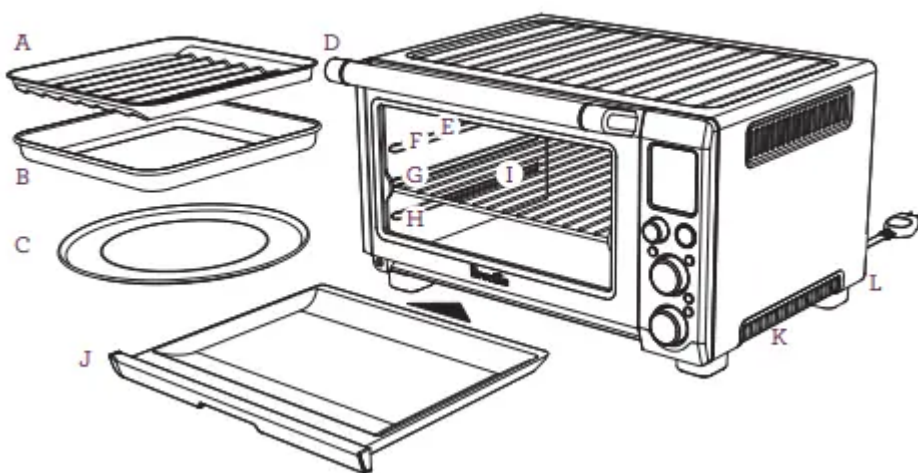
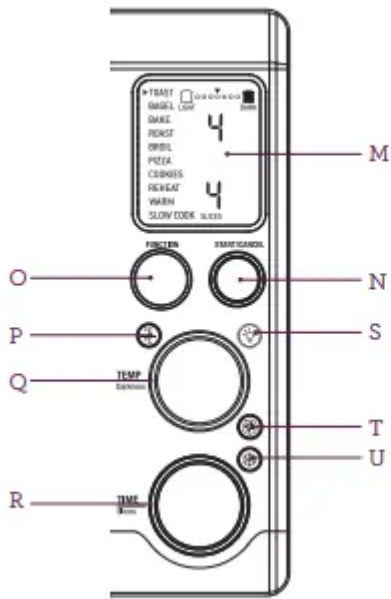


KNOW YOUR BREVILLE PRODUCT



- A. 12" x 12" enamel broiling rack
- B. 12" x 12" enamel baking pan
- C. 13" non-stick pizza pan
- D. Door handle
- E. Oven light
- F. Top rack height position: BROIL function
- G. Middle rack height position: TOAST, BAGEL, PIZZA and COOKIES functions
- H. Bottom rack height position: BAKE, ROAST, REHEAT, WARM and SLOW COOK functions
- I. Wire rack
- J. Crumb tray
- K. Ventilation slots
- L. Breville Assist%o Plug



Accessories sold separately:



Bamboo Cutting Board
Part No: BOV800CB



13" Non-Stick Pizza Crisper
Part No. BOV800PC13



13" Pizza Stone
Part No. BOV800PS13

M. LCD screen

N. START/CANCEL button

O. FUNCTION dial

P.  TEMPERATURE conversion button

Q. TEMPERATURE dial/toast and bagel darkness control

R. TIME dial/toast and bagel slice selection/pizza size selection

S.  OVEN LIGHT button

T.  CONVECTION button

U.  FROZEN FOODS button

Quick Start Guide

This Quick Start Guide is designed for first time use.

For safety and more information, refer to the rest of the Instruction Book

PREPARING THE OVEN

In order to remove any protective substances on the heating elements, it is necessary to run the oven empty for 15 minutes. Ensure the area is well ventilated as the oven may emit vapors. These vapors are safe and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the crumb tray, wire rack, broiling rack, baking pan and pizza pan from the polyfoam packaging. Wash them with a soft sponge in warm, soapy water then rinse and dry thoroughly.
3. Wipe the interior of the oven with a soft, damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4" (10cm) of space on both sides of the appliance and 6" (15cm) above.
5. Insert the crumb tray into the oven.
6. Unwind the power cord completely and insert the power plug in to a grounded power outlet.
7. The oven alert will sound and the LCD screen will illuminate. The function options will appear with an indicator on the TOAST setting.
8. Turn the FUNCTION dial to the right until the indicator reaches the PIZZA function.



9. Press the START/CANCEL button. The button backlight will illuminate red, the LCD screen will illuminate orange and the oven alert will sound.
10. The LCD screen will indicate a blinking 'PREHEATING'. Once the oven has reached the set temperature, the temperature alert will sound.
11. The timer will be displayed and automatically begin to count down.
12. At the end of the cooking cycle, the oven alert will sound, the START/ CANCEL button backlight will go out and the LCD screen will illuminate blue.
13. The oven is now ready to use.

ELEMENT IQ™

The Breville Smart Oven™ Pro features Element IQ™, a cooking technology that adjusts the power of the heating elements to cook food more evenly and quickly. Each of the oven's functions

is preset with our recommended setting, however we suggest experimenting with these depending on the recipe, amount of food and your personal taste. Your customized setting will remain in the memory of the oven until changed or the oven is unplugged from the power outlet.

OVEN FUNCTIONS OVERVIEW

FUNCTION	RACK POSITION	OPTIONAL SETTINGS	PRESETS	PREHEAT	RANGE
TOAST	Middle	FROZEN FOODS	Darkness 4 Slices 4	No	Darkness 1-7 Slices 1-6
BAGEL	Middle	FROZEN FOODS	Darkness 4 Slices 4	No	Darkness 1-7 Slices 1-6
BAKE	Bottom	CONVECTION TEMPERATURE CONVERSION	325°F CONVECTION 30 MINS	Yes	120°F-450°F Up to 10:00 HRS
ROAST	Bottom	CONVECTION TEMPERATURE CONVERSION	350°F CONVECTION 1:00 HRS	Yes	120°F-450°F Up to 10:00 HRS
BROIL	Top	TEMPERATURE CONVERSION	500°F 10 MINS	No	300°F-500°F Up to 20 MINS
PIZZA	Middle	CONVECTION TEMPERATURE CONVERSION FROZEN FOODS	450°F CONVECTION FROZEN FOODS 12" PIZZA SIZE	Yes	120°F-450°F 6" - 13" PIZZA SIZE
COOKIES	Middle	CONVECTION TEMPERATURE CONVERSION FROZEN FOODS	350°F CONVECTION 11 MINS	Yes	120°F-450°F Up to 1:00 HRS
REHEAT	Bottom	CONVECTION TEMPERATURE CONVERSION	325°F CONVECTION 15 MINS	No	120°F-450°F Up to 2:00 HRS
WARM	Bottom	CONVECTION TEMPERATURE CONVERSION	160°F 1:00 HRS	No	120°F-450°F Up to 2:00 HRS
SLOW COOK	Bottom	CONVECTION	HI CONVECTION 4:00 HRS	Yes	HI, 2:00- 8:00 HRS LO, 4:00- 10:00 HRS Automatic KEEP WARM Up to 2:00 HRS

OPERATING YOUR BREVILLE PRODUCT

OPERATING YOUR BREVILLE OVEN

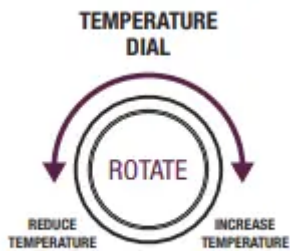
1. Position the wire rack so the spokes face upward and insert it into the desired rack position. The rack positions are conveniently printed on the right-hand side of the oven door window.



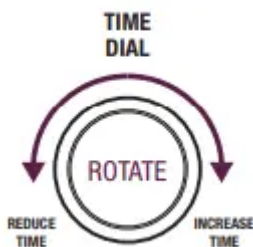
2. Turn the FUNCTION dial until the indicator on the LCD screen reaches the desired setting.

3. The top figure on the LCD screen indicates the preset cooking temperature for the selected setting. For the TOAST and BAGEL settings it indicates the darkness level. Turn the

TEMPERATURE dial to the left to reduce the temperature or to the right to increase the temperature.



4. The bottom figure on the LCD screen indicates the preset cooking time for the selected setting. For the TOAST and BAGEL settings it indicates the number of slices; for the PIZZA setting it indicates the size of the pizza. Turn the TIME dial to the left to reduce the cooking time or to the right to increase the cooking time.



5. For settings without a preheat cycle (TOAST, BAGEL, BROIL, REHEAT, WARM), place the food directly on the wire rack or on the included pizza pan, broiling rack and/or baking pan. Ensure the food is centered in the oven for the most even cooking.

a) Close the oven door.

b) Press the START/CANCEL button. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.

c) The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.

6. For settings that feature a preheat cycle (BAKE, ROAST, PIZZA, COOKIES, SLOW COOK), press the START/ CANCEL button before placing food in the oven. The button backlight will illuminate red, the oven alert will sound and the LCD screen will indicate a blinking 'PREHEATING' while the oven is heating up.

a) When the oven is ready for use, the blinking 'PREHEATING' will go out, the oven alert will sound and the timer will start counting down. Place the food in the oven, either directly on the wire rack or on the included pizza pan, broiling rack and/or baking pan. Ensure the food is centered in the oven for the most even cooking.

b) Close the oven door.

c) The timer will continue to count down. The cooking temperature and time can be adjusted during the cooking cycle.

7. At the end of the cooking cycle, the oven alert will sound, the START/ CANCEL button backlight will go out and the LCD screen will illuminate blue.

NOTE

The cooking cycle can be stopped at any time by pressing the START/ CANCEL button. This will cancel the cycle and the button backlight will go out.

MAGNETIC AUTO-EJECT RACK

When the wire rack is inserted into the middle rack position, it will automatically eject halfway out of the oven when the door is opened so you can easily remove your toasted items.

Always open the door slowly when the wire rack is in this position to prevent the rack from ejecting too quickly

TOAST FUNCTION

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, with the spokes facing upward, into the middle rack height position.
2. If toasting 1-3 slices, center the slices on the wire rack. If toasting 4-6 slices, evenly space them with 2-3 slices at the front of the wire rack and 2-3 slices at the back of the rack.
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the TOAST function. The top figure on the LCD screen indicates the preset darkness setting '4', while the bottom figure indicates the preset number of slices '4'



5. The darkness setting and number of slices can be adjusted before or during the toasting cycle.

a) The darkness setting is indicated by the row of circles at the top of the LCD screen. Turn the TEMPERATURE dial to the left to reduce the darkness setting, or to the right to increase it. The triangle above the circles will move according to the selected setting

As general guide:

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

b) The number of slices is displayed as the bottom figure on the LCD screen. Turn the TIME dial to the left to reduce the number of slices, or to the right to increase it. The number of slices ranges from '1' to '6'.

6. Press the START/CANCEL button to start the TOAST function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.

7. The timer will be displayed and automatically begin to count down. The time can be adjusted during the toasting cycle by turning the TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.



8. At the end of the TOAST cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

BAGEL FUNCTION

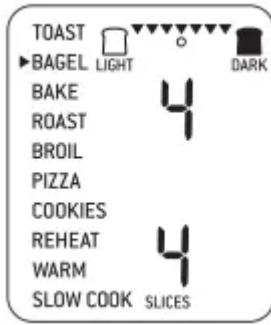
The BAGEL function crisps the insides of your cut bagel while only lightly toasting the outside. This function is also ideal for toasting crumpets or thick sliced specialty breads which require one side to be toasted more than the other.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. If toasting 1–3 bagel halves, center the slices on the wire rack. If toasting 4–6 halves, evenly space them with 2–3 halves at the front of the wire rack and 2–3 halves at the back of the rack

NOTE

The inside (cut side) of the bagel must always face upwards towards the top heating elements. This allows the cut side to get crisp while the crust is only lightly toasted.

3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the BAGEL function. The top figure on the LCD screen indicates the preset darkness setting '4', while the bottom figure indicates the preset number of bagel halves '4'.



5. The darkness setting and number of bagel halves can be adjusted before or during the toasting cycle.

a) The darkness setting is indicated by the row of triangles at the top of the LCD screen. Turn the TEMPERATURE dial to the left to reduce the darkness setting, or to the right to increase it. The circle below the triangles will move according to the selected setting

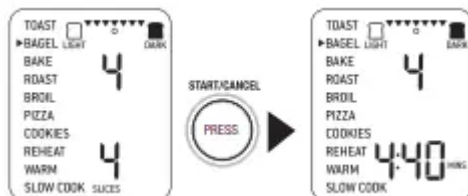
As general guide:

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

b) The number of bagel halves is displayed as the bottom figure on the LCD screen. Turn the TIME dial to the left to reduce the number of bagel halves, or to the right to increase it. The number of bagel halves ranges from '1' to '6'.

6. Press the START/CANCEL button to start the BAGEL function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.

7. The timer will be displayed and automatically begin to count down. The time can be adjusted during the bagel cycle by turning the TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.



8. At the end of the BAGEL cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

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.

BAKE FUNCTION

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 such as lasagna and pot pies.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position. Note that 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 on the LCD screen reaches the BAKE function. The top figure on the LCD screen indicates the preset BAKE temperature of '325°F', while the bottom figure indicates the preset time of ':30 MINS'. The preset CONVECTION setting will also be displayed.



4. The baking temperature and time can be adjusted before or during the baking cycle.
 - a) The baking temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the baking temperature from 120°F/50°C to a maximum of 450°F/230°C.
 - b) The baking time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to select up to 2 hours for temperatures above 300°F/150°C and up to 10 hours for temperatures below 300°F/150°F.
5. Press the START/CANCEL button to activate the BAKE function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the included baking pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the baking cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.



9. At the end of the BAKE cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

ROAST FUNCTION

The ROAST function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and roasted to perfection on the outside.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the ROAST function. The top figure on the LCD screen indicates the preset ROAST temperature of '350°F', while the bottom figure indicates the preset time of '1:00HRS'. The preset CONVECTION setting will also be displayed.



4. The roasting temperature and time can be adjusted before or during the roasting cycle.
 - a) The roasting temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the baking temperature from 120°F/ 50°C to a maximum of 450°F/230°C.
 - b) The roasting time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to select up to 2 hours for temperatures above 300°F/150°C and up to 10 hours for temperatures below 300°F/150°C.

5. Press the START/CANCEL button to activate the ROAST function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the included baking pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the roasting cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.



9. At the end of the ROAST cycle, the oven alert will sound. The START/ CANCEL button backlight will go out and the LCD screen will illuminate blue.

BROIL FUNCTION

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

1. Insert the wire rack, with the spokes facing upward, into the top rack height position.
2. Insert the included broiling rack into the baking pan. Place food on the assembled broiling rack 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 on the LCD screen reaches the BROIL function. The top figure on the LCD screen indicates the preset temperature of '500°F', while the bottom figure indicates the preset time of ':10 MINS'



5. The broiling temperature and time can be adjusted before or during the broiling cycle.

a) The broiling temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust broiling to one of three pre-set temperatures: 500°F, 400°F, 300°F.

b) The broiling time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to adjust the time up to 20 minutes.

6. Press the START/CANCEL button to activate the BROIL function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange.

7. The timer will be displayed and automatically begin to count down. The temperature and time can be adjusted during the broiling cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.

8. At the end of the BROIL cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

PIZZA FUNCTION

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

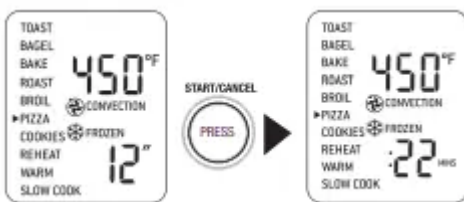
1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.

2. Close the oven door.

3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the PIZZA function. The top figure on the LCD screen indicates the preset PIZZA temperature of '450°F', while the bottom figure indicates the preset size of 12". The preset CONVECTION and FROZEN settings will also be displayed.



4. The pizza temperature and size can be adjusted before or during the cycle.
 - a) The pizza temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the baking temperature from 120°F/50°C to a maximum of 450°F/230°C.
 - b) The pizza size is displayed as the bottom figure on the LCD screen. Turn the TIME dial to the left to reduce the size, or to the right to increase it. The pizza sizes range from 6" to 13".
5. Press the START/CANCEL button to activate the PIZZA function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the included pizza pan, on the center of the wire rack so air will flow around all sides of the food.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.



9. At the end of the PIZZA cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

COOKIES FUNCTION

The COOKIES function is ideal for baking homemade or commercially prepared cookies and other baked treats.

Ready-to-bake crescent rolls, cinnamon scrolls, biscuits and strudels are ideally baked using this function.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the COOKIES function. The top figure on the LCD screen indicates the preset temperature of '350°F',

while the bottom figure indicates the preset time of ':11 MINS'. The preset



CONVECTION setting will also be displayed.

4. The baking temperature and time can be adjusted before or during the cookie cycle.
 1. The baking temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the baking temperature from 120°F/50°C to a maximum of 450°F/230°C.
 2. The baking time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to adjust the time up to 1 hour.
5. Press the START/CANCEL button to activate the COOKIES function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the included baking pan, pizza pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
9. At the end of the COOKIES cycle, the oven alert will sound. The START/ CANCEL button backlight will go out and the LCD screen will illuminate blue.

REHEAT FUNCTION

The REHEAT function is ideal for reheating leftovers without browning.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Place food, positioned on the included baking pan, pizza pan or other ovenproof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the REHEAT function. The top figure on the LCD screen indicates the preset temperature of '325°F',

while the bottom figure indicates the preset time of ':15 MINS'. The preset



CONVECTION setting will also be displayed

5. The reheating temperature and time can be adjusted before or during the reheating cycle.
 1. The temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the temperature from 120°F/50°C to a maximum of 450°F/230°C.
 2. The time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to adjust the time up to 2 hours.
6. Press the START/CANCEL button to activate the REHEAT function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange.
7. The timer will be displayed and begin to count down. The temperature and time can be adjusted during the reheating cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
8. At the end of the REHEAT cycle, the oven alert will sound. The START/ CANCEL button backlight will go out and the LCD screen will illuminate blue

WARM FUNCTION

The WARM function maintains hot foods at the recommended temperature to prevent bacterial growth (160°F/70°C or above).

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Place food, positioned on the included baking pan, pizza pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the WARM function. The top figure on the LCD screen indicates the preset temperature of '160°F',

while the bottom figure indicates the preset time of '1:00 HRS'. The preset KEEP WARM



symbol will also be displayed.

5. The warming temperature and time can be adjusted before or during the warming cycle.
6. The temperature is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust the temperature from 120°F/50°C to a maximum of 450°F/230°C.
7. The time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to adjust the time up to 2 hours.
8. Press the START/CANCEL button to activate the WARM function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange.
9. The timer will be displayed and automatically begin to count down. The temperature and time can be adjusted during the warming cycle by turning the corresponding TEMPERATURE and TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
10. At the end of the WARM cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LCD screen will illuminate blue.

SLOW COOK FUNCTION

The SLOW COOK function has cooking profiles designed for long cook times at low temperatures.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the SLOW COOK function. The top figure on the LCD screen indicates the preset SLOW COOK setting of 'HI', while the bottom figure indicates the preset time of '4:00HRS'. The preset



CONVECTION setting will also be displayed.

4. The slow cook setting and time can be adjusted:
 1. The slow cook setting is displayed as the top figure on the LCD screen. Turn the TEMPERATURE dial to adjust slow cooking to one of two preset temperatures: 'LO' or 'HI'.
 2. The time is displayed as the bottom figure on the LCD screen. Turn the TIME dial to adjust the time between 4 and 10 hours for 'LO' and between 2 and 8 hours for 'HI'.
5. Press the START/CANCEL button to activate the SLOW COOK function. The button backlight will illuminate red, the oven alert will sound and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, inside oven-proof cookware, on the center of the wire rack so air will flow around all sides of the food.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. Time can be adjusted during the slow cook cycle by turning the corresponding TIME dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
9. At the end of the SLOW COOK cycle, the oven will automatically switch to the WARM function. The LCD screen will display 'KEEP WARM' and the maximum keep warm time of '2:00 HRS' will automatically count down. The keep warm cycle can be stopped at any time by pressing the START/ CANCEL button.

TIPS FOR SLOW COOKING

1. Ensure cookware is ovenproof and does not exceed 13 pounds when empty.
2. Fill cookware a minimum of $\frac{1}{2}$ and maximum of $\frac{3}{4}$ full to avoid over or under-cooking. To prevent spillover, do not fill cookware more than $\frac{3}{4}$ full.
3. Always slow cook with the lid on to prevent food from drying out. Cover cookware with a layer of aluminum foil before covering with lid to keep even more moisture in.
4. Follow cooking settings and times prescribed in traditional slow cooker recipes. One hour on 'HI' is equivalent to approximately one-and-a-half to two hours on 'LO'.
5. Cold food will take longer to cook than food that has been pre-seared or heated so adjust cooking times as appropriate. Do not slow cook frozen foods.

USING THE WARMING TRAY

The top of the oven is very hot during and after operation. As a result, storing items on top of the oven is not recommended.

The only exception is the optional Breville Bamboo Cutting Board and Serving Tray that fits in the ribbed section on top of the oven. Visit www.breville.com for more information.



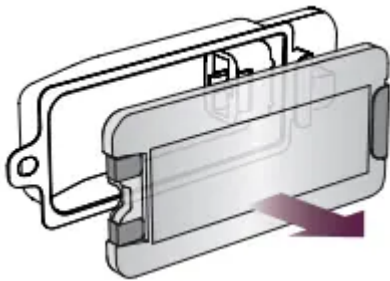
CARE, CLEANING & STORAGE

REPLACING THE OVEN LIGHT

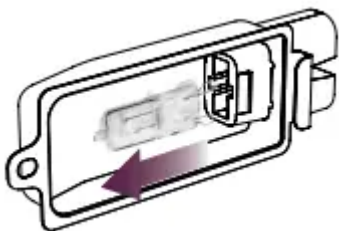
WARNING

Always unplug oven and let cool before replacing bulb. Only use a 25-Watt, 120V, G9 type oven bulb.

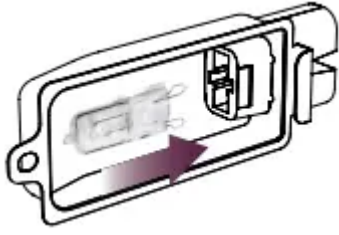
1. Remove the wire rack from the oven before replacing the light.
2. The light is positioned on the lefthand side of the oven cavity. Position your fingers on the outside of the light housing and gently pull the glass cover away from the oven wall to remove it. If you are unable to pull the cover off, slide a spoon into the left side of the light housing and gently lever the glass cover off. Always hold the glass cover with the other hand to prevent the cover from falling and breaking.



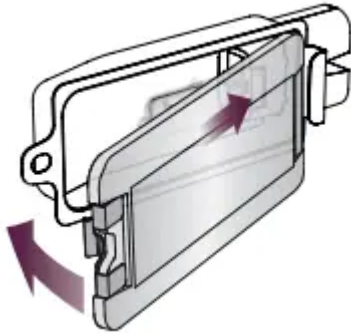
3. Remove the used bulb by pulling it directly out of its holder.



4. Use a soft cloth to insert the new bulb. Do not directly touch the surface of the bulb with your fingers as oil from your skin can damage the bulb.



5. To reattach the glass cover, align the metal hook with the left side of the light housing. Slide the opposite end of the glass cover into the metal bracket on the right side of the housing, then push the metal hook into the left side of the housing until it snaps securely into position.



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. Wipe the LCD screen with a soft damp cloth. Apply cleanser to the cloth and not the LCD surface. Cleaning with dry cloth or abrasive cleaners may scratch the surface.
4. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

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 while cooking, wipe the walls with a soft, damp sponge. A nonabrasive liquid cleanser or mild spray solution may be used to avoid buildup of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning. Avoid touching the quartz heating elements

Cleaning the crumb tray

1. After each use, 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, broiling rack, baking pan and pizza pan

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
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 backlight is no longer illuminated.
2. Remove the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven; the broiling rack is inserted into the baking pan and resting on the wire rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store anything on top. The only exception is the optional Breville Bamboo Cutting Board and Serving Tray

TROUBLESHOOTING

Oven will not switch "ON"

- Check that the power plug is securely inserted into the outlet.
- Insert the power plug into an independent outlet.
- Insert the power plug into a different outlet.
- Reset the circuit breaker if necessary.

I would like to have the oven LCD default settings back

- The oven will remember the last setting used for each function unless you remove the plug from the power outlet.
- To restore the oven's default settings for each function, remove the plug from the power outlet. Wait 5 seconds, then plug back in.

The LCD display light has gone out

- The oven goes into standby mode if not used for 10 minutes. When in standby mode, the LCD screen will cease to illuminate, however all function options will still 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

- 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 darkness.

The Magnetic Auto-Rack Eject comes out too far when I open the door

- Always open the door slowly and in a controlled manner when the wire rack is inserted into the middle rack height position to prevent the wire rack from ejecting too quickly.

I cannot select the FROZEN FOODS button

- The FROZEN FOODS button is only selectable during the TOAST, BAGEL, PIZZA and COOKIES functions.

Steam is coming out from the top of the oven door

- This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads.

The heating elements appear to be pulsing

- Element IQ% accurately controls the heat inside the oven by pulsing the power in the heating elements in short bursts. This is normal.

Water is dripping onto counter from under door

- This is normal. The condensation created from high moisture content foods such as frozen breads will run down the inside of the door and can drip onto the counter.

The temperature reading on the LCD screen doesn't match the temperature measured inside the oven.

- 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. Note that the 'preheat' alert sounds at 75% of the target temperature.

The 'preheat' alert sounds at a lower temperature than what is displayed on the LCD screen.

- The 'preheat' alert sounds at 75% of the target temperature. This provides the fastest, combined preheating and cooking time.

- This is because when the 'preheating' alert sounds, signaling the user to open the oven door and insert food, there is dramatic temperature loss inside the oven. If the alert sounded at 100% of the target temperature, opening the door would mean a lot of this waiting time is "wasted". We have calculated that by sounding the alert at 75% of the target temperature, followed by the oven door being opened to place food inside the oven, that we still recover to the target temperature up to 2 minutes faster. This is why the temperature on the LCD screen does not match the target temperature at the 'preheat' alert. In total, it takes the oven approximately 8–10 minutes from start-up, including opening the oven door when the 'preheat' alert sounds, to reach the target temperature. To ensure the fastest heat up time, the Breville oven uses the maximum allowable power from the outlet (1500W for baking, 1800W for toasting).

The LCD screen displays 'E01'

- The LCD screen will display 'E01' when there is a nonresettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Breville Consumer Support.

The LCD screen displays 'E02'

- The LCD screen will display 'E02' when there is a nonresettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Breville Consumer Support.

The LCD screen displays 'E03'

- The LCD screen will display 'E03' if the oven temperature is above the set maximum limit. Remove the plug from the power outlet, allow the oven to cool for 15 minutes, then plug back in.
- Call Breville Consumer Support if the 'E03' message continues.

The LCD screen displays 'E04'

- The LCD screen will display 'E04' if the room temperature is below the set minimum. Unplug the oven and relocate to a warmer area.

The LCD screen displays 'E05'

- The LCD screen will display 'E05' when there is a nonresettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Breville Consumer Support.

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.

