

Nuwave 20802

Nuwave Bravo Air Fryer Toaster Smart Oven Instruction Manual

Model: 20802 | Brand: Nuwave

INTRODUCTION

Welcome to the comprehensive instruction manual for your Nuwave Bravo Air Fryer Toaster Smart Oven. This versatile 12-in-1 countertop convection oven is designed to simplify your cooking experience with its advanced features and intuitive controls. From air frying to roasting, baking, and dehydrating, the Bravo XL offers a wide range of cooking functions to help you prepare delicious meals with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation of your appliance.



The Nuwave Bravo Air Fryer Toaster Smart Oven, a versatile 12-in-1 countertop appliance.

KEY FEATURES

- **On-the-Fly Adjustments:** Easily adjust time and temperature during the cooking process without restarting. Customize top and bottom heater percentages for precise results.
- **Integrated Digital Temperature Probe:** Monitors internal food temperature and automatically ends cooking when the desired doneness is reached, preventing overcooking or undercooking.
- **112 Presets and Conveniences:** Features 12 preset cooking functions (grilling, air frying, baking, broiling, roasting, dehydrating, reheating, defrosting, toasting, etc.) and 100 pre-programmed recipe presets. Also includes 50 customizable slots for your favorite recipes.
- **Linear Thermal (Linear T) Technology:** Maintains precise temperatures from 50°F to 500°F (adjustable in 5°F increments) by continuously monitoring and adjusting power every second, ensuring consistent cooking.
- **High-Quality Construction:** Built with durable materials including a heat-resistant, shatter-proof tempered glass door, heavy-duty cooking racks, and non-stick enamel baking pan.

Create Your Own **MASTERPIECES**

Whether you're cooking an appetizer, breakfast, lunch, dinner, or dessert, we have the perfect **chef-inspired recipes** for you!



Overview of the Bravo XL's 12-in-1 capabilities and advanced technologies.

COMPONENTS AND ACCESSORIES

Your Nuwave Bravo Air Fryer Toaster Smart Oven comes with several essential components and accessories to enhance your cooking versatility:

- Main Oven Unit
- Air Fry Basket
- Baking/Broiling Pan
- Wire Rack (multiple positions)
- Crumb Tray (removable)
- Integrated Digital Temperature Probe



One Cubic Foot Capacity



Removable Crumb Tray



Three Rack Positions

Internal view of the oven showing the air fry basket, removable crumb tray, and multiple rack positions.

SETUP

1. **Unpacking:** Carefully remove all packaging materials, including any internal packing. Keep the original packaging for future storage or shipping.
2. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4-6 inches) on all sides and above the oven for proper ventilation. Do not place it directly under cabinets.
3. **Initial Cleaning:** Before first use, wipe down the interior and all accessories with a damp cloth and mild detergent. Rinse and dry thoroughly. It is recommended to run the oven empty for about 15-20 minutes at 400°F (204°C) to burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Nuwave Bravo XL features intuitive digital controls for easy operation. Familiarize yourself with the control panel before use.

Control Panel Overview



Detailed view of the digital control panel with various cooking functions and settings.

Basic Operation

1. **Power On:** Press the ON/OFF button to turn on the oven.

2. **Select Function:** Use the MENU button or the dial to scroll through the 12 preset cooking functions (Air Fry, Bake, Broil, Roast, Dehydrate, Frozen, Grill, Pizza, Reheat, Slow Roast, Toast, Yogurt).
3. **Adjust Temperature/Time:** Once a function is selected, use the TEMP/TIME button and the dial to set your desired temperature (50°F to 500°F in 5°F increments) and cooking time.
4. **Customize Heaters:** For advanced control, use the TOP/BTM button to adjust the power percentage of the top and bottom heating elements independently.
5. **Start Cooking:** Press the START/PAUSE button to begin the cooking process.

Using the Digital Temperature Probe

The integrated digital temperature probe ensures perfectly cooked results by monitoring the internal temperature of your food.

1. Insert the probe into the thickest part of the food, avoiding bones.
2. Plug the probe into the designated port on the oven's control panel.
3. Select your desired cooking function and set the target internal temperature using the PROBE button and the dial.
4. The oven will automatically stop cooking once the target temperature is reached.



DESIGN and ENGINEERING

Every feature and function of Bravo are created and rigorously tested by highly trained chefs and RD team.

We obsessed over every detail in pursuit of best taste, performance and durability.

The smart digital thermometer ensures precise cooking by monitoring internal food temperature.

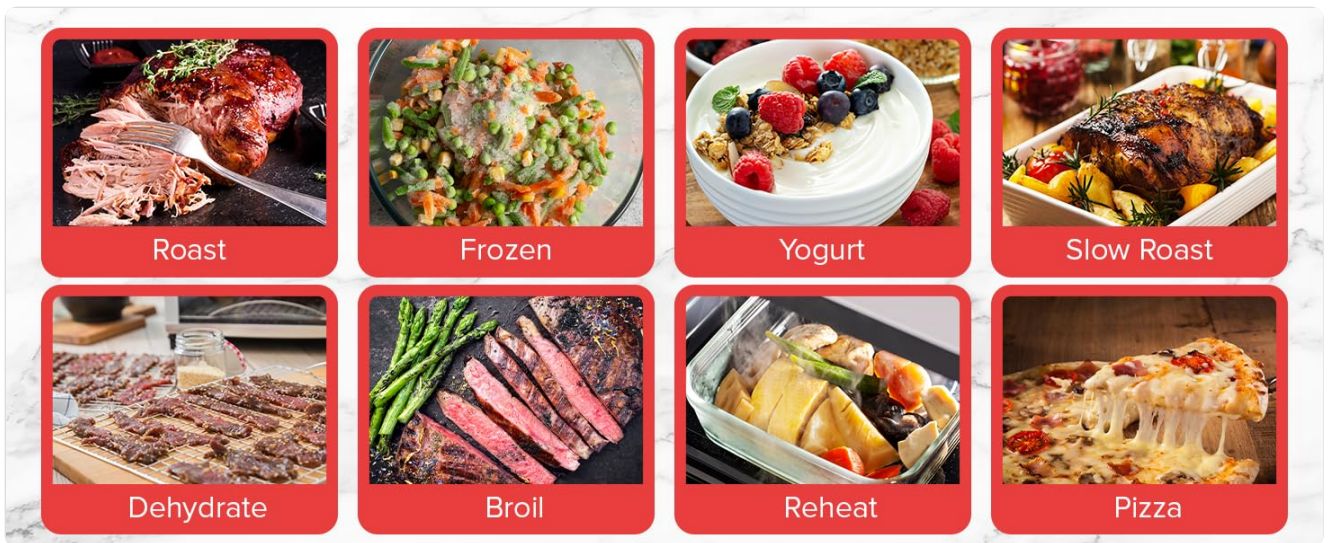
Specific Cooking Functions

- **Air Fry:** Ideal for crispy foods with little to no oil. Place food in the air fry basket.
- **Bake:** Perfect for cakes, cookies, and casseroles. Use the baking pan or an oven-safe dish.
- **Toast:** Select from 10 shades of toast for bread, bagels, and more.
- **Grill:** Achieve indoor grilling results. Use the grill plate (if included) or a suitable pan.
- **Multi-Layer Cooking:** Utilize the 4 rack positions to cook multiple items simultaneously.



Additional **100** pre-programmed recipe presets

Utilize multiple rack positions for efficient multi-layer cooking.



Achieve a perfect pizza with customizable top and bottom heating.



Choose from 10 toast shades for customized toasting results.

GRILL Indoors

Set the auto preheat. Insert the smart digital thermometer. Set the desired doneness temperature, and let the Bravo do the rest.



Enjoy indoor grilling with the smart digital thermometer for perfect doneness.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Nuwave Bravo XL.

- 1. Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
- 2. Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- 3. Interior Cleaning:** The interior is non-stick for easy cleaning. Wipe with a damp cloth and mild detergent. For stubborn stains, a non-abrasive sponge can be used. Avoid harsh chemicals.
- 4. Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards. Wash with warm, soapy water.
- 5. Accessories:** All removable accessories (air fry basket, baking pan, wire rack) are dishwasher safe or can be hand-washed with warm, soapy water.
- 6. Temperature Probe:** Wipe the probe with a damp cloth. Do not immerse the probe or its cord in water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure the oven is securely plugged into a working outlet. Check your home's circuit breaker.
Food is not cooking evenly.	Improper rack position; overcrowding; fan speed setting.	Refer to recipe for recommended rack position. Do not overcrowd the basket/pan. Adjust fan speed if necessary.
Smoke coming from the oven.	Food residue/grease buildup; high-fat food.	Clean the interior and crumb tray thoroughly. For high-fat foods, use the baking pan to catch drips.
Temperature probe not working.	Not properly inserted; damaged probe.	Ensure the probe is fully inserted into both the food and the oven port. If damaged, contact customer support.
Digital display not responding.	Temporary electronic glitch.	Unplug the oven for 5 minutes, then plug it back in.

SPECIFICATIONS

Attribute	Detail
Brand	Nuwave
Model Name	Convection Oven

Attribute	Detail
Item Model Number	20802
Color	Stainless Steel
Product Dimensions	12.88"D x 20"W x 11.13"H
Item Weight	19 pounds
Control Type	Touch Control
Temperature Range	50-500 Degrees Fahrenheit
Number of Shelves	4
Door Material Type	Tempered Glass
Power Source	Electric
UPC	652185208018



INTEGRATED SMART DIGITAL THERMOMETER

Once the desired doneness temperature is set, Bravo constantly monitors the internal temperature of your food and automatically ends the cooking process when the desired internal temperature is reached.

Visual representation of the Nuwave Bravo XL's dimensions.


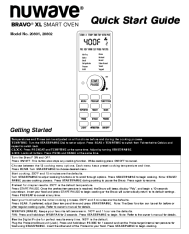




WARRANTY AND SUPPORT

Nuwave is committed to providing high-quality products and excellent customer service. Your Nuwave Bravo Air Fryer Toaster Smart Oven is backed by a manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your product or visit the official Nuwave website.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Nuwave Customer Support. You can often find additional resources, FAQs, and recipe ideas on the official Nuwave website.

You may also find the official User Manual PDF for more detailed information:[Download User Manual \(PDF\)](#)

Related Documents - 20802

	<p>NuWave Bravo XL Smart Oven Quick Start Guide</p> <p>A quick start guide for the NuWave Bravo XL Smart Oven, detailing its functions, presets, and troubleshooting tips. Includes information on cooking various foods, using combination functions, and understanding oven beeps.</p>
	<p>NuWave Bravo XL Smart Oven Quick Start Guide and Cooking Guide</p> <p>Comprehensive quick start guide and cooking instructions for the NuWave Bravo XL Smart Oven (Model No. 20801, 20802). Features include operation, advanced functions, and detailed cooking tables for various foods.</p>
	<p>NuWave Bravo™ XL Smart Oven: Owner's Manual & Recipe Book</p> <p>Discover the NuWave Bravo™ XL Smart Oven, a versatile kitchen appliance combining air frying, toasting, and convection oven functions. This comprehensive guide includes operating instructions, safety tips, care guidelines, troubleshooting, and a collection of recipes to maximize your cooking experience.</p>
	<p>NuWave Brio 3Q Digital Air Fryer Owner's Manual & Recipe Book</p> <p>Comprehensive guide for the NuWave Brio 3Q Digital Air Fryer, covering operation, safety, troubleshooting, and including a full recipe book for healthy cooking.</p>
	<p>NuWave Infinity Blender and Brio Air Fryer User Manual & Product Details</p> <p>Official user manual and product details for NuWave Infinity Blender and Brio Air Fryer, including specifications, care instructions, and warranty information.</p>
	<p>NuWave Brio Healthy Digital 10Q Air Fryer Owner's Manual and Recipe Book</p> <p>Comprehensive guide for the NuWave Brio Healthy Digital 10Q Air Fryer, including operating instructions, safety precautions, maintenance, troubleshooting, and a complete recipe book. Learn how to use your air fryer for optimal results and explore various cooking options.</p>

