nuwave®

PFAS FREE

Pro XL

CONVECTION & AIR FRY OVEN
WITH GRILL

Scan for Important product Information and updates.

Owner's Manual
Model No: 80155CT





Questions or Concerns?

Customer Service: assist@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.

We would love to hear from you. Please feel free to reach out with any feedback or comments that could improve your experience. We would also enjoy hearing about your successes. Scan the QR code below to email us.

Customer Service
assist@nuwavenow.com

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⚠ WARNING

If the unit malfunctions, unplug it immediately and contact NuWave's Customer Service at:
assist@nuwavenow.com

SEE CARE & MAINTENANCE BEFORE USE
SAVE THESE INSTRUCTIONS
READ AND UNDERSTAND THE ENTIRE MANUAL BEFORE USING THE PIC.
THE FAILURE TO FOLLOW THESE SAFEGUARDS AND INSTRUCTIONS IS A MISUSE OF YOUR UNIT THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

READ ALL INSTRUCTIONS and WARNINGS: The failure to follow any of the important safeguards, warnings, or instructions for safe use is a misuse of the unit that can void your warranty and create the risk of serious injury. When using the unit, basic safety precautions should always be followed. 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, or (state specific part or parts in question) 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 (this item may be omitted if the product is specifically intended for outdoor use).
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 liqu ids.
12. **ALWAYS** plug cord into the wall outlet. 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
15. Ensure the unit and all parts are clean and dry before each use.
16. Discard the protective plastic covering.
17. 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.
18. Use only on a clean, stable, dry, and level surface.
19. **DO NOT** cover or block the intake air vents located in the back and sides of the unit, 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 unit.
20. Use aluminum foil to wrap foods that produce oil or juice when operating the Drip/Baking Pan to catch drippings and prevent fire.
21. To prevent fire, do not allow any foil to touch the heating elements.
22. Avoid placing your face near the glass door during use.
23. **NEVER** touch the insides of the unit while it is operating.
24. **NEVER** leave the unit unattended during use.
25. **DO NOT** disassemble the unit.
26. Allow the unit to cool before putting in or pulling out items or before cleaning.
27. Keep this manual handy for future reference.
28. 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 door.

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 unit by pressing the **On/Off Button** before unplugging the unit from the wall socket.

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 any countertop or tabletop where it could be pulled on or tripped over unintentionally.
3. The unit should be operated on a separate electrical outlet from other operating appliances due to wattage limitations.

⚠ WARNING

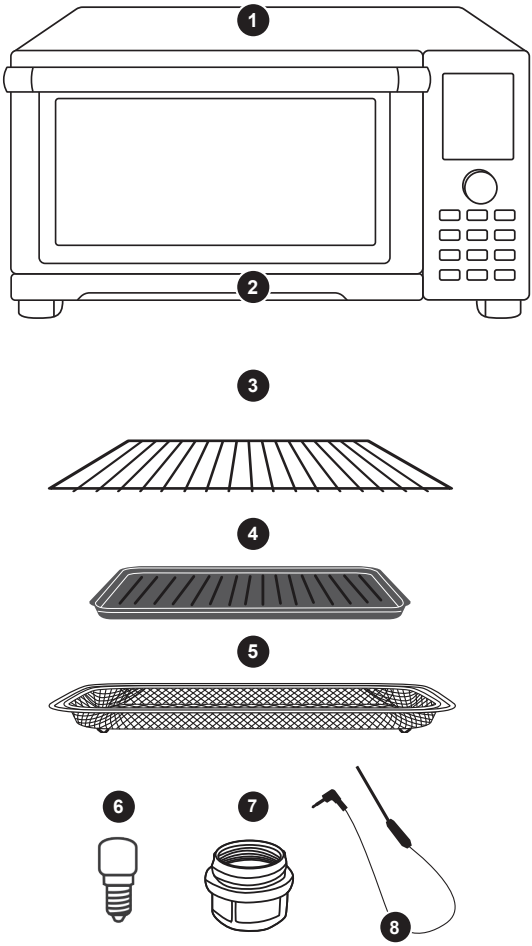
- To reduce the **risk of electric shock**, do not perform any servicing other than that which is contained in these instructions.
- To disconnect the unit, turn it off by pressing the **ON/OFF** button and then remove the plug from the wall outlet.
- **NEVER** use the unit with loose, damaged, or missing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

⚠ WARNING

DO NOT place the unit on or near a gas or electric stovetop or inside an oven. Accidental activation of the stovetop beneath or oven can lead to smoke, fire, and serious personal or property damage. These surfaces can reach extreme temperatures that the exterior of the unit is not designed to withstand. To prevent these risks, always use the unit on a cool, stable, and heat-resistant surface. Take care to operate the unit in a safe environment. Failure to follow these instructions may result in hazardous conditions and will void the product warranty.

PARTS & ACCESSORIES

1. **Base**
   Part #: BRA54
2. **Pull-Out Crumb Tray**
   Part #: BRA17
3. **Heavy-Duty Cooking Rack**
   Part #: BRA50
4. **Grill Pan**
   Part #: BRA52
5. **Mesh Rack**
   Part #: BRA40
6. **Light Bulb**
   Part#: BRP1
7. **Light Bulb Cover**
   Part#: BRP2
8. **Temperature Probe**
   Part # BRP4

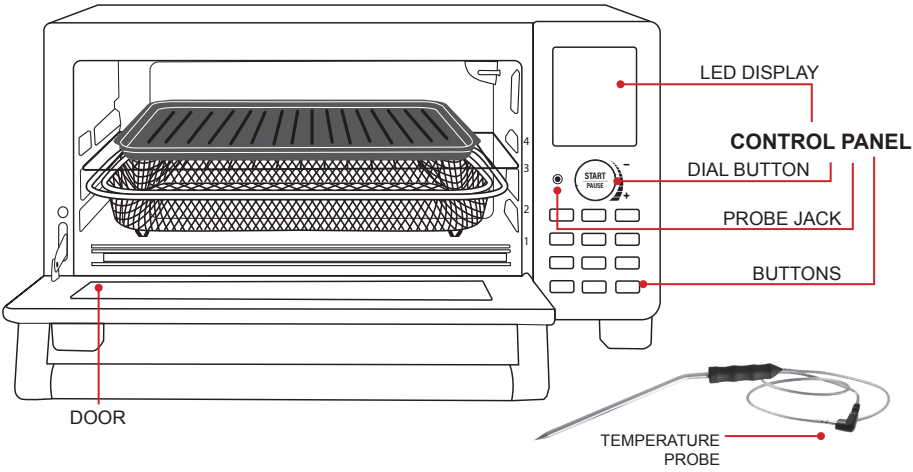


ORDERING PARTS

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

For Cusomer Service: assist@nuwavenow.com

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



Before First Use

1. Wash all removable parts in warm, soapy water or in the dishwasher, top rack only.
2. Remove all the packaging materials.
3. Remove the glue and labels on the appliance.
4. Clean the Baking Pan, Broiler Rack, Air Fry Basket, Cooking Racks, and Crumb Tray thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
5. Wipe the insides and outside of the unit with a damp dishcloth or wet cloth and dry thoroughly.
6. **DO NOT** place the Probe in the dishwasher; only handwash.

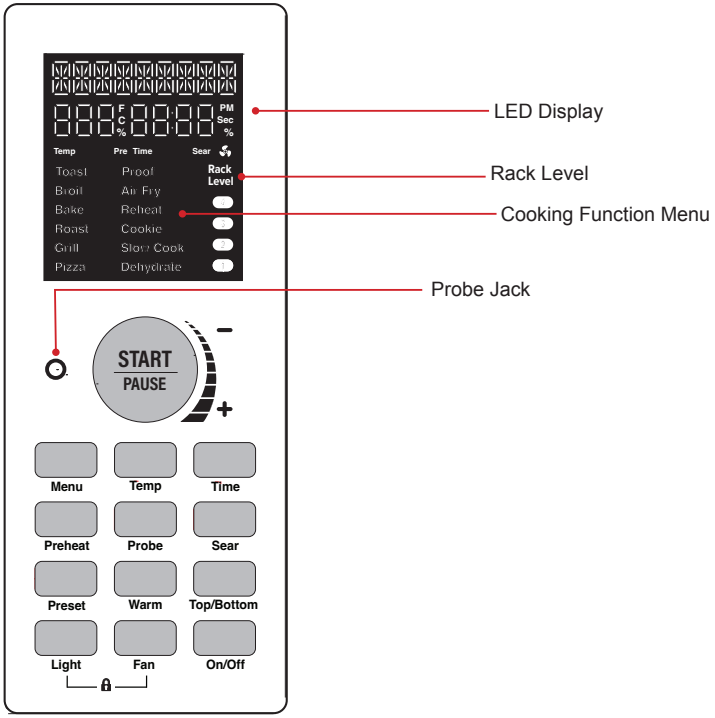
NOTE:

- 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.
- For improved performance, the unit will operate at a higher noise level.

⚠ WARNING

- **DO NOT** cover or block the air vents on the unit, as doing so can prevent proper ventilation.
- **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, waffles 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.

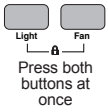
Cookie: Quickly and evenly bake a variety of small baked goods.

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.

NOTE: Use the recommended rack level for optimal results.

OPERATING FUNCTIONS



LOCK

1. Press and hold **LIGHT** and **FAN** for 2 seconds and the unit will beep to lock the control panel.
2. Repeat to unlock the control panel.

NOTE: If the control panel is locked while the unit is cooking, you can press **ON/OFF** to unlock.



MUTE

Press and hold **TOP/BOTTOM** for 2 seconds, the unit will beep twice. Repeat to unmute.



ON/OFF

1. Press **ON/OFF** to turn on the oven.
2. Press again to turn off 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 the future use.

Setting New Defaults to Menu Items

The default cooking temperature and time can be changed for each Menu selection.

1. Select the Menu function to be changed.
2. Make adjustments to temperature and/or time.
3. Press **MENU** for 2 seconds, the unit will beep twice.



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.

Change Temperature Setting °F to °C

1. To change the temperature display from Fahrenheit to Celsius.
2. Press and hold **TEMP** for 4 seconds, the unit will beep twice.
3. Repeat to switch back to Fahrenheit.

Change the Default Temperature

1. The default cooking temperature can be adjusted for your convenience.
2. Set the new temperature.
3. Then press and hold **START/PAUSE** for 2 seconds, the unit will beep twice.
4. The new default temperature will remain in place even after the unit is unplugged.

OPERATING FUNCTIONS

Time

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** and use the **START/ PAUSE** dial to adjust the cooking time.
2. When adjustments are made, press **START/PAUSE** to begin cooking.

Change the Default Time to Minute and Seconds

1. Press and hold **TIME** for 4 seconds, the unit will beeps 2 twice and “Sec” will display. Repeat to change back.

Change the Default Cooking Time

1. Press and hold **START/PAUSE** for 2 seconds, the unit will beep twice.
2. The new default time will remain in place even after the unit is unplugged.

Preheat

PREHEAT

1. Set your desired cooking temperature and time.
2. Press **PREHEAT** to enable the Preheat function, “PREHEAT” will display.
3. Then press **START/PAUSE** to begin preheating. “PREHEATING” will scroll on the display.
4. Once the unit reaches the set temperature, the unit will beep and display “READY”.
5. Press **PAUSE** to stop cooking and place the food in the oven. Press **START** to resume, the unit will beep once when the cooking time begins.

NOTE:

- Press **PREHEAT** to cancel the preheat process.
- Some presets will automatically preheat.
- If food is not placed before the countdown ends, cooking will begin.

Automatic Preheat

1. Press and hold **PREHEAT** for 2 seconds, the unit will beep twice.
2. 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, **PROBE** will be on the display and the current and target temperatures will be shown.
2. Insert the other end into the thickest part of the food. Be sure the probe wire is at the top of the door before closing.
3. 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.
4. When the probe’s measured temperature reaches the target temperature, the unit 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.
- When the probe is within 50°F of the target temperature, the unit will beep three sets of double beeps.
- If the set cooking time has ended and the target temperature has not been reached, the unit will continue to cook until the target temperature is reached.
- If not displayed, press **PROBE** to display the probe temperature.

OPERATING FUNCTIONS



SEAR

The unit can sear food at high heat. The default setting is 500°F for 5 minutes and can be adjusted up to 30 minutes. This is a standalone function.

1. Press and hold **SEAR** to begin searing.
2. Adjustments to the temperature and time can be made.

NOTE: When the unit is searing, “SEAR” will be shown on the display and “:” will flash.



PRESET

The unit comes with 100 preprogrammed recipes found in the Quick Start Guide and Recipe Book.

You can also store up to 30 user presets.

Most presets automatically include a preheat stage.

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 **TEMP** or **TIME** to make adjustments.
4. Press **START/PAUSE** to begin cooking; the preset name will scroll on the display**.**

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 unit will beep and show this on the display at the appropriate time.
- Presets 1-100 can be adjusted, but cannot be overridden.

Making your own presets

1. Set your desired temperature and time.
2. Preheat can be added.
3. Press and hold **PRESET** until “101” appears on the display.
4. Use the **START/PAUSE** dial to select custom preset (101-130).
5. Press and hold **PRESET** for 2 seconds, the unit will beep twice and display “SAVE”.
6. Press **START/PAUSE** to begin cooking.

Making Presets from adjusted 100 presets

User preset are 101-130.

1. Press **PRESET**, “1” will be shown on the display.
2. Select the preset number for the recipe you want to adjust.
3. Can adjust the TEMP and TIME settings.
4. Press and hold **PRESET** for 1 second and “101” will display.
5. Select preset number to be saved.
6. Press and hold **PRESET** for 2 seconds, the unit will beep twice and display “SAVE”.
7. Press **START/PAUSE** to begin cooking.

NOTE:

- Presets can be saved before, during, and after cooking.
- User presets can be overridden.
- User presets cannot be named.

OPERATING FUNCTIONS



WARM

By default, the unit warms at 140°F for 1 hour. This function can be added after cooking. The temperature range is 140°F–200°F, and the time can be set up to 3 hours. This is a standalone function.

1. Press **WARM**, then adjust the temperature and time.
2. Press **START/PAUSE** to begin warming.

NOTE: To automatically start warming, press and hold **WARM** for 2 seconds. The unit will beep twice. Temperature and time can be adjusted.



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 Bottom percentage 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 the desired speed. When “0” is reached the fan is off and the icon no longer appears on the display.
2. Press **FAN** again to return to fan speed 3.

NOTE:

- Fan Speed 3 is ideal for air frying, broiling, and searing. However, this maximum power setting produces increased fan noise.
- Fan speed 1 and 2 will be quieter and can be used for other cooking methods such as baking and dehydrating.

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)	177	125	135	145*	150*	160*
Roast Lamb (bone-in)Lamb (boneless)	177	125	135	145*	150*	160*
Pork (bone-in) Pork (boneless)	177			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.

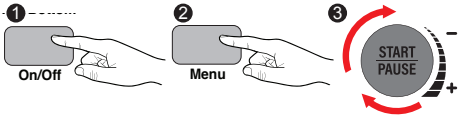
Measurement Chart

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

Cooking Time

Cooking Temperature	Selectable Cooking Time
50°F–275°F	00:01–99:59
280°F–360°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

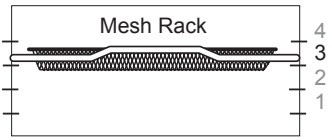


NOTE: Flip food or rotate pans halfway through the cooking cycle.

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

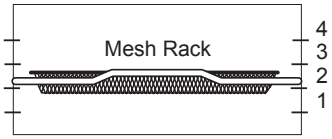
- Default Temp: 425°F
- Default Time: 5 min.
- Temp Range: 50°F–500°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 3



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. *Using standard loaf size bread.

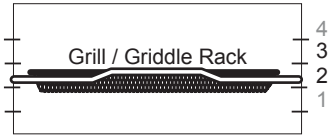
PROOF

- Default Temp: 90°F
- Default Time: 30 min.
- Temp Range: 50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 2



BROIL

- Default Temp: 500°F
- Default Time: 5 min. adjustable 30 minutes.
- Temp Range: 50°F-500°F
- Heat Source: Top (100/0)
- Rack Position: 2 or 3

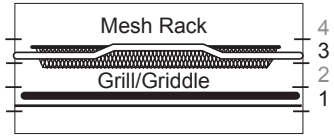


NOTE:

- 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.

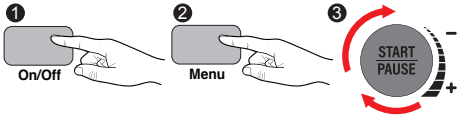
AIR FRY

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



NOTE: Use the Grill/Griddle Plate to catch drippings from the Mesh Rack Basket.

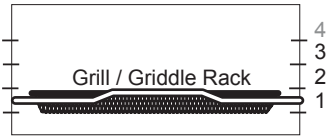
USING THE MENU FUNCTIONS



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.

BAKE

- Default Temp:360°F
- Default Time: 25 min.
- Temp Range: 50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1, 2, or 3

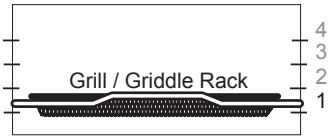


NOTE:

- 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: 50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 1

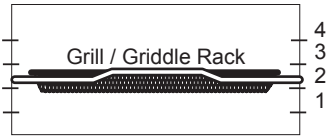


NOTE:

- 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: 360°F
- Default Time: 10 min.
- Temp Range: 50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: Any

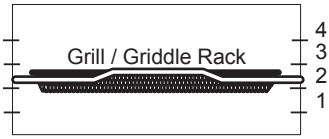


NOTE:

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

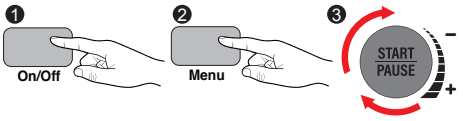
COOKIE

- Default Temp: 360°F
- Default Time: 10 min.
- Temp Range:50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: 2



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

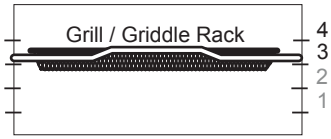
USING THE MENU FUNCTIONS



1. Press the **ON/OFF** button to turn the unit on.
2. Press the **MENU** button.
3. Turn the **START/PAUSE** dial to make a Menu selection
4. Adjust the settings if desired, then press **START/PAUSE** to begin.

GRILL

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

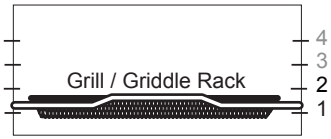


NOTE:

- 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

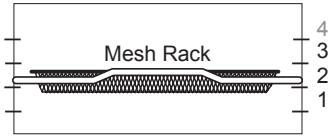
- Default Temp: 400°F
- Default Time: 15 min.
- Temp Range: 50°F-500°F
- Heat Source: Top/Bottom (30/70)
- Rack Position: 1or 2 (For crispier results use position 1.)



NOTE: 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

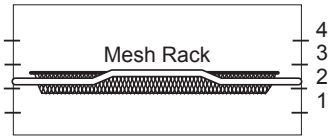


NOTE:

- 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: 50°F-450°F
- Heat Source: Top/Bottom (50/50)
- Rack Position: Any

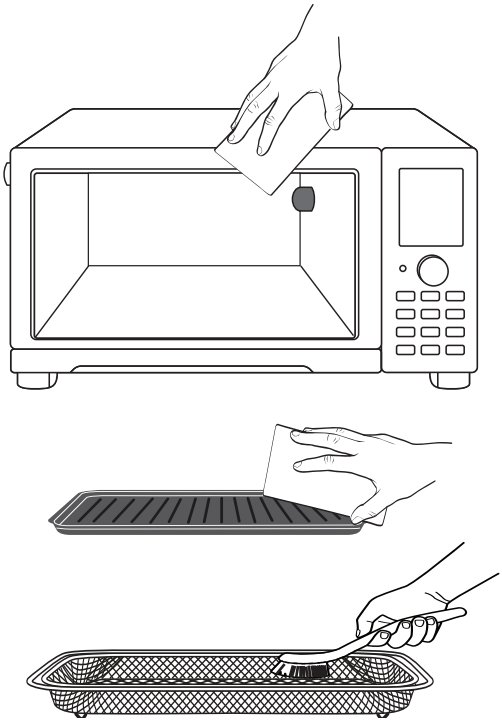


NOTE: Flip food or rotate pans halfway through the cooking cycle.

CARE & MAINTENANCE

CLEAN AFTER EACH USE:

1. Allow the unit to cool completely before cleaning.
2. **ALWAYS** unplug the unit 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 of oven surface.
4. Clean the interior using a damp cloth, non-abrasive scour pad or dish brush along with mild liquid soap and a clean cloth or towel. Dry thoroughly.
5. For the exterior apply the cleaning agent directly to a cloth towel, not directly to the unit. Dry thoroughly. **NEVER** use steel wool pads, etc., on the interior or exterior of the unit.
6. 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.
7. **NEVER** use steel wool pads, etc., on the interior or exterior of the unit.
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. **NEVER** operate the oven without the Crumb Tray in place.
9. To remove baked-on grease, soak the Grill Pan, Cooking Rack, and Crumb Tray, in hot, soapy water. Dry thoroughly.
10. Clean the probe with a towel using warm soapy water, then rinse.

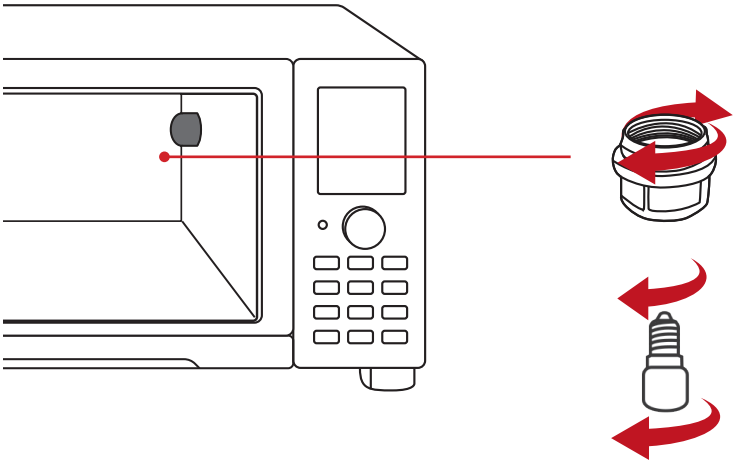


Storage

1. Unplug the unit and let unit cool down completely.
2. Make sure that all parts are cleaned and dry.
3. **NEVER** wrap the cord around the unit.

IMPORTANT - DO NOT immerse the unit in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. A non-abrasive dish brush can be used to clean accessories.

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

The unit Does Not Work

- The unit may not be plugged-in or turned on.
- Insert the plug into an appropriate grounded power socket. Press **POWER**. If the unit is still not working, contact Customer Service.

The unit 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 unit.

The Food is Fried Unevenly

1. The food you are cooking needs to be shaken or flipped halfway through the process.
2. Halfway through cooking, open the Oven and shake or flip your food.

The Crumb Tray Does Not Fit Properly in the unit

1. The Crumb Tray may not be correctly placed into the slot, or something may be blocking it.
2. Remove the Crumb Tray and clean away any food items that may have accumulated in the back of the unit.

White Smoke is Coming Out of the unit

1. You are cooking greasy foods, or the Cooking Rack and/or Mesh Rack may be carrying greasy residue from previous uses.
2. Clean the Cooking Rack and Pan, Mesh Rack and Crumb Tray regularly between uses.

The LED Display is Blank

1. The unit 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.
2. Unplug the unit and allow it to completely cool. Plug it in and see if it is working. If the screen remains blank, contact Customer Service.

The unit is Not Heating

1. The unit may be unplugged. It may have also overheated or the heating elements may not be working. Make sure the unit is plugged in and has completely cooled.
2. Start a cooking cycle and see if the unit comes up to the correct temperature. If the unit still fails to heat up, contact Customer Service.

For further assistance, please contact Nuwave's Customer Service Department.

TROUBLESHOOTING GUIDE

Error Message:	Solution(s):
Add Probe	Probe not connected to the unit. Plug the Probe into the unit.
Replace Probe	The Probe circuit has short-circuited. Contact Customer Service
Error 1	The Probe temperature hasn't changed for 60 minutes. Ensure the unit is cooking.
Error 2	The unit's cooking temperature is lower than the Probe target temperature.
Error 3	NTC Temperature Sensor overheated. Turn unit off to cool. If the unit 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 Jam	A button may be jammed and not operating. Contact Customer Service.

LIMITED WARRANTY

THE MANUFACTURER WARRANTS

Nuwave, LLC warrants that the Nuwave® Pro XL Convection & Air Fry Oven with Grill 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 appareils. 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: **assist@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 www.adr.org/media/r1bgkegp/commercialrules_web-final.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 to refrain from bringing or joining any claims in any represevntative 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 the product, please contact Nuwave LLC.

For Cusomer Service: assist@nuwavenow.com

NOTES

www.nuwavenow.com

nuwave®

Pro XL

CONVECTION & AIR FRY OVEN
WITH GRILL

Scan for important product information and updates.

Questions or Concerns?

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

FOR HOUSEHOLD USE ONLY
120VAC / 60 Hz / 1800W

Model:
80155CT

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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Item: BM80155CT
V1-YK
10-22-25