

the Multi Oven Air Fryer

Instruction Book - Suits all LOV600 models



Breville®



Contents

2	Breville recommends safety first	
8	Components	
9	Functions List	
10	Before first use	
12	Functions	
	– OPERATING YOUR BREVILLE OVEN	
	– TOAST	13
	– AIR FRY	14
	– BAKE	15
	– ROTISSERIE	15
	– GRILL	16
	– PIZZA	17
	– SLOW COOK	18
	– DEHYDRATE	19
	– REPLACING THE OVEN LIGHT	20
21	Care & Cleaning	
22	Troubleshooting	

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

Carefully read all instructions before operating the oven for the first time and save for future reference.

- Remove and safely discard any packing material, 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 and other substances.
- Do not use the oven on a sink drain board.
- Do not place the oven on or near a hot gas or electric burner, or where it could touch another heated oven.
- When operating the oven, keep a minimum distance of 10cm of space on both sides of the oven and 15cm above.
- The rear surface of the oven can be placed against a wall.
- Position the oven at a minimum distance of 20cm away from curtains, cloths and other heat sensitive materials when in use. This will allow for adequate air circulation and also help prevent the possibility of curtains, and cloths discoloration due to radiated heat.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like when in operation.
- Caution should be taken when grilling high oil content foods, such as pine nuts and walnuts.

They may catch fire. If this occurs, please keep the oven door closed and switch off and unplug oven until flame has extinguished.

- Always operate the oven on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not place anything on top of the oven.
- Do not cover the crumb tray or other any part of the oven with metal foil. This will cause overheating of the oven.
- 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.
- Always use extreme caution when using containers constructed of anything other than metal or glass. Do not use see-through glass containers in the oven. Oven-proof ware such as Pyrex® or CorningWare® without the lid may be used.

- Caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish which may cause hot ingredients to expel or the dish to crack.
- Do not place any part of the oven in the dishwasher.
- The temperature of accessible surfaces will be high when the appliance is in operation and also for some time after use. Always wear protective, insulated oven mitts when inserting, removing or handling items from the oven when hot. Alternatively, allow the oven to cool down before handling.
- Always use extreme caution when removing any of the accessories or disposing of hot grease or other hot liquids.
- Do not place hands inside the oven during operation.
- Do not leave the door standing open for extended periods of time when the oven is turned ON.
- 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 insert oversized foods into the oven as they create risk of fire or electric shock.
- It is recommended to use only the accessories supplied with this oven.
- When grilling, always insert the enamel tray into the oven to act as a drip tray.
- When using the rotisserie function, it is essential that the oven is turned off at the power outlet and the cord unplugged before assembling the rotisserie rod in position in the oven.
- After using the rotisserie function, it is important to clean the rotisserie rod, spikes and thumbscrews to avoid bacterial contamination. Follow cleaning instructions provided in this book.
- Do not clean the interior with metal scouring pads as pieces can break off the pad and touch electrical parts of the oven, creating risk of electric shock.
- Do not store any materials other than the supplied accessories in the oven when not in use.
- Do not attempt to operate the oven by any method other than those described in this booklet

- Always ensure the oven is properly assembled before use. Follow the instructions provided in this book.
- The oven is not intended to be operated by means of an external timer or separate remote control system.
- The top of the oven is very hot during and after operation. Do not store any item on top of the oven when in use and when stored.
- Do not leave the oven unattended at any time when in use.
- 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.
- Do not touch hot surfaces. Oven 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.

- Always turn the appliance to the OFF position, ensure the oven has cooled, is turned off at the power outlet and the cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not place the oven in direct sunlight. Colour fading and discolouration may occur when the oven is consistently exposed to UV light.
- Keep the oven clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If it is not sure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.

- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
 - Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
 - Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
 - This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Misuse may cause injury.**
- The 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.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
 - Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
 - To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
 - Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
 - It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

damaged in any way. Return the entire appliance to the nearest authorized Breville Service Centre for examination and/or repair.

- 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 operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry

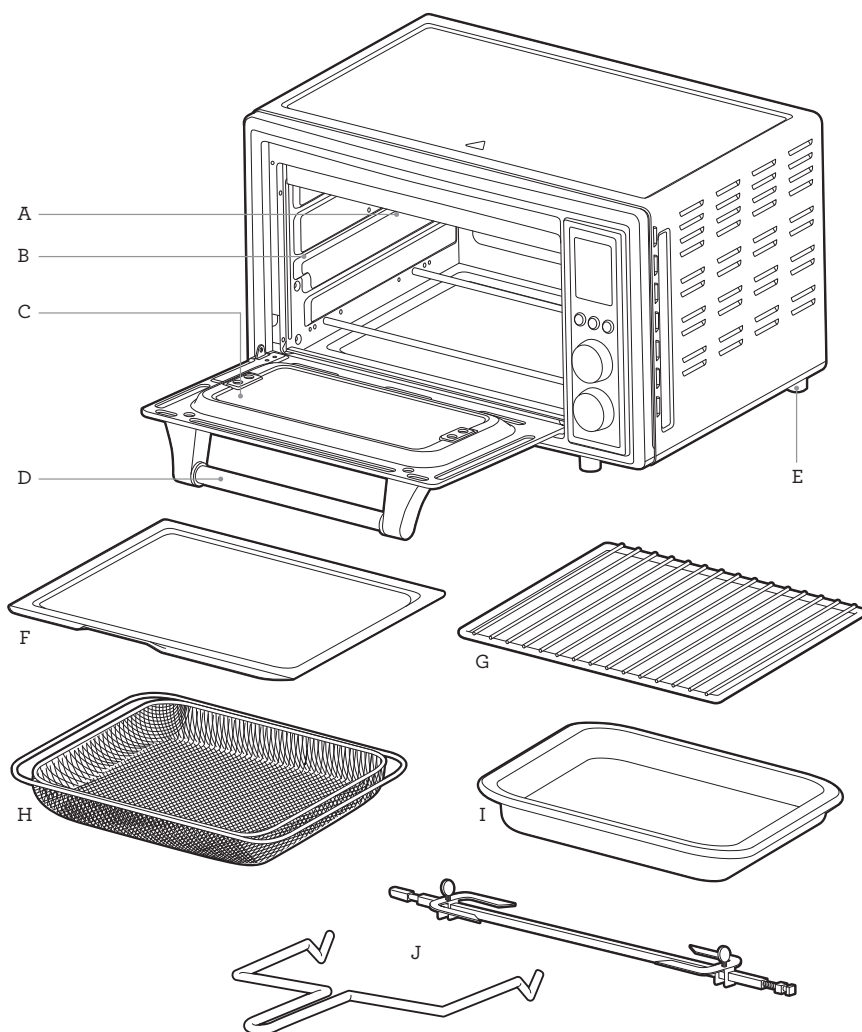


CAUTION

Hot surfaces during and after use.

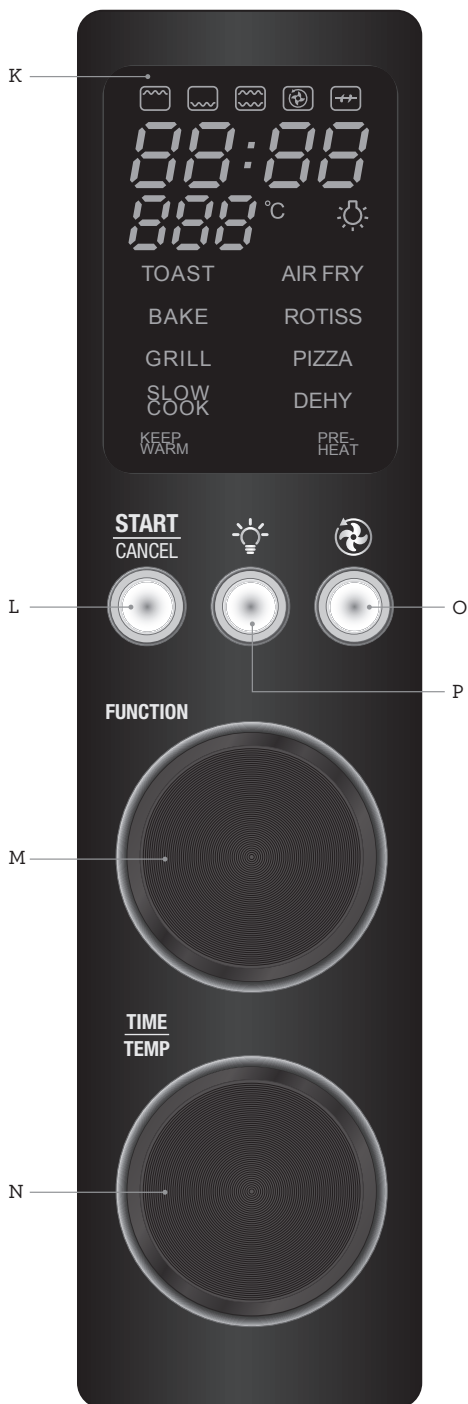


Components



- A. Large 28 litre capacity
- B. 3 optimised rack height positions
- C. Dual-wall tempered glass door
- D. Cool touch handle for safe and easy handling
- E. Sturdy non-slip feet

- F. Crumb tray
- G. Wire rack
- H. Air Fry basket
- I. Baking tray
- J. Rotisserie rod, spikes and handle



Functions

- K. LED screen
- L. START/CANCEL button
- M. FUNCTION dial
- N. TIME/TEMPERATURE dial/
Toast darkness control
- O. CONVECTION
(FAN FORCED HIGH/LOW) button
- P. OVEN LIGHT button

Before first use

This guide is designed for first time use.

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

PREPARING THE OVEN

Before first use, please run the oven empty for 20 minutes to remove protective substances from the heating elements. Ensure the area is well ventilated as the oven may emit vapours. These vapours 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 Rotisserie Rod, Spikes and Handle, Crumb Tray, Grill Rack, Air Fry Basket and Baking Tray 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 with a soft, damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance and 15cm above.
5. Insert the crumb tray 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 LED screen will illuminate displaying 4 dashes.

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8. Turn the FUNCTION dial to the right until the indicator reaches the PIZZA function.
9. Press the START/CANCEL button. The button backlight will illuminate white, the LED screen will illuminate blue.
10. Turn the TEMP/TIME dial to adjust the temperature to 230°C.
11. The LED screen will indicate a blinking 'PRE-HEAT'. Once the oven has completed the preheating cycle, an alert will sound.
12. The timer will be displayed and automatically begin to count down.
13. At the end of the cooking cycle, the oven alert will sound, the START/CANCEL button backlight will go out and the LED screen will illuminate blue.
14. The oven is now ready to use.



NOTE

The oven light can be turned on and off at any time.

OVEN FUNCTIONS OVERVIEW

FUNCTION	RACK POSITION	DEFAULT TEMP	CONVECTION FAN FORCED	HEATING ELEMENTS	TEMP RANGE ADJUST	DEFAULT COOK TIME	TIME RANGE ADJUST	KEEP WARM TIME	PRE-HEAT TIME
TOAST	MIDDLE OR TOP (FOOD DEPENDANT)	230°C	NO	Top & Bottom	230°C	BROWNING SETTING 4	1-6 BROWNING SETTINGS	NO	NO
BAKE	BOTTOM OR MIDDLE (FOOD DEPENDANT)	180°C	LOW	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	70-200°C	30MIN	1MIN-2HRS	NO	YES
GRILL	TOP	200°C	LOW	Top Heating Element Cycle On And Off To Regulate Temperature	150-220°C	10MIN	1MIN-2HRS	NO	NO
SLOW COOK	BOTTOM	LOW-Program-HIGH-Program-	NO BUT CAN BE MANUALLY TURNED ON LOW	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	NO	8HRS LOW 4HRS HIGH	2HRS-10HRS	AUTO KEEP WARM UP TO 2HRS	YES
AIR FRY	MIDDLE	200°C	HIGH	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	150-220°C	25MIN	1MIN-2HRS	NO	YES
ROTISSERIE	N/A	200°C	LOW	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	70-230°C	1HR	1MIN-5HRS	NO	NO
PIZZA	MIDDLE	200°C	LOW	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	70-230°C	15MIN	1MIN-2HRS	NO	YES
DEHYDRATE	MIDDLE	70°C	LOW	Top And Bottom Heating Element Cycle On and Off To Regulate Temperature	30-80°C	10HRS	1MIN-24HRS	NO	NO



Functions

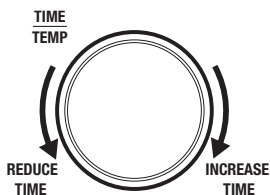
OPERATING YOUR BREVILLE OVEN

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



TIME/TEMP DIAL

2. Turn the FUNCTION dial until the indicator on the LED screen reaches the desired setting.
3. The top figure on the LED screen indicates the preset cooking time for the selected setting. For the TOAST setting it indicates the darkness level. Turn the TIME/TEMP dial to the left to reduce the cooking time or to the right to increase the cooking time. Confirm your selection by pushing the dial.

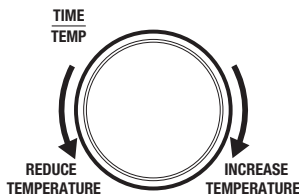


4. The bottom figure on the LED screen indicates the preset cooking temperature for the selected setting. Turn the TIME/TEMP dial to the left to reduce the temperature or to the right to increase the cooking temperature.



NOTE

Push the TIME/TEMP dial to interchange between time and temperature setting.



5. For settings without a preheat time (TOAST, ROTISSERIE, GRILL, DEHYDRATE), place the food directly on the wire rack, rotisserie rod, air fry basket and/or baking tray. Ensure the food is centred in the oven for the most even cooking.
 - a) Close the oven door.
 - b) Press the START/CANCEL button. The button backlight will illuminate white, the oven alert will sound, and the LED screen will illuminate blue.
 - c) The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.
6. For settings that feature a preheat time (BAKE, PIZZA, AIR FRY, SLOW COOK), press the START/CANCEL button before placing food in the oven. The button backlight will illuminate white, the oven alert will sound and the LED screen will indicate a blinking 'PRE-HEAT' while the oven is heating up.
 - a) When the oven is ready for use, the blinking 'PRE-HEAT' will go out, the oven alert will sound and the timer will start counting down. Place the food on the wire rack, air fry basket or baking tray. Ensure the food is centred in the oven for the most even cooking.
 - b) Close the oven door.
 - c) The timer will continue to count down. The cooking temperature and time can be adjusted during the cooking cycle.
7. At the end of the cooking cycle, the oven alert will sound, the START/CANCEL button backlight will go out and the LED screen will illuminate blue.

NOTE

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

NOTE

Press the CONVECTION button to choose between no convection or convection. Convection may adjust the temperature to compensate for the faster air flow.

TOAST FUNCTION

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

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
Note that an open melt or other similar foodstuffs on the top surface of bread may be more suited to the top rack height position.
2. If toasting 1-2 slices, centre the slices on the wire rack.
3. If toasting 3-6 slices, evenly space them with 1-3 slices at the front of the wire rack and 1-3 slices at the back of the rack.

NOTE

Subject to the size of the slices, the maximum number of slices that can be toasted at once is 6.

4. Turn the TIME/TEMP dial to select the pre-set darkness setting. Settings range from '1' being the lightest to '6' being the darkest. Turn the TIME/TEMP dial to the left to reduce the darkness setting, or to the right to increase it.



The toasting time is displayed as the top figure on the LED screen.

- a) The darkness setting is displayed as the bottom figure on the LED screen
5. Press the START/CANCEL button to activate the TOAST function. The button backlight will illuminate white and the oven will start.
 6. The timer will be displayed and automatically begin to count down.

As general guide:

Desired toast colour	Setting
Light	1 or 2
Medium	3, 4 or 5
Dark	6

The time and darkness setting cannot be adjusted during the toasting cycle. The cycle can be stopped at any time by pressing the START/CANCEL button.

NOTE

The cooking time is dependent on a number of variables including the temperature in the oven, so the time may vary, even with the same colour and slices settings. This is in order to achieve consistent results.

AIR FRY FUNCTION

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

1. Turn the FUNCTION dial until the indicator on the LED screen reaches the AIR FRY function. The top figure on the LED screen indicates the preset time of '25 MINS'. While the bottom figure indicates the pre-set AIR FRY setting of 200°C, The pre-set CONVECTION setting will also be displayed.
2. The AIR FRY temperature and time settings can be adjusted before or during the AIR FRY cycle.
 - a) The AIR FRY time is displayed as the top figure on the LED screen. Turn the TIME dial to adjust the time up to a maximum of 2 hours. Confirm your selection by pushing the dial.
 - b) The AIR FRY temperature is displayed as the bottom figure on the LED screen. Turn the TEMPERATURE dial to adjust the AIR FRY temperature from 150°C to a max of 220°C.



NOTE

Switch from temperature setting to time setting by pushing the TIME/TEMP knob.

3. Press the START/CANCEL button to activate the AIR FRY function. The button backlight will illuminate white, the oven alert will sound and the LED screen will illuminate blue. The LED screen will indicate a blinking 'PRE-HEAT'.



4. Once the oven has finished preheating, an alert will sound and food can be inserted into the oven.
5. Arrange food evenly on the included air fry basket. For best results, place food in a single layer and leave space between pieces. Insert the air fry basket into the middle rack position and close the oven door.
6. After the PRE-HEAT alert has sounded, the timer will automatically begin to count down. The cycle can be stopped at any time by pressing the START/CANCEL button.
7. At the end of the AIR FRY cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LED screen will illuminate blue.



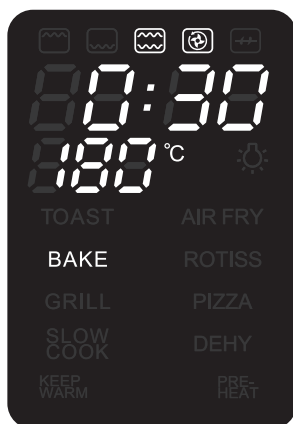
IMPORTANT

When cooking fatty foods (e.g. chicken wings) we recommend placing the baking tray in the lowest rack height position to prevent the oil dripping onto the heating element. Discard excess oil in between batches.

BAKE FUNCTION

The BAKE function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking pre-packaged frozen meals such as lasagne and pies.

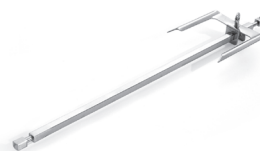
1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position. Note that some baked goods, such as biscuits, brownies or pastries, may be more suited to the middle rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LED screen reaches the BAKE function. The top figure on the LED screen indicates the preset BAKE time of '30 MINS', while the bottom figure indicates the pre-set temperature of '180°C'. The pre-set CONVECTION setting will also be displayed.



ROTISSERIE FUNCTION

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

1. Insert the baking tray into the bottom rack height position to catch food drippings.
2. Insert one end of the rotisserie rod through one of the spikes, making sure the points of the spike are facing inwards and secure in place by turning the thumbscrew in a clockwise direction.



Place food to be cooked on the rotisserie rod by running the rod directly through the centre of the food to be cooked. Continue to slide the food until the spike is securely embedded in the food. Slide the second spike facing inwards onto the rotisserie rod at the other end of the food to be cooked. Continue to slide the spike until it is securely embedded in the food and secure spike by turning the thumbscrew in a clockwise direction.



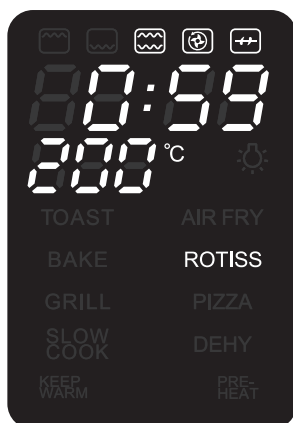
3. Check that the food is centred on the rotisserie rod.
4. Use the rotisserie handle to lift the rotisserie rod, ensuring to place the hooks of the rotisserie handle under the grooves on both sides of the rotisserie rod.



5. Insert the long rectangular end of the rotisserie rod into the drive socket, located on the left-hand side of the oven wall. Position the square end of the rotisserie rod onto the rotisserie rod support, located on the right-hand side of the oven wall.



6. Close the oven door.
7. Turn the FUNCTION dial until the indicator on the LED screen reaches the ROTISSERIE function. The top figure on the LED screen indicates the pre-set ROTISSERIE time of '1:00HR/MIN', while the bottom figure indicates the pre-set temp of '200' degrees. The pre-set CONVECTION setting will also be displayed.
8. The roasting temperature, time and convection settings can be adjusted before or during the roasting cycle.
 - a) The roasting temperature is displayed as the bottom figure on the LED screen. Turn the TIME/TEMP dial to adjust the roasting temperature from 70°C to a maximum of 230°C.
 - b) The roasting time is displayed as the top figure on the LED screen. Turn the TIME/TEMP dial to adjust the time up to 5 hours. Confirm your selection by pushing the dial.
9. Press the START/CANCEL button to activate the ROTISSERIE function. The button backlight will illuminate white and the LED screen will illuminate blue.



10. The timer will automatically begin to count down. The cycle can be stopped at any time by pressing the START/CANCEL button. At the end of the ROTISSERIE cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LED screen will illuminate blue.
11. Remove the rotisserie rod by placing the hooks of the rotisserie handle under the grooves on both sides of the rotisserie rod.



12. Lift out the right side of the rotisserie rod first, by lifting it up and out. Then remove the rotisserie rod from the drive socket on the left-hand side of the oven wall using oven mitts and carefully remove the food from the oven.
13. Unscrew the spikes from the rotisserie rod and remove the food.



NOTE

Use insulated oven mitts when disassembling the rotisserie rod and removing food as the rotisserie accessories will be hot.

GRILL FUNCTION

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

1. Insert the included baking tray into the top rack height position.
2. Place food in the centre of the baking tray so air flows around the sides of the food.
3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LED screen reaches the GRILL function. The top figure on the LED screen indicates the pre-set GRILL time of '10MINS', while the bottom figure indicates the pre-set temperature of '200°C'.

5. The grilling time and temperature can be adjusted before or during the grilling cycle.
 - a) The grilling time is displayed as the top figure on the LED screen. Turn the TIME/TEMP dial to adjust grilling time up to 2 hours. Confirm your selection by pushing the dial.
 - b) The grilling temperature is displayed as the bottom figure on the LED screen. Turn the TEMP/TIME dial to adjust the temperature up to '220°C'.
6. Press the START/CANCEL button to activate the GRILL function. The button backlight will illuminate white and the oven will start.



7. The timer will be displayed and automatically begin to count down. The time and temperature can be adjusted during the grilling cycle by turning the TIME/TEMP dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
8. At the end of the grill cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LED screen will illuminate blue.

PIZZA FUNCTION

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

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LED screen reaches the PIZZA function. The top figure indicates the pre-set time of '15MINS'. While the bottom figure on the LED screen indicates the pre-set PIZZA temperature of 200°C.
4. The pizza temperature, time and convection, settings can be adjusted before or during the cycle.
 - a) The cooking time is displayed as the top figure on the LED screen. Turn the TIME/TEMP dial to adjust the time up to 2 hours. Confirm your selection by pushing the dial.
 - b) The pizza temperature is displayed as the bottom figure on the LED screen. Turn the TIME/TEMP dial to adjust the temperature from 70°C to a maximum of 230°C.
5. Press the START/CANCEL button to activate the PIZZA function. The button backlight will illuminate white and the LED screen will indicate a blinking 'PRE-HEAT'.
6. Once the oven has reached the set temperature, the temperature alert will sound.



7. Place food, positioned on a pizza pan if using, on the centre of the wire rack so air will flow around all sides of the food. Close the oven door.

8. After the PRE-HEAT alert has sounded, the timer will automatically begin to count down. The cycle can be stopped at any time by pressing the START/CANCEL button.
9. At the end of the PIZZA cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LED screen will illuminate blue.

SLOW COOK FUNCTION

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

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LED screen reaches the SLOW COOK function. The top figure on the LED screen indicates the pre-set SLOW COOK time of 4 hours, while the bottom figure indicates the temperature of 'HI'.
4. The slow cook time can be adjusted before or during the slow cook cycle.
 - a) The time is displayed as the top figure on the LED screen. Turn the TIME/TEMP dial to adjust the time up to 10 hours on 'HI' and up to 10 hours on 'LO' confirm your selection by pushing the dial.
 - b) The temperature is displayed as the bottom figure on the LED screen. Turn the TIME/TEMP dial to adjust slow cooking to one of two pre-set temperatures: 'LO' or 'HI'.

5. Place food inside covered oven-proof cookware, on the centre of the wire rack so air will flow around all sides of the food. Close the oven door.
6. Press the START/CANCEL button to activate the SLOW COOK function. The button backlight will illuminate white and the LED screen will illuminate blue. The LED screen will indicate a blinking 'PRE-HEAT'.



7. After the PRE-HEAT alert has sounded, the timer will automatically begin to count down. The cycle can be stopped at any time by pressing the START/CANCEL button.
8. At the end of the SLOW COOK cycle, the oven will automatically switch to the KEEP WARM function. The LED screen will display 'KEEP WARM' and a keep warm time of 2 hours will automatically count down. The keep warm cycle can be stopped at any time by pressing the START/CANCEL button.



NOTE

Do not pull the wire rack further than halfway out when inserting or removing cookware from the oven.

Do not allow heavy cookware to rest on the glass when the door is open.

TIPS FOR SLOW COOKING

1. Ensure cookware is oven-proof and does not exceed 4 kgs when empty.
2. Fill cookware to a minimum of $\frac{1}{2}$ and maximum of $\frac{3}{4}$ full to avoid over or under-cooking. To prevent spill over, do not fill cookware more than $\frac{3}{4}$ full.
3. Always slow cook with the lid on to prevent food from drying out. Cover cookware with a layer of aluminium foil before covering with lid to keep even more moisture in.
4. Cold food will take longer to cook than food that has been pre-seared or heated so adjust cooking times as appropriate. Do not slow cook frozen foods.
5. Cut large pieces of meat in half to allow heat to penetrate more evenly.

DEHYDRATE FUNCTION

The DEHYDRATE function combines low and stable heat with maximised air flow to evenly dry out foods without cooking or overheating.

1. Arrange food evenly on the included air fry basket. For best results, place the food in a single layer and leave space between each piece. Insert air fry basket into rack position 2.
2. Close the door.
3. Turn the FUNCTION dial until the indicator on the LED screen reaches the DEHYDRATE function. The top figure on the LED screen indicates the pre-set DEHYDRATE time of '10HRS', while the bottom figure indicates the pre-set temperature of '70°C'.
4. The dehydrate temperature and time can be adjusted before or during the dehydrate cycle.
 - a) The time is displayed as the top figure on the LED screen. Turn the TIME/TEMP dial to adjust the time up to 24 hours.
 - b) The temperature is displayed as the bottom figure on the LED screen. Turn the TIME/TEMP dial to adjust the temperature up to '80°C'.

5. Press the START/CANCEL button to activate the DEHYDRATE function. The button backlight will illuminate white and the oven will start.



6. The timer will be displayed and automatically begin to count down. The time and temperature can be adjusted during the dehydrate cycle by turning the TIME/TEMP dial. The cycle can be stopped at any time by pressing the START/CANCEL button.
7. At the end of the DEHYDRATE cycle, the oven alert will sound. The START/CANCEL button backlight will go out and the LED screen will illuminate blue.

TIPS FOR DEHYDRATING

1. Use baking paper on top the air fry basket when dehydrating foods with strong colour to prevent staining.
2. When dehydrating foods that may drip, such as marinated jerky, use the included baking tray to catch any dripping liquid. Insert the baking tray into rack position

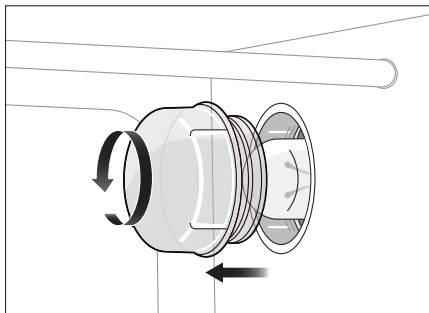
REPLACING THE OVEN LIGHT



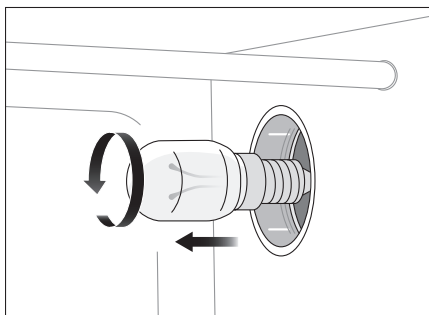
WARNING

Always unplug oven and let cool before replacing bulb.

1. Remove the wire rack from the oven before replacing the light.
2. The light is positioned on the right-hand side of the oven cavity. Securely position your fingers on the outside of the glass cover and turn the glass cover 1/4 turn counter-clockwise. The tabs on the cover should clear the grooves of the socket. Gently pull the cover out.



3. Turn the used bulb counter-clockwise to remove.

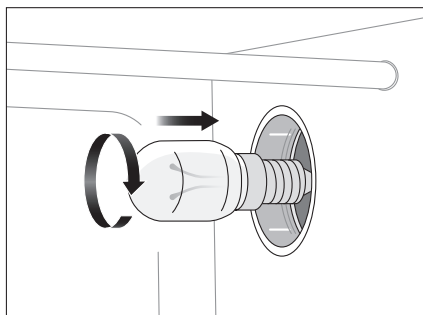


4. Replace the bulb with one of the same type. Using gloves or a soft dry cloth, remove the bulb from its packaging. Touching the bulb with your bare hand can damage the bulb and shorten its life. Place the bulb into its holder and screw it in by turning clockwise.

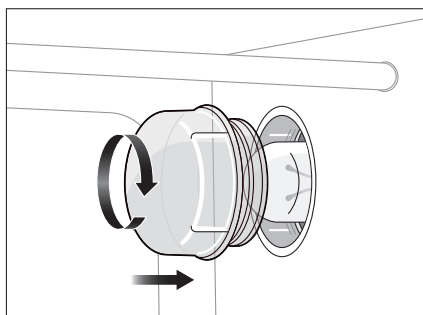
REPLACEMENT BULB

Please contact Breville Customer Service Centre for further support.

Only use the light bulb approved by Breville for use in this oven.



5. To replace the glass cover, securely position your fingers on the outside of the glass cover and place the tabs in the grooves of the socket. Turn the cover clockwise 1/4 turn.



NOTE

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



NOTE

Oven light bulb replacement is not covered under warranty.

Please contact Breville Customer Service Centre for further support.



Care & 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 LED screen with a soft damp cloth.
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 heating elements.



WARNING

Use extreme caution when cleaning the 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.

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 scouring pad. Rinse and dry thoroughly.
3. Always reinsert 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 Rotisserie Rod, Spikes and Handle, Crumb Tray, Grill Rack and Baking Tray.

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. Do not place any part or accessories of the oven in the dishwasher.



NOTE

1. Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the oven. If the oven is exposed to oils or chemicals, turn off and unplug the appliance and use a damp cloth to clean the surface of the oven. Dry thoroughly before use.
2. The top of the oven is very hot during and after operation. As a result, storing items on top of the oven is not recommended.

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 chrome plated wire rack is inserted in the bottom rack height position, baking tray in the middle rack height position and air fry basket in the top rack height position. Place the Rotisserie Rod Assembly and handle inside the air fry basket.
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
Oven will not switch "ON"	<ul style="list-style-type: none">• Check that the power plug is securely inserted into the outlet.• Insert the power plug into an independent outlet.• Insert the power plug into a different outlet.• Reset the circuit breaker if necessary.
The pizza does not cook evenly	<ul style="list-style-type: none">• 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.
Steam is coming out from the oven door	<ul style="list-style-type: none">• This is normal. The door is vented to release steam created from high moisture content foods such as frozen breads. Be mindful that the steam can be hot.
Water is dripping onto counter from under door	<ul style="list-style-type: none">• This is normal. The condensation created from high moisture content foods such as frozen breads will run down the inside of the door and can drip onto the bench.
The LED screen displays 'E01'	<ul style="list-style-type: none">• The LED 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.
The LED screen displays 'E02'	<ul style="list-style-type: none">• The LED 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.
Temperature are changing when convection button is pressed	<ul style="list-style-type: none">• This is normal. The temperature is calibrated to compensate for the convection fan increasing cooking rates.

Notes:

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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