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- › [Nuwave](#) /
- › [Nuwave Bravo Air Fryer Toaster Smart Oven User Manual](#)

Nuwave Nuwave Bravo 3

Nuwave Bravo Air Fryer Toaster Smart Oven User Manual

Model: Nuwave Bravo 3

Brand: Nuwave

INTRODUCTION

The Nuwave Bravo Air Fryer Toaster Smart Oven is a versatile 10-in-1 countertop convection appliance designed to simplify your cooking experience. With 1800 watts of power and a 21-quart capacity, it offers a wide range of cooking functions including air frying, grilling, baking, broiling, roasting, dehydrating, reheating, and toasting. Its precise temperature controls and adjustable heating elements provide optimal cooking results for various dishes.



Image: The Nuwave Bravo 12-in-1 Toaster Smart Oven, highlighting its multi-functionality.

INCLUDED COMPONENTS

Upon unboxing, please ensure all the following components are present:

- 1 x Nuwave Bravo Air Fryer Toaster Smart Oven Unit
- 1 x Heavy-Duty Cooking Rack

- 1 x Air Fry Basket
- 1 x Baking Pan
- 1 x Crumb Tray
- 1 x Instruction Manual (this document)



Image: The Nuwave Bravo Air Fryer Toaster Smart Oven with its included accessories, such as the air fry basket and baking pan.

SETUP

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not place the oven directly against a wall or under cabinets.
3. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet.
4. **First Use:** Before first use, wipe down the interior and accessories with a damp cloth. It is recommended to run the oven empty at 400°F (204°C) for 15 minutes to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

The Nuwave Bravo Smart Oven features intuitive digital controls and a clear LED display for easy operation. It offers 10 pre-programmed presets and customizable settings.

Control Panel Overview

Image: Close-up of the Nuwave Bravo's intuitive digital control panel, showing the display and buttons.

- **LED Display:** Shows temperature, time, fan status, and heating element activity.
- **On/Off Button:** Powers the unit on or off.
- **Menu Button:** Cycles through the 10 pre-programmed cooking presets.
- **Temp Button:** Allows adjustment of cooking temperature (50°F to 450°F in 5°F increments).
- **Time Button:** Allows adjustment of cooking time (up to 24 hours).
- **Fan Button:** Controls the convection fan speed (3 selectable speeds).
- **Warm Button:** Activates the warm function.
- **Top/Bottom Button:** Adjusts the ratio of top and bottom heating elements (0-100%).
- **Start/Pause Dial:** Press to start/pause cooking, rotate to adjust values.

Cooking Functions and Presets

The oven comes with 10 pre-programmed presets for common cooking tasks. Simply press the "Menu" button to cycle through them.

12 PRESETS

Convenient touch-and-go cooking



The control panel features a digital display showing '88:88' and 'FAN WARM TOP BTM'. Below the display is a 'START PAUSE' dial and several buttons: ON/OFF, MENU, TEMP, TIME, FAN, WARM, and TOP/BTM.

Image	Function
	Air Fry
	Grill
	Bagel
	Pizza
	Bake
	Reheat
	Broil
	Roast
	Dehydrate
	Toast
	Frozen
	Waffle

- **Air Fry:** Ideal for crispy foods with less oil.
- **Grill:** For grilling meats and vegetables.
- **Bake:** Standard baking function for cakes, cookies, etc.
- **Broil:** For browning and searing.
- **Roast:** Perfect for roasting meats and vegetables.
- **Dehydrate:** For drying fruits, vegetables, and making jerky.
- **Reheat:** To warm up leftovers.
- **Toast:** Customizable toast settings (10 shades).
- **Pizza:** Optimized for baking pizzas.
- **Bagel:** Specific setting for bagels.
- **Frozen:** For cooking frozen foods.
- **Waffle:** For preparing waffles.

Customizing Settings

Beyond presets, you can fine-tune your cooking:

- **Temperature Adjustment:** Use the "Temp" button and dial to set temperatures from 50°F to 450°F in precise 5°F increments.
- **Time Adjustment:** Use the "Time" button and dial to set cooking duration.
- **Top and Bottom Heater Control:** Adjust the power ratio between the top and bottom heating elements from 0% to 100% using the "Top/Bottom" button. This is particularly useful for achieving specific results, such as a crispy pizza crust (e.g., 70% bottom, 30% top).
- **Convection Fan Speed:** Select from 3 fan speeds using the "Fan" button to optimize air circulation for different cooking methods.
- **On-the-Fly Adjustments:** Temperature and time can be adjusted at any point during the cooking process without restarting.

ADJUSTABLE POWER FOR TOP & BOTTOM HEATING ELEMENTS FOR MORE PRECISE COOKING RESULTS



Image: Illustration showing the adjustable power distribution between the top and bottom heating elements for precise cooking.

Customize Your Pizza Oven

Adjust the ratio of top and bottom heaters for different pizzas

TOP: 30%

BOTTOM: 70%



Image: Example of customizing heating for pizza, with 30% top and 70% bottom heat for a crispy crust.

Precise Temperature Control

Set cooking temperatures from 50° F and 450° F adjustable in precise 5° Fincrements.



Image: Display showing precise temperature control from 50°F to 450°F in 5°F increments.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your Nuwave Bravo Smart Oven.

- **Before Cleaning:** Always unplug the oven and allow it to cool completely before cleaning.
- **Interior Cleaning:** Wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge. Avoid harsh chemicals or abrasive cleaners.
- **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not immerse the oven in water.
- **Accessories:** The heavy-duty cooking rack, air fry basket, baking pan, and crumb tray are dishwasher safe for easy cleanup.
- **Crumb Tray:** Regularly remove and empty the crumb tray to prevent grease buildup and potential fire hazards.



Intuitive Digital Controls

Temperature range from 50°F to 450°F adjustable in precise 5°F increments. Our heater never turns off while cooking



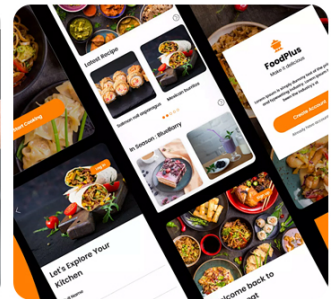
PFAS Free

Prepare healthy, delicious meals without the harmful chemicals. Enjoy nutritious meals that are both good for you and the environment



Easy Clean up

The reversible rack allows for multi-layer cooking. All are dishwasher safe, and the cleanup is a breeze



Recipe Book Included

Whether you are cooking an appetizer, breakfast, lunch, dinner, or dessert, we have the perfect chef inspired recipe for you.

Image: Visual demonstrating the ease of cleaning the interior of the Nuwave Bravo oven.

TROUBLESHOOTING

If you encounter issues with your Nuwave Bravo Smart Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Food not cooking evenly.	Improper rack position; uneven heating element distribution; overcrowding.	Adjust the rack position. Utilize the Top/Bottom heating control. Avoid overcrowding the basket/pan.
Excessive smoke during cooking.	Grease buildup; high-fat food; food residue.	Clean the oven interior and accessories thoroughly. Use the crumb tray. Trim excess fat from food.
Digital display not working.	Power issue; internal malfunction.	Unplug the unit for 5 minutes, then plug back in. If the issue persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Nuwave
Model Name	Nuwave Bravo 3
Product Dimensions	13.25"D x 17.75"W x 9.5"H

Feature	Detail
Capacity	21-Quart
Power	1800 Watts
Temperature Range	50°F - 450°F
Control Type	Push Button and Dial
Special Features	10 Toast Settings, Linear T™ Heat Tech, Auto Shut Off, Warm Function, Panel Lock, Super-Speed and Quiet Fan, Adjustable Rack, Upper and Lower Heaters Adjustable From 0-100%, 3 Selectable Fan Speed, ETL Certified, PFAS Free
Item Weight	14.1 pounds
Color	Brushed Stainless Steel








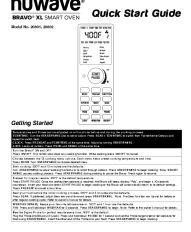
Image: Diagram illustrating the dimensions of the Nuwave Bravo Air Fryer Toaster Smart Oven.

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Nuwave website or the included warranty card. You can also find the full user manual in PDF format for download:

[Download User Manual \(PDF\)](#)

Related Documents - Nuwave Bravo 3

 <p>The cover of the NuWave Bravo™ XL Smart Oven Owner's Manual & Recipe Book. It features the NuWave logo at the top left, a red banner with 'RECIPES INCLUDED' at the top right, and a central image of the white smart oven with a roasted chicken inside. Below the image, it says 'Owner's Manual & Complete Recipe Book'.</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>The cover of the NuWave Brio™ 3Q Digital Air Fryer Owner's Manual & Recipe Book. It features the NuWave logo at the top left, a red banner with 'RECIPES INCLUDED' at the top right, and a central image of the black digital air fryer with a basket of golden fries. Below the image, it says '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>The cover of the NuWave Infinity Blender and Brio Air Fryer User Manual & Product Details. It features the NuWave logo at the top left and a central image of the black Infinity Blender. Below the image, it says 'Owner's Manual & Complete Recipe Book'.</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>The cover of the NuWave Brio™ Healthy Digital 10Q Air Fryer Owner's Manual and Recipe Book. It features the NuWave logo at the top left, a red banner with 'RECIPES INCLUDED' at the top right, and a central image of the black digital air fryer. Below the image, it says 'Owner's Manual & Complete Recipe Book'.</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>
 <p>The cover of the NuWave Bravo XL Smart Oven Quick Start Guide. It features the NuWave logo at the top left and a central image of the white smart oven. Below the image, it says 'Quick Start Guide'.</p>	<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>The cover of the NuWave Bravo XL Smart Oven Quick Start Guide and Cooking Guide. It features the NuWave logo at the top left and a central image of the white smart oven. Below the image, it says 'Quick Start Guide'.</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>

