

nuwave®

BRIO DIGITAL AIR FRYER

8Q CAPACITY

Owner's Manual

Mode: 37380

37381

Rev.2



Questions or Concerns?

Customer Service: support@nuwavenow.com

1-888-502-7805

Mon-Fri 7:30am-4:30pm CST

THANK YOU!

Congratulations on your Nuwave® purchase. We know there are many options available and sincerely appreciate the trust you have placed in us.

For the last 30 years, we have committed to introducing products that promote healthy living at affordable prices. By combining the highest quality designs with cutting edge technology, we have always strived to blend feature, function, and innovation into every product we make. We hope you will agree.



Register Today!

Use your smartphone or device to **scan the QR code** located on the back of your unit to register your product, or **visit nuwavenow.com/register**.

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

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.

WARNING: When using the Brio, basic safety precautions should always be followed:

1. ALWAYS use great caution when operating the Brio or any appliance. Use the handles or knobs to avoid touching hot surfaces.
2. NEVER immerse the cord, plug, or the Brio in water or other liquids.
3. NEVER use the Brio if the unit, cord, or plug are damaged in any way, or after the appliance malfunctions. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. ALWAYS supervise children; people with reduced physical, sensory, or mental capabilities; and those lacking experience and knowledge, to ensure they use the Brio safely.
5. NEVER use accessories that are not intended for, or are not approved to be used with, the Brio as doing so may damage the Brio and may lead to accidents.
6. NEVER USE OUTDOORS. FOR HOUSEHOLD USE ONLY. Note: This appliance is not intended to be used in the staff kitchens of shops, offices, farms, or other work environments; nor is it intended to be used by guests in hotels, motels, bed and breakfasts, and any other non-residential environments.
7. ALWAYS set up the Brio on a horizontal, even, and stable surface.
8. NEVER allow the cord to hang down from tables or counters or allow it to touch hot surfaces.
9. NEVER place or use the Brio on or near hot gas or electric burners, in a heated oven, close to flammable materials, space heaters or in any wet environment.
10. ALWAYS use extreme caution when moving the Brio. NEVER move or handle the unit while it is running or before it has cooled.
11. ALWAYS turn the Brio off before unplugging the unit from the wall outlet.
12. ALWAYS keep hands and face away from the steam and hot air released from the air outlet vent during normal operation and from the Base Tray when opening the unit to remove or adjust the food.
13. ALWAYS unplug the Brio and contact Nuwave Customer Service* if an excess amount of smoke escapes the unit during operation. **Note: A small amount of smoke is normal when using the Brio for the first time.**

14. NEVER put the Brio against the wall or other appliances or allow anything to block the air vents. ALWAYS keep at least 3 inches of free space around the Brio.
15. NEVER place anything on top of the Brio.
16. ALWAYS unplug the Brio from the wall outlet when it is not in use and before cleaning.
17. ALWAYS ensure that the Brio is clean prior to use.
18. NEVER operate the Brio with an external timer or separate remote-control system.
19. ALWAYS allow the Brio to cool before cleaning the unit or attaching or removing parts and accessories.
20. NEVER disassemble the Brio or replace any parts without the prior written consent of the manufacturer. Note: If any trouble arises during operation, any service MUST be done by Nuwave LLC.
21. NEVER use metal utensils with the coated Base Tray and Reversible Rack as doing so can damage the surface.

* **Customer Service:** support@nuwave.com.

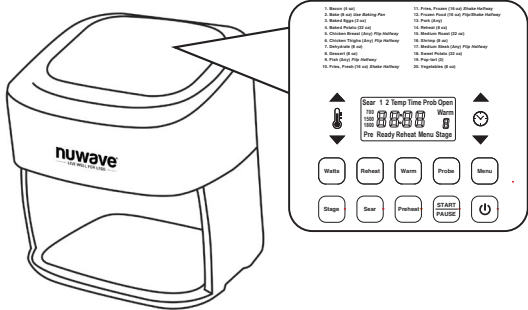
NOTICE: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS, ADDITIONAL SAFEGUARDS, OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR BRIO THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

Electrical Information

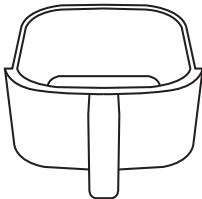
A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it could be pulled on or tripped over.
3. The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

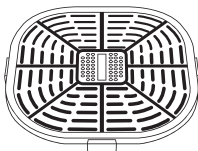
PARTS & ACCESSORIES



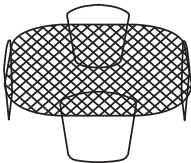
Power Base
Part #: B8A4



Base Tray
Part #: B8A3



Air Circulation Riser
Part #: B8A1



Reversible Rack
Part #: B8A2



Temperature Probe
Part #: B8P3



Silicone Tabs
Part #: B8P1



Rubber Feet
Part #: B8P2

ASSEMBLY GUIDE

Assembling the Brio

CAUTION: DO NOT use the Brio without the Base Tray. **DO NOT** touch the inside of the Base Tray, the Reversible Rack, or the Riser immediately after cooking. These parts will be hot. **ONLY** hold the Base Tray by the handle.

Removing the Base Tray, Reversible Rack & Air Circulation Riser

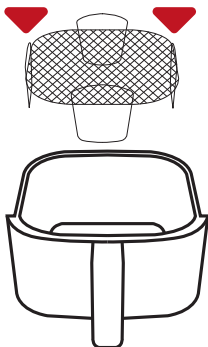
1. Using the handle, pull the Base Tray straight out.



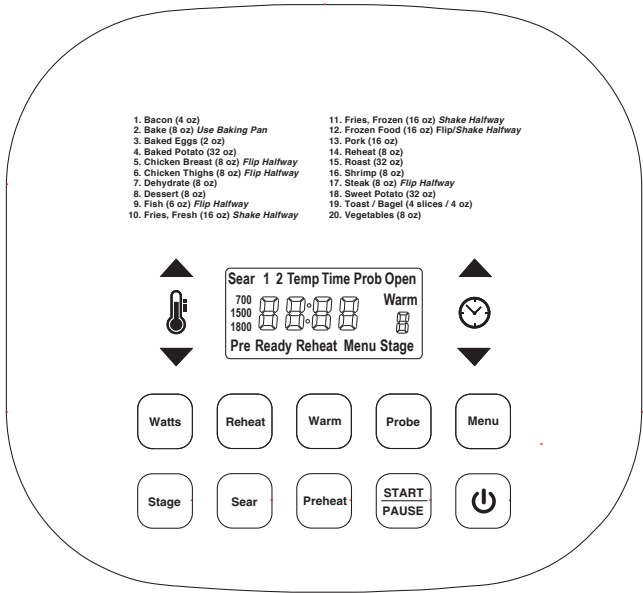
2. Allow the Base Tray to cool. Grasp the Circulation Riser by the handle in the center and pull it straight up to remove it from the Base Tray.



3. When using the Reversible Rack, allow it to cool and then remove it with the handles.



QUICK START



Alert Sounds

2 beeps, display “Ready”, 10 second countdown, 1 beep	Preheat cycle has ended
1 beep	End of one cooking stage and the start of the next cooking stage
3 beeps	Reminder to shake or flip food in between cooking stages
Double beep 3 times	Begin carryover cooking
3 beeps and display “End”	Cooking cycle has ended

The maximum selectable cooking time differs depending on the selected cooking temperature.

50F – 275F	99:59 (99 hours and 59 minutes)
280F - 345F	24:00 (24 hours)
350F - 400F	1:00 (1 hour)

 : The **Power** button turns the Brio on and off.

Start/Pause: The **START/PAUSE** button starts, pauses, and resumes cooking.

Up & Down Arrows: The arrow buttons adjust the cooking temperatures and times, as well as select different cooking presets.

Preheat: The Brio will automatically preheat before any function to the set cooking temperature. Press **Preheat** during the preheat cycle to temporarily turn it off.

Auto Preheat: The Brio will preheat automatically by default. To cancel the Auto Preheat, press **Menu + Preheat**.

Menu: The Brio offers 100 programmed presets and an additional 50 memory slots allowing you to add your own unique recipes. Use the Menu function to recall and save the programmed recipes. Refer to the Quick Start Guide for the list of 100 presets.

Probe: Use the Probe to set the Digital Temperature Probe's target temperature, as well as to view the food's internal temperature while cooking. You can adjust the Probe's target temperature before and during the cooking process using the **Up** and **Down** arrows.

Warm: Keep your food warm after cooking until you are ready to eat. Press **Warm** and use the **Up** and **Down** arrows to adjust the warming temperature and time. Press **Warm** to cancel the Warm cycle. To use Warm as an independent function, press and hold **Warm** for 1 second and adjust as necessary.

Reheat: Quickly warm through your favorite leftovers. Press **Reheat** for 1 second and the Brio will automatically begin reheating, defaulting to 350F for 4 minutes. The Reheat temperature and time can be adjusted at any time with the **Up** and **Down** arrows.

Sear: Sear is used to cook at high temperatures for a short period of time, directly before and/or after the regular cooking cycle. Use the **Up** and **Down** arrows to adjust the temperature and time (up to 30 minutes) before or during the searing cycle.

Stage: Use the Stage function to program up to 5 different cooking steps, each with its own cooking temperatures and times that are adjustable with the **Up** and **Down** arrows.

Watts: The Brio offers 3 wattage levels (700, 1500 & 1800). Press **Watts** to change the running wattage the Brio will use. When the Brio is turned off and/or unplugged, the Brio will run at the wattage previously set.

GENERAL USE

Probe Temperature Guide

Meats	Cooking Temp	Rare	Med Rare	Med	Med Well	Well	Time Min.
Chicken, breast Turkey, breast Duck, breast	360F					165F*	6 - 8 per lb. 7 - 9 per lb. 5 - 7 per lb.
Chicken, whole Turkey, whole Duck, whole	360F					165F*	8 - 10 per lb. 11 - 13 per lb. 10 - 13 per lb.
Chicken, thigh Turkey, thigh Duck, thigh	360F					165F*	14 - 16 per lb. 14 - 16 per lb. 9 - 11 per lb.
Steak, 1-inch thick	350F	125F	135F	145F*	150F*	160F*	3 - 8
Burgers, ½ lb.	350F	125F	135F	145F*	155F*	160F*	5 - 7
Roast Beef (bone-in) Roast Beef (boneless)	325F	125F	135F	145F*	150F*	160F*	15 - 20 per lb. 10 - 15 per lb.
Lamb (bone-in) Lamb (boneless)	325F	125F	135F	145F*	150F*	160F*	15 - 20 per lb. 10 - 15 per lb.
Pork (bone-in) Pork (boneless)	350F			145F*	150F*	160F*	15 - 20 per lb. 10 - 15 per lb.
Salmon, Tuna, Halibut, Swordfish				145F*	150F*	160F*	2 - 3
Fish Steaks, 1-inch thick	350F			145F*	150F*	160F*	5 - 7
Sausage	360F					160F*	4 - 5

Note: Times may vary. 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.

Getting Started

Plug the power cord into an electrical outlet.

1. Press the **Power** button to turn the Brio on and off and to cancel any cooking function.
2. Adjust the temperature and time by pressing the **Up** and **Down** arrows.
 - The default cooking time and temperature is 15 minutes at 350F.
3. Press **START/PAUSE** to begin cooking.
 - The Brio will begin preheating at the set cooking temperature.

Note: The Brio will beep 3 times half-way through the cooking cycle to alert you to remove the Base Tray and shake the food (or flip foods like chicken, steak, or fish) to ensure even cooking. Reinsert the Base Tray to continue cooking.

START/PAUSE

Press **START/PAUSE** to begin cooking. To pause cooking, press **START/PAUSE** or remove the Base Tray.

- The screen will display “Open” when the Base Tray is removed. It will continue to cook once it is closed.

Up and Down Arrows

1. To adjust the cooking temperature, use the **Up** and **Down** arrows above and below the temperature icon. It is adjustable in 5-degree increments between 50F and 400F.
 - Hold down the **Up** or **Down** arrows to adjust the temperature quickly.



Note: The cooking temperature can be adjusted at any time before or during the cooking process. The current set temperature will be displayed.

2. To adjust the cooking time, use the **Up** and **Down** arrows above and below the time icon. It is adjustable in 1-minute increments.
 - Hold down the **Up** or **Down** arrows to adjust the cooking time quickly.



Note: The cooking time can be adjusted at any time before or during the cooking process.

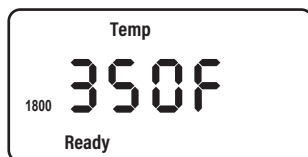
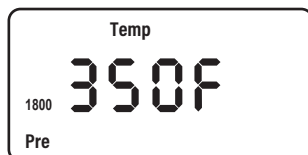
3. Use either set of the **Up** and **Down** arrows to select different Menu presets.

GENERAL USE

Preheat

Preheat the Brio to set the cooking temperature before cooking your food for crispier results. The Brio will automatically preheat before all functions. The default cooking temperature is 350F and the range is 50F-400F.

1. Press **START/PAUSE** to begin preheating.
 - The cooking temperature can be adjusted before or during the Preheat cycle.
 - The Preheat cycle can be canceled anytime by pressing **Preheat**.
2. While the Brio is preheating, the LED display will flash the preheat temperature.
3. Once preheated, the Brio will beep twice, display “Ready”, countdown to 10 seconds and then beep once more.
4. During the countdown, place your food into the Base Tray and slide it into the Brio.
5. The Brio will begin cooking with the set temperature and time.
6. When the Brio is finished cooking, it will beep 3 times and the LED display will show “End”.



Auto Preheat

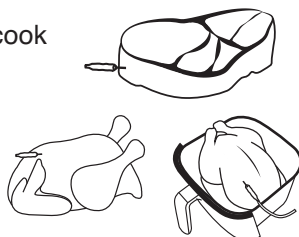
The Brio, by default, will automatically preheat for all cooking functions and certain programmed presets. If at any time you want to turn off the automatic preheat function, press **Menu + Preheat**. This will deactivate automatic preheating before any cooking. Press **Menu + Preheat** again to activate it.

If at any time you want to temporarily turn off Preheat for an individual cooking cycle, press **Preheat**.

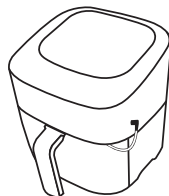
Probe

Use the Digital Temperature Probe to accurately cook your food to your preferred internal temperature.

1. Insert the Probe into your food.
 - Insert the Probe from the side into the thickest part of the meat, parallel to the cooking surface, and not touching any bone.



- Put your food in the Base Tray and plug the Probe into the Probe Jack on the right side of the Brio, with the Probe wire facing the front of the Tray. The Brio will beep once.



- Press and hold **Probe** for 1 second.
- Adjust the Probe temperature.
- Press **START/PAUSE** to begin. The Brio will start preheating to the set cooking temperature.
 - You can cancel at any time by pressing the **Power** button. To view the current Probe temperature, press **Probe** at any time.
 - You can change the target internal Probe temperature at any time by pressing and holding **Probe** for 1 second and using the **Up** and **Down** arrows.

Note: In the case of a whole chicken, adjust the Probe temperature to 165F.

Menu

Use the Menu function to choose from 100 presets (See the Quick Start Guide for the full list). Slots 101~150 are for your own unique programs (See Advanced Settings for more information).

- Press **Menu**.
 - Use the **Up** and **Down** arrows to scroll through the preset numbers until you find the desired presets.
 - Once a preset number is chosen, press **START/PAUSE** to begin cooking. You can make temperature and time adjustments, if desired.
 - Before cooking, some of the presets are programmed to preheat.
 - You can view the current cooking preset number while the program is running by pressing **Menu**.



View the cooking settings

You can view all cooking functions associated with a preset before or during the cooking process.

View the cooking settings before cooking

- Press **Menu** and find the preset number to review using the **Up** and **Down** arrows.
- Once the preset number is displayed, press **Stage** to review each cooking step.
 - Adjustments to the temperature and time can be made for each function at this time.

GENERAL USE

View the cooking settings during cooking

1. Press **Stage** to review each cooking step.
2. Continue to press **Stage** to scroll through all of the programmed functions for that preset number.
 - Adjustments to the temperature and time can be made for each function at this time, but it will not be saved.

Warm

Keeps your food warm until you are ready to serve, defaulting to 140F.

1. Adjust the cooking temperature and time.
2. Press **Warm**.
3. Adjust the Warm temperature and time, if desired.
4. Press **START/PAUSE** to start cooking.
 - The Brio will start cooking with the set cooking temperature and time. After that, it will warm at the set Warm temperature.
 - Press **Warm** again to cancel the Warm function at any time.
5. During the Warm function, the LED display will flash “Warm”.

Reheat

Quickly warms through your favorite leftovers, defaulting to 350F for 4 minutes.

1. Press **Reheat**.
2. Adjust the temperature and time, if desired.
3. Press **START/PAUSE** to start reheating.

Sear

Use the Sear function to sear foods directly before and/or after the regular cooking cycle, for up to 30 minutes. The default temperature is 400F for 5 minutes.

1. Press **Sear**.
 - Adjust the sear temperature and time, if desired.
2. Press **START/PAUSE** to begin cooking.

Note: You can adjust the Sear temperature and time at any time before or during the Sear function.

ADVANCED SETTINGS

Using Warm independently

Keeps your food warm until you are ready to serve.

1. Press and hold **Warm** for 1 second.
2. The Brio will automatically begin to warm your food at the default temperature of 140F.
 - Press **Warm** again to cancel the Warm function at any time.
3. You can adjust the cooking temperature and time using the **Up** and **Down** arrows.
4. When the Brio has finished warming, it will beep 3 times and the LED display will show "End".

Note: The maximum Warm temperature is 200F. The maximum time is 3 hours.

Using Warm with Menu

Select your preset and have the Brio warm your food.

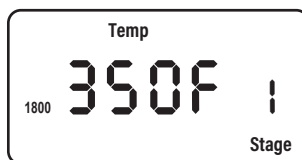
1. Press **Menu**.
2. Select your desired preset (1-100).
3. Press **Warm**.
4. Adjust the Warm temperature and time by pressing **Stage** and using the **Up** and **Down** arrows.
5. Press **START/PAUSE** to begin cooking.
 - You can adjust the Warm temperature and time at any time.
 - Press **WARM** at any time to cancel.

Stage

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

Example: You can set your food at 400F for 10 minutes, have it switch to 350F for 20 minutes, and then have the Brio cook at a lower temperature for the remainder of the cooking process.

1. Press **Stage**. This is Stage 1.
2. Adjust the cooking temperature and time.
3. Press **Stage** again to add Stage 2.
4. Adjust the cooking temperature and time.



ADVANCED SETTINGS

- Repeat until you have programmed all the stages you need (up to 5 stages).
- Press **START/PAUSE** to begin cooking with your set cooking stages.
 - You can see and adjust the upcoming cooking stage(s) by pressing **Stage**.

Menu

Store your own cooking preset

- Adjust the cooking temperature and time.
- Press **START/PAUSE** to begin cooking.
- Press and hold **Menu** for 1 second. The LED display will show "Menu" and "101".
- Use the **Up** and **Down** arrows to save your settings in a memory slot between 101-150.
- Press and hold **Menu** for 1 second to save the new preset. This preset is now available for future recall.



Note: You can also store a preset AFTER the cooking process. Once the cooking process has finished, hold **Menu** for 1 second. The display will show "Menu" and "101". Select the slot number for and press **Menu** again to store.

Editing a stored preset

You can edit a stored preset you created before or during the cooking process and save any changes.

Edit before Cooking

- Press **Menu** and find the preset number to edit.
- Scroll through and locate the stored settings you want to edit by continuously pressing **Menu**.
- Using the **Up** and **Down** arrows, edit the the temperature and time as desired.
- Once all of your edits are made, press and hold the **Menu** button for 1 second. The LED display will show "Menu" and "101."
- Use the **Up** and **Down** arrows to select the slot number for your edited preset.
- Press the **Menu** button again to save the edits.

Edit while cooking

1. While cooking, press **Stage** until the function you would like to edit shows in the LED display.
2. Adjust the cooking temperature and time.
3. If there are more cooking presets that you would like to edit, press **Stage** until you reach the preset you would like to edit as described above.
 - The Brio will continue cooking with the edits that you have made.
 - When the Brio has finished cooking, the Brio will beep 3 times and the LED display will show “End”.
4. To save your edits, press and hold **Menu** for 1 second and “101” will be displayed. Select the preset number (101-150) that you would like to save your edits to and hold **Menu** again for 1 second.

Note: Once saved, the edited preset will be available for recall. If the cooking process has finished, the preset is no longer editable.

If you saved a preset to a filled memory slot, the new preset will override the previous one. Any edits to a preset program (1~100) can only be saved and stored into program numbers 101~150. You cannot save an adjusted preset to its original preset number.

Sear

Sear 1 is ONLY available at the beginning of the cooking process. Sear 2 is ONLY available at the end of the cooking process.

Sear 1 & 2 can be used together to sear your food before and after the cooking process.

Sear 1

The default temperature and time is 400F for 5 minutes.

1. Adjust your cooking temperature and time.
2. Press **Sear** to engage the Sear 1 function.
3. Adjust the Sear temperature and time up to a maximum of 400F and 30 minutes.
4. Press **START/PAUSE** to begin. The Brio will start preheating. Once preheated, “Sear 1” and “:” will be flashing.
 - Once the Sear 1 cycle is finished, the Brio will automatically go into the regular cooking temperature and time set on step 1.
 - When the Brio has finished cooking, it will beep 3 times and the LED display will show “End”.

ADVANCED SETTINGS

Sear 1 & 2

1. Adjust your cooking temperature and time.
2. Press **Sear** to engage the Sear 1 function. Adjust the Sear 1 temperature and time, if desired.
3. Press **Sear** again to add the Sear 2 function. Adjust the Sear 2 temperature and time, if desired.
4. Press **START/PAUSE** to begin. The Brio will start preheating. Once preheated, "Sear 1" and ":" will be flashing.
5. Once Sear 1 is finished, the Brio will beep once and will begin the regular cooking temperature and time set on step 1. After, the Brio will beep once again and will then go into Sear 2.
6. When the Brio has finished cooking, it will beep 3 times and the LED display will show "End".

Sear 2

The default temperature and time is 400F for 5 minutes.

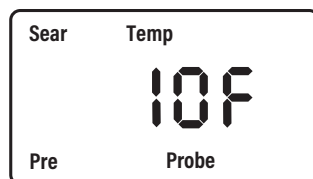
1. Adjust your cooking temperature and time.
2. Press **Sear** 3 times to engage Sear 2.
3. Adjust your cooking temperature and time up to a maximum of 400F and 30 minutes.
4. Press **START/PAUSE** to begin. The Brio will start preheating.
 - Once the main cooking cycle has finished, the Brio will beep once and go into Sear 2 cooking. The set Sear time, "Sear 2", and ":" will be flashing.
 - When the Brio is finished cooking, it will beep 3 times and the LED display will show "End".

Note: The Sear temperature and time can be adjusted at any time.

Carryover Cooking

If you would like to do a high sear at the end of cooking while using the Probe, you can set the Brio to begin the Sear function up to 30 degrees before the target Probe temperature is reached.

1. Set your cooking temperature, and then press and hold **Probe** for 1 second to set the target Probe temperature.
2. Press **Sear + Menu**. The display will show 10F, the default for carryover cooking. Sear will flash and "Temp", "Probe", and "Pre" will appear on the display.



- Set the number of degrees below the target Probe temperature you would like the Probe to reach before the Brio begins the final Sear function.

Example: The cooking temperature is 375F and the target Probe temperature is 135F. To begin Sear function at 15F before target Probe temperature, you would:

1. Use the **Up** or **Down** arrows to set the cooking temperature to 375F.
2. Press **Probe** for 1 second. The display will show 165F. Use the **Up** or **Down** arrows to set the target Probe temperature to 135F.
3. Press **Sear + Menu** at the same time. The display will show 10F. Use the **Up** or **Down** arrows to set the temperature to 15F.
4. Press **START/PAUSE**. The Brio will begin cooking at 375F. Press **Probe** to show the current internal temperature of the food.
 - When the internal temperature reaches 120F the Brio will double beep 3 times and will begin the Sear function until the target Probe temperature is reached. Once 135F is reached, the Brio will beep 3 times and “End” will be displayed.

Mute and Unmute the Beep Sounds

To mute the beep sounds, press and hold the **Sear + Stage** buttons for 1 second. The Brio will remain mute until it is unmuted. Press **Sear + Stage** for 1 second again to unmute.

Switching from Fahrenheit to Celsius

To go from Fahrenheit to Celsius, press **Sear + temperature Up or Down** arrow. Repeat to change it back.

CLEANING & MAINTENANCE

Cleaning

Clean the Brio after every use or in between batches. The Base Tray and Air Circulation Riser have a non-stick coating. Do not use metal utensils or harsh abrasives when cleaning as these can damage the coating.

1. Unplug the appliance and make sure it cools completely.
2. Use a damp cloth to wipe the outside of the appliance.
3. Clean the Base Tray and inside components with a nonabrasive sponge, hot water, and mild detergent.

Note: Remove the Base Tray and place it on a heat-resistant surface to help cool the appliance faster. If using the dishwasher for the Base Tray, Air Circulation Riser, and the Reversible Rack, use the top rack only.

Tip: If there is residual food on the Base Tray, Air Circulation Riser, and the Reversible Rack, add some hot water and let them soak separately for about 10 minutes. Then, use a soft cleaning brush to remove any lingering food.

Storage

1. Unplug the Brio and let it cool down completely.
2. Make sure that all parts are clean and dry.

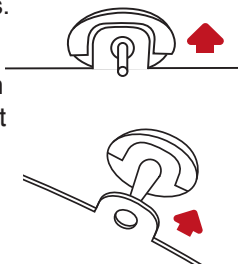
IMPORTANT - Do not immerse the Brio in water or attempt to clean the appliance in the dishwasher.



Cleaning Silicone Tabs

The Circulation Riser comes with 4 Silicone Tabs.

1. Let the Circulation Riser cool completely.
2. Grasp the Circulation Riser by the handle in the center and pull it straight up to remove it from the Base Tray.
3. Carefully pull the Silicone Tabs up to slide them off the metal tabs, then pull each of them out.



Note: Wash the Circulation Riser and Silicone Tabs with warm, soapy water and sponge. The Circulation Riser can be washed in a dishwasher, top rack only. Do not wash the Silicone Tabs in the dishwasher.

	WARNING In case of problems, immediately unplug the Brio and contact Customer Service at: support@nuwavenow.com
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TROUBLESHOOTING GUIDE

The Brio is not turning on or working.

1. The Brio is not plugged in.
2. The Power button was not pressed.
3. The Base Tray is not properly in the Brio.

Insert the plug into an appropriate grounded power socket. Press the Power button. Place the Base Tray into the Brio.

The ingredients fried in the Base Tray are not completely cooked.

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

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

The food is fried unevenly.

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

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

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

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

Cannot properly slide the Base Tray into the appliance.

1. The Base Tray is overfilled.

Do not fill the Base Tray more than 4/5 full. Push the Base Tray into the Brio until you hear a click.

White smoke is coming out of the Brio.

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

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

TROUBLESHOOTING GUIDE

French fries are fried unevenly in the Brio.

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

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

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

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

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

If the Brio needs to be replaced or returned to the manufacturer, please contact Nuwave Customer Service at: support@nuwavenow.com

Error Message:	Solution(s):
Er1	Overheated NTC Temperature Sensor. Turn the Brio off and allow it to cool. If the Brio is not working after it cools down, contact Customer Service support@nuwavenow.com .
Err1	The NTC Temperature Sensor has short circuited. Contact Nuwave Customer Service support@nuwavenow.com .
Err2	The NTC Temperature Sensor is open. Contact Nuwave Customer Service support@nuwavenow.com .
Prb1	Probe not connected to the Brio. Plug the Probe into the Brio's Probe Jack.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	The Probe has short circuited. Contact Customer Service support@nuwavenow.com .
Prb4	The Probe sensor is not detecting temperature increase. Ensure the Probe is inserted into the food and the food is in the unit while cooking. Be sure that the Probe is not touching bone.

LIMITED WARRANTY

THE MANUFACTURER WARRANTIES

Nuwave, LLC warrants the Brio 8Q Digital 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.

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 your Return Goods Authorization (RGA) number. email support@nuwavenow.com to obtain the RGA number. Provide the cooking system 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,**

LIMITED WARRANTY

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 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 by emailing support@nuwavenow.com. You will have 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 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.

STATE OF CALIFORNIA PROPOSITION 65

WARNING

This product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm.

For more information go to: www.P65Warnings.ca.gov.

ADVERTENCIA

Este producto puede exponerle a químicos, incluido Bisfenol A (BPA), el cual es conocido en el Estado de California por causar defectos de nacimiento u otros daños reproductivos.

Para mayor información, visite: www.P65Warnings.ca.gov.

nuwave®

BRIO DIGITAL AIR FRYER

Questions or Concerns?

Customer Service: support@nuwavenow.com

1-888-502-7805

Mon-Fri 7:30am-4:30pm CST

Model:

37380

37381

Rev.2

120V, 60Hz, 1800 Watts

For patent information please go to:

www.nuwavenow.com/legal/patent

Designed & Developed in USA by:

Nuwave LLC

560 E. Bunker Ct.

Vernon Hills, IL 60061, U.S.A.

Made in China

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