

# nuwave<sup>®</sup>

# Brio<sup>®</sup> 15.5Q AIR FRYER

**Owner's Manual**

**Model: 38020 - 38021**

**Rev.1**



### Questions or Concerns?

**For Amazon Purchases:** support@nuwavenow.com

**For All Other Purchases:** help@nuwavenow.com

# THANK YOU!

Congratulations on your NuWave® purchase. We know there are many options available and sincerely appreciate the trust you have placed in us.

For the last 30 years, we have committed to introducing products that promote healthy living at affordable prices. By combining the highest quality designs with cutting edge technology, we have always strived to blend feature, function, and innovation into every product we make. We hope you will agree.

We would love to hear from you. Please feel free to reach out with any feedback or comments that could improve your experience. We would also enjoy hearing about your successes.

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For Amazon Purchases: [support@nuwavenow.com](mailto:support@nuwavenow.com)

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# TABLE OF CONTENTS

<b>Important Safeguards .....</b>	<b>4 – 5</b>
<b>Parts &amp; Accessories .....</b>	<b>6</b>
<b>Assembly Guide .....</b>	<b>7–9</b>
<b>Quick Start .....</b>	<b>10–12</b>
<b>Probe Guide .....</b>	<b>13</b>
<b>General Use.....</b>	<b>14–17</b>
<b>Advanced Settings .....</b>	<b>18–24</b>
<b>Cleaning &amp; Maintenance .....</b>	<b>25–26</b>
<b>Troubleshooting Guide .....</b>	<b>27–28</b>
<b>Limited Warranty .....</b>	<b>29–31</b>

# IMPORTANT SAFEGUARDS

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

1. ALWAYS use great caution when operating the Brio or any appliance. Use the handles or knobs to avoid touching hot surfaces.
2. NEVER immerse the cord, plug, or the Brio in water or other liquids.
3. NEVER use the Brio if the unit, cord, or plug are damaged in any way, or after the appliance malfunctions. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. ALWAYS supervise children; people with reduced physical, sensory, or mental capabilities; and those lacking experience and knowledge, to ensure they use the Brio safely.
5. NEVER use accessories that are not intended for, or are not approved to be used with, the Brio as doing so may damage the Brio and may lead to accidents.
6. NEVER USE OUTDOORS. FOR HOUSEHOLD USE ONLY. Note: This appliance is not intended to be used in the staff kitchens of shops, offices, farms, or other work environments; nor is it intended to be used by guests in hotels, motels, bed and breakfasts, and any other non-residential environments.
7. ALWAYS set up the Brio on a horizontal, even, and stable surface.
8. NEVER allow the cord to hang down from tables or counters or allow it to touch hot surfaces.
9. NEVER place or use the Brio on or near hot gas or electric burners, in a heated oven, close to flammable materials, space heaters or in any wet environment.
10. ALWAYS use extreme caution when moving the Brio. NEVER move or handle the unit while it is running or before it has cooled.
11. ALWAYS turn the Brio off before unplugging the unit from the wall outlet.
12. ALWAYS keep hands and face away from the steam and hot air released from the air outlet vent during normal operation when opening the unit to remove or adjust the food.
13. ALWAYS unplug the Brio and contact NuWave Customer Service\* if an excess amount of smoke escapes the unit during operation. **Note: A small amount of smoke is normal when using the Brio for the first time.**
14. NEVER put the Brio against the wall or other appliances or allow anything to block the air vents. ALWAYS keep at least 3 inches of free space around the Brio.
15. NEVER place anything on top of the Brio.
16. ALWAYS unplug the Brio from the wall outlet when it is not in use and before cleaning.
17. ALWAYS ensure that the Brio is clean prior to use.
18. NEVER operate the Brio with an external timer or separate remote-control system.

# IMPORTANT SAFEGUARDS

19. ALWAYS allow the Brio to cool before cleaning the unit or attaching or removing parts and accessories.
20. NEVER disassemble the Brio or replace any parts without the prior written consent of the manufacturer. Note: If any trouble arises during operation, any service MUST be done by NuWave LLC.
21. NEVER use metal utensils with the coated Reversible Rack as doing so can damage the surface.

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## \* Customer Service:

**For Amazon Purchases:** support@nuwavenow.com

**For All Other Purchases:** help@nuwavenow.com

**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.

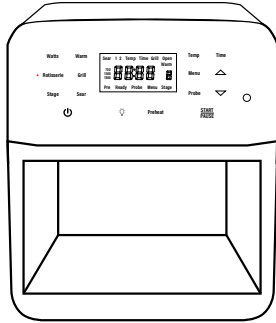
## SAVE THESE INSTRUCTIONS

### Electrical Information

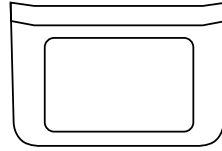
A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply 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.
3. 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 grounding-type 3-wire cord.

# PARTS & ACCESSORIES



**Power Base**  
Part #: B15A1



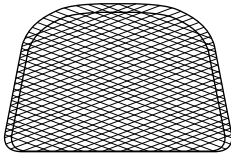
**Door**  
Part #: B15P1



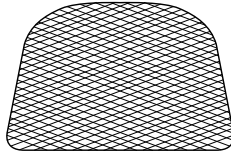
**Plastic Hinge (2)**  
Part #: B15P6



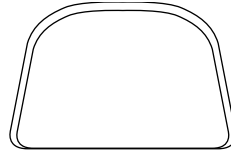
**Door Screws (2)**  
Part #: B15P8



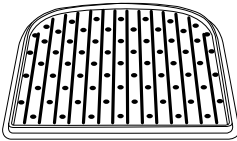
**Stainless Steel  
Mesh Tray**  
Part #: B15A2



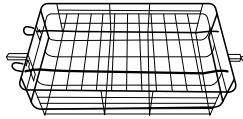
**Stainless Steel  
Mesh Rack**  
Part #: B15A3



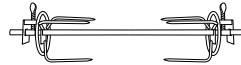
**Drip Tray**  
Part #: B15A7



**Grill/Griddle Plate**  
Part #: B15A6



**Rotisserie Basket**  
Part #: B15A4



**Rotisserie Skewer**  
Part #: B15A5



**Digital Temperature  
Probe**  
Part #: B15A7



**Light Bulb**  
Part #: B15P2



**Light Bulb Cover**  
Part #: B15P4

## ORDERING PARTS

Ordering new parts and accessories for your Brio is quick and easy. Have ready down the name and number for the part you want, then contact Customer Service by emailing:

- **For Amazon Purchases:** support@nuwavenow.com
- **For All Other Purchases:** help@nuwavenow.com

Or order directly online at: [www.nuwavenow.com](http://www.nuwavenow.com)

# ASSEMBLY GUIDE

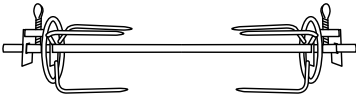
## Before Use

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

## Rotisserie Skewer Assembly

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

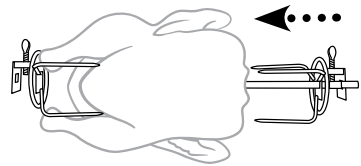
1. Screw one Rotisserie Skewer fork onto the end of the Skewer with the rectangular end.



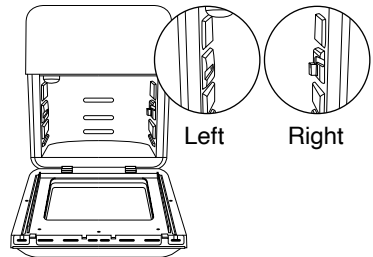
2. Push the Skewer through the center of the meat until the Skewer emerges from the other side.



3. 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 the 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.



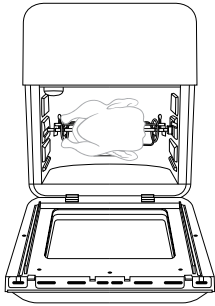
4. After securing the food on the Rotisserie Skewer, slide it into the Brio between Position 2 and Position 3. The rectangular end of the spit should be on the left. Keep the right side slightly tilted upward while sliding it in.



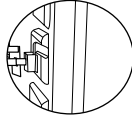
5. Bring down the right side of the spit into the Shaft Bracket, then insert the left spit (bar) of the Skewer into the Shaft Support Hole in the inner wall.

**USE THE DRIP TRAY AT ALL TIMES.**

# ASSEMBLY GUIDE



Left



Right

## Notes:

- For better results, use kitchen twine around the chicken or other meats.
- Always check that there is sufficient space above and below your food so it can rotate freely without obstruction.
- When using the Rotisserie Skewer, place the Drip Tray on the bottom.



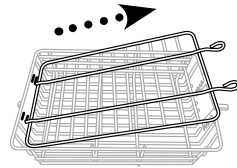
## CAUTION

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

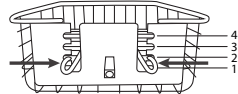
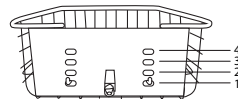
## Rotisserie Basket Assembly

To use the Rotisserie Basket with the Brio, follow the steps and illustrations below:

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



2. Place your food in the Basket.
3. Adjust the top lid to fit over your food: Place the ends of the top lid into the slots. Squeeze the prongs on the outside of the top lid and slide them down into position, lined up with, and opposite, the slots on the other side.
  - The position of prongs should be lined up and opposite the slot holes on the other side.
  - Make sure the top lid lies flat over the food and that it fits snugly.
4. After securing your food in the



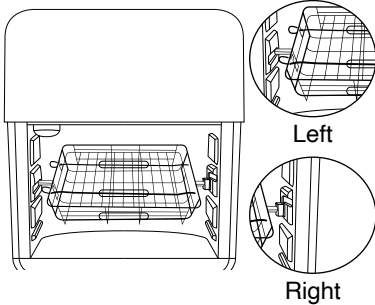
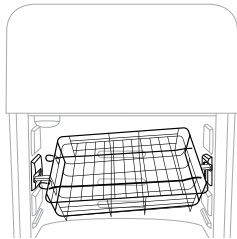
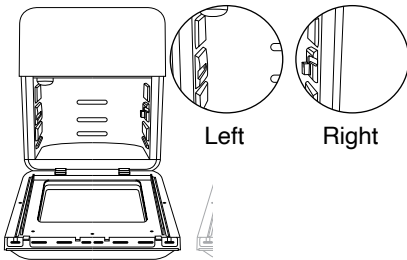
Basket, take the Basket and slide it into the Brio between Position 2 and Position 3. The rectangular end without grooves should be on



# ASSEMBLY GUIDE

the left. Keep the right side slightly tilted upward while sliding it in.

5. Bring down the right side of the bar and place it into the bracket, then insert the left side of the bar into the hole in the inner wall.



## Notes:

- Always check that there is sufficient space above and below the basket so it can rotate freely without

obstruction.

- When using the Rotisserie Basket, place the Drip Tray on the bottom.

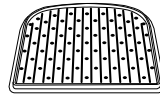


## CAUTION

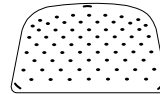
Rotisserie Basket parts will be hot during and after use. Use oven gloves.

## Grill/Griddle Plate Assembly

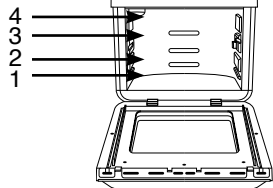
Grill



Griddle



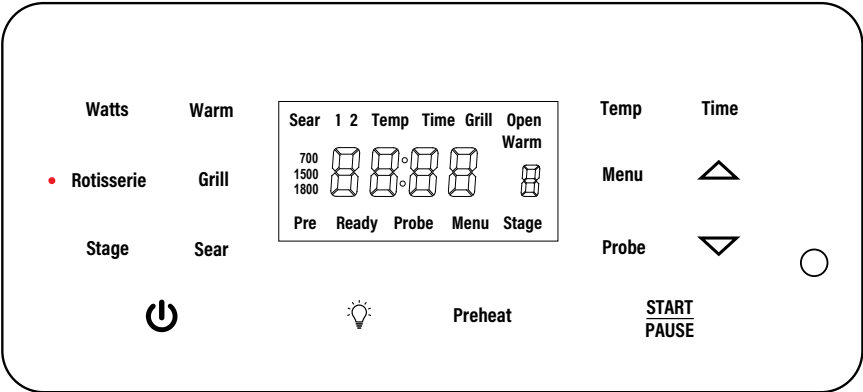
Position:



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

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


# QUICK START



The maximum selectable cooking time differs depending on the selected cooking temperature.

50F – 275F	99:59 (99 hours and 59 minutes)
280F - 345F	24:00 (24 hours)
350F - 400F	1:00 (1 hour)
405F - 425F	00:15 (15 minutes)

# QUICK START

 : The **Power** button turns the Brio on and off.

**Start/Pause:** The **START/PAUSE** button starts, pauses, and resumes cooking.

**Up & Down Arrows:** The arrow buttons adjust the cooking temperatures and times, as well as select different cooking presets.

**Temp:** Adjust the cooking temperature before and during the cooking process.

**Time:** Adjust the cooking time before and during cooking process.

**Preheat:** The Brio will automatically preheat before any function to the set cooking temperature. Press **Preheat** during the preheat cycle to temporarily turn it off.

**Auto Preheat:** The Brio will preheat automatically by default. To cancel the Auto Preheat, press **Menu + Preheat**.

**Menu:** The Brio offers 100 programmed presets and an additional 50 memory slots allowing you to add your own unique recipes. Use the Menu function to recall and save the programmed recipes. Refer to the Quick Start Guide for the list of 100 presets.

**Probe:** Use the Probe to set the Digital Temperature Probe's target temperature, as well as to view the food's internal temperature while cooking. You can adjust the Probe's target temperature before and during the cooking process using the **Up** and **Down** arrows.

**Warm:** Keep your food warm after cooking until you are ready to eat. Press **Warm** and use the **Up** and **Down** arrows to adjust the warming temperature and time. Press **Warm** to cancel the Warm cycle. To use Warm as an independent function, press and hold **Warm** for 1 second and adjust as necessary.

**Sear:** Sear is used to cook at high temperatures for a short period of time, directly before and/or after the regular cooking cycle. Use the **Up** and **Down** arrows to adjust the temperature and time (up to 15 minutes) before or during the searing cycle.

**Stage:** Use the Stage function to program up to 5 different cooking steps, each with its own cooking temperatures and times that are adjustable with the **Up** and **Down** arrows.

**Rotisserie:** Using the Rotisserie Skewer or Basket, roast large meats, seafood, and more. After placing your food on the Skewer or Basket, press **Rotisserie**. Use the **Up** or **Down** arrows to adjust the temperature and time. Press **START/PAUSE** to automatically turn the spit and begin cooking.

# QUICK START

**Grill:** Using the Grill/Griddle Plate, grill your favorite meats and vegetables Press **Grill** and use the **Up and Down** arrows to adjust the temperature and time. Place the Grill/Griddle Plate in Rack Position 2.

**Watts:** The Brio offers 3 wattage levels (700, 1500 & 1800W). Press **Watts** to change the running wattage the Brio will use. When the Brio is turned off and/or unplugged, the Brio will run at the wattage previously set.



: Press **Light** once to turn the light on. Press it again to turn it off.

To change the light bulb in the oven, see Light Bulb Replacement under “Cleaning and Maintenance.”

# PROBE GUIDE

## Probe Temperature Guide

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

# GENERAL USE

## Getting Started

Plug the power cord into an electrical outlet.

1. Press the **Power** button to turn the Brio on and off and to cancel any cooking function.
2. Adjust the temperature and time by pressing the **Up** and **Down** arrows.
  - The default cooking time and temperature is 15 minutes at 350F.
3. Press **START/PAUSE** to begin cooking.
  - The Brio will begin preheating at the set cooking temperature.

**Note:** The Brio will beep 3 times half-way through the cooking cycle to alert you to open the Brio Door and shake the food (or flip foods like chicken, steak, or fish) to ensure even cooking. Close the Brio Door to continue cooking.

### START/PAUSE

Press **START/PAUSE** to begin cooking. To pause cooking, press **START/PAUSE** or open the Brio Door.

- The light will turn on when the Brio Door is opened. It will continue to cook once it is closed.

### Temp, Time & Up and Down Arrows

1. To adjust the cooking temperature, press **Temp** and use the **Up** and **Down** arrows above and below the temperature icon. It is adjustable in 5-degree increments between 50F and 425F.
  - Hold down the **Up** or **Down** arrows to adjust the temperature quickly.

**Note:** The cooking temperature can be adjusted at any time before or during the cooking process. The current set temperature will be displayed.

2. To adjust the cooking time, press **Time** and use the **Up** and **Down** arrows above and below the time icon. It is adjustable in 1-minute increments.
  - Hold down the **Up** or **Down** arrows to adjust the cooking time quickly.

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

3. Use either set of the **Up** and **Down** arrows to select different Menu presets.

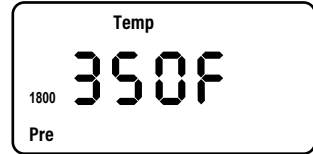
# GENERAL USE

## Preheat

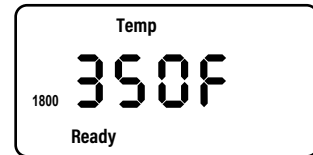
Preheat the Brio to set the cooking temperature before cooking your food for crispier results. The Brio will automatically preheat before all functions. The default cooking temperature is 350F and the range is 50F-425F.

1. Press **START/PAUSE** to begin preheating.
  - The cooking temperature can be adjusted before or during the Preheat cycle.
  - The Preheat cycle can be canceled anytime by pressing **Preheat**.
2. While the Brio is preheating, the LED display will flash the preheat temperature.
3. Once preheated, the Brio will beep twice, display "Ready", countdown to 10 seconds and then beep once more.
4. During the countdown, place your food in the Brio.
5. The Brio will begin cooking with the set temperature and time.
6. When the Brio is finished cooking, it will beep 3 times and the LED display will show "End".

PREHEAT



PREHEAT



## **Auto Preheat**

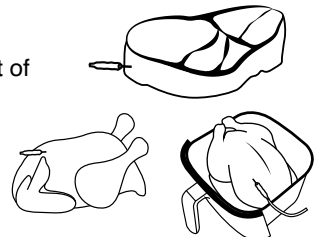
The Brio, by default, will automatically preheat for all cooking functions and certain programmed presets. If at any time you want to turn off the automatic preheat function, press **Menu + Preheat**. This will deactivate automatic preheating before any cooking. Press **Menu + Preheat** again to activate it.

If at any time you want to temporarily turn off Preheat for an individual cooking cycle, press **Preheat**.

## Probe

Use the Digital Temperature Probe to accurately cook your food to your preferred internal temperature.

1. Insert the Probe into your food.
  - Insert the Probe from the side into the thickest part of the meat, parallel to the cooking surface, and not touching any bone.



# GENERAL USE

- Put your food in the Brio and plug the Probe into the Probe Jack on the right side of the Brio, with the Probe wire facing the front of the Tray. The Brio will beep once.
- Press and hold **Probe** for 1 second.
- Adjust the Probe temperature.
- Press **START/PAUSE** to begin. The Brio will start preheating to the set cooking temperature.
  - You can cancel at any time by pressing the **Power** button. To view the current Probe temperature, press **Probe** at any time.
  - You can change the target internal Probe temperature at any time by pressing and holding **Probe** for 1 second and using the **Up** and **Down** arrows.

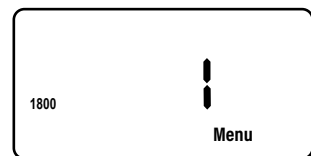
**Note:** In the case of a whole chicken, adjust the Probe temperature to 165F.

## Menu

Use the Menu function to choose from 100 presets (See the Quick Start Guide for the full list). Slots 101~150 are for your own unique programs (See Advanced Settings for more information).

- Press **Menu**.
  - Use the **Up** and **Down** arrows to scroll through the preset numbers until you find the desired presets.
  - Once a preset number is chosen, press **START/PAUSE** to begin cooking. You can make temperature and time adjustments, if desired.
  - Before cooking, some of the presets are programmed to preheat.
  - You can view the current cooking preset number while the program is running by pressing **Menu**.

MENU



## **View the cooking settings**

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

## **View the cooking settings before cooking**

- Press **Menu** and find the preset number to review using the **Up** and **Down** arrows.
- Once the preset number is displayed, press **Stage** to review each cooking step.
  - Adjustments to the temperature and time can be made for each function at this time.



# GENERAL USE

## **View the cooking settings during cooking**

1. Press **Stage** to review each cooking step.
2. Continue to press **Stage** to scroll through all of the programmed functions for that preset number.
  - Adjustments to the temperature and time can be made for each function at this time, but it will not be saved.

## **Warm**

Keeps your food warm until you are ready to serve, defaulting to 140F.

1. Adjust the cooking temperature and time.
2. Press **Warm**.
3. Adjust the Warm temperature and time, if desired.
4. Press **START/PAUSE** to start cooking.
  - The Brio will start cooking with the set cooking temperature and time. After that, it will warm at the set Warm temperature.
  - Press **Warm** again to cancel the Warm function at any time.
5. During the Warm function, the LED display will flash “Warm”.

## **Sear**

Use the Sear function to sear foods directly before and/or after the regular cooking cycle, for up to 15 minutes. The default temperature is 425F for 5 minutes.

1. Press **Sear**.
  - Adjust the sear temperature and time, if desired.
2. Press **START/PAUSE** to begin cooking.

**Note:** You can adjust the Sear temperature and time at any time before or during the Sear function.

# ADVANCED SETTINGS

## Using Warm independently

Keeps your food warm until you are ready to serve.

1. Press and hold **Warm** for 1 second.
2. The Brio will automatically begin to warm your food at the default temperature of 140F.
  - Press **Warm** again to cancel the Warm function at any time.
3. You can adjust the cooking temperature and time using the **Up** and **Down** arrows.
4. When the Brio has finished warming, it will beep 3 times and the LED display will show "End".

**Note:** The maximum Warm temperature is 200F. The maximum time is 3 hours.

## Using Warm with Menu

Select your preset and have the Brio warm your food.

1. Press **Menu**.
2. Select your desired preset (1-100).
3. Press **Warm**.
4. Adjust the Warm temperature and time by pressing **Stage** and using the **Up** and **Down** arrows.
5. Press **START/PAUSE** to begin cooking.
  - You can adjust the Warm temperature and time at any time.
  - Press **WARM** at any time to cancel.

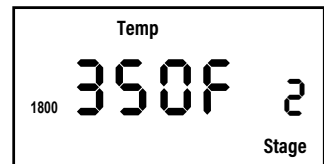
## Stage

The Stage function gives you the ability to cook your food at different temperatures throughout the cooking process. You can define up to five 5 different cooking stages. The default for Stage 1 is 350°F for 15 minutes, and 350°F for 0 minutes for all subsequent stages.

**Example:** You can set your food at 400F for 10 minutes, have it switch to 350F for 20 minutes, and then have the Brio cook at a lower temperature for the remainder of the cooking process.

1. Press **Stage**. This is Stage 1.
2. Adjust the cooking temperature and time.
3. Press **Stage** again to add Stage 2.
4. Adjust the cooking temperature and time. Repeat until you have programmed all the stages you need (up to 5 stages).
5. Press **START/PAUSE** to begin cooking with your set cooking stages.

STAGE



# ADVANCED SETTINGS

- You can see and adjust the upcoming cooking stage(s) by pressing **Stage**.

## Menu

### Store your own cooking preset

1. Adjust the cooking temperature and time.
2. Press **START/PAUSE** to begin cooking.
3. Press and hold **Menu** for 1 second. The LED display will show "Menu" and "101".
4. Use the **Up** and **Down** arrows to save your settings in a memory slot between 101-150.
5. Press and hold **Menu** for 1 second to save the new preset. This preset is now available for future recall.



**Note:** You can also store a preset AFTER the cooking process. Once the cooking process has finished, hold **Menu** for 1 second. The display will show "Menu" and "101". Select the slot number for and press **Menu** again to store.

### Editing a stored preset

You can edit a stored preset you created before or during the cooking process and save any changes.

### Edit before Cooking

1. Press **Menu** and find the preset number to edit.
2. Scroll through and locate the stored settings you want to edit by continuously pressing **Menu**.
3. Using the **Up** and **Down** arrows, edit the the temperature and time as desired.
4. Once all of your edits are made, press and hold the **Menu** button for 1 second. The LED display will show "Menu" and "101."
5. Use the **Up** and **Down** arrows to select the slot number for your edited preset.
6. Press the **Menu** button again to save the edits.

### Edit while cooking

1. While cooking, press **Stage** until the function you would like to edit shows in the LED display.
2. Adjust the cooking temperature and time.
3. If there are more cooking presets that you would like to edit, press **Stage** until you reach the preset you would like to edit as described above.
  - The Brio will continue cooking with the edits that you have made.
  - When the Brio has finished cooking, the Brio will beep 3 times and the LED display will show "End".

# ADVANCED SETTINGS

4. To save your edits, press and hold **Menu** for 1 second and “101” will be displayed. Select the preset number (101-150) that you would like to save your edits to and hold **Menu** again for 1 second.

**Note:** Once saved, the edited preset will be available for recall. If the cooking process has finished, the preset is no longer editable.

If you saved a preset to a filled memory slot, the new preset will override the previous one. Any edits to a preset program (1~100) can only be saved and stored into program numbers 101~150. You cannot save an adjusted preset to its original preset number.

## Sear

Sear 1 is ONLY available at the beginning of the cooking process. Sear 2 is ONLY available at the end of the cooking process.

Sear 1 & 2 can be used together to sear your food before and after the cooking process.

### **Sear 1**

The default temperature and time is 425F for 5 minutes.

1. Adjust your cooking temperature and time.
2. Press **Sear** to engage the Sear 1 function.
3. Adjust the Sear temperature and time up to a maximum of 425F and 30 minutes.
4. Press **START/PAUSE** to begin. The Brio will start preheating. Once preheated, “Sear 1” and “.” will be flashing.
  - Once the Sear 1 cycle is finished, the Brio will automatically go into the regular cooking temperature and time set on step 1.
  - When the Brio has finished cooking, it will beep 3 times and the LED display will show “End”.

# ADVANCED SETTINGS

temperature and time, if desired.

4. Press **START/PAUSE** to begin. The Brio will start preheating. Once preheated, "Sear 1" and ":" will be flashing.
5. Once Sear 1 is finished, the Brio will beep once and will begin the regular cooking temperature and time set on step 1. After, the Brio will beep once again and will then go into Sear 2.
6. When the Brio has finished cooking, it will beep 3 times and the LED display will show "End" .

## Sear 2

The default temperature and time is 425F for 5 minutes.

1. Adjust your cooking temperature and time.
2. Press **Sear** 3 times to engage Sear 2.
3. Adjust your cooking temperature and time up to a maximum of 425F and 30 minutes.
4. Press **START/PAUSE** to begin. The Brio will start preheating.
  - Once the main cooking cycle has finished, the Brio will beep once and go into Sear 2 cooking. The set Sear time, "Sear 2", and ":" will be flashing.
  - When the Brio is finished cooking, it will beep 3 times and the LED display will show "End".

**Note:** The Sear temperature and time can be adjusted at any time.

## Carryover Cooking

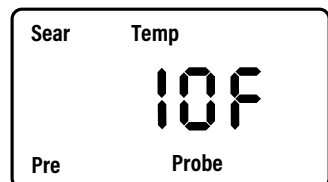
If you would like to do a high sear at the end of cooking while using the Probe, you can set the Brio to begin the Sear function up to 30 degrees before the target Probe temperature is reached.

1. Set your cooking temperature, and then press and hold **Probe** for 1 second to set the target Probe temperature.
2. Press **Sear + Menu**. The display will show 10F, the default for carryover cooking. Sear will flash and "Temp", "Probe", and "Pre" will appear on the display.
  - Set the number of degrees below the target Probe temperature you would like the Probe to reach before the Brio begins the final Sear function.

**Example:** The cooking temperature is 375F and the target Probe temperature is 135F. To begin Sear function at 15F before target Probe temperature, you would:

1. Use the **Up** or **Down** arrows to set the cooking temperature to 375F.
2. Press **Probe** for 1 second. The display will show 165F. Use the **Up** or **Down** arrows to set the target Probe temperature to 135F.

## CARRYOVER



# ADVANCED SETTINGS

3. Press **Sear + Menu** at the same time. The display will show 10F. Use the **Up** or **Down** arrows to set the temperature to 15F.
4. Press **START/PAUSE**. The Brio will begin cooking at 375F. Press **Probe** to show the current internal temperature of the food.
  - When the internal temperature reaches 120F the Brio will double beep 3 times and will begin the Sear function until the target Probe temperature is reached. Once 135F is reached, the Brio will beep 3 times and “End” will be displayed.

## Rotisserie

1. Press **Rotisserie**.
  - The light next to **Rotisserie** will illuminate.
2. Press **Time** and adjust the cooking time.
3. 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 Brio will beep three times.
  - See Rotisserie Skewer Assembly, and Rotisserie Basket Assembly under “Assembly Guide” for more information.

## Notes:

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



## CAUTION

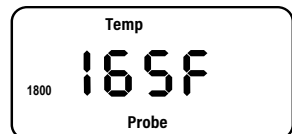
Accessories will be hot during and after use. Use oven mitts.

## Slow-Cook

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

1. Press and hold **Probe** for 1 second. The display will show “165F”. Set the target internal temperature, if desired.
2. Press **Menu** and **Probe** at the same time. This will start the slow-cooking process. “01:00” (1 hour) will be displayed. This is the default cooking time.

PROBE



# ADVANCED SETTINGS

3. Press the **Up or Down** arrows to adjust the time.
4. Place the Probe in the food and place the food in the Brio and press **START/PAUSE**. The Brio will begin cooking and the current Probe temperature will be displayed.

## Grill

Use the Grill function to grill your meats and vegetables. The default temperature and time is 425F for 5 minutes. The Grill/Griddle Plate should be placed into Rack Position 2. Before grilling, preheat the Brio to get the Grill/Griddle Plate hot. The maximum grill time is 15 minutes.

## Lock

Lock is used to stop the Brio's functions. While in Lock mode, the buttons will not respond to any action until the Brio is unlocked.

1. Press **Menu** and **Stage** at the same time.
  - The display will show "LOC", indicating that the Brio is locked. The Brio will sound one short beep followed by one long beep.
  - NO button will function except for the **Light** and **Power button**.
2. To unlock your Brio's functions, press **Menu** and **Stage** at the same time again. "LOC" will no longer be displayed.

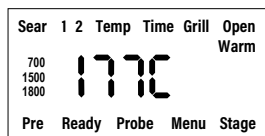
## Mute and Unmute the Beep Sounds

To mute the beep sounds, press and hold the **Sear + Stage** buttons for 1 second. The Brio will remain mute until it is unmuted. Press **Sear + Stage** for 1 second again to unmute.

# ADVANCED SETTINGS

## Switching from Fahrenheit to Celsius

1. Press and hold **Temp** for 1 second. The Brio will display the temperature settings in degrees Celsius.
2. Press and hold **Temp** for 1 second again to switch back to degrees Fahrenheit.
  - You will not be able to switch between F and C while the Brio is cooking. This can only be done during the setup.



## Adjusting Default Temperature and Time

Press and hold **START/PAUSE** for 1 second and adjust the temperature. This will be the new default temperature.

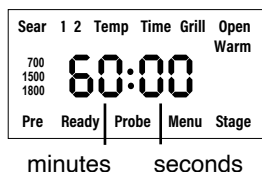
Press **Time** and then press and hold **START/PAUSE** for 1 second and adjust the time. This will be the new default time.

## Adjusting the Time Format

By default, the Brio displays all times in hours and minutes.

### **To change to minutes and seconds**

1. Press and hold **Time** for 1 second. The Brio will display the time format in minutes and seconds.
2. Press and hold **Time** for 1 second again to return the time display format to hours and minutes.
  - You will not be able to switch between time formats while the Brio is cooking. This can only be done during the setup.



### **To change to Days/Hours**

1. Press and hold **Menu** and **Time** to switch the format to Days and Hours.
2. Press **Menu** and **Time** again to switch back to hours and minutes.

### **To change to Month/Day**

1. Press and hold **Stage** and **Time** to switch the format to Month and day.
2. Press **Stage** and **Time** again to switch back to hours and minutes.

## Setting the Clock

1. Press **Preheat** and **Time** at the same time. The display will show "12:00" and "." will flash. Use the **Up** and **Down** arrows to set the time.



# 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, and Door with a nonabrasive sponge, hot water, and mild detergent. Dry thoroughly.
4. To clean the Probe, wipe it with a damp cloth or paper towel. Allow the Probe to dry.

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



## Dishwasher

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

**Top rack:** Rotisserie Basket, Rotisserie Skewer.

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

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

	<p data-bbox="333 970 381 1023"></p> <p data-bbox="498 975 703 1018"><b>WARNING</b></p> <p data-bbox="218 1043 986 1070"><b>In case of problems, immediately unplug the Brio and contact Customer Service.</b></p> <p data-bbox="351 1090 852 1114"><b>For Amazon Purchases:</b> <a href="mailto:support@nuwavenow.com">support@nuwavenow.com</a></p> <p data-bbox="362 1117 841 1141"><b>For All Other Purchases:</b> <a href="mailto:help@nuwavenow.com">help@nuwavenow.com</a></p>
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## **Storage**

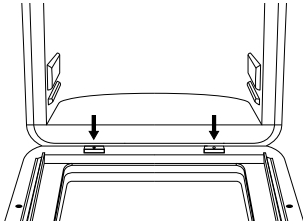
1. Unplug the Brio and let it cool down completely.
2. Make sure that all the parts are clean and dry.
3. Store in a cool dry place.

# CLEANING & MAINTENANCE

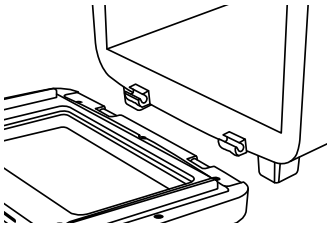
## Removing the Door for Cleaning

### To Remove the Brio Door

1. Open the Brio Door.
2. Using a screwdriver, unscrew both screws located at the Door hinge to remove the Door (as shown in image below).



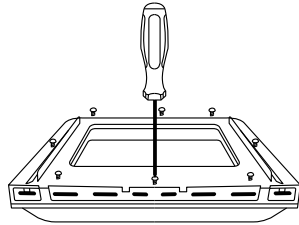
3. Lift the door to unhook the hinges.



4. To put the Door back onto the Brio, hook the hinges together and secure them with the screws.

### To Remove the Plastic Window

1. The Brio Door can be disassembled to clean the inner plastic window. Fully open the Brio Door.
2. Using a screwdriver, unscrew the screws around the inner Door border (See below).
3. To reassemble the Plastic Window, secure it with the screws.



**Note:** Do not disassemble the Door unless it is absolutely necessary for cleaning or maintenance. Do not use abrasive material for cleaning as this can damage the plastic window.



## CAUTION

The Brio Door will be hot after use. Make sure your Brio has completely cooled before any cleaning and maintenance.

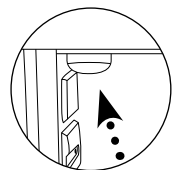
## Light Bulb Replacement

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

**Note:** You can order the light bulb by contacting Customer Service. Use part number BGP1. The light bulb can also be purchased at your local hardware store. The Brio uses an oven incandescent light bulb 25W - 120/125 Volt -T6 E14 screw.

**For Amazon Purchases:** [support@nuwavenow.com](mailto:support@nuwavenow.com)

**For All Other Purchases:** [help@nuwavenow.com](mailto:help@nuwavenow.com)



# TROUBLESHOOTING GUIDE

## **The Brio is not turning on or working.**

1. The Brio is not plugged in.
2. The Power button was not pressed.

Insert the plug into an appropriate grounded power socket. Press the Power button.

## **The ingredients are not completely cooked.**

1. Too many ingredients were used.
2. The cooking temperature is too low.
3. The cooking time is too short.

Remove some ingredients from the Brio; smaller batches air-fry more evenly. Cook at a higher temperature. Set the Brio to air-fry for a longer time.

## **The food is fried unevenly.**

1. Certain types of ingredients need to be shaken or flipped halfway through the cooking process.

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

1. The type of snack used was meant to be prepared in a traditional deep fryer.

Use snacks designed to be baked in a traditional oven, or lightly brush some oil onto the snacks before placing them into Brio for crispier results.

## **White smoke is coming out of the Brio.**

1. Frying greasy foods may cause white smoke to appear.
2. The Rack contains greasy residue from previous uses.

When preparing greasy ingredients in the air fryer, substantial amounts of oil can smoke and infiltrate the Brio. The oil will produce white smoke and the Brio might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Brio. Make sure you clean the Riser and Rack properly after each use.

## **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 the potato sticks in a bowl of water for at least 30 minutes, remove them, and dry them with paper towels. Use fresh potatoes and make sure they stay firm during air-frying.

# TROUBLESHOOTING GUIDE

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

1. 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. Put slightly more oil on the potatoes before placing them in the Brio for crispier results.

**If the Brio needs to be replaced or returned to the manufacturer, please contact NuWave LLC Customer Service.**

**For Amazon Purchases:** support@nuwavenow.com

**For All Other Purchases:** help@nuwavenow.com

Error Message:	Solution(s):
<b>Er1</b>	Overheated NTC Temperature Sensor. Turn the Brio off and allow it to cool. If the Brio is not working after it cools down, contact Customer Service. <b>For Amazon Purchases:</b> support@nuwavenow.com <b>For All Other Purchases:</b> help@nuwavenow.com
<b>Err1</b>	The NTC Temperature Sensor has short circuited. Contact Customer Service. <b>For Amazon Purchases:</b> support@nuwavenow.com <b>For All Other Purchases:</b> help@nuwavenow.com
<b>Err2</b>	The NTC Temperature Sensor is open. Contact Customer Service. <b>For Amazon Purchases:</b> support@nuwavenow.com <b>For All Other Purchases:</b> help@nuwavenow.com
<b>Prb1</b>	Probe not connected to the Brio. Plug the Probe into the Brio's Probe Jack.
<b>Prb2</b>	The Probe target internal temperature is set higher than set cooking temperature.
<b>Prb3</b>	The Probe has short circuited. Contact Customer Service. <b>For Amazon Purchases:</b> support@nuwavenow.com <b>For All Other Purchases:</b> help@nuwavenow.com
<b>Prb4</b>	The Probe sensor is not detecting temperature increase. Ensure the Probe is inserted into the food and the food is in the unit while cooking. Be sure that the Probe is not touching bone.

# LIMITED WARRANTY

## THE MANUFACTURER WARRANTIES

NuWave, LLC warrants that Brio® Air Fryer 15.5Q capacity will be free from manufacturer defects for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. The Limited Warranty covers the Original Purchaser only. The Manufacturer will provide the necessary parts and labor to repair the product at the NuWave LLC Service Department. After the expiration of the warranty, the cost of the parts and labor 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, commercial or rental uses, or resold units. 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 RGA (Return Goods authorization number). To obtain the RGA number, email us at:

**For Amazon Purchases:** [support@nuwavenow.com](mailto:support@nuwavenow.com)

**For All Other Purchases:** [help@nuwavenow.com](mailto:help@nuwavenow.com)

Provide the product 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**

# LIMITED WARRANTY

**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 [legal@nuwavenow.com](mailto:legal@nuwavenow.com). 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](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, a judge trial, or a 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 request to opt out of arbitration you must contact NuWave LLC at [legal@nuwavenow.com](mailto:legal@nuwavenow.com), NuWave LLC, 560 Bunker Ct., Vernon Hills, IL, 60061, U.S.A. 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

# LIMITED WARRANTY

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.

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## STATE OF CALIFORNIA PROPOSITION 65

### WARNING

This product can expose you to chemicals including lead and Bisphenol A (BPA), which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

### ADVERTENCIA

Este producto puede exponerle a químicos, incluido el plomo y Bisphenol A (BPA), los cuales son conocidos en el Estado de California por causar cáncer y también defectos de nacimiento u otros daños reproductivos.

Para mayor información, visite: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## READ YOUR OWNER'S MANUAL

If you still have any questions about operation or warranty of the product, please contact NuWave LLC.

**For Amazon Purchases:** [support@nuwavenow.com](mailto:support@nuwavenow.com)

**For All Other Purchases:** [help@nuwavenow.com](mailto:help@nuwavenow.com)

# nuwave®

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## Brio®

**15.5Q**  
AIR FRYER

**nuwavenow.com**

**FOR HOUSEHOLD USE ONLY**

120V, 60Hz, 1800 Watts

**Model:** 38020- 38021

Rev. 1

Para la versión en español de este manual,  
visita [www.nuwavenow.com](http://www.nuwavenow.com).

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

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