

NuWave® Oven Pro Plus Assembly Guide

Connecting Power Head to Dome

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

Assembling the Full NuWave Oven

Place Base Tray on a firm, stable surface, but never on a stovetop.

Place Liner Pan inside Base Tray. When doing so, make sure the handles are in the dropped down position. If the handles are not fully dropped, the Dome may not fit over the Base properly.

Place dual level Cooking Rack in the Liner Pan according to cooking requirements.

Place food on Rack.

Place Dome with Power Head over food, connecting to the Base Tray. The Dome should fit evenly onto the Base.

Set cook time and temperature according to recipe requirements.



BEFORE USING:

Prior to the first use of your NuWave Oven, wash Dome, Liner Pan, Base, and Cooking Rack in warm soapy water or run through a dishwasher cycle.

IMPORTANT - Do not wash or immerse Power Head in water or cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.

How to Install and Use Dome Holder

Make sure the Power Head is tightly locked onto the Dome. The whole assembly can be easily lifted and put aside as shown in steps 1, 2 and 3.



Step 1

Place Dome Holder under either side of Base handle.



Step 2

Make sure both feet of the Dome Holder are situated inside the handle, and the Dome Holder is resting horizontally on a flat surface.



Step 3

Place the assembled Power Head and Dome at a 45° angle on the holder as shown.

Note: Do not leave Dome in Dome Holder for an extended period of time.

Cooking Instructions

Only lift Dome by the handles on the Power Head. Once the Power Head and the Dome are assembled, the handles will allow you to lift both together when removing or checking food. When removing Liner Pan after cooking, be extremely careful and always use oven mitts.

For best results, follow the time, temperature, and Cooking Rack height instructions provided in the cooking chart and recipe book.

No preheating required.



Models Containing 3-inch Extender Ring

If your NuWave Oven included a 3-inch Extender Ring, the Ring can be used for multi-level cooking or for oversized food items that may not fit under the standard Dome. Generally, foods (such as a ham or turkey) that exceed 10 pounds would require the use of the Extender Ring for optimal cooking.

Directions

The Extender Ring should be positioned between the original Dome and the Base. The addition of the Extender Ring will expand the NuWave Oven's available cooking space by approximately 440 cubic inches when using the 3-inch Ring. When adding the Extender Ring to the NuWave Oven, make sure it fits snugly onto the Dome. When the Ring is placed under the Dome incorrectly, the overlapping edges will not fit together properly. Please use caution when using the Ring. If improperly used, heat or steam could escape from Oven which could cause burns or alter the necessary cooking times of your foods. The Extender Ring should only be used as an accessory item with the NuWave Oven. It is not intended to serve as a replacement for the Dome, Base, or any other components of the NuWave Oven.



General Rules

- Place foods that require the longest cooking time on the rack closest to the heating element (ex. potatoes, carrots), and place soft vegetables on the lower racks (ex. mushrooms, tomatoes).
- When choosing the multi-level cooking option, use food combinations that take roughly the same amount of time to prepare. Examples: pork or chicken and potato wedges; fish and stewed tomatoes; or frozen beef with baked potatoes.
- If top layer foods finish cooking earlier, remove rack(s) from above and continue cooking bottom foods until done.
- Use shallow or oven-safe dishes for cooking.
- To warm bread, place it on the bottom rack or Liner Pan and cover. To bake bread, place bread on the top rack.

Models Containing Extender Ring Kit

2-inch Rack

The 2-inch Rack for the NuWave Oven Pro Plus can be used in a variety of ways.

- It can be the primary rack with or without the Extender Ring.
- With the Extender Ring, it can be positioned on top of or under the 3-inch rack for more multi-level cooking space.
- Without the Extender Ring, the 2-inch rack can also facilitate multi-level cooking by creating a third cooking surface between the Liner Pan and the bottom of the 3-inch rack.
- You may use two extra 2-inch racks above and below the 3-inch rack, which is especially useful for dehydrating.

10-inch Enamel Baking Pan



2-inch Cooking Rack

3-inch Stainless Steel Extender Ring

Note: The 2-inch rack is only to be used in the positions and purposes shown below. Any other uses may affect cooking time and quality.

Care and Use

The Stainless Steel Extender Ring should not be cleaned with any harsh abrasive, but it is dishwasher safe.



3-inch Cooking Rack



1-inch Cooking Rack



2-inch & 1-inch
Cooking Rack



2-inch & 3-inch
Cooking Rack



3-inch & 2-inch
Cooking Rack



! CAUTION

Do not touch the Dome or any surface on the cooking area during operation. The air inside the Dome can reach 350°F (177°C) which makes the surface very hot and may cause burns. Do not open the Dome or remove the power head while the NuWave Oven is operating. Turn off the power before removal.



General Use Instructions

- Do not place the Pro Plus or any associated parts directly on your stove top, inside a conventional oven or in contact with any other direct heat source. Damage may result.
- Make sure the unit is plugged into a properly grounded outlet and that the cord is not touching any heated objects.
- Be certain that Liner Pan has been properly placed within the Base.
- Metal, glass or silicone dishes and pans, and all other oven-safe materials used in a conventional oven may be utilized in the NuWave Pro Plus.
- Always place the Dome back onto the Base when finished cooking.

Directions for the NuWave® Oven Pro Plus

Control Panel in Power Source

“0” should appear on LCD display when program is clear.

Quick Start

To start cooking, press the Cook Time Button, enter time as desired, then press Start. Default is programmed at 350°F. If cooking at any other temperature, Cook Temp Button will be needed.

Start Cooking

Set appropriate temperature and time, then press Start to begin cooking. The remaining cooking time will appear in the display panel, and the colon symbol between the hours and minutes will blink. The oven will automatically stop cooking when the time has expired, and a “beep” will alert you to that fact.

Pause/Clear Cooking

To pause the Oven, press the Pause/Clear Button once. The remaining cooking time will stay listed on the display panel but the colon will not blink. To stop or to clear cooking time, press the Pause/Clear Button twice. Cooking functions will cease immediately, remaining time will be fully cleared, and a “0” will appear.

°F/°C Conversion

The default temperature setting is Fahrenheit (°F) but the NuWave Oven Pro Plus can display Celsius (°C) as well.

1. Press and hold Cook Temp for 3 seconds to activate °F/°C conversion mode. The LED Display will display "350" and TEMP will be flashing.
2. The LED Display will display °F, beep once and TEMP will be illuminated for 5 seconds. If no further action is taken, the Oven will automatically exit °F/°C conversion mode.
3. While in °F/°C conversion mode, press 0 to change the LED display to °C at which point the Oven will give off one single long beep.
4. Press 0 once more to change back to °F, if desired.
5. Once the desired temperature setting is set, do not press any buttons for 5 seconds or press Clear to exit °F/°C conversion mode.
6. The new temperature setting (°F or °C) will become the default setting until changed, even if the Oven is powered off.

Cook Time Function

1. Press the Cook Time Button. The TIME indicator will flash in the right corner of the display panel and "0" will be illuminated on the LED display.
2. Enter the time in hours and minutes by pressing the corresponding numerals then press Start. For example, 1 hour and 30 minutes would be entered by pressing 1,3,0 and the display panel will show 1:30. For 5 minutes just push 5; for 46 minutes, push 4, 6. If the number needs to be corrected, clear the entry by pressing the Pause/Clear button twice. Then re-enter the correct numbers and press Start.
3. While cooking, you may change the cooking time at anytime by pressing Cook Time, TIME will begin flashing. Enter the desired cooking time, the LED display will show the remaining cooking time, TIME will be illuminated and the colon will be flashing.

NOTE: When cooking at temperatures between 100°F and 324°F, the maximum cooking time is 9 hours and 59 minutes. When cooking at temperatures between 325°F and 350°F, the maximum cooking time is 2 hours. If a cooking time longer than 2 hours is entered when cooking in this temperature range, the NuWave Oven Pro Plus will default back to 2 hours.

Cook Temp Function

1. The default cooking temperature is 350°F (177°C).
2. To change the cooking temperature, press Cook Temp. The LED Display will display 350°F (177°C) and TEMP will be flashing.
3. Select your desired cooking temperature. The temperature can be adjusted by 1 degree within the NuWave Oven Pro Plus's temperature range. The minimum temperature is 100°F (38°C) and the maximum temperature is 350°F (177°C). TEMP will continue to flash on the LED Display.
4. While cooking, you may change the cooking temperature at any time by pressing Cook Temp. The colon in the LED Display will disappear, TIME will be illuminated and TEMP will be flashing. The current cooking temperature will be displayed for 3 seconds. During that time, you may enter a new cooking temperature of your choice.
5. While cooking, only Cook Time, Cook Temp and Pause/Clear buttons can be used.
6. The cooking temperature cannot be changed after pressing Delay or Reheat.

Delay Function

After setting your temperature and time, you can delay the program before cooking starts. When entering Delay function, it will always be the first function. The delay function is only for cook time and delaying start time. When you enter in desired cook time, cook temperature, then Delay, Delay will be illuminated and Time will blink on the LCD display. Input delay time and press Start. Delay stops blinking and remains on until time expires. It is possible to delay a program for up to 9 hours and 59 minutes. If the delay countdown reaches 0, the Oven will beep to signal the end.

Reheat Function

The default setting is programmed at 350°F for 4 minutes. This function is perfect for reheating single portion-sized foods. To activate the reheat function, make sure programming is clear. The LCD display will read 0. Press the Reheat Button. This will activate the default setting. Press Start. Oven will “beep” 3 times once time has expired. For example, if you are warming leftover pizza, simply place the slice on the 3-inch rack, press Reheat, then Start. If you are warming a rice or noodle dish, place a single-serving amount in an oven-safe container (glass, metal, silicone). For softer rice or noodles, add a sprinkle of water and cover with foil.

Warm Function

After the initial cooking time is complete, you may keep foods warm. When entering Warm function, it will always be the last function. The default setting is programmed at 155° for 2 hours. In “WARM mode, only the TIME can be adjusted.

- If you wish to adjust the time BEFORE the “WARM” function is operating, you can do this by simply pressing “WARM”, and then enter the desired time on the numeric keypad, then press “start”.
- If you wish to adjust the time DURING the “WARM” function, press “WARM”, then enter the desired time on the numeric keypad. The Pro Plus Oven will automatically begin countdown.

You may program the oven to keep foods warm for up to 9 hours and 59 minutes. Once the initial cooking cycle is finished, the oven will “beep” twice before switching to the Warm function.

CLEANING AND CARE INSTRUCTIONS

Unplug the unit before cleaning. The Dome and all other parts, except the Power Head, are dishwasher safe. Protect the metal and plastic surfaces; do not use abrasive cleaners or scouring pads. Clean after each use. The outer surface of the Power Head can be cleaned by wiping with a damp cloth.



IMPORTANT - Do not wash or immerse Power Head in water or cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge.

IMPORTANT TIPS:

1. Check the power outlet to ensure proper operation. NuWave Oven uses up to 1500 watts/12.5 amps. Do not operate the unit simultaneously with other major appliances plugged into the same outlet.
2. Check the cooking temperature if Oven is cooking too slowly.
3. The electrical plug must be properly inserted into the outlet.
4. Always turn off and unplug the oven before washing.
5. Moisture may accumulate inside Dome if food is not promptly removed once cooking time has expired. Steam/moisture buildup can be avoided through prompt removal of cooked foods.
6. Do not rest Dome in Dome Holder for extended period of time, as it could warp. Always replace Dome on Base Tray promptly after removing food.

From the NuWave Chef:

For best results, we recommend that the food (meats, poultry, and fish) is removed immediately from the oven after cooking to rest. Resting prevents overcooking, and taking the time to let the food rest will ensure that it is moist, tender, and juicy at the desired doneness. Remove the food from the oven; place it on a plate or serving platter; and cover it loosely with a foil. This will allow the juices that were driven to the center of the food during cooking to be redistributed throughout the food and reabsorbed. Be careful not to wrap the food too tightly as that may result in sweating and will lead to loss of moisture you want to keep in the food. Resting times will vary depending on the size of the food. As a general rule, roasts and whole chickens should rest 15 to 30 minutes before carving. Steaks, chops, and chicken breasts should rest at least 5 minutes. A good rule of thumb is rest 1 minute for every 3.5 oz.

THE NUWAVE® OVEN PRO PLUS COOKING SYSTEM

To obtain warranty service, contact the service department at this toll free number: 1-877-689-2838

NuWave, LLC

1755 N. Butterfield Rd.

Libertyville, IL 60048, U.S.A.

www.NuWaveNow.com | help@nuwavenow.com

THE MANUFACTURER WARRANTIES

The infrared cooking system including power head, Dome, Cooking Rack, Liner Pan, Base, and all electrical components are to be free from defects and workmanship under normal household use, when operated in accordance with the Manufacturer's written instructions provided with each unit for one (1) year from date of purchase.

The Manufacturer will provide the necessary parts and labor to repair any part of the infrared cooking system at NuWave, LLC Service Department. After the expiration of the warranty, the cost of the labor and parts will be the sole responsibility of the owner.

THE WARRANTY DOES NOT COVER

The non-stick coating (if applicable) on any part of the cooking system. The Limited Warranty is voided if repairs are made by an unauthorized dealer or the serial number data plate is removed or defaced. Normal deterioration of finish due to use or exposure is not covered by this Warranty. This Limited Warranty does not cover failure, damages or inadequate performance due to accident, acts of God (such as lightning), fluctuations in electric power, alterations, abuse, misuse, misapplications, corrosive type atmospheres, improper installation, failure to operate in accordance with the Manufacturer's written instructions, abnormal use or commercial use.

TO OBTAIN SERVICE

The owner shall have the 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; Carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and your "RGA number." (Call 1-877-689-2838) or e-mail help@nuwavenow.com to obtain the RGA (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.

MANUFACTURER'S OBLIGATION

The Manufacturer's obligation under this Limited Warranty is limited to repairing or replacing any part of the infrared cooking system expressly 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

1-877-689-2838 Monday
email: help@nuwavenow.com



At NuWave, LLC, we have taken a great amount of care in ensuring that our products are safe and secure for every household. All NuWave Ovens are built and manufactured in strict compliance with RoHS* standards. Although US manufacturers are not bound by law to follow RoHS standards, NuWave, LLC has made a conscious decision to voluntarily follow this directive to preserve the safety of its consumers and the quality of our environment.

RoHS Restricted Materials

Material & Toxicological Profile	Maximum Concentration
Lead (Pb)	0.1% by weight
Mercury (Hg)	0.1% by weight
Cadmium (Cd)	0.01% by weight
Hexavalent Chromium (Cr-VI)	0.1% by weight
Polybrominated Biphenyls (PBB)	0.1% by weight
Polybrominated Diphenyl Ethers (PBDE)	0.1% by weight

*RoHS stands for “the Restriction Of the use of certain Hazardous Substances in electrical and electronic equipment”.

If you want to find out more about the RoHS Directive, please visit www.rohsguide.com/rohs-faq.htm



The NuWave Supreme Pizza Kit*

Frozen, Fresh, Thick or Thin...

We love baking pizza in the NuWave Oven so much we've created these tools so you can bake the best tasting pizza ever! Achieve hot, fresh, better-than-just-delivered pizza at home...

AS EASY AS 1 - 2 - 3 when you use your NuWave Oven and the Supreme Pizza Kit! Whether you prefer your pizza thin, regular or deep dish...your NuWave Oven, along with the Supreme Pizza Kit, will do the trick!

The NuWave Stainless Steel Pizza Server

Two great utensils rolled into one! The NuWave Pizza Server, with multiple stainless steel cutting surfaces and easy grip handle, will have you slicing and serving your pizza with ease.

The NuWave 100% Bamboo Cutting Board

The unique bamboo cutting board will spare damage to your countertops and help protect the environment. This board is multi-functional with a flat side for cutting pizzas and breads and a grooved side for cutting fruits, vegetables and other foods with juices.

The NuWave Stainless Steel Pizza Flipper

The spring-loaded, easy grip handle allows you to securely clamp the 10-inch stainless steel rings shut, safely letting you flip your pizzas, calzones, quesadillas and much more!

The NuWave Silicone Pizza Liner

Bake your pizza crust first without overcooking your cheese or favorite toppings. The slick surface will not stick to cheese, and also collects unwanted grease (complies with FDA regulations).

*Your order may contain only some of the above items. To purchase this product, call NuWave, LLC Customer Service at 1-877-689-2838 or order online at www.NuWaveNow.com

How to Use the NuWave Pizza Flipper & Pizza Liner with your NuWave® Oven

Note:

Make sure the reversible rack is positioned as the 3-inch rack in the NuWave Oven.

1. Place the Pizza Liner over the top of your pizza.
2. Place pizza upside down on the 3-inch rack. Cook at 350°F, until crust of pizza is a light brown in color.



3. When using Pizza Flipper, start with the Pizza Flipper open and slide under the Pizza Liner and over the top of the crust.
4. Using the handle, close the Pizza Flipper until pizza is securely held.



5. While gripping the handle, rotate the pizza and Pizza Liner completely around and set pizza back on the rack crust side down. The pizza should now be right side up.
6. Remove the Pizza Liner and cook at 350°F for 3-5 minutes or until cheese is melted to your preference.



Care & Use

The Pizza Flipper, Pizza Liner, Pizza Server and Bamboo Cutting board should be washed with mild soap and water. It should not be cleaned with harsh abrasives. Allow utensils to dry completely before using or storing.

Caution

The edges of the spatula and pizza cutter are sharp. Always cut away from your body. Serrated edges are sharp, and should not be used for support.