nuwave®

Brio® 15.5Q AIR FRYER

Master Your Brio Air Fryer

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

Owner's Manual



Questions or Concerns?

Customer Service: support@nuwavenow.com

1-888-502-7805

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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Visit *nuwavenow.com* to see other great products and accessories.

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Para la versión en español de este manual, visita *www.nuwavenow.com*

IMPORTANT SAFEGUARDS

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

1. Read all instructions, safeguards, and warnings before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. Do not immerse cord, plugs, or Power Head in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Any service MUST be done by Nuwave LLC or authorized by the manufacturer for repairs.
7. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always when disconnecting, turn all controls to “off”. Then remove plug from outlet.
13. Do not use the appliance for anything other than intended use.
14. Save these instructions.

ADDITIONAL SAFEGUARDS

15. ALWAYS set up the Brio on a horizontal, even, and stable surface.
16. ALWAYS keep hands and face away from the steam and hot air released from the air outlet vent during normal operation, or when opening the unit to remove or adjust the food.
17. ALWAYS unplug the Brio and contact NuWave Customer Service* if an excess amount of smoke escapes the unit during operation. Note: A small amount of smoke is normal when using the Brio for the first time.
18. NEVER put the Brio against the wall or other appliances or allow anything to block the air vents.
19. ALWAYS keep at least 3 inches of free space around the Brio.
20. NEVER place anything on top of the Brio.
21. NEVER use metal utensils with the coated Grill/Griddle plate as doing so can damage the surface.

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.

IMPORTANT SAFEGUARDS

Electrical Information

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 the countertop or tabletop where it could be pulled on or tripped over.
3. 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. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

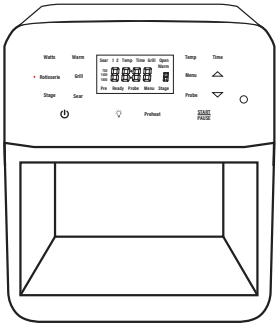
WARNING

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

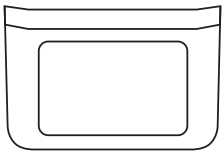
NOTICE

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.

PARTS & ACCESSORIES



Power Base
Part #: B15A11



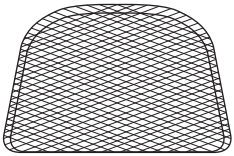
Door
Part #: B15P1



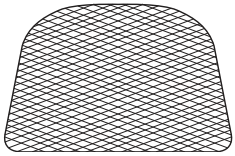
Plastic Hinge (2)
Part #: B15P6



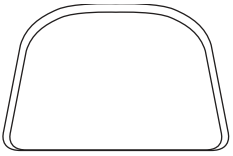
Door Screws (2)
Part #: B15P8



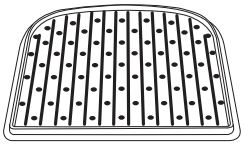
Stainless Steel Mesh Tray
Part #: B15A2



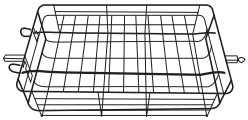
Stainless Steel Mesh Rack
Part #: B15A3



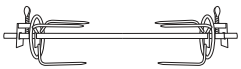
Drip Tray
Part #: B15A7



Grill/Griddle Plate
Part #: B15A12



Rotisserie Basket
Part #: B15A4



Rotisserie Skewer
Part #: B15A5



Digital Temperature Probe
Part #: B15A7



Light Bulb
Part #: B15P2



Light Bulb Cover
Part #:B15P4

ASSEMBLY GUIDE

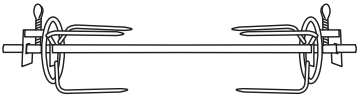
Before Use

1. Remove all the packaging materials.
2. Remove all tape and stickers.
3. Clean all parts thoroughly with hot water, a nonabrasive sponge, and mild dish detergent. If washing in the dishwasher, use the top rack only. The temperature probe MUST be hand washed.
4. Wipe the inside and outside of the Brio with a wet cloth. Do not immerse the Brio in water. Dry thoroughly.

Rotisserie Skewer Assembly

To assemble the Rotisserie Skewer with poultry and other meats, follow the steps below:

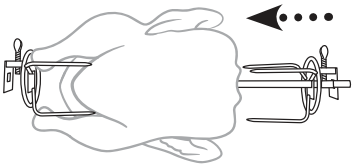
1. Screw one Rotisserie Skewer fork onto the end of the Skewer with the rectangular end.



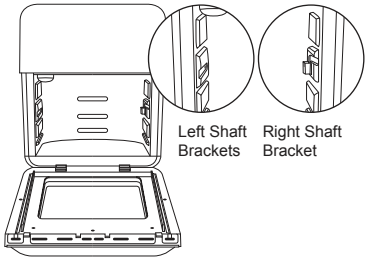
2. Push the Skewer through the center of the meat until the Skewer emerges from the other side.



3. Place the second Rotisserie Skewer fork onto the other end of the Skewer and push the fork forward until it pierces the end of the meat. Tighten the screw of the fork. If necessary, loosen the screw and move the first fork forward until it pierces the other end of the meat then retighten. Make sure both screws are tight and in place.



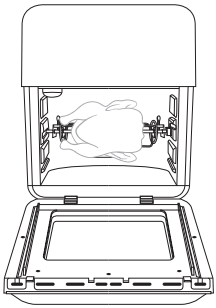
4. After securing the food on the Rotisserie Skewer, insert the rectangular end of the spit into the hole on the left. Keep the right side slightly tilted upwards.

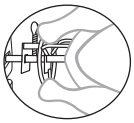


5. Bring down the right side of the spit and slide into the Shaft Bracket.

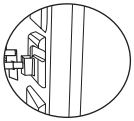
USE THE DRIP TRAY AT ALL TIMES.

ASSEMBLY GUIDE





Left Shaft Brackets



Right Shaft Brackets

Notes:

- For better results, use kitchen twine around the chicken or other meats.
- Always check that there is sufficient space above and below your food so it can rotate freely without obstruction.
- When using the Rotisserie Skewer, place the Drip Tray on the bottom.

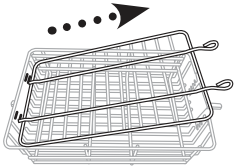
⚠ CAUTION

Rotisserie Skewer parts will be hot during and after use. Use oven gloves when handling.

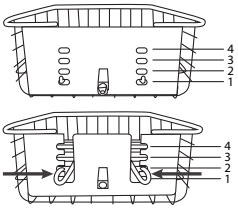
Rotisserie Basket Assembly

To use the Rotisserie Basket with the Brio, follow the steps and illustrations below:

1. To remove the top lid from the Rotisserie Basket: Squeeze the prongs on the outside of the top lid toward the middle and lift. Remove the other end from the holes.

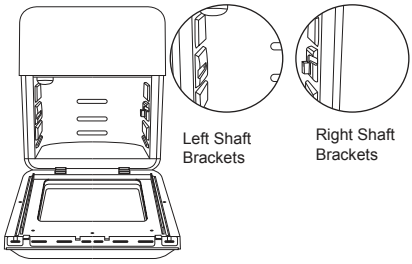


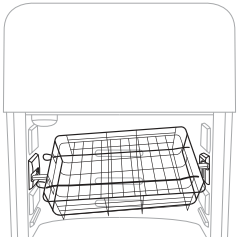
2. Place your food in the Basket.
3. Adjust the top lid to fit over your food: Place the ends of the top lid into the slots, pictured below. Squeeze the prongs on the outside of the top lid and slide them down into position, line up with the slots on the opposite side.
   - Be sure the top lid lies flat over the food and that it fits snugly.
4. After securing your food in the Basket, take the Basket and insert the rectangular end of the basket into the hole on the left. Keep the right side slightly tilted upwards. Insert left side before the right side to avoid scraping on the unit.

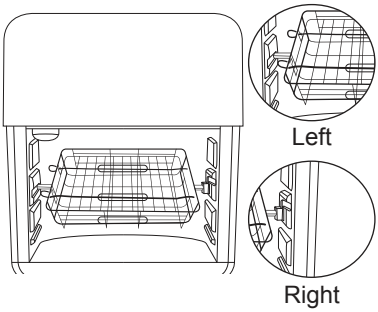


5. Bring down the right side of the bar and place it into the bracket.
6. Press Start to begin the cooking cycle.

ASSEMBLY GUIDE







Notes:

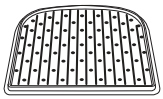
- Always check that there is sufficient space above and below the basket so it can rotate freely without obstruction.
- When using the Rotisserie Basket, place the Drip Tray on the bottom.

⚠ CAUTION

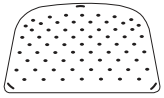
Rotisserie Basket parts will be hot during and after use. Use oven gloves.

Grill/Griddle Plate Assembly

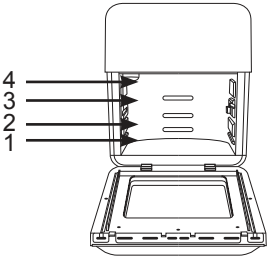
Grill



Griddle



Position:



- The Grill/Griddle Plate can be used in Positions 1-3, see picture. For crispier results it's recommended to use Position 3.
- Position 4 is primarily used for dehydrating foods using the Mesh Rack.

GENERAL USE

Setting the Clock

Press and hold Preheat and Time at the same time until 2 beeps are heard. The display will show “12:00” and “:” will flash. Use the Up and Down arrows to set the time.

- The clock is programmed using the 24-hour format.

Lock- To disable all functions

1. Press Menu and Stage at the same time. LOC will appear in the display.
2. Repeat to unlock.

- The unit will remain in locked mode, even when turned off.

Mute- to disable the beeping sound.

1. Press Sear + Stage for 1 second.
2. Repeat to unmute, will hear 2 beeps.

- When muted, the beeps sound is canceled for all functions.

⏻ POWER

Turns the Brio on. When turned off cancels all functions.

START/PAUSE

Starts, pauses, and resumes cooking.

1. Press **START** to begin cooking.
2. To pause cooking, press **START/PAUSE**.
3. To resume cooking press **START** again.

- When the door opens the Brio will pause and cooking resumes when the door shuts.

Up and Down Arrows

The Up/Down arrows can adjust for **Temp, Time, Menu**, and **Grill**.

1. Select function.
2. Press and hold Up/Down arrow till selection appears.

- Press and hold the arrows Up/Down to quickly reach your selection.

Temp

The default cooking temperature is 350F, and the range is 50F-425F.

1. Press Temp, use the Up/Down arrows to adjust the temperature.

- The Up arrow will increase, and the Down arrow will decrease the temperature.

Switching from Fahrenheit to Celsius

The defaults will always display: Fahrenheit 350°F and Celsius 177°F.

1. Press and hold Temp until 2 beeps are heard. Will display 177°F.
2. Repeat to switch to Fahrenheit.

• You will not be able to switch while the Brio is cooking.

Adjusting Default Temperature

Default temperature is 350°F, this can be changed for your convenience.

1. Set the new default temperature.
2. Press and hold the START until 2 beeps are heard.

• You will not be able to switch while the Brio is cooking.

• You can change both temperature and time at the same time.



Time

The default cooking time is 15 minutes.

1. Press Time use the Up/Down arrows to adjust the time.

• The Up arrow will increase and the Down arrow will decrease the temperature.



Change Time to Minutes/Seconds

1. Press and hold Time, will hear 2 beeps and 15:00 will be displayed.
2. Repeat to return to Hours/Minutes (00:15).

Change Time to Days/Hours

1. Press Menu and Time, will hear 2 beeps and Hr will be displayed.
2. Press Time and the time will display in day and hour (00.00).
3. Repeat to return to Hours/Minutes (00:15).

Change Time to Month/Day

1. Press and hold Stage and Time will hear 2 beeps and dA will be displayed.
2. Press Time and 00·00 will be displayed.
3. Repeat to return to Hours/Minutes (00:15).

Adjusting Default Time

1. Set the new default time.
2. Press and hold the START until 2 beeps are heard.

• You will not be able to switch settings while the Brio is cooking.

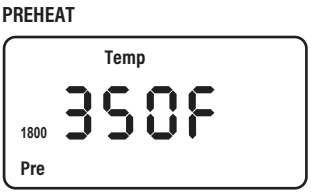
• You can change both temperature and time at the same time.

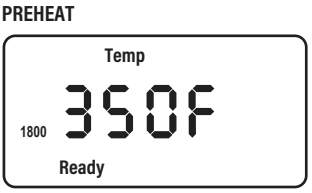
GENERAL USE

Preheat

The Brio will preheat automatically to set the cooking temperature for all functions.

1. Set the cooking temperature and time.
2. Press **START**, Pre and the temperature will flash in the display.
3. Once preheated, the Brio will beep twice, display “Ready”, countdown to 10 seconds, will beep once and begin cooking.
4. Place the food in the Brio during the countdown, and will beep twice when finished.
5. When the Brio is finished cooking, it will beep 3 times and the LED display will show “End”.





- All functions will preheat unless cancelled.
- The Preheat cycle can be canceled anytime by pressing **Preheat**.

Auto Preheat

The Brio, by default, will automatically preheat for all cooking functions and certain programmed presets. This function can be disabled.

1. Press and hold **Menu** + **Preheat** until 2 beeps are heard.
2. Repeat to add the preheat.

Rotisserie

When activated the light next to the function will illuminate. Default is 350°F for 30 minutes.

1. Place food on the Rotisserie Skewer or in the Rotisserie Basket
2. Set onto the Shaft Brackets , shown in the Assembly.
3. Press **Rotisserie** and the light will be lit. While preheating the light will be off.
4. If needed, adjust the temperature and time.
5. Press **START** to begin the cooking.

Notes:

- Always check that there is sufficient space above and below your food, so it can rotate freely without obstruction.
- When using the Rotisserie Skewer or Basket, place the Drip Tray on the bottom.
- Use oven mitts when removing food from the rotisserie.
- Do not use the Probe with the Rotisserie function.

Grill

When activated can select from levels 1-9. Default is Level 4, 425°F for 9 minutes. Maximum grill time is 15 minutes.

1. Press **Grill** and select level to be used.
2. If needed, adjust the temperature.
3. Press **START**, the cooking cycle will begin.

Level 1-425°F/5min	Level 6-425°F/11min
Level 2-425°F/7min	Level 7-425°F/12min
Level 3-425°F/8min	Level 8-425°F/13min
Level 4-425°F/9min	Level 9-425°F/15min
Level 5-425°F/10min	

Notes:

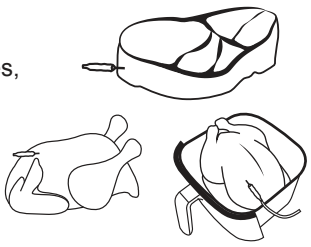
- The probe cannot be used with the grill function,

Probe

Will cook to a set internal target temperature. The default is 165°F, the range is 50°F-212°F.

1. Plug the probe into the probe jack.
2. Press **Probe** the current temperature is displayed.
3. Press and hold **Probe**, 165°F default set the internal target temperature.
4. Insert the probe into the thickest part of the food, then place in the Brio.
5. Be sure the probe wire is placed on the right side of the Brio.
6. Press **START** to begin cooking.
7. Once the target temperature reaches within 10 degrees, the Brio will beep 3 sets of double beeps.

- When inserting the probe, in food, do not touch the bone, this will give a false reading
- Press **Probe** to view the current temperature. .



GENERAL USE

Slow-Cook

Slow Cook is achieved when the Internal temperature is reached and maintained for a set time.

1. Set the probe internal target temperature.
2. Press **Menu** and **Probe** 01:00” (1 hour) will be displayed, adjust the amount of time to slow-cook.
3. Insert the Probe into the food, be sure to place the wire on the right side of the door.
4. Press **START** and the cooking cycle will begin.
5. Once the food reaches the internal target temperature, the slow cook time will display.

Menu

Menu function has 100 preprogrammed presets and 50 of your own unique recipes The 100 presets are listed in the Quick Start Guide and Recipe book.

Using the 100 Menu Presets

1. Press **Menu**, 1 will display, then select preset number. For presets 101-150, press **Menu** twice and 101 will display.
2. If needed, adjust the temperature and time.
3. Press **START** to begin cooking.

- Some Menu presets may have more than one stage, press **Stage** button to select each stage to view or adjust the temperature and time.
- The functions Sear, Preheat, Warm can be added to the preset but will not remain.

Making your own presets (101-150)

1. Set the temperature and time.
2. Press **Menu** twice, 101 will display.
3. Select preset number to be used.
4. Press and hold **Menu** until 2 beeps are heard, the temperature will display.
5. Press **START** to begin cooking.

- Can add functions Sear, Preheat, and Warm to the user preset.

Making presets from adjusted presets

1. Press **Menu** to preset number to edit. Adjust the temperature and time.
2. Press and hold **Menu** until 101 appears, then select preset number from 101-150.
3. Press and hold **Menu** until 2 beeps are heard.

Stage

5 stages gives you the ability to cook your food at different temperatures throughout the cooking process. The default for Stage 1 is 350°F for 15 minutes, and 350°F for 0 minutes for all subsequent stages.

1. Press **Stage**, Stage 1 will display..
2. Adjust the cooking temperature and time.
3. Press **Stage** again to add Stage 2.
4. Adjust the cooking temperature and time, then repeat until you have programmed all the stages you need (up to 5 stages).
5. Press **START/PAUSE** to begin cooking process.

- You can add the probe and other functions to any stage.
- If time is not entered in a stage, that stage will be skipped.

Sear

Sear Can Sear before (Sear1), at the end (Sear 2), or both for the cooking process Default temperature is 425F for 5 minutes, up to 30 minutes.

1. Adjust your cooking temperature and time.
2. Press **Sear** to engage the Sear 1 only, press again for both, Sear 1 2, press again for Sear 2 only.
3. Adjustment for Sear temperature and time can be made for each sear.
4. Press **START/PAUSE** to begin the cooking cycle.

- When Sear 1 is selected, once the preheat has finished the sear will begin
- Once the Sear 1 cycle is finished, the Brio will automatically go into the cooking cycle.

Warm

Warm can be added to the regular cooking cycle, a Menu preset, Grill, or Rotisserie functions. Default is 140°F for 1 hour. Range is 140'F-200°F, for 3 hours.

1. If needed adjust the temperature and time.
2. Press **Warm**, then set the temperature and time.
3. Once the cooking cycle completes, warm will begin.

- Warm can be added to the regular cooking cycle, a Menu preset, Grill, or Rotisserie functions.

Using Warm Independently

The default is 140°F for 1 hour. Range is 140'F-200°F for 3 hours.

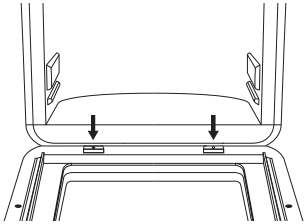
1. Press and hold **Warm** until 2 beeps are heard, the warming begins.

CLEANING & MAINTENANCE

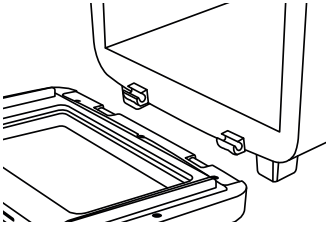
Removing the Door for Cleaning

To Remove the Brio Door

1. Open the Brio Door.
2. Using a screwdriver, unscrew both screws located at the Door hinge to remove the Door (as shown in image below).



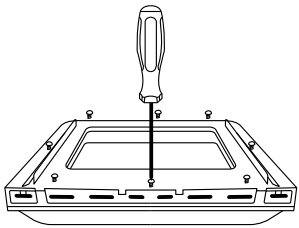
3. Lift the door to unhook the hinges.



4. To put the Door back onto the Brio, hook the hinges together and secure them with the screws.

To Remove the Plastic Window

1. The Brio Door can be disassembled to clean the inner plastic window. Fully open the Brio Door.
2. Using a screwdriver, unscrew the screws around the inner Door border (See below).
3. To reassemble the Plastic Window, secure it with the screws.



Note: Do not disassemble the Door unless it is absolutely necessary for cleaning or maintenance. Do not use abrasive material for cleaning as this can damage the plastic window.

CAUTION

The Brio Door will be hot after use. Make sure your Brio has completely cooled before any cleaning and maintenance.

CLEANING & MAINTENANCE

Hand-wash

Clean your Brio after every use or in between a number of large batches. Do not use metal utensils or harsh abrasives when cleaning as this can damage the coating.

1. Unplug the Brio and cool completely.
2. Use a damp cloth to wipe the outside of the appliance.
3. Clean the Mesh Tray, Mesh Racks, Drip Tray, Grill/Griddle Plate, Rotisserie Basket, Rotisserie Skewer, and Door with a nonabrasive sponge, hot water, and mild detergent. Dry thoroughly.
4. To clean the Probe, wipe it with a cloth dampened with soapy water. Repeat to rinse and allow the Probe to dry

Tip: If there is residual food or particles on the Tray, Racks, Grill/Griddle Plate, Rotisserie Skewer, or Basket, add some hot water and let the item soak separately for about 10 minutes for easier cleaning. Then, use a soft cleaning brush to remove any lingering food. Dry all parts thoroughly.

Dishwasher

Bottom rack: Mesh Tray, Mesh Racks, Drip Tray and, Grill/Griddle Plate**.**

Top rack: Rotisserie Basket, Rotisserie Skewer.

Note: Water can get inside the Door if it is washed in the dishwasher. It is recommended you hand-wash the Door.

MPORTANT - Do not immerse the Brio and door in water (water can get inside) or attempt to cycle them through the dishwasher. It is recommended you hand-wash only. The outer surface may be cleaned by carefully wiping it with a damp dishcloth or sponge. Make sure the Brio has cooled completely prior to cleaning.

CAUTION

The Brio Door will be hot after use. Make sure your Brio has completely cooled before any cleaning and maintenance.

Light Bulb Replacement

1. Turn off and unplug the Brio. Ensure that the Brio, bulb cover, and the bulb have cooled completely.
2. Unscrew the light bulb cover and light bulb.
3. Replace and appropriately discard the non-working bulbs.

Note: You can order the light bulb by contacting Customer Service.

- Use part number BGP1. The light bulb can also be purchased at your local hardware store. The Brio uses an oven incandescent light bulb 25W - 120/125 Volt -T6 E14 screw.

TROUBLESHOOTING GUIDE

The Brio is not turning on or working.

1. Brio is not plugged in.
2. The Power button was not pressed.

Insert the plug into an appropriate grounded power socket. Press the Power button.

The ingredients are not completely cooked.

1. Too many ingredients were used.
2. The cooking temperature is too low.
3. The cooking time is too short.

Remove some ingredients from the Brio; air-fry smaller batches more evenly. Cook at a higher temperature. Set the Brio to air-fry for a longer time.

The food is fried unevenly.

1. Certain types of ingredients need to be shaken or flipped halfway through the cooking process.

Fried snacks are not crispy when they come out of the Brio.

1. The type of snack used was meant to be prepared in a traditional deep fryer.

Use snacks designed to be baked in a traditional oven, or lightly brush some oil onto the snacks before placing them into Brio for crispier results.

White smoke is coming out of the Brio.

1. Frying greasy foods may cause white smoke to appear.
2. The Rack contains greasy residue from previous uses.

When preparing greasy ingredients in the air fryer, substantial amounts of oil can smoke and infiltrate the Brio. The oil will produce white smoke and the Brio might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Brio. Make sure you clean the Riser and Rack properly after each use.

French fries are fried unevenly in the Brio.

1. You did not soak the potato sticks properly before air-frying them.
2. You did not use the right potato type, or they were not fresh.

Soak the potato sticks in a bowl of water for at least 30 minutes, remove them, and dry them with paper towels. Use fresh potatoes and make sure they stay firm during air frying.

French fries are not crispy when they come out of the Brio.

1. The crispiness of the fries depends on the amount of oil and water in the fries.

Make sure you dry the potato sticks properly before adding oil. Cut the potato sticks smaller and dry them for a crispier result. Put slightly more oil on the potatoes before placing them in the Brio for crispier results.

TROUBLESHOOTING GUIDE

Error Message:	Solution(s):
Er1	Temperature sensor has overheated. Turn the Brio off and allow it to cool. If the Brio is not working after it cools down, contact Customer Service.
Err1	Temperature Sensor has short circuited. Contact Customer Service.
Err2	Temperature Sensor is open. Contact Customer Service.

Prb1	Probe not connected to the Brio. Plug the Probe into the Brio's Probe Jack.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	The Probe has short circuited. Contact Customer Service at **support@nuwavenow.com**
Prb4	The Probe sensor is not detecting temperature increase. Ensure the Probe is inserted into the food and the food is in the unit while cooking. Be sure that the Probe is not touching bone.
Prb5	the probe is plugged in with the Rotisserie function.

LIMITED WARRANTY

THE MANUFACTURER WARRANTS

Nuwave, LLC warrants that Brio® Air Fryer 15.5Q capacity 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.

LIMITED WARRANTY

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: **help@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 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.**

LIMITED WARRANTY

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.

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

LIMITED WARRANTY

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.

100 Presets

Beef/Pork (Refer to Recipe Book for Preset #1-27)		Rack Position	Temp.	Time (Min.)	Probe
1.	**Prime Rib*** (Rare)	2	425°F		120°F
2.	**Prime Rib*** (Medium Rare)	2	425°F		130°F
3.	**Prime Rib*** (Medium)	2	425°F		135°F
4.	**Prime Rib*** (Medium Well)	2	425°F		145°F
5.	**Prime Rib*** (Well)	2	425°F		165°F
6.	**Rotisserie Prime Rib*** (Rare)		425°F		120°F
7.	**Rotisserie Prime Rib*** (Medium Rare)		425°F		130°F
8.	**Rotisserie Prime Rib*** (Medium)		425°F		135°F
9.	**Rotisserie Prime Rib*** (Medium Well)		425°F		145°F
10.	**Rotisserie Prime Rib*** (Well)		425°F		165°F
11.	**Rotisserie Cuban Pork Loin*** (Medium Well)		375°F		145°F
12.	**Rotisserie Cuban Pork Loin*** (Well)		375°F		165°F
13.	**Classic Bacon Cheeseburger*** (Rare)	2	425°F		120°F
14.	**Classic Bacon Cheeseburger*** (Medium Rare)	2	425°F		130°F
15.	**Classic Bacon Cheeseburger*** (Medium)	2	425°F		135°F
16.	**Classic Bacon Cheeseburger*** (Medium Well)	2	425°F		145°F
17.	**Classic Bacon Cheeseburger*** (Well)	2	425°F		165°F
18.	**Grilled Chimichurri Skirt Steak*** (Well)	2	425°F		165°F
19.	**Spicy Rumaki***	2	360°F	12	
20.	**Apple Glazed Pork Tenderloin*** (Medium Well)	2	425°F		145°F
21.	**Apple Glazed Pork Tenderloin*** (Well)	2	425°F		165°F
22.	**Grilled Ham and Cheese***	2	400°F	6	
23.	**Party Meatballs***	2	400°F	15	
24.	**Peppered Beef Tenderloin***		400°F	8	
25.	**Philly Cheese Steak Braid***	2	375°F	13	
26.	**Rotisserie Smoked Bacon-Wrapped Pork Tenderloin*** (Medium Well)		375°F		145°F
27.	**Rotisserie Smoked Bacon-Wrapped Pork Tenderloin*** (Well)		375°F		165°F
Poultry (Refer to Recipe Book for Presets #28-36)		**Rack Position**	**Temp.**	**Time (Min.)**	**Probe**
28.	**Lemon-Thyme Rotisserie Chicken***		350°F		165°F
29.	**Buffalo Chicken Wings***	3	300°F	20	
30.	**Spinach-Stuffed Chicken***	2	400°F		165°F
31.	**Chicken Satay***	2	400°F	7	
32.	**Grilled Chicken Tenders***	2	400°F		165°F
33.	**Parmesan Chicken Tenders***	2	400°F		165°F
34.	**Butter-Infused Chicken***	2	375°F		165°F
35.	**Rotisserie Game Hens with Roasted Carrots and Caraway***		350°F		165°F
36.	**Southern Fried Chicken Thighs***	2	400°F		165°F

Fish/Seafood (Refer to Recipe Book for Presets #37-38)		Rack Position	Temp.	Time (Min.)	Probe
37.	**Rotisserie Swordfish Steak with Charred Lemons***		360°F		145°F
38.	**Cajun Shrimp***	2	360°F	6	
Vegetables/Snacks (Refer to Recipe Book for Presets #39-51)		**Rack Level**	**Temp.**	**Time (Min.)**	**Probe**
39.	**Home Fries***	3	390°F	14	
40.	**Rotisserie Roasted Summer Vegetables***		425°F	6	
41.	**Air Fry Tortillas***		425°F	3	
42.	**Green Beans***	3	425°F	10	
43.	**Pasta Bake***	2	390°F	10	
44.	**Roasted Tomatoes**	2	390°F	20	
45.	**Santa Fe Stuffed Bell Peppers***	2	360°F		165°F
46.	**Kale Chips***	3	390°F	4	
47.	**Roasted Root Vegetables***	3	330°F	35	
48.	**Twice Baked Potatoes***	1	390°F	78	
49.	**Roasted Brussels Sprouts***	2	390°F	11	
50.	**Dehyrated Vidalia Onions**	2	120°F	10 hrs	
51.	**Dried Roma Tomatoes**	2	145°F	10 hrs	
52.	**Dried Raw Almonds**	2 and 3	150°F	24 hrs	
53.	**Dehydrated Baby Banana Chips**	2 and 3	135°F	8 hrs	
Desserts (Refer to Recipe Book for Presets #52-58)		**Rack Position**	**Temp.**	**Time (Min.)**	**Probe**
54.	**Banana and Nutella Wontons***	2	350°F	7	
55.	**Pineapple Crescent***	2	350°F	10	
56.	**Apple Pie Egg Rolls***	2	390°F	10	
57.	**Berry Cheesecake Egg Rolls***	2	390°F	10	
58.	**Apple Pie***	1	320°F	30	
Grilled Foods (Refer to Recipe Book for Presets #59-71)		**Rack Position**	**Temp.**	**Time (Min.)**	**Probe**
59.	**Griddled Chicken and Pepper Quesadillas***	2	425°F	3	
60.	**Griddled Turkey Sandwich***	2	350°F	2	
61.	**Grilled Atlantic Salmon***	2	425°F		145°F
62.	**Grilled Bluefin Tuna***	2	425°F		145°F
63.	**Grilled Chicken Breast***	2	425°F		165°F
64.	**Grilled Filet Mignon*** (Rare)	2	425°F		120°F
65.	**Grilled Filet Mignon*** (Medium Rare)	2	425°F		130°F
66.	**Grilled Filet Mignon*** (Medium)	2	425°F		135°F
67.	**Grilled Filet Mignon*** (Medium Well)	2	425°F		145°F
68.	**Grilled Filet Mignon*** (Well)	2	425°F		165°F
69.	**Grilled Polish Sausage***	2	425°F		160°F
70.	**Grilled Spiced-Rubbed Pork Chops*** (Medium Well)	2	425°F		145°F
71.	**Grilled Spiced-Rubbed Pork Chops*** (Well)	2	425°F		165°F
Frozen Foods (Presets #72-91 under "Frozen Quick Meals")		**Rack Position**	**Temp.**	**Time (Min.)**	**Probe**
92.	**Regular Fries,** 1/2 bag	2	390°F	21	
93.	**Regular Fries,** 1/2 bag, extra crispy	2	390°F	23	
94.	**Regular Fries,** full bag	2	390°F	24	
95.	**Regular Fries,** full bag, extra crispy	2	390°F	26	
96.	**Mini Pancakes**	2	375°F	5	
97.	**French Toast**	2	390°F	11	
98.	**Waffle**	2	390°F	5	
99.	**Pretzels**	2	390°F	4	
100.	**Churro**	2	375°F	10	

www.nuwavenow.com

nuwave®
Brio® 15.5Q AIR FRYER

Master Your Brio Air Fryer

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how-to videos and more!

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

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

Designed & Developed in USA

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