

What is Triple Combo Cooking?

The NuWave Oven cooks using three types of heat at once.

Conduction is the heat that is applied directly to the food.

Convection is circulated hot air, produced by our quiet motor and a specially designed fan. This allows the heat to distribute evenly for faster cooking and even browning.

Infrared is a gentle, invisible, radiant heat that penetrates food and cooks both the inside of foods as well as the outside. This type of heat has been used in restaurants for many years.

Can the NuWave Oven cook frozen foods without defrosting?

Yes. NuWave's infrared heat cooks food from both the inside and the outside, allowing you to cook frozen foods without thawing.

Does the NuWave Oven cook faster than a conventional oven?

Yes. Even though the NuWave oven uses only 1500 watts of energy, it does cook faster than conventional ovens because it requires no preheating and it cooks using three different heating methods at once.

Do I need to turn my food during cooking?

We do recommend that you rotate most foods halfway through the cooking process, but this is more for presentation.

Since the heating element is located at the top of the oven, the conduction method of cooking will not be able to reach and brown the bottom of the food.

How do I clean the NuWave Oven?

All parts, except for the power head, are dishwasher safe.

When placing plastic dome in the dishwasher, do not use the heated dry cycle. This will help extend the life of the dome.

Will the NuWave Oven heat up my kitchen?

The NuWave doesn't require preheating or defrosting of foods and it does not heat the air surrounding the oven, making it a great solution for use during the hot summer months.

What types of pans and dishes can be used in the NuWave Oven?

Any cooking vessel or material that can be used in a conventional oven can also be used in the NuWave Oven. Items made of foil, metals, Pyrex, oven-safe cooking bags and even prepared frozen entree trays should be safe for use in the NuWave Oven.

What size turkey can I fit in the NuWave Oven?

Without the extender ring, you can cook up to a 10-lb turkey.

With the extender ring, you can cook up to a 16-lb turkey.

How do you season frozen foods in the NuWave Oven?

If you are using a dry seasoning, sprinkle a little water over the frozen food so the seasoning will stick to it.

Will it take longer to cook several items at the same time?

No, you can cook four frozen Cornish hens in the same time it takes to cook one.

Does the NuWave Oven create smoke?

Because of NuWave's triple combo cooking technology foods cook quickly and produce very little to no smoke. The little smoke that may be generated is confined to the oven. With normal household use, no ventilation is needed.

What do the recipes and charts mean by 1" and 4" rack?

The cooking rack that is included can be reversed to be used at a height of either 1" or 4". The 4" rack accommodates smaller foods such as chicken breasts.

The 1" rack accommodates larger foods such as a 10-lb turkey.

What are the dimensions of the NuWave Oven?

The oven dimensions are 16-1/2"H x 15-1/2"Diam.

The weight of the oven is 10 lbs and the cooking power is 1500 watts and can be plugged into a standard household outlet.

Information provided by NuWave.