

# the Smart Oven™ Air Fryer Compact

Instruction Book – BOV680



EN

INSTRUCTION BOOK

FR-CA

MANUEL D'INSTRUCTIONS

ES-MX

MANUAL DE INSTRUCCIONES

# Breville®



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## Limited Product Warranty

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period. All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full terms and conditions please scan



QR149

the QR code or visit **[www.breville.com](http://www.breville.com)**  
Alternatively, call the Breville Service Centre (see back cover for contact details).

# BREVILLE® RECOMMENDS SAFETY FIRST

**At Breville® we 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 BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and discard any packaging materials safely before use.
- Ensure product is properly assembled before first use and fully unwind the power cord before operating.
- To eliminate a choking hazard for young children, safely dispose the protective cover fitted on the power plug.
- Before using for the first time, please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns, please

contact your local electricity company.

- The appliance must be used on a properly grounded outlet. If you are unsure the power outlets are properly grounded, please consult an electrician.
- Do not, under any circumstance, modify the power plug 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.
- We recommend the oven is operated on a dedicated circuit separated from other appliances. Consult a licensed and qualified electrician if you are unsure.
- When the machine is plugged in or after an operation is completed, the machine will enter the standby mode.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Regularly inspect the power cord, plug and actual appliance for any damage. If found to be damaged in any way, immediately cease use of the appliance, and return the appliance to the nearest authorized Breville Service Center for examination, replacement or repair.
- Do not let the power cord hang over the edge of a counter or table. Do not let the power cord touch hot surfaces or become knotted.
- If the appliance is to be left unattended, cleaned, moved, assembled or stored, always switch off the appliance and unplug from the power outlet and allow to cool completely.
- Do not leave the appliance unattended when in use. Do not move the appliance while in operation.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 the use

of the appliance by a person responsible for their safety.

- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children.
- Position the appliance on a clean, stable, heat resistant, level, dry surface away from the countertop edge or table, and do not operate on or near a heat source such as gas or electric burner, or heated oven.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- The oven is not suitable to be used in a small appliance enclosure. Ensure to leave adequate space all around the oven. Minimum space of 4 inches (10 cm) is recommended.
- The outer housing of the oven may be hot during and after cooking. Please do not touch hot surfaces. To avoid burns and scalds, keep children away. Always keep the power cord of this oven, and those of other appliances near the oven, clear from the oven housing.
- Do not touch hot surfaces. Use handles and knobs. To avoid burns, use extreme caution when removing pans, dishes and accessories such as the included Grilling Rack and roasting pan, that contain hot oil or other hot liquids.
- Do not lay cooking utensils, roasting pans, or dishes on the glass door.
- The oven glass door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If dropped or struck extremely hard, it may break or weaken, and could later shatter into many small pieces without apparent cause.
- Do not leave the door standing open for extended periods of time.
- Do not store any item on top of the oven when in operation.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. Ensure pans and dishes are oven safe before using in the oven.
- 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. Do not place sealed or airtight containers in the oven.

- Oversized food and metal utensils must not be inserted in the oven as they may create fire or risk of electric shock.
- Caution should be exercised when cooking foods with high oil content, such as pine nuts and walnuts. Broiling these foods or cooking them for extended periods of time or at high temperatures may cause them to catch fire, creating a fire risk. If a fire occurs, keep the oven door closed, turn off the oven, and unplug it. The flame will usually self-extinguish. Do not leave the oven unattended until the fire is completely out and the oven has cooled down.
- Always use the oven as directed for cooking different types of food, such as using a pizza pan when cooking pizza. Do not cook pizzas or any food that may melt and drip directly onto the wire rack, as melted cheese, fat, and other ingredients could come into contact with the heating elements, creating a potential fire risk.
- Do not use attachments other than those provided with the appliance; the use of attachments not sold or recommended by Breville may cause fire, electric shock, or injury.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The consumer can conduct cleaning and general maintenance, but any service maintenance, damage and repair should be performed at an authorized Breville Service Center.
- Improper use of the appliance; incorrectly operated or unprofessionally repaired. In such a case, any warranty claim is void. No warranty for any damages can be accepted.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not use a steam cleaner to clean the oven.
- Do not use any rough, abrasive cleaning tools or sharp metal chisel or object when cleaning the oven door glass. Use of such tools may leave scratches on the surface of the glass and, ultimately, break the glass.
- Regularly clean the crumb tray.  
To clean the crumb tray:
  - Turn OFF the oven,

- Allow the oven to cool completely and then remove the power cord from the power outlet.
- Remove the crumb tray and clean with warm soapy water.
- Dry the tray completely before inserting it securely back in place.



## **WARNING**

### **TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, EXPOSURE TO EXCESSIVE UV RADIATION, OR INJURY TO PERSONS:**

We recommend operating the oven on a dedicated circuit separated from other appliances. Consult a licensed and qualified electrician if you are unsure.



## **WARNING HOT SURFACE**

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.



To protect against, fire, electric shock; do not immerse the power cord, power plug or appliance in water or any other liquid.

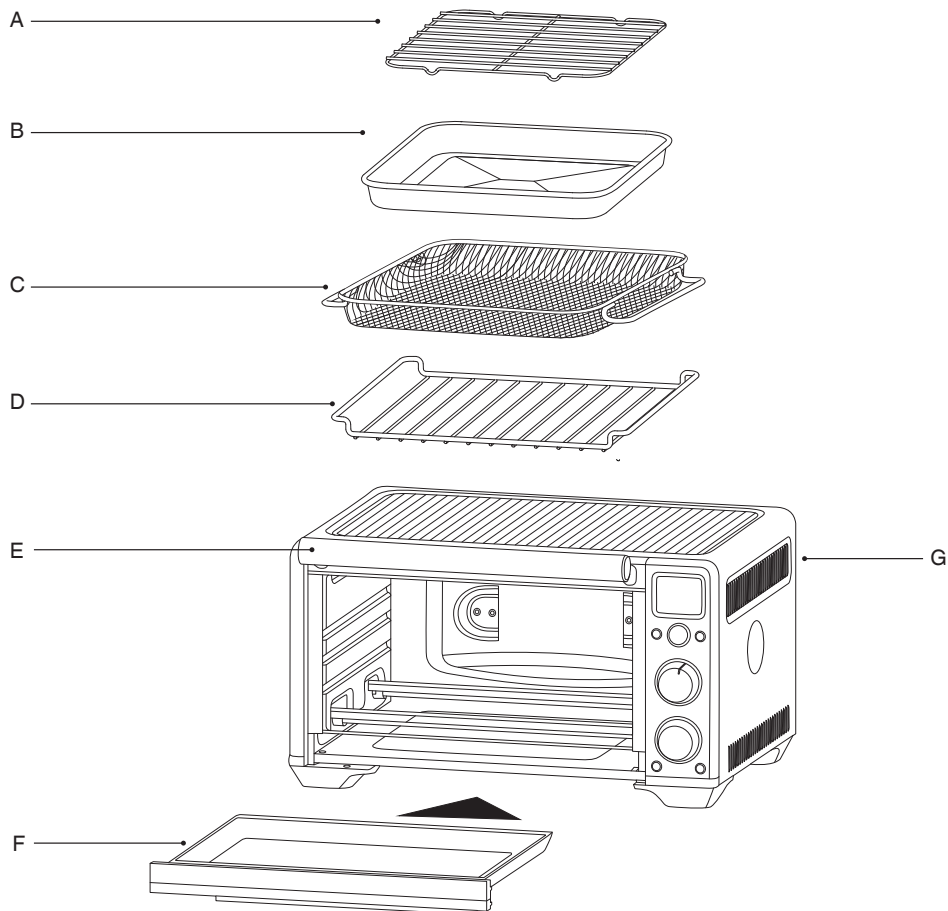
## **SHORT CORD INSTRUCTIONS**

Your Breville appliance is fitted with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Extension cords are available and may be used if care is exercised in their use (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 table top 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**



## Components



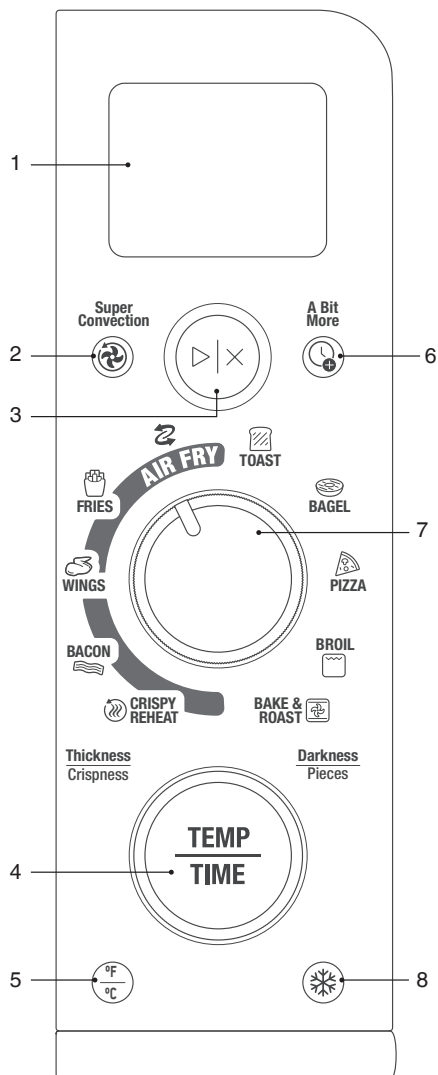
- A. Broiling Rack
- B. Enamel roasting pan 10.55 x 10.55 inches  
(26.8 x 26.8 cm)
- C. Air Fry Basket
- D. Oven Rack

- E. Door Handle
- F. Crumb Tray
- G. Ventilation Slots

**Rating Information**  
120 V ~ 60 Hz 1800 W



# Control Panel



1. LCD screen
2. Super Convection Button
3. Start / Stop Button
4. Temperature | Time Button Dial
5. Temperature Conversion Button
6. A Bit More™ button
7. Function Dial
8. Frozen Button







## Functions

### PREPARING THE OVEN

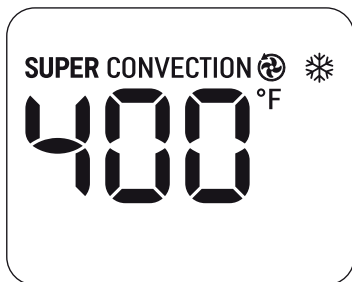
Before first use, please run the oven empty for 12 minutes to remove protective substances from the heating elements. Ensure the area is well ventilated as the oven may emit vapors. These vapors are safe and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the Oven Rack, Broiling Rack, roasting pan, and Air Fry Basket from the packaging. Wash them with a soft sponge in warm, soapy water then rinse and dry thoroughly.
3. Wipe the interior of the oven, and the crumb tray with a soft dry cloth.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4 inches (10 cm) of space on both sides of the appliance and 6 inches (15 cm) above.
5. Ensure the crumb tray is firmly inserted into the oven.
6. Unwind the power cord completely and insert the power plug into a grounded power outlet.
7. The oven alert will sound and the LCD screen will illuminate.
8. Turn the Function dial to the right until the indicator reaches the PIZZA function.
9. Press the  Start/Stop button. The button backlight will illuminate red, the LCD screen will illuminate orange and the oven alert will sound.
10. The LCD screen will display a continuous running lines to indicate that the oven is preheating. Once the oven has completed the preheating cycle, an alert will sound.
11. The timer will be displayed and automatically begin to count down.
12. At the end of the cooking cycle, the oven alert will sound, the  Start/Stop button backlight will go out and the LCD screen will illuminate white.
13. The oven is now ready to use.

### ELEMENT IQ™

The Breville Smart Oven™ Air Fryer Compact features Element IQ™, a cooking technology that creates the ideal environment for the food you are cooking. It steers power where and when it's needed and creates the right kind of heat, whether even or intense.

Each of the oven's functions is preset with our recommended heating element configurations and temperatures, that are based on recipes and testing. However, we suggest experimenting with these depending on the recipe, amount of food and your personal taste.



## OVEN FUNCTIONS OVERVIEW

| ≡ FUNCTION     | SUGGESTED<br>RACK<br>POSITION  | DEFAULTS   | PREHEAT | RANGE   |
|----------------|--|--|---------|---|
| <b>AIR FRY</b> | Air Fry Basket<br>Level 1  | 400 °F (205 °C)<br>15 minutes<br>Super Convection = On<br>Frozen = Off   | Yes     | 300 °F–445 °F (150 °C–230 °C)<br>Up to 1 hour<br>Super Convection = On only<br>Frozen = Off / On  |
|                | Optional: Use the<br>Roasting Pan as<br>a drip catcher on<br>the Oven Rack,<br>Level 3, Downward |  |         |   |
| <b>FRIES</b>   | Air Fry Basket<br>Level 1  | 400 °F (205 °C)<br>24 minutes<br>Thickness = 3<br>Super Convection = On<br>Frozen = On   | Yes     | Based on 1 full basket = 1lb (450g)<br><br>Thickness:<br>1 Shoestring = 16min<br>2 Straight Cut = 19min<br>3 Steak Cut = 24min<br><br>Super Convection = On only<br>Frozen = Off / On   |
|                |  |  |         |   |
| <b>WINGS</b>   | Air Fry Basket<br>Level 1  | 425 °F (220 °C)<br>24 minutes<br>Darkness = 2<br>Pieces = 9 (Wingettes /<br>Drumettes)<br>Super Convection = On<br>Frozen = On | Yes     | Darkness 1 (Lighter & faster)<br>3 Pieces = 17min<br>6 Pieces = 19min<br>9 Pieces = 21min<br>12 Pieces = 23min<br>15 Pieces = 25min<br><br>Darkness 2 (Darker & crispier)<br>3 Pieces = 20min<br>6 Pieces = 22min<br>9 Pieces = 24min<br>12 Pieces = 26min<br>15 Pieces = 28min                                   |
|                | Optional: Use the<br>Roasting Pan as<br>a drip catcher on<br>the Oven Rack,<br>Level 3, Downward |  |         | Pieces = wingettes or drumettes<br><br>Super Convection = On only<br>Frozen = Off / On  |
| <b>BACON</b>   | Oven Rack and<br>Roasting Pan<br>Level 3, Upward   | 325 °F (160 °C)<br>28 minutes<br>Crispness = 3<br>Thickness = 2<br>Super Convection = On<br>Frozen = Off                       | Yes     | 300 °F–445 °F (150 °C– 230 °C)<br><br>Thickness 1 (Regular Cut)<br>Crispness<br>1 Chewy = 12min<br>2 Crispy = 15min<br>3 Extra Crispy = 18min<br><br>Thickness 2 (Thick Cut)<br>Crispness<br>1 Chewy = 15min<br>2 Crispy = 17min<br>3 Extra Crispy = 20min<br><br>Super Convection = On only<br>Frozen = Off / On |
|                | Optional: Broiling<br>Rack or ¼ cup<br>of water in the<br>Roasting Pan                           |  |         |   |

| ≡ FUNCTION               | SUGGESTED<br>RACK<br>POSITION   | DEFAULTS   | PREHEAT | RANGE  |
|--------------------------|---|--|---------|--|
| <b>CRISPY<br/>REHEAT</b> | Oven Rack<br>Level 2, Downward  | 300 °F (150 °C)<br>13 minutes<br>Super Convection = On<br>Frozen = Off                                 | No      | 160 °F–445 °F (70 °C–230 °C)<br>Up to 2 hours<br>Super Convection = Off / On<br>Frozen = Off / On  |
| <b>TOAST</b>             | Oven Rack<br>Level 1, Downward  | Darkness = 4<br>3:05 minutes<br>Pieces = 2<br>Super Convection = N/A<br>Frozen = Off                   | No      | Darkness = 1 – 7<br>Pieces = 1 - 4 (Slices)<br>Frozen = Off / On<br><br>Minimum Time = 2:35 minutes<br>(Darkness = 1, Pieces = 1)<br><br>Maximum Time = 6:45 minutes<br>(Darkness = 7, Pieces = 4)       |
| <b>BAGEL</b>             | Oven Rack<br>Level 1, Downward  | Darkness = 4<br>4:10 minutes<br>Pieces = 2 (Bagel<br>Halves)<br>Super Convection = N/A<br>Frozen = Off | No      | Darkness = 1 – 7<br>Pieces = 1 – 4 (Bagel Halves)<br>Frozen = Off / On<br><br>Minimum Time = 3:05 minutes<br>(Darkness = 1, Pieces = 1)<br><br>Maximum Time = 7:30 minutes<br>(Darkness = 7, Pieces = 4) |
| <b>PIZZA</b>             | Oven Rack<br>Level 1, Downward  | 400 °F (205 °C)<br>12 minutes<br>Super Convection = On<br>Frozen = On                                  | Yes     | 300 °F–445 °F (150 °C–230 °C)<br>Up to 2 hours<br>Super Convection = Off / On<br>Frozen = Off / On   |
| <b>BROIL</b>             | Oven Rack<br>Level 1, Upward<br><br>Optional: Roasting<br>Pan with/without<br>Broiling Rack | HI<br>10 minutes<br>Super Convection = N/A<br>Frozen = N/A   | No      | Power = HI or LO<br>Time = Up to 20 minutes  |
| <b>BAKE / ROAST</b>      | Oven Rack<br>Level 3, Downward  | 315 °F (155 °C)<br>30 minutes<br>Super Convection = Off<br>Frozen = Off                                | Yes     | 120 °F–445 °F (50 °C–230 °C)<br>Up to 2 hours<br>Super Convection = Off / On<br>Frozen = Off / On  |



## NOTES

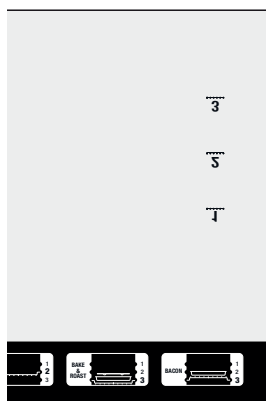
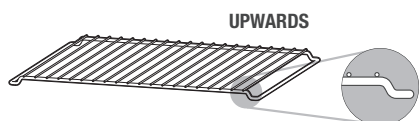
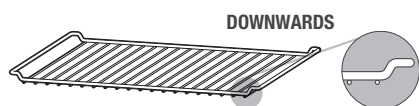
- The Smart Oven Air Fryer Compact remembers the last used cook settings for each cook function, making it convenient to repeat common cooks, like Air Frying your favorite snack, toasting each day and batch cooking meals or treats.
- Removing the oven from a power source will reset all functions back to their defaults.

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## Quick Start Guide

### OPERATING YOUR BREVILLE OVEN

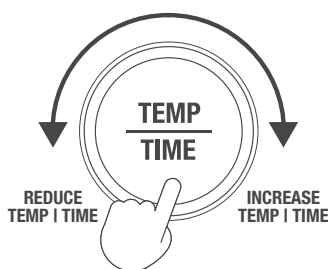
1. Insert the Oven Rack into the desired rack position. The rack positions are printed on inside of the oven door for easy reference. There are three levels offering six unique rack positions depending on the orientation of the Oven Rack. The Oven Rack can be inserted either facing upwards or downwards.



2. Turn the Function dial until the indicator reaches the desired cooking function.



3. On first use, the screen indicates the default cook settings for the selected function.
4. Turn the TEMP | TIME Button Dial to adjust the cook settings. Press the center of the TEMP/TIME Button Dial to toggle between Temperature and Time / Setting 1 and Setting 2. Turning the dial to the left reduces the active setting, and turning the dial to the right will increase it. When on Time setting, turning the dial to the left reduces the cooking time and turning the dial to the right increases the cooking time.




### NOTE

After pressing the Start/Stop Button, the oven will remember the current settings for the next time that function is used.

### TIP

Removing your oven from the power source will reset cook function settings back to factory defaults.

5. For functions without a preheat cycle (TOAST, BAGEL, BROIL, CRISPY REHEAT):



- a) Place food in the oven and close the oven door.
- b) Press the  Start/Stop Button. The button backlight will illuminate red and the LCD screen will illuminate orange.
- c) The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.

6. For functions with a preheat cycle (AIR FRY, FRIES, WINGS, BACON, PIZZA, BAKE & ROAST):



### TIP

If the food to be cooked will take over 3 minutes to prepare, conserve oven energy by preparing the food first (6b) before preheating the oven (6a). Otherwise, follow these steps in order.


- a) Ensure that the oven door is closed.  
Press the  Start/Stop Button.  
The button backlight will illuminate red and the LCD screen will display running lines to indicate the oven is preheating.
  - b) Prepare and arrange the food to be cooked in the ideal accessory (e.g. Air Fry Basket, Roasting Pan, etc) and set aside.
  - c) When the oven has preheated, the oven alert will sound and the timer will start counting down.
  - d) Using oven mitts, open the oven door, pull out the Oven Rack if being used to support cooking accessory, then load the accessory onto the rack and/or into the oven cavity ensuring the food is centred in the oven for even cooking. Close the oven door.
  - e) The timer will continue to count down.  
The cooking temperature and time can be adjusted during the cooking cycle
7. At the end of the cooking cycle, the oven alert will sound, the  Start/Stop Button backlight will go out and the LCD screen will illuminate white.


8. Slowly open the oven door using the oven handle and carefully remove cooked food from the oven using insulated oven mitts for protection.



### NOTES


During the cook, some functions include a built-in alert to TURN/SHAKE the food for best results. The cook timer will continue to count down whether or not any action is taken.

The cooking cycle can be stopped at any time by pressing the  Start/Stop Button. This will cancel the cycle and the button backlight will illuminate white.

Pressing the  Super Convection Button will automatically adjust the set temperature and/or time to compensate for the faster air flow.



### TIP


 Super convection will deliver a crispier food result and may also reduce the cooking for many food items. Please monitor your cook accordingly.





### WARNING

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



## A BIT MORE™


Press the  'A Bit More™' button to adjust the cooking results when the cooking is finished and the food is not quite cooked or hot enough.




For example: Bagel Function

1. Turn the Function dial until the indicator reaches the BAGEL function.
2. Adjust the darkness setting.
3. Select the number of bagel halves.
4. Press the  Start/Stop Button to start the bagel toasting process.
5. At the end of the toasting process, if you think the food requires additional cooking time; close the oven door and press the  A BIT MORE™ button to add a bit more cooking time. The timer will start to count down.

## NOTES

- The  A BIT MORE™ function will not activate if there is no previous cooking function performed.
- The  A BIT MORE™ function will time out when not pressed after cooking (see table).

| Function      |  A Bit More™<br>Time-out period |
|---------------|--|
| Toast         | 1 minute   |
| Bagel         | 1 minute   |
| Broil         | 3 minutes  |
| Bake & Roast  | 5 minutes  |
| Pizza         | 3 minutes  |
| Bacon         | 5 minutes  |
| Crispy Reheat | 5 minutes  |
| Wings         | 3 minutes  |
| Fries         | 3 minutes  |
| Air Fry       | 3 minutes  |

- Maximum repeats for  A Bit More™ are 3 times for all functions except the broil function.
- For the BROIL function,  A Bit More™ is limited to a total of 20 minutes including initial cooking time plus the  A Bit More™ cooking time.

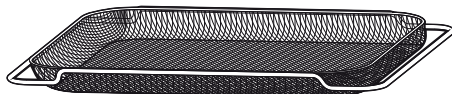
## PRESET FUNCTIONS

The Smart Oven Air Fryer Compact offers 10 preset cooking functions designed to help you get the most out of your oven.

The right half of the Function Dial features 5, standard oven functions, each offering the ideal level of control over your cook to deliver delicious food results with ease and convenience.



The left half of the Function Dial features 5 Air-Fry-based functions. Each function combines Super Convection airflow with the ideal level of control over the cook to create crispy, brown and delicious results on popular foods.



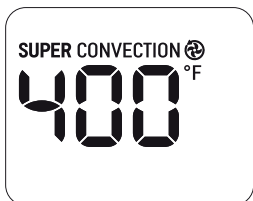
Many Air Fry functions use the Air Fry Basket included with the oven. The basket is generously sized to fit a wide variety of foods and cuts without crowding. The Air Fry Basket can also be positioned on any level of the oven to tailor the cook results to your liking but the recommended basket position for each Air-Fry-based function is printed within this booklet and also on the back of the oven door.

Arrange food evenly on the Air Fry Basket for crispier results. If possible, keep food in a single layer and leave space between pieces for hot, fast-moving air to flow.


## AIR FRY FUNCTION


The AIR FRY function combines intense heat and airflow to cook foods crispy and brown.

1. Take the Air Fry Basket and set aside.
2. Turn the Function Dial until the indicator reaches the Air Fry function. The Super Convection setting will be displayed on the screen. The default temperature and time is 400°F for 15 minutes.



## NOTE

After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the .

7. At the end of the cook timer, the oven alert will sound. The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## TIP

For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.

3. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  

÷ TEMPERATURE = 300 °F – 445 °F

÷ TIME = Up to 1 hour
4. With the oven door closed, press the Start/Stop Button to activate the AIR FRY function.
5. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.
6. Once the oven has finished preheating, an alert will sound. Open the oven door and place the Air Fry Basket with the food to be cooked inside the oven on Level 1. Close the oven door.



## TIP

The Roasting Pan can be used as a drip catcher below the Air Fry Basket. To do so, open the oven door and place the Oven Rack on Level 3 Downward, inside the oven cavity and sit the Roasting Pan on top. Close the oven door.



## FRIES FUNCTION

The FRIES function is designed and tested to produce crispy, golden fries across popular, supermarket brands of frozen fries in three cuts – Shoestring, Regular Cut and Steak Cut.

1. Turn the Function Dial until the indicator reaches the FRIES function. The Super Convection setting and the Frozen setting will be displayed on the screen.
2. The default THICKNESS is 3 (Steak Cut fries).



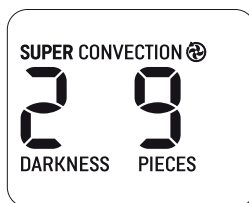
3. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
4. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial. You can also press the Frozen Button to turn off the frozen setting and automatically extend the cook time if you are cooking freshly cut fries.
  - ÷ THICKNESS 1 (Shoestring) = 16 min
  - ÷ THICKNESS 2 (Regular Cut) = 19 min
  - ÷ THICKNESS 3 (Steak Cut) = 24 min
5. With the oven door closed, press the Start/Stop Button to activate the FRIES function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.
6. While the oven is preheating, arrange fries to be cooked into the Air Fry Basket.
7. Once the oven has finished preheating, an alert will sound. Open the oven door and place the Air Fry Basket inside the oven on Level 1.
8. Close the oven door.
9. After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the Start/Stop Button.
10. At the end of the cook timer, the oven alert will sound. The Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## WINGS FUNCTION

The WINGS function is tried and tested to turn fresh chicken wingettes and drumettes into golden, steamy, juicy morsels, whether they are glazed, dusted, battered or crumbed. A press of the FROZEN button also ensures the same, delicious results can be achieved using frozen wingettes/drumettes.

1. Turn the Function Dial until the indicator reaches the WINGS function. The Super Convection setting will be displayed on the screen.
2. The default DARKNESS is 2 (crispy skin) and PIECES is 9.



3. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
4. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.
  - ÷ DARKNESS = 1 (lighter & faster), 2 (darker & crispier)
  - ÷ PIECES (wingettes & drumettes) = 3, 6, 9, 12, 15  
Minimum and maximum cook times:  
≡ DARKNESS 1, PIECES 3 = 17 min  
≡ DARKNESS 2, PIECES 15 = 28 min
5. With the oven door closed, press the Start/Stop Button to activate the WINGS function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.



## TIP

If the food will take over 3 minutes to prepare, conserve oven energy by preparing the food first (6) before preheating the oven (5). Otherwise, follow these steps in order.

6. While the oven is preheating, arrange wingettes/drumettes to be cooked in the Air Fry Basket.
7. Once the oven has finished preheating, an alert will sound. Open the oven door and place the Air Fry Basket inside the oven on Level 1.





## TIP

The Roasting Pan can be used as a drip catcher below the Air Fry Basket. To do so, place the Oven Rack on Level 3 Downward, inside the oven cavity and sit the Roasting Pan on top. Close the oven door.

8. After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the Start/Stop Button.
9. At the end of the cook timer, the oven alert will sound. The Start/Stop Button backlight will go out and the LCD screen will illuminate white.

## BACON FUNCTION

The BACON function evenly cooks regular or thick cut bacon to your chewy or crispy preference by surrounding the pan with Super Convection heat.

1. Open the oven door, place the Oven Rack inside the oven on Level 3 Upward, then close the oven door.
2. Turn the Function Dial until the indicator reaches the BACON function. The Super Convection setting will be displayed on the screen.
3. The default CRISPNESS is 3 (extra crispy) and THICKNESS is 2 (thick cut rashers).



4. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
5. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.
  - ÷ CRISPNESS = 1 (chewy), 2, 3 (crispy)
  - ÷ THICKNESS = 1 (regular), 2 (thick cut)

Minimum and maximum cook times:

- ÷ CRISPNESS 1, THICKNESS 1 = 12 min
- ÷ CRISPNESS 3, THICKNESS 2 = 28 min

6. With the oven door closed, press the Start/Stop Button to activate the BACON function. The button backlight will illuminate red, the

oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.

7. While the oven is preheating, arrange bacon in the Roasting Pan. When cooking large quantities, you can slightly overlap the uncooked bacon as it will shrink during the cook.



## TIPS

- When using CRISPNESS 1 (chewy), add a quarter of a cup (4 tablespoons) of water to the pan to render the fat and reduce smoke during the cook.
  - Arrange bacon on the Broiling Rack inside the Roasting Pan to allow the fat to drain during cooking.
8. Once the oven has finished preheating, an alert will sound. Use oven mitts to open the oven door, place the Roasting Pan on the center of the Oven Rack so air can flow around all sides. Close the oven door.
  9. After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the Start/Stop Button.
  10. At the end of the cook timer, the oven alert will sound. The Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## CRISPY REHEAT FUNCTION

The CRISPY REHEAT function is ideal for gently reheating leftovers without drying out or compromising tenderness or texture

1. Place food to be reheated in the Roasting Pan or an oven-proof dish.
2. Open the oven door, place the Oven Rack inside the oven on Level 2, Downward and sit the Roasting Pan or oven-proof dish on top. If the food being reheated is too tall to fit in this rack position, move the rack down to Level 3, Upward or Downward as required.



## TIP

Alter the rack level and pan/dish position as needed to locate the food in the center of the oven cavity, both from top to bottom and around all sides, so Super Convection air can flow evenly around the food during reheating.

3. Close the oven door.

4. Turn the Function Dial until the indicator reaches the CRISPY REHEAT function. The Super Convection setting will be displayed on the screen.
5. The default temperature and time is 300°F for 13 minutes.



6. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
7. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  
 ÷ TEMPERATURE = 160 °F – 445 °F  
 ÷ TIME = Up to 2 hours
8. Press the Start/Stop Button to activate the CRISPY REHEAT function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
9. The timer begins to count down. The function can be stopped at any time by pressing the Start/Stop Button.
10. At the end of the timer, the oven alert will sound. The Start/Stop Button backlight will go out and the LCD screen will illuminate white.

## TOAST FUNCTION

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

1. Insert the Oven Rack into Level 1 Downward.
2. Arrange slices of bread close to the center of the Oven Rack for best toasting results.
3. Close the oven door.
4. Turn the Function Dial until the indicator reaches the TOAST function.
5. The default DARKNESS is 4 and PIECES (slices) is 2.



6. For your toasting convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
7. The TOAST settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  
 ÷ DARKNESS = 1 (light) – 7 (dark)  
 ÷ PIECES (slices) = 1 – 4

## AS A GENERAL GUIDE:

| Desired toast color | Setting   |
|---------------------|-----------|
| Light               | 1 or 2    |
| Medium              | 3, 4 or 5 |
| Dark                | 6 or 7    |


Minimum and maximum TOAST times:

≡ DARKNESS 1, PIECES 1 = 2:35 min

≡ DARKNESS 7, PIECES 4 = 6:45 min

8. Press the Start/Stop Button to activate the TOAST function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
9. The timer begins to count down. The function can be stopped at any time by pressing the Start/Stop Button.

10. At the end of the timer, the oven alert will sound.

The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## WARNING

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.



## BAGEL FUNCTION

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

1. Insert the Oven Rack into Level 1 Downward.
2. Slice each bagel into two equal halves. Lay the halves with the cut side facing up and arrange them close to the center of the Oven Rack for best toasting results.
3. Close the oven door.
4. Turn the Function Dial until the indicator reaches the BAGEL function.
5. The default DARKNESS is 4 and PIECES (bagel halves) is 2.



6. For your toasting convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
7. The BAGEL settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  
 ÷ DARKNESS = 1 (light) – 7 (dark)  
 ÷ PIECES (bagel halves) = 1 – 4




### Desired bagel color Setting

|               |           |
|---------------|-----------|
| <b>Light</b>  | 1 or 2    |
| <b>Medium</b> | 3, 4 or 5 |
| <b>Dark</b>   | 6 or 7    |

Minimum and maximum BAGEL times:

≡ DARKNESS 1, PIECES 1 = 3:05 min

≡ DARKNESS 7, PIECES 4 = 7:30 min

8. Press the  Start/Stop Button to activate the BAGEL function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
9. The timer begins to count down. The function can be stopped at any time by pressing the  Start/Stop Button.
10. At the end of the timer, the oven alert will sound. The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.




## NOTE

The cut side of the bagel must always face upwards towards the top heating elements. This allows the cut side to toast well while only lightly toasting the crust.

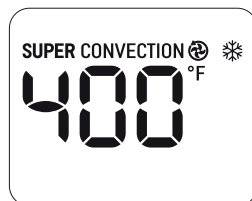
If you like your bagel halves equally crisp on both the top and bottom, we recommend using the TOAST function to toast your cut bagel.



## PIZZA FUNCTION

The PIZZA function is designed and tested to melt cheese, brown toppings and bake the crust of popular, supermarket brands of frozen pizza through Super Convection heat. The Frozen function is on by default. Freshly made pizza can also be cooked with a press of the  Frozen Button to deactivate the function.




1. Insert the Oven Rack into Level 1 Downward.
2. Turn the Function Dial until the indicator reaches the PIZZA function. The Super Convection setting will be displayed on the screen.
3. The default temperature and time is 400°F for 12 minutes.



4. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.

5. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  

÷ TEMPERATURE = 300 °F – 445 °F

÷ TIME = Up to 2 hours
6. With the oven door closed, press the  Start/Stop Button to activate the PIZZA function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.
7. While the oven is preheating, prepare the pizza to be cooked. Frozen pizzas should be removed from packaging as directed. Once the oven has preheated the frozen pizza can be arranged directly on the heated Oven Rack. Fresh pizza doughs should be placed on a pizza pan (not included) or oven-proof dish.
8. Once the oven has finished preheating, an alert will sound. Using oven mitts, open the oven door, and sit the frozen pizza or pan/dish with the fresh pizza on the Oven Rack.
9. Close the oven door.
10. After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the  Start/Stop Button.
11. At the end of the cook timer, the oven alert will sound. The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## NOTE

Pizza Pan is not included. The Smart Oven Air Fryer Compact fits an 11" Pizza Pan. A 12" pizza pan can also fit on the Oven Rack when in the "Upwards" orientation.



## BROIL FUNCTION




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

1. Insert the Oven Rack into Level 1 Upward.
2. Depending on the food to be broiled, arrange food directly on the Oven Rack or in the Roasting Pan with or without the Broiling Rack. Alternatively use an oven-proof dish of your choice. Position food close to the center of the Oven Rack for best results.
3. Close the oven door.
4. Turn the Function Dial until the indicator reaches the BROIL function.
5. The default BROIL LEVEL is HI (High) and TIME is 10 minutes.



6. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
7. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.  

÷ BROIL LEVEL = HI (high) – LO (low)

÷ TIME = Up to 20 minutes
8. Press the  Start/Stop Button to activate the BROIL function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
9. The timer begins to count down. The cook can be stopped at any time by pressing the  Start/Stop Button.
10. At the end of the cook timer, the oven alert will sound. The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## WARNING

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



## BAKE & ROAST FUNCTIONS

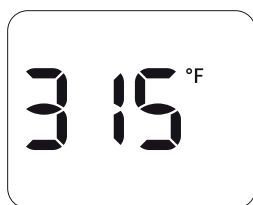
The BAKE & ROAST function produces food that is cooked evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries, or roasting vegetables and a variety of meats and poultry. The function is also ideal for cooking prepackaged frozen meals such as lasagna and pot pies.




1. Arrange food to be cooked in the supplied Roasting Pan or an oven-proof accessory of your choice. Do not place food inside the oven yet. For foods that will take less than 3 minutes to arrange, you may leave this step until after step 7 below (i.e. after the oven begins preheating).
2. Open the oven door, place the Oven Rack inside the oven on Level 3, Downward, then close the Oven Door.



### TIP

- For best, most even cook results, alter the rack position as needed to locate the food in the center of the oven cavity, both from top-to-bottom and around all sides.
  - For a crispier base (e.g. pie or tart), you may position the rack closer to the bottom of the oven. For a crispier top, position the rack closer to the top without food touching the heating elements.
3. Turn the Function Dial until the indicator reaches the BAKE & ROAST function.
  4. The default temperature and time is 315 °F for 30 minutes.



5. For your cooking convenience, the function will display the last used settings unless the oven has been removed from the power source since the function was last used.
6. The cook settings can be adjusted before or during the cook by pressing and turning the TEMP/TIME Button Dial.
  - TEMPERATURE = 120 °F – 445 °F
  - TIME = Up to 2 hours
7. With the oven door closed, press the  Start/Stop Button to activate the BAKE & ROAST function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will display continuous running lines indicating that the oven is preheating.
8. While the oven is preheating, prepare the food to be cooked using the supplied Roasting Pan or an oven-proof accessory of your choice.
9. Once the oven has finished preheating, an alert will sound. Open the oven door and sit the pan/oven-proof accessory on the Oven Rack. Close the oven door.
10. After the preheating alert has sounded, the timer will automatically begin to count down. The cook can be stopped at any time by pressing the  Start/Stop Button.
11. At the end of the cook timer, the oven alert will sound. The  Start/Stop Button backlight will go out and the LCD screen will illuminate white.



## Care and Cleaning

Before cleaning, ensure the oven is turned off by removing the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

### CLEANING THE OUTER BODY AND DOOR

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



### WARNING

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

### CLEANING THE INTERIOR

To clean any splattering that may occur while cooking, 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.



### WARNING

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 agents. Do not use any standard oven cleaner to clean the interior of the oven as this will deteriorate the metal surface.

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, 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 reinsert the crumb tray into the oven with the oven door closed after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

### CLEANING THE OVEN RACK, BROILING RACK, ROASTING PAN

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
2. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.





### STORAGE

1. Ensure the oven is turned off by removing the power plug from the power outlet.
2. Allow the oven and all accessories to cool completely before disassembling and cleaning.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven; the Broiling Rack is inserted into the roasting pan and resting on the Oven Rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store anything on top.



# Troubleshooting

## POSSIBLE PROBLEM EASY SOLUTION

|   |  |
|---|--|
| <b>Oven will not switch "ON"</b>  | <ul style="list-style-type: none"> <li>• Check that the power plug is securely inserted into the outlet.</li> <li>• Insert the power plug into an independent outlet.</li> <li>• Insert the power plug into a different outlet.</li> <li>• Reset the circuit breaker if necessary.</li> </ul>  |
| <b>The LCD screen light has gone out</b>  | <ul style="list-style-type: none"> <li>• The oven goes into standby mode if not used for 10 minutes. When in standby mode, the LCD screen will cease to illuminate.</li> <li>• To re-activate the oven out of standby mode, press the  Start/Stop button on the control panel, or turn any dial. The LCD screen will re-illuminate.</li> </ul>            |
| <b>The pizza does not cook evenly</b>   | <ul style="list-style-type: none"> <li>• Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 180 degrees for more even darkness.</li> </ul>   |
| <b>I cannot select the  Frozen button</b> | <ul style="list-style-type: none"> <li>• The  Frozen button is only selectable for the following functions: TOAST, BAGEL, PIZZA and FRIES. When selecting the  Frozen button, this will automatically adjust the cooking time for an optimised food result.</li> </ul>   |
| <b>Steam is coming out from the oven door</b>   | <ul style="list-style-type: none"> <li>• This is normal. The door is vented to release steam created from high moisture content food such as frozen breads. Be mindful that the steam can be hot.</li> </ul>   |
| <b>The heating elements appear to be pulsing</b>  | <ul style="list-style-type: none"> <li>• Element IQ™ accurately controls the heat inside the oven by pulsing the power and adjusting the power level in the heating elements in short bursts to give accurate temperature control. This is normal.</li> </ul>  |
| <b>Water is dripping onto counter from under door</b>   | <ul style="list-style-type: none"> <li>• This is normal. The condensation created from high moisture content food such as frozen breads will run down the inside of the door and can drip onto the counter.</li> </ul>   |
| <b>The temperature reading on the LCD screen doesn't match the temperature measured inside the oven</b>                   | <ul style="list-style-type: none"> <li>• 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 30 minutes as heat will escape each time the door is opened. Note that the 'preheat' alert sounds at 75% of the target temperature.</li> </ul> |

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## POSSIBLE PROBLEM      EASY SOLUTION

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

- The 'preheat' alert sounds at 75% of the target temperature. This provides the fastest, combined preheating and cooking time.
- This is because when the 'preheating' alert sounds, signalling the user to open the oven door and insert food, there is dramatic temperature loss inside the oven. If the alert sounded at 100% of the target temperature, opening the door would mean a lot of this waiting time is "wasted". We have calculated that by sounding the alert at 75% of the target temperature, followed by the oven door being opened to place food inside the oven, that we still recover to the target temperature up to 2 minutes faster. This is why the temperature on the LCD screen does not match the target temperature at the 'preheat' alert. Depending on the set temperature, it can take the oven approximately 8–10 minutes from start-up, including opening the oven door when the 'preheat' alert sounds, to reach the target temperature.

---

**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 power outlet and call Breville Consumer Support.

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**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 power outlet and call Breville Consumer Support.

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**The LCD screen displays 'E03'**

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

---

**The LCD screen displays 'E05'**

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

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**Temperature are changing when convection button is pressed**

- This is normal. The temperature is calibrated to compensate for the convection fan increasing cooking rates.
-



## Breville Service Center

|               |               |   |
|---------------|---------------|---|
| <b>USA</b>    | <b>Mail:</b>  | Breville USA<br>19400 S. Western Ave, Torrance CA<br>90501-1119                             |
|               | <b>Phone:</b> | 1-866-273-8455<br>1-866-BREVILLE  |
|               | <b>Web:</b>   | <a href="http://breville.com/us/support">breville.com/us/support</a>                        |
| <b>Canada</b> | <b>Mail:</b>  | Breville Canada<br>300 Town Centre Blvd,<br>Suite 201, Markham,<br>Ontario, L3R 5Z6, Canada |
|               | <b>Phone:</b> | 1-855-683-3535  |
|               | <b>Web:</b>   | <a href="http://breville.ca/support">breville.ca/support</a>                                |

## Atención al Consumidor Breville

|               |                   |  |
|---------------|-------------------|--|
| <b>Mexico</b> | <b>Dir.:</b>      | Breville México, S.A. de C.V.<br>Montes Urales 360 Piso 2<br>Col. Lomas de Chapultepec III<br>Sección<br>Miguel Hidalgo<br>Ciudad de México C.P. 11000<br>México |
|               | <b>Tel.:</b>      | 800-649-0543   |
|               | <b>Sitio web:</b> | <a href="http://breville.mx/support">breville.mx/support</a>   |

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