

# TODD ENGLISH

## PRO-SMART™ GRILL

Owner's Manual

Model 38051 / 38053 / 38052 / 38054



Engineered by  
**nuwave®**

### Questions or Concerns?

Toll Free: 1-877-689-2838 • [help@nuwavenow.com](mailto:help@nuwavenow.com)  
(Mon-Fri 7:30am-4:30pm CST)

# PRODUCT REGISTRATION

Thank you for purchasing the Todd English Pro-Smart Grill  
and welcome to the Todd English Cooking Family!

**REGISTER  
NOW!**



**Chef Todd English**

## REGISTER YOUR PURCHASE

1. Visit [nuwavenow.com/QR](http://nuwavenow.com/QR)
2. Scan the QR code using your mobile device.
3. Fill in the information requested on the website.

## RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase \_\_\_\_\_  
(Keep receipt)

Store of Purchase \_\_\_\_\_

## TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

Wattage: 1800 watts

**TIP:** You can locate the model and serial numbers, as well as the QR code, on the label on the back of the unit.

## CUSTOMER SERVICE

Phone: **1-877-689-2838**

(Mon - Fri 7:30am - 4:30pm)

Email: ***help@nuwavenow.com***

## WELCOME

Congratulations on your Todd English Pro-Smart Grill! I am incredibly excited for you to join me as we explore healthy home cooking with your new Pro-Smart Grill, which was engineered by the great folks at NuWave, LLC.

They say it's the journey that counts. You can believe it. Cooking can take you around the corner or around the world, and so, to ensure that you get the most out of that journey, your Pro-Smart Grill comes with detailed instructions here in this manual so you know everything you need to know to use and care for your equipment, a handy Quick Start Guide to get you cooking right away, and a Recipe Book loaded with delicious recipes that are already programmed into your Pro-Smart Grill!

My friends at NuWave and I want every step of your Pro-Smart Grill experience to be as easy and rewarding as possible.



Connect with Us!



#nuwavenow

Visit [nuwavenow.com](http://nuwavenow.com) to see other great products and accessories.

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## Meet Todd English

Todd English began his cooking career at the young age of 15 when he first entered the doors of a professional kitchen. At 20, he attended the Culinary Institute of America and graduated in 1982 with honors. He continued to hone his craft with Jean Jacques Rachou at New York's La Cote Basque and then relocated to Italy where he apprenticed at the well-established Dal Pescatore in Canneto sull'Oglio and Paracucchi in Locanda dell'Angelo.

It was in Italy that Todd, drawing from his Italian heritage, developed his unique style and approach to cooking. English returned to the United States at 25 and was asked to be the Executive Chef of the award-winning Northern Italian restaurant Michela's in Cambridge, Massachusetts. He served there as an executive chef for three years, garnering high praise from both the press and the public.

In the spring of 1991, English caught the culinary world's eye when the James Beard Foundation named him their National Rising Star Chef. English followed through on that promise, as the James Beard Foundation subsequently named him Best Chef in the Northeast in 1994. Nation's Restaurant News named English one of their Top 50 Tastemakers in 1999. In 2001, English was awarded Bon Appetit's Restaurateur of the Year award and was named one of People Magazine's 50 Most Beautiful People. Todd also has been named to the James Beard Foundation's Who's Who in Food and Beverage in America.

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# SAFEGUARDS & INFORMATION

**ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.**

**READ ALL INSTRUCTIONS and WARNINGS** The failure to follow any of the important safeguards, warnings, or instructions for safe use is a misuse of the Pro-Smart Grill that can void your warranty and create the risk of serious injury. Only use the appliance as intended and for no other use, and always follow the basic safety precautions.

1. Read all instructions.
2. Ensure the Pro-Smart Grill and all parts are clean and dry before each use.
3. **Do not** touch hot surfaces. The appliance's surfaces may be hot during and after use. Use handles.
4. Discard the protective plastic covering the power plug before use.
5. **Do not** let the electrical cord touch hot surfaces or hang over any edge.
6. **Do not** immerse cord, plug, or appliance in water or other liquid.
7. Close supervision is necessary when any appliance is used near children. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, children, or persons with a lack of experience or knowledge, unless supervised or instructed in the use of the appliance by one responsible for their safety.
8. **Do not** operate if the Pro-Smart Grill or cord malfunctions or has been damaged in any way. Return the unit to the nearest authorized service facility for examination, repair, or adjustment.
9. Use only on a clean, stable, dry, and level surface.
10. **Do not** use accessories or attachments not recommended by the manufacturer.
11. **DO NOT USE OUTDOORS. FOR INDOOR USE ONLY.**
12. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
13. Unplug the appliance when not in use and allow the appliance to cool completely before cleaning or removing/replacing parts.
14. **Do not** cover or block the intake air vents located in the back and sides of the Pro-Smart Grill, as doing so can prevent proper ventilation. There should be at least 5 inches of free space behind, to the sides of, and on top of the Pro-Smart Grill.
15. Use aluminum foil to wrap foods that produce oil or juice when operating and attach the Grill or use the Baking and Drip Pan to catch drippings and prevent fire.
16. To prevent fire, do not allow any foil to touch the heating elements.
17. **Do not** alter or modify any part of the Pro-Smart Grill or use attachments or accessories not recommended by the manufacturer.
18. It is normal for some smoke to escape the Pro-Smart Grill when heating for the first time.
19. If excess smoke is escaping from the air vent during operation, unplug the Pro-Smart Grill immediately and contact NuWave Customer Service at **1-877-689-2838** or email **[help@nuwavenow.com](mailto:help@nuwavenow.com)**

# SAFEGUARDS & INFORMATION

**ALWAYS KEEP THIS MANUAL HANDY FOR FUTURE REFERENCE.**

20. During use, steam may be released from the air outlet vents. Keep your hands and face away from these vents. Be careful of hot steam escaping when opening the Pro-Smart Grill.
21. Avoid placing your face near the glass door during use.
22. Never touch the insides of the Pro-Smart Grill while it is operating.
23. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
24. Never leave the Pro-Smart Grill unattended during use.
- 25. Do not** disassemble the Pro-Smart Grill.
26. Allow the Pro-Smart Grill to cool before putting in or pulling out items or before cleaning.
27. Keep this manual handy for future reference.
28. Always make sure your fingers are clean and dry when pressing the buttons.

## **Toaster Oven Warnings (UL Standard 1026, Section 71.7):**

1. Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
2. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. **Do not** store any item on top of the appliance when in operation.
3. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
4. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
5. **Do not** store any materials, other than the manufacturers recommended accessories, in this oven when not in use.
6. **Do not** place any of the following materials in the oven: paper, cardboard, plastic, cloth, wood, flammable materials, sealed containers, and the like.
7. **Do not** cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
8. Turn off the oven by pressing the **Power Icon** before unplugging the unit from the wall socket.

### **Question about your Pro-Smart Grill?**

Contact our friendly customer service staff from 7:30am to 4:30pm, Monday – Friday at **877-689-2838** or reach us via email anytime at [help@nuwavenow.com](mailto:help@nuwavenow.com)

# SAFEGUARDS & INFORMATION

## Power-Supply Cords

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 any countertop or tabletop where it could be pulled on or tripped over unintentionally.
3. The Pro-Smart Grill should be operated on a separate electrical outlet from other operating appliances due to wattage limitations.
4. This appliance is of the 3-pin grounded type, so the cord set or extension cord should also be a grounding type 3-wire cord.

**SAVE THESE INSTRUCTIONS:** Read and understand the entire manual before using the Pro-Smart Grill.

## **WARNING**

To reduce the **risk of electric shock**, do not perform any servicing other than that which is contained in these instructions.

To disconnect the Pro-Smart Grill, turn it off by pressing the **Power Icon** and then remove the plug from the wall outlet.

**NEVER** use the Pro-Smart Grill with loose, damaged, or missing parts.

While cooking, **ALWAYS** use oven mitts and allow accessories to cool before washing.

## ORDERING PARTS

Over the lifetime of your Pro-Smart Grill, you may find yourself needing a new part or accessory, and if you do, NuWave has you covered.

Ordering new parts and accessories is quick and easy. Simply take down the name and number for the part you want, then contact Customer Service. You can do that by: Phone at **877-689-2838** (M–F, 7:30am–4:30pm), or Email at **[help@nuwavenow.com](mailto:help@nuwavenow.com)**

You can also order directly online. Just visit **[www.nuwavenow.com](http://www.nuwavenow.com)**

# PARTS & ACCESSORIES



**Power Base**

Stainless-Steel  
Part #: BGA1

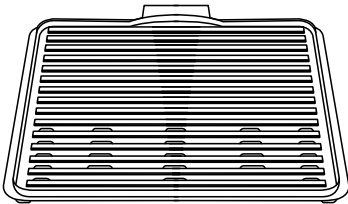
Black  
Part #: BGA6



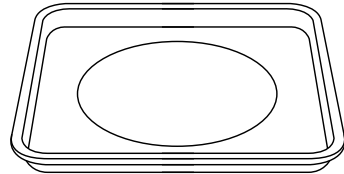
**Rubber Gasket**  
Part #: BGP4



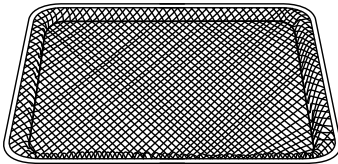
**Side Rubber Gasket**  
Part #: BGP5



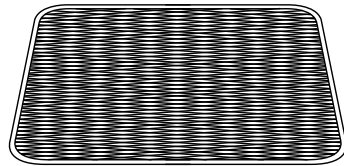
**Plug-in Grill**  
Part #: BGA2



**Baking and Drip Pan**  
Part #: BGA3



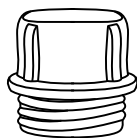
**Air Fry Basket**  
Part #: BGA4



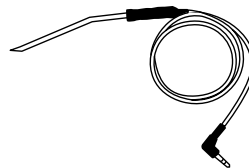
**Wire Rack**  
Part #: BGA5



**Light Bulb**  
Part #: BGP1



**Light Bulb Cover**  
Part #: BGP2



**Temperature Probe**  
Part #: BGP3

# ASSEMBLY GUIDE

## Before First Use

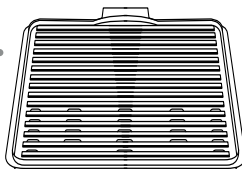
1. Remove and discard any packaging material from the unit.
2. Remove all accessories from their packaging and wash them in warm, soapy water or in the dishwasher, top rack only, except for the Probe. NEVER submerge the main unit in water.

While most of the accessories are dishwasher-safe, the Probe is not. Hand washing is, therefore, highly recommended. Frequent dishwasher cleaning may lead to premature wear.

## Accessories

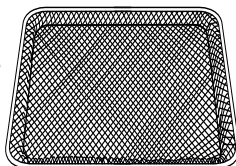
### Plug-in Grill

For grilling steaks and roasting vegetables. Plugs into the Pro-Smart Grill from Position 1, making it self-heating.



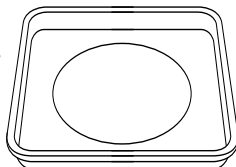
### Air Fry Basket

1-inch depth is perfect for making crispy chicken, fries, and more.



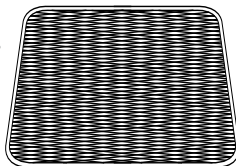
### Baking and Drip Tray

Ideal for baking, roasting, and as a drip pan when air frying, protecting the bottom from dripping oils and fats.



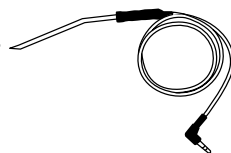
### Wire Rack

Can be used to hold cooking or baking pans, or simply place your food directly on the rack.



### Temperature Probe

Eliminates the guesswork of cooking. Consult the temperature guide in the Probe section for more information.

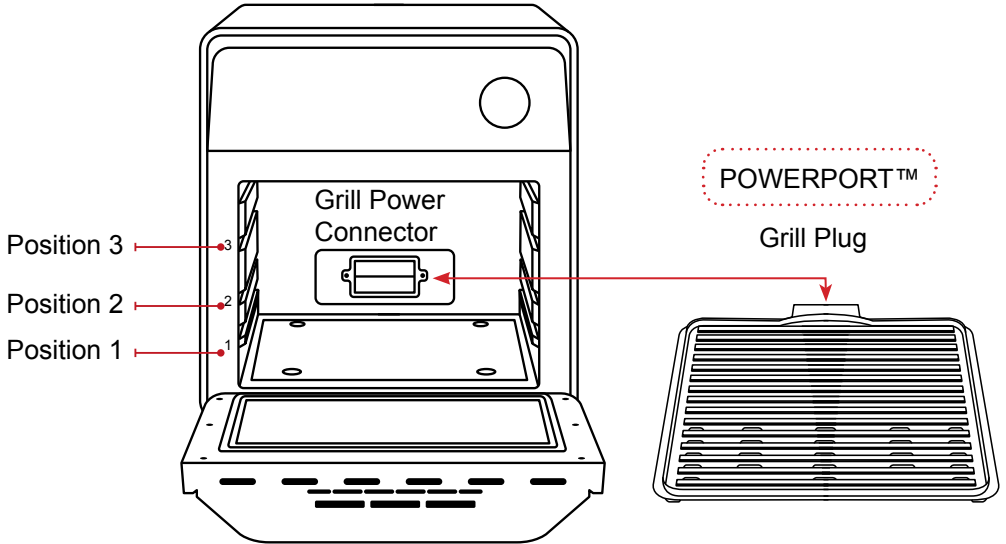




# ASSEMBLY GUIDE

## Shelf Positions and Grill Power

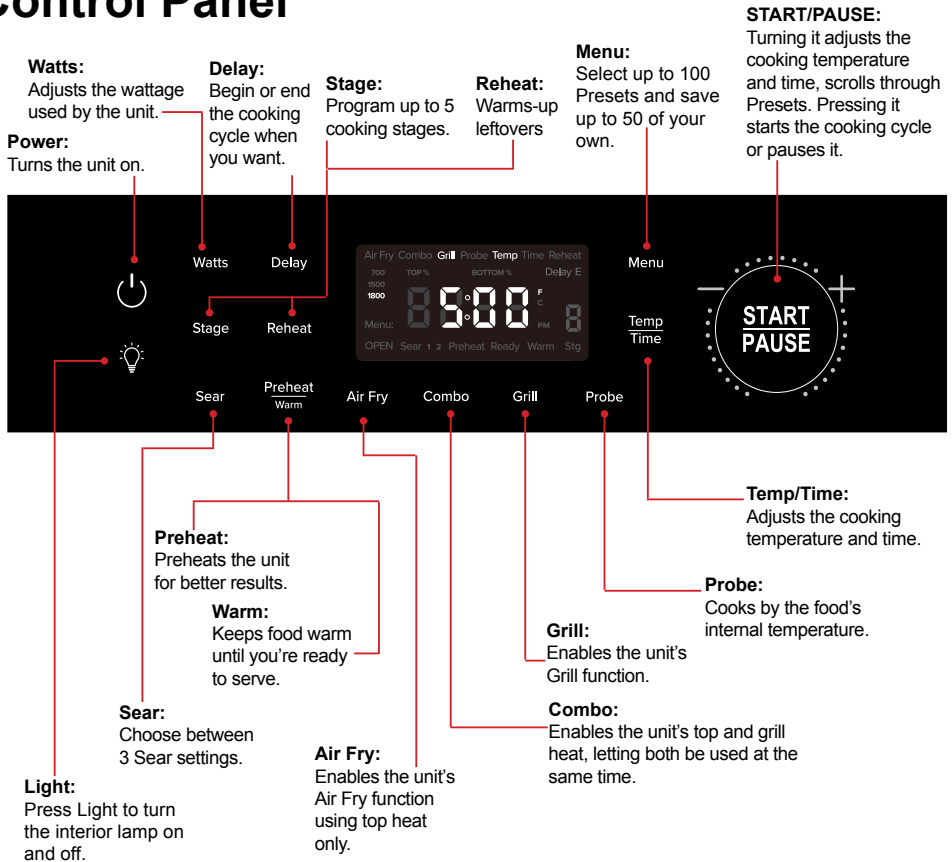
The Pro-Smart Grill has 3 rack positions, with Position 1 at the bottom and Position 3 at the top, where most of your accessories can slide into the unit. Position 1 is also the level where the power coupling for the Grill is located at the back of the unit chamber. With the Grill's plug facing into the unit, slide the Grill into Position 1, pushing until the power connection engages.



# GETTING STARTED

The easy-to-use functionality of the Pro-Smart Grill is divided into Basic and Advanced functions, with the Basic offering the full cooking functionality of the unit and the Advanced giving you control over fan and heat strength and allowing you to program different cooking stages, features you will primarily use to create your own cooking Presets.

## Control Panel



## Helpful Hints


1. To add more time during current cooking cycle, turn the **START/PAUSE** dial clockwise while the cooking time is displayed. Monitor your food to ensure it doesn't overcook.
2. Some moisture may appear on the door during certain cooking cycles. This is normal and no cause for worry.
3. When air-frying, food can be lightly coated with oil beforehand to boost crispiness and browning.

# GETTING STARTED



In addition to functions and settings, the Pro-Smart Grill will also give you audio alerts (beeping) and, in the 100 Presets, visual reminders for any actions you need to perform to advance the cooking process. They are:

<b>FLIP</b>	Turn the food over to cook the other side.
<b>-CO-</b>	Carryover cooking is taking place.
<b>ROLL</b>	Rotate the food onto its side.
<b>BRUSH</b>	Brush on the required oil or sauce so the food is seasoned.
<b>STIR</b>	Stir up the mixture you are cooking.
<b>TURN</b>	Halfway through cooking, turn the pan 180°
<b>SHAKE</b>	Shake the air frying ingredients so they cook evenly.

## Primary Controls

Key(s)	Function
	Turns the Pro-Smart Grill On or Off.
<b>START/PAUSE</b>	Press to start or pause cooking and turn to adjust settings or when adjusting temperature, time, and selecting Presets.
<b>Temp/Time</b>	Press <b>Temp/Time</b> to show the current cooking temperature and time. Turn the <b>START/PAUSE</b> dial to make any adjustments. (Temperature in 5°F/1°C degree increments, time in 1-minute increments).
<b>Menu</b>	<b>Menu</b> gives access to the unit's Cooking Presets; preprogrammed sequences tailored to different foods. There are 100 NuWave Menu Presets and 50 user Presets. Press <b>Menu</b> , then turn the <b>START/PAUSE</b> dial to select your Preset number.
<b>Preheat/Warm</b>	The unit automatically preheats to the set cooking temperature. It will then beep twice and go into a 10-second countdown, allowing you to insert your food and begin cooking. If no food is inserted, the unit will beep once and begin cooking regardless. To cancel Preheat, press <b>Preheat/Warm</b> . To turn off automatic Preheat, press <b>Menu + Preheat</b> . To reactivate it, press <b>Menu + Preheat</b> again.  For Warm, press and hold <b>Preheat/Warm</b> . The default is 140°F with a range of 140°F–200°F for up to 3 hours. To deactivate Warm, press and hold <b>Preheat/Warm</b> .
<b>Reheat</b>	Press <b>Reheat</b> and then <b>START/PAUSE</b> (or press and hold <b>Reheat</b> ) to warm your leftovers. The Reheat function is automatic, defaulting to 350°F for 4 minutes. Temperature and time are adjustable.
<b>Set Clock</b>	Press <b>Preheat + Temp/Time</b> , turn the <b>START/PAUSE</b> dial to set the time, then wait 3 seconds for the blinking to stop. Remember that the Clock MUST be set to use the Delay function.

# GETTING STARTED

<b>Mute/Unmute</b>	Mute/unmute most of the alert sounds (beeping) by pressing <b>Stage + Sear</b> . Alerts during the cooking process itself will still sound.
<b>Delay</b>	<p><b>To Delay The Cooking Time</b> Set the cooking temperature and time as needed, then Press <b>Delay</b>. The current time will display. Set the start time to begin the cooking. Press the <b>START/PAUSE</b> to begin the countdown.</p> <p><b>To End Cooking at a Specific Time</b> Set the cooking temperature and time as needed. Then press and hold <b>Delay</b> until “<b>Delay E</b>” and the current time are displayed. Set the time for the cooking to be completed. Be sure the amount of cook time is not greater than the end time of the cooking, from start to finish. Press <b>START/PAUSE</b> to begin the countdown.</p> <ul style="list-style-type: none"> <li>• The Clock <b>MUST</b> be set for Delay to work.</li> <li>• The temperature and time can also be adjusted after pressing <b>Delay/ Delay E</b>.</li> <li>• Probe cannot be used with the Delay function.</li> </ul>
<b>Air Fry</b>	Air Fry cooks with the top heater only, defaulting to 350°F for 15 minutes. Press <b>Air Fry</b> , adjust the time and temperature if desired, and press <b>START/PAUSE</b> to begin cooking.
<b>Grill</b>	Press <b>Grill</b> to activate, default is 450°F for 15 minutes, bottom heat only. Connect the plug-in Grill by sliding it fully into position 1. The unit will beep twice when the Grill is properly connected, and once when it is removed.
<b>Combo</b>	Allows both top and Grill heat to be used at the same time. Press <b>Combo</b> . The defaults are 30% top and 70% bottom. The heat is adjustable by 5% increments, adjusting the Grill heater only. The heat will adjust to always equal 100% overall. Ex: Top 50% and Grill 50%.
<b>Probe</b>	<p>Press and hold <b>Probe</b> until the Probe’s default status of “<b>OFF</b>” appears. Press and hold <b>Probe</b> again to activate the Probe and recall the Probe default temperature of 165°F. The Probe temperature can be adjusted from 50°F–212°F or turned back to the OFF status. The Probe also allows you to use the carryover cooking technique that permits meats to reach their final internal temperature while resting. See page 32 for more information.</p> <p>To adjust the Probe temperature, turn the <b>START/PAUSE</b> dial (adjustable in 1 degree increments).</p> <p>To view the Probe temperature while cooking, press <b>Probe</b>.</p> <p>Insert the Probe wire on the side of the unit as shown on the image.</p>
<b>Carryover Cooking</b>	Carryover Cooking allows you to remove your meat from the unit before reaching the Probe target temperature, letting it finish cooking while resting. Press <b>Probe + Stage</b> , the unit will beep twice and “ <b>10°F</b> ” will display. Adjust this up to 30°F in 1-degree increments. When the Probe target temperature is reached, the unit will beep 3 times and display “ <b>END</b> ”.
	Press  to turn on the lamp inside the unit and press it again to turn the lamp off.
<b>Lock</b>	To lock/unlock the keys, press <b>Menu + Stage</b> . “ <b>LOC</b> ” will appear. When locked, only the <b>Light</b> and <b>Power</b> buttons will function.

# GETTING STARTED

## Advanced Key Functions

KEY	FUNCTION
Stage	In stage cooking, the main cooking settings are Stage 1, which defaults to 350°F for 15 minutes. Sear and Preheat are no longer stages. Press Stage once to enter Stage 1 and set the cooking temperature and time. To add another stage, press Stage again. The unit is now in Stage 2, which defaults to 350°F for 0 minutes (as do Stages 3–5). Input the cooking settings, and press Stage for the next stage, up to five stages.
Sear	Pressing Sear adds the Sear function to the cooking cycle. Press once for Sear 1, to apply before the main cooking cycle. Press twice for Sear 1 & 2, to apply before and after the cooking cycle. Press Sear three times for Sear 2, which is applied after the cooking cycle. Sear defaults to 450°F for 5 minutes. The temperature is adjustable from 50°F–450°F, and the time is adjustable up to 1-30 minutes.  To just Sear, press and hold Sear and the unit will begin to sear at 450°F for 5 minutes. You can adjust the Sear temperature and time.
Slow Cook	The Slow Cook function requires the Probe. Press Menu + Probe. The unit will beep twice and activate the Slow Cook function. The Slow Cook Probe target temperature defaults to 165°F, and the Slow Cook cooking temperature to 190°F. The Probe temperature range is 50°F to 212°F and the cooking temperature range is 175°F to 235°F.

## 2-Button Combination Functions

FUNCTION	COMBINATION
Turns Automatic Preheat ON or OFF	Menu + Preheat
Mutes or Unmutes Button's Beep	Stage + Sear
Clock Set Mode	Preheat + Temp
Crispy Finish	Menu + Sear
Carryover Cooking Mode	Probe + Stage
Slow Cook Mode	Menu + Probe
Change to Hour/Minute	Menu + Temp/Time
Change to Months/Days	Stage + Temp/Time
Lock the Control Panel Buttons	Menu + Stage

## Press and Hold Button Functions

FUNCTION	BUTTON
Independent Sear	Press and hold Sear
Change Default Temperature	Press and hold START/PAUSE. Will beep twice.
Change Default Time	Press and hold START/PAUSE. Will beep twice.
Change Fahrenheit to Celsius	Press and hold Temp/Time
View Target Probe Temperature	Press and hold Probe

# GETTING STARTED

## Cooking Sequence

Regardless of the input order, the cooking functions of the Pro-Smart Grill will **ALWAYS** follow this sequence:

1. Delay
2. Preheat
3. Sear 1
4. Stage 1–5
5. Sear 2
6. Warm

## Selectable Cooking Times

To protect the machine against overheating, there is a maximum selectable cooking time (in hours and minutes), which differs depending on the function or the selected cooking temperature

### Cooking Times Based on Cooking Function

Function	Cooking Temp.	Cooking Times
Delay	350°F	00:00–24:00
Preheat	350°F	00:00*
Sear 1	450°F	00:05–00:30
Stage 1–5	350°F	00:15–00:00*
Sear 2	450°F	00:05–00:30
Warm	140°F	01:00–03:00
Air Fry	350°F	00:15–01:00
Grill	500°F	00:15–00:30
Reheat	350°F	00:04–01:00
Combo	450°F	00:15–00:00*
Probe	165°F	--

\*Cooking times are tied to the selected cooking temperatures.

--No cooking times needed as this cooks to a set Probe temperature.

### Cooking Times Based on Cooking Temperature

Cooking Temperatures	Selectable Cooking Times
50°F–275°F	00:00–99:59
280°F–345°F	00:00–24:00
350°F–450°F	00:00–01:00
455°F–500°F	00:00–00:30

# GETTING STARTED

## Adjusting the Cooking Temperature Format

While degrees Fahrenheit is the default, you can switch to degrees Celsius. When the display shows “**Temp**” and the cooking temperature, press and hold **Temp/Time** for 4 seconds until the unit beeps twice and you see the Celsius temperature and a “**C**” after the numbers. Follow the same procedure to switch back to Fahrenheit.

### Note

- The temperature will change with the change of temperature format.
- The temperature format switch cannot be done while cooking.
- Temperature Format switch can only be done when “**Temp**” shows in the display.
- If the user switches temperature formats, the unit will stay in that new format until it is changed back, even if it is unplugged.

## Adjusting the Cooking Time Format

The default time format is hours and minutes (HH:MM). This, however, can be changed to minutes and seconds (MM:SS), month and day (MM:DD), and day and hour (DD:HH).

- **Minutes and Seconds.** Press and hold **Temp/Time** for 4 seconds. You will see the time format change from HH:MM to MM:SS. In the MM:SS time format, the time increment/decrement is 15 seconds. The maximum time setting in mm:ss format is 99 minutes: 59 seconds.
- **Month and Day.** Press **Temp/Time + Stage**. You will see the time format change from HH:MM to MM.DD and the display will show **00.00** and “**dA**” to indicate the unit is now in MM.DD. Note that only the lower dot is between the numbers. the unit will also beep twice to alert you of the change. To switch back,

press **Temp/Time + Stage** together again, or press and hold **Temp/Time** and it will go back to hh:mm format. The maximum time setting in month:day format is 99 months: 99 days.

- **Day and Hour.** Press **Menu + Temp/Time** and the time format will change to DD.HH. The display will show **00.00** and “**Hr**” to indicate the unit is now in DD.HH, Note that the dot between the two numbers is now at the top. The unit will also beep twice to alert you of the change. To switch back, press **Menu + Temp/Time** together again, or press and hold **Temp/Time** and it will go back to hh:mm format. The maximum time setting in day:hour format is 99 days:99 hours.

### Note

- The cooking time will change when the time format changes.
- If the new format is greater than time allowed, the unit will show “**Ready**”, then it will count down, and then show “**END**”.
- Once changed, the new time format will remain until it is changed again, even if the unit is unplugged.
- When the time format is changed to Month and Day, the colon between the numbers will change to a period. When the format is Day and Hour, the colon will change to a dot in the middle of the two numbers.

# BASIC FUNCTIONS

With the basic functions and features that follow, you can meet nearly any cooking task head-on. To begin, press **U** to turn the Pro-Smart Grill on, off, and to stop the cooking process.

## START/PAUSE Dial

Turn the **START/PAUSE** dial to make adjustments to cooking time or temperature, or to select a cooking Preset, then press **START/PAUSE** to begin cooking. Press it again to pause cooking.

## Temp/Time

Pressing **Temp/Time** toggles between the cooking temperature and the cooking time, allowing you to adjust them as needed with the **START/PAUSE** dial.

### Adjusting the Cooking Temperature

- When “**Temp**” and the cooking temperature are displayed, you may make your adjustments by turning the **START/PAUSE** dial.
- “**Temp**” will appear on the display whenever the temperature is on display.
- The default cooking temperature is 350°F.
- The default cooking temperature format is degrees Fahrenheit.
- All cooking temperature adjustments are in 5°F increments, and Probe temperature adjustments are in 1°F increments.

### Adjusting the Cooking Time

- Press **Temp/Time** and the cooking time will be displayed along with “**Time**”. When “**Time**” appears on the display, you can adjust the cooking time by turning the **START/PAUSE** dial.

- The default cooking time is 15 minutes.
- All cooking time adjustments are in 1-minute increments.
- The default cooking time format is hours–minutes (hh:mm).

### Notes

The cooking temperature and time can be adjusted both before and while cooking.

## Preheat/Warm

Preheating is vital to many types of cooking, such as baking, as it creates the right atmosphere for the ingredients to cook. This unit preheats automatically with certain functions or Presets, displaying “**Preheat**” on the LED screen. It brings the unit to the set cooking temperature, beeps twice, and starts a 10-second countdown so you can insert your food and start the cooking cycle. If no food is inserted, after the countdown the unit will beep once and begin to cook. With NuWave, however,



Chef Todd English whipping up something healthy and delicious!



# BASIC FUNCTIONS

you're always in control, so Preheat can be deactivated or activated at your convenience.

## Adding or Removing Preheat

To turn the Preheat function off or on for a given cooking function or Preset:

- To turn it off, press **Preheat/Warm**. The unit will beep once and “**Preheat**” will no longer be visible on the LED display.
- To turn it on, press **Preheat/Warm**. The unit will beep twice and “**Preheat**” will be visible on the LED display.

## Automatic Preheat

Turn the Automatic Preheat feature off or on as follows:

- To turn it off, simultaneously press **Menu + Preheat**. The unit will beep twice and the functions and Presets that once had it will no longer preheat automatically.
- To turn it on, simultaneously press **Menu + Preheat**. The unit will beep twice and the functions and Presets that had it will once again preheat automatically.

### Note

- In order to avoid under-cooking your food, when you turn off Preheat, you should add several minutes to the cooking time to compensate.
- Preheat times can vary by up to 10 minutes or more.

## Using Preheat

When the LED display shows “**Preheat**”, “**Temp**”, and the cooking temperature:

1. Adjust the preheat/cooking temperature with the **START/PAUSE** dial. The preheat and cooking temperatures will always be the same.
2. Press **Temp/Time** and adjust the cooking time with the **START/PAUSE** dial.

3. Once the adjustments are made, press **START/PAUSE**.
  - The unit will begin preheating to the set temperature.
  - The temperature will flash while unit is preheating.

When the unit reaches the set cooking temperature, the LED display will show “**Ready**”, “**Temp**” and the unit will beep twice and start the 10-second countdown.

- During the countdown, temperature & time can be adjusted by pressing **Temp/Time** and using the **START/PAUSE** dial.
- Place food in the unit and close the door to begin cooking.

When finished, the LED display will show “**End**” and the unit will beep three times.

While preheating, cook time for the following stage can be adjusted.

1. Press **Temp/Time** and the display the cook time for the following stage.
2. The “:” will stay solid as the following cook time is not counting down, but “**Preheat**” will flash to indicate that it's now preheating.
  - Preheat can be added or removed by pressing **Preheat/Warm**.
  - The automatic Preheat feature may be disabled by pressing **Menu + Preheat/Warm** at the same time. It may also be reactivated the same way.

# BASIC FUNCTIONS

## Warm

Press and hold **Preheat/Warm** to activate the Warm function. The display will show “**140°F**”, “**Warm**”, and “**Temp**”. Press and hold **Preheat/Warm** to cancel it. The defaults are 140°F for 1 hour.

1. Adjust the Warm temperature by turning the **START/PAUSE** dial. The selectable temperature range is 140°F–200°F.
2. Adjust the Warm time by pressing **Temp/Time** then turn the **START/PAUSE** dial to select a warm time up to 3 hours. Press **START/PAUSE**. The unit will preheat (if selected) and then cook at the set temperature and time. It will then keep warm according to the set Warm temperature and time.

---

## Reheat

Reheat warms your leftovers through, restoring flavor and texture. Pressing **Reheat** and then **START/PAUSE**, or pressing and holding **Reheat** starts this function. Reheat defaults to 350°F for 4 minutes but has a selectable temperature range of 50°F to 450°F and a time range up to 1 hour.

You should always reheat food until it is steaming hot throughout to prevent risk of infection caused by bacteria breeding in the 40°F to 140°F temperature zone. Always serve heated food immediately. See the Selectable Cooking Times table on page 19 for more information.

### Notes

- The maximum reheat time is tied to the selected reheat temperature.

---

## Delay/Delay End

Pressing **Delay** lets you start or end the cooking process at a time convenient for

you. However, you must have the Clock properly set (see page 25).

### Delay Start (Cooking will begin at a given time)

1. Set up the Pro-Smart Grill to cook according to your recipe.
2. Press **Delay**. The display will show the current clock time and “**Delay**”.
3. Adjust to the desired cooking start time (up to 24 hours) by turning the **START/PAUSE** dial.
4. Press **START/PAUSE**. While the unit is waiting, “**Delay**” will flash in the display. At this time, to adjust the delay time, press **Delay**. “**Delay**” will stop flashing and the delay time will be displayed. It may now be adjusted by turning the **START/PAUSE** dial. To cancel Delay and start cooking at once, press **Delay** again.
5. After the delay time has elapsed, the unit will begin the cooking cycle.

### Delay End (Cooking will end at a given time)

1. Select the function or Preset to be used and make any needed adjustments to the temperature and time.
2. Press and hold **Delay** until “**Delay E**” appears. The display will show the current clock time and “**Delay E**” will be flashing.
3. Set the clock to the time you’d like cooking to stop (up to 24 hours) by turning the **START/PAUSE** dial. Be sure the set cook time does not exceed the set end time.
4. The cooking process will finish at the selected end time. The unit will then beep 3 times and display “**END**”.

# BASIC FUNCTIONS

## Notes

- While in Delay End mode, change the end time by pressing and holding **Delay** and making your adjustment by turning the **START/PAUSE** dial.
- Delay mode can be canceled at anytime by pressing and holding **Delay**. Repeat to resume.
- After the delay time has elapsed, the unit will go into the cooking cycle.
- Delay cannot be used with the Probe.

---

## Air Fry

The unit defaults to 350°F for 15 minutes. Press Air Fry to cook with super-heated cyclonic air for great, crispy results. The display will show “Air Fry”, “350°F”, “Preheat” and “Temp”.

1. Press **START/PAUSE**. “Preheat” will begin flashing.
2. After Preheat is done, the unit will beep twice, display “Ready”, and a 10-second count down will begin to give you a chance to place your food. Closing the door will begin the cooking process. If no food is placed by the end of the countdown, the unit will beep once and begin to cook.
3. Once the unit is finished cooking, the display will show “END” and the unit will beep three times.

---

## Grill

Pressing **Grill** activates the Grill function, allowing you to cook with the powered Grill only. The Grill defaults to 450°F for 15 minutes, has a selectable 50°F to 500°F temperature range and a time range up to 30 minutes.

1. Place the grill into the Pro-Smart Grill, engaging the connector to the plug at the back of position 1.

2. Press **Grill**, you will see “Grill” in the display, the defaults 450°F for 15 minutes and also “Temp”, and “Preheat”.
3. Make any needed adjustments to the temperature and time, then press **START/PAUSE**. The preheat will begin. Preheat is necessary for best results.
4. Once the Grill is preheated, a 10-second countdown will begin so you may place the food in the Pro-Smart Grill. After the countdown, the cooking cycle will begin, whether the food is placed or not.
5. Place the food on the Grill and shut the door for the cooking to begin. When done, the unit will beep 3 times and display “END”.

## Notes

- The Grill time is tied to the selected Grill temperature (see page 21).
- The Grill is fully engaged when the unit beeps twice. It will beep once when the Grill is removed.

---

## Combo

1. Press **Combo**. The display will show “COMBO”, “Top 30%”, “Bottom 70%” and “Preheat”. Can adjust the amount of heat for each by turning the **START/PAUSE** dial.
2. Adjustments to the temperature and time can be made by turning the **START/PAUSE** dial. To begin cooking, press **START/PAUSE** and the preheat will begin.
3. Once preheated, the unit will beep twice, “Ready” will display and the 10-second countdown will begin.
4. During countdown, place the food in the Pro-Smart Grill, shut the door, and the cooking cycle will begin.

# BASIC FUNCTIONS

## Notes

- Turn the **START/PAUSE** dial to adjust the percentage of Top and Bottom heat. Both will adjust at the same time, always equaling 100%. When the dial is turned completely left, the bottom is 100% and top is 0%. When the dial is turned completely right, the Top is 100% and the bottom 0%.
- The preheat can be cancelled at any time.

---

## Probe

The Probe allows you to cook according to the internal temperature of your food, ensuring that it is done to perfection. The Probe defaults to OFF.

- The Probe temperature is adjustable in 1F increments.
- The Probe Temperature Reading Range 32°F–400°F.
- The Probe Target Temperature Setting Range is OFF, 50°F–212°F.

## Using the Probe

1. Connect the Probe to the probe jack, then insert the Probe into the center of the food.
2. Press **Probe**. The screen will display “**Probe**” and the current Probe temperature.
3. Press and hold **Probe** and the display will show “**Probe**”, “**Temp**”, and “**OFF**” (Probe default). Press and hold **Probe** again to set it to 165°F.
4. Turn the **START/PAUSE** dial to adjust the Probe target temperature if needed.
5. Press **START/PAUSE**. The unit will start to cook to the set Probe target temperature.
  - While cooking, press **Probe** and

the unit will display the current Probe temperature and “**Probe**”.

- Press **Temp/Time** and it will display the set temperature and “**Probe**”.
  - If the Probe is turned off, the unit will default to remaining cook time and set temperature.
  - Press and hold **Probe** to display the Probe target temperature, which can then be adjusted by turning the **START/PAUSE** dial.
  - Once the temperature is adjusted, it will remain on display.
6. When the internal temperature of the food reaches 10°F under the Probe target temperature, the unit will alert with 3 sets of short beeping sounds. This carryover cooking alert will happen every time the Probe is in use (see Carryover Cooking below).

## Notes

- If the cooking time is finished but the Probe target temperature is not yet reached, cooking will continue until it is.
- If cooking began without the Probe, but the Probe is added during the cooking cycle, press **Probe** to see the current Probe temperature. To adjust the Probe target temperature, press and hold **Probe** and use the **START/PAUSE** dial to adjust the Probe target temperature.
- When stage cooking, each stage can have different Probe target temperature and cook temperature. The unit shall cook each stage until the Probe target temperature for that stage is achieved and then move on to the next stage.
- Once the final Probe target temperature is reached, the cooking cycle will finish, and the unit will beep three times (2 short, 1 long) regardless of the

# BASIC FUNCTIONS

remaining cook time.

- If the Probe is unplugged, the Probe function will be canceled.
- If the Probe is unplugged while cooking, then plugged back in, the unit will return to the programmed Probe function.
- While in Review mode, to add the Probe to a given cooking stage, press and hold **Probe**. This will add the Probe function to this stage, defaulting to “**OFF**”. At this time, turn the **START/PAUSE** dial to the right and it will display “**50°F**” again (the Probe function is engaged again). If the current stage has no Probe function, the unit will display “**OFF**”.

## Carryover Cooking

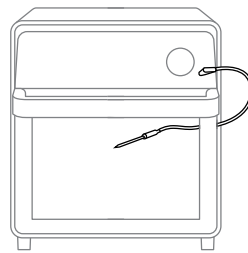
After setting the Probe target temperature, you can stop cooking at the set Carryover target temperature (10°F–30°F below the Probe target temperature). While resting, the internal temperature will continue to rise until it reaches the Probe target temperature.

1. Press and hold **Probe** until the screen shows “**OFF**” then press and hold **Probe** again will show “**165°F**”, “**Probe**”, and “**Temp**”. You can adjust the Probe target temperature.
2. Press **Probe + Stage**. The unit will beep twice and display “**10°F**”, “**Temp**”.
3. Adjust this number as needed up to 30°F turning the **START/PAUSE** dial, then press **START/PAUSE** to begin cooking.
4. Once the Carryover temperature is reached, **-CO-** will flash, and the unit will beep 3 sets of double beeps.
5. When the Probe target temperature is reached the unit will beep 3 times and “**END**” will display.

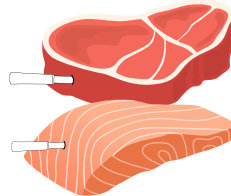
## Notes

- If the probe temperature is not achieved the unit will revert to the last cooking temperature and continue to cook at that temperature until the adjusted Probe Temperature is reached.
- Press **Probe + Stage** and the unit will display the set carryover temperature, can also be adjusted at any time
- Press and hold **Probe** to display the Probe target temperature, which you can then adjust. Once the Probe target temperature is adjusted, the target temperature for main cooking will be adjusted accordingly, automatically.

## Probe and Probe Cable Placement



*Correct placement of the Probe cable.*



*Avoid touching bone when inserting the Probe. When air frying, make sure to insert the Probe directly into the center (from the side) of any meat you plan to flip. Avoid inserting the Probe at an angle.*

# BASIC FUNCTIONS

## Probe Temperature Guide

Meats	Temp.	Rare	Med Rare	Med	Med Well	Well
Chicken, breast Turkey, breast Duck, breast	360°F					165°F
Chicken, whole Turkey, whole Duck, whole	360°F					165°F
Chicken, thigh Turkey, thigh Duck, thigh	360°F					165°F
Steak, 1-inch thick*	450°F	125°F	130°F	135°F	145°F	165°F
Burgers, ½ lb.*	450°F	125°F	130°F	135°F	145°F	165°F
Roast Beef (bone-in)* Roast Beef (boneless)*	350°F	125°F	130°F	135°F	145°F	165°F
Lamb (bone-in)* Lamb (boneless)*	350°F	125°F	135°F	145°F	150°F	160°F
Pork (bone-in)* Pork (boneless)*	350°F			145°F	150°F	165°F
Salmon, Tuna, Halibut, Swordfish*	450°F			145°F	150°F	160°F
Fish Steaks, 1-inch thick*	450°F			145°F	150°F	160°F
Sausage	450°F					160°F
<i>Times may vary. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness.</i>						
<i>*To reduce the risk, cook your food to USDA-safe Temperatures.</i>						

## Menu

The **Menu** button allows Memory Entry (the storage of frequently used cooking Presets, and Memory Recall (the retrieval of these Presets). They can eliminate the guesswork of cooking as everything is preprogrammed for you, adding a new level of convenience.

There are two types of Presets:

- **NuWave Presets.** These Presets were programmed by NuWave and go along with the recipes that NuWave has developed. In the Menu, they appear

in numbers 1–100. The user cannot permanently change these Presets, nor can they be overwritten.

- **User-Defined Presets.** These are the Presets that you can create, either from scratch or based on an existing Preset, such as one of the NuWave Presets. You can create and save 50 of these in numbers 101–150. They are changeable and can be overwritten.

# BASIC FUNCTIONS

## Probe Errors

Error	Cause
<b>Prb1</b>	<ol style="list-style-type: none"> <li>1. If the Probe is unplugged while the user pushes the <b>Probe</b> button, it will show “<b>Prb1</b>” on the screen and beep three times.</li> <li>2. Under setting mode, if the user presses <b>Probe</b> while the Probe is unplugged, the screen will show “<b>Prb1</b>”; after that, the user can still push other buttons (like <b>Temp</b>, <b>Time</b>, <b>Sear</b>, etc.) to input other functions, but the Probe will not be activated.</li> <li>3. Under cooking mode, if the Probe is unplugged and the user presses <b>Probe</b>, the screen will show “<b>Prb1</b>”; after that, the unit will keep cooking with the set time, but the Probe will not be activated.</li> <li>4. At any time, unplugging the Probe will cancel the <b>Probe</b> function. When the Probe is unplugged, it will display “<b>Prb1</b>”, and “<b>Probe</b>” on the panel will no longer be lit. Plug the Probe in again and it will restart the <b>Probe</b> function automatically.</li> </ol>
<b>Prb2</b>	<p>If the set cooking temperature is lower than the Probe target temperature when the user presses <b>START/PAUSE</b>, it will display a “<b>Prb2</b>” error message, beep three times, and will not start cooking.</p> <p>To avoid an unsafe situation with the Probe shunted outside of the cavity, even though the unit started working with the Probe activated, the unit will shut off if the target cooking temperature is more than 250°F and the Probe sensing temperature does not increase more than 5°F during first 60 minutes cooking.</p>
<b>Prb3</b>	The Probe has short circuited. Contact Customer Service 1-877-689-2838 or email <a href="mailto:help@nuwavenow.com">help@nuwavenow.com</a>
<b>Prb4</b>	If the cooking temperature is less than 250°F and the Probe sensing temperature does not increase more than 5°F during first 120 minutes cooking, the unit will shut off and display a “ <b>Prb4</b> ” error notice to the user.
<b>Prb5</b>	Attempting to use the Probe with the Delay End function will cause the unit to stop and display a “ <b>Prb5</b> ” error notice to the user.

### Recalling and Using a NuWave Preset

1. Press **Menu**. The LED display shows “**Menu 1**”. This allows access to Menu numbers 1–100. For Menu numbers 101–150, press **Menu** again.
2. Use the **START/PAUSE** dial to locate the number for the Preset you want.
3. Press **START/PAUSE** to begin cook according to that Preset.
3. Turn the **START/PAUSE** dial to choose the number (from 101–150) to which you will save your new Preset.
4. Press and hold **Menu** until the unit beeps twice and displays “**SAVE**”. Now your Preset is saved.
5. Press **START/PAUSE** and the unit will begin cooking.

### Programming Your Own Preset

1. Set the cooking temperature and time, and the necessary cooking functions (Preheat, Sear, Warm, etc.).
  2. Press **Menu**. The display will show “**Menu 1**”. Press **Menu** again. Now it displays “**Menu 101**”.
- You will be able to recall this Preset as long as you don’t overwrite it by saving a new Preset to the same number.

# BASIC FUNCTIONS

## Saving a Preset After Cooking

Once the cooking has completed, “**END**” will be displayed. Then do the following;

1. Press **Menu** twice so the screen shows “**Menu 101**”.
2. Turn the **START/PAUSE** dial to choose the number (from 101–150) to which you will save your new Preset.
3. Press and hold **Menu** until the unit beeps twice and displays “**Menu**” and the chosen number. “**SAVE**” will be displayed. Your Preset is now saved.

You will be able to recall this Preset as long as you don’t overwrite it by saving a new Preset to the same number.

## Saving a Preset While Cooking

The cooking parameters and functions have already been set up and the cooking process is currently underway.

1. Press **Menu** twice so the screen shows “**Menu 101**”.
2. Turn the **START/PAUSE** dial to choose the number (from 101–150) to which you will save your new Preset.
3. Press and hold **Menu** until the unit beeps twice and displays “**SAVE**”. Now your Preset is saved.

You will be able to recall this Preset as long as you don’t overwrite it by saving a new Preset to the same number.

## Memory Recall

1. Press **Menu**. LED display shows “**1**” and “**Menu**”.
2. Turn the **START/PAUSE** dial to choose the Preset to recall.
3. Press **START/PAUSE** once the desired Menu number is displayed. The unit will cook according to that selected Preset.

## Notes

While “**Menu**” and the Menu number are displayed, pressing **Menu** will toggle between Menu numbers 1 and 101.

## Memory Recall with Preheat and/or Warm

1. Press **Menu**. The LED display will show “**Menu**” and “**1**”.
2. Select the Menu number for the Preset you want to use by turning the **START/PAUSE** dial. Pressing **Menu** will toggle between Menu numbers 1 and 101.
3. Once the Menu number is chosen make any time or temperature adjustments, press **Preheat/Warm** and then **START/PAUSE**. The unit will cook according to the Preset with Preheat. To add Warm, simply press and hold **Preheat/Warm** and then press **START/PAUSE**.

## Review Function

The Pro-Smart Grill allows you to review and change settings before and during the cooking cycle.

## Before Cooking

1. Press **Menu**. Use the **START/PAUSE** dial to select the Menu number for the Preset you want to review.
2. Press **Stage** to review the steps and functions on the selected Preset. Use **Temp/Time**, or the **START/PAUSE** dial to make adjustments.

## While Cooking

1. Press **Menu** once to see the current Preset. The LED will display “**Menu**” and the currently running Menu number.
2. Pressing **Temp/Time** will allow you to use the **START/PAUSE** dial to adjust temperature and time.



# BASIC FUNCTIONS

3. Press any other key to return to the cooking screen.
4. Press **Stage** to review the next cooking phases if needed.

## Notes

- To insert a new stage while cooking, press and hold **Stage** until the unit beeps twice.
- You need multiple stages to enter Review mode using **Stage**.
- If, while reviewing a Preset's settings, the unit goes to the next stage, the settings for that next stage will be displayed.
- While in Review mode, to add the Probe function to a given stage, press and hold **Probe**.

## Edit and Save a Preset

Presets can be edited and saved before, during, and after cooking.

## Before Cooking

1. Press **Menu**. "Menu 1" will be displayed.
2. Pick the Menu number to edit with the **START/PAUSE** dial.
3. Press **Stage** or **Temp/Time** to review. Adjust with the **START/PAUSE** dial as needed.
4. Once all adjustments are made, press **Menu** and turn the **START/PAUSE** dial to choose the new Menu number.
5. Press and hold **Menu** until the unit beeps twice and "**SAVE**" is displayed to store the new Preset.

## While Cooking


1. Recall the Menu number you wish to edit.
2. Press **Stage** repeatedly to find

the function to edit, then set the cooking temperature with the **START/PAUSE** dial.

3. Press **Temp/Time** then turn the **START/PAUSE** dial to set the cooking time.
4. Press **Stage**. Repeat steps 2 & 3 to adjust more functions.
5. When ready, press **Menu** and pick a new Menu number with the **START/PAUSE** dial.
6. Press and hold **Menu** until the unit beeps twice and "**SAVE**" is displayed to store your new Preset.

---

## Light

- Press the  button to turn the interior lamp on or off.
- The Light default will always be OFF.

## Notes

- Turning off the unit will also turn off the lamp.
- When the cooking cycle ends, the lamp will turn off.
- While cooking, the lamp is off and cooking will pause when the door is opened. If it's on, but the door is open over 5 minutes, the lamp will turn off but the unit will still be paused.

---

## Clock

1. Press **Preheat + Temp/Time**. The display will show "**12:00**" and "·:" will flash. If the clock was previously set up, it will show the current time.

# BASIC FUNCTIONS

2. Turn the **START/PAUSE** dial to set the clock. It will display “**PM**” indicating the clock time is in the afternoon.
3. If the unit is plugged in, press **Preheat + Temp/Time** to display or dismiss the clock. Adjust it with the **START/PAUSE** dial.
4. Wait 3 seconds and the new clock time will lock in.

---

## Lock

Lock is used to disable the control panel. While in Lock mode, the unit's buttons will not respond to any action until the panel is unlocked.

- To lock or unlock unit functions, press **Menu + Stage**. The unit will beep twice and display “**LOC**” when the panel is locked.
- Only Light, Power, and **Menu + Stage** work while the unit is locked.

---

## Watts

The Watts function is used to adjust the electrical power needs of the Pro-Smart Grill, allowing it to be used nearly anywhere. There are 3 wattage selections: 700, 1,500, and the default 1,800 watts.

- Press **Watts** once. The wattage displayed turns to “**700**”.
- Press **Watts** twice. The wattage displayed turns to “**1500**”.
- Press **Watts** a third time. The wattage returns to “**1800**”.

## Mute/Unmute

Mute and unmute the alert sounds by pressing **Stage+Sear**.

HEALTHY, DELICIOUS RECIPES  
ARE JUST WAITING FOR YOU IN THE  
PRO-SMART GRILL RECIPE BOOK



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## Question about your Pro-Smart Grill?

Contact our friendly customer service staff from 7:30am to 4:30pm, Monday – Friday at **877-689-2838** or reach us by email at [help@nuwavenow.com](mailto:help@nuwavenow.com)

# ADVANCED FUNCTIONS

The Pro-Smart Grill offers **advanced features for experienced cooks** trying to achieve very specific results. These complex features are **not needed to achieve amazing results**, which even the most **inexperienced cook can realize with only the unit's basic cooking functions**. Novice cooks should not use the advanced features, and **those novices who try them out should do so with great care**.

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## Stage

Stage cooking allows you to alter the temperature for different lengths of time throughout the cooking process, giving you greater control over the final results. You can program up to 5 of these cooking stages, adding Preheat, Sear, Warm, Delay, and Delay E as needed. Please note that none of these functions can be used independently as one of the stages. To use the Stage function:

1. Press **Stage** for Stage 1. The default is 350°F for 15 minutes. Make any adjustments to the temperature and time.
2. Press **Stage** again for Stage 2. The default for Stages 2–5 is 350°F and 00:00 minutes. Adjust the temperature and time.
3. Repeat until all Stages have been entered, then press **START/PAUSE** to begin cooking. When finished, the unit will beep 3 times and display “**End**”.
4. If using the Probe, press **Stage** for Stage 1. then press and hold **Probe** and “**OFF**” will be displayed. Press and hold **Probe** again for the default Probe target temperature of 165°F. Adjust this as needed.
5. Press **Stage** for Stage 2 and “**OFF**” will appear. Press and hold **Probe**, and 165°F will appear. Adjust the temperature as needed.
6. Repeat for Stages 3–5\* as needed.

7. Press **START/PAUSE** to begin cooking. When finished, the unit will beep 3 times and display “**End**”.

### Notes

- Once the final target probe temperature is achieved, the cooking will be finished, regardless of the remaining stages.
- When using the Probe, press **Temp/Time** for time, 00:00 will flash then “**on:**” will appear.

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## Sear

The Sear function uses the top & bottom heaters to seal in flavor and juices. You can sear your meat before, after, or both before and after, the regular cooking stages. Sear temperatures and times can be adjusted prior and during the searing process.

- Default Sear Settings: 450°F, 5-minutes.
- Selectable Sear Temperature Range: 50°F–450°F.
- Selectable Sear Time Range: 0-minutes–30-minutes (00:00–00:30.)

### Principle of Sear 1, Sear 1 & 2, Sear 2

- Sear 1: Is ALWAYS the function right BEFORE the regular cooking stages.
- Sear 1 & 2: Is ALWAYS right BEFORE and right AFTER the regular cooking stages.
- Sear 2: Is ALWAYS right AFTER the regular cooking stages.

### Using Sear (1, 1 2, and 2)

Press **Sear** once for Sear 1, press it twice for Sear 1 & 2, and three times for Sear 2.

1. Select the cooking function and make any changes to the temperature and time, if needed.
2. Press **Sear** until you reach the Sear you need (1, 1 & 2, or 2).
3. Make any adjustments to the Sear temperature and time.

# ADVANCED FUNCTIONS

- If preheating, the unit will preheat, then it will begin the cooking cycle in the following order:
  - Delay/Delay E
  - Preheat
  - Sear 1
  - Stages 1–5
  - Sear 2
  - Warm
- When all adjustments have been made, press **START/PAUSE** to begin cooking. When the cooking cycle has finished, the unit will beep 3 times and display “**END**”.

## Notes

- The cooking temperature and time can be changed after Sear had been pressed. Press **Stage** and then set the cooking temperature and time.
- Preheat is at the discretion of the user.
- When using the Probe, once the Probe target temperature is reached the unit will beep 3 times and display “**END**”, regardless of unused Stages or Sear.
- To set the cooking time and temperature after Sear has been set, press and hold **Stage**. The screen will show “**Stag**”. Even though the Pro-Smart Grill is no longer in Sear mode, it remembers that Sear has been set.

## Sear as an Independent Function

Sear temperatures and times can be adjusted prior to, and during, the searing process.

- Press and hold **Sear**.
  - The unit will begin to sear at 450°F for 5 minutes (00:05).
  - The user can then adjust the Sear temperature and time.
- The screen will show “**Sear**” (“1” and “2” will not be lit).
- The unit will sear at the set temperature and time, and then beep three times and display “**END**”.

## Crispy Finish

Crispy Finish, which works exclusively with the Probe, gives your food a deliciously crispy texture by searing it right at the end of the cooking cycle. Here’s how it works:

- Set the Probe target temperature, then press **Menu + Sear**.
- Adjust to when the Crispy Finish sear should begin. It defaults to 10°F, but you can adjust it to start anywhere from 1°F–30°F short of the Probe target temperature.
- Press **START/PAUSE** to begin. Once the start temperature is reached, the Pro-Smart Grill will beep and “**Sear 2**” will flash, raising the cooking temperature to the default Sear temperature.
- Once the Probe target temperature has been reached, the unit will beep 3 times and display “**End**”.

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## Slow Cook

The Slow Cook function cooks the food at lower temperatures for long period of time. The Slow Cook Function is engaged once the Probe target temperature has been reached. The default slow cooking temperature is 190°F. and the Slow Cook temperature range is 175°F–235°F. When setting the Slow Cook temperature, the temperature will automatically adjust 25°F higher than the Probe target temperature.

- Make any adjustments to the cooking temperature.
- Set the Probe target temperature.
- Set the Slow Cook function by pressing **Menu + Probe**. You will hear 2 beeps. Now, you can set the amount of time to slow cook. Press **START/PAUSE** to begin cooking.
- When cooking has finished, the unit will beep 3 times and display “**END**”.

# TROUBLESHOOTING GUIDE


## Notes

- The Slow Cook temperature must be at least 10°F higher than the Probe internal target temperature.
- The Slow Cook temperature will automatically adjust 25°F higher than the Probe target temperature.
- If the user unplugs the Probe, the unit will cook at the set temperature until the time has ended. If the user reconnects the Probe, once the unit verifies the temperature, Slow Cook will resume.
- The Slow Cook function can only work with the Probe.
- IF THE TARGET TEMPERATURE IS NOT REACHED AFTER 6 HRS OF COOKING, THE PRO-SMART GRILL WILL AUTOMATICALLY TURN OFF TO AVOID CONTINUAL COOKING.

## Troubleshooting Guide

### The Pro-Smart Grill is not turning on or working.

The Pro-Smart Grill is not plugged in, or you did not press either **Power** or **START/PAUSE**.

Ensure the unit is plugged into an appropriate grounded power socket and press , or **START/PAUSE** as appropriate.

### Fried ingredients are not completely cooked.

Too many ingredients were used, or either the cooking temperature is too low or the cooking time is insufficient.

Remove some ingredients. Smaller batches air-fry more evenly. Increase the cooking temperature and/or time.

### Fried snacks are not crispy when they come out.

Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks beforehand for crispier results.

### White smoke is coming out of the unit.

You are frying greasy foods, or there is greasy residue present from previous use.

Hot grease can produce white smoke and the Air Fry Basket or Wire Rack might become hotter than usual. This will not affect the final cooking result. Ensure the Air Fry Basket and Wire Rack are properly cleaned after use.

### Fresh French fries come out unevenly fried.

The potato sticks were not properly soaked, not fresh, or were the wrong type.

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

### Fresh French fries are not crispy when they come out.

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

For crispy results, cut the potato sticks smaller and dry them properly before adding oil. You can add slightly more oil to the potatoes for even crispier results.

If the Pro-Smart Grill needs to be replaced or returned to the manufacturer, contact Customer Service at: 1-877-689-2838 (Monday–Friday, 7:30am–4:30pm) or [help@nuwavenow.com](mailto:help@nuwavenow.com).

# TROUBLESHOOTING GUIDE

## Error Messages

Error Message:	Solution(s):
Prb1	The Probe is not connected. Plug the Probe into the Probe Jack.
Prb2	The Probe target internal temperature is set higher than set cooking temperature.
Prb3	A Probe short circuit has taken place. Contact Customer Service.
Prb4	The Probe sensor is not detecting any temperature increase. Ensure the Probe is inserted into the food and the food is in the unit while cooking.
Prb5	Attempting to use the Probe with the Delay End function will cause the unit to stop and display a "Prb5" error notice to the user.
Er1	The Temperature Sensor has overheated. Turn the unit off to cool. If the unit is not working after it cools down, contact Customer Service.
Err1	A Temperature Sensor short circuit has happened. Contact Customer Service.
Err2	The Temperature Sensor is open. Contact Customer Service.
Gr1	The plug-in Grill is not properly connected in the cooking chamber.

## Question about your Pro-Smart Grill?

Contact our friendly customer service staff from 7:30am to 4:30pm, Monday–Friday at **877-689-2838** or reach us by email at [help@nuwavenow.com](mailto:help@nuwavenow.com)

## Overheat Protection

The Pro-Smart Grill is engineered with an automatic shut-off feature to prevent overheating during use. However, if the Pro-Smart Grill does shut off to cool itself down, do not be alarmed if an odor is detected.

To remedy the situation, simply unplug the Pro-Smart Grill and wait for it to completely cool down. Once it has cooled, and assuming that there are no error messages on the LED screen, reactivate the unit and initiate a cooking cycle. Once you can do that, the Pro-Smart Grill is ready to go.

To prevent the Pro-Smart Grill from overheating, make sure that you do not cook foods at higher temperatures or for longer times than recommended.



## CAUTION

**Do not put the Probe in the dishwasher. Doing so can damage the components. HAND WASH ONLY.**

# CLEANING & MAINTENANCE

## Cleaning

### Before First Use

1. Remove all the packaging materials, including any tape and labels on the appliance.
2. Clean the Wire Rack, plug-in Grill, Air Fry Basket, Baking and Drip Pan thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
3. Wipe the inside and outside of the Pro-Smart Grill with a damp dishcloth or wet cloth and dry thoroughly.
4. Only hand-wash the Probe.

### After Each Use

1. Allow the Pro-Smart Grill to cool completely before cleaning.
2. Always unplug the Pro-Smart Grill from the electrical outlet prior to cleaning. NEVER clean the Pro-Smart Grill while it is plugged in.
3. Never use harsh abrasive or corrosive cleaning products, as they may damage the finish. Wipe the exterior with a clean, damp cloth and dry thoroughly. NEVER spray a solution directly on the unit, especially the control panel. Apply the cleanser directly to a cloth towel.
4. Clean the interior with a damp cloth, mild liquid soap, and a clean cloth.
5. Never use steel wool pads, etc., When cleaning the unit.
6. NEVER HANDLE A HOT GRILL. Allow the plug-in Grill to completely cool before cleaning, then wipe it with a clean damp towel and rinse it in cool water. Dry it completely. WARNING: NEVER submerge or rinse a HOT Grill in water as it may warp or break.

7. With the glass window cool, spray glass cleaner on a clean cloth towel. Clean the inside and outside of the window. Use a damp cloth to rinse and then dry the window with a clean towel.
8. Never operate the Pro-Smart Grill without the Baking and Drip Pan in place.
9. To remove baked-on grease, soak the Wire Rack, plug-in Grill, Air Fry Basket, and/or Baking and Drip Pan, in hot, soapy water for a minimum of 10 minutes. Dry thoroughly.

**IMPORTANT:** Do not immerse the unit in water or attempt to put it through the dishwasher. Make sure it has cooled completely prior to cleaning.

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## Storage

- Unplug the Pro-Smart Grill and let it cool down completely.
  - Make sure that all parts are clean and dry.
  - Never wrap the cord around the Pro-Smart Grill.
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## Replacing the Light Bulb

Make sure to turn off and unplug the unit, and allow the interior to fully cool before replacing the light bulb. Failure to do so could result in burns or damage to the glass cover or the light bulb itself. Unscrew the light bulb cover and the light bulb.

To order the light bulb, call Customer Service at 1-877-689-2838 or emailing [help@nuwavenow.com](mailto:help@nuwavenow.com). Use part number BGP1. The light bulb can be found at your local hardware store. The bulb used is an incandescent light bulb 25W-120/125 Volt -T6 E14 screw base.

# LIMITED WARRANTY

## THE MANUFACTURER WARRANTIES

The NuWave Pro-Smart Grill, including the plug-in Grill, Baking and Drip Pan, Air Fry Basket, Wire Rack, Light Bulb, Light Bulb Cover, Temperature Probe, and all electrical components, are to be free from manufacturer defects.

All electrical components are warranted for 1 year from the date of purchase, under normal household use, and when operated in accordance with the Manufacturer's written instructions. The Manufacturer will provide the necessary parts and labor to repair any part of the Pro-Smart Grill at NuWave LLC Service Department. After the expiration of the warranty, the cost of the labor and parts 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 or commercial use. 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 "RGA number." (Call 1-877-689-2838) or email [help@nuwavenow.com](mailto:help@nuwavenow.com) to obtain the RGA number (Return Goods Authorization 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, 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.



# LIMITED WARRANTY

## 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 (877) 689-2838 (phone), (847) 367-5486 (facsimile), or [help@nuwavenow.com](mailto:help@nuwavenow.com) (email). 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](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, judge trial, and 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 opt out of arbitration you must contact NuWave. To request to opt out of arbitration contact us at [help@nuwavenow.com](mailto:help@nuwavenow.com) (email), NuWave LLC, 560 Bunker Ct., Vernon Hills, IL 60061, U.S.A., (847) 367-5486 (fax), or (877) 689-2838. You will have thirty (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 thirty (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.

### READ YOUR OWNER'S MANUAL

If you still have any questions about operation or warranty of the product, please contact NuWave LLC at: 1-877-689-2838 or email [help@nuwavenow.com](mailto:help@nuwavenow.com) (Mon-Fri 7:30am-4:30pm CST).

# REPLACEMENT PARTS

Part Image	Part Name and Number	Part Description
	<b>Power Base</b> <b>Stainless-Steel:</b> BGA1 <b>Black:</b> BGA6	<b>Powers and controls the cooking process.</b>
	<b>Plug-in Grill</b> BGA2	<b>Non-stick, direct heat grill plate.</b>
	<b>Air Fry Basket</b> BGA4	<b>Made from 18-8 stainless-steel, it is perfect for air frying and dehydrating.</b>
	<b>Baking/Drip Pan</b> BGA3	<b>Ideal for baking, roasting, and as a drip pan when air frying.</b>
	<b>Wire Rack</b> BGA5	<b>To hold food or unit safe cooking vessels.</b>
	<b>Temperature Probe</b> BGP3	<b>Inserted into food; measure internal Temperature of food.</b>
	<b>Light Bulb</b> BGP1	<b>Used to light up the unit while cooking.</b>
	<b>Light Bulb Cover</b> BGP2	<b>Protective cover shields light bulb from heat.</b>
	<b>Rubber Gasket</b> BGP4	<b>Seals the cooking chamber to prevent heat leakage.</b>
	<b>Side Rubber Gasket</b> BGP5	<b>Seals the cooking chamber to prevent heat leakage.</b>

## Ordering Parts

For extra and replacement parts for your Pro-Smart Grill, find the number for the part you want and call NuWave Customer Service at 877-689-2838 or visit [www.nuwarennow.com](http://www.nuwarennow.com) to order online.



# TODD ENGLISH

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## PRO-SMART™ GRILL

Para la versión en español de este manual, visita [www.nuwavenow.com](http://www.nuwavenow.com)  
Para la versión en español de este manual, visita [www.nuwavenow.com](http://www.nuwavenow.com)

### **FOR HOUSEHOLD USE ONLY**

120V, 60Hz, 1800 Watts

**Model: 38051 / 38053 / 38052 / 38054**

### **For patent information please go to:**

[www.nuwavenow.com/legal/patent](http://www.nuwavenow.com/legal/patent)

### **Designed in France & Developed in USA**

**NuWave LLC**

560 Bunker Ct.

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

**Tel:** 1-877-689-2838

Mon - Fri 7:30 am to 4:30 pm (CST)

**Email:** [help@nuwavenow.com](mailto:help@nuwavenow.com)

Made in China

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