

Breville®

the Mini Smart Oven™

Instruction Book - Livret d'instructions



BOV450XL

CONGRATULATIONS

On the purchase of your new
Breville Mini Smart Oven™

Register online for product support
and exclusive offers.*

USA Consumers: www.brevilleusa.com

Canadian Consumers: www.breville.ca

*Registering is not a substitute for proof of purchase when submitting a Warranty Claim.

4	Breville recommends safety first
7	Know your Breville Mini Smart Oven™
10	Quick Start Guide
14	Before first use - Preparing the oven for use - A note on cooking times - A note on rack height positions - A note on STANDBY mode - A note on optional settings
22	Operating your Breville Mini Smart Oven™ 23 - TOAST function 25 - BAGEL function 28 - BAKE function 31 - ROAST function 34 - BROIL function 37 - PIZZA function 41 - COOKIE function 43 - REHEAT function
46	Using the plate warming tray
48	Care and cleaning - Cleaning the outer body and door - Cleaning the interior - Cleaning the crumb tray - Cleaning the wire rack and baking pan - Storage
52	Helpful Tips
54	Troubleshooting
58	Recipes

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

- Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Always operate the oven on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place the oven on or near a hot gas or electric burner, or where it could touch another heated oven.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- To protect against electric shock do not immerse the oven, power cord or power plug in water or any other liquid.
- When operating the oven, keep a minimum distance of 4" (10cm) of space on both sides of the appliance. This will allow for adequate air circulation and help prevent the possibility of wall discoloration due to radiated heat.
- Do not touch hot surfaces. Appliance surfaces, including the door and outer surface of the oven are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles and knobs where available, when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.
- Extreme caution must be used when removing pans, dishes and accessories such as the included baking pan, contain hot oil or other hot liquids.
- The glass of the oven door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time, shatter into many small pieces without apparent cause.
- Do not leave the door standing open for extended periods of time when the oven is turned ON.
- 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 are described on Page 47 - one layer of ceramic plates for warming, and the any accessory provided by Breville for use in the ribbed section on top of the oven. If the ribbed section is used as a warming tray during operation, protective hot pads or insulated oven mitts should be used when removing heated items. Alternatively, allow the oven to cool down before handling.
- The oven is very hot during and after operation. Do not allow electrical power cords other than the one supplied with the oven to come in contact with the oven.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- 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

BREVILLE RECOMMENDS SAFETY FIRST

discoloration due to radiated heat and steam from around the oven door.

- Caution should be exercised when cooking foods with high oil content such as pine nuts and walnuts. Broiling these foods; cooking them for extended periods of time or at high temperatures may create a fire risk.
- In the event that any foods catch fire in the oven, keep the oven door closed. Turn the oven off and unplug from the power outlet. Wait until the fire goes out before opening the oven door.
- 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.
- 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.
- Oversized foods and metal utensils must not be inserted in the oven as they may create fire or risk of electric shock.
- Metal utensils such as knives should not be inserted in the oven to remove food residue from the quartz tube elements. This can damage the elements as well as lead to electrocution.
- It is recommended to use only the accessories supplied with this oven.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not use the toast function for purposes other than toasting foods.
- Do not place hands inside the oven during operation.
- Do not use the oven for other than intended use.
- This appliance is for household use only.
- Do not use the appliance for anything other than its intended purpose as described in

this booklet. Do not use outdoors. Do not use in moving vehicles or boats.

- Do not attempt to operate the oven by any method other than those described in this booklet.
- Do not leave the appliance unattended when in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Close supervision is necessary when the appliance is used by or near children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- To turn the oven ON and OFF, press the START/CANCEL button on the control panel. The oven is OFF when the button surround illumination is OFF.
- To disconnect from the wall outlet, first turn OFF the oven, and then remove the power plug from the wall outlet.
- When the oven is not in use or when left unattended, disconnect the oven from the wall outlet.
- Before attempting to move the oven, or before assembling or disassembling parts, cleaning or storing, turn OFF the oven, allow to cool, and disconnect from the wall outlet.
- Strictly follow the Care and Cleaning instructions on page 49. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Regularly clean the crumb tray to discard crumbs. Ensure to turn OFF the oven, remove the power plug from the wall outlet and allow the oven to cool before pulling the crumb tray out.
- Always ensure the crumb tray is thoroughly dried after cleaning. Ensure to re-insert the crumb tray before operating the oven.

BREVILLE RECOMMENDS SAFETY FIRST

- Do not store any materials other than the supplied accessories in the oven when not in use.
- This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- If the power outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operation current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Regularly inspect the supply cord, plug and actual appliance for any damage. Do not operate if damaged in anyway or after the appliance malfunctions. Immediately cease use of the appliance and visit **www.Breville.com** or call Breville Customer Service at 1-866-BREVILLE for examination, repair or adjustment.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- For any maintenance other than cleaning, visit **www.Breville.com** or call Breville Customer Service at 1-866-BREVILLE.
- Your Breville appliance comes with a unique Assist™ Plug, conveniently designed with a finger hole in the power plug for easy and safe removal from the wall outlet.

For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. Use in conjunction with a power strip or extension cord is not recommended.

- Remove the power plug from the power outlet before attempting to move the appliance, when the appliance is not in use and before cleaning and storing.
- This is an 1800W appliance. In Canada it is a CSA standards requirement that if using the Bake or Roast function for more than 1.5 hours continuously, that the oven be allowed to rest for 30 minutes before another cycle is started. If using Pizza or Cookie function for more than one hour continuously, the oven should be allowed to rest for 40 minutes before another cycle is started.

SHORT CORD INSTRUCTIONS

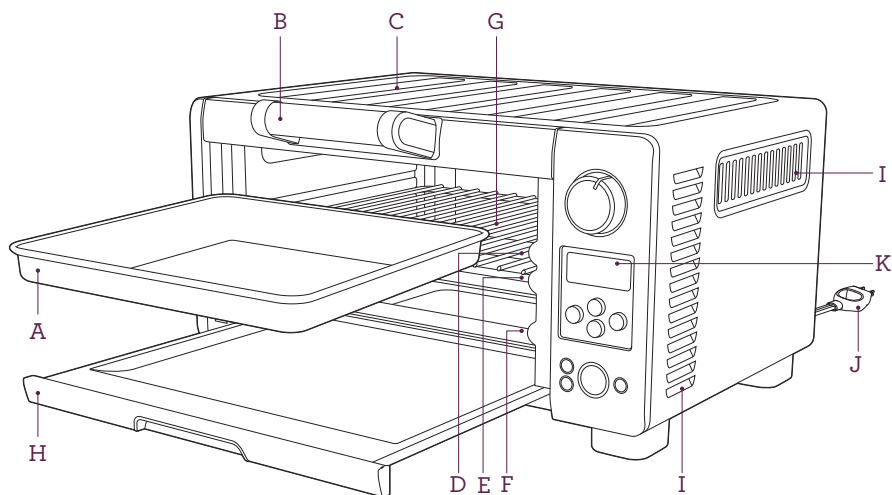
Your Breville appliance is fitted with a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

KNOW

your Breville Mini Smart Oven™

KNOW YOUR BREVILLE MINI SMART OVEN™



- A. 10" x 10" enamel baking pan
- B. Door handle
- C. Ribbed plate warming tray



IMPORTANT

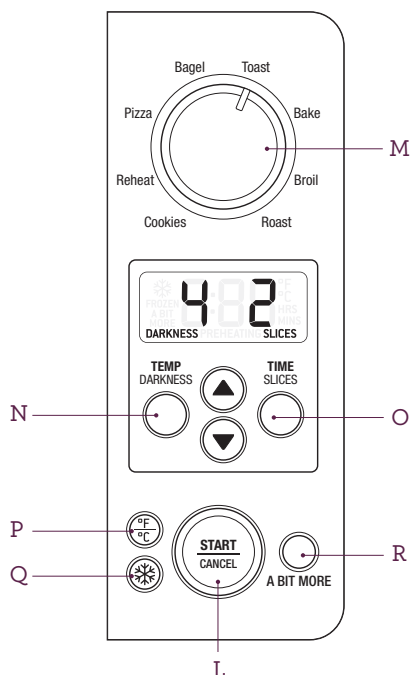
The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

NOTE

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

- 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**

KNOW YOUR BREVILLE MINI SMART OVEN™



- P. Temperature conversion button
- Q. Frozen foods button
- R. A Bit More™ button

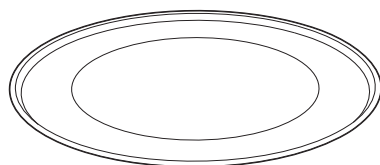
IMPORTANT

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

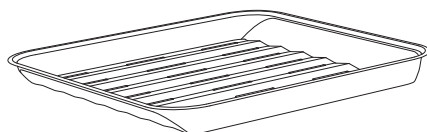
When the oven is plugged into a power outlet, the oven alert will sound twice and the LCD screen will illuminate blue for 10 minutes before entering STANDBY mode.

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.

Quick Start Guide

This Quick Start Guide is designed for first time use.

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

PREPARING THE OVEN (A ONE-TIME PROCESS)

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 are normal and not detrimental to the performance of the oven.

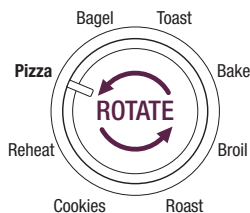
1. Place the oven on a flat, dry surface. Ensure there is 4" (10cm) of clear space on both sides of the appliance, there are no items on top, all packaging items have been removed from inside the oven and the crumb tray has been inserted.
2. Unwind the power cord and insert the power plug into a power outlet.
3. The oven alert will sound and the LCD screen will illuminate.
4. Turn the FUNCTION dial until the indicator reaches the PIZZA function. The figure on the LCD screen indicates the preset temperature of '425°F'. The preset FROZEN FOODS setting will also be displayed.

5. Press the START/CANCEL button to activate. The button surround will illuminate and, the oven alert will sound and the LCD will illuminate orange.
6. The LCD screen will indicate a blinking 'PREHEATING'. Once the oven has reached the set temperature, the temperature alert will sound.
7. The timer will be displayed and automatically begin to count down in one minute increments.
8. 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 LCD screen will illuminate blue.

NOTE

When the oven is turned on for the first time, it may emit vapors. This is due to the protective substances on the heating elements. These are safe and not detrimental to the performance of the oven.

FUNCTION DIAL

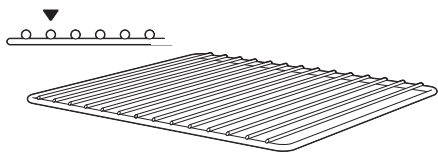


QUICK START GUIDE

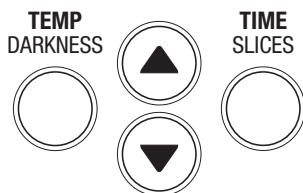
OPERATING YOUR BREVILLE MINI SMART OVEN™

The Breville Mini Smart Oven™ features Element IQ™ - a cooking technology that regulates the heating elements to cook food more evenly and quickly. Each of the oven's functions are preset with our recommended settings, 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.

1. Insert the wire rack into the recommended rack height position. These are conveniently printed on the right hand side of the oven door. The wire rack should be positioned with the spokes facing upwards.



2. Turn the FUNCTION dial until the indicator reaches the desired setting.
3. To change the cooking temperature or time, press the TEMP or TIME button until the LCD screen displays the corresponding temperature or time screen. Press the arrow down button to reduce the temperature/time or press the arrow up button to increase the temperature/time.



NOTE

The **TEMP** button also functions as the **DARKNESS** button on the **TOAST** and **BAGEL** functions.

NOTE

The **TIME** button also functions as the **SLICES** button on the **TOAST** and **BAGEL** functions.

Center the food on the wire rack - either placing directly on the wire rack or positioned on the Breville baking pan (see Page 30 of the Instruction Book for recommended cookware types and sizes).

NOTE

Some functions feature a preheating cycle. When the **START/CANCEL** button is pressed, the LCD screen will indicate a blinking 'PREHEATING'. Only place food inside the oven once the LCD screen no longer blinks 'PREHEATING' and the temperature alert has sounded.

4. Close the oven door.
5. Press the **START/CANCEL** button to activate. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange.
6. The timer will be displayed and begin 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 three times, the **START/CANCEL** button surround will no longer illuminate red, and the LCD will illuminate blue.

QUICK START GUIDE

NOTE

The cooking 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.

OVEN FUNCTIONS

TOAST FUNCTION: Evenly toasts bread so it's crisp and crunchy on the outside, while soft and moist on the inside.

Rack Position: Middle

Optional Settings:  **FROZEN**
FOODS button.

NOTE

During the toasting cycle, condensation may form on the oven door and steam may be emitted. This is normal - caused by the moisture content of the bread. Freshly baked and frozen breads generally produce more condensation and steam.

BAGEL FUNCTION: Crisps the insides of your cut bagel while only lightly toasting the outside.

Rack Position: Middle

Optional Settings:  **FROZEN**
FOODS button.

NOTE

The cut side of the bagel must always face upwards towards the top heating elements - so the top side becomes crisp while the crust is only lightly toasted.

BAKE FUNCTION: Bakes cakes, muffins, brownies and pastries evenly throughout. Also is ideal for cooking pre-packaged frozen meals including lasagna and pies.

Rack Position: Bottom

Optional Settings:  **TEMPERATURE**
CONVERSION button  **FROZEN**
FOODS button.

ROAST FUNCTION: Cooks a variety of meats and poultry that are tender and juicy inside and roasted to perfection outside. Ideal function for roasting potatoes and other hearty vegetables that require longer cooking times.

Rack Position: Bottom

Optional Settings:  **TEMPERATURE**
CONVERSION button.

BROIL FUNCTION: 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.

Rack Position: Top

Optional Settings:  **TEMPERATURE**
CONVERSION button.

NOTE

There are two Broiling temperature settings: 'HI' and 'LOW'. This determines how quickly the tops of your food brown - depending on the food, quantity and your personal taste.

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.

QUICK START GUIDE

PIZZA FUNCTION: Melts and browns cheese and toppings, while crisping the pizza crust. For best performance use the nonstick pizza pan accessory, see page 9.

Rack Position: Middle

Optional Settings:  TEMPERATURE
CONVERSION button  FROZEN
FOODS button.

NOTE

If cooking a frozen pizza, ensure to remove all packaging (including non metallic trays that may be provided) before placing the pizza in the oven. If cooking a fresh pizza or using a pizza stone, see Page 40 of the Instruction Book.

COOKIE FUNCTION: Ideal for baking homemade or commercially prepared cookies and ready-to-bake croissants, scones, biscuits and mini tarts or pies.

Rack Position: Middle

Optional Settings:  TEMPERATURE
CONVERSION button  FROZEN
FOODS button.

REHEAT FUNCTION: Ideal for reheating leftovers without browning the top. The Reheat function is a more gentle mode of cooking, better suited to thorough reheating without over cooking.

Rack Position: Bottom

Optional Settings:  TEMPERATURE
CONVERSION button.

A BIT MORE™: Allows you to conveniently and quickly add time to a cooking cycle. A BIT MORE™ can be used both during the cooking cycle or immediately after the cooking cycle has finished. During the cooking cycle, it will add a small amount of time proportional to the setting in use.

For instance, during the toasting phase, A BIT MORE™ adds up to 30 seconds to the TOAST cycle, while during the ROAST cycle, A BIT MORE™ adds 10 minutes.

If the cooking cycle has finished, A BIT MORE™ acts as a start button which will both start the cooking cycle and add time. If the cooking cycle is still running, A BIT MORE™ will simply add more time. This is especially useful when nearing the end of a cooking cycle and the food needs just that little bit more time.

NOTE

A BIT MORE™ can be pressed when the oven is cold (i.e. not immediately after a cooking cycle) and the oven will commence cooking, however, the BAKE, ROAST, COOKIE, PIZZA functions 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.

BEFORE FIRST USE

of your Breville Mini Smart Oven™

BEFORE FIRST USE

PREPARING THE OVEN FOR USE

1. Remove and safely discard any packing material, promotional labels and tape from both the inside and the outside of the oven.
2. Remove the crumb tray, wire rack and baking pan from the oven and remove any packaging material. Wash them in warm soapy water with a soft sponge, rinse and dry thoroughly. Insert the crumb tray into the oven.
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. Ensure there are no items on top of the oven.

NOTE

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 the oven door.

5. Unwind the power cord completely and insert the power plug into a 110/120V grounded power outlet.
6. The oven alert will sound twice and the LCD screen will illuminate.

NOTE

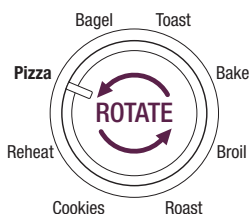
In order to remove any protective substances on the heating elements, it is necessary to run the oven empty for 15 minutes.

NOTE

Ensure the area is well ventilated as the oven may emit vapors. These are normal and not detrimental to the performance of the oven.

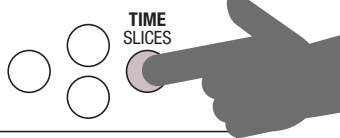
7. Turn the FUNCTION dial until the indicator reaches the PIZZA function. The figure on the LCD screen indicates the preset temperature of '425°F'. The preset  FROZEN FOODS setting will also be displayed.

FUNCTION DIAL



Press the TIME button.

The LCD screen will indicate the preset time of '18 MINS'.



BEFORE FIRST USE

- Press the START/CANCEL button to activate this setting. The oven alert will sound, the button surround will illuminate red and the LCD will illuminate orange.
- The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.
- The time will be displayed and automatically begin to count down in one minute increments.



PREHEATING
COMPLETE.



- 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 illuminate blue.
- The oven is now ready to use.

NOTE

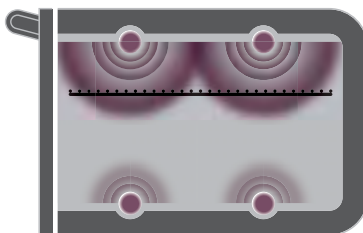
The cooking cycle can be stopped at any time by pressing the START/CANCEL button.

A NOTE ON COOKING TIMES

The Breville Mini Smart Oven™ features Element IQ™ - a unique cooking technology that regulates the heating elements for optimum results.

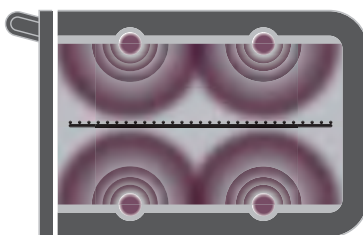
Broil

High temperature top heat, and low temperature bottom heat: melts and browns.



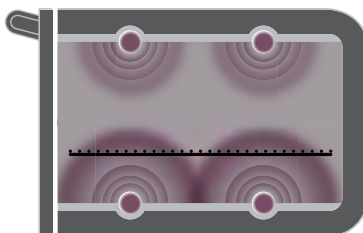
Toast

Searing top and bottom heat: seals and crisps.



Bake

Even heating: cooks right through.



BEFORE FIRST USE

It is normal to notice the following occur during the cooking cycle:

- It is normal that during the broil function, the bottom set of elements turn off while the top set is heating at full power.
- It is normal that the ends of each heating element will glow more brightly than the middle of the element.
- It is normal that the elements are heating even if they are not lighting up.

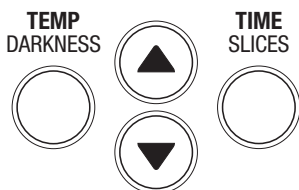
This cooking technology allows foods to cook more evenly and quickly, significantly reducing cooking times. The oven's preset cooking temperatures and times, as well as the cooking temperature and time directions on pre-packaged foods, may need to be changed depending on the recipe, the amount of food and your personal taste.

We recommend experimenting with the temperature and time settings to produce the desired results.

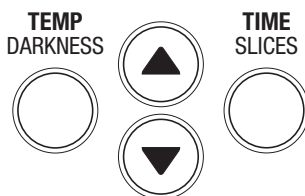
The cooking temperature and time can be adjusted before or during the cooking cycle.

Pressing the TEMP or TIME buttons changes the display on the LCD screen.

- a) To change the cooking temperature, press the TEMP button until the LCD screen displays the temperature screen.
- Press the down arrow to reduce the temperature, or press the up arrow to increase the temperature. A single push of the up or down button will adjust the time or temperature in single increments. To adjust the time or temperature rapidly, push and hold either the up or down arrow. The time or temperature will begin to adjust rapidly for as long as the button is pressed.



- The cooking temperature can be adjusted 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 change the cooking time, press the TIME button until the LCD screen displays the time screen.
- Press the down arrow to reduce the cooking time, or press the up arrow to increase the cooking time.

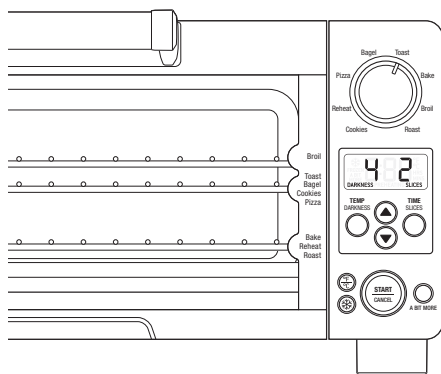


- The cooking time can be adjusted in 5 second increments, up to 10 minutes when in TOAST and BAGEL setting. In all other settings, the cooking time can be adjusted in 1 minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.

A NOTE ON RACK HEIGHT POSITIONS

Cooking results are significantly affected by the position of the wire rack as this determines how close the food is to the heating elements. We highly recommend following the rack height position for each function as printed on the right hand side of the oven door. However, these are a guide only. Certain foods may require a different rack height position depending on the recipe, the amount and size of the food and your personal taste.

BEFORE FIRST USE



Top rack height position: BROIL function.

Middle rack height position: TOAST, BAGEL, PIZZA, and COOKIE functions.

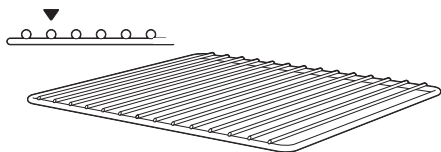
Bottom rack height position: BAKE, ROAST, and REHEAT functions.

NOTE

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.

For optimum cooking results:

- The wire rack should always be inserted into the rack height position with the spokes facing upwards.



- Food should be positioned on the center of the wire rack, or baking tray to let maximum airflow reach the food.

A NOTE ON STANDBY MODE

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. 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, turn the function dial or press any button. The LCD screen will re-illuminate. Press the START/CANCEL button to activate the oven.

The oven is ON (preheating and cooking) when the oven alert sounds, the START/CANCEL button surround is illuminated red and the LCD is illuminated orange. The oven is OFF when the START/CANCEL button is pressed a second time, the button surround no longer illuminates red and the LCD is illuminated blue.

A NOTE ON OPTIONAL SETTINGS

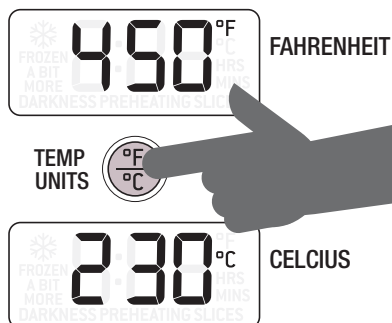


Temperature Conversion Button

The temperature reading on the oven is preset to Fahrenheit. Pressing the  TEMPERATURE CONVERSION button allows the Fahrenheit temperature reading to be converted to Celsius. The corresponding 'F°' or 'C°' symbol is displayed on the LCD screen.

The  TEMPERATURE CONVERSION button may be selected when using the BAKE, ROAST, BROIL, PIZZA, COOKIE and REHEAT functions.

BEFORE FIRST USE



NOTE

The  **TEMPERATURE CONVERSION** button can be used as an electronic temperature conversion tool, particularly convenient for international recipes.

NOTE

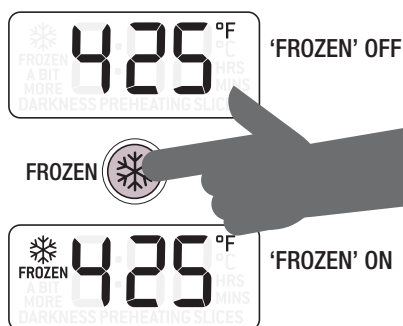
If you have changed the default Fahrenheit temperature reading to Celsius, the setting will remain in the memory of the oven until the  **TEMPERATURE CONVERSION** button is pressed a second time or the oven is unplugged from the power outlet. When the oven is plugged back into the power outlet, the temperature reading will automatically return to the preset Fahrenheit setting.

Frozen Foods Button

The  **FROZEN FOODS** button adds the recommended, additional time required to defrost and then toast frozen bread or bagels and cook frozen pizza or cookie dough.

The  **FROZEN FOODS** button may be selected when using the TOAST, BAGEL, BAKE and COOKIE functions, and is the default setting on the PIZZA function.

On the TOAST, BAGEL, BAKE and COOKIE functions, the  **FROZEN FOODS** button can be selected before or during the cycle. The setting can be de-selected by pressing the  **FROZEN FOODS** button a second time. The frozen symbol  is displayed on the LCD screen whenever this setting is selected.



NOTE

If you have selected the  **FROZEN FOODS** button and the frozen symbol is displayed on the LCD screen, the setting will remain in the memory of the oven and be activated for each subsequent TOAST/BAGEL/BAKE/COOKIE cycle until the  **FROZEN FOODS** button is pressed a second time, or the oven is unplugged from the power outlet. When the oven is plugged back into the power outlet, the function will automatically return to the preset TOAST/BAGEL/BAKE/COOKIE function without the  **FROZEN FOODS** setting.

BEFORE FIRST USE

On the PIZZA function,  FROZEN FOODS is the default setting, and the frozen symbol  is displayed on the LCD screen. When cooking fresh pizzas, the setting can be de-selected by pressing the  FROZEN FOODS button.

**FRESH PIZZA
DEFAULT TIME
14 MINS**



FROZEN



**FROZEN PIZZA
DEFAULT TIME
18 MINS**



NOTE

If you have de-selected the  FROZEN FOODS setting, the setting will remain in the memory of the oven and be activated for each subsequent PIZZA cycle until the  FROZEN FOODS button is pressed a second time, or the oven is unplugged from the power outlet. When the oven is plugged back into the power outlet, the function will automatically return to the preset PIZZA function with the  FROZEN FOODS setting.

A BIT MORE™: Allows you to conveniently and quickly add time to a cooking cycle. A BIT MORE™ can be used both during the cooking cycle or immediately after the cooking cycle has finished. During the cooking cycle, it will add a small amount of time proportional to the setting in use.

For instance, during the toasting phase, A BIT MORE™ adds up to 30 seconds to the TOAST cycle, while during the ROAST cycle, A BIT MORE™ adds 10 minutes.

If the cooking cycle has finished, A BIT MORE™ acts as a start button which will both start the cooking cycle and add time. If the cooking cycle is still running, A BIT MORE™ will simply add more time. This is especially useful when nearing the end of a cooking cycle and the food needs just that little bit more time.

NOTE

A BIT MORE™ can be pressed when the oven is cold (i.e. not immediately after a cooking cycle) and the oven will commence cooking, however, the BAKE, ROAST, COOKIE, PIZZA functions 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.

FUNCTION	Each press of the A BIT MORE button adds
TOAST	30 seconds
BAGEL	30 seconds
BAKE	5 minutes
ROAST	10 minutes
BROIL	2 minutes
PIZZA	5 minutes
COOKIES	2 minutes
REHEAT	5 minutes

OPERATING

your Breville Mini Smart Oven™

TOAST FUNCTION

Elements

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

Rack Position

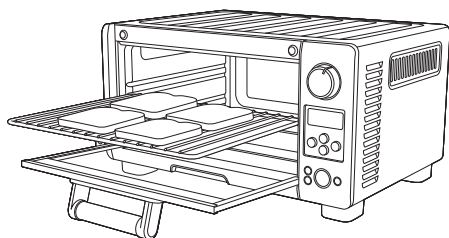
Middle rack height position.

Optional Settings

 FROZEN FOODS button.

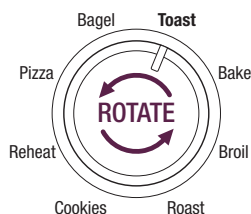
The TOAST function browns and crisps the outside of your bread while keeping the inside soft and moist. This function is also ideal for English muffins and frozen waffles.

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.

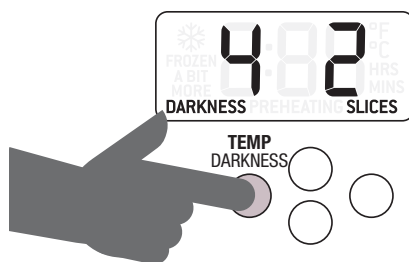


3. Close the oven door.
4. Turn the FUNCTION dial until the indicator reaches the TOAST function. The left figure on the LCD screen indicates the preset browning or 'Darkness' setting '4', while the right figure on the LCD screen indicates the preset number of slices '2'.

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.

OPERATING YOUR BREVILLE MINI SMART OVEN™

As a general guide:

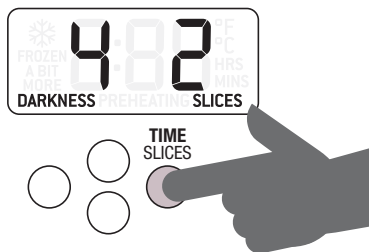
DESIRED TOAST COLOR	SETTING
Light color toast	1 or 2
Medium color toast	3, 4 or 5
Dark color toast	6 or 7

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 light-textured 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 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

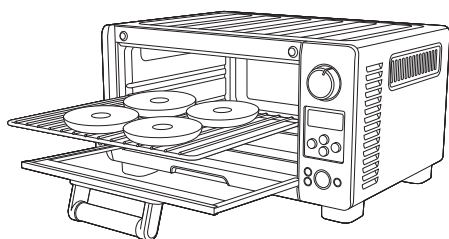
If you like your bagel halves equally crisp on both the top and bottom, we recommend using the TOAST function to toast your cut bagel.

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.

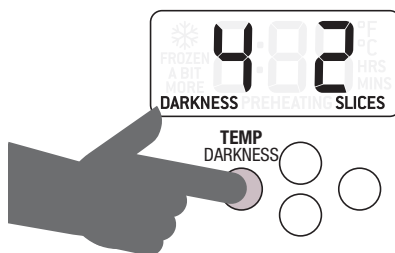
OPERATING YOUR BREVILLE MINI SMART OVEN™



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'.



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).

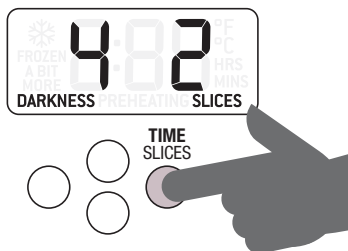
As a general guide:

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'.

OPERATING YOUR BREVILLE MINI SMART OVEN™



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'.

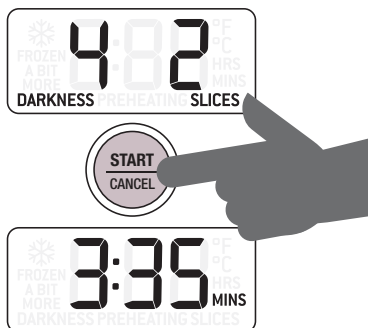
NOTE

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.

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.
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.

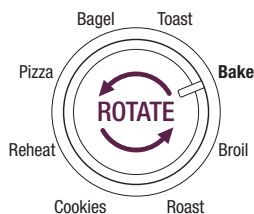
NOTE

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.

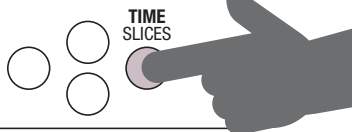
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator reaches the BAKE function. The LCD screen indicates the preset BAKE temperature of '325°F'.

OPERATING YOUR BREVILLE MINI SMART OVEN™

FUNCTION DIAL



4. The baking temperature and time can be adjusted before or during the baking cycle.
 - a) 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)
 - b) 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.**

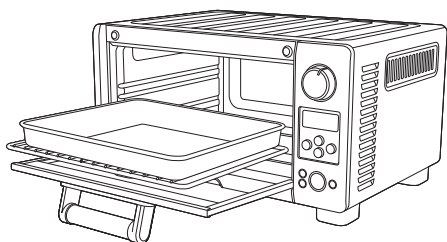


7. Place food, positioned on the Breville enamel baking pan or in an oven-proof dish, on the center of the wire rack so air flows around the sides of the food.

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.

OPERATING YOUR BREVILLE MINI SMART OVEN™



IMPORTANT

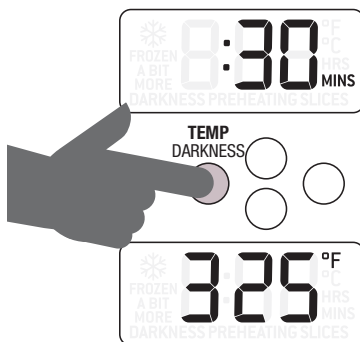
The outer surface of the oven, including the oven door, is hot during and just after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

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.

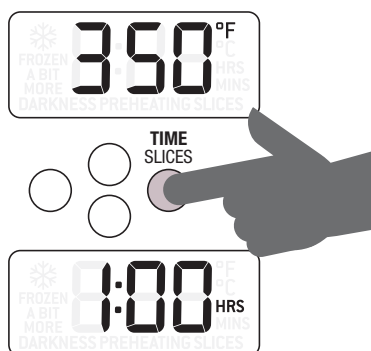
The ROAST function is ideal for cooking a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside. Roast is also an ideal function for roasting potatoes and other hearty vegetables that require longer cooking times.

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'.



4. The roasting temperature and time can be adjusted before or during the roasting cycle.

- a) 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).
- b) 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

OPERATING YOUR BREVILLE MINI SMART OVEN™

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'.

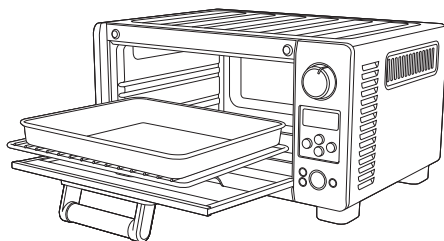
5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange
6. The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.



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

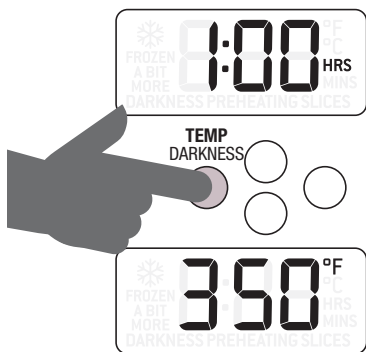
The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

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.

OPERATING YOUR BREVILLE MINI SMART OVEN™



- 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.

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.

- 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.
- 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.

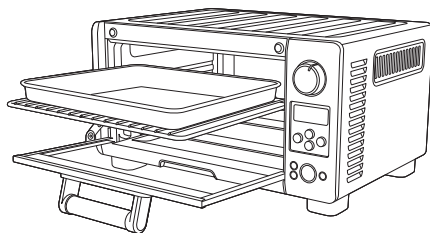
NOTE

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.



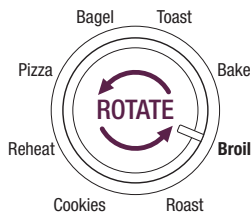
3. Close the oven door.

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



OPERATING YOUR BREVILLE MINI SMART OVEN™

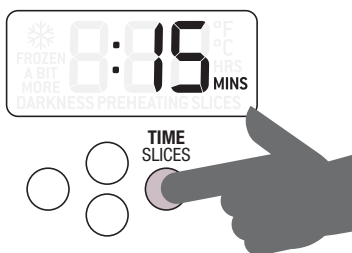
5. The broiling temperature and time can be adjusted before or during the broiling cycle.
- a) The preset 'HI' is displayed as default broiling temperature on the LCD screen. To select the broiling temperature, press the down or up arrow to select either 'HI' (high) or 'LO' (low).

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.

- b) 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

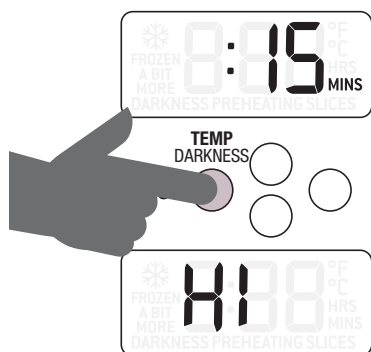
TYPE/CUT	WEIGHT/THICKNESS	BROILING TIME
Pork Chops	1" (2.5cm)	15 mins
Ribs	1 rack	20 mins
Bacon	3 strips	10 mins
Lamb Neck chops	4 pieces	15 mins
Cutlets	8 pieces	10-12 mins
Sausages		
Thin	8 pieces	8 mins
Thick	6 pieces	12 mins
Chicken Wings	1lb (500g)	12-15 mins
Breast or Thigh	0.5lbs (250g)	20 mins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

OPERATING YOUR BREVILLE MINI SMART OVEN™



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.

- 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.

- 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.

- 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.

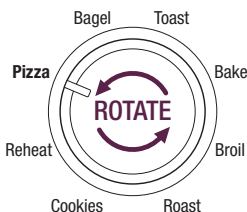
Breville recommends using a dark colored, non-stick pizza pan when cooking a pizza. Light colored pans reflect heat and may not effectively crisp the pizza crust.

The optional 11" (28cm) non-stick pizza pan accessory can be purchased at www.breville.com.

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



OPERATING YOUR BREVILLE MINI SMART OVEN™

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.



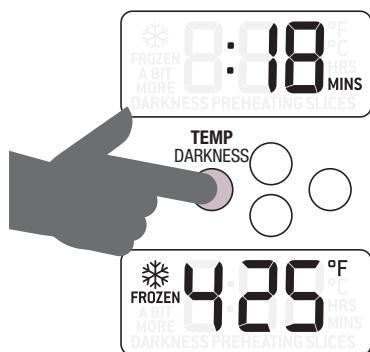
6. Place the pizza pan or pizza on the wire rack so air flows around the sides of the food.

NOTE

Pizza pan color, size, and thickness can affect browning/crispiness of the pizza base.

OPERATING YOUR BREVILLE MINI SMART OVEN™

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 re-insert 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

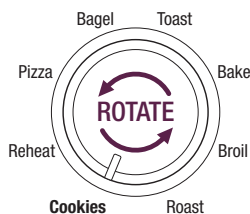
-  FROZEN button.
-  TEMPERATURE CONVERSION button.

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

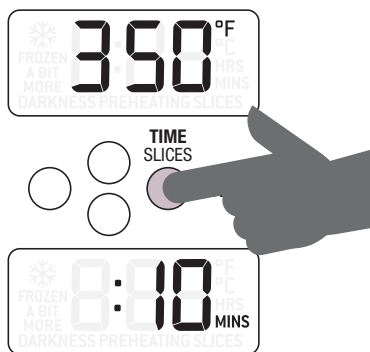
Ready-to-bake crescent rolls, cinnamon rolls, biscuits and strudels are ideally baked using this function.

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.
 - a) 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).
 - b) 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.

OPERATING YOUR BREVILLE MINI SMART OVEN™

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'.

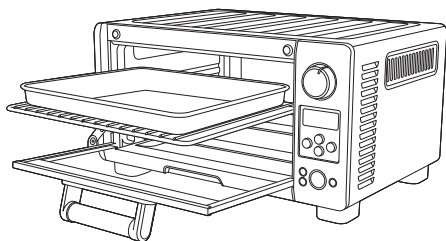
- Press the START/CANCEL button to activate this setting. The button surround will illuminate red, the oven alert will sound and the LCD will illuminate orange.
- The LCD screen will indicate a blinking 'PREHEATING'. Once the preheating cycle has completed, the temperature alert will sound.



PREHEATING
COMPLETE.



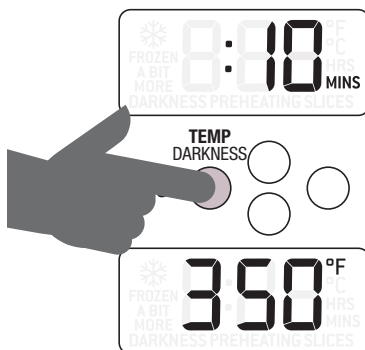
- Place food on the Breville enamel baking pan or in an oven-proof pan, then place on the center of the wire rack so air flows around the back, as well as the front of the food.



NOTE

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

- 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.



- 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

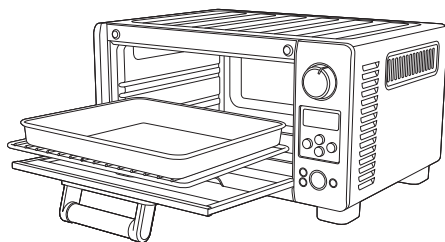
Bottom rack height position.

Optional Settings

ⓘ TEMPERATURE CONVERSION button.

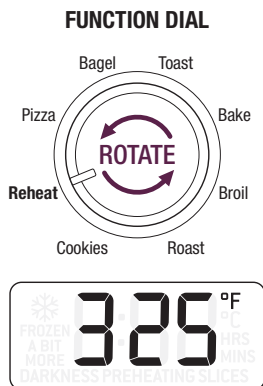
The REHEAT function is ideal for reheating leftovers without browning. The Reheat function is a more gentle mode of cooking better suited to thorough reheating without over cooking.

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.

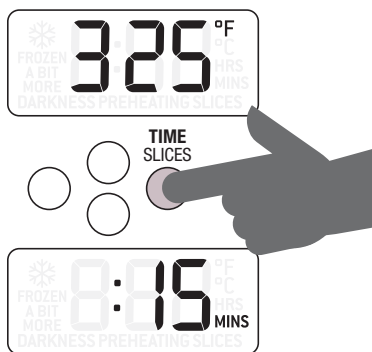


3. Close the oven door.
4. Turn the FUNCTION dial until the indicator reaches the REHEAT function. The LCD screen indicates the preset temperature of '325°F'.

OPERATING YOUR BREVILLE MINI SMART OVEN™



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'.

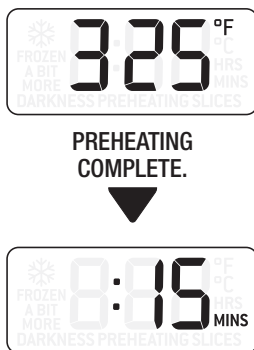


Press the down or up arrows to adjust the cooking time in one minute increments up to a maximum of 1 hour and in 5 minute increments between 1 and 2 hours.

NOTE

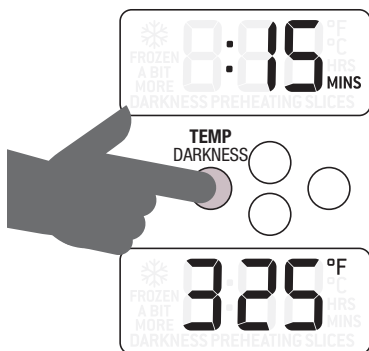
Your customized REHEAT temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the power outlet. When the oven is plugged back into the power outlet, the REHEAT function will automatically return to the preset temperature of '325°F', preset time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



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

of your Breville Mini Smart Oven™

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.



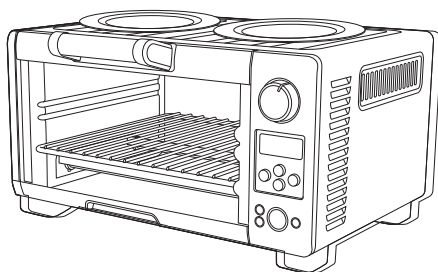
IMPORTANT

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

your Breville Mini Smart Oven™

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 your Breville Mini Smart Oven™

HELPFUL TIPS FOR YOUR BREVILLE MINI SMART OVEN™

- 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

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Oven will not switch “ON”	• 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	• 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	• 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	• 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	• 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. Oven accessories are available at breville.com • 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	• The FROZEN FOODS button is only selectable during the TOAST, BAGEL, BAKE, PIZZA and COOKIE functions.
Steam is coming out from the top of the oven door	• This is normal. The door gap allows steam from high moisture foods such as frozen bread to be released.

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Water is dripping onto countertop from under door	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.
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.
The LCD screen displays 'E01'	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).
The LCD screen Displays 'E02'	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).
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 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.
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 to a warmer area.

RECIPES

RECIPES

PITA CHIPS

Function: TOAST

Darkness: 6

Slices: 4

Yield: 32 Chips

INGREDIENTS

4 whole wheat pita pockets

¼ cup olive oil

1 teaspoon salt

pinch cayenne pepper (optional)

1 tablespoon dried basil

½ teaspoon garlic powder

¼ teaspoon paprika

METHOD

1. In a small bowl, combine olive oil, salt, cayenne (optional), dried basil, garlic powder and paprika. Set aside.
2. Using scissors, cut around the outer edge of one pita, dividing the pita into two rounds. Expose the inside of the pita. Dip a pastry brush into the seasoned oil and brush lightly and evenly on the inside of the pita. Cut into 8 triangles and arrange them oiled side up in a single layer onto the Breville enamel baking pan.
3. Position the wire rack in the middle rack height position. Turn the FUNCTION dial to TOAST. Select DARKNESS #6 and SLICES to #4. Press the START/CANCEL button to activate. Repeat the process for the remaining pita.

TIP

Try the Pita Chips with the Roasted Red Pepper, Spinach and Broccoli Dip on page 60.

NOTE

Pita chips are a great snack on their own, with salsa or enjoyed as a garnish on your salad.

ROASTED RED BELL PEPPER, SPINACH AND BROCCOLI DIP

Function: BROIL AND BAKE

Yield: 4 cups

INGREDIENTS

- ¼ cup cooked spinach, excess water removed
- 1 cup cooked bite-sized broccoli florets
- 1 red bell pepper
- 1 garlic clove, crushed
- ¼ cup freshly grated Parmesan cheese
- ¾ cup mayonnaise
- ¾ cup shredded mozzarella

METHOD

Roasting the Red Pepper

1. Slice the red bell pepper in 4 pieces. Remove the seeds and the stem. Flatten each piece and place skin side up onto the Breville enamel baking pan.
2. Set the wire rack in the top rack height position. Turn the FUNCTION dial to BROIL, set TEMPERATURE to HI and set the TIMER to 12 minutes. Press the START/CANCEL button to activate.
3. Broil the pepper until the skin is blackened.
4. Remove the pepper from the oven. As it cools, the skin will loosen from the flesh.
5. When cool enough to handle, peel away the skin. Chop the pepper into small dice.

The Dip

1. In a medium sized bowl, fold together all the ingredients.
2. Turn the dip into a 4-cup (1 liter) capacity baking dish, or divide the dip into two 2-cup (500 ml) baking dishes.
3. Position the wire rack at the bottom rack height position. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 350°F (175°C) and the TIME to 25 minutes. Press the START/CANCEL button to activate.

4. Bake the dip until it bubbles and is completed heated through.

TIP

Serve the dip with Pita Chips. The recipe can be found on page 59.

TOASTED CHICKEN SANDWICH WITH BALSAMIC CARAMELIZED ONIONS AND CAMEMBERT

Function: ROAST, TOAST

Temperature/Slices 375°F (192°C); darkness #4, 2 slices

Yield: 4 generous servings

INGREDIENTS FOR SANDWICH

- 1 fresh French baguette
- 1/4 cup fig jam
- 1 oz unsalted butter, softened
- 2 roasted chicken breasts (see recipe below)
- 3 cups loosely packed baby arugula leaves
- 6 oz (Camembert cheese, sliced)

Balsamic caramelized onions (see recipe below)

INGREDIENTS FOR BALSAMIC CARAMELIZED ONIONS

- 1 medium onion, sliced
- 2 tablespoons olive oil
- 2 tablespoons water
- 3 tablespoons balsamic vinegar
- 1/2 teaspoon granulated sugar

INGREDIENTS FOR ROASTED CHICKEN BREASTS

- 2 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- Salt and pepper to taste

MAKING BALSAMIC CARAMELIZED ONIONS

1. In a small saute pan, heat the olive oil and saute the onions for 1 minute. Add water, balsamic vinegar, salt and sugar, cover and continue to cook on low heat about 20 minutes, stirring occasionally.
2. Uncover and cook to evaporate any remaining liquid.
3. Set aside until ready to use.

ROASTING THE CHICKEN BREASTS

1. Brush the chicken breasts with olive oil and season with salt and pepper. Place the chicken breasts onto the Breville enamel baking pan.
2. Set the wire rack at the bottom rack height position. Turn the FUNCTION dial to ROAST. Set the TEMPERATURE to 375°F (192°C) and the TIME to 20 minutes. Press the START/CANCEL button to activate.
3. Roast the chicken breasts for approximately 18-20 minutes, or until the juices run clear and there are no traces of pink.
4. Allow the chicken breasts to rest 10 minutes before slicing.

ASSEMBLING THE SANDWICH

1. Slice through the French baguette lengthwise then cut the baguette in half. Spread softened butter on the top parts, and fig jam on the bottom parts of the sliced baguette.
2. Slice the chicken breasts on the diagonal in ½ inch slices. Arrange the chicken on the fig side of the bread. Layer the onions on the chicken, and then top with sliced Camembert cheese.

3. Place one bottom half and one top half onto the Breville enamel baking pan. Set the wire rack in the center rack height position. Turn the FUNCTION dial to TOAST. Set the DARKNESS to #4 and SLICES to #2. Press the START/CANCEL button to activate. Repeat with remaining two halves.
4. Remove the sandwich from the oven and top the cheese side with arugula. Top with the buttered baguette. Cut each sandwich in half.

TWICE BAKED POTATOES

Function: BAKE

Yield: 4 servings

INGREDIENTS

Four 14oz potatoes, washed

½ oz butter

¼ teaspoon salt

3 tablespoons sour cream

2 tablespoons buttermilk or milk

2 tablespoons snipped chives

1 cup shredded cheddar cheese

5 rashers of bacon

BAKE THE POTATOES

1. Set the wire rack at the bottom rack height position. Prick potatoes all over with a fork. Place the potatoes on the wire rack.
2. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 450°F (230°C) and the TIME to 1 hour. Press START/CANCEL button to activate. Bake until a sharp knife inserted in the center comes out easily.

CRISPING THE BACON

1. In a single layer, line the bacon rashers on the bottom of the Breville roasting tray.
2. Keep the FUNCTION dial on BAKE. Set the TEMPERATURE to 400°F (205°C) and the TIME for 8 minutes. Press the START/CANCEL button to activate.
3. Cook the bacon until crispy. Crumble and set aside.

ASSEMBLING THE TWICE BAKED POTATOES

1. Slice ¼ inch off the top of one potato. Using a teaspoon, scoop out the flesh into a medium sized bowl. Repeat with remaining potatoes. Save the skins as you will be re-filling them.

2. Add the butter, sour cream, buttermilk, salt, chives and all but 1 tablespoon of the crumbled bacon. Fold in the shredded cheese, reserving 2 tablespoons. Scoop the filling into each “boat.” Top with remaining bacon and shredded cheese.
3. Place the potatoes onto the Breville enamel baking pan.
4. Position the wire rack at the bottom rack height position. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 375°F (192°C), and the TIMER to 25 minutes. Press the START/CANCEL button to activate.
5. Bake until the potatoes are heated through and the cheese has melted.

RIBS WITH ASIAN BARBECUE SAUCE

Function: BAKE

Temperature: 350°F (175°C)

Cooking Time: 25 minutes

Yield: 1 rack of ribs

INGREDIENTS

- 1/3 cup plum sauce
- ½ cup hoisin sauce
- ¼ cup low sodium soy sauce
- ¼ cup oyster sauce
- ¼ cup honey
- 2 tablespoons minced ginger
- 2 cloves of garlic, minced
- 2 tablespoons sesame oil
- 2 tablespoons cider vinegar
- 1 tablespoon orange rind
- 1 teaspoon hot pepper sauce (optional)
- 1 rack of pork back ribs

METHOD

PREPARE THE MARINADE

1. In a medium sized bowl, combine plum sauce, hoisin sauce, soy sauce, oyster sauce, honey, ginger, garlic, sesame oil, cider vinegar, orange rind, hot pepper sauce (optional). Refrigerate until ready to use.
2. Bring a large pot of water to a boil. Prepare the ribs by trimming visible fat.
3. Remove the white membrane from the underside of the rack by pulling it from one side and tearing it off. Removing the membrane allows the marinade to penetrate through the meat.
4. Once the water begins to boil, gently place the ribs into the boiling water. Turn the heat to medium/low and boil the ribs for 40-45 minutes. This process will draw out the fat.

5. Remove the ribs from the water using a set of tongs, and rinse under cool running water. Cut the ribs into single or double-bones.
6. Reserve ½ cup of the marinade for basting. Place the ribs into the remaining marinade and toss to coat. Refrigerate and marinate from 4 to 24 hours.
7. Remove the ribs from the bowl and discard marinade. Place the ribs on the Breville enamel baking pan.
8. Set the wire rack at the bottom rack height position. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 350°F (175°C) and the TIME to 30 minutes. Press the START/CANCEL button to activate.
9. Ten minutes before the ribs are done, baste with remaining marinade.

MAPLE SALMON

Function: BAKE

Temperature: 400°F (205°C)

Cooking Time: Approximately 13 to 15 minutes

Yield: 4 servings

INGREDIENTS

Four 5 oz pieces of fresh salmon, skinned and boned

MARINADE

3 tablespoons pure maple syrup

2 teaspoons Dijon mustard

1 tablespoon lemon juice

1 tablespoon light soy sauce

2 green onions, sliced

1 teaspoon unsalted butter, diced small

Salt and pepper to taste

METHOD

1. In a small bowl combine maple syrup, mustard, lemon juice, and soy sauce. Mix to combine ingredients
2. Place the salmon pieces inside the marinade tossing to coat. Cover with plastic wrap and set in the refrigerator for 2 hours.
3. Remove the salmon from the refrigerator. Line the roasting pan with aluminum foil, or parchment paper. Drain the marinade from the salmon, and place the filets onto the lined roasting pan. Evenly spread the green onions and dot with butter. Season with salt and pepper.
4. Set the wire rack at the bottom. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 400°F (205°C) and set the TIME to 13 minutes (approximately). Press START/CANCEL to activate. Allow the oven to preheat.
5. Bake for approximately 13 minutes or until opaque and flakes easily with a fork.

NOTE

Citric acid, found in foods such as orange, lemon and lime juice, may damage the porcelain enamel finish of the baking pan and broiling rack. When cooking foods with high citric acid content, we strongly recommend lining the enamel surfaces with foil or baking paper to extend the life of these accessories.

STUFFED TURKEY BREAST

Function: ROAST

Temperature: 375°F (192°C)

Cooking Time: 45 minutes to 1 hour (approximately)

Yield: 6 Servings

INGREDIENTS

One 2.2 pound (1 kg) (approximately) turkey breast, boneless and skinless

1¾ cups chicken broth

¼ cup unsalted butter

2 tablespoons flour

½ cup dry white wine

FILLING

1 cup hot water

4oz dried porcini

6 ounces thinly sliced pancetta

3 tablespoons olive oil, divided

6 ounces crimini mushrooms, sliced

½ tablespoon finely chopped fresh rosemary

½ tablespoon finely chopped fresh sage

2 shallots, finely diced

¼ cup chopped fresh parsley

1 ½ cups fresh crust-less breadcrumbs (not dry)

PREPARE THE STUFFING

1. Soak porcini mushrooms in hot water for 30 minutes to soften. Squeeze the porcini mushrooms, chop and set aside. Strain the liquid through a paper filter (a coffee filter). Set aside.
2. Heat 1 tablespoon olive oil in a medium sized skillet. Fry the pancetta until crispy (approximately 2 minutes). Drain on paper towels and chop. Set aside.
3. In the same skillet add 1 tablespoon olive oil and sauté the crimini mushrooms and shallots until lightly browned and liquid has evaporated. Add fresh herbs. Set aside.
4. In a medium sized bowl, combine the porcini, pancetta, crimini and breadcrumbs. Set aside.

PREPARE THE TURKEY

1. Butterfly the turkey breast and cover with plastic wrap. Pound the turkey breast until about ½ inch (1.25 cm) thick. Remove plastic wrap and lightly season with salt and pepper. Spread the filling leaving a 1 inch border (2.50 cm). Starting at the long end, roll up the turkey breast. Tie roll with butcher's twine every 1 inch (2.50 cm) to secure the roll.
2. Place the turkey breast roast onto the Breville enamel baking tray. Rub the exterior of the roast with 1 tablespoon olive oil. Season the roast lightly with salt and pepper.
3. Set the wire rack at the bottom rack height position. Turn the FUNCTION dial to ROAST. Set the TEMPERATURE to 375°F (190°C) and the TIME to 45 minutes (approximately). Press START/CANCEL button to activate.
4. Roast the turkey until a thermometer inserted into the thickest part of the roast registers 155°F (68°C).
5. Remove the turkey breast roast from the oven and tent with foil.

MAKE THE SAUCE

1. In a saucepan, melt the butter and add the flour. Cook for 1 minute.
2. Combine white wine, chicken stock and reserved porcini liquid and pour the contents into the saucepan whisking constantly to avoid lumps. If lumps occur strain the sauce using a fine mesh sieve. Cook for 5 minutes uncovered on medium to low heat or until thickened and reduced by one third.
3. Season the sauce with salt and pepper if necessary.

CARVING THE ROAST

1. Cut and remove the strings. Slice the roast into ½ inch thick rounds and arrange on a platter. Pour the sauce over the sliced roast.
2. To reach the desired doneness of a roast, it is best to remove the roast from the toaster oven when the internal temperature is 10°F (6°C) below the desired temperature reading. The roast will continue cooking. The term is called “carry-over cooking.” The internal temperature will continue to rise and cook the interior part of the meat. It is also extremely important to allow the roast to rest at least 20 minutes before carving into it. This allows the roast to relax and hold in its juices.

PIZZA DOUGH

Yield: two 11-inch pizzas

INGREDIENTS

- ¾ cup + 2 tablespoons warm water
- 1 ¾ teaspoons dry yeast
- 1 teaspoon granulated sugar
- 2 cups all purpose flour
- 1 teaspoon salt

MAKE THE DOUGH

1. In a small bowl, dissolve the sugar in water. Sprinkle the yeast on top of the water and let stand for 3 minutes.
2. In a medium bowl, mix together the flour and salt. Pour the water/yeast mixture into the flour and mix to form a ball.
3. Transfer the dough onto a floured working surface and knead the dough for approximately 7 to 10 minutes or until it is smooth and elastic.
4. Grease the bottom and sides of a clean medium size bowl with olive oil, approximately 1 teaspoon. Place the dough in the bowl and cover loosely with plastic wrap. Allow the dough to rise for 40 minutes.

BAKE THE PIZZA

1. Set the wire rack in the center rack height position.
2. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting.
3. Bake the pizza for the default TEMPERATURE and TIME. Press the START/CANCEL button to activate.

TIP

For a crispier crust, add an extra minute to the timer.

PIZZA SUGGESTIONS

There are no right or wrong pizza combinations. The best ingredients could be the leftovers found in your very own refrigerator. Here are some of our suggestions to wet your palate.

Margherita

Prepare dough as described on this page. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Spread ¼ cup tomato sauce, 5 torn bocconcini cheese, fresh basil and fresh oregano for garnish. Drizzle with olive oil. Set the wire rack at the middle rack height position. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and TIME.

Parma-Zola

Prepare dough as described on this page. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Drizzle olive oil on the rolled out dough. Spread artichoke puree and top with four thin slices of Prosciutto di Parma, thinly sliced sundried tomatoes and dot with Gorgonzola cheese and lightly toasted walnuts. Set the wire rack at the middle rack height position. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and TIME.

Troppo Picante

Prepare dough as described on this page. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Spread ¼ cup tomato sauce, 5 slices hot soppressata salami, sliced green olives, hot peppers, and smoked mozzarella cheese. Set the wire rack at the middle rack height position. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and TIME.

Tre-Funghi

Prepare dough as described on page 66. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Spread ¼ cup tomato sauce, sautéed button, oyster and Portobello mushrooms in butter and garlic, freshly chopped rosemary and thyme. Season with salt and pepper and allow to cool before spreading on the pizza. Set the wire rack at the middle rack height position. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and TIME.

Al Salmone

Prepare dough as described on page 66. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Brush the dough with olive oil. Set the wire rack at the middle rack height position. Turn the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and adjust timer to 8 minutes.

In a small bowl, combine a thinly sliced red onion, 1 tablespoon capers, 2 tablespoons olive oil, and ½ tablespoon white balsamic vinegar. Season with salt and pepper. Toss to coat.

Remove the cooked crust from the oven and blanket it with the slices of smoked salmon and decorate with onion mixture. Garnish with fresh dill.

DESSERT PIZZAS

Banana Chocolate

Prepare dough as described on page 66. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Brush melted butter on the pizza dough and sprinkle with 1 tablespoon of sugar and ¼ teaspoon cinnamon. Set the wire rack at the middle rack height position. Bake the dough by turning the FUNCTION dial to PIZZA and deselect the FROZEN setting.

Bake for the default TEMPERATURE and adjust timer to 8 minutes. Remove cooked crust from the oven and top with sliced bananas, drizzle with melted chocolate. If desired, serve with vanilla ice cream.

Caramelized Pear with Walnuts

Prepare dough as described on page 66. Cut the dough in half and stretch to fit the enamel baking pan or optional 11" non-stick pizza pan. Brush melted butter on the pizza dough and sprinkle with 1 tablespoon sugar. Set the wire rack at the middle rack height position. Bake the dough by turning the FUNCTION dial to PIZZA and deselect the FROZEN setting. Bake for the default TEMPERATURE and adjust timer to 8 minutes. Remove the cooked crust from the oven and spread ½ cup mascarpone cheese sweetened with 1 tablespoon honey. Top with caramelized pears (sautéed slices of pear in butter and 1 tablespoon of sugar). Sprinkle with toasted walnuts.

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.

BUFFALO STYLE CHICKEN WINGS (CRISPY WINGS TOSSED IN HOT SAUCE)

Function: ROAST

Temperature: 450°F (230°C)

Cooking Time: 40 minutes (20 minutes + 20 minutes)

Yield: 1 dozen wings

INGREDIENTS

6 drumettes

6 wings (tips removed)

SPICY SAUCE

3 tablespoons vinegar based hot sauce or Thai garlic chili sauce

1 oz melted butter

1 tablespoons ketchup

METHOD

1. Arrange the wings in a single layer onto the Breville enamel baking pan underneath.
2. Set the wire rack at the bottom rack height position. Turn the FUNCTION dial to ROAST. Set the TEMPERATURE to 450°F (230°C) and the TIME for 20 minutes.
3. Roast the chicken wings for 20 minutes or until crispy. Turn the wings once using a set of tongs. Reset the timer for another 20 minutes and crisp the other side of the wings (ensure wings are no longer pink inside).
4. In a medium sized bowl mix together the spicy sauce. Add the crispy wings and toss to coat.

For a variation, toss the wings with your favorite barbecue sauce instead of the spicy sauce.

QUICK CHOCOLATE CAKE

Function: BAKE

Temperature: 350°F (175°C)

Yields: 8 servings

INGREDIENTS

½ cup cocoa powder

½ cup hot water

5 ½ oz softened butter

1 cup brown sugar

3 eggs

1 ½ cup self-raising flour

½ teaspoon bicarbonate soda

½ cup milk

CHOCOLATE FROSTING

2 oz dark chocolate, chopped
½ oz softened butter
1½ cups powdered sugar
2-3 tablespoons milk

METHOD

1. Combine cocoa powder and hot water together in a bowl and mix until smooth. Cool slightly.
2. In a large bowl, cream butter and sugar together with electric beaters until light and fluffy. Add eggs, one at a time, beating well after each one.
3. Sift flour and bicarbonate soda into creamed mixture. Add milk and cocoa mixture. Beat on low speed until combined, then for 3 minutes on medium speed until smooth.
4. Spoon into a greased and line an 8 inch round cake pan.
5. Set the wire rack at the bottom rack height position. Turn the FUNCTION dial to BAKE. Set the TEMPERATURE to 350°F (175°C) and TIME to 45 minutes. Press START/CANCEL button to activate.

RECIPES

6. Bake the chocolate cake until a skewer inserted into the cake comes out clean. Cool in tin for 5 minutes before removing from tin. Cool completely on a wire cake rack.
7. Meanwhile, melt the chocolate and butter in a heatproof bowl over a pan of gently simmering water until melted.
8. Stir in powdered sugar and enough milk until the frosting is spreadable. Spread over cooled cake. Serve straight away or store in an airtight container.

APPLE PIE

Function: Bake

Temperature: 375°F (192°C)

Cooking Time: 1 hour 15 minutes

Yield: One 9-inch pie

INGREDIENTS

FOR THE PASTRY

2 cups all purpose flour
½ cup cold butter, cut into pieces
¼ cup vegetable shortening, cut into pieces
¼ cup + 2 tablespoons ice water
1 teaspoon salt

FOR THE FILLING

2.2 lbs/1kg baking apples
2 tablespoons lemon juice
⅓ cup brown sugar
¼ cup granulated sugar
3 tablespoons corn starch
1 teaspoon ground cinnamon

METHOD

1. In a food processor place the flour and salt and pulse to mix incorporate. Add the cold butter and shortening, and pulse to achieve pea sized pieces. Drizzle in ¼ cup of the cold water and pulse. Press a portion of the dough together. If it does not hold together, add remaining 2 tablespoons of water. Shape into two balls. Flatten into discs and wrap each disc in plastic wrap and refrigerate for 1 hour. The same process can be achieved with a pastry cutter.
2. Peel and core the apples. Slice into 8 wedges and place inside a bowl. Add the lemon juice, brown sugar, granulated sugar, corn starch and cinnamon. Toss to evenly coat.
3. Remove the dough from the refrigerator. On a lightly floured surface, roll out one of the discs to fit the bottom of a 9 inch pie plate. Place the apples inside the shell. Roll remaining disc and place on top of the apples. Seal the edges of the dough and tuck the dough underneath itself around the rim. Pinch the dough around the rim for a fluted effect, or use a fork and press down.
4. Cut an "X" in the centre of the dough for ventilation, and poke a few holes with the tip of the knife around the pie.
5. Brush the pie with milk and sprinkle with sugar (if desired)
6. Select Bake function, set the temperature to 375F, and bake for 1 hour and 15 minutes. Or until golden.

NOTE:

Should the top get dark too soon, cover with foil and continue baking. Ensure the foil doesn't touch the top elements.

DOUBLE CHOCOLATE CHIP COOKIES

Function: COOKIE

Temperature: 350°F (175°C)

Cooking Time: 9 minutes

Yield: 36 cookies

INGREDIENTS

- 1/3 cup granulated sugar
- 3/4 cup brown sugar
- 3/4 cup unsalted butter, softened
- 1 egg
- 1 teaspoon (5 ml) pure vanilla extract
- 2 oz bittersweet chocolate, melted
- 1 3/4 cups all purpose flour
- 3/4 teaspoon baking soda
- 2 teaspoons cornstarch
- 3/4 teaspoon salt
- 1 cup (250 ml) milk chocolate chips

METHOD

1. In a large bowl, cream together the granulated sugar, brown sugar and unsalted butter. Beat in the egg.
2. Add vanilla and melted chocolate and mix until combined. In a medium bowl, sift together the flour, baking soda, cornstarch and salt.
3. Add the dry ingredients and chocolate chips to the creamed butter mixture. Using a wooden spoon or rubber spatula, mix the ingredients until combined.
4. Roll tablespoons of cookie dough onto the Breville enamel baking pan or a baking sheet lined with baking paper, spacing the cookies about 2 inches apart.
5. Set the wire rack in the center rack height position. Turn the FUNCTION dial to COOKIE. Set the temperature to 350 °F (175 °C) and the TIME to 9 minutes. Press the START/CANCEL to activate.
6. Allow cookies to cool on the baking sheet for 1 minute then remove with a spatula and transfer to a cooling rack.

NOTE:

For crispier cookies, bake an addition minute.



Breville Customer Service Center

US Customers

Mail: Breville USA
19400 S. Western Ave
Torrance CA
90501-1119

Phone: Customer Service
1 (866) 273-8455

Email: Customer Service:
askus@brevilleusa.com

Canada Customers

Mail: Breville Canada
2555, Avenue de l'Aviation
Pointe-Claire (Montreal)
Quebec H9P 2Z2

Phone: Customer Service
1 (855) 683-3535

Email: Customer Service:
askus@breville.ca

www.breville.com

Breville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2012.

Due to continued product improvement, the products illustrated/photographed
in this booklet may vary slightly from the actual product.

Model BOV450XL Issue - C12