nuwave®

BRAVO® XL PRO

SMART OVEN & AIR FRYER WITH GRILL

Master Your Bravo XL Pro

Scan the code to find recipes, how-to videos and more!

Owner's Manual

Model: 20855

Rev.1



Questions or Concerns?

All Other Purchases: help@nuwavenow.com

1-877-689-2838

Mon-Fri 7:30am-4:30pm CST

THANK YOU!

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

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



Register Today!

Use your smartphone or device to **scan the QR code** located on the back of your unit to register your product, or **visit Nuwavenow.com/register**.

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SAFEGUARDS & INFORMATION

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

READ ALL INSTRUCTIONS and WARNINGS Only use the appliance as intended and always follow basic safety precautions. Avoid any misuse of the Bravo XL Pro that can void your warranty and create the risk of serious injury.

1. Read all instructions.
2. Ensure the Bravo XL Pro and all parts are clean and dry before each use.
3. **Do not** touch hot surfaces. The appliance's surfaces may be hot during and after use. Use handles.
4. Discard the protective plastic covering the power plug before use.
5. **Do not** let the electrical cord touch hot surfaces or hang over any edge.
6. **Do not** immerse cord, plug, or appliance in water or other liquid.
7. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, children, or persons with a lack of experience or knowledge, unless supervised or instructed in the use of the appliance by one responsible for their safety.
8. **Do not** operate if the Bravo XL Pro or cord malfunctions or has been damaged in any way. Return the unit to the nearest authorized service facility for examination, repair, or adjustment.
9. Use only on a clean, stable, dry, and level surface.
10. **Do not** use accessories or attachments not recommended by the manufacturer.
11. **DO NOT** USE OUTDOORS. FOR INDOOR USE ONLY.
12. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
13. Unplug the appliance when not in use and allow the appliance to cool completely before cleaning or removing/replacing parts.
14. **Do not** cover or block the intake air vents located in the back and sides of the Bravo XL Pro, as doing so can prevent proper ventilation. There should be at least 5 inches of free space behind, to the sides of, and on top of the Bravo XL Pro.
15. Use aluminum foil to wrap foods that produce oil or juice when operating the Drip/Baking Pan to catch drippings and prevent fire.
16. To prevent fire, do not allow any foil to touch the heating elements.
17. **Do not** alter or modify any part of the Bravo XL Pro or use attachments or accessories not recommended by the manufacturer.
18. It is normal for some smoke to escape the Bravo XL Pro when heating for the first time.
19. If excess smoke is escaping from the air vent during operation, unplug the Bravo XL Pro immediately and contact NuWave Customer Service
    support@nuwavenow.com
20. During use, steam may be released from the air outlet vents. Keep your hands and face away from these vents. Be careful of hot steam escaping when opening the Bravo XL Pro.

21. Avoid placing your face near the glass door during use.
22. Never touch the insides of the Bravo XL Pro while it is operating.
23. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
24. Never leave the Bravo XL Pro unattended during use.
25. **Do not** disassemble the Bravo XL Pro.
26. Allow the Bravo XL Pro to cool before putting in or pulling out items or before cleaning.
27. Keep this manual handy for future reference.
28. Always make sure your fingers are clean and dry when pressing the buttons.

Toaster Oven Warnings (UL Standard 1026, Section 71.7):

1. Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
2. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. **Do not** store any item on top of the appliance when in operation.
3. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
4. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
5. **Do not** store any materials, other than the manufacturers recommended accessories, in this oven when not in use.
6. **Do not** place any of the following materials in the oven: paper, cardboard, plastic, cloth, wood, flammable materials, sealed containers, and the like.
7. **Do not** cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
8. Turn off the Bravo X Pro by pressing the **On/Off Butto** before unplugging the unit from the wall socket.

Power-Supply Cords

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

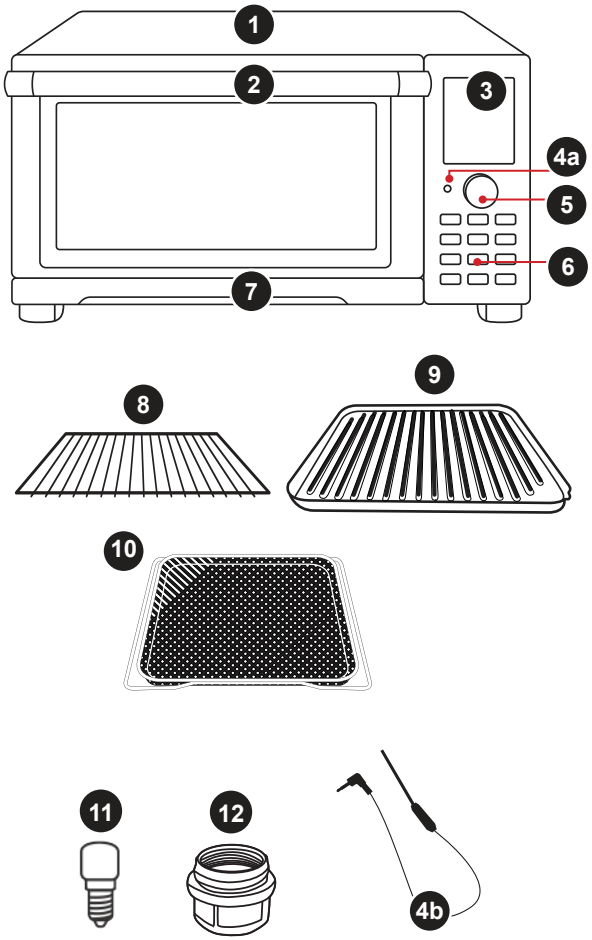
1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over any countertop or tabletop where it could be pulled on or tripped over unintentionally.
3. The Bravo XL Pro should be operated on a separate electrical outlet from other operating appliances due to wattage limitations.

SAVE THESE INSTRUCTIONS

WARNING
To reduce the **risk of electric shock**, do not perform any servicing other than that which is contained in these instructions.
To disconnect the Bravo XL Pro, turn it off by pressing the **ON/OFF** button and then remove the plug from the wall outlet.
NEVER use the Bravo XL Pro with loose, damaged, or missing parts.
While cooking, **ALWAYS** use oven mitts and allow accessories to cool before washing.

PARTS & ACCESSORIES

1. **Base**
   Part #: BRA48
2. **Handle**
3. **Digital Display Menu**
4. **4a** **Probe Input Jack**
5. **4b** **Temperature Probe**
   Part #: BRP4
6. **5** **START/PAUSE Dial**
7. **6** **Function Buttons**
8. **7** **Pull-Out Crumb Tray**
   Part #: BRA17
9. **8** **Heavy-Duty Cooking Rack**
   Part #: BRA43
10. **9** **Grill/Griddle**
    Part #: BRA39
11. **10** **Mesh Rack**
    Part #: BRA40
12. **11** **Light Bulb**
    Part#: BRP1
13. **12** **Light Bulb Cover**
    Part#: BRP2



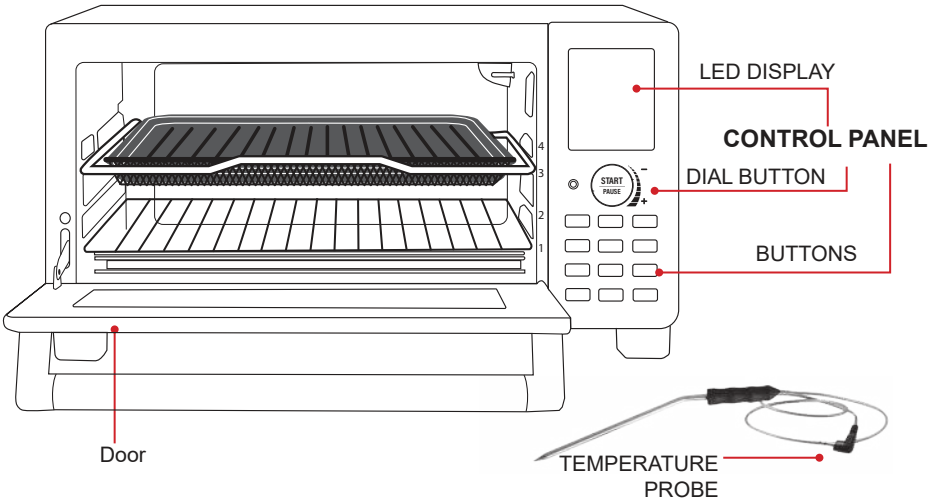
ORDERING PARTS

Need a new part or accessory? We have you covered! Simply visit **nuwavenow.com** or contact Customer Service to order the part you need.

support@nuwavenow.com

You can even order directly online. Just visit **www.nuwavenow.com**

ASSEMBLY GUIDE



Before First Use

1. Remove and discard any packaging material from the unit.
2. Remove all accessories from their packaging and wash them in warm, soapy water or in the dishwasher, top rack only, except for the Probe. **NEVER** submerge the main unit in water.

While most of the accessories are dishwasher-safe, the Probe is not. Hand washing is recommended. Frequent dishwasher cleaning may lead to premature wear.

---

1. Place the Bravo on a level, even, and stable heat resistant surface.
2. Slide the Cooking Rack or Chrome Mesh Rack into Position 1, 2, 3, or 4 of the Bravo.
3. The Grill/Griddle is to be used with the Mesh Rack.
4. Place Crumb Tray into position by sliding it into slot at bottom of the Bravo. To remove, push it down slightly and pull it out.
5. Plug the appliance into a standard wall socket. The power cord is located at the rear of the Bravo.

Note:

Do not cover or block the intake air vents located in the back and sides of the Bravo, as doing so can prevent proper ventilation.

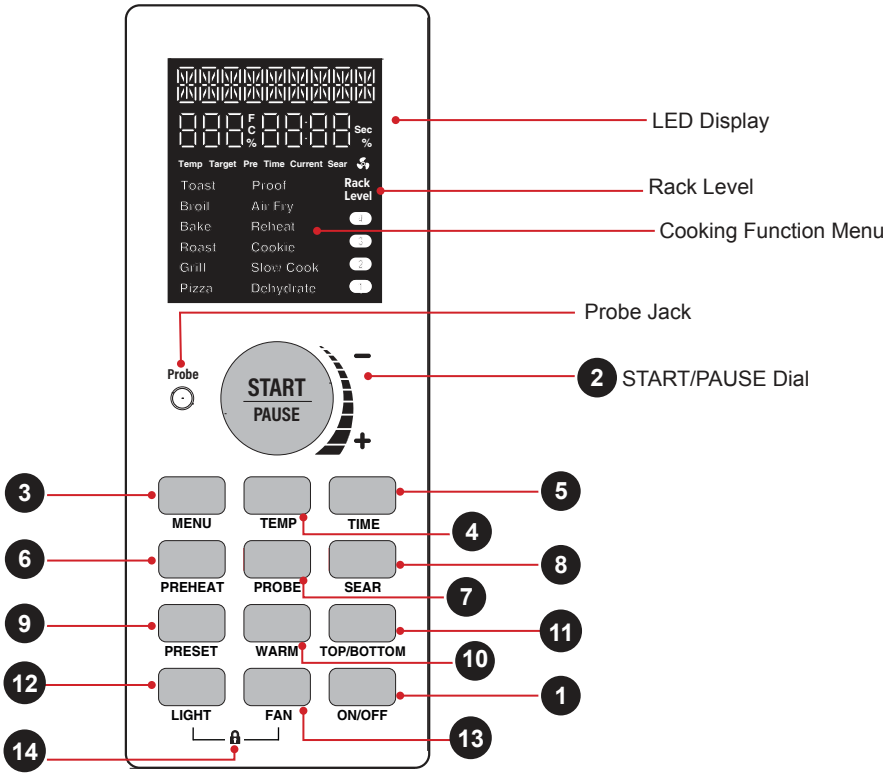
⚠ NOTICE

It is perfectly normal for your new unit to produce a heated plastic smell when used for the first time. This will go away after the first few uses.

⚠ WARNING

Do not place the unit on or near a hot gas burner, electric burner, or in a heated oven or on a stovetop.

CONTROL PANEL



MENU (LED DISPLAY)

Toast: Evenly toast bread, bagels, waffle and more.

Broil: Cooks your food with 100% top heat.

Bake: Evenly bakes cookies, brownies, cakes and more.

Roast: Cooking it evenly on all sides perfect for vegetables and meats.

Grill: Cooks your food using 50% top heat and 50% bottom heat.

Pizza: Your pizza gets a crispy crust. You can also use the pizza setting for other dishes like a quiche.

Proof: Keeps resting raw dough at the right temperature to rise before baking.

Air Fry: Produce foods that are crispy outside and moist and tender inside without actual frying.

Reheat: Heat leftovers without over cooking.

Cookie: Quickly and evenly bake a variety of small baked goods.

Slow Cook: It's great for breaking down and tenderizing large pieces of meat like pot roasts or beef stews.

Dehydrate: Preserving fruits, vegetables, herbs, and meats by removing moisture.

CONTROL PANEL OPERATING BUTTONS

1 ON/OFF

ON/OFF
Turns the Bravo® XL PRO **ON** and **OFF**. This also cancels any cooking function.

2 START PAUSE

START/PAUSE
Press to begin the cooking process, the fan icon will display and time the "**:**" will be flashing. Press to pause cooking, the ":" will stop flashing while paused

By turning the dial will adjust the TEMP, TIME, TOP/BTM, MENU, PRESET, or FAN.

3 MENU

MENU
Accesses the 12 cooking functions. by pressing **MENU** multiple times or by Turning **START/PAUSE** to select.

4 TEMP

TEMP
Press this button to change the the cooking temperature.
Turn the **START/PAUSE** dial to change the temperature.

5 TIME

TIME
Press this button to change the the cooking time.
Turn the **START/PAUSE** dial to change the time.

6 PREHEAT

PREHEAT
Press this button to enable preheat before you begin cooking. Press and hold for 1 second to permanently enable or disable **PREHEAT**.

Note: Refer to OPERATING BUTTONS FUNCTIONS for detail explanation for each button and features.

7 PROBE

PROBE
Use the included Digital Probe for perfect results every time.

8 SEAR

SEAR
Press to sear your foods at high heat to seal in the juices. The default is 500 for 5 minutes.

9 PRESET

PRESET
Access to 100 preprogramed recipes. These are listed on the Quick Start Guide and the back of the recipe book.

10 WARM

WARM
Keeps your favorite foods warm after cooking.

11 TOP/BOTTOM

TOP/BOTTOM
Adjusts the power to the top and bottom heating elements. Default is set to 50/50.

TOP/BOTTOM

MUTE
Mutes the beep noises, press and hold **TOP/BTM** until two beeps are heard. Repeat to unmute.

12 LIGHT

LIGHT
Turns the internal light on and off

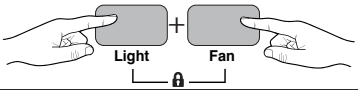
13 FAN

FAN
Adjusts the fan speed with the press of a button.

14

LOCK
To disable all button functions except for **ON/OFF**, and **LIGHT + FAN** to unlock.

Press both buttons at once



OPERATING BUTTONS FUNCTIONS



ON/OFF

1. Press **ON/OFF** to turn the oven on.
2. While the oven is cooking, press **ON/OFF** to stop cooking and cancel all programmed functions.



START/PAUSE

1. Press **START/PAUSE** to begin cooking. “Cooking” will scroll on the display.
2. While cooking, press **START/PAUSE** once to pause the oven. Press it again to resume cooking.
3. The **START/PAUSE** dial can be turned to adjust the TEMP, TIME, TOP/BTM, MENU, PRESET, or FAN settings.



MENU

1. Press **Menu** and turn the **START/PAUSE** dial to your desired Menu selection.
2. Press **START/PAUSE** to begin cooking. The selected menu function will scroll on the display.

NOTE:

- You can adjust the cooking temperature and time before and during the cooking if desired.
- You can add the PREHEAT and PROBE functions to your selected Menu function, but these settings will not be saved for future use.



TEMP

The default cooking temperature is 350°F. Cooking temperature can be adjusted in 5°F increments any time during the cooking process.

1. Press **Temp** and turn the **START/PAUSE** dial to adjust the cooking temperature.
2. Once set, press **START/PAUSE** to cook at the new temperature.

NOTE:

- To change the temperature display from Fahrenheit to Celsius, press and hold **TEMP** for 4 seconds until you hear 2 beeps. Repeat to switch back to Fahrenheit.
- The default cooking temperature can be changed. Simply set your desired temperature, then press and hold **START/PAUSE** until you hear 2 beeps.
- The new default temperature will remain in place even after the unit is unplugged.



TIME

The default cooking time is 15 minutes. Adjustments can be made in 1-minute increments any time during the cooking process.

1. Press **TIME** to and turn the **START/PAUSE** dial to adjust the cooking time.
2. When all adjustments are made, press **START/PAUSE** to begin the cooking.

NOTE:

- The displayed time can be changed from hours and minutes to minutes and seconds by pressing and holding Time for 4 seconds until you hear 2 beeps. Repeat to switch back to the default display.
- The default cooking time can be changed. Simply set your desired time, then press and hold **START/PAUSE** until you hear 2 beeps.
- The new default time will remain in place even after the unit is unplugged.

OPERATING BUTTONS FUNCTIONS

PREHEAT

PREHEAT

1. Set your desired cooking temperature and time.
2. Press **PREHEAT** to enable the Preheat function. Then press **START/PAUSE** to begin preheating. "Preheat" will scroll on the display.
3. Once the Bravo XL Pro reaches the set temperature, it will beep and scroll “READY” on the display.
4. Press **START/PAUSE** to pause then add food to the oven. Press **START/PAUSE** to begin cooking. If you do not press **START/PAUSE** after 10 seconds the unit will beep once and begin cooking automatically.

NOTE:

- Press **PREHEAT** at any point to cancel the preheat process.
- Some Presets will automatically preheat.
- The Bravo XL Pro can be set to preheat automatically by pressing and holding **PREHAT** until you hear 2 beeps. Repeat to disable.

PROBE

PROBE



The digital temperature probe can be inserted into your food to measure its internal temperature as it cooks.

1. Plug the probe into the jack on the control panel, then insert the other end into the thickest part of the food. PROBE will be shown on the display and the current and target temperatures will be shown.
2. Set your desired cooking function. Press **PROBE**. The default target temperature of 165°F will be shown. Turn the **START/PAUSE** dial to set the target temperature between 50°F and 212°F. Press **START/PAUSE** to begin cooking.
3. When the probe’s measured temperature reaches the target temperature, the Bravo XL Pro will stop cooking.

NOTE:

- Ensure the probe does not touch any bones when inserted.
- Press **Probe** at any time to adjust the target temperature by turning the **START/PAUSE** dial.
- The Bravo XL Pro will emit 3 sets of double beeps when the probe temperature is within 10°F of the target temperature.
- If the set cooking time has ended and the target temperature has not been reached, the Bravo XL Pro will continue to cook until reached.
- If not already displayed, press **PROBE** to display the Probe temperature.

SEAR

SEAR

The Bravo XL Pro can sear food at high heat. The default is 500°F for 5 minutes.*

1. Press **SEAR** and make any adjustments to the default cooking temperature and time.
2. Press **START/PAUSE** to begin cooking.
3. The temperature and time can be adjusted at any point during the searing process.
4. Press and hold **SEAR** to begin searing at the default settings, or adjust as needed.

NOTE:

- When the Bravo XL Pro is searing, SEAR will be shown on the display and (:) will flash.

PRESET

PRESET

The Bravo XL Pro has 100 pre-programmed recipes which can be found in the Quick Start Guide and Recipe Book.

* When searing at temperatures above 455°F and above only the top heater will work.

OPERATING BUTTONS FUNCTIONS

To recall the 100 preset recipes:.

1. Press **Preset**. 1 will be shown on the display.
2. Turn the **START/PAUSE** dial to select your desired preset.
3. Press **START/PAUSE** to begin cooking.

NOTE:

- Each preset will show the recommended rack level on the display.
- Some presets have specific times to flip, shake or rotate your food. The Bravo XL Pro will beep and show this on the display at the appropriate time.



Warm

1. Press **Warm**. By default, the Bravo XL Pro will heat at 140F for 1 hour
2. If desired, adjust the temperature between 140F and 200f and adjust the time up to 3 hours.
3. Press **START/PAUSE** to begin warming.

NOTE:

- You can press and hold Warm to automatically begin warming at the default settings.



Top/Bottom

By default, both the top and bottom heaters are set to cook at 50% each.

You can adjust the percentage between the top and bottom heaters but the total will always equal 100%.

1. Press **Top/Bottom**. Both Top and Btm will be shown on the display
2. Turn the **START/PAUSE** dial to adjust the heating percentage, then press **START/PAUSE** to begin cooking at this setting.

NOTE:

- The heating percentages can be adjusted at any point before or during the cooking process.



Light

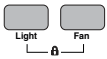
Turns the internal light on and off.



Fan

The default fan speed is 3, the highest setting.

1. Press Fan to lower the fan speed until you reach 0, which turns off the fan. When the fan is off, the icon no longer appears on the display.
2. Press Fan again to return to fan speed 3.



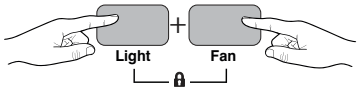
Lock

1. Press and hold **Light** and **Fan** to lock the control panel.
2. Repeat to unlock the control panel.

NOTE:

- If the control panel is locked while the Bravo XL Pro is cooking, you can press On/Off to unlock.

Press both buttons at once



Probe Temperatures

Meats	Oven Temp.	Rare	Med Rare	Med	Med Well	Well
Chicken, breast Turkey, breast Duck, breast	360					165*
Chicken, whole Turkey, whole Duck, whole	360					165*
Chicken, thigh Turkey, thigh Duck, thigh	360					165*
Steak 1" thick (25mm)	450	125	135	145*	150*	160*
Burgers ½ lb (227g)	450	125	135	145*	155*	160*
Roast Beef (bone-in) Roast Beef (boneless)	350	125	135	145*	150*	160*
Roast Lamb (bone-in)Lamb (boneless)	350	125	135	145*	150*	160*
Pork (bone-in) Pork (boneless)	350			145*	150*	160*
Salmon, Tuna, Halibut, Swordfish	450			145*	150*	160*
Fish Steaks 1" thick (25mm)	450			145*	150*	160*
Sausage	450					160*

Note: Times may vary depending on cooking preference. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness. *To reduce the risk, cook your food to USDA-safe temperatures.

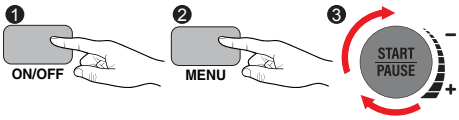
Measurement Chart

Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = c	Fluid Ounces = fl o	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	Kilogram = kg

Cooking Time

Cooking Temperature	Selectable Cooking Time
50°F–275°F	00:01–99:59
280°F–350°F	00:01–24:00
355°F–400°F	00:01–04:00
405°F–450°F	00:01–01:00
455°F–500°F	00:01–00:30

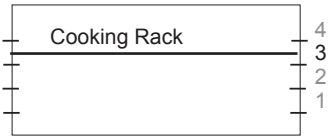
USING THE MENU FUNCTIONS



❶ Press the **ON/OFF** button to turn the unit on.
❷ Press the **MENU** button.
❸ Turn the **START/PAUSE** dial to make a Menu selection
❹ Adjust the settings if desired, then press **START/PAUSE** to begin.

TOAST

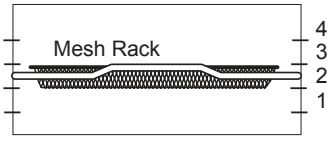
- Default Temp: 425°F
- Default Time: 5 min.
- Temp Range: 350°F-500°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 3



1. Press **TOAST**. The LED display will show “TOAST 5” To adjust the toasting level between “1” and “10,” press the **TIME** button, then turn the **START/PAUSE** to select our desired toast level. Toasting levels are in minutes and seconds at 425°F, see chart below.
   - 1 – 03:00
   - 2 – 03:30
   - 3 – 04:00
   - 4 – 04:30
   - 5 – 05:00
   - 6 – 05:30
   - 7 – 06:00
   - 8 – 06:30
   - 9 – 07:00
   - 10 – 07:30
2. Add up to 9 slices of bread and begin toasting.

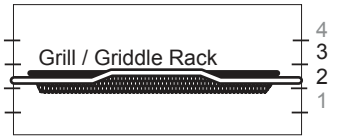
PROOF

- Default Temp: 90°F
- Default Time: 30 min.
- Temp Range: 70°F-100°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 2



BROIL

- Default Temp: 500°F
- Default Time: 5 min. adjustable 30 minutes.
- Temp Range: 400°F-500°F
- Heat Source: Top (100/0)
- Rack Position: 2 or 3

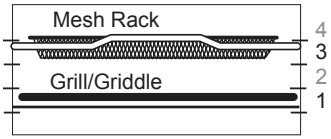


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- PROBE: The temperature probe and the Probe function can be used with the Broil function.

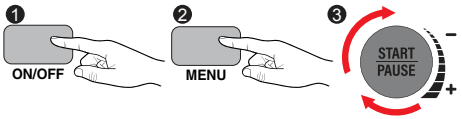
AIR FRY

- Default Temp: 360°F
- Default Time: 15 min.
- Temp Range: 250°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1 and 3



NOTES:

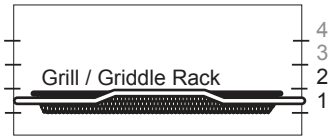
- Use the Grill/Griddle Rack to catch drippings from the Mesh Rack Basket.



❶ Press the **ON/OFF** button to turn the unit on.
❷ Press the **MENU** button.
❸ Turn the **START/PAUSE** dial to make a Menu selection
❹ Adjust the settings if desired, then press **START/PAUSE** to begin.

BAKE

- Default Temp: 350°F
- Default Time: 25 min.
- Temp Range: 250°F-400°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1, 2, or 3

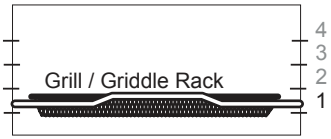


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- PROBE: The temperature probe and the Probe function can be used with the Bake function.

ROAST

- Default Temp: 375°F
- Default Time: 30 min.
- Temp Range: 250°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1

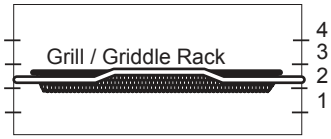


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- PROBE: The temperature probe and the Probe function can be used with the Roast function.

REHEAT

- Default Temp: 350°F
- Default Time: 10 min.
- Temp Range: 300°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: Any

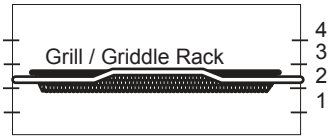


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- Ensure you reheat your leftovers to an internal temperature of 165F.

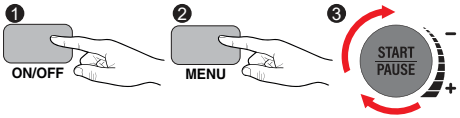
COOKIE

- Default Temp: 350°F
- Default Time: 10 min.
- Temp Range: 300°F-425°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 2



NOTES:

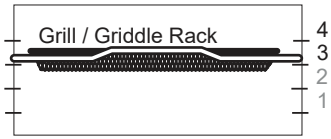
- Rotate the Grill / Griddle Rack halfway through baking for even browning.



❶ Press the **ON/OFF** button to turn the unit on.
❷ Press the **MENU** button.
❸ Turn the **START/PAUSE** dial to make a Menu selection
❹ Adjust the settings if desired, then press **START/PAUSE** to begin.

GRILL

- Default Temp: 425°F
- Default Time: 15 min
- Temp Range: 400°F-500°F.
- Heat Source: Top/Bottom (50/50)
- Rack Position: 3 or 4

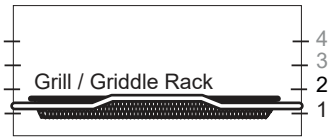


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- PROBE: The temperature probe and the Probe function can be used with the Grill function.

PIZZA

- Default Temp: 400°F
- Default Time: 15 min.
- Temp Range: 325°F-500°F.
- Heat Source: Top/Bottom (30/70)
- Rack Position: 1 or 2 (For crispier results use position 1.)

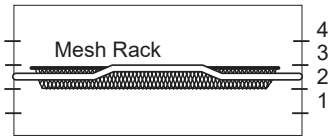


NOTES:

- Rotate your pizza halfway through the cooking cycle.

SLOW COOK

- Default Temp: 165°F
- Default Time: 1 hour
- Temp Range: 275°F-325°F
- Probe: 165°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1, 2, or 3

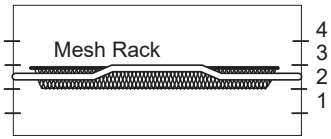


NOTES:

- Flip food or rotate pans halfway through the cooking cycle.
- PROBE: The temperature probe and the Probe function must be used with the Slow Cook function.

DEHYDRATE

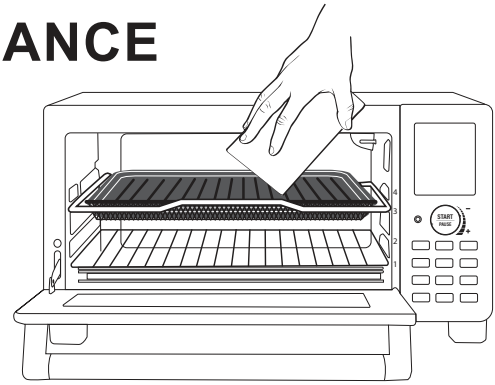
- Default Temp: 100°F
- Default Time: 2 hours
- Temp Range: 90°F-200°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: Any

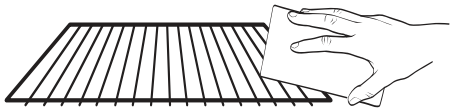


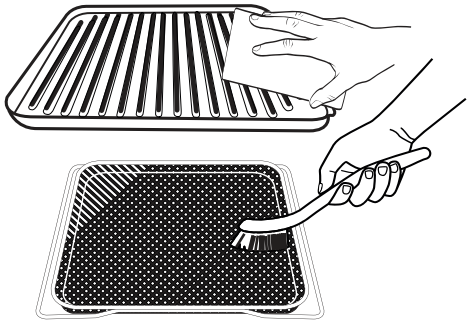
NOTES:

- Flip food or rotate pans halfway through the cooking cycle.

CARE & MAINTENANCE







BEFORE FIRST USE:

Wash all removable parts[1] in warm, soapy water or in the dishwasher, top rack only.

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
3. Clean the Cooking Rack, Grill/Griddle, Mesh Rack and Crumb Tray 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 Bravo with a damp dishcloth or wet cloth and dry thoroughly.

CLEAN AFTER EACH USE:

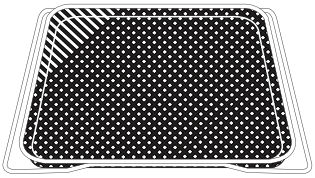
1. Allow the Bravo to cool completely before cleaning.
2. Always unplug the Bravo from the electrical outlet. **NEVER** clean the unit while it is plugged in.
3. **Never** use harsh abrasive or corrosive product cleaners, as they may damage the finish or oven surface. Wipe the exterior with a clean, damp cloth and dry thoroughly.
4. Apply the cleaning agent directly to a cloth towel, not directly to the unit, before cleaning.
5. To clean interior, use a damp cloth, mild liquid soap, and a clean cloth towel.
6. **Never** use steel wool pads, etc., on interior or exterior of the Bravo.
7. Once cooled, wipe the Stone with a clean damp towel then rinse in a sink with cool water and dry completely.
8. When the glass window is completely cool, spray glass cleaner on a clean cloth towel. Clean both inside and outside of window. Use a damp cloth to rinse the window then dry completely with a clean dry towel.
9. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. Crumb Tray should be emptied and cleaned after each use. Never operate the oven without the Crumb Tray in place.
10. To remove baked-on grease, soak Grill/Griddle, Mesh Rack, Cooking Rack, and Crumb Tray, in hot, soapy water. Dry thoroughly.

CARE & MAINTENANCE

Storage

- Unplug the Bravo and let unit cool down completely.
- Make sure that all parts are cleaned and dry.
- **Never** wrap the cord around the Bravo.



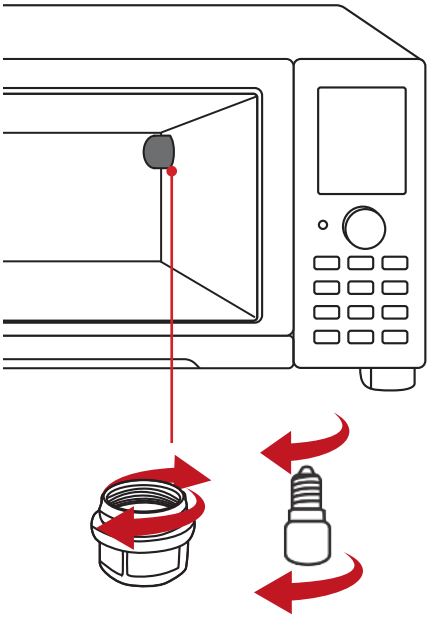


IMPORTANT - Do not immerse the Bravo in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure unit has cooled completely prior to cleaning.

REPLACING THE LIGHT BULB

Replacing the Light Bulb

1. Unscrew the light bulb cover turning counter-clockwise (turning to left).
2. Then unscrew the light bulb turning counter-clockwise(turning to left).
3. With the replacement bulb, screw turning clockwise (turning to the right) until tightened.
4. Then screw in the light bulb cover clockwise (turning to the right).



TROUBLESHOOTING GUIDE

The Bravo XL Pro is engineered with an automatic shut-off feature to prevent overheating during use. If the Bravo XL Pro shuts off to cool itself down, an odor may be detected. Unplug the Bravo XL Pro and wait for it to completely cool down. To prevent the Bravo XL Pro from overheating, do not cook foods at higher temperatures or for longer times than recommended.

The Bravo XL Does Not Work
The Bravo XL Pro may not be plugged-in or turned on. Insert the plug into an appropriate grounded power socket. Press **Power**. If the Bravo XL is still not working, contact Customer Service.
The Bravo XL Pro Door Will Not Close Completely
The food item you are trying to cook is too large, or the Oven Rack or accessories are not properly set in place. Decrease the size or amount of food being cooked. Make sure the Rack and Grill/Griddle are properly placed and pushed to the back of the Bravo XL.
The Food is Fried Unevenly
The food you are cooking needs to be shaken or flipped halfway hrough the process. Halfway through cooking, open the Oven and shake or flip your f od.
The Crumb Tray Does Not Fit Properly in the Bravo XL Pro
The Crumb Tray may not be correctly placed into the slot, or something may be blocking it. Remove the Crumb Tray and clean away any food items that may have accumulated in the back of the Bravo XL Pro.
White Smoke is Coming Out of the Bravo XL Pro
You are cooking greasy foods, or the Cooking Rack, Mesh Rack and/or Grill/Griddle may be carrying greasy residue from previous uses. Clean the Cooking Rack, Mesh Rack, Grill/Griddle and Crumb Tray regularly between uses.
The LED Display is Blank
The Bravo XL Pro may have overheated and then shut down to cool off, or som required action was not taken and the Oven shut down. Finally, the Control Panel itself may not be working correctly. Unplug the Bravo XL Pro and allow it to completely cool. Plug it in and see if it is working. If the screen remains blank, contact Customer Service.
The Bravo XL Pro is Not Heating
The Bravo XL Pro may be unplugged. It may have also overheated or the heating elements may not be working. Make sure the Bravo XL Pro is plugged in and has completely cooled. Start a cooking cycle and see if the unit comes up to the correct temperature. If the Bravo XL Pro still fails to heat up, contact Customer Service.
For further assistance, please contact NuWave's Customer ServiceDepartment at **support@nuwavenow.com**

TROUBLESHOOTING GUIDE

Error Message:	Solution(s):
Add Probe	Probe not connected to the unit. Plug the Probe into the Bravo.
Replace Probe	The Probe circuit has short-circuited. Contact Customer Service
Error 1	The Probe temperature hasn't changed for 60 minutes. Ensure the Bravo XL Pro is cooking.
Error 2	The Bravo XL Pro's cooking temperature is lower than the Probe target temperature.
Error 3	NTC Temperature Sensor overheated. Turn unit off to cool. If the Bravo is not working after it cools down, contact Customer Service.
Error 4	NTC Temperature Sensor short circuit. Contact Customer Service.
Error 5	NTC Temperature Sensor is open. Contact Customer Service.
Key Stuck	A button may be jammed. Contact Customer Service.

For further assistance, please contact NuWave's Customer Service Department
support@nuwavenow.com

NOTES

LIMITED WARRANTY

THE MANUFACTURER WARRANTS
NuWave, LLC warrants that Bravo XL Pro will be free from manufacturer defects for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions This Limited Warranty covers for the Original Purchaser only. The Manufacturer will provide the necessary parts and labor to repair the product at the NuWave LLC Service Department. After the expiration of the warranty, the cost of the parts and labor will be the responsibility of the owner.

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

TO OBTAIN SERVICE
The owner shall have the obligation and responsibility to pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; and carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and RGA (Return Goods authorization number). To obtain the RGA number, email us at: support@nuwavenow.com

Provide the product model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

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

LIMITED WARRANTY

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.**

DISPUTE RESOLUTION PROCEDURE

For disputes relating to use of the website or use or purchase of a NuWave product or service (collectively "Disputes"), you agree to first contact NuWave LLC at *legal@nuwavenow.com*. If we cannot resolve your dispute informally, any and all disputes shall be submitted to final and binding arbitration. You may start the arbitration process by submitting in writing a demand to the American Arbitration Association ("AAA") and sending a copy to NuWave. NuWave will pay all filing costs. A single arbitrator of the AAA will conduct the arbitration in a location convenient to you or by phone. The arbitrator's award will be binding and may be entered as a judgment in a court of competent jurisdiction. The arbitration will be conducted in accordance with the provisions of AAA's Commercial Arbitration Rules and Mediation Procedures in effect at the time of submission of your demand for arbitration. See *https://www.adr.org/sites/default/files/CommercialRules_Web*.pdf. Except as may be required by law as determined by an arbitrator, no party or arbitrator may disclose the existence, content, or results of any arbitration hereunder without prior written consent of both parties.

A. WAIVER OF RIGHT TO SUE. By agreeing to arbitration, you understand that, to the maximum extent permitted by law, you are agreeing to waive your right to file suit in any court, to a court hearing, a judge trial, or a jury trial.

B. CLASS ACTION WAIVER. To the maximum extent permitted by law, you expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or class-wide arbitration.

LIMITED WARRANTY

C. OPT OUT PROCEDURE. To request to opt out of arbitration you must contact NuWave LLC at *legal@nuwavenow.com*, NuWave LLC, 560 Bunker Ct., Vernon Hills, IL 60061, U.S.A. You will have thirty (30) days from the date of product delivery to opt out of arbitration with respect to any dispute arising out of or relating to use or purchase of any NuWave product. If more than 30 days have passed, you are not eligible to opt out of arbitration and will have waived your right to sue or participate in a class action with respect to the dispute arising out of your purchase or use of a NuWave product. For any dispute arising out of your use of NuWave's website, you have thirty (30) days from the date you provided information to the website to opt out of arbitration. If more than 30 days have passed, you are not eligible to opt out of arbitration and you will have waived your right to sue and participate in a class action with respect to the dispute arising out of your use of NuWave's website.

D. SOME MATTERS ARE NOT SUBJECT TO ARBITRATION. Notwithstanding the foregoing, the following shall not be subject to arbitration and may be adjudicated only in the state and federal courts of Illinois: (i) any dispute, controversy, or claim relating to or contesting the validity of our intellectual property rights and proprietary rights, including without limitation, patents, trademarks, service marks, copyrights, or trade secrets; (ii) an action by a party for temporary, preliminary, or permanent injunctive relief, whether prohibitive or mandatory, or other provisional relief; or (iii) interactions with governmental and regulatory authorities. You expressly agree to refrain from bringing or joining any claims in any representative or class-wide capacity, including but not limited to, bringing or joining any claims in any class action or any class-wide arbitration.

READ YOUR OWNER'S MANUAL
If you still have any questions about operation or warranty of this product, please contact NuWave LLC
support@nuwavenow.com

www.nuwavenow.com

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BRAVO® XL PRO

SMART OVEN & AIR FRYER WITH GRILL

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Questions or Concerns?

Customer Service: support@nuwavenow.com
1-888-502-7805
Mon-Fri 7:30am-4:30pm CST

FOR HOUSEHOLD USE ONLY
120VAC, 60Hz, 1800 Watts

Model: 20855
Rev. 1

For patent information please go to:

www.nuwavenow.com/legal/patent

Designed & Developed in USA
NuWave LLC
560 Bunker Ct.
Vernon Hills, IL 60061, U.S.A.

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Rev.1-YK
07-26-24