

Nuwave 36011

Nuwave 36011 Air Fryer User Manual

Model: 36011 | Capacity: 3 Quart

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1. INTRODUCTION

Thank you for choosing the Nuwave 36011 Air Fryer. This appliance utilizes advanced 360° hot air circulation technology to cook a variety of foods with little to no oil, resulting in crispy and delicious meals. This manual provides essential information for safe operation, maintenance, and optimal performance of your air fryer.



Figure 1.1: Nuwave 36011 Air Fryer. This image displays the main unit with the cooking basket partially pulled out, revealing a cooked chicken inside, demonstrating its capacity.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Nuwave 36011 Air Fryer to ensure safe operation and prevent damage. Keep this manual for future reference.

General Safety Precautions:

- Always place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Close supervision is necessary when the appliance is used by or near children.

- Unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories or attachments not recommended by the manufacturer, as this may cause injuries.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- The air fryer will not operate unless the cooking basket is properly inserted and locked into place. This is an advanced safety feature.
- Avoid contact with hot surfaces. Use handles or knobs.
- Do not use the appliance for anything other than its intended use.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Nuwave 36011 Air Fryer:

Main Unit: Houses the heating element and fan.

Control Panel: Digital LED display with touch controls for temperature, time, presets, and wattage.

Cooking Basket: Removable, nonstick basket where food is placed.

Crisper Plate: Nonstick plate that sits at the bottom of the cooking basket, allowing air to circulate around food.

Handle: For safely pulling out and inserting the cooking basket.

Air Outlet Vent: Located at the back of the unit for hot air exhaust.

Ergonomic Design

The LED tempered display is designed on the top



Figure 3.1: Key components of the Nuwave 36011 Air Fryer, highlighting the ergonomic design and the top-mounted LED control panel for easy access.

4. SETUP AND FIRST USE

Unpacking:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Wipe the exterior of the main unit with a damp cloth.
3. Thoroughly clean the cooking basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely.

Placement:

- Place the air fryer on a stable, level, heat-resistant surface.
- Ensure there is at least 6 inches (15 cm) of clear space around the back and sides of the appliance for proper air

circulation.

- Do not place the air fryer directly under cabinets or near flammable materials.

Initial Run (Optional but Recommended):

It is recommended to run the air fryer empty for about 10-15 minutes on a high temperature (e.g., 350°F / 175°C) before first use to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

5. OPERATING INSTRUCTIONS

The Nuwave 36011 Air Fryer features intuitive digital LED controls for precise cooking.

Control Panel Overview:

20 Cooking Presets

02. Temperature and time

Freely adjust either setting for the perfect bake

03. One-touch cooking

You can choose different models



Bacon



Bake



Baked Eggs



Baked Potato



Chicken Breast



Fish



Dehydrate



Pork



Reheat



Roast



1. Bacon (4 oz) 11. Fries, Frozen (16 oz) Shake Halfway
2. Bake (8 oz) Use Baking Pan 12. Frozen Food (16 oz) Flip/Shake Halfway
3. Baked Eggs (2 oz) 13. Pork (16 oz)
4. Baked Potato (32 oz) 14. Reheat (8 oz)
5. Chicken Breast (8 oz) Flip Halfway 15. Roast (32 oz)
6. Chicken Thighs (8 oz) Flip Halfway 16. Shrimp (8 oz)
7. Dehydrate (8 oz) 17. Steak (8 oz) Flip Halfway
8. Dessert (8 oz) 18. Sweet Potato (32 oz)
9. Fish (6 oz) Flip Halfway 19. Toast / Bagel (4 slices / 4 oz)
10. Fries, Fresh (16 oz) Shake Halfway 20. Vegetables (8 oz)

Temp 350 F

Watts Reheat Warm Delay Menu

Stage Sear Preheat START PAUSE

Figure 5.1: Detailed view of the control panel, illustrating the digital display for temperature and time, along with various preset buttons and manual controls.

- **Power Button:** Turns the unit on/off.

- **Temperature Controls:** Adjust temperature from 100°F to 400°F in 5-degree increments.
- **Time Controls:** Adjust cooking time.
- **Preset Buttons:** Dedicated buttons for common foods (Fries, Frozen Fries, Nuggets, Steak, Poultry, Fish).
- **Wattage Control:** Select between 600W, 900W, or 1300W.
- **Pre-heat Button:** Activates the auto pre-heat function.
- **Reheat Button:** Defaults to 360°F for 4 minutes.
- **Start/Pause Button:** To begin or temporarily stop cooking.

Basic Operation Steps:

1. Place the crisper plate inside the cooking basket.
2. Place your food on the crisper plate in the basket. Do not overfill.
3. Slide the cooking basket firmly into the main unit until it clicks into place. The air fryer will not operate if the basket is not fully inserted.
4. Plug the power cord into a grounded electrical outlet.
5. Press the Power button to turn on the unit.
6. **To use a Preset:** Select one of the 6 preset buttons (Fries, Frozen Fries, Nuggets, Steak, Poultry, Fish). The air fryer will automatically set the recommended temperature and time.
7. **To set Manually:** Use the Temperature and Time controls to adjust to your desired settings.
8. **Wattage Control:** Adjust the wattage (600W, 900W, 1300W) as needed for different cooking requirements. Higher wattage generally means faster cooking.
9. **Pre-heat Function:** Press the Pre-heat button to activate. The unit will heat to the set temperature before cooking begins, ensuring accurate cooking.
10. **Reheat Function:** Press the Reheat button for a quick reheat cycle (360°F for 4 minutes).
11. Press the Start/Pause button to begin cooking.
12. During cooking, you can pull out the basket to shake or turn food. The air fryer will automatically pause and resume when the basket is reinserted.
13. Once cooking is complete, the air fryer will beep. Carefully pull out the basket and remove food using heat-resistant tongs.
14. Press the Power button to turn off the unit and unplug it from the outlet.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your Nuwave Air Fryer.

Cleaning Steps:

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Cooking Basket and Crisper Plate:** These parts are nonstick and dishwasher-safe. For manual cleaning, wash with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak in warm soapy water for 10-15 minutes before cleaning.
3. **Main Unit:** Wipe the exterior with a damp cloth. Never immerse the main unit in water or any other liquid.
4. **Heating Element:** If necessary, gently clean the heating element inside the unit with a soft brush to remove any food residue. Do not use abrasive cleaners or scouring pads.
5. Ensure all parts are thoroughly dry before reassembling and storing the appliance.

Dishwasher-Safe

The included basket and crisper plate are nonstick and dishwasher-safe for quicker cleanup.



Figure 6.1: The cooking basket and crisper plate are designed to be dishwasher-safe, simplifying the cleanup process after use.

7. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Basket not fully inserted; Power outage.	Ensure the power cord is securely plugged into a working outlet. Push the cooking basket firmly until it clicks into place. Check your home's circuit breaker.
Food is not cooked evenly.	Basket is overcrowded; Food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking for even results.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; High-fat food cooking.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking.
Air fryer smells like plastic.	First few uses; Manufacturing residue.	This is normal for the first few uses and will dissipate. Ensure good ventilation. Perform an initial empty run as described in the Setup section.
Food is not crispy.	Too much moisture; Overcrowding; Incorrect temperature/time.	Pat food dry before air frying. Do not overcrowd the basket. Adjust temperature and time as needed; pre-heating can also help.






8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Nuwave
Model Number	36011
Capacity	2.82 liters (approx. 3 Quart)
Color	Black
Power/Wattage	1800 watts (with 600W/900W/1300W control settings)
Voltage	120 Volts
Material	Plastic
Product Dimensions (L x W x H)	34.29 x 29.21 x 35.56 cm
Item Weight	3.18 kg
Temperature Range	100°F - 400°F (in 5° increments)
Special Features	Programmable, Digital LED Controls, Auto Pre-heat, Reheat Function, Advanced Safety Feature (basket in place), Dishwasher-safe parts

9. WARRANTY AND SUPPORT

Nuwave products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Nuwave website. Please have your model number (36011) and purchase date available when contacting support. For further assistance, you may contact Nuwave customer service. Contact details are typically provided in the product packaging or on the manufacturer's official website.

Related Documents - 36011

 <p>nuwave Brio DIGITAL AIR FRYER 7.25Q CAPACITY Owner's Manual Model B7.25Q Item # B7.25Q-001</p> <p>Questions or Comments? Email: info@nuwave.com Phone: 1-800-875-6868 Visit: www.nuwave.com</p>	<p>Nuwave Brio 7.25Q Digital Air Fryer Owner's Manual</p> <p>Comprehensive owner's manual for the Nuwave Brio 7.25Q Digital Air Fryer. Learn about setup, operation, advanced features, cleaning, troubleshooting, and warranty information for your Nuwave air fryer.</p>
 <p>nuwave NuWave Brio® 3Q Digital Air Fryer Owner's Manual & Complete Recipe Book</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 NuWave Brio® 3Q Freidora Digital de Aire Manual del Usuario</p>	<p>NuWave Brio 3Q Freidora Digital de Aire: Manual del Usuario y Guía de Operación</p> <p>Manual completo para la NuWave Brio 3Q Freidora Digital de Aire, incluyendo guías de cocción, medidas de seguridad, instrucciones de uso, cuidado y solución de problemas.</p>
 <p>nuwave Brio® 14Q The Ultimate Air Fryer Oven with Temperature Probe OWNER'S MANUAL</p>	<p>NuWave Brio 14Q Air Fryer Oven Owner's Manual</p> <p>Comprehensive owner's manual for the NuWave Brio 14Q Digital Air Fryer Oven with Temperature Probe, detailing setup, operation, safety precautions, cleaning, and troubleshooting.</p>
 <p>nuwave Brio® 14Q The Ultimate Air Fryer Oven with Temperature Probe WARRANTY INFORMATION</p>	<p>NuWave Brio 14Q Digital Air Fryer Oven Limited Warranty Information</p> <p>Explore the limited warranty terms and conditions for the NuWave Brio 14Q Digital Air Fryer Oven. Learn about coverage, exclusions, and how to obtain service from NuWave LLC.</p>



[NuWave Bravo XL Air Fryer/Grill: Quick Start Guide & Troubleshooting \(Model 20850\)](#)

Comprehensive guide for the NuWave Bravo XL Air Fryer/Grill (Model 20850). Includes troubleshooting common issues, detailed button functions, and a complete list of 100 presets with cooking parameters for optimal results.

Documents - Nuwave – 36011



[\[pdf\] User Manual Owner's Manual Guide](#)

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[NuWave Brio 3Q Freidora Digital de Aire: Manual del Usuario y Guía de Operación](#)

Manual completo para la NuWave Brio 3Q Freidora Digital de Aire, incluyendo guías de cocción, medidas de seguridad, instrucciones de uso, cuidado y solución de problemas.
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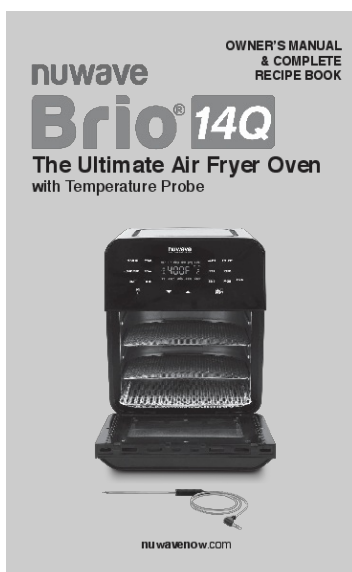
[\[pdf\] User Manual Owner's Manual Guide](#)

Read the Owner s Manual before using Brio 4 5 Probe Temperature Guide Temperatures and times can be adjusted on all functions during cooking process Measurement Chart Teaspoon t Fahrenheit °F Minute min 7 25QT Air Fryer Recipe Book nuwavenow images |||
Read the Owner s Manual before using the Brio. Table Of Contents Probe Temperature Guide..... . Time 74 75 OUR PRODUCTS Primo Combo Grill Oven Model #: 20701 Brio 3Q Air Fryer Model #: **36011** Brio 4.5Q Air Fryer Model #: 36102 Brio 6Q Air Fryer Model #: 37005 Brio 10Q Air Fryer Mode...
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NuWave® BRIO 6 Quart w Probe mynuwavebrio resource NuWave Brio Air Fryer BM37005 09 OG 1 15
 Keep manual handy for future reference Electrical Information A short power supply cord or detachable is provided to reduce the risk resulting from becoming entangled in tripping over a longer Longer cords extension are available and may be used if care exercised their use This explained later this Manual Note The LED display will only indicate stage cooking number when two 2 more stages simply visit nuwavenow QR Parts hot ONLY hold Base Tray Fry Using oven mitts press underneath of Pan IMPORTANT SAFEGUARDS HOUSEHOLD USE READ ALL INSTRUCTIONS BEFORE SAVE THESE Read understand entire before using nuwavebrio
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 OWNER S MANUAL Important Safeguards Do unit other than manually enter your s serial number Turkey Sliders During air frying hot steam released from outlet vent The default cooking time 15 minutes BM38001 09 BS 1d0b25c4 8141 4319 942d fc4f141052d0 nuwavebrio images homedepot static catalog Images 1d
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