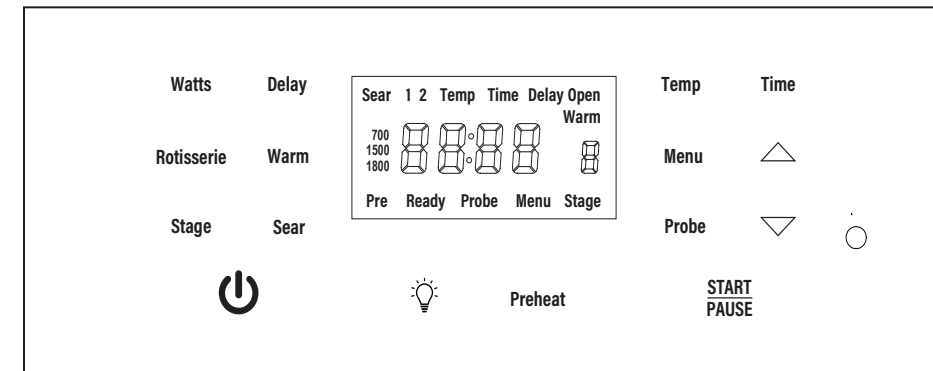


Note: Presets 1-100 can be adjusted to create your own recipes using menu presets #101-150.
*Preheat prior to cooking. Halfway through cooking, shake or flip your food.

Beef/Pork (Refer to Recipe Book for Preset #1-27)	Rack Position	Temp.	Time (Min.)	Probe
1. Prime Rib* (Rare)	2	425°F		120°F
2. Prime Rib* (Medium Rare)	2	425°F		130°F
3. Prime Rib* (Medium)	2	425°F		135°F
4. Prime Rib* (Medium Well)	2	425°F		145°F
5. Prime Rib* (Well)	2	425°F		165°F
6. Rotisserie Prime Rib* (Rare)		425°F	32	
7. Rotisserie Prime Rib* (Medium Rare)		425°F	38	
8. Rotisserie Prime Rib* (Medium)		425°F	43	
9. Rotisserie Prime Rib* (Medium Well)		425°F	50	
10. Rotisserie Prime Rib* (Well)		425°F	61	
11. Rotisserie Cuban Pork Loin* (Medium Well)		375°F	55	
12. Rotisserie Cuban Pork Loin* (Well)		375°F	65	
13. Classic Bacon Cheeseburger* (Rare)	2	425°F		120°F
14. Classic Bacon Cheeseburger* (Medium Rare)	2	425°F		130°F
15. Classic Bacon Cheeseburger* (Medium)	2	425°F		135°F
16. Classic Bacon Cheeseburger* (Medium Well)	2	425°F		145°F
17. Classic Bacon Cheeseburger* (Well)	2	425°F		165°F
18. Seared Chimichurri Skirt Steak* (Well)	2	425°F	7	
19. Spicy Rumaki*	2	360°F	12	
20. Apple Glazed Pork Tenderloin* (Medium Well)	2	425°F		145°F
21. Apple Glazed Pork Tenderloin* (Well)	2	425°F		165°F
22. Toasted Ham and Cheese*	2	400°F	6	
23. Party Meatballs*	2	400°F	15	
24. Peppered Beef Tenderloin*		400°F	8	
25. Philly Cheese Steak Braid*	2	375°F	13	
26. Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Medium Well)		375°F	55	
27. Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Well)		375°F	65	
Poultry (Refer to Recipe Book for Presets #28-36)	Rack Position	Temp.	Time (Min.)	Probe
28. Lemon-Thyme Rotisserie Chicken*		350°F	52	
29. Buffalo Chicken Wings*	3	300°F	20	
30. Spinach-Stuffed Chicken*	2	400°F		165°F
31. Chicken Satay*	2	400°F	7	
32. Grilled Chicken Tenders*	2	400°F		165°F
33. Parmesan Chicken Tenders*	2	400°F		165°F
34. Butter-Infused Chicken*	2	375°F		165°F
35. Rotisserie Game Hens with Roasted Carrots and Caraway*		350°F	34	
36. Southern Fried Chicken Thighs*	2	400°F		165°F
Fish/Seafood (Refer to Recipe Book for Presets #37-38)	Rack Position	Temp.	Time (Min.)	Probe
37. Rotisserie Swordfish Steak with Charred Lemons*		360°F		145°F
38. Cajun Shrimp*	2	360°F	6	
Vegetables/Snacks (Refer to Recipe Book for Presets #39-51)	Rack Level	Temp.	Time (Min.)	Probe
39. Home Fries*	3	390°F	14	
40. Rotisserie Roasted Summer Vegetables*		425°F	6	
41. Air Fry Tortillas*	3	425°F	3	
42. Green Beans*	3	425°F	10	
43. Pasta Bake*	2	390°F	10	
44. Roasted Tomatoes	2	390°F	20	
45. Santa Fe Stuffed Bell Peppers*	2	360°F		165°F
46. Kale Chips*	3	390°F	4	
47. Roasted Root Vegetables*	3	330°F	35	
48. Twice Baked Potatoes*	1	390°F	1 hr 18min	
49. Roasted Brussels Sprouts*	Rack Position	Temp.	Time (Min.)	Probe
49. Roasted Brussels Sprouts*	2	390°F	11	
50. Dehydrated Vidalia Onions	2	120°F	10 hrs.	
51. Dried Roma Tomatoes	2	145°F	10 hrs.	
52. Dried Raw Almonds	2 and 3	150°F	24 hrs.	
53. Dehydrated Baby Banana Chips	2 and 3	135°F	8 hrs	
Desserts (Refer to Recipe Book for Presets #52-58)	Rack Position	Temp.	Time (Min.)	Probe
54. Banana and Nutella Wontons*	2	350°F	7	
55. Pineapple Crescent*	2	350°F	10	
56. Apple Pie Egg Rolls*	2	390°F	10	
57. Berry Cheesecake Egg Rolls*	2	390°F	10	
58. Apple Pie*	1	320°F	30	
Toasted/Roasted Foods (Refer to Recipe Book for Presets #59-71)	Rack Position	Temp.	Time (Min.)	Probe
59. Toasted Chicken and Pepper Quesadillas*	2	425°F	3	
60. Toasted Turkey Sandwich*	2	350°F	2	
61. Roasted Atlantic Salmon*	2	425°F		145°F
62. Roasted Bluefin Tuna*	2	425°F		145°F
63. Roasted Chicken Breast*	2	425°F		165°F
64. Roasted Filet Mignon* (Rare)	2	425°F		120°F
65. Roasted Filet Mignon* (Medium Rare)	2	425°F		130°F
66. Roasted Filet Mignon* (Medium)	2	425°F		135°F
67. Roasted Filet Mignon* (Medium Well)	2	425°F		145°F
68. Roasted Filet Mignon* (Well)	2	425°F		165°F
69. Roasted Polish Sausage*	2	425°F		160°F
70. Roasted Spiced-Rubbed Pork Chops* (Medium Well)	2	425°F		145°F
71. Roasted Spiced-Rubbed Pork Chops* (Well)	2	425°F		165°F
Frozen Foods	Rack Position	Temp.	Time (Min.)	Probe
72. Pot Pie* (Chicken, Turkey, or Beef)	2	350°F		165°F
73. Mozzarella Sticks*	2	400°F	4	
74. Onion Rings*, half bag	2	350°F	10	
75. Onion Rings*, full bag	1	350°F	12	
76. Pork Eggrolls*	2	350°F	14	
77. Butterfly Shrimp (8oz.)	2	390°F	7	
78. Popcorn Shrimp (8oz.)	2	350°F	5	
79. Fish Sticks (8oz.)	2	390°F	11	
80. Chicken Tenders (8oz.)	2	390°F	15	
81. Chicken Wings (8oz.)	2	300°F	21	
82. Chicken Breast, 2 (6oz.)	2	390°F	19	
83. Pizza* (10oz.)	2	390°F	5	
84. Pizza Bites* (8oz.)	2	390°F	14	
85. Burrito	3	300°F	12	
86. Tatar Tots (8oz.)	2	390°F	11	
87. Sweet Potato Tots (8 oz)	2	390°F	11	
88. Fast Food Fries, 1/2 bag	2	390°F	19	
89. Fast Food Fries, 1/2 bag, extra crispy	2	390°F	21	
90. Fast Food Fries, full bag	2	390°F	22	
91. Fast Food Fries, full bag, extra crispy	2	390°F	24	
92. Regular Fries, 1/2 bag	2	390°F	21	
93. Regular Fries, 1/2 bag, extra crispy	2	390°F	23	
94. Regular Fries, full bag	2	390°F	24	
95. Regular Fries, full bag, extra crispy	2	390°F	26	
96. Mini Pancakes	2	375°F	5	
97. French Toast	2	390°F	11	
98. Waffle	2	390°F	5	
99. Pretzels	2	390°F	4	
100. Churro	2	375°F	10	

nuwave
Brio® 15.5Q Quick Start Guide



Getting Started

Refer to Owner's Manual for more details

Temperatures and times can be adjusted on all functions before and during the cooking process. (Press **Temp** or **Time** and use the **Up and Down Arrows** to set or adjust.)
To switch from Fahrenheit to Celcius: Press **Sear + Temp**. Repeat to go back to Fahrenheit

Turn the Brio® on and off.
The **Power** button turns the Brio on and off and stops all cooking functions.

Start Cooking. The defaults are 350°F for 15 minutes.
Select a cooking function, press **START/PAUSE** to begin cooking. Press **START/PAUSE** to pause cooking. Press again to resume.

Warm - The defaults are 140°F for 1 hour.
Press and hold down **Warm** for 1 second. The Brio will begin automatically.

Preheat - Use the Preheat function for crispier results. The default is 350°F.
Press **Preheat**. The temperature and time are adjustable by pressing the **Up and Down** arrows. To begin, press **START/PAUSE**. Once the Brio has reached the set temperature, the Brio will beep 2 times, display "Ready", countdown for 10 seconds and then beep once. After, it begin to cook automatically. To activate Auto Preheat, press and hold **Menu + Preheat** at the same time. Press **Menu + Preheat** to turn off Auto Preheat.

Sear - Sear your food before the initial cooking process to seal in flavor and juices. The defaults are 425°F for 5 minutes.
Press **Sear**. You can then adjust the Sear temperature and time, if desired, and press **START/PAUSE**.
Note: The Sear function can be set for before and/or after the regular cooking cycle.

Probe - Use the Digital Probe for perfect results every time. The default is 165°F.
Plug the Probe into the jack in your Brio. Press **Probe** and set the Probe target internal temperature for food using the **Up and Down** arrows. Insert the other end of the Probe into your food. Press **START/PAUSE** to begin cooking.

Rotisserie - Use the Rotisserie feature when roasting large meats, seafood, or and more (holds up to a 4-pound chicken). The defaults are 350°F for 30 minutes.
After placing your food on the Skewer or in the Basket, press **Rotisserie**. Use the **Up and Down** arrows to adjust the temperature and time. Press **START/PAUSE** to automatically turn the spit and begin cooking.

Delay - Press Delay and use the **Up** or **Down** arrows to adjust the Delay time. It is adjustable up to 24 hours. After setting the cooking function and Delay time, press **START/PAUSE**. Press **Delay** at any time to cancel the Delay function.

Menu - Menu gives you access to 100 cooking presets and allows you to store an additional 50 of your own. Refer to the 100 presets on the back of the Quick Start Guide.
Press **Menu** and press the **Up** or **Down** arrows to choose preset programs (1-100) to cook. Press the **Up** or **Down** arrows when in each cooking program to adjust the temperature and time. Press **START/PAUSE** to begin the chosen program.
Note: Presets 1-100 can be adjusted, but will return to the default temperatures and times after cooking has finished.

Stage - Lets you cook at different temperatures and times throughout the cooking process. The defaults are 350°F for 15 min.
To add a cooking stage, press **Stage** once and adjust the cooking temperature and time by pressing the **Up** or **Down** arrows.

Control the power consumption of your Brio. The default wattage on the Brio is 1800W.
Using a lower wattage will lower your energy consumption, and is ideal if your home does not allow for 1800 watts. Press **Watts** to adjust from 1800W to 700W or 1500W.
Note: Lower wattages may affect cooking times.

Note: Temperatures and times may need minor adjustments to best suit your desired results.
Prepackaged Foods: Follow the directions on the package and reduce temps and times by 15%. Check periodically.

Beef/Lamb	Rack Level	Temp.	Fresh (Min.)	Frozen (Min.)	Internal Temp. (Thermometer)
Patties (½-inch thick)	1 or 2	400°F	7	10 - 13	125°F - 160°F
Patties (1-inch thick)	1 or 2	400°F	8 - 10	18 - 20	125°F - 160°F
Steaks (1-inch thick)	1 or 2	375°F	7 - 9 9 - 10 10 - 13 13 - 16 16 - 18	11 - 12 12 - 14 14 - 16 16 - 19 19 - 23	Rare: 125°F - 134°F Med. Rare: 135°F - 144°F Medium: 145°F - 149°F Med. Well: 150°F - 159°F Well: 160°F
Steaks (2-inch thick)	1 or 2	400°F	11 - 12 12 - 14 14 - 16 16 - 19 19 - 23	21 - 27 27 - 31 31 - 34 34 - 38 38 - 41	Rare: 125°F - 134°F Med. Rare: 135°F - 144°F Medium: 145°F - 149°F Med. Well: 150°F - 159°F Well: 160°F
Roasts (3-5lbs.)	1 or 2	375°F	10 per lb. 15 per lb. 15 per lb. 18 per lb. 20 per lb.	22 per lb. 22 per lb. 24 per lb. 26 per lb. 27 per lb.*	Rare: 125°F - 134°F Med. Rare: 135°F - 144°F Medium: 145°F - 149°F Med. Well: 150°F - 159°F Well: 160°F
*Let rest 10 minutes before serving.					
Poultry	Rack Level	Temp.	Fresh (Min.)	Frozen (Min.)	Internal Temp. (Thermometer)
Chicken Breasts, Legs, Thighs	1 or 2	370°F	7 - 9 per lb.	9 - 13 per lb.	165°F
Whole Chicken (5lb.)	1	360°F	9 - 11 per lb.	18 - 22 per lb.	165°F
Boneless/Skinless Chicken Breasts	1 or 2	390°F	9 - 11	14 - 16	165°F
Cornish Hen, Whole (1-1.5lbs.)	1	390°F	25 - 30 per lb.	45 - 50 per lb.	165°F
Turkey Breast (4-6lbs.)	1 or 2	360°F	12 per lb.	15 per lb.	165°F
Turkey Legs	1 or 2	360°F	45	50	165°F
Turkey Wings	1 or 2	360°F	30	40	165°F
Duck, Whole (5lbs.)	1	400°F	20 per lb.	25 per lb.	160°F
Pork	Rack Position	Temp.	Fresh (Min.)	Frozen (Min.)	Internal Temp. (Thermometer)
Bacon	ANY	400°F	8	Extra crispy.*	
*For extra crispy cook an additional 2-3 minutes.					
Ham		350°F	12 - 13 per lb.	Glaze*	
*Apply glaze before the last 5 minutes of the cooking time.					
Sausage Links	ANY	350°F	6	9	165°F
Sausage Patties	ANY	350°F	9	12	165°F
Italian, Bratwurst, etc.	ANY	400°F	9	17	160°F
Chops	1 or 2	400°F	10	18 - 20	160°F
Roasts (3-7lbs.)	1 or 2	400°F	22 per lb.	30 per lb.	160°F
Tenderloins	1 or 2	400°F	18	28	160°F
Spare Ribs	1 or 2	350°F	25 - 30	45 - 50	160°F
Country-Style Ribs	1 or 2	350°F	23 - 28	36 - 42	160°F
Hot Dogs	ANY	400°F	3-5	10 - 12	150°F

Seafood	Rack Level	Temp.	Fresh (Min.)	Frozen (Min.)	Internal Temp. (Thermometer)
Fish-Fillets, ½-inch thick	1 or 2	350°F	6 - 10	10 - 15	150°F
Fish-Steaks and Fillets, 1-inch thick	1 or 2	400°F	8 - 10	14 - 16	150°F
Whole Fish, 3-4 inches thick	1 or 2	380°F	25	45	150°F
Shrimp	ANY	400°F	3-8	7-9	Cooking time may vary with size.
Scallops, Sea	ANY	400°F	4-8	10-12	Scallops and/or lobster turn opaque when cooking is complete.
Scallops, Bay	ANY	400°F	4-8	10-12	
Lobster Tails, 4oz.	1 or 2	360°F	6-10	8-12	
Lobster, Live Maine	1 or 2	360°F	14 per lb.	Large pot*	
*Bring a large pot of water up to a boil. Drop in the lobsters headfirst. Cook for 2 minutes before placing in the Brio®.					
Vegetables	Rack Level	Temp.	Fresh (Min.)	Frozen (Min.)	
Corn on the Cob (Wrapped in foil, 2-4 pc.)	1 or 2	390°F	9 - 12	10-12 (4-6oz.)	
Root Vegetables (8-12oz.)	1 or 2	400°F	18 - 27	25-35 (Cut into 2-inch cubes)	
Potatoes: Whole (8oz. pc.)			40	1 hr.	
½ Lengthwise	1 or 2	400°F	27	40	
French Fries			18	25	
Roasted Onion (Wrapped in foil, 2-4 pc.)	1 or 2	400°F	18	45 (Cut ½-inch off top)	
Roasted Garlic (Wrapped in foil, 2-4 pc.)	1 or 2	400°F	22	30	
Broccoli (8-12oz.)	1 or 2	400°F	6 - 10	18 (Varies with thickness)	
Squash (8-12oz.)	1 or 2	400°F	27 - 32	40-45 (Cut in half, remove seeds and membrane, place in shallow dish, brush with oil)	
Eggplant (Whole)	1 or 2	400°F	36		
Eggplant (½-inch slices)	1 or 2	400°F	10 - 14		
Baked Apples (2 to 6 pc.)	1 or 2	400°F	18	35 (Cut in half and remove core)	
Baked Pears (2 to 6 pc.)	1 or 2	400°F	23	30 (Cut in half and remove core)	
Pizza Slices/Quesadillas	Rack Position	Temp.	Fresh (Min.)	Frozen (Min.)	
Thin Crust	1 or 2	350°F	15		Temperatures and times are for your guidance. You may need to adjust to your preferred doneness.
Regular Crust	1 or 2	350°F	18		Use position 1 for crispier crust.
Thick Crust	1 or 2	350°F	20		
Quesadilla	1 or 2	400°F	2-6		