No.	Presets	Position	Temp.	Time	Probe
72.	**Frozen French Fries*,** fast food, 3/4 bag	2	450°F	14	
73.	**Frozen French Fries*,** fast food, 3/4 bag, extra crispy	2	450°F	16	
74.	**Onion Rings*,** half bag	2	400°F	11	
75.	**Onion Rings*,** full bag	2	400°F	12	
76.	**Frozen Pot Pies***	2	400°F	41	
77.	**Frozen Hot Pockets***	2	350°F	20	
78.	**Frozen Burrito* (Chicken, Beef, Bean)**	2	350°F		165°F
79.	**Frozen Corn Dogs***	2	350°F	15	
80.	**Frozen Lasagna*,** party size	2	375°F	1 hr. 55 min.	
81.	**Frozen Chicken Tenders***	2	400°F	18	
82.	**Frozen Chicken Nuggets** (16-20 pcs.)	2	360°F	11	
83.	**Frozen Chicken Wings*** (6-12 pcs.)	3	425°F	18	
84.	**Frozen Chicken Wings*** (6-12 pcs.), extra crispy	2	425°F	20	
85.	**Frozen Pizza Bites***	2	390°F	14	
86.	**Frozen Fish Sticks*,** half box	3	375°F	20	
87.	**Frozen Fish Sticks*,** full box	3	375°F	22	
88.	**Frozen Popcorn Shrimp*,** half box	3	425°F	14	
89.	**Frozen Popcorn Shrimp*,** full box	3	425°F	16	
90.	**Frozen Fish Filet***	3	450°F	16	
91.	**Frozen Butterfly Shrimp*,** half box	3	425°F	10	
92.	**Frozen Fruit Turnovers***	3	400°F	20	
93.	**Frozen Fruit Pie***	2	400°F	32	
94.	**Frozen Churro***	2	350°F	15	
95.	**Frozen French Toast Sticks***	3	375°F	10	
96.	**Frozen Mini Pancake Bites***	3	375°F	8	
97.	**Frozen Waffles***	3	450°F	5	
98.	**Frozen Belgian Waffles***	3	425°F	7	
99.	**Frozen Assorted Mini Quiche***	3	375°F	11	
100.	**Frozen Breakfast Sandwiches*** (wrap with foil)	2	350°F	20	

2-Button Combination Functions

FUNCTION	COMBINATION
Set the Clock	**PREHEAT + TEMP/TIME**
Mute/Unmute	**SEAR + STAGE**
Change F° to C°	**TEMP/TIME + SEAR**
Independent Warm	**WRM/FAN + TOP/BTM**
Delay	**PROG + TOP/BTM**
Lock	**PROG + STAGE**
Auto Preheat Off	**PROG + PREHEAT**
Slow Cook	**PROG + PROBE**

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Troubleshooting

The Bravo XL Does Not Work

The Bravo XL 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 Door Will Not Close Completely

The food item you are trying to cook is too large, or the Oven Racks or accessories are not properly set in place.

Decrease the size or amount of food being cooked. Make sure the Racks and Pans 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 through the process.

Halfway through cooking, open the Oven and shake or flip your food.

The Crumb Tray Does Not Fit Properly in the Bravo XL

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.

White Smoke is Coming Out of the Bravo XL

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 may have overheated and then shut down to cool off, or some required action was not taken and the Oven shut down. Finally, the Control Panel itself may not be working correctly.

Unplug the Bravo XL 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 is Not Heating

The Bravo XL may be unplugged. It may have also overheated or the heating elements may not be working.

Make sure the Bravo XL 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 still fails to heat up, contact Customer Service.

If the oven needs to be replaced or returned to the manufacturer, contact Customer Service.

Customer Service:
For Amazon Purchases: support@nuwavenow.com
For All Other Purchases: help@nuwavenow.com

Model No: 20850
Item No: BQ20850
Rev.1-V9-JD • 09-20-23

nuwave®

BRAVO® XL AIR FRYER/GRILL

Quick Start Guide

Model No: 20850

Refer to the Owner's Manual for more details

Button	Function
ON/OFF	Turns the Bravo® XL **ON** and **OFF**. This also cancels any cooking function.
START PAUSE	Press **START/PAUSE** to begin cooking. Press again to pause cooking. Turn the dial to adjust the selected function. The dial can be used to adjust TEMP/TIME, TOP/BTM, MENU, TOAST, PROG and FAN.
MENU	Press **MENU** and turn the **START/PAUSE** dial to select the 12 MENU functions. Press again to begin cooking the selected function.
PREHEAT	Press **PREHEAT** to cancel automatic **PREHEAT** during your selected cooking function. NOTE: PREHEAT is automatically enabled for all cooking functions. The default PREHEAT temperature is 350°F. Consult the owner's manual for more information.
TEMP/TIME	Press **TEMP/TIME** to change the display between cooking temperature and time. Turn the **START/PAUSE** dial to change the temperature or time for all functions.
TOP/BTM	Press **TOP/BTM** to view the power distribution of the top and bottom heating elements. Turn the **START/PAUSE** dial to adjust the heating percentages.
TOAST	Press **TOAST** to directly access the TOAST function. Press and hold to begin immediately toasting at the default setting of 425°F for 5 minutes.
SEAR	Press **SEAR** to cook food at high heat before cooking, after cooking or both. The default SEAR setting is 450°F for 5 minutes.
PROG	Press **PROG** to access 100 pre-programmed recipes or the 50 available slots for user-made recipes. Turn the START/PAUSE dial to select your preset and press START/PAUSE to begin cooking. Consult page 12 of the Owner's Manual for more detailed instructions.
STAGE	Press **STAGE** to set different cooking temperatures and times during the cooking process up to 5 times. Consult page 12 of the Owner's Manual for more detailed instructions.
PROBE	Press **PROBE** and hold to view and adjust the target internal temperature. The default target temperature is 165°F. Press at any time to view the current PROBE temperature.
LIGHT	Press **LIGHT** to turn the internal light on or off at any time.
WRM/FAN	Press **WRM/FAN** to enable the WARM function to keep food warm after cooking. The default WARM setting is 140°F for 1 hour. Press and hold to adjust the FAN speed. After pressing and holding, turn the START/PAUSE dial to select between 0 and 3.

Consult your Owner's Manual for even more detailed features.

100 Presets

Press Menu, select your Preset (1–100), and press START/PAUSE to cook.
Stage cooking and Probe temperatures are preprogrammed into the Presets.

1 

Baked Eggs in Hell
Rack 1 (18 minutes)

Temp	Probe
375°F	---

2 

Homemade Granola
Rack 3 (5 Hours)

Temp	Probe
120°F	---

3 

Pork Sausage*
Rack 3 (8 minutes)

Temp	Probe
375°F	---

4 

Sunny Side-Up Eggs*
Rack 1 (3 minutes)

Temp	Probe
300°F	---

5 

Thick Bacon*
Rack 3 (10 minutes)

Temp	Probe
375°F	---

6 

Baked Shrimp*
Rack 3 (10 minutes)

Temp	Probe
425°F	---

7 

Lemon Sesame Salmon*
Rack 3

Temp	Probe
500°F	130°F

8 

Crab Cakes*
Rack 3 (15 minutes)

Temp	Probe
375°F	---

9 

Whole Roasted Chicken*
Rack 1

Temp	Probe
375°F	165°F

10 

Turkey Legs*
Rack 1

Temp	Probe
375°F	165°F



***Preheat prior to cooking. Refer to the Recipe Book for more details of each Preset.**

- Some of these Presets will have multiple Stage Cooking functions including Probe temperatures which are all preprogrammed.
- Follow the chart to verify which Preset requires the Probe.
- For carryover cooking, the oven will emit 3 sets of double beeps and complete the cooking process 10F under the final internal cooking temperature.

  Ex: If cooking poultry, the final Probe temperature would be 155F, let it rest until it reaches 165F.
- Temperatures and times can be adjusted on all Presets before and during the cooking process.
- Verify with the chart for directions on what position to use for your food.

Beeps:
1 short beep change of stages
2 short beeps and 1 long beep Probe temperature reached, cooking complete.

3 short beeps Flip your food.

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

Beeps: 1 short beep = Probe temperature reached | **2 short beeps and 1 long beep =** Cooking complete | **3 short beeps =** Flip your food

No.	Presets	Position	Temp.	Time	Probe
11.	**Roasted Cornish Hens***	1	350°F	--	165F
12.	**Turkey Sliders***	1	450°F	--	165F
13.	**Baked Chicken Breast***	3	450°F	--	165°F
14.	**Seared Beef Steak*** (Rare)	3	450°F	--	120°F
15.	**Seared Beef Steak*** (Medium-Rare)	3	450°F	--	130°F
16.	**Seared Beef Steak*** (Medium)	3	450°F	--	135°F
17.	**Seared Beef Steak*** (Medium-Well)	3	450°F	--	145°F
18.	**Seared Beef Steak *** (Well)	3	450°F	--	165°F
19.	**Reuben Sandwhich***	3	500°F	4	
20.	**Roast Pork***	1	400°F	--	165°F
21.	**Baked Frozen Pork Chops** (Medium-Well)	3	300°F	--	145°F
22.	**Baked Frozen Pork Chops** (Well)	3	300°F	--	165°F
23.	**Baked Root Vegetables***	1	425°F	35	
24.	**Grilled Asparagus***	1	425°F	8	
25.	**Sweet Potato Fries***	2	425°F	20	
26.	**Goat Cheese-Stuffed Mushrooms***	2	425°F	15	
27.	**Baked Sweet Potatoes***	2	425°F	45	
28.	**Cajun-Roasted Potatoes***	2	450°F	40	
29.	**Pizza***	2	400°F	12	
30.	**Beef Jerkey**	2	170°F	9 hrs.	
31.	**Banana Chips**	2	135°F	8 hrs.	
32.	**Candied Bacon**	2	150°F	1 hr. 15 min.	
33.	**Croutons**	3	360°F	10	
34.	**Sun-Dried Tomatoes**	3	140°F	8 hrs.	
35.	**Dried Apricots**	2	140°F	20 hrs.	
36.	**Buttery Dinner Rolls***	2	275°F	30	
37.	**Italian Loaf***	2	400°F	17	
38.	**Frutti di Bosco***	2	350°F	45	
39.	**Bread Pudding***	2	350°F	40	
40.	**Homestyle Peach Cobbler***	2	375°F	40	
41.	**Griddled Cheese***	1	450°F	2	

No.	Presets	Position	Temp.	Time	Probe
42.	**Air-Fried Pork Chops*** (Medium Well)	2	400°F	--	145°F
43.	**Air-Fried Pork Chops*** (Well)	3	400°F	--	165°F
44.	**Air-Fried Chicken Wings***	3	400°F	14	
45.	**Air-Fried Fish and Chips***	3	400°F	20	
46.	**Air-Fried Chicken Breast***	3	360°F	--	165°F
47.	**Air-Fried Brussels Sprouts***	3	400°F	17	
48.	**Air-Fried Shrimp***	2	400°F	8	
49.	**Air-Fried Cinnamon Rolls***	2	350°F	12	
50.	**Air-Fried Beef Burger*** (Rare)	3	450°F	--	120°F
51.	**Air-Fried Beef Burger*** (Medium-Rare)	2	450°F	--	130°F
52.	**Air-Fried Beef Burger*** (Medium)	2	450°F	--	135°F
53.	**Air-Fried Beef Burger*** (Medium Well)	2	450°F	--	145°F
54.	**Air-Fried Beef Burger*** (Well)	2	450°F	--	165°F
55.	**Air-Fried Chocolate Chip Oatmeal Cookies***	2	350°F	12	
56.	**Air-Fried Lemon Slice Sugar Cookies***	2	325°F	12	
57.	**Air-Fried Meatballs***	2	400°F	9	
58.	**Air-Fried Salmon and Asparagus***	2	400°F	--	130°F
59.	**Air-Fried Egg Rolls***	2	390°F	--	165°F
60.	**Air-Fried Onion Rings***	2	375°F	11	
61.	**Air-Fried Sweet Potato Chips***	2	400°F	13	
62.	**Air-Fried Turkey Breast***	2	400°F	--	165°F
63.	**Air-Fried Buffalo Cauliflower***	2	365°F	14	
64.	**Air-Fried Tandoori Chicken***	2	360°F	--	165°F
65.	**Air-Fried Apple Chips***	2	390°F	9	
66.	**French Fries,** regular, half bag	2	450°F	14	
67.	**French Fries*,** regular, half bag, extra crispy	3	450°F	16	
68.	**French Fries*,** regular, 3/4 bag	3	450°F	15	
69.	**French Fries*,** regular, 3/4 bag, extra crispy	3	450°F	19	
70.	**Frozen French Fries*,** fast food, half bag	3	450°F	11	
71.	**Frozen French Fries*,** fast food, half bag, extra crispy	3	450°F	13	