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› Brava 10-in-1 Smart Oven User Manual

Brava BR09A-01

Brava 10-in-1 Smart Oven User Manual

Model: BR09A-01

INTRODUCTION TO YOUR BRAVA SMART OVEN

The Brava Smart Oven is a versatile countertop appliance designed to simplify your cooking experience. It combines 10 different cooking functions into one compact unit, utilizing advanced light technology for precise and efficient cooking. This manual provides essential information for setting up, operating, and maintaining your Brava oven.



Image: The Brava 10-in-1 Smart Oven in silver, shown with its metal and glass trays and the TempSensor probe.

Accessibility Features

Brava is designed with inclusivity in mind. It features integrated screen readers to support blind and visually impaired users. The app-based control allows for remote cooking management, enhancing convenience. Safety features like automatic shutoff and a cool-to-the-touch exterior, along with guided recipes, ensure an effortless and secure cooking experience for all users.

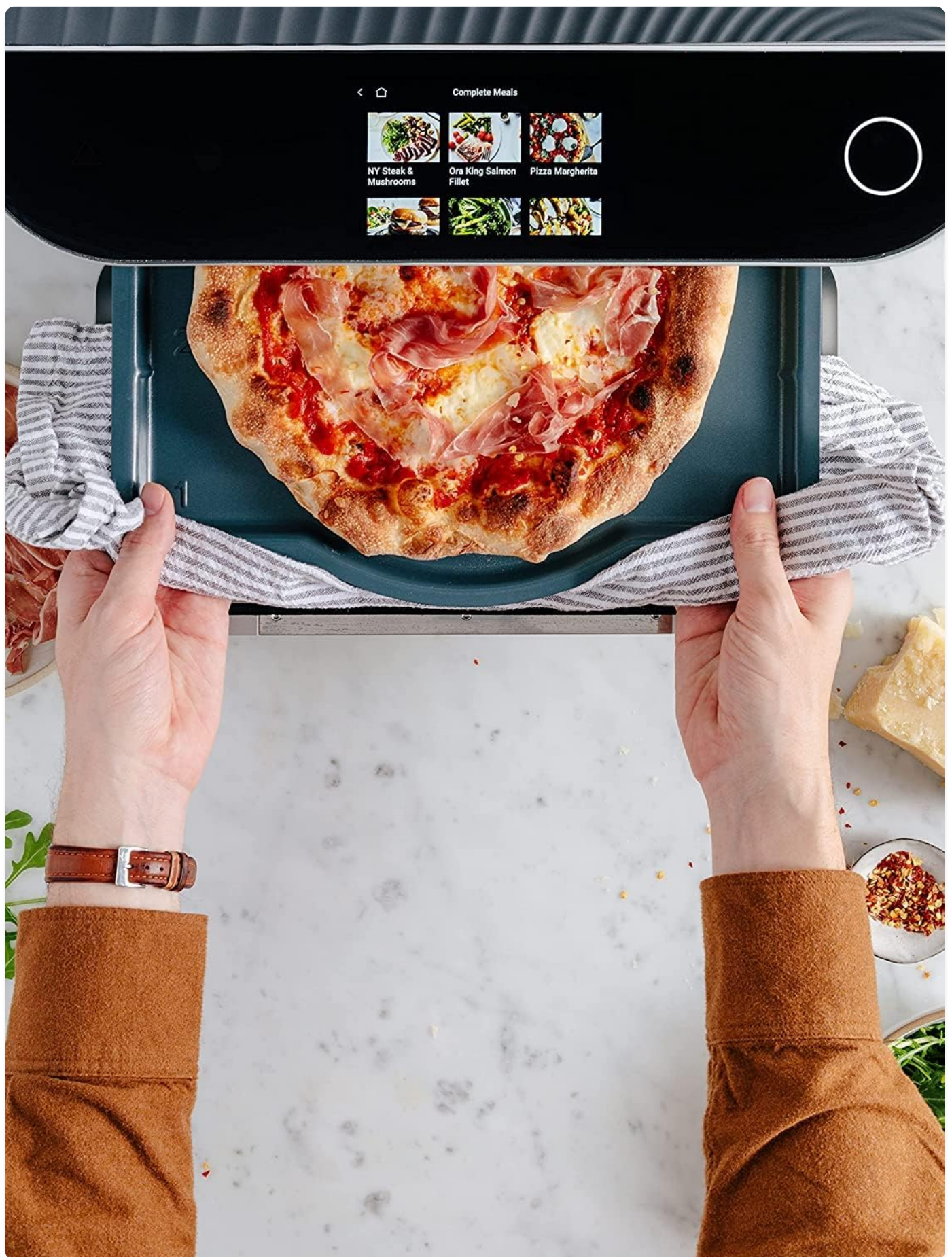


Image: Three individuals interacting in a kitchen setting, highlighting the Brava oven's accessible design and user-friendly features.

WHAT'S INCLUDED IN YOUR STARTER SET

Your Brava Oven Starter Set comes with the following components:

- 1 Brava Oven
- 2 Metal Trays
- 2 Glass Trays
- 1 TempSensor probe thermometer
- 1 (9x5-inch) Loaf Pan
- 1 (9x9-inch) Square Pan
- 1 (6-cup) Muffin Pan
- 1 (4-cup) Egg Pan
- 1 Enameled Cast Iron Chef's Pan and Lid

Starter Set

INCLUDES...



THE BRAVA



GLASS TRAY



TEMPSENSOR



METAL TRAY

Image: Visual representation of the core components included in the Brava Starter Set: the Brava oven unit, a glass tray, the TempSensor, and a metal tray.

SETUP GUIDE

1. **Unpack the Oven:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the Brava oven on a stable, flat, heat-resistant surface with adequate clearance from walls and other appliances for ventilation. Ensure it is near a power outlet.
3. **Power Connection:** Plug the oven into a grounded 1800-watt compatible electrical outlet.
4. **Initial Power On:** The oven will guide you through the initial setup process on its touchscreen display, including Wi-Fi connectivity and software updates.
5. **Accessory Preparation:** Wash all trays and pans with warm, soapy water before first use.

OPERATING YOUR BRAVA SMART OVEN

10-in-1 Versatility

The Brava oven consolidates multiple kitchen appliances into one, offering a wide range of cooking functions:

- **Air-Fry:** For crispy results with less oil.
- **Roast:** Perfect for vegetables and meats.
- **Bake:** Ideal for pastries, breads, and casseroles.
- **Sear (Broil):** Achieve a perfect crust on meats and other foods.
- **Toast:** For bread, bagels, and more.
- **Reheat:** Warm up leftovers without drying them out.
- **Rice Cook:** Conveniently cook various types of rice.
- **Dehydrate:** Preserve fruits, vegetables, and meats.
- **Slow-Cook:** For tender, flavorful dishes over extended periods.
- **Keep Warm:** Maintain food temperature until ready to serve.



8000+ Recipe Presets

TOUCHSCREEN

PRESS OF A BUTTON

INTERNAL CAMERA

FREE BRAVA HOME APP & CONNECTIVITY

NO PREHEAT

FITS ANY KITCHEN

Image: A visual guide illustrating the ten primary cooking functions of the Brava oven, from searing to dehydrating.

Smart Programs and Recipes

The Brava oven comes pre-downloaded with over 8000 customizable cooking programs, also accessible via the Brava mobile app. These programs allow for automatic cooking of up to three ingredients simultaneously.



FRIED EGGS



QUICKBREADS



BROWNIES



MUFFINS

Image: The Brava oven's touchscreen interface showing numerous recipe presets, alongside a smartphone displaying the Brava mobile application, emphasizing the 8000+ recipe presets and app connectivity.

Basic Operation

Using your Brava oven is straightforward:

1. **Pick a Recipe:** Select a recipe from the oven's touchscreen or the mobile app.
2. **Load the Tray:** Place your ingredients on the appropriate tray(s) as instructed by the recipe.
3. **Press the Green Button:** Initiate the cooking process.
4. **Watch Brava Cook:** The oven will automatically cook your food to perfection.



Accessible For All

- Integrated screen readers for the blind and visually impaired
- Automated cooking process
- Can replace stovetop
- App-based oven control
- Automatic shutoff
- Remote monitoring and shutoff
- Cool-to-the-touch exterior
- Guided recipes

Image: A user inserting a pizza on a tray into the Brava oven, with the oven's touchscreen showing various meal options, illustrating the simple "How to Use" steps.

Multi-Zone Cooking

Brava's unique zone cooking allows you to cook up to three different ingredients simultaneously on the same tray, each cooked to its ideal temperature. This feature is perfect for preparing complete meals with protein and vegetables.



Image: Three separate cooking trays, each containing different food items like steak, lobster, chicken, and various vegetables, showcasing the Brava's true multi-zone cooking capability for up to three ingredients at once.

TempSensor Probe

The included TempSensor probe thermometer ensures precise cooking by monitoring the internal temperature of your food. Simply insert the probe into the thickest part of your protein, and the Brava oven will adjust cooking times for perfect results.

Cooking Capabilities Overview

The Brava oven can prepare a wide variety of dishes, including but not limited to:

- Eggs (fried, baked)
- Quickbreads & Muffins
- Brownies
- Seafood (fish, shrimp, lobster)
- Vegetables (broccoli, potatoes, brussels sprouts)
- Pizza
- Chicken (whole, wings)
- Toast
- Steak

1 Tool, 10+ Cooking Functions



SEAR



TOAST



REHEAT



BAKE



SLOW COOK



AIR FRY



DEHYDRATE



KEEP WARM



RICE COOK



PRO COOK

Image: A collage of images showcasing diverse dishes prepared in the Brava oven, such as fried eggs, muffins, roasted chicken, and pizza, demonstrating its broad cooking capabilities.

CARE AND MAINTENANCE

Proper care ensures the longevity and optimal performance of your Brava Smart Oven.

- **Cleaning the Interior:** After each use, allow the oven to cool completely. Wipe down the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the surface.
- **Cleaning Trays and Pans:** All included trays and pans are designed for easy cleaning. Wash them with warm, soapy water. They are also dishwasher safe.
- **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not immerse the oven in water.

- **TempSensor Care:** Clean the TempSensor probe with a damp cloth after each use. Do not submerge the probe's connector end in water.

TROUBLESHOOTING COMMON ISSUES

Issue	Possible Cause	Solution
Oven not powering on	Not plugged in; power outage; circuit breaker tripped.	Ensure the oven is securely plugged in. Check your home's circuit breaker.
Wi-Fi connectivity issues	Weak signal; incorrect password; router issues.	Move the oven closer to the router. Re-enter Wi-Fi password. Restart your router.
Food not cooking evenly	Incorrect tray placement; food not spread evenly; recipe not followed.	Ensure trays are correctly positioned. Distribute food evenly. Follow recipe instructions carefully.
TempSensor not reading	Probe not fully inserted; faulty connection.	Ensure the probe is fully inserted into the food and securely connected to the oven.

If you encounter an issue not listed here, please refer to the support section for further assistance.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Brava
Model Name	Brava Starter Set Silver
Model Number	BR09A-01
Color	Silver
Product Dimensions (D x W x H)	17.3"D x 16.4"W x 11.3"H
Item Weight	55 pounds
Power Source	AC adapter (1800W)
Control Type	Touch Control
Special Features	Air Frying Mode, Auto Cook Menu, Automatic Shut-Off, Programmable, Wifi Connectivity

Feature	Detail
Door Style	Dropdown Door
Number of Shelves	3
UPC	195893208630

True Multi-Zone Cooking

Up to 3 ingredients at once.



Image: The Brava oven with its key dimensions (depth, width, height) clearly indicated, providing a visual reference for its size.

WARRANTY AND SUPPORT

Warranty Information

For detailed warranty information regarding your Brava Smart Oven, please refer to the warranty card included with your product or visit the official Brava website. Protection plans are also available for extended coverage.

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect (monthly plan)

Customer Support

If you require assistance with setup, operation, or troubleshooting, please contact Brava Customer Support. Support details can be found on the official Brava website or through the contact information provided in your product documentation.

You can also visit the [Brava Store on Amazon](#) for additional resources and product information.

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question