

No.	Presets	Position	Temp.	Time	Probe
77.	Frozen Butterfly Shrimp 8 oz	2	390F	00:07	--
78.	Frozen Popcorn Shrimp 8 oz	2	360F	00:05	--
79.	Frozen Fish Sticks 8 oz	2	390F	00:11	--
80.	Frozen Chicken Tenders 8 oz	2	390F	00:14	--
81.	Frozen Chicken Wings 8 oz	2	300F	00:21	--
82.	Frozen Chicken Breast 2, 6 oz	2	390F	00:19	--
83.	Frozen Pizza	1	400F	00:10	--
84.	Pizza Bites 8 oz	2	390F	00:14	--
85.	Frozen Burrito	3	300F	00:12	--
86.	Frozen Tater Tots 8 oz	2	390F	00:11	--
87.	Frozen Sweet Potato Tots 8 oz	2	390F	00:11	--
88.	Frozen FAST FOOD Fries ½ Bag	2	390F	00:14	--
89.	Frozen FAST FOOD Fries ½ Bag extra crispy	2	390F	00:16	--
90.	Frozen FAST FOOD Fries Full Bag	2	390F	00:17	--
91.	Frozen FAST FOOD Fries Full Bag extra crispy	2	390F	00:19	--
92.	Frozen Regular Fries ½ Bag Level	2	390F	00:16	--
93.	Frozen Regular Fries ½ Bag extra crispy	2	390F	00:18	--
94.	Frozen Regular Fries Full Bag	2	390F	00:19	--
95.	Frozen Regular Fries Full Bag extra crispy	2	390F	00:21	--
96.	Frozen Pancakes Mini	2	375F	00:05	--
97.	Frozen French Toast	2	390F	00:09	--
98.	Frozen Waffle	2	390F	00:05	--
99.	Frozen Pretzels	2	390F	00:04	--
100.	Frozen Churro	2	375F	00:08	--

## 2-Button Combination Functions

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

## Troubleshooting

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

1. The Pro-Smart Grill is not plugged in.
2. You did not press the Power button.

Plug the unit into an appropriate grounded power socket and press Power.

### The ingredients air-fried in the oven are not completely cooked.

1. Too many ingredients were used.
2. The cooking temperature is too low.
3. The cooking time is too short.

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

### Air-fried snacks are not crispy when they come out of the oven.

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 product.

1. You are frying greasy foods.
2. The plug-in Grill, Air Fry Basket, Wire Rack, and Baking and Drip Pan contain greasy residue from previous uses.

When preparing greasy ingredients in the air fryer, large amounts of oil can smoke and infiltrate the Pro-Smart Grill. Oil can produce white smoke and the Basket or Rack might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up, so make sure you clean the Basket and Rack properly after use.

### Fresh French fries are air-fried unevenly in the oven.

1. You did not soak the potato sticks properly before air-frying them.
2. You did not use the right potato type, or they were not fresh.

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 of the Pro-Smart Grill.

The crispiness of the fries depends on the amount of oil and 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 before placing them in the Pro-Smart Grill for even crispier results.

**If the oven needs to be replaced or returned to the manufacturer, contact Customer Service at: 1-877-689-2838 Mon. - Fri. 7:30 am - 4:30 pm (CST) or help@nuwavenow.com.**



PRO-SMART™ GRILL

# Quick Start Guide

Model No: 38051 / 38052

## Getting Started

Refer to the Owner's Manual for more details

Button	Function	Use
	Turns the oven on and off.	The <b>Power</b> button turns the oven on and off and stops all cooking functions.
<b>START/PAUSE</b>	Starts and pauses the cooking process, and allows you to adjust settings and make selections.	Press once to start or pause cooking and turn to adjust oven settings like cooking time and temperature, as well as to choose Functions and Presets.
<b>Temp &amp; Time</b>	Allows you to adjust temperature and time before and during the cooking process.	Press <b>Temp/Time</b> once and use the <b>START/PAUSE</b> dial to adjust the <b>temperature</b> . Press <b>Temp/Time</b> once again and use the <b>START/PAUSE</b> dial to adjust the <b>time</b> . Note to change temperature from <b>F</b> to <b>C</b> hold the <b>Temp/Time</b> for 5 seconds.
<b>Menu</b>	Gives you access to 100 cooking presets and allows you to store an additional 50 of your own. Refer to the 100 Presets on the back of this Quick Start Guide, or in the Recipe Book.	Press <b>Menu</b> and use the <b>START/PAUSE</b> dial to choose a cooking Preset, 1-100, to cook. Once you have chosen one, the temperature and time can be adjusted. Press <b>START/PAUSE</b> to begin the chosen Preset. <b>Note:</b> Presets 1-100 can be adjusted, but they will return to the default temperatures and times after cooking has finished.
<b>Probe</b>	Lets the oven cook to the food's internal temperature so it is done perfectly every time.	<b>First</b> , plug-in the Probe, then press <b>Probe</b> once to see the current Probe temperature reading (32F - 400F). Press and hold <b>Probe</b> to access the Probe target temperature, which defaults to OFF. Set it with the <b>START/PAUSE</b> dial. The temperature range is OFF, 50F – 212F. <b>Place the Probe wire on the right side of the oven door, see page 16 of the owner's manual.</b>
<b>Preheat/Warm</b>	Ensures the oven is at the set cooking temperature when you insert your food, giving you crispier results.	Pressing <b>Preheat/Warm</b> will add Preheat to a cooking sequence that doesn't have it already or turn it off if you don't want <b>Preheat</b> in the Function or Preset you are using. <b>Preheat</b> defaults to 350F and 4 minutes, with a selectable temperature range of 50F-450F, and a selectable time range up to 1 hour. Changing the <b>Preheat</b> temperature will also change the subsequent cooking temperature. Pressing and holding <b>Preheat/Warm</b> will activate the Warm function, which is used to keep food warm until you are ready to serve. Warm defaults to 140F for 1 hour. These are adjustable with the temperature range being 140F to 200F and a time range up to 3 hours. Once Warm is active, pressing and holding <b>Preheat/Warm</b> again will turn it off.
<b>Reheat</b>	Quickly reheat your leftovers.	Press <b>Reheat</b> to warm through your leftovers. It defaults to 350F for 4 minutes, but each is adjustable. The Reheat temperature range is 50F to 450F with a selectable time up to 1 hour. Note the maximum reheat time depends upon the selected temperature.
<b>Grill</b>	Use with the Plug-in Grill for indoor grilling.	This activates the Plug-in Grill, which is plugged in at position 1 (listen for the 2 beeps that indicate it is engaged), defaults to 450F for 15 minutes, and has a selectable temperature range of 50F - 500F. When using the Grill, the top heat will not work.

Consult your Owner's Manual for even more detailed features.

# 100 Presets

Press Menu, select your Preset (1 - 100), and press START/PAUSE to cook.

Stage cooking and Probe temperatures are preprogrammed into the Presets.

**1**  **Prime Rib (Rare)\***  
Air Fry

Temp	Probe
450°F	125°F

**2**  **Prime Rib (Medium Rare)\***  
Air Fry

Temp	Probe
450°F	135°F

**3**  **Prime Rib (Medium)\***  
Air Fry

Temp	Probe
450°F	145°F

**4**  **Prime Rib (Medium Well)\***  
Air Fry

Temp	Probe
450°F	150°F

**5**  **Prime Rib (Well)\***  
Air Fry

Temp	Probe
450°F	165°F

**6**  **NY Strip (Rare)\***  
Grill

Temp	Probe
450°F	125°F

**7**  **NY Strip (Medium Rare)\***  
Grill

Temp	Probe
450°F	135°F

**8**  **NY Strip (Medium)\***  
Grill

Temp	Probe
450°F	145°F

**9**  **NY Strip (Medium Well)\***  
Grill

Temp	Probe
450°F	150°F

**10**  **NY Strip (Well)\***  
Grill

Temp	Probe
450°F	165°F



**\*Preheat prior to cooking. Refer to the Recipe Book for more details of each Preset.**

- Some of these Presets will have multiple Stage Cooking functions including Probe temperatures which are all preprogrammed.
- Follow the chart to verify which Preset requires the Probe.
- For carryover cooking, the oven will emit 3 sets of double beeps and complete the cooking process 10F under the final internal cooking temperature.

**Ex:** If cooking poultry, the final Probe temperature would be 155F, let it rest until it reaches 165F.

- Temperatures and times can be adjusted on all Presets before and during the cooking process.
- Verify with the chart for directions on what position to use for your food.

**Beeps:**

**1 short beep** change of stages  
**2 short beeps and 1 long beep** Probe temperature reached, cooking complete.

**3 short beeps** Flip your food.

**Note:** Times may vary depending on cooking preference. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. To reduce the risk, cook your food to USDA-safe temperatures.

**Beeps: 1 short beep = Probe temperature reached | 2 short beeps and 1 long beep = Cooking complete | 3 short beeps = Flip your food**

No.	Presets	Position	Temp.	Time	Probe	No.	Presets	Position	Temp.	Time	Probe
11.	Cuban Pork Loin Medium Well	1	375F	--	145F	44.	Roasted Tomatoes	2	390F	00:20	--
12.	Cuban Pork Loin Well	1	375F	--	165F	45.	Santa Fe Stuffed Bell Peppers	2	360F	--	165F
13.	Classic Bacon Cheeseburger Rare	1	450F	--	125F	46.	Kale Chips	3	390F	00:04	--
14.	Classic Bacon Cheeseburger- Medium Rare	1	450F	--	135F	47.	Roasted Root Vegetables	3	330F	00:35	--
15.	Classic Bacon Cheeseburger- Medium	1	450F	--	145F	48.	Twice Baked Potatoes	1	390F	01:18	--
16.	Classic Bacon Cheeseburger Medium Well	1	450F	--	150F	49.	Roasted Brussels Sprouts	2	390F	00:11	--
17.	Classic Bacon Cheeseburger Well	1	450F	--	165F	50.	Dehydrated Vidalia Onions	2 and 3	120F	10:00	--
18.	Grilled Chimichurri Skirt Steak Well	1	425F	00:07	--	51.	Dried Roma Tomatoes	2 and 3	145F	10:00	--
19.	Spicy Rumaki	2	360F	00:12	--	52.	Dried Raw Almonds	2 and 3	150F	24:00	--
20.	Apple Glazed Pork Tenderloin Medium Well	1	450F	--	145F	53.	Dehydrated Baby Banana Chips	2 and 3	135F	08:00	--
21.	Apple Glazed Pork Tenderloin Well	1	450F	--	165F	54.	Banana and Nutella® Wontons	2	350F	00:07	--
22.	Grilled Ham and Cheese	1	350F	00:05	--	55.	Pineapple Crescent	2	350F	00:10	--
23.	Party Meatballs	2	400F	00:15	--	56.	Apple Pie Egg Rolls	2	390F	00:10	--
24.	Beef and Pepper	1	450F	00:09	--	57.	Cheesecake Egg Rolls	2	390F	00:10	--
25.	Philly Cheese Steak Braid	2	375F	00:13	--	58.	Apple Pie	1	320F	00:30	--
26.	Bacon Wrapped Pork Tenderloin Medium Well	1	375F	--	145F	59.	Grilled Chicken and Pepper Quesadillas	1	450F	00:03	--
27.	Bacon Wrapped Pork Tenderloin Well	1	375F	--	165F	60.	Grilled Turkey Sandwich	1	350F	00:05	--
28.	Whole Lemon Chicken	1	350F	--	165F	61.	Grilled Atlantic Salmon	1	450F	--	130F
29.	Buffalo Chicken Wings	3	300F	00:20	--	62.	Grilled Bluefin Tuna	1	450F	--	130F
30.	Spinach-Stuffed Chicken	2	400F	--	165F	63.	Grilled Chicken Breast	1	450F	--	165F
31.	Chicken Satay	2	400F	00:07	--	64.	Grilled Filet Mignon Rare	1	450F	--	125F
32.	Grilled Chicken Tenders	1	400F	--	165F	65.	Grilled Filet Mignon Medium Rare	1	450F	--	135F
33.	Parmesan Chicken Tenders	2	400F	--	165F	66.	Grilled Filet Mignon Medium	1	450F	--	145F
34.	Spatchcock Chicken	1	400F	--	165F	67.	Grilled Filet Mignon Medium Well	1	450F	--	150F
35.	Game Hen	1	350F	--	165F	68.	Grilled Filet Mignon Well	1	450F	--	165F
36.	Southern Fried Chicken Thighs	2	400F	--	165F	69.	Grilled Polish Sausage	1	425F	--	160F
37.	Swordfish	1	450F	--	145F	70.	Grilled Spiced-Rubbed Pork Chops Medium Well	1	450F	--	145F
38.	Cajun Shrimp	2	360F	00:06	--	71.	Grilled Spiced-Rubbed Pork Chops Well	1	450F	--	165F
39.	Home Fries	3	390F	00:14	--	72.	Frozen Pot Pie (Chicken, Turkey OR Beef)	2	350F	--	165F
40.	Summer Vegetables	1	450F	00:10	--	73.	Frozen Mozzarella Sticks	2	400F	00:04	--
41.	Air Fry Tortillas	3	425F	00:03	--	74.	Frozen Onion Rings Half Bag	2	350F	00:10	--
42.	Green Beans	3	425F	00:10	--	75.	Frozen Onion Rings Full Bag	2	350F	00:12	--
43.	Pasta Bake	2	390F	00:10	--	76.	Frozen Pork Eggrolls	2	350F	00:14	--