

**nuwave**<sup>®</sup>  
— LIVE WELL FOR LESS —

**RECIPES  
INCLUDED!**

# NuWave Brio<sup>®</sup> 4.5-Qt Healthy Digital Air Fryer



Owner's Manual & Complete Recipe Book

# REGISTER NOW!

As a special thank-you for registering your NuWave unit, you'll automatically receive an additional 6 months added to your limited manufacturer's warranty!\*

All you have to do is follow these simple steps.

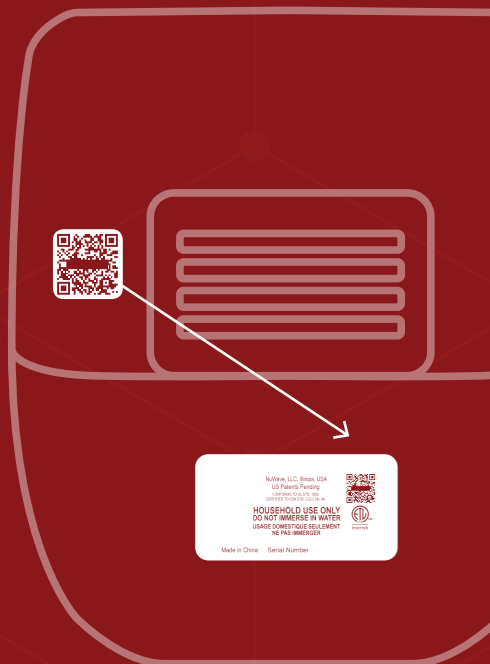
**1** Using your smartphone or smart device, scan the QR code located on the unit label located on the back of the unit.

**2** You will be directed to NuWave's product registration page with your unit's unique serial number automatically entered in the appropriate field.

**NOTE:** If you do not have a web-enabled smart device, simply visit [nuwavenow.com/QR](http://nuwavenow.com/QR) and manually enter in your unit's serial number.

**3** Fill out the remaining information and complete the optional survey.

**4** Once you submit your information, you will receive a confirmation email containing your extended warranty details.



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

for an additional  
**6 months  
warranty!**

## DOWNLOAD THE QR CODE APP TO YOUR MOBILE DEVICE

- 1** Open your mobile app store  
(App Store, Google Play).



- 2** Search for "QR code readers".



- 3** Simply download the QR code reader to your phone, open it and scan the code, you are ready to go.

**NOTE:** You may need to open your downloaded QR code reader each time you want to scan a QR code.



# nuwave®

LIVE WELL FOR LESS



## **NuWave Brio® 6Qt Digital Air Fryer**

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

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

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

---

**For more about our innovative products, visit:**

---



## **NuWave Primo™ Oven**

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

## **NuWave PIC® (Precision Induction Cooktop)**

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

[www.nuwavenow.com](http://www.nuwavenow.com)

 1-877-689-2838

# nuwave®

LIVE WELL FOR LESS



## **NuWave BruHub® Coffee Maker**

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

## **NuWave Moxie® High-Performance Vacuum Blender**

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

---

**For more about our innovative products, visit:**

---



## **NuWave Duralon® Healthy Ceramic Non-Stick Cookware**

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

## **NuWave Bravo™ XL**

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

[www.nuwavenow.com](http://www.nuwavenow.com)

 1-877-689-2838

The following are various food types that are listed below.

	Food Type	Weight (oz)	Time (min)	Temp (°F)	Steps	Displayed Time
01.	Bacon	4	8-12min	400		8min
02.	Bake	8	15-25min	350	Use Baking Pan	18min
03.	Baked Eggs	2	10-12min	300		10min
04.	Baked Potato	16	35-40min	400		38min
05.	Chicken Breast	6	12-15min	360		14min
06.	Chicken Thighs	6	12-15min	360		14min
07.	Dehydrate	8	8-24hrs	120		10hrs
08.	Dessert	8	15-25min	380		12min
09.	Fish	6	10-15min	380		12min
10.	Fries, Fresh	8	10-16min	360	Shake halfway through	15min
11.	Fries, Frozen	8	10-16min	360	Shake halfway through	18min
12.	Frozen Food	8	18-20min	375		18min
13.	Pork	12	8-12min	400		10min
14.	Reheat	8	8-10min	325		10min
15.	Roast	18	45-65min	375		50min
16.	Shrimp	8	8-15min	360		10min
17.	Steak	8	8-12min	375		9min
18.	Sweet Potato	16	35-40min	400		20min
19.	Toast/Bagel	4	4-6min	350		5min
20.	Vegetables	8	10-12min	375		10min

**Note:** Actual cooking times may vary depending on the size and shape of the ingredients used. Listed cooking times should be used as a guide. Adjust the settings as necessary to suit your needs. According to the FDA, the safe internal temperature is 165°F for poultry and 160°F for pork.



# 100 PROGRAM MENU ITEMS

Vegetables							
	Food	Temp.	Time		Food	Temp.	Time
01.	Asparagus	400°F	5 min.	13.	Onions (pearl)	400°F	10 min.
02.	Beets (whole)	400°F	40 min.	14.	Parsnips (½-inch cubes)	400°F	15 min.
03.	Broccoli (florets)	400°F	6 min.	15.	Peppers (½-inch cubes)	400°F	15 min.
04.	Brussels Sprouts (halved)	380°F	15 min.	16.	Potatoes (small baby 1.5 lbs)	400°F	15 min.
05.	Carrots	380°F	15 min.	17.	Potatoes (1-inch cubes)	400°F	12 min.
06.	Cauliflower (florets)	400°F	12 min.	18.	Potatoes (baked whole)	400°F	40 min.
07.	Corn on the Cob	390°F	6 min.	19.	Squash (½-inch cubes)	400°F	12 min.
08.	Eggplant (1-½-inch cubes)	400°F	15 min.	20.	Sweet Potato (baked whole)	400°F	32 min.
09.	Fennel (quartered)	370°F	15 min.	21.	Tomatoes (cherry)	400°F	4 min.
10.	Green Beans	400°F	5 min.	22.	Tomatoes (halved)	400°F	10 min.
11.	Kale Leaves	250°F	12 min.	23.	Zucchini (½-inch sticks)	400°F	12 min.
12.	Mushrooms	400°F	5 min.				
Poultry							
24.	Chicken Breast, bone-in (1.25 lbs)	370°F	25 min.	33.	Frozen Chicken Breast, bone-in (1 lb)	360°F	25 min.
25.	Chicken Breast, boneless (4 oz)	380°F	12 min.	34.	Frozen Chicken Breast, boneless (8 oz)	360°F	12 min.
26.	Chicken Drums & Thighs, bone-in (1.75 lbs)	380°F	30 min.	35.	Frozen Chicken Breast, boneless (8 oz)	360°F	25 min.
27.	Chicken Drumsticks (2.5 lbs)	370°F	20 min.	36.	Frozen Whole Chicken (3 lb)	360°F	115 min.
28.	Chicken Tenders	360°F	9 min.	37.	Game Hen (halved - 2 lbs)	390°F	20 min.
29.	Chicken Thighs, bone-in (2 lbs)	380°F	22 min.	38.	Game Hen, frozen	390°F	50 min.
30.	Chicken Thighs, boneless (1.5 lbs)	380°F	19 min.	39.	Turkey Breast (2 lbs)	360°F	45 min.
31.	Chicken Wings (2 lbs)	400°F	12 min.	40.	Turkey Breast, frozen	360°F	65 min.
32.	Duck Breast (1 lb)	400°F	25 min.	41.	Whole Chicken (3lb)	360°F	60 min.

## 100 PROGRAM MENU ITEMS (Continued)

Beef							
	Food	Temp.	Time		Food	Temp.	Time
42.	Burger (4 oz)	370°F	10 min.	47.	Meatballs (1-inch)	380°F	7 min.
43.	Beef Eye Round Roast (4 lbs)	390°F	50 min.	48.	Meatballs (3-inch)	380°F	10 min.
44.	Filet Mignon (8 oz)	400°F	15 min.	49.	Rib-eye, bone-in (1-inch, 8 oz)	400°F	12 min.
45.	Flank Steak (1.5 lbs)	400°F	12 min.	50.	Sirloin Steak (1-inch, 12 oz)	400°F	12 min.
46.	London Broil (2 lbs)	400°F	25 min.				
Pork/Lamb							
51.	Loin (2 lbs)	360°F	55 min.	56.	Pork Chops, boneless (1-inch, 6 oz)	400°F	10 min.
52.	Bacon (regular)	400°F	6 min.	57.	Rack of Lamb (2 lbs)	380°F	22 min.
53.	Bacon (thick cut)	400°F	8 min.	58.	Sausage	380°F	10 min.
54.	Lamb Loin Chops (1-inch thick)	400°F	12 min.	59.	Tenderloin (1 lb)	370°F	15 min.
55.	Pork Chops, bone-in (1-inch, 6 oz)	400°F	12 min.				
Fish/Seafood							
60.	Calamari (8 oz)	400°F	4 min.	64.	Shrimp	400°F	5 min.
61.	Fish Fillet (1-inch, 8 oz)	400°F	10 min.	65.	Swordfish Steak	400°F	10 min.
62.	Salmon, fillet (6 oz)	380°F	12 min.	66.	Tuna Steak	400°F	8 min.
63.	Scallops	400°F	6 min.				
Frozen Foods							
67.	Onion Rings (12 oz)	400°F	8 min.	73.	Frozen Burrito (10 oz)	400°F	15 min.
68.	Breaded Shrimp	400°F	9 min.	74.	Frozen Chicken Patty	400°F	8 min.
69.	Chicken Nuggets (8 oz)	400°F	10 min.	75.	Frozen Egg rolls (8 oz)	400°F	12 min.
70.	Fish Fillets (1.2-inch, 10 oz)	400°F	14 min.	76.	Mozzarella Sticks (10 oz)	400°F	8 min.
71.	Fish Sticks (10 oz)	400°F	10 min.	77.	Pot Stickers (10 oz)	400°F	8 min.
72.	French Fries (thin, 18oz)	400°F	14 min.	78.	Steak Fries (12 oz)	400°F	18 min.

## 100 PROGRAM MENU ITEMS (Continued)

Dehydrated Food							
Food		Temp.	Time	Food		Temp.	Time
79.	Kale Chips	125°F	2.5 hours	90.	Orange	125°F	10 hours
80.	Almonds	150°F	12 hours	91.	Parsnips	115°F	8 hours
81.	Apple	135°F	8 hours	92.	Peaches	100°F	20 hours
82.	Banana	135°F	8 hours	93.	Peanuts	135°F	10 hours
83.	Beef Jerky	160°F	8 hours	94.	Pineapple	135°F	10 hours
84.	Beets	120°F	8 hours	95.	Russet Potato	125°F	12 hours
85.	Croutons	155°F	3 hours	96.	Strawberry	115°F	10 hours
86.	Dried Herbs	100°F	2 hours	97.	Sun-dried Tomatoes	145°F	8 hours
87.	Granola	115°F	8 hours	98.	Sweet Potato	125°F	12 hours
88.	Kiwi	135°F	6 hours	99.	Turnip	125°F	12 hours
89.	Mango	135°F	10 hours	100.	Yucca	360°F	30 min.

Measurement Chart		
Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = C	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	

# TABLE OF CONTENTS

---

<b>Important Safeguards</b> .....	<b>13-14</b>	Croque Monsieur.....	53
<b>Additional Safeguards</b> .....	<b>15</b>	Devils on Horseback.....	54
<b>Parts Description</b> .....	<b>16</b>	Filet Mignon.....	55
<b>Operating Instructions</b> .....	<b>17-28</b>	Fish and Chips with Homemade Tartar Sauce .....	56
<b>Care &amp; Maintenance</b> .....	<b>29</b>	Five-Spice Duck Breast .....	57
<b>Troubleshooting Guide</b> .....	<b>30-31</b>	Fried Pickles.....	58
<b>Limited Warranty</b> .....	<b>32-34</b>	Homemade Chicken Tenders with Honey Mustard.....	59
<b>Recipes</b>		Honey-Butter Pork Tenderloin.....	60
Air-Fried Spinach Ravioli with Pesto Sauce.....	36	Italian Sausage with Rigatoni Pasta .....	61
Air-Fried Shrimp with Cocktail Sauce .....	37	Jumbo Lump Crab Cakes.....	62
Bacon-Wrapped Scallops.....	38	Korean Wings .....	63
BBQ Chicharrons .....	39	Mongolian Beef .....	64
BBQ Wings with Pink Peppercorns .....	40	Mozzarella Sticks .....	65
Bleu Bacon-Stuffed Mushrooms.....	41	Polish Kielbasa with Peppers and Onions.....	66
Cajun Roasted Potatoes.....	42	Reuben Sandwich .....	67
Cajun Salmon with Mustard Greens.....	43	Scotch Eggs .....	68
Char Siu .....	44	Sesame Beef.....	69
Chicago-Style Hot Dogs.....	45	Southern Fried Chicken Thighs .....	70
Chicken Cordon Bleu.....	46	Spiced Avocado Fries with Creole Sauce .....	71
Chicken Fajita Egg Rolls.....	47	Spicy Rumaki .....	72
Chicken Parmesan with Marinara.....	48	Stuffed Peppers .....	73
Chili-Coffee-Rubbed NY Strip Steak.....	49	Sweet and Sour Chicken .....	74
Crab Rangoon.....	50	Yakitori.....	75
Crispy Beef.....	51		
Crispy Pork Chops with Roasted Broccoli Crowns.....	52		

**nuwave®**

— LIVE WELL FOR LESS —

[www.nuwavenow.com](http://www.nuwavenow.com)

## IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS

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

1. Do not touch hot surfaces Use handles or knobs.
2. To protect against electrical shock, do not immerse cord, plugs, or the Brio in water or other liquids.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. If the power cord is damaged, do not attempt to operate the Brio.
5. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. The use of other accessories that are not intended to be used with the Brio is not recommended. Doing so may damage the Brio and can cause accidents.
7. NOT INTENDED FOR OUTDOOR USE.
8. Do not use appliance for other than intended use.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas, electric burner, and/or in a heated oven.
11. Extreme caution must be used when moving the Brio containing hot oil or other hot liquids.
12. To disconnect, turn the Brio "OFF", then remove plug from the wall outlet.
13. During air-frying, hot steam is released from the air outlet vent. Keep hands and face at a distance from the steam and from the air outlet vent. Also, be careful of hot steam and air when removing Fry Pan Basket.
14. Make sure the ingredients prepared in the Brio come out golden brown instead of dark brown and not burnt. Remove any burnt remnants from Fry Pan Basket during cleaning and before each use.
15. Never put the Brio 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 Brio. Do not place anything on top of the Brio.
16. Unplug the Brio from outlet when not in use and before cleaning. Allow the Brio to cool before cleaning, putting on or taking off parts.
17. The Brio is not intended to be operated by means of an external timer or separate remote-control system.
18. INTENDED FOR HOUSEHOLD USE ONLY.
19. Keep manual handy for future reference.

## IMPORTANT SAFEGUARDS (Continued)

### SEE OPERATING INSTRUCTIONS BEFORE USE

#### Electrical Information

**A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:**

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it could be pulled on or tripped over unintentionally. The Brio should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
3. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

### SAVE THESE INSTRUCTIONS

Read and understand the entire manual before using the Brio.

### DO NOT USE THE UNIT FOR OTHER THAN INTENDED USE.

**Note:** Put the Brio on a surface that is horizontal, even, and stable.

This appliance is intended for normal household use. It is not intended to be used in environments such as a kitchen staff of shops, offices, farms, or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and non-residential environments.

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



#### **! WARNING**



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

**1-877-689-2838 • [help@nuwavenow.com](mailto:help@nuwavenow.com)**

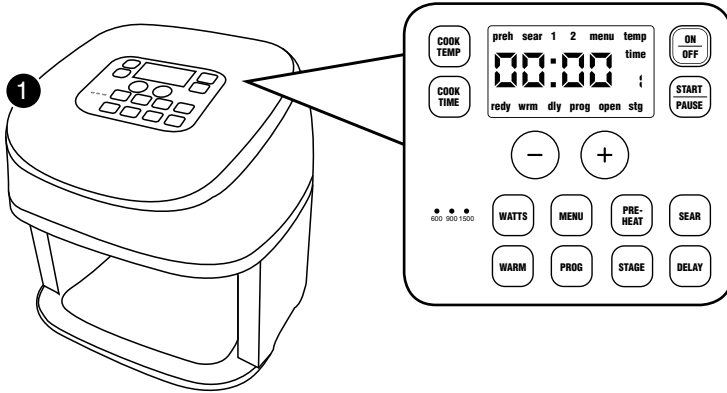
## ADDITIONAL SAFEGUARDS

1. Do not place the Brio close to flammable materials, heating units, or wet environments.
2. Height of ingredients placed in the Fry Pan Basket should comply with the directions listed under "Operating Instructions".
3. Do not put any other cooking pans in the Fry Pan Basket. Do not replace any parts with other containers.
4. It is normal for some smoke to escape the Brio when heating for the first time.
5. If a lot of smoke is escaping from the air vent during operation, unplug the Brio immediately and contact Customer Service.\*
6. Do not move the Brio while in operation. Only after the Brio has completely cooled should moving be attempted. Always wait for the Air Fryer to cool down prior to handling it.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Never use a towel or other material or object to block the air vents.
9. If any trouble arises during operation, any service MUST be done by NuWave, LLC or authorized by the manufacturer for repairs.
10. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
11. Do not disassemble the Brio or replace any parts without prior written consent from the manufacturer.
12. Do not use metal utensils with the coated Fry Pan Basket or Fry Pan Basket Net as this can damage the surface.
13. Make sure the Brio is always clean prior to cooking.

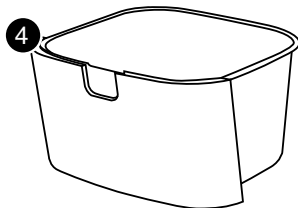
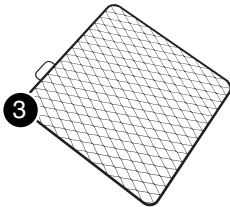
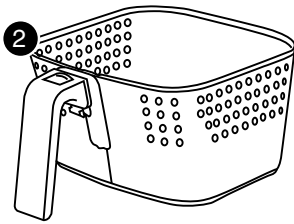
**\*Customer Service Department: 1-877-689-2838 • [help@nuwavenow.com](mailto:help@nuwavenow.com)**

 <b>CAUTION</b>	
	<ul style="list-style-type: none"><li>• Always put the ingredients to be fried in the Fry Pan Basket to prevent direct contact with the heating components.</li><li>• Do not cover the air inlet and outlet openings while the appliance is operating.</li><li>• Do not pour oil into the Base Tray or Fry Pan Basket, as this may create a fire hazard.</li><li>• Never touch the insides of the appliance while it is operating.</li></ul>

# PARTS DESCRIPTION



- 1. Air Fryer Power Base**  
Part #: 36256
- 2. Fry Pan Basket**  
Part #: 36252
- 3. Fry Pan Basket Net**  
Part #: 36253
- 4. Base Tray**  
Part #: 36251





# OPERATING INSTRUCTIONS

## Before Use:

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

**Note:** This appliance cooks using hot air. **DO NOT** fill the Fry Pan Basket with oil.

## Operation Preparation:

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

**Note:** Do not cover or block the vent located on the back of the Brio. Doing so can prevent proper ventilation and will adversely affect the cooking results.



## Operation Functions - On/Off Function

1. Press "ON/OFF" once to turn the Brio on.
  - The control panel will display "360F", and "temp" indicating the Brio is powered on. 360°F is the default temperature setting.
2. Press "ON/OFF" again to turn the Brio off. The LED light indicator will remain lit above the last wattage used.



## Wattage Function

**The default wattage of the Brio is 1500 watts.**

1. Press "ON/OFF".
2. To change the wattage, press "WATTS" once. The blue light will illuminate above "600", indicating that the Brio is now set to 600 watts.
3. Press "WATTS" once more and the blue light above "900" will illuminate. The Brio is now set to 900 watts.
4. Press "WATTS" again and the blue light above "1500" will illuminate, indicating that the Brio is now set to the default 1500 watts.

**Note:** If the wattage is changed from the default 1500W to either 600W or 900W and the Brio is unplugged, the appliance will remember the last wattage setting when plugged back in.

## OPERATING INSTRUCTIONS (Continued)

START  
PAUSE

### Easy Start/Pause Function

1. Press "ON/OFF".
2. Press "START/PAUSE" once to begin cooking. The LED display will show "00:15" and "time". The ":" will flash to indicate that the Brio is now cooking and a 15-minute countdown has begun. The default is 360°F for 15 minutes.
3. To interrupt the cooking process, press "START/PAUSE" again.
4. To resume cooking or preheating, press "START/PAUSE" again.

COOK  
TEMP

### Adjusting Temperature

**The Brio is set to cook at 360°F by default. To set a different cooking temperature:**

1. Press "COOK TEMP" then use "+" or "-" to adjust the temperature higher or lower. The LED display will show "temp" and the set cooking temperature.
  - The temperature will increase and decrease in 5°F increments.
2. To quickly adjust the temperature in larger increments, hold down "+" or "-".
  - The cooking temperature can be adjusted at any time during the cooking process.
3. When "COOK TEMP" is pressed, the LED display will continue to show the cooking temperature. To see the remaining or set cooking time, simply press "COOK TIME".

COOK  
TIME

### Adjusting Time

**The Brio is set to cook for 15 minutes by default. To set a different cooking time:**

1. Press "COOK TIME" then use "+" or "-" to adjust the time. The LED display will show "time" and the set cooking time.
  - The time will increase and decrease in 1-minute increments.
  - To quickly adjust the time in larger increments, hold down "+" or "-".
  - The maximum selectable cooking time differs depending on the selected cooking temperature.
    - 100°F - 345°F: maximum cooking time is 99 hours, 59 minutes (99:59).
    - 350°F - 400°F: maximum cooking time is 1 hour (01:00).
  - The cooking time can be adjusted at any time during the cooking process.

## OPERATING INSTRUCTIONS (Continued)

2. When "COOK TIME" is pressed, the LED display will continue to show the cooking time with countdown. To see the set cooking temperature, simply press "COOK TEMP".

**Note:** When the timer reaches 1 minute in the countdown, the LED display will begin showing the remaining time in seconds (":59", ":58", etc).



### Delay Function

**The Delay Function is used to delay the cooking start time of the Brio. The default delay time is 1 hour (01:00).**

1. Press "ON/OFF".
2. Press "DELAY". The LED display will show "01:00", "time", and "dly".
  - To adjust the delay time, press "+" or "-" until the desired delay time is reached.
  - The time will increase and decrease in 1-minute increments.
  - To quickly adjust the time in larger increments, hold down "+" or "-".
  - The maximum time is 99 hours, 59 minutes (99:59).
3. Press "START/PAUSE" to begin delay time countdown.
  - The set delay time will be displayed with countdown.
  - The LED display will show "time", "dly", and ":" will flash, indicating the Brio has started the delay countdown.
4. Once the delay countdown is complete, the Brio will begin cooking at set cooking temperature and time (default is 360°F for 15 minutes).

### Using DELAY with cooking function:

**Example #1 Delay cooking 40 minutes, cook at 360°F for 20 minutes:**

1. Press "ON/OFF".
2. Press "COOK TIME", adjust to 20 (00:20) minutes.
3. Press "DELAY", adjust time to 40 (00:40) minutes.
4. Press "START/PAUSE".

**Example #2 Delay cooking 60 minutes, cook at 400°F for 10 minutes:**

1. Press "COOK TIME". Adjust time to 10 minutes (00:10) by pressing "+" or "-".
2. Press "COOK TEMP". Adjust cooking temperature to 400F by pressing "+" or "-".
3. Press "DELAY".
4. Press "START/PAUSE".

## OPERATING INSTRUCTIONS (Continued)

PRE-  
HEAT

### Preheat Function

The Preheat function ensures that the Brio reaches the desired temperature before cooking begins. The Preheat function is perfect for food that require a crisper finish, such as, frozen appetizers, French fries, or chicken wings. The Brio will preheat to the temperature that is set for the function that follows the preheat function.

1. Press [ON/OFF]. The LED display will show “360F” and “temp”.
2. Press [COOK TEMP] then use the [+] or [-] buttons to adjust the temperature up or down. The LED display will show “temp” and the set cooking temperature.
3. Press [COOK TIME] then use the [+] or [-] buttons to adjust the time. The LED display will show “time” and the set cooking time.
4. Press [PREHEAT]. The LED display will show the set cooking temperature, “temp” & “preh”.
5. Press [START/PAUSE]. The Brio will begin to preheat to the set cooking temperature. The LED display will show the set cooking temperature and will flash during preheating.
6. Once the preheat temperature is reached, the Brio will start a 5-minute countdown.
  - The LED display will show “ready” and “5” will flash in the LED display to indicate there are 5-minutes to place food in the Fry Pan Basket.
  - The Brio will maintain the preheat temperature during the 5-minute countdown. If the 5-minute countdown ends, the Brio will turn off.
7. Open the Fry Pan Basket and place the food into the Basket. The LED display will show “open,” indicating that the Fry Pan Basket and Base Tray have been removed from the Brio.
8. Return the Fry Pan Basket and Base Tray to the Brio. This will automatically start the Brio and begin the cooking process at the set temperature and time.

### Note:

- If the Fry Pan Basket and Base Tray are removed during preheating, the Brio will automatically pause and start the 5-minute countdown.
- Replace the Fry Pan Basket and Base Tray to resume preheating.

SEAR

### Sear

Default - 400°F, 5 minutes.

## OPERATING INSTRUCTIONS (Continued)

**Sear 1:** Sear 1 will ALWAYS be the stage BEFORE the regular cooking stage.

1. Press "ON/OFF".
2. Press "SEAR" one time. "sear," "temp," and "400F" will show on the LED display and "1" will flash.
3. Press "START/PAUSE".
  - The Brio will cook at 400°F for 5 minutes and then cook at 360°F for 15 minutes (default).
  - When the Brio is finished cooking, the LED display will show "End".

**To adjust the regular cooking temperature and time:**

1. Press "ON/OFF".
2. Press "+" or "-" and adjust to the desired temperature.
3. Press "COOK TIME" and "+" or "-" to adjust the desired time.
4. Press "SEAR" one time.
5. Press "START/PAUSE". The Brio will:
  - Sear at 400°F for 5 minutes.
  - Cook at selected temperature and time.
  - Finish cooking and display "End".

**Sear 1 2: Default - 400°F, 5-minutes.**

1. Press "ON/OFF".
2. Press "SEAR" twice. "sear," "temp," and "400F" will be displayed and "1" and "2" will flash.
3. Press "START/PAUSE".
  - The Brio will sear at 400°F for 5 minutes (sear 1), then cook at 360°F for 15 minutes (default). Next, it will sear again at 400°F for 5 minutes (sear 2).
4. When the Brio is finished cooking, it will display "End".

**To adjust the regular cooking temperature and time:**

1. Press "ON/OFF".
2. Press "+" or "-" and adjust to the desired temperature.
3. Press "COOK TIME" and "+" or "-" to adjust the desired time.
4. Press "SEAR" twice.
5. Press "START/PAUSE". The Brio will:
  - Sear at 400°F for 5 minutes (sear 1).
  - Cook at selected temperature and time.
  - Sear again at 400°F for 5 minutes (sear 2).
  - Finish cooking and display "End".

## OPERATING INSTRUCTIONS (Continued)

### Sear 2: Default - 400°F, 5 minutes.

1. Press "ON/OFF".
2. Press "SEAR" three times. "sear", "temp", and "400F" will be displayed and "2" will flash.
3. Press "START/PAUSE".
  - The Brio will cook at 360°F for 15 minutes (default), then sear at 400°F for 5 minutes (sear 2).
  - When the Brio is finished cooking, it will display "End".

### To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "+" or "-" and adjust to the desired temperature.
3. Press "COOK TIME" and "+" or "-" and adjust to the desired time.
4. Press "SEAR" three times.
5. Press "START/PAUSE". The Brio will:
  - Cook at selected temperature and time.
  - Sear at 400°F for 5 minutes.
  - Finish cooking and display "End".

### STAGE

### Stage Function

#### A maximum of 5 stages can be programmed into the Brio.

1. Press "ON/OFF".
  - The Brio LED display will show the default cooking temperature ("360F") and "temp". This is stage 1 cooking.
  - Adjust cooking temperature by pressing "+" or "-" to reach the desired temperature.
  - Adjust cooking time by pressing "COOK TIME" and "+" or "-" to reach the desired cooking time.
2. Press "STAGE". The LED display will show default cooking temperature ("360F"), "temp", and "stage 2".
  - To adjust the cooking temperature for stage 2, press "+" or "-" to reach the desired temperature.
  - Adjust cooking time by pressing "COOK TIME". The LED display will show "time", "stage 2", and "00:00". Press "+" or "-" to reach the desired cooking time.
3. Press "STAGE" again to program a third stage of cooking. The LED display will show default cooking temperature ("360F"), "temp", and "stage 3".
  - To adjust the cooking temperature for stage 3, press "+" or "-" to reach the desired temperature.

## OPERATING INSTRUCTIONS (Continued)

- Adjust cooking time by pressing "COOK TIME". The LED display will show "time", "stage 3", and "00:00". Press "+" or "-" to reach the desired cooking time.
  - A maximum of 5 stages can be programmed.
- Press "START/PAUSE" to begin cooking. The Brio will cook, following the stages programmed.

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

- Press "ON/OFF". Press "+" or "-" to adjust cooking temperature to "300F".
- Press "COOK TIME". Press "+" or "-" to adjust cooking time to "00:17".
- Press "STAGE". Press "+" or "-" to adjust cooking temperature to "360F".
- Press "COOK TIME". Press "+" or "-" to adjust cooking time to "00:30".
- Press "STAGE". Again, press "+" or "-" to adjust cooking temperature to "400F".
- Press "COOK TIME". Again, press "+" or "-" to adjust cooking time to "00:05".
- Press "START/PAUSE".

MENU

### Menu Function

**The Brio comes with 20 menu selections already pre-programmed for quick and easy cooking. Cooking times listed are suggestions, but may need to be adjusted depending on desired preferences.**

- Press "MENU". The LED display will show "menu" and "01".
  - Continue to press "MENU" until the number of the desired menu shows in the LED display.
- Press "START/PAUSE". The Brio will cook the chosen menu at the preset temperature and time.

**Note:** Temperature and time can be adjusted during cooking by pressing "COOK TEMP" and "COOK TIME", and pressing "+" or "-".

## OPERATING INSTRUCTIONS (Continued)

PROG

### Program Function

**Preset Programs: Preset Programs given numbers 1~100. The user CANNOT adjust these programs.**

1. Press "ON/OFF". The LED display will show "360F" and "temp".
2. Press "PROG". The LED display will show "prog" and "1".
  - Preset program numbers can be chosen between 1 and 100.
  - Continue to press "+" or "-" until the desired number is reached.
3. Press "START/PAUSE". The Brio will begin cooking following the programmed recipe.

**Note:** Refer to Program Menu Items for preprogrammed recipes 1-100.

**Store 101-200 presets. Option 1: Enter cooking recipe first.**

1. Press "ON/OFF". The LED display will show "360F" and "temp".
2. Press "COOK TEMP". Press "+" or "-" to adjust the temperature higher or lower. The LED display will show "temp" and the set cooking temperature.
3. Press "COOK TIME". Press "+" or "-" to adjust the time. The LED display will show "time" and the set cooking time.
4. Press "STAGE". The LED display will show default cooking temperature ("360F"), "temp" and "stage 2".
  - To adjust the cooking temperature for stage 2, press "+" or "-" to reach the desired temperature.
  - Adjust cooking time by pressing "COOK TIME". The LED display will show "time", "stage 2", and "00:00". Press "+" or "-" to reach the desired cooking time.
5. Press "STAGE" again to program a third stage of cooking. The LED display will show default cooking temperature ("360F"), "temp", and "stage 3".
  - To adjust the cooking temperature for stage 3, press "+" or "-" to reach the desired temperature.
  - Adjust cooking time by pressing "COOK TIME". The LED display will show "time", "stage 3", and "00:00". Press "+" or "-" to reach the desired cooking time.
  - A maximum of 5 stages can be programmed.
6. Press "PROG". The LED display will show "prog" and "101".
7. Press "+" or "-".
  - Program numbers can be chosen between 101 and 200.
  - Continue to press "+" or "-" until the desired number is reached.



## OPERATING INSTRUCTIONS (Continued)

8. Press "PROG" again to save the recipe to the desired program number.
9. Press "START/PAUSE". The Brio will begin cooking following the programmed recipe.

### **Option 2. Save the program after cooking has completed.**

#### **After completing a cooking cycle, it can be saved as a program.**

1. When cooking is complete, press "PROG". The LED display will show "prog" and "000".
2. Press "+" or "-". The LED display will show "101". Program numbers can be chosen between 101 and 200.
  - Continue to press "+" or "-" until the desired number is reached.
3. Press "PROG" again to save the recipe to the desired program number.

### **Memory Recall**

1. Press "PROG". The LED display will show "prog" and "000".
2. Press "+" or "-". The LED display will show "101". Program numbers can be chosen between 101 and 200.
  - Continue to press "+" or "-" until the desired saved program number is reached.
3. Press "START/PAUSE". The Brio will cook following the programmed recipe.

### **Editing and Modifying a Saved Program**

1. Recall the program to edit. Press "STAGE" until the stage to edit is reached.
2. Press "COOK TEMP". Press "+" or "-" to adjust the temperature higher or lower. The LED display will show "temp" and the new set cooking temperature.
3. Press "COOK TIME". Press "+" or "-" to adjust the time. The LED display will show "time" and the new set cooking time.
  - If another cooking stage needs to be edited, press "STAGE" until the stage to edit is reached then repeat steps above.
  - To save the edited program, press "START/PAUSE", or press "PROG" and follow the programmed recipe steps mentioned earlier.

## OPERATING INSTRUCTIONS (Continued)

**Note:** If a program number is chosen to save a recipe that has already been programmed with another recipe, the new program will override the previous recipe.

WARM

### Warm Function

**The Warm function is used to keep food items warm.**

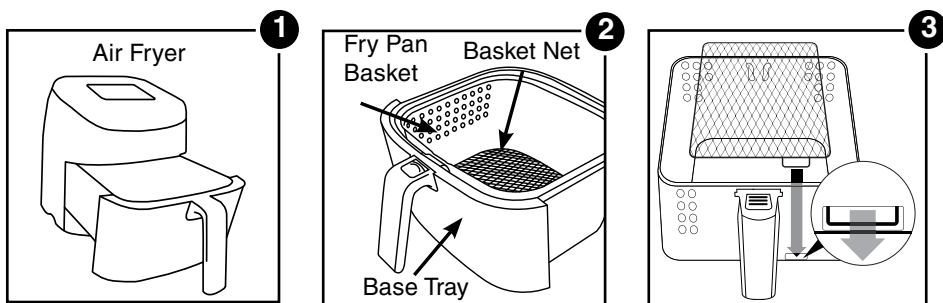
1. Press "ON/OFF".
2. Press "WARM". The LED display will show "wrm," "temp," and "140F" (default warm temperature).
  - To adjust the warm temperature, press "+" or "-" to reach the desired warming temperature.
  - To adjust the amount of time the Brio will keep food warm, press "COOK TIME" and then press "+" or "-" to reach the desired warming time. The default warm time is 30 minutes (00:30). The maximum warming time is 12 hours (12:00).

**Note:** 12 hours for temperatures under 140°F.

3. Press "START/PAUSE" to begin cooking. The Brio will go into warm mode.
4. To leave the warm function, press "WARM" and "warm" will no longer show on the LED display.

**Note:** To add warm function after cooking, set the cooking instructions then press "WARM" and adjust warm temperature and time as needed. The Brio will cook at set instructions then warm after cooking.

## OPERATING INSTRUCTIONS (Continued)



### For Best Results

After selecting cooking time and temperature, and ready to add ingredients to the Brio, pull out the Base Tray and Fry Pan Basket from the Air Fryer. (Fig. 1)

**Note:** Do not fill more than  $\frac{4}{5}$  full. Slip the Fry Pan Basket in place in the Brio. Do not use the Base Tray without the Fry Pan Basket in it. (Fig. 2.)

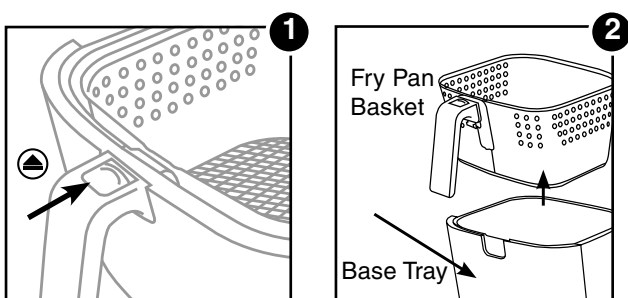
Do not touch the insides of the Base Tray immediately after cooking, as the Base Tray, Fry Pan Basket, and Fry Pan Basket Net can become very hot. Only hold the Base Tray and Fry Pan Basket by the handle.

### Removing the Fry Pan Basket

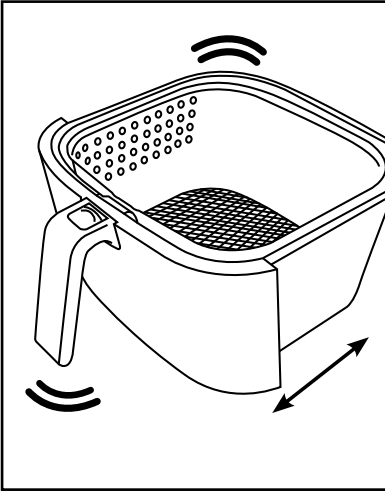
**To remove the Fry Pan Basket from the Base Tray:**

1. Push the demounting button forward.
2. Lift the Fry Pan Basket up off the Base Tray while holding the handle.

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

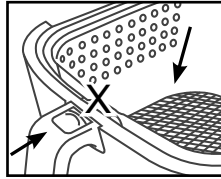


## OPERATING INSTRUCTIONS (Continued)



### 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 Brio.



**DO NOT PUSH THE DEMOUNTING BUTTON FORWARD WHILE SHAKING.**

## CARE & MAINTENANCE

### Cleaning

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

1. Unplug the appliance and make sure it cools completely.

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

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

**Note:** If using the dishwasher for the Base Tray, Fry Pan Basket, and Fry Pan Basket Net, it is recommended to use 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.

1. Clean the insides of the appliance with a nonabrasive sponge and hot water.
2. Once cooled completely, clean the Fry Pan Basket, Fry Pan Basket Net, and Base Tray with a soft cleaning brush to remove any lingering food.

### Storage:

1. Unplug the appliance and let it cool down completely.
2. Make sure that all the parts are cleaned and dry.
3. 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.



### ⚠ WARNING

Any other servicing should be performed by an authorized service representative.

## TROUBLESHOOTING GUIDE

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
The Brio does not work.	The appliance is not plugged in. Did not press "ON/OFF" button. Fry Pan Basket is not in the Brio.	Insert the plug into an appropriate grounded power socket. Press "ON/OFF" button after settings are selected. Place the Fry Pan Basket in the Brio.
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 Brio to air-fry for a longer time.
The food is fried unevenly.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that are on the top need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the Brio.	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 beforehand for a crispier result.
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 full. Push the Fry Pan Basket down into the Base Tray until you hear a click.

## TROUBLESHOOTING GUIDE (Continued)

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
White smoke is coming out of the product.	<p>You are frying greasy foods. The Fry Pan Basket Net contains greasy residue from previous uses.</p> <p>When preparing greasy ingredients in the Air Fryer, large amounts of oil can smoke and infiltrate Fry Pan Basket. The oil will produce white smoke and the Fry Pan might become hotter than usual. This will not affect the final cooking effect. White smoke is caused by grease heating up in the Fry Pan Basket.</p>	Make sure you clean Fry Pan Basket properly after use.
French fries are fried unevenly in the Brio.	<p>You did not soak the potato sticks properly before you fried them.</p> <p>You did not use the right potato type or they were not fresh.</p>	<p>Soak potato sticks in a bowl of water for at least 30 minutes, take them out, and dry with paper towels.</p> <p>Use fresh potatoes and make sure they stay firm during frying.</p>
French fries are not crispy when they come out of the Brio.	The crispiness of the fries depends on the amount of oil and water in the fries.	<p>Dry the potato sticks properly before adding the oil and placing in the Brio.</p> <p>Cut the potato sticks smaller for a crispier result. Add slightly more oil to potatoes before placing in Brio for a crispier result.</p>
<p>If the unit needs to be replaced or returned to the manufacturer, please contact our Customer Service Department at: <b>1-877-689-2838</b> or <b>help@nuwavenow.com</b></p>		

### Contact Customer Service if any of these errors occur:

Code	E1	E2	E3
Error	Sensor open ended	Sensor short circuit	Overheat

## LIMITED WARRANTY

### The NuWave Brio 4.5-Qt. Healthy Digital Air Fryer

#### THE MANUFACTURER WARRANTIES

The NuWave Brio, including the Base Tray, Fry Pan Basket, and Fry Pan Basket Net, 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 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. 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 "**RGA number.**" (Call 1-877-689-2838) or email [help@nuwavenow.com](mailto: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**



## LIMITED WARRANTY (Continued)

FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES TO ANY PERSON, WHETHER OR NOT OCCASIONED BY NEGLIGENCE OF THE MANUFACTURER, INCLUDING WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, COSTS OF SUBSTITUTION, PROPERTY DAMAGE, OR OTHER MONEY LOSS.

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

**READ YOUR OWNER'S MANUAL:** If you still have any questions about operation or warranty of the product, please contact **NuWave, LLC at: 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com).**

# Recipes



**nuwave**<sup>®</sup>  
— LIVE WELL FOR LESS —



## Air-Fried Spinach Ravioli with Pesto Sauce

Serves: 4

### Ingredients:

2c breadcrumbs, Italian  
¼c Parmesan cheese  
1t olive oil  
1c buttermilk  
24 spinach ravioli, fresh

### For Pesto Sauce:

1c basil, fresh  
3 cloves garlic  
3T pine nuts, roasted  
¼c Parmesan cheese, grated  
Sea salt  
Black pepper, fresh, ground  
¼c extra-virgin olive oil

### Directions:

1. In a bowl, combine breadcrumbs, Parmesan cheese, and olive oil; set aside.
2. Place the buttermilk in a shallow bowl and set up a breading station with the buttermilk and breadcrumbs.
3. Dip the ravioli in the buttermilk and then cover with breadcrumbs; set aside.
4. Place some parchment paper in the bottom of the basket and arrange the ravioli. Be sure not to overcrowd.
5. Set the air fryer to 200°F and cook for 5 minutes.
6. While ravioli are cooking, add basil, garlic, pine nuts, Parmesan cheese, salt, and black pepper to a food processor. Pulse a couple of times and then leave food processor running and add olive oil in a steady slow stream until emulsified.
7. Serve spinach ravioli hot and with pesto sauce.



## Air-Fried Shrimp with Cocktail Sauce

Serves: 4

### Ingredients:

1lb raw shrimp (30-40 count)  
1t garlic powder  
½t black pepper  
1t sea salt  
2c panko bread crumbs  
2 eggs lightly beaten  
1c all-purpose flour  
Cooking spray  
\*Lemon slices for serving

### For Cocktail Sauce:

1c ketchup  
2T horseradish  
1T lemon juice  
½t Worcestershire sauce  
¼t sea salt  
¼t fresh ground black pepper

### Directions:

1. In a small bowl, mix together ketchup, horseradish, lemon juice, Worcestershire sauce, sea salt, and fresh ground black pepper. Refrigerate until ready to be used.
2. Peel and devein raw shrimp; leave tails attached. Rinse well and pat dry. Put in a large bowl and season with sea salt, fresh ground black pepper, and garlic powder. Toss to season all the shrimp; set aside.
3. Use 3 shallow dishes: in dish #1 put the flour, dish #2 put eggs, lightly beaten, and dish #3 panko bread crumbs.
4. Flour the shrimp first, follow by dipping in egg and then bread with Panko. Repeat until all shrimp are breaded.
5. Cook shrimp in batches. Preheat Brio at 400°F for 5 minutes.
6. Once preheating is done, arrange shrimp in one single layer and spray cooking spray. Set Brio at 350°F and cook for 5 to 7 minutes or until golden brown.
7. Serve with cocktail sauce and lemon slices.



## Bacon-Wrapped Scallops

Serves: 4

### Ingredients:

20 raw sea scallops

5 slices bacon

1tsp paprika

Oil spray

20 toothpicks

### Directions:

1. Drain and rinse scallops. Place scallops on paper towels to soak up moisture.
2. Wrap each scallop with a piece of bacon, and then use toothpicks to hold the bacon in place. Season the scallops.
3. Place scallops in single layer into the basket.
4. Air-fry at 400°F for 5-6 minutes, flipping halfway through.
5. Carefully remove from fryer.
6. Gently remove toothpicks, then place on serving dish.
7. Serve and enjoy.



## BBQ Chicharrons

Serves: 2

### Ingredients:

½c pork rind pellets

Cooking spray

1t onion powder

1t garlic powder

1t celery seeds

¼t cayenne pepper

### BBQ Seasoning:

2T sea salt

2T sugar

2T smoked paprika

1-½T black pepper, ground

### Directions:

1. For seasoning, place all ingredients into a mixing bowl and combine completely.
2. Place pork rind pellets into the fryer basket and set to 400°F. Cook until pellets puff up to 3-4 times their normal size, about 3 minutes.
3. Remove chicharrons from fryer basket and season with BBQ seasoning.



## BBQ Wings with Pink Peppercorns

Serves: 2

### Ingredients:

1lb chicken wings

1t canola oil

¼t fresh black pepper

### For Sauce:

½c BBQ sauce

1T green onion, thinly sliced

1T pink peppercorns, slightly crushed

### Directions:

1. In a large mixing bowl, add the wings, oil, and pepper. Toss to coat the wings.
2. Place the wings in the fryer basket and set to 400°F for 20 minutes.
3. While the wings are cooking, in another mixing bowl, add BBQ sauce, green onion, and peppercorns. To crush peppercorns, place them in the palm of your hand. With your finger, crush them slightly. They will break apart easily.
4. Once the wings are cooked, toss them in the sauce to coat.
5. Serve with your favorite dipping sauce or enjoy them on their own.



## Bleu Bacon-Stuffed Mushrooms

Serves: 2

### Ingredients:

- 6 large mushrooms
- 3 strips bacon
- 2T butter
- ¼c white onions, small dice
- 2 cloves garlic, mined
- ½c bleu cheese, crumbled
- ½c cream cheese, large dice
- ¼c breadcrumbs

### Directions:

1. Clean and remove stems from mushrooms. Mince the stems and put in a bowl; set aside.
2. Cook bacon in a skillet until crispy, transfer bacon to paper towel, and leave bacon fat in the skillet. Add butter, mushroom stems, onions and garlic. Cook until onions caramelize.
3. In a food processor, add the bacon, blue cheese, cream cheese, the mixture from the skillet, and breadcrumbs. Pulse the food processor a couple times until everything is incorporated. Do not blend.
4. Fill the mushroom caps with the cheese mixture and place them in the basket.
5. Set to 350°F and cook for 15 minutes or until bubbly and lightly browned.
6. Serve hot.





## Cajun Roasted Potatoes

Serves: 4

### Ingredients:

4 russet potatoes  
2T extra-virgin olive oil  
1T Cajun spice  
Sea salt  
Black pepper, fresh, ground

### Directions:

1. Scrub potatoes and cut into wedges. Put them in a bowl and toss with olive oil until completely covered.
2. Arrange potatoes in the basket.
3. Cook at 375°F for 15 minutes, flip, and continue cooking for an additional 10 minutes or until fully cooked.
4. Once done, put potatoes in a bowl and toss with Cajun Spice, sea salt, and fresh ground black pepper.
5. Serve hot with dipping sauce of your choice.



## Cajun Salmon with Mustard Greens

Serves: 2

### Ingredients:

2 (8-oz) salmon fillets  
1T olive oil  
¼t smoked paprika  
½t seafood seasoning  
¼t cayenne pepper  
Cooking spray

### For Mustard Greens:

1lb mustard greens, washed and torn into large pieces  
3 cloves garlic, minced  
2T olive oil  
½c white onions, thinly sliced  
3T chicken or vegetable stock  
¼t sea salt  
¼t fresh ground black pepper  
¼t dark sesame oil

### Directions:

1. In a small bowl, mix together olive oil, paprika, seafood seasoning, and cayenne pepper. Rub on salmon. Let it marinate for a couple hours.
2. Meanwhile, in a skillet heat oil and add the onions. Cook until soft. Add the garlic.
3. When caramelized, add mustard greens and season with sea salt, fresh ground black pepper, stock, and dark sesame oil. Mix everything together and cook until mustard greens have softened.
4. Preheat Brio at 400°F for 5 minutes.
5. Once the preheat has finished, arrange salmon on the basket. Spray cooking oil. Set Brio to 360°F for 8 minutes.
6. Once fish is cooked, plate with mustard greens.



## Char Siu

Serves: 6

### Ingredients:

4 lbs pork belly, skin removed  
4T char siu sauce  
Sesame seeds

### Homemade Char Siu Sauce:

2T Shaoxing cooking wine  
2T oyster sauce  
 $\frac{1}{3}$ c sugar  
 $\frac{1}{3}$ c hoisin sauce  
1- $\frac{1}{2}$ T honey  
 $\frac{1}{2}$ t 5-spice powder

### Directions:

1. Combine wine, oyster sauce, sugar, hoisin sauce, honey, and 5-spice powder in a saucepan over medium heat. Bring to a boil. Lower to a simmer and allow the sauce to thicken slightly, about 10 minutes.
2. Cut belly into 4 equal pieces and rinse then pat dry with a paper towel.
3. Add the belly pieces and 4 tablespoons of homemade char siu sauce to a resealable plastic bag. Marinate at least 24 hours in the fridge.
4. An hour to 1  $\frac{1}{2}$  hours before cooking, remove pork belly pieces from marinade. Save the marinade.
5. Place the pork belly pieces into the fryer basket. Set the fryer to 400°F and cook for 10 minutes.
6. At the end of 10 minutes, baste the pork belly with the remaining marinade and return to the fryer at 320°F for an additional 10 minutes. Once cooked, remove pork belly and set aside to rest.
7. While pork belly is resting, add 3 tablespoons of char siu sauce with 5 tablespoons of water to a small saucepan and bring to a boil.
8. Slice pork belly and drizzle char siu over the top of sliced pork belly then dust with sesame seeds.



## Chicago-Style Hot Dogs

Serves: 4

### Ingredients:

- 8 beef hot dogs
- 8 poppy seed hot dog buns
- ½c yellow mustard
- ½c neon-green relish
- ½c yellow onions diced
- 8 pickle spears
- 16 sport peppers
- 16 tomato wedges
- 1T celery salt

### Directions:

1. Preheat at 400°F for 5 minutes.
2. Once preheated, place hot dogs in the basket and cook at 400°F for 5 minutes.
3. Set the hot dogs in the buns and top with the trimmings.
4. Serve hot.



## Chicken Cordon Bleu

Serves: 2

### Ingredients:

2 chicken breasts, boneless  
1 slice ham  
1 slice Swiss cheese  
2 garlic cloves, minced  
1 egg, beaten

½C breadcrumbs  
1T tarragon, dried  
1T thyme, dried  
1t parsley fine chop  
Sea salt and black pepper

### Directions:

1. Place the chicken breasts flat on cutting board. With a sharp knife, slice each chicken breast from the side, cutting about  $\frac{3}{4}$  the way through the chicken breast. Open up the chicken, exposing the insides of the breast.
2. Season all sides of the chicken with salt and pepper. Divide the garlic between the 2 breasts and place in center of chicken. Lay  $\frac{1}{2}$  slice of ham in the middle of each chicken breast and top with  $\frac{1}{2}$  slice of Swiss cheese. Close the chicken.
3. Combine the breadcrumbs, thyme, tarragon, and parsley in a bowl large enough to place the chicken in and cover with the breadcrumb mixture.
4. Cover the chicken in breadcrumbs and then coat it in egg then back into the breadcrumbs.
5. Place the chicken into the basket of the air fryer and set to "poultry" and adjust the cooking time to 20 minutes.
6. After the 20 minutes of cooking, check that the internal temperature has reached 165°F. If the chicken is not cooked through, add cooking time in 5-minute intervals until cooked and temperature is reached.
7. Serve with steamed veggies.



## Chicken Fajita Egg Rolls

Serves: 6

### Ingredients:

12 egg roll wrappers  
1 red bell pepper, fine dice  
1 pkg. fajita seasoning  
8oz black beans, rinsed and drained  
2oz diced green chilies  
½C chicken, cooked, shredded  
½C pepper jack cheese, shredded

½C cheddar cheese, shredded  
Sea salt and fresh ground black pepper  
Cooking spray

### Directions:

1. In a large mixing bowl, combine bell pepper, fajita seasoning, black beans, green chilies, chicken, and both cheeses.
2. On a flat surface, lay out each egg roll wrapper and evenly divide the fajita mix to the bottom ⅓ of each wrapper. Be sure to leave some space around the edges of the wrapper. Fold the sides of the wrapper toward the middle over the filling then roll the wrap into an egg roll shape.
3. Lay the egg rolls in the basket of the fryer seam side down and spray lightly with cooking spray.
4. Set the fryer to 400°F for 10 minutes or until the egg rolls are crispy and golden brown.
5. Serve with salsa or a dip.



## Chicken Parmesan with Marinara

Serves: 4

### Ingredients:

1lb chicken breast, boneless, skinless,  
sliced horizontally making 4 breasts  
1c panko breadcrumbs  
 $\frac{3}{4}$ c marinara sauce  
 $\frac{1}{2}$ c mozzarella cheese, shredded

$\frac{1}{2}$ c Parmesan cheese, grated  
 $\frac{1}{8}$ c egg whites  
2t Italian seasoning  
Sea salt and pepper  
Cooking spray

### Directions:

1. Spray the inside of fry Pan Basket with cooking spray.
2. Place each halved chicken breast between 2 sheets of plastic wrap and pound them down to flatten to  $\frac{1}{8}$ -inch thick.
3. In a shallow dish, combine panko, mozzarella cheese, Parmesan cheese, Italian seasoning, salt, and pepper.
4. Place egg whites in another bowl. Dip the chicken into the egg whites then dredge through the panko, completely covering the chicken in both egg whites and panko.
5. Set the air fryer to 400°F and place chicken breasts in basket. Spray top of chicken with cooking spray and cook for 5-7 minutes or until internal temperature reaches 165°F.
6. Once cooked through, ladle marinara sauce over chicken and top with additional mozzarella cheese. Cook an additional 3 minutes or until cheese is melted.
7. Serve over a bed of pasta with garlic bread.



## Chili-Coffee-Rubbed NY Strip Steak

Serves: 2

### Ingredients:

- 2 (7-oz) NY strip steaks
- ¼c espresso coffee powder
- ¼c ancho chile powder
- ¼c brown sugar, packed
- 2T smoked paprika
- 2T sea salt
- 1T ground cumin

### Directions:

1. Press "PREHEAT" on the Brio.
2. Meanwhile, in a small bowl mix together espresso coffee powder, ancho chile powder, brown sugar, and smoked paprika.
3. Sprinkle mixture on both sides of steaks.
4. Set Brio at 400°F and cook for 5 to 7 minutes, for medium steaks.

**Note:** May have extra rub depending on how much is put on steaks.





## Crab Rangoon

Serves: 4

### Ingredients:

8oz cream cheese

½c crab meat, drained, and crumbled

2 green onions, thin slice

2t garlic, minced

2t Worcestershire sauce

½t soy sauce

1 (12-oz) pkg. wonton wrappers

\*Sweet and sour dipping sauce to serve with

### Directions:

1. In a bowl, combine cream cheese, crab meat, green onions, garlic, Worcestershire sauce, and soy sauce. Mix well.
2. Take one wonton skin, and in the center place 1t of cream cheese filling.
3. Moisten the edges of the wonton wrapper with water. Fold in a triangle and press to seal, removing air from inside. Take the left and right unsealed sides, turning them up, and place against the existing seal on top. Press along the edges to close the areas where the filling could be exposed.
4. Place the Crab Rangoon in the basket. Set to 400°F and cook for 15 minutes or until golden brown.
5. Serve hot with a sweet and sour sauce.



## Crispy Beef

Serves: 4

### Ingredients:

- 1lb beef sirloin tip, cut into 1-inch cubes
- 1 (16-oz) jar cheese pasta sauce
- 1½c soft breadcrumbs
- 2T olive oil
- ½t marjoram

### Directions:

1. In a shallow dish, mix together the breadcrumbs, olive oil, and marjoram; set aside.
2. In a bowl, pour the cheese pasta sauce and add the cubed meat. Toss until all the cubed meat is coated.
3. Take the coated meat cubes and toss in the breadcrumb mixture to coat thoroughly. Arrange them in the basket. Cook in 2 batches, if necessary.
4. Set the Brio at 360°F. Cook for 6 to 8 minutes or until internal temperature of 145°F is reached and the outsides are crisp and brown.
5. Serve hot.



## Crispy Pork Chops with Roasted Broccoli Crowns

Serves: 6

### Ingredients:

6 pork chops, boneless  
2 eggs, beaten  
½c panko  
⅓c corn flakes, crushed  
1-¼t paprika  
½t onion powder  
½t garlic powder  
¼t chili powder  
⅛t black pepper, ground

2T Parmesan cheese, grated  
Sea salt  
Cooking spray  
2-3 lbs broccoli crowns  
2T extra-virgin olive oil  
2t lemon zest, grated  
1t sea salt  
½t black pepper, ground  
¼c Parmesan cheese, grated

### Directions:

1. Lightly spray the fryer basket with cooking spray and preheat to 400°F.
2. Season the pork chops with ½t sea salt.
3. In a bowl, combine, panko, corn flakes, paprika, onion powder, garlic powder, chili powder, black pepper, ¾t salt, and Parmesan cheese.
4. Place the egg in another bowl and dip the pork chops into the egg then panko mixture to coat.
5. Place the pork chops into the basket and set to 12 minutes. Cook in batches so as not to overcrowd the fryer basket. Apply cooking spray to top of pork chops. After 6 minutes of cooking, flip the pork chops and reapply a spray of cooking oil to the chops. Once all chops are cooked, place on a plate and cover loosely with aluminum foil; set aside.
6. For the broccoli, in a large pot, add 6 quarts of water and bring to a boil. Blanch the broccoli in the water for 3 minutes and remove. Drain well. Place broccoli back into a large bowl and add the oil, salt and pepper and toss to coat broccoli.
7. Add the broccoli to fryer basket. Set the air fryer to 400°F for 15 minutes. Cook, shaking basket halfway through to ensure even cooking.
8. Once done, add lemon zest and Parmesan cheese and serve with crispy pork chops.



## Croque Monsieur

Serves: 4

### Ingredients:

#### Sandwich:

8 slices hardy sourdough bread  
6oz Gruyère cheese, grated  
¼c Parmesan cheese, grated  
5oz ham, thin sliced

#### Bechamel Sauce:

1-½c milk  
¼c flour  
¼c butter  
¼t Dijon mustard  
Dash nutmeg, ground  
Sea salt and black pepper

### Directions:

#### For Bechamel:

1. In a saucepan, melt butter over medium heat and add flour, whisking constantly.
2. After 3-4 minutes, gradually whisk in milk and keep stirring until sauce thickens and becomes smooth.
3. Remove from heat and add mustard and nutmeg. Adjust seasoning with salt and pepper.

#### Sandwich Assembly:

1. Evenly spread bechamel over one side of each slice of bread and place 4 slices, bechamel side up, in the fryer basket.
2. Add ham, Gruyère, and Parmesan cheese then place the remaining 4 slices of bread on top with bechamel facing up. Top the bread with the remaining Gruyère and Parmesan cheeses.
3. Place basket into the air fryer and Set to 400°F for 5 minutes. Cook sandwiches until cheese is melted and cheese on top is golden brown.
4. Serve.



## Devils on Horseback

Serves: 10

### Ingredients:

- 40 dates, pitted, left whole
- ½c bleu cheese, crumbled
- 20 slices bacon, cut in half
- Chives, thin slice, garnish
- Hoisin sauce, for dipping (optional)

### Directions:

1. Preheat the air fryer to 400°F.
2. Split dates in half lengthwise and open the date. Add about a teaspoon of bleu cheese to the middle of the date and close the date around the cheese.
3. Lay a slice of bacon out on a flat surface and place the date at one end of the bacon. Roll the date, wrapping the bacon around the date. Periodically stretch the bacon slightly to ensure a tight wrap around the date.
4. Place the dates in the air fryer basket, seam-side down, and set the fryer to 10 minutes.
5. When done, remove the basket. The bacon should be brown and crispy and the cheese should be melting and slightly oozing from the date.
6. Plate the dates with Hoisin sauce or sauce of choice. Garnish with chives and enjoy.



## Filet Mignon

Serves: 2

### Ingredients:

- 2 filet mignon steaks
- 2 slices thick bacon
- Olive oil
- Sea salt
- Fresh ground black pepper

### Directions:

1. Preheat Brio at 400°F for 15 minutes.
2. Wrap the bacon around the filets mignons. Secure the bacon with a toothpick.
3. Rub olive oil on the filets and season with sea salt and fresh ground black pepper.
4. In a heated skillet, sear filets on both sides. Once seared, place filets in the basket of the Brio.
5. Once preheated, set at 400°F for 5 to 7 minutes. Cook until internal temperature reaches 130°F for medium-rare.
6. Once done, let the steaks rest 5 to 10 minutes before serving or cutting into.



## Fish and Chips with Homemade Tartar Sauce

Serves: 4

### Ingredients:

2 catfish fillets  
¼c tortilla chips  
4 slices of wholemeal bread  
¼c Parmesan cheese  
¼t onion powder  
¼t garlic powder  
¼t sea salt  
¼t fresh ground black pepper  
1 egg  
2T milk

### For Tartar Sauce:

½c mayonnaise  
2T pickles or cornichons finely, minced  
2T red onions finely minced  
1T white wine vinegar  
1T capers  
1t grained mustard  
Sea salt  
Fresh ground black pepper

### Directions:

1. Cut fish fillets in half so there will be a total of 4 pieces of fish. Season with lemon juice, sea salt, and fresh ground black pepper; set aside.
2. In a food processor, add the bread, tortilla chips, Parmesan cheese, onion powder, garlic powder, sea salt, fresh ground black pepper and lemon zest. Pulse everything until a breadcrumb consistency is reached. Place on a shallow dish.
3. On another shallow dish, add the egg and milk and beat lightly and set aside.
4. Take a piece of fish and wet with egg mixture and then coat with breadcrumb mixture. Set aside.
5. Preheat at 400°F for 5 minutes.
6. Place breaded fish in the basket. Set to 360°F for 15 minutes. Fish should lightly brown.
7. Meanwhile, in a small bowl, mix together mayonnaise, pickles, red onion, white wine vinegar, capers, grained mustard, sea salt, and fresh ground black pepper. Put in the refrigerator and chill until ready to eat.
8. Serve fish warm with chips and homemade Tartar sauce.



## Five-Spice Duck Breast

Serves: 2

### Ingredients:

2 duck breasts, boneless, skin on  
6T soy sauce  
1T Chinese five-spice  
1T mirin  
1T honey  
Sea salt and black pepper

### Directions:

1. Place the duck breasts on a cutting board and score the duck skin, making 3-4 diagonal cuts through the skin. Make sure not to cut into the meat.
2. Place the duck into a resealable plastic bag and add the soy sauce, five-spice, mirin, honey, salt, and pepper. Mix everything together to coat the duck breast. Place in the refrigerator to marinate for 24 hours.
3. Remove the duck breast from marinade. Pat dry the duck breasts. In a sauté pan, bring up to high heat. Get the pan very hot. Once hot, add the duck breast skin-side down into the pan. Sear the skin of the duck until it reaches a crispy golden-brown texture; set aside.
4. While the duck breast is searing, set the air fryer to "PREHEAT", adjust the time to 10 minutes, and the temperature to 360°F.
5. Once the fryer has preheated, add ½ cup water to the bottom of the basket. Place the duck breast, skin-side up, into the fryer and set the fryer to "poultry". Adjust the cooking time to 30 minutes. After 30 minutes, check that the internal temperature of each has reached 165°F. If it has not, return into the fryer and cook until temperature has been reached.





## Fried Pickles

Serves: 4

### Ingredients:

1 (32-oz) jar pickles, whole  
1c panko breadcrumbs  
2 eggs, beaten  
1/3c Parmesan cheese, grated  
1/4t dill, dried  
Sea salt

### Directions:

1. Slice pickles on a bias, 1/4-inch thick, and place slices paper towels to dry.
2. In a shallow bowl, combine breadcrumbs, Parmesan, and dill.
3. Dip a pickle slice in the egg then coat with the breadcrumbs. Repeat until all pickle slices are breaded.
4. Arrange the breaded pickle slices in air fryer basket. Do not overcrowd.
5. Cook at 400°F for 10 minutes. Shake the basket halfway through cooking.
6. Serve hot.



## Homemade Chicken Tenders with Honey Mustard

Serves: 2

### Ingredients:

8 chicken tenderloins  
2 eggs, beaten  
1C breadcrumbs  
½T rosemary, dry  
½T thyme, dry  
1t sea salt  
½t fresh ground black pepper

### Honey Mustard:

1T Dijon mustard  
1T honey  
1T white vinegar  
1t cracked black pepper

### Directions:

1. In a mixing bowl, add breadcrumbs, rosemary, and thyme and combine.
2. Season the tenders generously with salt and pepper. Dip and coat the tenders in egg then coat with the breadcrumbs. Place the chicken in the basket of the air fryer. Set to "poultry" and cook for 12 minutes or until the internal temperature reaches 165°F.
3. While the chicken is cooking, combine the mustard, honey, white vinegar, and pepper in a small mixing bowl. Serve as a dipping sauce for the chicken tenders.



## Honey-Butter Pork Tenderloin

Serves: 6

### Ingredients:

1-½ lbs pork tenderloin, trimmed

¾c water

4t butter

2t honey

½t Cajun seasoning

½t black pepper, ground

### Directions:

1. In a skillet, over medium heat, melt the butter and honey.
2. Rub the Cajun seasoning and black pepper on the pork tenderloin. Add pork to the honey butter. Brown all sides of the tenderloin.
3. Place the tenderloin in the fryer basket and press the "menu" button until the red light shows over the steak option. This will set the fryer to 360°F and 12 minutes of cooking time. Cooking time may be longer due to the size and thickness of the tenderloin.
4. Once cooked, remove tenderloin to a serving dish and cover with aluminum foil.
5. Pour the juices left in the basket from the cooked tenderloin into a saucepan, add the water, and heat over medium heat. Slightly reduce liquid for about 5 minutes.
6. Slice the tenderloin and serve with a drizzle of the pan sauce from pan.



## Italian Sausage with Rigatoni Pasta

Serves: 2

### Ingredients:

1lb rigatoni pasta  
1lb Italian sausage, cooked and crumbled  
2 basil leaves, chiffonade  
1 bell pepper, sliced into strips  
1c grape tomatoes, halved  
1-½T sea salt

¼c fontina cheese, grated  
¼c mozzarella cheese, shredded  
1c marinara sauce  
Cooking spray

### Directions:

1. Cook pasta according to package. Strain pasta and place in a bowl and add sausage, bell pepper, tomato, fontina cheese, half the mozzarella cheese, and the marinara sauce. Stir together.
2. In a baking dish that will fit into the air fryer, coat dish with cooking spray and add the pasta mixture.
3. Set the air fryer to 325°F for 10 minutes. After 10 minutes, add the remaining mozzarella cheese to the top of the dish and increase the temperature of the fryer to 400°F. Cook for an additional 3-4 minutes until cheese is melted. Top with fresh basil.



## Jumbo Lump Crab Cakes

Serves: 4

### Ingredients:

2c cooked crab meat

1T all-purpose flour

½c mayonnaise

3 green onions, finely chopped

1 yellow onion, medium size, finely chopped

½c roasted pepper, finely chopped

1 egg

½c panko breadcrumbs + 1 cup

½t garlic powder

½t sea salt

½t fresh ground black pepper

### Directions:

1. In a large bowl, add the crab meat, flour, mayonnaise, onion, green onion, roasted pepper, egg, ½c panko breadcrumbs, garlic powder, sea salt, fresh ground black pepper.
2. Combine all ingredients together, but don't overwork the mixture. Divide mixture into 16 portions and form the crab cakes.
3. In a shallow dish, add 1c of panko. Pat each crab cake into the panko. Place the crab cakes on a tray or plate and put in freezer for an hour. This will make it easier to handle them.
4. Preheat at 400°F for 5 minutes.
5. Once preheat is done, set at 360°F for 10 minutes. Or cook until golden brown.
6. Serve hot with any dipping sauce of choice.



## Korean Wings

Serves: 2

### Ingredients:

1lb chicken wings  
1t canola oil  
¼t fresh black pepper

### For Sauce:

1-½T sambal  
1T Sriracha  
1T black bean paste

### Directions:

1. In a large mixing bowl, add the wings, oil, and pepper. Toss to coat the wings.
2. Place the wings in the fryer basket and set to 400°F for 20 minutes.
3. While the wings are cooking, in another mixing bowl, add the sambal, Sriracha, and black bean paste. Mix to combine.
4. Once the wings are cooked, toss them in sauce to coat.
5. Serve with favorite dipping sauce or enjoy them on their own.



## Mongolian Beef

Serves: 4

### Ingredients:

2lbs beef tenderloin beef chuck, cut into strips  
¼c cornstarch  
2T cooking oil  
1T fresh ginger, minced  
1T garlic, minced  
½c rice vinegar

½c soy sauce  
½c water  
1t Hoisin sauce  
½c brown sugar  
1t red pepper flakes  
½c green onion, chopped into 1-inch pieces

### Directions:

1. In a plastic zip bag, add cornstarch and beef. Coat evenly.
2. To the zip bag, add the remaining ingredients: ginger, garlic, rice vinegar, soy sauce, water, hoisin sauce, brown sugar, and red pepper flakes.
3. Marinate for at least 2 hrs.
4. Place beef strips on the basket; try not to overlap. Set Brio at 400°F and cook for 10 minutes.
5. Once cooked, put beef on a plate and top with green onions.



## Mozzarella Sticks

Serves: 4

### Ingredients:

1lb mozzarella cheese, whole brick  
2 eggs  
3T nonfat milk  
1c plain breadcrumbs  
1T basil, fresh, minced  
1T oregano, fresh, minced  
1T parsley, minced

¼c all-purpose flour  
1t garlic powder  
1t onion powder  
½t cayenne pepper  
½t paprika, smoked  
¼t black pepper, fresh, cracked  
Sea salt  
\*Marinara sauce for serving

### Directions:

1. Slice cheese into 3-by-½-inch sticks.
2. In a bowl, add eggs and milk. Whisk together.
3. In shallow dish, add breadcrumbs, basil, oregano, and parsley. In a third bowl, place flour, garlic powder, onion powder, cayenne pepper, paprika, and black pepper.
4. Assembly line should be flour-egg-breadcrumbs. Bread each piece of cheese in this order.
5. Place breaded cheese sticks on a tray and freeze for up to 2 hours or until solid.
6. Place small batches in the basket; do not overcrowd.
7. Set air fryer to 400°F and cook for 12 minutes.
8. Serve hot with marinara sauce.





## Polish Kielbasa with Peppers and Onions

Serves: 6

### Ingredients:

- 1 red bell pepper, sliced into strips
- 1 green bell pepper, sliced into strips
- 1 red onion, sliced into strips
- 2 lbs Polish kielbasa, cut into coins
- Sea salt and black pepper, ground
- Cooking spray

### Directions:

1. Spray the basket of the fryer with a coat of cooking spray. Add the kielbasa, peppers, and onions.
2. Add salt, pepper, and cooking spray. Toss basket to coat sausage and veggies.
3. Set air fryer to 400°F for 10 minutes. Shake basket a couple times through cooking to separate and move sausage and veggies around.
4. Serve with rice or as a side dish.



## Reuben Sandwich

Serves: 2

### Ingredients:

- 4 slices of rye bread
- 10 slices of corned beef
- 3T of sauerkraut with caraway seeds
- 4T Thousand Island dressing
- 4 slices of Swiss cheese
- Butter-flavored cooking spray

### Directions:

1. Spray the outer sides of the rye bread.
2. Arrange the corned beef on 2 of the slices of rye bread. Evenly spread sauerkraut on top of the corned beef and drizzle on Thousand Island dressing.
3. On top of the sauerkraut and dressing, top with Swiss cheese and top with other rye bread.
4. Carefully place sandwiches in the basket.
5. Set Brio at 400°F for 5 minutes or cook until cheese melts.
6. Serve hot.



## Scotch Eggs

Serves: 6

### Ingredients:

6 hard-boiled eggs, peeled  
3 eggs, raw, divided  
1-½ c breadcrumbs, divided  
1-½ lbs pork sausage  
½c flour  
Cooking spray

### Directions:

1. In a large mixing bowl, combine one raw egg, ½ cup breadcrumbs, and pork sausage.
2. In a shallow bowl, beat the remaining eggs. In another shallow bowl, add the flour and set aside.
3. Divide the sausage mixture into six pieces. Flatten each piece into an oval shape.
4. Roll each hard-boiled egg in the flour then place the egg in the middle of the oval sausage patty. Wrap the sausage around the egg so that it completely encloses the egg.
5. Once wrapped, again roll the encircled egg in the flour, dip it into the beaten eggs, and then roll in the breadcrumbs.
6. Place the eggs in the fryer basket in a single layer and spray with cooking spray.
7. Set the air fryer to 360°F for 10 minutes. After 5 minutes of cooking, turn each egg over and spray again with cooking spray. Cook an additional 5 minutes or until sausage is cooked and the egg coating is brown.



## Sesame Beef

Serves: 4

### Ingredients:

- 1lb beef strips, any beef of choice.
- ¼c soy sauce
- ¼c ketchup
- 2T honey
- 2t sesame seed oil
- 1T sesame seeds
- 2t cornstarch

### Directions:

1. In a plastic zip bag, add beef strips, soy sauce, ketchup, honey, sesame seed oil, sesame seeds, and cornstarch. Mix all together and marinate overnight in the refrigerator.
2. The next day of cooking preheat the Brio at 400°F for 15 minutes.
3. Once preheat is done, take out the strips of meat from the plastic zip bag and arrange them in the basket.
4. Cook sesame beef at 400°F for 5 to 7 minutes.
5. Meanwhile, take remaining marinade and pour into a small saucepan.
6. Bring up to a boil until it thickens.
7. Serve sesame beef with the marinade on the side for dipping.



## Southern Fried Chicken Thighs

Serves: 6

### Ingredients:

6-8 chicken thighs, bone-in  
2C flour  
1C buttermilk  
1T garlic powder  
1T black pepper  
1T paprika

1t sea salt  
1t onion powder  
1t cumin  
½t cayenne pepper  
½t oregano, dried  
½t thyme, dried

### Directions:

1. In a resealable plastic bag, place the chicken thighs and buttermilk and seal the bag. Place in the refrigerator for at least 2-3 hours.
2. Remove the chicken from the bag and reserve the buttermilk; set aside.
3. Combine the flour and all the spices into a bowl large enough to dredge the chicken in the seasoned flour.
4. With each piece of chicken, dredge the chicken in the seasoned flour, then dip it back into the buttermilk. Again, dredge the chicken back into the seasoned flour.
5. Place the chicken in the fryer basket. Cook the chicken in batches, if necessary.
6. Set the air fryer to "poultry" and adjust the cooking time to 20 minutes.
7. Check the chicken every 5 minutes or so and turn the chicken over each time for even cooking.
8. After 15 minutes of cooking, check the chicken with a meat thermometer. Chicken should reach an internal temperature of 165°F.
9. Serve with corn on the cob and enjoy.



## Spiced Avocado Fries with Creole Sauce

Serves: 2

### Ingredients:

2 avocados  
4T ground coriander  
3 limes, juice and zest  
2c oats  
1T dried or fresh basil  
2T taco seasoning

Sea salt  
Black pepper, fresh, ground

### For Dipping Sauce:

½c mayonnaise  
1T brown mustard  
2t Cajun seasoning  
1t lemon juice

### Directions:

1. Cut avocados in half and remove skin and pit (seed). Slice avocado, similar to potato wedges.
2. Squeeze lime juice over the avocado and season with sea salt, fresh ground black pepper, and coriander.
3. In a food processor, add lemon zest, oats, basil, and seasoning. Pulse until breadcrumb consistency is reached. Put mixture into a shallow dish.
4. Take avocado slices and bread them with the oat mixture. Arrange the slices in the basket; do not overlap.
5. Set air fryer to 400°F and cook for 6 minutes. Flip the avocado slices and set to cook for an additional 6 minutes.
6. In a small bowl, add mayonnaise, brown mustard, Cajun seasoning, and lemon juice. Mix all together and pour into a dipping sauce container; set aside.
7. Before serving, squeeze remaining lemon juice. Serve with Creole Sauce.



## Spicy Rumaki

Serves: 8

### Ingredients:

½ lb chicken livers, cleaned and rinsed, cubed into ½-inch pieces  
1 lb bacon slices, with slices cut into thirds

1 (5 oz) can whole water chestnuts, quartered

1 jalapeño pepper, thinly sliced

2 cloves garlic, minced

2t fresh ginger, minced

4T maple syrup

3T soy sauce

2T red pepper flakes

Sweet chili sauce for dipping, optional

### Directions:

1. Place the chicken livers in a plastic resealable bag along with the soy sauce, ginger, and garlic. Marinate for 2 hours.
2. Remove the livers from the marinade and set aside. Lay the bacon slices on a flat surface. Brush one side of the bacon with maple syrup. Sprinkle some red pepper flakes over the bacon then place a piece of liver at one end of the bacon. Top with a piece of water chestnut and a slice of jalapeño.
3. Begin to wrap the bacon around the liver, chestnut, jalapeño stack by rolling it. Slightly stretch the bacon to ensure a tight wrap. Continue this until all liver is used.
4. Place the rumaki, seam-side down in the fryer basket. Brush with more maple syrup. Set the fryer to 400°F for 12 minutes.
5. Halfway through cooking, carefully remove the basket from the fryer and flip the rumaki over. Again, baste the rumaki in maple syrup and continue cooking. Depending on the number of rumaki and size of air fryer, this may need to be done in batches.
6. Once bacon has cooked to desired crispiness, remove the rumaki and serve with a sweet chili sauce.



## Stuffed Peppers

Serves: 4

### Ingredients:

4 red bell peppers

1lb ground beef

1 white onion, minced

3 cloves of garlic, minced

1c tomato sauce

2t olive oil

1t sea salt

1t fresh ground black pepper

2t Worcestershire sauce

2c cheddar cheese, shredded

### Directions:

1. Cut off upper parts of the bell peppers and remove stems and seeds. In a pot of boiling water, place peppers in and cook for 3 minutes. Take out and set aside.
2. Preheat at 400°F for 15 minutes.
3. In a skillet, heat oil and add onion and garlic. Season with sea salt and fresh ground black pepper. When done, turn off heat and let it cool down.
4. In a large bowl, add ground beef, half the amount of tomato sauce, Worcestershire sauce, 1c cheddar cheese, sea salt, fresh ground black pepper, and onion mixture that has cooled down.
5. Fill up peppers with beef filling and top with tomato sauce and shredded cheese.
6. Arrange peppers in the basket and set at 400°F for 20 minutes.
7. Serve hot with white rice.





## Sweet and Sour Chicken

Serves: 4

### Ingredients:

4 chicken breasts, boneless, skinless,  
large dice  
2 cloves garlic, minced  
1 red onion, large dice  
1 red pepper, seeded, large dice  
1 green pepper, seeded, large dice  
1C sugar

½C apple cider vinegar  
4T ketchup  
2T cornstarch  
1T extra-virgin olive oil  
1T soy sauce  
1t red pepper flakes  
Sea salt and pepper to taste

### Directions:

1. In a large mixing bowl, add garlic, onions, and bell peppers. Add the oil and mix well to coat the veggies with oil. Place the vegetables in the basket of the air fryer and set to 360°F for 7 minutes. Halfway through cooking pull out the fryer basket and shake contents.
2. In the same large bowl, combine sugar, vinegar, ketchup, cornstarch, soy sauce, red pepper flakes, and black pepper. Mix well and set aside.
3. Once vegetables have cooked for 7 minutes, add the chicken and cook an additional 10 minutes or until the chicken reaches 160°F.
4. Once the chicken reaches this temperature, remove the basket from the fryer and pour the sauce over the chicken and vegetables. Stir to coat everything in the sauce. Cook an additional 5 minutes to thicken the sauce.
5. Remove and serve with rice.



## **Yakitori**

Serves: 6

### **Ingredients:**

⅓C rice wine

⅓C sugar

2T ginger, minced

2t garlic, minced

⅓C soy sauce

2 lbs chicken, cut into strips

### **Directions:**

1. Combine rice wine, soy sauce, sugar, ginger, garlic, and soy sauce into a saucepan. Bring up to a boil until thickened.
2. In a separate bowl, place in chicken and pour marinade over it.
3. Chill for 2-3 hours.
4. Place marinated chicken onto skewers. Place into the basket of the fryer. Set the fryer to 400°F.
5. Cook for 10 minutes and baste with marinade halfway through cooking.
6. Serve with your choice of rice or sauce.

**Brio® 6-Qt  
Digital Air Fryer**



**Nutri-Pot® 6-Qt  
Digital Pressure Cooker**



**NuWave Oven  
Primo™**



**NuWave PIC® Gold  
Precision Induction Cooktop**



**BruHub®  
Coffee Maker**



**Moxie® High-Performance  
Vacuum Blender**



**Duralon® Healthy Ceramic  
Non-Stick Cookware**

# nuwave®

— LIVE WELL FOR LESS —

[www.nuwarennow.com](http://www.nuwarennow.com)



## FOR HOUSEHOLD USE ONLY

Model: 36101 120V, 60Hz, 1500 Watts

For patent information please go to: [www.nuwarennow.com/legal/patent](http://www.nuwarennow.com/legal/patent)

Designed and Developed in USA by:  
**NuWave, LLC**

1795 N. Butterfield Road  
Libertyville, IL 60048, U.S.A.

### Customer Service:

1-877-689-2838 • [help@nuwarennow.com](mailto:help@nuwarennow.com)

Made in China

©2018 NuWave LLC • All Rights Reserved.

Item No: BM36101

Rev: 08-OG

10-04-18