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— LIVE WELL FOR LESS —



NuWave Brio[®] 4.5-Qt Healthy Digital Air Fryer with Probe



Owner's Manual & Complete Recipe Book

REGISTER NOW!

As a special thank-you for registering your NuWave unit, you'll automatically receive an additional 6 months added to your limited manufacturer's warranty!*

All you have to do is follow these simple steps.

1 Using your smartphone or smart device, scan the QR code located on the unit label on the back of the unit.

2 You will be directed to NuWave's product registration page with your unit's unique serial number automatically entered in the appropriate field.

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

3 Fill out the remaining information and complete the optional survey.

4 Once you submit your information, you will receive a confirmation email containing your extended warranty details.



*Register your product within 1 year of date of purchase for a free 6-month extension of your limited warranty.

for an additional
**6 months
warranty!**

DOWNLOAD THE QR CODE APP TO YOUR MOBILE DEVICE

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



- 2** Search for "QR code readers."



- 3** Simply download the QR code reader to your phone,
open it, scan the code and you are ready to go.

NOTE: You may need to open your downloaded QR
code reader each time you want to scan a QR code.



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NuWave Brio® 6Qt Digital Air Fryer

Super-heated air cooks your food to crispy, tender perfection. The digital touch screen gives you precise temperature control.

NuWave Nutri-Pot® 6Q Digital Pressure Cooker

Easily cook rice, poultry, vegetables and more all with the press of a button! The Nutri-Pot's safety release valve and hinged lid make for convenient and safe operation.

For more about our innovative products, visit:



NuWave Oven Primo™

With the NuWave Oven Primo™, there's no need to worry about hot spots or dried-out leftovers. The intuitive controls of this countertop smart oven make it incredibly easy to cook like a professional chef. Everything from large family meals to frozen foods cook with ease, without preheating or defrosting.

NuWave PIC® (Precision Induction Cooktop)

Cook faster, safer, and more efficiently than you ever could on your gas or electric stovetop.

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NuWave BruHub® Coffee Maker

Quality and convenience at your fingertips. The NuWave BruHub accommodates virtually all of your favorite single-serve pods, but with more flavor. Makes an 8- or 12-ounce cup and full carafe. The thermal stainless steel carafe keeps coffee hot for hours.

NuWave Moxie® High-Performance Vacuum Blender

With the simple press of a button, the NuWave Moxie can remove all the excess air from the blender. By vacuuming the air out of the blender, you can ensure no air is being mixed with your ingredients during the blending process, maximizing the nutritional value and ensuring your blender creations will remain fresher longer.

For more about our innovative products, visit:



NuWave Duralon® Healthy Ceramic Non-Stick Cookware

Coated with Duralon Healthy Ceramic Non-Stick coating for easy cleanup, this versatile cookware is perfect for use in ovens or on gas, electric, and even induction cooktops.

NuWave Bravo™ XL

The NuWave Bravo™ XL Smart Oven is an air fryer, toaster, and convection oven all in one! The Bravo features an extra-large, 1-cubic-foot capacity. Includes 12 convenient, one-touch pre-programmed presets. Set precise temperatures from 100°F to 450°F.

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100 PROGRAM MENU ITEMS

Quick									
	Food	Cook Temp.	Probe Temp.	Cook Time		Food	Cook Temp.	Probe Temp.	Cook Time
01.	Bacon (4oz)	400°F		8 min	11.	Fries, Frozen (16oz) Shake Halfway	360°F		11 min
02.	Bake (8oz)	350°F		15 min	12.	Frozen Food (16oz)	375°F		18 min
03.	Baked Eggs (2oz)	300°F		10 min	13.	Pork (16oz)	400°F		8 min
04.	Baked Potato	400°F		35 min	14.	Reheat (8oz)	325°F		8 min
05.	Chicken Breast (8oz)	360°F		12 min	15.	Roast (32oz)	375°F		45 min
06.	Chicken Thighs (8oz)	360°F		12 min	16.	Shrimp (8oz)	360°F		8 min
07.	Dehydrate (8oz)	120°F		8 min	17.	Steak (8oz)	375°F		8 min
08.	Dessert (8oz)	350°F		15 min	18.	Sweet Potato (32oz)	400°F		35 min
09.	Fish (6oz)	380°F		10 min	19.	Toast/ Bagel (4 slices/ 4oz)	350°F		4 min
10.	Fries, Fresh (16oz) Shake Halfway	360°F		10 min	20.	Vegetables (8oz)	375°F		10 min
Vegetables									
21.	Asparagus	400°F		5 min	32.	Mushrooms	400°F		5 min
22.	Beets (whole)	400°F		40 min	33.	Onions (pearl)	400°F		10 min
23.	Broccoli (florets)	400°F		6 min	34.	Parsnips (½-inch cubes)	400°F		15 min
24.	Brussels Sprouts (halved)	380°F		15 min	35.	Peppers (½-inch cubes)	400°F		15 min
25.	Carrots	380°F		15 min	36.	Potatoes (small baby 1.5 lbs)	400°F		15 min
26.	Cauliflower (florets)	400°F		12 min	37.	Potatoes (1-inch cubes)	400°F		12 min
27.	Corn on the Cob	390°F		6 min	38.	Squash (½-inch cubes)	400°F		12 min

100 PROGRAM MENU ITEMS

28.	Eggplant (1-½-inch cubes)	400°F		15 min	39.	Sweet Potato (baked whole)	400°F		32 min
29.	Fennel (quartered)	370°F		15 min	40.	Tomatoes (cherry)	400°F		4 min
30.	Eggplant (1-½-inch cubes)	400°F		5 min	41.	Zucchini (½- inch sticks)	400°F		12 min
31.	Fennel (quartered)	250°F		12 min					
Poultry									
	Food	Cook Temp.	Probe Temp.	Cook Time		Food	Cook Temp.	Probe Temp.	Cook Time
42.	Chicken Breast, bone- in (1.25 lbs)	370°F	165°F	25 min	51.	Frozen Chicken Breast, bone- in (1 lb)	360°F	165°F	30 min
43.	Chicken Breast, bone- less (4 oz)	380°F	165°F	10 min	52.	Frozen Chicken Breast, bone- less (8 oz)	360°F	165°F	15 min
44.	Chicken Drums & Thighs, bone- in (1.75 lbs)	380°F	165°F	25 min	53.	Frozen Chicken thighs, boneless (8 oz)	360°F	165°F	20 min
45.	Chicken Drumsticks (2.5 lbs)	370°F	165°F	20 min	54.	Frozen Whole Chicken (3 lb)	360°F	165°F	1 hour
46.	Chicken Tenders	360°F		9 min	55.	Game Hen (halved - 2 lbs)	390°F	165°F	25 min
47.	Chicken Thighs, bone- in (2 lbs)	380°F	165°F	25 min	56.	Game Hen, frozen	390°F	165°F	45 min
48.	Chicken Thighs, boneless (1.5 lbs)	380°F	165°F	15 min	57.	Turkey Breast (2 lbs)	360°F	165°F	40 min
49.	Chicken Wings (2 lbs)	400°F		12 min	58.	Turkey Breast, frozen	360°F	165°F	50 min
50.	Duck Breast (1 lb)	400°F		30 min	59.	Whole Chicken (3 lb)	360°F	165°F	50 min

100 PROGRAM MENU ITEMS (Continued)

Beef									
Food		Cook Temp.	Probe Temp.	Cook Time	Food		Cook Temp.	Probe Temp.	Cook Time
60.	Burger (4 oz)	370°F	125°F/ MR	4 min	65.	Meatballs (1-inch)	380°F	125°F/ MR	10 min
61.	Beef Eye Round Roast (4 lbs)	390°F	125°F/ MR	35 min	66.	Meatballs (3-inch)	380°F	125°F/ MR	15 min
62.	Filet Mignon (8 oz)	400°F	125°F/ MR	4 min	67.	Ribeye, bone-in (1- inch, 8 oz)	400°F	125°F/ MR	50 min
63.	Flank Steak (1.5 lbs)	400°F	125°F/ MR	3 min	68.	Sirloin Steak (1-inch, 12 oz)	400°F	125°F/ MR	6 min
64.	London Broil (2 lbs)	400°F	125°F/ MR	35 min					
Pork/Lamb									
69.	Loin (2 lbs)	360°F		55 min	74.	Pork Chops, boneless (1- inch, 6 oz)	400°F		10 min
70.	Bacon (regular)	400°F		6 min	75.	Rack of Lamb (2 lbs)	380°F		22 min
71.	Bacon (thick cut)	400°F		8 min	76.	Sausage	380°F		10 min
72.	Lamb Loin Chops (1- inch thick)	400°F		12 min	77.	Tenderloin (1 lb)	370°F		15 min
73.	Pork Chops, bone-in (1- inch, 6 oz)	400°F		12 min					
Fish/Seafood									
78.	Calamari (8 oz)	400°F		4 min	81.	Scallops	400°F		6 min
79.	Fish Fillet (1- inch, 8 oz)	400°F		10 min	82.	Swordfish Steak	400°F		10 min
80.	Salmon, fillet (6 oz)	380°F		12 min	83.	Tuna Steak	400°F		8 min

100 PROGRAM MENU ITEMS (Continued)

Frozen Foods									
Food		Cook Temp.	Probe Temp.	Cook Time	Food		Cook Temp.	Probe Temp.	Cook Time
84.	Onion Rings (12 oz)	400°F		8 min	88.	Frozen Burrito (10 oz)	400°F		15 min
85.	Breaded Shrimp	400°F		9 min	89.	Frozen Chicken Patty	400°F		8 min
86.	Chicken Nuggets (8 oz)	400°F		10 min	90.	Mozzarella Sticks (10 oz)	400°F		8 min
87.	Fish Sticks (10 oz)	400°F		10 min					
Dehydrated Food									
91.	Kale Chips	125°F		2-1/2 hrs	96.	Granola	115°F		8 hrs
92.	Almonds	150°F		12hrs	97.	Kiwi	135°F		6 hrs
93.	Apple	135°F		8 hours	98.	Mango	135°F		10 hrs
94.	Banana	135°F		8 hrs	99.	Orange	125°F		10 hrs
95.	Beef Jerky	160°F		8 hrs	100.	Sun-Dried Tomatoes	145°F		8 hrs

Measurement Chart		
Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = C	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

When using electrical units, basic safety precautions should always be followed including the following:

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock, do not immerse cord, plugs, or the Brio in water or other liquids.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. The use of other accessories that are not intended to be used with the Brio is not recommended. Doing so may damage the Brio and can cause accidents.
6. NOT INTENDED FOR OUTDOOR USE.
7. Do not use appliance for other than intended use.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas, electric burner, or in a heated oven.
10. Extreme caution must be used when moving the Brio containing hot oil or other hot liquids.
11. To disconnect, turn the Brio "OFF"; then remove plug from the wall outlet.
12. During air-frying, hot steam is released from the air outlet vent. Keep hands and face at a distance from the steam and from the air outlet vent. Also, be careful of hot steam and air when removing Fry Pan Basket.
13. Make sure the ingredients prepared in the Brio come out golden brown instead of dark brown and not burnt. Remove any burnt remnants from Fry Pan Basket during cleaning and before each use.
14. Never put the Brio against the wall or other appliances. There should be at least 3 inches of free space for the back side, left/right sides, and the upper side of the Brio.
15. Do not place anything on top of the Brio.
16. Unplug the Brio from outlet when not in use and before cleaning. Allow the Brio to cool before cleaning, putting on or taking off parts.
17. INTENDED FOR HOUSEHOLD USE ONLY.
18. Keep manual handy for future reference.

IMPORTANT SAFEGUARDS (Continued)

SEE OPERATING INSTRUCTIONS BEFORE USE

Electrical Information

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable 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 unintentionally. The Brio should be operated on a separate electrical outlet from other operating appliances due to wattage limitations. The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
3. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

SAVE THESE INSTRUCTIONS

Read and understand the entire manual before using the Brio.

DO NOT USE THE UNIT FOR OTHER THAN INTENDED USE.

Note: Put the Brio on a surface that is horizontal, even, and stable.

This appliance is intended for normal household use. It is not intended to be used in environments such as a kitchen staff of shops, offices, farms, or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and non-residential environments.

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



⚠ WARNING



In case of other problems, immediately unplug and contact Customer Service Department.

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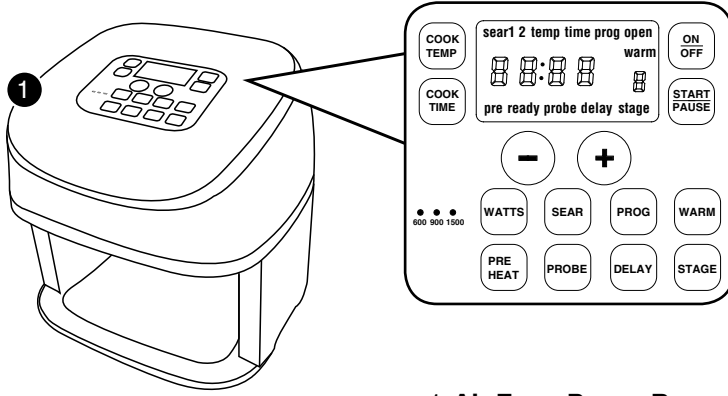
ADDITIONAL SAFEGUARDS

1. Do not place the Brio close to flammable materials, heating units, or wet environments.
2. Height of ingredients placed in the Fry Pan Basket should comply with the directions listed under “Operating Instructions.”
3. Do not put any other cooking pans in the Fry Pan Basket. Do not replace any parts with other containers.
4. It is normal for some smoke to escape the Brio when heating for the first time.
5. If a lot of smoke is escaping from the air vent during operation, unplug the Brio immediately and contact Customer Service.*
6. Do not move the Brio while in operation. Only after the Brio has completely cooled should moving be attempted. Always wait for the Air Fryer to cool down prior to handling it.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Never use a towel or other material or object to block the air vents.
9. If any trouble arises during operation, any service **MUST** be done by NuWave, LLC or authorized by the manufacturer for repairs.
10. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
11. Do not disassemble the Brio or replace any parts without prior written consent from the manufacturer.
12. Do not use metal utensils with the coated Fry Pan Basket or Fry Pan Basket Net as this can damage the surface.
13. Make sure the Brio is always clean prior to cooking.

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 CAUTION	
	<ul style="list-style-type: none">• Always put the ingredients to be fried in the Fry Pan Basket to prevent direct contact with the heating components.• Do not cover the air inlet and outlet openings while the appliance is operating.• Do not pour oil into the Base Tray or Fry Pan Basket, as this may create a fire hazard.• Never touch the insides of the appliance while it is operating.

PARTS DESCRIPTION



1. Air Fryer Power Base

Part #: 36260

2. Fry Pan Basket

Part #: 36252

3. Fry Pan Basket Net

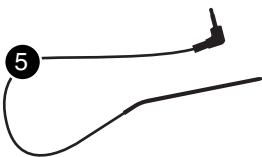
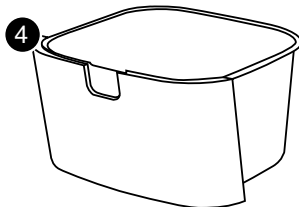
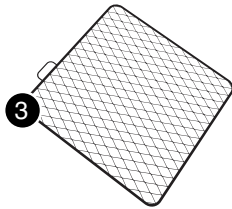
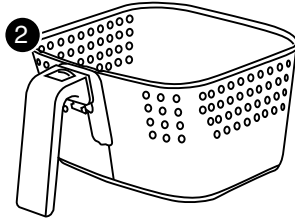
Part #: 36253

4. Base Tray

Part #: 36251

5. Probe

Part #: 36261



OPERATING INSTRUCTIONS

Before Use:

1. Remove all the packaging materials.
2. Remove the glue and labels on the Brio.
3. Clean the Base Tray and Fry Pan Basket with Fry Pan Basket Net thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
4. Wipe the insides and outside of the Brio with a wet cloth. Do not immerse the Brio in water. See "Assembling the Brio" under Operating Instructions for more.

Note: This appliance cooks using hot air. **DO NOT** fill the Fry Pan Basket with oil.

Operation Preparation:

1. Place the Brio on a level, even, and stable heat-resistant surface.
2. Place the Base Tray and Fry Pan Basket in the Brio. See "Assembling the Brio" under Operating Instructions for more.
3. Plug the Brio into a standard wall socket. The power plug is included in the package.

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



Operation Functions - On/Off Function

1. Press "ON/OFF" once to turn the Brio on.
 - The control panel will display "360F" and "temp", indicating the Brio is powered on. 360°F is the default temperature setting.
2. Press "ON/OFF" again to turn the Brio off. The LED light indicator will remain lit above the last wattage used.



Wattage Function

The default wattage of the Brio is 1500 watts.

1. Press "ON/OFF".
2. To change the wattage, press "WATTS" once. The blue light will illuminate above "900", indicating that the Brio is now set to 900 watts.
3. Press "WATTS" again and the blue light above "1500" will illuminate. The Brio is now set to 1500 watts.
4. Press "WATTS" once more and the blue light above "600" will illuminate, indicating that the Brio is now set to the default 600 watts.

Note: If the wattage is changed from the default 600W to either 900W or 1500W and the Brio is unplugged, the unit will remember the last wattage setting when plugged back in.

OPERATING INSTRUCTIONS (Continued)

START
PAUSE

Quick Start/Pause Function

1. Press "ON/OFF".
2. Press "START/PAUSE" once to begin cooking. The LED display will show "00:15" and "time". The ":" will flash to indicate that the Brio is now cooking and a 15-minute countdown has begun. The default is 360°F for 15 minutes.
3. To interrupt the cooking process, press "START/PAUSE" or open the door. The display will show "open".
4. To resume cooking, press "START/PAUSE" again or close the door. The Brio will resume cooking.

COOK
TEMP

Adjusting Temperature

The Brio is set to cook at 360°F by default. To set a different cooking temperature:

1. Press "COOK TEMP". Press "+" or "-" to adjust the temperature higher or lower. The display will show "temp" and the set cooking temperature.
 - The temperature will increase and decrease in 5°F increments.
2. To quickly adjust the temperature in larger increments, hold down "+" or "-".
 - The cooking temperature can be adjusted at any time during the cooking process.
3. When "COOK TEMP" is pressed, the display will continue to show the cooking temperature. To see the remaining or set cooking time, press "COOK TIME".

COOK
TIME

Adjusting Time

The Brio is set to cook for 15 minutes by default. To set a different cooking time:

1. Press "COOK TIME". Press "+" or "-" to adjust the time. The display will show "time" and the set cooking time.
 - The time will increase and decrease in 1-minute increments.
 - To quickly adjust the time in larger increments, hold down "+" or "-".
 - The maximum selectable cooking time differs depending on the selected cooking temperature.
 - 100°F - 160°F: maximum cooking time is 24-hours, (24:00).
 - 165°F - 345°F: maximum cooking time is 5-hours, (05:00).
 - 350°F - 400°F: maximum cooking time is 1-hour (01:00).
 - The cooking time can be adjusted at any time during the cooking process.

OPERATING INSTRUCTIONS (Continued)

- When "COOK TIME" is pressed, the display will continue to show the cooking time with countdown. To see the set cooking temperature, press "COOK TEMP".

Note: When the timer reaches 1 minute in the countdown, the display will begin showing the remaining time in seconds (":59", ":58", etc.).

DELAY

Delay Function

The Delay Function is used to delay the cooking start time of the Brio. The default delay time is 1 hour (01:00).

- Press "DELAY". The display will show "01:00", "time" and "delay".
 - To adjust the delay time, press "+" or "-" until the desired delay time is reached.
 - The time will increase and decrease in 1-minute increments.
 - To quickly adjust the time in larger increments, hold down the "+" or "-".
 - The maximum time is 24 hours (24:00).
- Press "START/PAUSE" to begin delay time countdown.
 - The set delay time will be displayed with countdown.
 - The display will show "time" and "delay" and "." will flash, indicating the Brio has started the delay countdown.
- Once the delay countdown is complete, the Brio will begin cooking at set cooking temperature and time (default is 360°F for 15 minutes).

Using DELAY with cooking function:

Example #1 Delay cooking 40 minutes, cook at 360°F for 20 minutes:

- Press "DELAY". Adjust time to 40 minutes (00:40) by pressing "+" or "-".
- Press "COOK TIME". Adjust time to 20 minutes (00:20) by pressing "+" or "-".
- Press "COOK TEMP". Adjust cooking temperature to 360°F (360F) by pressing "+" or "-".
- Press "START/PAUSE". The Brio will delay for 40 minutes, then begin to cook at 360°F for 20 minutes.

Example #2 Delay cooking 60 minutes, cook at 400°F for 10 minutes:

- Press "DELAY".
- Press "COOK TIME". Adjust time to 10 minutes (00:10) by pressing "+" or "-".

OPERATING INSTRUCTIONS (Continued)

3. Press "COOK TEMP". Adjust cooking temperature to 400°F (400F) by pressing "+" or "-".
4. Press "START/PAUSE". The Brio will delay for 60 minutes, then begin to cook at 400°F for 10 minutes.

PRE HEAT

Preheat Function

The Preheat function ensures the Brio reaches the desired temperature before cooking begins. Preheat is perfect for foods that require a crisper finish such as frozen appetizers, French fries, or chicken wings. The Brio will preheat to temperature that is set for the function that follows the preheat function.

1. Press "COOK TEMP". Press "+" or "-" to adjust the temperature higher or lower. The display will show "temp" and the set cooking temperature.
2. Press "COOK TIME". Press "+" or "-" to adjust the time. The display will show "time" and the set cooking time.
3. Press "PREHEAT". The display will show the set cooking temperature, "temp", and "pre".
4. Press "START/PAUSE". The Brio will begin to preheat to the set cooking temperature. The display will show the set cooking temperature and will flash during preheating.
5. Once the preheat temperature is reached, the Brio will start a 5-minute countdown.
 - The display will show "ready" and "5" will flash, indicating there are 5 minutes to place food in the Fry Pan Basket.
 - The Brio will maintain the preheat temperature during the 5-minute countdown. If the 5-minute countdown ends, the Brio will go into the default settings and the display will show "360F" and "temp".
6. Slide open the Fry Pan Basket with Base Tray. Place the food into the Fry Pan Basket. The display will show "open", indicating that the Fry Pan Basket and Base Tray have been removed from the Brio.
7. Return the Fry Pan Basket with Base Tray into the Brio. This will automatically start the Brio and begin the cooking process at the set temperature and time.

Note:

- If the Fry Pan Basket and Base Tray are removed during preheating, the Brio will automatically pause and start the 5-minute countdown.
- Replace the Fry Pan Basket and Base Tray to resume preheating.

OPERATING INSTRUCTIONS (Continued)

SEAR

Sear

Default - 400°F, 5 minutes.

Sear 1: Sear 1 will ALWAYS be the stage BEFORE the regular cooking stage.

1. Press "ON/OFF".
2. Press "SEAR" once. "sear 1", "temp", and "400F" will show on the display and "1" will flash.
3. Press "START/PAUSE".
 - The Brio will cook at 400°F for 5 minutes and then cook at 360°F for 15 minutes (default).
 - When the Brio is finished cooking, the display will show "End".

To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "+" or "-" to adjust to the desired temperature.
3. Press "COOK TIME". Press "+" or "-" to adjust to the desired time.
4. Press "SEAR" once.
5. Press "START/PAUSE". The Brio will:
 - Sear at 400°F for 5 minutes.
 - Cook at selected temperature and time.
 - Finish cooking and display "End".

Sear 1 2: Sear 1 is ALWAYS the function right BEFORE the regular cooking stages and Sear 2 is AFTER the regular cooking stages. **Default - 400°F, 5 minutes.**

1. Press "ON/OFF".
2. Press "SEAR" twice. "sear 1 2", "temp", and "400F" will be displayed solid. "2" will flash.
3. Press "START/PAUSE".
 - The Brio will sear at 400°F for 5 minutes (sear 1), then cook at 360°F for 15 minutes (default). Next, it will sear again at 400°F for 5 minutes (sear 2).
4. When the Brio is finished cooking, it will display "End".

To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "+" or "-" to adjust to the desired temperature.
3. Press "COOK TIME". Press "+" or "-" to adjust to the desired time.
4. Press "SEAR" twice.

OPERATING INSTRUCTIONS (Continued)

5. Press "START/PAUSE". The Brio will:
 - Sear at 400°F for 5 minutes (sear 1).
 - Cook at selected temperature and time.
 - Sear again at 400°F for 5 minutes (sear 2).
 - Finish cooking and display "End".

Sear 2: Sear 2 will ALWAYS be the stage AFTER the regular cooking stage. Default - 400°F, 5 minutes.

1. Press "ON/OFF".
2. Press "SEAR" three times. "sear 2", "temp", and "400F" will be displayed and "2" will flash.
3. Press "START/PAUSE".
 - The Brio will cook at 360°F for 15 minutes (default), then sear at 400°F for 5 minutes (sear 2).
 - When the Brio is finished cooking, it will display "End".

To adjust the regular cooking temperature and time:

1. Press "ON/OFF".
2. Press "+" or "-" to adjust to the desired temperature.
3. Press "COOK TIME". Press "+" or "-" to adjust to the desired time.
4. Press "SEAR" three times.
5. Press "START/PAUSE". The Brio will:
 - Cook at selected temperature and time.
 - Sear at 400°F for 5 minutes.
 - Finish cooking and display "End".

Note:

- Press "SEAR" four times to clear out the sear function.
- Maximum temperature for all sear functions is 400°F.
- Maximum time for all sear functions is 5 minutes.

STAGE

Stage Function

A maximum of 5 stages can be programmed into the Brio.

1. Press "ON/OFF".
 - The Brio display will show the default cooking temperature ("360F") and "temp". This is stage 1 cooking.
 - Adjust cooking temperature by pressing "+" or "-" to reach the desired temperature.
 - Adjust cooking time by pressing "COOK TIME" and "+" or "-" to reach the desired cooking time.

OPERATING INSTRUCTIONS (Continued)

2. Press "STAGE". The display will show default cooking temperature ("360F"), "temp", and "stage 2".
 - To adjust the cooking temperature for stage 2, press "+" or "-" to reach the desired temperature.
 - Adjust cooking time by pressing "COOK TIME". The display will show "time", "stage 2", and "00:00". Press "+" or "-" to reach the desired cooking time.
3. Press "STAGE" again to program a third stage of cooking. The display will show default cooking temperature ("360F"), "temp", and "stage 3".
 - To adjust the cooking temperature for stage 3, press "+" or "-" to reach the desired temperature.
4. Adjust cooking time by pressing "COOK TIME". The display will show "time", "stage 3", and "00:00". Press "+" or "-" to reach the desired cooking time.
 - A maximum of 5 stages can be programmed.
5. Press "START/PAUSE" to begin cooking. The Brio will cook, following the stages programmed.

Example: Cook Stage 1 at 300°F for 17 minutes » Cook Stage 2 at 360°F for 30 minutes » Cook Stage 3 at 400°F for 5 minutes.

1. Press "ON/OFF". Press "+" or "-" to adjust cooking temperature to "300F".
2. Press "COOK TIME". Press "+" or "-" to adjust cooking time to "00:17".
3. Press "STAGE". Press "+" or "-" to adjust cooking temperature to "360F".
4. Press "COOK TIME". Press "+" or "-" to adjust cooking time to "00:30".
5. Press "STAGE". Again, press "+" or "-" to adjust cooking temperature to "400F".
6. Press "COOK TIME". Again, press "+" or "-" to adjust cooking time to "00:05".
7. Press "START/PAUSE".

PROG

Program Function

Preset Programs: Preset Programs given numbers 1-100.

The user CANNOT adjust these programs.

1. Press "ON/OFF". The display will show "360F" and "temp".
2. Press "PROG". The display will show "prog" and "1".
 - Preset program numbers can be chosen between 1 and 100.
 - Continue to press "+" or "-" until the desired number is reached.

OPERATING INSTRUCTIONS (Continued)

3. Press "START/PAUSE". The Brio will begin cooking following the programmed recipe.

Note: Refer to Program Menu Items for preprogrammed recipes 1-100.

Store 101-200 Unique Recipes.

Storing Recipe Before Cooking:

1. Press "ON/OFF". Enter cooking functions for recipe.
2. Press "PROG". The display will show "prog" and "101".
3. Press "+" or "-" until the desired program number between 101 and 200 is reached.
4. Press "PROG" again to save the recipe to the desired program number.

Storing Recipe After Cooking has Completed:

1. When cooking is complete, press "PROG". The display will show "prog" and "101".
2. Press "+" or "-" until the desired program number between 101 and 200 is reached.
3. Press "PROG" again to save the recipe to the desired program number.

Memory Recall

1. Press "PROG". The display will show "prog" and "1".
2. Press "+" or "-" until the desired program number between 1 and 200 is reached.
3. Press "START/PAUSE". The Brio will cook following the programmed recipe.

Editing and Modifying a Saved Program

1. Recall the program to edit.
2. Press "STAGE" until the stage to edit is reached.
 - Press "COOK TEMP" then press "+" or "-" to adjust the temperature higher or lower. The display will show "temp" and the new set cooking temperature.
 - Press "COOK TIME" then press "+" or "-" to adjust the time. The display will show "time" and the new set cooking time.
3. If another cooking stage needs to be edited, press "STAGE" until the stage to edit is reached then repeat above steps.
4. To save the edited program, press "PROG", choose the program number and press "PROG" again to save the recipe to the desired program number.

OPERATING INSTRUCTIONS (Continued)

WARM

Warm Function

The Warm function is used to keep food items warm in the Brio after cooking has completed and that are not ready to be served immediately.

1. Press "ON/OFF". The display will show "360F" and "temp".
2. Press "WARM". The display will show "140F", "warm", and "temp".
 - Adjust "WARM" temperature by pressing "+" or "-". Selectable temperature range is 100F~145F.
 - Adjust warming time by pressing "COOK TIME" then press "+" or "-" to select Warm time range: 00:00-02:00 (0-2 hrs), 100F-145F (100°F to 145°F).
3. Press "START/PAUSE". The unit will cook at 360°F with 15 minutes as the default cooking temperature and cooking time and will keep food warm at 140°F for 1hr as the default.

Warm can be used together with programmed recipes.

1. Press "PROG" and select program number.
2. Press "WARM". The display will show "140F", "warm", and "temp".
 - Adjust warm temperature by pressing "+" or "-". Selectable temperature range is 100°F~145°F.
3. Adjust warm time by pressing "COOK TIME". Press "+" or "-" to select warm time range: 00:00-02:00 (0-2 hrs), 100F-145F (100°F to 145°F).
4. Press "START/PAUSE". The unit will cook at set menu temperature and time and will keep food warm at 140°F for 1hr as the default or set warming temperature and time.

Warm can be used as a single function.

1. Press "ON/OFF". The display will show "360F" and "temp".
2. Press and hold "WARM" for 2 seconds. Unit will beep twice and will begin to warm.
 - Adjust warming time by pressing "COOK TIME". Press "+" or "-" keys to select warm time range.

Note: The Warm function can be added or canceled anytime during the cooking process. Simply press "WARM" to add or delete the function.

OPERATING INSTRUCTIONS (Continued)

PROBE

Probe

Probe temperature range is 100°F~210°F. Default probe temperature is 160°F.

1. Press "ON/OFF". The display will show "360F" and "temp" as default.
2. Press "PROBE". The display will show "prob" and "160F" (as default temperature) on screen. Press "+" or "-" to adjust to desired probe temperature (e.g., "170F" or 170°F).
3. Connect Probe (jack) into the unit and insert other end into the food. Press "START/PAUSE". Unit will start to cook to desired temperature.
4. During cooking, the current probe temperature will be displayed. While unit displays probe temperature, "prob" will be lit.
 - Press "COOK TEMP". The display will show cooking temperature of the Brio and "COOK TIME" will show cooking time.
5. Press "PROBE" and hold for 2 seconds. The set temperature of probe will be displayed. Adjust desired probe temperature by pressing "+" or "-", if needed.
6. If desired cooking time is finished but desired probe temperature is not achieved yet, the Brio will continue cooking until probe temperature is reached.
7. If the set cooking temperature is lower than target probe temperature and "START/PAUSE" is pressed, the display will show an error message, "Prob". The unit will beep three times and will not start cooking.
8. If the Probe is unplugged and "PROBE" is pressed, the display will show an error message, "Prob". The unit will beep three times and will not start cooking.

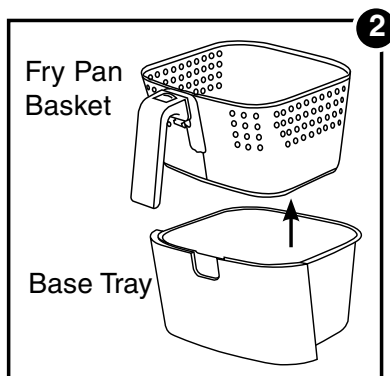
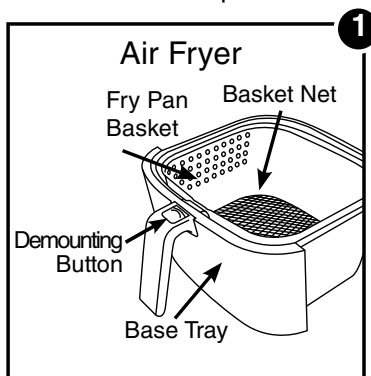
OPERATING INSTRUCTIONS (Continued)

Assembling the Brio

CAUTION: DO NOT use the Brio without the Base Tray and Fry Pan Basket with Net. **DO NOT** touch the insides of the Base Tray, Fry Pan Basket, and Net immediately after cooking. Parts will be hot. **ONLY** hold the Base Tray and Fry Pan Basket by the handle.

Removing Base Tray with Fry Pan Basket

1. Using the handle, pull and slide out the Base Tray and Fry Pan Basket with Net. (See Fig. 1.)
2. To remove Fry Pan Basket from Base Tray, while holding the handle, push demounting button forward and lift up Fry Pan Basket from Base Tray. (See Fig. 2.) When cooking, this will reduce extra weight from Base Tray and make it easier to pour or shake smaller foods.



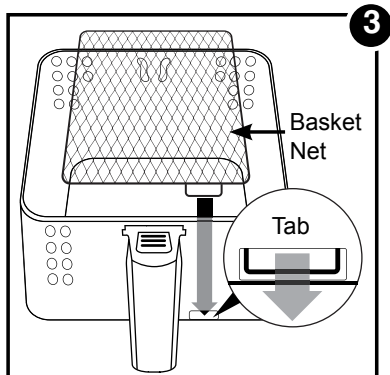
Removing the Fry Pan Basket Net:

1. After removing Fry Pan Basket from Base Tray, turn Fry Pan Basket upside down.
2. Using oven mitts, press the underneath of the Fry Pan Basket Net down until it is released from Fry Pan Basket. Net and its tab will be released from Fry Pan Basket.

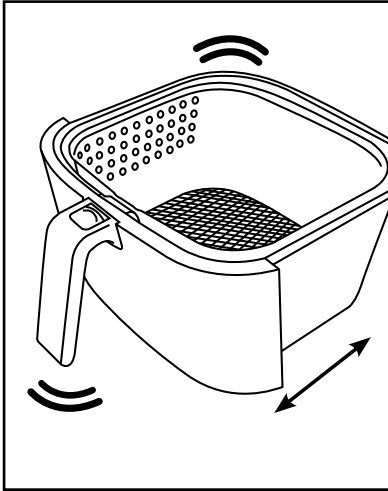
Assembling the Fry Pan Basket Net

1. Place Tab of Fry Pan Basket Net into slot of Fry Pan Basket. (See Fig. 3.)
2. Press other end of Fry Pan Basket Net down until Net snaps into place and is flat inside Fry Pan Basket.

Note: For best results, when cooking, do not fill more than $\frac{4}{5}$ full.



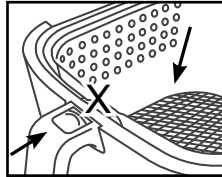
OPERATING INSTRUCTIONS (Continued)



Shaking Food:

Some foods require shaking halfway through cooking. To properly shake the food, hold the handle, remove the Fry Pan Basket with Base Tray from the appliance, and shake.

Once the food has been adequately shaken, slide the Base Tray with Fry Pan Basket back into the Brio.



DO NOT PUSH THE DEMOUNTING BUTTON FORWARD WHILE SHAKING.

CARE & MAINTENANCE

Cleaning

Clean the appliance after every use or in between a number of large batches. The Fry Pan Basket and the Base Tray have a non-stick coating with a stainless steel Basket Net. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

1. Unplug the appliance and make sure it cools completely.
2. Use a damp cloth to wipe the outside of the appliance.
3. Clean the Fry Pan Basket and inside components with a nonabrasive sponge, hot water, and mild detergent.

Note: Remove the Base Tray and Fry Pan Basket and place on a heat-resistant surface to help cool the appliance quicker.

Note: If using the dishwasher for the Base Tray, Fry Pan Basket, and Fry Pan Basket Net, it is recommended to use top rack only.

Tip: If there is residual food in the Base Tray and Fry Pan Basket, add some hot water and let it soak separately for about 10 minutes for easier cleaning. Then use a soft cleaning brush to remove any lingering food.

Storage:

1. Unplug the appliance and let it cool down completely.
2. Make sure that all the parts are cleaned and dry.
3. Push the power cord into the storing capsule.
Affix the cord by inserting it into the cord fixing unit.

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



WARNING

Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
The Brio does not work.	The appliance is not plugged in. Did not press "ON/OFF". Fry Pan Basket is not in the Brio.	Insert the plug into an appropriate grounded power socket. Press "ON/OFF" after settings are selected. Place the Fry Pan Basket with the Base Try into Brio.
The ingredients fried in the Fry Pan Basket are not completely cooked.	Too many ingredients were used. The cooking temperature is too low. The cooking time is too short.	Remove some ingredients from the Fry Pan Basket; smaller batches are fried more evenly. Fry at a higher temperature. Set the Brio to air-fry for a longer time.
The food is fried unevenly.	Certain types of ingredients were not shaken halfway through the cooking time.	Ingredients that are on the top need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the Brio.	A type of snack meant to be prepared in a traditional deep fryer was used.	Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks beforehand for a crispier result.
Cannot slide the Fry Pan Basket into the appliance properly.	The Fry Pan Basket is overfilled. The Fry Pan Basket is not placed in the Base Tray correctly.	Do not fill the Fry Pan Basket more than 4/5 full. Push the Fry Pan Basket down into the Base Tray until you hear a click.

TROUBLESHOOTING (Continued)

PROBLEM:	POSSIBLE CAUSE(S):	RESOLUTION(S):
White smoke is coming out of the product.	You are frying greasy foods. The Fry Pan Basket Net contains greasy residue from previous uses. When preparing greasy ingredients in the Air Fryer, large amounts of oil can smoke and infiltrate Fry Pan Basket. The oil will produce white smoke and the Fry Pan Basket might become hotter than usual. This will not affect the final cooking effect. White smoke is caused by grease heating up in the Fry Pan Basket.	Clean Fry Pan Basket properly after each use.
French fries are fried unevenly in the Brio.	You did not soak the potato sticks properly before you fried them. You did not use the right potato type or they were not fresh.	Soak potato sticks in a bowl of water for at least 30 minutes, take them out, and dry with paper towels. Use fresh potatoes and make sure they stay firm during frying.
French fries are not crispy when they come out of the Brio.	The crispiness of the fries depends on the amount of oil and water in the fries.	Dry the potato sticks properly before adding the oil and placing in the Brio. Cut the potato sticks smaller for a crispier result. Add slightly more oil to potatoes before placing in Brio for a crispier result.
<p>If the unit needs to be replaced or returned to the manufacturer, contact our Customer Service Department at: 1-877-689-2838 or help@nuwavenow.com.</p>		

Contact Customer Service if any of these errors occur:

Code	E1	E2	E3	E4
Error	Probe short circuit	NTC short circuit	NTC open	NTC overheat

LIMITED WARRANTY

The NuWave Brio 4.5-Qt. Healthy Digital Air Fryer

THE MANUFACTURER WARRANTS

The NuWave Brio, including the Base Tray, Fry Pan Basket, Fry Pan Basket Net, and Probe are to be free from manufacturer defects.

All electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. The Manufacturer will provide the necessary parts and labor to repair any part of the NuWave Brio at NuWave, LLC Service Department. After the expiration of the warranty, the cost of the labor and parts will be the responsibility of the owner.

THE WARRANTY DOES NOT COVER

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

TO OBTAIN SERVICE

The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; and carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and your "**RG number.**" (Call 1-877-689-2838)

or email help@nuwavenow.com to obtain the **RG number** (Return Goods Authorization number). Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

MANUFACTURER'S OBLIGATION

The Manufacturer's obligation under this Limited Warranty is limited, to the extent allowable by law, to repairing or replacing any part covered by this Limited Warranty which upon examination is found to be defective under normal use. The Limited Warranty is applicable only within the continental United States and only to the original purchaser of the manufacturer's authorized channels of distribution. **THE LIMITED WARRANTY MAY NOT BE ALTERED, VARIED OR EXTENDED EXCEPT BY A WRITTEN INSTRUMENT EXECUTED BY THE MANUFACTURER. THE REMEDY OF REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS LIMITED WARRANTY IS EXCLUSIVE. IN NO EVENT SHALL THE MANUFACTURER BE LIABLE**

LIMITED WARRANTY (Continued)

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 NUWAVE, LLC.

READ YOUR OWNER'S MANUAL: If you still have any questions about operation or warranty of the product, please contact **NuWave, LLC** at: **1-877-689-2838** or email **help@nuwavenow.com**.

Recipes



nuwave[®]
— LIVE WELL FOR LESS —



Air-Fried Spinach Ravioli with Pesto Sauce

Serves: 4

Ingredients:

2c breadcrumbs, Italian
¼c Parmesan cheese
1t olive oil
1c buttermilk
24 spinach ravioli, fresh

For Pesto Sauce:

1c basil, fresh
3 cloves garlic
3T pine nuts, roasted
¼c Parmesan cheese, grated
Sea salt
Black pepper, fresh, ground
¼c extra-virgin olive oil

Directions:

1. In a bowl, combine breadcrumbs, Parmesan cheese, and olive oil; set aside.
2. Place the buttermilk in a shallow bowl and set up a breading station with the buttermilk and breadcrumbs.
3. Dip the ravioli in the buttermilk and then cover with breadcrumbs; set aside.
4. Place some parchment paper in the bottom of the basket and arrange the ravioli. Be sure not to overcrowd.
5. Set the air fryer to 200°F and cook for 5 minutes.
6. While ravioli are cooking, add basil, garlic, pine nuts, Parmesan cheese, salt, and black pepper to a food processor. Pulse a couple of times and then leave food processor running and add olive oil in a steady slow stream until emulsified.
7. Serve spinach ravioli hot and with pesto sauce.



Air-Fried Shrimp with Cocktail Sauce

Serves: 4

Ingredients:

1lb raw shrimp (30-40 count)
1t garlic powder
½t black pepper
1t sea salt
2c panko bread crumbs
2 eggs lightly beaten
1c all-purpose flour
Cooking spray
*Lemon slices for serving

For Cocktail Sauce:

1c ketchup
2T horseradish
1T lemon juice
½t Worcestershire sauce
¼t sea salt
½t fresh ground black pepper

Directions:

1. In a small bowl, mix together ketchup, horseradish, lemon juice, Worcestershire sauce, sea salt, and fresh ground black pepper. Refrigerate until ready to be used.
2. Peel and devein raw shrimp; leave tails attached. Rinse well and pat dry. Put in a large bowl and season with sea salt, fresh ground black pepper, and garlic powder. Toss to season all the shrimp; set aside.
3. Use 3 shallow dishes: in dish #1 put the flour, dish #2 put eggs, lightly beaten, and dish #3 panko bread crumbs.
4. Flour the shrimp first, follow by dipping in egg and then bread with Panko. Repeat until all shrimp are breaded.
5. Cook shrimp in batches. Preheat Brio at 400°F for 5 minutes.
6. Once preheating is done, arrange shrimp in one single layer and spray cooking spray. Set Brio at 350°F and cook for 5 to 7 minutes or until golden brown.
7. Serve with cocktail sauce and lemon slices.



Bacon-Wrapped Scallops

Serves: 4

Ingredients:

20 raw sea scallops

5 slices bacon

1 tsp paprika

Oil spray

20 toothpicks

Directions:

1. Drain and rinse scallops. Place scallops on paper towels to soak up moisture.
2. Wrap each scallop with a piece of bacon, and then use toothpicks to hold the bacon in place. Season the scallops.
3. Place scallops in single layer into the basket.
4. Air-fry at 400°F for 5-6 minutes, flipping halfway through.
5. Carefully remove from fryer.
6. Gently remove toothpicks, then place on serving dish.
7. Serve and enjoy.



BBQ Chicharrons

Serves: 2

Ingredients:

½c pork rind pellets

Cooking spray

1t onion powder

1t garlic powder

1t celery seeds

¼t cayenne pepper

BBQ Seasoning:

2T sea salt

2T sugar

2T smoked paprika

1-½T black pepper, ground

Directions:

1. For seasoning, place all ingredients into a mixing bowl and combine completely.
2. Place pork rind pellets into the fryer basket and set to 400°F. Cook until pellets puff up to 3-4 times their normal size, about 3 minutes.
3. Remove chicharrons from fryer basket and season with BBQ seasoning.



BBQ Wings with Pink Peppercorns

Serves: 2

Ingredients:

1lb chicken wings
1t canola oil
¼t fresh black pepper

For Sauce:

½c BBQ sauce
1T green onion, thinly sliced
1T pink peppercorns, slightly crushed

Directions:

1. In a large mixing bowl, add the wings, oil, and pepper. Toss to coat the wings.
2. Place the wings in the fryer basket and set to 400°F for 20 minutes.
3. While the wings are cooking, in another mixing bowl, add BBQ sauce, green onion, and peppercorns. To crush peppercorns, place them in the palm of your hand. With your finger, crush them slightly. They will break apart easily.
4. Once the wings are cooked, toss them in the sauce to coat.
5. Serve with your favorite dipping sauce or enjoy them on their own.



Bleu Bacon-Stuffed Mushrooms

Serves: 2

Ingredients:

- 6 large mushrooms
- 3 strips bacon
- 2T butter
- $\frac{1}{4}$ c white onions, small dice
- 2 cloves garlic, mined
- $\frac{1}{2}$ c bleu cheese, crumbled
- $\frac{1}{2}$ c cream cheese, large dice
- $\frac{1}{3}$ c breadcrumbs

Directions:

1. Clean and remove stems from mushrooms. Mince the stems and put in a bowl; set aside.
2. Cook bacon in a skillet until crispy, transfer bacon to paper towel, and leave bacon fat in the skillet. Add butter, mushroom stems, onions and garlic. Cook until onions caramelize.
3. In a food processor, add the bacon, blue cheese, cream cheese, the mixture from the skillet, and breadcrumbs. Pulse the food processor a couple times until everything is incorporated. Do not blend.
4. Fill the mushroom caps with the cheese mixture and place them in the basket.
5. Set to 350°F and cook for 15 minutes or until bubbly and lightly browned.
6. Serve hot.



Cajun Roasted Potatoes

Serves: 4

Ingredients:

4 russet potatoes
2T extra-virgin olive oil
1T Cajun spice
Sea salt
Black pepper, fresh, ground

Directions:

1. Scrub potatoes and cut into wedges. Put them in a bowl and toss with olive oil until completely covered.
2. Arrange potatoes in the basket.
3. Cook at 375°F for 15 minutes, flip, and continue cooking for an additional 10 minutes or until fully cooked.
4. Once done, put potatoes in a bowl and toss with Cajun Spice, sea salt, and fresh ground black pepper.
5. Serve hot with dipping sauce of your choice.



Cajun Salmon with Mustard Greens

Serves: 2

Ingredients:

2 (8-oz) salmon fillets
1T olive oil
¼t smoked paprika
½t seafood seasoning
¼t cayenne pepper
Cooking spray

For Mustard Greens:

1lb mustard greens, washed and torn into large pieces
3 cloves garlic, minced
2T olive oil
½c white onions, thinly sliced
3T chicken or vegetable stock
¼t sea salt
¼t fresh ground black pepper
¼t dark sesame oil

Directions:

1. In a small bowl, mix together olive oil, paprika, seafood seasoning, and cayenne pepper. Rub on salmon. Let it marinate for a couple hours.
2. Meanwhile, in a skillet heat oil and add the onions. Cook until soft. Add the garlic.
3. When caramelized, add mustard greens and season with sea salt, fresh ground black pepper, stock, and dark sesame oil. Mix everything together and cook until mustard greens have softened.
4. Preheat Brio at 400°F for 5 minutes.
5. Once the preheat has finished, arrange salmon on the basket. Spray cooking oil. Set Brio to 360°F for 8 minutes.
6. Once fish is cooked, plate with mustard greens.



Char Siu

Serves: 6

Ingredients:

4 lbs pork belly, skin removed
4T char siu sauce
Sesame seeds

Homemade Char Siu Sauce:

2T Shaoxing cooking wine
2T oyster sauce
 $\frac{1}{3}$ c sugar
 $\frac{1}{3}$ c hoisin sauce
1- $\frac{1}{2}$ T honey
 $\frac{1}{2}$ t 5-spice powder

Directions:

1. Combine wine, oyster sauce, sugar, hoisin sauce, honey, and 5-spice powder in a saucepan over medium heat. Bring to a boil. Lower to a simmer and allow the sauce to thicken slightly, about 10 minutes.
2. Cut belly into 4 equal pieces and rinse then pat dry with a paper towel.
3. Add the belly pieces and 4 tablespoons of homemade char siu sauce to a resealable plastic bag. Marinate at least 24 hours in the fridge.
4. An hour to 1 $\frac{1}{2}$ hours before cooking, remove pork belly pieces from marinade. Save the marinade.
5. Place the pork belly pieces into the fryer basket. Set the fryer to 400°F and cook for 10 minutes.
6. At the end of 10 minutes, baste the pork belly with the remaining marinade and return to the fryer at 320°F for an additional 10 minutes. Once cooked, remove pork belly and set aside to rest.
7. While pork belly is resting, add 3 tablespoons of char siu sauce with 5 tablespoons of water to a small saucepan and bring to a boil.
8. Slice pork belly and drizzle char siu over the top of sliced pork belly then dust with sesame seeds.



Chicago-Style Hot Dogs

Serves: 4

Ingredients:

- 8 beef hot dogs
- 8 poppy seed hot dog buns
- ½c yellow mustard
- ½c neon-green relish
- ½c yellow onions diced
- 8 pickle spears
- 16 sport peppers
- 16 tomato wedges
- 1T celery salt

Directions:

1. Preheat at 400°F for 5 minutes.
2. Once preheated, place hot dogs in the basket and cook at 400°F for 5 minutes.
3. Set the hot dogs in the buns and top with the trimmings.
4. Serve hot.



Chicken Cordon Bleu

Serves: 2

Ingredients:

2 chicken breasts, boneless
1 slice ham
1 slice Swiss cheese
2 garlic cloves, minced
1 egg, beaten

½C breadcrumbs
1T tarragon, dried
1T thyme, dried
1t parsley fine chop
Sea salt and black pepper

Directions:

1. Place the chicken breasts flat on cutting board. With a sharp knife, slice each chicken breast from the side, cutting about $\frac{3}{4}$ the way through the chicken breast. Open up the chicken, exposing the insides of the breast.
2. Season all sides of the chicken with salt and pepper. Divide the garlic between the 2 breasts and place in center of chicken. Lay $\frac{1}{2}$ slice of ham in the middle of each chicken breast and top with $\frac{1}{2}$ slice of Swiss cheese. Close the chicken.
3. Combine the breadcrumbs, thyme, tarragon, and parsley in a bowl large enough to place the chicken in and cover with the breadcrumb mixture.
4. Cover the chicken in breadcrumbs and then coat it in egg then back into the breadcrumbs.
5. Place the chicken into the basket of the air fryer and set to "poultry" and adjust the cooking time to 20 minutes.
6. After the 20 minutes of cooking, check that the internal temperature has reached 165°F. If the chicken is not cooked through, add cooking time in 5-minute intervals until cooked and temperature is reached.
7. Serve with steamed veggies.



Chicken Fajita Egg Rolls

Serves: 6

Ingredients:

12 egg roll wrappers
1 red bell pepper, fine dice
1 pkg. fajita seasoning
8oz black beans, rinsed and drained
2oz diced green chilies
½C chicken, cooked, shredded
½C pepper jack cheese, shredded

½C cheddar cheese, shredded
Sea salt and fresh ground black pepper
Cooking spray

Directions:

1. In a large mixing bowl, combine bell pepper, fajita seasoning, black beans, green chilies, chicken, and both cheeses.
2. On a flat surface, lay out each egg roll wrapper and evenly divide the fajita mix to the bottom ⅓ of each wrapper. Be sure to leave some space around the edges of the wrapper. Fold the sides of the wrapper toward the middle over the filling then roll the wrap into an egg roll shape.
3. Lay the egg rolls in the basket of the fryer seam side down and spray lightly with cooking spray.
4. Set the fryer to 400°F for 10 minutes or until the egg rolls are crispy and golden brown.
5. Serve with salsa or a dip.



Chicken Parmesan with Marinara

Serves: 4

Ingredients:

1lb chicken breast, boneless, skinless,
sliced horizontally making 4 breasts
1c panko breadcrumbs
 $\frac{3}{4}$ c marinara sauce
 $\frac{1}{2}$ c mozzarella cheese, shredded

$\frac{1}{2}$ c Parmesan cheese, grated
 $\frac{1}{8}$ c egg whites
2t Italian seasoning
Sea salt and pepper
Cooking spray

Directions:

1. Spray the inside of fry Pan Basket with cooking spray.
2. Place each halved chicken breast between 2 sheets of plastic wrap and pound them down to flatten to $\frac{1}{8}$ -inch thick.
3. In a shallow dish, combine panko, mozzarella cheese, Parmesan cheese, Italian seasoning, salt, and pepper.
4. Place egg whites in another bowl. Dip the chicken into the egg whites then dredge through the panko, completely covering the chicken in both egg whites and panko.
5. Set the air fryer to 400°F and place chicken breasts in basket. Spray top of chicken with cooking spray and cook for 5-7 minutes or until internal temperature reaches 165°F.
6. Once cooked through, ladle marinara sauce over chicken and top with additional mozzarella cheese. Cook an additional 3 minutes or until cheese is melted.
7. Serve over a bed of pasta with garlic bread.



Chili-Coffee-Rubbed NY Strip Steak

Serves: 2

Ingredients:

- 2 (7-oz) NY strip steaks
- ¼c espresso coffee powder
- ¼c ancho chile powder
- ¼c brown sugar, packed
- 2T smoked paprika
- 2T sea salt
- 1T ground cumin

Directions:

1. Press "PREHEAT" on the Brio.
2. Meanwhile, in a small bowl mix together espresso coffee powder, ancho chile powder, brown sugar, and smoked paprika.
3. Sprinkle mixture on both sides of steaks.
4. Set Brio at 400°F and cook for 5 to 7 minutes, for medium steaks.

Note: May have extra rub depending on how much is put on steaks.



Crab Rangoon

Serves: 4

Ingredients:

8oz cream cheese

½c crab meat, drained, and crumbled

2 green onions, thin slice

2t garlic, minced

2t Worcestershire sauce

½t soy sauce

1 (12-oz) pkg. wonton wrappers

*Sweet and sour dipping sauce to serve with

Directions:

1. In a bowl, combine cream cheese, crab meat, green onions, garlic, Worcestershire sauce, and soy sauce. Mix well.
2. Take one wonton skin, and in the center place 1t of cream cheese filling.
3. Moisten the edges of the wonton wrapper with water. Fold in a triangle and press to seal, removing air from inside. Take the left and right unsealed sides, turning them up, and place against the existing seal on top. Press along the edges to close the areas where the filling could be exposed.
4. Place the Crab Rangoon in the basket. Set to 400°F and cook for 15 minutes or until golden brown.
5. Serve hot with a sweet and sour sauce.



Crispy Beef

Serves: 4

Ingredients:

1lb beef sirloin tip, cut into 1-inch cubes
1 (16-oz) jar cheese pasta sauce
1½c soft breadcrumbs
2T olive oil
½t marjoram

Directions:

1. In a shallow dish, mix together the breadcrumbs, olive oil, and marjoram; set aside.
2. In a bowl, pour the cheese pasta sauce and add the cubed meat. Toss until all the cubed meat is coated.
3. Take the coated meat cubes and toss in the breadcrumb mixture to coat thoroughly. Arrange them in the basket. Cook in 2 batches, if necessary.
4. Set the Brio at 360°F. Cook for 6 to 8 minutes or until internal temperature of 145°F is reached and the outsides are crisp and brown.
5. Serve hot.



Crispy Pork Chops with Roasted Broccoli Crowns

Serves: 6

Ingredients:

6 pork chops, boneless

2 eggs, beaten

½c panko

⅓c corn flakes, crushed

1-¼t paprika

½t onion powder

½t garlic powder

¼t chili powder

½t black pepper, ground

2T Parmesan cheese, grated

Sea salt

Cooking spray

2-3 lbs broccoli crowns

2T extra-virgin olive oil

2t lemon zest, grated

1t sea salt

½t black pepper, ground

¼c Parmesan cheese, grated

Directions:

1. Lightly spray the fryer basket with cooking spray and preheat to 400°F.
2. Season the pork chops with ½t sea salt.
3. In a bowl, combine, panko, corn flakes, paprika, onion powder, garlic powder, chili powder, black pepper, ¾t salt, and Parmesan cheese.
4. Place the egg in another bowl and dip the pork chops into the egg then panko mixture to coat.
5. Place the pork chops into the basket and set to 12 minutes. Cook in batches so as not to overcrowd the fryer basket. Apply cooking spray to top of pork chops. After 6 minutes of cooking, flip the pork chops and reapply a spray of cooking oil to the chops. Once all chops are cooked, place on a plate and cover loosely with aluminum foil; set aside.
6. For the broccoli, in a large pot, add 6 quarts of water and bring to a boil. Blanch the broccoli in the water for 3 minutes and remove. Drain well. Place broccoli back into a large bowl and add the oil, salt and pepper and toss to coat broccoli.
7. Add the broccoli to fryer basket. Set the air fryer to 400°F for 15 minutes. Cook, shaking basket halfway through to ensure even cooking.
8. Once done, add lemon zest and Parmesan cheese and serve with crispy pork chops.



Croque Monsieur

Serves: 4

Ingredients:

Sandwich:

- 8 slices hardy sourdough bread
- 6oz Gruyère cheese, grated
- ¼c Parmesan cheese, grated
- 5oz ham, thin sliced

Bechamel Sauce:

- 1-½c milk
- ¼c flour
- ¼c butter
- ¼t Dijon mustard
- Dash nutmeg, ground
- Sea salt and black pepper

Directions:

For Bechamel:

1. In a saucepan, melt butter over medium heat and add flour, whisking constantly.
2. After 3-4 minutes, gradually whisk in milk and keep stirring until sauce thickens and becomes smooth.
3. Remove from heat and add mustard and nutmeg. Adjust seasoning with salt and pepper.

Sandwich Assembly:

1. Evenly spread bechamel over one side of each slice of bread and place 4 slices, bechamel side up, in the fryer basket.
2. Add ham, Gruyère, and Parmesan cheese then place the remaining 4 slices of bread on top with bechamel facing up. Top the bread with the remaining Gruyère and Parmesan cheeses.
3. Place basket into the air fryer and Set to 400°F for 5 minutes. Cook sandwiches until cheese is melted and cheese on top is golden brown. Serve.



Devils on Horseback

Serves: 10

Ingredients:

40 dates, pitted, left whole
½c bleu cheese, crumbled
20 slices bacon, cut in half
Chives, thin slice, garnish
Hoisin sauce, for dipping (optional)

Directions:

1. Preheat the air fryer to 400°F.
2. Split dates in half lengthwise and open the date. Add about a teaspoon of bleu cheese to the middle of the date and close the date around the cheese.
3. Lay a slice of bacon out on a flat surface and place the date at one end of the bacon. Roll the date, wrapping the bacon around the date. Periodically stretch the bacon slightly to ensure a tight wrap around the date.
4. Place the dates in the air fryer basket, seam-side down, and set the fryer to 10 minutes.
5. When done, remove the basket. The bacon should be brown and crispy and the cheese should be melting and slightly oozing from the date.
6. Plate the dates with Hoisin sauce or sauce of choice. Garnish with chives and enjoy.



Filet Mignon

Serves: 2

Ingredients:

2 filet mignon steaks

2 slices thick bacon

Olive oil

Sea salt

Fresh ground black pepper

Directions:

1. Preheat Brio at 400°F for 15 minutes.
2. Wrap the bacon around the filets mignons. Secure the bacon with a toothpick.
3. Rub olive oil on the filets and season with sea salt and fresh ground black pepper.
4. In a heated skillet, sear filets on both sides. Once seared, place filets in the basket of the Brio.
5. Once preheated, set at 400°F for 5 to 7 minutes. Cook until internal temperature reaches 130°F for medium-rare.
6. Once done, let the steaks rest 5 to 10 minutes before serving or cutting into.



Fish and Chips with Homemade Tartar Sauce

Serves: 4

Ingredients:

2 catfish fillets
¼c tortilla chips
4 slices of wholemeal bread
¼c Parmesan cheese
¼t onion powder
¼t garlic powder
¼t sea salt
¼t fresh ground black pepper
1 egg
2T milk

For Tartar Sauce:

½c mayonnaise
2T pickles or cornichons finely, minced
2T red onions finely minced
1T white wine vinegar
1T capers
1t grained mustard
Sea salt
Fresh ground black pepper

Directions:

1. Cut fish fillets in half so there will be a total of 4 pieces of fish. Season with lemon juice, sea salt, and fresh ground black pepper; set aside.
2. In a food processor, add the bread, tortilla chips, Parmesan cheese, onion powder, garlic powder, sea salt, fresh ground black pepper and lemon zest. Pulse everything until a breadcrumb consistency is reached. Place on a shallow dish.
3. On another shallow dish, add the egg and milk and beat lightly and set aside.
4. Take a piece of fish and wet with egg mixture and then coat with breadcrumb mixture. Set aside.
5. Preheat at 400°F for 5 minutes.
6. Place breaded fish in the basket. Set to 360°F for 15 minutes. Fish should lightly brown.
7. Meanwhile, in a small bowl, mix together mayonnaise, pickles, red onion, white wine vinegar, capers, grained mustard, sea salt, and fresh ground black pepper. Put in the refrigerator and chill until ready to eat.
8. Serve fish warm with chips and homemade Tartar sauce.



Five-Spice Duck Breast

Serves: 2

Ingredients:

2 duck breasts, boneless, skin on

6T soy sauce

1T Chinese five-spice

1T mirin

1T honey

Sea salt and black pepper

Directions:

1. Place the duck breasts on a cutting board and score the duck skin, making 3-4 diagonal cuts through the skin. Make sure not to cut into the meat.
2. Place the duck into a resealable plastic bag and add the soy sauce, five-spice, mirin, honey, salt, and pepper. Mix everything together to coat the duck breast. Place in the refrigerator to marinate for 24 hours.
3. Remove the duck breast from marinade. Pat dry the duck breasts. In a sauté pan, bring up to high heat. Get the pan very hot. Once hot, add the duck breast skin-side down into the pan. Sear the skin of the duck until it reaches a crispy golden-brown texture; set aside.
4. While the duck breast is searing, set the air fryer to "PREHEAT", adjust the time to 10 minutes, and the temperature to 360°F.
5. Once the fryer has preheated, add ½ cup water to the bottom of the basket. Place the duck breast, skin-side up, into the fryer and set the fryer to "poultry". Adjust the cooking time to 30 minutes. After 30 minutes, check that the internal temperature of each has reached 165°F. If it has not, return into the fryer and cook until temperature has been reached.



Fried Pickles

Serves: 4

Ingredients:

- 1 (32-oz) jar pickles, whole
- 1c panko breadcrumbs
- 2 eggs, beaten
- $\frac{1}{3}$ c Parmesan cheese, grated
- $\frac{1}{4}$ t dill, dried
- Sea salt

Directions:

1. Slice pickles on a bias, $\frac{1}{4}$ -inch thick, and place slices paper towels to dry.
2. In a shallow bowl, combine breadcrumbs, Parmesan, and dill.
3. Dip a pickle slice in the egg then coat with the breadcrumbs. Repeat until all pickle slices are breaded.
4. Arrange the breaded pickle slices in air fryer basket. Do not overcrowd.
5. Cook at 400°F for 10 minutes. Shake the basket halfway through cooking.
6. Serve hot.



Homemade Chicken Tenders with Honey Mustard

Serves: 2

Ingredients:

8 chicken tenderloins
2 eggs, beaten
1C breadcrumbs
½T rosemary, dry
½T thyme, dry
1t sea salt
½t fresh ground black pepper

Honey Mustard:

1T Dijon mustard
1T honey
1T white vinegar
1t cracked black pepper

Directions:

1. In a mixing bowl, add breadcrumbs, rosemary, and thyme and combine.
2. Season the tenders generously with salt and pepper. Dip and coat the tenders in egg then coat with the breadcrumbs. Place the chicken in the basket of the air fryer. Set to "poultry" and cook for 12 minutes or until the internal temperature reaches 165°F.
3. While the chicken is cooking, combine the mustard, honey, white vinegar, and pepper in a small mixing bowl. Serve as a dipping sauce for the chicken tenders.



Honey-Butter Pork Tenderloin

Serves: 6

Ingredients:

1-½ lbs pork tenderloin, trimmed

¾c water

4t butter

2t honey

½t Cajun seasoning

½t black pepper, ground

Directions:

1. In a skillet, over medium heat, melt the butter and honey.
2. Rub the Cajun seasoning and black pepper on the pork tenderloin. Add pork to the honey butter. Brown all sides of the tenderloin.
3. Place the tenderloin in the fryer basket and press the "menu" button until the red light shows over the steak option. This will set the fryer to 360°F and 12 minutes of cooking time. Cooking time may be longer due to the size and thickness of the tenderloin.
4. Once cooked, remove tenderloin to a serving dish and cover with aluminum foil.
5. Pour the juices left in the basket from the cooked tenderloin into a saucepan, add the water, and heat over medium heat. Slightly reduce liquid for about 5 minutes.
6. Slice the tenderloin and serve with a drizzle of the pan sauce from pan.



Italian Sausage with Rigatoni Pasta

Serves: 2

Ingredients:

1lb rigatoni pasta
1lb Italian sausage, cooked and crumbled
2 basil leaves, chiffonade
1 bell pepper, sliced into strips
1c grape tomatoes, halved
1-½T sea salt

¼c fontina cheese, grated
¼c mozzarella cheese, shredded
1c marinara sauce
Cooking spray

Directions:

1. Cook pasta according to package. Strain pasta and place in a bowl and add sausage, bell pepper, tomato, fontina cheese, half the mozzarella cheese, and the marinara sauce. Stir together.
2. In a baking dish that will fit into the air fryer, coat dish with cooking spray and add the pasta mixture.
3. Set the air fryer to 325°F for 10 minutes. After 10 minutes, add the remaining mozzarella cheese to the top of the dish and increase the temperature of the fryer to 400°F. Cook for an additional 3-4 minutes until cheese is melted. Top with fresh basil.



Jumbo Lump Crab Cakes

Serves: 4

Ingredients:

2c cooked crab meat	½c roasted pepper, finely chopped
1T all-purpose flour	1 egg
½c mayonnaise	½c panko breadcrumbs + 1 cup
3 green onions, finely chopped	½t garlic powder
1 yellow onion, medium size, finely chopped	½t sea salt
	½t fresh ground black pepper

Directions:

1. In a large bowl, add the crab meat, flour, mayonnaise, onion, green onion, roasted pepper, egg, ½c panko breadcrumbs, garlic powder, sea salt, fresh ground black pepper.
2. Combine all ingredients together, but don't overwork the mixture. Divide mixture into 16 portions and form the crab cakes.
3. In a shallow dish, add 1c of panko. Pat each crab cake into the panko. Place the crab cakes on a tray or plate and put in freezer for an hour. This will make it easier to handle them.
4. Preheat at 400°F for 5 minutes.
5. Once preheat is done, set at 360°F for 10 minutes. Or cook until golden brown.
6. Serve hot with any dipping sauce of choice.



Korean Wings

Serves: 2

Ingredients:

1lb chicken wings
1t canola oil
¼t fresh black pepper

For Sauce:

1-½T sambal
1T Sriracha
1T black bean paste

Directions:

1. In a large mixing bowl, add the wings, oil, and pepper. Toss to coat the wings.
2. Place the wings in the fryer basket and set to 400°F for 20 minutes.
3. While the wings are cooking, in another mixing bowl, add the sambal, Sriracha, and black bean paste. Mix to combine.
4. Once the wings are cooked, toss them in sauce to coat.
5. Serve with favorite dipping sauce or enjoy them on their own.



Mongolian Beef

Serves: 4

Ingredients:

2lbs beef tenderloin beef chuck, cut into strips
¼c cornstarch
2T cooking oil
1T fresh ginger, minced
1T garlic, minced
½c rice vinegar

½c soy sauce
½c water
1t Hoisin sauce
½c brown sugar
1t red pepper flakes
½c green onion, chopped into 1-inch pieces

Directions:

1. In a plastic zip bag, add cornstarch and beef. Coat evenly.
2. To the zip bag, add the remaining ingredients: ginger, garlic, rice vinegar, soy sauce, water, hoisin sauce, brown sugar, and red pepper flakes.
3. Marinate for at least 2 hrs.
4. Place beef strips on the basket; try not to overlap. Set Brio at 400°F and cook for 10 minutes.
5. Once cooked, put beef on a plate and top with green onions.



Mozzarella Sticks

Serves: 4

Ingredients:

1lb mozzarella cheese, whole brick
2 eggs
3T nonfat milk
1c plain breadcrumbs
1T basil, fresh, minced
1T oregano, fresh, minced
1T parsley, minced

¼c all-purpose flour
1t garlic powder
1t onion powder
½t cayenne pepper
½t paprika, smoked
¼t black pepper, fresh, cracked
Sea salt
*Marinara sauce for serving

Directions:

1. Slice cheese into 3-by-½-inch sticks.
2. In a bowl, add eggs and milk. Whisk together.
3. In shallow dish, add breadcrumbs, basil, oregano, and parsley. In a third bowl, place flour, garlic powder, onion powder, cayenne pepper, paprika, and black pepper.
4. Assembly line should be flour-egg-breadcrumbs. Bread each piece of cheese in this order.
5. Place breaded cheese sticks on a tray and freeze for up to 2 hours or until solid.
6. Place small batches in the basket; do not overcrowd.
7. Set air fryer to 400°F and cook for 12 minutes.
8. Serve hot with marinara sauce.



Polish Kielbasa with Peppers and Onions

Serves: 6

Ingredients:

- 1 red bell pepper, sliced into strips
- 1 green bell pepper, sliced into strips
- 1 red onion, sliced into strips
- 2 lbs Polish kielbasa, cut into coins
- Sea salt and black pepper, ground
- Cooking spray

Directions:

1. Spray the basket of the fryer with a coat of cooking spray. Add the kielbasa, peppers, and onions.
2. Add salt, pepper, and cooking spray. Toss basket to coat sausage and veggies.
3. Set air fryer to 400°F for 10 minutes. Shake basket a couple times through cooking to separate and move sausage and veggies around.
4. Serve with rice or as a side dish.



Reuben Sandwich

Serves: 2

Ingredients:

4 slices of rye bread
10 slices of corned beef
3T of sauerkraut with caraway seeds
4T Thousand Island dressing
4 slices of Swiss cheese
Butter-flavored cooking spray

Directions:

1. Spray the outer sides of the rye bread.
2. Arrange the corned beef on 2 of the slices of rye bread. Evenly spread sauerkraut on top of the corned beef and drizzle on Thousand Island dressing.
3. On top of the sauerkraut and dressing, top with Swiss cheese and top with other rye bread.
4. Carefully place sandwiches in the basket.
5. Set Brio at 400°F for 5 minutes or cook until cheese melts.
6. Serve hot.



Scotch Eggs

Serves: 6

Ingredients:

6 hard-boiled eggs, peeled
3 eggs, raw, divided
1-½ c breadcrumbs, divided
1-½ lbs pork sausage
½c flour
Cooking spray

Directions:

1. In a large mixing bowl, combine one raw egg, ½ cup breadcrumbs, and pork sausage.
2. In a shallow bowl, beat the remaining eggs. In another shallow bowl, add the flour and set aside.
3. Divide the sausage mixture into six pieces. Flatten each piece into an oval shape.
4. Roll each hard-boiled egg in the flour then place the egg in the middle of the oval sausage patty. Wrap the sausage around the egg so that it completely encloses the egg.
5. Once wrapped, again roll the encircled egg in the flour, dip it into the beaten eggs, and then roll in the breadcrumbs.
6. Place the eggs in the fryer basket in a single layer and spray with cooking spray.
7. Set the air fryer to 360°F for 10 minutes. After 5 minutes of cooking, turn each egg over and spray again with cooking spray. Cook an additional 5 minutes or until sausage is cooked and the egg coating is brown.



Sesame Beef

Serves: 4

Ingredients:

1lb beef strips, any beef of choice.

¼c soy sauce

¼c ketchup

2T honey

2t sesame seed oil

1T sesame seeds

2t cornstarch

Directions:

1. In a plastic zip bag, add beef strips, soy sauce, ketchup, honey, sesame seed oil, sesame seeds, and cornstarch. Mix all together and marinate overnight in the refrigerator.
2. The next day of cooking preheat the Brio at 400°F for 15 minutes.
3. Once preheat is done, take out the strips of meat from the plastic zip bag and arrange them in the basket.
4. Cook sesame beef at 400°F for 5 to 7 minutes.
5. Meanwhile, take remaining marinade and pour into a small saucepan.
6. Bring up to a boil until it thickens.
7. Serve sesame beef with the marinade on the side for dipping.



Southern Fried Chicken Thighs

Serves: 6

Ingredients:

6-8 chicken thighs, bone-in
2C flour
1C buttermilk
1T garlic powder
1T black pepper
1T paprika

1t sea salt
1t onion powder
1t cumin
½t cayenne pepper
½t oregano, dried
½t thyme, dried

Directions:

1. In a resealable plastic bag, place the chicken thighs and buttermilk and seal the bag. Place in the refrigerator for at least 2-3 hours.
2. Remove the chicken from the bag and reserve the buttermilk; set aside.
3. Combine the flour and all the spices into a bowl large enough to dredge the chicken in the seasoned flour.
4. With each piece of chicken, dredge the chicken in the seasoned flour, then dip it back into the buttermilk. Again, dredge the chicken back into the seasoned flour.
5. Place the chicken in the fryer basket. Cook the chicken in batches, if necessary.
6. Set the air fryer to "poultry" and adjust the cooking time to 20 minutes.
7. Check the chicken every 5 minutes or so and turn the chicken over each time for even cooking.
8. After 15 minutes of cooking, check the chicken with a meat thermometer. Chicken should reach an internal temperature of 165°F.
9. Serve with corn on the cob and enjoy.



Spiced Avocado Fries with Creole Sauce

Serves: 2

Ingredients:

2 avocados
4T ground coriander
3 limes, juice and zest
2c oats
1T dried or fresh basil
2T taco seasoning

Sea salt
Black pepper, fresh, ground

For Dipping Sauce:

½c mayonnaise
1T brown mustard
2t Cajun seasoning
1t lemon juice

Directions:

1. Cut avocados in half and remove skin and pit (seed). Slice avocado, similar to potato wedges.
2. Squeeze lime juice over the avocado and season with sea salt, fresh ground black pepper, and coriander.
3. In a food processor, add lemon zest, oats, basil, and seasoning. Pulse until breadcrumb consistency is reached. Put mixture into a shallow dish.
4. Take avocado slices and bread them with the oat mixture. Arrange the slices in the basket; do not overlap.
5. Set air fryer to 400°F and cook for 6 minutes. Flip the avocado slices and set to cook for an additional 6 minutes.
6. In a small bowl, add mayonnaise, brown mustard, Cajun seasoning, and lemon juice. Mix all together and pour into a dipping sauce container; set aside.
7. Before serving, squeeze remaining lemon juice. Serve with Creole Sauce.



Spicy Rumaki

Serves: 8

Ingredients:

½ lb chicken livers, cleaned and rinsed, cubed into ½-inch pieces
1 lb bacon slices, with slices cut into thirds

1 (5 oz) can whole water chestnuts, quartered

1 jalapeño pepper, thinly sliced

2 cloves garlic, minced

2t fresh ginger, minced

4T maple syrup

3T soy sauce

2T red pepper flakes

Sweet chili sauce for dipping, optional

Directions:

1. Place the chicken livers in a plastic resealable bag along with the soy sauce, ginger, and garlic. Marinate for 2 hours.
2. Remove the livers from the marinade and set aside. Lay the bacon slices on a flat surface. Brush one side of the bacon with maple syrup. Sprinkle some red pepper flakes over the bacon then place a piece of liver at one end of the bacon. Top with a piece of water chestnut and a slice of jalapeño.
3. Begin to wrap the bacon around the liver, chestnut, jalapeño stack by rolling it. Slightly stretch the bacon to ensure a tight wrap. Continue this until all liver is used.
4. Place the rumaki, seam-side down in the fryer basket. Brush with more maple syrup. Set the fryer to 400°F for 12 minutes.
5. Halfway through cooking, carefully remove the basket from the fryer and flip the rumaki over. Again, baste the rumaki in maple syrup and continue cooking. Depending on the number of rumaki and size of air fryer, this may need to be done in batches.
6. Once bacon has cooked to desired crispiness, remove the rumaki and serve with a sweet chili sauce.



Stuffed Peppers

Serves: 4

Ingredients:

4 red bell peppers

1lb ground beef

1 white onion, minced

3 cloves of garlic, minced

1c tomato sauce

2t olive oil

1t sea salt

1t fresh ground black pepper

2t Worcestershire sauce

2c cheddar cheese, shredded

Directions:

1. Cut off upper parts of the bell peppers and remove stems and seeds. In a pot of boiling water, place peppers in and cook for 3 minutes. Take out and set aside.
2. Preheat at 400°F for 15 minutes.
3. In a skillet, heat oil and add onion and garlic. Season with sea salt and fresh ground black pepper. When done, turn off heat and let it cool down.
4. In a large bowl, add ground beef, half the amount of tomato sauce, Worcestershire sauce, 1c cheddar cheese, sea salt, fresh ground black pepper, and onion mixture that has cooled down.
5. Fill up peppers with beef filling and top with tomato sauce and shredded cheese.
6. Arrange peppers in the basket and set at 400°F for 20 minutes.
7. Serve hot with white rice.



Sweet and Sour Chicken

Serves: 4

Ingredients:

4 chicken breasts, boneless, skinless,
large dice
2 cloves garlic, minced
1 red onion, large dice
1 red pepper, seeded, large dice
1 green pepper, seeded, large dice
1C sugar

½C apple cider vinegar
4T ketchup
2T cornstarch
1T extra-virgin olive oil
1T soy sauce
1t red pepper flakes
Sea salt and pepper to taste

Directions:

1. In a large mixing bowl, add garlic, onions, and bell peppers. Add the oil and mix well to coat the veggies with oil. Place the vegetables in the basket of the air fryer and set to 360°F for 7 minutes. Halfway through cooking pull out the fryer basket and shake contents.
2. In the same large bowl, combine sugar, vinegar, ketchup, cornstarch, soy sauce, red pepper flakes, and black pepper. Mix well and set aside.
3. Once vegetables have cooked for 7 minutes, add the chicken and cook an additional 10 minutes or until the chicken reaches 160°F.
4. Once the chicken reaches this temperature, remove the basket from the fryer and pour the sauce over the chicken and vegetables. Stir to coat everything in the sauce. Cook an additional 5 minutes to thicken the sauce.
5. Remove and serve with rice.



Yakitori

Serves: 6

Ingredients:

⅓C rice wine

⅓C sugar

2T ginger, minced

2t garlic, minced

⅓C soy sauce

2 lbs chicken, cut into strips

Directions:

1. Combine rice wine, soy sauce, sugar, ginger, garlic, and soy sauce into a saucepan. Bring up to a boil until thickened.
2. In a separate bowl, place in chicken and pour marinade over it.
3. Chill for 2-3 hours.
4. Place marinated chicken onto skewers. Place into the basket of the fryer. Set the fryer to 400°F.
5. Cook for 10 minutes and baste with marinade halfway through cooking.
6. Serve with your choice of rice or sauce.

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— LIVE WELL FOR LESS —

NuWave Brio[®]

Freidora de Aire Digital Saludable de 4.5 qt con Sensor



Manual del Usuario

**¡REGÍSTRESE
AHORA!**

Como agradecimiento especial por registrar su producto, ¡recibirá automáticamente 6 meses adicionales a su garantía limitada del fabricante! *

Todo lo que tiene que hacer es seguir estos simples pasos.

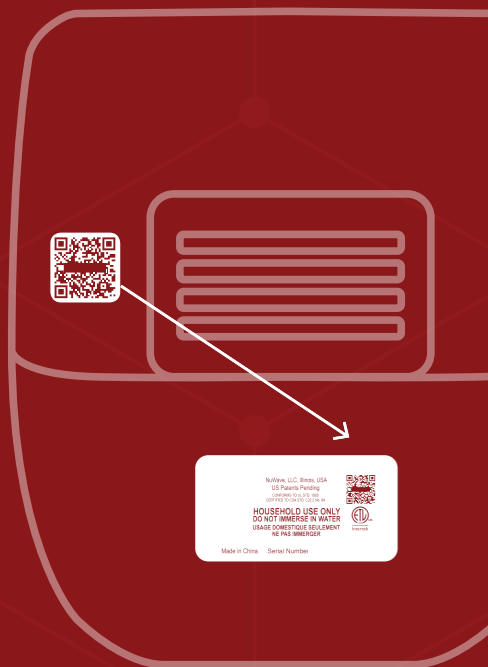
1 Usando su teléfono inteligente o dispositivo inteligente, escanee el código QR ubicado en la etiqueta de su producto ubicada en la parte posterior de la unidad.

2 Se le dirigirá a la página de registro del producto NuWave con el número de serie único de su producto que se ingresa automáticamente en el campo correspondiente.

NOTA: Si no tiene un dispositivo inteligente habilitado para la web, simplemente visite nuwavenow.com/QR e ingrese manualmente el número de serie de su producto.

3 Complete la información restante y complete la encuesta opcional.

4 Una vez que envíe su información, recibirá un correo electrónico de confirmación con los detalles de la garantía extendida.



* Registre su producto dentro de 1 año a partir de la fecha de compra para una extensión gratuita de 6 meses de garantía limitada.

!para una garantía
6 adicional de
meses

DESCARGUE LA APLICACIÓN QR CODE EN SU DISPOSITIVO MÓVIL

- 1** Abra su tienda de aplicaciones móviles (App Store, Google Play).



- 2** Busque "lectores de códigos QR."

Lectores de códigos QR



- 3** Simplemente descargue el lector de códigos QR a su teléfono, ábralo y escanee el código, ya está listo para comenzar.

NOTA: Es posible que deba abrir el lector de código QR descargado cada vez que desee escanear un código QR.



100 ELEMENTOS DE PROGRAMA DEL MENÚ

Rapido							
Comida	Temp.	Sensor Temp.	Tiempo	Comida	Temp.	Sensor Temp.	Tiempo
01. Tocino (4oz)	400°F		8 min	11. Patatas fritas, congeladas (16oz) agitar a mitad de tiempo	360°F		11 min
02. Hornear (8oz)	350°F		15 min	12. Alimentos congelados (16oz)	375°F		18 min
03. Huevos al horno (2oz)	300°F		10 min	13. Cerdo (16oz)	400°F		8 min
04. Patata horneada	400°F		35 min	14. Recalentar (8oz)	325°F		8 min
05. Pechuga de pollo	360°F		12 min	15. Asado (32oz)	375°F		45 min
06. Muslos de pollo (8oz)	360°F		12 min	16. Camarón (8oz)	360°F		8 min
07. Deshidratar (8oz)	120°F		8 min	17. Filete (8oz)	375°F		8 min
08. Postre (8oz)	350°F		15 min	18. Patata dulce (32oz)	400°F		35 min
09. Pez (6oz)	380°F		10 min	19. Tostadas / Bagel (4 rebanadas / 4oz)	350°F		4 min
10. Patatas fritas frescas (16oz) agitar a mitad de tiempo	360°F		10 min	20. Vegetales (8oz)	375°F		10 min
Vegetables							
21. Espárragos	400°F		5 min	32. Hongos	400°F		5 min
22. Remolacha (entera)	400°F		40 min	33. Cebollas (perla)	400°F		10 min
23. Broccoli (florets)	400°F		6 min	34. Nabo (cubos de ½ pulgada)	400°F		15 min
24. Brócoli (ramitos)	380°F		15 min	35. Pimientos (cubos de ½ pulgada)	400°F		15 min
25. Zanahorias	380°F		15 min	36. Patatas (baby pequeñas 1.5 lbs)	400°F		15 min

100 ELEMENTOS DE PROGRAMA DEL MENÚ

26.	Floretes de coliflor	400°F		12 min	37.	Patatas (cubos de 1 pulgada)	400°F		12 min
27.	Maíz con mazorca	390°F		6 min	38.	Patatas (al horno, enteras)	400°F		12 min
28.	Berenjena (cubos de 1 ½ pulgada)	400°F		15 min.	39.	Calabaza (cubos de ½ pulgada)	400°F		32 min
29.	Hinojo (en cuartos)	370°F		15 min.	40.	Patata dulce (entera al horno)	400°F		4 min
30.	Ejotes	400°F		5 min.	41.	Calabacín (Palos de ½ pulgada)	400°F		12 min
31.	Hojas de col rizada	250°F		12 min.					

Poultry

Comida		Temp.	Sensor Temp.	Tiempo	Comida		Temp.	Sensor Temp.	Tiempo
42.	Pechuga de pollo con hueso (1.25 lbs)	370°F	165°F	25 min	50.	Pechuga de pato (1 lb)	400°F		30 min
43.	Pechuga de pollo deshuesada (4 oz)	380°F	165°F	10 min	51.	Pechuga de pollo congelada, con hueso (1 lb)	360°F	165°F	30 min
44.	Huacales y muslos de pollo con hueso (1.75 lbs)	380°F	165°F	25 min	52.	Pechuga de pollo congelada, sin hueso (8 oz)	360°F	165°F	15 min
45.	Muslos y piernas de pollo (2.5 lbs)	370°F	165°F	20 min	53.	Muslos de pollo congelados, sin hueso (8 oz)	360°F	165°F	20 min
46.	Tiras de pollo	360°F		9 min	54.	Pollo entero congelado (3 lb)	360°F	165°F	1 hora
47.	Muslo de pollo con hueso (2 lbs)	380°F	165°F	25 min	55.	Gallineta (2 lbs, a la mitad)	390°F	165°F	25 min
48.	Chicken Thighs, boneless (1.5 lbs)	380°F	165°F	15 min	56.	Gallineta congelada	390°F	165°F	45 min
49.	Alitas de pollo (2 lbs)	400°F		12 min	57.	Pechuga de pavo (2 lbs)	360°F	165°F	40 min

100 ELEMENTOS DE PROGRAMA DEL MENÚ

58.	Pechuga de pavo congelada	360°F	165°F	50 min	59.	Pollo entero (3 lbs)	360°F	165°F	50 min
Carne de Res									
	Comida	Temp.	Sensor Temp.	Tiempo		Comida	Temp.	Sensor Temp.	Tiempo
60.	Hamburguesa (4 oz)	370°F	125°F/ MR	4 min	65.	Albóndigas (1 pulgada)	380°F	125°F/ MR	10 min
61.	Asado de filete de res (4 lbs)	390°F	125°F/ MR	35 min	66.	Albóndigas (3 pulgadas)	380°F	125°F/ MR	15 min
62.	Filete Mignon (8 oz)	400°F	125°F/ MR	4 min	67.	Rib-eye con hueso (1 pulgada, 8 oz)	400°F	125°F/ MR	50 min
63.	Arrachera (1.5 lbs)	400°F	125°F/ MR	3 min	68.	Sirloin (1 pulgada, 12oz)	400°F	125°F/ MR	6 min
64.	London Broil (2 lbs)	400°F	125°F/ MR	35 min					
Cerdo/Cordero									
69.	Lomo (2 lbs)	360°F		55 min	74.	Chuletas de cerdo deshuesadas (1 pulgada, 6 oz)	400°F		10 min
70.	Tocino (regular)	400°F		6 min	75.	Costillar de cordero (2 lbs)	380°F		22 min
71.	Tocino (Corte Grueso)	400°F		8 min	76.	Salchicha	380°F		10 min
72.	Chuletas de lomo de cordero (1 pulgada de grosor)	400°F		12 min	77.	Solomillo (1 lb)	370°F		15 min
73.	Chuletas de cerdo con hueso (1 pulgada, 6 oz)	400°F		12 min					

100 ELEMENTOS DE PROGRAMA DEL MENÚ

Pescado/Mariscos									
78.	Calamares (8 oz)	400°F		4 min	81.	Vieira	400°F		6 min
79.	Filete de pescado (1 pulgada. 8 oz)	400°F		10 min	82.	Filete de pez espada	400°F		10 min
80.	Filete de salmón (6 oz)	380°F		12 min	83.	Filete de atún	400°F		8 min
Comidas congeladas									
84.	Aros de cebolla (12 oz)	400°F		8 min	88.	Burrito congelado (10 oz)	400°F		15 min
85.	Camarones empanizados	400°F		9 min	89.	Medallón de pollo congelado	400°F		8 min
86.	Nuggets de pollo (8 oz)	400°F		10 min	90.	Palitos de mozzarella (10 oz)	400°F		8 min
87.	Filete de pescado (1.2 pulgadas, 10 oz)	400°F		10 min					
Alimentos deshidratados									
91.	Chips de col	125°F		2-1/2 hrs	96.	Granola	115°F		8 hrs
92.	Almendras	150°F		12hrs	97.	Kiwi	135°F		6 hrs
93.	Manzana	135°F		8 hours	98.	Mango	135°F		10 hrs
94.	Plátano	135°F		8 hrs	99.	Naranja	125°F		10 hrs
95.	Carne seca	160°F		8 hrs	100.	Tomate seco al sol	145°F		8 hrs

100 ELEMENTOS DE PROGRAMA DEL MENÚ

Tabla de medidas		
Cucharadita = t	Farenheit = °F	Minuto = min
Cucharada = T	Centígrados = °C	Segundo= sec
Taza = C	Onzas fluidas = fl oz	Pulgada = in.
Onza = oz	Litro = L	Docena = doz
Libra = lb(s)	Millilitro = ml	Hora = hr
Cuarto de galón = qt	Paquete = pkg.	Gramo = g
Pinta = pt	Galón = gal	

MEDIDAS DE SEGURIDAD IMPORTANTES

LEE TODAS LAS INSTRUCCIONES

Al usar unidades eléctricas, siempre se deben seguir las precauciones básicas de seguridad, incluidas las siguientes:

1. No toque las superficies calientes. Utilice mangos o perillas.
2. Para protegerse contra descargas eléctricas, no sumerja el cable, los enchufes ni la Brio en agua u otros líquidos.
3. No opere ningún aparato con un cable o enchufe dañado o después de que el aparato funcione mal o haya sido dañado de alguna manera. Devuelva el aparato al centro de servicio autorizado más cercano para que lo examinen, reparen o ajusten.
4. Si el cable de alimentación está dañado, no intente utilizar la Brio.
5. Es necesaria una estrecha supervisión cuando se utiliza cualquier aparato cerca de niños. Este dispositivo no está diseñado para ser utilizado por personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o con falta de experiencia y conocimiento, a menos que sean supervisados o instruidos sobre el uso del dispositivo por una persona responsable de su seguridad.
6. El uso de otros accesorios que no estén destinados a ser utilizados con la Brio no es recomendable. Hacerlo puede dañar la Brio y causar accidentes.
7. **NO APTO PARA USO EN EXTERIORES.**
8. No utilice el aparato para otro uso que no sea el previsto.
9. No deje que el cable cuelgue del borde de la mesa o mostrador ni que toque superficies calientes.
10. No lo coloque sobre ni cerca de un quemador caliente, de gas o eléctrico, ni en un horno caliente.
11. Se debe tener mucho cuidado al mover la Brio si contiene aceite caliente u otros líquidos calientes.
12. Para desconectarla, apague la Brio, luego retire el enchufe del contacto de pared.
13. Durante la fritura al aire, se libera vapor caliente de la salida de aire. Mantenga las manos y la cara alejadas del vapor y de la salida de aire. Además, tenga cuidado con el vapor caliente y el aire cuando retire la cacerola.
14. Asegúrese de que los ingredientes preparados en la Brio salgan de color marrón dorado en lugar de marrón oscuro y no se quemen. Retire cualquier resto quemado de la canastilla durante la limpieza y antes de cada uso.
15. Nunca ponga la Brio contra la pared u otros aparatos. Debe haber al menos 3 pulgadas de espacio libre para el lado posterior, los lados izquierdo/derecho y el lado superior de la Brio. No coloque nada encima de la Brio.
16. Desenchufe la Brio del contacto cuando no esté en uso y antes de limpiarla. Permita que la Brio se enfríe antes de limpiar, poner o quitar partes.
17. La Brio no está diseñada para ser operada por medio de un temporizador externo o un sistema de control remoto separado.
18. **PARA USO DOMÉSTICO SOLAMENTE.**
19. Mantenga el manual a la mano para futuras referencias.

MEDIDAS DE SEGURIDAD IMPORTANTES

VEA LAS INSTRUCCIONES DE OPERACIÓN ANTES DE USAR

Se proporciona un cable de suministro de energía corto (o cable de suministro de energía desmontable) para reducir el riesgo resultante de enredarse o tropezar con un cable más largo. Los cables de alimentación desmontables más largos o los cables de extensión están disponibles y se pueden usar si se tiene cuidado al hacerlo. Si se usa un cable de alimentación desmontable más largo o un cable de extensión:

1. La calificación eléctrica marcada del cable de extensión debe ser al menos tan grande como la calificación eléctrica del aparato.
2. El cable más largo debe estar dispuesto de modo que no se cuelgue sobre la encimera o sobre una mesa donde se pueda tirar o tropezar involuntariamente. La Brio debe operarse en una toma eléctrica separada de otros aparatos operativos debido a limitaciones del voltaje. El aparato tiene un enchufe polarizado (una cuchilla es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe está diseñado para encajar en una toma de corriente polarizada de una sola manera. Si el enchufe no encaja completamente en el tomacorriente, invierta el enchufe. Si aún así no encaja, comuníquese con un electricista calificado. No intente modificar el enchufe de ninguna manera.
3. Si el aparato es del tipo con conexión a tierra, el juego de cables o el cable de extensión debe ser un cable de 3 hilos con conexión a tierra.

GUARDE ESTAS INSTRUCCIONES

Lea y comprenda todo el manual antes de usar la Brio.

NO UTILICE LA UNIDAD PARA OTRO USO QUE NO SEA EL PREVISTO.

Nota: Coloque la Brio en una superficie que sea horizontal, uniforme y estable. Este aparato está diseñado para uso doméstico normal. No está diseñado para usarse en entornos como de personal de cocina de tiendas, oficinas, granjas u otros entornos de trabajo. Tampoco está destinado a ser utilizado por clientes en hoteles, moteles, bed and breakfast y entornos no residenciales.

AVISO: EL FALLO DE SEGUIR CUALQUIERA DE LAS MEDIDAS DE SEGURIDAD IMPORTANTES, ADICIONALES O LAS INSTRUCCIONES PARA UN USO SEGURO ES UN ABUSO DE SU BRIO QUE PUEDE ANULAR SU GARANTÍA Y CREAR EL RIESGO DE LESIONES GRAVES.





⚠ ADVERTENCIA

En caso de otros problemas, desenchúfela inmediatamente y comuníquese con el Departamento de Servicio al Cliente.
1-877-689-2838 * help@nuwavenow.com

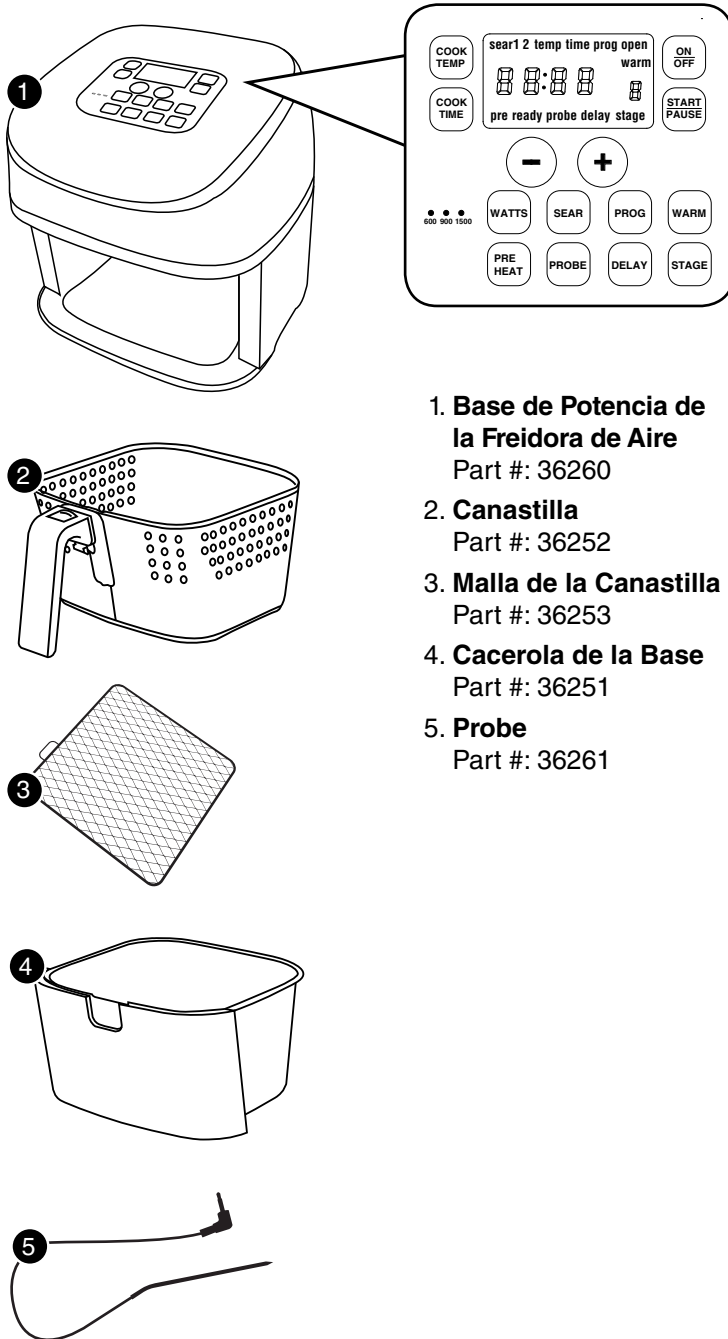
MEDIDAS DE SEGURIDAD ADICIONALES

1. No coloque la Brio cerca de materiales inflamables, unidades de calefacción, o ambientes húmedos.
2. La altura de los ingredientes colocados en la canastilla debe cumplir con las instrucciones enumeradas en las "Instrucciones de Funcionamiento".
3. No coloque ningún otro recipiente en la cacerola. No reemplace ninguna parte con otros contenedores.
4. Es normal que algo de humo escape de la Brio cuando se calienta por primera vez.
5. Si sale mucho humo del respiradero de aire durante el funcionamiento, desenchufe la Brio de inmediato y comuníquese con Servicio al Cliente.*
6. No mueva la Brio mientras esté en funcionamiento. Sólo después de que la Brio se haya enfriado completamente debe intentarse moverla. Siempre espere a que la freidora de aire se enfríe antes de manipularla.
7. Los niños deben ser supervisados para asegurarse de que no jueguen con el aparato.
8. Nunca use una toalla u otro material u objeto para bloquear las salidas de aire.
9. Si surge algún problema durante la operación, cualquier servicio DEBE ser realizado por NuWave, LLC o autorizado por el fabricante para reparaciones.
10. El aparato no está diseñado para ser operado por medio de un temporizador externo o un sistema de control remoto separado.
11. No desarme la Brio ni reemplace ninguna pieza sin el consentimiento previo por escrito del fabricante. Do not use metal utensils with the coated Fry Pan Basket or Fry Pan Basket Net as this can damage the surface.
12. No utilice utensilios de metal en la cacerola recubierta o en la canastilla, ya que esto puede dañar la superficie.
13. Asegúrese de que la Brio esté siempre limpia antes de cocinar.

***Departamento de Servicio al Cliente:**
1-877-689-2838 • help@nuwavenow.com

 PRECAUCIÓN	
	<ul style="list-style-type: none">• Siempre coloque los alimentos a cocinar en la canastilla para evitar que entren en contacto con los componentes de calor.• No tape las ventilaciones mientras esté funcionando.• No vierta aceite en la cacerola o en la canastilla, ya que podría generarse un riesgo de incendio.• Nunca toque el interior del aparato mientras esté funcionando.

DESCRIPCION DE PARTES



1. Base de Potencia de la Freidora de Aire

Part #: 36260

2. Canastilla

Part #: 36252

3. Malla de la Canastilla

Part #: 36253

4. Cacerola de la Base

Part #: 36251

5. Probe

Part #: 36261

INSTRUCCIONES DE FUNCIONAMIENTO

Antes de usar:

1. Retire todos los materiales de embalaje.
2. Retire el pegamento y las etiquetas de la Brio.
3. Limpie a fondo la cacerola de la base y la canastilla con la malla con agua caliente, una esponja no abrasiva y un detergente suave para platos, o sólo en el lavavajillas, en la rejilla superior.
4. Limpie el interior y el exterior de la Brio con un paño húmedo. No sumerja la Brio en agua.

Nota: Este aparato cocina con aire caliente. **NO** llene la cacerola con aceite.

Preparación para el funcionamiento:

1. Coloque la Brio en una superficie nivelada, uniforme y resistente al calor.
2. Coloque la cacerola y la canastilla en la Brio.

Enchufe la Brio a un contacto de pared estándar. El enchufe de alimentación está incluido en el paquete.

Nota: No cubra ni bloquee la ventilación ubicada en la parte posterior de la Brio. Si lo hace, puede evitar una ventilación adecuada y afectará negativamente los resultados de cocción.



Funciones de Operación - Función de Encendido/Apagado

1. Presione "ON/OFF" una vez para encender la Brio.
 - El panel de control mostrará "360F", y "temp" indicando que la Brio está encendida. 360°F es el ajuste de temperatura predeterminado.
2. Presione "ON/OFF" nuevamente para apagar la Brio. El indicador luminoso LED permanecerá encendido por encima del último vataje utilizado.



Función de Vataje

El vataje predeterminado de la Brio es 1500 vatios.

1. Presione "ON/OFF".
2. Para cambiar la potencia, presione "WATTS" una vez. La luz azul se iluminará por encima de "900", lo que indica que la Brio ahora está configurada a 900 vatios.
3. Presione "WATTS" nuevamente y la luz azul sobre "1500" se iluminará. La Brio ahora está configurada a 1500 vatios.
4. Presione "WATTS" una vez más y la luz azul sobre "600" se iluminará, indicando que la Brio ahora está configurada a los 600 vatios predeterminados.

Nota: Si se cambia la potencia en vatios predeterminada de 600W a 900W o 1500W y la Brio es desconectada, la unidad recordará la última configuración de vataje cuando se vuelva a conectar.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

START
PAUSE

Inicio Rápido /Función de Pausa

1. Presione "ON/OFF".
2. Presione "START/PAUSE" una vez para comenzar a cocinar. La pantalla LED mostrará "00:15" y "time". Los ":" parpadearán para indicar que la Brio ahora está cocinando y ha comenzado una cuenta regresiva de 15 minutos. El valor predeterminado es 360°F durante 15 minutos.
3. Para interrumpir el proceso de cocción, presione "START/PAUSE" o abra la puerta. La pantalla mostrará "open".
4. Para reanudar la cocción, presione "START/PAUSE" otra vez o cierre la puerta. La Brio cocinará de nuevo.

COOK
TEMP

Ajuste de temperatura

La Brio está configurada para cocinar a 360 ° F automáticamente. Para configurar una temperatura de cocción diferente:

1. Presione "COOK TEMP" luego use "+" o "-" para ajustar la temperatura más alta o más baja. La pantalla LED mostrará "temp" y la temperatura de cocción ajustada.
 - La temperatura aumentará y disminuirá en incrementos de 5°F.
2. Para ajustar rápidamente la temperatura en incrementos mayores, mantenga presionado "+" o "-".
 - La temperatura de cocción puede ajustarse en cualquier momento durante el proceso de cocción.
3. Cuando se presiona "COOK TEMP", la pantalla LED mostrará la temperatura de cocción. Para ver el tiempo de cocción restante o programado, simplemente presione "COOK TIME".

COOK
TIME

Ajuste de tiempo

La Brio está configurada para cocinar durante 15 minutos automáticamente. Para configurar un tiempo de cocción diferente:

1. Presione "COOK TIME" y luego use "+" o "-" para ajustar el tiempo. La pantalla LED mostrará "time" y el tiempo de cocción establecido.
 - El tiempo aumentará y disminuirá en incrementos de 1 minuto.
 - Para ajustar rápidamente el tiempo en incrementos más grandes, mantenga presionado "+" o "-".
 - El tiempo máximo de cocción seleccionable varía según la temperatura de cocción seleccionada.
 - 100 ° F - 160 ° F: el tiempo máximo de cocción es de 24 horas, (24:00).
 - 165 ° F - 345 ° F: el tiempo máximo de cocción es de 5 horas, (05:00).
 - 350 ° F - 400 ° F: el tiempo máximo de cocción es de 1 hora (01:00).

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

- El tiempo de cocción se puede ajustar en cualquier momento durante el proceso de cocción.
2. Cuando se presione "COOK TIME", la pantalla LED continuará mostrando el tiempo de cocción con una cuenta regresiva. Para ver la temperatura de cocción ajustada, simplemente presione "COOK TEMP".

Nota: Cuando el temporizador llegue a 1 minuto en la cuenta regresiva, la pantalla LED comenzará a mostrar el tiempo restante en segundos (": 59", ": 58", etc.).



Función de demora

La función Delay se usa para retrasar el tiempo de inicio de cocción de la Brio. El tiempo de demora predeterminado es 1 hora (01:00).

1. Presione "ON/OFF".
2. Presione "DELAY". La pantalla LED mostrará "01:00", "Time", y "dly".
 - Para ajustar el tiempo de retraso, presione "+" o "-" hasta alcanzar el tiempo de demora deseado.
 - El tiempo aumentará y disminuirá en incrementos de 1 minuto.
 - Para ajustar rápidamente el tiempo en incrementos más grandes, mantenga presionado "+" o "-".
 - El tiempo máximo es de 24 horas (24:00).
3. Presione "START/PAUSE" para comenzar la cuenta regresiva del tiempo de demora.
 - El tiempo de demora establecido se mostrará con una cuenta regresiva.
 - La pantalla LED mostrará "time", "dly", y ":" parpadeará, lo que indica que la Brio ha iniciado la cuenta regresiva.
4. Una vez que se complete la cuenta regresiva, la Brio comenzará a cocinar a la temperatura y tiempo de cocción establecidos (el valor predeterminado es 360 ° F durante 15 minutos).

Utilizando DELAY con función de cocción:

Ejemplo # 1 Retrasar la cocción 40 minutos, cocinar a 360 ° F durante 20 minutos:

1. Presione "DELAY". Ajuste el tiempo a 40 minutos (00:40) presionando "+" o "-".
2. Presione "COOK TIME". Ajuste el tiempo a 20 minutos (00:20) presionando "+" o "-".
3. Presione "COOK TEMP". Ajuste la temperatura de cocción a 360 ° F (360F) presionando "+" o "-".
4. Presione "START/PAUSE". La Brio se retrasará 40 minutos, luego comenzará a cocinar a 360 ° F durante 20 minutos.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

Ejemplo # 2 Retrasar la cocción 60 minutos, cocinar a 400 ° F durante 10 minutos:

1. Presione "DELAY".
2. Presione "COOK TIME". Ajuste el tiempo a 10 minutos (00:10) presionando "+" o "-".
3. Presione "COOK TEMP". Ajuste la temperatura de cocción a 400 ° F (400 ° F) presionando "+" o "-".
4. Presione "START/PAUSE". La Brio se demorará 60 minutos, luego comenzará a cocinar a 400 ° F durante 10 minutos.

PRE
HEAT

Función de precalentamiento

La función de precalentamiento asegura que la Brio alcance la temperatura deseada antes de que comience la cocción. La función de precalentamiento es perfecta para alimentos que requieren un acabado más nítido, como aperitivos congelados, papas fritas o alitas de pollo. La Brio precalentará a la temperatura que se establece para la función que sigue a la función de precalentamiento.

1. Presione "COOK TEMP" y luego use los botones "+" o "-" para ajustar la temperatura hacia arriba o hacia abajo. La pantalla LED mostrará "temp" y la temperatura de cocción ajustada.
2. Presione "COOK TIME" y luego use los botones "+" o "-" para ajustar el tiempo. La pantalla LED mostrará "time" y el tiempo de cocción establecido.
3. Presione "PREHEAT". La pantalla LED mostrará la temperatura de cocción configurada, "temp" y "preh".
4. Presione "START/PAUSE". La Brio comenzará a precalentar a la temperatura de cocción ajustada. La pantalla LED mostrará la temperatura de cocción ajustada y parpadeará durante el precalentamiento.
5. Una vez que se alcance la temperatura de precalentamiento, la Brio comenzará una cuenta regresiva de 5 minutos.
 - La pantalla LED mostrará "ready" y "5" parpadeará en la pantalla LED para indicar que hay 5 minutos para colocar los alimentos en la Canastilla.
 - La Brio mantendrá la temperatura de precalentamiento durante la cuenta regresiva de 5 minutos. Si la cuenta regresiva de 5 minutos termina, la Brio entrará en la configuración predeterminada y la pantalla mostrará "360F" y "temp".
6. Abra la canastilla y coloque la comida en ella. La pantalla LED mostrará "open", lo que indica que la canastilla y la cacerola se han retirado de la Brio.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

7. Vuelva a colocar la canastilla y la cacerola en la Brio. Esto iniciará automáticamente la Brio y comenzará el proceso de cocción a la temperatura y el tiempo establecidos.

Note:

- Si la canastilla y la cacerola se retiran durante el precalentamiento, la Brio hará una pausa automática y comenzará la cuenta regresiva de 5 minutos.
- Vuelva a colocar la canastilla y la cacerola para reanudar el precalentamiento.

SEAR

Sear

Predeterminado – 400°F, 5 minutos.

Sear 1: Sear 1 SIEMPRE será la etapa ANTES de la etapa de cocción normal.

1. Presione "ON/OFF".
2. Presiona "SEAR" una vez. "Sear 1", "temp" y "400F" se mostrarán en la pantalla y "1" parpadeará.
3. Presione "START/PAUSE".
 - La Brio cocinará a 400 ° F durante 5 minutos y luego cocinará a 360 ° F durante 15 minutos (predeterminado).
 - Cuando la Brio haya terminado de cocinar, la pantalla LED mostrará "End".

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON/OFF".
2. Presione "+" o "-" y ajústelo a la temperatura deseada.
3. Presione "COOK TIME" y "+" o "-" para ajustar el tiempo deseado.
4. Presione "SEAR" una vez.
5. Presione "START/PAUSE". La Brio:
 - Sellará a 400 ° F durante 5 minutos.
 - Cocinará a la temperatura y tiempo seleccionados.
 - Terminará de cocinar y mostrará "End".

Sear 1 2: Sear 1 es SIEMPRE la función correcta ANTES de las etapas de cocción normales y Sear 2 ES DESPUÉS de las etapas de cocción normales. Predeterminado – 400°F, 5 minutos.

1. Presione "ON/OFF".
2. Presione "SEAR" dos veces. "Sear 1 2", "temp", y "400F" se mostrarán de forma fija. "2" parpadeará.
3. Presione "START/PAUSE".
 - La Brio sellará a 400 ° F durante 5 minutos (sear 1), luego cocinará a 360 ° F durante 15 minutos (predeterminado). A continuación, se sella nuevamente a 400 ° F durante 5 minutos (sear 2).
4. Cuando la Brio haya terminado de cocinar, se mostrará "End".

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON/OFF".
2. Presione "+" o "-" y ajústelo a la temperatura deseada.
3. Presione "COOK TIME" y "+" o "-" para ajustar el tiempo deseado.
4. Presione "SEAR" dos veces.
5. Presione "START/ PAUSE". La Brio:
 - Sellará a 400 ° F durante 5 minutos (sear 1).
 - Cocinará a la temperatura y tiempo seleccionados.
 - Sellará nuevamente a 400 ° F durante 5 minutos (sear 2).
 - Terminará de cocinar y mostrará "End".

Sear 2: Sear 2 SIEMPRE será la etapa DESPUÉS de la etapa de cocción normal. Predeterminado – 400°F, 5 minutos.

1. Presione "ON/OFF".
2. Presione "SEAR" tres veces. "Sear", "temp", y "400F" se mostrarán y "2" parpadeará.
3. Presione "START/PAUSE".
 - La Brio cocinará a 360 ° F durante 15 minutos (predeterminado), luego sellará a 400 ° F durante 5 minutos (sear 2).
 - Cuando la Brio haya terminado de cocinar, se mostrará "End".

Para ajustar la temperatura y el tiempo de cocción regular:

1. Presione "ON/OFF".
2. Presione "+" o "-" y ajústelo a la temperatura deseada.
3. Presione "COOK TIME" y "+" o "-" y ajústelo al tiempo deseado.
4. Presione "SEAR" tres veces.
5. Presione "START/ PAUSE". La Brio:
 - Cocinará a la temperatura y tiempo seleccionados.
 - Sellará a 400 ° F durante 5 minutos.
 - Terminará de cocinar y mostrará "End".

Nota:

- Presiona "SEAR" cuatro veces para borrar la función Sear.
- La temperatura máxima para todas las funciones de sellado es de 400 ° F.
- El tiempo máximo para todas las funciones de sellado es de 5 minutos.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

STAGE

Función de etapas

Se puede programar un máximo de 5 etapas en la Brio.

1. Presione "ON/OFF".
 - La pantalla LED Brio mostrará la temperatura de cocción predeterminada ("360F") y "temp". Esta es la etapa 1 de cocción.
 - Ajuste la temperatura de cocción presionando "+" o "-" hasta alcanzar la temperatura deseada.
 - Ajuste el tiempo de cocción presionando "COOK TIME" y "+" o "-" para alcanzar el tiempo de cocción deseado.
2. Presione "STAGE". La pantalla LED mostrará la temperatura de cocción predeterminada ("360F"), "temp" y "stage 2".
 - Para ajustar la temperatura de cocción para la etapa 2, presione "+" o "-" hasta alcanzar la temperatura deseada.
 - Ajuste el tiempo de cocción presionando "COOK TIME". La pantalla LED mostrará "time", "stage 2" y "00:00". Presione "+" o "-" para alcanzar el tiempo de cocción deseado.
3. Presione "STAGE" nuevamente para programar una tercera etapa de cocción.

La pantalla LED mostrará la temperatura de cocción predeterminada ("360F"), "temp" y "stage 3".

 - Para ajustar la temperatura de cocción para la etapa 3, presione "+" o "-" hasta alcanzar la temperatura deseada.
4. Ajuste el tiempo de cocción presionando "COOK TIME". La pantalla LED mostrará "time", "stage 3" y "00:00". Presione "+" o "-" hasta alcanzar el tiempo de cocción deseado.
 - Se puede programar un máximo de 5 etapas.
5. Presione "START/PAUSE" para comenzar a cocinar. La Brio cocinará, siguiendo las etapas programadas.

Ejemplo: Cocine la Etapa 1 a 300 ° F durante 17 minutos || Cocine la Etapa 2 a 360 ° F durante 30 minutos || Cocine la Etapa 3 a 400 ° F durante 5 minutos.

1. Presione "ON/OFF". Presione "+" o "-" para ajustar la temperatura de cocción a "300F".
Presione "COOK TIME". Presione "+" o "-" para ajustar el tiempo de cocción a "00:17".
2. Press "STAGE". Press "+" or "-" to adjust cooking temperature to "360F".
3. Presione "STAGE". Presione "+" o "-" para ajustar la temperatura de cocción a "360F".
4. Presione "COOK TIME". Presione "+" o "-" para ajustar el tiempo de cocción a "00:30".

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

5. Presione "STAGE". De nuevo, presione "+" o "-" para ajustar la temperatura de cocción a "400F".
6. Presione "COOK TIME". De nuevo, presione "+" o "-" para ajustar el tiempo de cocción a "00:05".
7. Presione "START/PAUSE".

PROG

Función del programa

Programas predefinidos: Programas predefinidos dados los números 1 ~ 100. El usuario NO PUEDE ajustar estos programas.

1. Presione "ON/OFF". La pantalla LED mostrará "360F" y "temp".
2. Presione "PROG". La pantalla LED mostrará "prog" y "1".
 - Los números de programa predefinidos se pueden elegir entre 1 y 100.
 - Continúe presionando "+" o "-" hasta alcanzar el número deseado.
3. Presione "START/PAUSE". La Brio comenzará a cocinar siguiendo la receta programada.

Nota: Consulte los elementos del menú del programa para las recetas preprogramadas 1-100.

Guarde 101-200 Recetas Únicas.

Guardando la receta antes de cocinar:

1. Presione "ON/OFF". Introduzca las funciones de cocción para la receta.
2. Presione "PROG". La pantalla mostrará "prog" y "101".
3. Presione "+" o "-" hasta alcanzar el número de programa deseado entre 101 y 200.
4. Presione "PROG" nuevamente para guardar la receta en el número de programa deseado.

Guardando la receta después de que la cocción termine:

1. Cuando la cocción se haya completado, presione "PROG". La pantalla mostrará "prog" y "101".
2. Presione "+" o "-" hasta alcanzar el número de programa deseado entre 101 y 200.
3. Presione "PROG" nuevamente para guardar la receta en el número de programa deseado.

Recuperación de memoria

1. Presione "PROG". La pantalla mostrará "prog" y "1".
2. Presione "+" o "-" hasta alcanzar el número de programa deseado entre 1 y 200.
3. Presione "START/PAUSE". La Brio cocinará siguiendo la receta programada.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

Edición y modificación de un programa guardado

1. Encuentre el programa para editar.
2. Presione "STAGE" hasta que se llegue la etapa a editar.
 - Presione "COOK TEMP" luego presione "+" o "-" para ajustar la temperatura más alta o más baja. La pantalla mostrará "temp" y la nueva temperatura de cocción ajustada.
 - Presione "COOK TIME" luego presione "+" o "-" para ajustar la hora. La pantalla mostrará "time" y el nuevo tiempo de cocción programado.
3. Si es necesario editar otra etapa de cocción, presione "STAGE" hasta que se alcance la etapa a editar y luego repita los pasos anteriores.
4. Para guardar el programa editado, presione "PROG", elija el número de programa y presione "PROG" nuevamente para guardar la receta en el número de programa deseado.

WARM

La función Warm se utiliza para mantener calientes los alimentos en la Brio después de que la cocción ha terminado y cuando aún no están listos para servirse.

1. Presione "ON/OFF". La pantalla mostrará "360F" y "temp".
2. Presione "WARM". La pantalla mostrará "140F", "warm" y "temp".
 - Ajuste la temperatura "WARM" presionando "+" o "-". El rango de temperatura seleccionable es 100F ~ 145F.
 - Ajuste el tiempo de calentamiento presionando "COOK TIME" y luego presione "+" o "-" para seleccionar el rango de tiempo de calentamiento: 00: 00-02: 00 (0-2 hrs), 100F-145F (100 ° F a 145 ° F) .
3. Presione "START/PAUSE". La unidad cocinará a 360 ° F con 15 minutos como temperatura de cocción y tiempo de cocción predeterminados, y mantendrá los alimentos calientes a 140 ° F durante 1 hora como valor predeterminado.

Cálido se puede utilizar junto con recetas programadas.

1. Presiona "PROG" y seleccione el número de programa.
2. Presione "WARM". La pantalla mostrará "140F", "warm", y "temp".
 - Ajuste la temperatura cálida presionando "+" o "-". El rango de temperatura seleccionable es 100 ° F ~ 145 ° F.
3. Ajuste el tiempo de calentamiento presionando "COOK TIME". Presione "+" o "-" para seleccionar el rango de tiempo de calentamiento: 00: 00-02: 00 (0-2 horas), 100F-145F (100 ° F a 145 ° F).

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

4. Presione "START/PAUSE". La unidad cocinará a la temperatura y el tiempo establecidos del menú y mantendrá la comida caliente a 140 ° F durante 1 hora como la temperatura y el tiempo de calentamiento predeterminados o establecidos.

Mantener Caliente se puede utilizar como una sola función.

1. Presione "ON/OFF". La pantalla mostrará "360F" y "temp".
2. Mantenga presionado "WARM" durante 2 segundos. La unidad emitirá dos pitidos y comenzará a calentarse.
3. Ajuste el tiempo de calentamiento presionando "COOK TIME". Presione las teclas "+" o "-" para seleccionar el rango de tiempo de calentamiento.

Nota: La función de calentamiento se puede agregar o cancelar en cualquier momento durante el proceso de cocción. Simplemente presione "WARM" para agregar o eliminar la función.

PROBE

Sensor

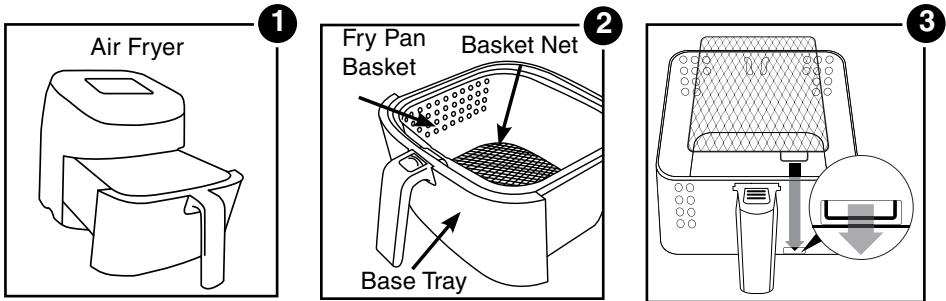
El rango de temperatura del sensor es 100 °F ~ 210 °F. La temperatura predeterminada del sensor es 160 °F.

1. Presione "ON/OFF". La pantalla mostrará "360F" y "temp" como predeterminados.
2. Presione "PROBE". La pantalla mostrará "prob" y "160F" (como temperatura predeterminada) en la pantalla. Presione "+" o "-" para ajustar la temperatura deseada del sensor (por ejemplo, "170F" o 170 ° F).
3. Conecte el sensor (conector) a la unidad e inserte el otro extremo en la comida. Presione "START/PAUSE". La unidad comenzará a cocinar a la temperatura deseada.
4. Durante la cocción, se mostrará la temperatura actual del sensor. Mientras la unidad muestra la temperatura del sensor, se iluminará "prob".
 - Presione "COOK TEMP". La pantalla mostrará la temperatura de cocción de la Brio y "COOK TIME" mostrará el tiempo de cocción.
5. Presione "PROBE" y manténgalo presionado por 2 segundos. Se mostrará la temperatura ajustada del sensor. Ajuste la temperatura deseada de la sonda presionando "+" o "-", si es necesario.
6. Si el tiempo de cocción deseado finaliza pero aún no se alcanza la temperatura deseada del sensor, la Brio continuará cocinando hasta que se alcance la temperatura del sensor.
7. Si la temperatura de cocción ajustada es más baja que la temperatura del sensor de destino y se presiona "START/PAUSE", la pantalla mostrará un mensaje de error, " Prob". La unidad emitirá tres pitidos y no comenzará a cocinar.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación

8. Si el sensor está desconectado y se presiona "PROBE", la pantalla mostrará un mensaje de error, " Prob". La unidad emitirá tres pitidos y no comenzará a cocinar.

INSTRUCCIONES DE FUNCIONAMIENTO Continuación



Para mejores resultados

Después de seleccionar el tiempo y la temperatura de cocción, y ya que esté listo para agregar ingredientes a la Brio, saque la cacerola y la canastilla de la base de la freidora. (Figura 1)

Note: No llene más de 4/5 partes. Deslice la canastilla en su lugar en la Brio. No utilice la cacerola sin la canastilla dentro. (Figura 2.)

No toque el interior de la cacerola inmediatamente después de cocinar, ya que la canastilla y la malla podrían haberse calentado mucho. Sujete la cacerola y la canastilla con la palanca.

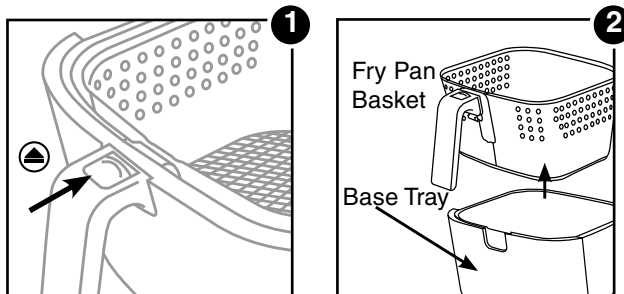
Extracción de la cacerola

Para retirar la canastilla de la cacerola:

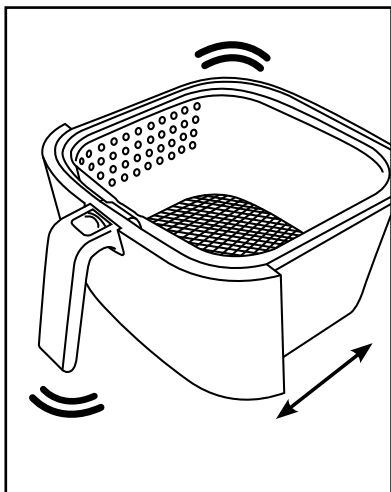
1. Presione el botón de desmontaje hacia adelante.

2. Levante la canastilla y sáquela de la cacerola mientras sostiene el asa.

Esto reducirá el peso adicional de la cacerola y lo hará más fácil para verter alimentos más pequeños, como las papas fritas.

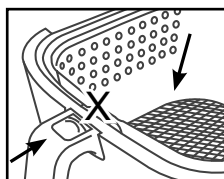


INSTRUCCIONES DE FUNCIONAMIENTO Continuación



Agitando la comida:

Algunos alimentos requieren agitarse a la mitad de la cocción. Para agitar adecuadamente los alimentos, sostenga el asa, retire la cacerola del aparato y agite. Una vez que los alimentos se hayan agitado adecuadamente, deslice la Cacerola y la Canastilla nuevamente dentro de la Brio.



NO PRESIONE EL BOTÓN DE DESMONTAJE HACIA ADELANTE MIENTRAS AGITA.

CUIDADO Y MANTENIMIENTO

Limpieza

Limpie el aparato después de cada uso o entre varios lotes grandes. La Canastilla y la Cacerola de la Base tienen un revestimiento antiadherente y acero inoxidable. No utilice utensilios metálicos o abrasivos fuertes al limpiar, ya que esto puede dañar el revestimiento.

1. Desenchufe el aparato y asegúrese de que se enfríe completamente.
2. Use un paño húmedo para limpiar el exterior del aparato.
3. Limpie la Canastilla y los componentes internos con una esponja no abrasiva, agua caliente y un detergente suave.

Nota: retire la bandeja de la base y la canastilla y colóquelas sobre una superficie resistente al calor para ayudar a enfriar el aparato más rápido.

Nota: Si usa el lavavajillas para la bandeja de la base, la canastilla y la malla, se recomienda usar solo la rejilla superior.

Consejo: Si hay comida residual en la bandeja de la base y en la canastilla, agregue un poco de agua caliente y deje que se remoje por separado durante unos 10 minutos para facilitar la limpieza. Luego use un cepillo de limpieza suave para eliminar cualquier alimento persistente.

Almacenamiento:

Desenchufe el aparato y deje que se enfríe completamente. Asegúrese de que todas las piezas estén limpias y secas.

Empuje el cable de alimentación en la cápsula de almacenamiento. Fije el cable insertándolo en la unidad de fijación del cable.

CUIDADO Y MANTENIMIENTO

IMPORTANTE - No sumerja la unidad en agua. ni intente hacer un ciclo en el lavavajillas. La superficie exterior puede limpiarse cuidadosamente con un paño húmedo o una esponja. Asegúrese de que la unidad se haya enfriado completamente antes de la limpieza.



ADVERTENCIA

Cualquier otro servicio debe ser realizado por un representante de servicio autorizado.

GUÍA PARA SOLUCIONAR PROBLEMAS

PROBLEMA:	POSIBLE CAUSA(S):	SOLUCIÓN(ES):
La Brio no funciona.	El aparato no está conectado. No se presionó el botón ON/OFF. No está la Canastilla en la Brio.	Conecte la clavija en un contacto apropiado. Presione el botón ON/OFF después de seleccionar los ajustes. Coloque la Canastilla en la Brio.
Los ingredientes en la Canastilla no están lo suficientemente fritos.	Se usaron demasiados ingredientes. La temperatura es muy baja. El tiempo es muy corto.	Retire algunos ingredientes de la Canastilla. Las porciones pequeñas se fríen mejor. Fría a una temperatura más alta. Programa la Brio por más tiempo.
La comida no se fríe uniformemente.	Algunos alimentos necesitan ser movidos a la mitad del tiempo de cocción.	Los alimentos de encima necesitan ser movidos a la mitad el tiempo de cocción.
Las botanas fritas no salen crujientes de la Brio.	Se utilizó un tipo de botana que está diseñada para prepararse en una freidora tradicional.	Utilice botanas hechas para hornos tradicionales o cepille las botanas con aceite de oliva para que queden crujientes.
No se puede deslizar la Canastilla en el aparato correctamente.	La Canastilla está muy llena. La Canastilla no está colocada correctamente en la Cacerola.	No llene la Canastilla más de un 4/5 partes. Presione la Canastilla hacia abajo en la Cacerola hasta que escuche un click.

GUÍA PARA SOLUCIONAR PROBLEMAS

PROBLEMA:	POSIBLE CAUSA(S):	SOLUCIÓN(ES):
Sale humo blanco del aparato.	<p>Está friendo alimentos grasosos. La Cacerola tiene residuos grasosos de los usos anteriores.</p> <p>Cuando se preparen alimentos grasosos en la Brio, pueden surgir grandes cantidades de humo y adherirse a la Cacerola. La grasa producirá humo blanco y la Cacerola puede calentarse más de lo habitual. Esto no afectará el efecto final.</p>	Asegúrese de limpiar la cacerola correctamente después de cada uso.
Las papas a la francesa no se fríen uniformemente en la Brio.	<p>Las papas no se remojaron bien antes de freírlas.</p> <p>No se utilizó el tipo de papa correcto.</p>	<p>Remoje las papas en un recipiente por al menos 30 minutos, sáquelas y séquelas con una toalla de papel.</p> <p>Utilice papas frescas y asegúrese de que estén firmes durante su cocción.</p>
Las papas a la francesa no salen crujientes de la Brio.	Lo crujiente de las papas depende de la cantidad de aceite y agua en ellas.	Asegúrese de secar bien las papas antes de ponerles aceite. Corte las papas más pequeñas o agregue un poco más de aceite para que queden más crujientes.
<p>Si la unidad necesita ser reemplazada o devuelta al fabricante, contacte a nuestro Departamento de Servicio al Cliente al: 1-877-689-2838 or help@nuwavenow.com</p>		

Contacte a Servicio al Cliente si ocurre alguno de estos errores:

Código	E1	E2	E3	E4
Error	Sonda de cortocircuito	Cortocircuito NTC	NTC esta abierto	Sobrecalentamiento

GARANTÍA LIMITADA

La Freidora de Aire Digital Saludable NuWave Brio 4.5-Qt.

EL FABRICANTE GARANTIZA

La NuWave Brio, incluida la cacerola, la canastilla y la malla, están libres de defectos de fabricación.

Todos los componentes eléctricos están garantizados por 1 año a partir de la fecha de compra, bajo un uso doméstico normal y siempre que se hayan manejado de acuerdo a las instrucciones por escrito del Fabricante. El Fabricante proporcionará las partes necesarias y mano de obra para reparar cualquier parte de la NuWave Brio en el Departamento de Servicio de NuWave, LLC. Una vez vencida la garantía, el costo de mano de obra y las partes será responsabilidad del propietario.

LA GARANTÍA NO CUBRE

La Garantía Limitada se invalida si la reparación es hecha por un distribuidor no autorizado o si la placa del número de serie es retirada o maltratada. El deterioro normal del acabado, por uso o exposición, no está cubierto por esta Garantía. Esta Garantía Limitada tampoco cubre fallas, daños o desempeño inadecuado por accidentes, desastres naturales (como relámpagos), variaciones en la potencia eléctrica, alteraciones, abuso, mal uso, ambientes corrosivos, instalación inadecuada, o falla en la operación de acuerdo con las instrucciones escritas por el Fabricante, uso no normal o comercial. NuWave, LLC se reserva el derecho de invalidar la Garantía Limitada, donde lo permita la ley, a los productos que hayan sido comprados a distribuidores no autorizados.

PARA OBTENER EL SERVICIO

El propietario tendrá la obligación y responsabilidad de: Pagar por todos los servicios y partes no cubiertas por la garantía; Prepagar el envío hacia y desde el Departamento de Servicio para cualquier parte o sistema devuelto bajo esta garantía; Empacar cuidadosamente el producto utilizando el material de relleno adecuado para prevenir cualquier daño durante el tránsito. El empaque original es ideal para este propósito. Incluya en el empaque el nombre del propietario, dirección, teléfono durante el día, una descripción detallada del problema y su **“número RGA”. Llame al 1-877-689-2838 o escriba a help@nuwavenow.com** para obtener el **RGA** (Número de Autorización de Devolución del Producto). Proporcione el modelo del producto, el número de serie y comprobante de la fecha de compra (una copia del recibo) cuando reclame su garantía.

OBLIGACIONES DEL FABRICANTE

La obligación del Fabricante bajo esta Garantía Limitada está limitada, hasta lo permitido por ley, a reparar o reemplazar cualquier parte cubierta por esta Garantía Limitada cuya revisión muestre que el defecto es por uso normal. La Garantía Limitada aplica únicamente en los Estados Unidos y sólo para el comprador original en los canales de distribución autorizados

GARANTÍA LIMITADA

por el fabricante. LA GARANTÍA LIMITADA NO PUEDE SER ALTERADA, CAMBIADA O EXTENDIDA EXCEPTO POR UN INSTRUMENTO POR ESCRITO REALIZADO POR EL FABRICANTE. LA SOLUCIÓN DE REPARACIÓN O REEMPLAZO INCLUIDA EN ESTA GARANTÍA ES EXCLUSIVA. EN NINGÚN CASO EL FABRICANTE SERÁ RESPONSABLE DE NINGÚN DAÑO RELEVANTE O FORTUITO A ALGUNA PERSONA, SEA O NO OCASIONADO POR LA NEGLIGENCIA DEL FABRICANTE, INCLUYENDO, SIN LÍMITE, DAÑOS POR PÉRDIDA POR USO, COSTOS POR REEMPLAZO, DAÑO A LA PROPIEDAD, U OTRAS PÉRDIDAS MONETARIAS.

Algunos estados no permiten la exclusión o limitación de daños relevantes o fortuitos, así que la exclusión mencionada podría no aplicar. Esta Garantía Limitada proporciona derechos legales específicos y podría haber otros derechos que varíen entre estado y estado. EXCEPTO POR LO QUE YA SE EXPRESÓ DE FORMA DIFERENTE, EL FABRICANTE NO GARANTIZA EXPRESA O IMPLÍCITAMENTE POR LEY U OTRAS, INCLUYENDO SIN LIMITACIONES, LAS GARANTÍAS IMPLÍCITAS DE COMERCIALIZACIÓN Y EJERCICIO PARA UN PROPÓSITO PARTICULAR A CUALQUIER OTRA PERSONA. LEA EL MANUAL DEL USUARIO. SI TUVIERA ALGUNA DUDA SOBRE EL FUNCIONAMIENTO O LA GARANTÍA DEL PRODUCTO, CONTACTE A NUWAVE, LLC.

LEA SU MANUAL DEL USUARIO: Si tuviera alguna duda sobre el funcionamiento o la garantía del producto, contacte a **NuWave, LLC** al: **1-877-689-2838** o escriba a **help@nuwavenow.com**.

**Brio® 6-Qt
Digital Air Fryer**



**Nutri-Pot® 6-Qt
Digital Pressure Cooker**



**NuWave Oven
Primo™**



**NuWave PIC® Gold
Precision Induction Cooktop**



**BruHub®
Coffee Maker**



**Moxie® High-Performance
Vacuum Blender**



**Duralon® Healthy Ceramic
Non-Stick Cookware**

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FOR HOUSEHOLD USE ONLY

Model: 36102 120V, 60Hz, 1500 Watts

For patent information please go to: www.nuwarennow.com/legal/patent

Designed and Developed in USA by:

NuWave, LLC

1795 N. Butterfield Road

Libertyville, IL 60048, U.S.A.

Customer Service:

1-877-689-2838 • help@nuwarennow.com

Made in China

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