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NuWave Brio™ Digital Air Fryer

Owner's Manual & Complete Recipe Book

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

When using electrical units, basic safety precautions should always be followed including the following:

	<p style="text-align: center;">! WARNING</p> <p>Please immediately cut off circuit and send unit to our Customer Service Department in case of other problems. 1-877-689-2838 • Monday - Friday from 7:00 AM to 7:00 PM Central Standard Time.</p>
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1. **Do not touch hot surfaces.**
2. To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
3. Close supervision is necessary when any unit is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. The use of other accessories that are not intended to be use with this unit is not recommended. Doing so may damage the unit and can cause accidents.
6. **NOT INTENDED FOR OUTDOOR USE.**
7. Do not let cord hang over edge of table or counter, or touch hot surface.
8. Do not place on or near a hot gas, electric burner and or in a heated oven.
9. Extreme caution must be used when moving unit containing hot oil or other hot liquids.
10. To disconnect, turn any control "OFF"; then remove plug from the wall outlet.
11. Never put the appliance against the wall or other appliances. There should be at least 3 inches of free space for the back side. Left/right sides and the upper side of the appliance. Do not place anything on top of appliance.
12. During air frying, hot steam is released from the air outlet opening. Keep your hands and face distance from the steam and from the air outlet opening. Also, be careful of hot steam and air when you remove the frying pan from the appliance.
13. Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown. Remove burnt remnants.

Accessories:

The Grill Pan, Baking Pot and Reversible Rack become extremely HOT during the cooking process. Do not touch the accessories during and immediately after cooking. Only hold the grill pan by the handle and use caution when removing these items from the unit. Always wear oven mitts or use pot holders when handling potentially hot accessories. Allow everything to cool completely before cleaning.

1. Do not use the Grill Pan, Baking Pot or Reversible Rack in a microwave, toaster oven, convection oven, conventional oven, ceramic cooktop, electric coil, gas burner range or an outdoor grill.
2. Do not use sharp edged metal utensils or knives as doing so will scratch the non-stick surface.
3. Do not fill the Base Tray, Basket or Grill Pan with oil or any other liquid.

DO NOT USE THE UNIT FOR OTHER THAN INTENDED USE.

Note: Put the appliance on a surface that is horizontal, even and stable. This appliance is intended normal household use. It is not intended to be used in environments such as staff kitchen of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfast and other residential environments.

IMPORTANT SAFEGUARDS (Continued)



CAUTION

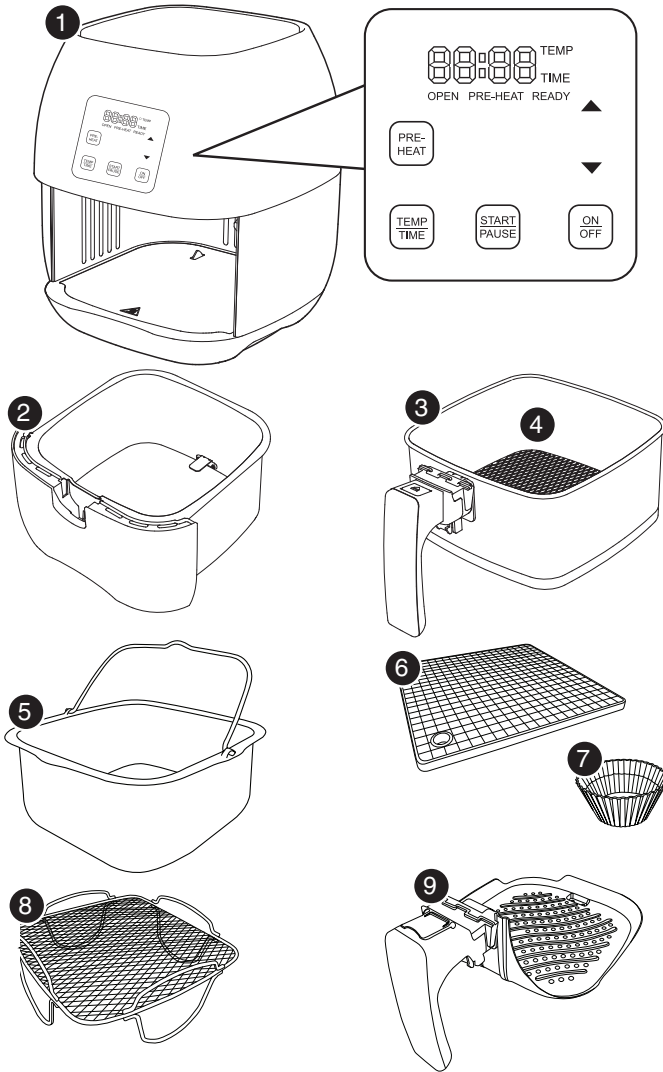
- Always put the ingredients to be fried in the Fry Pan Basket to prevent direct contact with the heating components.
- Do not cover the air inlet and outlet opening while the appliance is operating.
- Do not pour oil into the Base Tray, this may create a fire hazard.
- Never touch the inside of the appliance while it is operating.

SAVE THESE INSTRUCTIONS

1. Do not place the unit close to flammable materials heating units or wet environments.
2. Height of ingredients placed in the Base Tray should comply with the directions listed under "Operation Instructions."
3. Do not replace with other parts that are not designed specifically for the NuWave Brio Digital Air Fryer.
4. Do not put any other cooking pans in the Fry Pan Basket. Do not replace any parts with other containers.
5. If a lot of smoke is escaping from the air vent during operation, unplug the unit immediately and contact customer service.*
6. Do not move the unit while in operation. Only after the NuWave Brio Digital Air Fryer has completely cooled down should you attempt to move it. Always wait for the NuWave Brio Digital Air Fryer to cool down prior to handling it.
7. Never use a towel to block the vent.
8. If any troubles arise during operation, any necessary service must be done by NuWave, LLC or authorized by the manufacturer for repairs.
9. Do not disassemble the unit on your own or replace any parts.
10. Do not use metal utensils with the coated Fry Pan Basket as this can damage the surface.
11. If the power cord is damaged, do not attempt to operate the unit.*
12. Keep the unit out of reach of children when the unit is operating or cooling down.
13. Keep hands and face away from the venting outlet or where heat or steam is being released.
14. Make sure NuWave Brio Digital Air Fryer is always clean prior to cooking.
15. It is normal for some smoke to escape the unit when heating for the first time.

*Customer Service Department at 1-877-689-2838 Monday - Friday 7:00 AM - 7:00 PM (CST)

PARTS DESCRIPTION



1. **Air Fryer**
Part #: 36001

2. **Base Tray**
Part #: 36201

3. **Fry Pan Basket**
Part #: 36202

4. **Fry Pan Basket Net**
Part #: 36204

5. **Baking Pot***
Part #: 36207

6. **Silicone Mat***
Part #: 36208

7. **Silicone Cup Cake Liners***
Part #: 36209 (10 Pack)

8. **Reversible Rack***
Part #: 36206

9. **Grill Pan***
Part #: 36205

Carrying Case*
Part #: 36203

*Optional

OPERATING INSTRUCTIONS

Before Use:

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
3. Clean the Fry Pan Basket, Base Tray, Baking Pot*, Reversible Rack* and Grill Pan* thoroughly with hot water, a nonabrasive sponge and a mild dish detergent, or in the dishwasher, top rack only.
4. Wipe the inside and outside of the appliance with a wet cloth. Do not immerse the appliance in water.

Note: This appliance cooks using hot air. DO NOT fill the basket with oil.

*Accessories are optional.

Operation Preparation:

1. Place the appliance on a level, even and stable heat-resistant surface.
2. Place the Base Tray and Fry Pan Basket in the NuWave Brio Digital Air Fryer.
3. Plug the appliance into a standard wall socket. The power plug is included in the package.

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

Operation Functions

On/Off Function:

Press “On/Off” button once to turn the unit on. The control panel should display “0” indicating that no cooking time or temperature has been selected and the unit is powered on. Press “On/Off” button again to turn the unit off.

Start/Pause Function:

Press “Start/Pause” button once to begin cooking.

To interrupt the cooking process, press the “Start/Pause” button again.

To resume cooking or preheating, press the “Start/Pause” button again.

Easy Start:

Place the food inside the Base Tray. The NuWave Brio Digital Air Fryer is set to cook at 360°F for 10 minutes by default once you press “Start/Pause” button. To set a different cooking temperature or time, refer to the Adjusting Temperature and Adjusting Time sections.

“Pre-Heat” Function:

The “Pre-Heat” function ensures that the NuWave Brio Digital Air Fryer reaches the desired temperature before you begin cooking your food. The “Pre-Heat” function is the perfect choice for foods that require a crispier finish, such as frozen appetizers, French fries or chicken wings.

Press the “Pre-Heat” button. The control panel will display “360°F: “Pre-Heat” and “Temp” will be flashing. If needed, manually adjust the cooking temperature and time, then press “Start/Pause”. Once you press “Start”, the current NuWave Brio Digital Air Fryer temperature will be displayed as well as “Pre-Heat”.

If you cook another batch of food shortly after cooking in the NuWave Brio Digital Air Fryer, you do not need to use the “Pre-Heat” Function as the NuWave Brio Digital Air Fryer will already be hot. If you wish to cook your food longer, simply place the Base Tray and Fry Pan Basket back into the appliance and continue cooking in 2-3 minutes increments until desired consistency has been reached.

OPERATING INSTRUCTIONS (Continued)

Once the NuWave Brio Digital Air Fryer reaches the set temperature, the control panel will display "Ready" and the NuWave Brio Digital Air Fryer will beep once. The NuWave Brio Digital Air Fryer will start a countdown of 5 minutes and the number "5" will start flashing. It will remain at this temperature for up to 5 minutes, or until you remove the Fry Pan Basket, whichever comes first. Once the food has been added to the Fry Pan Basket, insert the Fry Pan Basket back in place. This will start the countdown on the set cooking time.

Note: If you remove the Fry Pan Basket at any point during the preheating stage, the NuWave Brio Digital Air Fryer will automatically pause, start a countdown of 5 minutes until you replace the Fry Pan Basket. Once the NuWave Brio Digital Air Fryer shows "ready" on the display, press the "Start /Pause" button to begin the cooking process and start the countdown timer.

Adjusting Temperature:

The NuWave Brio Digital Air Fryer is set to cook at 360°F by default. To set a different cooking temperature, press the "Temp/Time" button. The display will show "360°F". "Temp" will be flashing. To adjust the temperature, simply press the "up" and "down" arrows. You can adjust your temperature in 5-degree increments between 100°F and 390°F. To quickly adjust the temperature in large increments, simply hold down the "up" or "down" arrow to adjust the temperature by 50-degree increments.

You can change the cooking temperature at any point during the cooking process. Press the "Temp/Time" button. Programed temperature will be displayed. "Temp" will be flashing. Press the "Up" or "Down" arrow until you reach your desired temperature. Once your temperature has been selected, the NuWave Brio Digital Air Fryer will automatically adjust to the new temperature and the display will show the remaining cooking time. If no new temperature has been selected within 3 seconds, the NuWave Brio Digital Air Fryer display will once again show the remaining cooking time.

Adjusting Time:

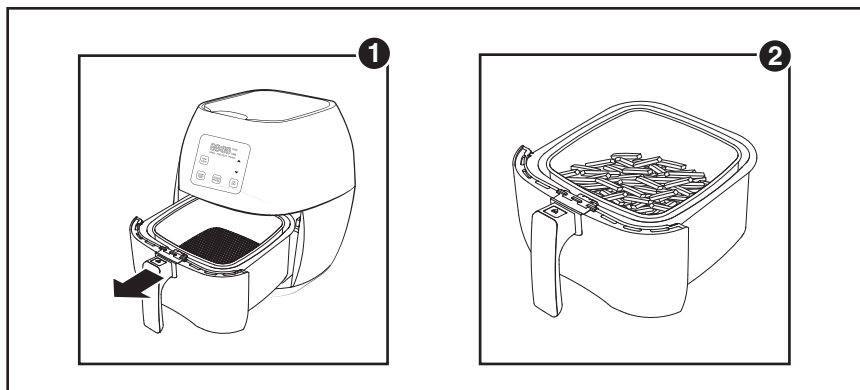
The NuWave Brio Digital Air Fryer is set to cook for 10 minutes by default. To set a different cooking time, press the "Temp/Time" button twice. The display will show "10". "Time" will be flashing. To adjust the time, simply press the "Up" and "Down" arrows. You can adjust your cooking time in 1 minute increments. To quickly adjust the time in large increments, simply hold down the "Up" or "Down" arrow to adjust the time by 10-minute increments, followed by 20-minute increments, followed by 30-minute increments. The minutes selectable cooking time is 1 minute. The maximum selectable cooking time differs depending on the selected cooking temperature.

- 100°F – 345°F maximum cooking time is 99 hours and 59 minutes
- 350°F – 390°F maximum cooking time is 1 hours

You can change the cooking time at any point during the cooking process. Press the "Temp/Time" button twice. The remaining cooking time will be displayed. "Time" will be flashing. Press the "Up" or "Down" arrow until you reach your desired cooking time. Once your cooking time has been selected, the display will show the new remaining cooking time. "Time" will no longer be flashing. If no new cooking time has been selected within 3 seconds, the NuWave Brio Digital Air Fryer display will once again show the remaining cooking time.

Note: After timer reaches 1 minute, the display will begin showing the remaining time in seconds (59, 58, etc.).

OPERATING INSTRUCTIONS (Continued)



For Best Results

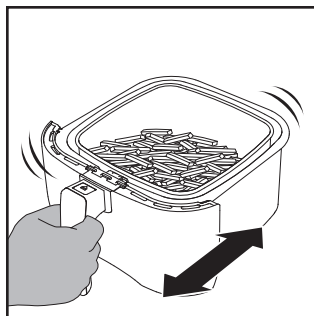
After you have selected your cooking time and temperature and you are ready to add your ingredients to the NuWave Brio Digital Air Fryer: Pull out the Base Tray and Fry Pan Basket from the NuWave Brio Digital Air Fryer. (Fig. 1)

Note: Do not fill more than 4/5 full. Slip the frying pan back in place in the NuWave Brio Digital Air Fryer. Do not use the Base Tray without the Fry Pan Basket in it. (Fig. 2)

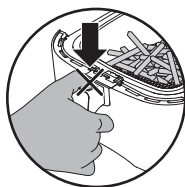
Note: Do not touch the inside of the Base Tray immediately after cooking as the pan can become very hot. Only hold the pan by the handle.

Shaking Food:

Some foods require shaking halfway through cooking. To properly shake the food, hold the handle, remove the Base Tray from the appliance and shake. Once the food has been adequately shaken, slide the Base Tray and Fry Pan Basket back into the NuWave Brio Digital Air Fryer.

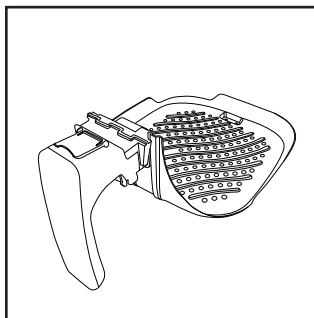


DO NOT PRESS THE DEMOUNTING BUTTON WHILE SHAKING.



How To Use Grill Pan:

Pull out the Fry Pan Basket from the Base Tray and place it on a flat surface, lift the safety cover, press the demounting button and lift out the Fry Pan Basket. Replace in the Grill Pan into the Fry Pan Basket.

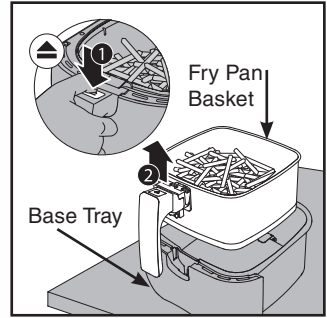


OPERATING INSTRUCTIONS (Continued)

To remove the Grill Pan or the Fry Pan Basket from the Base Tray,

1. lift open the safety cover, press the demounting button.
2. Lift the Fry Pan Basket or Grill Pan out of the Base Tray.

This will reduce the extra weight of the Base Tray and makes it easier to pour smaller foods, such as French fries.



CARE & MAINTENANCE

Cleaning:

Clean the appliance after every use or in between a large amount of batches. The Fry Pan Basket and insides of the Base Tray have a non-stick coating. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

- Unplug the appliance and make sure it cools completely.

Note: Remove the Base Tray and Fry Pan Basket, place on a heat resistant surface to help cool the appliance quicker.

- Use a damp cloth to wipe the outside of the appliance.
- Clean the Fry Pan Basket and inside components with a nonabrasive sponge, hot water and mild detergent.

Note: If you place the Base Tray and Fry Pan Basket into the dishwasher, use the top rack only.

Tip: If there is residual food in the Base Tray and Fry Pan Basket, add some hot water and let it soak separately for about 10 minutes for easier cleaning.

- Clean the inside of the appliance with a nonabrasive sponge and hot water.
- Clean the heating components with a cleaning brush to remove any lingering food.

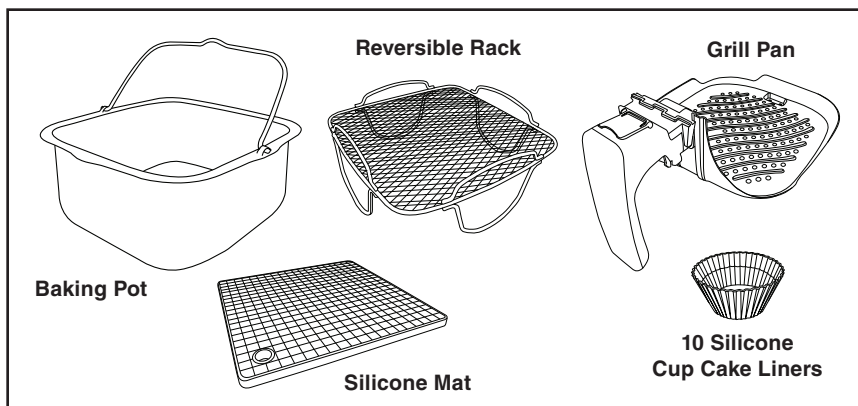
Storage:

- Unplug the appliance and let it cool down completely.
- Make sure that all the parts are cleaned and dry.
- Push the power cord into the storing capsule.
Fix the cord by inserting it into the cord fixing unit.

IMPORTANT - Do not immerse unit in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure unit has cooled completely prior to cleaning.



CARE & USE FOR ACCESSORIES



Care & Use:

Before use, wash with mild soap and water or in a dishwasher, top rack only.

This should never be cleaned with harsh abrasives nor cut with any sharp objects.

- Do not use steel wool or any sharp objects that may scratch or damage the silicone.
- Do not place silicone products on the top rack of a nor cook on broil in a conventional oven.
- Do not attempt to cut foods while they are in the accessories. Any misuse of the accessories will void the warranty.

Our silicone material can withstand temperatures up to 500°F, but keep in mind that these temperatures are above and beyond the recommended use for this product. Damages caused by this type of usage will not be covered under warranty.

- Clean the Grill Pan, Baking Pot and Reversible Rack with hot soapy water and a non-abrasive sponge or in the dishwasher before first use and after each use. Dry thoroughly. Do not soak the accessories for long periods of time.
- Do not scrub the accessories with steel wool, oven cleaning solutions or use any harsh abrasive cleansers or materials as scratching may occur. Minor scratches or discolor will not impact the pans performance.
- Store in a cool dry place.

Note: Accessories are all optional.

GUIDE

The following guide indicates the amount of weight, time and temperature for the various food types that are listed below.

Food Type	Shake	Time (minutes)	Temp (°F)	Minutes Max Food Amount (oz)	Additional
Breakfast					
Frozen French Toast	/	12-16	390	25	Spray w/ Cooking Oil
Hard Boiled Eggs		12-20	390	25	Cool in water
Frozen Hash Brown Patties	/	18-30	360	28	Spray w/ Cooking Oil
Cinnamon Rolls		18-22	360	28	Place in Muffin Cups
Potatoes and Fries					
Thin Frozen Fries	Shake	12-16	390	25	/
Thick Frozen Fries	Shake	12-20	390	25	/
Homemade Fries	Shake	18-30	360	28	½ tbs of Oil
Homemade Potato Wedges	Shake	18-22	360	28	½ tbs of Oil
Homemade Potato Cubes	Shake	12-18	360	26	½ tbs of Oil
Meat and Poultry				min-max	
Steak	/	8-12	360	4-18	/
Pork Chops	/	10-14	360	4-18	/
Hamburger	/	7-14	360	4-18	/
Italian Sausage	/	13-15	375	4-18	/
Drumsticks	/	18-22	360	4-18	/
Chicken Breast	/	10-15	360	4-18	/
Frozen Snacks					
Spring Rolls	Shake	8-10	390	14	
Chicken Nuggets	Shake	6-10	390	18	
Fish Sticks	/	6-10	390	14	
Stuffed Poppers	/	8-10	360	14	
Onion Rings	/	8-10	360	14	/
Breaded Mushrooms Mozz. Sticks/Zucchini	/	10	360	14	/

Note: Many ingredients can vary greatly in size and shape, which will affect cooking times so we cannot guarantee that these settings will work best for your ingredients. Adjust the settings as necessary to suit your needs. The NuWave Brio Digital Air Fryer is able to heat extremely quickly, therefore briefly removing the frying pan while the appliance in operation has a minimal effect on the cooking process.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE(S)	RESOLUTION(S)	
The NuWave Brio Digital Air Fryer does not work.	The appliance is not plugged in. Did not press On/OFF button. Fry Pan Basket is not in the NuWave Brio Digital Air Fryer.	Insert the plug into an appropriate grounded power socket. Press ON/OFF button after settings are selected. Place the Fry Pan Basket in the NuWave Brio Digital Air Fryer.	
The ingredients fried in the Fry Pan Basket are not completely cooked.	Too many ingredients were used. The cooking temperature is too low. The cooking time is too short.	Remove some ingredients from the Fry Pan Basket. Smaller batches are fried more evenly. Fry at a higher temperature. Set the NuWave Brio Digital Air Fryer to fry for a longer time.	
The food is fried unevenly.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that are on the top need to be shaken halfway through the preparation time.	
Fried snacks are not crispy when they come out of the NuWave Brio Digital Air Fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks for a crispier result.	
I cannot slide the Fry Pan Basket into the appliance properly.	The Fry Pan Basket is overfilled. The Fry Pan Basket is not placed in the Base Tray correctly.	Do not fill the Fry Pan Basket more than 4/5. Push the Fry Pan Basket down into the Base Tray until you hear a click.	
White smoke is coming out of the product.	You are frying greasy foods. The pan contains greasy residue from previous uses.	When you are preparing greasy ingredients in the NuWave Brio Digital Air Fryer, large amounts of oil can smoke and infiltrate into the pan. The oil will produce white smoke and the frying pan might become hotter than usual. This will not affect the final cooking effect. White smoke is caused by greasy heating up in the pan. Make sure you clean the frying pan properly after each use.	
French fries are fried unevenly in the NuWave Brio Digital Air Fryer.	You did not soak the potato sticks properly before you fried them. You did not use the right potato type.	Soak potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with paper towel. Use fresh potatoes and make sure they stay firm during frying.	
French fries are not crispy when they come out of the NuWave Brio Digital Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.	
If the unit needs to be replaced or returned to the manufacturer, please contact our Customer Service Department at: 1-877-689-2838 • Monday - Friday from 7:00 AM to 7:00 PM Central Standard Time.			
Contact Customer Service if any of these errors occur			
Code	E1	E2	E3
Error	Sensor open ended	Sensor short circuit	Over heat

WARRANTY

The NuWave Brio Digital Air Fryer

THE MANUFACTURER WARRANTIES

The NuWave Brio Digital Air Fryer including the Base Tray, Fry Pan Basket, Fry Pan Basket Net, Baking Pot, Silicone Mat, Silicone Cup Cake Liner, Reversible Rack and Grill Pan (optional) are to be free from manufacturer defects.

All electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. The Manufacturer will provide the necessary parts and labor to repair any part of the NuWave Brio Digital Air Fryer at NuWave, LLC. Service Department. After the expiration of the warranty, the cost of the labor and parts will be the responsibility of the owner.

THE WARRANTY DOES NOT COVER

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

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; 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, day time telephone number, a detailed description of the problem, and your "**RGa number**." (Call **1-877-689-2838, MONDAY – FRIDAY 7:00AM – 7:00PM CST**) 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 covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of the manufacturer's authorized channels of distribution. **THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES TO ANY PERSON, WHETHER OR NOT OCCASIONED BY NEGLIGENCE OF THE MANUFACTURER, INCLUDING WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, COSTS OF SUBSTITUTION, PROPERTY DAMAGE, OR OTHER MONEY LOSS.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. **EXCEPT AS OTHERWISE EXPRESSLY PROVIDED ABOVE, THE MANUFACTURER MAKES NO WARRANTIES EXPRESSED OR IMPLIED ARISING BY LAW OR OTHERWISE, INCLUDING WITHOUT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO ANY OTHER PERSON. READ YOUR OWNER'S MANUAL. IF YOU STILL HAVE ANY QUESTIONS ABOUT OPERATION OR WARRANTY OF THE PRODUCT, PLEASE CONTACT NUWAVE, LLC.**

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact **NuWave, LLC at: 1-877-689-2838 M-F from to 7:00AM – 7:00PM CST or e-mail help@nuwavenow.com.**

Recipes



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Baked Potato (Serves 2)

Prep Time: 5 minutes

Cook Time: 40 minutes

Total: 45 minutes

Temp: 350°F

Ingredients:

2 Idaho or Russet Baking Potatoes

1-2 tsp Olive Oil

1 tbs Salt

1 tbs Granulated Garlic

1 tsp Parsley

Directions:

1. Wash potatoes and then pierce the skin with a fork.
2. Press “Pre-Heat,” set temperature at 350°F and set cooking time at 40 minutes. Press “Start!”
3. Drizzle olive oil onto potatoes and rub seasonings evenly over potatoes.
4. Once ready, place coated potatoes in Fry Pan Basket, and cook until fork tender.
5. Cook for an additional 5 minutes if necessary.



Roasted Brussels Sprouts (Serves 4)

Prep Time: 10 minutes

Cook Time: 15 minutes

Total: 25 minutes

Temp: 390°F

Ingredients:

1 lb Fresh Brussels Sprouts

2 tsp Olive Oil

½ tsp Kosher Salt

½ tsp Black Pepper

½ tsp Granulated Garlic

Directions:

1. Remove any tough or bruised outer Brussels sprouts leaves.
2. Trim the stems on the sprouts and cut in half vertically.
3. Rinse sprouts, shake dry and set aside.
4. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 15 minutes. Press “Start”.
5. Combined salt, pepper garlic and olive oil in bowl.
6. Add sprouts to bowl and toss to coat.
7. Once ready, place sprouts in Fry Pan Basket and cook, pausing occasionally to shake.

Tip: The sprouts are done when the centers are tender and the outsides are caramelized and a bit crispy.



Home Fries (Serves 6)

Prep Time: 40 minutes

Cook Time: 15 minutes

Total: 55 minutes

Temp: 390°F

Ingredients:

6 Medium Russet Potatoes

2 tbs Oil

½ tbs Granulated Garlic

1½ tsp Paprika

½ tsp Black Pepper

½ tsp Salt

Directions:

1. Boil potatoes in salted water for 40 minutes or until fork tender. Cool completely.
2. Add oil, garlic, paprika, pepper and salt in mixing bowl and mix to combine.
3. Cut cooled potatoes into quarters and lightly toss in the mixture of oil and spices.
4. Press "Pre-Heat", set temperature at 390°F and set cooking time at 14-16 minutes. Press "Start".
5. Once ready, add the potato wedges to Fry Pan Basket skin side down, being careful not to overcrowd.
6. Cook wedges until golden brown.



Air Baked Eggs (Serves 3)

Prep Time: 10 minutes

Cook Time: 7 minutes

Total: 17 minutes

Temp: 300°F

Ingredients:

3 Ramekins

6 oz Diced Ham

3 Large Eggs

3-6 Spinach Leaves (optional)

3 tsp Milk, Divided

Non-Stick Cooking Spray or Butter

Salt and Pepper To Taste

Directions:

1. Press “Pre-Heat”, set temperature at 300°F and set cooking time at 7 minutes. Press “Start”
2. Spray ramekins with non-stick spray.
3. Add spinach, ham, 1 egg, 1 teaspoon milk, salt and pepper to each ramekin.
4. Once ready, place ramekins in Fry Pan Basket and cook.



Air Fried Tortilla Chips (Serves 4)

Prep: 5 minutes
Cook: 4 minutes
Total: 9 minutes
Temp: 390°F

Ingredients:
8 Corn Tortillas
1 tsp Olive Oil
Salt To Taste

Directions:

1. Press “Pre-Heat”, set temperature at 390°F and set cooking time for 4 minutes. Press “Start”.
2. Brush tortillas with olive oil.
3. Cut tortillas into triangles.
4. Once ready, place in Fry Pan Basket and cook.
5. Season with salt and enjoy.

Tip: Serve with your favorite salsa or guacamole.



Sliders (Serves 2)

Prep Time: 5 minutes

Cook Time: 10 minutes

Total: 15 minutes

Temp: 390°F

Ingredients:

8 oz Ground Beef

2 Slices Cheddar Cheese

2 Dinner Rolls

¼ tsp Granulated Garlic Powder

¼ tsp Salt

¼ tsp Pepper

Directions:

1. Press "Pre-Heat," set temperature at 390°F and set cooking time at 10 minutes. Press "Start."
2. Form the ground beef into 2 (4 oz). patties and season with salt pepper and garlic.
3. Once ready, add burgers to Fry Pan Basket and cook.
4. Open Air Fryer, top each burger with cheese, set cooking time for 1 minute and cook until cheese has melted.

Tip: You can adjust the cooking time, depending on the level of doneness you prefer your burgers.



Buffalo Wings (Serves 4)

Prep Time: 10 minutes

Cook Time: 25 minutes

Total: 35 minutes

Temp: 360°F

Ingredients:

2 lb. Chicken Wings
(tips removed and wings cut into
drumettes and flats)

½ tsp Salt

½ tsp Pepper

½ tsp Granulated Garlic

¼ Cup Your Favorite Wing Sauce

Directions:

1. Press “Pre-Heat”, set temperature at 360°F and set cooking time at 25 minutes. Press “Start”.
2. Combine salt, pepper, garlic and oil in bowl and mix well.
3. Add wings to bowl and toss until fully coated.
4. Once ready, place half of the chicken wings in the Fry Pan Basket, and cook, shake the Fry Pan Basket to ensure that the wings are evenly cooked.
5. Transfer cooked wings to large bowl and toss with 2 tablespoons wing sauce.
6. Repeat steps 4-5 with remaining wings and sauce.



Chicken Kiev (Serves 2)

Prep Time: 10 minutes
Cook Time: 25 minutes
Total: 35 minutes
Temp: 350°F

Ingredients:

1 Medium Chicken Breast
4 oz Soft Cheese
½ tsp Chopped Garlic
1 tsp Parsley, Divided
1 Medium Egg, Beaten
Breadcrumbs
Salt and Pepper to Taste

Directions:

1. Combine cheese, garlic and ½ teaspoon parsley in small bowl; set aside.
2. Using a meat tenderizer, pound chicken breast flat and slice in half lengthwise.
3. In mixing bowl, combine breadcrumbs, salt, pepper and remaining parsley.
4. Press “Pre-Heat”, set temperature at 350°F and set cooking time at 25 minutes. Press “Start”.
5. Coat chicken in beaten egg and roll in prepared breadcrumbs, ensuring all sides are coated.
6. Place chicken in small, oven-safe dish or line Fry Pan Basket with foil before adding the chicken to the Fry Pan Basket.
7. Once ready, place chicken in Fry Pan Basket, and cook.

Tip: Use garlic and herb flavored cheese for maximum flavor. Wrap the chicken in plastic wrap when tenderizing to minimize the mess. Placing the chicken in a small, oven-safe dish inside the NuWave Brio Digital Air Fryer or lining the Fry Pan Basket with foil helps minimize the mess.



Chicken Satay (Serves 4)

Prep Time: 15 minutes

Cook Time: 6-8 minutes

Total: 25 minutes

Temp: 390°F

Ingredients:

1 lb. Boneless Chicken Thighs

½ Cup Soy Sauce

½ Cup Pineapple Juice

¼ Cup Sesame Oil

4 Garlic Cloves

4 Scallions Chopped

1 tbs Spoon Grated Ginger

2 tsp Toasted Sesame Seeds

1 Pinch Black Pepper

Directions:

1. Cut each thigh into strips, trim excess fat.
2. Combine all the other ingredients into a large mixing bowl and mix well.
3. Place chicken onto skewers.
4. Add skewered chicken to mixing bowl and spoon marinade onto chicken to coat all sides.
5. Cover and refrigerate chicken for at least 2 hours, up to 24 hours.
6. Press “Pre-Heat,” set temperature at 390°F and set cooking time at 6-8 minutes. Press “Start!”
7. Once ready place skewers in the Fry Pan Basket and cook.
8. Repeat steps 6-7 with remaining skewers.

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



Grilled Chicken Tenders (Serves 3)

Prep Time: 5 minutes

Cook Time: 15 minutes

Total: 20 minutes

Temp: 390°F

Ingredients:

½ lb Boneless Chicken Tenderloins

¼ Cup Creamy Caesar Dressing

1 tbs Olive Oil

Dash Garlic Powder

½ tsp Dried Leaf Basil

1 tsp Dried Minced Onion

Dash Pepper

Directions:

1. Rinse chicken and pat dry.
2. Combine chicken with all remaining ingredients in bowl or food storage bag.
3. Seal or cover chicken and refrigerate for 1-2 hours.
4. Press "Pre-Heat," set temperature at 390°F and set cooking time at 15 minutes. Press "Start."
5. Once ready, place chicken in Fry Pan Basket, and cook, halfway through to flip the tenders to ensure they are evenly cooked.



Parmesan Chicken Tenders (Serves 4)

Prep Time: 10 minutes

Cook Time: 8-12 minutes

Total: 22 minutes

Temp: 330°F

Ingredients:

Non-Stick Cooking Spray

¼ Cup All-Purpose Flour

2 Large Eggs

½ Cup Finely Shredded Parmesan
Cheese

1 Cup Coarse Dry Breadcrumbs

1 lb Chicken Tenders

1 tbs Italian Seasoning

1 tsp Garlic Powder

¼ tsp Salt

Directions:

1. Press “Pre-Heat,” set temperature at 330°F and set cooking time at 8-12 minutes. Press “Start!”
2. Place flour in shallow dish.
3. Lightly beat eggs in separate shallow dish.
4. Combine Parmesan and breadcrumbs in separate shallow dish.
5. In medium bowl, toss chicken tenders in Italian seasoning, garlic powder and salt.
6. Coat each chicken tender in flour, shaking off any excess.
7. Dip tender in egg and let any excess drip off.
8. Roll tender in breadcrumb mixture.
9. Once ready, spray Fry Pan Basket with non-stick cooking spray and place half of the tenders in the Fry Pan Basket. Set remaining half aside for later.
10. Generously coat tops of each tender with non-stick cooking spray.
11. Halfway through carefully turn each tender and top with more cooking spray.
12. Ensure cooking time is 4 minutes, and cook until outside is crisp and tenders are cooked through.
13. Repeat steps 9-12 with remaining tenders.



Roasted Cornish Game Hen w/Honey Mustard Glaze

(Serves 4)

Prep: 15 minutes

Cook: 20 minutes

Total: 35-40 minutes

Temp: 375°F

Ingredients:

1 (1½-lb) Cornish Hen

½ tsp Kosher Salt

½ tsp Freshly Ground Black Pepper

1 Bay Leaf

4 Garlic Cloves, Peeled & Smashed

2 tsp Dried Thyme

½ tsp Chili Flakes

2 tbs Olive Oil

¼ cup Honey

¼ cup Stone Ground Dijon Mustard

1½ tsp Balsamic Vinegar

½ tsp Ground Cumin

1 tbs Fresh Cilantro, Chopped
(optional)

Directions:

1. Press "Pre-Heat", set temperature at 375°F and set cooking time at 20 minutes. Press "Start".
2. Season hen inside and out with salt and pepper.
3. Place bay leaf, garlic, thyme and chili flakes inside the cavity of the hen.
4. Brush hen with oil.
5. Once ready, place hen, breast side down, in Fry Pan Basket and roast.
6. Meanwhile, combine the honey, mustard, vinegar, cumin and cilantro in a bowl.
7. Brush over the hen.
8. Continue cooking for an additional 5 minutes.

Tip: Check the hen after roasting to see if the leg pulls away easily from the body and the meat is no longer pink. If the meat is still pink, roast for an additional 5-10 minutes.



Cajun Shrimp (Serves 2)

Prep Time: 5 minutes

Cook Time: 6 minutes

Total: 11 minutes

Temp: 390°F

Ingredients:

½ lb Shrimp, Peeled and Deveined

¼ tsp Cayenne Pepper

½ tsp Old Bay Seasoning

¼ tsp Smoked Paprika

1 tbs Olive Oil

Pinch of Salt

Directions:

1. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 6 minutes. Press “Start”.
2. Add all ingredients to mixing bowl and mix until shrimp is completely coated.
3. Once ready, place shrimp in Fry Pan Basket and cook.



Chimichurri Skirt Steak (Serves 2)

Prep Time: 1 hr 30 minutes

Cook Time: 10-15 minutes

Total: 1 hr 45 minutes

Temp: 390°F

Sauce Ingredients:

- 1 Bunch Flat Leaf Parsley, roughly chopped (about 1 cup, packed)
- 5 Large Garlic Cloves, roughly chopped (about 3 tbs)
- 1 tbs Dried Oregano
- 1 tsp Crushed Red Pepper Flakes
- ½ cup Distilled White Vinegar
- ½ cup Extra Virgin Olive Oil
- 1 tsp Salt
- 1 tsp Pepper

Steak Ingredients:

- 1 lb Skirt Steak
- Salt and Pepper, To Taste

Directions:

1. Place all sauce ingredients in food processor or blender and blend until just combined; set aside.
2. Place steak in bowl or container.
3. Add 4 tablespoons chimichurri sauce to container, spreading evenly on all sides of the steak
4. Let steak marinate at room temperature for 1 hour, or in the refrigerator for at least 2 hours, or overnight.
5. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 8-10 minutes. Press “Start”
6. Once ready, season steak with salt and pepper and place in Fry Pan Basket.
7. Press Start cook steak. Add additional time if you prefer your steak more done.
8. Let steak rest for 5 minutes, then slice against the grain.
9. Serve steak with remaining chimichurri sauce.

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



Grilled Ham and Cheese (Serves 2)

Prep Time: 10 minutes

Cook Time: 4-5 minutes

Total: 15 minutes

Temp: 360°F

Ingredients:

4 Slices White Bread

2 Slices American Cheese

2 Slices of Thinly Sliced Ham

¼ Cup Melted Butter

Directions:

1. Press "Pre-Heat," set temperature at 360°F and set cooking time at 4-5 minutes. Press "Start".
2. Brush each bread slice with butter on one side.
3. Layer ham and cheese on bread and assemble sandwiches with the buttered sides of the bread out.
4. One ready, place sandwiches in Fry Pan Basket and cook until golden brown.

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



Tortilla Crusted Tilapia (Serves 2)

Prep Time: 5 minutes

Cook Time: 15 minutes

Total: 20 minutes

Temp: 375°F

Ingredients:

1 Whole Jalapeño, Seeded & Deveined

$\frac{3}{4}$ Cups Cilantro

$\frac{1}{2}$ tsp Chili Powder

$\frac{1}{4}$ tsp Cumin

$\frac{1}{4}$ tsp Onion Powder

1 tsp Seasoning Salt

18 Whole Tortilla Chips

1 Whole Large Egg, Beaten

2 Whole Tilapia Fillets

Directions:

1. Press "Pre-Heat," set temperature at 375°F and set cooking time at 12-15 minutes. Press "Start"
2. Add jalapeño, cilantro, chili powder, cumin, onion powder and salt to food processor and mix to combine.
3. Add tortilla chips to food processor and mix until mixture forms small chunks.
4. Transfer chip mixture to plate.
5. Place beaten egg in small dish.
6. Dredge each tilapia filet in egg, then chip mixture, ensuring mixture adheres to each side.
7. Once ready, spray Fry Pan Basket with non-stick cooking spray and place breaded filets in Fry Pan Basket and cook till golden.



Tuna Sliders (Serves 2)

Prep: 25 minutes

Cook: 6-10 minutes

Total: 35 minutes

Temp: 390°F

Ingredients:

2 (6.4-oz) Pouches Chunk Light Tuna in Water

1 Egg

¼ tsp Black Pepper

¼ tsp Granulated Garlic

¼ Cup Dry, Unseasoned Breadcrumbs

Directions:

1. Press “Pre-Heat,” set temperature at 390°F and set cooking time at 6-10 minutes. Press “Start”
2. Combine all ingredients in medium bowl and mix to combine.
3. Shape tuna mixture into 8 (½-inch thick) patties.
4. Once ready, add patties to Fry Pan Basket, press Start and cook, halfway through to flip the sliders to ensure they are evenly cooked.



Turkey Sliders (Serves 2)

Prep Time: 5 minutes

Cook Time: 10 minutes

Total: 15 minutes

Temp: 390°F

Ingredients:

8 oz Ground Turkey

2 Slices Colby Jack Cheese

2 Dinner Rolls

¼ tsp Granulated Garlic Powder

¼ tsp Salt

¼ tsp Pepper

Directions:

1. Press "Pre-Heat", set temperature at 390°F and set cooking time at 10 minutes. Press "Start"
2. Form ground turkey into 2 (4-ounce) patties and season with salt, pepper and garlic.
3. Once ready, add burgers to Fry Pan Basket and cook. Halfway through to flip the tenders to ensure they are evenly cooked.
4. Open Air Fryer and top each burger with cheese.
5. Set cooking time at 1 minute, press Start and cook burgers until cheese has melted.



Pork Loin Sandwiches (Serves 4)

Prep: 20 minutes

Cook: 15 minutes

Total: 35 minutes

Temp: 350°F

Ingredients:

1 (1½-lb) Pork Loin

4 Buns, toasted

1 tsp Salt

1 tsp Pepper

½ tsp Granulated Garlic

½ tsp Crushed Red Pepper

Non-Stick Cooking Spray

Directions:

1. Cut pork loin in half to fit in the Fry Pan Basket.
2. Combine all seasonings in bowl.
3. Press “Pre-Heat,” set temperature at 350°F and set cooking time at 15 minutes. Press “Start.”
4. Once ready, arrange pork loin halves in Fry Pan Basket.
5. Spray pork with non-stick spray and apply seasonings.
6. Cook pork, halfway through to flip the pork loins to ensure they are evenly cooked.
7. After cooking is complete, allow pork loin to rest for 5-10 minutes.
8. Slice pork loin against the grain and assemble sandwiches on toasted buns.



Citrus Green Beans (Serves 4)

Prep Time: 10 minutes
Cook Time: 10 minutes
Total: 20 minutes
Temp: 390°F

Ingredients:

1 lb Green Beans, Washed &
Destemmed
Juice from 1 Lemon
Pinch Salt
Black Pepper To Taste
¼ tsp Oil

Directions:

1. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 10 minutes. Press “Start”
2. Once ready, place green beans in Fry Pan Basket
3. Squeeze lemon juice onto green beans.
4. Season green beans with salt and pepper and top with oil.



Crispy Tofu (Serves 6)

Prep: 10 minutes

Cook: 18 minutes

Total: 28 minutes

Temp: 350°F

Ingredients:

12 oz Low Fat, Extra Firm Tofu

1 tsp Sesame Oil

1 tsp Teriyaki Sauce

1 tbs Coriander Paste (optional)

2 tbs Fish Sauce

2 tbs Low Sodium Soy Sauce

1 tsp Oil

Directions:

1. Cut tofu into 1-inch cubes; set aside in medium bowl.
2. Combine all remaining ingredients and pour over tofu, mixing to combine.
3. Let tofu marinate for at least 30 minutes, tossing a few times.
4. Press "Pre-Heat", set temperature at 350°F and set cooking time at 18 minutes. Press "Start".
5. Once ready, add marinated tofu to Fry Pan Basket, and cook, halfway through to flip the tofu to ensure they are evenly cooked.



Air Fryer Curry Calamari (Serves 4)

Prep: 15 minutes

Cook: 30 minutes

Total: 45 minutes

Temp: 390°F

Ingredients:

16 oz Raw, Boneless Squid

½ Cup Cornstarch

¼ Cup Olive Oil

½ tsp Paprika

½ tsp Curry Powder

8 oz Water

Non-Stick Cooking Spray

Directions:

1. Cut squid into rings.
2. Combine all remaining ingredients and whisk together until smooth.
3. Add squid to cornstarch mixture and stir to coat.
4. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 30 minutes. Press “Start”.
5. Spray Fry Pan Basket with non-stick spray and add one third of the squid to Fry Pan Basket.
6. Cook squid, halfway through to flip the calamari to ensure they are evenly cooked.
7. Repeat steps 5-6 for remaining batches.



Party Meatballs (Serves 4)

Prep: 20 minutes

Cook: 15 minutes

Total: 35 minutes

Temp: 350°F

Ingredients:

1 lb Ground Beef

¾ Cup Tomato Ketchup

1 tbs Tabasco Sauce

2 tsp Worcestershire Sauce

¼ Cup Vinegar

1 tbs Lemon Juice

½ Cup Brown Sugar

½ tsp Dry Mustard

3 Gingersnaps, Crushed

Directions:

1. Add all seasonings to large mixing bowl and mix to combine.
2. Add beef to bowl and mix well.
3. Press “Pre-Heat,” set temperature at 350°F and set cooking time at 15 minutes. Press “Start”
4. Form beef into medium sized meatballs.
5. Once ready, place meatballs in Fry Pan Basket and cook.

Tip: Do not overcrowd the Fry Pan Basket. Cook in batches if you need to.



Kale Chips (Serves 4)

Prep: 5 minutes

Cook: 2-3 minutes

Total: 8 minutes

Temp: 390°F

Ingredients:

1 Head Kale

1 tsp Olive Oil

1 tsp Soy Sauce

Directions:

1. Press “Pre-Heat”, set temperature at 390°F and set cooking time at 2-3 minutes. Press “Start”.
2. Remove the center stem from kale and cut leaves into 1½-inch pieces.
3. Wash kale pieces and dry thoroughly.
4. Toss kale with the olive oil and soy sauce.
5. Once ready, place kale in Fry Pan Basket, and cook, halfway through to flip the kale chips to ensure they are evenly cooked.

Tip: Place the Reversible Rack on top of the kale to prevent the leaves from moving during the cooking process.



Roasted Tomatoes (Serves 4)

Prep: 5 minutes

Cook: 20 minutes

Total: 25 minutes

Temp: 320°F

Ingredients:

2 Tomatoes

Parsley To Taste

Oregano To Taste

Basil To Taste

Thyme To Taste

Rosemary To Taste

Sage To Taste

Black pepper To Taste

Non-stick Cooking Spray

½ tbsp Extra-Virgin Olive Oil

Directions:

1. Press “Pre-Heat,” set temperature at 320°F and set cooking time at 20 minutes. Press “Start”.
2. Wash tomatoes and cut in half.
3. Once ready, spray bottoms of tomato halves with non-stick spray and place tomatoes in Fry Pan Basket.
5. Drizzle olive oil onto tomatoes and top with seasonings and cook.
6. Check for doneness and cook for additional 3-5 minutes if needed.



Roasted Root Vegetables (Serves 4)

Prep Time: 10 minutes

Cook Time: 35 minutes

Total: 35 minutes

Temp: 330°F

Ingredients:

2 Carrots, Peeled, Halved
& Cut Into Chunks

2 Parsnips, Peeled, Halved
& Cut Into Chunks

½ Butternut Squash, De-seeded,
Peeled & Cut Into Chunks

4 Celery Stalks, Peeled and Cut Into
Chunks

1 tsp ground Cumin Seeds

1 tsp Ground Coriander

1 tbs Vegetable Oil

1 tsp Granulated Garlic

Salt and Pepper To Taste

Directions:

1. Press “Pre-Heat”, set temperature at 330°F and set cooking time at 35 minutes. Press “Start”.
2. Place all vegetables into bowl and drizzle with vegetable oil.
3. Add cumin seeds, coriander, garlic, salt and pepper to bowl and stir well to combine.
4. Once ready, place vegetables in Fry Pan Basket, and cook, pausing halfway through to shake.



Apple Pie (Serves 2-3)

Prep Time: 10 minutes

Cook Time: 30 minutes

Total: 40 minutes

Temp: 320°F

Ingredients:

1 Premade Frozen Pie Crust

Baking Spray

1 Large Apple, Chopped

2 tsp Lemon Juice

1 tbs Ground Cinnamon

2 tbs Sugar

½ tsp Vanilla Extract

1 tbs Butter

1 Beaten Egg

1 tbs Raw Sugar

Directions:

1. Defrost pie crust according to package directions.
2. Press “Pre-Heat,” set temperature at 320°F and set cooking time at 30 minutes. Press “Start.”
3. Cut enough dough from premade crust to fit ¼ inch larger than small pie tin.
4. Use remaining dough to form smaller top crust; set aside.
5. Spray baking tin with baking spray and place the larger cut crust inside the baking pan; set aside.
6. Add chopped apple, lemon juice, cinnamon, sugar and vanilla extract to small bowl and mix to combine.
7. Pour apple mixture into prepared pie crust.
8. Top apples with butter, spreading evenly.
9. Top pie with second pie crust and pinch edges closed. Make a few slits in the top of the dough.
10. Spread beaten egg onto pie crust and sprinkle on raw sugar.
11. Once ready, place pie in Fry Pan Basket, and bake.

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



Banana and Nutella Wontons (Serves 2)

Prep Time: 10 minutes

Cook Time: 6-8 minutes

Total: 20 minutes

Temp: 350°F

Ingredients:

8 Wonton Wrappers

8 tsp Nutella

1 Banana

1 Egg

1 tsp Water

Cinnamon Sugar or Powdered Sugar
for Garnish

Directions:

1. Press “Pre-Heat,” set temperature at 350°F and set cooking time at 6-8 minutes. Press “Start.”
2. Add egg and water to small bowl and mix together to make egg wash.
3. Place 1 tsp Nutella in center of wonton wrapper.
4. Slice banana and place atop Nutella.
5. Brush egg wash along two sides of the wonton.
6. Seal wonton wrapper by folding the sides together.
7. Once ready, place wontons in Fry Pan Basket and cook.
8. Once the wontons have sufficiently browned, carefully remove from the Air Fryer and dust with cinnamon sugar or powdered sugar.



Pineapple Crescents (Serves 4)

Prep Time: 20 minutes
Cook Time: 10 minutes
Total: 30 minutes
Temp: 350°F

Ingredients:

½ Pineapple
½ Cup Shredded Coconut
1 Small Sprig Fresh Mint
1 Cup Vanilla Yogurt

Directions:

1. Cut pineapple into ½-inch thick slices, then cut slices in half and remove the core.
2. Press “Pre-Heat,” set temperature at 350°F and set cooking time at 10 minutes. Press “Start”.
3. Dip pineapple slices into shredded coconut.
4. Once ready, gently place pineapple in Fry Pan Basket and cook.
5. While pineapple cooks, finely dice mint leaves and stir into vanilla yogurt.
6. Serve pineapple with yogurt dip.



Crescent Rolls (Serves 4)

Prep Time: 5 minutes
Cook Time: 7 minutes
Total: 12 minutes
Temp: 350°F

Ingredients:
1 Package Refrigerator Crescents
(8 Crescents)
Non-Stick Cooking Spray

Directions:

1. Press "Pre-Heat", set temperature at 350°F and set cooking time at 12 minutes. Press "Start".
2. Place small square of aluminum foil on Fry Pan Basket.
3. Lightly spray foil with cooking spray.
4. Once ready, place crescent dough in Fry Pan Basket, and bake.
5. Remove rolls from Fry Pan Basket and enjoy.

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