



Make yourself at home

Come on in. Kick off your shoes. Pour yourself a nice glass of something. And by all means, help yourself to any of our favorite Brava recipes, how-tos, and insider tips that were specially made for your new Brava Oven.

Feeling nice and comfortable? Let's dive right in.

The Brava Oven

TEMP SENSOR GUARD

A built-in shield that protects the cord of your TempSensor from the intense heat of the lamps.

CONNECTOR

Here's where your TempSensor plugs in. The TempSensor is a removable smart thermometer to help you cook proteins like a pro.

TOP & BOTTOM SHELF

Depending on what you're cooking, your Oven touchscreen will let you know which shelf to put the tray.





These six individual smart cooking lamps heat specific zones of the oven when and where it's needed.



CAMERA

You can keep an eye on your food in real time with the camera feature. Tap the screen on top of the oven for full screen mode.

CRUMB TRAY

A removable tray that lives beneath the base of the oven to catch crumbs and pan drippings.

LET'S TALK

Pure Light Cooking

Ingredients go in on the same tray, and come out at the same time—perfectly done.

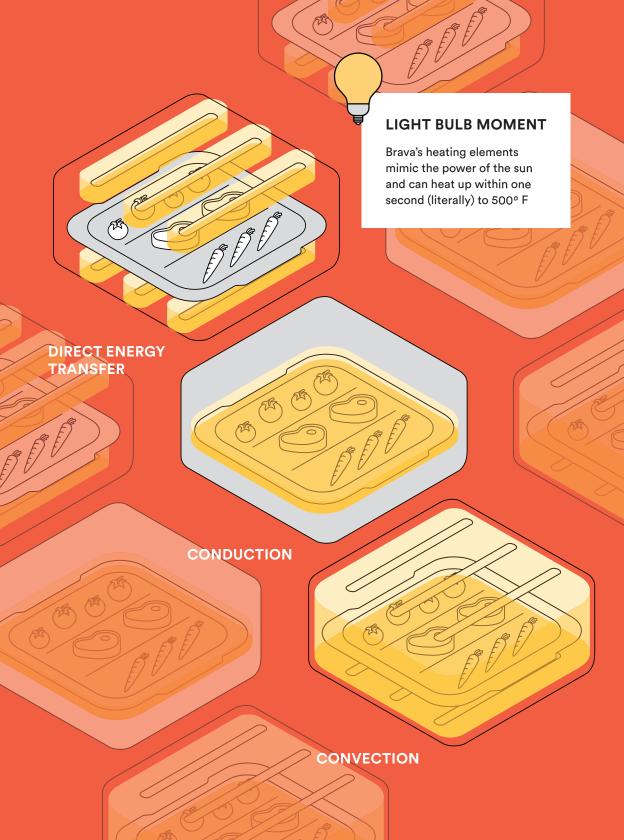
It's an art form that we've got down to a science.

Our team of scientists, engineers, and chefs created Pure Light Cooking, the most advanced heating technology that exists in the world.

Pure Light Cooking switches between 3 unique cooking methods: direct energy transfer (this is the real magic of Pure Light Cooking and is where our speed and zone cooking comes from), conduction (heating the tray to get results similar to using a pan), and convection (heating up the entire Oven chamber to the same temperature, like a standard oven).

Having these 3 methods in one Oven allows ingredients to get cooked with the temperature and intensity that best brings out their unique flavors and textures.

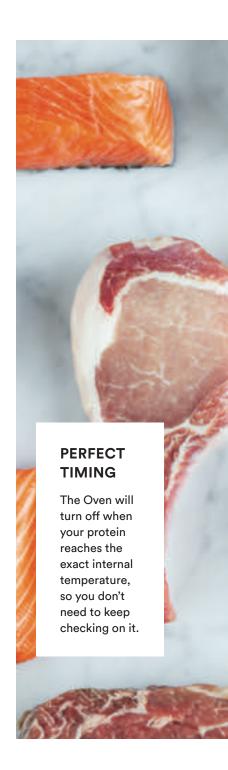
How do we do it? 6 different lamps
- 3 on top and 3 on bottom - to cook
food from 6 different directions.
The lamps give us the ability to
cook separate zones to different
temperatures on a single tray. So that
means you can cook mushrooms,
onions, and a New York strip steak
and everything will be ready at the
same time -- to perfection.



LET'S TALK

TempSensor

Meet the easiest way to cook meat (and fish): the TempSensor, a smart thermometer that makes sure your proteins are cooked to the perfect doneness, every time.





WHAT'S COOKING

The Brava Menu

We tested thousands of Ingredients, Combos, and Recipes to bring you the Brava Menu: a growing list of healthy, delicious dishes for breakfast, lunch, and dinner.

Each of these have been pre-programmed into your oven so you can just click on your favorite, and we'll take care of the rest.

In addition, Brava has all the standard modes you'd expect to find in a traditional oven. However you want to cook, it's completely up to you.

STANDARD MODES

Bake Toast Reheat Sear Keep Warm

INGREDIENTS

Single-ingredient presets that require minimal prep.

COMBOS

Two or three ingredients cooked side-by-side. A great foundation for any meal.

RECIPES

A composed dish that calls for cooking two to three ingredients in the Oven and suggests a side, sauce, or salad.

MEAL KITS

All the groceries you need to make some of our favorite recipes. Ordered on the app, delivered to you.

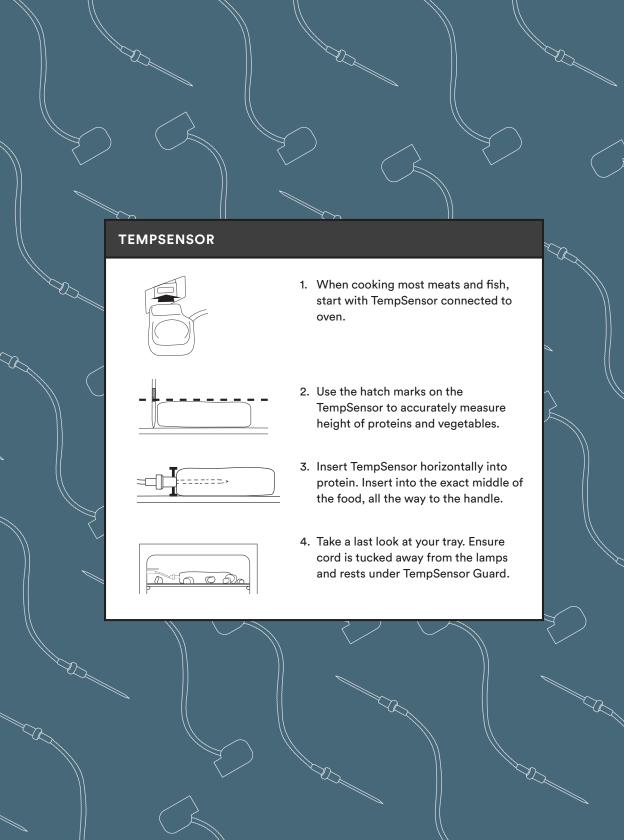
Best Practices for Best Results

Throw out everything you know about cooking and buckle your seat belt. Cooking with light is a completely new way of cooking. Here are some rules of the road to get you started.

TOP 10 TIPS

- Height matters. When you indicate the height of your meat (or cut of veggies), the Brava will run a recipe specifically designed for that ingredient.
- Pat your food dry before you start cooking by using a paper towel. Applies for both meat and veggies.
- Salt and oil your veggies before putting them in the Oven. See Salt & Oil in the Reference section.
- 4. Keep your food in the zones indicated on the Oven display.
- Fill up your zones. Too much in 1 zone, and the food won't cook all the way. Too little, and it runs the risk of burning.

- 6. Items in the same zone should be similar size and height.
- Cook meat straight from the fridge... with two exceptions: whole chickens and large roasts. Let these items temper out before putting into Oven.
- Cut into your protein within 2-3 minutes. Remember that thing about forgetting everything you knew about cooking? This is one of those things.
- Wipe down your Oven and crumb tray after your Oven cools.
- 10. Double check that the TempSensor is in the right spot (see next page)...







IN THE KITCHEN

Meet our expert chefs

With a combined total of 70 years of culinary expertise, these four chefs have been working nonstop behind the scenes to bring you their favorite recipes and go-to tips to use with your Brava.



Now we're cooking

We're talking meals that cook fast, but aren't fast food. Healthy dishes that feed a healthy appetite. Simple technology that simplifies the art of cooking.

Flip through to see top recipes and tips from our team of expert chefs.



Frittata CHEF FAVORITE SERVES 4

We go through a lot of eggs at my house (probably two dozen a week). My kids' favorite Sunday brunch is frittatas, and I thought if I could make individual ones, it would be awesome. Frittatas are a great way to get rid of ingredients. I make the same breakfast every weekend and because there is different stuff in it, it's different every time.

- Lindsay, Research & Development Chef

INGREDIENTS

½ cup yukon gold potatoes,
diced and cooked
½ yellow onion, thinly sliced
and cooked
4 eggs
⅓ cup milk
¼ cup grated Parmesan cheese

FROM YOUR PANTRY

kosher salt butter ground black pepper

- Prep frittata filling. Place 2 tablespoons potatoes, 2 tablespoons onions and 1 tablespoon Parmigiano-Reggiano in each cup of Brava egg tray.
- Prep Egg Mixture. In medium bowl, whisk together eggs, milk, ½ teaspoon salt and ¼ teaspoon pepper.
- Assemble Frittatas. Slowly pour enough egg mixture into each egg cup to cover potato mixture. Each cup should be filled

- almost to rim; don't overfill. You may have some egg mixture left over.
- 4. Slide egg tray into top oven shelf. Select "Individual Frittatas" on your oven touchscreen and follow instructions.
- Serve. When your food is done, use a spoon to gently scoop out frittatas and transfer to individual plates.



Classic Egg Sandwich CHEF FAVORITE SERVES 4

I grew up in Philly and New York City, home of the egg sandwich. With the Brava egg tray, making an egg sandwich at home is even easier than calling in an order at the deli. The recipe calls for cheddar and hot sauce and I truly think the best way to eat this is with Tillamook Cheddar, Tabasco and an extra napkin.

- Adam, Head of Pastry

INGREDIENTS

- 4 English muffins 4 eggs 4 precooked breakfast sausage patties, such as Applegate Farms 4 slices cheddar Hot sauce for serving
- 1. Toast English muffins. Set out a few tablespoons of butter to soften for 15 to 30 minutes. Slice English muffins in half. Evenly spread butter on cut sides. Place, buttered side up, on Brava metal tray. Using Toast or Basic Ingredients settings, toast English muffins to desired level. Set aside.
- 2. Prep eggs and sausages. Crack 1 egg into each cup of Brava egg tray. Season each egg with a pinch of salt and pepper. Place sausage patties in indicated zone(s) on metal tray.

FROM YOUR PANTRY

butter kosher salt ground black pepper

- 3. Slide egg tray into top oven shelf and metal tray into bottom shelf. Select "Breakfast Sandwich" on your oven touchscreen and follow instructions.
- 4. Assemble sandwiches & serve. When your food is done, place a sausage patty on each English muffin bottom. Using a spoon, gently scoop out eggs, being careful not to break yolks. Top each sausage pattys with an egg and slice of cheddar. Cover with English muffin tops. Serve hot sauce on the side.



Vietnamese Noodle Bow CHEF FAVORITE SERVES 4

This was my favorite as a kid. My mom would bribe us by telling us we could get this dish if we sang loud enough in church. And you better believe we sang our little hearts out to get these noodles. The dish is all about contrast: fresh and cooked ingredients, salty and sweet notes, different textures, different temperatures. It's a hurricane of flavors that somehow makes sense.

- Travis, Head of Culinary Development

INGREDIENTS

4 cloves peeled garlic 1 organic jalapeño pepper 14 cup fish sauce ¼ cup sugar 2 lemons 1 cucumber

1/2 oz fresh mint 1 oz fresh cilantro 34 lb coleslaw mix 10 oz dried vermicelli rice noodles 1½ lb peeled and deveined wild colossal Gulf shrimp (16 shrimp) 1 oz roasted peanuts 1 oz crispy onions

FROM YOUR **PANTRY**

cooking oil kosher salt ground black pepper

- 1. Prep nuoc cham (Vietnamese dipping sauce). In large saucepan, bring at least 8 cups water to a boil. Meanwhile, mince garlic. Remove jalapeño stem, halve jalapeño lengthwise and remove seeds. Finely chop half of jalapeño for nuoc cham; thinly slice half and set aside for salad. Use less if you don't like it spicy. In small bowl, whisk together ½ cup warm water, garlic, chopped jalapeño, fish sauce, sugar, and juice 2 lemons.
- 2. Make salad. Cut cucumber into 1/4-inchthick slices. Remove mint leaves from stems. Coarsely chop mint leaves with cilantro. In large bowl, toss together coleslaw mix, cucumber, sliced jalapeño and half of mint and cilantro. Save remaining mint and cilantro for garnish.
- 3. Cook & cool noodles. Add vermicelli rice noodles to pot of boiling water. Cook, stirring occasionally, until tender, about 5 minutes. Drain in a colander or mesh



- strainer, then run under cold water for 20–30 seconds to stop the cooking. Shake off excess water and set aside.
- 4. Prep shrimp. Pat shrimp dry with paper towels. In large bowl, toss together shrimp, 2 tablespoons cooking oil and a few pinches of salt and pepper. Evenly spread shrimp in Zones 1, 2 and 3 of Brava metal tray.
- Slide metal tray into top oven shelf.Select "Vietnamese Noodle Bowl" on

- your oven touchscreen and follow instructions. While shrimp cook, divide noodles and salad between individual bowls, placing them in separate piles.
- 6. Finish noodle bowls & serve. When your food is done, place shrimp on top of noodles and salad. Garnish with peanuts, crispy onions and remaining mint and cilantro. Liberally drizzle each bowl with nuoc cham just before eating.

The Portobello Burger USER PICK SERVES 2

This recipe calls for the onions and vinegar to go inside the mushroom after you cook the veggies, which marinates the burger in a way that I've never thought of. I used to make portobello burgers on the grill and can officially say that the Brava is the ideal way to make a portobello burger.

Sonja, San Francisco CA

INGREDIENTS

2 portobello mushrooms
1 red onion
2 tablespoons sherry vinegar
2 tablespoons Dijon mustard
1 organic beefsteak tomato
2 hamburger buns

2½ oz organic cherry tomatoes 2 oz spring lettuce mix 2 tablespoons pumpkin seeds 2 slices fontina

FROM YOUR PANTRY

extra-virgin olive oil cooking oil kosher salt black pepper

- 1. Prep portobellos & onion. Remove stems from portobellos and scrape out gills with a spoon. Wipe away any soil from mushroom caps with a damp paper towel. Place mushrooms, stemmed side up, in Zones 2 and 3 of Brava glass tray. Peel red onion and cut two ¼-inch-thick slices. Place onion slices in Zone 1 of Brava glass tray. Finely dice 1 tablespoon of remaining onion and set aside for vinaigrette. You will have some onion left
- Prep vinaigrette & tomato. In small bowl, combine sherry vinegar, ½ teaspoon Dijon mustard, diced onion, ¼ cup
- extra-virgin olive oil and a pinch of salt and pepper; stir well. Save remaining mustard for serving. Pour 1½ teaspoons vinaigrette into each mushroom cavity. Save remaining vinaigrette for salad. Season mushrooms with a pinch of salt. Cut two ½-inch-thick slices of beefsteak tomato. You will have some tomato left over. Place tomato slices in Zone 1 of glass tray next to onion. Drizzle tomato and onion slices with 1 teaspoon cooking oil and season with a pinch of salt.
- Slide glass tray into top oven shelf Select "Portobello Burger" on your oven touchscreen and follow instructions.



While food cooks, arrange buns, cut side up, on Brava metal tray.

- Make salad. Cut cherry tomatoes in half. In large bowl, toss together spring lettuce mix, cherry tomatoes and pumpkin seeds.
- Warm buns. When your food is done, remove glass tray from oven, immediately slide metal tray into top oven shelf and close door. The residual heat will warm buns.
- 6. Assemble burgers, dress salad & serve. Place a slice of roasted tomato and onion inside each mushroom cavity, then top with a slice of fontina. When fontina has melted (about 1 minute), remove buns from oven. If desired, spread remaining Dijon mustard on buns. Place a mushroom on each bottom bun and cover with top buns. Season salad with a pinch of salt and pepper, then toss with remaining vinaigrette to taste. Divide salad between individual plates and add burgers.

New York Steak & Mushrooms CHEF FAVORITE SERVES 4

This recipe has a special place in my heart because it was one of the first recipes that our team decided to make. We took this really classy way of cooking steak (based on a French style) and simplified it. This dish shows off so many things that makes the Brava special: the perfectly cooked protein, the sear on the meat, and the delicious flavors of a classic dish without a lot of the work... or pans!

- Eric, Sous Chef

INGREDIENTS

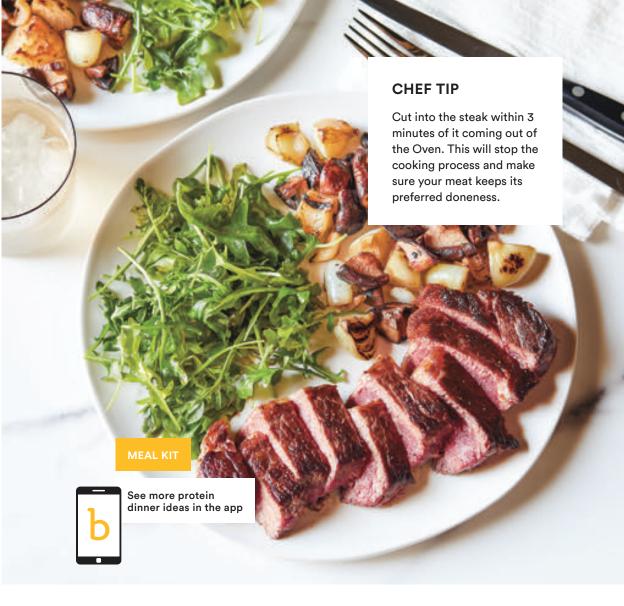
¼ oz fresh thyme
1 clove peeled garlic
¼ lb cremini mushrooms
2 oz shiitake mushrooms
6½ oz peeled cipollini onions

1 Double R Ranch Signature NY steak (about ¾ lb and 1½ inches thick) 2 tablespoons sherry vinegar 2 teaspoons butter 3 oz baby arugula

FROM YOUR PANTRY

extra-virgin olive oil cooking oil kosher salt black pepper

- Prep mushrooms. Remove half of thyme leaves from 1 sprig; coarsely chop leaves. Mince garlic. Cut cremini mushrooms into 1-inch pieces. Remove and discard shiitake stems. Cut shiitake caps into 1-inch pieces. In medium bowl, toss together mushrooms, garlic, half of chopped thyme, 1 tablespoon cooking oil and a pinch of salt. Evenly spread mushrooms in Zone 3 of Brava metal trav.
- Prep onions & steak. Trim root end and quarter cipollini onions. Gently separate onion layers. In same bowl, toss together
- onions, 1 teaspoon cooking oil and a pinch of salt. Evenly spread onions in Zone 1 of metal tray. Pat steak dry with paper towels. Season steak on both sides with a pinch of salt and pepper. Place steak in Zone 2 of metal tray.
- 3. Slide metal tray into top oven shelf. Select "NY Steak & Mushrooms" on your oven touchscreen and follow instructions. After plugging in TempSensor, insert it horizontally through center of thickest part of steak. While food cooks, prepare vinaigrette.



- 4. Make vinaigrette. In small bowl, combine 1 tablespoon plus 2 teaspoons sherry vinegar, 2 tablespoons extra-virgin olive oil and a pinch of salt; stir well. Save 1 teaspoon vinegar for glazing mushrooms and onions.
- Glaze mushrooms & onions. When your food is done, slice steak across the grain. Sprinkle steak with remaining chopped thyme. Transfer mushrooms and onions to medium bowl. Add butter
- and remaining 1 teaspoon vinegar and stir until butter melts and forms a rich glaze.
- 6. Dress salad & serve. In medium bowl, toss arugula with half of vinaigrette and a pinch of salt. Taste and add more vinaigrette, if desired. Divide salad between individual plates. Arrange steak, mushrooms and onions on plates. Drizzle with some of remaining vinaigrette, if desired.

Carne Asada Tacos USER PICK SERVES 2

Who ever dreamed this one up hit a home run. Simple prep, simple cook, terrific on the plate. We loved it!

- David, Mountain View CA

INGREDIENTS

1 tablespoon chili powder 1 teaspoon garlic powder 1 teaspoon ground cumin 3/4 lb Double R Ranch Signature flank steak 1 organic jalapeño pepper 1/2 oz fresh cilantro 6 oz coleslaw mix 2 limes 4 organic yellow corn tortillas 1 yellow onion 1 organic Roma tomato 2 oz shredded Monterey Jack cheese 1 avocado 2 tablespoons sour cream

FROM YOUR PANTRY

extra-virgin olive oil kosher salt

- Season steak. In small bowl, stir together chili powder, garlic powder, cumin and a pinch of salt. Pat steak dry with paper towels. Season steak on both sides with spice mix. Place steak in Zone 2 of Brava metal tray. Let stand while you prepare coleslaw.
- Make coleslaw. Remove jalapeño stem, halve jalapeño lengthwise and remove seeds. Thinly slice half of jalapeño for coleslaw; finely chop half and set aside for pico de gallo. Use less if you don't like it spicy. Chop half of cilantro (stems are
- delicious, too!). Save remaining cilantro for pico de gallo. In medium bowl, toss together coleslaw mix, sliced jalapeño, chopped cilantro, juice of ½ lime, 1 tablespoon extra-virgin olive oil and a pinch of salt.
- 3. Wrap tortillas. Stack corn tortillas and wrap in foil. Place in center of Brava glass tray.
- Slide metal tray into top oven shelf and glass tray into bottom shelf. Select "Carne Asada Tacos" on your oven



- touchscreen and follow instructions. While food cooks, prepare pico de gallo.
- 5. Make pico de gallo. Peel and cut onefourth of onion into ¼-inch dice. You will have three-fourths onion left over. Cut tomato into ¼-inch dice. Chop remaining cilantro. In small bowl, stir together diced onion, tomato, chopped jalapeño, cilantro, juice of ½ lime and a pinch of salt.
- 6. Assemble tacos & serve. When your food is done, slice steak across the grain into thin strips. Place tortillas on individual plates and top with steak, pico de gallo and Monterey Jack. Halve avocado, remove pit and scoop a few thin pieces onto each taco. Cut remaining lime into wedges. Serve tacos with coleslaw, lime wedges and sour cream.

Pizza, Pizza, Pizza CHEF FAVORITE SERVES 4

One of the most important things about cooking pizza is to start by putting the dough on something very hot. That's what gives you the crispy outside and the moist interior. Up until this point, to get a hot surface like that, you would need to preheat a pizza stone for upwards of an hour. We've designed this recipe so that the lamps focus all the energy on the tray first, which helps to get that crispy crust, then finish by gently cooking the toppings. Perfect pizza in 10 minutes.

- Eric, Sous Chef

Start with a par-baked crust and a quick pizza sauce, then bring on your own toppings or start with some of our favorites below.

PIZZA MARGHERITA

½ cup San Marzano tomato puree ¼ oz fresh basil ½ Ib fresh mozzarella ¼ cup grated Parmigiano-Reggiano

WILD MUSHROOM & FONTINA PIZZA

¼ oz fresh rosemary
4 cloves peeled garlic
1¾ oz cheese
8 slices fontina
¼ lb shiitake mushrooms
¼ lb cremini mushrooms
¼ lb organic beech mushrooms
2 tablespoons grated
Parmigiano-Reggiano

SWEET ITALIAN SAUSAGE PIZZA

1/3 cup sliced roasted red bell peppers 1/2 cup San Marzano tomato puree 1/2 lb fresh mozzarella 1/4 lb nitrate-free sweet Italian sausage 2 tablespoons grated Parmigiano-Reggiano



LET'S TALK

Combos

Your secret to making healthy dinners from scratch, any night of the week.

Chicken and potatoes. Shrimp and broccoli. Salmon and green beans. We took what you might cook on any given day of the week to create combos: a pre-programmed list of protein and veggie combinations that you can cook all at once—all on one tray.

Just scroll through your options, tap your favorite, load your ingredients on the tray, and go.

Here's a little extra food for thought: you can make the dishes your own by adding different starches and sauces on the side. Take a look at how Chef Lindsay mixes things up for her family during the week.





Salmon + Cherry Tomatoes



Salmon + Green Beans



Salmon +



Shrimp + Snow Peas



Shrimp + Cherry Tomatoes



Shrimp



Chicken Thighs + Broccoli



Chicken + Potatoes



Chicken



sparagus



Salmon + Broccoli



Shrimp + Asparagus



Broccoli



Chicken Thighs + Onions & Peppers



Chicken Thighs + Brussels

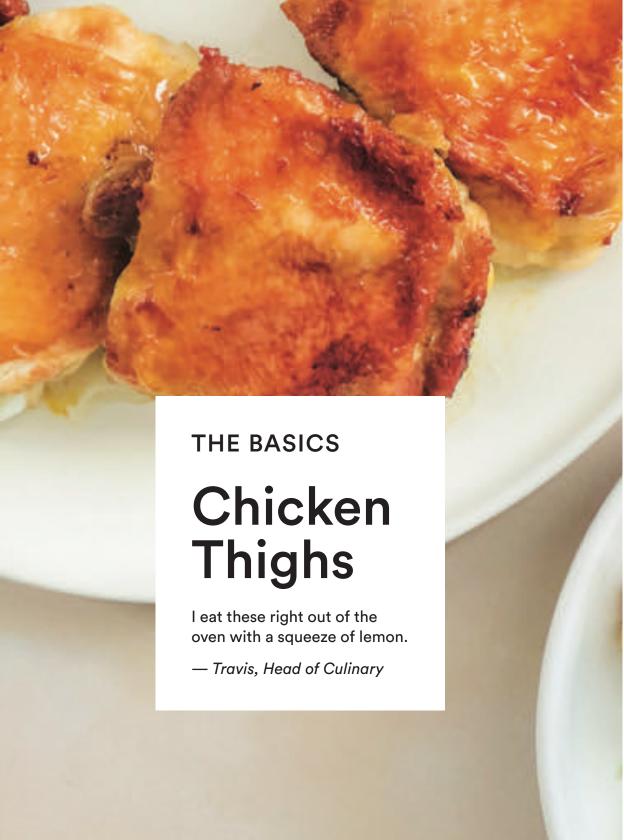


Chicken + Mushrooms Brussels



Pork + Cauliflower

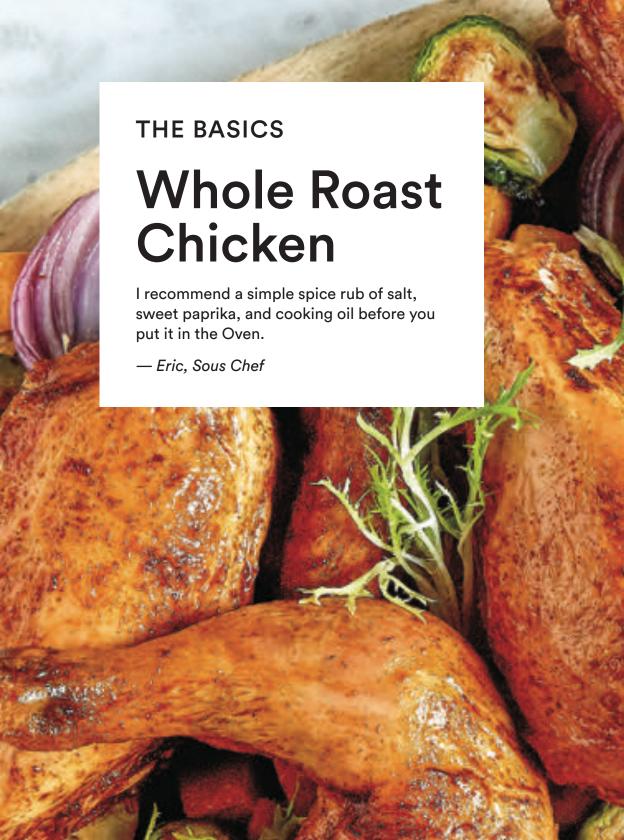


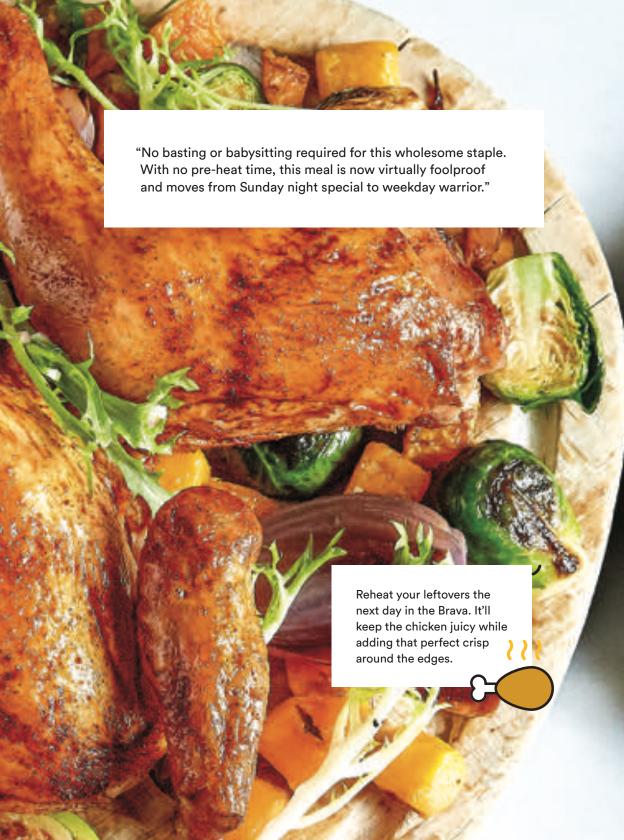


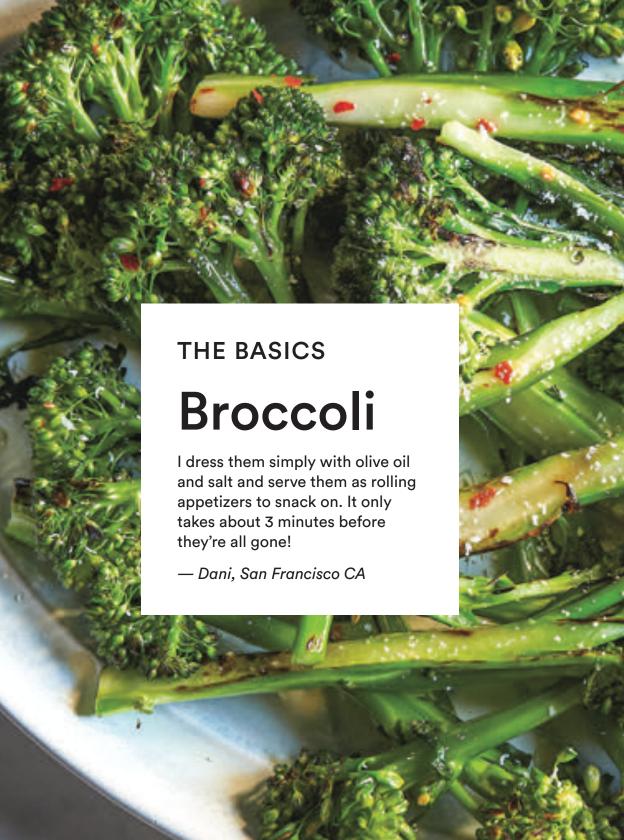




















Ingredients

VEGGIES

Apples

Asparagus Baby Broccoli

Beets

Bell Peppers

Broccoli

Brussel Sprouts

Butternut Squash

Carrots

Cauliflower

Corn Kernels

Corn On The Cob

Eggplant

Garlic

Green Beans

Mushrooms, Crimini

Mushrooms, Portobello

Onions, Red

Onions, Yellow

Peaches

Potatoes, Fingerling

Potatoes, Russet

Pototaes, Yukon Gold

Spaghetti Squash

Strawberries

Sweet Potatoes

Tomatoes, Cherry

Tomatoes, Grape Tomatoes, Roma

Zucchini

PROTEINS

Chicken Hot Dogs

Chicken Breasts

Chicken Thighs

Chicken Drumsticks

Chicken Tenders

Chicken Sausages,

Pre-Cooked

Chicken Wings

Spatchcock Chicken

Pork Chop

Sausage

Bacon

Breakfast Sausage

Beef Hot Dogs

Filet Mignon

Ny Strip Steak

Skirt Steak

Flank Steak

Tri Tip

Meatballs

Lamb Rack

Duck Breasts

Salmon

Shrimp

Frozen Chicken

Tenders

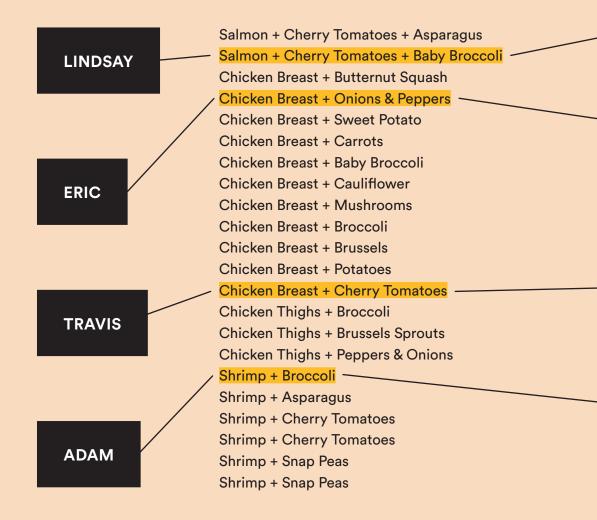
Frozen Chicken

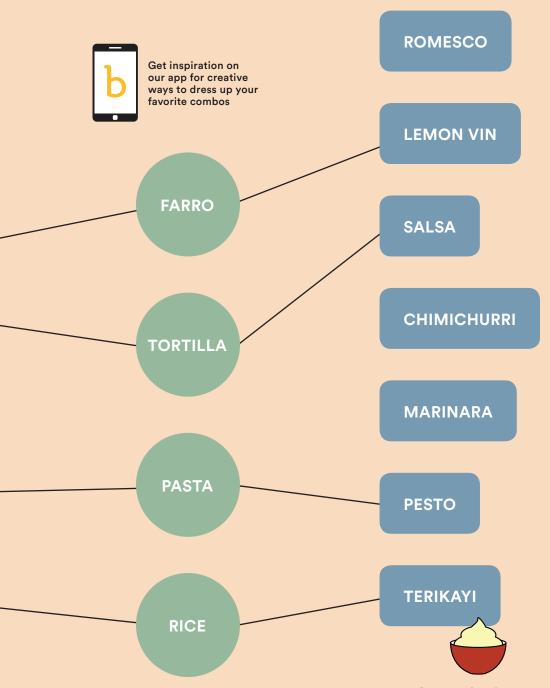
Nuggets

Frozen Veggie Burger

Combos

Build a healthy meal, any night of the week with our growing list of Basic Combos.





See some favorite sauce recipes on the next page

Basic Sauces

GARLIC HERB YOGURT

1 tablespoon chopped fresh mint 1 tablespoon chopped fresh oregano 1 cup Greek-style whole milk yogurt 1 lemon 1 clove garlic

In a small bowl combine remaining garlic, chopped mint and oregano, yogurt and a pinch of salt. Grate about 1 teaspoon of lemon zest and squeeze 1 tablespoon lemon juice into the yogurt mixture; stir well.

ROMESCO

2 large roasted red bell peppers from Brava 1 garlic clove, smashed

1 cup slivered almonds, toasted

2 tablespoons Sherry vinegar

1 teaspoon smoked or sweet paprika

1/2 cup extra-virgin olive oil

Fine sea salt

Freshly ground black pepper

Peel the roasted pepper with a paper towel. Pulse all ingredients in a food processor or blender until very finely chopped. With motor running, slowly add oil; process until smooth. Season with salt and pepper.

CHIMICHURRI

3–4 garlic cloves, minced or thinly sliced 2 tablespoons sherry vinegar 1/2 tsp. kosher salt 1 cup flat leaf parsley roughly chopped 1/3 cup extra-virgin olive oil 1/4 cup cilantro, roughly chopped 1/6 teaspoon black pepper 1/8 teaspoon red pepper flakes

Combine garlic, sherry vinegar, kosher salt, parsley, cilantro, parsley, olive oil, black pepper and red pepper flakes in a small bowl; stir well. Pro tip: you can prep everything except the sherry vinegar up to 2 days in advance.



Salt & Oil

We believe good food starts with high quality ingredients. With high quality ingredients, you start with a kind of flavor that is hard to achieve in any other way.

The best part about high quality ingredients? They speak for themselves. Simply add some salt and oil and let the light do the rest.

WHY SALT?

Salt has the unique property of having its own flavor as well as intensifying other flavors that it mixes with. We salt twice to maximize the flavors of the ingredients that we start with:

BEFORE COOKING:

AFTER COOKING:

Kosher Salt

Finishing Salt

WHY OIL?

Oil helps to make things stick (think oil + spice mixture, as seen on the Whole Roast Chicken). It also helps to conduct heat (now think crispy chicken skin). We recommend using oil with a high smoke point, like grapeseed oil. However, if you don't have that on hand... go with whatever you do!



LET'S TALK

The Brava App

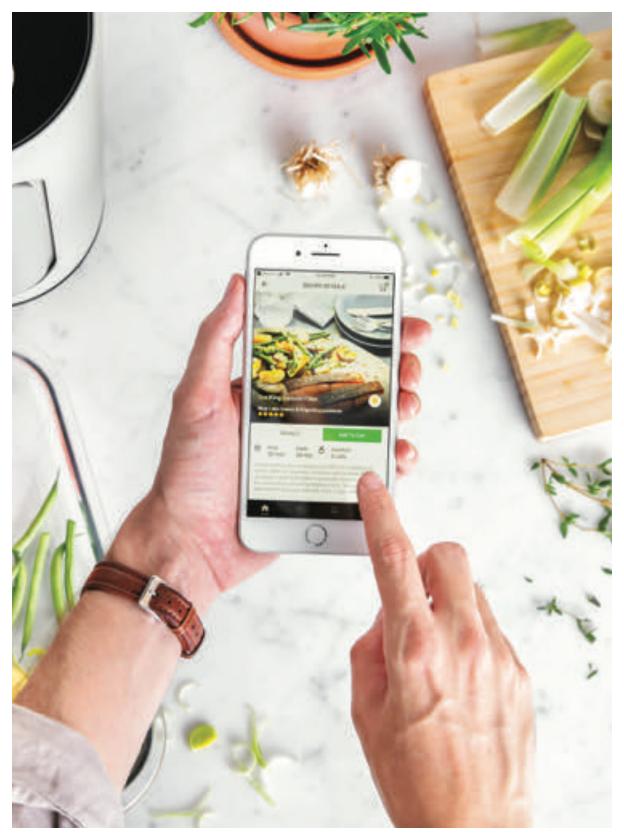
It's everything you need in the palm of your hand. Here's what you can do:

Browse fresh recipes, combos, and ingredients from our team of chefs, right as they come out of the kitchen.

Bookmark your favorites, and they'll get automatically added to your Oven.

Watch your food cooking in real time by tapping into the Oven camera.

Order curated Meal Kits (or your favorite ingredients!) and have them delivered to you.



LET'S TALK

Marketplace

Throughout the process of discovering the incredible power of cooking with light, we continue to come back to the importance of starting with great ingredients.

Together with our partners, we've sourced ingredients that uphold the quality and the integrity that we believe in.

Explore the marketplace to discover ingredients that shine especially bright when cooked in the Brava Oven.

BRAVA FOOD ETHOS

All our meals and ingredient choices are driven by our Brava Food Ethos:

No artificial flavors, colors or preservatives

No high fructose corn syrup

No added hormones

No MSG

Responsible use of antibiotics

Vegetarian feed for all land animals

Only free range poultry

Mix of wild and sustainably farmed seafood

Source organic for the "Dirty Dozen" whenever possible







Things to Know

Our team is always here for you. Have questions? Want to talk with a chef? Call our Customer Success line: 1-855-276-6767

CLEANING YOUR OVEN

Do: Wipe your Oven down (after it cools) with a damp, soapy cloth. To keep your Oven in tip, top shape do this after every cook.

Don't: Worry about cleaning the lamps. The lamps are self cleaning and do the job for you.

COOKING

Like other cooking methods, light smoke or "popping" sounds are normal.

The camera feed may go black because our top lamps are not in use for that part of the cook. The camera feed will be back in just a few seconds.

AFTER YOU ARE DONE COOKING

Fans run to rapidly cool your oven, they will automatically turn off.

Brava will turn to a rest screen after an allotted amount of inactivity, no need to unplug.

Join our community to get inspiration and join the conversation!



@BravaHome



@BravaHome