t chili flakes (optional)

Directions:

1. In a bowl, toss beef, onions, bell peppers, chili flakes (optional), salt, and pepper.
2. Skewer ingredients firmly onto the spit of the Rotisserie Skewer: in order, beef, bell peppers, onions, alternating each piece. Position Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See "Rotisserie Skewer Assembly" under Assembly Guide for more.
3. Press "ROTISSERIE". Set to 375°F for 12-14 minutes.



Smoked Bacon-Wrapped Pork Tenderloin with Roasted Granny Smith Apples (Serves 4-6)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 40 minutes

Temp: 375°F

Ingredients:

1 (16-oz) pork tenderloin

6 oz thick-sliced applewood-smoked bacon

1 medium onion, small dice

16 oz Yukon Gold potatoes, quartered

2 T extra-virgin olive oil

2 Granny Smith apples, cored, quartered, skin left on

Sea salt

Freshly ground black pepper

Directions:

1. Lay bacon out on a clean, flat, washable surface. Center the tenderloin on bacon. Wrap the bacon around the pork. Secure with toothpicks.
2. In a bowl, toss potatoes, onions, apples, salt, pepper, and oil. Place ingredients from bowl onto the Mesh Tray.
3. Skewer tenderloin firmly onto the spit of the Rotisserie Skewer. Position pork with Rotisserie Skewer into Brio, placing one end of Skewer into Hole and other into Bracket. See "Rotisserie Skewer Assembly" under Assembly Guide for more.
4. Place Mesh Tray with ingredients in position 1 underneath pork. Press "ROTISSERIE". Set to 375°F for 40 minutes.
5. Using a handheld meat thermometer, check to see that internal temperature of 145°F has been reached.

CLEANING & MAINTENANCE

Cleaning

Clean the Brio after every use or in between a number of large batches. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

1. Unplug the Brio and make sure it cools completely.
2. Use a damp cloth to wipe the outside of the appliance.
3. Clean the Mesh Tray, Mesh Racks, Drip Tray, Rotisserie Basket, Rotisserie Skewer with a nonabrasive sponge, hot water, and mild detergent. Dry thoroughly.
4. To clean Probe, wipe end with a damp cloth or paper towel.

Note: Remove the Tray, Racks, Basket, and Probe. Place on a heat-resistant surface to help cool the appliance quicker.

Note: If using the dishwasher for the Mesh Tray, Mesh Racks, Drip Tray, Rotisserie Basket, or Rotisserie Skewer, it is recommended to use top rack only. Hand-wash Probe.

Tip: If there is residual food in the Tray or Racks, add some hot water and let it soak separately for about 10 minutes for easier cleaning. Then, use a soft cleaning brush to remove any lingering food. Dry thoroughly.

Storage:

1. Unplug the Brio and let it cool down completely.
2. Make sure that all the parts are clean and dry.
3. Store in a cool dry place.

IMPORTANT - Do not immerse unit and door in water or attempt to cycle 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.

Light Bulb Replacement

To replace bulb, turn off and unplug Brio. Ensure unit and bulb cover have cooled completely. Unscrew light bulb cover and light bulb. Replace bulb and cover before plugging back in and turning on. Before removing bulb cover and bulb, allow unit, including parts and insides, to cool completely.

The Door on the 14QT Brio is removable for easier, more thorough cleaning (hand-wash only). To remove Door:

1. Make sure unit has completely cooled. Open Door down partially.
2. Holding the Door handle securely, lift up the Door out of the slots on both sides. Avoid getting water inside the window.
3. After cleaning, place back into slots. Open and close Door to ensure it is securely in place before use.

Notes: To clean the inside of the window, remove the screws located on the inside of the door using a phillips screwdriver.



WARNING

**In case of other problems, immediately unplug and contact Customer Service Department.
1-877-689-2838 • help@nuwavenow.com**

The Brio is not turning on or working.

1. The Brio is not plugged in.
2. Did not press “ON/OFF” button.
3. Insert the plug into an appropriate grounded power socket. Press “ON/OFF” button after settings are selected.

The ingredients fried in the Brio are not completely cooked.

1. Too many ingredients were used. The cooking temperature is too low.
2. The cooking time is too short.
3. Remove some ingredients from the Tray or Racks; smaller batches air-fry more evenly. Cook at a higher temperature. Set the Brio to air-fry for a longer time.

Fried snacks are not crispy when they come out of the Brio.

Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks beforehand for a crispier result.

White smoke is coming out of the product.

1. You are frying greasy foods. The Tray or Racks contains greasy residue from previous uses.
2. When preparing greasy ingredients in the air fryer, large amounts of oil can smoke and infiltrate the Brio. Oil can produce white smoke and the Tray or Racks might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Tray or Racks. Make sure you clean Tray and Racks properly after use.

French fries are fried unevenly in the Brio.

1. You did not soak the potato sticks properly before air-frying them.
2. You did not use the right potato type or they were not fresh.
3. Soak potato sticks in a bowl of water for at least 30 minutes, remove them, and dry with paper towels. Use fresh potatoes and make sure they stay firm during air-frying.

French fries are not crispy when they come out of the Brio.

1. The crispiness of the fries depends on the amount of oil and water in the fries.
2. Make sure you dry the potato sticks properly before adding oil. Cut the potato sticks smaller and dry them for a crispier result. Add slightly more oil on potatoes before placing in Brio for a crispier result.

If the unit needs to be replaced or returned to the manufacturer, contact Customer Service Department at: **1-877-689-2838** or **help@nuwavenow.com**.

Error Message:	Solution(s):
Prb1	Probe not connected to the unit. Plug the Brio into the appropriate power socket.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	Probe short Circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.
Prb4	Probe sensor not detecting temperature increase. Ensure the Probe is inserted into the food and the food is in oven during cooking.
Er1	NTC Temperature Sensor overheated. Turn unit off to cool. If the Brio is not working after it cools down, contact Customer Service.
Err1	NTC Temperature Sensor short circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.
Err2	NTC Temperature Sensor is open. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.

**The NuWave Brio® 14Q Digital Air Fryer Oven
THE MANUFACTURER WARRANTIES**

The Brio®, including the Mesh Tray, Mesh Racks, Drip Tray, Light Bulb, Light Bulb Cover, Rotisserie Basket, Rotisserie Skewer, Door, and Probe are to be free from manufacturer defects.

All electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. The Manufacturer will provide the necessary parts and labor to repair any part of the Brio® at NuWave LLC Service Department. After the expiration of the warranty, the cost of the labor and parts 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 or commercial use. 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 your "**RGA number.**" (Call **1-877-689-2838**) or email **help@nuwavenow.com** to obtain the **RGA number (Return Goods Authorization number)**. Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

LIMITED 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 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.

READ YOUR OWNER'S MANUAL

If you still have any questions about operation or warranty of the product, please contact **NuWave LLC** at: **1-877-689-2838** or email **help@nuwavenow.com**.

EL MANUAL DEL
PROPIETARIO

nuwave

Brio® 14Q

Horno Freidora de Aire Digital
con Sensor de Temperatura

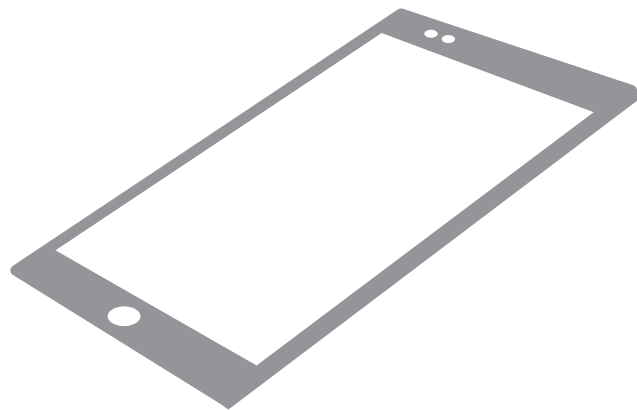


nuwavenow.com

!para una garantía
6 adicional de meses

¡REGÍSTRESE AHORA

DESCARGUE LA APLICACIÓN QR CODE EN SU DISPOSITIVO MÓVIL



- 1 Abra su tienda de aplicaciones móviles (App Store, Google Play).



- 2 Busque “lectores de códigos QR”.



- 3 Simplemente descargue el lector de códigos QR a su teléfono, ábralo y escanee el código, ya está listo para comenzar.

NOTA: Es posible que deba abrir el lector de código QR descargado cada vez que desee escanear un código QR.

Como agradecimiento especial por registrar su producto, ¡recibirá automáticamente 6 meses adicionales a su garantía limitada del fabricante!*

Todo lo que tiene que hacer es seguir estos simples pasos.

- 1 Usando su teléfono inteligente o dispositivo inteligente, escanee el código QR ubicado en la etiqueta de su producto ubicada en la parte posterior de la unidad.

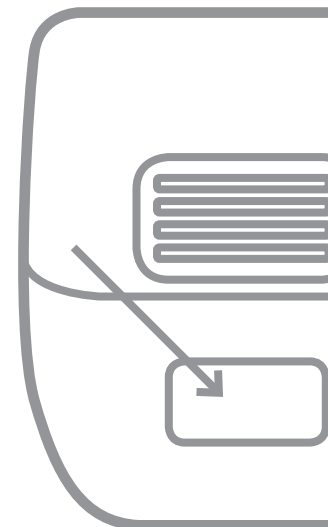
- 2 Se le dirigirá a la página de registro del producto NuWave con el número de serie único de su producto que se ingresa automáticamente en el campo correspondiente.

NOTA: Si no tiene un dispositivo inteligente habilitado para la web, simplemente visite nuwavenow.com/QR e ingrese manualmente el número de serie de su producto.

- 3 Complete la información restante y complete la encuesta opcional.

- 4 Una vez que envíe su información, recibirá un correo electrónico de confirmación con los detalles de la garantía extendida.

* Registre su producto dentro de 1 año a partir de la fecha de compra para una extensión gratuita de 6 meses de garantía limitada.



MEDIDAS DE SEGURIDAD IMPORTANTES

PARA USO DOMÉSTICO SOLAMENTE Y LEA TODAS LAS INSTRUCCIONES ANTES DE USARLO

ADVERTENCIA: Al usar el Brio, siempre se deben seguir las precauciones básicas de seguridad:

1. No toque las superficies calientes. Utilice asas o perillas.
2. Para protegerse contra descargas eléctricas, no sumerja el cable, los enchufes ni el Brio en agua u otros líquidos.
3. No utilice el Brio con un cable o enchufe dañado o después de que el aparato no funcione correctamente o se haya dañado de alguna manera. Devuelva el aparato al Centro de Servicio Autorizado más cercano para que lo examinen, reparen o ajusten.
4. Es necesaria una estrecha supervisión cuando se utiliza cualquier aparato cerca de niños. Este dispositivo no está diseñado para ser utilizado por personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o con falta de experiencia y conocimiento, a menos que hayan sido supervisados o instruidos sobre el uso del dispositivo por parte de una persona responsable de su seguridad.
5. No se recomienda el uso de otros accesorios que no estén diseñados para usarse con la Brio. Hacerlo puede dañar el Brio y causar accidentes.
6. **NO APTO PARA USO EN EXTERIORES. SÓLO PARA USO EN EL HOGAR.**
7. No deje que el cable cuelgue del borde de la mesa o mostrador ni que toque superficies calientes.
8. No coloque el Brio sobre o cerca de un quemador de gas o eléctrico, o en un horno caliente.
9. Se debe tener mucho cuidado al mover el Brio si contiene aceite caliente u otros líquidos calientes.
10. Para desconectar, apague el Brio, luego retire el enchufe del tomacorriente de pared.
11. Durante la fritura al aire, se libera vapor caliente de la salida de aire. Mantenga las manos y la cara alejadas del vapor y de la salida de aire. Además, tenga cuidado con el vapor caliente y el aire cuando retire las Bandejas, las Rejillas o la Base y Trinche del Rostizador.
12. Nunca ponga el Brio contra la pared u otros aparatos. Debe haber al menos 3 pulgadas de espacio libre para la parte posterior, los lados izquierdo o derecho y la parte superior del Brio.
13. No coloque nada encima del Brio.
14. Desenchufe el Brio del tomacorriente cuando no esté en uso y antes de limpiarla. Permita que el Brio se enfríe antes de limpiarlo, ponerle o quitarle partes.
15. No utilice el Brio para algo para lo que no fue diseñado.
16. Los alimentos muy grandes o utensilios de metal no deben introducirse en el Brio ya que pueden crear un riesgo de incendio o descarga eléctrica.
17. Un incendio puede ocurrir si el Brio es cubierto o tocado por materiales inflamables, incluyendo cortinas, paredes con tapiz u otros así, mientras esté en funcionamiento.
18. No lo limpie con fibras metálicas. La fibra puede soltar pedacitos que toquen las partes eléctricas creando un riesgo de incendio o descarga eléctrica.
19. Debe tomarse extrema precaución cuando utilice contenedores que no sean de metal o vidrio.
20. No guarde ningún material, que no sean los accesorios recomendados por el fabricante, en el Brio cuando no esté en funcionamiento.
21. No coloque ninguno de los siguientes materiales en el Brio: papel, carbón, plástico u otros materiales inflamables.
22. No cubra la bandeja de goteo con papel aluminio. Eso podría hacer que el Brio se sobrecaliente.
23. Tome extrema precaución cuando retire la Bandeja de Malla, la Rejilla de Malla o la Base, Pincho de Asador y el Trinche del Rostizador o cuando deseche grasa caliente.
24. Presione "ON/OFF" para apagar el Brio.
25. Mantenga el manual a la mano para futuras referencias.

MEDIDAS DE SEGURIDAD IMPORTANTES

PARA USO DOMÉSTICO SOLAMENTE Y LEA TODAS LAS INSTRUCCIONES ANTES DE USARLO

MEDIDAS DE SEGURIDAD ADICIONALES VEA LAS INSTRUCCIONES ANTES DE USARLO

Información eléctrica

Se proporciona un cable de suministro de energía corto (o cable de suministro de energía desmontable) para reducir el riesgo resultante de enredarse o tropezar con un cable más largo. Los cables de alimentación desmontables más largos o los cables de extensión están disponibles y se pueden usar si se tiene cuidado. Si se utiliza un cable de alimentación o un cable de extensión desmontable más largo:

1. La calificación eléctrica marcada del cable de extensión debe ser al menos tan grande como la calificación eléctrica del aparato.
2. El cable más largo debe ser colocado de modo que no cuelgue de la encimera o de la mesa, de donde se podría tirar o tropezar involuntariamente. El Brio debe operarse en una toma eléctrica separada de otros aparatos debido a las limitaciones de vataje. El aparato tiene un enchufe polarizado (una cuchilla es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe está diseñado para encajar en una toma de corriente polarizada de una sola manera. Si el enchufe no encaja completamente en el tomacorriente, invierta el enchufe. Si aún no encaja, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.
3. Si el aparato es del tipo con conexión a tierra, el juego de cables o el cable de extensión debe ser un cable de 3 hilos con conexión a tierra.

GUARDE ESTAS INSTRUCCIONES

Lea y comprenda todo el manual antes de usar el Brio. **NO UTILICE LA UNIDAD PARA OTRO USO QUE NO SEA PARA EL QUE FUE DISEÑADA.**

Nota: Coloque el Brio en una superficie que sea horizontal, uniforme y estable. Este aparato está diseñado para uso doméstico normal. No está diseñado para ser utilizado en entornos como el de personal de cocinas/cafeterías de tiendas, oficinas, granjas u otros entornos de trabajo, ni está diseñado para ser utilizado por clientes en hoteles, moteles, bed and breakfast y entornos no residenciales.

AVISO: EL NO SEGUIR CUALQUIERA DE LAS MEDIDAS DE SEGURIDAD IMPORTANTES, LAS MEDIDAS DE SEGURIDAD ADICIONALES O LAS INSTRUCCIONES PARA UN USO SEGURO ES UN ABUSO DE SU BRIO QUE PUEDE ANULAR SU GARANTÍA Y CREAR EL RIESGO DE LESIONES GRAVES.

	⚠ ADVERTENCIA
	En caso de otros problemas, inmediatamente desconecte y contacte al Departamento de Servicio al Cliente. 1-877-689-2838 • help@nuwavenow.com

1. No coloque el Brio cerca de materiales inflamables, unidades de calefacción o ambientes húmedos.
2. No coloque ningún otro tamaño de sartén para cocinar que no sea 8x6x2 pulgadas hasta 8x8 pulgadas (2 cuartos de galón) en el Brio. No reemplace ninguna parte con otros recipientes.
3. Es normal que algo de humo escape del Brio cuando se calienta por primera vez.
4. Si sale mucho humo del respiradero de aire durante la operación, desenchufe el Brio de inmediato y comuníquese con Servicio al Cliente.*
5. Se debe tener mucho cuidado al operar el Brio o cualquier otro aparato.
6. No mueva el Brio mientras esté en funcionamiento. Solo después de que el Brio se haya enfriado completamente debe intentarse el movimiento. Siempre espere a que el Brio se enfríe antes de manipularlo.

MEDIDAS DE SEGURIDAD IMPORTANTES

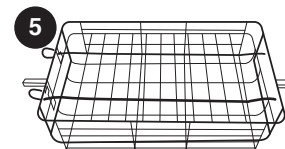
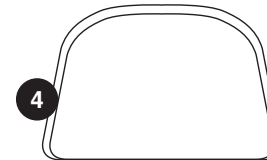
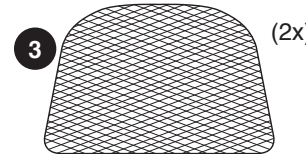
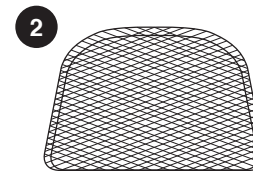
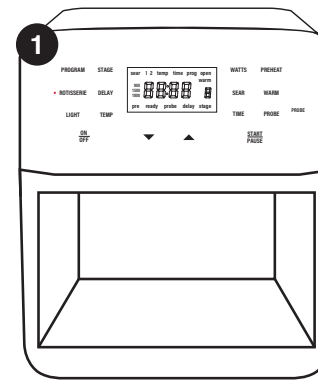
PARA USO DOMÉSTICO SOLAMENTE Y LEA TODAS LAS INSTRUCCIONES ANTES DE USARLO

7. Los niños deben ser supervisados para asegurarse de que no jueguen con el Brio.
8. Nunca use una toalla u otro material u objeto para bloquear las salidas de aire.
9. Si surge algún problema durante la operación, el servicio DEBE ser realizado por NuWave LLC o autorizado por el fabricante para reparaciones.
10. El Brio no está diseñado para ser operado por medio de un temporizador externo o un sistema de control remoto separado.
11. No desarme el Brio ni reemplace ninguna pieza sin el consentimiento previo por escrito del fabricante.
12. No utilice utensilios metálicos con las bandejas o las rejillas, ya que esto puede dañar la superficie.
13. Asegúrese de que el Brio esté siempre limpio antes de cocinar.

***Departamento de servicio al cliente:**
1-877-689-2838 • help@nuwavenow.com

PRECAUCIÓN

- Siempre ponga los ingredientes para freír en la bandeja o en la rejilla para evitar el contacto directo con los componentes de calor.
- No cubra las aberturas de entrada y salida de aire mientras el aparato esté funcionando.
- No vierta aceite en las bandejas, las rejillas, la base y el trinche del rostizador, ya que esto puede provocar un incendio.
- Nunca toque el interior del aparato mientras esté funcionando.



1 Base de Poder
Parte #: 38201

2 Bandejas de Malla
Parte #: 38202

3 Rejilla de Mallas (2x)
Parte #: 38203

4 Bandeja de Goteo
Parte #: 38204

5 Jaula del Asador
Parte #: 38205

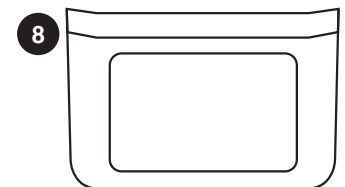
6 Pincho de Asador
Parte #: 38206

7 Sensor
Parte #: 38207

8 Puerta
Parte #: 38208

9 Bombilla
Parte #: 38209

10 Cubierta de Bombilla
Parte #: 38211

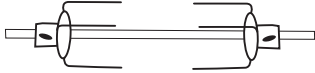


Para piezas reemplazables diríjase a NuWaveNow.com

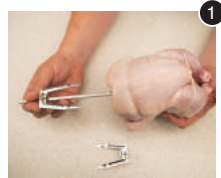
INSTRUCCIONES

Ensamble del Trinche del Rostizador

Para ensamblar el trinche del rostizador con aves y otras carnes, siga los pasos a continuación:



1. Atornille una horquilla en el extremo del trinche con el extremo rectangular.
2. Empuje el trinche a través del centro de la carne hasta que atraviese la comida por completo y salga por el otro lado.
3. Coloque la segunda horquilla en el otro extremo del trinche y empújelo hacia adelante hasta que perfora el extremo de la carne. Apriete el tornillo de la horquilla. Mueva la primera horquilla hacia adelante hasta que perfora el otro extremo de la carne. Apriete el tornillo en su lugar.
4. Coloque el extremo rectangular del trinche del rostizador ensamblado en el orificio de soporte del eje. Inserte el otro extremo del trinche en el soporte del eje.



Nota: Para obtener mejores resultados use hilo.

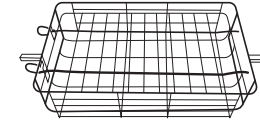


PRECAUCIÓN

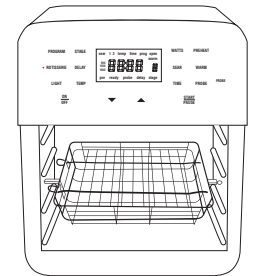
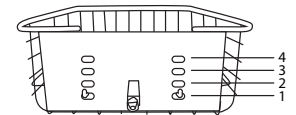
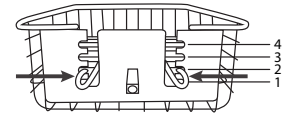
Las piezas del trinche del rostizador estarán calientes durante y después del uso. Use guantes para horno.

Ensamble de la Base del Rostizador

Para ensamblar la base del rostizador en el Brio, siga los pasos e ilustraciones a continuación:





1. Retire la tapa superior de la base del rostizador: presione las puntas en la parte exterior de la tapa superior hacia el centro y levántelo. Retire el otro extremo de los agujeros.
2. Coloque la comida en la base.
3. Ajuste la tapa superior para que quepa sobre los alimentos: coloque los extremos de la tapa superior en las ranuras que se encuentran sobre la parte superior de los extremos de los alimentos. Apriete las patas por fuera de la tapa superior, deslícelas hacia abajo y colóquelas en la posición correcta.
 - La posición de las puntas debe estar alineada y enfrente de los orificios de la ranura en el otro lado.
 - Asegúrese de que la tapa superior quede plana sobre la comida y que esté ajustada.
4. Una vez que se haya insertado el alimento en la base y se haya ajustado la tapa superior, coloque el extremo rectangular de la base del rostizador montado en el orificio de soporte del eje. Inserte el otro extremo de la base del rostizador (trinche) en el soporte del eje.



INSTRUCCIONES

NOTAS:

- Siempre verifique que haya espacio suficiente por encima y por debajo de los alimentos para que puedan girar libremente sin obstrucciones.
- Cuando use la base del rostizador, coloque la bandeja de goteo en la posición 1.

	 PRECAUCIÓN
Las partes de la base del rostizador estarán calientes durante y después del uso. Use guantes para horno.	

Note: Las temperaturas y los tiempos predeterminados pueden necesitar ajustes menores para adaptarse mejor a los resultados deseados.

Before Use:

1. Retire todos los materiales de embalaje.
2. Retire el pegamento y las etiquetas del aparato.
3. Limpie a fondo las bandejas de malla, la rejilla de malla, la bandeja de goteo, la base del rostizador giratorio y el trinche del rostizador con agua caliente, una esponja no abrasiva y detergente suave para platos, o solo en el lavavajillas, en la rejilla superior.
4. Limpie el interior y el exterior del Brio con un paño húmedo. No sumerja la brio en agua. Seque bien.

Nota: Este aparato cocina con aire caliente. **NO llene el Brio con aceite. Cuando se enchufa el Brio, emitirá un pitido y se encenderá una luz LED azul. Se apagará después de un tiempo.**

Preparación para el funcionamiento:

1. Coloque el Brio en una superficie nivelada, uniforme y resistente al calor.
2. Conecte el Brio en un enchufe de pared estándar. La clavija de alimentación está incluida.

Nota: No cubra ni bloquee la ventilación ubicada en la parte superior del Brio. Si lo hace, puede evitar una ventilación adecuada y afectará negativamente los resultados de cocción.

Función de Encendido/Apagado

1. Presione "ON/OFF" para encender y apagar la unidad. Una vez encendida, se mostrarán la temperatura de cocción predeterminada ("360F") y "temp".
 - La temperatura se puede ajustar presionando las flechas "Arriba" o "Abajo".
2. Para ajustar el tiempo de cocción, pulse "TIME".
 - El tiempo se puede ajustar presionando las flechas "Arriba" o "Abajo".
 - El tiempo de cocción predeterminado es de 15 minutos.
3. Presione "START/PAUSE" para comenzar a cocinar.

Nota: Antes de configurar cualquier otra función de cocción, configure la temperatura y el tiempo de cocción normal (etapa 1). Vea la función de Etapas en las instrucciones.

Inicio/Pausa

1. Presione "START/PAUSE" para comenzar a cocinar. ":" parpadeará, indicando que el Brio está cocinando.
 - Para hacer una pausa en la cocción, presione "START/PAUSE". ":" ya no parpadeará, lo que indica que la unidad está ahora en pausa.
 - Para reanudar la cocción (sin pausa), presione "START/PAUSE" una vez más.
 - Para silenciar / activar el pitido de la unidad, mantenga presionado "START / PAUSE" (inicio / pausa) durante 2 segundos.
2. Una vez que el Brio termine de cocinar, se mostrará "End" y la unidad emitirá un pitido tres veces.

Nota: Al abrir la puerta, se pausará la cocción, al cerrar la puerta se continuará la cocción. La luz se encenderá automáticamente cuando la puerta esté abierta.

Luz

Presione "LIGHT" una vez para encender la luz. Presione de nuevo para apagarla. Para cambiar la bombilla en el horno, consulte "Limpieza y Mantenimiento".

Watts

El vatiaje predeterminado del Brio es 1800 vatios.

1. Para cambiar la potencia, presione "WATTS" una vez. "900" se iluminará, lo que indica que el Brio ahora está configurado a

INSTRUCCIONES

900 vatios.

2. Presione "WATTS" otra vez y "1500" se iluminará. El Brio ahora está configurado a 1500 vatios.
3. Presione "WATTS" una vez más y se iluminará "1800", lo que indica que el Brio ahora está configurado en el valor predeterminado de 1800 vatios.

Nota: Si se cambia la potencia en vatios de 1800W a 900W o 1500W y el Brio está desenchufado, la unidad recordará la última configuración de vatiaje cuando se vuelva a conectar y se encienda.

Delay

La función de Demora se utiliza para retrasar el tiempo de inicio de la cocción.

1. Presione "ON/OFF". Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura y el tiempo.
2. Presione "DELAY". Se mostrará "01:00" (tiempo de retardo predeterminado), "delay" y "time".
3. Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo de demora. El tiempo de retardo se puede ajustar hasta 24 horas ("24:00").
 - Durante la demora, ":" parpadeará, indicando que la cuenta regresiva del tiempo de demora ha comenzado.
 - El tiempo de retardo se puede aumentar o disminuir presionando las flechas hacia arriba o hacia abajo durante el ciclo de demora.
4. Para detener la función Delay en cualquier momento, presione "DELAY". La unidad finalizará el ciclo de demora y pasará a la siguiente función de cocción.
 - Una vez transcurrido el tiempo de demora, la unidad pasará automáticamente a la siguiente función de cocción.
5. Una vez que el Brio termine de cocinar, se mostrará "End" y la unidad emitirá un pitido tres veces.

Temp

1. Presione "TEMP" para ver o ajustar la temperatura de cocción.
 - La temperatura se puede ajustar más alta o más baja presionando las flechas hacia arriba o hacia abajo.
2. Presione "START/PAUSE" para comenzar a cocinar a la temperatura establecida.
3. La temperatura se puede ajustar durante la cocción

presionando "TEMP". Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura.

Time

1. Presione "TIME" para ver o ajustar el tiempo de cocción.
 - El tiempo se puede ajustar presionando las flechas hacia arriba o hacia abajo.
2. Presione "START/PAUSE" para comenzar a cocinar en el tiempo establecido.
3. El tiempo se puede ajustar durante la cocción presionando "TIME". Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo.

Stage

La cocción por etapas se utiliza para cocinar alimentos a diferentes temperaturas y tiempos durante todo el proceso de cocción. Se pueden configurar hasta 5 etapas de cocción. Demora, precalentamiento, Sellar 1, Sellar 2 y Mantener Caliente no se consideran etapas en el proceso de cocción.

1. Etapa 1: Presione "ON/OFF". Se mostrarán "360F" y "temp".
 - Ajuste la temperatura de cocción presionando las flechas hacia arriba o hacia abajo.
 - La temperatura y el tiempo predeterminados para la cocción de la Etapa 1 son 360 ° F durante 15 minutos ("360F" para "00:15").
2. Presione "TIME". Se mostrarán "00:15" y "time".
 - Ajuste el tiempo de cocción presionando las flechas hacia arriba o hacia abajo.
3. Etapa 2: Para agregar etapas adicionales, presione "STAGE" una vez. Se mostrarán "360F", "temp", "stage" y "2" (arriba de "stage").
 - Ajuste la temperatura de cocción de la Etapa 2 presionando las flechas hacia arriba o hacia abajo.
4. Presione "TIME". Se mostrarán "00:00", "time", "stage" y "2" (sobre "stage").
 - Ajuste el tiempo de cocción de la Etapa 2 presionando las flechas hacia arriba o hacia abajo.
 - Para solo dos etapas de cocción, deje el tiempo en "00:00" para las etapas 3-5 y esas etapas se omitirán.
5. Presione "START/PAUSE" para comenzar a cocinar. El Brio cocinará con la temperatura y los tiempos establecidos para cada etapa.

INSTRUCCIONES

- Cuando la unidad haya terminado de cocinar, se mostrará “End” y la unidad emitirá un pitido tres veces.
6. Para establecer etapas adicionales con los ajustes de cocción, repita los pasos anteriores. El número sobre “stage” cambiará cada vez que se presione “STAGE”, después de configurar la temperatura y el tiempo.
- Después de configurar la temperatura y el tiempo para la Etapa 5, si se presiona “STAGE” de nuevo, la unidad volverá a la Etapa 1 y la temperatura de cocción ajustada, “temp”, “stage” y “1” (arriba de “stage”) se mostrará para Stage 1.

Notas:

- La pantalla solo indicará el número de cocción de la etapa cuando se utilicen dos o más etapas. La pantalla no mostrará el número de cocción de la etapa si solo se utiliza una etapa de la cocción.
- Durante la cocción, presione “STAGE” para ver y ajustar las próximas etapas de cocción.
- Valor predeterminado de la Etapa 1: “360F”, “00:15”. Etapas 2-5 predeterminadas: “360F”, “00:00”.
- Si no se establece un tiempo para las etapas 2-5, esas etapas se omitirán en el ciclo de cocción.

Preheat

La función de precalentamiento asegura que el Brio alcance la temperatura deseada antes de que comience la cocción. El precalentamiento es perfecto para alimentos que requieren un acabado más crujiente, como aperitivos congelados, papas fritas o alitas de pollo.

1. Presione “ON/OFF”. Ajuste la temperatura y el tiempo de cocción presionando las flechas hacia arriba o hacia abajo.

2. Presione “PREHEAT”. Se mostrarán la temperatura de cocción ajustada, “pre” y “temp”.
 - El Brio SIEMPRE precalienta a la temperatura de cocción del siguiente ciclo de cocción.
3. Presione “START/PAUSE”. La unidad comenzará a precalentar a la temperatura establecida. La temperatura de cocción/precalentamiento ajustada parpadeará, y se mostrarán “pre” y “temp”.
 - Durante el precalentamiento, la temperatura de cocción se puede ajustar presionando las flechas hacia arriba o hacia abajo.
 - El tiempo de cocción se puede ajustar presionando “TIME” y luego presionando las flechas hacia arriba o hacia abajo.
4. Cuando el Brio alcance la temperatura de precalentamiento, la unidad emitirá un pitido y comenzará una cuenta regresiva de 5 minutos. “5” parpadeará y se mostrarán “ready” y “temp”.
 - El Brio mantendrá la temperatura de precalentamiento durante la cuenta regresiva de 5 minutos.
 - La temperatura de cocción se puede ajustar durante la cuenta regresiva de 5 minutos presionando las flechas hacia arriba o hacia abajo. El tiempo de cocción se puede ajustar presionando “TIME” y luego las flechas hacia arriba o hacia abajo.
 - Si no se realiza ninguna acción dentro de la cuenta regresiva de 5 minutos, el Brio pasará automáticamente al modo de espera.
5. Coloque los alimentos en la unidad, cierre la puerta y presione “START/PAUSE”. El Brio comenzará a cocinar a la temperatura y el tiempo establecidos.
6. Cuando el Brio termine de cocinar, se mostrará “End” en la pantalla y la unidad emitirá un pitido tres veces.

Nota: El precalentamiento se puede cancelar en cualquier momento presionando “ON/OFF”. Cuando se cancela el precalentamiento, el Brio finalizará el ciclo de precalentamiento y pasará automáticamente al siguiente ciclo de cocción.

Sear

Sear 1 siempre será directamente ANTES de la etapa de cocción regular. Sear 2 siempre será directamente DESPUÉS de la etapa de cocción regular.

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Sear 1

La temperatura y el tiempo predeterminados de Sear 1 son 400F durante 5 minutos (“400F” para “00:05”).

1. Presione “ON/OFF”. Ajuste la temperatura de cocción y el tiempo para la cocción en etapa regular.
2. Presione “SEAR” una vez. Se mostrarán “400F”, “sear”, “1” (parpadeando) y “temp”.
 - Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura para sear 1. 400F es la temperatura máxima para sellar.
3. Presione “TIME”. Se mostrarán “00:05” y “time”.
 - Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo de sear 1. El tiempo se puede ajustar hasta 5 minutos. (“00:05”).
4. Presione “START/PAUSE” para comenzar a cocinar. “Sear”, “1” (parpadeando), “time”, y el tiempo de sellar automático (“00:05”, predeterminado) con “:” destellando se mostrarán. the set sear time (“00:05”, default) with the “:” flashing will be displayed.
5. Una vez que se complete el sear 1, la unidad emitirá un pitido y pasará automáticamente a la etapa de cocción (regular).
6. Cuando el Brio se termine de cocinar, se mostrará en la pantalla “End” y la unidad emitirá un pitido tres veces.

Sear 1 y 2

Sear 1 y 2 se usa para sellar antes y después de la etapa de cocinar regular

1. Presione “ON/OFF”. Ajuste la temperatura de cocción y el tiempo para la cocción en etapa regular.
2. Presiona “SEAR” dos veces. Se mostrarán “400F”, “sear”, “1” y “2” (parpadeando), y “temp”. Presione “START/PAUSE”. La unidad dorará a 400 ° F durante 5 minutos (sear 1), luego la etapa de cocción regular, y después sellará nuevamente a 400 ° F durante 5 minutos. (Sear 2).
3. Para configurar una temperatura y un tiempo diferentes para Sear 1 y 2, presione “SEAR” una vez y ajuste la temperatura y el tiempo de Sear 1. Presione “SEAR” de nuevo. Se

mostrarán “400F”, “sear”, “1”, “2” (intermitentes) y “temp”. Ajuste la temperatura y el tiempo de Sear 2.

- Presione “SEAR” para alternar entre “Sear 1” y “Sear 2”.
4. Presione “START/PAUSE” para comenzar a cocinar. “Sear”, “1” (destellando), “2”, “time”, y el tiempo programado para sear 1 con “:” parpadearán.
 - Una vez que se complete el ciclo Sear 1, la unidad emitirá un pitido y automáticamente entrará en la etapa de cocción normal. “Sear 2”, “time”, y el tiempo de cocción de la etapa regular establecido con “:” parpadeando se mostrarán.
 - Una vez que se complete el ciclo de cocción por etapas, la unidad emitirá un pitido y pasará automáticamente a la cocción Sear 2. “Sear”, “2” (parpadeando), “time”, y el tiempo de sellar ajustado con “:” parpadeando se mostrarán.
 5. Cuando el Brio termine de cocinar, “End” se mostrará en la pantalla y la unidad emitirá un pitido tres veces.

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Ejemplo: Sellar los alimentos a 400 ° F durante 3 min. (Sear 1), cocinar los alimentos a 360 ° F (predeterminado) durante 15 min. (predeterminado), y sellar nuevamente a 380 ° F durante 5 min. (Sear 2):

Presione "ON/OFF". Se mostrará el ajuste predeterminado para la temperatura y el tiempo de cocción regulares. >> Pulse "SEAR" una vez. Se mostrará "400F" (predeterminado) >> Presione "TIME". Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo a "00:03". >> Pulse de nuevo "SEAR". Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura a "380F". >> Pulse "TIME". Se mostrará "00:05" (predeterminado). >> Presione "START/PAUSE".

Sear 2

La temperatura y el tiempo predeterminados de Sear 2 es de 400 ° F ("400F") durante 5 min. ("00:05").

1. Presione "ON/OFF". Ajuste la temperatura y el tiempo de cocción para una cocción regular (etapa 1).
2. Presione "SEAR" tres veces. Se mostrarán "400F", "sear", "2" (parpadeando) y "temp".
 - La temperatura del Sear 2 (sellar) se puede ajustar presionando las flechas hacia arriba o hacia abajo. 400 ° F ("400F") es la temperatura máxima para sellar.
 - Presione "TIME". Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo de sear 2 (sellar) hasta 5 min. ("00:05").
3. Presione "START/PAUSE" para comenzar a cocinar. "Sear 2", "time", y el tiempo de cocción de la etapa regular establecido ("00:15", predeterminado) con ":" parpadearán.
 - Una vez que se complete el ciclo de cocción de la etapa regular, la unidad emitirá un pitido y pasará automáticamente a la cocción Sear 2. "Sear", "2" (intermitente), "time", y el tiempo de marcación establecido ("00:05", predeterminado) con ":" destellando se mostrarán.
4. Cuando el Brio termine de cocinar, se mostrará "End" en la pantalla y la unidad emitirá un pitido tres veces.

Warm

Usando el Mantener Caliente como una función independiente

1. Mantenga presionado "WARM" durante 2 segundos. El Brio iniciará automáticamente la función de Mantener Caliente y se mostrarán "01:00", "time" y "warm".
2. Presione "START/PAUSE". Cuando finalice el tiempo de calentamiento, aparecerá "End" y la unidad emitirá un pitido tres veces.
3. Para ajustar el tiempo o la temperatura, presione "TIME" o "TEMP" y las flechas hacia arriba o hacia abajo.

El uso de Warm después de la cocción termina para mantener la comida caliente en el Brio.

1. Presione "WARM". Se mostrarán "145F", "temp" y "warm". Use las flechas hacia arriba o hacia abajo para ajustar la temperatura de calentamiento.
2. Presione "TIME". Se mostrarán "01:00", "time" y "warm". Use las flechas hacia arriba o hacia abajo para ajustar el tiempo para mantener caliente.
3. Presione "START/PAUSE" para comenzar a cocinar. El Brio cocinará el ciclo de cocción de la etapa regular y luego entrará en Mantener Caliente a la temperatura y el tiempo establecidos.

Notas:

- La temperatura para Mantener Caliente se puede ajustar hasta 200 ° F ("200F").
- Después de que termine la cocción, puede calentar la comida para mantener la comida caliente. El tiempo y la temperatura para calentar es ajustable.
- El calor se puede configurar inmediatamente después de ajustar los tiempos y temperaturas de cocción regulares, antes de que el Brio prepare los alimentos.
- Para cancelar la función de Mantener Caliente en cualquier momento, presione "WARM". La función de Mantener Caliente finalizará y ya no se mostrará "warm".
- Mantener Caliente también se puede usar con la opción de función de programa. Presione "Program" y luego presione "WARM" y ajuste la temperatura y el tiempo de calentamiento. Consulte la Guía de Inicio Rápido para Programar 100 Elementos del Menú.

INSTRUCCIONES

Program

La función de programa representa la entrada en la memoria, el almacenamiento de las secuencias de cocción de uso frecuente y la recuperación de la memoria, la recuperación de las secuencias de cocción para recetas.

Recuperación de Memoria

1. Presione "PROGRAM". "Prog" y "1". Presione las flechas hacia arriba o hacia abajo para elegir el número de programa que desea recuperar.
 - Los números "1-100" son programas preestablecidos.
 - Los números "101-200" son programas únicos creados (recetas).
2. Una vez elegido el número de programa, presione "START/PAUSE" para comenzar a cocinar. La temperatura y el tiempo se pueden ajustar, si se desea. El Brio cocinará a las temperaturas y tiempos programados.

Notas:

- Consulte los Guía de Inicio Rápido para Programar 100 Elementos del Menú para ver las recetas preprogramadas 1-100.
- Se pueden ajustar las temperaturas y tiempos preestablecidos para las recetas del programa 1-100. Las temperaturas y tiempos ajustados no se guardarán cuando se vuelva a llamar un número de programa (1-100).

Guardando la receta antes de cocinar:

1. Presione "ON/OFF". Entre en las funciones de cocción incluyendo temperaturas y tiempos para la receta.
2. Presione "PROGRAM". Se mostrarán "prog" y "101". Presione las flechas hacia arriba y hacia abajo para elegir el número para guardar la receta del programa en (101-200 solamente).
3. Presione "PROGRAM" nuevamente para almacenar y guardar la receta del programa en el número de programa elegido.
 - La receta del programa ahora está almacenada y disponible para su posterior recuperación.
4. Presione "START/PAUSE" para comenzar a cocinar el programa establecido (receta).

Almacenando la receta durante la cocción:

1. Presione "ON/OFF". Entra en las funciones de cocción incluyendo temperaturas y tiempos para la receta.
2. Presione "START/PAUSE" para comenzar a cocinar.
3. Durante la cocción, presione "PROGRAM". Se mostrarán "prog" y "101". Presione las flechas hacia arriba o hacia abajo para elegir el número de programa para guardar la receta del programa en (101-200 solamente).
4. Presione "PROGRAM" nuevamente para guardar y guardar la receta del programa en el número de programa elegido.
 - El programa (receta) ahora está almacenado y disponible para su posterior recuperación.
 - El Brio continuará cocinando la receta recién programada y almacenada.

Guardando la receta después de que la cocción haya terminado:

1. Presione "ON/OFF". Entra en las funciones de cocción incluyendo temperaturas y tiempos para la receta.
2. Presione "START/PAUSE" para comenzar a cocinar.
3. Cuando haya terminado la cocción y se muestre "End", presione "PROGRAM". Se mostrarán "prog" y "101". Presione las flechas hacia arriba y hacia abajo para elegir el número de programa para guardar la receta del programa en (101-200 solamente).
4. Presione "PROGRAM" nuevamente para guardar la receta del programa en el número de programa elegido.
 - El programa (receta) ahora está almacenado y disponible para su posterior recuperación.

Viewing Current Program Recipe During Cooking:

1. While the Brio is cooking, press and hold down "PROGRAM" for 2 seconds. The current program recipe cooking will be displayed.
2. Release "PROGRAM" to see the previous screen.

Viendo la receta actual del programa durante la cocción:

1. Mientras el Brio está cocinando, mantenga presionado "PROGRAM" durante 2 segundos. Se mostrará la receta actual del programa de cocción.

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2. Suelte "PROGRAM" para ver la pantalla anterior.

Visualización de las funciones de cocción del programa.

Se pueden ver las funciones de cocción asociadas con un programa antes o durante el proceso de cocción.

Ver antes de cocinar:

1. Presione "PROGRAM". Localice el número de programa para revisar presionando las flechas hacia arriba o hacia abajo.
2. Una vez que se muestra el número del programa, presione "STAGE" para revisar cada fase (función) de la cocción.
 - Los ajustes de temperatura y tiempos para cada función se pueden hacer en este momento.

Ver durante la cocción:

1. Presione "STAGE" para revisar cada fase (función) de la cocción.
2. Continúe presionando "STAGE" para desplazarse por cada función programada para el número de programa elegido.
 - Se pueden hacer ajustes a las temperaturas y tiempos para cada función en este momento.

Edición y modificación de un programa guardado:

Editar antes de cocinar:

1. Presione "PROGRAM". Localice el número de programa para editar presionando las flechas hacia arriba o hacia abajo.
2. Una vez que se muestra el número de programa elegido, presione "STAGE" hasta que aparezca la función para editar.
 - Presione "TEMP" y ajuste presionando las flechas hacia arriba y hacia abajo. Presione "TIME" y ajústelo presionando las flechas hacia arriba y hacia abajo.
3. Una vez que se hayan realizado todas las ediciones, presione "PROGRAM". Se mostrarán "prog" y "101".
4. Presione las flechas hacia arriba o hacia abajo para ubicar el número de programa para guardar las ediciones. Presione "PROGRAM" nuevamente para guardar las ediciones.

Editar durante la cocción:

1. Cuando el Brio esté cocinando, presione "TEMP". Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura de cocción.
2. Presione "TIME". Presione las flechas hacia arriba y hacia abajo para ajustar el tiempo de cocción.

- Si hay funciones de cocción adicionales para editar, presione "STAGE" hasta llegar a la función para editar.

- Presione "TEMP" y ajuste presionando las flechas hacia arriba y hacia abajo. Presione "TIME" y ajuste presionando las flechas hacia arriba y hacia abajo.

- El Brio continuará el proceso de cocción con las temperaturas y tiempos ajustados para cada función. Las funciones que ya han finalizado en el ciclo de cocción no se pueden editar.

3. Una vez que se hayan realizado todas las ediciones, presione "PROGRAM". Se mostrarán "prog" y "101".
4. Use las flechas hacia arriba o hacia abajo para ubicar el número de programa para guardar las ediciones. Presione "PROGRAM" nuevamente para guardar las ediciones.
5. Cuando el Brio haya terminado de cocinar, aparecerá "End" seguido de "SAVE", y la unidad emitirá un pitido.


Notas:

- Si alguna receta se guarda en un programa (ranura de memoria) que ya está lleno, la nueva receta con temperaturas y tiempos establecidos anulará la receta del programa anterior (solo 101-200).
- Se pueden ajustar las temperaturas y tiempos preestablecidos para las recetas del programa 1-100. Las temperaturas y tiempos ajustados no se guardarán cuando se vuelva a llamar un número de programa (1-100).

INSTRUCCIONES

Probe

La sonda digital de temperatura se utiliza para mostrar una temperatura interna precisa de los alimentos.

1. Coloque el extremo del sensor (conector) en la unidad Brio (conector). Ajuste las funciones de cocción y las temperaturas y tiempos con las etapas que desee.
2. Presione "PROBE". Se mostrarán la lectura actual de temperatura de la sonda, "temp" y "probe".
3. Mantenga presionado "PROBE" durante 2 segundos para establecer la temperatura deseada del sensor. Se mostrarán "160F" (predeterminado), "temp" y "probe".
 - Presione las flechas hacia arriba y hacia abajo para establecer la temperatura interna deseada que alcancen los alimentos. La temperatura interna se puede configurar en la sonda hasta 212 ° F ("212F").
4. Inserte el otro extremo del sensor en la comida. Coloque los alimentos en el Brio. 
5. Presione "START/PAUSE". Se mostrarán la temperatura actual del sensor, "temp" y "probe".
6. Para ver la temperatura de cocción actual, presione "TEMP". Para cambiar la temperatura de cocción, presione las flechas hacia arriba o hacia abajo para ajustar, si lo desea.
7. Para retroceder y ver la lectura de la temperatura interna actual del sensor, presione "PROBE".
 - Para ver la temperatura objetivo del sensor, mantenga presionado "PROBE" durante 2 segundos. La temperatura interna deseada aún se puede ajustar presionando las flechas hacia arriba o hacia abajo.
8. El Brio cocinará hasta que se alcance la temperatura interna establecida en el sensor. Cuando se alcance la temperatura objetivo, se mostrará "End" y la unidad emitirá un pitido tres veces.

Ejemplo: Cuando cocine el pollo a una temperatura interna de 170 ° F ("170F"), configure la temperatura objetivo del sensor en "170F". Cuando la temperatura interna del pollo alcance los 170 ° F, el Brio se apagará automáticamente o entrará en la función de Mantener Caliente, si se seleccionó "WARM" (presionado).


Nota: La función del Rostizador no funcionará con Probe. Si la sonda está conectada a la unidad, el rostizador se desactivará y la unidad emitirá un pitido tres veces.

ROTISSERIE

1. Presione "ROTISSERIE". La luz roja junto a "ROTISSERIE" se iluminará y se mostrarán "360F" y "temp". Presione las flechas hacia arriba o hacia abajo para ajustar la temperatura de cocción.
2. Presione "TIME". Se mostrará "00:30" (predeterminado) y "time".
 - Presione las flechas hacia arriba o hacia abajo para ajustar el tiempo de cocción.
3. Presione "START/PAUSE" para comenzar a cocinar. El trinche del rostizador (insertado) comenzará a girar y parpadeará "00:30" con ":", y se mostrará "time".
4. Cuando el Brio se termine de cocinar, se mostrará "End" en la pantalla y la unidad emitirá un pitido tres veces.

Notas:

- Siempre verifique que haya espacio suficiente por encima y por debajo de los alimentos para que puedan girar libremente sin obstrucciones.
- Cuando utilice el trinche para rostizar, coloque la bandeja de goteo en la posición 1.

	PRECAUCIÓN Las partes de la base del rostizador estarán calientes durante y después del uso. Use guantes para horno.
--------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------

Guía de Temperatura del Sensor							
	Temp. °F	Poco °F	Tres Cuartos °F	Medio °F	Cocido °F	Bien Cocido °F	Tiempo Minutos
Pechuga de Pollo	360			165			5 - 8
Filete de 1" de espesor	350	125	135	145	150	160	3 - 8
Hamburguesas ¼ lb	350						5 - 7
Chuletas de Cerdo ¾" de espesor	360						5 - 7
Filetes de Pescado de ½" de espesor	350						2 - 3
Filetes de Pescado 1" de espesor	350						5 - 7
Camarón	350						3 - 4
Chorizo	360						4 - 5
Verduras (firmes)	360						4 - 8
Verduras (suaves)	350						2 - 5

NOTA: Los tiempos pueden variar dependiendo de la preferencia de cocción.

Tabla de Medidas		
Cucharadita = t	Fahrenheit = °F	Minuto = min
Cucharada = T	Centígrados = °C	Segundo = seg
Cupa = c	Onzas fluidas = fl oz	Pulgada = in.
Onza = oz	Litro = L	Docena = doz
Libra = lb(s)	Millilitro = ml	Hora = hr
Cuarto de galón = qt	Paquete = pkg.	Gramo = g
Pinta = pt	Galón = gal	

Limpieza

Limpie el Brio después de cada uso o entre varios lotes grandes. No utilice utensilios metálicos o abrasivos fuertes al limpiar, ya que esto puede dañar el revestimiento.

1. Desenchufe el Brio y asegúrese de que se enfríe completamente.
2. Use un paño húmedo para limpiar el exterior del aparato.
3. Limpie las bandejas de malla, la rejilla de malla, la bandeja de goteo y la base y trinche del rostizador con una esponja no abrasiva, agua caliente y un detergente suave. Seque bien.
4. Para limpiar el sensor, limpie el extremo con un paño húmedo o papel.

Nota: Retire las bandejas, la rejilla, la base y el sensor. Colóquelos sobre una superficie resistente al calor para ayudar a enfriar el aparato más rápido.

Nota: Si usa el lavavajillas para las bandejas de malla, la rejilla de malla, la bandeja de goteo y la base y trinche del rostizador, se recomienda usar solo la rejilla superior. Lave el sensor a mano.

Consejo: Si hay comida residual en las bandejas o en la rejilla, agregue un poco de agua caliente y deje que se remoje por separado durante unos 10 minutos para facilitar la limpieza. Luego, use un cepillo de limpieza suave para eliminar cualquier alimento persistente. Seque bien.

Almacenamiento:

1. Desconecte el Brio y deje que se enfríe completamente.
2. Asegúrese de que todas las piezas estén limpias y secas.
3. Guarde en un lugar fresco y seco.

La puerta del 14 QT Brio es removible para una limpieza más fácil y completa (solo lavado a mano). Para quitar la puerta:

1. Asegúrese de que la unidad se haya enfriado completamente. Abra la puerta hacia abajo parcialmente.
2. Sujetando firmemente la manija de la puerta, levante la puerta de las ranuras en ambos lados. Evite que entre agua por la ventana.
3. Después de limpiar, vuelva a colocar en las ranuras. Abra y cierre la puerta para asegurarse de que esté bien colocada antes de usarla.

Notas: Para limpiar el interior de la ventana, quite los tornillos ubicados en el interior de la puerta con un destornillador Phillips.

IMPORTANTE - No sumerja la unidad en agua ni intente lavar en el lavavajillas. La superficie exterior se puede limpiar frotando cuidadosamente con un paño húmedo o una esponja. Asegúrese de que la unidad se haya enfriado completamente antes de limpiarla.

SOLUCIÓN DE PROBLEMAS

Reemplazo de la bombilla

Para reemplazar la bombilla, apague y desenchufe Brio. Asegurar la unidad y la cubierta de la bombilla. Se han enfriado completamente. Destornille la tapa de la bombilla y la bombilla. Reemplace la bombilla y la tapa antes de volver a enchufarla y encenderla. Antes de retirar la cubierta de la bombilla y la bombilla, deje que la unidad, incluidas las partes y Interior, para enfriar completamente.



⚠ ADVERTENCIA

En caso de otros problemas, desenchúfelo inmediatamente y comuníquese con el Departamento de Servicio al Cliente.

1-877-689-2838 • help@nuwavenow.com

GUÍA DE SOLUCIÓN DE PROBLEMAS

El Brio no enciende ni funciona.

1. Brio no está enchufado.
2. Presionó el botón "ON/OFF".
3. Inserte el enchufe en una toma de corriente con conexión a tierra adecuada. Presione el botón "ON/OFF" después de seleccionar los ajustes.

Los ingredientes fritos en el Brio no están completamente cocidos.

1. Se utilizaron demasiados ingredientes. La temperatura de cocción es demasiado baja.
2. El tiempo de cocción es demasiado corto.
3. Retire algunos ingredientes de la Bandeja o Rejilla; Los lotes más pequeños se fríen de manera más uniforme. Cocine a una temperatura más alta. Ajuste el Brio para freír al aire durante más tiempo.

Los bocadillos fritos no son crujientes cuando salen del Brio.

Use bocadillos diseñados para hornear en un horno tradicional, o aplique un poco de aceite de oliva sobre ellos para obtener un resultado más crujiente.

Sale humo blanco del producto.

1. Está friendo alimentos grasosos. Las bandejas o la rejilla contienen residuos grasos de usos anteriores.
2. preparar ingredientes grasos en la freidora, se pueden fumar grandes cantidades de aceite e infiltrarse en el Brio. El aceite puede producir humo blanco y las bandejas o la rejilla pueden calentarse más de lo normal. Esto no afectará el resultado final de cocción. El humo blanco es causado por el calentamiento de la grasa en las bandejas o en la rejilla. Asegúrese de limpiar las bandejas y la rejilla correctamente después del uso.

Las papas fritas se fríen de manera desigual en el Brio.

1. No empapó bien los palitos de papa antes de freírlos.
2. No usó el tipo de papa correcto o no estaban frescas.
3. Remoje los palitos de papa en un recipiente con agua durante al menos 30 minutos, retírelos y séquelos con toallas de papel. Use papas frescas y asegúrese de que permanezcan firmes durante la fritura al aire.

Las papas fritas no son crujientes cuando salen del Brio.

1. El sabor crujiente de las papas fritas depende de la cantidad de aceite y agua en las papas fritas.
2. Asegúrese de secar los bastones de papa correctamente antes de agregar el aceite. Corte los palitos de papa más pequeños y séquelos para obtener un resultado más crujiente. Agregue un poco más de aceite en las papas antes de colocarlas en Brio para obtener un resultado más crujiente.

Si la unidad necesita ser reemplazada o devuelta al fabricante, comuníquese con el Departamento de Servicio al Cliente al: **1-877-689-2838 or help@nuwavenow.com.**

Mensaje de error:	Solución (s):
Prb1	El sensor no está conectado a la unidad. Conecte el Brio en una toma de corriente apropiada.
Prb2	La temperatura interna objetivo del sensor se ajustó más alta que la temperatura de cocción establecida.
Prb3	Corto Circuito en el Sensor. Comuníquese con el Departamento de Servicio al Cliente al 1-877-689-2838 o help@nuwavenow.com.
Prb4	El sensor no detecta aumento de temperatura. Asegúrese de que el sensor esté insertado en los alimentos y que estén en el horno durante la cocción.
Er1	El sensor de temperatura NTC está sobrecalentado. Apague la unidad para que se enfríe. Si el Brio no funciona después de que se enfríe, comuníquese con Servicio al Cliente.
Err1	El sensor de temperatura NTC tiene un corto circuito. Comuníquese con el Departamento de Servicio al Cliente al 1-877-689-2838 o help@nuwavenow.com.
Err2	El sensor de temperatura NTC está abierto. Comuníquese con el Departamento de Servicio al Cliente al 1-877-689-2838 o help@nuwavenow.com.

El Horno Freidora de Aire Digital Nu-Wave Brio® 14Q EL FABRICANTE GARANTIZA

El Brio, incluyendo las Bandejas De Malla, la Rejilla De Malla, la Bandeja De Goteo, la Bombilla, Cubierta De Bombilla, la Puerta y La Base y Trinche Del Rostizador son están libres de defectos de fabricación.

Todos los componentes eléctricos tienen una garantía de 1 año a partir de la fecha de compra, en uso doméstico normal y siempre y cuando se utilicen de acuerdo con las instrucciones escritas del fabricante. El fabricante proporcionará las piezas y la mano de obra necesarias para reparar cualquier parte del Brio en el Departamento de Servicio de NuWave LLC. Después del vencimiento de la garantía, el costo de la mano de obra y las piezas será responsabilidad del propietario.

LA GARANTÍA NO CUBRE

La garantía limitada se anula si las reparaciones son realizadas por un distribuidor no autorizado o si la placa de datos del número de serie se retira o borra. Esta garantía no cubre el deterioro normal del acabado debido al uso o la exposición. Esta garantía limitada no cubre fallas, daños o un desempeño inadecuado debido a un accidente, actos de Dios (como rayos), fluctuaciones en la energía eléctrica, alteraciones, abuso, mal uso, aplicaciones incorrectas, atmósferas de tipo corrosivo, instalación incorrecta, falta de funcionamiento de acuerdo con las instrucciones escritas del fabricante, uso anormal o uso comercial. NuWave LLC se reserva el derecho de anular la Garantía Limitada, según lo permita la ley, para los productos adquiridos a

través de un distribuidor no autorizado.

OBTENER SERVICIO

El propietario tendrá la obligación y la responsabilidad de: pagar por todos los servicios y piezas no cubiertos por la garantía; prepagar el flete hacia y desde el Departamento de Servicio para cualquier parte o sistema devuelto bajo esta garantía; y empaquetar cuidadosamente el producto con material de relleno adecuado para evitar daños durante el transporte. El envase original es ideal para este propósito. Incluya en el paquete el nombre del propietario, la dirección, el número de teléfono durante el día, una descripción detallada del problema y su “**número RGA**”. **(Llame al 1-877-689-2838) o envíe un correo electrónico a help@nuwavenow.com** para obtener el número **RGA (Número de autorización de devolución de mercancías)**. Proporcione el modelo del sistema de cocción y el número de serie y el comprobante de la fecha de compra (una copia del recibo) al realizar reclamaciones bajo esta garantía.

OBLIGACIÓN DEL FABRICANTE

La obligación del fabricante en virtud de esta Garantía Limitada se limita, en la medida en que lo permita la ley, a reparar o reemplazar cualquier pieza cubierta por esta Garantía Limitada que, al examinarla, se encuentre defectuosa en el uso normal. La Garantía Limitada se aplica solo dentro de los Estados Unidos continentales y solo al comprador original de los canales de distribución

autorizados por el fabricante. LA GARANTÍA LIMITADA NO PUEDE SER ALTERADA, VARIADA O EXTENDIDA, EXCEPTO POR UN INSTRUMENTO ESCRITO EJECUTADO POR EL FABRICANTE. EL RECHAZO DE REPARACIÓN O REEMPLAZO SEGÚN LO PROPORCIONADO POR ESTA GARANTÍA LIMITADA ES EXCLUSIVO. EN NINGÚN CASO, EL FABRICANTE SERÁ RESPONSABLE DE CUALQUIER DAÑO CONSECUENTE O INCIDENTAL A CUALQUIER PERSONA, SEA O NO OCASIONADO POR LA NEGLIGENCIA DEL FABRICANTE, INCLUIDOS, SIN LIMITACIÓN, DAÑOS POR PÉRDIDA DE USO, COSTOS DE SUSTITUCIÓN, DAÑO A LA PROPIEDAD U OTRA PÉRDIDA DE DINERO.

Algunos estados no permiten la exclusión o limitación de daños incidentales o consecuentes, por lo que es posible que no se apliquen las exclusiones de limitación anteriores. Esta Garantía Limitada otorga derechos legales específicos, y también puede haber otros derechos que varían de estado a estado. EXCEPTO OTRAS MANERAS QUE EXPRESAMENTE SE PROPORCIONAN ANTERIORMENTE, EL FABRICANTE NO HACE GARANTÍAS EXPRESAS O IMPLÍCITAS DE LA LEY O DE OTRA MANERA, INCLUYENDO SIN LIMITACIONES, LAS GARANTÍAS IMPLÍCITAS DE COMERCIALIZACIÓN Y EJERCICIO PARA UN PROPÓSITO PARTICULAR A CUALQUIER OTRA PERSONA. LEA EL MANUAL DEL USUARIO. SI TUVIERA ALGUNA DUDA SOBRE EL FUNCIONAMIENTO O LA GARANTÍA DEL PRODUCTO, CONTACTE A NUWAVE LLC.

LEA EL MANUAL DE SU PROPIETARIO

Si aún tiene preguntas sobre el funcionamiento o la garantía del producto, comuníquese con NuWave LLC al: 1-877-689-2838 o envíe un correo electrónico a help@nuwavenow.com.

Vegetables	
1.	Asparagus
2.	Beets (whole)
3.	Broccoli (florets)
4.	Kale Chips
5.	Carrots
6.	Cauliflower (florets)
7.	Corn on the Cob
8.	Eggplant (1½-inch cubes)
9.	Fennel (quartered)
10.	Green Beans
11.	Kale Leaves
12.	Mushrooms
13.	Onions (pearl)
14.	Parsnips (½-inch cubes)
15.	Peppers (½-inch cubes)
16.	Potatoes (small baby, 1.5 lbs.)
17.	Potatoes (1-inch cubes)
18.	Potatoes (baked whole)
19.	Squash (½-inch cubes)
20.	Sweet Potato (baked, whole)
21.	Tomatoes (cherry)
22.	Tomatoes (halved)
23.	Zucchini (½-inch sticks)
Poultry	
24.	Chicken Breast, bone-in (1.25 lbs.)
25.	Chicken Breast, boneless (4 oz)
26.	Chicken Drumsticks (2.5 lbs.)
27.	Chicken Thighs, bone-in (2 lbs.)
28.	Chicken Thighs, boneless (1.5 lbs.)
29.	Duck Breast (1 lb.)
30.	Frozen Chicken Breast, bone-in (1 lb.)

Cooking Temp.	Probe Temp.	Time
400°F		5 minutes
400°F		40 minutes
400°F		6 minutes
380°F		15 minutes
380°F		15 minutes
400°F		6 minutes
390°F		15 minutes
400°F		15 minutes
370°F		12 minutes
400°F		5 minutes
250°F		12 minutes
400°F		5 minutes
400°F		10 minutes
400°F		15 minutes
400°F		15 minutes
400°F		15 minutes
400°F		12 minutes
400°F		40 minutes
400°F		12 minutes
400°F		32 minutes
400°F		4 minutes
400°F		10 minutes
400°F		12 minutes
Cooking Temp.	Probe Temp.	Time
370°F	165°F	
380°F	165°F	
370°F	165°F	
380°F	165°F	
380°F	165°F	
400°F	165°F	
360°F	165°F	

Poultry	
31.	Frozen Chicken Breast, boneless (8 oz)
32.	Turkey Breast, frozen
33.	Chicken Drums & Thighs, bone-in (1.75 lbs.)
34.	Chicken Wings (2 lbs.)
35.	Game Hen (halved - 2 lbs.)
36.	Game Hen, frozen
37.	Whole Chicken (6 lb.) (rotisserie)
38.	Frozen Whole Chicken (5 lb.)
39.	Frozen Chicken Breast, boneless (8 oz)
40.	Chicken Tenders
41.	Turkey Breast (4 lbs.)
Beef	
42.	Burger (4 oz)
43.	Filet Mignon (8 oz)
44.	Flank Steak (1.5 lbs.)
45.	London Broil (2 lbs.)
46.	Meatballs (1-inch)
47.	Meatballs (3-inch)
48.	Rib-eye, bone-in (1-inch, 8 oz)
49.	Sirloin Steak (1-inch, 12 oz)
50.	Beef Eye Round Roast (4 lbs.)
Pork/Lamb	
51.	Loin (2 lbs.)
52.	Pork Chops, bone-in (1-inch, 6 oz)
53.	Pork Chops, boneless (1-inch, 6 oz)
54.	Salmon, fillet (6 oz)
55.	Swordfish Steak
56.	Bacon (thick cut)
57.	Sausage
58.	Lamb Loin Chops (1-inch thick)
59.	Rack of Lamb (2 lbs.)

Cooking Temp.	Probe Temp.	Time
360°F		
360°F		
380°F	165°F	
400°F		12 minutes
390°F	165°F	
390°F	165°F	
360°F		60 minutes
360°F	165°F	
360°F	165°F	
360°F	165°F	
360°F	165°F	
Cooking Temp.	Probe Temp.	Time
370°F	125°F/MR	
400°F	125°F/MR	
400°F	125°F/MR	
400°F	125°F/MR	
380°F	125°F/MR	
380°F	125°F/MR	
400°F	125°F/MR	
400°F	125°F/MR	
390°F	125°F/MR	
Cooking Temp.	Probe Temp.	Time
360°F		55 minutes
400°F		12 minutes
400°F		10 minutes
370°F		15 minutes
400°F		6 minutes
400°F		8 minutes
380°F		10 minutes
400°F		12 minutes
380°F		22 minutes




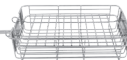





100 RECIPES

Fish/Seafood	
60.	Calamari (8 oz)
61.	Fish Fillet (1-inch, 8 oz)
62.	Salmon, Fillet (6 oz)
63.	Swordfish Steak
64.	Tuna Steak
65.	Scallops
66.	Shrimp
Frozen Foods	
67.	Onion Rings (12 oz)
68.	French Fries (thin, 20 oz)
69.	Steak Fries (17 oz)
70.	Mozzarella Sticks (10 oz)
71.	Pot Stickers (10 oz)
72.	Frozen Burrito (10 oz)
73.	Fish Sticks (10 oz)
74.	Fish Fillets (1.2-inch, 10 oz)
75.	Chicken Nuggets (12 oz)
76.	Breaded Shrimp
77.	Frozen Chicken Patty
78.	Frozen Egg Rolls (12 oz)
Dehydrated Food	
79.	Kale Chips
80.	Yucca
81.	Turnip
82.	Sweet Potato
83.	Russet Potato
84.	Beets
85.	Parsnips
86.	Sun-Dried Tomatoes
87.	Croutons
88.	Dried Herbs
89.	Beef Jerky

Cooking Temp.	Probe Temp.	Time
400°F		4 minutes
400°F		10 minutes
380°F		12 minutes
400°F		10 minutes
400°F		8 minutes
400°F		6 minutes
400°F		5 minutes
Cooking Temp.	Probe Temp.	Time
400°F		8 minutes
400°F		14 minutes
400°F		18 minutes
400°F		8 minutes
400°F		8 minutes
400°F		15 minutes
400°F		10 minutes
400°F		14 minutes
400°F		10 minutes
400°F		9 minutes
400°F		8 minutes
400°F		12 minutes
Cooking Temp.	Probe Temp.	Time
130°F		20 minutes
360°F		30 minutes
360°F		30 minutes
360°F		30 minutes
360°F		30 minutes
360°F		30 minutes
360°F		30 minutes
360°F		30 minutes
140°F		8 hours
350°F		8 hours
100°F		2 hours
160°F		6 hours

REPLACEABLE PARTS

To order replaceable parts head over to NuWaveNow.com

	Part Name
	Mesh Racks (2x)
	Mesh Tray
	Drip Tray
	Rotisserie Basket
	Rotisserie Skewer
	Light Bulb
	Light Bulb Cover
	Door
	Probe

Part Description	Part No.
Used to place food on. Racks are inserted into slots in oven.	38203
Used to place food on. Tray is inserted into slots in oven.	38202
Used in bottom of oven for collecting grease and oil from cooking.	38204
Used for rotisserie cooking. Includes basket, spit, and forks.	38205
Used for rotisserie cooking. Includes forks and spit.	38206
Used to light up food while cooking.	38209
Protective cover shields light bulb from heat.	38211
Removeable door opens and closes appliance.	38208
Inserted into food. Measures internal temperature of food.	38207

**Brio® 6-Qt
Digital Air Fryer**



**Nutri-Pot® 6-Qt
Digital Pressure Cooker**



**NuWave Primo™
Combo Grill Oven**



**NuWave PIC® Gold
Precision Induction Cooktop**



**Bruhub®
Coffee Maker**



**Moxie® High-Performance
Vacuum Blender**



**Bravo™ Air Fry & Toaster Oven
with Digital Temperature Probe**

nuwave®

— LIVE WELL FOR LESS —

nuwavenow.com



FOR HOUSEHOLD USE ONLY

Model: 38001

120V, 60Hz, 1800 Watts

For patent information please go to:

www.nuwavenow.com/legal/patent

Designed & Developed in USA by:

NuWave LLC

1795 N. Butterfield Road

Libertyville, IL 60048, U.S.A.

Customer Service:

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Made in China

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Item No: BM 38001

Rev. 09-BS

05-17-19

RB01 DV01