

IMPORTANT: TO USE THIS GUIDE PROPERLY, ALWAYS SELECT POWER LEVEL "HI"
Importante: Para Utilizar la guía correctamente, siempre elija nivel de potencia "HI"

Beef/Lamb (Res/Cordero)	Rack Height (Altura de la Parrilla)	Fresh (Fresca)	Frozen (Congelada)	Internal Meat Temp. (by thermometer) / Notes (temperatura interna de el termómetro)	
Patties 1/2 inch thick (Trozo de 1/2 pulgada de grueso)	4 inch (pulg)	4-5 min/side (c/lado)	6-7 min/side (c/lado)	150°F (65°C)	
Patties 1 inch thick (Trozo de 1 pulgada de grueso)	4 inch (pulg)	6 min/side (c/lado)	11 min/side (c/lado)	150°F (65°C)	
Steaks 1 inch thick (Bistec de 1 pulgada de grueso)	4 inch (pulg)	5-6 min/side (c/lado) 6-7 min/side (c/lado) 7-8 min/side (c/lado) 9-10 min/side (c/lado)	11 min/side (c/lado) 13 min/side (c/lado) 14 min/side (c/lado) 16 min/side (c/lado)	Rare (Poco Cocido) 135°-140°F (60°C) Med. Rare (T. Medio) 140°-150°F (66°C) Medium (Cocido) 150°-160°F (71°C) Well-Done (Bien Cocido) 160°-170°F (77°C)	
Steaks 2 inch thick (Bistec de 2 pulgada de grueso)	4 inch (pulg)	7 min/side (c/lado) 9 min/side (c/lado) 10 min/side (c/lado) 12 min/side (c/lado)	15-17 min/side (c/lado) 17-19 min/side (c/lado) 20-22 min/side (c/lado) 23-25 min/side (c/lado)	Rare (Poco Cocido) 135°-140°F (60°C) Med. Rare (T. Medio) 140°-150°F (66°C) Medium (Cocido) 150°-160°F (71°C) Well-Done (Bien Cocido) 160°-170°F (77°C)	
Roasts* 3-5 lbs (Asado* 3-5 lb.) Let rest 10 min. before serving (Deje reposar 10 min. antes de servir)	1 inch (pulg)	15 min/lb. 18 min/lb. 20 min/lb. 23 min/lb.	25 min/lb. 28 min/lb. 30 min/lb. 33 min/lb.	Rare (Poco Cocido) 120°-129°F (54°C) Med. Rare (T. Medio) 130°-139°F (60°C) Medium (Cocido) 140°-149°F (65°C) Well-Done (Bien Cocido) 150°-159°F (71°C)	
Pork (Puerco)					
Bacon (Tocino)	4 inch (pulg)	8 min	For Extra Crispy, flip and cook an additional 2 minutes. (Para más crujiente volteé y cocine por 2 minutos adicionales.)		
Ham* (Jamón*)	1 inch (pulg)	15 min/lb.	Apply glaze before the last 5 minutes of the cooking time. (Agregue el glaseado antes de los últimos 5 minutos de cocción.)		
Sausage Links (Salchichas)	4 inch (pulg)	4 min/side (c/lado)	5 min/side (c/lado)	165°F (74°C)	
Patties (Trozo)	4 inch (pulg)	5 min/side (c/lado)	7 min/side (c/lado)	165°F (74°C)	
Italian, Bratwurst, Etc. (Italiano)	4 inch (pulg)	5 min/side (c/lado)	8 min/side (c/lado)	165°F (74°C)	
Chops (Chuleta)	4 inch (pulg)	5 min/side (c/lado)	10-12 min/side (c/lado)	160°-170°F (71°-77°C)	
Roasts* 3-7 lbs (Asada* 3-7 lb.)	1 inch (pulg)	20-25 min/lb.	30 min/lb.	160°-170°F (71°-77°C)	
Tenderloins* (Lomo*) Small, Pequeño	4 inch (pulg)	10-12 min/side (c/lado)	20 min/side (c/lado)	160°-170°F (71°-77°C)	
Spare Ribs* (Costilla al gusto*)	Either (Cualquiera)	15 min/side (c/lado)	25 min/side (c/lado)	160°-170°F (71°-77°C)	
Country Style Ribs* (Costilla Estilo Country*)	4 inch (pulg)	13 min/side (c/lado)	20 min/side (c/lado)	160°-170°F (71°-77°C)	
Hot Dogs	4 inch (pulg)	6 min/side (c/lado)	10 min/side (c/lado)	150°F (65°C)	
Chicken (Pollo)					
Pieces: Breasts, Legs, Thighs (Piezas: Pechugas, piernas, muslos)	4 inch (pulg)	10 min/side (c/lado)	13 min/side (c/lado)	170°F (76°C)	
Whole** (Completo**)	1 inch (pulg)	15-17 min/lb.	25-30 min/lb.	180°F (82°C)	
Boneless/Skinless Breasts (Pechuga sin hueso y piel)	4 inch (pulg)	7-8 min/side (c/lado)	10 min/side (c/lado)	170°F (76°C)	
Eggs (Huevos)					
Boiled (Hervidos)	1 inch (pulg)	8-11 min/lado)	Cook time based on doneness, let cool, rinse with cool water, peel, serve. (Terminar de Cocinar, enfriar con agua fría, pelar, servir.)		
Turkey (Pavo)					
Whole** 8-10 lb. (Completo** 8-10 lb.)	1 inch (pulg)	12 min/lb.	15 min/lb.	180°F (82°C)	
Breasts** 5-7 lb. (Pechuga** 5-7 lb.)	1 inch (pulg)	12 min/lb.	15 min/lb.	180°F (82°C)	
Legs (Piernas)	1 inch (pulg)	23 min/side (c/lado)	30 min/side (c/lado)	180°F (82°C)	
Wings (Alas)	1 inch (pulg)	15 min/side (c/lado)	23 min/side (c/lado)	180°F (82°C)	
Poultry					
Comish Hen, Whole** 1-1½ lb. (Godomiz, Completo** 1-1½ lb.)	1 inch (pulg)	25-30 min/lb.	50 min/lb.	170-180°F (77°-82°C)	
Duck, Whole** 5-6 lb. (Pato, Completo** 5-6 lb.)	1 inch (pulg)	60 min/lb.	120 min/lb.	170-180°F (77°-82°C)	

*Beef and Pork Roasts, Tenderloins and Ribs, start with the fatty side up and turn meat when halfway through the cooking time. (Asados de Res y cerdo, Lomo y Costillas, coloque la parte con grasa hacia arriba y volteela cuando el tiempo llegue ala mitad.)

**Whole poultry, start with the breast side down and turn meat when halfway through the cooking time. (Ave completa comenzando por el lado de la pechuga hacia abajo, volteádolo a la mitad del tiempo.)

Printable Nuwave Cooking Time And Temperature Chart

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Printable Nuwave Cooking Time And Temperature Chart:

Printable Nuwave Cooking Time And Temperature Chart Book Review: Unveiling the Magic of Language

In an electronic digital era where connections and knowledge reign supreme, the enchanting power of language has are more apparent than ever. Its capability to stir emotions, provoke thought, and instigate transformation is truly remarkable. This extraordinary book, aptly titled "**Printable Nuwave Cooking Time And Temperature Chart**," compiled by a very acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we will delve in to the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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