

Nuwave 20856

Nuwave Bravo XL Pro Air Fryer Toaster Oven with Grill Combo Instruction Manual

Model: 20856

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Nuwave Bravo XL Pro Air Fryer Toaster Oven with Grill Combo. Please read all instructions carefully before first use and retain for future reference.

The Nuwave Bravo XL Pro is a versatile 30-quart appliance designed to handle a wide range of cooking tasks, including air frying, toasting, grilling, baking, roasting, slow cooking, and dehydrating. It features an Ultra-Fast Convection System for efficient and even cooking, a smart digital thermometer for precise temperature control, and a durable stainless steel construction.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

The Nuwave Bravo XL Pro is designed for maximum versatility and ease of use. Below are key components and features:

- **Control Panel:** Intuitive cool white display with knob and push button controls for various functions.
- **Temperature Probe:** Smart digital thermometer for precise internal temperature monitoring.
- **Heating Elements:** Top and bottom heating elements with adjustable power distribution (0-100%).
- **Convection Fan:** Upgraded Ultra-Fast Convection System with 3 selectable fan speeds for even cooking.
- **Interior Light:** For easy viewing of food during cooking.
- **Pull-Out Crumb Tray:** For easy cleaning.
- **Accessories:** Includes heavy-duty cooking rack, ceramic grill/giddle plate, mesh rack, and smart digital thermometer. All accessories are PFAS-free and dishwasher-safe.



Figure 3.1: Front view of the Nuwave Bravo XL Pro Air Fryer Toaster Oven, showcasing its sleek stainless steel design and digital control panel.



Figure 3.2: The Nuwave Bravo XL Pro displaying its 142 easy-cook presets, including options for slow cook, roast, broil, pizza, grill, toast, and air fry.

4. SETUP BEFORE FIRST USE

Before using your Nuwave Bravo XL Pro for the first time, follow these steps:

1. **Unpack:** Carefully remove all items from the box. Discard all packaging materials and stickers.
2. **Clean Accessories:** Wash all accessories (cooking rack, grill/griddle plate, mesh rack) in warm, soapy water. Rinse thoroughly and dry completely. The crumb tray is also removable for cleaning.
3. **Position Appliance:** Ensure the Bravo XL Pro is placed on a stable, level, and heat-resistant surface. Allow adequate clearance around the appliance for proper ventilation.
4. **Insert Racks:** Place cooking racks in desired positions (2, 3, or 4). Position the baking pan with broiler rack and fry basket as needed for your cooking.
5. **Initial Burn-Off:** It is recommended to run the oven empty for about 15-20 minutes at 400°F (204°C) to burn off any manufacturing oils. Some smoke or odor may be present during this initial use; this is normal. Ensure the area is well-ventilated.

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Video 4.1: This video provides a comprehensive guide on how to set up and prepare your Nuwave Bravo XL Pro for its first use, including unpacking, cleaning accessories, and initial placement.

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Video 4.2: This video demonstrates the unboxing and initial setup process for the Nuwave Bravo XL Pro, highlighting the removal of packaging and preparation of accessories.

5. OPERATING INSTRUCTIONS

The Nuwave Bravo XL Pro offers a variety of cooking functions and customizable settings.

5.1 Powering On and Basic Settings

1. **Turn On:** Press the **ON/OFF** button located on the control panel. The LED display will illuminate, showing a default cooking temperature (e.g., 350°F) and time (e.g., 15 minutes).
2. **Adjust Settings:** The large dial (Start/Pause button) can be turned to adjust various settings, including temperature and time.
 - To adjust temperature, press the **TEMP** button, then turn the dial to set the desired temperature between 50°F and 500°F.
 - To adjust time, press the **TIME** button, then turn the dial to set the desired cooking duration.
3. **Start Cooking:** Once settings are adjusted, press the **START/PAUSE** button to begin cooking.
4. **Pause/Resume:** To pause cooking at any point, press the **START/PAUSE** button. Press it again to resume.

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Video 5.1: This video provides a general overview of the Nuwave Bravo XL Pro's versatile smart oven functions and basic operation.

5.2 Using Preset Functions

The Bravo XL Pro offers 12 preset cooking functions and 100 pre-programmed recipes for effortless cooking.

- **Access Menu:** Press the **MENU** button to cycle through the 12 preset functions (Toast, Broil, Bake, Roast, Grill, Pizza, Proof, Air Fry, Reheat, Cookie, Slow Cook, Dehydrate). Turn the dial to select the desired function.
- **Rack Level Recommendation:** Each menu function displays a recommended rack position on the LED display for optimal results.

- **Access 100 Presets:** Press the **PRESET** button. Turn the dial to select from 100 pre-programmed recipes.
- **Adjust Presets:** You can adjust the temperature and time of any preset by pressing **TEMP** or **TIME** and turning the dial.



Figure 5.2.1: The Nuwave Bravo XL Pro displaying its 142 easy-cook presets, including options for slow cook, roast, broil, pizza, grill, toast, and air fry.

5.3 Preheating

For best results, preheating is recommended for many recipes.

1. **Set Temperature/Time:** First, set your desired cooking temperature and time using the **TEMP** and **TIME** buttons and the dial.
2. **Start Preheat:** Press the **PREHEAT** button, then press **START/PAUSE**. The display will show "PREHEATING" and the oven will begin to heat up.
3. **Add Food:** Once the oven reaches the set temperature, it will beep and display "READY" with a 10-second countdown. Add your food to the oven within this 10-second window. Cooking will automatically begin after the countdown.

5.4 Using the Temperature Probe

The smart digital thermometer ensures your food is cooked to perfection.

1. **Insert Probe:** Plug the probe into the **PROBE** jack on the control panel. Insert the other end of the probe into the thickest part of the food, avoiding bones.
2. **Set Target Temperature:** The display will show "PROBE" along with the current internal temperature of the food and a default target temperature (e.g., 165°F). Turn the dial to set your desired target temperature (between 50°F and 212°F).
3. **Start Cooking:** Press **START/PAUSE** to begin cooking. The oven will automatically stop cooking once the target temperature is reached.
4. **Alerts:** The Bravo XL Pro will emit three double beeps when the food's temperature is within 10 degrees of the target temperature.

5.5 Sear Function

The sear function allows you to sear foods at high heat for a perfect crust.

- **Activate Sear:** Press the **SEAR** button. The default setting is 500°F for 5 minutes. The maximum sear time is 30 minutes.
- **Adjust Settings:** Adjust temperature and time as needed using the **TEMP** and **TIME** buttons and the dial.
- **Start Sear:** Press **START/PAUSE** to begin searing. "SEAR" will scroll on the display.



Figure 5.5.1: The Nuwave Bravo XL Pro demonstrating its grilling capability, replicating char-grilled flavor and diamond-shaped marks on food.

5.6 Warm Function

Keep your food warm after cooking.

- **Activate Warm:** Press the **WARM** button. The default warm temperature is 140°F, adjustable up to 200°F. The default warm time is 1 hour, adjustable up to 3 hours.
- **Adjust Settings:** Adjust temperature and time as needed using the **TEMP** and **TIME** buttons and the dial.
- **Start Warm:** Press **START/PAUSE** to begin warming. "WARM" will scroll on the display.
- **Immediate Warm:** Alternatively, press and hold the **WARM** button for immediate warming at default settings.

5.7 Top and Bottom Heat Distribution

Customize heating for different cooking needs.

- **Default Setting:** By default, the Bravo XL Pro cooks with heaters in the top and bottom at 50% power each.
- **Adjust Distribution:** Press the **TOP/BOTTOM** button. "TOP" and "BTM" will be shown on the display with 50% under each. Turn the dial to adjust the heating percentage. The total heat distribution will always equal 100%.
- **Start Cooking:** Press **START/PAUSE** to begin cooking with the new heat distribution.



Figure 5.7.1: The Nuwave Bravo XL Pro showing the adjustable ratio of top and bottom heaters, allowing for customized cooking, such as achieving a crispy pizza crust.

5.8 Fan Speed Control

Control the convection fan speed for various cooking methods.

- **Default Setting:** By default, the fan operates at speed level 3 (highest setting).
- **Adjust Speed:** Press the **FAN** button to cycle through speed levels: 3 (high), 2 (medium), 1 (low), and 0 (off).
- **Start Cooking:** Press **START/PAUSE** to begin cooking with the selected fan speed.

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Video 5.8.1: This video highlights the powerful fan of the Bravo XL Pro, demonstrating how its increased speed contributes to crispier results.

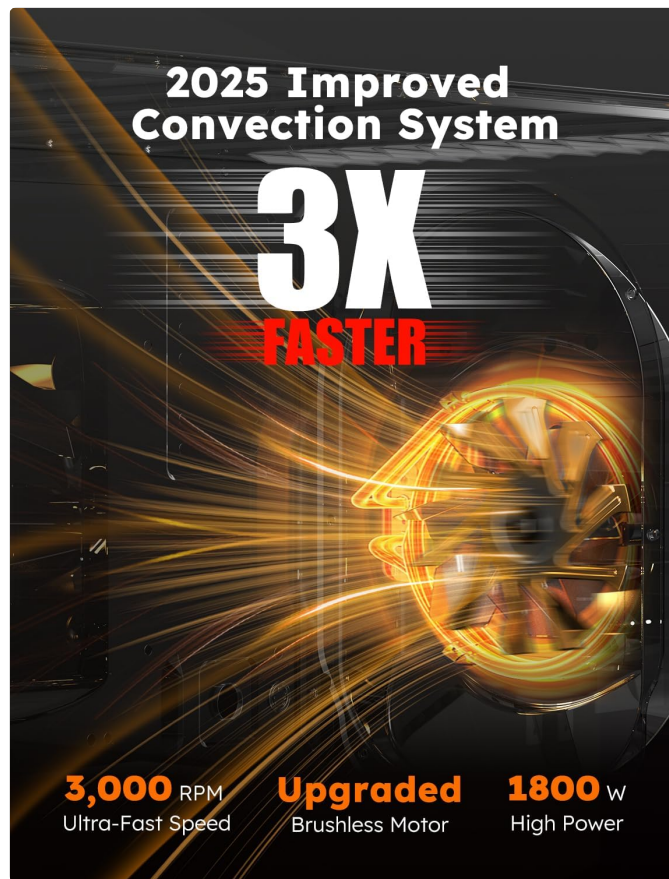


Figure 5.8.2: The Nuwave Bravo XL Pro's Ultra-Fast Convection System ensures even cooking across multiple racks, minimizing temperature variations.

5.9 Additional Features

- **Internal Light:** Press the **LIGHT** button to turn the internal light on or off.
- **Lock Keypad:** To prevent accidental button presses, press the **LIGHT** and **FAN** buttons together. "LOCK" will appear on the display. To unlock, press **LIGHT** and **FAN** simultaneously again, or press **ON/OFF**.
- **Mute/Unmute Beeps:** To mute the appliance beeps, press and hold the **TOP/BOTTOM** button until you hear two beeps. Repeat to unmute.
- **Celsius vs. Fahrenheit:** To switch the temperature display between Celsius and Fahrenheit, press and hold the **TEMP** button for 4 seconds until you hear two beeps. Repeat to switch back.
- **Hours, Minutes & Seconds Display:** By default, the cooking time is displayed in hours and minutes. To show minutes and seconds, press and hold the **TIME** button for 4 seconds until you hear two beeps. Repeat to switch back.
- **Changing Default Settings:** To change the default cooking temperature and time, set the new temperature and time, then press and hold the **START/PAUSE** button until you hear two beeps. The Bravo will now default to these new settings.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your Nuwave Bravo XL Pro.

- **Always Unplug:** Before cleaning, always unplug the appliance from the power outlet and allow it to cool completely.
- **Accessories:** All accessories (cooking rack, grill/griddle plate, mesh rack, crumb tray) are PFAS-free and dishwasher-safe. For stubborn residue, soak in warm, soapy water before cleaning.
- **Interior:** Wipe the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating or stainless steel.
- **Exterior:** Wipe the exterior with a soft, damp cloth. For brushed stainless steel, wipe in the direction of the grain to prevent streaks.
- **Crumb Tray:** The pull-out crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire.

hazards.

- **Storage:** Ensure the appliance is clean and dry before storing. Store in a cool, dry place.



Figure 6.1: The Nuwave Bravo XL Pro features dishwasher-safe accessories and a pull-out crumb tray for easy cleaning.

7. TROUBLESHOOTING

If you encounter issues with your Nuwave Bravo XL Pro, consult the table below for common problems and solutions.

| Problem | Possible Cause | Solution |
|--|---|---|
| Appliance does not turn on. | Not plugged in; power outage; control panel locked. | Ensure appliance is securely plugged into a working outlet. Check household circuit breaker. Unlock control panel by pressing LIGHT and FAN simultaneously. |
| Food not cooking evenly. | Incorrect rack position; uneven food distribution; fan speed too low. | Refer to recommended rack levels for selected function. Arrange food in a single layer. Increase fan speed if appropriate for the recipe. |
| Excessive smoke during cooking. | Grease buildup; high-fat food; food too close to heating elements. | Clean crumb tray and interior thoroughly. Use a baking pan under the mesh rack for high-fat foods. Adjust rack position if food is too close to heating elements. |
| Temperature probe not reading correctly. | Probe not fully inserted; touching bone/fat; probe damaged. | Ensure probe is fully inserted into the thickest part of the meat, avoiding bones or excessive fat. If problem persists, contact customer support. |
| Buttons are unresponsive. | Control panel locked. | Unlock control panel by pressing LIGHT and FAN simultaneously. |

8. SPECIFICATIONS

- **Model:** 20856
- **Brand:** Nuwave
- **Color:** Brushed Stainless Steel
- **Product Dimensions:** 17"D x 20.1"W x 11.1"H
- **Capacity:** 30 Quarts (30QT)
- **Power Source:** Electric, 1800W
- **Temperature Range:** 50-500°F (adjustable)
- **Control Type:** Knob and Push Button
- **Door Style:** Dropdown Door, Tempered Glass
- **Included Components:** 1 x Multifunctional Air Fryer Grill Oven, 1 x Temperature Probe, 1 x Pull-Out Crumb Tray, 1 x Heavy-Duty Cooking Rack, 1 x Ceramic Grill/Griddle, 1 x Mesh Rack, 1 x Light Bulb, 1 x Light Bulb Cover, 1 x Instruction Manual, 1 x Quick Start Guide, 1 x Recipe Book.
- **Material:** Food-grade Stainless Steel, PFAS-Free Accessories
- **Item Weight:** 24.7 pounds
- **UPC:** 652185902015
- **Manufacture Year:** 2024
- **Country of Origin:** China

9. WARRANTY AND SUPPORT







For warranty information, product registration, or customer support, please refer to the official Nuwave website or the contact information provided in the included Owner's Manual. Nuwave is committed to providing quality products and customer satisfaction.

Online Resources:

- Official User Manual (PDF):
<https://manuals.plus/m/0ff256f97014eb7ef415a16cbb567c54ca7c78f5b470aef4a79cd0a75771974>
- Nuwave Store: <https://www.amazon.com/stores/NuWave/page/07BE1310-AB9A-4697-959C-8552BB40E93D>

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Related Documents - 20856

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|---|--|
|  <p>The cover features the NuWave logo at the top left, a 'RECIPES INCLUDED' badge at the top right, and a central image of the black NuWave Brio 3Q 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 features the NuWave logo at the top left, a 'RECIPES INCLUDED' badge at the top right, and a central image of the black NuWave Brio Healthy Digital 10Q 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 features the NuWave logo at the top left, a 'RECIPES INCLUDED' badge at the top right, and a central image of the white NuWave Bravo XL 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 shows a technical document layout with multiple columns of text and tables, likely containing specifications and troubleshooting steps.</p> | <p>NuWave Bravo XL Air Fryer/Grill: Quick Start Guide & Troubleshooting (Model 20850)</p> <p>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.</p> |
|  <p>The cover is mostly white with the NuWave logo at the top left and some small, illegible text at the bottom.</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 shows a technical document layout with multiple columns of text and tables, likely containing specifications and troubleshooting steps.</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> |

