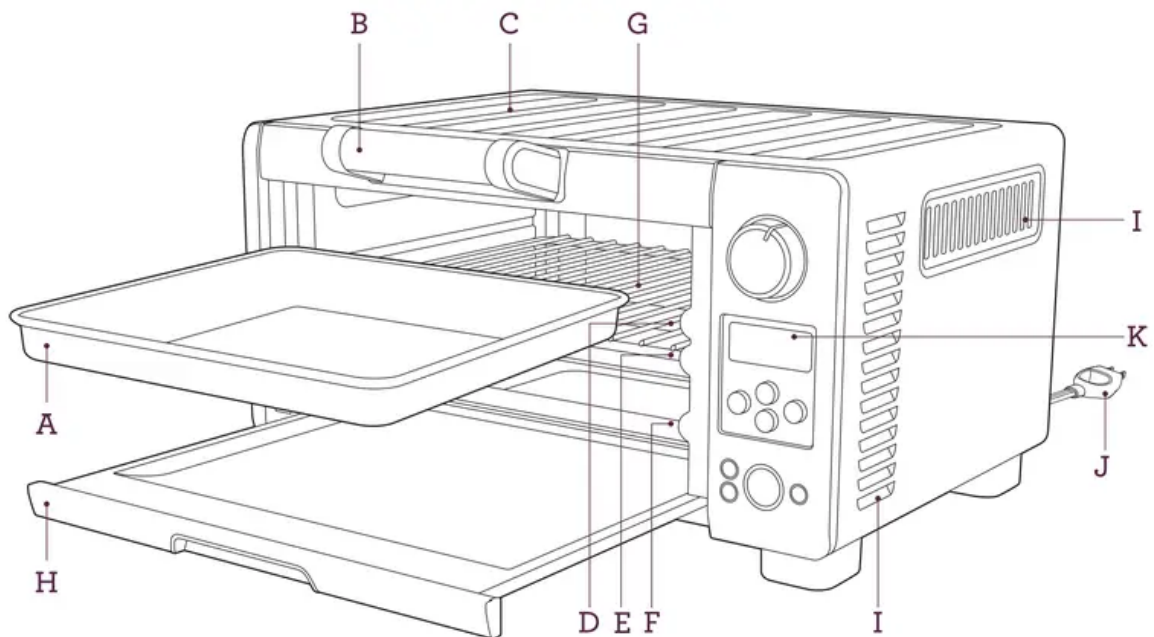


KNOW YOUR BREVILLE MINI SMART OVEN™



A. 10" x 10" enamel baking pan

B. Door handle

C. Ribbed plate warming tray

D. Top rack height position:

BROIL function.

E. Middle rack height position:

TOAST, BAGEL, PIZZA and COOKIE functions.

F. Bottom rack height position:

BAKE, ROAST, and REHEAT functions.

G. Wire rack

H. Crumb tray

I. Ventilation slots

J. Breville Assist™ Plug

K. LCD screen

L. START/CANCEL button

To switch the oven on/off

M. Function dial

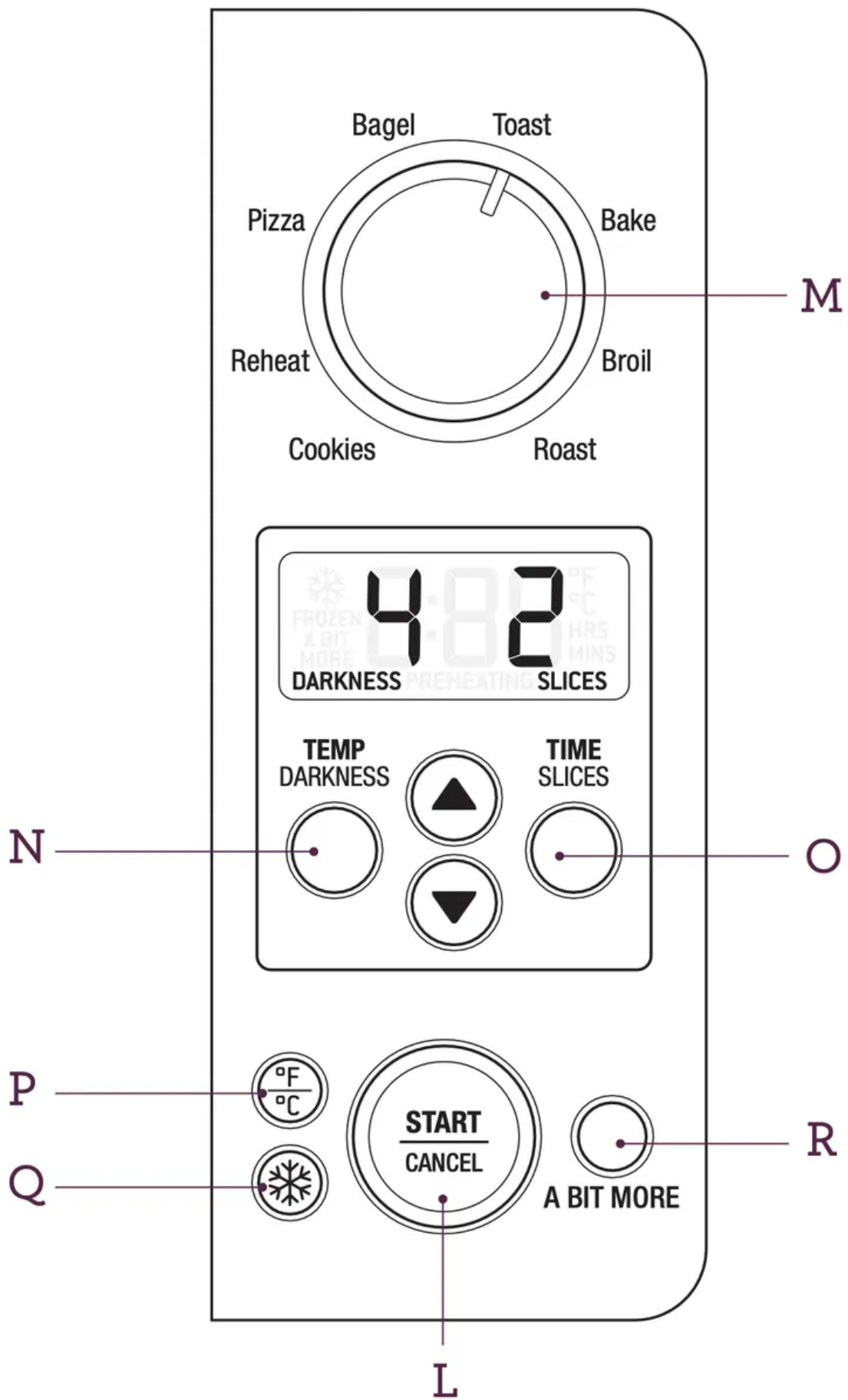
N. Temperature/DARKNESS button

O. TIME/SLICES button

IMPORTANT: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

NOTE: Only place items in the ribbed section on top of the oven as described on Page 47.







P. **Temperature conversion button**



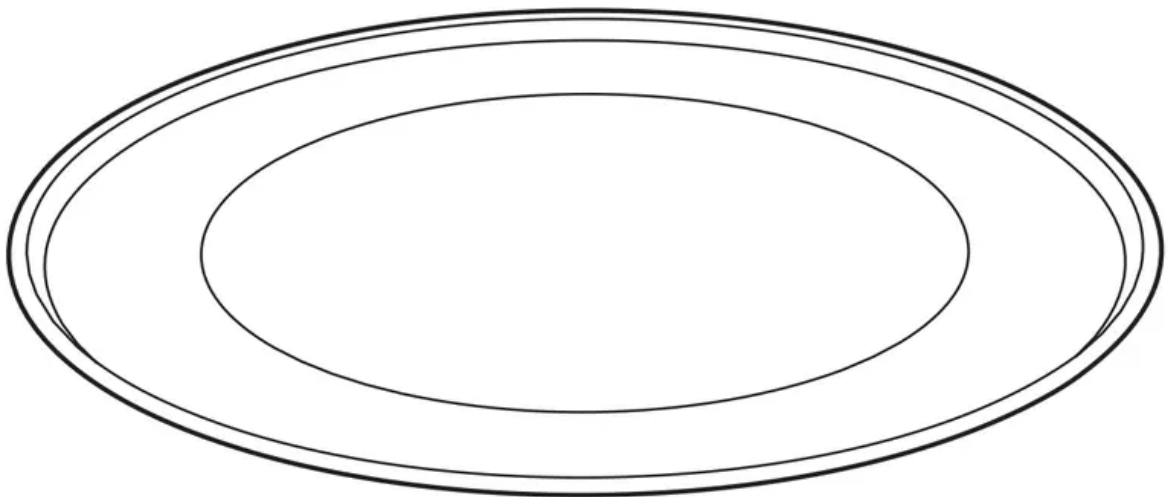
Q. **Frozen foods button**

R. **A Bit More™ button**

IMPORTANT: Do not touch hot surfaces. The outer surface of the oven, including the oven door, is hot during and after operation. Allow the oven to cool down before handling.

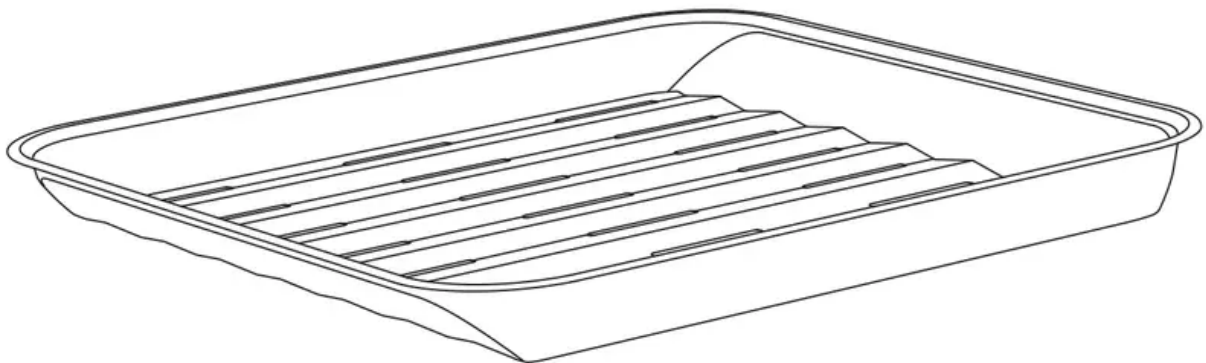
NOTE: When the oven is plugged into a power outlet, the oven alert will sound twice and the LCD screen will illuminate blue for 10 minutes before entering STANDBY mode.

OPTIONAL EXTRA



11" Non-stick Pizza Pan Part No: BOV450PP11

Non-stick coating prevents the pizza from sticking to the pan and allows for easy cleanup.



10" x 10" Enamel Broiling Rack Part No: BOV650XL/88

The Breville enamel broil rack may be inserted into Breville enamel baking pan. When assembled together, the broil rack is designed to drain grease and fats away from meats for healthier cooking.

OPERATING

TOAST FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Middle rack height position.

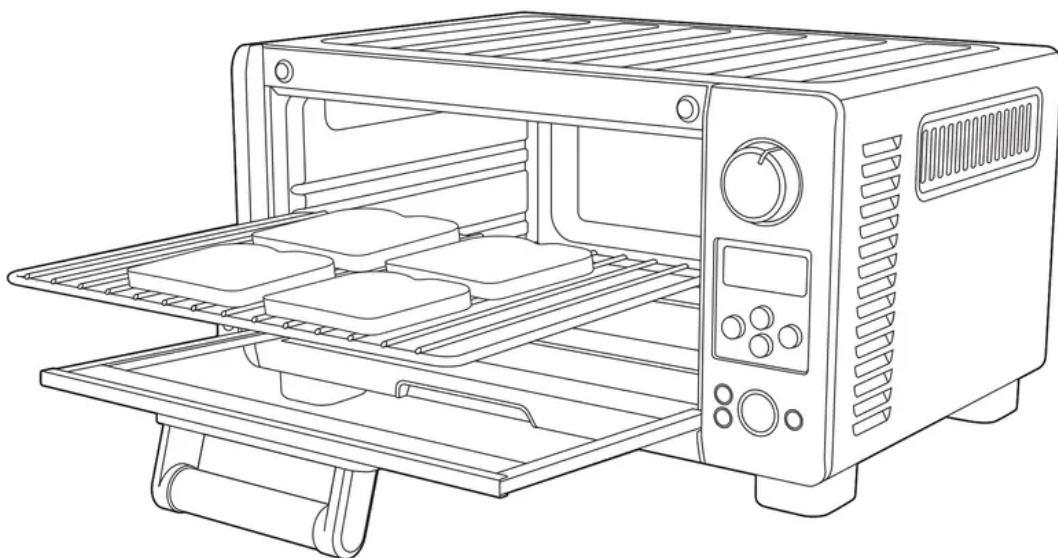
Optional Settings



FROZEN FOODS button.

The TOAST function browns and crisps the outside of your bread while keeping the inside soft and moist. This function is also ideal for English muffins and frozen waffles.

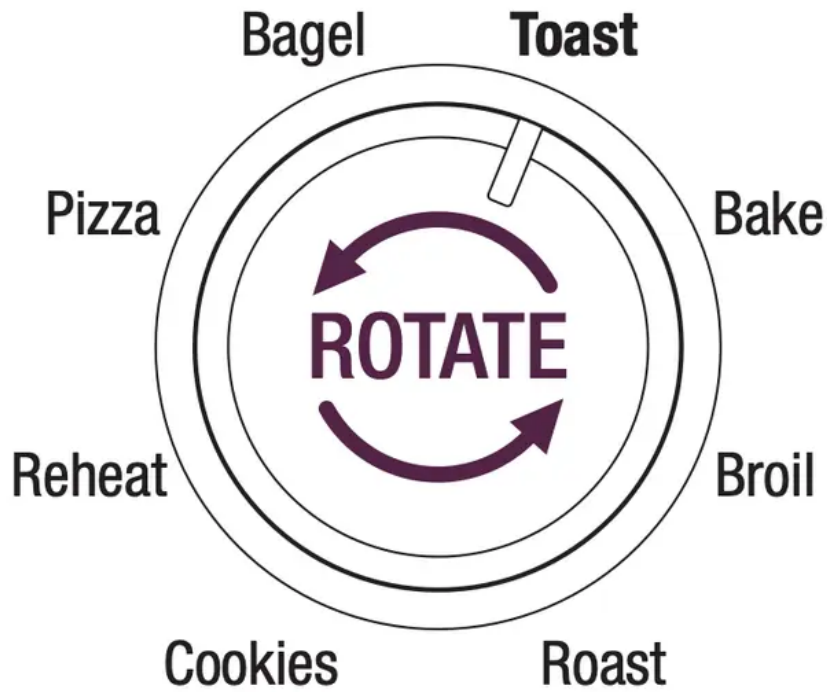
1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. If toasting 1-2 slices, center the slices on the wire rack. If toasting 3-4 slices, evenly space them with 1-2 slices at the front of the wire rack and 1-2 slices at the back of the rack.



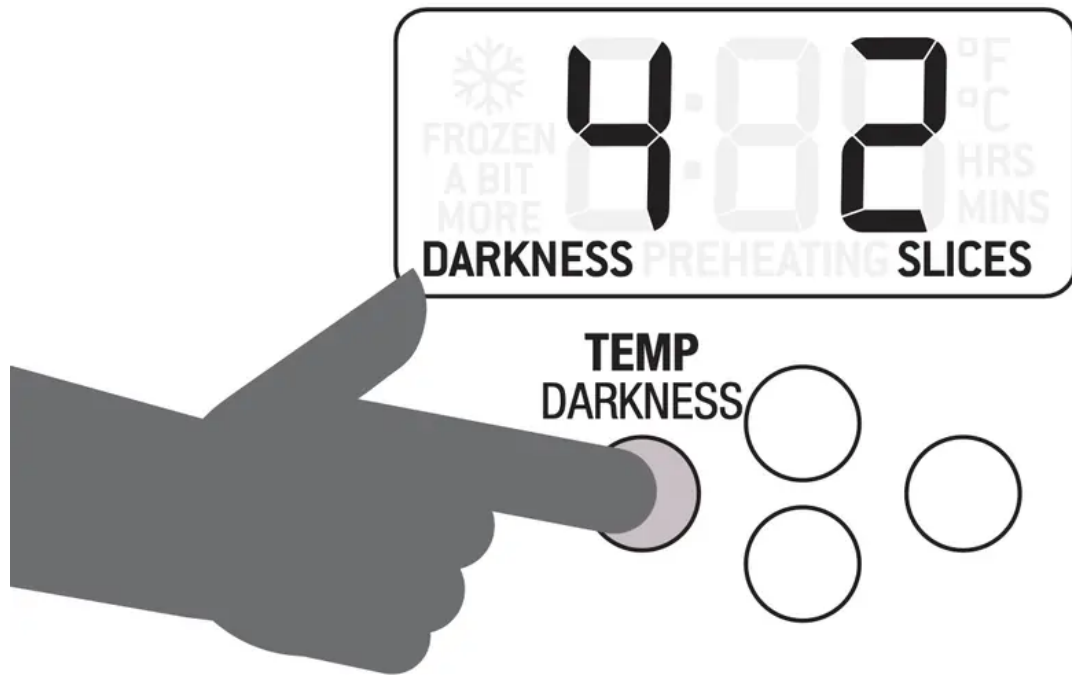
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator reaches the TOAST function. The left figure on the LCD screen indicates the preset browning or 'Darkness' setting '4', while the right

figure on the LCD screen indicates the preset number of slices '2'.

FUNCTION DIAL



5. The browning setting and number of slices can be adjusted before or during the toasting cycle.
 - a) To change the browning setting, press the DARKNESS button until the LCD screen displays a flashing 'DARKNESS'. Press the down arrow to reduce the browning setting, or press the up arrow to increase the browning setting.



NOTE: The browning settings range from '1' (lightest) to '7' (darkest).

NOTE: Default temperatures and times shown in the illustrations in this section may vary from those displayed on your oven.

As a general guide:

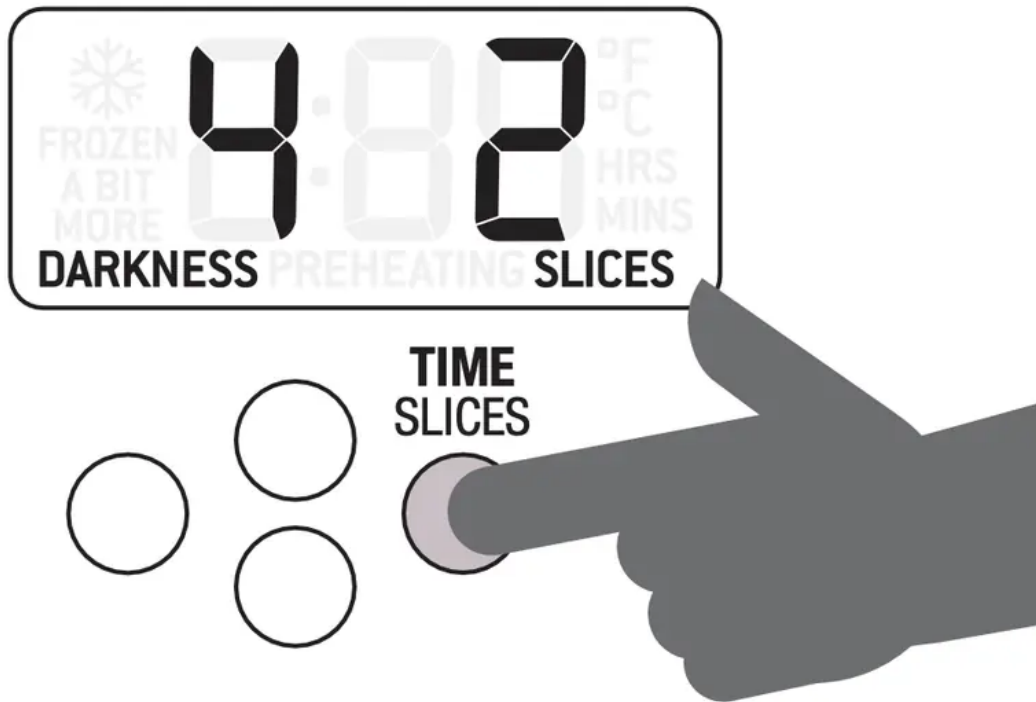
DESIRED TOAST COLOR	SETTING
Light color toast	1 or 2
Medium color toast	3, 4 or 5
Dark color toast	6 or 7

When using the TOAST function for the first time, we recommend toasting on the preset browning setting '4' so you can adjust the browning setting to your preference - considering the type, thickness and freshness of the bread.

For example, raisin toast, white lighttextured breads or thinly sliced bread may require a lighter setting, while heavier textured rye, whole wheat or fresh breads may require a darker setting.

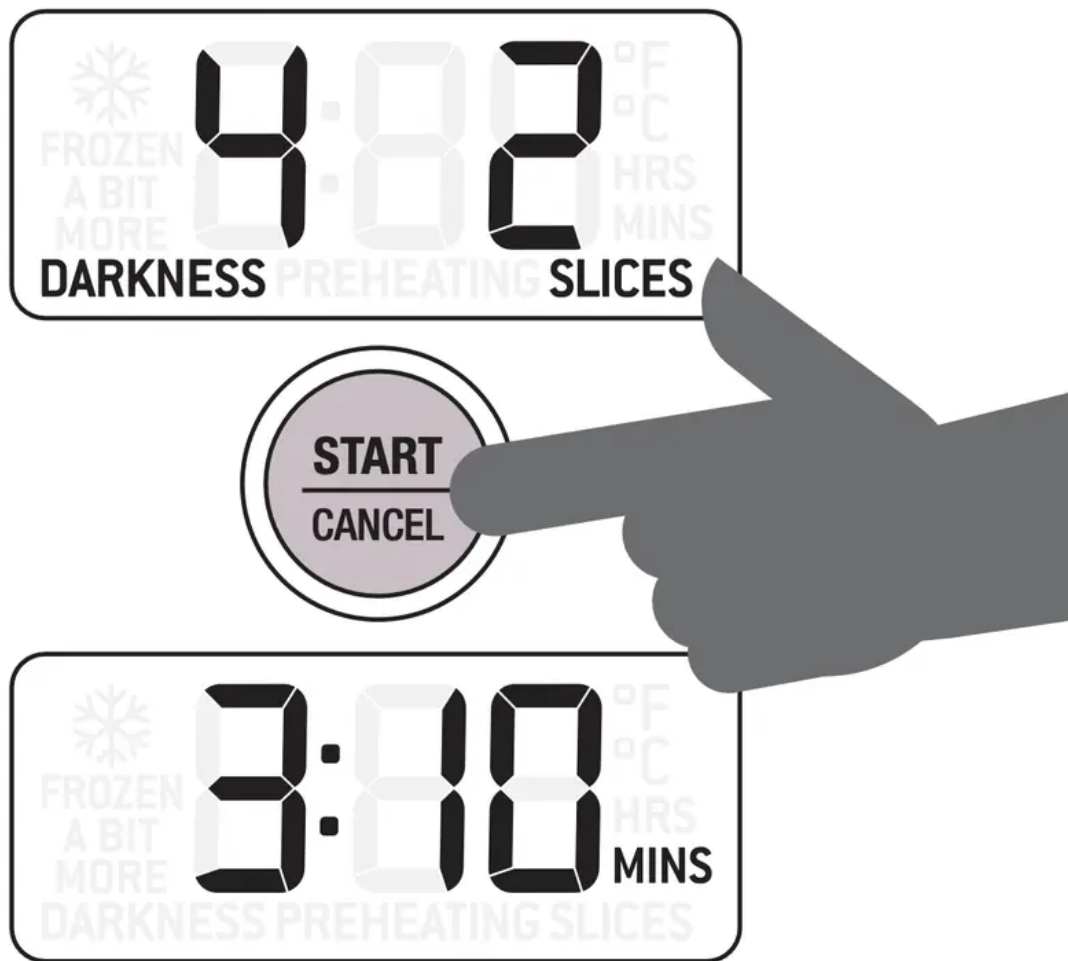
b) To change the number of slices, press the SLICES button until the LCD screen displays a flashing 'SLICES'.

Press the down arrow to reduce the number of slices, or press the up arrow to increase the number of slices. The number of slices range from '1' to '4'.



NOTE: Your customized TOAST browning setting and number of slices will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the TOAST function will automatically return to the preset browning setting '4' and preset number of slices '2'.

6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange. The timer will be displayed and begin to count down. The time can be adjusted during the toasting cycle by pressing the A BIT MORE™ button or pressing the up or down arrows.



NOTE: Element IQ™ will automatically adjust the toasting time depending on the heat already present inside the oven. For example, if the oven is already warm after one cycle of toasting, the toasting time for the second cycle will be different.

NOTE: During the toasting cycle, condensation may form on the oven door and steam may be emitted from the top of the door gap. This is normal. Condensation and steam occur as a result of the moisture content of the bread. Freshly baked and frozen breads generally produce more condensation and more steam.

7. At the end of the toasting cycle, the oven alert will sound three times, the START/CANCEL button surround will no longer illuminate red and the LCD will be illuminated blue.
8. If the toast cycle has finished and you would prefer your toast to be toasted slightly more, press the A BIT MORE™ button for an additional 30 seconds. If the oven has not finished the cycle, additional time will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the toast cycle and count down from 30 seconds. Each subsequent selection of the A BIT MORE™ button will add additional toasting time, up to a maximum of 10 minutes.

NOTE: For safety reasons the oven is limited to a maximum of 10 minutes continuous toasting. Time that has already elapsed during the cycle is included. If the oven does not allow you to input

extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

IMPORTANT: The outer surface of the oven, including the oven door, is hot during and just after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

The toasting cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will be illuminated blue.

BAGEL FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Middle rack height position.

Optional Settings



FROZEN FOODS button.

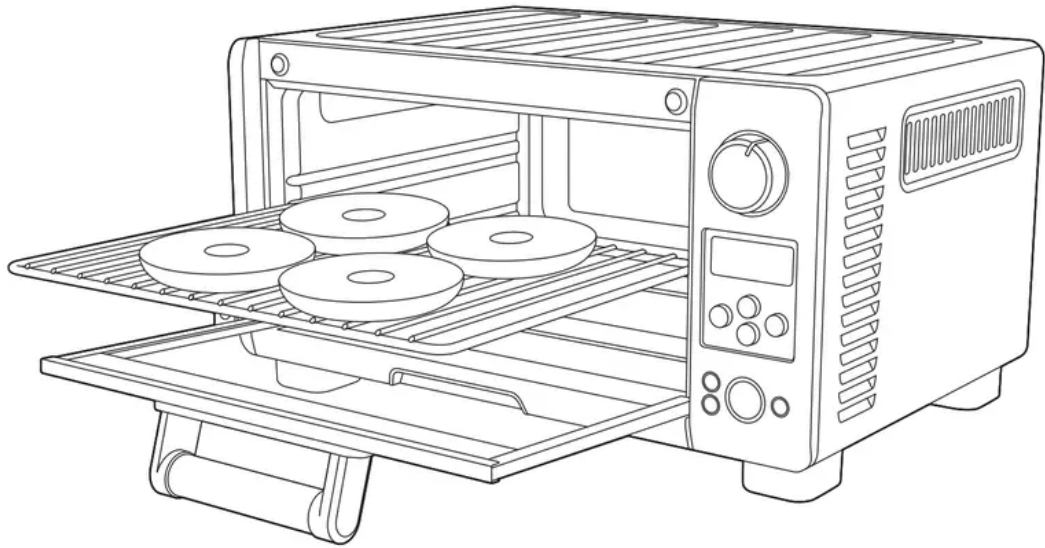
The BAGEL function toasts the top side of your cut bagel while only lightly toasting the bottom side. This function is also ideal for toasting thick sliced speciality breads which require one side to be toasted more than the other.

NOTE: If you like your bagel halves equally crisp on both the top and bottom, we recommend using the TOAST function to toast your cut bagel.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Slice each bagel into two equal halves.
3. If toasting 1-2 bagel halves, center the halves on the wire rack. If toasting 3-4 halves, evenly space them with 1-2 halves at the front of the wire rack and 1-2 halves at the back of the rack.

NOTE: The cut-side of the bagels should face upwards. This will allow the cut-side of the

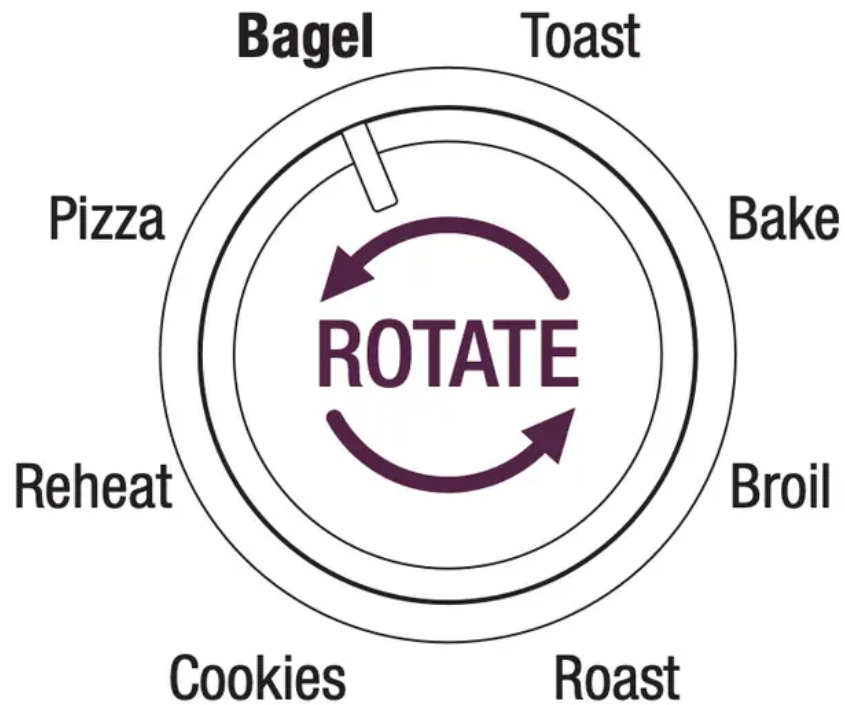
bagel to become crisp, while the crust is only lightly toasted.



4. Close the oven door.
5. Turn the FUNCTION dial until the indicator reaches the BAGEL function. The left figure on the LCD screen indicates the preset browning or 'Darkness' setting '4', while the right

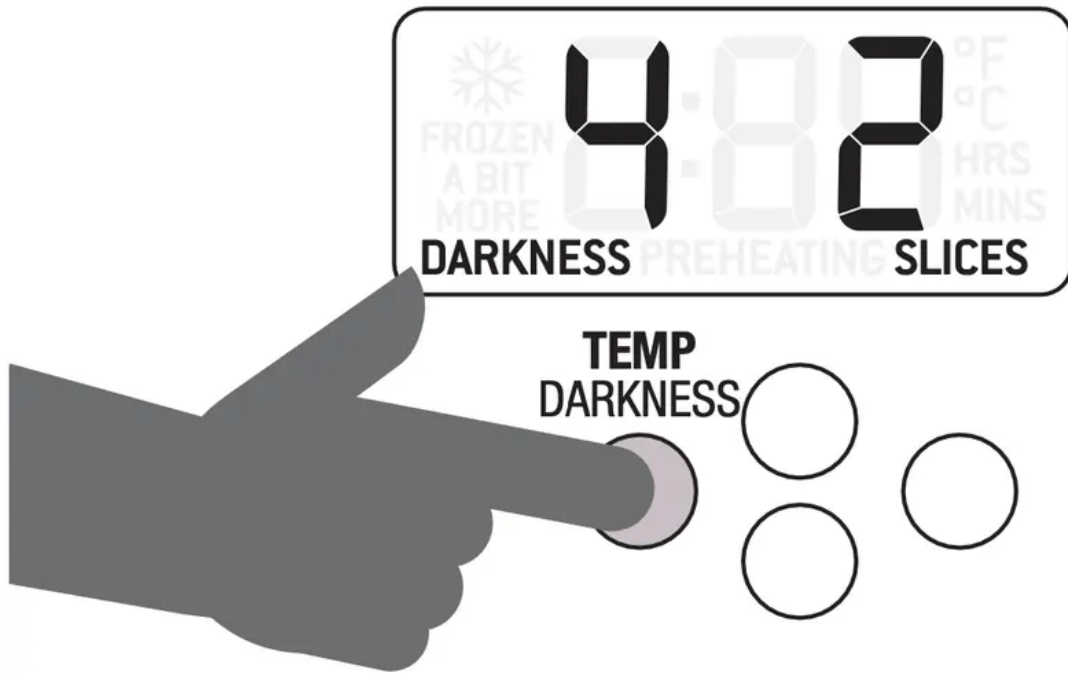
figure on the LCD screen indicates the preset number of bagel halves '2'.

FUNCTION DIAL



6. The browning setting and number of bagel halves can be adjusted before or during the bagel cycle.

a) To change the browning setting, press the DARKNESS button until the LCD screen displays a flashing 'DARKNESS'



b) Press the down arrow to reduce the browning setting, or press the up arrow to increase the browning setting.

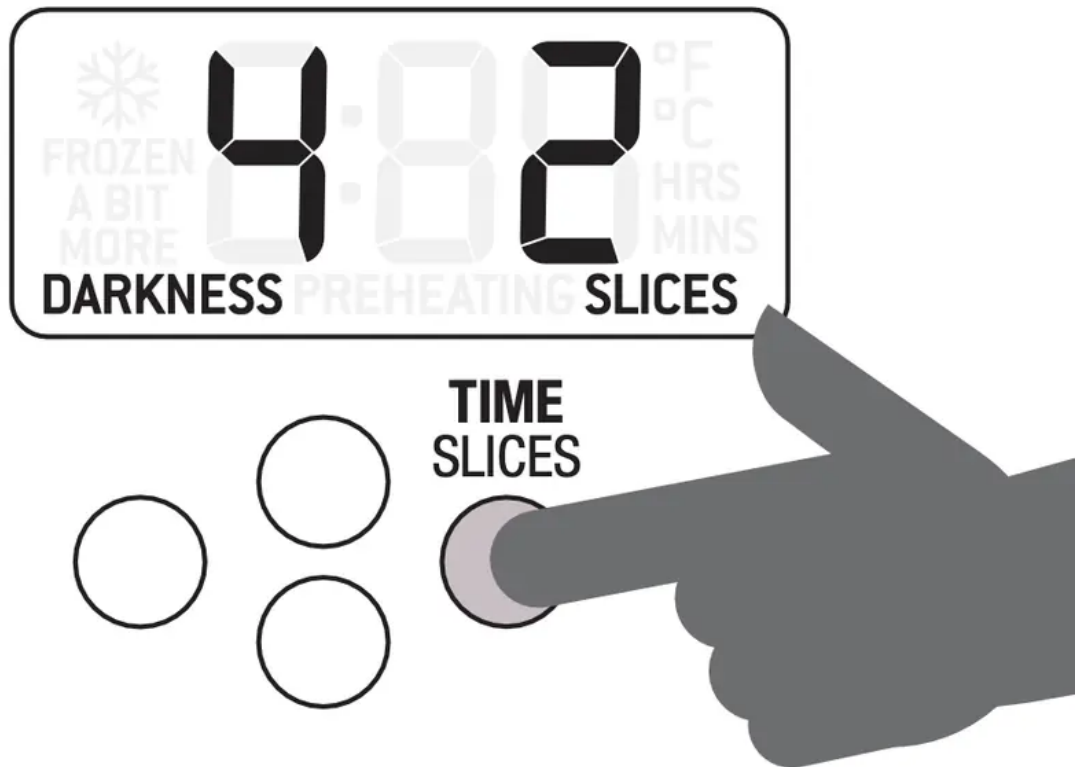
NOTE: The browning settings range from '1' (lightest) to '7' (darkest).

As a general guide:

DESIRED BAGEL COLOR	SETTING
Light color bagel	1 or 2
Medium color bagel	3, 4 or 5
Dark color bagel	6 or 7

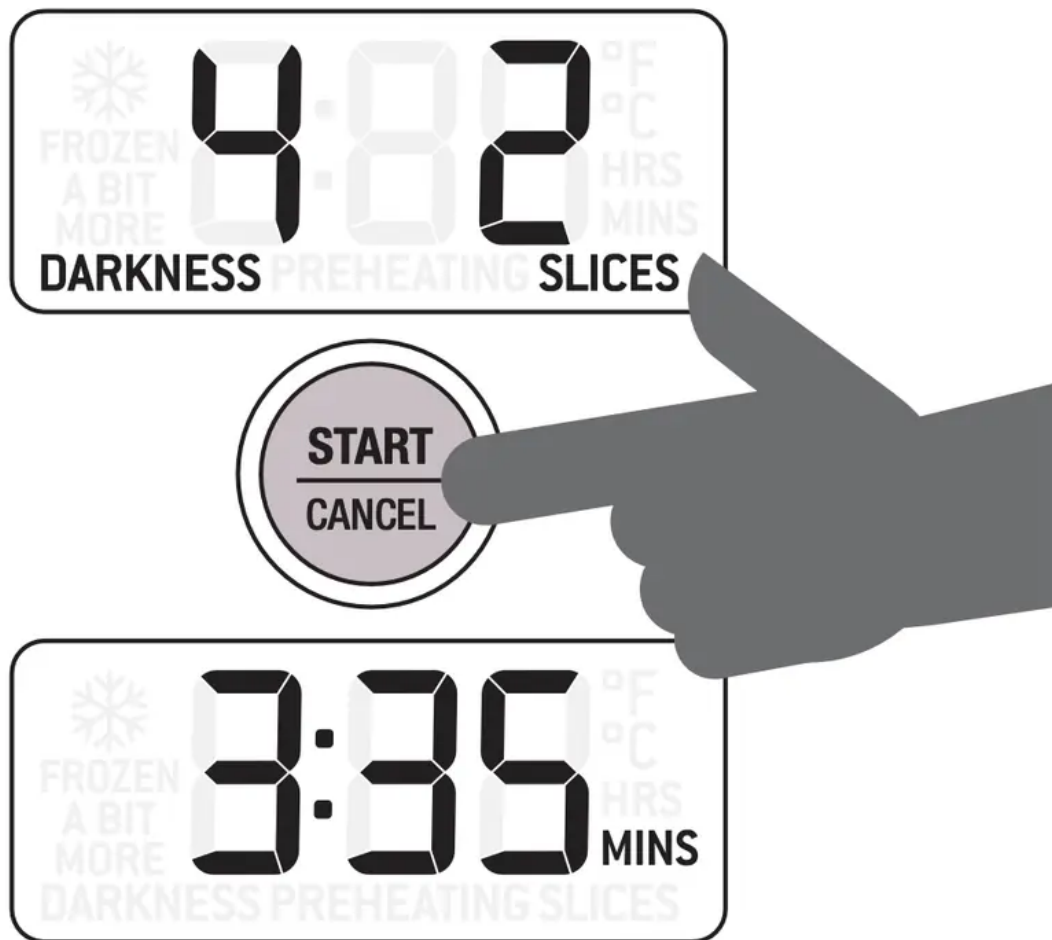
When using the BAGEL function for the first time, we recommend toasting on the preset browning setting '4' so you can adjust the browning setting to your preference considering the type and freshness of the bagel.

c) To change the number of bagel halves, press the SLICES button dial until the LCD screen displays a flashing 'SLICES'. Press the down arrow to reduce the number of bagel halves, or press the up arrow to increase the number of bagel halves. The number of bagel halves range from '1' to '4'.



NOTE: Your customized BAGEL browning setting and number of bagel halves will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the BAGEL function will automatically return to the preset browning setting '4' and preset number of bagel halves '2'.

7. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange.
8. The timer will be displayed and begin to count down. The time can be adjusted during the bagel cycle by pressing the A BIT MORE™ button or pressing the up and down arrows.



NOTE: During the BAGEL function, Element IQ™ will automatically adjust the heating elements for optimum results. It is normal to notice the bottom set of elements turn off while the top set is heating at full power. This ensures the inside of the bagel is crisp while the crust is only lightly toasted.

NOTE: Element IQ™ will automatically adjust the toasting time depending on the heat already present inside the oven. For example, if the oven is already warm after one cycle of toasting, the toasting time for the second cycle will be different.

9. At the end of the cooking cycle, the oven alert will sound three times, the START/CANCEL button will no longer illuminate red and the LCD will be illuminated blue.
10. If the bagel cycle has finished and you would prefer your bagel to be toasted slightly more, press the A BIT MORE™ button for an additional 30 seconds. If the oven has not finished the cycle, 30 seconds will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the bagel cycle and count down from 30 seconds. Each subsequent selection of the A BIT MORE™ button will add additional toasting time, up to a maximum of 10 minutes.

NOTE: For safety reasons the oven is limited to a maximum of 10 minutes continuous toasting. Time that has already elapsed during the cycle is included. If the oven does not allow you to input

extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

IMPORTANT: The outer surface of the oven, including the oven door, is hot during and just after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

The bagel cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will be illuminated blue.

BAKE FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Bottom rack height position.

Optional Settings



FROZEN FOODS button.



TEMPERATURE CONVERSION button.

The BAKE function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking prepackaged frozen meals including lasagna and pot pies.

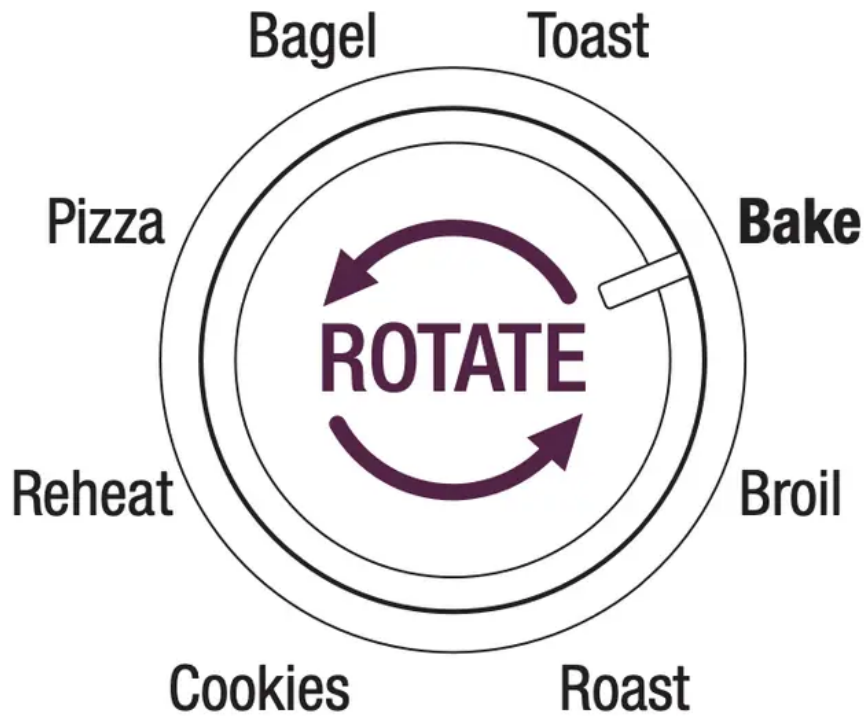
1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.

NOTE: We recommend using the bottom rack height position during the BAKE function. However this is a guide only. The position of the rack may vary depending on the type and size of food being baked. Some baked goods such as brownies or pastries may be more suited to the middle rack height position.

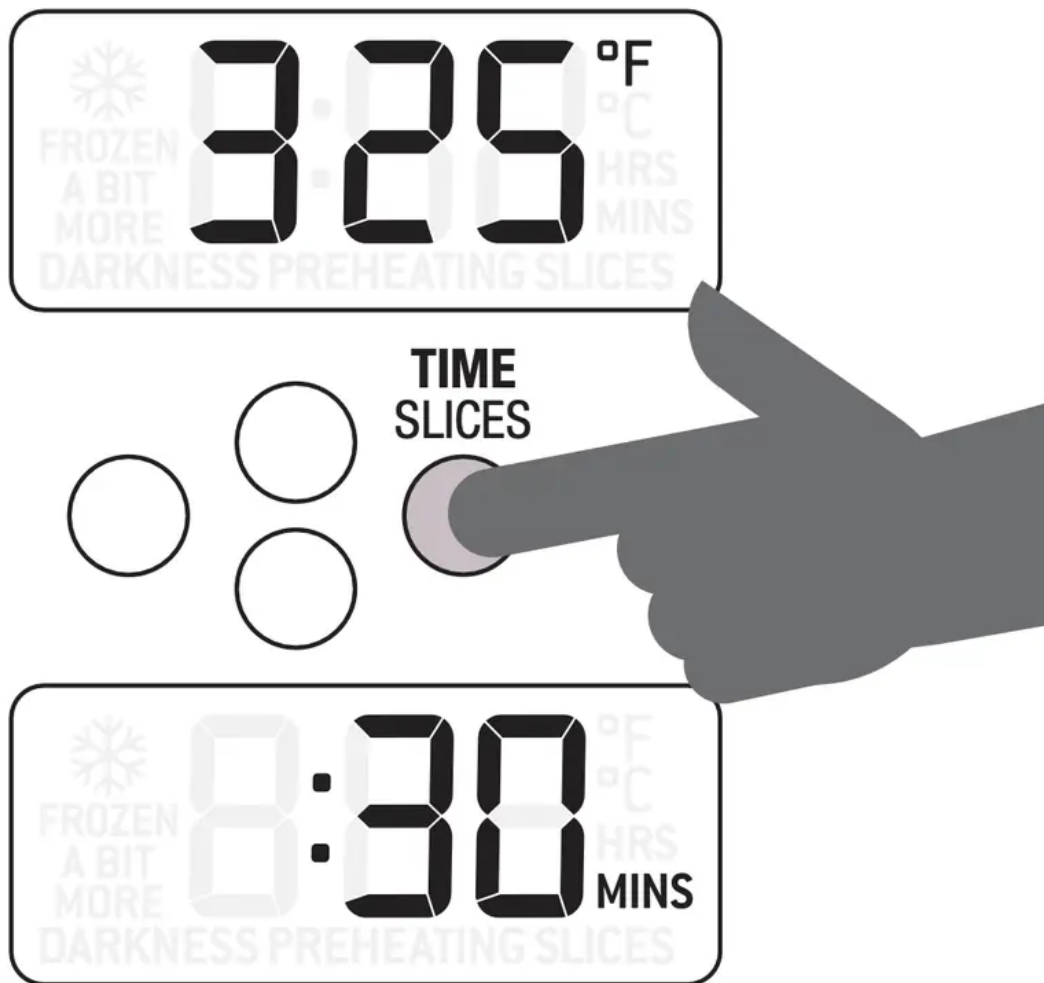
2. Close the oven door.

3. Turn the FUNCTION dial until the indicator reaches the BAKE function. The LCD screen indicates the preset BAKE temperature of '325°F'.

FUNCTION DIAL



4. The baking temperature and time can be adjusted before or during the baking cycle.
- The preset '325°F' is displayed as default baking temperature on the LCD screen. To select the baking temperature, press the TEMP button to adjust the baking temperature in 10°F increments, from 120°F to a maximum of 450°F (or in the Celsius mode, 5°C increments, from 50°C to a maximum 230°C)
 - To select the baking time, press the TIME button and the LCD screen displays the preset baking time of ':30 MINS'.

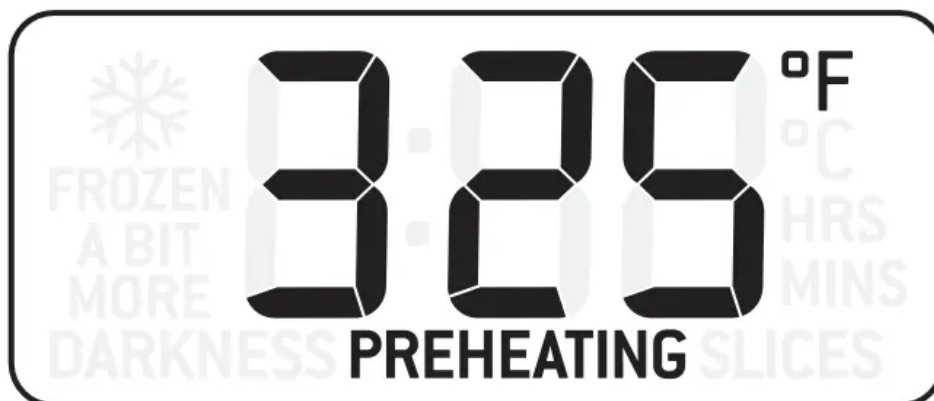


Press the down or up arrow to adjust the baking time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 1 ½ hours.

NOTE: Your customized BAKE temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the BAKE function will automatically return to the preset temperature of '325°F' and preset time of ':30 MINS'.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will be illuminated orange

6. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.

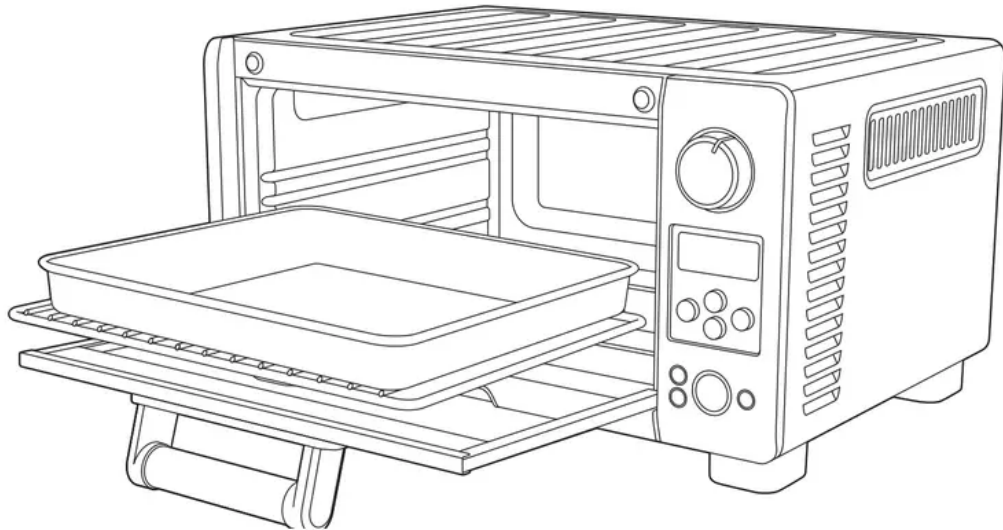


**PREHEATING
COMPLETE.**



7. Place food, positioned on the Breville enamel baking pan or in an oven-proof dish, on the center of the wire rack so air flows around the sides of the food.

NOTE: When baking an items such as a cake, we recommend placing the cake pan on the baking tray. This will help to more evenly distribute the heat on the bottom of the item being cooked.



IMPORTANT: The outer surface of the oven, including the oven door, is hot during and just after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

NOTE: The following bakeware will fit into the oven:

7 ½" x 11" baking pan no handles

9" square baking pan

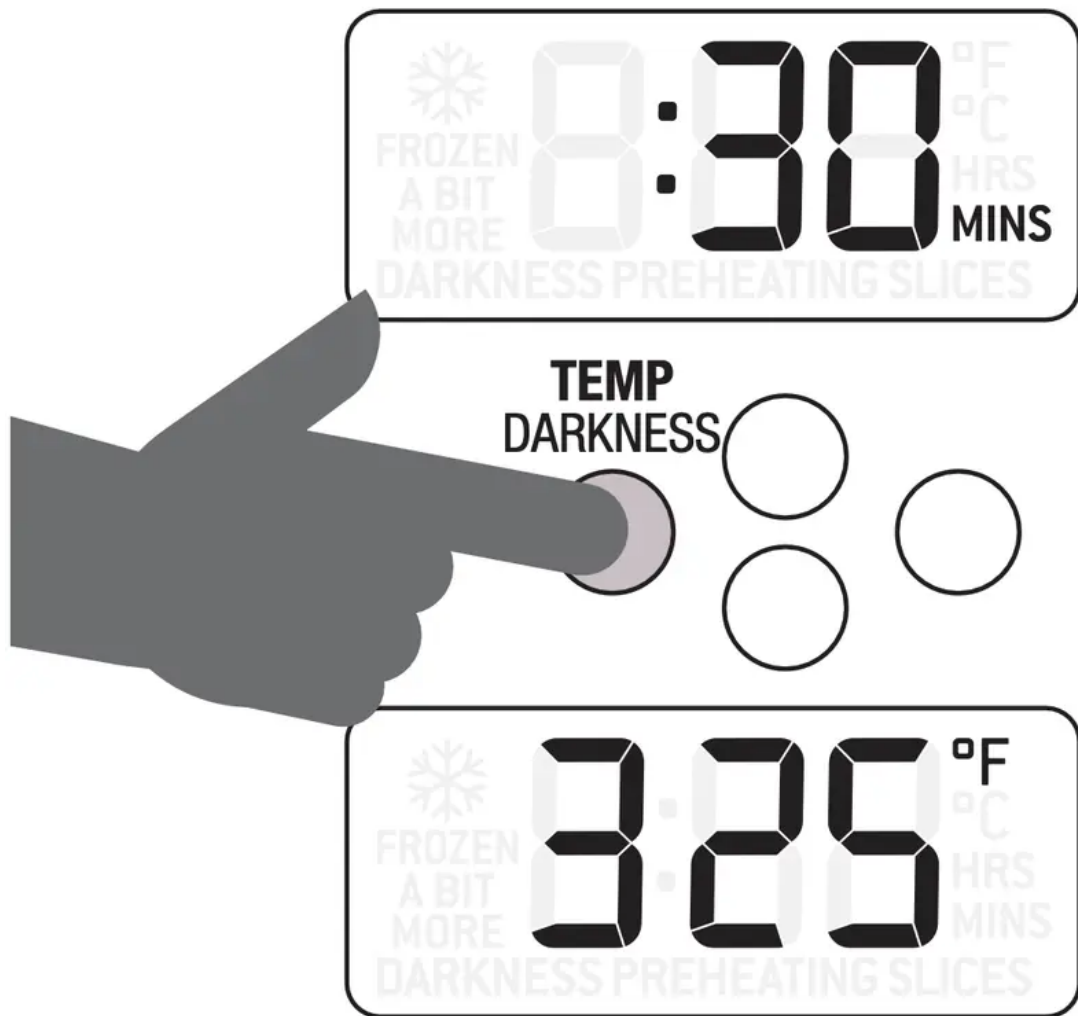
6 cup muffin tin

9" loaf pan

Up to 11" pie plate

8. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the baking cycle by pressing the down and up arrows or A BIT MORE™ button. Toggle between the temperature and time LCD screen by pressing either the TEMP or TIME

button.



9. At the end of the cooking cycle, the oven alert will sound three times, the START/CANCEL button surround will no longer illuminate red and the LCD will be illuminated blue.
10. If the bake cycle has finished, and you would prefer your food to be cooked slightly more, press the A BIT MORE™ button for an additional 5 minutes.
If the oven has not finished the cycle, 5 minutes will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the bake cycle and count down from 5 minutes. Each subsequent selection of the A BIT MORE™ button will add 5 minutes to the baking time, up to a maximum of 1½ hours.
NOTE: For safety reasons the oven is limited to a maximum of 1½ hours of continuous baking. Time that has already elapsed during the cycle is included. If the oven does not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.
11. The baking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will be illuminated blue.

ROAST FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Bottom rack height position.

Optional Settings



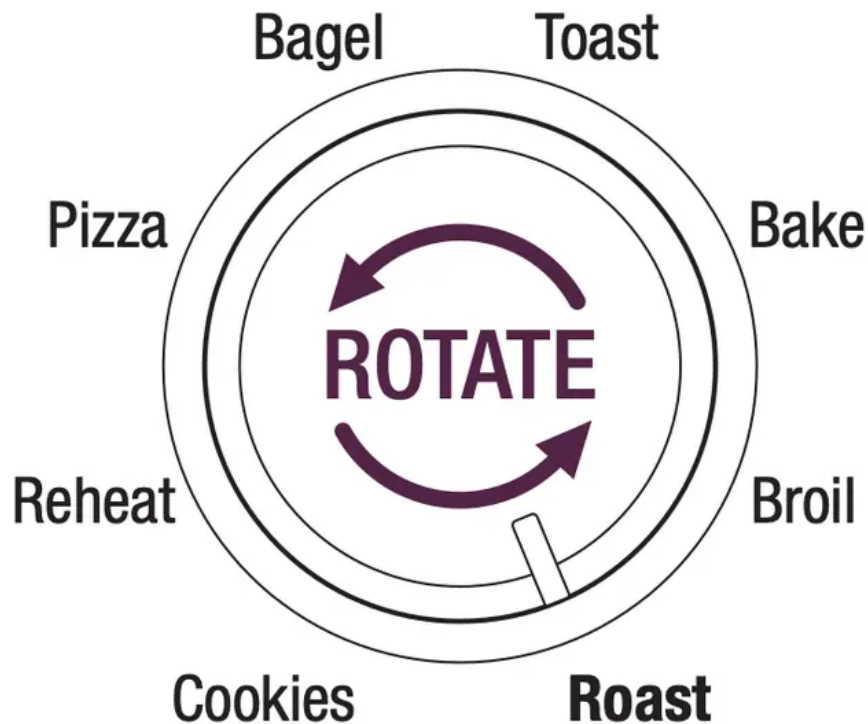
TEMPERATURE CONVERSION button.

The ROAST function is ideal for cooking a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside. Roast is also an ideal function for roasting potatoes and other hearty vegetables that require longer cooking times.

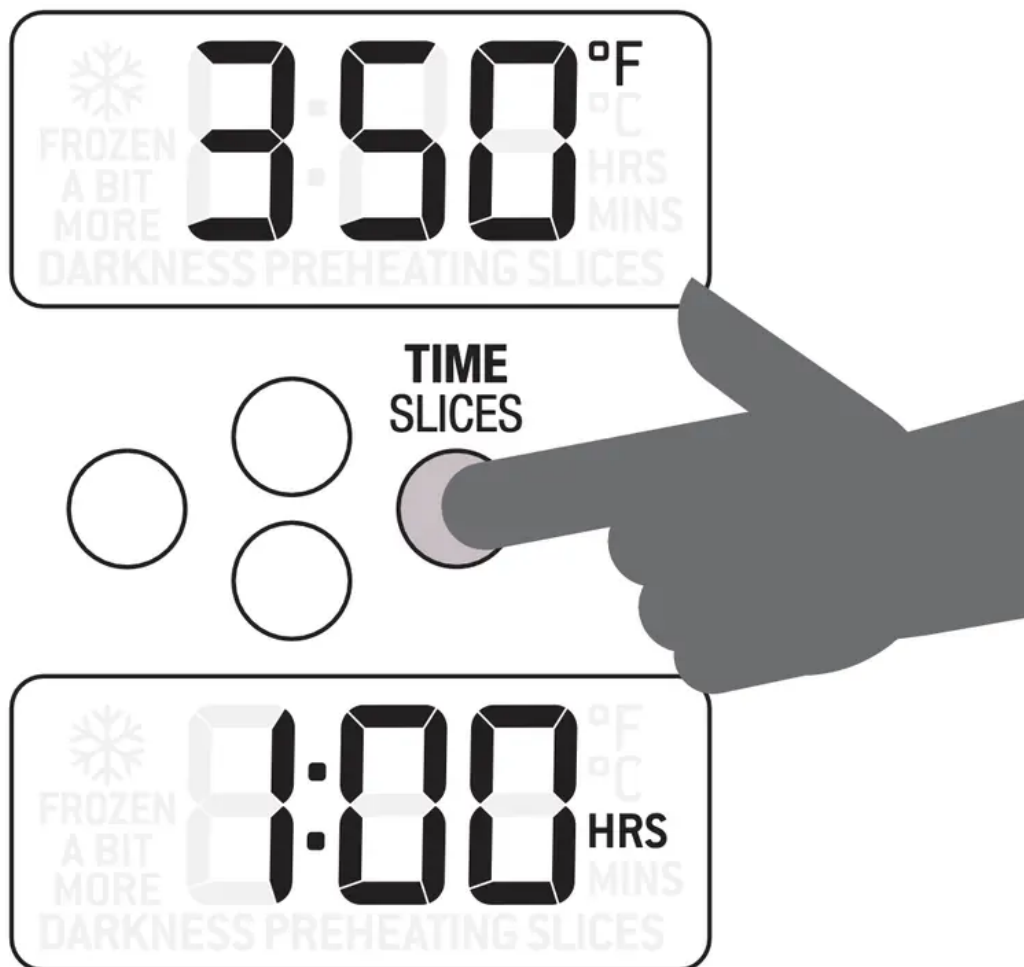
1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Close the oven door.

3. Turn the FUNCTION dial until the indicator reaches the ROAST function. The LCD screen indicates the preset ROAST temperature of '350°F'.

FUNCTION DIAL



4. The roasting temperature and time can be adjusted before or during the roasting cycle.
- The preset '350°F' is displayed as default roasting temperature on the LCD screen. Press the down or up arrow to adjust the roasting temperature in 10°F increments, from 120°F to a maximum of 450°F (or in the Celsius mode, 5°C increments, from 50°C to a maximum 230°C).
 - To select the roasting time, press the TIME until the LCD screen displays the preset roasting time of '1:00 HRS'.



Press the down or up arrow to adjust the roasting time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 1 ½ hours.

NOTE: Use the table below as a guide only to estimate and plan cooking times. We recommend checking doneness with a reliable meat thermometer.

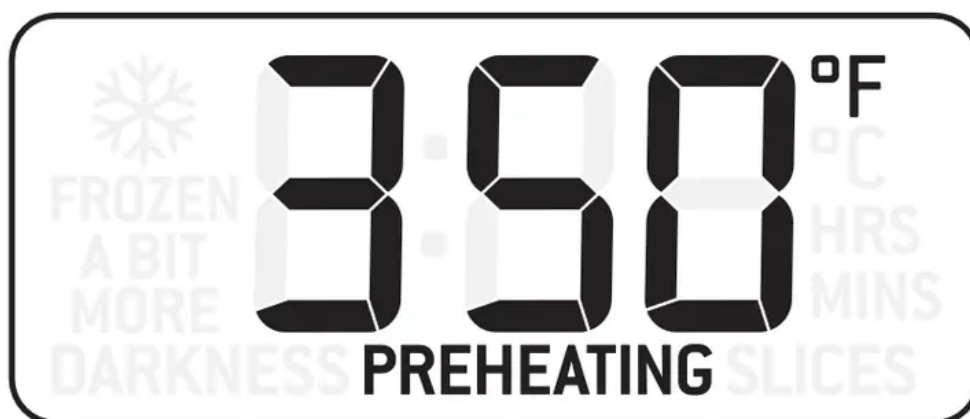
TYPE/CUT	ROASTING TIME PER 1LB (500G)
Beef - Rib Eye, Round or Rib Roast	30 minutes
Pork - Loin (bone in/out)	35 minutes
Lamb - Leg (bone in/out)	30 minutes
Chicken - Whole	30 minutes

NOTE: We recommend limiting the weight of meats and poultry to be roasted to 4.5 lbs (2kg). However the actual maximum weight will vary depending on the type, cut, shape and size of the meat.

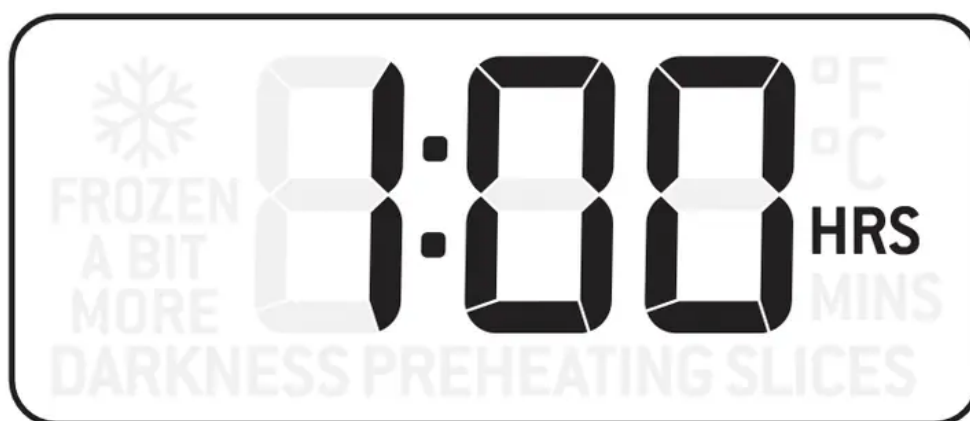
NOTE: Your customized ROAST temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the ROAST function will automatically return to the preset temperature of '350°F' and preset time of '1:00 HRS'.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange

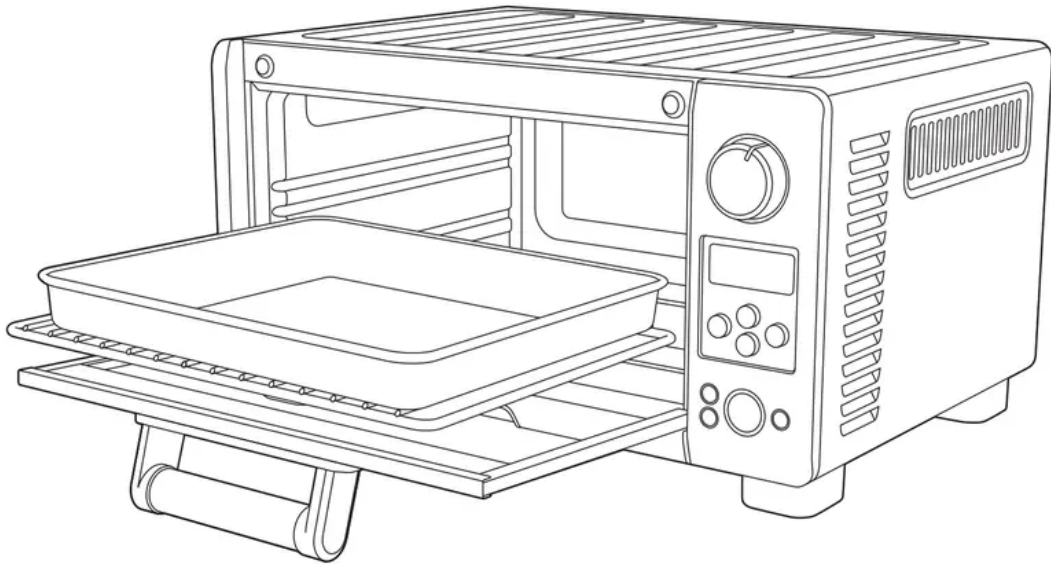
6. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.



**PREHEATING
COMPLETE.**



7. Place food, positioned on the Breville enamel baking pan or in an oven-proof dish, on the center of the wire rack so air flows around the sides of the food.

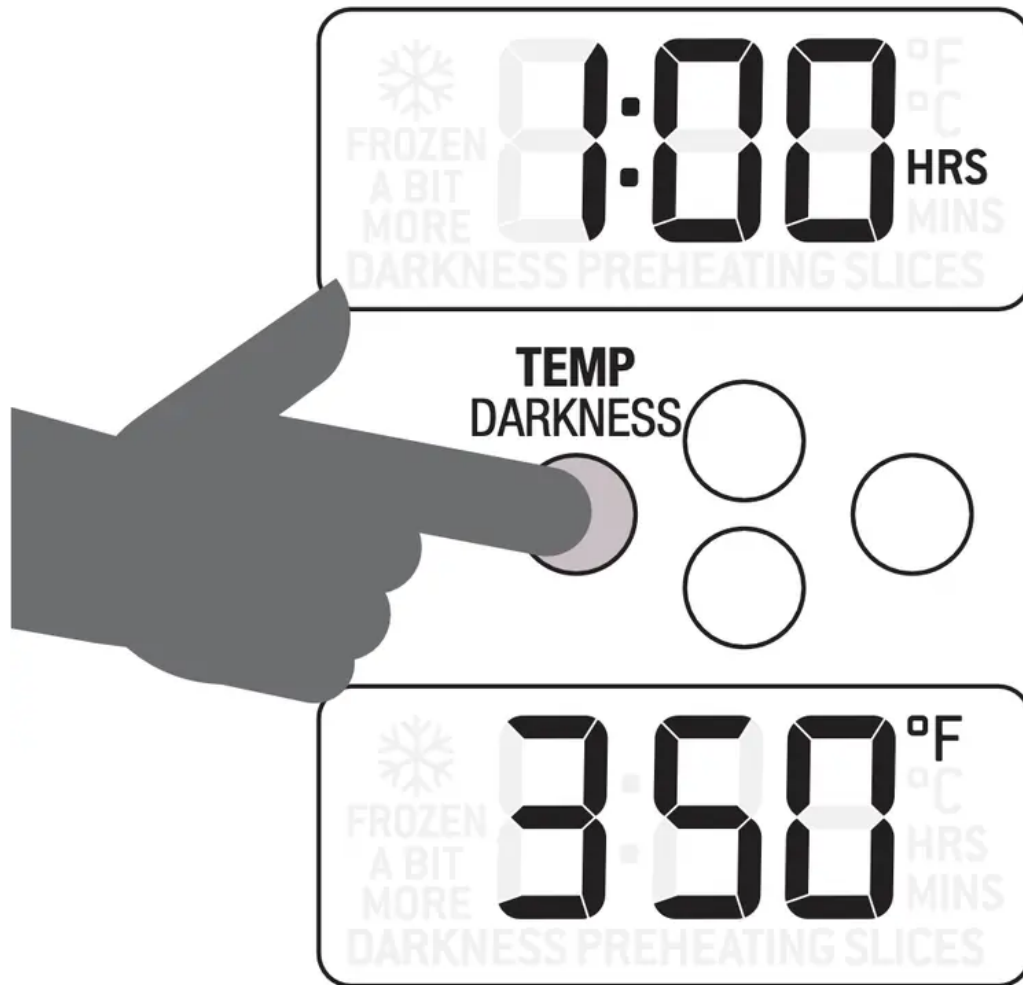


IMPORTANT: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

NOTE: Performance may be improved with the purchase of the Breville enamel broil rack accessory. When roasting, the Breville enamel broil rack may be inserted into Breville enamel baking pan. When assembled together, the broil rack is designed to drain grease and fats away from meats for healthier cooking. The baking pan collects these pan drippings and helps prevent spattering.

8. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the roasting cycle by pressing the down and up arrows or A BIT MORE™. Toggle between

the temperature and time LCD screen by pressing either the TEMP or TIME button.



9. At the end of the cooking cycle, the oven alert will sound three times, the START/CANCEL button will no longer illuminate red and the LCD screen will illuminate blue.
NOTE: Check doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature.
10. If the roast cycle has finished and you would prefer your food to be cooked slightly more, press the A BIT MORE™ button for an additional 10 minutes.
If the oven has not finished the cycle, 10 minutes will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the roast cycle and count down from 10 minutes. Each subsequent press of the A BIT MORE™ button will add 10 minutes to the roasting time, up to a maximum of 1½ hours.
NOTE: A BIT MORE™ can be pushed when the oven is cold (i.e. not immediately after a cooking cycle) and the oven will commence cooking, however the ROAST function will not utilize the usual 'preheating' phase when operated this way. If the oven is cold, the best performance is achieved by using the START/CANCEL button. A BIT MORE™ is best utilized either during the cooking cycle or immediately after.
NOTE: For safety reasons the oven is limited to a maximum of 1½ hours of continuous

baking. Time that has already elapsed during the cycle is included. If the oven does not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

11. The roast cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

BROIL FUNCTION

Elements

Top heating elements cycle on and off to provide intense top heat. Bottom heating elements remain on low.

Rack Position

Top rack height position.

Optional Settings



TEMPERATURE CONVERSION button.

The BROIL function is ideal for open sandwiches, small cuts of meat, poultry, fish, sausages and vegetables. Broiling can also be used to brown the tops of casseroles and gratins.

1. Insert the wire rack into the top rack height position. The wire rack should be positioned with the spokes facing upwards.

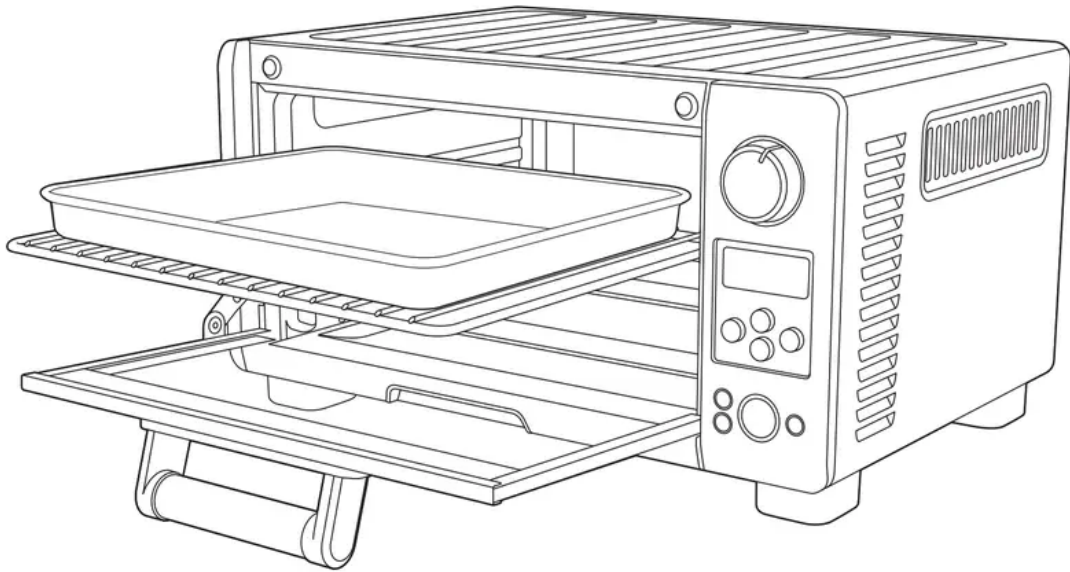
NOTE:

We recommend using the top rack height position during the BROIL function. However this is a guide only. Certain foods may require the middle rack height position depending on the recipe, the amount and size of the food and your personal taste.

For example, the middle rack height position may be more appropriate for taller foods that may touch the heating elements, thicker foods such as hamburger patties, marinated foods such chicken wings, or foods that require a gentle broil.

We recommend experimenting with the rack height position, as well as the temperature and time settings to produce the desired results.

2. Place food in the Breville baking pan or in an oven-proof dish, then place on the center of the wire rack so air flows around the sides of the food.

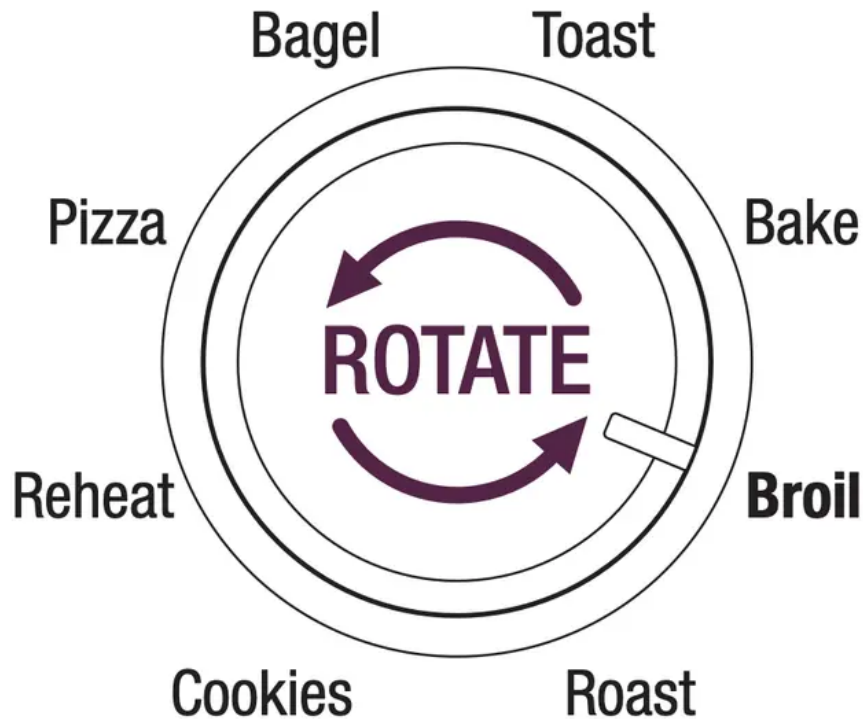


3. Close the oven door.

IMPORTANT: Always ensure the oven door is completely closed when using the BROIL function.

4. Turn the FUNCTION dial until the indicator reaches the BROIL function. The LCD screen indicates the preset BROIL temperature of 'HI'.

FUNCTION DIAL

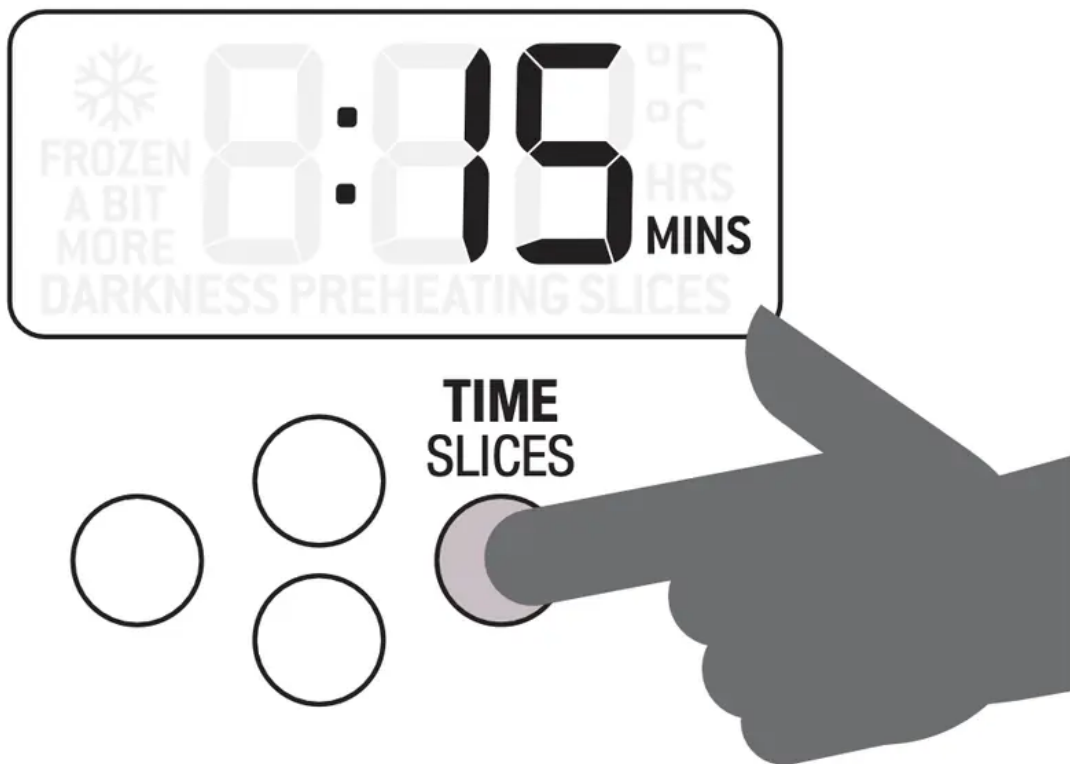


5. The broiling temperature and time can be adjusted before or during the broiling cycle.
- a) The preset 'HI' is displayed as default broiling temperature on the LCD screen. To select the broiling temperature, press the down or up arrow to select either 'HI' (high) or 'LO' (low).
- NOTE:** The two preset broiling temperatures allow you to change the broiling speed – how quickly the tops of your food brown - depending on the food to be broiled, quantity of food & your personal taste. While we suggest most foods should be broiled using the

preset 'HI', we recommend experimenting with the broiling temperature and time settings to produce the desired results.

To select the broiling time, press the TIME button until the LCD screen displays the preset Broiling time of ':10 MINS'.

Press the down or up arrows to adjust the broiling time in one minute increments up to a maximum of 20 minutes.



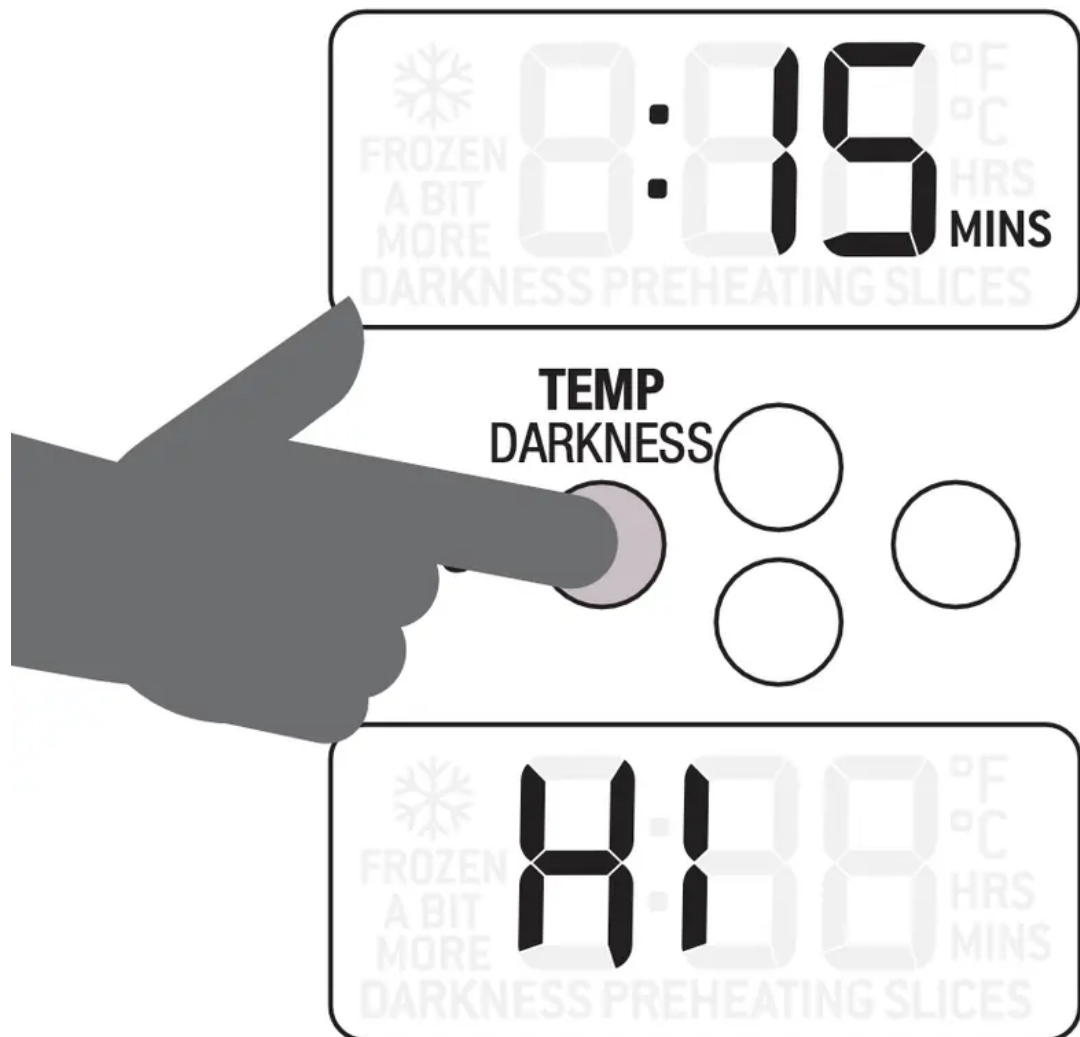
TYPE/CUT	WEIGHT/ THICKNESS	BROILING TIME
Beef Sirloin	1" (2.5cm)	12-15 mins
Hamburger	1" (2.5cm)	10-15 mins

TYPE/CUT	WEIGHT/ THICKNESS	BROILING TIME
Pork Chops Ribs Bacon	1" (2.5cm) 1 rack 3 strips	15 mins 20 mins 10 mins
Lamb Neck chops Cutlets	4 pieces 8 pieces	15 mins 10-12 mins
Sausages Thin Thick	8 pieces 6 pieces	8 mins 12 mins
Chicken Wings Breast or Thigh	1lb (500g) 0.5lbs (250g)	12-15 mins 20 mins
Fish	0.5lbs (250g) 1lb (500g)	8 mins 8-10 mins
Cheese Melt		3-5 mins

NOTE: Your customized broil temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the BROIL function will automatically return to the preset temperature of 'HI', and preset time of ':15 MINS'.

6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound.

7. The timer will be displayed and begin to count down in one minute increments. The temperature and time can be adjusted during the broiling cycle by pressing the down or up arrows. Toggle between the temperature and time LCD screen by pressing the TEMP or TIME button.



NOTE: Depending on the food being broiled, it may be necessary to turn food over half way through the cooking time to achieve even cooking and browning.

8. At the end of the cooking cycle, the oven alert will sound three and the START/CANCEL button surround will no longer illuminate red.
- IMPORTANT:** The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.
9. The broiling cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.
10. If the broil cycle has finished and you would prefer your food to be broiled slightly more, push the A BIT MORE™ button for an additional 2 minutes. If the oven has not finished the cycle, 2 minutes will be added to the existing time

remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the broil cycle and count down from 2 minutes. Each subsequent press of the A BIT MORE™ button will add 2 minutes to the broiling time, up to a maximum of 20 minutes. **NOTE:** For safety reasons the oven is limited to a maximum of 20 minutes of continuous broiling. Time that has already elapsed during the cycle is included. If the oven does not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

PIZZA FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Middle rack height position.

Optional Settings



FROZEN FOODS button.



TEMPERATURE CONVERSION button.

The PIZZA function melts and browns cheese and toppings, while crisping the pizza crust.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards. Close the oven door.

NOTE: We recommend using the middle rack height position during the PIZZA function. However this is a guide only. The position of the rack may vary depending on the type and size of the pizza. Some fresh pizza's may be more suited to the bottom rack height position. We recommend experimenting with the rack height position, as well as the temperature and time settings to produce the desired results.


NOTE:

If cooking a frozen pizza, ensure to remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the oven.

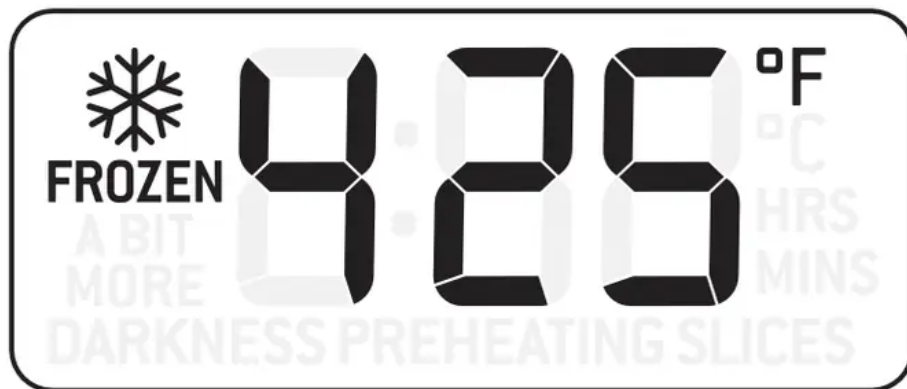
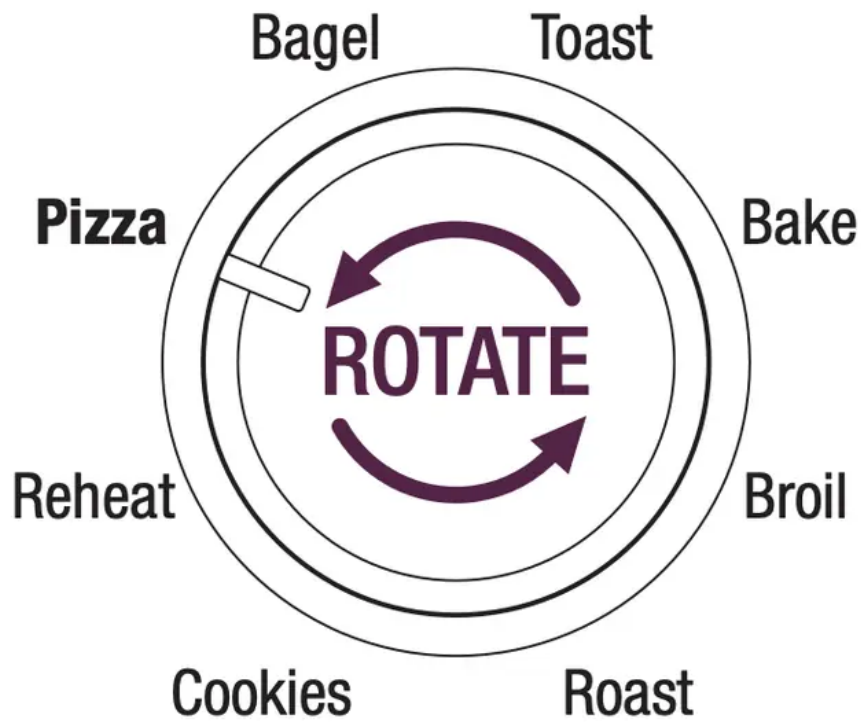
Breville recommends using a dark colored, non-stick pizza pan when cooking a pizza. Light colored pans reflect heat and may not effectively crisp the pizza crust.

For a crisper crust, pizzas can be cooked directly on the wire rack. However care should be taken as melted cheese and other ingredients may build-up on the heating elements and create a potential fire risk. For even results we recommend carefully rotating the pizza 90° half way through the cooking cycle.

2. Turn the FUNCTION dial until the indicator reaches the PIZZA function. The LCD screen

indicates the preset  PIZZA temperature of '425°F'. The preset FROZEN FOODS setting will also be displayed (see Page 38 if cooking fresh pizza).

FUNCTION DIAL



3. The pizza cooking temperature and time can be adjusted before or during the cooking cycle.

a) The preset cooking temperature of 425°F is displayed as the default on the LCD screen. Press the down or up arrows to adjust the cooking temperature in 10°F increments, from 120°F to a maximum of 450°F (or in the Celsius mode, 5°C increments,

from 50°C to a maximum 230°C).

b) To select the cooking time, press the TIME button and the LCD screen displays the preset cooking time of ':18 MINS'.



c) Press the down or up arrows to adjust the cooking time in one minute increments up to 55 minutes.

NOTE:

Due to the wide variety of pizzas available, you will need to consider whether you are cooking a fresh or frozen pizza or a thin crust or deep dish, and adjust the cooking time to produce the ideal result.

For example, frozen pizzas may need additional cooking time. Thick crust pizzas may also require slightly more cooking time.

NOTE: Your customized PIZZA temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the PIZZA function will automatically return to

the preset temperature of 425°F (220°C), preset time of ':18 MINS' and preset FROZEN FOODS setting.\



4. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate blue.
5. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.

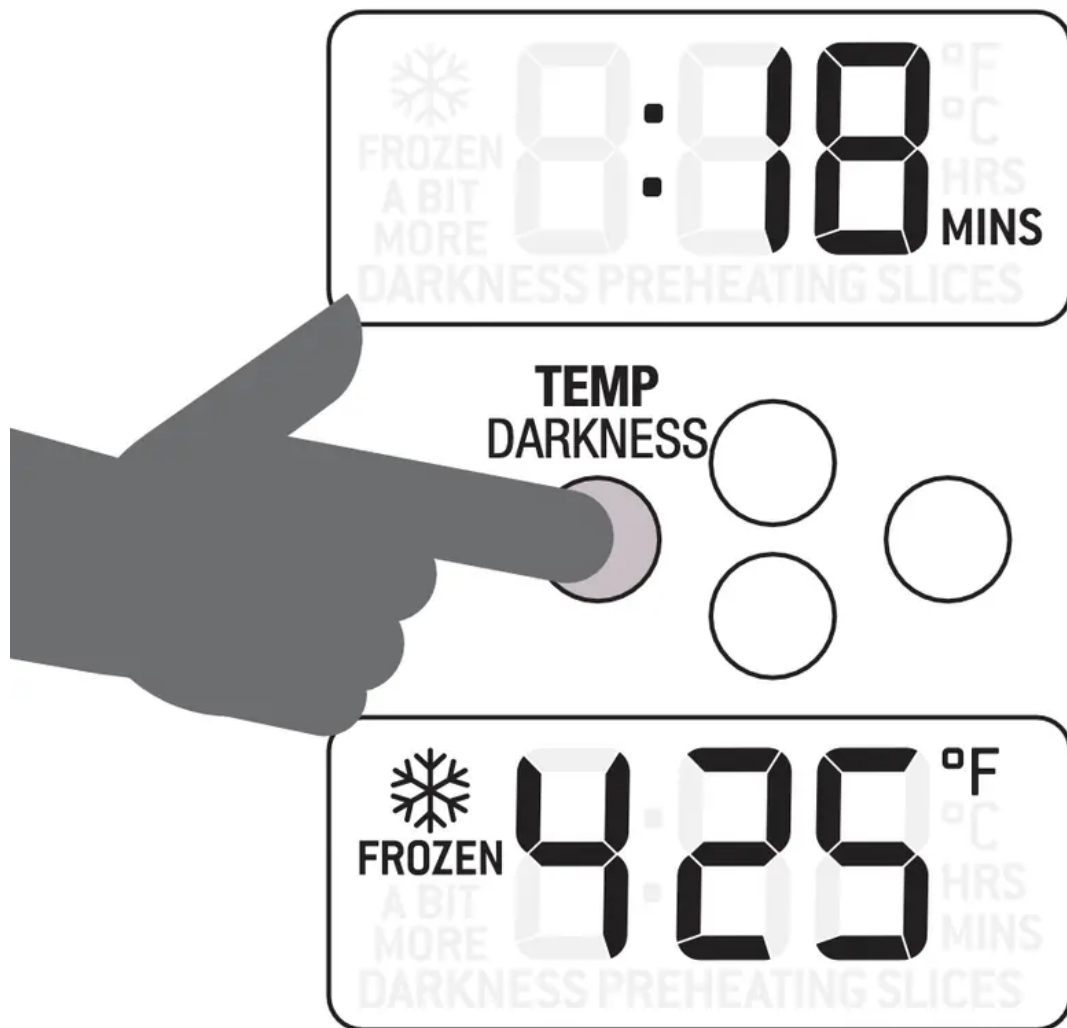


**PREHEATING
COMPLETE.**



6. Place the pizza pan or pizza on the wire rack so air flows around the sides of the food.
NOTE: Pizza pan color, size, and thickness can affect browning/crispiness of the pizza base.
7. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the

cooking cycle by pressing the down and up arrows. Toggle between the temperature and time LCD screen by pressing the either the TEMP or TIME button.



NOTE: Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and carefully rotate the pizza 90 degrees for more even browning.

8. At the end of the cooking cycle, the oven alert will sound three times, the START/CANCEL button will cease to illuminate and the LCD will illuminate blue.

NOTE: Be sure to use protective hot pads or insulated ovens mitts when removing the pizza from the oven as melted cheese and toppings will be hot.

9. If the pizza cycle has finished, and you would prefer your pizza to be cooked slightly more, press the A BIT MORE™ button for an additional 5 minutes. If the oven has not finished the cycle, 5 minutes will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the pizza cycle and count down from 5 minutes. Each subsequent selection of the A BIT MORE™ button will add 5 minutes to the cooking time, up to a maximum of 55 minutes.

NOTE: A BIT MORE™ can be pushed when the oven is cold (i.e. not immediately after a cooking cycle) and the oven will commence cooking, however the PIZZA function will not

utilize the usual 'preheating' phase when operated this way. If the oven is cold, the best performance is achieved by using the START/CANCEL button. A BIT MORE™ is best utilized either during the cooking cycle or immediately after.

NOTE: For safety reasons the oven is limited to a maximum of 55 minutes of continuous cooking. Time that has already elapsed during the cycle is included. If the oven does not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

10. The pizza cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will illuminate blue.

A note on pizza stones

When using a pizza stone, it is necessary to first heat the stone (without a pizza) for optimum results.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Place the pizza stone on the center of the wire rack so air flows around the sides of the stone.
3. Close the oven door.
4. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
5. The LCD screen will indicate a blinking 'PREHEATING'. Once the oven has reached the set temperature, the temperature alert will sound.
6. The timer will be displayed and automatically begin to count down in one minute increments.
7. At the end of the pizza stone heating cycle, the oven alert will sound three times, the START/CANCEL button will cease to illuminate and the LCD back light will illuminate blue.
8. Now carefully place the frozen pizza on the heated pizza stone.
9. Select the desired pizza setting and press the START/CANCEL button to restart the pizza cycle.

NOTE: If cooking a fresh pizza, we recommend using protective hot pads or insulated oven mitts to remove the entire wire rack with pizza stone, and place on the open oven door or bench. This will assist in transferring the fresh pizza dough onto the heated pizza stone. Always use protective hot pads or insulated oven mitts to reinsert the wire rack with pizza stone and pizza, inside the oven.

COOKIE FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Middle rack height position.

Optional Settings



FROZEN FOODS button.



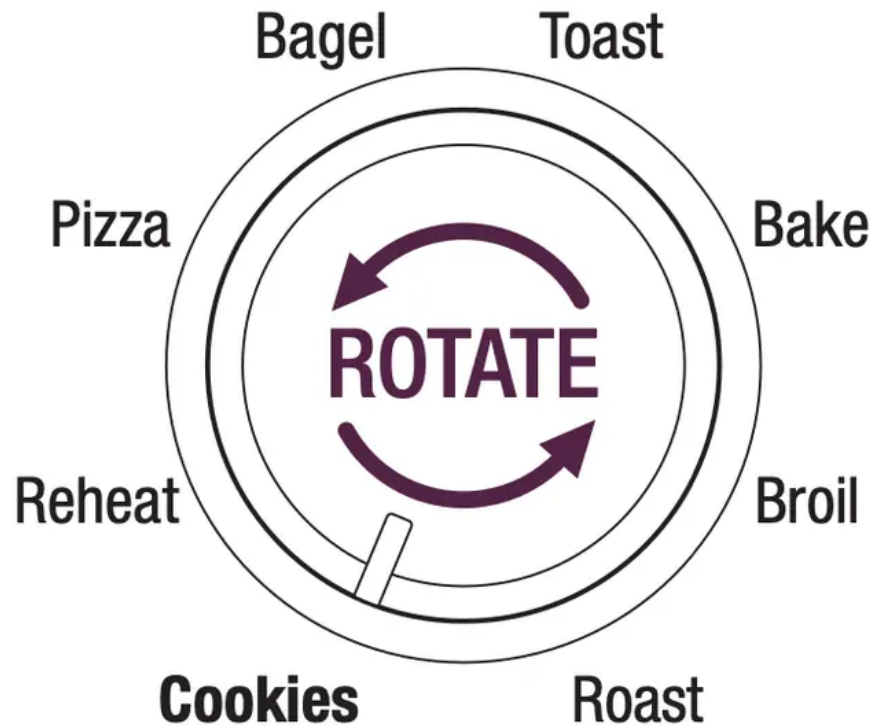
TEMPERATURE CONVERSION button.

The COOKIE function is ideal for baking homemade or commercially prepared cookies and other baked treats. Ready-to-bake crescent rolls, cinnamon rolls, biscuits and strudels are ideally baked using this function.

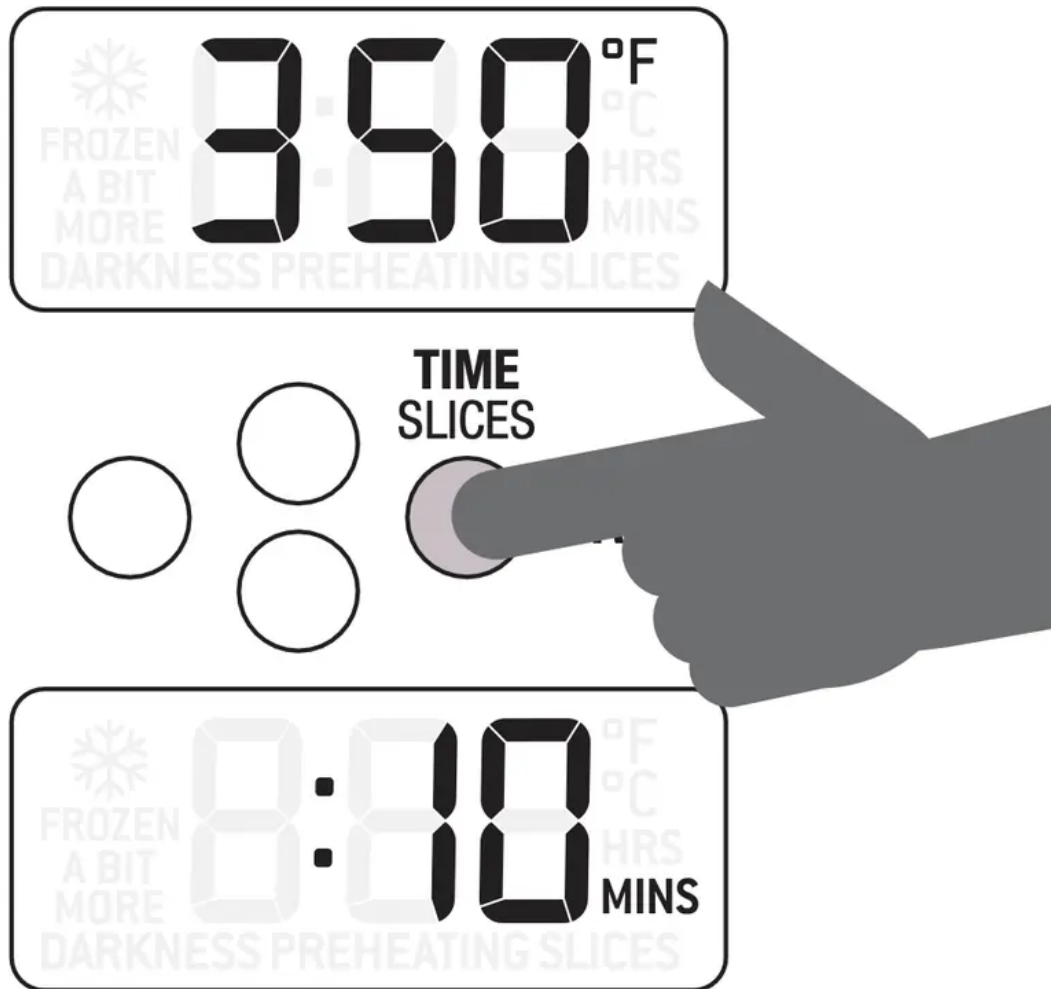
1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Close the oven door.

3. Turn the FUNCTION dial until the indicator reaches the COOKIE function. The LCD screen indicates the preset temperature of '350°F'.

FUNCTION DIAL



4. The baking temperature and time can be adjusted before or during the baking cycle.
- The preset baking temperature of 350°F is displayed as the default on the LCD screen. Press the down or up arrows to adjust the baking temperature in 10°F increments, from 120°F to a maximum of 450°F (or in the Celsius mode, 5°C increments, from 50°C to a maximum 230°C).
 - To select the baking time, press the TIME button until the LCD screen displays the preset baking time of : '10 MINS'.



Press the down and up arrows to adjust the cooking time in one minute increments up to a maximum of 55 minutes.

NOTE:

Due to the wide variety of cookie types, you will need to consider whether you're baking fresh, refrigerated or frozen cookie dough, and adjust the baking time to produce the ideal result.

For example, frozen cookie dough may need additional baking time. The amount of dough per cookie or the thickness of the cookie may also vary the cooking time.

NOTE: Your customized COOKIE temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet.

When the oven is plugged back into the power outlet, the COOKIE function will automatically return to the preset temperature of 350°F (175°C), and preset time of ':10 MINS'.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange.

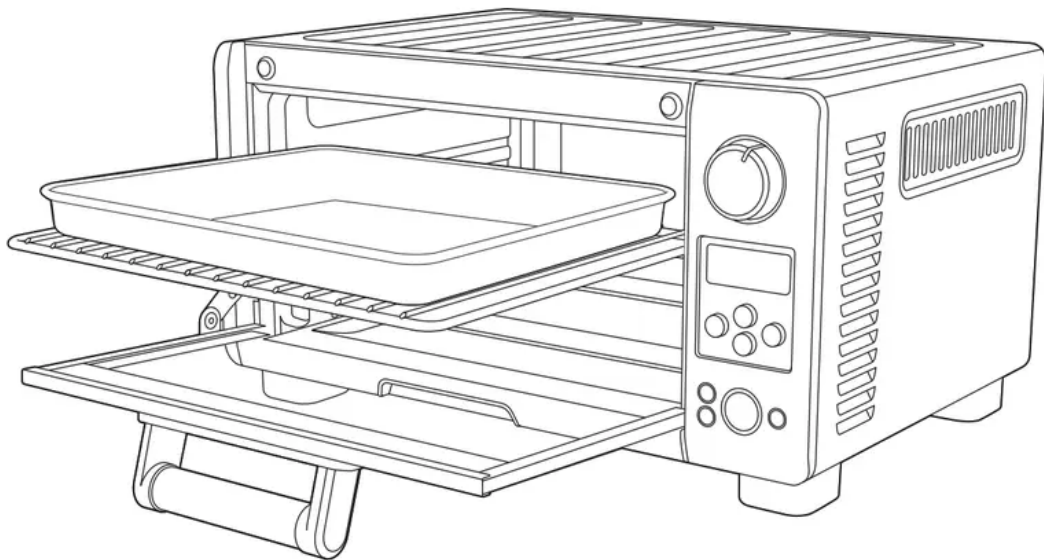
6. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.



**PREHEATING
COMPLETE.**



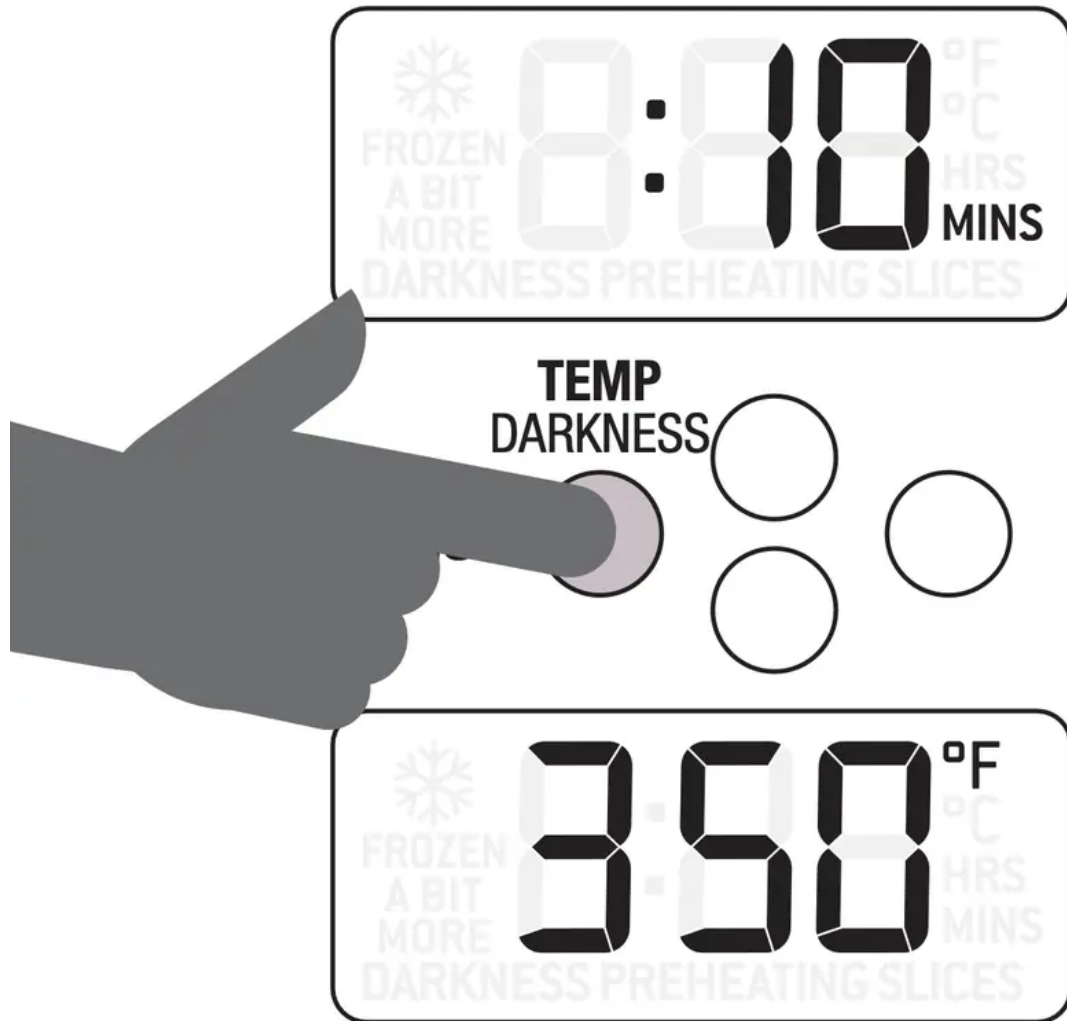
7. Place food on the Breville enamel baking pan or in an oven-proof pan, then place on the center of the wire rack so air flows around the back, as well as the front of the food.



NOTE: It may be necessary to lightly grease or line the enamel baking pan with baking paper to prevent cookies from sticking.

8. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the baking cycle by pressing either the down or up arrows or pushing the A BIT MORE™ button. Toggle between Temperature and Time by pressing either the TEMP or TIME

button.



9. At the end of the cooking cycle, the oven alert will sound three times, the START/CANCEL button will cease to illuminate and the LCD will illuminate blue.

IMPORTANT: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

10. If the cookie cycle has finished and you would prefer your food to be cooked slightly more, press the A BIT MORE™ button for an additional 2 minutes. If the oven has not finished the cycle, 2 minutes will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start cookie cycle and count down from 2 minutes. Each subsequent selection of the A BIT MORE™ button will add 2 minutes to the baking time, up to a maximum of 55 minutes.

NOTE: A BIT MORE™ can be pushed when the oven is cold (i.e. not immediately after a cooking cycle) and the oven will commence cooking, however the COOKIE function will not utilize the usual 'preheating' phase when operated this way. If the oven is cold, the best performance is achieved by using the START/CANCEL button. A BIT MORE™ is

best utilized either during the cooking cycle or immediately after.

NOTE: For safety reasons the oven is limited to a maximum of 55 minutes of continuous baking. Time that has already elapsed during the cycle is included. If the oven does not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

11. The baking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will illuminate blue.

REHEAT FUNCTION

Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

Rack Position

Bottom rack height position.

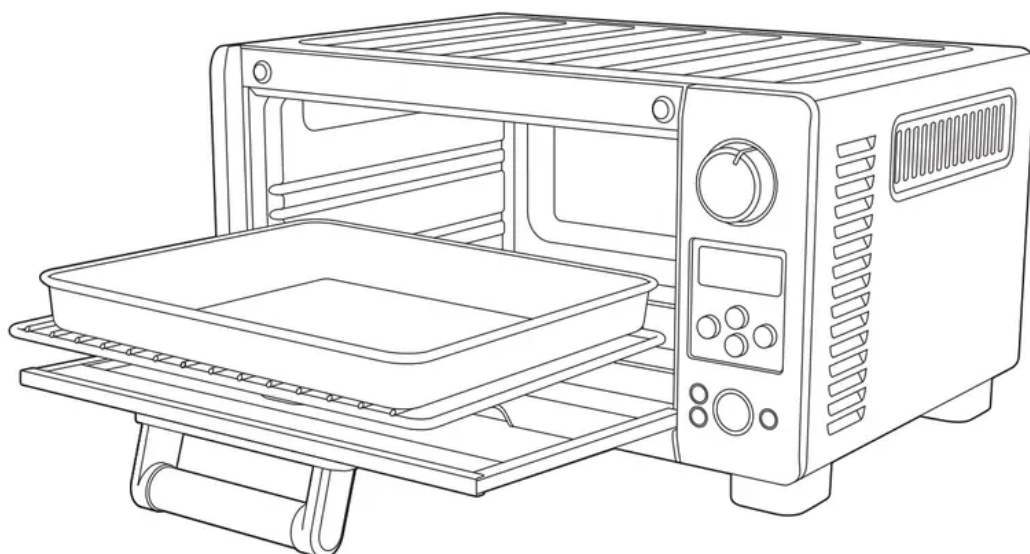
Optional Settings



TEMPERATURE CONVERSION button.

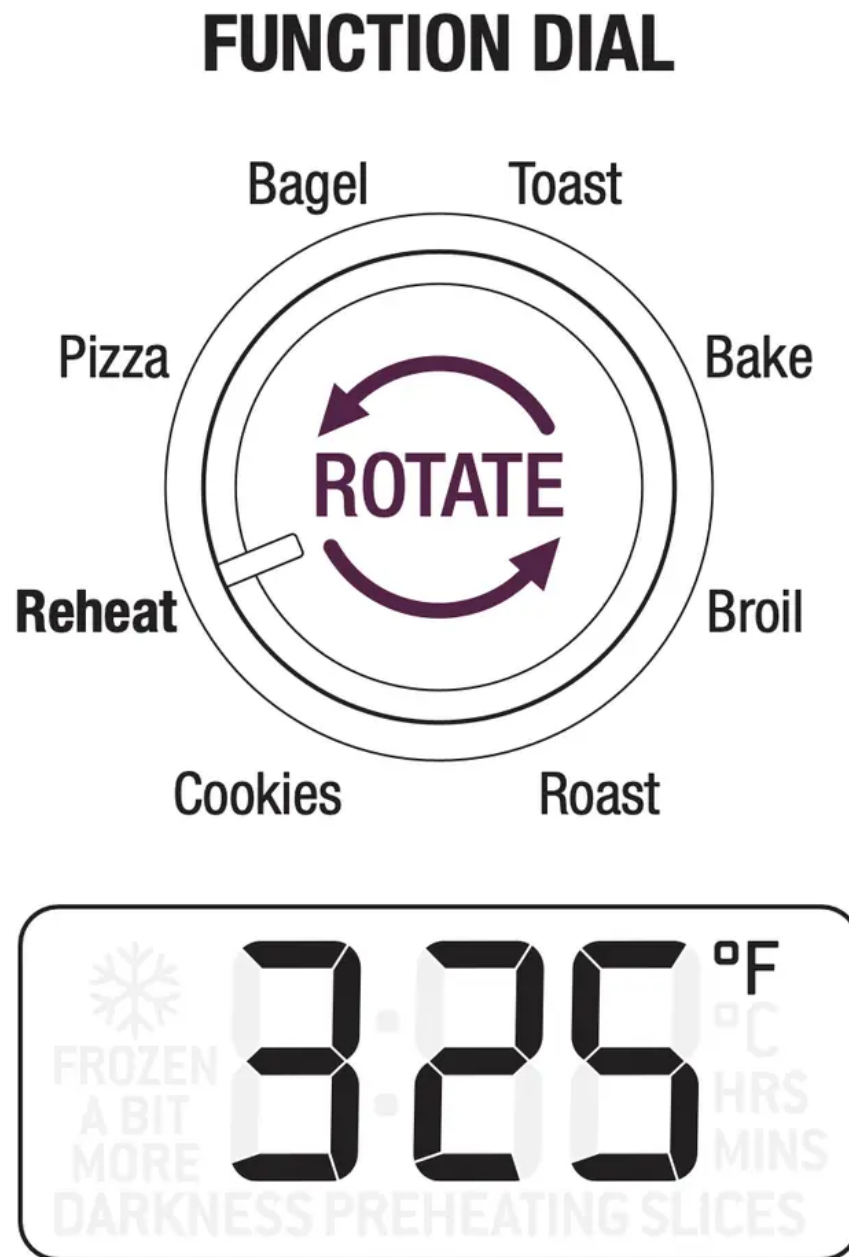
The REHEAT function is ideal for reheating leftovers without browning. The Reheat function is a more gentle mode of cooking better suited to thorough reheating without over cooking.

1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Place food on the Breville enamel baking pan or in an oven-proof dish, then place on the center of the wire rack so air flows around the sides of the food.

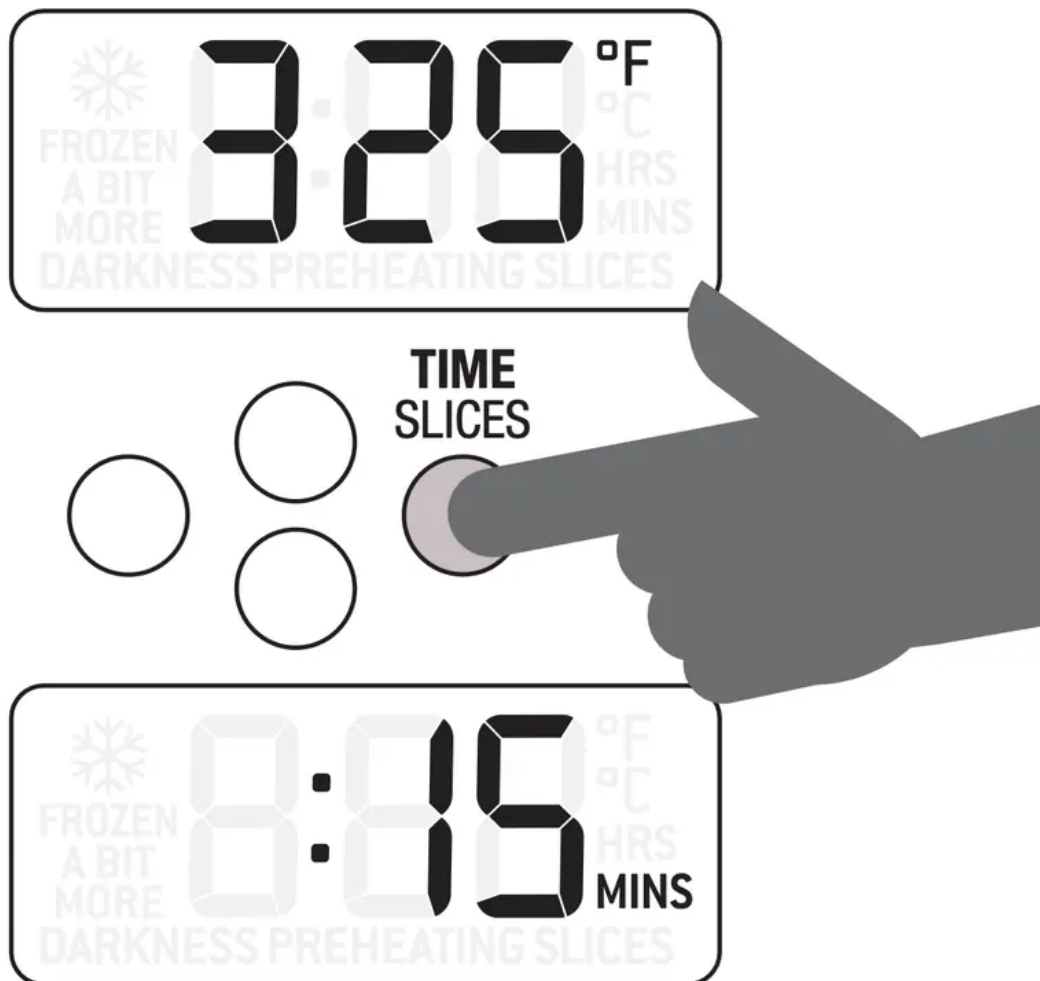


3. Close the oven door.

4. Turn the FUNCTION dial until the indicator reaches the REHEAT function. The LCD screen indicates the preset temperature of '325°F'.



5. The reheating temperature and time can be adjusted before or during the reheating cycle.
- a) The preset reheating temperature of 325°F is displayed as the default on the LCD screen. Press the down or up arrows to adjust the cooking temperature in 10°F increments, from 120°F to a maximum of 375°F (or in the Celsius mode, 5°C increments, from 50°C to a maximum 190°C).
 - b) To select the reheating time, press the TIME button until the LCD screen displays the preset reheating time of ':15 MINS'.



Press the down or up arrows to adjust the cooking time in one minute increments up to a maximum of 1 hour and in 5 minute increments between 1 and 2 hours.

NOTE: Your customized REHEAT temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the REHEAT function will automatically return to the preset temperature of '325°F', preset time of ':15 MINS'.

6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange.

7. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.

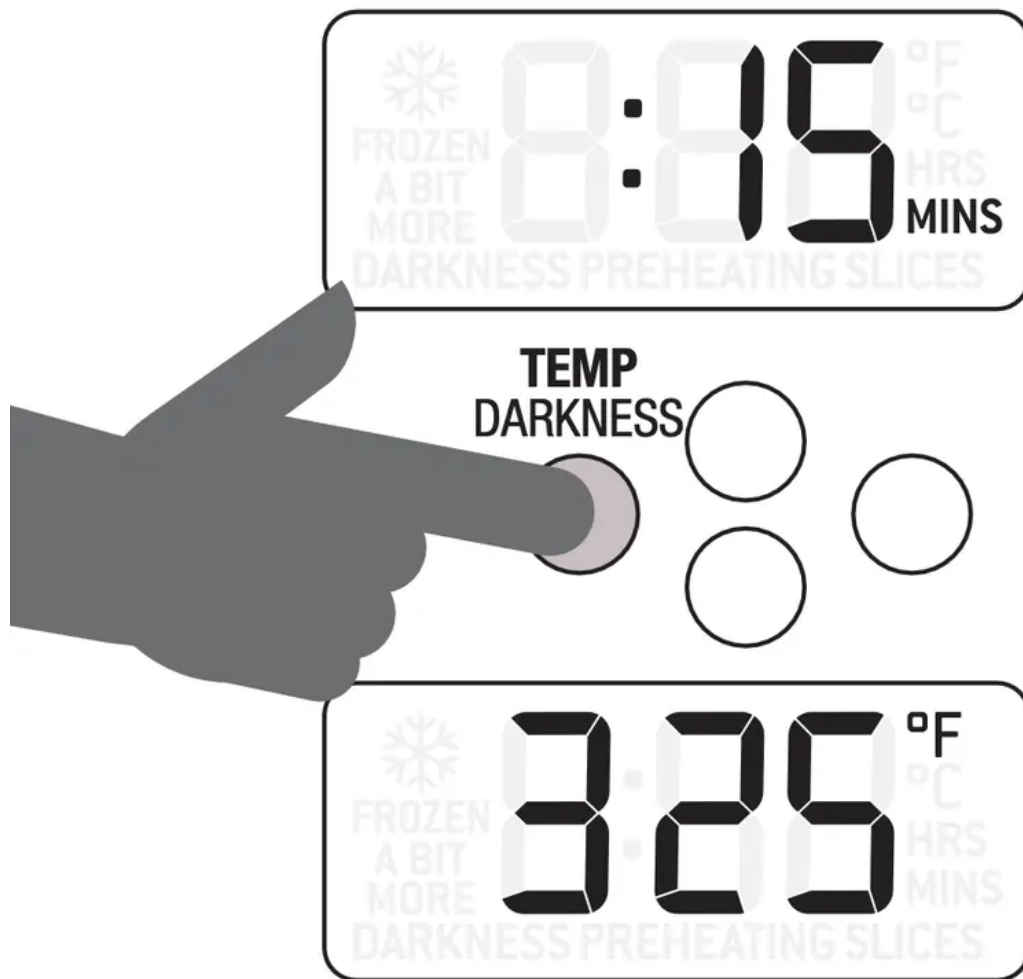


**PREHEATING
COMPLETE.**



8. Place food on the Breville enamel baking pan or in an oven-proof pan, then place on the center of the wire rack so air flows around the back, as well as the front of the food.
9. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the reheating cycle by pressing either the down or up arrows or pushing the A BIT MORE™ button. Toggle between Temperature and Time by pressing either the TEMP or TIME

button.



10. At the end of the reheating cycle, the oven alert will sound three times and the START/CANCEL button will cease to illuminate and the LCD will illuminate blue.
11. If the reheat cycle has finished and you would prefer your food to be reheated slightly more, press the A BIT MORE™ button for an additional 5 minutes.
If the oven has not finished the cycle, 5 minutes will be added to the existing time remaining. If the oven has finished the cycle, pressing the A BIT MORE™ button will start the reheat cycle and count down from 5 minutes. Each subsequent selection of the A BIT MORE™ button will add 5 minutes to the reheating time, up to a maximum of 2 hours.
IMPORTANT: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.
12. The reheating cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and the LCD will illuminate blue.
NOTE: For safety reasons the oven is limited to a maximum of 2 hours of continuous reheating. Time that has already elapsed during the cycle is included. If the oven does

not allow you to input extra time it is because the maximum continuous time has been reached. Allow the oven to cool before restarting the cycle.

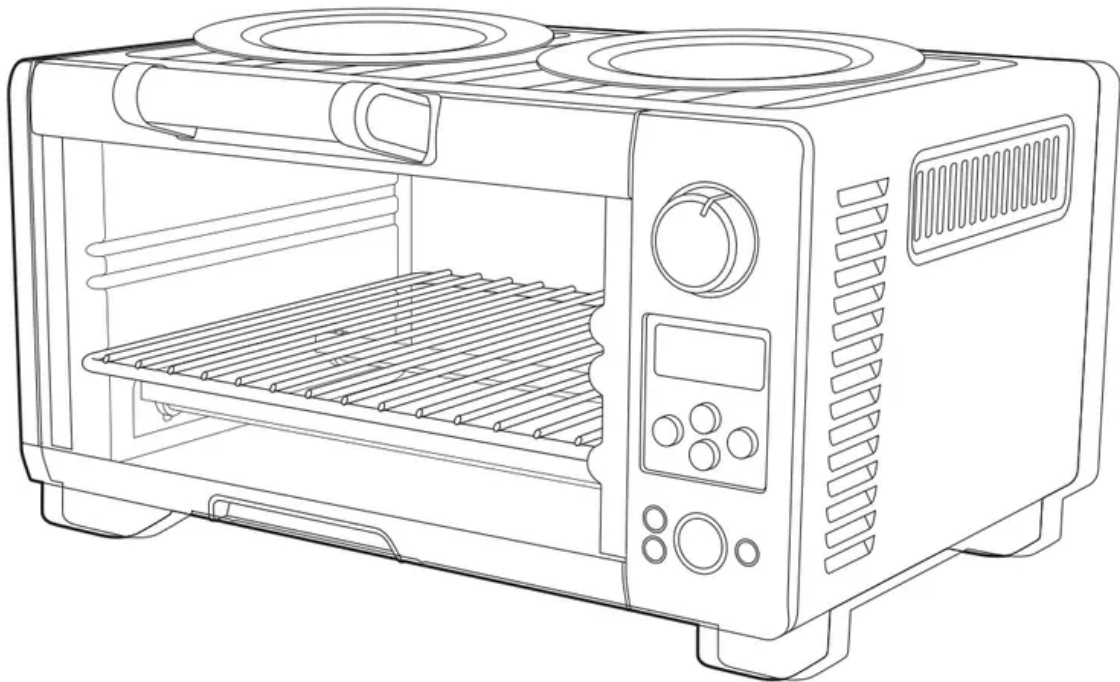
USING THE PLATE WARMING TRAY

The top of the oven is very hot during and after operation. Do not store any item on top of the oven when in operation.

The only exceptions is one layer of ceramic plates for warming.

IMPORTANT: The use of any accessory attachments not recommended by Breville may cause injuries.

IMPORTANT: The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.



CARE & CLEANING

Ensure the oven is turned OFF by pressing the START/CANCEL button on the control panel. The oven is OFF when the button surround illumination is no longer red and the LCD is illuminated blue. Remove the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

NOTE:

Do not use abrasive cleansers, metal scouring pads or metal utensils on any of the interior or exterior surfaces of the oven, including the crumb tray.

Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the porcelain enamel finish of the baking pan.

Cleaning the outer body and door

1. Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
2. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
3. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven ON.

IMPORTANT: Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

Cleaning the interior

1. The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any spattering that may occur, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning. Avoid touching the quartz heating elements.

IMPORTANT: Use extreme caution when cleaning the quartz heating elements. Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element.

Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven ON.

2. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven ON.

Cleaning the crumb tray

1. After each use, allow the oven to cool and slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
2. To remove baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
3. Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a power outlet and turning the oven ON.

Cleaning the wire rack and baking pan

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
2. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.

Storage

1. Ensure the oven is turned OFF by pressing the START/CANCEL button on the control panel. The oven is OFF when the button surround illumination is no longer red. Then remove the power plug from the power outlet.
2. Allow the oven and all accessories to cool completely.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven and that the baking pan is resting on the wire rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the oven in an upright position standing level on its support legs. Do not store anything on top and inside the oven except the accessories.

HELPFUL TIPS

- For questions regarding the use of oven safe and specialty bakeware in compact ovens, please contact the bakeware manufacturer directly.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.
- Citric acid, found in foods such as orange, lemon and lime juice, may damage the porcelain enamel finish of the baking pan. When cooking foods with high citric acid content, we strongly recommend lining the enamel surface with foil or baking paper to extend the life of these accessories.
- Caution should be exercised when using metal foil to cover accessories, pans, and dishes. Be sure that the metal foil is fitted securely as close contact with the oven's heating elements can cause overheating and risk of fire.
- When using metal foil to cover accessories, pans, and dishes, it is recommended that the wire rack be in the middle or bottom rack height position. This is to minimize the risk of the metal foil coming into contact with the top heating elements.
- Caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

- Due to the high temperatures of the oven, Breville does not recommend placing the oven in enclosed areas. Placing the oven in an enclosed area, such as a cabinet or wall recess may cause overheating of the appliance, surface damage and wall discoloration due to radiated heat and steam from around oven door.

TROUBLESHOOTING



PROBLEM	EASY SOLUTION
Oven will not switch “ON”	<ul style="list-style-type: none"> • Check that the power plug is securely inserted into the power outlet • Insert the power plug into an independent power outlet • Insert the power plug into a different outlet • Reset the household circuit breaker if necessary
I would like to restore the oven’s default settings	<ul style="list-style-type: none"> • The oven will remember the last setting used for each function unless you remove the power plug from the power outlet. • To restore the oven’s default settings for each function, remove the power plug from the power outlet. Wait 5 seconds, then plug back in.
The LCD display light has gone out	<ul style="list-style-type: none"> • The oven goes into STANDBY mode if not used for 10 minutes. When in STANDBY mode, the LCD screen will cease to illuminate, however three dash marks will be visible. • To re-activate the oven out of STANDBY mode, press the START/CANCEL button on the control panel, or turn any dial. The LCD screen will re-illuminate.
The pizza does not cook evenly	<ul style="list-style-type: none"> • Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 90 degrees for more even browning.
The pizza crust does not crisp	<ul style="list-style-type: none"> • Breville recommends using a dark colored, non-stick pizza pan when cooking a pizza. Light colored pans reflect heat and may not effectively crisp the pizza crust. • For a crisper crust, pizzas can be cooked directly on the wire rack. However care should be taken as melted cheese and other ingredients may build-up on the heating elements and create a potential fire risk.
I cannot select the FROZEN FOODS button	<ul style="list-style-type: none"> • The FROZEN FOODS button is only selectable during the TOAST, BAGEL, BAKE, PIZZA and COOKIE functions.



<p>Steam is coming out from the top of the oven door</p>	<ul style="list-style-type: none"> • This is normal. The door gap allows steam from high moisture foods such as frozen bread to be released.
<p>Water is dripping onto counter top from under door</p>	<ul style="list-style-type: none"> • This is normal. The condensation created from high moisture content foods will run down the inside of the door and can drip onto the counter.
<p>The temperature reading on the LCD screen doesn't match the temperature measured inside the oven.</p>	<ul style="list-style-type: none"> • To ensure the measurements are standardized, the oven temperatures have been calibrated in the TOAST position (center of the middle rack with no tray in place). Re-check the temperature in this position, ensuring not to open the oven door for 10 minutes as heat will escape each time the door is opened.
<p>The LCD screen displays 'E01'</p>	<ul style="list-style-type: none"> • The LCD screen will display 'E01' when there is a non-resettable issue with the appliance. Should this occur, immediately remove the power cord from the wall outlet and call the Breville Customer Service Center (1-866-BREVILLE).
<p>The LCD screen Displays 'E02'</p>	<ul style="list-style-type: none"> • The LCD screen will display 'E02' when there is a non-resettable issue with the appliance. Should this occur, immediately remove the power cord from the wall outlet and call the Breville Customer Service Center (1-866-BREVILLE).
<p>The LCD screen Displays 'E03'</p>	<ul style="list-style-type: none"> • The LCD screen will display 'E03' if the oven temperature is above the set maximum limit. Remove the plug from the wall outlet, allow the oven to cool for 15 minutes, then plug back in. • Call Breville Customer Service (1-866-BREVILLE) if the 'E03' message continues.
<p>The LCD screen Displays 'E04'</p>	<ul style="list-style-type: none"> • The LCD screen will display 'E04' if the room temperature is below the set minimum. Unplug the oven and relocate to a warmer area.



Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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