OWNER'S MANUAL

nuwave Brio[®] 14Q

The Ultimate Air Fryer Oven & Grill



nuwavenow.com



for an additional **Smonths Warranty!**

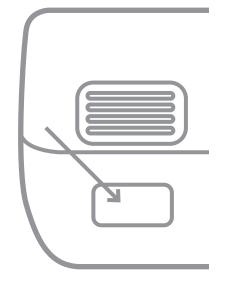
As a special thank-you for registering your NuWave unit, you'll automatically receive an additional 3 months added to your limited manufacturer's warranty!*

All you have to do is follow these simple steps.

- Using your smartphone or smart device, scan the QR code located on the unit label on the back of the unit.
- You will be directed to NuWave's product registration page with your unit's unique serial number automatically entered in the appropriate field.

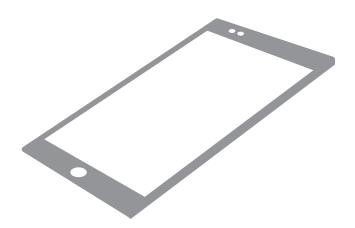
NOTE: If you do not have a web-enabled smart device, simply visit nuwavenow.com/QR and manually enter in your unit's serial number.

- Fill out the remaining information and complete the optional survey.
- Once you submit your information, you will receive a confirmation email containing your extended warranty details.



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

DOWNLOAD THE QR CODE APP TO YOUR MOBILE DEVICE



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





Search for "QR code readers."

QR code readers

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.

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www.nuwavenow.com

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY · READ ALL INSTRUCTIONS BEFORE USE

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

- Do not touch hot surfaces. Use handles.
- To protect against electrical shock, do not immerse cord, plugs, or the Brio in water or other liquids.
- Do not operate the Brio with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 4. 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.
- 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. FOR HOUSEHOLD USE ONLY.

- Do not let the cord hang over the edge of table or counter or touch hot surfaces, including a stovetop.
- Do not place on or near a hot gas or electric burner or on a heated oven or on a stoyetop.
- 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 accessories.
- 10. 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.
- 11. Do not place objects on top of the Brio.
- 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.
- Oversized foods or metal utensils must not be inserted in the Brio, as they may create a fire or risk of electric shock.
- A fire may occur if the Brio is covered or touching flammable materials including curtains, draperies, walls, etc., when in operation.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY · READ ALL INSTRUCTIONS BEFORE USE

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of material other than metal or glass.
- Do not store any materials other than manufacturer's recommended accessories in the Brio when not in use.
- 18. Do not place any of the following materials in the Brio: paper, cardboard, plastic, or any flammable materials.
- Do not cover any part of the Brio with aluminum foil. This will cause overheating.
- Use extreme caution when removing accessories or when disposing of oil or hot grease.
- Extreme caution must be used when moving the Brio containing hot oil or other hot liquids.
- To disconnect, turn the Brio OFF, then remove plug from the wall outlet.
- 23. Always remove plug by the head not the cord.
- 24. Press ON/OFF to turn the Brio off.
- 25. Keep manual handy for future reference.

SEE ASSEMBLY GUIDE BEFORE USE

Electrical Information
A short 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 powersupply cord or extension
cord is used:

- 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.
- If the appliance is of the grounded type, the cord set or extension cord should be a groundingtype 3-wire cord.

SAVE THESE INSTRUCTIONS
Read and understand the entire
manual before using the Brio.

DO NOT USE THE UNIT FOR OTHER THAN ITS 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 staff kitchens/cafeterias of shops, offices, farms, or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and non-residential environments.

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

!WARNING

In case of other problems, immediately unplug and contact Customer Service Department.
1-877-689-2838 help@nuwavenow.com

ADDITIONAL SAFEGUARDS

- Do not place the Brio close to flammable materials, heating units, or wet environments.
- Do not put any cooking pan sizes other than 8x6x2 inches up to 8x8 inches (2 quarts) in the Brio. Do not replace any parts with other containers.

- It is normal for some smoke to escape the Brio when heating for the first time.
- If a lot of smoke is escaping from the air vent during operation, unplug the Brio immediately and contact Customer Service.*
- Extreme caution must be exercised when operating the Brio or any other appliance.
- Do not move the Brio while in operation. Only after the Brio has completely cooled should moving be attempted. Always wait for the Brio to cool down prior to handling it.
- Never use a towel or other material or object to block the air vents.
- Children should be supervised to ensure that they do not play with the Brio.
- Discard the protective plastic covering the power plug before use.
- If any trouble arises during operation, service MUST be done by NuWave LLC or authorized by the manufacturer for repairs.
- The Brio is not intended to be operated by means of an external timer or separate remote-control system.
- Do not disassemble the Brio or replace any parts without prior written consent from the manufacturer.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY · READ ALL INSTRUCTIONS BEFORE USE

- 13. Do not use metal utensils with the Tray, Racks, Grill/Griddle Plate as this can damage the surface.
- 14. Make sure the Brio is always clean prior to cooking.

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

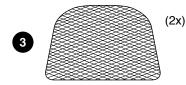
⚠ CAUTION

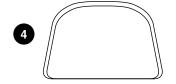
- Always put the ingredients to be cooked in the Tray or on the Racks, or Grill/ Griddle Plate to prevent direct contact with the heating components.
- Do not cover the air inlet and outlet openings while the appliance is operating.
- Do not pour oil into the Tray, Racks, Grill/Griddle Plate, Rotisserie Basket, or on the Rotisserie Skewer, as this may create a fire hazard.
- Never touch the insides of the appliance while it is operating.

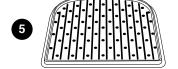
PARTS & ACCESSORIES







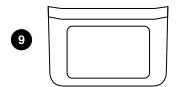




















- Power Base Part #: 38005
- Stainless Steel Mesh Tray Part #: 38202
- Stainless Steel
 Mesh Racks (2x)
 Part #: 38203
- **Drip Tray**Part #: 38204
- **Grill/Griddle Plate** Part #: BRI14-A8
- 6 Rotisserie Basket Part #: BRI14-A12
- Rotisserie Skewer
 Part #: BRI14-A13
- B Digital Temperature Probe Part #: 38207
- 9 Door Part #: 38208
- Light Bulb
 Part #: 38209
- Light Bulb Cover Part #: 38211
- Non-Stick Baking Pan
 Part #: 37212
- Silicone Cupcake Liners (6x) Part #: 22113

To order replaceable parts refer to the Replaceable Parts section or visit nuwavenow.com.

ASSEMBLY GUIDE

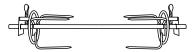
Before Use

- Remove all the packaging materials.
- 2. Remove the glue and labels on the appliance.
- Clean all removable parts thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
- Wipe the insides and outside of the Brio with a wet cloth.
 Do not immerse the Brio in water. Dry thoroughly.

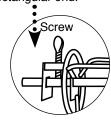
USE THE DRIP TRAY AT ALL TIMES.

Rotisserie Skewer Assembly

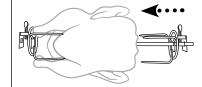
To assemble the Rotisserie Skewer with poultry and other meats, follow the steps below:



 Screw one Rotisserie Skewer fork onto the end of the Skewer with the rectangular end.

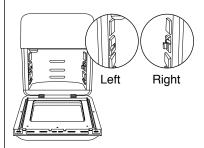


 Push the Skewer through the center of the meat until the Skewer pierces the food all the way through and out the other side. Place the second Rotisserie
 Skewer fork onto the other
 end of the Skewer and
 push the fork forward until it
 pierces the end of the meat.

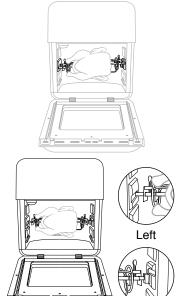


Tighten the screw of the fork. If necessary, loosen screw and move the first fork forward until it pierces the other end of the meat then retighten. Make sure both screws are tight and in place.

 After placing food onto the Rotisserie Skewer and securing, slide between Position 2 and Position 3 inside the Brio. The rectangular end of the spit should be on the left when sliding in. Keep the right side slightly tilted upward while sliding in.



5. Bring down the right side of the spit into the Shaft Bracket, then insert the left spit (bar) of the Skewer into the hole (Shaft Support Hole) in the inner wall.



Notes:

 For better results use kitchen twine around chicken or other meats.

Riaht

- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- When using Rotisserie Skewer, place Drip Tray on the bottom.

CAUTION

Rotisserie Skewer parts will be hot during and after use. Use oven gloves.

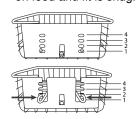
Rotisserie Basket Assembly

To assemble the Rotisserie Basket into the Brio, follow the steps and illustrations below:

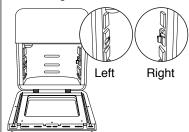
 Remove top lid from Rotisserie Basket: Squeeze prongs on outside of top lid toward middle and lift up. Remove other end from holes.



- Place food in Basket.
- Adjust top lid to fit over food: Place ends of top lid into slots above where top of food ends. Squeeze prongs on outside of top lid and slide down into position and place prongs into correct position.
 - Position of prongs should be lined up and opposite of slot holes on other side.
 - Make sure top lid lies flat on food and fit is snug.



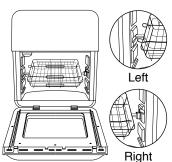
4. After placing food into the Basket and securing, take the Basket and slide in between Position 2 and Position 3 inside the Brio. The rectangular end without grooves should be on the left. Keep the right side slightly tilted upward while sliding in.



ASSEMBLY GUIDE

 Bring down the right side of the bar of Basket into the bracket, then insert the left bar of the Basket into the hole in the inner wall.





Notes:

- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- When using Rotisserie Basket, place Drip Tray on the bottom.

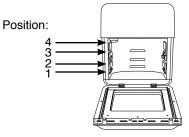


Rotisserie Basket parts will be hot during and after use. Use oven gloves.

Grill/Griddle Plate Assembly



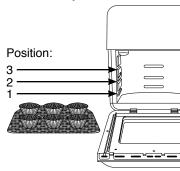
Griddle



The Grill/Griddle Plate can be used in Position 1-3. For crispier results it's recommended to use Position 3.

Position 4 is mostly used for dehydrating foods using the Mesh Rack.

Silicone Cupcake Liners

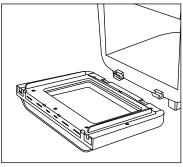


Place the Silicone Cupcakes on the Mesh Rack in Position 1, 2, or 3.

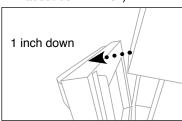
♠ CAUTION

Accessories and contents will be HOT. Use oven gloves.

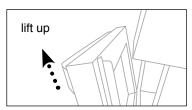
To Remove Door



 Make sure your Brio has completely cooled. Open the Door down partially (opened about down 1 inch).



 Holding the Door handle securely, lift up the right Door side first from the hinge and then the left side to remove.



 Place the Door back into the hinge slots and press down.
 Open and close Door to ensure it's secure.

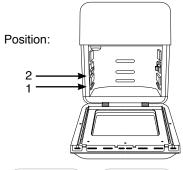
♠ CAUTION

If you have trouble removing the door do not force; door is being opened at the wrong angle. Door should be opened 1 inch down.

Non-Stick Baking Pan

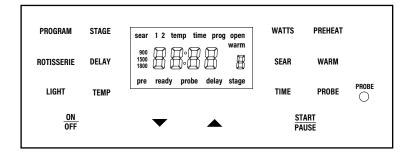
With the Mesh Rack in either Position 1 or 2, place the Baking Pan on top of the Rack.

- You can also place the Pan on the very bottom without a Rack.
- The pan holds up to 2 quarts (litres).





QUICKSTART



ON/OFF

Press ON/OFF to turn the Brio OFF and stop the cooking process.

START/PAUSE

Select a cooking function, press START/PAUSE to begin cooking. To mute/unmute the beep from the unit, press and hold down START/ PAUSE for 2 seconds.

WARM

Press and hold down WARM for 2 seconds, if using independently, the Brio will automatically begin.

PREHEAT

Press PREHEAT. The temp and time is adjustable using up and down arrows. To begin, press START/PAUSE. Once it has reached the set temperature the Brio will beep and a 5-minute countdown will begin. Place your food into the Brio. The Brio will begin automatically when closed.

SFAR

Press SEAR. If preferred, adjust Sear temp and time and press START/PAUSE.

PROBE

Plug the Probe into Brio unit (Jack). Press PROBE and set Probe target internal temperature for food using the up and down arrows. Insert the other end of the Probe into your food. Press START/PAUSE to begin cooking.

ROTISSERIE

After placing food on Skewer, in Basket and into the Brio, press ROTISSERIE. Use the up and down arrows to adjust temp and time. Press START/PAUSE to automatically turn spit and begin cooking.

PROGRAM

Press PROGRAM and press up or down arrows to choose preset items (1-100) to cook. Press up or down arrows when in each cooking function to adjust temps and times. Press START/PAUSE to begin the chosen program.

DELAY

Set your temp and time. Press DELAY and press up or down arrows to adjust Delay time. Adjustable up to 24 hours. After setting cooking function and Delay time, press START/PAUSE. Press DELAY at any time to cancel Delay.

STAGE

To add a cooking stage press STAGE once and adjust by pressing the up or down arrows.

WATTS

Controls the power consumption of your Brio. The default wattage on the Brio is 1800W. The lower wattage will consume less energy, ideal if your home does not take 1800 watts. Press WATTS to adjust from 1800W to 900W to 1500W.

		Prob	e Tem	Guide			
Meats	Temp.	Rare	Med Rare	Med	Med Well	Well	Time Min.
Chicken, breast Turkey, breast Duck, breast	360°F					165*	6 - 8 per lb 7 - 9 per lb 5 - 7 per lb
Chicken, whole Turkey, whole Duck, whole	360°F					165*	8 - 10 per lb 11 - 13 per lb 10 - 13 per lb
Chicken, thigh Turkey, thigh Duck, thigh	360°F					165*	14 - 16 per lb 14 - 16 per lb 9 - 11 per lb
Steak 1" thick	350°F	125°F	135°F	145°F*	150°F*	160°F*	3 - 8
Burgers ½ lb	350°F	125°F	135°F	145°F*	155°F*	160°F*	5 - 7
Roast Beef (bone-in) Roast Beef (boneless)	325°F	125°F	135°F	145°F*	150°F*	160°F*	15 - 20 per lb 10 - 15 per lb
Lamb (bone-in) Lamb (boneless)	325°F	125°F	135°F	145°F*	150°F*	160°F*	15 - 20 per lb 10 - 15 per lb
Pork (bone-in) Pork (boneless)	350°F			145°F*	150°F*	160°F*	15 - 20 per lb 10 - 15 per lb
Salmon, Tuna, Halibut, Swordfish				145°F*	150°F*	160°F*	2 - 3
Fish Steaks 1" thick	350°F			145°F*	150°F*	160°F*	5 - 7
Sausage	360°F					160°F*	4 - 5

Note: Times may vary. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness. *To reduce the risk, cook your food to USDA-safe temperatures.

Note: Preset temperatures and times may need minor adjustments to achieve your desired results.

CAUTION: This appliance cooks using hot air. DO NOT fill the Baking Pan with oil.

Operation:

- 1. Place the Brio on a level, even, and stable heat-resistant surface.
- Plug the Brio into a standard wall socket. The power plug is included.

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

Getting Started

380F

Press the up or down arrows to adjust the temperature and time.

- Press ON/OFF to turn your Brio on and off.
- 2. To adjust the cooking time, press TIME.
 - The default cooking time is 15 minutes.
- 3. Press START/PAUSE to begin cooking. The (:) will flash, indicating your Brio is now cooking.
 - To pause cooking, press START/PAUSE. The (:) will no longer flash, indicating the unit is now paused.
 - To resume cooking (unpause) press START/ PAUSE once again.

Note: Opening the door will pause cooking, closing the door will resume cooking. The light will turn on automatically when the door is open.

- Once the Brio finishes cooking, End will be displayed and the unit will beep three times.
 - To mute/unmute the beep from the unit, press and hold down START/PAUSE for 2 seconds

LIGHT

Press LIGHT once to turn the light on. Press again to turn off. To change light bulb in oven, see Light Bulb Replacement under "Cleaning and Maintenance."

WATTS

The default wattage of the Brio is 1800 watts.

- To change the wattage, press WATTS once. 900 will illuminate, indicating the Brio is now set to 900 watts.
- Press WATTS again and 1500 will illuminate. The Brio is now set to 1500 watts.
- Press WATTS once more and 1800 will illuminate, indicating the Brio is now set to the default of 1800 watts.

Note: If the wattage is changed from 1800W to either 900W or 1500W and the Brio is unplugged, the unit will remember the last wattage setting when plugged back in and turned on

DELAY

Delay function is used to delay your cooking start time.



Press the up or down arrows to adjust the temperature and time.

- 1. Press ON/OFF.
- 2. Press DELAY.
- 3. Delay time can be adjusted up to 24 hours (24:00).

- During delay the (:) will flash, indicating the delay time countdown has started.
- To stop the Delay function at any time press DELAY. The unit will end the delay cycle and move on to the next cooking function.
 - After delay time has elapsed the unit will automatically move on to the next cooking function.
- Once the Brio finishes cooking your food, End will be displayed and the unit will beep three times.

TEMP

1800 **360F**

Press the up or down arrows to adjust the temperature and time.

- Press TEMP to see or adjust your cooking temperature.
- 2. Press START/PAUSE to begin cooking at set temperature.

TIME

1800 CC: 15

Press the up or down arrows to adjust the temperature and time.

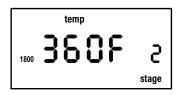
- Press TIME to see or adjust cooking time.
- 2. Press START/PAUSE to begin cooking at set time.

Notes: The following are temperature and time ranges:

- 60°F~200°F: 00:00-99:99 (0 minutes to 99 days, 99 hours)
- 205°F~ 275°F: 00:00-99:00 (0 minutes to 99 hours)
- 280°F~345°F: 00:00-10:00 (10 hours)
- 350°F~400°F: 00:00-01:00 (1 hour)

STAGE

Stage cooking is used to cook your foods at different temperatures and times throughout the cooking process. Up to 5 stages of cooking can be set. Delay, Preheat, Sear 1, Sear 2, and Warm are NOT considered stages in the cooking process.



Press the up or down arrows to adjust the temperature and time.

- 1. Stage 1: Press ON/OFF.
 - Default temperature and time for Stage 1 cooking is 360°F for 15 min.
- Press TIME.

- Stage 2: To add additional stages press STAGE once.
- 4. Press TIME.
 - For only two stages of cooking leave the time at 00:00 for stages 3-5 and those stages will be skipped.
- Press START/PAUSE to begin cooking. The Brio will cook your food with the set temperature and time for each stage.
 - When the Brio is finished cooking, End will be displayed and the unit will beep three times.
- To set additional stages
 with cooking settings
 repeat steps above. The
 number above stage will
 change each time STAGE is
 pressed.
 - After the temperature and time is set for Stage 5, if STAGE is pressed again unit will go back to Stage 1.

Notes:

- The display will only indicate the stage cooking number when two or more stages are used. Display will not show stage cooking number if only one stage of cooking is used.
- During cooking, press STAGE to see and adjust upcoming cooking stages.
- Stage 1 default: 360°F, 00:15.
 Stages 2-5 default: 360°F, 00:00.

If no time is set for stages 2-5 those stages will be skipped in the cooking cycle.

PREHEAT

The Preheat function ensures your Brio reaches the desired temperature before cooking begins. Preheat is perfect for foods that require a crispier finish such as frozen appetizers, French fries, or chicken wings. Max 400°F.

1800 **380F**

Press the up or down arrows to adjust the temperature and time.

- 1. Press ON/OFF.
- 2. Press PREHEAT.
 - The Brio will always preheat to the cooking temperature of the next cooking cycle.
- Press START/PAUSE. The unit will begin preheating to the set temperature.
 - During preheat the cooking temperature can be adjusted.
- When the Brio reaches the preheat temperature the unit will beep once and begin a 5-minute countdown.
 - The Brio will maintain the preheat temperature during the 5-minute countdown.

- Cooking temperature and time can be adjusted during the 5-minute countdown.
- If no action is taken within the 5-minute countdown the Brio will automatically go into standby mode.
- Place your food into the Brio and close the door. The unit will begin cooking at the set temperature and time.
- When the Brio is finished cooking End will be displayed and the unit will beep three times.

Note: Press PREHEAT to cancel the Preheat function at any time. When Preheat is canceled the Brio will end the Preheat cycle and automatically go into the next cooking cycle.

SEAR

Sear 1 will always be directly BEFORE regular stage cooking. Sear 2 will always be directly AFTER regular stage cooking.

SEAR 1

Default sear 1 temperature is



400°F and default sear 1 time is 5 min. (00:05).

- Press ON/OFF.
- Press SEAR once.
 - Adjust the temperature for sear 1. 400°F is the maximum searing temperature.
- Press TIME.
 - Adjust the time for sear
 1. Time can be adjusted up to 5 min. (00:05).
- Press START/PAUSE to begin cooking.
- Once sear 1 is complete the unit will beep once and automatically go into (regular) stage cooking.
 - When the Brio is finished cooking your food, End will be displayed and the unit will beep three times.

SEAR 12

Sear 1 2 is used to sear before and after regular stage cooking.

sear 1 2 temp

- Press ON/OFF. Adjust your cooking temperature and time for regular stage cooking.
- Press SEAR twice. Press START/PAUSE. The unit will sear at 400°F for 5 min (sear 1), go into regular stage cooking, and then sear again at 400°F for 5 min. (sear 2).

- 3. To set a different temperature and time for Sear 1 and 2 press SEAR once and adjust Sear 1 temperature and time. Press SEAR again. Adjust Sear 2 temperature and time.
- 4. Press START/PAUSE to begin cooking.
 - Once the Sear 1 cycle is complete the unit will beep once and automatically go into regular stage cooking.
 - Once the stage cooking cycle is complete the unit will beep once and automatically go into Sear 2 cooking.
- When the Brio is finished cooking your food, End will be displayed and the unit will beep three times.

Example Sear food at 400°F for 3 min. (Sear 1), cook food at 360°F (default) for 15 min. (default), and sear again at 380°F for 5 min. (Sear 2):

Press ON/OFF. Default setting for regular cooking temperature and time will be displayed. Press

for regular cooking temperature and time will be displayed. Press SEAR once. 400°F (default) will be displayed. Press TIME. Press up or down arrows to adjust time to 00:03. Press SEAR again. Press up or down arrows to adjust temperature to 380°F. Press TIME. 00:05 (default) will be displayed. Press START/PAUSE.

SEAR 2

Default sear 2 temperature is 400°F and default sear 2 time is 5 minutes (00:05).



- Press ON/OFF. Adjust cooking temperature and time for regular (stage 1) cooking.
- Press SFAR three times.
 - 400°F is the maximum searing temperature.
 - Press TIME. Adjust the sear 2 (searing) time up to 5 min. (00:05).
- 3. Press START/PAUSE to begin cooking.
 - Once regular stage cooking cycle is complete, the unit will beep once and automatically go into Sear 2 cooking.
 - When the Brio is finished cooking your food, End will be displayed and the unit will beep three times.

WARM

Warm can be used as an independent function to heat up your food. Default is 145°F for 1 hour.



Press and hold down WARM for 2 seconds. The Brio will automatically begin the Warm function.

- When the warming time is finished, End will be displayed and the unit will beep three times.
- To adjust the time or temperature, press either TIME or TEMP and the up or down arrows.

Using Warm After Cooking Ends to Keep Your Food Warm

- Press WARM. Press the up or down arrows to adjust the warming temperature.
- Press TIME. Press the up or down arrows to adjust the warming time.
- Press START/PAUSE to start cooking. The Brio will cook the regular stage cooking cycle then will go into Warm at the set temperature and time.

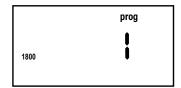
Notes:

 Warm temperature can be adjusted up to 200°F.

- Warm can be set immediately after adjusting regular cooking times and temperatures, before the Brio cooks your food.
- To cancel Warm function at any time press WARM. Warm function will end and warm will no longer be displayed.
- Warm can be used with the Program function option as well. Press PROGRAM and then press WARM and adjust warming temperature and time.

PROGRAM

Program function represents Memory Entry, the storage of frequently used cooking sequences, and Memory Recall, the retrieval of cooking sequences for recipes.



Memory Recall



- Press PROGRAM. Press the up or down arrows to choose the program number to recall.
 - Numbers 1-100 are preset programs.

- Numbers 101-200 are vour created unique programs (recipes).
- 2. Once your program number is chosen, press START/ PAUSE to begin cooking. Temperature and time can be adjusted, if desired. The Brio will cook at the programmed temperatures and times.

Notes:

- Refer to 100 Presets in the Quickstart Guide sheet for preprogrammed recipes 1-100.
- Preset temperatures and times for program recipes 1-100 can be adjusted. Adjusted temps and times will not be saved when a program number (1-100) is recalled once again.

Storing Recipe Before Cooking

- 1. Press ON/OFF. Enter your cooking functions including temperatures and times for recipe.
- 2. Press PROGRAM, Press the up and down arrows to choose number to save your program recipe to (101-200 only).
- 3. Press PROGRAM again to store and save the program recipe to the chosen program number.
 - · Program recipe is now stored and available for future recall.

Press START/PAUSE to begin cooking your set program (recipe).

Storing Recipe During Cooking

- Press ON/OFF. Enter your cooking functions including temperatures and times for recipe.
- Press START/PAUSE to begin cooking.
- During cooking, press PROGRAM. Press the up or down arrows to choose program number to save your program recipe to (101-200 only).
- Press PROGRAM again to store and save program recipe to your chosen program number.
 - Program (recipe) is now stored and available for future recall.
 - · The Brio will continue to cook your recipe just programmed and stored.

Storing Recipe After Cooking has Completed

- Press ON/OFF. Enter your cooking functions including temperatures and times for recipe.
- 2. Press START/PAUSE to begin cooking.
- When the cooking is finished and End is displayed, press PROGRAM. Press the up and down arrows to choose the program number to save your program recipe to (101-200 only).

- 4. Press PROGRAM again to store and save program recipe to the chosen program number.
 - Program (recipe) is now stored and available for future recall.

Viewing Current Program **Number During Cooking**

- 1. While the Brio is cooking, press and hold down PROGRAM for 2 seconds. The current program number cooking will be displayed.
- 2. Release PROGRAM to see the previous screen.

Viewing Program Cooking **Functions**

You can view cooking functions associated with a program before or during the cooking process.

View Before Cooking

- 1. Press PROGRAM. Locate the program number you want to review by pressing the up or down arrows.
- 2. Once the program number is displayed, press STAGE to review each phase (function) of cooking.
 - Adjustments to temperatures and times for each function can be made at this time.

View During Cooking

- 1. Press STAGE to review each phase (function) of cooking.
- 2. Continue to press STAGE to scroll through each programmed function for chosen program number.

· Adjustments to temperatures and times can be made for each function at this time.

Editing and Modifying a Saved Program

Edit Before Cooking

- Press PROGRAM. Locate the program number you want to edit by pressing the up or down arrows.
- 2. Once your chosen program number is displayed, press STAGE until the function to edit is displayed.
 - · Adjust TEMP and TIME.
- Once all your edits are made press PROGRAM.
- Press the up or down arrows to locate the program number to save the edits to. Press PROGRAM again to save and store your edits.

Edit During Cooking

- 1. When the Brio is cooking, press TEMP. Press the up or down arrows to adjust your cooking temperature.
- Press TIME. Press the up and down arrows to adjust the cooking time.
 - · If there are additional cooking functions you want to edit, press STAGE until the function to edit is reached.

- · Adjust TEMP and TIME.
- The Brio will continue cooking your food with the adjusted temperatures and times to each function. Functions that have already ended in the cooking cycle cannot be edited.
- Once all your edits are made, press PROGRAM.
- Use the up or down arrows to locate the program number to save the edits to. Press PROGRAM again to save and store your edits.
- When the Brio has finished cooking, End will be displayed followed by SAVE, and the unit will beep.

Notes:

- If any recipe is saved into a program (memory slot) that you've already filled, the new recipe with set temperatures and times will override the previous program recipe (101-200 only).
- Preset temperatures and times for program recipes 1-100 can be adjusted. Adjusted temps and times will not be saved when a program number (1-100) is recalled once again.

PROBE

The digital temperature Probe is used to show an accurate internal temperature of your food.



- Place end of Probe (plug) into the Brio unit (jack). Set cooking functions, temperatures, and times with stages as desired.
- Press PROBE. The current Probe temperature reading will be displayed.
- Press and hold down PROBE for 2 seconds to set the target Probe temperature.
 - Press the up and down arrows to set the target internal temperature for your food to reach. Internal temperature can be set in Probe up to 212°F.
- Insert other end of Probe into the side of the food. Place vour food into the Brio.



- Press START/PAUSE, The current Probe temperature will be displayed.
- To see the current cooking temperature press TEMP.

- To change the cooking temperature, press the up or down arrows to adjust.
- 7. Press PROBE to go back and see the current internal temperature reading.
 - To see target Probe temperature, press and hold PROBE for 2 sec. Target internal temperature can still be adjusted by pressing the up or down arrows.
- The Brio will cook until the set internal temperature on the Probe is reached. When target temperature is reached, End will be displayed and the unit will beep three times.

Example When cooking chicken to an internal temperature of 170°F:

Set the Probe target temperature to 165°F. When the internal temperature of chicken reaches 165°F the Brio will automatically turn off or go into Warm function (if WARM was chosen, pressed).

Note: Rotisserie function will not work with Probe. If the Probe is connected to the unit, Rotisserie will be disabled and the unit will beep three times.

ROTISSERIE

temp

3808

- Press ROTISSERIE. The light next to ROTISSERIE will illuminate.
- 2. Press TIME.
- Press START/PAUSE to begin cooking. The Rotisserie Skewer (spit), Basket, or Drum will begin to turn.
- 4. When the Brio is finished cooking your food, End will be displayed and the unit will beep three times.
 - See Rotisserie Skewer Assembly, Rotisserie Basket Assembly under "Assembly Guide" for more.

Notes:

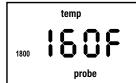
- Always check that there is sufficient space above and below food so it can rotate freely without obstruction.
- · When using Rotisserie Skewer, Basket, or Drum place Drip Tray on the bottom.



Accessories will be hot during and after use. Use oven mitts.

Slow-Cook

Slow-cook roasts, chicken, or any other food items.



- Press and hold PROBE for 2 seconds. The display will show 160°F. Press up or down to set the target internal temperature.
- 2. Press PROBE and TIME at the same time. This will start the slow-cooking process. 01:00 (1 hour) will be displayed. This is the default cooking time.



- Press up or down to adjust the time.
- Place the Probe in the food and place in the Brio.
- Press START/PAUSE. The Brio will begin cooking and current Probe temperature will be displayed.
 - · The Brio will cook for the amount of time you set for slow cooking.
 - · When the time runs out, the display will show "End".

CLEANING & MAINTENANCE

Hand-wash

Clean your Brio after every use or in between a number of large batches. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

- 1. Unplug the Brio and make sure it cools completely.
- 2. Use a damp cloth to wipe the outside of the appliance.
- 3. Clean the Mesh Tray, Mesh Racks, Drip Tray, Grill/Griddle Plate, Rotisserie Basket, Rotisserie Skewer, Door, Silicone Cupcake Liners, and Non-Stick Baking Pan with a nonabrasive sponge, hot water, and mild detergent. Dry thoroughly.
- 4. To clean Probe, wipe end with a damp cloth or paper towel. Allow to dry.

Tip: If there is residual food or particles on the Tray, Racks, Grill/ Griddle Plate, Rotisserie Skewer, Basket, or Baking Pan, add some hot water and let soak separately for about 10 minutes for easier cleaning. Then, use a soft cleaning brush to remove any lingering food. Dry parts thoroughly.

Dishwasher

Bottom rack: Mesh Tray, Mesh Racks, Drip Tray, Grill/Griddle Plate.

Top rack: Rotisserie Basket, Rotisserie Skewer, Silicone Cupcake Liners, and Baking Pan.

Note: Water can get inside the Door if washed in the dishwasher. It is recommended you hand-wash the Door.

IMPORTANT - Do not immerse unit and door 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

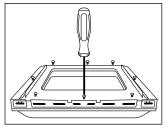
CLEANING & MAINTENANCE

Removing Door for Cleaning

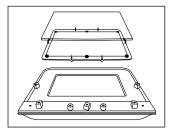
The Door on the Brio is removable for easier, more thorough cleaning, including glass. To remove Door and clean all parts:

- Make sure unit has completely cooled. Open the Door down partially (opened down 1 inch).
- Holding the Door handle securely, lift up. Clean both sides with a damp cloth or paper towel. Dry thoroughly.

Remove Door Glass for Cleaning



Place the Door on a flat surface. Using a Phillips screwdriver, remove all screws.



Carefully lift up and remove the glass from center window.
Gently clean the glass with a damp cloth or paper towel.

For tougher buildup, soak in water first or run under warm water. Dry thoroughly. Return all the screws before replacing Door.

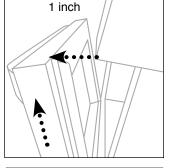
Storage

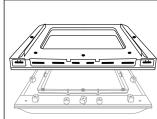
- 1. Unplug the Brio and let it cool down completely.
- 2. Make sure that all the parts are clean and dry.
- 3. Store in a cool dry place.

Light Bulb Replacement

Turn off and unplug Brio. Ensure unit, bulb cover, and the bulb have cooled completely. Unscrew light bulb cover and light bulb.

Note: You can order the light bulb by calling Customer Service at 1-877-689-2838 or help@nuwavenow.com, use part number 38209. The light bulb can also be purchased at your local hardware store. Unit uses an oven incandescent light bulb 25W - 120/125 Volt -T6 E14 screw.





Lift up the inner portion.

TROUBLESHOOT GUIDE

The Brio is not turning on or working.

- . The Brio is not plugged in.
- 2. Did not press ON/OFF button.
- Insert the plug into an appropriate grounded power socket. Press ON/OFF button.

The ingredients fried in the Brio are not completely cooked.

- 1. Too many ingredients were used.
- 2. The cooking temperature is too low.
- 3. The cooking time is too short.
- 4. Remove some ingredients from the Tray or Racks; smaller batches air-fry more evenly. Cook at a higher temperature. Set the Brio to air-fry for a longer time.

Fried snacks are not crispy when they come out of the Brio.

Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks beforehand for a crispier result.

White smoke is coming out of the product.

- You are frying greasy foods. The Trays or Racks contain greasy residue from previous uses.
- When preparing greasy ingredients in the air fryer, large amounts of oil can smoke and infiltrate the Brio. Oil can produce white smoke and the Tray or Racks might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Tray or Racks. Make sure you clean Tray and Racks properly after use.

Fresh French fries are fried unevenly in the Brio.

- 1. You did not soak the potato sticks properly before air-frying them.
- 2. 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, remove them, and dry with paper towels. Use fresh potatoes and make sure they stay firm during air-frying.

Fresh French fries are not crispy when they come out of the Brio.

- The crispiness of the fries depends on the amount of oil and water in the fries.
- Make sure you dry the potato sticks properly before adding oil. Cut the potato sticks smaller and dry them for a crispier result. Add slightly more oil on potatoes before placing in Brio for a crispier result.

If the unit needs to be replaced or returned to the manufacturer, contact Customer Service Department at: 1-877-689-2838 or help@nuwavenow.com.

TROUBLESHOOT GUIDE

Error Message:	Solution(s):
Prb1	Probe not connected to the unit. Plug the Probe into the Brio's Probe Jack.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	Probe short Circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.
Prb4	Probe sensor not detecting temperature increase. Ensure the Probe is inserted into the food and the food is in oven during cooking.
Prb5	Rotisserie function was turned on with Probe connected. Unplug Probe or cancel Rotisserie function.
Er1	Temperature Sensor overheated. Turn unit off to cool. If the Brio is not working after it cools down, contact Customer Service.
Err1	Temperature Sensor short circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.
Err2	Temperature Sensor is open. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow.com.

LIMITED WARRANTY

The NuWave 14Q Brio® Ultimate Air Fryer Oven & Grill THE MANUFACTURER WARRANTS

The Brio®, including the Stainless Steel Mesh Tray, Stainless Steel Mesh Racks, Drip Tray, Light Bulb, Light Bulb Cover, Rotisserie Basket, Rotisserie Skewer, Door, Non-Stick Baking Pan, Grill/Griddle Plate, Silicone Cupcake Liners, and Digital Temperature Probe 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.

THE WARRANTY DOES NOT COVER

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

TO OBTAIN SERVICE

The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; and carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and your "RGA number." (Call 1-877-689-2838) or email help@nuwavenow.com to obtain the RGA number (Return Goods Authorization number). Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

MANUFACTURER'S OBLIGATION

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

LIMITED WARRANTY

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.

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 classwide 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, Libertvville, 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.

REPLACEABLE PARTS

To replace the	entire unit use part number 38005.
	Part Name
	Base
	Door
	(2) Stainless Steel Mesh Racks
	Stainless Steel Mesh Tray
	Drip Tray
	Grill/Griddle Plate
	Rotisserie Basket
	Rotisserie Skewer
	Digital Temperature Probe

To order replaceable parts head over to NuWaveNow.com	
Part Description	Part No.
Electrical base/housing of the Brio.	38005
Removable door opens and closes appliance.	38208
Used to place food on. Racks are inserted into slots in oven.	38203
Used to place food on. Tray is inserted into slots in oven.	38202
Used in bottom of oven for collecting grease and oil from cooking.	38204
Used as griddle or grill.	BRI14-A8
Used for rotisserie cooking. Includes basket, spit, and forks.	BRI14-A12
Used for rotisserie cooking. Includes forks and spit.	BRI14-A13
Inserted into food. Measures internal temperature of food.	38207

REPLACEABLE PARTS

To replace the	entire unit use part number 38005.
	Part Name
	Non-Stick Baking Pan
333	Silicone Cupcake Liners
	Light Bulb
	Light Bulb Cover

o NuWaveNow.com
Part No.
37212
22113
38209
38211

Brio® 6-Ot Digital Air Fryer



Nutri-Pot® 6-Qt Digital Pressure Cooker







NuWave PIC® Gold **Precision Induction Cooktop**





BruHub® Coffee Maker



Moxie® High-Performance Vacuum Blender



Bravo® Air Fry & Toaster Oven with Digital Temperature Probe

nwave LIVE WELL FOR LESS -

nuwavenow.com









FOR HOUSEHOLD USE ONLY

Model: 38004

120V. 60Hz. 1800 Watts

For patent information please go to:

www.nuwavenow.com/legal/patent

Designed & 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

Made in China

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