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— LIVE WELL FOR LESS —

**RECIPES
INCLUDED!**

NuWave Brio[®] 6-Qt Healthy Digital Air Fryer



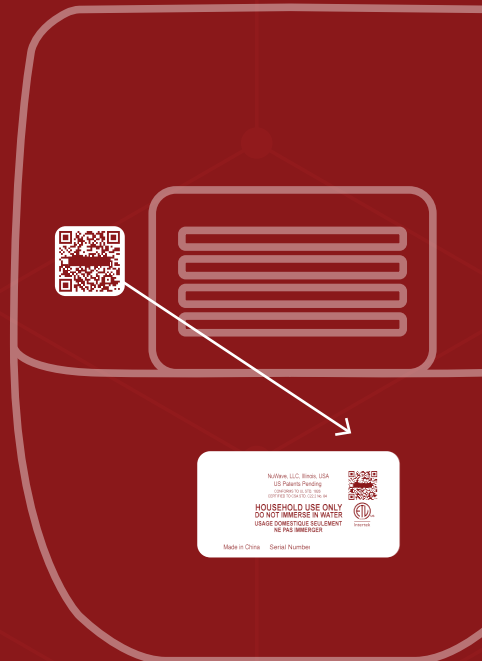
Owner's Manual & Complete Recipe Book

**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 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 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.



for an additional
**3 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."

QR code readers

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

**Register your product within 1 year of date of purchase for a free 3-month extension of your limited warranty.*



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.

NuWave Primo™ Combo Grill

With the NuWave Primo™ Combo Grill, 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.

For more about our innovative products, visit:

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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 fresher longer.

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.







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GUIDE

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

Food Type	Shake/ Flip	Time (min)	Temp (°F)	Suggested Amount	Additional Notes
Frozen French Toast Sticks	Flip	8-10	380	8 oz	/
Frozen Hash Brown Patties	Flip	18-25	360	1-4 patties	/
Cinnamon Rolls	/	10-12	350	1-5 rolls	Cover w/foil halfway
Thin Frozen Fries	Shake	8-14	400	28 oz	/
 Thick Frozen Fries	Shake	14-17	400	24 oz	Medium-thick cut
 Homemade Fries	Shake	20-25	360	12-16 oz	Soak in water - 30 minutes
Homemade Potato Wedges	Shake	20-25	360	12-16 oz	Soak in water - 30 minutes
Homemade Potato Cubes	Shake	15-20	360	12-16 oz	Soak in water - 30 minutes
 Steak (½" ribeye)	Flip	12-18	360	1-4 (8 oz each)	/
Pork Chops (with bone)	Flip	15-20	375	1-3 (8- to 12-oz each)	/
Frozen Hamburgers	Flip	16-20	360	1-2 (5 oz each)	/
Fresh Hamburgers	Flip	12-16	360	1-4 (8 oz each)	/
Italian Sausage	Flip	13-15	400	3-7 (4 oz each)	/
Chicken Wings	Shake	20-25	390	24 oz	/
 Poultry	Flip	11-14	360	1-2 (8 oz each)	Chicken Breast
Spiral Ham	/	9-10 min/lb	300	Up to 5 lbs	Cover with foil
Boneless Ham	/	11-13 min/lb	300	Up to 7 lbs	Cover with foil
Whole Chicken	Flip	10-12 min/lb	375	Up to 6 lbs	Cover with foil
Frozen Tater Tots	Shake	6-8	360	16-20 oz	/
Spring Rolls	Shake	6-8	360	16 oz	/
 Chicken Nuggets	Shake	8-12	390	12 oz	/
 Fish	Shake	6-10	400	12 oz	Frozen Fish Sticks
Stuffed Poppers	Shake	8-10	360	12 oz	/
Onion Rings	Shake	12-16	360	16 oz	/
Breaded Mushrooms	Shake	8-10	390	12 oz	/
Mozz. Sticks/Zucchini	Shake	5-7	360	16 oz	/

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.

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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 the Brio with a damaged cord, 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. 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.
5. 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.
6. NOT INTENDED FOR OUTDOOR USE.
7. Do not use appliance for other than intended use.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on a stovetop, near a hot gas, electric burner, or in a heated oven.
10. Extreme caution must be used when moving the Brio containing hot oil or other hot liquids.
11. To disconnect, turn the Brio "OFF", then remove plug from the wall outlet.
12. 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.
13. 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.
14. 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.
15. 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. INTENDED FOR HOUSEHOLD USE ONLY.
18. 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 kitchen staffs 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.

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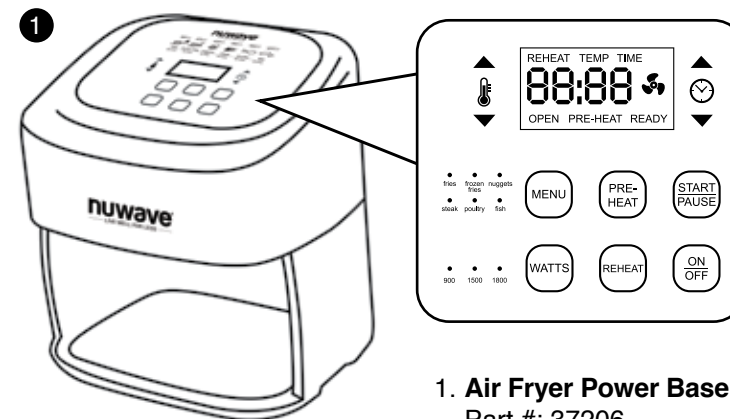
ADDITIONAL SAFEGUARDS

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.

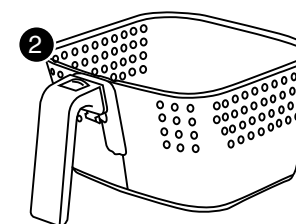
*Customer Service Department: 1-877-689-2838 • help@nuwavenow.com

	CAUTION
	<ul style="list-style-type: none"> • 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 openings while the appliance is operating. • Do not pour oil into the Base Tray or Fry Pan Basket, as this may create a fire hazard. • Never touch the insides of the appliance while it is operating.

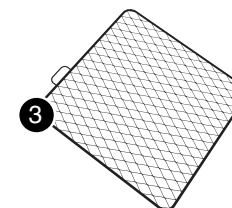
PARTS DESCRIPTION



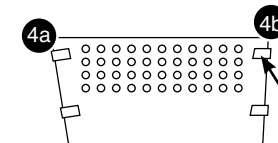
1. **Air Fryer Power Base**
Part #: 37206



2. **Fry Pan Basket**
Part #: 37202

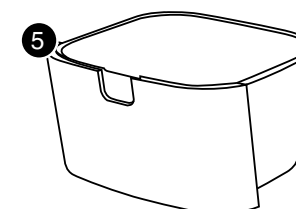


3. **Fry Pan Basket Net**
Part #: 37204



4a. **Fry Pan Divider**
Part #: 37205

4b. **4 Silicone Tabs**
Part #: 37207



5. **Base Tray**
Part #: 37201

OPERATING INSTRUCTIONS

Before First Use:

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
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 inside and outside of the appliance with a wet cloth. Do not immerse the appliance in water. See "Assembling the Brio" under Operating Instructions for more.

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

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 Brio. See "Assembling the Brio" under Operating Instructions for more.
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 back of the Brio. Doing so can prevent proper ventilation and will adversely affect the cooking results.

ON/OFF

On/Off Function

1. Press "ON/OFF" 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.
 - The light above the last used wattage will be on.
2. Press "ON/OFF" again to turn the unit off, and the last wattage used will be flashing.

WATTS

Wattage Function

The default wattage of the Brio is 1800 watts.

1. To change the wattage, press "WATTS" once. The light will illuminate above the "900", indicating that the Air Fryer is now set to 900 watts.
2. Press "WATTS" once more and the light above "1500" will illuminate. The Air Fryer is now set to 1500 watts.
3. Press "WATTS" again and the light above "1800" will illuminate, indicating the Air Fryer is now set to the default of 1800 watts.

Note: If you change the wattage from the default 1800W to either 900W or 1500W and unplug or turn off the unit, the Brio will remember the last wattage setting when it is turned back on. The light above that wattage will flash until unit is turned on and then it will remain solid.

OPERATING INSTRUCTIONS (Continued)

START/PAUSE

Easy Start/Pause Function

1. Press "START/PAUSE" once to begin cooking. "TIME" will be displayed. "0:15" and the FAN Icon will also be displayed with the ":" and FAN Icon flashing.
 - The Brio will start to countdown. The default is 360°F for 15 minutes.
 - To interrupt the cooking process, press "START/PAUSE".
 - To resume cooking or preheating, press "START/PAUSE" again.
 - Once the Brio finishes cooking, the unit will "beep" three times and the control panel will display "End".

Note: Removing the Base Tray and Fry Pan Basket will also Pause the unit. "OPEN" will be displayed on the control panel. Return the Base Tray and Fry Pan Basket to resume cooking.

PRE-HEAT

Pre-Heat Function

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

1. Press "PRE-HEAT". The control panel will display "PRE-HEAT" and "0". The default for Pre-Heat is 360°F for 15 minutes.
2. To preheat with the default settings, press "START/PAUSE". The control panel will display "TEMP" and "PRE-HEAT". "360F" and the FAN Icon will flash during pre-heating.
 - Once the preheat temperature is reached, the control panel will display "READY" and "TIME" and the Air Fryer will beep once. "5" will flash and a 5-minute countdown will begin.
 - The unit will maintain the pre-heat temperature during the 5-minute countdown OR until the Fry Pan Basket is removed, whichever comes first.
3. Once the food has been added to the Fry Pan Basket, insert the Fry Pan Basket back in place. This will start the cooking process at the selected temperature and time.
 - If no temperature or time were selected prior to Pre-heat, the default temperature (360°F) and time (15 minutes) will be used.
 - If nothing is done within the 5-minute countdown, the NuWave Brio will return to the ON setting and "0" will be displayed.

OPERATING INSTRUCTIONS (Continued)

Note: Pre-heat temperature can be adjusted at any time during the pre-heat process by pressing the arrows above and below the Temp Icon.

- During cooking, Preheat can be canceled.
- If the Fry Pan Basket is removed at any point during the pre-heating stage, the Air Fryer will automatically pause, and start a 5-minute countdown until the Fry Pan Basket is replaced.
- If nothing is done within the 5-minute countdown, the NuWave Brio will return to the ON setting and “0” will be displayed.
- If another batch of food is cooked shortly after cooking, the Pre-Heat Function will not need to be used. The unit will already be hot.
- If longer cooking time is desired, simply place the Base Tray and Fry Pan Basket back into the appliance and continue cooking in 2- to 3-minute increments until desired consistency has been reached.



Menu Function

1. Press “MENU”. The light above “fries” will illuminate and “360F” and “TEMP” will be displayed in the control panel.
2. Press “START/PAUSE” to begin cooking. The pre-programmed time will begin to countdown.
 - Remaining cooking time will be displayed in the control panel with “TIME” lit and “.” and the FAN Icon will flash.
3. To choose a different Menu selection, simply press “MENU” until the desired Menu program is selected BEFORE pressing “START/PAUSE”.
4. To get out of Menu selection, press “MENU” until no lights are lit above the pre-programmed menu selection.
 - Once the Brio finishes cooking, the unit will “beep” three times and the control panel will display “End”.

Note: The default wattage for all Menu selections is 1800 watts.

Food Type	Time (minutes)	Temp	Food Amount (ounces)
Fries (Homemade Thick cut)	25	360°F	8-12
Frozen Fries (Medium cut)	15	400°F	28
Chicken Nuggets	8	400°F	12
Steak (½" ribeye)	12	360°F	8 oz each
Poultry (Chicken breast)	12	360°F	8 oz each
Fish (Frozen Fish Sticks)	8	400°F	12

OPERATING INSTRUCTIONS (Continued)

Using PRE-HEAT with MENU

- Using Pre-Heat with a Menu selection can be done two ways:

Example #1

1. Press “PRE-HEAT” then press “MENU”.
2. Choose the desired Menu selection and press “START/PAUSE”.
 - The Brio will pre-heat first before cooking.

Example #2

1. Press “MENU”.
2. Choose the desired Menu selection and then press “PRE-HEAT”.
3. Press “START/PAUSE” The NuWave Brio Healthy Digital 6-Qt. Air Fryer will pre-heat first before cooking.



Adjusting Temperature

The Brio is set to cook at 360°F by default.

1. To set a different cooking temperature, press the arrows above or below the Temp Icon. The control panel will display “360F” and “TEMP”.
2. To adjust the temperature, continue to press the “Up” or “Down” arrows until the desired cooking temperature is reached.
 - The temperature will adjust in 5-degree increments between 100°F and 400°F.
3. To quickly adjust the temperature, hold down the arrows until desired cooking temperature is reached.

Note: Cooking temperature can be adjusted at any time before or during the cooking process. Once display is switched to temperature display, it will remain in the temperature display.



Adjusting Time

The Brio is set to cook for 15 minutes by default.

1. To set a different cooking time, press the arrows above or below the Time Icon. The control panel will display “0:15” and “TIME”.
2. To adjust the time, continue to press the “Up” or “Down” arrows until the desired cooking time is reached.
 - The time will adjust in 1-minute increments.
3. To quickly adjust the time, hold down the arrows until desired cooking time is reached.
 - The time will be adjusted in 10-minute increments, followed by 20-minute increments, followed by 30-minute increments.

OPERATING INSTRUCTIONS (Continued)

- The maximum selectable cooking time differs depending on the selected cooking temperature:
 - 100°F - 345°F, maximum cooking time is 99 hours 59 minutes.
 - 350°F - 400°F, maximum cooking time is 1 hour.

Note: Cooking time can be adjusted at any time before or during the cooking process.

REHEAT

Reheat Function

The default setting is programmed at 360°F for 4 minutes at 1800 watts.

- Press “REHEAT”. The NuWave Brio will automatically begin the reheat process. The control panel will display “REHEAT” and “TIME” and begin a 4-minute countdown.
 - Once the unit finishes reheating, the unit will “beep” three times and the control panel will display “End”.

Note:

- Reheat cooking temperature and time can be adjusted at any time during the reheat process.
- During cooking, Reheat can be canceled.
- The Reheat function is perfect for reheating single-portion-sized foods.
- When using the Reheat function, food can be placed directly in the Fry Pan Basket, any oven-safe dish, or foil.

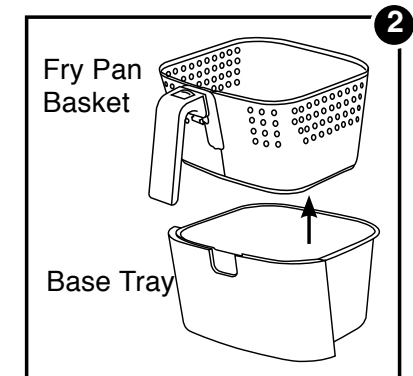
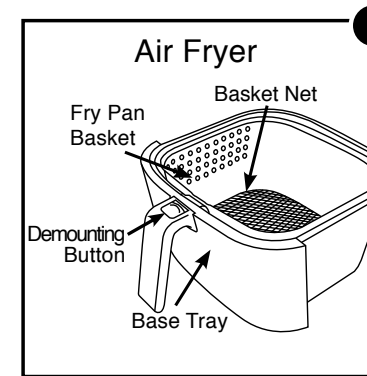
OPERATING INSTRUCTIONS (Continued)

Assembling the Brio

CAUTION: DO NOT use the Brio without the Base Tray and Fry Pan Basket with Net. **DO NOT** touch the insides of the Base Tray, Fry Pan Basket, and Net immediately after cooking. Parts will be hot. **ONLY** hold the Base Tray and Fry Pan Basket by the handle.

Removing Base Tray with Fry Pan Basket

- Using the handle, pull and slide out the Base Tray and Fry Pan Basket with Net. (See Fig. 1.)
- To remove Fry Pan Basket from Base Tray, while holding the handle, push demounting button forward and lift up Fry Pan Basket from Base Tray. (See Fig. 2.) When cooking, this will reduce extra weight from Base Tray and make it easier to pour or shake smaller foods.

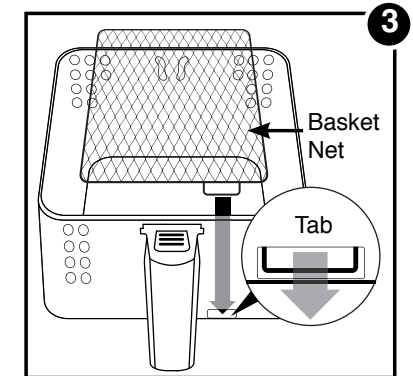


Removing the Fry Pan Basket Net:

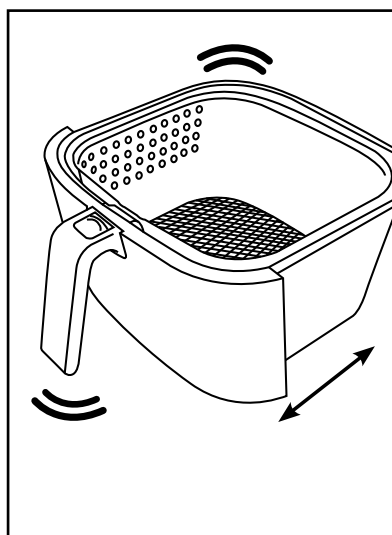
- After removing Fry Pan Basket from Base Tray, turn Fry Pan Basket upside down.
- Using oven mitts, press the underneath of the Fry Pan Basket Net down until it is released from Fry Pan Basket. Net and its tab will be released from Fry Pan Basket.

Assembling the Fry Pan Basket Net

- Place Tab of Fry Pan Basket Net into slot of Fry Pan Basket. (See Fig. 3.)
- Press other end of Fry Pan Basket Net down until Net snaps into place and is flat inside Fry Pan Basket.



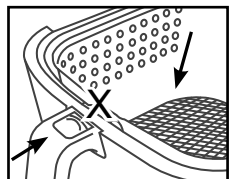
OPERATING INSTRUCTIONS (Continued)



Shaking Food

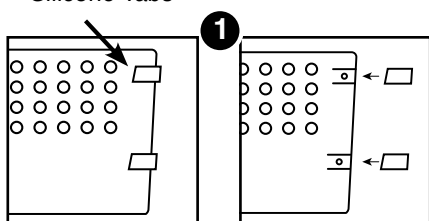
Some foods require shaking halfway through cooking. To properly shake the food, hold the handle, remove the Base Tray from the appliance, and shake. Once the food has been adequately shaken, slide the Base Tray and Fry Pan Basket back into the NuWave Digital Brio 6-Qt Digital Air Fryer.

Note: For best results, when cooking, do not fill more than $\frac{4}{5}$ full.



DO NOT PUSH THE DEMOUNTING BUTTON FORWARD WHILE SHAKING.

Silicone Tabs



Using the Fry Pan Divider:

Fig. 1.

Make sure all 4 Silicone Tabs are placed on the Divider tabs.

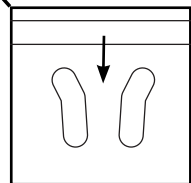
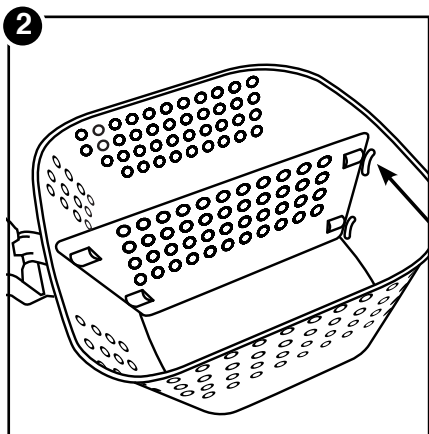
Fig. 2.

Looking down at the Fry Pan Basket, slide the Divider down the center of the Basket.

Make sure the Divider is between both the groves and screws of the Basket.

To remove Divider, simply slide the Divider straight up. (Caution: Divider will be hot from cooking.)

You can remove the Silicone Tabs from the Divider when cleaning.



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.
2. Use a damp cloth to wipe the outside of the appliance.
3. Clean the Base Tray, Fry Pan Basket, Fry Pan Basket Net, or removable components with a nonabrasive sponge, hot water, and mild detergent.

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

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. Afterward, use 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 clean and dry.
3. Push the power cord into the storing capsule. Affix the cord by inserting it into the cord-affixing opening in the back of the 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

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

1-877-689-2838 • help@nuwavenow.com

TROUBLESHOOTING

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
The NuWave Brio Healthy Digital 6-Qt. Air Fryer is not turning on or working.	The appliance is not plugged in. Did not press "ON/OFF" button. Base Tray with Fry Pan Basket is not in the NuWave Brio Healthy Digital 6-Qt. 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 Healthy Digital 6-Qt 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 Healthy Digital 6-Qt. Air Fryer to 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 NuWave Brio Healthy Digital 6-Qt. 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 before placing in Brio 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. Push the Fry Pan Basket down into the Base Tray until you hear a click.

TROUBLESHOOTING (Continued)

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
White smoke is coming out of the product.	You are frying greasy foods. The Fry Pan Basket Net contains greasy residue from previous uses.	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 Basket might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Fry Pan Basket. Make sure you clean Fry Pan Basket properly after use.
French fries are fried unevenly in the NuWave Brio Healthy Digital 6-Qt. Air Fryer.	You did not soak the potato sticks properly before you fried them. You did not use the right potato type or they were not fresh.	Soak potato sticks in a bowl of water for at least 30 minutes, take them out, and dry them with paper towels. Use fresh potatoes and make sure they stay firm during air-frying.
French fries are not crispy when they come out of the NuWave Brio Healthy Digital 6-Qt. 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 and dry them for a crispier result. Add slightly more oil on potatoes before placing in Brio again 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** or **help@nuwavenow.com**.

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® 6Q Digital Air Fryer THE MANUFACTURER WARRANTIES

The Brio, including the Base Tray, Fry Pan Divider, Fry Pan Basket, 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 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.

MANUFACTURER'S OBLIGATION

The Manufacturer's obligation under this Limited Warranty is limited, to the extent allowable by law, to repairing or replacing any part covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of the manufacturer's authorized channels of distribution. **THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES TO ANY PERSON, WHETHER OR NOT OCCASIONED BY NEGLIGENCE OF THE MANUFACTURER, INCLUDING WITHOUT LIMITATION, DAMAGES FOR LOSS OF USE, COSTS OF SUBSTITUTION, PROPERTY DAMAGE, OR 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.**

DISPUTE RESOLUTION PROCEDURE. For disputes relating to use of the website or use or purchase of a NuWave product or service (collectively "Disputes"), you agree to first contact NuWave LLC at (877) 689-2838 (phone), (847) 367-5486 (facsimile), or legal@nuwavenow.com (email). If we cannot resolve your dispute informally, any and all disputes shall be submitted to final and binding arbitration. You may start the arbitration process by submitting in writing a demand to the American Arbitration Association ("AAA") and sending a copy to NuWave. NuWave will pay all filing costs. A single arbitrator of the AAA will conduct the arbitration in a location convenient to you or by phone. The arbitrator's award will be binding and may be entered as a judgment in a court of competent jurisdiction. The arbitration will be conducted in accordance with the provisions of AAA's Commercial Arbitration Rules and Mediation Procedures in effect at the time of submission of your demand for arbitration. See https://www.adr.org/sites/default/files/CommercialRules_Web.pdf. Except as may be required by law as determined by an arbitrator, no party or arbitrator may disclose the existence, content, or results of any arbitration hereunder without prior written consent of both parties.

LIMITED WARRANTY (Continued)

A. WAIVER OF RIGHT TO SUE. By agreeing to arbitration you understand that, to the maximum extent permitted by law, you are agreeing to waive your right to file suit in any court, to a court hearing, judge trial, and jury trial.

B. CLASS ACTION WAIVER. To the maximum extent permitted by law you expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or class-wide arbitration.

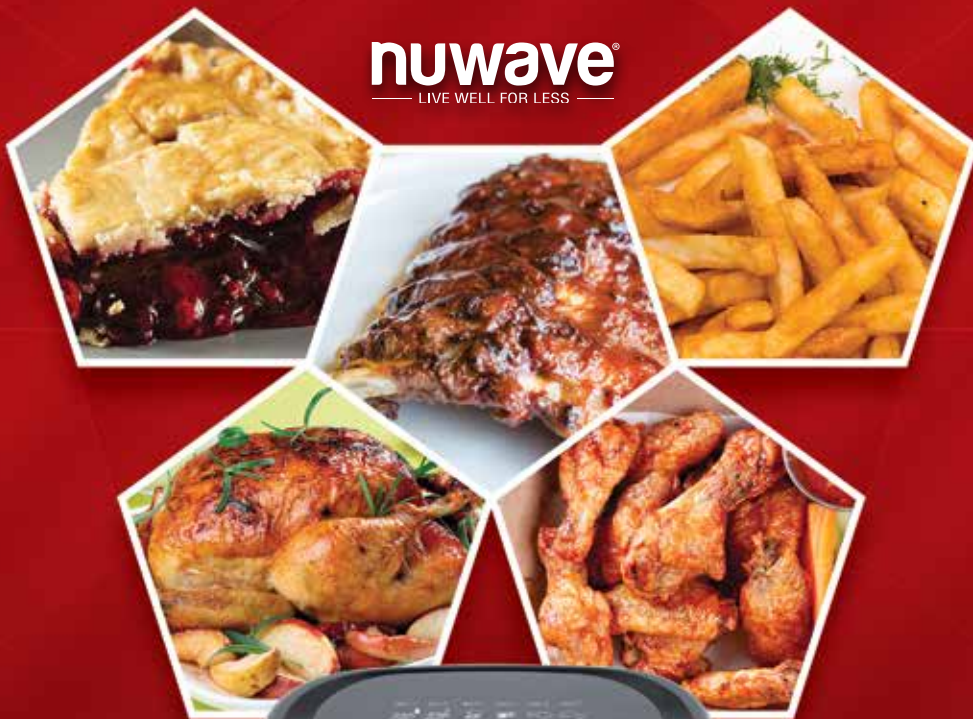
C. OPT OUT PROCEDURE. To opt out of arbitration you must contact NuWave. To request to opt out of arbitration contact us at legal@nuwavenow.com (email), NuWave LLC, 1795 N. Butterfield Road, Libertyville, IL 60048, U.S.A., (847) 367-5486 (fax), or (877) 689-2838 or (224) 206-3019 (phone). You will have thirty (30) days from the date of product delivery to opt out of arbitration with respect to any dispute arising out of or relating to use or purchase of any NuWave product. If more than 30 days have passed you are not eligible to opt out of arbitration and will have waived your right to sue or participate in a class action with respect to the dispute arising out of your purchase or use of a NuWave product. For any dispute arising out of your use of NuWave's website, you have thirty (30) days from the date you provided information to the website to opt out of arbitration. If more than 30 days have passed you are not eligible to opt out of arbitration and you will have waived your right to sue and participate in a class action with respect to the dispute arising out of your use of NuWave's website.

D. SOME MATTERS ARE NOT SUBJECT TO ARBITRATION. Notwithstanding the foregoing, the following shall not be subject to arbitration and may be adjudicated only in the state and federal courts of Illinois: (i) any dispute, controversy, or claim relating to or contesting the validity of our intellectual property rights and proprietary rights, including without limitation, patents, trademarks, service marks, copyrights, or trade secrets; (ii) an action by a party for temporary, preliminary, or permanent injunctive relief, whether prohibitive or mandatory, or other provisional relief; or (iii) interactions with governmental and regulatory authorities. You expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or any class-wide arbitration.

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.**

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HEALTHY RECIPES



Twice-Baked Potatoes (Serves 2)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 43-50 minutes

Temp: 390°F + 350°F

Ingredients:

2 russet potatoes

½ cup of sour cream, plus extra for garnish

½ cup of chopped broccoli

5 slices of chopped bacon, cooked

1 tablespoon of salt

1 tablespoon of black pepper

1 tablespoon of butter

¾ cup of milk

¾ cup sharp cheddar cheese, shredded

2 tablespoons of chopped chives

Directions:

1. Place potatoes in NuWave Brio Fry Pan Basket and bake at 390°F for 35-40 minutes, or until soft in the middle.
2. Once fully baked, remove potatoes from NuWave Brio and let cool.
3. While potatoes are baking, combine sour cream, broccoli, bacon, salt, pepper, butter, and milk in medium bowl; set aside.
4. When potatoes are cool to the touch, cut potatoes in half and scoop out insides.
5. Add removed potato to sour cream mixture and stir to combine.
6. Place potato mixture back in skins and place in NuWave Brio Basket.
7. Bake potatoes at 350°F for 8-10 minutes.
8. Let potatoes cool for about 3-5 minutes, then transfer to serving tray and top with sour cream, cheese and chives.



Roasted Brussels Sprouts (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

1 pound fresh Brussels sprouts
2 teaspoons olive oil
½ teaspoon kosher salt
½ teaspoon black pepper
½ teaspoon granulated garlic

Directions:

1. Remove any tough or bruised outer Brussels sprouts leaves.
2. Trim the stems on the sprouts.
3. Rinse sprouts, shake dry, and set aside.
4. Press “Pre-Heat”. Set temperature at 390°F for 15 minutes. Press “Start”.
5. Combine 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. If the Brussels sprouts are large, cut in half vertically to ensure proper cooking.

Home Fries (Serves 6)

Time and Temp:

Prep Time: 40 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

6 medium russet potatoes	1½ teaspoons paprika
2 tablespoons oil	½ teaspoon black pepper
½ tablespoon granulated garlic	½ teaspoon 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)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 7-10 minutes
Temp: 300°F

Ingredients:

3 ramekins
6 ounces diced ham
3 large eggs
3-6 spinach leaves (optional)
3 teaspoons milk, divided
Non-Stick cooking spray or butter
salt and pepper to taste

Directions:

1. Press "Pre-Heat". Set temperature at 300°F for 7-10 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)

Time and Temp:

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

Ingredients:

8 corn tortillas
1 teaspoon 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.



Classic Bacon Cheeseburger (Serves 4)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 16-18 minutes

Temp: 360°F

Ingredients:

1 ½ pounds of ground beef
8 slices of cooked bacon, cooked
1 egg
2 tablespoons Worcestershire sauce
½ cup of fresh chopped onions
2 tablespoons of hamburger seasoning
4 slices of cheese
4 slices of tomatoes
4 leaves of lettuce
4 hamburger buns

Directions:

1. Place ground beef in a mixing bowl, add chopped onions, Worcestershire sauce, egg, and hamburger seasoning.
2. Form 4 hamburgers patties.
3. Place patties in air fryer basket and cook for 360°F for 16 minutes, flipping ½ way through.
4. Once patties are finished place to the side on a plate.
5. Place hamburger buns on a serving tray put patty between buns add cheese, tomatoes, and, bacon, and lettuce your choice of spread.

Buffalo Wings (Serves 4)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 25 minutes

Temp: 390°F

Ingredients:

2 pounds chicken wings
(tips removed and wings cut into drumettes and flats)
½ teaspoon salt
½ teaspoon pepper
½ teaspoon granulated garlic
¼ cup favorite wing sauce
½ c of vegetable oil

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.



Spinach-Stuffed Chicken (Serves 2)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 31-35 minutes

Temp: 360°F

Ingredients:

2 (1-pound) boneless, skinless chicken breasts

2 cups breadcrumbs

1 tablespoon butter, melted

1 tablespoon olive oil

¼ cup chopped red pepper (optional)

¼ cup chopped yellow pepper (optional)

¼ cup chopped onion

2 cups fresh spinach

1 tablespoon salt

1 tablespoon pepper

½ cup mozzarella cheese, shredded

Toothpicks

Directions:

1. Place chicken on cutting board and slice through one side making a pocket; set aside.
2. Add breadcrumbs and butter to bowl and stir to combine; set aside.
3. Add oil, peppers, onion, salt, and pepper to fry pan and sauté on medium heat for 3-5 minutes.
4. Add spinach and continue to cook until wilted.
5. Add breadcrumb mixture and cheese to pan and stir to combine.
6. Stuff spinach mixture into prepared chicken pockets and secure with toothpicks.
7. Place chicken in NuWave Brio Basket and cook at 360°F for 31-35 minutes.

Tip: If chicken begins to brown too quickly, simply cover with foil.

Chicken Satay (Serves 4)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 6-8 minutes

Temp: 390°F

Ingredients:

1 pound boneless chicken thighs

½ cup soy sauce

½ cup pineapple juice

¼ cup sesame oil

4 garlic cloves, chopped fine

4 scallions, chopped

1 tablespoon grated ginger

2 teaspoons 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 for 15 minutes adding chicken to keep them from burning.



Grilled Chicken Tenders (Serves 3)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 15 minutes
Temp: 390°F

Ingredients:

½ pound boneless chicken tenderloins
¼ cup creamy Caesar dressing
1 tablespoon olive oil
dash garlic powder
½ teaspoon dried basil leaves
1 teaspoon 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)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 8-12 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 pound chicken tenders
1 tablespoon Italian seasoning
1 teaspoon garlic powder
¼ teaspoon 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 the remaining cooking time is at least 4 minutes, and cook until outside is crisp and tenders are cooked through.
13. Repeat steps 9-12 with remaining tenders.



Butter-Infused Chicken (Serves 6-8)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 10-12 minutes a pound

Temp: 375°F

Chicken Ingredients:

1 (3-5 pound) whole chicken

4 tablespoons seasoning salt

3 tablespoons black pepper

Butter Paste Ingredients:

1 stick of butter

4 teaspoons garlic powder

2 tablespoons dry oregano seasoning

1 onion, sliced

1 Green pepper, sliced (seeds and membrane removed)

Directions:

1. In a small mixing bowl, combine butter, oregano, and garlic powder; set aside.
2. Press Pre-Heat, set temperature at 375°F and set cooking time for 10-12 minutes a pound, then press "Start".
3. Lightly separate the skin from the meat of the chicken without tearing the skin.
4. Carefully spread butter mixture between the skin and the meat.
5. Place sliced onions and peppers between the skin and meat.
6. Sprinkle remaining seasonings over chicken.
7. Once ready, place chicken in NuWave Brio Basket breast side down and cook, pausing halfway through to flip chicken and cover with foil during remaining cooking time.
8. Let chicken rest at least 10 minutes before carving.

Tip: Make sure internal temperature of the chicken is 160-165°F.

Cajun Shrimp (Serves 2)

Time and Temp:

Prep Time: 5 minutes

Cook Time: 6 minutes

Temp: 390°F

Ingredients:

½ pound shrimp, peeled and deveined

¼ teaspoon cayenne pepper

½ teaspoon Old Bay® Seasoning

¼ teaspoon smoked paprika

1 tablespoon 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)

Time and Temp:

Prep Time: 1 hr 30 minutes

Cook Time: 10-15 minutes

Temp: 390°F

Sauce Ingredients:

1 bunch flat leaf parsley, roughly chopped (about 1 cup, packed) ½ cup extra-virgin olive oil
1 teaspoon salt

5 large garlic cloves, roughly chopped (about 3 tablespoons) 1 teaspoon pepper

1 tablespoon dried oregano
1 teaspoon crushed red pepper flakes
½ cup distilled white vinegar

Steak Ingredients:

1-pound 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. 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)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 4-5 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)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 15 minutes
Temp: 375°F

Ingredients:

1 whole jalapeño, seeded & deveined	1 teaspoon seasoning salt
¼ cup cilantro	18 whole tortilla chips
½ teaspoon chili powder	1 whole large egg, beaten
¼ teaspoon cumin	2 whole tilapia fillets
¼ teaspoon onion powder	

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.



Salmon with Orange Curry Sauce (Serves 2)

Time and Temp:

Prep: 10 minutes
Cook: 8-10 minutes
Temp: 375°F

Curry Sauce Ingredients:

½ cup mayonnaise
2 teaspoons curry powder
¼ cup concentrated frozen orange juice

Salmon Ingredients:

1½ pounds salmon, cut into 2 fillets
2 tablespoons salt
2 tablespoons pepper
2 cups of spinach

Directions:

1. Add mayonnaise, curry powder and frozen orange juice to small bowl and stir to combine; set aside.
2. Place salmon in NuWave Brio Basket and season with salt and pepper.
3. Cook salmon at 375°F for 8-10 minutes, pausing halfway through to flip.
4. While salmon is cooking, sauté butter and spinach in fry pan on medium heat for 3-4 minutes or until wilted.
5. Once salmon is ready, place spinach on serving plate and place salmon on top.
6. Drizzle curry sauce over salmon and serve.

Tip: Curry sauce can be served either warm or cold.



Turkey Sliders (Serves 2)

Time and Temp:

Prep Time: 5 minutes
Cook Time: 10 minutes
Temp: 390°F

Ingredients:

1 pound ground turkey	½ teaspoon granulated garlic powder
2 slices Colby Jack cheese, cut in half	½ teaspoon salt
4 dinner rolls	½ teaspoon 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 4 (4-ounce) patties and season with salt, pepper, and garlic.
3. Once ready, add sliders to Fry Pan Basket and cook. Halfway through flip the sliders to ensure they are evenly cooked.
4. Open Air Fryer and top each slider with cheese.
5. Set cooking time at 1 minute, press "Start" and cook sliders until cheese has melted.



Apple-Glazed Pork Tenderloin (Serves 4)

Time and Temp:

Prep: 20 minutes
Cook: 15 minutes
Temp: 390°F

Apple Vinegar Sauce

Ingredients:

⅓ cup of apple vinegar
½ cup of chicken broth
½ teaspoon of cinnamon
½ teaspoon of brown sugar
2 tablespoons of maple syrup
½ Granny Smith apple, cored and cut into ½-inch slices

Directions:

1. Place tenderloin re-sealable plastic bag.
2. Add vinegar, salt, pepper and onion to bag, ensuring tenderloin is completely coated.
3. Seal bag and place in refrigerator to marinate for at least 20 minutes.
4. Place marinated tenderloin in NuWave Brio Basket and season with additional salt and pepper.
5. Cook tenderloin at 390°F for 15-20 minutes.
6. While tenderloin cooks, place remaining ingredients in saucepan and simmer on medium heat for 4-5 minutes.
7. Once tenderloin is cooked, remove from NuWave Brio and let sit for 3-5 minutes.
8. Cut tenderloin into ½-inch slices and top with cooked apples and sauce.

Tip: You can use any leftover sauce for dipping.

Pork Tenderloin Ingredients:

1-1½ pounds pork tenderloin
2 tablespoons of salt
2 tablespoons of pepper
1 half of chopped onion



Citrus Green Beans (Serves 4)

Time and Temp:

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

Ingredients:

1 pound green beans, washed
& de-stemmed
juice from 1 lemon
pinch salt
black pepper to taste
¼ teaspoon olive 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 and cook.
3. When finished, squeeze lemon juice onto green beans.
4. Season green beans with salt and pepper and toss with oil.



Crispy Tofu (Serves 6)

Time and Temp:

Prep: 10 minutes
Cook: 8-10 minutes
Temp: 350°F

Ingredients:

12 ounces low-fat, extra-firm tofu
1 teaspoon sesame oil
1 teaspoon teriyaki sauce
1 tablespoon honey
2 tablespoons Sriracha sauce
2 tablespoons low-sodium soy sauce
1 teaspoon 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 8-10 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.

Tip: Serve over sauteed kale and tomatoes for a complete meal.



Bacon-Wrapped Onion Rings (Serves 2)

Time and Temp:

Prep: 10 minutes

Cook: 8-10 minutes

Temp: 390°F

Ingredients:

1 large white onion

1 pound bacon

3 tablespoons Sriracha sauce (optional)

Directions:

1. Cut onion horizontally into ½-inch thick slices and separate into individual rings.
2. Brush each onion ring with Sriracha.
3. Wrap each onion rings with bacon.
4. Place bacon-wrapped onion rings in Fry Pan Basket.
5. Cook at 390°F for 8-10 minutes.
6. Repeat air frying process with remaining rings.

Tip: Cut bacon slices in half for easier wrapping.



Party Meatballs (Serves 4)

Time and Temp:

Prep: 20 minutes

Cook: 15 minutes

Temp: 350°F

Ingredients:

1 pound ground beef

¾ cup tomato ketchup

1 tablespoon Tabasco sauce

2 teaspoons Worcestershire sauce

¼ cup vinegar

1 tablespoon lemon juice

½ cup brown sugar

½ teaspoon 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.



Pasta Bake (Serves 4)

Time and Temp:

Prep: 5 minutes
Cook: 18 minutes
Temp: 390°F

Ingredients:

½ box of dry penne noodles	1 tablespoon of salt
2 cups of heavy whipping cream	1 tablespoon of pepper
⅓ cup of milk	1 teaspoon of garlic powder
1 cup of shredded sharp cheese	5 slices of chopped Canadian bacon
1 cup of shredded mozzarella cheese	1 cup of chopped broccoli

Directions:

1. Press Pre-Heat, set temperature at 390°F and set cooking time for 18 minutes, then press Start.
2. In medium bowl, combine Canadian bacon and broccoli, then mix in remaining ingredients.
3. Pour pasta mixture into NuWave Brio Baking Pan and cover with foil.
4. Once ready, place Baking Pan in NuWave Brio Basket and cook.
5. Once complete, remove foil, stir pasta and let rest for about 3-5 minutes before serving.

Tip: You can use any type of cheese, meat or even veggies with this dish. You can bake your pasta in any oven-safe dish that will fit inside the NuWave Brio.



Philly Cheesesteak Braid (Serves 6-8)

Time and Temp:

Prep: 15 minutes
Cook: 12-15 minutes
Temp: 350°F

Ingredients:

1-pound skirt steak, thinly sliced	½ cup mozzarella cheese, shredded
2 tablespoons melted butter	1 (8-ounce) tube crescent dough
1 tablespoon olive oil	Pinch of flour
½ onion, thinly sliced	Non-stick cooking spray
½ green pepper, seeded, membrane removed, and thinly sliced	

Directions:

1. Add olive oil to fry pan and sauté steak on medium heat for 4-6 minutes.
2. Add onions and green pepper to pan and cook for additional 5 minutes; set aside.
3. Dust cutting board with flour.
4. Unroll crescent dough onto cutting board and shape into 1 large rectangle that will fit in NuWave Brio Basket.
5. Spoon steak mixture in a strip down the center of the dough and top with cheese.
6. Using a sharp knife, make cuts 1½ inches apart on the long sides of the dough within ½-inch of the steak mixture.
7. Twist each strip once, alternating while crossing over the filling. Tuck the short ends of the strips under and press together to seal.
8. Spray NuWave Brio Basket with non-stick cooking spray and place braid in the basket.
9. Brush braid with melted butter and cook at 350°F for 12-15 minutes.
10. Once ready, carefully remove braid, place on cutting board or serving tray and cut crosswise.

Tip: Use any meat, cheese or vegetables for a variety of fillings.



Cheesy Rice-Stuffed Meatloaf (Serves 4-6)

Time and Temp:

Prep: 15 minutes
Cook: 15-20 minutes
Temp: 350°F

Ingredients:

1 pound ground beef	½ cup chopped yellow pepper
1 egg	½ cup chopped green pepper
2 tablespoons Worcestershire sauce	½ cup chopped onion
2 tablespoons salt	1 cup mozzarella cheese, shredded
2 tablespoons pepper	2 cups marinara sauce
½ cup cooked rice	

Directions:

1. In large bowl, combine beef, egg, Worcestershire sauce, salt, and pepper; set aside.
2. In separate bowl, combine rice, peppers, onion, and cheese; set aside.
3. Shape beef mixture into loaf that will fit into the NuWave Brio Basket.
4. Place loaf on parchment paper or cutting board and cut in half horizontally.
5. Place rice mixture in center of bottom loaf.
6. Replace top loaf above rice mixture and seal the edges.
7. Place meatloaf in NuWave Brio Basket and cover in marinara sauce.
8. Cook at 350°F for 15-20 minutes.
9. Once complete, carefully remove meatloaf from NuWave Brio Basket and let it rest for about 10 minutes before slicing.

Tip: To add flavor, add chopped spinach, kale, parsley or cilantro to the cooked rice.

Santa Fe Stuffed Bell Peppers (Serves 4)

Time and Temp:

Prep: 10 minutes
Cook: 9 minutes
Temp: 360°F

Ingredients:

1½ cups cooked rice	1 cup mozzarella cheese, shredded
1 red pepper	1 cup frozen corn medley
1 yellow pepper	1 tablespoon cayenne pepper
1 green pepper	2 tablespoons seasoning salt
1 orange pepper	2 tablespoons black pepper
2 pounds ground beef	
2 cups fresh spinach	

Directions:

1. Add water to stock pot and bring to a boil.
2. While waiting for water to boil, slice off top of each pepper and remove the membrane and seeds. Set tops aside.
3. When water is at a boil, lightly drop in peppers and cook for up to 3 minutes before removing and drain on paper towel upside down.
4. Add ground beef to fry pan and brown on medium-high heat until cooked through.
5. Drain fat from fry pan and set aside.
6. Press Pre-Heat, set temperature at 360°F and set cooking time for 9 minutes, then press Start.
7. Lower stove temperature to medium and add spinach, cheese, cooked rice, corn and spices to ground beef, mix together and cook until spinach begins to wilt.
8. Fill each pepper with the beef mixture.
9. Once ready, place peppers in NuWave Brio Basket and cook.
10. Once cooked, transfer peppers to serving plate and top with reserved top.



Kale Chips (Serves 4)

Time and Temp:

Prep: 5 minutes

Cook: 2-3 minutes

Temp: 390°F

Ingredients:

- 1 head kale
- 1 teaspoon olive oil
- 1 teaspoon 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.

Roasted Tomatoes (Serves 4)

Time and Temp:

Prep: 5 minutes

Cook: 20 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 tablespoon 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.
4. Drizzle olive oil onto tomatoes and top with seasonings and cook.
5. Check for doneness and cook for additional 3-5 minutes if needed.



Roasted Root Vegetables (Serves 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 35 minutes
Temp: 330°F

Ingredients:

2 carrots, peeled, halved & cut into chunks	4 celery stalks, peeled and cut into chunks
2 parsnips, peeled, halved & cut into chunks	1 teaspoon ground cumin seeds
½ butternut squash, de-seeded, peeled & cut into chunks	1 teaspoon ground coriander
	1 tablespoon vegetable oil
	1 teaspoon 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)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 30 minutes
Temp: 320°F

Ingredients:

1 premade frozen pie crust	2 tablespoons sugar
baking spray	½ teaspoon vanilla extract
1 large apple, cored & chopped	1 tablespoon butter
2 teaspoons lemon juice	1 beaten egg
1 tablespoon ground cinnamon	1 tablespoon 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 pre-made crust to fit 1 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 4)

Time and Temp:

Prep Time: 10 minutes
Cook Time: 6-8 minutes
Temp: 350°F

Ingredients:

8 wonton wrappers	1 egg
8 teaspoons Nutella®	1 teaspoon water
1 banana	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 teaspoon 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)

Time and Temp:

Prep Time: 20 minutes
Cook Time: 10 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, 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.



Apple Pie Egg Rolls (Yield 6 Egg Rolls)

Time and Temp:

Prep Time: 15 minutes

Cook Time: 8-10 minutes

Temp: 390°F

Ingredients:

8 tablespoons unsalted butter	Pinch salt
3 granny smith apples, peeled, cored, and cut into ¼-inch cubes	2 tablespoons all-purpose flour
½ teaspoon vanilla extract	2 tablespoons lemon juice
½ teaspoon cinnamon	6 egg roll wrappers
½ cup sugar	¼ stick melted butter
	Non-stick cooking spray

Directions:

1. Add unsalted butter, apples, vanilla, cinnamon, sugar, salt, flour, and lemon juice to saucepan bring to a simmer on medium-high heat and simmer for 2-3 minutes.
2. Reduce heat to medium-low and continue simmering for 2-3 minutes.
3. Remove pan from heat and let apple mixture cool; set aside.
4. Lay out egg roll wrappers on cutting board in a diamond shape.
5. Brush edges of wrappers with melted butter.
6. Place about 2 tablespoons of apple mixture in center of each wrapper, leaving about 1-inch of space along the edges.
7. Fold end of wrapper nearest to you over the filling to seal, then fold sides over and roll the wrapper into a tight cylinder shape.
8. Spray NuWave Brio Basket with non-stick cooking spray.
9. Place egg rolls in NuWave Brio Basket and cook at 390°F for 8-10 minutes.
10. Serve immediately.

Tip: Sprinkle the egg rolls with powdered sugar for a nice final touch.



Berry Cheesecake Egg Rolls (Yield 6 Egg Rolls)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 8-10 minutes

Temp: 390°F

Ingredients:

4 ounces cream cheese, softened
3 tablespoons sugar
½ teaspoon lemon juice
½ cup mixed berries
6 egg roll wrappers
¼ stick melted butter

Directions:

1. In small mixing bowl, combine cream cheese, sugar, and lemon juice.
2. Lightly mix in berries and set aside.
3. Lay out egg roll wrappers on cutting board in a diamond shape.
4. Brush edges of wrappers with melted butter.
5. Place about 2 tablespoons of berry mixture in center of each wrapper, leaving about 1 inch of space along the edges.
6. Fold end of wrapper nearest to you over the filling to seal, then fold sides over and roll the wrapper into a tight cylinder shape.
7. Spray NuWave Brio Basket with non-stick cooking spray.
8. Place egg rolls in NuWave Brio Basket and cook at 390°F for 8-10 minutes.
9. Serve immediately.

Tip: Sprinkle the egg rolls with powdered sugar for a nice final touch.



nuwave®
— LIVE WELL FOR LESS —

NuWave Brio® Freidora Digital de Aire de 6-Qt

Easy Blueberry Muffins (Yield 12 Muffins)

Time and Temp:

Prep Time: 10 minutes

Cook Time: 14-16 minutes

Temp: 300°F

Ingredients:

1 (6.5 oz. box) of your favorite muffin mix

¼ cup of blueberries

Directions:

1. According to package directions combine package mix.
2. Gently fold into blueberries.
3. Spray each cooking liner with cooking spray.
4. Pour into 12 Silicone liners.
5. Place 6 Silicone cupcake liners in the basket.
6. Set for 300°F and cook for 14-16 minutes.
7. Repeat step 5 for the remaining cupcake liners.



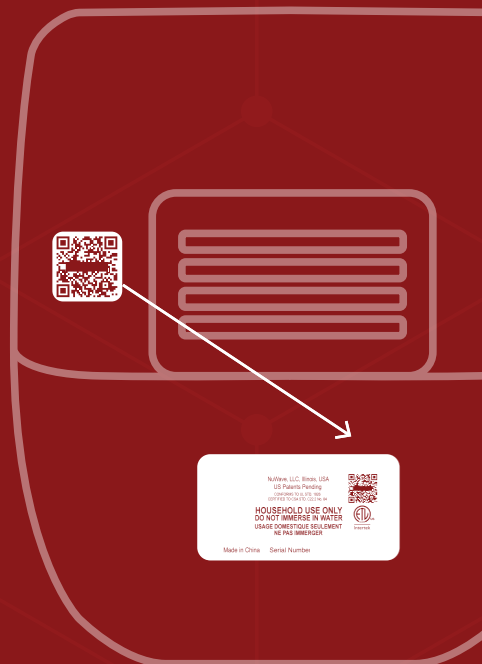
Manual del Usuario

¡REGÍSTRESE
AHORA!

Como agradecimiento especial por registrar su producto, ¡recibirá automáticamente 6 meses adicionales a su garantía limitada del fabricante! *

Todo lo que tiene que hacer es seguir estos simples pasos.

- 1** Usando su teléfono inteligente o dispositivo inteligente, escanee el código QR ubicado en la etiqueta de su producto ubicada en la parte posterior de la unidad.
- 2** Se le dirigirá a la página de registro del producto NuWave con el número de serie único de su producto que se ingresa automáticamente en el campo correspondiente.
NOTA: Si no tiene un dispositivo inteligente habilitado para la web, simplemente visite nuwavenow.com/QR e ingrese manualmente el número de serie de su producto.
- 3** Complete la información restante y complete la encuesta opcional.
- 4** Una vez que envíe su información, recibirá un correo electrónico de confirmación con los detalles de la garantía extendida.



¡para una garantía
3 adicional de
meses

DESCARGUE LA APLICACIÓN QR CODE EN SU DISPOSITIVO MÓVIL

- 1** Abra su tienda de aplicaciones móviles (App Store, Google Play).



- 2** Busque "lectores de códigos QR."

Lectores de códigos QR

- 3** Simplemente descargue el lector de códigos QR a su teléfono, ábralo y escanee el código, ya está listo para comenzar.

NOTA: Es posible que deba abrir el lector de código QR descargado cada vez que desee escanear un código QR.



* Registre su producto dentro de 1 año a partir de la fecha de compra para una extensión gratuita de 3 meses de garantía limitada.

GUÍA

La siguiente guía indica la cantidad de tiempo, temperatura y peso para los diferentes tipos de comida que se enlistan a continuación:

Tipo de Comida	Mover/Voltear	Tiempo (mins)	Temp (°F)	Cantidad Sugerida	Notas Adicionales
Barritas Congeladas de Pan Francés	Voltear	8-10	380	8 oz	/
Tortitas de Hash Brown Congeladas	Voltear	18-25	360	1-4 tortitas	/
Rollos de Canela	/	10-12	350	1-5 rollos	Cubrir con aluminio (a la me del tiempo)
Papas a la Francesa Delgadas Congeladas	Mover	8-14	400	28 oz	/
 Papas a la Francesa Gruesas Congeladas	Mover	14-17	400	24 oz	Corte Medio-Grueso
 Papas a la Francesa Caseras	Mover	20-25	360	12-16 oz	Remojar en Agua por 30 minutos
Gajos de Papa Caseros	Mover	20-25	360	12-16 oz	Remojar en Agua por 30 minutos
Cubos de Papa Caseros	Mover	15-20	360	12-16 oz	Remojar en Agua por 30 minutos
 Carne (½" ribeye)	Voltear	12-18	360	1-4 (8 oz c/u)	/
Chuletas de Cerdo (con hueso)	Voltear	15-20	375	1-3 (8-12 oz c/u)	/
Hamburguesas Congeladas	Voltear	16-20	360	1-2 (5 oz c/u)	/
Hamburguesas Frescas	Voltear	12-16	360	1-4 (8 oz c/u)	/
Salchicha Italiana	Voltear	13-15	400	3-7 (4 oz c/u)	/
Alitas de Pollo	Mover	20-25	390	24 oz	/
 Aves	Voltear	11-14	360	1-2 (8 oz c/u)	Pechuga de Pollo
Jamón en Espiral	/	9-10 min/lb	300	Hasta 5 lbs	Cubrir con Aluminio
Jamón sin Hueso	/	11-13 min/lb	300	Hasta 7 lbs	Cubrir con Aluminio
Pollo Entero	Voltear	10-12 min/lb	375	Hasta 6 lbs	Cubrir con Aluminio
Tater Tots Congeladas	Mover	6-8	360	16-20 oz	/
Rollos Primavera	Mover	6-8	360	16 oz	/
 Nuggets de Pollo	Mover	8-12	390	12 oz	/
 Pescado	Mover	6-10	400	12 oz	Palitos de Pescado Congelados

GUÍA (Continuación)

Tipo de Comida	Mover/Voltear	Tiempo (mins)	Temp (°F)	Cantidad Sugerida	Notas Adicionales
Chiles Rellenos	Mover	8-10	360	12 oz	/
Aros de Cebolla	Mover	12-16	360	16 oz	/
Champiñones Empanizados	Mover	8-10	390	12 oz	/
Palitos de Mozzarella/ Calabacin	Mover	5-7	360	16 oz	/

Nota: Los tiempos de cocción actuales pueden variar dependiendo del tamaño y forma de los ingredientes utilizados. Los tiempos de cocción enlistados deberán ser utilizados como una guía. Ajuste los niveles cuanto sea necesario para cubrir sus necesidades. De acuerdo con la FDA, la temperatura interna segura es de 165°F para aves y de 160°F para cerdo.

MEDIDAS DE SEGURIDAD IMPORTANTES

LEE TODAS LAS INSTRUCCIONES

Al usar unidades eléctricas, siempre se deben seguir las precauciones básicas de seguridad, incluidas las siguientes:

1. No toque las superficies calientes. Utilice asas o perillas.
2. Para protegerse contra descargas eléctricas, no sumerja el cable, los enchufes ni la Brio en agua u otros líquidos.
3. No opere ningún electrodoméstico con un cable o enchufe dañados, o después de que el electrodoméstico funcione mal o se haya dañado de alguna manera. Devuelva el aparato al centro de servicio autorizado más cercano para que lo examinen, reparen o ajusten.
4. Es necesaria una estrecha supervisión cuando se utiliza cualquier aparato cerca de niños. Este dispositivo no está destinado a ser utilizado por personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o con falta de experiencia y conocimiento, a menos que sean supervisados o instruidos sobre el uso del dispositivo por una persona responsable de su seguridad.
5. El uso de otros accesorios que no están destinados a ser utilizados con la Brio no es recomendable. Hacerlo podría dañar la Brio y causar accidentes.
6. NO APTO PARA SU USO EN EXTERIORES.
7. No utilice el aparato para otro uso que no sea el previsto.
8. No deje que el cable cuelgue del borde de la mesa o mostrador ni que toque superficies calientes.
9. No la coloque sobre una estufa, ni cerca de un quemador de gas o eléctrico o en un horno caliente.
10. Se debe tener mucho cuidado al mover la Brio si contiene aceite caliente u otros líquidos calientes.
11. Para desconectar, apague la Brio, luego retire el enchufe del tomacorriente de pared.
12. Durante la fritura al aire, se libera vapor caliente de la salida de aire. Mantenga las manos y la cara alejadas del vapor y de la salida de aire. Además, tenga cuidado con el vapor caliente y el aire cuando retire la canastilla.
13. Asegúrese de que los ingredientes preparados en la Brio salgan de color marrón dorado en lugar de marrón oscuro y no se quemen. Retire cualquier resto quemado de la canastilla durante la limpieza y antes de cada uso.
14. Nunca ponga la Brio contra la pared u otros aparatos. Debe haber al menos 3 pulgadas de espacio libre para el lado posterior, los lados izquierdo/derecho y el lado superior de la Brio.
15. No coloque nada encima de la Brio.
16. Desenchufe la Brio del tomacorriente cuando no esté en uso y antes de limpiarla. Permita que la Brio se enfríe antes de limpiar, poner o quitar partes.
17. PARA USO DOMÉSTICO SOLAMENTE.
18. Mantenga el manual a mano para futuras referencias.

MEDIDAS DE SEGURIDAD IMPORTANTES

VEA LAS INSTRUCCIONES DE OPERACIÓN ANTES DE USAR

Información eléctrica

Se proporciona un cable de suministro de energía corto (o cable de suministro de energía desmontable) para reducir el riesgo resultante de enredarse o tropezar con un cable más largo. Los cables de alimentación desmontables más largos o los cables de extensión están disponibles y se pueden usar si se tiene cuidado en su uso. Si se usa un cable de alimentación desmontable más largo o un cable de extensión:

1. La calificación eléctrica marcada del cable de extensión debe ser al menos tan grande como la calificación eléctrica del aparato.
2. El cable más largo debe estar dispuesto de modo que no se cuelgue sobre la encimera o sobre la mesa, donde se pueda tirar o tropezar involuntariamente. La Brio debe operarse en una toma eléctrica separada de otros aparatos operativos debido a limitaciones de vataje. El aparato tiene un enchufe polarizado (una cuchilla es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe está diseñado para encajar en una toma de corriente polarizada de una sola manera. Si el enchufe no encaja completamente en el tomacorriente, invierta el enchufe. Si aún no encaja, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.
3. Si el aparato es del tipo con conexión a tierra, el juego de cables o el cable de extensión debe ser un cable de 3 hilos con conexión a tierra.

GUARDE ESTAS INSTRUCCIONES

Lea y comprenda todo el manual antes de usar la Brio.

NO UTILICE LA UNIDAD PARA OTRO USO QUE NO SEA EL PREVISTO.

No utilice la unidad para otro uso que no sea el previsto.

Nota: Coloque la Brio en una superficie que sea horizontal, uniforme y estable.

Este aparato está diseñado para uso doméstico normal. No está diseñado para ser utilizado en entornos como el de cocinas para personal de tiendas, oficinas, granjas u otros entornos de trabajo. Tampoco está destinado a ser utilizado por clientes en hoteles, moteles, bed and breakfast y entornos no residenciales.

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



⚠ ADVERTENCIA

En caso de otros problemas, desenchúfela inmediatamente y comuníquese con el Departamento de Servicio al Cliente.
1-877-689-2838 * help@nuwavenow.com

MEDIDAS DE SEGURIDAD ADICIONALES

1. No coloque la Brio cerca de materiales inflamables, unidades de calefacción, o ambientes húmedos.
2. La altura de los ingredientes colocados en la canastilla debe cumplir con las instrucciones enumeradas en las "Instrucciones de Funcionamiento".
3. No coloque ningún otro recipiente en la cacerola. No reemplace ninguna parte con otros contenedores.
4. Es normal que algo de humo escape de la Brio cuando se calienta por primera vez.
5. Si sale mucho humo del respiradero de aire durante el funcionamiento, desenchufe la Brio de inmediato y comuníquese con Servicio al Cliente.*
6. No mueva la Brio mientras esté en funcionamiento. Sólo después de que la Brio se haya enfriado completamente debe intentarse moverla. Siempre espere a que la freidora de aire se enfríe antes de manipularla.
7. Los niños deben ser supervisados para asegurarse de que no jueguen con el aparato.
8. Nunca use una toalla u otro material u objeto para bloquear las salidas de aire.
9. Si surge algún problema durante la operación, cualquier servicio DEBE ser realizado por NuWave, LLC o autorizado por el fabricante para reparaciones.
10. El aparato no está diseñado para ser operado por medio de un temporizador externo o un sistema de control remoto separado.
11. No desarme la Brio ni reemplace ninguna pieza sin el consentimiento previo por escrito del fabricante.
12. No utilice utensilios de metal en la cacerola recubierta o en la canastilla, ya que esto puede dañar la superficie.
13. Asegúrese de que la Brio esté siempre limpia antes de cocinar.

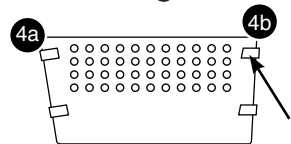
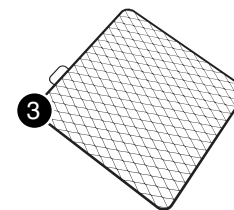
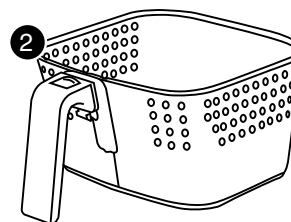
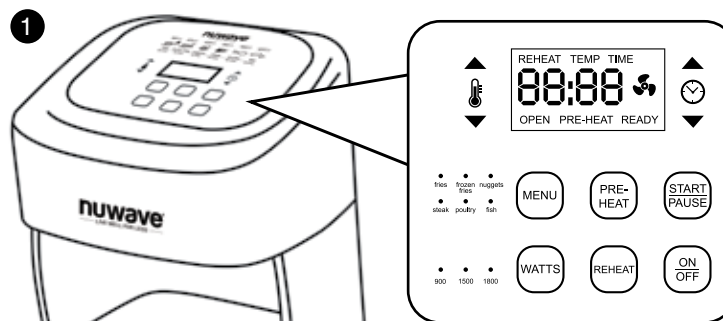
*Departamento de Servicio al Cliente: 1-877-689-2838 • help@nuwavenow.com

⚠ PRECAUCIÓN

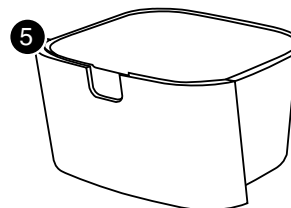


- Siempre coloque los alimentos a cocinar en la canastilla para evitar que entren en contacto con los componentes de calor.
- No tape las ventilaciones mientras esté funcionando.
- No vierta aceite en la cacerola o en la canastilla, ya que podría generarse un riesgo de incendio.
- Nunca toque el interior del aparato mientras esté funcionando.

DESCRIPCIÓN DE LAS PARTES



Pestañas de Silicón



1. Fuente de Potencia de la Freidora de Aire
Parte #: 37206
2. Canastilla para Freir
Parte #: 37202
3. Malla de Metal para la Canastilla
Parte #: 37204
- 4a. Divisor para la Canastilla
Parte #: 37205
- 4b. 4 Pestañas de Silicón
Part #: 37207
5. Cacerola
Parte #: 37201

INSTRUCCIONES DE OPERACION

Antes del Primer Uso:

1. Retire todo el material de empaque.
2. Retire el pegamento y las etiquetas del aparato.
3. Limpie muy bien la Canastilla y la Cacerola con agua caliente, esponja y detergente suave o, en el lavavajillas, sólo en la parte superior.
4. Limpie el interior y el exterior del aparato con un paño húmedo. No sumerja el aparato en agua. Consulte "Montaje del la Brio" en las Instrucciones de funcionamiento.

Nota: Este aparato cocina usando aire caliente. NO llene la canastilla con aceite.

Preparación para el Uso:

1. Coloque el aparato en una superficie plana, estable y resistente al calor.
2. Coloque la bandeja de la base y la canastilla con la malla en la Brio. Consulte "Ensamble de la Brio" en las Instrucciones de funcionamiento.
3. Conecte el aparato en un contacto de pared estándar. Se incluye el cable en el paquete.

Nota: No cubra u obstruya el respiradero localizado en la parte de arriba de la Freidora Digital de Aire NuWave Brio Healthy 6-Qt para que tenga buena ventilación y no afecte los resultados de cocción.



Función Encendido/Apagado:

1. Presione "ON / OFF" una vez para encender la unidad.
 - El panel de control debe mostrar "0", lo que indica que no hay cocina hora o temperatura ha sido seleccionada y la unidad está encendida.
 - La luz por encima de la última potencia utilizada estará encendida.
2. Presione "ON / OFF" nuevamente para apagar la unidad, y la última potencia usado parpadeará.



Función de Potencia Eléctrica:

La potencia por defecto del NuWave Brio Healthy Digital 6-Qt. Aire La freidora es de 1800 vatios.

1. Para cambiar la potencia, presione "WATTS" una vez. La luz iluminar por encima del "900", indicación de que la freidora está ahora configurada a 900 vatios
2. Presione "WATTS" una vez más y la luz por encima de "1500" iluminar. La freidora de aire ahora está configurada en 1500 vatios.
3. Presione "WATTS" nuevamente y la luz sobre "1800" se iluminará, indicación de que la freidora de aire ahora está configurada en el valor predeterminado de 1800 vatios.

INSTRUCCIONES DE OPERACION (Continuación)

Nota: Si cambia el vatiaje del 1800W predeterminado a 900W o 1500W y desenchufe la unidad, el NuWave Brio recordará el último ajuste de vatiaje cuando vuelva a enchufarlo. La luz por encima de esa potencia parpadeará hasta que la unidad se encienda y luego permanecer sólido



Función de Inicio Rápido/Pausa:

1. Presione el botón "Start/Pause" una vez para empezar a cocinar, se mostrará un ":15" así como un ícono de ventilador y la Freidora de Aire Digital NuWave Brio Healthy 6-Qt. comenzará la cuenta regresiva. Está automáticamente a 360°F por 15 minutos.
 - Para interrumpir el proceso de cocción, presione el botón "Start/Pause" otra vez.
 - Para reanudar la cocción o el precalentamiento, presione nuevamente el botón "Start/Pause".
 - Una vez que el NuWave Brio termine de cocinarse, la unidad emitirá un "beep" de tres veces y el panel de control mostrará "End".

Nota: Quitar la bandeja de la base y la cesta de la sartén también se detendrá la unidad. "OPEN" se mostrará en el panel de control. Devuelve el Bandeja base y cesta de sartén para reanudar la cocción.



Función de Precalentar:

La función de Precalentamiento asegura que NuWave Brio alcance la temperatura deseada antes de comenzar a cocinar sus alimentos. La función de Precalentamiento es la elección perfecta para alimentos que requieren un acabado crujiente, como aperitivos congelados, papas fritas o alitas de pollo.

1. Presione "PRE-HEAT". El panel de control mostrará "PRE-HEAT" y "0". El valor predeterminado para precalentamiento es 360°F durante 15 minutos.
2. Para precalentar con las configuraciones predeterminadas, presione "START / PAUSE". El panel de control mostrará "TEMP" y "PRE-HEAT". "360F" y el icono del VENTILADOR parpadearán durante el precalentamiento.
 - Una vez que se alcanza la temperatura de precalentamiento, el panel de control mostrará "LISTO" y "HORA" y la freidora emitirá un pitido. "5" parpadeará y comenzará una cuenta regresiva de 5 minutos.
 - La unidad mantendrá la temperatura de precalentamiento durante el cuenta atrás de 5 minutos O hasta que se quite la cesta de la sartén, lo que sea que venga primero.
3. Una vez que la comida se ha agregado a la cesta de la sartén, inserte la canaste de freir vuelve a su lugar. Esto comenzará el proceso de cocción a la temperatura y tiempo seleccionados.

INSTRUCCIONES DE OPERACION (Continuación)

- Si no hay temperatura o tiempo fueron seleccionados antes del precalentamiento, la temperatura predeterminada (360°F) y el tiempo (15 minutos) será utilizado.
- Si no se hace nada dentro de la cuenta regresiva de 5 minutos, NuWave Brio volverá a la configuración ON y se mostrará "0".

Nota: La temperatura de precalentamiento se puede ajustar en cualquier momento durante el precaliente el proceso presionando las flechas arriba y debajo del Icono de temperatura.

- Durante la coccion, Preheat se puede cancelar.
- Si se retira la cesta de la sartén en cualquier punto durante el precalentamiento etapa, la freidora se pausará automáticamente, y comenzará una cuenta regresiva de 5 minutos hasta que se reemplaza la canasta de la sartén.
- Si no se hace nada dentro de la cuenta regresiva de 5 minutos, NuWave Brio volverá a la configuración On y se mostrará "0".
- Si otro lote de comida se cocina poco después de cocinarlo, La función de precalentamiento no necesitará ser utilizada. La unidad lo hará ya estar caliente.
- Si desea un tiempo de cocción más largo, simplemente coloque la Bandeja Base y Fry Pan Basket nuevamente en el electrodoméstico y continúe cocinando en incrementos de 2 a 3 minutos hasta que la consistencia deseada haya sido alcanzado.







MENU

Función Menú

1. Presione "MENÚ". La luz sobre "papas fritas" se iluminará y "360F" & "TEMP" se mostrará en el panel de control.
2. Presione "START / PAUSE" para comenzar a cocinar. El preprogramado el tiempo comenzará a contar atrás. El tiempo de cocción restante será se muestra en el panel de control con "TIME" encendido y ":" y la VENTILADOR Icono parpadeando.
 - Para elegir una selección de menú diferente, simplemente presione "MENÚ" hasta que se seleccione el programa de menú deseado ANTES de presionar "START/PAUSE".
3. Para salir de la selección del menú, presione "MENÚ" hasta que no se enciendan las luces sobre la selección de menú preprogramado.
 - Una vez que el NuWave Brio termine de cocinarse, la unidad emitirá un "bip" de tres veces y el panel de control mostrará "End".

Nota: La potencia por defecto para todas las selecciones de menú es de 1800 vatios.

INSTRUCCIONES DE OPERACION (Continuación)

Tipo de Platillo	Tiempo (minutos)	Temp	Cantidad (onzas)
 Papas a la Francesa (Caseras y gruesas)	25	360°F	8-12
 Papas a la Francesa Congeladas (corte medio)	15	400°F	28
 Nuggets de Pollo	8	400°F	12
 Carne (½" ribeye)	12	360°F	8 oz each
 Aves (Pechuga de pollo)	12	360°F	8 oz each
 Pescado (Palitos de Pescado Congelados)	8	400°F	12

Usando PRE-HEAT con MENÚ

- El uso del precalentamiento con una selección de menú se puede hacer de dos maneras:

Ejemplo 1

1. Presione "PRE-HEAT" y luego presione "MENU".
2. Elija la selección de menú deseada y presione "START / PAUSE".
 - El NuWave Brio Healthy Digital 6-Qt. La freidora de aire precalentará primero antes de cocinar.

Ejemplo # 2

1. Presione "MENÚ".
2. Elija la selección de menú deseada y luego presione "PRE-HEAT".
3. Presione "START/PAUSE" El NuWave Brio Healthy Digital 6-Qt. La freidora de aire precalentará primero antes de cocinar.

Ajuste de temperatura:

El NuWave Brio Healthy Digital 6-Qt. La freidora está lista para cocinar en 360°F por defecto.

1. Para establecer una temperatura de cocción diferente, presione las flechas arriba o debajo del icono de temperatura. El panel de control mostrará "360F" y "TEMP".
2. Para ajustar la temperatura, continúe presionando "Up" o "Down" flechas hasta que se alcanza la temperatura de cocción deseada.
 - los la temperatura se ajustará en incrementos de 5 grados entre 100°F y 400°F.
3. Para ajustar rápidamente la temperatura, mantenga presionadas las flechas hasta se alcanza la temperatura de cocción deseada.

Nota: La temperatura de cocción se puede ajustar en cualquier momento antes o durante el proceso de cocción. Una vez que la pantalla cambia a visualización de temperatura, permanecerá en la pantalla de temperatura.



INSTRUCCIONES DE OPERACION (Continuación)



Ajuste de tiempo:

El NuWave Brio Healthy Digital 6-Qt. La freidora está lista para cocinar por 15 minutos por defecto.

1. Para establecer un tiempo de cocción diferente, presione las flechas arriba o debajo del ícono del tiempo. El panel de control mostrará "0:15" y "TIME".
2. Para ajustar la hora, continúe presionando las flechas "Arriba" o "Abajo" hasta que se alcanza el tiempo de cocción deseado.
 - El tiempo se ajustará en incrementos de 1 minuto.
3. Para ajustar rápidamente la hora, mantenga presionadas las flechas hasta que lo desee el tiempo de cocción es alcanzado.
 - El tiempo se ajustará en 10 minutos incrementos, seguidos de incrementos de 20 minutos, seguidos de Incrementos e 30 minutos.
4. El tiempo máximo de cocción seleccionable varía según la temperatura de cocción seleccionada:
 - 100°F - 345°F el tiempo máximo de cocción es 99 horas 59 minutos.
 - 350°F - 400°F el tiempo máximo de cocción es de 1 hora.

Nota: El tiempo de cocción se puede ajustar en cualquier momento antes o durante el proceso de cocción.



Función de recalentamiento:

La configuración predeterminada está programada a 360° F durante 4 minutos a 1800 vatios.

1. Presione "REHEAT". El NuWave Brio comenzará automáticamente el proceso de recalentamiento. El panel de control mostrará "REHEAT" y "TIME" y comenzará una Cuenta regresiva de 4 minutos.
 - Una vez que la unidad termina de recalentarse, la unidad emitirá un "beep" tres veces y el panel de control mostrará "End".

Nota:

- Recalentar la temperatura de cocción y el tiempo se puede ajustar a cualquier tiempo durante el proceso de recalentamiento.
- Durante la cocción, Reheat se puede cancelar.
- La función Reheat es perfecta para recalentar single-portioned alimentos.
- Cuando se utiliza la función de recalentamiento, los alimentos se pueden colocar directamente en la cesta Fry Pan, cualquier plato apto para horno o papel de aluminio.

INSTRUCCIONES DE OPERACION (Continuación)

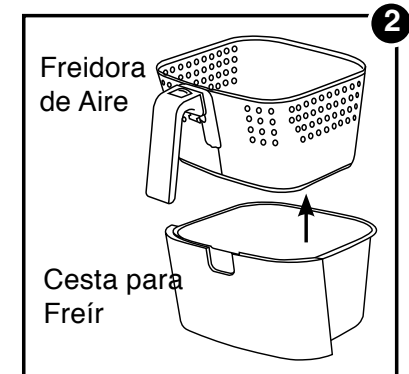
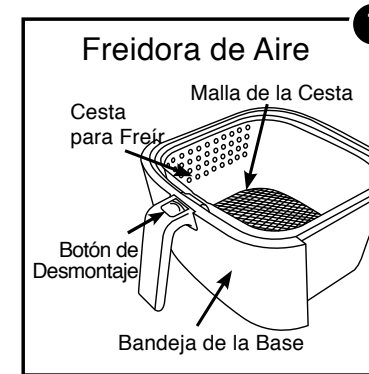
Montaje de la Brio

PRECAUCIÓN: NO utilice la Brio sin la Bandeja de la Base o la Cesta con la Malla. **NO** toque el interior de la Bandeja de la Base, la Cesta ni la Malla inmediatamente después de cocinar. Las partes estarán calientes.

Solamente sostenga la Bandeja de la Base y la Cesta por el mango.

Retirar la Bandeja de la Base y la Cesta para Freír

1. Utilizando el mango, jale y deslice hacia afuera la Bandeja de la Base y la Cesta con la Malla. (Vea Fig. 1.)
2. Para quitar la Cesta para Freír de la Bandeja de la Base, mientras sostiene por el mango, presione el botón de desmontaje hacia adelante y levante la Cesta para Freír de la Bandeja de la Base. (Vea Fig. 2.) Al cocinar, esto reducirá el peso extra de la Bandeja de la Base y hará más fácil verter o agitar alimentos más pequeños.

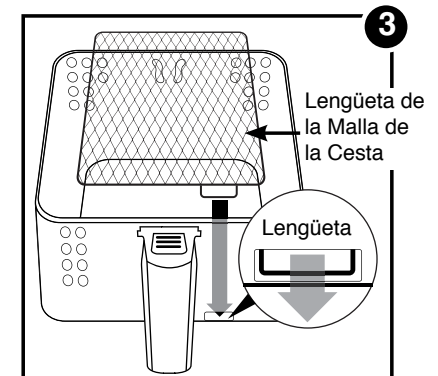


Retirar la Malla de la Cesta para Freír:

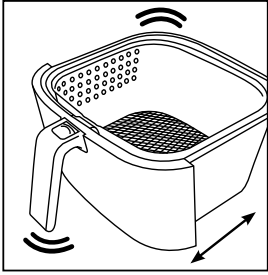
1. Después de retirar la Cesta para Freír de la Bandeja de la Base, voltee la Cesta boca abajo.
2. Utilizando guantes para horno, presione la parte de abajo de la Malla de la Cesta hasta que salga de ella.

Montaje de la Malla de la Cesta para Freír

1. Coloque la lengüeta de la Malla en la ranura de la Cesta para Freír (Vea Fig. 3.)
2. Presione el otro extremo de la Malla de la Cesta hasta que entre en su lugar y quede de forma plana dentro de la Cesta.



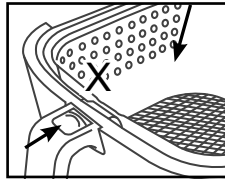
INSTRUCCIONES DE OPERACION (Continuación)



Mover los Alimentos

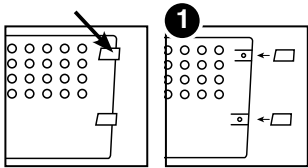
Algunos alimentos requieren agitarse a la mitad de la cocción. Para agitar adecuadamente los alimentos, sostenga el asa, retire la Bandeja de la Base con la cesta de sartén del aparato y agite. Una vez que la comida se haya agitado adecuadamente, deslice la bandeja de la base con la canastilla de nuevo en la Brio.

Nota: Para mejores resultados al cocinar, no llene a más de $\frac{4}{5}$.



NO PRESIONE EL BOTÓN DE DESMONTAJE MIENTRAS AGITA.

Pestañas de Silicón



Usando el divisor de la Canastilla

Figura 1.

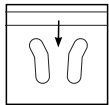
Asegúrese de que las 4 pestañas de silicón estén colocadas en las pestañas divisorias.

Figura 2.

Mirando hacia abajo en la canastilla, deslice el divisor hacia abajo en el centro de la canastilla.

Asegúrese de que el divisor se encuentre entre los dos aros y los tornillos de la cesta. Para quitar el divisor, simplemente deslice el divisor hacia arriba. (Precaución: el divisor estará caliente al cocinar. Use guantes para horno).

Las pestañas de silicón se pueden quitar del divisor antes de limpiar. (Precaución: las pestañas de silicona pueden estar calientes.)



CUIDADO Y MANTENIMIENTO

Limpieza

Limpie el aparato después de cada uso o entre varios lotes grandes. La canastilla y la bandeja de la base tienen un revestimiento antiadherente con una cesta de acero inoxidable. No utilice utensilios metálicos o abrasivos fuertes al limpiar, ya que esto puede dañar el revestimiento.

1. Desenchufe el aparato y asegúrese de que se enfríe completamente.
2. Use un paño húmedo para limpiar el exterior del aparato.
3. Limpie la canastilla y la malla con una esponja no abrasiva, agua caliente y detergente suave.

Nota: retire la bandeja de la base y la canastilla y colóquelas sobre una superficie resistente al calor para ayudar a enfriar el aparato más rápido.

Nota: Si usa el lavavajillas para la bandeja de la base, la canastilla y la malla, se recomienda usar solo la rejilla superior.

Consejo: Si hay comida residual en la bandeja de la base y en la canastilla, agregue un poco de agua caliente y deje que se remoje por separado durante unos 10 minutos para facilitar la limpieza. Luego, use un cepillo de limpieza suave para eliminar cualquier alimento persistente.

Almacenamiento:

1. Desenchufe el aparato y deje que se enfríe completamente.
2. Asegúrese de que todas las piezas estén limpias y secas.
3. Limpie la Bandeja de la Base, la cesta, la Cesta de la Canastilla o los componentes extraíbles con una esponja no abrasiva, agua caliente y detergente suave.

IMPORTANTE - No sumerja la unidad en agua ni intente lavarla en el lavavajillas. La superficie exterior podrá ser limpiada cuidadosamente con un trapo o esponja húmedos. Asegúrese de que la unidad se ha enfriado completamente antes de limpiarla.



⚠ ADVERTENCIA

En caso de otros problemas, desenchúfela inmediatamente y comuníquese con el Departamento de Servicio al Cliente.
1-877-689-2838 * help@nuwavenow.com

GUÍA DE SOLUCIÓN DE PROBLEMAS

PROBLEMA:	POSIBLE CAUSA(S):	SOLUCIÓN (ES):
La Freidora Digital de Aire NuWave Brio Healthy 6-Qt. no funciona.	El aparato no está conectado. No se presionó el botón ON/OFF. No está la Canastilla en la Freidora Digital de Aire NuWave Brio Healthy 6-Qt.	Conecte la clavija en un contacto apropiado. Presione el botón ON/OFF después de seleccionar los ajustes. Coloque la Canastilla en la Freidora Digital de Aire NuWave Brio.6-Qt.
Los ingredientes en la Canastilla no están lo suficientemente fritos.	Se usaron demasiados ingredientes. La temperatura es muy baja. El tiempo es muy corto	Quite algunos ingredientes de la Canastilla. Las porciones pequeñas se fríen mejor. Fría a una temperatura más alta. Programe la Freidora por más tiempo
La comida no se fríe uniformemente.	Algunos alimentos necesitan ser movidos a la mitad del tiempo de cocción.	Los alimentos de encima necesitan ser movidos a la mitad el tiempo de preparación.
Las botanas fritas no salen crujientes de la Freidora Digital de Aire NuWave Brio Healthy 6-Qt.	Se utilizó un tipo de botana que está diseñada para prepararse en una freidora tradicional.	Utilice botanas hechas para hornos tradicionales o cepille las botanas con aceite de oliva antes de cocción para que queden crujientes.
No se puede meter la Canastilla en el aparato correctamente.	La Canastilla está muy llena. La Canastilla no está colocada correctamente en la Cacerola.	No llene la Canastilla más de un 4/5 partes. Presione la Canastilla hacia abajo en la Cacerola hasta que escuche un click.

GUÍA DE SOLUCIÓN DE PROBLEMAS

PROBLEMA:	POSIBLE CAUSA(S):	SOLUCIÓN(ES):
Sale humo blanco del aparato.	Está friendo alimentos grasosos. La Cacerola tiene residuos grasosos de los usos anteriores.	Cuando se preparen alimentos grasosos en la Freidora Digital de Aire NuWave Brio Healthy 6-Qt. pueden surgir grandes cantidades de humo y adherirse a la Cacerola. La grasa producirá humo blanco y la Cacerola puede calentarse más de lo habitual. Esto no afectará el efecto final. El humo blanco es causado por la grasa caliente en la cacerola. Asegúrese de limpiar la cacerola correctamente después de cada uso.
Las papas a la francesa no se fríen uniformemente en la Freidora Digital de Aire NuWave Brio Healthy 6-Qt.	Las papas no se remojaron bien antes de freírlas. No se utilizó el tipo de papa correcto.	Remoje las papas en un recipiente por al menos 30 minutos. Sáquelas y séquelas con una toalla de papel. Utilice papas frescas y asegúrese de que estén firmes durante su cocción.
Las papas a la francesa no salen crujientes de la Freidora Digital de Aire NuWave Brio Healthy 6-Qt.	Lo crujiente de las papas depende de la cantidad de aceite y agua en ellas.	Asegúrese de secar bien las papas antes de ponerles aceite. Corte las papas más pequeñas o agregue un poco más de aceite antes de cocción para que queden más crujientes.

Si la unidad necesita ser reemplazada o devuelta al fabricante, contacte a nuestro Departamento de Servicio al Cliente al **1-877-689-2838** help@nuwavenow.com

Contacte a Servicio al Cliente si ocurre alguno de estos errores:

Código	E1	E2	E3
Error	Sensor abierto	Corto circuito en el sensor	Sobrecalentamiento

GARANTÍA LIMITADA

La Freidora de Aire Digital NuWave Brio 6Q

LOS GARANTÍAS DEL FABRICANTE

La Freidora de Aire Digital de 6Q NuWave Brio, incluida la bandeja de la base, el divisor, la canastilla, la malla, deben estar libres de defectos del fabricante.

Todos los componentes eléctricos están garantizados por 1 año a partir de la fecha de compra, bajo un uso doméstico normal y siempre que se hayan manejado de acuerdo a las instrucciones por escrito del Fabricante. El Fabricante proporcionará las partes necesarias y mano de obra para reparar cualquier parte de la Freidora de Aire Digital NuWave Brio 6Q en el Departamento de Servicio de NuWave LLC. Una vez vencida la garantía, el costo de mano de obra y las partes será responsabilidad del propietario.

LA GARANTÍA NO CUBRE

La garantía limitada se anula si las reparaciones son realizadas por un distribuidor no autorizado o si la placa de datos del número de serie se retira o borra. Esta garantía no cubre el deterioro normal del acabado debido al uso o la exposición. Esta garantía limitada no cubre fallas, daños o un desempeño inadecuado debido a un accidente, actos de Dios (como rayos), fluctuaciones en la energía eléctrica, alteraciones, abuso, mal uso, aplicaciones incorrectas, atmósferas de tipo corrosivo, instalación incorrecta, falta de funcionamiento de acuerdo con las instrucciones escritas del fabricante, uso anormal o uso comercial. NuWave LLC se reserva el derecho de anular la Garantía Limitada, según lo permita la ley, para los productos adquiridos a través de un distribuidor no autorizado.

OBTENER SERVICIO

El propietario tendrá la obligación y la responsabilidad de: pagar por todos los servicios y piezas no cubiertos por la garantía; prepagar el flete hacia y desde el Departamento de Servicio para cualquier parte o sistema devuelto bajo esta garantía; y empacar cuidadosamente el producto con material de relleno adecuado para evitar daños durante el transporte. El envase original es ideal para este propósito. Incluya en el paquete el nombre del propietario, la dirección, el número de teléfono durante el día, una descripción detallada del problema y su "número RGA". **(Llame al 1-877-689-2838) o envíe un correo electrónico a help@nuwavenow.com** para obtener el número RGA (Número de autorización de devolución de mercancías). Proporcione el modelo del sistema de cocción y el número de serie y el comprobante de la fecha de compra (una copia del recibo) al realizar reclamaciones bajo esta garantía.

OBLIGACIÓN DEL FABRICANTE

La obligación del fabricante en virtud de esta Garantía Limitada se limita, en la medida en que lo permita la ley, a reparar o reemplazar cualquier pieza cubierta por esta Garantía Limitada que, al examinarla, se encuentre defectuosa en el uso normal. La Garantía Limitada se aplica solo dentro de los Estados Unidos continentales y solo al comprador original de los canales de distribución autorizados por el fabricante. LA GARANTÍA LIMITADA NO PUEDE SER ALTERADA, VARIADA O EXTENDIDA, EXCEPTO POR UN INSTRUMENTO ESCRITO EJECUTADO POR EL FABRICANTE. EL RECHAZO DE REPARACIÓN O REEMPLAZO SEGÚN LO PROPORCIONADO POR ESTA GARANTÍA LIMITADA ES EXCLUSIVO. EN NINGÚN CASO, EL FABRICANTE SERÁ RESPONSABLE DE CUALQUIER DAÑO CONSECUENTE O INCIDENTAL A CUALQUIER PERSONA, SEA O NO OCASIONADO POR LA NEGLIGENCIA DEL FABRICANTE, INCLUIDOS, SIN LIMITACIÓN, DAÑOS POR PÉRDIDA DE USO, COSTOS DE SUSTITUCIÓN, DAÑO A LA PROPIEDAD U OTRA PÉRDIDA DE DINERO.

Algunos estados no permiten la exclusión o limitación de daños incidentales o consecuentes, por lo que es posible que no se apliquen las exclusiones de limitación anteriores. Esta Garantía Limitada otorga derechos legales específicos, y también puede haber otros derechos que varían de estado a estado. EXCEPTO OTRAS MANERAS QUE EXPRESAMENTE SE PROPORCIONAN ANTERIORMENTE, EL FABRICANTE NO HACE GARANTÍAS EXPRESAS O IMPLÍCITAS DE LA LEY O DE OTRA MANERA, INCLUYENDO SIN LIMITACIONES, LAS GARANTÍAS IMPLÍCITAS DE COMERCIALIZACIÓN Y EJERCICIO PARA UN PROPÓSITO PARTICULAR A CUALQUIER OTRA PERSONA. LEA EL MANUAL DEL USUARIO. SI TUVIERA ALGUNA DUDA SOBRE EL FUNCIONAMIENTO O LA GARANTÍA DEL PRODUCTO, CONTACTE A NUWAVE LLC.

GARANTÍA LIMITADA

PROCEDIMIENTO DE RESOLUCIÓN DE CONTROVERSIAS. Para disputas relacionadas con el uso del sitio web o el uso o la compra de un producto o servicio NuWave (colectivamente "Disputas"), usted acepta comunicarse primero con NuWave LLC al (877) 689-2838 (teléfono), (847) 367-5486 (fax) o legal@nuwavenow.com (correo electrónico). Si no podemos resolver su disputa de manera informal, todas las disputas se someterán a un arbitraje final y vinculante. Puede comenzar el proceso de arbitraje enviando una solicitud por escrito a la Asociación Americana de Arbitraje ("AAA") y enviando una copia a NuWave. NuWave pagará todos los costos de presentación. Un solo árbitro de la AAA llevará a cabo el arbitraje en un lugar conveniente para usted o por teléfono.

El laudo del árbitro será vinculante y podrá presentarse como un fallo en un tribunal de jurisdicción competente. El arbitraje se llevará a cabo de conformidad con las disposiciones de las Reglas de arbitraje comercial de AAA y los Procedimientos de mediación vigentes en el momento de la presentación de su solicitud de arbitraje. Ver https://www.adr.org/sites/default/files/CommercialRules_Web.pdf. Salvo que lo exija la ley según lo determine un árbitro, ninguna de las partes o el árbitro puede revelar la existencia, el contenido o los resultados de cualquier arbitraje a continuación sin el consentimiento previo por escrito de ambas partes.

A. RENUNCIA DE DERECHO A DEMANDAR. Al aceptar el arbitraje, comprende que, en la medida máxima permitida por la ley, acepta renunciar a su derecho a presentar una demanda en cualquier tribunal, a una audiencia judicial, un juicio con jueces y un juicio con jurado.

B. RENUNCIA A LA ACCIÓN DE CLASE. En la medida máxima permitida por la ley, usted acepta expresamente abstenerse de presentar o unirse a cualquier reclamo en cualquier capacidad representativa o de toda la clase, incluyendo, entre otros, presentar o unir cualquier reclamo en cualquier acción de clase o arbitraje de clase.

C. PROCEDIMIENTO DE SALIDA. Para optar por no participar en el arbitraje, debe comunicarse con NuWave. Para solicitar la exclusión voluntaria del arbitraje, contáctenos en legal@nuwavenow.com (correo electrónico), NuWave LLC, 1795 N. Butterfield Road, Libertyville, IL 60048, EE. UU., (847) 367-5486 (fax) o (877) 689-2838 o (224) 206-3019 (teléfono). Tendrá treinta (30) días a partir de la fecha de entrega del producto para optar por el arbitraje con respecto a cualquier disputa que surja o esté relacionada con el uso o la compra de cualquier producto NuWave.

Si han pasado más de 30 días, no es elegible para optar por no participar en el arbitraje y habrá renunciado a su derecho de demandar o participar en una demanda colectiva con respecto a la disputa que surge de su compra o uso de un producto NuWave. Para cualquier disputa que surja de su uso del sitio web de NuWave, tiene treinta (30) días a partir de la fecha en que proporcionó información al sitio web para optar por no participar en el arbitraje. Si han pasado más de 30 días, no es elegible para optar por no participar en el arbitraje y habrá renunciado a su derecho de demandar y participar en una demanda colectiva con respecto a la disputa que surge del uso del sitio web de NuWave.

D. ALGUNOS ASUNTOS NO ESTÁN SUJETOS A ARBITRAJE. Sin perjuicio de lo anterior, lo siguiente no estará sujeto a arbitraje y podrá ser juzgado solo en los tribunales estatales y federales de Illinois: (i) cualquier disputa, controversia o reclamo relacionado o que impugne la validez de nuestros derechos de propiedad intelectual y derechos de propiedad, incluidas, entre otras, patentes, marcas comerciales, marcas de servicio, derechos de autor o secretos comerciales; (ii) una acción de una parte para una medida cautelar temporal, preliminar o permanente, ya sea prohibitiva u obligatoria, u otra medida provisional; o (iii) interacciones con autoridades gubernamentales y reguladoras.

Usted acepta expresamente abstenerse de presentar o unirse a cualquier reclamo en cualquier capacidad representativa o de toda la clase, incluyendo, entre otros, presentar o unir cualquier reclamo en cualquier acción de clase o cualquier arbitraje de clase.

LEA EL MANUAL DE SU PROPIETARIO

Si aún tiene preguntas sobre el funcionamiento o la garantía del producto, comuníquese con NuWave LLC al: 1-877-689-2838 o envíe un correo electrónico a help@nuwavenow.com.

**Brio® 6-Qt
Digital Air Fryer**



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



**NuWave Primo®
Combo Grill**



**NuWave PIC® Gold
Precision Induction Cooktop**



**BruHub®
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**Moxie® High-Performance
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FOR HOUSEHOLD USE ONLY

Model: 37001 120V, 60Hz, 1800 Watts

For patent information please go to: www.nuwavenow.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@nuwavenow.com

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