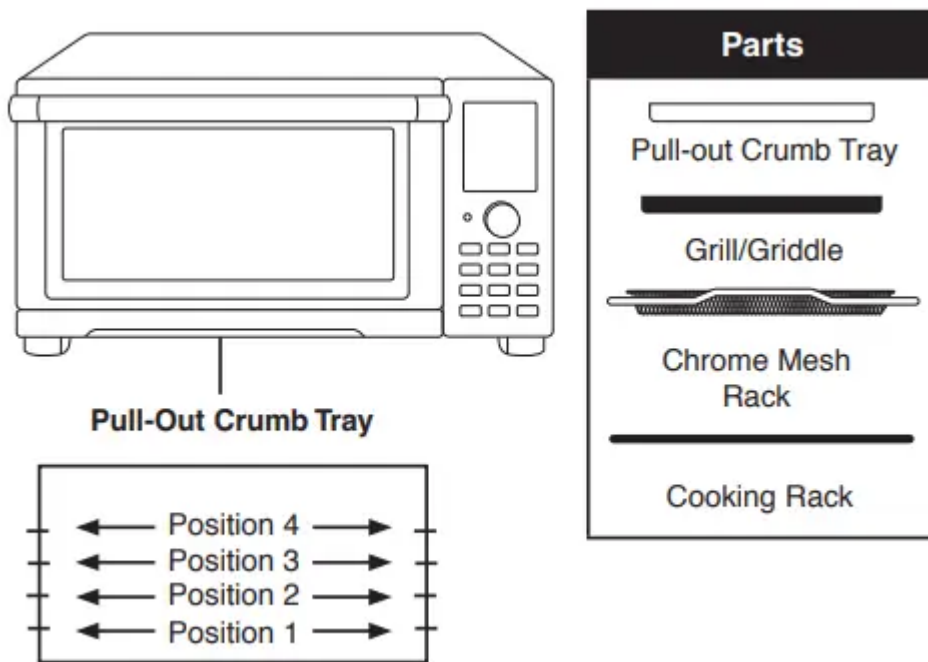


ASSEMBLY GUIDE

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

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



QUICKSTART

ON/OFF

Choose from among the 12 cooking menu options. Turn the START/PAUSE dial to choose your desired function.

MENU

Choose between the 12 cooking menu options. Turn START/PAUSE to choose between each.

PREHEAT

Heats the Bravo to the desired cooking temperature. By default, the stand alone preheat temperature is 350°F.

TEMP/TIME

Use the START/PAUSE dial, turning it clockwise to increase, counterclockwise to decrease. You may adjust the temperature and time before and during the cooking process. To convert from Fahrenheit to Celsius press SEAR and TEMP/TIME. Do the same to switch back.

- Days/Hours: To switch the timer to Days and Hours press PROG and TEMP/TIME, to go back to Hours and Minutes press PROG and TEMP/ TIME again.
- TIME format: You can change the format to display minutes and seconds (ex 10:59, 10 minutes and 59 seconds). Press and hold TIME for 1 second, if you press it again it will go back to the default setting.

Note: To adjust the default temperature, press and hold START/PAUSE for 1 second and adjust. This will be the new default temperature.

To adjust the default time press TIME then press and hold START/PAUSE for 1 second and adjust. This will be the new default time.

TOP/BTM

Adjusts the power going to the top and bottom heating elements. The default is set to 100/100.

TOAST

Select between 10 levels. Default is Level 5, 425F for 5 minutes. Change the number with the START/PAUSE dial for lighter or darker toast.

SEAR

Sears your food before the initial cooking process to preserve juices. Default is 450F for 5 minutes.

PROG

Gives you access to 100 cooking presets and allows you to store an additional 50 of your own. Refer to the Program section.

WRM/FAN

- WRM: Keeps your food warm after cooking until your are ready to serve. The default temperature is 140F with a selectable range of 140F-200F. The default time is 1 hour, adjustable up to 3 hours.
- FAN: Adjust between 0 and 3 fan speeds.

STAGE

Lets you cook at different temps and times throughout the cooking process.

PROBE

Use the included Digital Probe for perfect results every time.

LIGHT

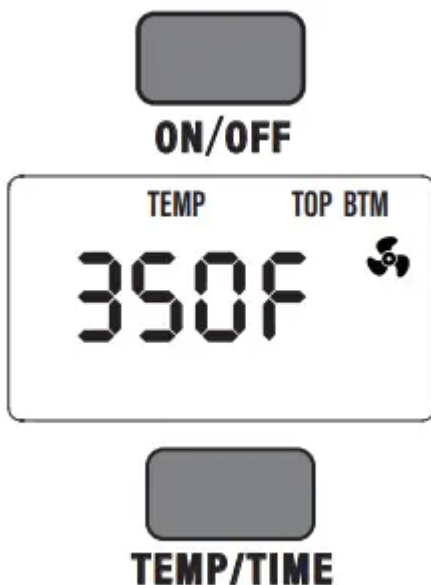
Turns the internal light on and off.

Note: Refer to INSTRUCTIONS for detail explanation for each button and features.

INSTRUCTIONS

Getting Started

1. Press ON/OFF once to turn your Bravo on.



2. Press START/PAUSE to begin cooking at the default settings of 350F for 15 minutes.
 - "350F" will be displayed and the countdown timer will begin.
 - To adjust the cooking temperature, turn the START/PAUSE dial clockwise to increase, or counterclockwise to decrease the temperature in 5F increments. Turn the Dial quickly to make these adjustments in larger increments.
 - Both the cooking temperature and time can be adjusted while cooking by pressing TEMP/TIME then turning the START/ PAUSE dial to adjust each.
3. Press START/PAUSE once during cooking to pause.
4. Press START/PAUSE a second time to resume cooking.
 - The remaining cooking time will be displayed, and the countdown will continue.

Setting the Clock

1. Press PREHEAT and TEMP/TIME at the same time
2. Turn the START/PAUSE dial to set the clock. When 12:00 is reached, PM will be displayed. Unplug the Bravo to cancel the clock.

Displaying the Clock During Cooking:

1. Press PREHEAT and TEMP/TIME at the same time. The display will show the current time.
- Time can be adjusted by turning the START/ PAUSE dial.
 - The clock time will remain displayed until START/PAUSE button is pressed.

WRM/FAN

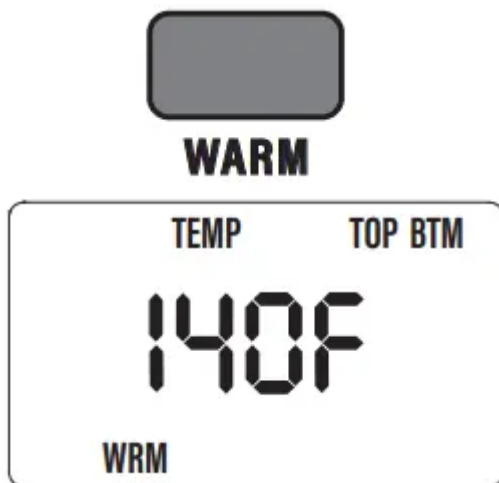
FAN – Level 3, High (Full) Speed



1. Press and hold WRM/FAN for 1 second. “3” above “STG” and “FAN” will be displayed.
2. Rotate the START/PAUSE dial to adjust the fan speed.
3. To turn the fan off, press and hold WRM/FAN for 1 second until the icon is no longer displayed.

WRM (WARM)

1. Press ON/OFF.



2. Press WRM/FAN. The default is 140F for 1 hour (“01:00”).

- Adjust the warming temperature/time by turning the START/ PAUSE dial clockwise to increase or decrease the temperature in 5F increments (the temperature range is 50F ~ 200F. The warm time can be adjusted from 1 minute to 3 hours. Quickly turn the START/ PAUSE dial to adjust in larger increments.

- “WRM” will be displayed when the Warm function is used.

3. Press START/PAUSE to begin cooking.

Independent WARM

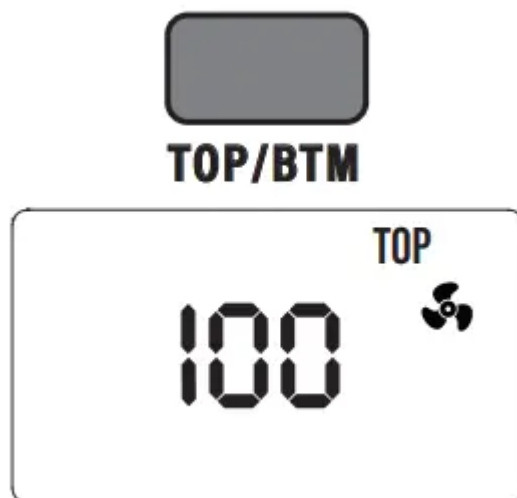
This feature will keep your food warm for up 3 hours.

1. Press WRM/FAN and TOP/ BTM at the same time to activate the individual WARM feature.
2. Default time is 1 hour, adjustable to a maximum of 3 hours.
3. The temperature range is 50F - 200F.

TOP/BTM

Default – Top 100%, Bottom 100%. This refers to the amount of heat coming from the top and bottom heating elements.

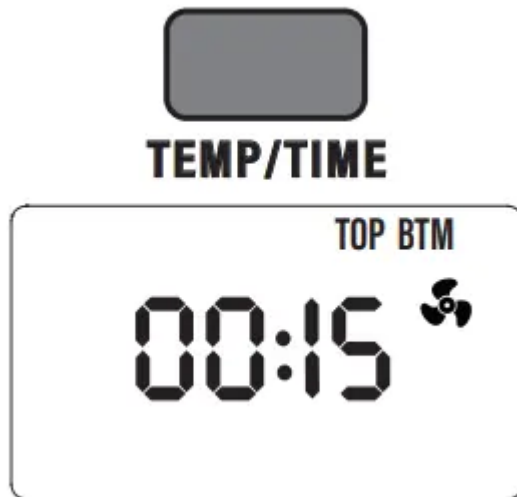
1. Press ON/OFF.



2. Press TOP/BTM, 100 and TOP will be displayed. Adjust the amount of heat coming from the top heating element by turning START/PAUSE. Adjustable in 10% increments.
3. Press TOP/BTM again, 100 and BTM will be displayed. Adjust the amount of heat coming from the bottom heating element by turning START/PAUSE. Adjustable in 10% increments.
4. After top and bottom heat percentages have been chosen, press START/ PAUSE.

TEMP/TIME

Default – 350F, 15 minutes.



1. Press TEMP/TIME once.

- Turn the START/ PAUSE dial clockwise to increase the cooking time in 1-minute increments. Quickly turn the dial to adjust in larger increments.
- Turn the START/PAUSE dial counterclockwise to decrease the cooking time in 1-minute increments. Quickly turn the dial to adjust in larger increments.
- Time range is 0 hours, 0 minutes to 99 hours, 99 minutes (“00:00”– “99:99”).

2. Press TEMP/TIME, “350F” and “TEMP” will be displayed.

- Turn the START/ PAUSE dial clockwise to increase the temperature in 5F increments. Quickly turn the dial to adjust in larger increments.
- Turn the START/PAUSE counterclockwise to decrease temperature in 5F increments. Quickly turn the dial to adjust in larger increments.

3. Press START/PAUSE to begin cooking.

4. When the Bravo is finished cooking your food, “End” will be displayed, and the Bravo will beep three times.

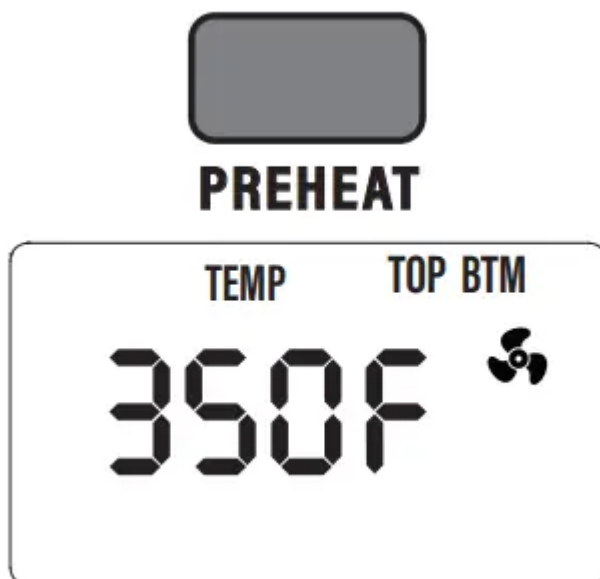
Notes:

- Press TEMP/TIME to see the current cooking temperature and the remaining cooking time.
- START/PAUSE can be turned in conjunction with pressing TEMP/TIME to adjust your temperature and time at any point during the cooking cycle.

Cooking Temps
50F~275F
280F~350F
355F~400F
405F~450F
455F~500F
Cooking Times
00:00 - 99:99 days/hours
00:00 -24:00
00:00 - 04:00
00:00 - 01:00
00:00 - 00:30

PREHEAT

1. Press ON/OFF. Adjust cooking temperature and cooking time.



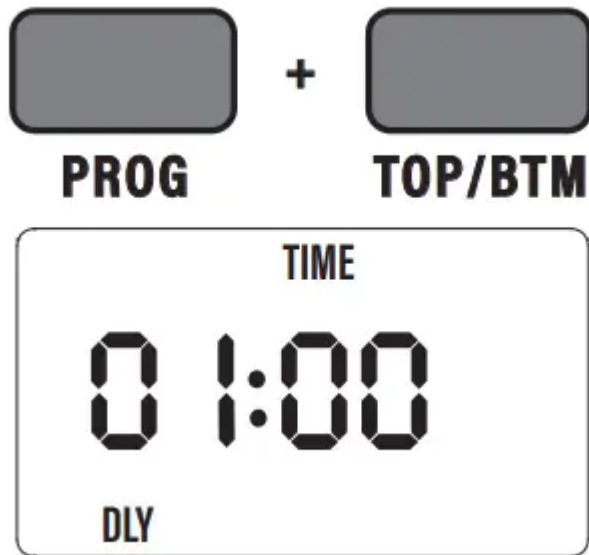
- Turn the START/ PAUSE dial clockwise to increase the cooking temperature in 5F increments. Quickly turn the dial to adjust in larger increments.
 - Turn the START/PAUSE dial counterclockwise to decrease the cooking temperature in 5F increments. Quickly turn the dial to adjust in larger increments.
2. Press PREHEAT.
 3. Press START/PAUSE to begin preheating.
 - When the preheat temperature is reached, the Bravo will beep once and a 5-minute countdown will begin. When the countdown ends, the Bravo will beep once and will shut off.
 - The Bravo will beep to indicate when the oven has reached preheat temperature and your food is ready to be placed into the oven.
 4. Carefully place your food into the Bravo and press START/PAUSE to begin cooking.
 - If START/PAUSE is not pressed within the 5-minute countdown, the Bravo will automatically turn off and display the clock time.

AUTO PREHEAT

1. Press PROG and PREHEAT at the same time to turn on Auto Preheat.
 - Auto Preheat will automatically preheat the Bravo to the set cooking temperature.
 - After it has reached the set cooking temperature, the Bravo will go into a 5-minute countdown just like the typical PREHEAT function.
 - After the countdown, the Bravo will cook at the set cooking temperature and cooking time.
2. To turn off Auto Preheat press PROG and PREHEAT at the same time.

DELAY

Default – 1 hour.

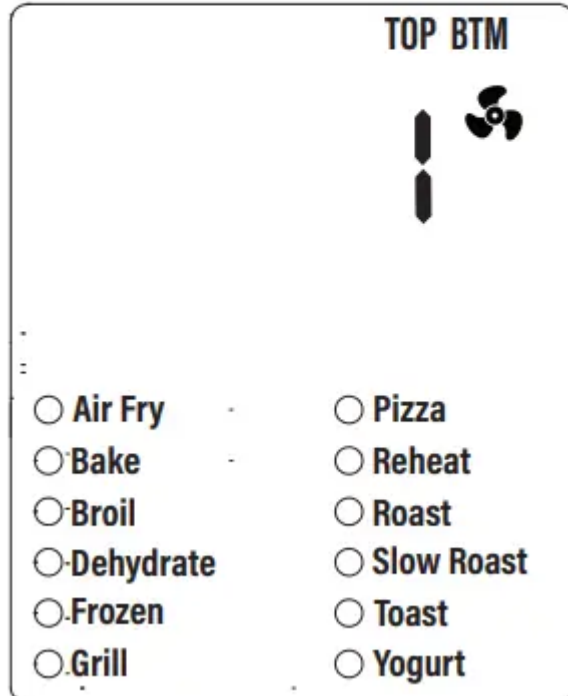


1. Press ON/OFF.
2. Press PROG and TOP/BTM.
 - Adjust the delay time by turning the START/PAUSE dial clockwise to increase the cooking time in 1-minute increments, or counterclockwise to decrease the cooking time in 1-minute increments. Quickly turn the dial to adjust in larger increments.
 - Maximum delay time is 24 hrs. ("24:00").
3. Press START/PAUSE to begin the delay time countdown.
 - The set delay time will be displayed with a countdown.
4. Once the delay countdown is complete, the Bravo will begin cooking at set cooking temperature and time (default is 350F for 15 minutes).

MENU

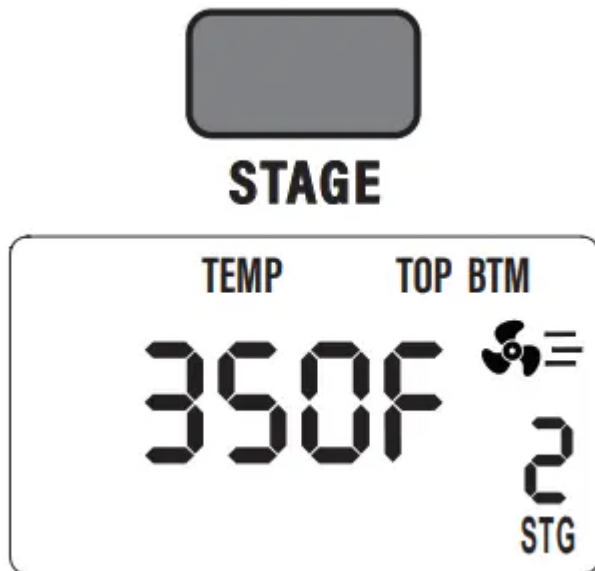


MENU



1. Press ON/OFF.
2. Press MENU. “Air Fry” will be displayed.
3. To select from the Menu, turn the START/PAUSE dial or press MENU.
4. Once desired menu option is chosen, press START/ PAUSE to begin cooking. The cooking time will be displayed.
 - When the Bravo is finished cooking, “End” will be displayed, and the Bravo will beep three times.
 - Turn the START/ PAUSE dial to adjust the temperature and time, if necessary.
 - You can adjust the temperature and time for any menu option with a built-in preheat. (See 12 Preprogrammed Menu chart.)

STAGE



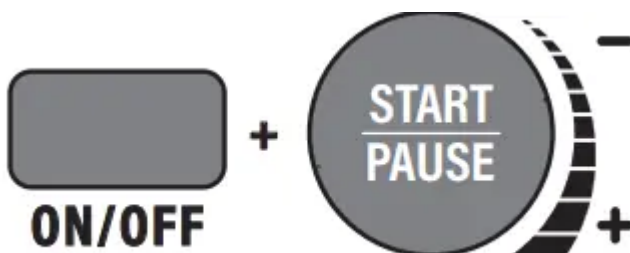
You can program a maximum of 5 stages.

1. Press ON/OFF.
2. Press STAGE.
 - Press TEMP/TIME. Turn the START/PAUSE dial to adjust this stage's cooking temperature and time.
3. Press STAGE again to program another stage of cooking.
 - Press TEMP/TIME. Turn the START/PAUSE dial to adjust this stage's cooking temperature and time.
4. Press START/PAUSE to begin cooking the stages programmed.

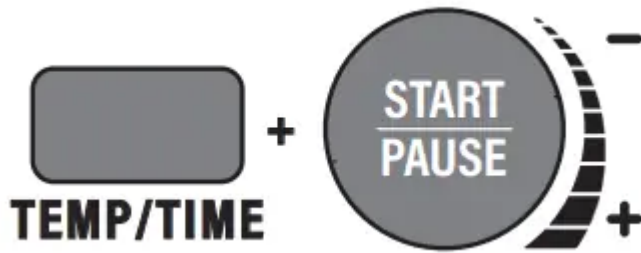
SEAR 1, SEAR 1 2, DELAY, and WARM with STAGE COOKING

Example: Delay for 1 hour » adjust to 350F (Sear 1) for 4 min. » Cook at 325F for 20 min. (Stage 1) » Cook at 300F for 40 min. (Stage 2) » Cook at 350F (177C) for 15 min. (Stage 3) » Cook at 400F (204C) for 5 min. (Sear 1 2) » WARM at 125F for 30 min.

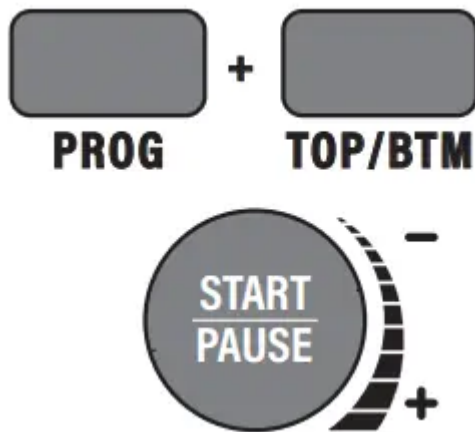
1. Press ON/OFF. Adjust the cooking temperature to 325F by turning the START/ PAUSE dial.



2. Press TEMP/TIME. Adjust the cooking time to 20 min. by turning the START/ PAUSE dial.



3. Press PROG and TOP/ BTM at the same time to set the delay. Turn the START/PAUSE dial to adjust the delay time to 1 hour (“01:00”).



4. Press SEAR once. Turn the START/PAUSE dial to adjust the sear temperature to 350F. Press TEMP/ TIME. Turn the START/ PAUSE dial to adjust the sear time to 4 min. “1” will be displayed.

5. Press STAGE. Turn the START/PAUSE dial to adjust the cooking temperature to 300F. Press TEMP/TIME again and turn the START/PAUSE dial to adjust the cooking time to 40 min.

6. Press STAGE again. Turn the START/PAUSE dial to adjust the cooking temperature to 350F. Press TEMP/TIME again and turn the START/PAUSE dial to adjust the cooking time to 10 min.

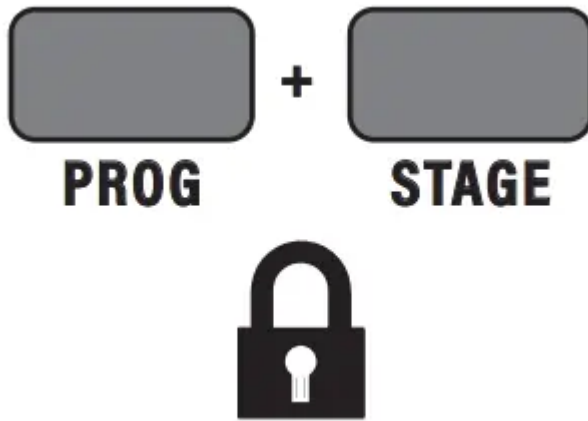
7. Press SEAR again. Turn the START/PAUSE dial to adjust the sear temperature to 400F. Press TEMP/TIME again and turn the START/ PAUSE dial to adjust the sear time to 5 min., 2 will flash.

8. Press WARM. Turn the START/PAUSE dial to adjust the warming temperature to 125F. Press TEMP/TIME again and turn the START/ PAUSE dial to adjust warming time to 30 min.

9. Press START/PAUSE to begin the cooking process.

LOCK

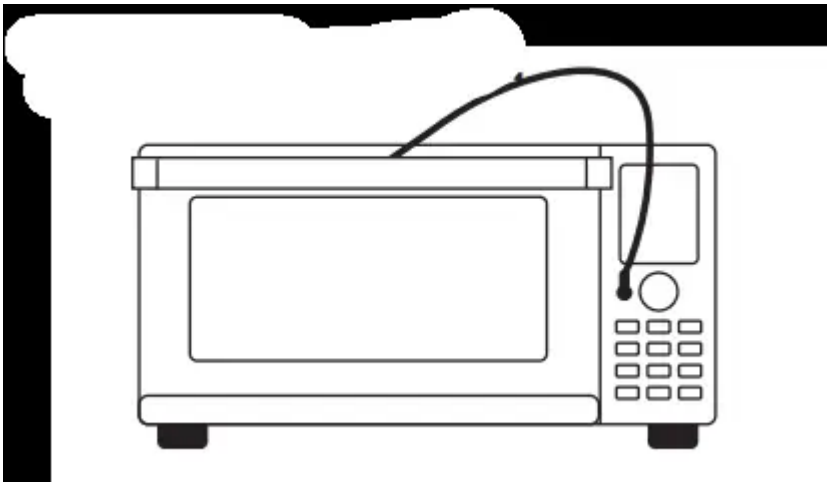
Lock is used to stop any function input into the Bravo. While in Lock mode, your Bravo’s buttons will not respond to any action until the Bravo is unlocked.



1. Press ON/OFF. Set the cooking temperature. (See TEMP/TIME.)
2. To lock the Bravo functions, press PROG and STAGE at the same time. The remaining cooking time will be displayed
 - NO buttons will function during Lock except LIGHT and ON/OFF.
3. To unlock your Bravo's functions, press PROG and STAGE at the same time once again. The Bravo will unlock and the Lock icon will no longer be displayed.
 - ON/OFF button will work during Lock function if the Bravo needs to be turned off.

PROBE

The digital Temperature Probe is used to accurately show the internal temperature of your food. Default – 165F



1. Insert the end of the Temperature Probe into your food and then place the food in the oven, leaving enough of the wire to exit the oven over the top of the door.
2. Insert other end of Probe (Plug) into the Probe Input (Jack).
3. Press ON/OFF. Adjust the cooking temperature as needed.
4. Press and hold PROBE for 1 second.

5. Adjust the Probe temperature to the desired internal cooked temperature. The selectable Probe temperature range is 50F ~ 212F.

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 and labels on the appliance.
3. Clean the Cooking Rack, Chrome Mesh Rack, Grill/Griddle, Crumb Tray thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
4. Wipe the insides and outside of the Bravo with a damp dishcloth or wet cloth and dry thoroughly.

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

Clean After Each Use:

1. Allow the Bravo to cool completely before cleaning.
2. Always unplug the Bravo from the electrical outlet prior to cleaning. 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 the 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 the Bravo.
7. NEVER HANDLE A HOT GRILL/GRIDDLE. Allow the Grill/Griddle to completely cool before cleaning. Once cooled, wipe the Stone with a clean damp towel then rinse in a sink with cool water and dry completely. WARNING: NEVER submerge or rinse a hot Grill/Griddle in water. The Grill/Griddle may warp or break underwater, causing injury.
8. When the glass window is completely cool, spray glass cleaner on a clean cloth towel. Clean both inside and outside of window. Use a damp cloth to rinse the window then dry it completely with a clean dry towel.
9. To remove crumbs, slide out the Crumb Tray and discard the crumbs. Wipe it clean and replace. The Crumb Tray should be emptied and cleaned after each use. Never operate the oven without the Crumb Tray in place.

10. To remove baked-on grease, soak the Grill/ Griddle, Chrome Mesh Rack, Cooking Rack, and Crumb Tray, in hot, soapy water. Dry thoroughly. Never operate the oven without the Crumb Tray in place.

Storage

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

TROUBLESHOOT GUIDE

The Bravo was 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 for longer times than recommended.

The Bravo does not work.

1. The Bravo is not plugged in. The User did not press "ON/OFF".
2. Insert the plug into an appropriate grounded power socket. Press "ON/OFF". If the Bravo is still not working, contact Customer Service at 1-877-689-2838 or email

The door to Bravo will not close completely.

1. A food item is too large. The Oven Racks or accessories are not properly set in place.
2. Use smaller amounts of food to cook. Make sure the 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 the cooking progress throughout. Turn or rotate the food as needed to ensure even cooking.

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 Cooking Rack, Chrome Mesh Rack and Grill/Griddle contains greasy residue from previous uses. When preparing greasy ingredients in the Bravo, large amounts of oil can smoke. The oil will produce white smoke. This will not affect the final cooking effect. White smoke is caused by grease heating up on the Cooking Rack, Chrome Mesh Rack, Grill/Griddle and Crumb Tray.
2. Clean the Cooking Rack, Chrome Mesh Rack, Grill/Griddle and Crumb Tray regularly between use.

The LED screen is blank.

1. The Bravo overheated and has shut itself down. No action was taken after certain stages of cooking and Bravo shut down. Control Panel not working correctly.
2. Unplug the Bravo and allow the Bravo to completely cool. Plug it back in and see if it is working. If the LED screen remains blank, contact Customer Service at 1-877-689-2838 or email

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 is has completely cooled. Plug in and see if the Bravo comes up to the correct temperature. If the Bravo still fails to heat up, contact Customer Service at 1-877-689-2838 or email

Error Message:	Solution(s):
Prb1	The Probe not connected to the Bravo. Plug the Bravo into the appropriate power socket.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	A Probe short Circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow website
Prb4	The Probe sensor not detecting any temperature increase. Ensure the Probe is inserted into the food and the food is in oven during cooking.
Er1	The NTC Temperature Sensor has overheated. Turn the Bravo off to cool. If the Bravo is not working after it cools down, contact Customer Service.
Err1	An NTC Temperature Sensor short circuit. Contact Customer Service Department at 1-877-689-2838 or help@nuwavenow website
Err2	The NTC Temperature Sensor is open. Contact Customer Service Department at 1-877-689- 2838 or help@nuwavenow website.
Err8	A button may be jammed.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.