

IMPORTANT SAFEGUARDS

When using electrical products, especially when children are present, basic safety precautions should always be followed.

READ ALL INSTRUCTIONS BEFORE USING

DANGER – To reduce the risk of electrocution:

1. Read all instructions, safeguards, and warnings before using the appliance.
2. Do not place appliance where it can fall or be pulled into water or other liquids.
3. Do not reach for an appliance that has fallen into water. Unplug immediately!
4. Do not immerse cord, plug, or power head in water or other liquids.

WARNING – To reduce the risk of burns, electrocution, fire, or injury:

1. This appliance should not be used by children. Close supervision is necessary when this product is used near children.
2. Do not use this appliance for anything other than its intended use. Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury.
3. Never operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped or damaged, or dropped into water. Return the appliance to an authorized customer service center for inspection, repair, or adjustment.
4. Keep the cord away from heated surfaces.
5. Always unplug power cord by pulling on the plug. DO NOT unplug by pulling on the cord.
6. Never force the plug into an outlet.
7. Do not operate outdoors or operate where aerosol (spray) products are being used or where oxygen is being administered.
8. Do not let the cord hang over the edge of the table or counter.
9. Do not place on or near hot gas or electric burner or in a heated oven.
10. Do not move the appliance while it contains hot food. Use extreme caution when removing hot liner pan or cooking rack.
11. Before removing plug from the wall, turn the unit off first.
12. Check all electrical wiring. Beware of damaged cord or plug.
13. This appliance is for household use only; it is designed to process normal household quantities. It is not suitable for continuous or commercial operation.



14. Do not disassemble the product. There are no user serviceable parts.
15. Do not leave the appliance unattended while in use.
16. Use the handles when lifting the dome from the base.
17. Do not touch hot surfaces. Use the handles provided or use oven mitts.
18. Stop or pause cooking before removing the dome to check or turn food. The dome and power head should be placed on the dome holder.
19. Always remove the dome away from you so the escaping steam is channeled away from your face.
20. If the power cord is damaged, it should be replaced by a special cord or assembly from the manufacturer or its service agent.
21. Use caution when disposing of hot grease.
22. Keep this manual handy for easy future reference.

SAVE THESE INSTRUCTIONS

ELECTRICAL INFORMATION:

The cord length of this appliance was selected to reduce Safety Hazards that may occur with a long cord. Extension cords are available and may be used if care is exercised in their use. If an 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, and (2) the longer cord should be arranged so that it does not drape over the counter or table top where it could be accidentally pulled off the counter or table or tripped over.

Certain models of the appliance may have 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 fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in anyway.

	 WARNING
	<p>Electric shock hazard. Use with adequate electrical system. Do not use if cord or plug is damaged.</p> <p>WARNING: All metal items in the oven, such as the liner pan and cooking rack can get very hot during cooking. Please be careful when removing these items from a hot oven. Always wear oven mitts or use pot holders. Allow liner pan and cooking rack to cool completely before cleaning. The dome opening may expand slightly when hot. In rare instances, the power head could detach itself from the dome completely thereby causing hot air to escape from between the dome and the power head.</p>

PARTS / ASSEMBLY DIAGRAM

Power Head
with easy to use digital control panel

Dome
transparent, light weight, & highly durable

Cooking Rack
Reversible (1/4" or 1" Height)

Liner Pan*
"Eco-friendly, Easy clean"
non-stick enamel
(No PTFE and No PFOA)

Base
can also be used as a serving tray

Dome Holder
is uniquely designed to securely hold your NuWave Mini's dome and power head assembly



***MORE INFORMATION ABOUT OUR LINER PAN:**

Our customers safety and well being are very important to us. We are continually looking to better our products in ways that will benefit you. A good example of what helps separate us from many other products in the market is the quality and safety of the NuWave Mini Oven's liner pan.

Many cookware products are still using chemicals such as PTFE and PFOA to make non-stick cookware. PTFE and PFOA are extremely dangerous chemicals with a melting point of 327 degrees C that can affect a person's health in various ways. Through our research, we have found that one of the healthiest, most durable, easy to clean, and stick resistant cooking surfaces available is enamel.

The enamel coating is an advanced method of applying a protective finish to products, such as our liner pan. The ceramic powder used for the process is made out of porcelain particles that are durable, high-quality and create an attractive finish. Furthermore, enamel coated surfaces are the longest-lasting and are resistant to chipping, scratching, and fading. The maximum temperature resistance is impressive at up to 840 degrees C.

Enamel coated product is safe to use with all utensils, including metal. By following the guidelines above you will extend the lifetime of your liner pan.

- * Avoid direct contact of any acidic substance such as lemon to the inner pan surface.
- * Avoid any impact on a hard surface can cause the pan to dent or chip.

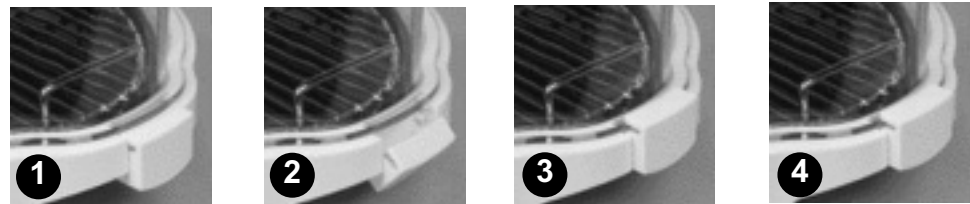
ASSEMBLY:

- Place base tray on a firm stable surface.
- Place liner pan inside base tray.
- Place dual level cooking rack on the liner pan according to cooking requirements.
- Place food on the cooking rack.
- Place dome over food and on to base tray. The dome should fit on to the base evenly.
- Place power head into the rim of the dome (image A) and lock it into place by rotating the power head clockwise until the locking lugs are engaged (image B).
- Set cook time and power level according to cooking requirements.



TO SECURE THE NUWAVE MINI FOR EASY TRANSPORTING:

The NuWave® Mini™ Oven is equipped with specially designed "clips" built into the base handles for convenience.



Locking the oven with the clips can be done in 4 easy steps:

- 1) With fingertips, gently pull "clips" from closed position in handles out away from base.
- 2) Rotate clips to a 45 degree angle, lift up at angle.
- 3) Position the clips so that the dome's rim is centered in the groove of the clips
- 4) Gently slide the clips forward towards the dome to secure in in place.
- 5) Make sure that the power head is completely fastened to the dome and the clips are locked in place before picking the oven up. Always lift oven with one hand on the handle and one hand underneath the oven's base for support.
- 6) To unlock the clips from the dome, simply reverse the steps.

CAUTION: Never lock the oven with the clips when cooking.

GENERAL USE INSTRUCTIONS:

- Make sure the unit is safely plugged into a properly grounded outlet and that the cord is not touching any hot objects.
- Make sure that the liner pan has been placed within the base.
- Do not place the liner pan directly onto a stove burner or direct heat source. Damage may result.
- Metal or glass dishes, pans, and foil or anything used in a regular oven may be safely used within the NuWave Mini Oven.

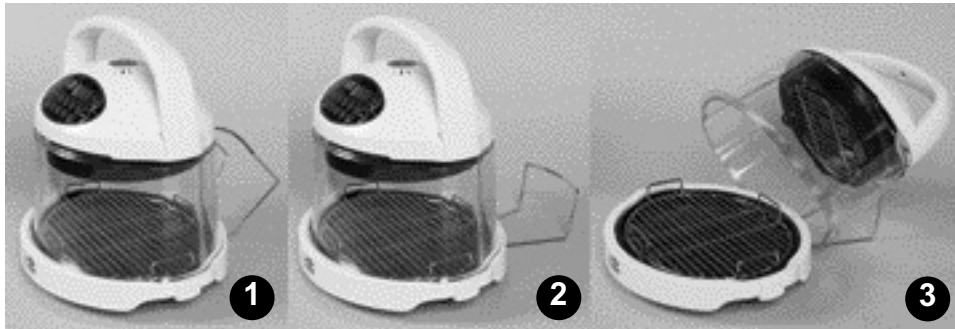
HOW TO OPEN POWER HEAD AND DOME ASSEMBLY

Make sure the power head is tightly locked onto the dome, then the whole assembly can be easily lifted and put aside as shown in steps 1, 2 and 3.

Step 1: Place dome holder either in the back of the oven or off to the side.

Step 2: Make sure both feet of the dome holder are placed inside the base as shown, and the dome holder is resting horizontally on a flat surface.

Step 3: Place the assembled power head and dome at a 45° angle on the dome holder as shown.



COOKING INSTRUCTIONS



Lift dome only by the handle on the power head. Once the power head and the dome are assembled, the handle on the power head will allow you to lift both when removing or checking food.

When removing the liner pan while it is still hot, be extremely careful and always use oven mitts.

For best results, follow the time, power, and cooking height instructions given in the cooking chart and the book.

No pre-heating required.

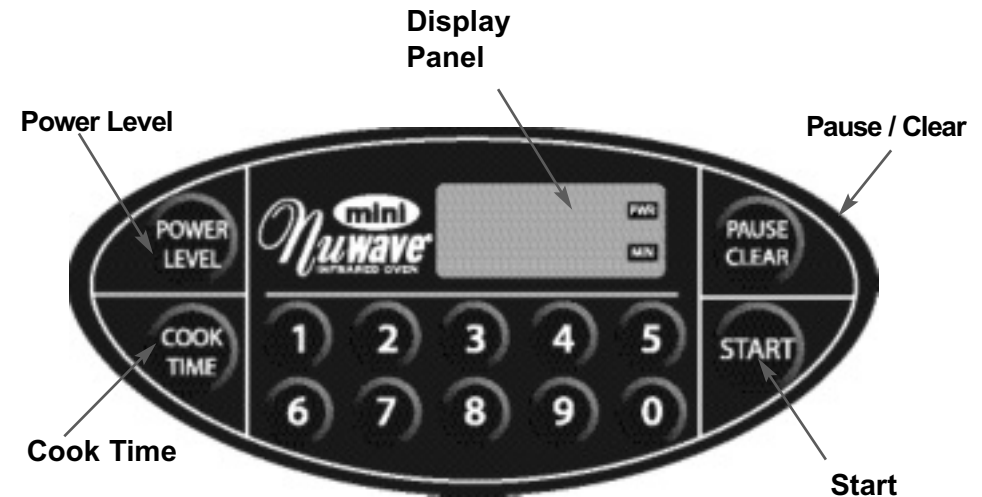


CAUTION

Do not touch the dome or any surface on the cooking area during operation. The air inside the dome can reach 329°F (165°C) which makes the surface very hot and may cause burns.

Do not open the dome or remove the power head while it is still operating. Turn the cook time dial to "OFF" first to turn off the power before removal, or if digital oven, push "PAUSE".

DIRECTIONS FOR THE NUWAVE MINI



EASY START:

Oven is preset to cook at Power Level 10.

To start cooking, press **COOK TIME** button, enter time required, and press **START**. If cooking at any other power level other than HI (10), the power level button will be needed. See "Setting Power Level" on page 9.

CONTROL PANEL ON POWER HEAD:

"0" should appear in the display panel when the program is clear.

SETTING COOK TIME:

Press the **COOK TIME** button. The MIN indicator will flash in the lower right corner of the display panel. Enter the required time in hours and minutes by pressing the corresponding numerals. For example, 1 hour and 30 minutes would be entered by pressing 130. The display panel will show 1:30. If required time is in minutes, you only need to enter 1 or 2 numbers. For example, 5 minutes, just push 5; 46 minutes, push 46. If the number needs to be corrected, clear the entry by pressing the pause/clear button twice. Then re-enter the correct numbers.

START COOKING:

Press **START** to begin cooking. The remaining cooking time will appear in the display panel and the colon between the hours and minutes will blink ON and OFF. The oven will automatically stop cooking when the time has expired and will **beep** to alert you that it has stopped.

PAUSE / CLEAR COOKING:

To **PAUSE** the cooking time, press the **PAUSE / CLEAR** button one time. The remaining cooking time will stay in the display panel but the colon will not be blinking.

To **CLEAR** the cooking time during cooking, press the **PAUSE / CLEAR** button twice. The remaining cook time will be fully cleared and a "0" will appear.

SETTING THE POWER LEVEL:

- Press the **POWER LEVEL** button.
- The default "HI" setting is indicated in the display panel (power level 10).
- PWR indicator flashes in the display panel. To override the default and change the power level, just press the desired cooking power: 1 (low power) to 9 (near high power). The power is entered as a single digit.

To reset to HI, press 0.

- Verify the correct power setting on the control panel.
- If power setting needs to be corrected, re-enter the required number.
- To check power level during cooking, press **POWER LEVEL** once and setting will appear on the display panel for a few seconds. Remaining cooking time will then re-appear.

NOTE: Maximum allowed cook time for **POWER LEVEL HI is 2 hours**. If cooking time is set to more than that, it will automatically revert back to 2:00 hours. Simply add more time after the initial 2 hours has expired. For **lower power settings**, maximum allowed time is **9 hours 59 minutes**.

***Do not press Power Level unless you want to change the Default setting.**

Power Level	Oven Temperature	Press Button	Panel Display
10(HI)	329°F (165°C)	0 (High)	PHI
9	311°F (155°C)	9	P90
8	284°F (140°C)	8	P80
7	257°F (125°C)	7	P70
6	230°F (110°C)	6	P60
5	203°F (95°C)	5	P50
4	174°F (79°C)	4	P40
3	149°F (65°C)	3	P30
2	120°F (49°C)	2	P20
1	108°F (42°C)	1 (Low)	P10

GENERAL RULES:

- Use food combinations that take about the same time for each to cook. For example: pork or chicken and potato wedges; fish and stewed tomatoes; or frozen beef with baked potatoes.
- To avoid burning, place aluminum foil over the food.
- Remember that the infrared rays do not penetrate the aluminum but the heat will circulate throughout the oven.
- Use shallow dishes or light aluminum pans for cooking.
- For warming bread, place it on the 1/4" rack or the liner pan and cover with aluminum foil. For grilling bread, place it on the 1" rack.

CLEANING AND CARE INSTRUCTIONS

BEFORE USING:

Before using, wash dome, liner pan, base, and cooking rack in warm soapy water or clean in the dishwasher.



IMPORTANT - Do not wash or immerse power head in water or in dishwasher. The outer surface can be cleaned by wiping carefully with a damp dishcloth or sponge.

GENERAL INSTRUCTIONS:

- Unplug the unit before cleaning.
- Dome and all other parts, except the power head are dishwasher safe. Protect the metal and plastic surfaces; do not use abrasive cleaners or scouring pads.
- Clean after each use.
- The outer surface of the power head can be cleaned by wiping it with a damp cloth.
- Any other servicing should be performed by an authorized service representative

Handle securement Instructions:

- The user should check periodically for looseness and retighten screws or nuts according to manufacturer's instructions.



CAUTION:

Over tightening can result in stripping of screws or cracking of handle."

To tighten handle, turn screws clockwise.

IMPORTANT TIPS:

1. Check the power outlet for proper operation. Do not operate the unit with other major appliances in the same power outlet. Check power level if the unit cooks too slowly.
2. Check to see if electrical plug is properly plugged into the outlet.
3. Always turn off and unplug the unit before washing.
4. Moisture may build up inside the dome when cooked food is not removed soon after cook time has expired. The steam / moisture build up can be avoided by doing the following:
 - Remove food soon after it is done cooking.
 - If it is desirable to keep the food warm until served, reset cooking time at a lower power level (1 or 2).

THE MANUFACTURER WARRANTS:

The infrared cooking system including power head, dome, cooking rack, liner pan, base, and all electrical components to be free from defects and workmanship under normal household use, when operated in accordance with the Manufacturer's written instructions provided with each unit for **one (1)** year from date of purchase. The Manufacturer will provide the necessary parts and labor to repair any part of the infrared cooking system at Hearthware Home Products 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 non-stick coating (if applicable) on any part of the cooking system. 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.

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; 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 owner's name, address, daytime telephone number, a detailed description of the problem, and your **RETURN GOODS AUTHORIZATION NUMBER (RGA number)**:

Call 1-888-NUWAVE1(689-2831) or e-mail customerservice@hearthware.com to obtain the RGA 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 repairing or replacing any part of the infrared cooking system expressly 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 manufacturer's authorized channels of distribution. The limited warranty may not be altered, varied or extended except by written instrument executed by the manufacturer. The remedy of repair or replacement as provided under this limited warranty is exclusive. In no event shall the manufacturer be liable for any consequential or incidental damages to any person, whether or not occasioned by negligence of the manufacturer, including without limitation, damages for loss of use, costs of substitution, property damage, or other money loss.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation exclusions may not apply. This Limited Warranty gives specific legal rights, and there may also be other rights which vary from state to state. Except as otherwise expressly provided above, the manufacturer makes no warranties expressed or implied arising by law or otherwise, including without limitation, the implied warranties of merchantability and fitness for a particular purpose to any other person.

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact Hearthware Home Products at 1-888-NUWAVE1(689-2831) or e-mail customerservice@hearthware.com



At **Hearthware Home Products**, we have taken a great amount of care in ensuring that our products are safe and secure for every household. All Nuwave® Pro and Nuwave® Mini™ Infrared Ovens are built and manufactured in strictest compliance with RoHS* standards.

Although US manufacturers are not bound by law to follow RoHS standards, Hearthware has made a conscious decision to voluntarily follow this directive to preserve the safety of its consumers and the environment.

RoHS Restricted Materials	
Material & Toxicological Profile	Maximum Concentration
Lead (Pb)	0.1% by weight
Mercury (Hg)	0.1% by weight
Cadmium (Cd)	0.01% by weight
Hexavalent Chromium (Cr-VI)	0.1% by weight
Polybrominated Biphenyls (PBB)	0.1% by weight
Polybrominated Diphenyl Ethers (PBDE)	0.1% by weight

*RoHS stands for "the Restriction of the use of certain Hazardous Substances in electrical and electronic equipment".

If you want to find out more about the RoHS Directive, please visit <http://en.wikipedia.org/wiki/RoHS>



	Fresh Time	Frozen Time	Internal Meat Temperature (by thermometer) / Notes:
Beef / Lamb:			
Patties (1/2" thick)	4-5 min/side	6-7 min/side	150°F (65°C)
Steaks (1" thick)	5-6 min/side 6-7 min/side 7-8 min/side 9-10 min/side	11 min/side 13 min/side 14 min/side 18 min/side	Rare 135°-140°F (60°C) Med. Rare 140°-150°F (66°C) Medium 150°-160°F (71°C) Well-Done 160°-170°F (77°C)
Pork:			
Bacon	8 minutes	For Extra Crispy, flip & cook an additional 2 minutes.	
Sausage Links	4 min/side	5 min/side	165°F (74°C)
Patties	5 min/side	7 min/side	165°F (74°C)
Italian, Bratwurst	5 min/side	8 min/side	165°F (74°C)
Chops	5 min/side	10-12 min/side	160°-170°F (71°-77°C)
Tenderloins, small	10-12 min/side	20 min/side	160°-170°F (71°-77°C)
Spare Ribs	15 min/side	25 min/side	160°-170°F (71°-77°C)
Country Style Ribs	13 min/side	20 min/side	160°-170°F (71°-77°C)
Hot Dogs	6 min/side	10 min/side	150°F (65°C)
Poultry:			
Pieces: Breasts, Legs, Thighs	10 min/side	13 min/side	170°F (76°C)
Whole	15 min/lb.	23-25 min/lb.	180°F (82°C)
Breasts Boneless/Skinless	7-8 min/side	10 min/side	170°F (76°C)
Cornish Hen Whole (1-1 1/2 lb.)	15-20 min/lb.	30-35 min/lb.	170°-180°F (77°-82°C)
Eggs:			
Boiled	8-11 min.	Cook time based on doneness. Let cool, rinse with cool water, peel, and serve.	



	Fresh Time	Frozen Time	For Best Results Notes:
Seafood:			
Fish: Fillets (1/2" thick)	3-4 min/side	5-7 min/side	150°F (65°C)
Shrimp (Medium 2 1/2 size)	3-4 min/side	4-6 min/side	Cooking time may vary with size.
Scallops, Sea Scallops, Bay	4 min/side 3 min/side	5 min/side 3-4 min/side	
Lobster Tails 4oz.	4 min/side	6 min/side	Scallops and/or Lobster turn opaque when cooking is complete.
Vegetables / Fruits:			
Corn on the Cob Root Vegetables	5 min/side 20-30 min.	Alternative, season to taste and wrap in foil. Cut into 2 inch cubes. spray with oil.	
Potatoes: Whole 1/2 Lengthwise French Fries	45-47 min. 30 min. 20 min.	8 ounces each	
Roasted Onions Roasted Garlic	20 min. 25 min.	Cut 1/2 inch top, brush with oil.	
Steamed Broccoli	7-9 min.	Varies with thickness.	
Squash Eggplant (1/2" slices)	30-35 min. 12-15 min.	Cut in half, remove seeds and membrane, place in shallow dish, brush with oil.	
Baked Apples Baked Pears	18-20 min. 20-25 min.	Remove core. Cut in half, remove core.	
Snacks / Convenient Foods			
Pre-Cooked Frozen Appetizers: Egg rolls, poppers, hot wings, onion rings, mozzarella sticks, etc.	6-8 min/side	Place directly on rack. Covering with foil may increase time.	

