

nuwave[®]
— LIVE WELL FOR LESS —



NuWave Primo™

Combo Grill



Owner's Manual & Complete Recipe Book

REGISTER NOW!

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.

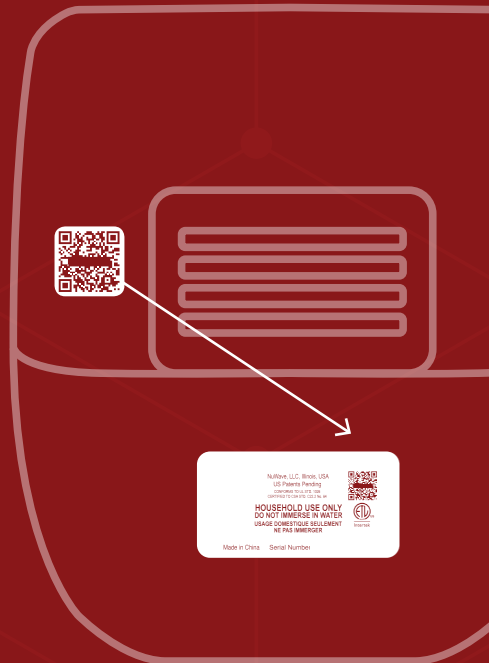
1 Using your smartphone or smart device, scan the QR code located on the unit label on the back of the unit.

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.



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

for an additional
6 months warranty!

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.



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NuWave Brio® 6Qt
Digital Air Fryer

Super-heated air cooks your food to crispy, tender perfection. The digital touch screen gives you precise temperature control.

NuWave
Nutri-Pot® 6Q
Digital Pressure Cooker

Easily cook rice, poultry, vegetables and more all with the press of a button! The Nutri-Pot's safety release valve and hinged lid make for convenient and safe operation.

For more about our innovative products, visit:



NuWave Primo™ Combo Grill

With the NuWave Primo™, there's no need to worry about hot spots or dried-out leftovers. The intuitive controls of this countertop smart oven make it incredibly easy to cook like a professional chef. Everything from large family meals to frozen foods cook with ease, without preheating or defrosting.

NuWave PIC® (Precision Induction Cooktop)

Cook faster, safer, and more efficiently than you ever could on your gas or electric stovetop.

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NuWave BruHub[®] Coffee Maker

Quality and convenience at your fingertips. The NuWave BruHub accommodates virtually all of your favorite single-serve pods, but with more flavor. Makes an 8- or 12-ounce cup and full carafe. The thermal stainless steel carafe keeps coffee hot for hours.

NuWave Moxie[®] High-Performance Vacuum Blender

With the simple press of a button, the NuWave Moxie can remove all the excess air from the blender. By vacuuming the air out of the blender, you can ensure no air is being mixed with your ingredients during the blending process, maximizing the nutritional value and ensuring your blender creations will remain fresher longer.

For more about our innovative products, visit:



NuWave Duralon® Healthy Ceramic

Non-Stick Cookware

Coated with Duralon Healthy Ceramic Non-Stick coating for easy cleanup, this versatile cookware is perfect for use in ovens or on gas, electric, and even induction cooktops.

NuWave Bravo™ XL

The NuWave Bravo™ XL Smart Oven is an air fryer, toaster, and convection oven all in one! The Bravo features an extra-large, 1-cubic-foot capacity. Includes 12 convenient, one-touch pre-programmed presets. Set precise temperatures from 100°F to 450°F.

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100 PROGRAM MENU ITEMS

Vegetables			
01.	Artichoke, whole (3-6)	400°F	1 hr. 3 min.
02.	Artichoke, hearts (6-10)	400°F	28 min.
03.	Cheesy Asparagus (2 lbs)	400°F	18 min.
04.	Green Beans (12-16 oz)	400°F	18 min.
05.	Beets, wrapped in foil (3-6)	400°F	43 min.
06.	Cheesy Broccoli Casserole (2 lbs)	400°F	28 min.
07.	Brussels Sprouts, halved (1 lb)	400°F	23 min.
08.	Cabbage, halved (1 head)	400°F	33 min.
09.	Carrots, whole (12)	400°F	38 min.
10.	Cauliflower (1 head, 2lbs)	400°F	28 min.
11.	Corn, on the cob, wrapped in foil (3-6)	400°F	28 min.
12.	Eggplant, halved (1-2)	400°F	38 min.
13.	Fennel, halved (3-5)	400°F	33 min.
14.	Garlic, whole, wrapped in foil (3-6)	400°F	43 min.
15.	Mushrooms (1 lb)	400°F	23 min.
16.	Okra (1 lb)	400°F	18 min.
17.	Onions, whole, wrapped in foil (2-4)	400°F	48 min.
18.	Parsnips, whole (12)	400°F	38 min.
19.	Pumpkin, halved (1 small)	400°F	18 min.
20.	Peppers, chopped (12-16 oz)	400°F	18 min.
21.	Potatoes, wedged (12-16 oz)	400°F	38 min.
22.	Radishes (12-16 oz)	400°F	23 min.
23.	Spaghetti Squash, upside down (2)	400°F	48 min.
24.	Sweet Potatoes, whole (2-6)	400°F	48 min.
25.	Zucchini, whole (2-6)	400°F	28 min.
Beef			
26.	Rib Roast (4lbs)	375°F	75 min.
27.	Beef Round Roast (3lbs)	390°F	55 min.
28.	Ribeye (8oz)	400°F	12 min.
29.	Porterhouse (¾-inch)	400°F	14 min.
30.	Filet Mignon (1½-inch)	400°F	15 min.
31.	Flank Steak (14 oz)	400°F	12 min.
32.	London Broil (2 lbs)	400°F	25 min.
35.	NY Strip (1¼-inch)	400°F	12 min.

100 PROGRAM MENU ITEMS (Continued)

Poultry			
36.	Turkey Breast (2lbs)	360°F	45 min.
37.	Chicken Breast (8oz)	360°F	14 min.
38.	Whole Chicken (3lbs)	375°F	50 min.
39.	Cornish Hen (18oz)	400°F	50 min.
40.	Whole Duck (3-4 lbs)	350°F	1 hr.
41.	Duck Breast	375°F	12 min.
42.	Chicken Wings (2 lbs)	400°F	28 min.
43.	Chicken Thighs	375°F	23 min.
44.	Quail (2-6)	400°F	14 min.
45.	Chicken Drumsticks	375°F	22 min.
Pork / Lamb			
46.	Leg of Lamb (3lbs)	325°F	75 min.
47.	Pork Loin (2lbs)	365°F	55 min.
48.	Pork Roast (3lbs)	325°F	60 min.
49.	Pork Shoulder (3 lbs)	375°F	1 hr. 5 min.
50.	Ham, bone-in (3 lbs)	360°F	1 hr. 10 min.
52.	Veal Roast, boneless (2 lbs)	325°F	60 min.
53.	Rack of Lamb (2lbs)	380°F	22 min.
54.	Pork Chops, boneless (6 oz)	400°F	11 min.
55.	Sausage Links (3-12)	380°F	12 min.
Fish / Seafood			
56.	Salmon (7 oz)	380°F	12 min.
57.	Sea Scallops (4-10)	400°F	7 min.
58.	Tuna Steak (7 oz)	400°F	8 min.
59.	Swordfish Steak (7 oz)	400°F	10 min.
60.	Shrimp, large (6-12)	400°F	5 min.
Frozen Foods			
61.	Frozen Chicken Patty (2-6)	400°F	10 min.
62.	Frozen Eggroll (4-12)	400°F	12 min.
63.	Mozzarella Sticks (4-12)	400°F	8 min.
64.	Steak Fries (1 lb)	400°F	18 min.
65.	Frozen Fries (1 lb)	400°F	15 min.

100 PROGRAM MENU ITEMS (Continued)

Baking			
66.	Cheesecake (10-inch)	345°F	40 min.
67.	Pie (9-inch)	360°F	30 min.
68.	Cake (9-inch)	360°F	25 min.
69.	Cupcake (6-8)	360°F	18 min.
70.	Brownies (8-inch)	360°F	22 min.
71.	Bread (8-inch loaf)	350°F	35 min.
72.	Cookies, large (3-6)	350°F	20 min.
73.	Muffins (6-8)	360°F	18 min.
74.	Scones (4-6)	375°F	15 min.
75.	Bread Pudding (8-inch)	360°F	20 min.
76.	Pretzels (1 lb)	375°F	15 min.
77.	Cinnamon Rolls (3-6)	375°F	25 min.
78.	Biscuits (3-6)	360°F	18 min.
79.	Tart (9-inch)	360°F	22 min.
80.	Crème Brûlée (3-6)	300°F	45 min.
Dehydrated			
81.	Orange	130°F	10 hrs.
82.	Parsnips, sliced (1-inch)	360°F	30 min.
83.	Peaches	360°F	10 hrs.
84.	Peanuts	145°F	15 min.
85.	Pineapple	135°F	10 hrs.
86.	Strawberry	115°F	10 min.
87.	Sun-Dried Tomatoes	140°F	8 hrs.
88.	Turnip	360°F	30 min.
89.	Yucca	360°F	30 min.
90.	Apricot	130°F	8 hrs.
91.	Kiwi	130°F	8 hrs.
92.	Lemon	125°F	8 hrs.
93.	Lime	125°F	8 hrs.
94.	Apple	135°F	8 hrs.
95.	Asian Pear	145°F	4 hrs.
96.	Zucchini	145°F	4 hrs.
97.	Cranberries	145°F	4 hrs.
98.	Candied Bacon, slice (1-inch)	300°F	40 min.
99.	Banana Chips	135°F	10 hrs.
100.	Croutons	150°F	4 hrs.

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	

TABLE OF CONTENTS

OWNER'S MANUAL

Important Safeguards	12
Additional Safeguards	13-14
Parts Description	15
Assembly Guide	16
Operating Instructions	17-26
Care & Maintenance	27
Troubleshooting	28
Limited Warranty	29-30

Recipes

Roasted Garlic & Rosemary-Studded Prime Rib of Beef	32
Scottish Salmon Cake with Garlic Butter Sauce	33
Rustic Italian Pizza	34
Grilled Berkshire Pork Chops	35
Grilled New York Strip Steak with Classic Steak Butter	36
Amish Capon with Roasted Autumn Vegetables	37
Grilled Cajun Gulf Shrimp Assorted Squash Brochette	38
Baked Italian Eggplant with Fresh Mozzarella	39
Roasted Irish Salmon with Tomato Basil Confit	40
Herb-Roasted Root Vegetables	41
Roasted Spaghetti Squash with Brown Butter Drizzle	42
Olive Oil-Roasted Brussels Sprouts with Pink Peppercorns	43
Crispy-Skin Amish Chicken	44
Wings with Smoked Paprika & Toasted Cumin	45
Grilled Sirloin Burger with Wisconsin Aged Cheddar	46
Roasted Baby Carrots with Farm Butter & Fresh Chives	47
Rosemary & Calabrian Chile-Roasted Cornish Hen	48
Roasted Butternut Squash with Pure Maple Syrup	49
Roasted Turkey Breast with Fall Harvest Vegetables	50

Char-Roasted Beets with Fresh Dill	51
Roasted Cebollitas with Pink Peppercorns & Chives	52
Elotes with Spicy Mayonnaise	53
Grilled Asparagus with Tomato Chutney	54
Roasted Italian Sausage & Peppers	55
Grilled Atlantic Swordfish with Basil Pesto	56
Roasted Peruvian Heirloom Potatoes with Lemon & Herbs	57
Grilled Marinated Skirt Steak with Chimichurri	58
Bacon-Wrapped Stuffed Pork Tenderloin	59
Roasted Yams with Brown Sugar	60
Grilled Tomahawk Ribeye Steaks with Classic Steak Butter	61
Twice-Baked Potatoes with Wisconsin Sharp Cheddar	62
Stuffed Portobello Mushrooms with Goat Cheese	63
Teriyaki-Glazed Tuna	64
Chocolate Cupcakes with Swirl Frosting	65
Roasted Bosc Pears with Granola White Chocolate	66
Decadent Fudge Chocolate Glazed Brownies	67
Cherry Clafoutis Dusted with Powdered Sugar	68
Classic Crème Brûlée with Red Currants & Strawberries	69
Rich Chocolate Cake with Fudge Frosting	70
Old-Fashioned Pecan Pie	71
Spanish	72-95

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

When using the NuWave Primo™, basic safety precautions should always be followed including the following:

1. Read all instructions, safeguards, and warnings before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. Use the handles on the Power Head or use oven mitts.
4. To protect against electrical shock, do not immerse cord, plugs, or the Primo in water or other liquids.
5. Close supervision is necessary when any unit is used by or near children. The Primo is not intended for use by children, persons with reduced physical, sensory, or mental capabilities or those with lack of expertise or knowledge of this unit.
6. Unplug the Primo from outlet when not in use and before cleaning. Allow the Primo to cool before cleaning, putting on or taking off parts.
7. Do not operate any appliance 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.
8. The use of other accessories that are not intended to be used with the Primo is not recommended. Doing so may damage the Primo and can cause accidents.
9. NOT INTENDED FOR OUTDOOR USE. HOUSEHOLD USE ONLY.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas, electric burner, or in a heated oven.
12. The Primo Base will accumulate hot liquids from cooking. Use extreme caution when removing the Base containing hot liquids.
13. Never put the Primo 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 Primo.
14. Do not place anything on top of the Primo.
15. Always remove the Dome away from you so the escaping steam is directed away from your face.
16. To disconnect, turn the Primo "OFF", then remove plug from the wall outlet.
17. Do not use appliance for other than intended use.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
19. Use extreme caution when removing tray or disposing of hot grease.
20. The Primo is not intended to be operated by means of an external timer or separate remote-control system.
21. Keep manual handy for future reference.

ADDITIONAL SAFEGUARDS

SEE CARE AND MAINTENANCE BEFORE USE

Electrical Information

A short power-supply cord (or detachable 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 Primo 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 Primo.

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

DO NOT USE THE PRIMO FOR ANYTHING OTHER THAN INTENDED USE.

Note: Place the Primo on a surface that is horizontal, even, and stable.

The Primo is intended for normal household use. It is NOT intended to be used in environments such as staff kitchens of shops, offices, farms, or other work environments. It is NOT intended to be used by clients in hotels, motels, bed and breakfasts and other non-residential environments.



WARNING



**In case of other problems, unplug unit and contact
Customer Service Department.**

1-877-689-2838 • help@nuwavenow.com

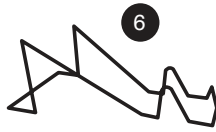
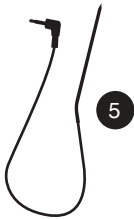
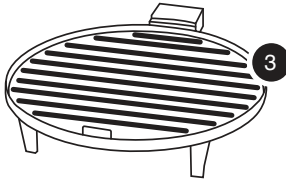
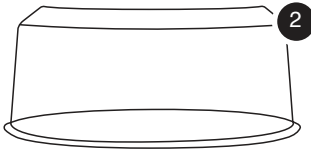
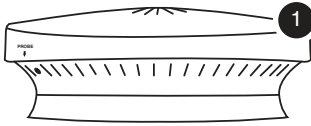
ADDITIONAL SAFEGUARDS (Continued)

1. Do not place the Primo close to flammable materials, heating units, or wet environments.
2. Do not replace with other parts that are not designed specifically for the Primo.
3. Do not move the Primo while in operation. Only after the Primo has completely cooled should moving be attempted. Always wait for the appliance to cool down prior to handling it.
4. Never block the air vents.
5. Stop or pause cooking before removing the Dome. The Dome with Power Head should be placed on the Dome Holder.
6. If any trouble arises during operation, any service **MUST** be done by NuWave, LLC or authorized by the manufacturer for repairs.
7. Do not disassemble the Primo or replace any parts without prior written consent from the manufacturer.
8. If the power cord is damaged, do not attempt to operate the Primo.*
9. Children should be supervised to ensure that they do not play with the appliance.
10. Make sure the Primo is always clean prior to cooking.
11. It is normal for some smoke to escape the Primo when heating for the first time.
12. **DO NOT** use Grill Plate outside of Base. When Grill Plate is not in use, the Grill Plate **MUST** be unplugged.

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 CAUTION	
	<ul style="list-style-type: none">• Always put the ingredients to be cooked on the Grill Plate to prevent direct contact with the heating components.• Do not cover the air inlet and outlet vents while the Primo is operating.• Do not pour oil into the Base or onto the Grill Plate, as this may create a fire hazard.• Never touch the inside or outside of the Primo while it is operating.

PARTS DESCRIPTION

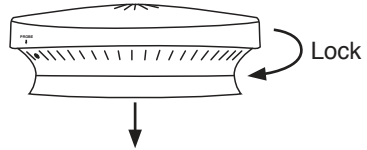


- 1 Power Head**
Part #: 26701
- 2 Power Dome**
Part #: 26702
- 3 Non-Stick Grill Plate**
Part #: 26704
- 4 Base**
Part #: 26705
- 5 Probe**
Part #: 26706
- 6 Dome Holder**
Part #: 26707

ASSEMBLY GUIDE

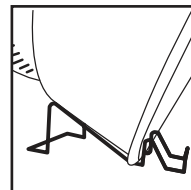
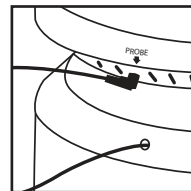
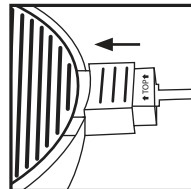
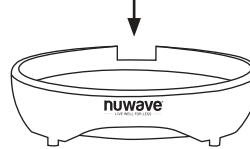
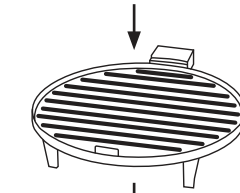
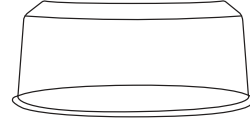
Connecting Power Head to Dome

1. Place Power Head on rim of Dome.
2. Lock into place by rotating Power Head clockwise until the locking lugs are engaged.



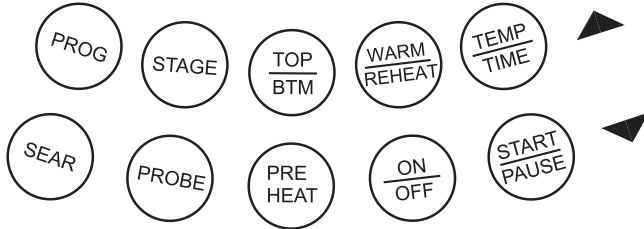
Assembling the Primo

1. Place Base on a firm, stable surface. Do not place on a stovetop.
2. Match the cutout of the Base with the plug inlet of the Grill Plate. Place Grill Plate inside Base.
3. Connect power cord to Grill Plate.
4. Place food on Grill Plate.
5. Place Power Dome with Power Head over food. Dome should fit evenly and securely onto Base.
6. If using Probe, insert plug of Probe into Power Head (jack). Next, insert other end of Probe through hole in Power Dome and lift up Power Head with Power Dome. Insert Probe end properly into food.
7. Set cook time and temperature according to recipe requirements.
8. Remove Dome with Power Head and lean onto Dome Holder. Do not leave on Dome Holder for extended period of time as warping may occur.



OPERATING INSTRUCTIONS

SEAR1 SEAR2 WARM PREHEAT READY TOP
8:00:00 50%
STAGE PROG TEMP TIME PROBE REHEAT BOTTOM 50%



ON/OFF Function

1. Press "ON/OFF" once to turn the Primo on.
 - The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on. 360°F is the default temperature setting.
2. Press "ON/OFF" again to turn the Primo off. The LED display will be blank.



START/PAUSE Function

1. Press "ON/OFF". The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
2. Press "START/PAUSE" to begin cooking. The LED display will show the cooking time countdown, "TIME", "TOP 50%", and "BOTTOM 50%". The ":" will flash, indicating the Primo is now cooking.
3. Press "START/PAUSE" during cooking to pause cooking. The ":" will no longer flash, indicating the Primo is no longer cooking. The Primo will remain paused until "START/PAUSE" is pressed to continue cooking or if "ON/OFF" is pressed to turn off the Primo.
 - When the Primo is finished cooking, "End" will be displayed and the Primo will beep three times.

OPERATING INSTRUCTIONS (Continued)

TEMP
TIME

TEMP/TIME Function

1. Press "ON/OFF". The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
 - To adjust cooking temperature, press the "Up" or "Down" arrows until temperature is reached. Temperature will adjust in 5°F increments. To change temperature faster, hold down the "Up" or "Down" arrows.
 - To adjust cooking time, press "TEMP/TIME". The LED display will show "00:15", "TIME", "TOP 50%", and "BOTTOM 50%". Press the "Up" or "Down" arrows until desired time is reached.
 - Time will adjust in 1-minute increments. To increase or decrease time faster, hold down the "Up" or "Down" arrows.
2. Press "START/PAUSE". The Primo will cook at the adjusted cooking temperature and time.
 - When the Primo is finished cooking, "End" will be displayed and the Primo will beep three times.

PRE
HEAT

Preheat Function

The Preheat function ensures that the Primo reaches the desired temperature before cooking begins.

1. Press "ON/OFF". The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
 - To adjust cooking temperature, press the "Up" or "Down" arrows until desired temperature is reached.
 - To adjust cooking time, press "TEMP/TIME". The LED display will show "00:15", "TIME", "TOP 50%", and "BOTTOM 50%". Press the "Up" or "Down" arrows until desired time is reached.
2. Press "PREHEAT". The LED display will show the adjusted cooking temperature, "TEMP", "TOP 50%", "BOTTOM 50%", and "PREHEAT".
 - The Primo will preheat to the set cooking temperature.
3. Press "START/PAUSE". The Primo will begin to preheat. The LED display will show the set preheat temperature and will flash during preheating.
 - Once the preheat temperature is reached, the Primo will start a 5-minute countdown.
 - The LED display will show "ready" and "5" will flash, indicating there are 5 minutes left to place food in Primo.
 - The Primo will maintain the preheat temperature during the 5-minute countdown. When the countdown ends, the Primo will turn off.
4. Remove the Power Head with Dome and place food on the Grill Plate.

OPERATING INSTRUCTIONS (Continued)

- Return Power Head with Dome to unit and press "START/PAUSE". This will begin the cooking process at the set temperature and time.
 - When the cooking is finished, "End" will be displayed and the unit will beep three times.

Note: If the Primo Power Head is removed from the Dome, the unit will turn off.

SEAR

SEAR Function

SEAR 1: SEAR 1 will ALWAYS be the stage BEFORE the regular cooking stage. Default - 425°F, 5 minutes.

- Press "ON/OFF". The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
- Press "SEAR" once. "SEAR 1", "TEMP", and "425F" will be displayed.
- Press "START/PAUSE". The Primo will cook at 425°F for 5 minutes and then cook at 360°F for 15 minutes (default).
 - When the Primo is finished cooking, "End" will be displayed.

To adjust the regular cooking temperature and time:

- Press "ON/OFF".
- Press "Up" or "Down" arrows to adjust the desired temperature.
- Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust to the desired time.
- Press "SEAR" once.
- Press "START/PAUSE".
 - Primo will sear at 425°F for 5 minutes, cook at selected temperature and time, and then finish cooking and will display "End".

SEAR 1 2: Default - 425°F, 5 minutes.

- Press "ON/OFF". The display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
- Press "SEAR" twice. "SEAR 1", "SEAR 2", "TEMP", and "425F" will be displayed.
- Press "START/PAUSE".
 - The Primo will sear at 425°F for 5 minutes (SEAR 1), then cook at 360°F for 15 minutes (default). Next, it will sear again at 425°F for 5 minutes (SEAR 2).
 - When the Primo is finished cooking, "End" will be displayed.

OPERATING INSTRUCTIONS (Continued)

To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "Up" or "Down" arrows to adjust the desired temperature.
3. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust the desired time.
4. Press "SEAR" twice.
5. Press "START/PAUSE".
 - The Primo will sear at 425°F for 5 minutes (SEAR 1), cook at selected temperature and time, sear again at 425°F for 5 minutes (SEAR 2), and then finish cooking and will display "End".

SEAR 2

SEAR 2 will ALWAYS be the stage AFTER the regular cooking stage. Default - 425°F, 5 minutes.

1. Press "ON/OFF". The LED display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
2. Press "SEAR" three times. "SEAR 2", "TEMP", and "425F" will be displayed.
3. Press "START/PAUSE".
 - The Primo will cook at 360°F for 15 minutes (default), then sear at 425°F for 5 minutes (SEAR 2). When the Primo is finished cooking, "End" will be displayed.

To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "Up" or "Down" arrows to adjust to the desired temperature.
3. Press "TEMP/TIME". Press "Up" or "Down" arrows to adjust the desired time.
4. Press "SEAR" three times.
5. Press "START/PAUSE".
 - The Primo will cook at selected temperature and time, sear at 425°F for 5 minutes, and finish cooking and display "End".

Setting different SEAR 1 and SEAR 2 temperatures and times:

1. Press "ON/OFF". The display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
2. Press "SEAR" once. "SEAR 1", "TEMP", and "425F" will be displayed.

To adjust the SEAR 1 cooking temperature and time:

1. Press "Up" or "Down" arrows to adjust to the desired temperature.
2. Press "TEMP/TIME". Press "Up" or "Down" arrows to adjust to the desired time.
3. Press "SEAR" again. "SEAR 2", "TEMP", and "425F" will be displayed.

OPERATING INSTRUCTIONS (Continued)

To adjust the SEAR 2 cooking temperature and time:

1. Press "Up" or "Down" arrows to adjust to the desired temperature.
2. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust to the desired time.
 - The Primo will cook "SEAR 1" at set temperature and time, cook at 360°F for 15 minutes (default), then cook at "SEAR 2" at the set temperature and time.

Note:

- Press "SEAR" four times to clear out the Sear function.
- Maximum temperature for all Sear functions is 425°F.
- Maximum time for all sear functions is 5 minutes.

Stage Function

STAGE

A maximum of 5 stages can be programmed into the Primo.

1. Press "ON/OFF". The display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on. This is Stage 1 cooking.
 - Adjust cooking temperature by pressing the "Up" or "Down" arrows to adjust the desired cooking temperature.
 - Adjust cooking time by pressing "TEMP/TIME". Press the "Up" or "Down" arrows to adjust the desired cooking time.
2. Press "STAGE". The display will show default cooking temperature "360F", "TEMP", and "STAGE 2".
 - To adjust the cooking temperature for Stage 2, press the "Up" or "Down" arrows to adjust the desired cooking temperature.
 - Adjust cooking time by pressing "TEMP/TIME". The display will show "TIME", "STAGE 2", and "00:00". Press the "Up" or "Down" arrows to adjust the desired cooking time.
3. Press "STAGE" again to program a third stage of cooking. The display will show default cooking temperature "360F", "TEMP", and "STAGE 3".
 - To adjust the cooking temperature for stage 3, press the "Up" or "Down" arrows to adjust the desired cooking temperature.
 - Adjust cooking time by pressing "TEMP/TIME". The display will show "TIME", "STAGE 3", and "00:00". Press the "Up" or "Down" arrows to adjust the desired cooking time.
 - A maximum of 5 stages can be programmed.
 - Press "START/PAUSE" to begin cooking. The Primo will cook, following the stages that were programmed.

OPERATING INSTRUCTIONS (Continued)

Example: Cook Stage 1 at 300°F for 17 minutes » Cook Stage 2 at 360°F for 30 minutes » Cook Stage 3 at 400°F for 5 minutes.

1. Press "ON/OFF". Press the "Up" or "Down" arrows to adjust cooking temperature to "300F".
2. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust cooking time to "00:17".
3. Press "STAGE". Press the "Up" or "Down" arrows to adjust cooking temperature to "360F".
4. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust cooking time to "00:30".
5. Press "STAGE" again. Press the "Up" or "Down" arrows to adjust cooking temperature to "400F".
6. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust cooking time to "00:05".
7. Press "START/PAUSE".

PROG

Program Function

The **Program** button represents **Memory Entry and Memory Recall**.

Preset Programs

Preset Programs given numbers 1 to 100 and CANNOT be adjusted.

To recall a preset program:

1. Press "ON/OFF". The display will show "360F" and "TEMP".
2. Press "PROG". The display will show "1" and "prog".
 - Choose the program number (1-100) by pressing the "Up" or "Down" arrows.
 - Once program number is chosen, press "START/PAUSE". The Primo will cook preprogrammed recipe.

To Program your own recipe:

1. Press "ON/OFF". The display will show "360F" and "TEMP".
2. Press the "Up" or "Down" arrows to adjust the temperature. The display will show "TEMP" and the set cooking temperature.
3. Press "TEMP/TIME". Press the "Up" or "Down" arrows to adjust the time. The display will show "TIME" and the set cooking time.
4. Press "STAGE". The display will show default cooking temperature ("360F"), "TEMP", and "STAGE 2".
 - Adjust the cooking temperature for stage 2 by pressing the "Up" or "Down" arrows to reach the desired cooking temperature.
 - Adjust the cooking time by pressing "TEMP/TIME". The display will show "TIME", "STAGE 2", and "00:00". Press the "Up" or "Down" arrows to reach the desired cooking time.

OPERATING INSTRUCTIONS (Continued)

5. Press "STAGE" again to program a third stage of cooking. The display will show default cooking temperature ("360F"), "TEMP", and "STAGE 3".
 - Adjust the cooking temperature for stage 3 by pressing the "Up" or "Down" arrows to reach the desired cooking temperature.
 - Adjust the cooking time by pressing "TEMP/TIME". The display will show "TIME", "STAGE 3", and "00:00". Press the "Up" or "Down" arrows to adjust the desired cooking time.
 - A maximum of 5 stages can be programmed.
6. Press "PROG". The display will show "PROG" and "101".
7. Press "Up" or "Down" arrows to choose the program number to save a recipe to. Program numbers can be chosen between 101-200.
8. Press "PROG" again to save the recipe to the desired program number.

Note: 101 to 200 can be preprogrammed for your own saved recipes.

Program recipe after cooking:

1. Press "ON/OFF". The display will show "360F" and "TEMP".
2. Set cooking temperatures and times.
3. Press "START/PAUSE".
4. Once cooking is finished and "End" is displayed, press "PROG". The display will show "PROG" and "101".
5. Press "Up" or "Down" arrows to choose the program number to save the recipe to. Program numbers can be chosen between 101-200.
6. Press "PROG" again to save the recipe to the desired program number.

Note:

- There are 100 preprogrammed recipes in the Primo that cannot be adjusted (number "1" to "100").
- Up to 100 unique programs (recipes) can be stored (number "101" to "200").

OPERATING INSTRUCTIONS (Continued)

Memory Recall:

1. Press "ON/OFF". The display will show "360F" and "TEMP".
2. Press "PROG". The display will show "1" and "PROG".
 - Choose the program number (1-200) by pressing the "Up" or "Down" arrows.
 - Once program number is chosen, press "START/PAUSE". The Primo will cook preprogrammed recipe.
 - Numbers 1-100 are preset programs.
 - Numbers 101-200 are user-set programs.

Note: If a program number is chosen that already has a recipe assigned to it, any new recipe programmed into that number will override the previous recipe.

Warm/Reheat Function

The Warm function is used to keep food items warm in the Primo after cooking has completed and that are not ready to be served immediately.

1. Press "ON/OFF" and set the cooking recipe.
2. Press "WARM/REHEAT". The display will show "WARM", "TEMP", and "140F" (default warm temperature).
 - To adjust the warm temperature, press the "Up" or "Down" arrows to adjust the desired warming temperature.
 - To adjust the amount of time the Primo will keep food warm, press "TEMP/TIME". Press the "Up" or "Down" arrows to reach the desired warming time. The default warm time is 30 minutes ("00:30"). The maximum warming time is 3 hours ("03:00").
3. Press "START/PAUSE" to begin cooking. The Primo will cook at set cooking temperature and time and then will go into warm mode.
 - To leave the WARM function, press "WARM/REHEAT" and "WARM" will no longer be displayed.

Reheat

The default is set to 360°F for 4 minutes.

1. Press "ON/OFF".
2. Press and hold down "WARM/REHEAT" for 2 seconds to select "REHEAT". The Primo will beep and begin reheating automatically. "0:04" will be displayed and a 4-minute reheat countdown will begin.



OPERATING INSTRUCTIONS (Continued)

TOP
BTM

Top/Bottom Function:

Default – Top 50%, Bottom 50%. This refers to the amount of heat coming from the top and bottom heating elements.

1. Press "ON/OFF". The display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
2. Press "TOP/BTM". The display will show "360F", "TEMP", "TOP 50%", "BOTTOM 50%", and "TOP" will flash.
 - Press the "Up" or "Down" arrows to adjust TOP Heat Percentage. As the percentage for TOP changes, so will the percentage for the BOTTOM. As TOP goes higher, BOTTOM goes lower. TOP and BOTTOM percentages will ALWAYS equal 100%.
 - BOTTOM max power is 70%.
 - The unit will cook using the adjusted top and bottom power levels.
 - When finished, the display will show "End" and the unit will beep three times.

PROBE

Probe Function

Default probe temperature is 140°F.

1. Press "ON/OFF". The display will show "360F", "TEMP", "TOP 50%", and "BOTTOM 50%", indicating the Primo is powered on.
2. **Connect the Probe to the unit and insert into the food: Insert plug of Probe into Power Head (jack). Next, insert other end of Probe through hole in Power Dome and lift up Power Head with Power Dome. Insert Probe end properly into food.**
3. Press "PROBE". The display will show "PROBE", "TEMP", "TOP 50%", "BOTTOM 50%" and "140F" (as probe temperature default).
 - Press the "Up" or "Down" arrows to adjust to the target probe temperature.
4. **Press "START/PAUSE". Unit will start to cook to desired probe temperature.**
 - During cooking, the display will show current probe temperature.
5. Press "TEMP/TIME" to see the cooking temperature.
6. Press and hold "PROBE" to display the set target temperature of Probe.
 - Press the "Up" or "Down" arrows to adjust desired probe temperature. Once temperature is adjusted, the temperature will stay displayed.

Note: The Primo will continue to cook until the target probe temperature is achieved regardless of the cooking time set.

OPERATING INSTRUCTIONS (Continued)

Example: Probe temperature: "200F" » Regular cooking temperature: "400F", 5 min » SEAR 2: "425F", 2 min » Warm: "140F", 30 min.

1. If probe temperature was not achieved under regular cooking ("400F", 5 min), unit will go to SEAR 2. If probe temperature is still not achieved in SEAR 2, unit will go back to regular cooking temperature "400F" and continue to cook until probe temperature is achieved. Afterward, unit will go to Warm.
 - After the set cooking time is finished but probe temperature is still not achieved, unit will continue cooking at the stage (last step) before going into Warm (as written above).
2. Press "TEMP/TIME" to see remaining cooking time. Unit will display "00:00" (as preset cooking time has run out already).
 - Probe temperature range: 100°F~210°F.
 - If the set cooking temperature is lower than target probe temperature, the display will show "Prob" and the unit will beep three times and will not start cooking.
 - If Probe is unplugged and "PROBE" is pressed, unit will display "Prob" and will beep three times, indicating that the Probe is not inserted into the Probe Jack in the Power Head.

Example: SEAR 1 » STAGE 1,2,3 » SEAR 2 » Warm » Probe temperature: "200F".

1. If probe temperature was achieved ("200F") at STAGE 2, the unit will stop cooking for all outstanding stages but still cook SEAR 2 and Warm.
2. To avoid "unsafe" status (probe is shunted outside of the cavity, but oven started working with probe activated), "Prob" will be displayed and the unit (heating process) will shut off:
 - If target cooking temperature is more than 250°F and Probe senses temperature is not increasing more than 5°F during first 60 minutes of cooking.
 - If target cooking temperature is less than 250°F and Probe senses temperature is not increasing more than 5°F during first 120 minutes of cooking.

CARE & MAINTENANCE

Cleaning

Clean the Primo and accessories before first use, after every use or in between a number of large batches. The Grill Plate has a non-stick coating. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

- Unplug the appliance and make sure it cools completely.
- Use a damp cloth to wipe the outside of the appliance.
- **The Power Dome (disconnected from Power Head), Grill Plate, and Base are dishwasher safe.**

Storage

- Unplug the appliance and let it cool down completely.
- Make sure that all the parts are cleaned and dry.

IMPORTANT - Do not immerse Power Head 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.



TROUBLESHOOTING

The Primo was engineered with an automatic shut-off feature to prevent overheating during use. If the unit shuts off to cool itself down, an odor may be detected. Unplug the unit and wait for it to completely cool down. To prevent overheating, do not cook at higher temperatures or longer cook times not recommended.

Problem:	Solution(s):
Unit does not turn on.	Plug may not be in the outlet. Plug in unit.
The food is cooked unevenly.	Check cooking process throughout. Turn or rotate as needed to ensure even cooking.
The unit is not heating.	Make sure the unit is plugged in. Plug unit back in and see if unit comes up to correct temperature. If unit continues to not heat up, contact Customer Service at 1-877-689-2838 or email help@nuwavenow.com .

Error Message:	Solution(s):
Er1	Probe short circuit.
Er2	NTC (Negative Temperature Coefficient) sensor short circuit.
Er3	NTC (Negative Temperature Coefficient) sensor open.
Er4	NTC (Negative Temperature Coefficient) sensor over-heated.
Er5	Top heater is in abnormal condition.
Er6	Bottom heater is in abnormal condition.

LIMITED WARRANTY

The NuWave Primo™ Combo Grill

THE MANUFACTURER WARRANTIES

The NuWave Primo, including the Power Head, Power Dome, Grill Plate, Base and Probe are to be free from manufacturer defects. All electrical components are warrantied 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 NuWave Primo 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 and/or the serial number data plate is removed and/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 "**RG number.**" **Call 1-877-689-2838 or email help@nuwavenow.com** to obtain the **RG 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 (Continued)

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**.

Recipes



nuwave[®]
— LIVE WELL FOR LESS —



Roasted Garlic & Rosemary-Studded Prime Rib of Beef

Serves: 5

Ingredients:

- 5 bone-in prime rib roast (frenched and tied)
- 5 cloves garlic (sliced in half)
- 5 sprigs rosemary (cut in half)
- Sea salt to taste
- Fresh ground black pepper to taste

Directions:

1. Let roast stand at room temperature for 2 hours.
2. Cut 10 slits into the top cap of rib roast. Stud each pocket with garlic and rosemary.
3. Season heavily with salt and pepper.
4. Insert meat probe in the top center of the roast.
5. Roast at 350°F 50/50 until internal temperature of 120°F for medium-rare.
6. Let the roast rest for 15 minutes before carving then serve.



Scottish Salmon Cake with Garlic Butter Sauce

Serves: 4

Ingredients:

Garlic Parsley Butter:

1 ½ c unsalted butter (softened)
½ c fresh flat-leaf parsley (chopped fine)
2 T shallot (minced)
2 T fresh lemon juice
½ t garlic (minced)
Sea salt to taste
Fresh ground black pepper to taste

For Salmon Cakes:

1 lb Scottish salmon
2 T extra-virgin olive oil
Sea salt to taste

Fresh ground black pepper to taste
4 T unsalted butter
¾ c red onion (small dice)
½ c Fresno pepper (small dice), plus 4 whole (for garnish)
¼ c fresh flat-leaf parsley (minced)
¼ t Tabasco®
½ t Worcestershire sauce
1 ½ t Old Bay® Crab Boil
1 c bread crumbs
½ c mayonnaise
2 t Dijon mustard
2 extra-large eggs (lightly beaten)

Directions:

1. Place salmon in round roasting pan, skin side down. Brush with olive oil and sprinkle with salt and pepper. Roast at 350°F for 10 minutes until just cooked.
2. Remove from oven and cover tightly with aluminum foil. Allow to rest for 10 minutes and refrigerate until cold.
3. Meanwhile, place 2 T butter, onion, Fresno peppers, parsley, hot sauce, Worcestershire sauce, Crab Boil seasoning, salt, and pepper into round roast pan. Cook at 350°F 50/50 for 5 minutes. Cool to room temperature.
4. Flake the chilled salmon into a large bowl. Add bread crumbs, mayonnaise, mustard, and eggs. Add vegetable mixture and mix well. Cover and chill in the refrigerator for 30 minutes. Shape into 4- to 6-oz cakes.
5. Grill the salmon cake and whole Fresno chilies at 350°F 50/50 for 5 minutes.
6. For the garlic parsley butter, purée all ingredients in a food processor until smooth. Melt contents.
7. To plate, pour herb butter on plate and place salmon cake in center. Slice Fresno chilies and strewn around the salmon cake then serve.



Rustic Italian Pizza

Serves: 4

Ingredients:

12 oz refrigerated fresh pizza dough
1 c fresh basil leaves
6 garlic cloves, sliced thin
3 T extra-virgin olive oil, divided

4 oz fresh mozzarella cheese, sliced thinly
2 vine-ripened tomatoes, cut
Sea salt to taste
Fresh ground black pepper to taste

Directions:

1. Preheat to 400°F 30/70. (Use pizza stone, optional.)
2. Let dough stand at room temperature for 30 minutes.
3. Roll dough into an 11-inch circle on a floured surface. Pierce entire surface liberally with a fork.
4. Brush with olive oil. Top evenly with garlic, tomatoes, mozzarella, and basil.
5. Carefully arrange dough on pizza stone. Bake at 400°F 30/70 for 12 minutes or until crust is browned and crisp. Season with salt and pepper. Cut into 12 slices and serve.



Grilled Berkshire Pork Chops

Serves: 2

Ingredients:

2 (14-oz) Berkshire pork chops

Sea salt to taste

Fresh ground black pepper to taste

4 oz balsamic syrup glaze

1 Granny Smith apples (peeled, cored, sliced into ¼-inch-thick wheels)

2 T unsalted butter, softened

2 T chives, garnish

Directions:

1. Season the pork chops on both sides with salt and pepper.
2. Insert meat probe.
3. Place on grill and cook 375°F 50/50 cook to 150°F.
4. Remove pork chops; set aside to rest.
5. Brush apples with softened butter, place on grill, and cook at 350°F 50/50. Cook for 4 minutes until apples begin to caramelize.
6. Brush each plate with 2 oz of balsamic syrup glaze. Place the pork chops on top of the glaze. Arrange 3 slices of caramelized apples shingled, strewn with the fresh chives between the apples and pork chops then serve.



Grilled New York Strip Steak with Classic Steak Butter

Serves: 2

Ingredients:

2 (12-oz) New York strip steaks
4 T extra-virgin olive oil
Sea salt to taste
Fresh ground black pepper to taste
2 portobello mushroom caps (black gills removed)
Cooking spray for grilling, as needed

Classic Steak Butter

(made day before):

½ lb unsalted butter (softened)
1 T garlic (roasted)
2 t sea salt
1 t freshly ground black pepper
1 t shallots (finely chopped)
1 t fresh parsley (finely chopped)
1 t fresh sage (finely chopped)
1 t fresh rosemary (finely chopped)

Directions:

1. Brush steaks with olive oil. Season with salt and pepper, insert meat probe.
2. Spray the grill with pan spray. Roast at 350°F 50/50 until internal temperature of 120°F for medium-rare. Remove and let steaks rest.
3. Brush portobello mushrooms with olive oil. Season with salt and pepper. Spray grill with cooking spray. Place mushrooms in oven and cook at 400°F 50/50. Cook until mushrooms start to get soft and slightly caramelized around the edges. Remove and cut into thirds.
4. To plate, place steak on plate and arrange portobellos next to steaks. Cut butter into ¼-inch slices. Place slab of butter on each steak and serve.

For Classic Steak Butter:

1. Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage, and rosemary.
2. Roll with plastic wrap into a log shape 1 inch in diameter. Refrigerate 2 hours or until butter is solid.



Amish Capon with Roasted Autumn Vegetables

Serves: 4

Ingredients:

1 (10- to 15-lb) capon

Sea salt to taste

Fresh ground black pepper to taste

1 fennel bulb, cut into ¼-inch slices

12 patty pan squashes

3 heirloom carrots peeled, cut into

2-inch cubes

2 T extra-virgin olive oil

8 sprigs fresh flat-leaf parsley

3 sprigs fresh rosemary

Directions:

1. Rinse capon under cold water and pat dry with paper towels. Season the insides and outside with salt and pepper.
2. Spray grill with cooking spray. Place the bird in center of grill.
3. Insert the probe into thickest part of the breast. Cook at 360°F 50/50. Cook until internal temperature reaches 165°F.
4. Remove the birds from the grill, loosely tent with foil, and let rest 30 minutes before carving or serving.
5. For the vegetables, toss in olive oil. Season with salt and pepper.
6. Place into round roasting pan. Cook at 360°F 50/50 for 7 to 9 minutes until soft and slightly caramelized. Add parsley and rosemary. Toss to infuse flavors then serve.



Grilled Cajun Gulf Shrimp Assorted Squash Brochette

Serves: 2

Ingredients:

9 16/20-ct Gulf shrimp, peeled, divided
4 wood bamboo skewers (soaked in
water for at least 15 minutes)
3 T Cajun seasoning
Sea salt to taste

Cooking spray as needed

2 T butter (melted)

1 lemon (zest and juice)

8 zucchini, cut into 2-inch cubes

2 summer squash, cut into 2-inch cubes

Directions:

1. Place shrimp and squash into a bowl. Pour melted butter over and toss. Season with 2T Cajun seasoning and salt. Assemble the skewers as follows: shrimp, zucchini, shrimp, summer squash and shrimp.
2. Spray grill with cooking spray. Place skewers onto center of grill and cook at 400°F 50/50 for 5-7 minutes. When done shrimp will be opaque (pink).
3. Remove shrimp brochettes from oven and place one brochette in center of plate. Lean second brochette in middle of the first. Drizzle with lemon juice and zest. Dust shrimp and plate with remaining Cajun seasoning then serve.



Baked Italian Eggplant with Fresh Mozzarella

Serves: 12

Ingredients:

1 large Italian eggplant
(washed, cut in half)
3 T extra-virgin olive oil
Sea salt to taste
Fresh ground black pepper to taste
Cooking spray as needed

2 Roma tomatoes (seeded and rough
chopped)
2 T garlic (minced)
2 T fresh flat parsley
4 oz fresh Mozzarella

Directions:

1. Brush 2T of olive oil into flesh of eggplant. Add salt and pepper. Spray grill with cooking spray. Place eggplant flesh-side down. Roast at 360°F 50/50 for 4 minutes until edges of eggplant start to caramelize. Remove; set aside.
2. Place tomatoes, garlic, and olive oil in round roasting pan. Season with salt and pepper. Cook at 360°F 50/50 for 4 minutes. Add parsley and toss. Remove.
3. Place the eggplant in center of round roasting pan. Add a slab of mozzarella in center. Spoon some tomato mixture, unplug bottom. Cook at 400°F (top only) for 1 minute to slightly melt cheese then serve.



Roasted Irish Salmon with Tomato Basil Confit

Serves: 2

Ingredients:

Tomato Basil Confit:

2 Roma tomatoes (seeded and rough chop)

1 T garlic (minced)

2 T extra-virgin olive oil

2 T fresh basil (chiffonade)

2 (7-oz) Irish salmon steaks

Cooking spray as needed

Sea salt to taste

Fresh ground black pepper to taste

3 T extra-virgin olive oil

24 asparagus stems

1 lemon (zest and juice)

Directions:

1. Prepare the tomato confit: Place tomato, garlic, olive oil in a bowl. Toss and season with salt and pepper. Place into round baking pan. Cook at 275°F 50/50 for 20 minutes. Remove and add basil. Toss to infuse; set aside.
2. Brush salmon with olive oil and season with salt and pepper. Insert probe into center of the salmon. Spray the grill with cooking spray and add salmon steaks. Cook at 400°F 50/50 until internal temperature of 120°F is reached. Remove; set aside.
3. Brush asparagus with olive oil and season with salt and pepper. Spray grill with cooking spray. Cook at 400°F 50/50 for 2 minutes.
4. To plate, arrange 12 pieces of asparagus into fan shape on each plate. Place salmon skin-side up on top of base of asparagus fan. Spoon tomato confit over salmon and asparagus. Drizzle juice and zest of lemon then serve.



Herb-Roasted Root Vegetables

Serves: 4

Ingredients:

2 carrots, cut into 2-inch cubes
4 sweet potatoes, cut into 2-inch cubes
1 small butternut squash, cut into 2-inch cubes
4 T unsalted butter, melted
2 T fresh rosemary, chopped
2 T fresh flat-leaf parsley, minced
Sea salt to taste
Fresh ground black pepper to taste

Directions:

1. Place cut vegetables into bowl. Pour melted butter on top. Add rosemary, salt, and pepper, and toss.
2. Place vegetables in a round roasting pan and place onto grill. Cook at 300°F 50/50 for 20 minutes.
3. Add parsley. Toss to infuse. Pour into bowls and serve.



Roasted Spaghetti Squash with Brown Butter Drizzle

Serves: 4

Ingredients:

- 1 (2-lb) spaghetti squash, halved and seeded
- 3 T extra-virgin olive oil, divided
- Sea salt to taste
- Fresh ground black pepper to taste
- 8 T salted butter
- 1 T fresh lemon juice

Directions:

1. Drizzle squash flesh with olive oil and season with salt and pepper. Place in the round roasting pan cut-side down. Add $\frac{1}{2}$ c water. Roast at 350°F 50/50 for 20 minutes. Squash should be roast-tender when pierced with a knife.
2. When cool to handle, gently scrape squash with fork to remove flesh in long strands. Transfer to a medium bowl.
3. In a small skillet, add butter and set over medium heat. Let butter melt and cook, stirring often until it's nutty and browned, 4 to 6 minutes.
4. Pour over squash and add fresh lemon juice. Lightly toss and serve.



Olive Oil-Roasted Brussels Sprouts with Pink Peppercorns

Serves: 4

Ingredients:

- 1 lb Brussels sprouts, trimmed and halved
- 2 T pink peppercorns, cracked
- 3 T extra-virgin olive oil
- Sea salt to taste
- Fresh ground black pepper to taste

Directions:

1. Place Brussels sprouts into bowl. Pour olive oil on top, add pink peppercorns and salt, and toss.
2. Place in round roasting pan and onto grill. Cook at 300°F 50/50 for 20 minutes.
3. Pour into bowls and serve.



Crispy-Skin Amish Chicken

Serves: 4

Ingredients:

- 2 (5-lb) Amish whole chickens
- Sea salt to taste
- Fresh ground black pepper to taste
- 2 sprigs fresh flat-leaf parsley (for garnish)

Directions:

1. Rinse chickens under cold water, and pat dry with paper towels. Season chickens with salt and pepper inside and out.
2. Spray grill with cooking spray. Place the birds in center of grill. Insert the probe into the thickest part of one of the breasts. Cook at 360°F 50/50 until internal temperature of 165°F is reached.
3. Remove the birds from the grill. Loosely tent with foil and let rest 30 minutes. Garnish with flat-leaf parsley.

Tip:

Serve with "Herb-Roasted Vegetables," or "Olive Oil-Roasted Brussels Sprouts with Pink Peppercorns" or "Elotes with Spicy Mayonnaise."



Wings with Smoked Paprika & Toasted Cumin

Serves: 4

Ingredients:

- 2 lbs chicken wings
- Sea salt to taste
- Fresh ground black pepper to taste
- 8 oz butter, melted
- 3 T smoked paprika
- 1 ½ T cumin
- 2 sprigs fresh flat-leaf parsley

Directions:

1. Rinse chicken wings and pat dry with paper towel. Cut to disjoint the wing pieces and discard the tips. Place into bowl add 4 oz of melted butter. Toss. Season with salt and pepper.
2. Place into round roasting pan. Cook at 360°F 50/50 for 12 to 14 minutes until internal temperature of 165°F is reached.
3. Pour wings and pan drippings into a bowl. Pour remaining 4 oz of butter on top. Add paprika and cumin. Toss.
4. Place into a bowl and serve.

Tip:

Serve with blue cheese dressing or ranch buttermilk dressing, carrots, and celery sticks.



Grilled Sirloin Burger with Wisconsin Aged Cheddar

Serves: 4

Ingredients:

2 lbs ground sirloin

Sea salt to taste

Fresh ground black pepper to taste

Cooking spray as needed

8 slices Wisconsin aged yellow cheddar

8 mini brioche buns, toasted

24 green olives

8 wooden toothpicks

Directions:

1. Form ground sirloin into 2-oz-sized burgers. Spray both sides of the patties and season with salt and pepper.
2. Place on grill and cook at 400°F for 5 to 6 minutes.
3. Top each burger with cheese. Unplug the bottom grill and melt cheese (top) about 1 minute.
4. Place each burger onto a toasted bun. Skewer olives on toothpicks. Place olive skewers into top bun (garnish) for each burger then serve.



Roasted Baby Carrots with Farm Butter & Fresh Chives

Serves: 4

Ingredients:

2 lbs baby carrots (tricolor optional)
4 oz butter, melted
Sea salt to taste
Fresh ground black pepper to taste
3 T fresh chives (minced)

Directions:

1. Place carrots into bowl. Pour melted butter on top, toss, and season with salt and pepper. Toss again.
2. Place in round roasting pan place and onto grill. Cook at 300°F 50/50 for 15 minutes.
3. Add chives toss to infuse. Pour into bowls and serve.



Rosemary & Calabrian Chile-Roasted Cornish Hen

Serves: 2

Ingredients:

2 (2-lb) Cornish hens

Sea salt to taste

Fresh ground black pepper to taste

2 sprigs fresh rosemary

4 Calabrian chiles

1 T extra-virgin olive oil

Directions:

1. Rinse Cornish hens under cold water and pat dry with paper towels. Season with salt and pepper inside and out.
2. Spray grill with cooking spray. Place the birds in center of grill. Insert the probe into the thickest part of one of the breasts. Cook at 360°F 50/50 until internal temperature of 165°F is reached.
3. Remove the birds from the grill. Loosely tent with foil and let rest for 15 minutes before carving.
4. For the Calabrian chiles, brush with olive oil and season with salt and pepper. Place on grill and cook at 400°F 50/50 for 2 minutes. Remove and cut each in half.



Roasted Butternut Squash with Pure Maple Syrup

Serves: 2

Ingredients:

1 butternut squash

2 T unsalted butter, melted

Sea salt to taste

Fresh ground black pepper to taste

½ c water

4 oz Vermont maple syrup

2 T fresh chives (Batonnet)

Directions:

1. Drizzle squash flesh with melted butter and season with salt and pepper. Place in round roasting pan cut-side down. Add ½c water. Roast at 350°F 50/50 for 20 minutes. Squash should be roast-tender when pierced with a knife.
2. Remove squash and discard water. Place squash back into round roasting pan and pour syrup over squash. Unplug bottom grill plate. Cook syrup glaze and squash at 400°F (top) for 1 minute.
3. Place one squash on each plate and strew with fresh chives then serve.



Roasted Turkey Breast with Fall Harvest Vegetables

Serves: 4

Ingredients:

1 (10- to 15-lb) turkey breast
Sea salt to taste
Fresh ground black pepper to taste
12 patty pan squash
3 heirloom carrots, peeled, cut into
2-inch cubes

2 T extra-virgin olive oil
8 sprigs fresh flat-leaf parsley.
3 sprigs fresh rosemary

Directions:

1. Rinse turkey breast under cold water and pat dry with paper towels. Season with salt and pepper.
2. Spray grill with cooking spray. Place turkey in center of grill. Insert the probe into the thickest part of the breast. Cook at 360°F 50/50. Cook until internal temperature of 165°F is reached.
3. Remove turkey from the grill. Loosely tent with foil and let rest for 30 minutes before carving or serving.
4. For the vegetables, toss in olive oil and season with salt and pepper. Place into round roasting pan. Cook at 360°F 50/50 for 7-9 minutes until soft and slightly caramelized. Add parsley and rosemary. Toss to infuse flavors.



Char-Roasted Beets with Fresh Dill

Serves: 4

Ingredients:

- 4 large beets
- 1 T water, if needed
- 2 T extra-virgin olive oil
- Sea salt to taste
- Fresh ground black pepper to taste
- 2 T dill fronds, rough chop

Directions:

1. Scrub beets thoroughly. Wrap loosely in aluminum foil. No need to dry the beets before wrapping.
2. Place wrapped beets on a round baking sheet to catch drips. Roast at 350°F 50/50 for 30 to 40 minutes. Check beets every 10 minutes. If they are starting to look dry or are scorching on the bottoms, dribble tablespoon of water over beets before re-wrapping. Beets are done when a fork easily slides into center of the beet.
3. Remove beets. Set aside until cool enough to handle. When cool, hold one beet in a paper towel and use the edges of the paper to rub skin away. Skin should peel away easily; if it doesn't, beets likely need to cook for a little longer. If cooked, peel the remaining beets.
4. Once peeled, slice with a knife. Place onto grill and cook at 400°F 50/50. Char until edges caramelize.
5. Shingle on serving plate, drizzle olive oil, season with salt and pepper, and top with chopped dill fronds then serve.



Roasted Cebollitas with Pink Peppercorns & Chives

Serves: 4

Ingredients:

- 1 lb cebollitas, trimmed and halved
- 2 T pink peppercorns, cracked
- 3 T extra-virgin olive oil
- Sea salt to taste
- Fresh ground black pepper to taste

Directions:

1. Place Cebollitas into bowl and pour olive oil on top. Add pink peppercorns and salt and toss.
2. Place into round roasting pan and onto grill. Cook at 300°F 50/50 for 7-8 minutes. Add parsley and toss to infuse.
3. Pour into bowls and serve.



Elotes with Spicy Mayonnaise

Serves: 4

Ingredients:

4 ears sweet corn
1 gal water
1 c mayonnaise
1 T garlic powder

½ T cayenne pepper
½ c cotija cheese, crumbled
3 T fresh cilantro, chopped
1 lime, quartered

Directions:

1. Soak corn in water for 1 hour. Trim stems to help fit the ears on the grill. Grill corn at 300°F 50/50 for 20 minutes. Allow to cool.
2. Remove husks and silk from each ear; set aside.
3. In a small bowl, combine the garlic powder with mayonnaise.
4. Place cotija cheese in a shallow baking dish or plate.
5. Brush corn with the garlic mayonnaise. Roll in cotija cheese and sprinkle with cilantro and cayenne pepper.
6. Serve with lime wedges to squeeze over the corn.



Grilled Asparagus with Tomato Chutney

Serves: 4

Ingredients:

Tomato Basil Chutney:

2 Roma tomatoes, seeded,
rough chop

2 T balsamic vinegar

1 T garlic, minced

2 T extra-virgin olive oil

2 T fresh basil (chiffonade)

48 asparagus stems

3 T extra-virgin olive oil

Sea salt to taste

Fresh ground black pepper to taste

Cooking spray as needed

Directions:

1. In a bowl, place tomatoes, balsamic vinegar, garlic, olive oil toss and season with salt and pepper. Place into round baking pan. Cook at 275°F 50/50 for 20 minutes.
2. Remove. Add basil and toss to infuse; set aside.
3. Brush asparagus with olive oil and season with salt and pepper. Spray grill with cooking spray. Place asparagus on grill and cook at 400°F for 2 minutes.
4. To plate, arrange all pieces of asparagus in same direction. Spoon tomato chutney over asparagus and serve.



Roasted Italian Sausage & Peppers

Serves: 4

Ingredients:

Basil Pesto (makes 1 cup):

2 c fresh basil leaves
½ c freshly grated Romano
½ c extra-virgin olive oil
⅓ c pine nuts
3 garlic cloves, minced

Sea salt to taste

Freshly ground black pepper to taste

24 oz mild Italian links

2 red bell peppers, cut into 4 slabs
each

4 sprigs fresh flat-leaf parsley

Directions:

1. For the pesto, place basil leaves and pine nuts into a food processor and pulse several times.
2. Add garlic and Romano cheese and pulse several more times. Scrape down the sides of the food processor with a rubber spatula, if necessary.
3. While the food processor is running, slowly add olive oil in a steady stream to emulsify and help keep olive oil from separating. Occasionally stop to scrape down the sides of the food processor.
4. Stir in salt and freshly ground black pepper.
5. Place sausage on grill. Insert probe into one link. Cook at 360°F 50/50 until internal temperature 150°F is reached. Remove; set aside.
6. Dry-roast the peppers at 400°F 50/50 until completely charred. Remove and allow to cool. Once cooled and able to handle, using a wet towel, remove blistered skins. Slice peppers.
7. To plate, arrange sausage on platter and strew with peppers and flat-leaf parsley. Dollop some pesto over sausage. Reserve extra pesto to place on side for dipping then serve.



Grilled Atlantic Swordfish with Basil Pesto

Serves: 2

Ingredients:

2 (7-oz) swordfish steaks
2 T extra-virgin olive oil
Sea salt to taste
Fresh ground black pepper to taste
Cooking spray as needed
Basil pesto (bottled)

Tomato Basil Compite:

2 Roma tomatoes, seeded, rough chop
1 T garlic (minced)
2 T extra-virgin olive oil
2 T fresh basil (chiffonade)

Directions:

1. Brush swordfish with olive season with salt and pepper. Spray grill with cooking spray. Grill at 400°F 50/50 for 4 minutes; set aside.
2. To prepare the tomato confit. Place tomato, garlic, olive oil. Toss and season with salt and pepper. Place into round baking pan. Cook at 275°F 50/50 for 20 minutes.
3. Remove and add basil. Toss to infuse.
4. To plate, using a pastry brush, brush a dollop of pesto in center of plate. Place swordfish on pesto streak, dollop some more pesto on top of swordfish, and strew a few mounds along the side of swordfish steak then serve.



Roasted Peruvian Heirloom Potatoes with Lemon & Herbs

Serves: 4

Ingredients:

2 lbs Peruvian fingerling
potatoes, washed

4 oz unsalted butter, melted

1 T fresh flat-leaf parsley, minced

1 T fresh chive, minced

1 T fresh thyme

2 lemon, zest and juice

1 lemon wedge, garnish

Directions:

1. Place potatoes into bowl. Pour melted butter into the bowl. Add salt and pepper and toss.
2. Place in round roasting pan and onto grill. Cook at 300°F 50/50 for 20 minutes. Add parsley, chives, thyme, zest, and juice of lemon. Toss to infuse.
3. Pour into bowls. Top with lemon wedge and serve.



Grilled Marinated Skirt Steak with Chimichurri

Serves: 2

Ingredients:

2 (10-oz) outer skirt steaks
Sea salt to taste
Fresh ground black pepper to taste
Cooking spray as needed
2 red bell peppers
1 lime, quartered
2 t fresh chives (Batonnet)

Chimichurri Sauce (Makes 1 cup):

1 c fresh flat-leaf Italian parsley
½ c extra-virgin olive oil
⅓ c red wine vinegar
¼ c fresh cilantro
2 cloves garlic, peeled
¾ t crushed red pepper
½ t ground cumin
½ t sea salt

Directions:

1. For Chimichurri, puree all ingredients in food processor. Transfer to bowl.
2. Brush skirt steaks with half Chimichurri and marinate for 30 minutes.
3. Season the steaks with salt and pepper. Spray grill with cooking spray and place skirt steaks on grill. Cook at 400°F for 5 minutes.
4. Remove and let rest.
5. Place peppers in round roasting pan. Dry-roast the peppers at 400°F 50/50 until completely charred. Remove and cool.
6. Once cooled, using a wet towel, remove blistered skins. Slice.
7. To plate, place skirt steak on wooded serving trays strewn with red peppers and chives, add bowl of Chimichurri on side, and two lime wedges then serve.



Bacon-Wrapped Stuffed Pork Tenderloin

Serves: 2

Ingredients:

1 (1- to 1½-lb) pork tenderloin
2 extra-thick applewood
smoked bacon
Sea salt to taste
Fresh ground black pepper to taste
Cooking spray as needed

4 oz baby spinach
4 oz feta cheese
2 oz balsamic syrup glaze
Fresh ground black pepper (garnish)

Directions:

1. Place pork tenderloin on large cutting board. Remove any excess fat or silver skin from exterior.
2. Butterfly (open) the pork tenderloin using long strokes of knife along the side of the tenderloin, about ½ inch above the cutting board. Keep slices parallel to cutting board and roll open tenderloin while slicing.
3. In a bowl, mix baby spinach and feta cheese. Spread the cheese mixture on butterfly tenderloin. Tightly roll the tenderloin back up.
4. Tie the roll together with butcher's twine every 1 to 1½ inches until the roll is nice and bound. Season pork tenderloin with salt and pepper.
5. Spray grill with cooking spray. Cook at 400°F 50/50 cook for 2 minutes.
6. Remove and let rest until cool enough to handle. Cut butcher twine and remove. Wrap tenderloin bacon. Spray grill with cooking spray. Place tenderloin in center. Cook at 360°F 50/50 for 10 to 12 minutes. When done, bacon should be golden brown and tenderloin firm to the touch. Remove and let rest.
7. To plate, cut the tenderloin into 1-inch-thick rounds. Brush the plate with balsamic syrup glaze. Shingle the stuffed pork tenderloin. Garnish with fresh ground black pepper and serve.



Roasted Yams with Brown Sugar

Serves: 4

Ingredients:

- 2 lbs yams, peeled and quartered
- 6 oz unsalted butter, melted
- 6 oz brown sugar
- 2 T fresh chives, minced

Directions:

1. Place potatoes into a bowl. In another bowl, mix melted butter and sugar. Dissolve and pour onto the potatoes and toss.
2. Place in round roasting pan and onto grill. Cook at 300°F 50/50 for 20 minutes.
3. Pour into bowls strewn with chives. Serve some extra brown sugar on the side.



Grilled Tomahawk Ribeye Steaks with Classic Steak Butter

Serves: 2

Ingredients:

2 (24-oz) tomahawk ribeye steaks
4 T extra-virgin olive oil
Sea salt to taste
Fresh ground black pepper to taste
Cooking spray as needed

Classic Steak Butter

(made day before):

½ lb unsalted butter, softened
1 T garlic, roasted
2 t sea salt
1 t freshly ground black pepper
1 t shallots, finely chopped
1 t fresh parsley, finely chopped
1 t fresh sage, finely chopped
1 t fresh rosemary, finely chopped

Directions:

1. Brush steaks with olive oil and season with salt and pepper. Insert meat probe.
2. Spray grill with cooking spray. Roast at 350°F 50/50 until internal temperature of 120°F for medium-rare. Remove and let steaks rest.
3. To plate, place steaks on plate. Cut butter into ¼-inch slices and place slab of butter next to each steak then serve.

For Classic Steak Butter:

1. Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage, and rosemary.
2. Roll with plastic wrap into a log shape, 1 inch in diameter. Refrigerate for 2 hours or until butter is solid.



Twice-Baked Potatoes with Wisconsin Sharp Cheddar

Serves: 4

Ingredients:

2 baking potatoes, washed
2 T extra-virgin olive oil
3 oz unsalted butter, softened
2 oz sour cream

½ c Wisconsin yellow cheddar
2 oz heavy cream
Sea salt to taste
Freshly ground black pepper to taste

Directions:

1. Place potatoes on grill and bake at 360°F 50/50 for 30 minutes. When done, knife should pierce the skins easily.
2. With sharp knife, cut each potato in half lengthwise. Scrape out insides into a mixing bowl, being careful not to tear the shell. Leave small rim of potato intact for support. Lay hollowed out potato shells on a round roasting pan.
3. Smash potatoes into the butter and sour cream. Add cheese, milk, seasoned salt, chives, and black pepper to taste. Mix well.
4. Fill potato shells with filling. Fill shells so they look abundant and heaping. Top each potato with a little more grated cheese. Place them on grill and cook at 350°F 50/50 for 10 minutes until golden brown then serve.



Stuffed Portobello Mushrooms with Goat Cheese

Serves: 4

Ingredients:

4 portobello mushrooms

2 T extra-virgin olive oil

1 red pepper, small dice

1 green pepper, small dice

1 yellow pepper, small dice

1 small red onion, small dice

4 oz fresh goat cheese

2 T fresh chives, minced

Cooking spray as needed

Sea salt to taste

Fresh ground black pepper to taste

Directions:

1. Remove the black gills from portobello mushrooms. Spray mushrooms with cooking spray and season with salt and pepper.
2. Place portobello mushroom in Primo and cook for 2 minutes. Remove; set aside.
3. In round roasting pan, add olive oil, red onion, red, green, and yellow peppers. Season with salt and pepper. Cook at 350°F 50/50 for 4 minutes. Remove and let it cool.
4. Fold in crumbled goat cheese and chives into peppers.
5. Stuff each mushroom cap with cheese mixture. Spray grill with cooking spray. Place mushrooms on grill. Cook at 350°F 50/50 for 2 minutes.
6. Remove, plate, and serve.



Teriyaki-Glazed Tuna

Serves: 2

Ingredients:

2 (7-oz) Ahi tuna steaks
Cooking spray as needed
2 oz teriyaki glaze

1 red bell pepper
Fresh ground black pepper (garnish)
14 fennel fronds

Directions:

1. Dry-roast the peppers at 400°F 50/50 until completely charred. Remove and cool.
2. Once cooled, using a wet towel, remove blistered skin. Slice; set aside.
3. Spray tuna steaks with cooking spray. Place on grill and cook at 400°F 50/50 for 2 minutes. Afterward, brush with teriyaki on both sides. Place on grill and cook for 1 additional minute at 400°F 50/50.
4. To plate, brush a line of teriyaki glaze in center of plate. Place tuna in center of line. Strew plate with red peppers and fennel fronds around and over the top of tuna. Garnish with fresh ground black pepper and serve.



Chocolate Cupcakes with Swirl Frosting

Serves: 14

Ingredients:

Cupcakes

- 1½ c all-purpose flour
- ½ t baking powder
- ¼ t baking soda
- ½ t salt
- ½ c unsalted butter, melted
- 1 c granulated sugar
- 1 large egg, room temperature
- ¼ c yogurt
- ¾ c milk, plus 1 T, divided

2 t vanilla extract

¼ c unsweetened natural cocoa powder

Milk Chocolate Vanilla Frosting:

- 4½ c confectioners' sugar
- ¼ c unsweetened natural cocoa powder (do not use for vanilla frosting)
- 1 c unsalted butter, softened to room temperature
- 4 T heavy cream
- 2 t vanilla extract

Directions:

1. Line muffin pan with 14 cupcake liners; set aside.
2. In a medium bowl, mix together flour, baking powder, baking soda, and salt; set aside.
3. In another bowl, whisk sugar and melted butter and stir in egg, yogurt, ¾ cup milk, and vanilla extract. Mix until combined. Slowly mix in dry ingredients from other bowl until no lumps remain. Batter will be thick.
4. Transfer ¾ cup of batter into another medium bowl. Mix in cocoa powder and 1T milk until combined. Fill each cupcake liner with 3T of batter.
5. Bake cupcakes at 350°F 50/50 for 15-18 minutes or until toothpick inserted in center comes out clean. Allow cupcakes to cool completely.
6. For chocolate and vanilla frosting, sift together powder sugar and cocoa powder. Assure there are no lumps; set aside.
7. Whip the butter on medium speed until creamy, about 2 minutes, gradually adding the sifted sugar/cocoa powder alternately with heavy cream and vanilla. Beat on low speed after each addition. Once all added, beat on high speed until creamy and combined for at least 2 minutes. For vanilla frosting, same procedure minus the cocoa powder.
8. Frost cooled cupcakes with knife or with piping bag/tip. (If making 1 kind of frosting and not both, make sure to double the frosting recipe of choice to make sure there is enough for all cupcakes.) To make swirl frosting, fill one side of piping bag with chocolate and other side with vanilla before frosting.



Roasted Bosc Pears with Granola White Chocolate

Serves: 4

Ingredients:

4 semi-ripe Bosc pears

$\frac{1}{3}$ c powdered sugar

3 T butter

$\frac{3}{4}$ c dry white wine (Riesling)

1 star anise

1 (3-inch) cinnamon stick

Pinch sea salt

$\frac{1}{2}$ c granola cereal

$\frac{1}{4}$ c white chocolate pieces

Directions:

1. Quarter and core pears. Dust the flesh of pears with powdered sugar.
2. Set bottom grill to 300°F. Melt butter in round roasting pan over moderately high heat. When melted, add pears, flesh side down, onto the butter and cook, moving pears around so the flesh becomes caramelized and brown, about 8 to 10 minutes.
3. Flip pears so they are skin-side up. Pour in wine and drop in star anise, cinnamon stick, and a small pinch of salt. Set top and bottom at 350°F 50/50 and roast until tender and wine has reduced down into a thin syrup, about 15 to 20 minutes.
4. Transfer pears to serving dish. Drizzle with some of the syrup from the bottom of the pan. Top with granola and white chocolate pieces then serve.



Decadent Fudge Chocolate Glazed Brownies

Serves: 12

Ingredients:

1/3 c butter, softened
1 granulated sugar
1 t vanilla extract
3 large egg whites
2/3 c all-purpose flour
1/2 c baking cocoa
1/2 t baking powder
1/4 t salt

Cooking spray as needed

Glaze:

2/3 c confectioners' sugar
2 t baking cocoa
1/4 t vanilla extract
3 to 4 hot water

Directions:

1. Cream butter and sugar until light and fluffy. Beat in vanilla and egg whites, one at a time.
2. In a small bowl, whisk together flour, cocoa, baking powder, and salt. Gradually add to creamed mixture.
3. Spray 8-inch square baking pan with cooking spray. Spread batter into square baking pan.
4. Bake at 350°F 50/50 until toothpick inserted in center comes out clean, about 10 to 12 minutes. Cool completely on a wire rack.
5. Mix glaze ingredients. Spread over brownies. Cut into bars and serve.



Cherry Clafoutis Dusted with Powdered Sugar

Serves: 6

Ingredients:

2 c fresh sweet cherries, pitted
2 T almonds, blanched, slivered
3 eggs
 $\frac{3}{4}$ c granulated sugar
1 T brown sugar

$\frac{1}{2}$ c all-purpose flour
 $\frac{1}{8}$ t salt
1 c milk (whole milk)
 $\frac{3}{4}$ t almond extract
1 $\frac{1}{2}$ t vanilla extract
Powdered sugar for dusting

Directions:

1. Butter and flour 9X9 or 10X7 baking dish. Scatter cherries and slivered almonds on the bottom.
2. In a bowl, mix eggs and sugar until smooth. Whisk in salt and flour. Mix until smooth.
3. Add the milk, almond extract, and vanilla extract. Whisk until smooth.
4. Pour batter into baking dish over the cherries and slivered almonds.
5. Bake at 350°F 50/50 for 20 to 25 minutes or until light brown. Halfway through, check to see if top is getting well browned. If so, tent loosely with aluminum foil. When done, toothpick inserted in middle will come out clean.
6. Remove from oven and cool. Clafoutis will wiggle a bit, which is normal. Place on a wire rack to cool. The clafoutis will have puffed up quite a bit, and then deflate while cooling.
7. When cooled, dust with powdered sugar and serve.



Classic Crème Brûlée with Red Currants & Strawberries

Serves: 6

Ingredients:

1 qt heavy cream
Seeds of 1 vanilla bean, pod split,
seeds scraped out
1 c granulated sugar, divided

6 large egg yolks
2 qt hot water
6 T red currants
3 strawberries, halved
Confectioner's sugar as needed

Directions:

1. In a medium saucepan, over medium-high heat, add cream, vanilla bean seeds and pod and bring to a boil. Remove from heat, cover, and let sit for 15 minutes. Remove vanilla bean pod and reserve for another use.
2. In a medium bowl, whisk together $\frac{1}{2}$ c sugar and egg yolks until blended well and color starts to lighten. Add cream a little at a time, stirring continually.
3. Pour liquid into 6 (7- to 8-oz) ramekins. Place ramekins onto a large cake pan or roasting pan. Pour enough hot water into the pan to come halfway up the sides of ramekins.
4. Bake at 300°F 50/50 just until the crème brûlée is set, but still trembling in the center, approximately 30 to 35 minutes.
5. Using oven mitts, remove ramekins from roasting pan and refrigerate for at least 2 hours or up to 3 days. Remove crème brûlées the from refrigerator and let sit for at least 30 minutes.
6. Divide the remaining $\frac{1}{2}$ c sugar equally among the 6 dishes and sprinkle evenly on top of each. Using a kitchen torch, caramelize sugar to form a crispy top for each. Allow crème brûlées to sit for at least 5 minutes before serving.
7. To plate, spoon 1T red currants and half of strawberry. Dust with confectioner's sugar and serve.



Rich Chocolate Cake with Fudge Frosting

Serves: 8

Ingredients:

16 T unsalted butter, softened, plus more for greasing
1½ c cake flour
¾ c cocoa powder
2 t baking powder
½ milk
½ t vanilla extract
1¼ c sugar
4 eggs

For the Icing:

2 oz unsweetened chocolate, finely chopped
2 c sugar
½ c milk
¼ c light corn syrup
8 T unsalted butter
¼ t salt
1 t vanilla extract

Directions:

1. Grease a 10-inch cake pan; set aside. Sift flour, cocoa powder, and baking powder in a medium bowl; set aside.
2. In another bowl, combine milk and vanilla; set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, beat sugar and butter until light and fluffy. Add eggs one at a time, beating well after each addition until smooth. Add flour and milk mixtures alternately, beginning and ending with the flour mixture. Beat until smooth.
4. Pour batter into greased cake pan and bake at 325°F 50/50 for 18-20 minutes. When done, toothpick inserted in middle will come out clean. Let cool for 10 minutes. Invert cake onto a wire rack to cool completely. Transfer to a serving platter.
5. For the icing, heat chocolate, sugar, milk, corn syrup, butter, and salt in a saucepan over medium-high heat. Attach a candy thermometer to side of pan. Cook until mixture thickens and reaches 220°F.
6. Pour icing into a mixing bowl. Beat on medium speed with a hand mixer until slightly cooled. Add vanilla, increase speed to high, and beat until consistency of frosting is reached. Working quickly, spread icing on top of cake.
7. Let cool to set icing before cutting and serving.



Old-Fashioned Pecan Pie

Serves: 8

Ingredients:

1 9-inch prepared pie crust (leave in dish)

1 c granulated sugar

3 T brown sugar

1 c light corn syrup

$\frac{1}{3}$ c melted butter

1 t vanilla

3 large eggs, beaten, room temperature

1 c chopped pecans

Directions:

1. In a medium bowl, mix together granulated sugar, brown sugar, corn syrup, butter, vanilla, and eggs, and whisk until blended well. Add chopped pecans into bottom of prepared pie crust.
2. Pour filling mixture over the top.
3. Cover pie with foil and bake at 350°F 50/50 for about 15 minutes.
4. Remove foil and bake for an additional 15 minutes, if needed, or until center is set and not overly jiggly.
5. Place pie on the counter or in refrigerator to cool for several hours before serving.

nuwave[®]
— LIVE WELL FOR LESS —

NuWave Primo™

Combo Grill



Manual del Usuario

¡REGÍSTRESE AHORA!

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.

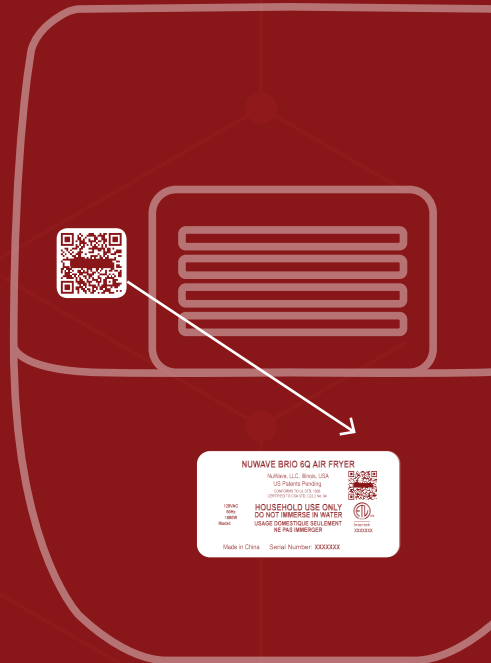
1 Usando su teléfono inteligente o dispositivo inteligente, escanee el código QR ubicado en la etiqueta de su producto ubicada en la parte posterior de la unidad.

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.

!para una garantía
**6 adicional de
meses**

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.



100 ELEMENTOS DEL MENÚ DEL PROGRAMA

Verduras							
	Comida	Temp.	Tiempo		Comida	Temp.	Tiempo
01.	Alcachofas, enteras	400°F	63 min.	14.	Ajo	400°F	43 min.
02.	Corazones de alcachofa	400°F	28 min.	15.	Hongos	400°F	23 min.
03.	Espárragos	400°F	18 min.	16.	Ocra	400°F	18 min.
04.	Ejotes	400°F	18 min.	17.	Cebollas, enteras	400°F	48 min.
05.	Remolacha	400°F	43 min.	18.	Chirivías	400°F	38 min.
06.	Brócoli	400°F	28 min.	19.	Chícharos	400°F	18 min.
07.	Coles de Bruselas	400°F	23 min.	20.	Pimientos, picados	400°F	18 min.
08.	Col, en gajos	400°F	33 min.	21.	Papas en gajo	400°F	38 min.
09.	Zanahorias	400°F	38 min.	22.	Rábanos	400°F	23 min.
10.	Coliflor	400°F	28 min.	23.	Calabaza	400°F	48 min.
11.	Maíz en mazorca	400°F	28 min.	24.	Patatas dulces	400°F	48 min.
12.	Berenjena a la mitad	400°F	38 min.	25.	Calabacín	400°F	28 min.
13.	Hinojo	400°F	33 min.				
Carne de res							
26.	Asado de costilla (4lbs)	375°F	75 min.	31.	Arrachera	400°F	12 min.
27.	Ternera redonda asada (3lbs)	390°F	55 min.	32.	London Broil	400°F	25 min.
28.	Ribeye (8oz)	400°F	12 min.	33.	Hamburguesa (4oz)	375°F	12 min.
29.	Porterhouse (8oz)	400°F	14 min.	34.	Lomo De Res (3lbs)	375°F	40 min.
30.	Filete Mignon	400°F	15 min.	35.	NY Strip	400°F	12 min.
Aves							
36.	Pechuga de pavo (2lbs)	360°F	45 min.	41.	Pechuga de pato	375°F	12 min.
37.	Pechuga de pollo (8oz)	360°F	14 min.	42.	Codorniz	400°F	28 min.
38.	Pollo entero (3lb)	375°F	50 min.	43.	Muslos de pollo	375°F	23 min.
39.	Gallina de Cornualles (18oz)	400°F	50 min.	44.	Alitas De Pollo (2lbs)	400°F	14 min.
40.	Pato entero (3lbs)	350°F	60 min.	45.	Muslos con pierna de pollo	375°F	22 min.

100 ELEMENTOS DEL MENÚ DEL PROGRAMA (Continuación)

Cerdo/Cordero							
Comida		Temp.	Tiempo	Comida		Temp.	Tiempo
46.	Pierna de cordero (3lbs)	325°F	70 min.	51.	Jamon, deshuesado (3lbs)	360°F	90 min.
47.	Lomo de cerdo (2lbs)	365°F	55 min.	52.	Ternera, deshuesada (2lbs)	325°F	60 min.
48.	Asado de cerdo (3lbs)	325°F	60 min.	53.	Costillar de cordero (2lbs)	380°F	22 min.
49.	Paleta de cerdo (3lbs)	375°F	65 min.	54.	Chuletas de cerdo (6oz)	400°F	11 min.
50.	Jamón, con hueso (3lbs)	360°F	80 min.	55.	Salchicha	380°F	12 min.
Pescado/Mariscos							
56.	Salmón	380°F	12 min.	59.	Filete de pez espada	400°F	10 min.
57.	Vieiras	400°F	7 min.	60.	Camarón	400°F	5 min.
58.	Filete de atún	400°F	8 min.				
Comida Congelada							
61.	Medallón de pollo congelado	400°F	10 min.	64.	papas fritas espesas	400°F	18 min.
62.	Rollo de huevo congelado	400°F	12 min.	65.	Papas fritas congeladas	400°F	15 min.
63.	Palitos de mozzarella	400°F	8 min.				
Al horno							
66.	Cheesecake	345°F	40 min.	74.	Bollos	375°F	15 min.
67.	Pay	360°F	30 min.	75.	Pudín de pan	360°F	20 min.
68.	Pastel	360°F	25 min.	76.	Pretzels	375°F	15 min.
69.	Mantecadas	360°F	18 min.	77.	Rollos de canela	375°F	25 min.
70.	Brownies	360°F	22 min.	78.	Bisquets	360°F	18 min.
71.	Pan	350°F	35 min.	79.	Tarta	360°F	22 min.
72.	Galletas	350°F	20 min.	80.	Brulee de crema	300°F	45 min.
73.	Muffins	360°F	18 min.				

100 ELEMENTOS DEL MENÚ DEL PROGRAMA (Continuación)

Alimentos deshidratados							
Food		Temp.	Time	Food		Temp.	Time
81.	Naranja	130°F	10 hrs	91.	Kiwi	130°F	8 hrs
82.	Chips de col	360°F	30 min.	92.	Limón	125°F	8 hrs
83.	Manzana	135°F	10 hrs	93.	Lima	125°F	8 hrs
84.	Almendras	360°F	15 min.	94.	Duraznos	135°F	8 hrs
85.	Piña	135°F	10 hrs	95.	Cacahuates	145°F	4 hrs
86.	Fresa	115°F	10 hrs	96.	Paw seca	145°F	4 hrs
87.	Tomates secados al sol	140°F	8 hrs	97.	Pollo seco	145°F	4 hrs
88.	Nabo	360°F	30 min.	98.	Tocino dulce	300°F	40 min.
89.	Yuca	360°F	30 min.	99.	Plátano	135°F	10 hrs
90.	Albaricoque	130°F	8 hrs	100.	Crutones	150°F	4 hrs

Nota: 101 a 200 pueden preprogramarse para sus propias recetas guardadas.

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

MEDIDAS DE SEGURIDAD IMPORTANTES

LEA TODAS LAS INSTRUCCIONES

Al usar el NuWave Primo, siempre se deben seguir medidas básicas de seguridad, incluidas las siguientes:

1. Lea todas las instrucciones, protecciones y advertencias antes de usar el aparato.
2. No toque las superficies calientes.
3. Use las manijas de la Cabeza de Potencia o use guantes para horno.
4. Para protegerse contra descargas eléctricas, no sumerja el cable, los enchufes ni el Primo en agua u otros líquidos.
5. Es necesaria una estrecha supervisión cuando cualquier unidad es utilizada por niños o cerca de ellos. El Primo no está diseñado para ser utilizado por niños, personas con capacidades físicas, sensoriales o mentales reducidas o personas con falta de experiencia o conocimiento de esta unidad.
6. Desenchufe el Primo del tomacorriente cuando no esté en uso y antes de limpiarlo. Permita que el Primo se enfríe antes de limpiar, poner o quitar partes.
7. No opere ningún aparato con un cable o enchufe dañado o después de que el aparato funcione mal o haya sido dañado de alguna manera. Devuelva el aparato al centro de servicio autorizado más cercano para que lo examinen, reparen o ajusten.
8. No se recomienda el uso de otros accesorios que no estén diseñados para usarse con el Primo. Hacerlo puede dañar el Primo y causar accidentes.
9. NO APTO PARA USO EN EXTERIORES.
10. No deje que el cable cuelgue del borde de la mesa o mostrador ni que toque superficies calientes.
11. No lo coloque sobre ni cerca un quemador caliente, de gas o eléctrico, ni en un horno caliente.
12. La Base del Primo acumulará líquidos calientes de la cocción. Tenga mucho cuidado cuando retire la base que contiene líquidos calientes.
13. Nunca ponga el Primo contra la pared u otros aparatos. Debe haber al menos 3 pulgadas de espacio libre para el lado posterior, los lados izquierdo/derecho y la parte de arriba del Primo.
14. No coloque nada encima del Primo.
15. Siempre retire el domo lejos de usted para que el vapor que escape se dirija lejos de su cara.
16. Para desconectarlo, apague el Primo, luego retire el enchufe del tomacorriente de pared.
17. No utilice el aparato para otro uso que no sea el previsto.
18. No limpie con estropajos metálicos. Las piezas pueden desprenderse de la almohadilla y tocar las partes eléctricas, lo que implica un riesgo de descarga eléctrica.
19. Tenga mucho cuidado al retirar la bandeja o al desechar la grasa caliente.
20. La Primo no está diseñada para ser operada por medio de un temporizador externo o un sistema de control remoto separado.
21. Mantenga el manual a mano para futuras referencias.

MEDIDAS DE SEGURIDAD ADICIONALES

VER CUIDADO Y MANTENIMIENTO ANTES DE USAR

Información eléctrica

El Primo se suministra con un cable de alimentación corto para reducir el riesgo de enredos o tropezones. Se pueden usar cables de extensión si se tiene cuidado en su uso. Si se utiliza un cable de extensión:

1. La calificación eléctrica marcada del cable de extensión debe ser al menos tan grande como la calificación eléctrica del Primo.
2. El cable más largo debe estar dispuesto de modo que no se cuelgue sobre el mostrador o la mesa donde los niños puedan tirar de él o tropezarse con él sin quererlo. El Primo debe operarse en una toma eléctrica separada de otros aparatos operativos debido a las limitaciones de vataje. Algunos modelos de los aparatos pueden tener un enchufe polarizado (una cuchilla es más ancha que la otra). Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para encajar en un tomacorriente polarizado de una manera. Si el enchufe no encaja completamente en el tomacorriente, invierta el enchufe. Si el enchufe aún no encaja correctamente, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.
3. Si el aparato es del tipo conectado a tierra, el juego de cables o el cable de extensión debe ser un cable de 3 cables tipo conexión a tierra.

GUARDE ESTAS INSTRUCCIONES

Lea y comprenda todo el manual antes de usar la Primo.

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

NO USE EL PRIMO PARA NINGÚN OTRO FIN DIFERENTE AL QUE FUE DISEÑADO.

Nota: Coloque el Primo en una superficie que sea horizontal, uniforme y estable. El Primo está destinado para uso doméstico normal. NO está diseñado para ser utilizado en entornos como el personal de cocinas de tiendas, oficinas, granjas u otros entornos de trabajo. NO está destinado para ser utilizado por clientes en hoteles, moteles, bed and breakfast y otros entornos residenciales.



ADVERTENCIA



En caso de otros problemas, desenchufe la unidad y póngase en contacto con el Departamento de Servicio al Cliente.

1-877-689-2838 • help@nuwavenow.com

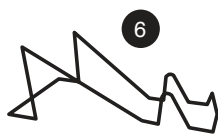
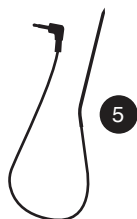
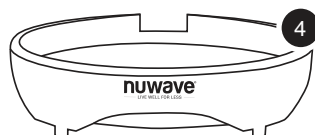
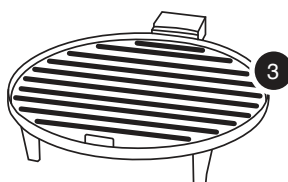
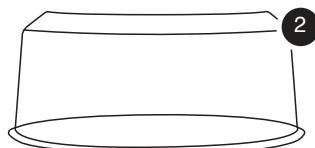
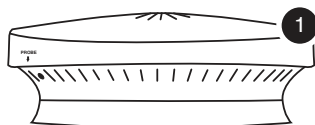
MEDIDAS DE SEGURIDAD ADICIONALES (Continuación)

1. No coloque el Primo cerca de materiales inflamables, unidades de calefacción, o ambientes húmedos.
2. No reemplace con otras partes que no están diseñadas específicamente para el Primo.
3. No mueva el Primo mientras esté funcionando. Solo después de que el Primo se haya enfriado completamente debe intentarse mover. Espere siempre a que el aparato se enfríe antes de manipularlo.
4. Nunca bloquee las salidas de aire.
5. Detenga o pause la cocción antes de retirar el Domo. El Domo con Cabeza de Potencia debe colocarse en el Soporte para el Domo.
6. Si surge algún problema durante el funcionamiento, cualquier servicio DEBE ser realizado por NuWave , LLC o autorizado por el fabricante para reparaciones.
7. No desarme el Primo ni reemplace ninguna pieza sin el consentimiento previo por escrito del fabricante.
8. Si el cable de alimentación está dañado, no intente utilizar el Primo. *
9. Mantenga el Primo fuera del alcance de los niños cuando esté funcionando o enfriándose.
10. Asegúrese de que el Primo esté siempre limpio antes de cocinar.
11. Es normal que algo de humo escape del Primo cuando se use por primera vez.
12. No utilice la Parrilla Antiadherente de Aluminio fuera de la Base. Cuando la Parrilla Antiadherente de Aluminio no está en uso, la Parrilla Antiadherente de Aluminio debe estar desenchufada.

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

 PRECAUCIÓN	
	<ul style="list-style-type: none">• Siempre coloque los ingredientes para cocinar en la Parrilla para evitar el contacto directo con los componentes de calentamiento.• No cubra las ventilas de entrada y salida de aire mientras el Primo esté funcionando.• No vierta aceite en la sartén o base antiadherente para asar, ni en la placa de la parrilla, ya que esto puede crear un riesgo de incendio.• Nunca toque el interior o el exterior del Primo mientras esté funcionando.

DESCRIPCION DE PIEZAS

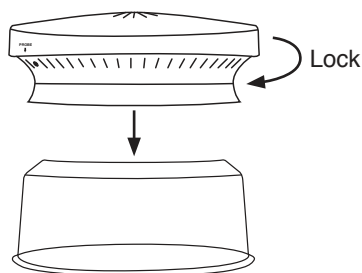


- 1 Cabeza de Potencia**
Parte #: 26701
- 2 Domo**
Parte #: 26702
- 3 Parrilla Antiadherente de Aluminio**
Parte #: 26704
- 4 Base**
Parte #: 26705
- 5 Sensor**
Parte #: 26706
- 6 Soporte para el Domo**
Parte #: 26707

GUIA DE ENSAMBLE

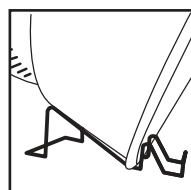
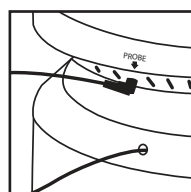
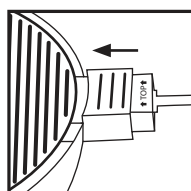
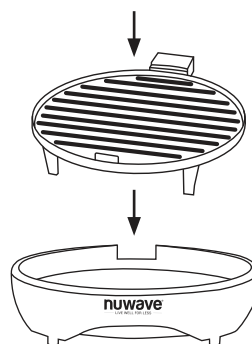
Montaje de la Cabeza de Potencia en el Domo

1. Coloque la Cabeza de Potencia en el borde del Domo.
2. Asegúrela girando la Cabeza de Potencia en el sentido de las manecillas del reloj hasta que las lengüetas de seguridad estén enganchadas.



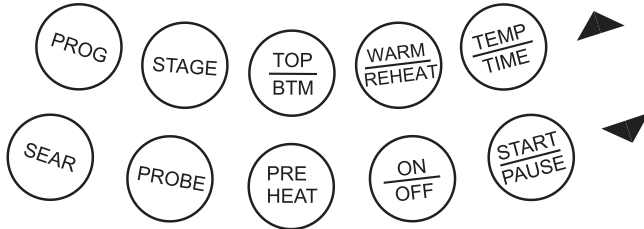
Montaje del Primo

1. Coloque la Base sobre una superficie firme y estable. No la coloque sobre una estufa.
2. Haga coincidir los cortes de la Base con las patas de la Parrilla. Coloque la Parrilla dentro de la Base.
3. Conecte el cable de alimentación a la Parrilla.
4. Coloque los alimentos en el Parrilla.
5. Coloque el Domo con la Cabeza de Potencia sobre la comida. Ensamble a la Bandeja de la Base. El Domo debe encajar de manera uniforme y segura en la Base.
6. Si está utilizando el sensor, inserte el enchufe de el sensor en el Power Head. Luego, inserte el otro extremo de el sensor a través del orificio en el Power Dome y levante el Power Head con el Power Dome. Inserte el extremo de el sensor correctamente en los alimentos.
7. Ajuste el tiempo de cocción y la temperatura de acuerdo con los requisitos de la receta.
8. Retire el Domo con la Cabeza de Potencia e inclínelo sobre el Soporte para el Domo. No lo deje en el Soporte durante un período prolongado de tiempo, ya que se puede deformar.



INSTRUCCIONES DE OPERACIÓN

SEAR1 SEAR2 WARM PREHEAT READY TOP
888:88 50%
STAGE PROG TEMP TIME PROBE REHEAT BOTTOM 50%



Función ENCENIDO/APAGADO



1. Presione "ON/OFF" una vez para encender el Primo.
 - La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido. 360 ° F es el ajuste de temperatura predeterminado.
2. Presione "ON/OFF" nuevamente para apagar el Primo. La pantalla LED estará en blanco.

Función INICIO/PAUSA



1. Presione "ON/OFF". La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presione "START/PAUSE" para comenzar a cocinar. La pantalla LED mostrará la cuenta regresiva del tiempo de cocción, "TIEMPO", "TOP 50%" y "BOTTOM 50%". El ":" parpadeará, indicando que el Primo está cocinando.
3. Presione "START/PAUSE" durante la cocción para pausar la cocción.
4. El ":" ya no parpadeará, lo que indica que el Primo ya no se está cocinando. El Primo permanecerá en pausa hasta que se presione "START/PAUSE" para continuar la cocción o si se presiona "ON/OFF" para apagar el Primo.
 - Cuando el Primo haya terminado de cocinar, se mostrará "End" y el Primo emitirá un pitido tres veces.

INSTRUCCIONES DE OPERACIÓN (Continuación)

TEMP
TIME

Función TEMPERATURA/TIEMPO

1. Presione "ON/OFF". La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
 - Para ajustar la temperatura de cocción, presione las flechas "Arriba" o "Abajo" hasta que se alcance la temperatura. La temperatura se ajustará en incrementos de 5 ° F. Para cambiar la temperatura más rápido, mantenga presionadas las flechas "Arriba" o "Abajo".
 - Para ajustar el tiempo de cocción, presione "TEMP/TIME". La pantalla LED mostrará "00:15", "TIME", "TOP 50%" y "BOTTOM 50%". Presione las flechas "Arriba" o "Abajo" hasta alcanzar el tiempo deseado.
 - La tiempo se ajustará en incrementos de 1 minuto. Para aumentar o disminuir el tiempo más rápido, mantenga presionada la flecha "Arriba" o "Abajo".
2. Presione "START/PAUSE". El Primo cocinará a la temperatura y el tiempo de cocción ajustados.
 - Cuando el Primo haya terminado de cocinar, se mostrará "End" y el Primo emitirá un pitido tres veces.

PRE
HEAT

Función de Precalentamiento

La función de precalentamiento asegura que el Primo alcance la temperatura deseada antes de que comience la cocción.

1. Presione "ON/OFF". La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
 - Para ajustar la temperatura de cocción, presione la flecha "Arriba" o "Abajo" hasta alcanzar la temperatura deseada.
 - Para **ajustar el tiempo de cocción, presione "TEMP/TIME". La pantalla LED mostrará "00:15", "TIME", "TOP 50%" y "BOTTOM 50%". Presione la flecha "Arriba" o "Abajo" hasta que se alcance el tiempo deseado.**
2. Presione "PREHEAT". La pantalla LED mostrará la temperatura de cocción ajustada, "TEMP", "TOP 50%", "BOTTOM 50%" y "PREHEAT".
 - El Primo precalentará a la temperatura de cocción ajustada.
3. Presione "START/PAUSE". El Primo comenzará a precalentar.
 - La pantalla LED mostrará la temperatura de precalentamiento ajustada y parpadeará durante el precalentamiento.
 - Una vez que se alcanza la temperatura de precalentamiento, el Primo comenzará una cuenta regresiva de 5 minutos.
 - La pantalla LED mostrará "listo" y "5" parpadeará, lo que indica que quedan 5 minutos para colocar los alimentos en Primo.

INSTRUCCIONES DE OPERACIÓN (Continuación)

- El Primo mantendrá la temperatura de precalentamiento durante la cuenta regresiva de 5 minutos. Cuando termine la cuenta regresiva, el Primo se apagará.
4. Retire la Cabeza de Potencia con el Domo y coloque los alimentos en la Parrilla.
 5. Regrese la Cabeza de Potencia con el Domo a la unidad y presione "START/PAUSE". Esto comenzará el proceso de cocción a la temperatura y el tiempo establecidos.
 - Cuando finalice la cocción, se mostrará "End" y la unidad emitirá un pitido tres veces.

Nota: Si la Cabeza de Potencia se retira del Domo, la unidad se apagará.

SEAR

Función SELLAR

SEAR 1: SEAR 1 SIEMPRE será la etapa ANTES de la etapa de cocción regular. Predeterminado - 425 ° F, 5 minutos.

1. Presione "ON/OFF". La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presiona "SEAR" una vez. Se mostrarán "SEAR 1", "TEMP" y "425F".
3. Presione "START/PAUSE". El Primo cocinará a 425 °F durante 5 minutos y luego cocinará a 360 ° F durante 15 minutos (predeterminado).
 - Cuando el Primo haya terminado de cocinar, se mostrará "End".

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON/OFF".
2. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada.
3. Presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo deseado.
4. Presiona "SEAR" una vez.
5. Presione "START/PAUSE".
 - Primo dorará a 425 ° F durante 5 minutos, cocinará a la temperatura y hora seleccionadas, y luego terminará de cocinar y mostrará "End".

SEAR 1 2: Predeterminado - 425 ° F, 5 minutos.

1. Presione "ON/OFF". La pantalla mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presiona "SEAR" dos veces. Se mostrarán "SEAR 1", "SEAR 2", "TEMP" y "425F".
3. Presione "START/PAUSE".
 - El Primo dorará a 425 ° F durante 5 minutos (SEAR 1), luego cocinará a 360 ° F durante 15 minutos (predeterminado). A continuación, se marcará nuevamente a 425 ° F durante 5 minutos (SEAR 2).
 - Cuando el Primo haya terminado de cocinar, se mostrará "Fin".

INSTRUCCIONES DE OPERACIÓN (Continuación)

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON / OFF".
2. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada.
3. Presione "TEMP / TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo deseado.
4. Presiona "SEAR" dos veces.
5. Presione "START / PAUSE".
 - El Primo dorará a 425 ° F durante 5 minutos (SEAR 1), cocinará a la temperatura y hora seleccionadas, marcará de nuevo a 425 ° F durante 5 minutos (SEAR 2), y luego terminará de cocinar y mostrará "End".

SEAR 2

SEAR 2 SIEMPRE será la etapa DESPUÉS de la etapa de cocción regular. Predeterminado - 425 ° F, 5 minutos.

1. Presione "ON/OFF". La pantalla LED mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presione "SEAR" tres veces. Se mostrarán "SEAR 2", "TEMP" y "425F".
3. Presione "START/PAUSE".
 - El Primo cocinará a 360 ° F durante 15 minutos (predeterminado) y luego dorará a 425 ° F durante 5 minutos (SEAR 2). Cuando el Primo haya terminado de cocinar, se mostrará "End".

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON/OFF".
2. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada.
3. Presione "TEMP / TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo deseado.
4. Presiona "SEAR" tres veces.
5. Presione "START/PAUSE".
 - El Primo cocinará a la temperatura y la hora seleccionadas, dorará a 425 ° F durante 5 minutos, y terminará de cocinar y mostrará "End".

Configuración de diferentes temperaturas y tiempos de SEAR 1 y SEAR 2:

1. Presione "ON/OFF". La pantalla mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presiona "SEAR" una vez. Se mostrarán "SEAR 1", "TEMP" y "425F".

Para ajustar la temperatura y el tiempo de cocción del SEAR 1:

1. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada.

INSTRUCCIONES DE OPERACIÓN (Continuación)

2. Presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo deseado.
3. Presiona "SEAR" otra vez. Se mostrarán "SEAR 2", "TEMP" y "425F".

Para ajustar la temperatura y el tiempo de cocción del SEAR 2:

1. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada.
2. Presione "TEMP / TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo deseado.
 - El Primo cocinará "SEAR 1" a la temperatura y el tiempo establecidos, cocinará a 360F durante 15 minutos (predeterminado) y luego cocinará a "SEAR 2" a la temperatura y el tiempo establecidos.

NOTA:

- Presione "SEAR" cuatro veces para borrar la función Sear.
- La temperatura máxima para todas las funciones Sear es de 425 ° F.
- El tiempo máximo para todas las funciones de sellado es de 5 minutos.

STAGE

Función de Etapas

Se puede programar un máximo de 5 etapas en el Primo.

1. Presione "ON/OFF". La pantalla mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido. Esta es la etapa 1 de cocción.
 - Ajuste la temperatura de cocción presionando las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción deseada.
 - Ajuste el tiempo de cocción presionando "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción deseado.
2. Presiona "STAGE". La pantalla mostrará la temperatura de cocción predeterminada (360F), "TEMP" y "STAGE 2".
 - Para ajustar la temperatura de cocción para la Etapa 2, presione las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción deseada.
 - Ajuste el tiempo de cocción presionando "TEMP/TIME". La pantalla mostrará "TIME", "STAGE 2" y "00:00". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción deseado.
3. Presione "STAGE" nuevamente para programar una tercera etapa de cocción. La pantalla mostrará la temperatura de cocción predeterminada (360F), "TEMP" y "STAGE 3".
 - Para ajustar la temperatura de cocción para la etapa 3, presione las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción deseada.

INSTRUCCIONES DE OPERACIÓN (Continuación)

- Ajuste el tiempo de cocción presionando "TEMP/TIME". La pantalla mostrará "TIME", "STAGE 3" y "00:00". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción deseado.
- Se puede programar un máximo de 5 etapas.
- Presione "START/PAUSE" para comenzar a cocinar. El Primo cocinará, siguiendo las etapas que fueron programadas.

Ejemplo: Cocine la Etapa 1 a 300°F durante 17 minutos » Cocine la Etapa 2 a 360°F durante 30 minutos » Cocine la Etapa 3 a 400°F durante 5 minutos.

1. Presione "ON/OFF". Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción a "300F".
2. Presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción a "00:17".
3. Presione "STAGE". Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción a "360F".
4. Presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción a "00:30".
5. Presione "STAGE" de nuevo. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura de cocción a "400F".
6. Presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción a "00:05".
7. Presione "START/PAUSE".

Funciones del Programa

El botón de programa representa entrada de memoria y recuperación de memoria.

Programas Preestablecidos

Los programas predefinidos reciben los números del 1 al 100 y **NO SE PUEDEN ajustar.**

Para recuperar un programa preestablecido:

1. Presione "ON/OFF". La pantalla mostrará "360F" y "TEMP".
2. Presione "PROG". La pantalla mostrará "1" y "prog".
 - Elija el número de programa (1-100) presionando las flechas "Arriba" o "Abajo".
 - Una vez elegido el número de programa, presione "START/PAUSE". El Primo cocinará la receta preprogramada.

PROG

INSTRUCCIONES DE OPERACIÓN (Continuación)

Para programar su propia receta:

1. Presione "ON/OFF". La pantalla mostrará "360F" y "TEMP".
2. Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura. La pantalla mostrará "TEMP" y la temperatura de cocción ajustada.
3. Presione "TEMP/TIME". Presiona las flechas "Arriba" o "Abajo" para ajustar la hora. La pantalla mostrará "TIME" y el tiempo de cocción ajustado.
4. Presiona "STAGE". La pantalla mostrará la temperatura de cocción predeterminada (360F), "TEMP" y "STAGE 2".
 - Ajuste la temperatura de cocción para la etapa 2 presionando las flechas "Arriba" o "Abajo" para alcanzar la temperatura de cocción deseada.
 - Ajuste el tiempo de cocción presionando "TEMP/TIME". La pantalla mostrará "TIME", "STAGE 2" y "00:00". Presione las flechas "Arriba" o "Abajo" para alcanzar el tiempo de cocción deseado.
5. Presione "STAGE" nuevamente para programar una tercera etapa de cocción. La pantalla mostrará la temperatura de cocción predeterminada (360F), "TEMP" y "STAGE 3".
 - Ajuste la temperatura de cocción para la etapa 3, presionando las flechas "Arriba" o "Abajo" para alcanzar la temperatura de cocción deseada.
 - Ajuste el tiempo de cocción presionando "TEMP/TIME". La pantalla mostrará "TIME", "STAGE 3" y "00:00". Presione las flechas "Arriba" o "Abajo" para ajustar el tiempo de cocción deseado.
 - Se puede programar un máximo de 5 etapas.
6. Presiona "PROG". La pantalla mostrará "prog" y "101".
7. Presione las flechas "Arriba" o "Abajo" para elegir el número de programa para guardar la receta. Los números de programa se pueden elegir entre 101-200.
8. Presione "PROG" nuevamente para guardar la receta en el número de programa deseado.

Nota: 101 a 200 pueden preprogramarse para sus propias recetas guardadas.

INSTRUCCIONES DE OPERACIÓN (Continuación)

Programar una receta después de cocinar:

1. Presione "ON/OFF". La pantalla mostrará "360F" y "TEMP".
2. Establezca las preferencias de cocción.
3. Presione "START/PAUSE".
4. Una vez que finalice la cocción y se muestre "End", presione "PROG". La pantalla mostrará " PROG " y "101".
5. Presione las flechas "Arriba" o "Abajo" para elegir el número de programa para guardar la receta. Los números de programa se pueden elegir entre 101-200.
6. Presione "PROG" nuevamente para guardar la receta en el número de programa deseado.

Nota:

- Hay 100 recetas preprogramadas en el Primo que no se pueden ajustar (número 1 a 100).
- Se pueden almacenar hasta 100 programas únicos (número 101 a 200).

Recuperación de Memoria:

1. Presione "ON/OFF". La pantalla mostrará "360F" y "TEMP".
2. Presione "PROG". La pantalla mostrará "1" y "PROG".
 - Elija el número de programa (1-200) presionando las flechas "Arriba" o "Abajo" .
 - Una vez elegido el número de programa, presione "START/PAUSE". El Primo cocinará receta preprogramada.
 - Los números 1-100 son programas preestablecidos.
 - Los números 101-200 son programas establecidos por el usuario.

Nota: Si se elige un número de programa que ya tiene una receta asignada, cualquier nueva receta programada en ese número anulará la receta anterior.

Función de Mantener caliente/Recalentar

La función de Warm se usa para mantener calientes los alimentos en el Primo después de que se haya completado la cocción y no estén listos para servirlos de inmediato.

1. Presione "ON/OFF" y configure la receta de cocción.
2. Presione "WARM/REHEAT". La pantalla mostrará "WARM", "TEMP" y "140F" (temperatura predeterminada para mantener caliente).
 - Para ajustar la temperatura, presione las flechas "Arriba" o "Abajo" hasta encontrar la temperatura deseada.
 - Para ajustar la cantidad de tiempo que el Primo mantendrá la comida caliente, presione "TEMP/TIME". Presione las flechas "Arriba" o "Abajo" para alcanzar el tiempo deseado. El tiempo predeterminado es de 30 minutos (00:30). El tiempo máximo para mantener caliente es de 3 horas (03:00).

WARM
REHEAT

INSTRUCCIONES DE OPERACIÓN (Continuación)

3. Presione "START/PAUSE" para comenzar a cocinar. El Primo cocinará a la temperatura y el tiempo de cocción establecidos, y luego entrará en modo cálido.
 - Para salir de la función de calentamiento, presione "WARM/REHEAT" y ya no se mostrará "WARM".

Recalentar

El valor predeterminado se establece en 360°F durante 4 minutos.

1. Presione "ON/OFF".
2. Presione "WARM/REHEAT" y mantenga presionado durante 2 segundos para seleccionar "REHEAT". El Primo emitirá un pitido y comenzará a recalentar automáticamente. La pantalla mostrará "0:04" y comenzará una cuenta regresiva de recalentamiento de 4 minutos.

Función Superior/Inferior:

TOP
BTM

1. Presione "ON/OFF". La pantalla mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Presione "TOP/BTM". La pantalla mostrará "360F", "TEMP", "TOP 50%", "BOTTOM 50%" y "TOP" parpadeará.
 - Presione las flechas "Arriba" o "Abajo" para ajustar el porcentaje de calor arriba (TOP). A medida que el porcentaje de TOP cambie, también lo hará el porcentaje de abajo (BOTTOM). A medida que TOP sube, BOTTOM baja. La suma del porcentaje SUPERIOR (TOP) y el porcentaje INFERIOR (BOTTOM) SIEMPRE será igual al 100%.
 - BOTTOM potencia máxima es 70 por ciento.
 - La unidad cocinará utilizando los niveles de potencia superior e inferior ajustados.
 - Cuando termine, la pantalla mostrará "End" y la unidad emitirá un pitido tres veces.

PROBE

Función del Sensor

La temperatura predeterminada del sensor es de 140 ° F.

1. Presione "ON/OFF". La pantalla mostrará "360F", "TEMP", "TOP 50%" y "BOTTOM 50%", indicando que el Primo está encendido.
2. Conecte el sensor a la unidad e insértela en el alimento: Inserte el enchufe de el sensor en el Power Head. Luego, inserte el otro extremo del el sensor a través del orificio en el Power Dome y levante el Power Head con el Power Dome. Inserte el extremo de el sensor correctamente en los alimentos.
3. Presione "PROBE". La pantalla mostrará "PROBE", "TEMP", "TOP 50%", "BOTTOM 50%" y "140F" (como la temperatura predeterminada de el sensor).
 - Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada de la sonda.

INSTRUCCIONES DE OPERACIÓN (Continuación)

4. Presione "START/PAUSE". La unidad comenzará a cocinar a la temperatura deseada de el sensor.
 - Durante la cocción, la pantalla mostrará la temperatura actual del sensor.
5. Presione "TEMP/TIME" para ver la temperatura de cocción.
6. Presione "PROBE" para mostrar la temperatura del sensor.
 - Presione las flechas "Arriba" o "Abajo" para ajustar la temperatura deseada del sensor. Una vez que se ajuste la temperatura, ésta se mantendrá en pantalla.

Nota: El Primo continuará cocinando hasta que se alcance la temperatura deseada de la sonda, independientemente del tiempo de cocción establecido.

Ejemplo: Temperatura del sensor: 200F » Temperatura de cocción regular:"400F", 5 min » SEAR 2: 425F, 2 min » Mantener Caliente: 140F, 30 min.

1. Si la temperatura de el sensor no se alcanzó con la cocción regular ("400F", 5 min), la unidad pasará a SEAR 2. Si la temperatura de el sensor aún no se alcanza en SEAR 2, la unidad regresará a la temperatura de cocción regular "400F" y continuará cocine hasta que se alcance la temperatura de el sensor. Después, la unidad irá a Warm.
 - Después de que finalice el tiempo de cocción establecido, pero aún no se alcanza la temperatura de el sensor, la unidad continuará cocinando en la etapa (último paso) antes de entrar en Warm (como está escrito anteriormente).
2. Presione "TEMP/TIME" para ver el tiempo de cocción restante. La unidad mostrará "00:00" (ya se ha agotado el tiempo de cocción preajustado).
 - Rango de temperatura del sensor: 100F ~ 210F.
 - Si la temperatura de cocción ajustada es más baja que la temperatura de la sonda, la pantalla mostrará "Prob", y la unidad emitirá un pitido tres veces y no comenzará a cocinar.
 - Si el sensor no está conectado y se presiona "PROBE", la unidad mostrará "Prob" y emitirá un pitido tres veces, lo que indica que el sensor no está insertado en el conector.

INSTRUCCIONES DE OPERACIÓN (Continuación)

Ejemplo: SEAR 1 »STAGE 1,2,3» SEAR 2 »Warm» Temperatura de el sensor: "200F".

1. Si se alcanzó la temperatura en el sensor ("200F") en la etapa 2, la unidad dejará de cocinar en todas las etapas pendientes, pero aún así cocinará SEAR 2 y mantendrá caliente.
2. Para evitar el estado "inseguro" (la sonda se desvía fuera de la cavidad, pero el horno comenzó a trabajar con la sonda activada), se mostrará "Prob" y la unidad (proceso de calentamiento) se apagará:
 - Si la temperatura de cocción deseada es superior a 250°F y el sensor detecta que la temperatura no aumenta más de 5°F durante los primeros 60 minutos de cocción.
 - Si la temperatura de cocción deseada es superior a 250°F y el sensor detecta que la temperatura no aumenta más de 5°F durante los primeros 120 minutos de cocción.

CUIDADO Y MANTENIMIENTO

Limpieza

Limpie el Primo y los accesorios después de cada uso o entre varios lotes grandes. La Parrilla tiene un revestimiento antiadherente. No utilice utensilios metálicos o abrasivos fuertes al limpiar, ya que esto puede dañar el revestimiento.

- Desenchufe el aparato y asegúrese de que se enfríe completamente.
- Use un paño húmedo para limpiar el exterior del aparato.
- El Power Dome (desconectado de Power Head), Grill Plate y Base son aptos para lavavajillas.

Almacenamiento

- Desenchufe el aparato y deje que se enfríe completamente.
- Asegúrese de que todas las piezas estén limpias y secas.

IMPORTANTE - No sumerja la Cabeza de Potencia en agua ni intente hacer un ciclo a través del lavavajillas. La superficie exterior puede limpiarse haciéndolo cuidadosamente con un paño húmedo o una esponja. Asegúrese de que la unidad se haya enfriado completamente antes de la limpieza.



SOLUCIÓN DE PROBLEMAS

El Primo fue diseñado con una función de apagado automático para evitar el sobrecalentamiento durante el uso. Si la unidad se apaga para enfriarse sola, podría detectarse un olor. Desenchufe la unidad y espere a que se enfríe completamente. Para evitar el sobrecalentamiento, no cocine a temperaturas o tiempos más altos de los recomendados.

Problema:	Solución(es):
La unidad no enciende.	El enchufe puede no estar conectado al tomacorriente. Enchufe la unidad.
La comida se cocina de manera desigual.	Compruebe el proceso de cocción en todo. Gírela según sea necesario para asegurar una cocción uniforme.
La unidad no está calentando.	Asegúrese de que la unidad esté enchufada. Vuelva a enchufarla y vea si la unidad alcanza la temperatura correcta. Si la unidad continúa sin calentar, comuníquese con Servicio al Cliente al 1-877-689-2838 o envíe un correo electrónico a help@nuwavenow.com .

Mensaje de Error:	Solución(es):
Er1	Cortocircuito del Sensor.
Er2	NTC (Coeficiente de Temperatura Negativo) Cortocircuito del Sensor.
Er3	NTC (Coeficiente de Temperatura Negativo) sensor abierto.
Er4	NTC (Coeficiente de Temperatura Negativo) sensor sobrecalentado.
Er5	El calentador superior está en condiciones anormales.
Er6	El calentador inferior está en condiciones anormales.

GARANTÍA LIMITADA

El NuWave Primo™ Combo Grill

EL FABRICANTE GARANTIZA

El NuWave Primo, que incluye, La Cabeza de Potencia, el Domo, la Base y el Sensor, está libre de defectos del fabricante. Todos los componentes eléctricos tienen una garantía de 1 año a partir de la fecha de compra, en el uso doméstico normal, y cuando se opere de acuerdo con las instrucciones escritas del fabricante. El fabricante proporcionará las piezas y la mano de obra necesarias para reparar cualquier parte del NuWave Primo 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.

GARANTÍA LIMITADA

LA GARANTÍA NO CUBRE

La Garantía Limitada se invalida si la reparación es hecha por un distribuidor no autorizado o si la placa del número de serie es retirada o maltratada. El deterioro normal del acabado, por uso o exposición, no está cubierto por esta Garantía. Esta Garantía Limitada tampoco cubre fallas, daños o desempeño inadecuado por accidentes, desastres naturales (como relámpagos), variaciones en la potencia eléctrica, alteraciones, abuso, mal uso, ambientes corrosivos, instalación inadecuada, o falla en la operación de acuerdo con las instrucciones escritas por el Fabricante, uso no normal o comercial. NuWave, LLC se reserva el derecho de invalidar la Garantía Limitada, donde lo permita la ley, a los productos que hayan sido comprados a distribuidores no autorizados.

PARA OBTENER EL SERVICIO

El propietario tendrá la obligación y responsabilidad de: Pagar por todos los servicios y partes no cubiertas por la garantía; Prepagar el envío hacia y desde el Departamento de Servicio para cualquier parte o sistema devuelto bajo esta garantía; Empacar cuidadosamente el producto utilizando el material de relleno adecuado para prevenir cualquier daño durante el tránsito. El empaque original es ideal para este propósito. Incluya en el empaque el nombre del propietario, dirección, teléfono durante el día, una descripción detallada del problema y su “número RGA”. Llame al **1-877-689-2838** o escriba a **help@nuwavenow.com** para obtener el **RGA** (Número de Autorización de Devolución del Producto). Proporcione el modelo del producto, el número de serie y comprobante de la fecha de compra (una copia del recibo) cuando reclame su garantía.

OBLIGACIONES DEL FABRICANTE

La obligación del Fabricante bajo esta Garantía Limitada está limitada, hasta lo permitido por ley, a reparar o reemplazar cualquier parte cubierta por esta Garantía Limitada cuya revisión muestre que el defecto es por uso normal. La Garantía Limitada aplica únicamente en los Estados Unidos y sólo para el comprador original en los canales de distribución autorizados por el fabricante. **LA GARANTÍA LIMITADA NO PUEDE SER ALTERADA, CAMBIADA O EXTENDIDA EXCEPTO POR UN INSTRUMENTO POR ESCRITO REALIZADO POR EL FABRICANTE. LA SOLUCIÓN DE REPARACIÓN O REEMPLAZO INCLUIDA EN ESTA GARANTÍA ES EXCLUSIVA. EN NINGÚN CASO EL FABRICANTE SERÁ RESPONSABLE DE NINGÚN DAÑO RELEVANTE O FORTUITO A ALGUNA PERSONA, SEA O NO OCASIONADO POR LA NEGLIGENCIA DEL FABRICANTE, INCLUYENDO, SIN LÍMITE, DAÑOS POR PÉRDIDA POR USO, COSTOS POR REEMPLAZO, DAÑO A LA PROPIEDAD, U OTRAS PÉRDIDAS MONETARIAS.**

Algunos estados no permiten la exclusión o limitación de daños relevantes o fortuitos, así que la exclusión mencionada podría no aplicar. Esta Garantía Limitada proporciona derechos legales específicos y podría haber otros derechos que varíen entre estado y estado. **EXCEPTO POR LO QUE YA SE EXPRESÓ DE FORMA DIFERENTE, EL FABRICANTE NO GARANTIZA EXPRESA O IMPLÍCITAMENTE POR LEY U OTRAS, 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 SU MANUAL DEL USUARIO: Si tuviera alguna duda sobre el funcionamiento o la garantía del producto, contacte a **NuWave, LLC** al: **1-877-689-2838** o escriba a **help@nuwavenow.com**.

**Brio® 6-Qt
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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:

1-877-689-2838 • help@nuwavenow.com

Made in China

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