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— LIVE WELL FOR LESS —

**RECIPES
INCLUDED!**

NuWave Olio™ Rice & Multi-Cooker



Owner's Manual & Complete Recipe Book

NuWave Brio® 6-Qt Digital Air Fryer



NuWave Oven® Pro Plus



NuWave Brio® 6-Qt Digital Air Fryer

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

NuWave Oven® Pro Plus

Cook healthier meals faster and more efficiently with Triple Combo Cooking Power.

NuWave PIC® (Precision Induction Cooktop)

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

For more about our innovative products, visit:

**NuWave Nutri-Pot® 6Q
Digital Pressure Cooker**



**NuWave Medley®
Digital Skillet**

NuWave PIC®

**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.

**NuWave Medley®
Digital Skillet**

Coated with Duralon® Healthy Ceramic Non-Stick coating for easy cleanup. Includes a premium, vented, tempered glass lid.

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NuWave Flavor-Lockers® with Vacuum-Seal Technology



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Ceramic Non-Stick coating for
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Welcome to NuWave® Olio™ Rice & Multi-Cooker

Congratulations on purchasing your NuWave Olio Rice & Multi-Cooker. This manual contains detailed instructions and images to help you get started using your rice cooker. It is also filled with great recipes and time-saving tips to help you prepare delicious gourmet meals in a fraction of the time. Cooking is fast and easy with the Olio Rice & Multi-Cooker from NuWave, LLC.

With this versatile rice cooker appliance, you can cook fresh meats and vegetables at the same time! You can steam, sauté, slow-cook, and bake, allowing you to save time, energy, and money. The NuWave Olio Rice & Multi-Cooker is efficient, safe, fast, and easy to clean. And because you can adjust times and temperatures to best fit your recipes, you can make almost any kind of food without the risk of under or overcooking.

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For more revolutionary products
from NuWave, visit us at: www.nuwarennow.com

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

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

1. To protect against risk of electrical shock, do not immerse cord, plug, or any part of the main unit in water or any other liquids.
2. Close supervision is necessary when Olio is used by or near children. The Olio 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.
3. Unplug Olio from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact Customer Service at intsales@nuwavenow.com for information on examination, repair, or adjustment.
5. Do not let cord hang over the edge of table or counter. Do not let cord contact hot surfaces, including from a stove.
6. NOT INTENDED FOR OUTDOOR USE.
7. Do not place on or near a hot gas, electric burner and or in heated oven.
8. Do not place the unit close to flammable materials and heating units or wet environments.
9. Alteration or modification of any part of the Nutri-Pot or the use of attachments not recommended by the manufacturer may cause fire, injury, or damage to property. Use only appropriate replacement parts from NuWave. Visit www.nuwavenow.com for replacement parts and pieces.
10. Do not lean over the Olio at any time while it is cooking.
11. Steam will release out of the unit while in use. This is normal.
12. In case of overheating, shut it off immediately and let it cool.
13. Never use a towel to clog the gap between the Lid and edge of the Housing.
14. Only use wood or plastic ladle spoons so as not to wear the non-stick coating in the Inner Pot.
15. Do not attempt to move the unit while it is cooking. Only after the unit cools down completely can it be moved. Move the unit using the body handles; do not try to hold in from the Lid handle.
16. Keep manual handy for future reference.

ADDITIONAL SAFEGUARDS

SEE CARE & MAINTENANCE BEFORE USE

Electrical Information

This appliance is supplied with a short power cord to reduce the risk of entanglement or tripping. Extension cords may be used if care is exercised in their use. If an 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 by children or tripped over unintentionally. The appliance should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. Certain models of the appliances may have a polarized plug (one blade is wider than the other). To reduce the risk of an electric shock, this plug is intended to fit into a polarized outlet one way. If the plug does not fit fully into the outlet, reverse the plug. If the plug still does not fit properly, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS:


Read and understand the entire manual before using this appliance.

1. The NuWave Olio Rice & Multi-Cooker should not be used for any medical purposes.
2. The Silicone Gasket creates a seal between Lid and pot. Keep the Gasket completely clean and free from any cracks or deterioration.
3. Height of ingredients that is to be put into Inner Pot should comply with "Operating Instructions."
4. Do not break the Silicone Gasket. Do not replace it with other rubber gaskets, nor use a tension belt to make it seal.
5. The bottom of the Inner Pot and heating plate should be kept clean.
6. Do not put the Inner Pot on other heat sources.
7. Do not disassemble on your own or try to replace with non-special worn parts.

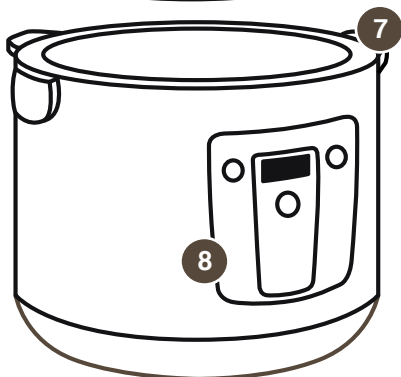
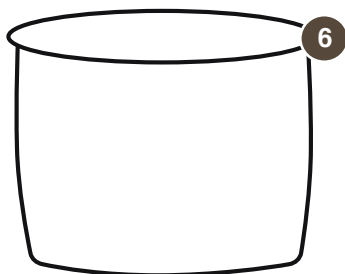
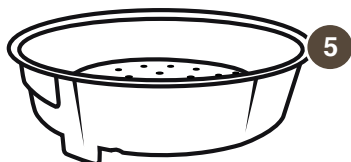
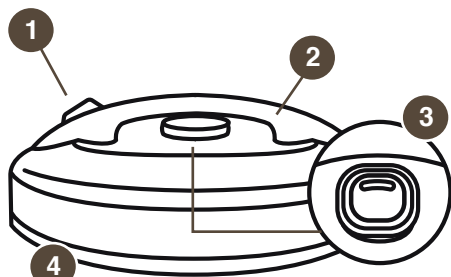
ADDITIONAL SAFEGUARDS (Continued)

WARNING: Never use the Olio with loose, damaged, or missing parts.

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

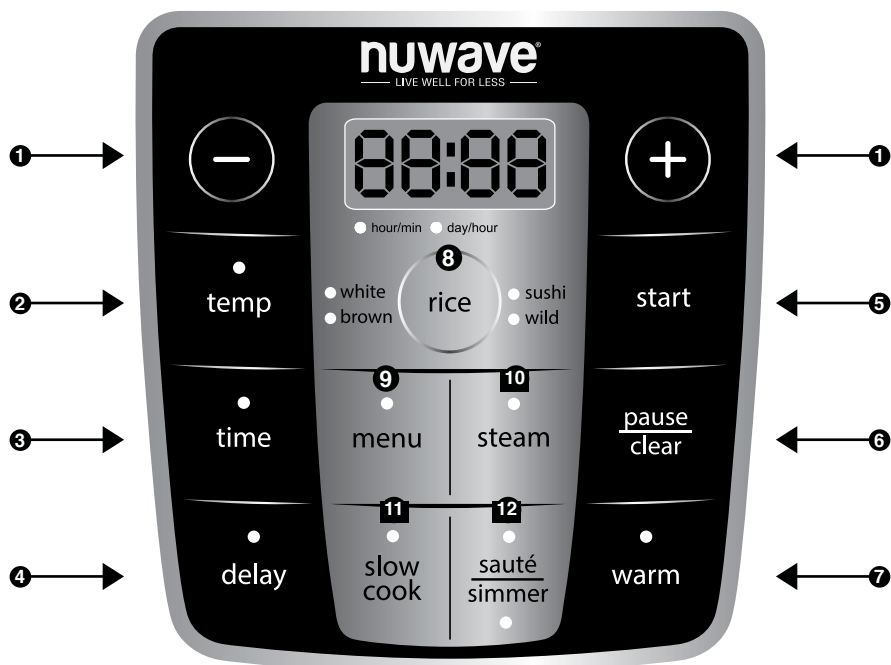
Correct Disposal of This Product	
	<p>This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use return and collection systems or contact the retailer where the product was purchased. They can handle environmentally safe recycling.</p>

PARTS DESCRIPTIONS



- ❶ Lid Release Button
- ❷ Handle
- ❸ Steam Vent
- ❹ Lid
- ❺ Steam Basket
Part #: 33761
- ❻ Inner Pot
Part #: 33765
- ❼ Base
- ❽ Control Panel
- ❾ Water-Collection Box
Part #: 33764
- ❿ Measuring Cup
Part #: 33763
- ⓫ Rice Spoon
Part #: 33762

OPERATING INSTRUCTIONS



1. **Temp/Time:** Easily adjust Temperature in 5° increments, and 1-minute increments.
2. **Temp:** Press the “temp” button and the “+” and “-” buttons to adjust.
3. **Time:** Press the “time” button and the “+” and “-” buttons to adjust.
4. **Delay:** Set a particular cook time from 0:01 minute to 24:00 hours.
5. **Start:** Choose any presets and press “start” to begin.
6. **Pause/Clear:** Press “pause/clear” any time you want to pause cooking or clear.
7. **Warm:** After cooking, keep your food warm until you’re ready to serve.
8. **Rice:** White, brown, sushi, and wild rice presets.
9. **Menu:** Lets you choose from 10 preprogrammed presets. See page 16-17.
10. **Steam:** Used with and without the Steam Basket to steam your favorite vegetables and meats.
11. **Slow Cook:** Cooks various recipes at low temperatures.
12. **Sauté & Simmer:** Go from high temperatures to a steady simmer.

OPERATING INSTRUCTIONS (Continued)



CAUTION

While the NuWave Olio™ Rice & Multi-cooker is in operation, do not touch the appliance's surface as it may become very hot, leading to the risk of burns. Inner pot may retain residual heat after pot has been removed.

Do not remove Inner Pot during cooking process. Push "pause/clear" button to turn off power before removal.

Preheating

While the unit reaches the appropriate temperature for the rice function selected, the display will indicate that it is preheating ([]). Once the unit reaches the appropriate temperature, it will shift from preheating to the preset cooking time, then switch to a time countdown.

Preset Guide

1. Press a preset button (Ex: "steam"). The main display will show the default time for this preset (Ex: "00:30"). The digits to the right of the colon (":") display the minutes and the digits left of the colon display the hours. The LED above the button will light up.
2. To begin cooking, close the Lid, then press "start".
3. See temp and time sections for instructions on adjusting the temperature and time. Cooking times are approximate. Various factors can affect the cooking times such as altitude, humidity, and outside temperatures.

Presets & Functions	Default Times Hours:Minutes	Min-Max Hours:Minutes	Default Temps	Min-Max
Steam	0:30	0:05-0:45	270°F	100°F-270°F
Slow cook	4:00	2:00-9:00	200°F	100°F-270°F
Sauté	1:00	0:01-1:00	270°F	100°F-270°F
Simmer	0:20	0:01-1:00	200°F	100°F-270°F
Warm	4:00	1:00-99:60	155°F	100°F-180°F
Delay		0:01-24:00		
Temperature			205°F	100°F-270°F
Time	0:30	0:01-99:60		

OPERATING INSTRUCTIONS (Continued)

Cooking times are approximate. Various factors can affect the cooking times such as altitude, humidity, and outside temperatures.

Auto Warm Feature

When cooking is complete, the rice cooker will automatically switch to the “warm” function. The times for auto warm are listed below.

Preprogrammed Presets				
Presets	Stage	Default Temp Fahrenheit	Default Time Hours:Minutes	Min - Max Time Hours:Minutes
#1 Reheat	Stage 1	205°F	0:30	0:10-1:00
	Stage 2	140°F	9:00	9:00
	Note: For soups and stews, fill up to ½ capacity.			
#2 Dumplings	Stage 1	220°F	0:20	0:05-0:45
	Stage 2	140°F	6:00	6:00
	Note: For frozen, use Steam Basket and 1 cup water.			
#3 Braise	Stage 1	270°F	0:05	0:02-0:20
	Stage 2	205°F	0:60	0:10-3:00
	Stage 3	140°F	6:00	6:00
#4 Pasta	Stage 1	230°F	0:20	0:10-0:40
	Stage 2	140°F	4:00	4:00
	Note: Dry - 8 ounces pasta to 2 cups water or 2½ cups sauce.			
#5 Potatoes/ Eggs	Stage 1	210°F	0:25	0:05-0:45
	Stage 2	140°F	4:00	4:00
	Note: Quartered potatoes or whole eggs and cover with liquid.			
#6 Custard/ Cheesecake	Stage 1	205°F	0:25	0:10-2:00
	Stage 2	140°F	2:00	2:00
#7 Slow Braise	Stage 1	270°F	0:60	0:02-1:00
	Stage 2	140°F	2:00	2:00
	Note: Up to 3-pound roast.			
#8 Bake	Stage 1	270°F	0:60	0:35-1:30
	Note: ½ box cake mix, pour directly into Inner Pot.			

OPERATING INSTRUCTIONS (Continued)

Data for 10 Presets Continued				
Presets	Stage	Default Temp Fahrenheit	Default Time Hours:Minutes	Min - Max Time Hours:Minutes
#9 Oatmeal	Stage 1	215°F	0:10	0:05-0:45
	Stage 2	140°F	6:00	6:00
	Note: 3½ cups oatmeal to 6 cups water.			
#10 Beans	Stage 1	215°F	1:10	0:30-2:00
	Stage 2	140°F	4:00	4:00
	Note: Dry - 1 cup kidney beans to 3½ cups water.			

Temp

This function lets you manually adjust the cooking temperature.

Directions

1. Press the “temp” button. The LED above “temp” will light up and “205F” will be displayed and “F” will be flashing. This indicates that you can change the temperature.
2. Press the “+” or “-” button to increase or decrease the temperature.

Time

This function lets you manually adjust the cooking time.

Directions

1. Press “time”. The LED above time will light up and “0:30” will be displayed. This indicates that you can change the time.
2. Press the “+” or “-” button to increase or decrease the time.

Pause/Clear

Press “pause/clear” once to pause the unit. Press again to clear out the program.

OPERATING INSTRUCTIONS (Continued)

Rice Ratio

White Rice	Brown Rice*	Wild Rice	Sushi Rice	Notes
1 cup	1 cup	1 cup	1 cup	*Spray pot with cooking spray.
Water				Soaking is not necessary.
1¼ cups	1¼ cups	3 cups	1¼ cups	

Rice can vary in consistency and makeup. Here are some tips to help you achieve your desired results:

If Rice is too Dry or Hard

1. add water and cooking time.
 - Ensure cooker is on “warm” function after cooking.
 - Add ½ to 1 cup of water to rice. This will help with consistency. Add water dependent upon dryness of the rice.
2. Stir through while adding water.
3. Close the lid and allow the rice to absorb the water added.
 - Press the “+” or “-“ buttons to adjust the warm time.
 - Repeat this process as necessary until the rice is soft and moist.

If Rice is too Wet or Soggy

1. Stir with rice with the Rice Spoon with the cooker is in the “warm” function.
 - Stir the rice sitting on the bottom of the cooker.
 - Stirring will redistribute the rice and release excess moisture.
2. Close the Lid for 10-30 minutes on “warm” function.
 - Repeat the stirring process while in “warm” mode to release the excess moisture until the desired consistency is reached.

Rice

1. Press “rice”. The light next to “white” will illuminate and “0” will be displayed.
2. To change the rice selection, press “rice” again and the appropriate LED will light up next to the rice functions. Then press “start”.
3. To get out of rice, press “pause/clear”.

OPERATING INSTRUCTIONS (Continued)

Steam

With or without the Steam Basket, you can steam your favorite vegetables and meats.

Directions

1. Press the “steam” button. The LED above steam will be flashing and “0:30” will be displayed.
2. Press the “+” or “-” button to increase or decrease the time. Press “start”.

Note

- Make sure there is always liquid in the pot. Place Steam Basket in the Inner Pot and place the food in the Steam Basket.

Slow Cook

This function lets you cook various recipes slowly at low temperatures.

Directions

1. Press the “slow cook” button. The LED above slow cook will be flashing and “4:00” will be displayed.
2. Press “start” to begin.
3. Press “time”, and press “+” and “-” to adjust the times.
 - The minimum time is 2 hours (02:00).
 - The maximum time is 9 hours (09:00).

Sauté/Simmer

This function lets you go from the highest temperature to a steady simmer by pressing one function.

Directions

1. Press “sauté/simmer”. The LED above “sauté” will be flashing and “1:00” will be displayed. Then press “start”.
2. When you are done sautéing, close the Lid and press “sauté/simmer” again. The LED below “simmer” will be flashing and “0:20” will be displayed. Then press “start”.

Delay

This function allows you to set a specific time you would like to start cooking.

Directions

1. Press the “delay” button. The LED above delay will light up and “0:00” will be displayed.
2. Press the “+” or “-” button to increase or decrease the time.
3. Press the desired function button to continue your program based on your recipe.
4. Close the Lid and press “start/stop”.

OPERATING INSTRUCTIONS (Continued)

Note:

- When utilizing the delay function, it will always be the first function performed.

Warm

This function will let you manually adjust the time you would like to keep your food warm.

Directions

1. Press the “warm” button. The LED above warm will be flashing and “4:00” will be displayed.
2. Press the “+” or “-” button to increase or decrease the time.
3. Press the “start/stop” button to start.

Note:

- The rice cooker will automatically go to this warm function when a desired preset has completed. See page 16-17 for details.

CARE & MAINTENANCE

Before First Use:

Wash all accessories and removable parts in warm soapy water, or in the dishwasher, top rack only. Wipe surface with a damp cloth or sponge. Dry thoroughly before use.

IMPORTANT-Do not immerse unit in water or attempt to cycle through dishwasher.



After Use:

CAUTION: Make sure unit has cooled completely prior to cleaning.

Wipe the Base and inside of the Base, if necessary, with a clean cloth. Do not immerse the Base in water or spray any water in it.

- Wash all accessories and removable parts in warm soapy water, or in the dishwasher, top rack only. Dry thoroughly before use.
- Wipe surface with a damp cloth or sponge.
- Remove and clean the Water-Collection Box. Wipe with a wet towel and insert it back to the body of the Olio.
- Always check to make sure parts are not damaged or cracked.
- Use a sponge or non-metallic soft brush to clean the Inner Pot, then wipe the surface with a clean cloth.

TROUBLESHOOTING

Contact Customer Service if the rice cooker displays any of these error codes:

Code	E1	E2	E3
Error	Sensor circuit is broken	Circuit short	Overheat
	Two short beeps. "E1" will be displayed until the rice cooker is shut off, or press "pause/clear" to reset.	Two short beeps. "E2" will be displayed until the rice cooker is shut off, or press "pause/clear" to reset.	Two short beeps. "E3" will be displayed until the rice cooker is shut off, or press "pause/clear" to reset.



WARNING

Immediately unplug and contact Customer Service Department if you experience other problems.

1-877-689-2838 or help@nuwavenow.com

TROUBLESHOOTING

The NuWave Olio™ Rice & Multi-Cooker

THE MANUFACTURER WARRANTIES

The NuWave Olio Rice & Multi-Cooker, including the Base, Rice Spoon, Measuring Cup, Water-Collection Box, Inner Pot, Steam Basket, Lid, and all electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions.

The Manufacturer will provide the necessary parts and labor to repair any part of the NuWave Olio Rice & Multi-Cooker 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 **RGA** number (Return Goods Authorization number). Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

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**

LIMITED WARRANTY

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



Tips

If using for the first time, make sure that all parts are included and in working condition. If for some reason you find that parts are missing, please contact our Customer Service Department at 1-877-689-2838 or via email help@nuwavenow.com.

- Hand-wash or wash accessories in dishwasher.
- Avoid the use of metallic brushes or sponges; this can damage the non-stick Inner Pot coating.
- Do not wash the Base in the dishwasher. Gently scrub the Base with a damp cloth and always disconnect Base from the power source.
- Be sure to fit the Water-Collection Box in place before use.

Arancini

Yield: 25 rice balls

Ingredients:

2 tablespoons butter

2 cloves garlic, finely minced

1 onion, finely minced

1½ cups uncooked Arborio (risotto) rice

½ cup white wine

1⅓ cup water

3 eggs

1 cup grated white cheddar cheese

¾ cup grated mozzarella cheese

2 tablespoons fresh Italian-style parsley, finely chopped

Sea salt and pepper to taste

½ cup flour

2 cups panko breadcrumbs

Oil for frying

Directions:

1. Press “sauté” and add butter to the rice cooker, followed by onions and garlic and cook for 5 minutes, or until soft.
2. Add wine and cook until liquid is almost all evaporated.
3. Add rice and chicken broth. Close lid and set to “sushi rice”.
4. Remove rice from rice cooker, cover and refrigerate for 3 hours, or until completely cooled.
5. Combine cooled rice with 1 egg, cheddar cheese, mozzarella cheese, freshly chopped parsley, salt, and pepper to taste; set aside.
6. In a separate bowl, mix flour, salt, and pepper; set aside.
7. Crack 2 eggs into another bowl and lightly beat; set aside.
8. Add breadcrumbs to third bowl.
9. Measure out a level, packed ice cream scoop of rice mixture and roll into a ball.
10. Roll rice ball in flour, then egg mixture, then coat in breadcrumbs, pressing to coat.
11. Add 1 inch of oil to a medium saucepan and heat on medium-high heat.
12. Carefully transfer several prepared rice balls into the hot oil and fry, turning frequently, until golden brown.
13. Once cooked, remove rice balls from oil and drain on paper towels. Repeat frying process with remaining rice balls.

Tip:

Serve with your favorite marinara sauce.

Arroz con Leche Serves: 4-6

Ingredients:

- 1 cup uncooked white rice
- 2 cinnamon sticks
- 4 cups water
- 3 cups evaporated milk
- 1 (12-ounce) can sweetened condensed milk
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon, for garnish

Directions:

1. Place all ingredients in rice cooker.
2. Press “slow cook” and set for 3 hours and cook, adjusting the time as desired to reach desired consistency.
3. Once ready, transfer rice mixture to serving dishes and sprinkle with cinnamon.

Bone Broth Yield: 12 cups broth

Ingredients:

- 3-4 pounds mixed beef bones
- 2 medium carrots, roughly chopped
- 3 celery stalks, roughly chopped
- 2 medium onions, chopped
- 1 bay leaf
- 4 sprigs fresh thyme
- 12 cups water

Directions:

1. Press “sauté” and set the rice cooker to 15 minutes.
2. Place bones into rice cooker and roast until browned, flipping each bone halfway through cooking time.
3. Place remaining ingredients in rice cooker and cover with water.
4. Close lid, press “slow cook” and set to cook for 8 hours.
5. When done, carefully remove the larger pieces with a slotted spoon and place them in a strainer over a large bowl to collect the excess broth.
6. Strain the broth that’s still in the rice cooker through a fine mesh sieve or a strainer that has been lined with cheesecloth.
7. Transfer the strained broth into storage containers and refrigerate. The fat will float to the top and will set, making it easier to remove.

Tip:

Beef broth can be stored for 1 month in the freezer or 2 weeks in the refrigerator.

Boston Cream Pie

Serves: 6-8

Cake Ingredients:

1 cup (2 sticks) unsalted butter
1¾ cups sugar
4 large eggs plus 2 large egg yolks
1 tablespoon pure vanilla extract
3 cups cake flour
1 tablespoon baking powder
½ teaspoon fine salt
1½ cups buttermilk, divided
Non-stick cooking spray
Pastry cream (to frost). See page 37.

Ganache Ingredients:

8 ounces dark chocolate
½ cup heavy cream
2 tablespoons whole butter

Directions:

1. Bring all cold ingredients up to room temperature.
2. In a large bowl of an electric mixer, beat butter and sugar on high for 6 minutes, or until light and fluffy.
3. Beat in 4 eggs plus 2 yolks, one at a time, until combined.
4. Add vanilla to egg mixture; set aside.
5. In another large bowl, whisk together cake flour, baking powder, and salt.
6. With mixer on low, add ⅓ of the flour mixture to butter mixture to combine.
7. Beat in ¾ cup buttermilk, then another ⅓ of the flour mixture followed by remaining ¾ cup buttermilk and final the remaining flour mixture until just combined. Scrape down bowl as needed.
8. Spray baking pan with non-stick cooking spray.
9. Pour batter into pan and place pan in rice cooker.
10. Close lid, press “menu” and set to #8 (bake).
11. While cake bakes, add prepare ganache by adding chocolate and heavy cream to medium saucepan.
12. Heat chocolate mixture on low heat, stirring constantly.
13. Once chocolate is melted, stir in butter until combined; set aside.
14. Once done, remove cake from pot and allow to cool.
15. Once cool, cut cake in half horizontally.
16. Place bottom layer on a serving platter and top with pastry cream.
17. Place top layer of cake on top of pastry cream and frost with prepared chocolate ganache.

Cannellini Soup with Greens Serves: 8

Ingredients:

2 tablespoons olive oil
2 medium carrots, sliced
1 large onion, chopped
1 stalk celery, chopped
2 cloves garlic, finely chopped
1 (15-ounce) can cannellini beans, drained
1 (28-ounce) can diced tomatoes, undrained
4 cups vegetable broth
½ teaspoon sea salt, optional
2 teaspoons dried basil
1 teaspoon dried oregano leaves
8 ounces kale, coarsely chopped

Directions:

1. Press “sauté” and add carrots, onion, celery, garlic, and olive oil to rice cooker and cook for 3-4 minutes.
2. Add beans, tomatoes, broth, basil, oregano, and salt.
3. Close lid, press “menu” and set to #3 (braise).
4. When there is 5 minutes left on the timer, add kale to rice cooker and continue cooking for an additional 5 minutes.

Chai Tea Serves: 6

Ingredients:

6 cups whole milk
6 tea bags (black or earl grey)
1 teaspoon whole cloves
4 pieces star anise
4 cinnamon sticks
6 cardamom pods
1 teaspoon peppercorns
1 (2-inch) piece square fresh ginger, crushed
2 teaspoons vanilla extract
½ cup raw honey

Directions:

1. Place all ingredients in rice cooker.
2. Close lid, press “menu” and set to #2 (dumplings).
3. Once ready, pour tea through strainer, transfer back to pot and serve.

Congee Serves: 2-4

Ingredients:

- 1 cup uncooked sushi rice
- 1½ quarts water
- 1 teaspoon grated ginger
- 2 tablespoons rice wine vinegar
- ½ teaspoon Chinese five-spice
- Sea salt to taste
- ¼ cup scallions, thinly sliced

Directions:

1. Combine rice and water in rice cooker.
2. Press “sauté” and let water heat up until it reaches a simmer.
3. Cover, press “slow cook” and set to cook for 1 hour, stirring in regular intervals and adding more water if necessary.
4. Add remaining ingredients and serve.

Creamy Polenta with Zucchini Serves: 4-5

Ingredients:

- 4 cups water
- 1 cup coarsely ground corn meal
- 2 cloves garlic, chopped
- 1 cup heavy cream
- ½ cup Parmesan cheese
- 2 tablespoons extra virgin olive oil
- 2 medium zucchini, sliced in medallions
- 1 (14.5-ounce) can Italian style diced tomatoes
- 4 ounces cremini mushrooms, sliced
- 1 yellow pepper, diced
- 1 cup chopped onion
- 2 tablespoons Italian parsley, chopped

Directions:

1. Add water, cornmeal, and garlic to rice cooker.
2. Close lid and set to “white rice” setting.
3. Once done, add heavy cream, and Parmesan cheese to rice cooker, stir to combine.
4. Transfer Polenta to a serving bowl; set aside.
5. Wipe Rice Cooker clean and add in all remaining ingredients.
6. Press “sauté” and cook for 8-10 minutes, or until vegetables are tender.
7. Top Polenta with cooked vegetables and garnish with additional Parmesan cheese and parsley if desired.

Farro with Roasted Mushrooms Serves: 4

Ingredients:

1 cup uncooked semi-pearled farro
2 cups water
8 ounces fresh spinach, chopped
Sea salt to taste
¼ cup, plus 1 tablespoon extra-virgin olive oil
½ white onion, diced
2 garlic cloves, crushed
2 sprigs thyme
¼ cup slivered almonds, toasted
8 ounces cremini mushrooms, sliced
2 Roma tomatoes, diced
2 tablespoons fresh lemon juice

Directions:

1. Add farro and water to rice cooker.
2. Press “menu” and set to #10 (beans).
3. Once done, transfer farro to a bowl and set aside.
4. Press “sauté” and add onion, garlic, and 1 tablespoon olive oil to rice cooker.
5. Cook onion for 2-3 minutes or until translucent.
6. Add spinach to rice cooker.
7. Coat mushrooms in remaining olive oil and thyme and add to rice cooker.
8. Continue sautéing for 10-12 minutes, or until mushrooms start to brown.
9. Fold farro into mushroom mixture along with all remaining ingredients and serve.

Tip:

If you're using whole grain farro, let it soak for 8 hours, then cook at 205°F for 35-40 minutes.

Fried Rice Serves: 6

Ingredients:

2 teaspoons peanut oil
2 large eggs, beaten
2 tablespoons dark sesame oil
2 medium carrots, peeled and chopped
1 medium onion, chopped
1 clove garlic, minced
1 bunch scallions, sliced
½ teaspoon sea salt
2 cups uncooked long grain white rice
2¼ cups chicken broth
2 tablespoons soy sauce
1 cup frozen peas

Directions:

1. Press “sauté” and add peanut oil to rice cooker.
2. Add eggs and cook for about 3 minutes, until eggs are set, lifting the edge of the eggs to allow uncooked eggs to move under the cooked eggs.
3. Transfer cooked eggs to a cutting board and cut into ½-inch pieces; set aside.
4. Add sesame oil to rice cooker.
5. Add carrots, onions, and garlic and cook for 2-3 minutes, or until onions are translucent.
6. Add green onions and salt.
7. Add rice, chicken broth, and soy sauce and stir well.
8. Close lid and press “rice” and set rice cooker to white rice.
9. When the rice cooker switches to “warm”, open and stir in the eggs and frozen peas.
10. Close lid and let set to cook for 5 minutes before serving.

Greek Lemon & Chicken Soup (Avgolemono) Serves: 8

Ingredients:

1 pound boneless, skinless chicken breasts, cut into 1-inch squares
1 teaspoon extra-virgin olive oil
1 medium white onion, chopped
1 large stalk celery, chopped
1 clove garlic, minced
½ cup uncooked white rice
4 cups chicken stock, salt-free
2 cups water
1 teaspoon sea salt (optional)
½ teaspoon black pepper
¼ cup fresh lemon juice
2 egg yolks

Directions:

1. Press “sauté” and add olive oil and chicken to rice cooker and brown on all sides.
2. Add onion, celery, garlic, rice, chicken stock, and water.
3. Close lid, press “slow cook” and set to 3 hours, or until rice is cooked.
4. In separate bowl, whisk egg yolks until creamy and light yellow.
5. Mix lemon juice into eggs a little at a time.
6. Press “sauté” and while soup is simmering, slowly add egg mixture to soup while whisking to help temper the egg.

Hummus Serves: 6-8

Ingredients:

1 (8-ounce) bag dried garbanzo beans
4 cups water
2 cloves garlic
1 tablespoon lemon juice
3 tablespoon tahini
¼ cup extra-virgin olive oil, divided
½ teaspoon cumin
¼ cup hot water
½ teaspoon crushed red pepper flakes
Sea salt and black pepper to taste
⅓ cup pistachios, chopped
Naan or pita bread, cut into triangles

Directions:

1. Place garbanzo beans and water in rice cooker.
2. Close lid and press “menu” and set to #10 (beans).
3. Once garbanzo beans are fully cooked, remove from rice cooker and drain excess water.
4. Place beans, garlic, lemon juice, tahini, 2 tablespoons olive oil, and cumin in food processor and blend until smooth.
5. Slowly add hot water to food processor and continue to blend until hummus reaches desired consistency.
6. Transfer hummus to serving bowl and top with remaining olive oil and pistachios.
7. Serve with naan or pita bread.

Italian Orange & Hazelnut Cake Serves: 6-8

Ingredients:

12 orange slices
Non-stick cooking spray
1 box white cake mix
1¼ cups orange juice
⅓ cup olive oil
¼ cup plus 1 tablespoon sweet marsala wine
3 tablespoons grated orange zest, divided
3 eggs
1 cup heavy cream
¼ cup toasted hazelnuts, roughly chopped

Directions:

1. Spray baking pan with non-stick cooking spray.
2. Line baking pan with orange slices; set aside.
3. In large bowl, beat together cake mix, juice, olive oil, ¼ cup wine, 1½ tablespoons orange zest, and eggs until smooth.
4. Carefully pour prepared batter into pan.
5. Place pan in rice cooker, close lid, press “menu” and set to #8 (bake).
6. Once cake is cooked, invert onto a serving platter and let cool.
7. While cake cools, place heavy cream, 1 tablespoon wine and 1½ tablespoons orange zest in large mixing bowl and whisk until soft peaks form.
8. Cut cake into slices, serve with whipped cream and toasted hazelnuts.

Key Lime Pie Serves: 6

Ingredients:

Non-stick cooking spray
1 cup graham cracker crumbs
4 tablespoons unsalted butter, melted
1 tablespoon sugar
1 (14-ounce) can sweetened condensed milk
4 egg yolks
½ cup lime juice
⅓ cup sour cream
2 tablespoons lime zest

Directions:

1. Spray rice cooker with non-stick cooking spray.
2. In separate bowl, combine graham cracker crumbs, melted butter, and sugar.
3. Press graham mixture along bottom and sides of a baking pan; set aside.
4. In the bowl of a stand mixture, whip egg yolks until foamy and light yellow.
5. Gradually add sweetened condensed milk to yolks and mix until combined.
6. Add lime juice, sour cream, and lime zest and mix until combined.
7. Pour lime mixture over prepared pie crust and place pan in rice cooker.
8. Close lid, press “menu” and set to #6 (custard/cheesecake).
9. Remove pan from rice cooker and refrigerate for 3 hours to set.

Tip:

To easily remove the pie, line the baking pan with plastic wrap prior to cooking.

Mashed Potatoes Serves: 4-6

Ingredients:

2 pounds potatoes, peeled and cut into 1-inch cubes
2 cups water
½ cup buttermilk
¼ cup heavy cream
¼ cup unsalted butter, melted
Sea salt and pepper to taste

Directions:

1. Place potatoes and water in rice cooker.
2. Close lid and press “menu” and set to #5 (potatoes/eggs).
3. Once potatoes are fork tender, drain and transfer to a large mixing bowl.
4. Using a handheld mixer, whip potatoes while gradually adding buttermilk, heavy cream, and butter, adding more liquid if desired.
5. Blend potatoes until fluffy, then season with salt and pepper and serve.

Oatmeal with Maple, Nuts & Berries Serves: 6

Ingredients:

3½ cups oatmeal
3 cups almond milk
3 cups apple cider
1 teaspoon cinnamon
½ teaspoon cardamom
½ teaspoon sea salt (optional)
¼ cup pure maple syrup
½ cup pecans, walnuts or almonds, toasted
1½ cups fresh berries

Directions:

1. Place oatmeal, almond milk, apple cider, cinnamon, cardamom, and salt in Rice Cooker.
2. Press “menu” and set to #9 (oatmeal).
3. Once ready, transfer oatmeal to serving bowls and top with toasted nuts and berries.

One-Pot Chili Serves: 6-8

Ingredients:

2 pounds ground beef
1 large onion, chopped
2 cloves garlic, finely chopped
1 (28-ounce) can diced tomatoes, undrained
8 ounces dry kidney beans
1 (15-ounce) can tomato sauce
1 cup water
2 tablespoons chili powder
1½ teaspoons ground cumin
½ teaspoon salt
½ teaspoon pepper
Shredded cheese for garnish
Sour cream for garnish
Scallions for garnish

Directions:

1. Press “sauté”, add ground beef to rice cooker and brown.
2. Add onions and cook for 3-4 minutes, or until translucent.
3. Add all remaining ingredients except garnish ingredients.
4. Close lid and press “menu” and set to #10 (beans).
5. Once ready, serve with shredded cheese, sour cream, and scallions.

One-Pot Pasta Primavera Serves: 4-6

Ingredients:

1 pound dried pasta of choice
1 (24-ounce) jar marinara sauce
2 cups assorted vegetables, chopped
1 cup vegetable stock
Sea salt and fresh cracked black pepper to taste
Shaved Parmesan cheese for garnish

Directions:

1. Combine pasta, sauce, vegetables, and water in Rice Cooker.
2. Close lid, press “menu” and set to #4 (pasta).
3. Once pasta and vegetables are fully cooked, transfer to a serving bowl and top with salt, pepper, and shaved Parmesan.

Tip:

Tomatoes, zucchini, yellow squash, eggplant, and bell peppers work best with this dish.

Pastry Cream Yield: 6 cups

Ingredients:

- 4 cups whole milk
- 1 vanilla bean, split and scraped (or 1 tablespoon vanilla extract)
- 5 eggs
- 2 egg yolks
- 1¼ cups sugar
- ⅓ cup cornstarch
- ¼ teaspoon sea salt

Directions:

1. Add all ingredients to Rice Cooker and whisk until everything is fully incorporated.
2. Close the lid, press “menu” and set to #6 (custard/cheesecake) and ensure the timer is set to 50 minutes.
3. Stir custard every 10 minutes while it cooks.
4. Once pastry cream has thickened, transfer to a medium bowl.
5. Cover with plastic wrap and refrigerate until ready to use.

Poke Bowl Serves: 4

Ingredients:

- 3 cups uncooked brown rice
- 4½ cups water
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon toasted sesame oil
- 1 teaspoon sesame seeds
- ½ teaspoon crushed red pepper, optional
- 1 pound sushi-grade ahi tuna, cubed
- 2-3 scallions, thinly sliced
- 1 avocado, peeled and diced
- Seaweed salad (optional)
- Pickled ginger (optional)

Directions:

1. Place rice and water in Rice Cooker press “rice” and set rice cooker to brown rice.
2. Once ready, open lid and let rice cool.
3. While rice cools, whisk together soy sauce, vinegar, sesame oil, crushed red pepper, and sesame seeds in a medium bowl.
4. Gently add tuna and scallions and mix to incorporate.
5. Let tuna sit for 5 minutes to marinate.
6. Add avocado to tuna and gently mix.
7. Scoop rice into bowls and top with poke tuna, seaweed salad, and pickled ginger.

Puerto Rican Rice Serves: 8

Ingredients:

- 2 cups uncooked jasmine rice
- 3 tablespoons canola oil
- 2 heaping tablespoons sofrito (see page 42)
- 1 (4-ounce) can tomato sauce
- 1 (15-ounce) can gandules (pigeon peas)
- 1 packet Sazón Goya® with Achiote
- ¼ teaspoon ground cumin
- ¼ teaspoon ground oregano
- Sea salt and pepper to taste
- 2 cups water or chicken stock

Directions:

1. Rinse rice well; set aside.
2. Press “sauté” and add oil and sofrito to rice cooker, cooking until sofrito has softened.
3. Add tomato sauce and continue cooking for 2 minutes.
4. Stir in remaining ingredients.
5. Close lid and press “rice” and set rice cooker to white rice.

Quinoa Breakfast Bowl Serves: 4

Ingredients:

- 2 cups uncooked quinoa
- 2 cups almond milk
- 2 cups apple cider
- 2 tablespoons maple syrup
- 1 teaspoon cinnamon
- ½ teaspoon cardamom
- ½ teaspoon sea salt, optional
- 1 cup fresh fruit of choice, chopped
- ½ cup edamame
- ½ cup pumpkin seeds
- ¼ cup shredded unsweetened coconut

Directions:

1. Combine quinoa, almond milk, apple cider, maple syrup, spices, and salt in rice cooker.
2. Close lid and press “rice” and set rice cooker to white rice.
3. Once quinoa is completely cooked, transfer to serving bowls.
4. Top quinoa with fruit, edamame, pumpkin seeds, and coconut.
5. Drizzle with additional maple syrup if desired.

Ramen with Crispy Pork Belly Serves: 4

Ingredients:

- 1 pound pork belly, skin removed, and cut into 8 pieces
- 2 pieces lemongrass
- 1 piece fresh ginger
- 3 garlic cloves
- 2 tablespoons fish sauce
- 1 tablespoon dark sesame oil
- 8 ounces dried buckwheat noodles
- ½ cup edamame
- 1 cup tofu, cut into ½-inch pieces
- 1 cup Napa cabbage, shredded
- 1 tablespoon black sesame seeds
- 1 tablespoon white sesame seeds
- 4 soft cooked eggs

Directions:

1. Place pork belly, lemongrass, ginger, garlic cloves, fish sauce, and dark sesame oil in rice cooker.
2. Press “slow cook” and set rice cooker to cook for 3 hours.
3. Once ready, carefully remove the pork belly; set aside.
4. Drain the broth into a bowl and discard lemongrass, ginger, and garlic.
5. Transfer broth back into Rice Cooker along with noodles.
6. Close lid, press “menu” and set to #4 (pasta). Check doneness halfway through cooking process.
7. While noodles cook, sear pork belly on your stove until crispy and browned.
8. Divide cooked noodles into serving bowls and pour broth over noodles.
9. Top noodles with remaining ingredients and serve.

Rice Cooker Shrimp Boil Serves: 6

Ingredients:

- 1 pound baby red potatoes
- 12 ounces smoked andouille sausage, thinly sliced
- 3 ears of corn, cut into cobettes
- 2 cups water
- 1 pound of shrimp, deveined (16-20 count)
- 4 cloves garlic, minced
- 1 tablespoon Old Bay® Seasoning
- ½ cup melted butter
- 2 tablespoons Italian parsley, roughly chopped
- 1 lemon, cut into wedges

Directions:

1. Place potatoes, corn, and andouille sausage in rice cooker, then add water.
2. Press “menu”, set to #5 (potatoes/eggs) and adjust time to 20 minutes.
3. Once done, place shrimp in steamer basket and add basket to rice cooker.
4. Set temperature to 210°F for 5 minutes.
5. Fold in butter, garlic, and Old Bay® Seasoning.
6. Top shrimp boil with parsley and serve with lemon wedges.

Salmon Sashimi Bowl Serves: 2

Ingredients:

- 1 cup uncooked sushi rice
- 2½ cups water
- 2 tablespoons rice vinegar
- 1 tablespoon cane sugar
- ½ teaspoon sea salt
- 7 ounces fresh sushi grade salmon
- ½ avocado, sliced
- 5 pieces dried nori, cut into strips
- ½ cup cucumber, peeled, seeded, and diced
- 2 tablespoons soy sauce (optional)
- Pinch wasabi (optional)
- Pinch toasted sesame seeds (optional)

Directions:

1. Add rice and water to rice cooker, close lid and press “rice” and set rice cooker to sushi rice.
2. Combine rice vinegar, sugar, and sea salt in small bowl.
3. Heat vinegar mix in microwave for 1 minute, then stir until dissolved.
4. Once rice is cooked, transfer to cookie sheet, pour vinegar mixture over cooked rice and mix well.
5. Let rice sit until cool.
6. Transfer rice to bottom of serving bowls, then top with salmon, avocado and cucumber in a decorative pattern.
7. Top each bowl with nori and sesame seed and serve with wasabi and soy sauce.

Sofrito Yield: 2 cups

Ingredients:

- 2 medium onions, cut into large chunks
- 4 cubanelle peppers or serrano, stemmed and seeded, cut into large chunks
- 18 cloves garlic
- 2 bunches cilantro, washed and roughly chopped
- 4 ripe plum tomatoes, cut into chunks
- 1 large red bell pepper, cored, seeded and roughly chopped.

Directions:

1. Place onions and peppers a food processor and pulse until coarsely chopped.
2. With the motor running, add all remaining ingredients one at a time through the feed tube and process until smooth.
3. Season with salt and pepper to taste.
4. Transfer finished sofrito to container and store in refrigerator for up to 3 days or freeze for up to 3 months.

Tips:

Cook dried gandules using #10 (beans) on the Menu option.

Spicy California Shrimp Stack Serves: 4

Ingredients:

- 1 cup uncooked sushi rice
- 1¼ cups water
- 2 tablespoons rice vinegar
- 8 ounces cooked shrimp, peeled, and tails removed (16-20 count)
- 1 cup peeled, seeded, and cubed cucumber
- 1 avocado, mashed
- 4 teaspoons soy sauce
- 4 teaspoons mayonnaise
- 1 teaspoon Sriracha sauce
- 4 teaspoons sesame seeds
- 2 sheets nori, julienned

Directions:

1. Add rice and water to rice cooker, close lid and press “rice” and set rice cooker to sushi rice.
2. Once done, let rice cool and add vinegar; set aside.
3. Cut shrimp into 1-inch cubes; set aside.
4. In separate bowl, stir together mayonnaise and Sriracha, set aside.
5. Using a measuring cup, layer ¼ cup cucumber, 2 tablespoons avocado, ¼ of the shrimp and ⅓ cup rice.
6. Carefully turn the cup upside down onto a plate. Lightly tap the cup to dislodge if needed.
7. Sprinkle stack with sesame seeds and julienned nori and top with Sriracha mayonnaise.

Spicy Shrimp Bibimbap Serves: 4-6

Ingredients:

6 cups cooked white rice
2 teaspoons sesame oil
2 tablespoons olive oil, divided
4 cloves garlic, minced
½ cup soy sauce, divided
2 teaspoons Sriracha sauce
1-2 carrots, julienned
½ cup daikon, julienned
½ cup spinach
1 cup kimchi
½ cup green onions, julienned
4-6 eggs
1 pound shrimp (16-20 count)
½ cup mayonnaise
4 tablespoons chili sauce

Directions:

1. Press “sauté” and add 1 tablespoon olive oil to rice cooker.
2. Add carrots and cook for 8-10 minutes, or until al dente.
3. Coat carrots with 1 teaspoon soy sauce, set aside and repeat cooking steps with daikon and spinach.
4. Continue to sauté and add sesame oil, followed by garlic and shrimp.
5. Once cooked, remove shrimp from heat and toss with mayonnaise, chili sauce, and Sriracha.
6. Season shrimp to taste with sea salt; set aside.
7. Fry eggs in a fry pan to desired temperature.
8. Divide rice into bowls.
9. Arrange cooked vegetables, green onion, kimchi, and shrimp on top of rice and top with cooked egg.

Sriracha Egg Salad Wrap

Serves: 4

Ingredients:

12 eggs
1 cup water
½ cup mayonnaise
2 tablespoons Sriracha sauce
Sea salt and black pepper to taste
½ cup shredded carrot
1 cup shredded Napa cabbage
¼ cup green onion, thinly sliced
3 cups fresh spinach
4 spinach tortillas

Directions:

1. Place eggs and water in rice cooker.
2. Set rice cooker to 250°F and cook for 20 minutes.
3. Once cooked, let eggs cool and remove shell.
4. In a large bowl, coarsely chop egg, then add mayonnaise, Sriracha, salt, and pepper.
5. Lay spinach wrap out on flat surface.
6. Spread egg salad onto tortillas, leaving 2 inches of space along the edges.
7. Arrange vegetables on top of egg salad.
8. Fold in ends, roll wrap from one end to the other keeping the vegetables tucked inside.

Steamed Broccoli with Lemon & Parmesan Serves: 4

Ingredients:

1 cup water
1½ pounds broccoli, cut into 2-inch florets
2 tablespoons extra-virgin olive oil
2 cloves garlic, minced
Pinch crushed red pepper (optional)
½ teaspoon grated lemon zest
Shaved Parmigiano-Reggiano for garnish

Directions:

1. Add water to rice cooker.
2. Add steamer basket to rice cooker and place broccoli in steamer basket.
3. Close lid and press “steam”.
4. While broccoli steams, combine olive oil, crushed red pepper, and lemon zest in a large skillet and heat on a stove for about 1 minute, until fragrant.
5. Add steamed broccoli to pan and season with sea salt, toss to coat.
6. Transfer to a bowl, garnish with cheese shavings and serve.

Steamed Whole Fish with Ginger, Scallions, & Soy Sauce

Serves: 2-4

Ingredients:

- 1 (1½-pound) whole fish, cleaned with head and tail intact
- 1 piece fresh ginger, peeled and julienned
- 1 cup water
- 1 carrot, julienned
- ½ daikon, julienned
- ½ cup soy sauce
- 1 tablespoon rice wine vinegar
- 1 scallion, julienned

Directions:

1. Place half of the ginger inside the cavity of the fish and place the remaining ginger on top of the fish.
2. Add water to Rice Cooker and add steamer basket.
3. Place fish and carrots in the steamer basket and close lid.
4. Press “steam” and set time for 18 minutes.
5. While the fish is steaming, stir soy sauce and vinegar together in a small bowl; set aside.
6. Once fish is ready, carefully remove from the Rice Cooker.
7. Pour prepared sauce over cooked fish and garnish with scallions.

Tip:

Use trout, seabass, or bronzini for this dish.

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10. No se incline sobre el Olio en ningún momento mientras está cocinando.
11. Steam se liberará de la unidad mientras está en uso. Esto es normal.
12. En caso de sobrecalentamiento, apáguelo inmediatamente y déjelo enfriar.
13. Nunca use una toalla para obstruir el espacio entre la tapa y el borde de la carcasa.
14. Solo use cucharas de madera o plástico para no usar el recubrimiento antiadherente en el recipiente interno.
15. No intente mover la unidad mientras está cocinando. Solo después de que la unidad se haya enfriado completamente, puede moverse. Mueva la unidad usando las manijas del cuerpo; no intente retener el mango de la tapa.
16. Mantenga el manual a mano para referencia futura.

MEDIDAS DE SEGURIDAD ADICIONALES

LEA CUIDADO Y MANTENIMIENTO ANTES DEL USO

Información eléctrica

Este aparato 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 usa un cable de extensión:

1. La calificación eléctrica marcada del cable de extensión debe ser al menos tan buena como la clasificación eléctrica del dispositivo.
2. El cable más largo debe colocarse de modo que no cuelgue sobre la encimera o sobre la mesa donde los niños puedan tirar de él o tropezarse involuntariamente. El aparato debe operarse en una toma de corriente separada de otros aparatos operativos debido a limitaciones de vataje. Ciertos modelos de los dispositivos pueden tener un enchufe polarizado (una clavija es más ancha que la otra). Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para encajar en una toma polarizada en una dirección. Si el enchufe no encaja completamente en la toma de corriente, invierta el enchufe. Si el enchufe todavía no se ajusta correctamente, contacte a un electricista calificado. No intente modificar el enchufe de ninguna manera.

GUARDA ESTAS INSTRUCCIONES:

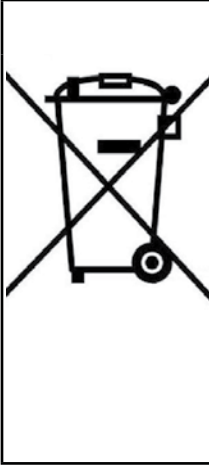
Lea y comprenda todo el manual antes de usar este dispositivo.

1. El NuWave Olio Rice & Multi-Cooker no debe usarse para propósitos médicos.
2. El Empaque de silicon crea un sello entre la tapa y la olla. Mantenga la junta completamente limpia y libre de grietas o deterioro.
3. La altura de los ingredientes que se colocarán en el recipiente interno debe cumplir con las "Instrucciones de funcionamiento"
4. No rompa la junta de silicona. No lo reemplace con otras juntas de goma, ni use una correa de tensión para sellarlo.
5. La parte inferior de la olla interior y la placa calefactora deben mantenerse limpias.
6. No coloque el crisol interno en otras fuentes de calor.
7. No desarme por su cuenta ni intente reemplazarlo con piezas desgastadas no especiales.

MEDIDAS DE SEGURIDAD ADICIONALES (Continua)

ADVERTENCIA: Nunca use el Olio con partes sueltas, dañadas o faltantes.

AVISO: EL INCUMPLIMIENTO DE CUALQUIERA DE LAS MEDIDAS DE SEGURIDAD IMPORTANTES, MEDIDAS DE SEGURIDAD ADICIONALES O LAS INSTRUCCIONES PARA UN USO SEGURO ES UN USO INCORRECTO DE SU Olio QUE PUEDE ANULAR SU GARANTÍA Y CREAR EL RIESGO DE LESIONES GRAVES.



Correct Disposal of This Product

Esta marca indica que este producto no se debe eliminar junto con otros desechos domésticos en toda la UE. Para evitar posibles daños al medioambiente o a la salud humana debido a la eliminación incontrolada de residuos, recíclelo responsablemente para promover la reutilización sostenible de los recursos materiales. Para devolver su dispositivo usado, use sistemas de devolución y recolección o comuníquese con el vendedor donde compró el producto. Pueden manejar el reciclaje ambientalmente seguro.

Limpeza y cuidado para su Olla Arrocera y Multiusos NuWave Olio™

ANTES DE USAR

Limpe la superficie con un paño húmedo o una esponja.

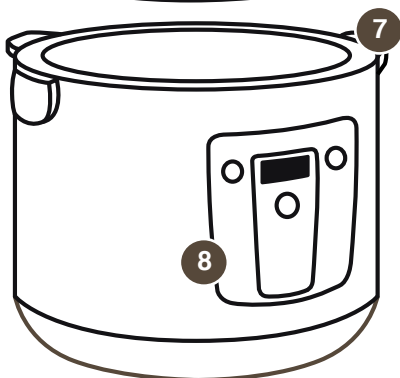
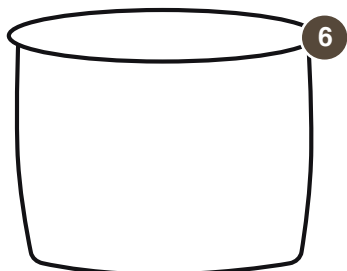
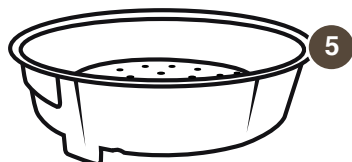
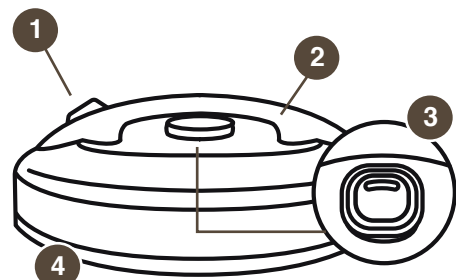
IMPORTANTE: No sumerja la unidad en agua ni intente lavarla en el lavavajillas. La superficie exterior puede limpiarse usando cuidadosamente un paño de cocina húmedo o una esponja. Asegúrese de que la unidad se haya enfriado completamente antes limpiarla.

- Desconecte Olla Arrocera y Multiusos NuWave Olio antes de limpiarla.
- Limpe la base y el interior de la base, si es necesario, con un paño limpio. No sumerja la base en agua ni rocíe agua en ella.



- Retire y limpie el Recolector de agua. Limpie con una toalla húmeda y vuelva a colocarlo en el cuerpo del Olla Arrocera y Multiusos NuWave Olio.
- Siempre verifique para asegurarse de que las piezas no estén dañadas o agrietadas.
- Use una esponja o cepillo suave no metálico para limpiar el recipiente interior, luego limpie la superficie con un paño limpio.

DESCRIPCIÓN DE LAS PARTES



- 1 Botón de Liberación de la Tapa
- 2 Agarradera
- 3 Conducto para Vapor
- 4 Tapa
- 5 Cesta para Vapor
Parte #: 33761
- 6 Olla Interna
Parte #: 33765
- 7 Base
- 8 Panel de Control
- 9 Recolector de Agua
Parte #: 33764
- 10 Taza Medidora
Parte #: 33763
- 11 Cuchara para Arroz
Parte #: 33762

ANTES DE USARSE



1. **Lea todas las instrucciones y medidas de seguridad importantes.**
2. Retire todos los materiales de embalaje y verifique que todos los artículos hayan sido recibidos en buenas condiciones.
3. Deseche todo el envoltorio de plástico y materiales de embalaje, y manténgalos alejados de niños.
4. Lave todos los accesorios con agua tibia y jabonosa. Enjuague y seque completamente.
5. **¡No intente lavar la base en el lavavajillas!**
6. Retire la olla interior de la olla y límpiela con agua tibia y jabón. Enjuague y seque completamente antes de regresar a la cocina.
7. Limpie la base con un paño húmedo.
 - No use limpiadores abrasivos o estropajos; no es seguro para usarlos en recubrimientos antiadherentes.
 - Si utiliza el lavavajillas, puede aparecer una ligera decoloración en el recipiente interior y los accesorios. Esto es solo cosmético y no afectará el funcionamiento. No intente lavar la base en el lavavajillas.

INSTRUCCIONES DE FUNCIONAMIENTO



1. **Temp / Tiempo:** ajuste fácilmente la temperatura en incrementos de 5° e incrementos de 1 minuto.
2. **Temp:** Presione el botón "temp" y los botones "+" y "-" para ajustar.
3. **Tiempo:** Presione el botón "tiempo" y los botones "+" y "-" para ajustar.
4. **Demorar:** Establezca un tiempo de cocción particular de 0:01 minutos a 24:00 horas.
5. **Inicio:** Elija cualquier ajuste preestablecido y presione "inicio" para comenzar.
6. **Pausa/Borrar:** Presione "pause / clear" cada vez que desee pausar la cocción o borrar.
7. **Calentar:** Después de cocinar, mantenga la comida caliente hasta que esté listo para servir.
8. **Arroz:** Ajustes preestablecidos de arroz blanco, marrón, sushi y arroz salvaje.
9. **Menu:** Le permite elegir entre 10 preajustes preprogramados. Ver página 58.
10. **Vapor:** Utilizado con y sin la Cesta de vapor para preparar al vapor sus verduras y carnes favoritas.
11. **Cocción lenta:** Cocina varias recetas a bajas temperaturas.
12. **Sofreir /Hervir a fuego lento:** Ir de altas temperaturas a un fuego lento constante.



! PRECAUCIÓN

No toque la superficie del aparato mientras la Olla Arrocera y Multiusos NuWave Olio™ está en funcionamiento, ya que puede calentarse mucho y ello podría ocasionar quemaduras. La olla interior puede retener el calor residual después de que se haya retirado la olla.

No retire la olla durante el proceso de cocción. Presione el botón “pause/clear” para apagarla antes de quitarla.

Pre calentamiento

Mientras la unidad alcanza la temperatura adecuada para la función seleccionada de arroz, la pantalla indicará que está pre calentando (Preheat). Una vez que llegue a la temperatura adecuada, pasará del pre calentamiento al tiempo de cocción preajustado, luego cambiará a una cuenta regresiva de tiempo.

Guía preestablecida

1. Presione un botón preestablecido (por ejemplo, “steam”). La pantalla principal mostrará el tiempo predeterminado para este ajuste (Ej: 00:30). Los dígitos a la derecha de los dos puntos (“:”) muestran los minutos y los dígitos a la izquierda de los dos puntos muestran las horas. El LED sobre el botón se encenderá.
2. Para comenzar a cocinar cierre la tapa, luego presione “start”.
3. Consulte las secciones de temperatura y tiempo para obtener instrucciones sobre cómo ajustarlos. Los tiempos de cocción son aproximados. Varios factores pueden afectar los tiempos de cocción como altitud, humedad y las temperaturas exteriores.

Ajustes y Funciones	Tiempos predeterminados Horas: Minutos	Min- Max Horas:Minutos	Temperaturas Automáticas	Min - Max
Vapor	0:30	0:05-0:45	270°F	100°F-270°F
Cocción lenta	4:00	2:00-9:00	200°F	100°F-270°F
Sofreir	1:00	0:01-1:00	270°F	100°F-270°F
Hervir a fuego lento	0:20	0:01-1:00	200°F	100°F-270°F
Calentar	4:00	1:00-99:60	155°F	100°F-180°F
Demora		0:01-24:00		
Temperatura			205°F	100°F-270°F
Tiempo	0:30	0:01-99:60		

INSTRUCCIONES DE FUNCIONAMIENTO (Continúa)

Característica del Calentamiento Automático

Cuando se complete la cocción, la olla arrocera cambiará automáticamente a la Función “warm”. Los tiempos de calentamiento automático se enumeran a continuación.

Preajustes preprogramados				
Preajustes	Etapa	Temperatura predeterminada Fahrenheit	Tiempo predeterminado Horas:Minutos	Min-Max Tiempo Horas:Minutos
#1 Recalentar	Etapa 1	205°F	0:30	0:10-1:00
	Etapa 2	140°F	9:00	9:00
Nota: Para sopas y guisos, llene hasta ½ capacidad.				
#2 Albóndigas	Etapa 1	220°F	0:20	0:05-0:45
	Etapa 2	140°F	6:00	6:00
Nota: congelado, use la canasta de vapor y 1 taza de agua.				
#3 Cocer a fuego lento	Etapa 1	270°F	0:05	0:02-0:20
	Etapa 2	205°F	0:60	0:10-3:00
	Etapa 3	140°F	6:00	6:00
#4 Pastas	Etapa 1	230°F	0:20	0:10-0:40
	Etapa 2	140°F	4:00	4:00
Nota: Seco - 8 onzas de pasta a 2 tazas de agua o 2½ tazas de salsa.				
#5 Papas / Huevos	Etapa 1	210°F	0:25	0:05-0:45
	Etapa 2	140°F	4:00	4:00
Nota: patatas cuarteadas o huevos enteros y cúbralo con líquido.				
#6 Natillas / tarta de queso	Etapa 1	205°F	0:25	0:10-2:00
	Etapa 2	140°F	2:00	2:00
#7 Guisado lento	Etapa 1	270°F	0:60	0:02-1:00
	Etapa 2	140°F	2:00	2:00
Nota: asado de hasta 3 libras.				
#8 Hornear	Etapa 1	270°F	0:60	0:35-1:30
	Nota: ½ caja de mezcla de pastel, vierta directamente en la olla.			
#9 Avena	Etapa 1	215°F	0:10	0:05-0:45
	Etapa 2	140°F	6:00	6:00
Nota: 3½ tazas de avena a 6 tazas de agua.				
#10 Frijoles	Etapa 1	215°F	1:10	0:30-2:00
	Etapa 2	140°F	4:00	4:00
Nota: Seco - 1 taza de frijoles a 3½ tazas de agua.				

INSTRUCCIONES DE FUNCIONAMIENTO (Continúa)

Temperatura

Esta función le permite ajustar manualmente la temperatura de cocción.

Instrucciones

1. Presione el botón “temp”. El LED arriba de la temperatura se iluminará y se mostrará “205F”. “F” parpadeará, esto indicará que puede cambiar la temperatura.
2. Presione el botón “+” o “-” para aumentar o disminuir la temperatura.

Tiempo

Esta función le permite ajustar manualmente el tiempo de cocción. Instrucciones

Instrucciones

1. Presione “time”. El LED arriba del tiempo se encenderá y aparecerá “0:30”. Esto indica que puede cambiar el tiempo.
2. Presione el botón “+” o “-” para aumentar o disminuir el tiempo.

Pausa/Borrar

Presione “pause/clear” una vez para pausar la unidad. Presione nuevamente para borrar el programa.

Proporción de Arroz				
Arroz Blanco	Arroz integral *	Arroz Salvaje	Arroz para Sushi	Notas
1 taza	1 taza	1 taza	1 taza	* Rocíe la olla con aceite en aerosol. No es necesario remojar
Agua				
1¼ tazas	1¼ taza	3 taza	1¼ taza	

El arroz puede variar en consistencia y composición. Aquí hay algunos consejos para ayudarle a lograr los resultados deseados:

Arroz Seco

- Para arroz seco, duro o corrioso, agregue agua y tiempo de cocción mientras la olla arrocera está en la función “warm” para suavizar el arroz. Agregar de ½ a 1 taza de agua puede ayudar a la consistencia del arroz seco, dependiendo de qué tan seco esté. Revuelva mientras agrega agua. Cierre la tapa y presione “rice” hasta que la luz al lado de “white” se encienda. Durante la función “warm”, abra la tapa y mezcle el arroz para verificar su consistencia. Repita este proceso según sea necesario hasta que el arroz esté suave y húmedo. Presione los botones “+” o “-” para ajustar el tiempo de calentamiento.

INSTRUCCIONES DE FUNCIONAMIENTO (Continúa)

Arroz Húmedo

- Si el arroz está demasiado empapado, use la cuchara de arroz para revolver el arroz mientras la olla está en la función “warm”. Al mezclar se redistribuirá el arroz asentado en la parte inferior y se liberará el exceso de humedad. Cierre la tapa durante 10-30 minutos en la función “warm”. Repita el proceso de mezclar en modo “warm” para liberar el exceso de humedad y hasta que se haya alcanzado la consistencia deseada.

Arroz

Presione “rice”, el LED se encenderá al lado de “white” y se mostrará “0”. Para cambiar la selección de arroz, presione “Rice” nuevamente y se encenderá el LED apropiado al lado de las funciones de arroz, luego presione “start”. Para salir del arroz, presione “pause/ clear”.

Menú

Esta función le permite elegir entre 10 selecciones de menú diferentes que están predeterminadas en la olla arrocera. Vea Menús Preprogramados en la página 58.

Instrucciones

1. Presione el botón “menu”. El LED arriba de Menu parpadeará y se mostrará “0:01”.
2. Presione “start”.
3. Para cambiar el menú, presione “menu” nuevamente para ajustar de 01 a 10 antes de presionar “start”.

Vapor

Puede cocinar al vapor sus verduras favoritas y carnes con o sin la Cesta para Vapor.

Instrucciones

1. Presione el botón “steam”. El LED sobre el vapor parpadeará y se mostrará 0:30.
2. Presione el botón “+” o “-” para aumentar o disminuir el tiempo. Presiona “start”.

Nota

- Asegúrese de que siempre haya líquido en la olla. Coloque la Cesta para Vapor en la olla y coloque la comida en ella.

Cocción lenta

Esta función le permite cocinar varias recetas lentamente a bajas temperaturas.

Instrucciones

1. Presione el botón “slow cook”. El LED sobre la cocción lenta parpadeará y se mostrará “4:00”.
2. Presione el botón “start” para comenzar.
3. Presione “time” y presione “+” y “-” para ajustar el tiempo.
 - El tiempo mínimo es de 2 horas (02:00).
 - El tiempo máximo es de 9 horas (09:00).

Sofreir /Hervir a fuego lento

Esta función le permite pasar de la temperatura más alta a una cocción constante presionando una función.

Instrucciones

1. Presione el botón “saute/simmer”. El LED sobre “saute” parpadeará y se mostrará “1:00”. A continuación presione “start”.
2. Cuando haya terminado de saltear o sofreir, cierre la tapa y presione “saute/simmer” de nuevo. El LED debajo de “saute/simmer” parpadeará y se mostrará “0:20”. Luego presione “start”.

Demorar

Esta función le permite establecer un horario específico en el que le gustaría comenzar a cocinar.

Instrucciones

1. Presione el botón “delay”. El LED arriba de delay se iluminará y se mostrará “0:00”.
2. Presione el botón “+” o “-” para aumentar o disminuir el tiempo.
3. Presione el botón de función deseado para continuar su programa de acuerdo a su receta.
4. Cierre la tapa y presione “pause/clear”.

Nota:

Cuando se utiliza la función de Demora, siempre será la primera función ejecutada.

Calentar

Esta función le permitirá ajustar manualmente el tiempo que le gustaría mantener su comida caliente.

Instrucciones

1. Presione el botón “warm”. El LED de arriba parpadeará y se mostrará “4:00”.
2. Presione el botón “+” o “-” para aumentar o disminuir el tiempo.
3. Presione el botón “pause/clear” para comenzar.

Nota:

- La olla arrocera pasará automáticamente a esta función cuando algún menú deseado haya terminado. Ver página 58 para más detalles.

GUÍA DE SOLUCIÓN DE PROBLEMAS

Comuníquese con Servicio al Cliente si la arrocera muestra alguno de estos códigos de error:

Codigo	E1	E2	E3
Error	El circuito del sensor está descompuesto	Corto Circuito	Sobrecalentamiento
	Dos pitidos cortos. "E1" se mostrará hasta que se desconecte la olla arrocera o presione "pause/clear" para reiniciar.	Dos pitidos cortos. "E2" se mostrará hasta que se desconecte la olla arrocera o presione "pause/clear" para reiniciar.	Dos pitidos cortos. "E3" se mostrará hasta que se desconecte la olla arrocera o presione "pause/clear" para reiniciar.



ADVERTENCIA

**Desenchufe de inmediato y comuníquese con el Departamento de Servicio al Cliente si enfrenta a otros problemas.
1-877-689-2838 o help@nuwavenow.com**

GARANTÍA LIMITADA

La Olla Arrocera y Multiusos NuWave Olio™

EL FABRICANTE GARANTIZA

La Olla Arrocera y Multiusos NuWave Olio incluyendo la Base, la Cuchara para Arroz, Taza Medidora, Recolector de Agua, Olla Interior, Cesto para Vapor, la Tapa y todos los componentes eléctricos están garantizados por 1 año a partir de la fecha de compra, bajo un uso doméstico normal y siempre que se hayan manejado de acuerdo a las instrucciones por escrito del Fabricante. El Fabricante proporcionará las partes necesarias y mano de obra para reparar cualquier parte de la Olla Arrocera y Multiusos NuWave Olio en el Departamento de Servicio de NuWave, LLC. Una vez vencida la garantía, el costo de mano de obra y las partes será responsabilidad del propietario.

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

GARANTÍA LIMITADA (Continúa)

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.**



NuWave Oven® Pro Plus



NuWave Nutri-Pot® 6Q
Digital Pressure Cooker



NuWave Brio® 6-Qt
Digital Air Fryer



Nutri-Master®
Slow Juicer



NuWave PIC® Gold
Precision Induction Cooktop



Duralon® Healthy Ceramic
Non-Stick Cookware



Flavor-Lockers®
with Vacuum-Seal Technology

nuwave®
— LIVE WELL FOR LESS —

www.nuwavenow.com

You can also visit www.nuwavenow.com to learn more about the revolutionary products developed by the makers of the NuWave Oven line, the NuWave Precision Induction Cooktop line, NuWave Duralon® Cookware, ALSET® LED lighting, and other great accessories.

FOR HOUSEHOLD USE ONLY

Model: 33701 120V, 60Hz, 700 Watts

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

Designed & Developed in USA by:

NuWave, LLC

1795 N. Butterfield Road
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Customer Service:

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