

nuwave®

BRAVO® PRO SMART OVEN & AIR FRYER



Master Your Bravo Pro



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

Owner's Manual

Model: 20835
20835 C
20835 K
20835 M
20835 N
Rev.1



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 [nuwaren.com/register](https://www.nuwaren.com/register)**.

Connect with Us!



#nuwaren

Visit [nuwaren.com](https://www.nuwaren.com) to see other great products and accessories.

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OWNER'S MANUAL

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs 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 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 not recommended by the appliance manufacturer 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. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. **DO NOT** use appliance for other than intended use.
14. Save these instructions.

ADDITIONAL SAFEGUARDS

15. While cooking, **ALWAYS** use oven mitts and allow accessories to cool before washing.
16. Ensure the Bravo Pro and all parts are clean and dry before each use.
17. Discard the protective plastic covering.
18. 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.
19. Use only on a clean, stable, dry, and level surface.
20. **DO NOT** cover or block the intake air vents located in the back and sides of the Bravo 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 Pro.
21. Use aluminum foil to wrap foods that produce oil or juice when operating the Drip/Baking Pan to catch drippings and prevent fire.
22. To prevent fire, do not allow any foil to touch the heating elements.
23. Avoid placing your face near the glass door during use.
24. **NEVER** touch the insides of the BravoPro while it is operating.
25. **NEVER** leave the Bravo Pro unattended during use.
26. **DO NOT** disassemble the Bravo Pro.
27. Allow the Bravo Pro to cool before putting in or pulling out items or before cleaning.
28. **DO NOT** place objects on top of the Bravo.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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 Toaster Oven by pressing the On/Off Button 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 Toaster Oven should be operated on a separate electrical outlet from other operating appliances due to wattage limitations.

WARNING

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

NOTICE

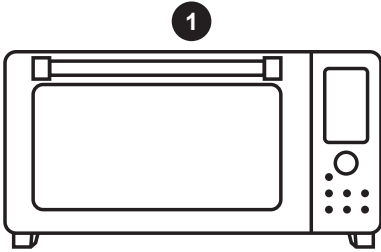
It's perfectly normal for your new unit to produce a heated plastic smell when used for the first time. This will go away after the first few uses.

PARTS & ACCESSORIES

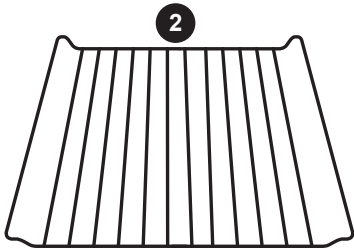


WARNING

Never use the Bravo with loose, damaged, or missing parts.



Base	
Stainless Steel	BVA7
Cozy Blue	BVA7B
Cream	BVA7C
Black	BVA7K
Mint	BVA7M
Cinnamon	BVA7N

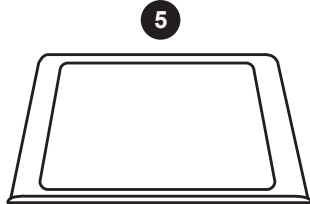
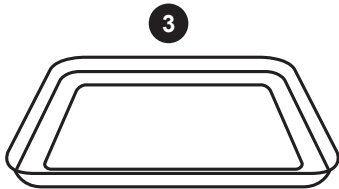


2 Heavy-Duty Cooking Rack
Part #: BVA10

3 Baking Pan
Part #: BVA9

4 Air Fry Basket
Part #: BVA11

5 Crumb Tray
Part #: BVA2



Replacement parts can be ordered directly by visiting www.nuwarennow.com.

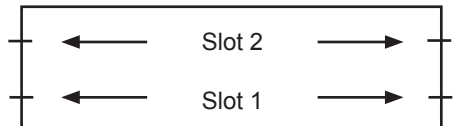
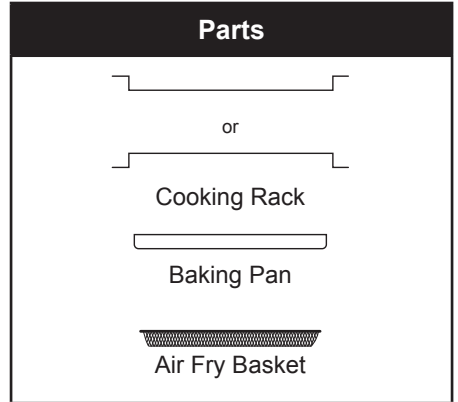


ASSEMBLY GUIDE

1. Place the Bravo on a level, even, and stable heat-resistant surface.
2. Slide the Cooking Rack into either Slot 1 or 2 of the Bravo.
3. Place Baking Pan on Cooking Rack.
4. Place Crumb Tray into position by sliding it into slot at bottom of oven. To remove, pull out.
5. Plug the Bravo into a standard wall socket. The power plug is located in the rear of the Bravo.

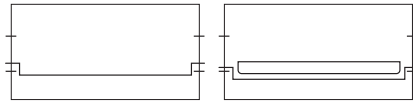
Note:

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.

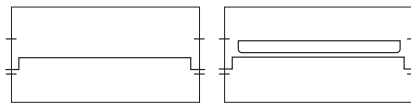


Oven Rack and Pan Positions

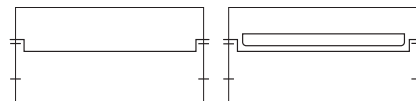
Position 1: For chicken or other large items (with Baking Pan) as shown.



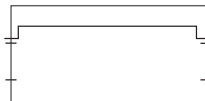
Position 2:



Position 3:



Position 4: Dehydrating only



MENU

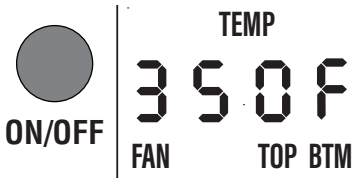
12 Preprogrammed Menus

Note: Preset temperatures and times may need minor adjustments to best suit your desired results.

1: Toast <ul style="list-style-type: none">• Default Temp: 450°F• Default Time: 6 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 3	7: Grill <ul style="list-style-type: none">• Default Temp: 425°F• Default Time: 15 minutes• Heat Source: Top/Bottom (0/100 percent)• Rack Position: 1
2: Air Fry <ul style="list-style-type: none">• Default Temp: 360°F• Default Time: 15 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 1, 2 and 3	8: Pizza <ul style="list-style-type: none">• Default Temp: 450°F• Default Time: 15 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 1 <p>NOTE: Times & Temps will vary on the size of the pizza.</p>
3: Bake <ul style="list-style-type: none">• Default Temp: 350°F• Default Time: 25 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 1, 2, and 3	9: Reheat <ul style="list-style-type: none">• Default Temp: 350°F• Default Time: 10 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: Any
4: Broil <ul style="list-style-type: none">• Default Temp: 450°F• Default Time: 10 minutes• Heat Source: Top/Bottom (100/0 percent)• Rack Position: 1, 2, and 3	10: Roast <ul style="list-style-type: none">• Default Temp: 375°F• Default Time: 30 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 1 and 2
5: Dehydrate <ul style="list-style-type: none">• Default Temp: 100°F• Default Time: 2 hours• Heat Source: Top/Bottom (50/50 percent)• Rack Position: Any (may need rack rotation)	11: Bagel <ul style="list-style-type: none">• Default Temp: 450°F• Default Time: 6 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 2
6: Frozen <ul style="list-style-type: none">• Default Temp: 325°F• Default Time: 20 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: Any (may need rack rotation)	12: Waffle <ul style="list-style-type: none">• Default Temp: 450°F• Default Time: 5 minutes• Heat Source: Top/Bottom (50/50 percent)• Rack Position: 3

INSTRUCTIONS

Getting Started



ON/OFF

1. Turns the Bravo® ON and OFF. This also stops any cooking function.

NOTE:

- **TEMP**, **TIME**, **FAN**, **TOP/BTM** will show in the display.



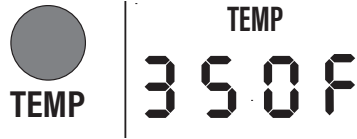
START/PAUSE

The default is 350°F for 15 minutes

1. Press **START/PAUSE** to begin cooking.
2. Press again to pause cooking.
3. Turn the **START/PAUSE** dial to adjust the **TEMP** or **TIME**, **TOP/BTM**, and to select MENU items.
4. When the Bravo has finished cooking, it will beep 3 times and "End" will be shown on the display.

MUTE/UNMUTE

1. Press and hold **START/PAUSE** until 2 beep are heard.
2. Repeat to unmute.



TEMP

Allows you to view or adjust the cooking temperature. Default is 350°F. Range 50°F-450°F.

1. Press **TEMP** and make any adjustments to the cooking temperature by turning the **START/PAUSE** dial.
2. Press **START/PAUSE** to begin cooking at the set temperature.
 - The cooking temperature can be adjusted at any point before or during the cooking process. The Bravo will continue to cook at the new temperature.



TIME

View or adjust the cooking time. Default is 15 minutes. Range is 00:01-99:99

1. Press **TIME** and make any adjustments by turning the **START/PAUSE** dial.
2. The Bravo will continue to cook at the new time setting.

Time range Chart

- 50F~275F: 00:00-99:99 (0-min. to 99-hrs., 99-min.)
- 280F~400F: 00:00-24:00 (0-min. to 24-hrs.)
- 405F~450F: 00:00-01:00 (0-min. to 1-hr.)

INSTRUCTIONS

FAN

FAN3

FAN

TOP BTM

FAN

1. Press **FAN** to adjust the fan speed. FAN3 is the default and the fastest setting.
2. Press FAN to lower the fan speed. Each button press will lower the speed setting. FAN2, then FAN1, until the fan is off on setting FAN0.
3. Press **FAN** again to return to the default FAN3.



WARM

01:00

WARM TOP BTM

WARM

The default for Warm is 140°F for 1 hour. Range: 50°F-200°F, 1 minute to 3 hours (00:01-03:00).

1. After setting your cooking temperature and time, press **WARM** to keep your food warm after the Bravo is done cooking.
2. Turn the **START/PAUSE** dial to make adjustments to the warming temperature and time.
3. Press **START/PAUSE** to start cooking. The Bravo will go through the regular cooking cycle. Once completed the Bravo will go to Warm at the set temperature and time.

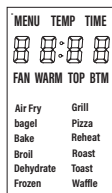
Using Warm as an Independent Function

1. Press and hold **WARM** for 1 second (until you hear a beep). The Bravo will begin the warming function at the default settings.

2. Turn the **START/PAUSE** dial to make adjustments to the warming temperature and time.
3. When the warming time runs out, the display will show “End” and the Bravo will beep 3 times.

Notes:

- Warm can be used with the Menu options as well: Choose the menu option and press **WARM**. Adjust warm temperature and time, then press **START/PAUSE**.
- To cancel the Warm function at any time press **WARM**. **WARM** will no longer be lit in the display.



MENU

There are 12 menu options for you to choose from.

1. Press **MENU**. Turn the **START/PAUSE** dial or continue to press **MENU** to scroll through the menu options.
2. Once you make your menu selection, press **START/PAUSE** to begin cooking using the default settings shown on page 8. The colon (:) on the screen will be flashing, indicating that the Bravo is now cooking.
3. The cooking temperature and time can be adjusted by turning the **START/PAUSE** dial.

INSTRUCTIONS



TOP/BTM

This allows you to adjust the heat distribution between the top and bottom of the unit. The default settings are 50% Top, 50% Bottom. The percentages always add up to 100%.

1. Press **TOP/BTM**. **TOP** will be shown on the display allowing you to adjust the heating percentage in 10% increments by turning the dial.
2. Press **TOP/BTM** again to see the Bottom heat percentage and adjust if necessary. As a reminder, the combined top and bottom percentages will always add up to 100%.
3. Once the distribution is set, press **START/PAUSE** to begin cooking.

Helpful Tips

1. To add more time during current cooking cycle, with time showing turn **START/PAUSE** dial clockwise. Monitor food to ensure it does not overcook.
2. Some moisture may appear on the door during certain cooking cycles.
3. When air-frying, food can be lightly coated with oil to boost crispiness and browning.

Measurement Chart

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

INSTRUCTIONS

Meat Thermometer Temperature Guide	
Beef	Temp
Rare	125°
Medium-Rare	135°
Medium	145°
Medium-Well	150°
Well	160°
Minimum Cook Temperatures	
Poultry	165°
Pork	145°
Seafood	145°



CLEANING & MAINTENANCE

Before First Use:

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

1. Remove all the packaging materials.
 2. Remove the glue, tape and labels on the appliance.
 3. Clean the Cooking Rack, Baking Pan, Air Fry Basket and Crumb Tray thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
- Wipe the inside and outside of the Bravo with a damp dishcloth or wet cloth and dry thoroughly.
 - To remove the new appliance smell before cooking.
 - Start the appliance without any food, at the default temperature for 25 minutes, then cool for 15 minutes. Repeat if necessary.
 - If problem persists: Contact Customer Service at help@nuwavenow.com.



CAUTION: DO NOT immerse the Bravo in water.

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 Bravo 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 Bravo, before cleaning.
5. To clean interior, use a damp cloth, mild liquid soap solution, and a clean cloth towel.
6. Never use steel wool pads, etc., on interior or exterior of oven.
7. When the glass window is completely cool, spray glass cleaner on a clean cloth towel. Clean both inside and outside of window with cloth. Use a damp cloth to rinse the window then dry completely with a clean dry towel.
8. 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.
9. To remove baked-on grease, soak Baking Pan, Air Fry Basket, and Crumb Tray in hot, soapy water. **DO NOT** soak for more than 10 minutes at a time. Never operate the oven without the Crumb Tray in place.

Storage

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

TROUBLESHOOTING GUIDE

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

The Bravo does not work.

1. The Bravo is not plugged in. User did not press ON/OFF.
2. Insert the plug into an appropriate grounded power socket. Press **ON/OFF**. If still not working, contact Customer Service.

The door to the Bravo will not close completely.

1. Food item is too large. Oven racks or accessories are not properly set in place.
2. Use smaller amounts of food to cook. Make sure all racks and pans are slid into place and pushed all the way to the back of the Bravo.

The food is cooked unevenly.

1. Check cooking progress throughout. Turn or rotate as needed to ensure even cooking. Check that the fan speed is at 3. Check Top/Btm percentages.

Bake vs. Roast vs. Broil

1. Use Bake when cooking items that rise (e.g., cakes and cookies). Use Roast for dense foods that are browned throughout the cooking process. Use Broil to quickly brown or crisp a food item.

The Crumb Tray will not slide back into position.

1. The Crumb Tray is not placed into the slot correctly. Something is blocking the Tray from sliding into position.
2. Remove the Crumb Tray and clean away any food items that may have accumulated in the back of the Bravo.

White smoke is coming out of the product.

1. You are cooking greasy foods. The Baking Pan contains greasy residue from previous uses. When preparing greasy ingredients in the Bravo, large amounts of oil can produce white smoke. This will not affect the final cooking effect. White smoke is caused by grease heating up on the Cooking Rack, Baking Pan, Air Fry Basket or Crumb Tray.
2. Clean Cooking Rack, Baking Pan, Air Fry Basket and Crumb Tray regularly between use.

The display is blank.

1. The Bravo overheated and has shut itself down. No action was taken after certain stages of cooking and the Bravo shut down. Control panel not working correctly.
2. Unplug the Bravo and allow the Bravo to completely cool. Plug back in and see if it is working. If the display remains blank, contact Customer Service.

TROUBLESHOOTING GUIDE

The Bravo is not heating.

1. The Bravo is unplugged. The Bravo has overheated. Heating elements are not working.
2. Make sure the Bravo is plugged in. Make sure the Bravo has completely cooled. Plug in and see if the Bravo comes up to correct temperature. If the Bravo continues to not heat up, contact Customer Service.

Error Code Er1 is displayed and the Bravo is not cooking.

Turn the Bravo off and unplug to cool. If still not working after cooling and turned on, contact Customer Service.

Error Code Err1 is displayed and the Bravo is not cooking.

Temperature Sensor Short Circuit, contact Customer Service.

Error Code Err2 is displayed and the Bravo is not cooking.

Temperature Sensor is open, contact Customer Service.

Error Code Err8 is displayed and the Bravo is not cooking.

If any key/button is stuck (frozen), when plugged in the Bravo will display Err8 even if not turned on. Contact Customer Service at support@nuwavenow.com

LIMITED WARRANTY

THE MANUFACTURER WARRANTIES

Nuwave, LLC warrants that Bravo® Pro Smart Oven & Air Fryer 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. The Limited Warranty covers 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.

LIMITED WARRANTY

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 the RGA (Return Goods Authorization number). To obtain the RGA number, email us at support@nuwavenow.com. Provide the product model, 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.

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

LIMITED WARRANTY

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 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 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.

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



Master Your Bravo Pro



Scan the code to find recipes,
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

120V, 60Hz, 1800 Watts

Model:

20835 20835K

20835B 20835M

20835C 20835N

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.

Made in China

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