

Wait, there's more!

In addition to our 100 pre-programmed presets on the unit, we have over 200 chef-approved Brio recipes in our NuWave App and online in the NuWave's Cooking Club. Whether you're cooking an appetizer, breakfast, lunch, dinner, or dessert, we have the perfect chef-inspired recipe for you!

Visit www.nuwavenow.com/recipes/brio for recipes!



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Model No: 38020, 38021

Item No: BQ38020

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Quick Start Guide

Getting Started

Refer to the Owner's Manual for more details

Button	Function	Use
	Turns the Brio® on and off.	The Power button turns the Brio on and off and stops all cooking functions.
START/PAUSE	Starts and pauses the cooking process.	Select a cooking function, press START/PAUSE to begin, pause, or resume cooking.
Menu	Gives you access to 100 cooking presets and allows you to store an additional 50 of your own. Refer to the 100 Presets on the back of the Quick Start Guide.	Press Menu and use the Up and Down arrows to choose preset programs (1-100) to cook. Once you have chosen one, the temperature and time can be adjusted. Press START/PAUSE to begin the chosen program. Note: Presets 1-100 can be adjusted, but they will return to the default temperatures and times after cooking has finished.
Probe	Helps to accurately cook your food to your preferred internal temperature.	The default is 165°F. Plug the Probe into the Brio jack. Press and hold Probe until you hear 2 beeps, then set the target internal temperature. Insert the other end of the Probe into the thickest part of the food, ensuring you don't touch any bone, then press START/PAUSE to begin cooking.
Preheat	Ensures the Brio is at the set cooking temperature when you insert your food, giving you crispier results.	The default is 350°F (default cooking temperature). To begin, press START/PAUSE and adjust the cooking temperature and time. The Brio will preheat at the set cooking temperature. Once the Brio has reached the set temperature, the Brio will beep twice, countdown for 10 seconds, beep once more, and then start cooking automatically. To deactivate automatic preheat, press Menu + Preheat prior to cooking. Repeat to reactivate automatic preheat.
Warm	Keep your food warm until you are ready to serve.	The defaults are 140°F for 1 hour. Press and hold Warm for 1 second. The Brio will activate automatically.
Reheat	Quickly warm through your favorite leftovers.	The defaults are 350°F for 4 minutes. To reheat, press and hold Reheat for 1 second. The Brio will activate automatically.
Rotisserie	Roast large meats, seafood, or and more (holds up to a 4-pound chicken).	Follow the diagram in the Owner's Manual for assembly instructions, then press Rotisserie and set the temperature and time. Press START/PAUSE to begin cooking.
Grill	Grill your favorite meats and vegetables.	Press Grill and use the Up and Down arrows to adjust the temperature and time. Begin preheating to get the Grill/Griddle Plate hot. The Grill/Griddle Plate should be on Rack Position 2.
Sear	Sear your food before and/or after the cooking process.	The defaults are 425°F for 5 minutes, for up to 30 min. Use the Sear function to sear foods directly before and/or after the regular cooking cycle.
Stage	Lets you cook at different temperatures and times throughout the cooking process.	The defaults are 350°F for 15 minutes, and 350°F for 0 minutes for all subsequent stages. You can program up to 5 stages. To use them, put in a time value for the stage you need. To skip them, leave the time at 0 minutes.
Watts	Control the power consumption of your Brio.	The default wattage on the Brio is 1800W. Using a lower wattage will lower your energy consumption, and is ideal if your home does not allow 1800 watts. Press Watts to adjust from 1800W to 700W or 1500W. Note: Lower wattages may affect cooking times.

100 Presets

Beef/Pork (Refer to Recipe Book for Preset #1-27)		Rack Position	Temp.	Time (Min.)	Probe	Vegetables/Snacks (Refer to Recipe Book for Presets #39-51)		Rack Level	Temp.	Time (Min.)	Probe
1.	Prime Rib* (Rare)	2	425°F		120°F	39.	Home Fries*	3	390°F	14	
2.	Prime Rib* (Medium Rare)	2	425°F		130°F	40.	Rotisserie Roasted Summer Vegetables*		425°F	6	
3.	Prime Rib* (Medium)	2	425°F		135°F	41.	Air Fry Tortillas*		425°F	3	
4.	Prime Rib* (Medium Well)	2	425°F		145°F	42.	Green Beans*	3	425°F	10	
5.	Prime Rib* (Well)	2	425°F		165°F	43.	Pasta Bake*	2	390°F	10	
6.	Rotisserie Prime Rib* (Rare)		425°F		120°F	44.	Roasted Tomatoes	2	390°F	20	
7.	Rotisserie Prime Rib* (Medium Rare)		425°F		130°F	45.	Santa Fe Stuffed Bell Peppers*	2	360°F		165°F
8.	Rotisserie Prime Rib* (Medium)		425°F		135°F	46.	Kale Chips*	3	390°F	4	
9.	Rotisserie Prime Rib* (Medium Well)		425°F		145°F	47.	Roasted Root Vegetables*	3	330°F	35	
10.	Rotisserie Prime Rib* (Well)		425°F		165°F	48.	Twice Baked Potatoes*	1	390°F	78	
11.	Rotisserie Cuban Pork Loin* (Medium Well)		375°F		145°F	49.	Roasted Brussels Sprouts*	2	390°F	11	
12.	Rotisserie Cuban Pork Loin* (Well)		375°F		165°F	50.	Dehydrated Vidalia Onions	2	120°F	10 hrs	
13.	Classic Bacon Cheeseburger* (Rare)	2	425°F		120°F	51.	Dried Roma Tomatoes	2	145°F	10 hrs	
14.	Classic Bacon Cheeseburger* (Medium Rare)	2	425°F		130°F	52.	Dried Raw Almonds	2 and 3	150°F	24 hrs	
15.	Classic Bacon Cheeseburger* (Medium)	2	425°F		135°F	53.	Dehydrated Baby Banana Chips	2 and 3	135°F	8 hrs	
16.	Classic Bacon Cheeseburger* (Medium Well)	2	425°F		145°F	Desserts (Refer to Recipe Book for Presets #52-58)		Rack Position	Temp.	Time (Min.)	Probe
17.	Classic Bacon Cheeseburger* (Well)	2	425°F		165°F	54.	Banana and Nutella Wontons*	2	350°F	7	
18.	Grilled Chimichurri Skirt Steak* (Well)	2	425°F		165°F	55.	Pineapple Crescent*	2	350°F	10	
19.	Spicy Rumaki*	2	360°F	12		56.	Apple Pie Egg Rolls*	2	390°F	10	
20.	Apple Glazed Pork Tenderloin* (Medium Well)	2	425°F		145°F	57.	Berry Cheesecake Egg Rolls*	2	390°F	10	
21.	Apple Glazed Pork Tenderloin* (Well)	2	425°F		165°F	58.	Apple Pie*	1	320°F	30	
22.	Grilled Ham and Cheese*	2	400°F	6		Grilled Foods (Refer to Recipe Book for Presets #59-71)		Rack Position	Temp.	Time (Min.)	Probe
23.	Party Meatballs*	2	400°F	15		59.	Griddled Chicken and Pepper Quesadillas*	2	425°F	3	
24.	Peppered Beef Tenderloin*		400°F	8		60.	Griddled Turkey Sandwich*	2	350°F	2	
25.	Philly Cheese Steak Braid*	2	375°F	13		61.	Grilled Atlantic Salmon*	2	425°F		145°F
26.	Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Medium Well)		375°F		145°F	62.	Grilled Bluefin Tuna*	2	425°F		145°F
27.	Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Well)		375°F		165°F	63.	Grilled Chicken Breast*	2	425°F		165°F
Poultry (Refer to Recipe Book for Presets #28-36)		Rack Position	Temp.	Time (Min.)	Probe	64.	Grilled Filet Mignon* (Rare)	2	425°F		120°F
28.	Lemon-Thyme Rotisserie Chicken*		350°F		165°F	65.	Grilled Filet Mignon* (Medium Rare)	2	425°F		130°F
29.	Buffalo Chicken Wings*	3	300°F	20		66.	Grilled Filet Mignon* (Medium)	2	425°F		135°F
30.	Spinach-Stuffed Chicken*	2	400°F		165°F	67.	Grilled Filet Mignon* (Medium Well)	2	425°F		145°F
31.	Chicken Satay*	2	400°F	7		68.	Grilled Filet Mignon* (Well)	2	425°F		165°F
32.	Grilled Chicken Tenders*	2	400°F		165°F	69.	Grilled Polish Sausage*	2	425°F		160°F
33.	Parmesan Chicken Tenders*	2	400°F		165°F	70.	Grilled Spiced-Rubbed Pork Chops* (Medium Well)	2	425°F		145°F
34.	Butter-Infused Chicken*	2	375°F		165°F	71.	Grilled Spiced-Rubbed Pork Chops* (Well)	2	425°F		165°F
35.	Rotisserie Game Hens with Roasted Carrots and Caraway*		350°F		165°F	Frozen Foods (Presets #72-91 under "Frozen Quick Meals")		Rack Position	Temp.	Time (Min.)	Probe
36.	Southern Fried Chicken Thighs*	2	400°F		165°F	92.	Regular Fries, 1/2 bag	2	390°F	21	
Fish/Seafood (Refer to Recipe Book for Presets #37-38)		Rack Position	Temp.	Time (Min.)	Probe	93.	Regular Fries, 1/2 bag, extra crispy	2	390°F	23	
37.	Rotisserie Swordfish Steak with Charred Lemons*		360°F		145°F	94.	Regular Fries, full bag	2	390°F	24	
38.	Cajun Shrimp*	2	360°F	6		95.	Regular Fries, full bag, extra crispy	2	390°F	26	
						96.	Mini Pancakes	2	375°F	5	
						97.	French Toast	2	390°F	11	
						98.	Waffle	2	390°F	5	
						99.	Pretzels	2	390°F	4	
						100.	Churro	2	375°F	10	

100 Presets (#72-91)

Frozen Quick Meals

**Preheat prior to cooking. Refer to the Recipe Book for more details of each preset.*
Place all frozen foods on Rack Level 2, except Preset #75 on Rack Level 1 and Preset #85 on Rack Level 3.



Adjust Presets 1-100 to create your own recipes

- 1 Press **Menu** and find the preset number to edit. Edit the temperature and time.
- 2 Once your edits have been made, press and hold **Menu** for 1 second and select the slot number (between #101-150) for your edited preset.
- 3 Press **Menu** again to save the edits.



72 Pot Pie*

Temp
350F

Temp
165F

Final Probe Temperature



73 Mozzarella Sticks*

Temp
400F

Time
00:04



74 Onion Rings*, half bag

Temp
350F

Time
00:10



75 Onion Rings*, full bag

Temp
350F

Time
00:12



76 Pork Eggrolls*

Temp
350F

Time
00:14



77 Butterfly Shrimp, 8oz.

Temp
390F

Time
00:07



78 Popcorn Shrimp, 8oz.

Temp
350F

Time
00:05



79 Fish Stick, 8oz.

Temp
390F

Time
00:11



80 Chicken Tenders, 8oz.

Temp
390F

Time
00:15



81 Chicken Wings, 8oz.

Temp
300F

Time
00:21



82 Chicken Breast, 2, 8oz.

Temp
390F

Time
00:19



83 Pizza*, 10oz.

Temp
350F

Time
00:08



84 Pizza Bites*, 8oz.

Temp
390F

Time
00:14



85 Burrito

Temp
300F

Time
00:12



86 Tator Tots, 8oz.

Temp
390F

Time
00:11



87 Sweet Potato Tots, 8oz.

Temp
390F

Time
00:11



88 Fast Food Fries, 1/2 bag

Temp
390F

Time
00:09



89 Fast Food Fries, 1/2 bag, extra crispy

Temp
390F

Time
00:21



90 Fast Food Fries, full bag

Temp
390F

Time
00:22



91 Fast Food Fries, full bag, extra crispy

Temp
390F

Time
00:24