

Quick Start Guide

This Quick Start Guide is designed for first time use.

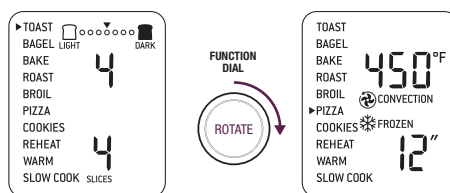
For safety and more information, refer to the rest of the Instruction Book.

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.

QUICK START GUIDE

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