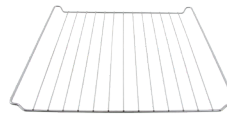


nuwave

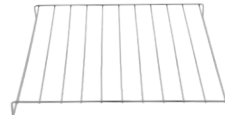
Bravo®

Quickstart Guide

What you get



Heavy-Duty Cooking Rack
Part #: 26833



Baking Rack
Part #: 26835



Air Fry Basket
Part #: 26806



Baking Pan
Part #: 26834



Crumb Tray
Part #: 26832

Getting Started

Temperatures and times can be adjusted on all functions before and during the cooking process.
TEMP/TIME: turn the START/PAUSE Dial to set or adjust.
FAN: Choose between 3 fan speeds. Ideal for crispier results.

Turn the Bravo® ON and OFF.
 Press ON/OFF. This button also stops any cooking function. While cooking press ON/OFF to cancel.

Choose between the 12 cooking Menu options. Each menu has a preset cooking temperature and time.
 Press MENU. Turn the START/PAUSE Dial to choose your desired menu.

Start cooking. 350°F and 15 minutes are the defaults.
 Turn the START/PAUSE Dial to adjust cooking functions or to scroll through Menu options. Press START/PAUSE to begin cooking.

Note: START/PAUSE pauses cooking process. Press START/PAUSE during cooking to pause the Bravo. Press again to resume.

Quickly warm your favorite leftovers. 140°F and 1 hour are the defaults.
 Press and hold down WARM for 2 seconds. Press START/PAUSE to begin.

Note: Refer to the owner's manual for details.

Bravo has top and bottom heat elements that are both adjustable.
 Press TOP/BTM to toggle between top heat adjustment and bottom heat adjustment. Turn the START/PAUSE Dial to adjust the amount of power sent to each heat source.

Menu

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

Menu	Temperature	Time Minutes	Heat TOP/BTM	Rack Position	Menu	Temperature	Time Minutes	Heat TOP/BTM	Rack Position
1. Air Fry	360°F	00:15	100/100	Any	7. Grill	425°F	00:15	0/100	Any
2. Bagel	450°F	00:06	100/100	Any	8. Pizza	450°F	00:15	100/100	Any
3. Bake	350°F	00:25	100/100	Any	9. Reheat	350°F	00:10	100/100	Any
4. Broil	450°F	00:10	100/0	Any	10. Roast	375°F	00:30	100/100	Any
5. Dehydrate	100°F	02:00	100/100	Any	11. Toast	450°F	00:06	100/100	Any
6. Frozen	325°F	00:20	100/100	Any	12. Waffle	450°F	00:05	100/100	Any

Cooking Guide

Note: Temperatures and times may need minor adjustments to best suit your desired results.

Prepackaged Foods: Follow the directions on the package and reduce temps and times by 15%. Check periodically.

Beef/Lamb	Rack Position	Temp.	Fresh - Minutes	Internal Temp. (Thermometer) / Notes
Patties (1" thick)	Any	450°F	00:12 - 00:15	160°F
Steaks (1" thick)	Any	450°F	00:08 - 00:10 00:10 - 00:12 00:12 - 00:15 00:15 - 00:18 00:18 - 00:20	Rare: 125°F - 134°F Med. Rare: 135°F - 144°F Medium: 145°F - 149°F Med. Well: 150°F - 159°F Well: 160°F
Poultry	Rack Position	Temp.	Fresh - Minutes	Internal Temp. (Thermometer) / Notes
Pieces: Breasts, Legs, Thighs	Any	375°F	00:10 - 00:12	165°F
Whole Chicken (3-4 lbs.)	1	375°F	00:10 - 00:12 per lb.	165°F
Boneless/Skinless Chicken Breasts	Any	375°F	00:08 - 00:10	165°F
Cornish Hen (Whole, 1-1.5 lbs.)	Any	375°F	00:28 - 00:33	165°F
Turkey Breast (4 lbs.)	Any	375°F	00:14 per lb.	165°F
Turkey Legs	Any	375°F	00:50	165°F
Pork	Rack Position	Temp.	Fresh - Minutes	Internal Temp. (Thermometer) / Notes
Bacon	Any	400°F	00:12 - 00:18*	*For extra crispy.
Ham	1	325°F	00:13 - 00:15 per lb.	Apply glaze before the last 5 minutes of the cooking time.
Sausage Links	Any	350°F	00:07	160°F
Sausage Patties	Any	350°F	00:10	160°F
Italian, Bratwurst, etc.	Any	375°F	00:10	160°F
Chops	Any	450°F	00:12	145°F
Roasts (3-4 lbs.)	Any	350°F	00:24 per lb.	145°F
Tenderloins	Any	450°F	00:20	145°F
Spare Ribs	Any	375°F	00:28 - 00:33	160°F
Country-Style Ribs	Any	375°F	00:25 - 00:30	160°F
Hot Dogs	Any	350°F	00:02 - 00:03	140°F
Seafood	Rack Position	Temp.	Fresh - Minutes	Internal Temp. (Thermometer) / Notes
Fish: Fillets (½" thick)	Any	400°F	00:06 - 00:07	145°F
Fish: Steaks and Fillets (1" thick)	Any	400°F	00:08 - 00:09	145°F
Shrimp	Any	400°F	00:05 - 00:06	Cooking time may vary with size.
Scallops (Sea)	Any	400°F	00:08 - 00:09	130°F / Scallops or lobster turn opaque when cooking is complete.
Scallops (Bay)	Any	400°F	00:06 - 00:07	
Lobster Tails (8 oz.)	Any	360°F	00:10 - 00:15	
Vegetables	Rack Position	Temp.	Fresh - Minutes	Internal Temp. (Thermometer) / Notes
Corn on the Cob (Wrapped in foil, 2-4 pc.)	Any	425°F	00:09 - 00:10	
Root Vegetables (8-12 oz.)	Any	425°F	00:20 - 00:30	
Potatoes: Whole (8 oz. each) Cut in ½ Lengthwise French Fries	Any	425°F	00:45 00:30 00:20	
Roasted Onion (Wrapped in foil, 4-6 each)	Any	425°F	00:20	
Roasted Garlic (Wrapped in foil, 4-6 each)	Any	425°F	00:22	
Broccoli (8-12 oz.)	Any	425°F	00:10	
Squash (8-12 oz.)	Any	425°F	00:30 - 00:35	
Eggplant (Whole)	Any	425°F	00:40	
Eggplant (½" slices)	Any	425°F	00:10 - 00:15	
Baked Apples (2 to 6 each)	Any	425°F	00:20	
Baked Pears (2 to 6 each)	Any	425°F	00:25	