

brava



# Quickstart Guide

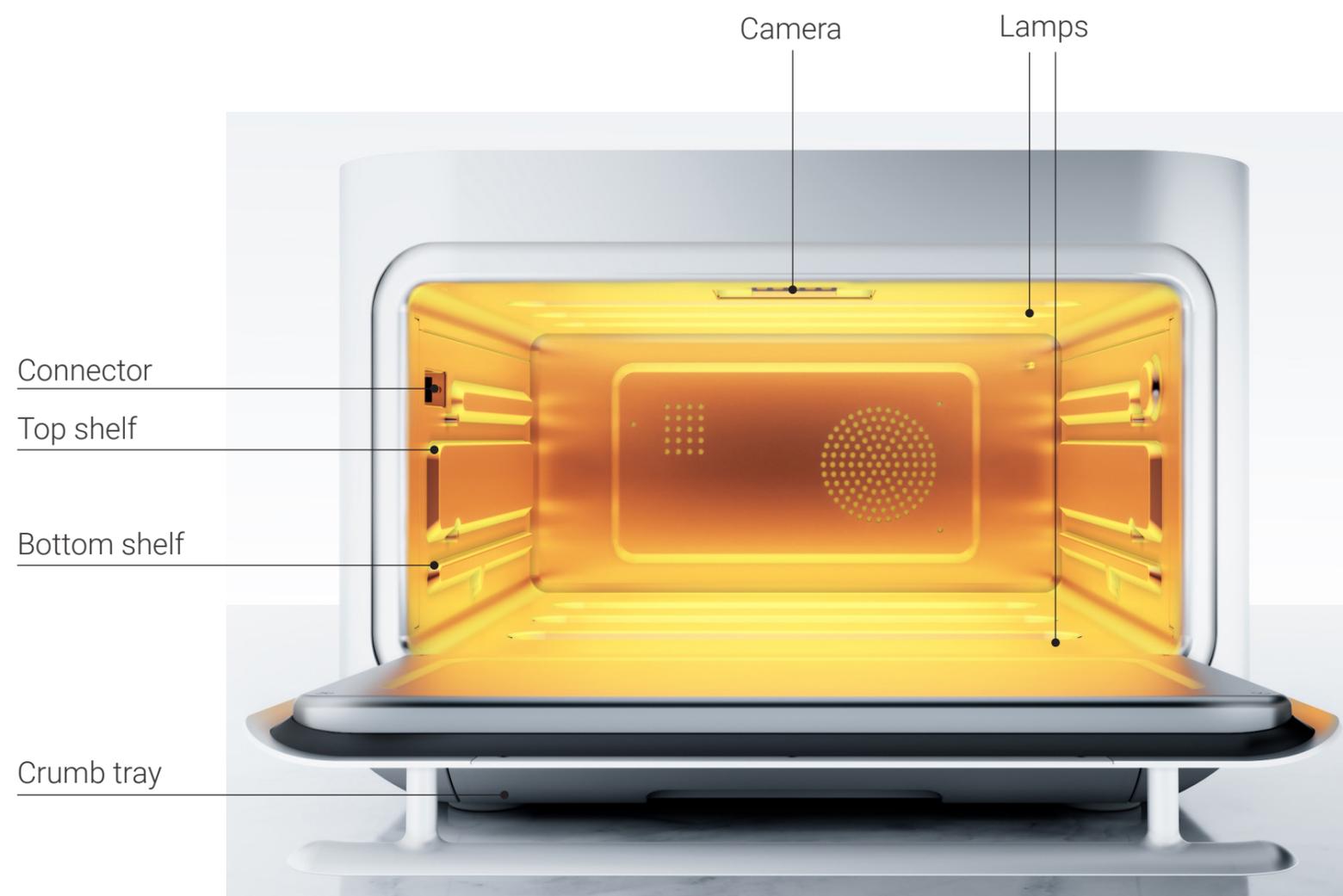
# Light Years Beyond the Oven You Know

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Your new secret weapon in the kitchen, Brava is a countertop oven designed with the instincts of a chef and an element of precision and taste never experienced before. We use Pure Light Cooking™ technology to demystify cooking and empower you to make healthier, great tasting food at home, any day of the week.

The first oven to truly sear, Brava brings home the ability to cook proteins and vegetables like a pro. It's capable of cooking up to three different foods at the same time, each to their own desired temperature making complete dinners in under 20 minutes, whether cooking a Brava Meal Kit or using your own ingredients. Standard oven functions like toasting, baking and reheating are enhanced with a new level of ease and confidence for the novice and the seasoned home chef alike.





# Inside the Brava Oven

## Six Lamps

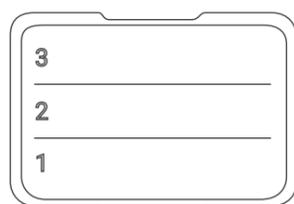
Six individual lamps deliver Pure Light to specific tray zones simultaneously to cook a complete meal in record time.

## Sensor System

Our TempSensor and camera work together to help us measure how fast food is cooking so we can adjust the power in real time.

## Materials and Design

Accessories and oven chamber designed to give the most flexibility for optimum cook results every time.



Brava Glass Tray



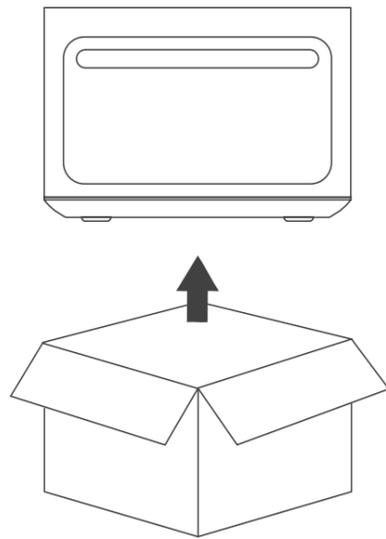
Brava Metal Tray



TempSensor

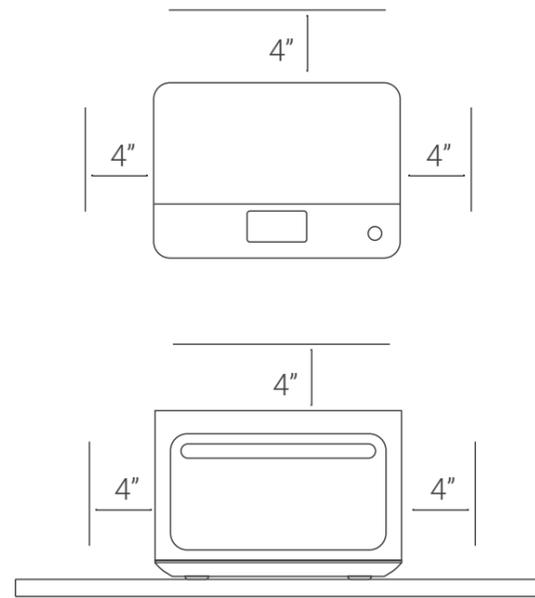
# Setting up the Oven

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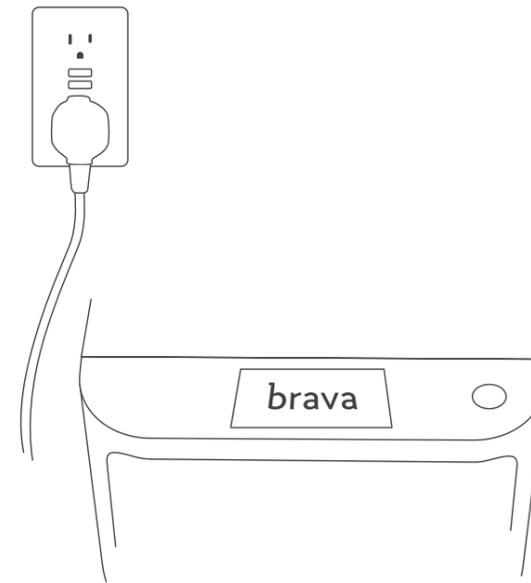
**1**

Remove oven from box. Lift with care.



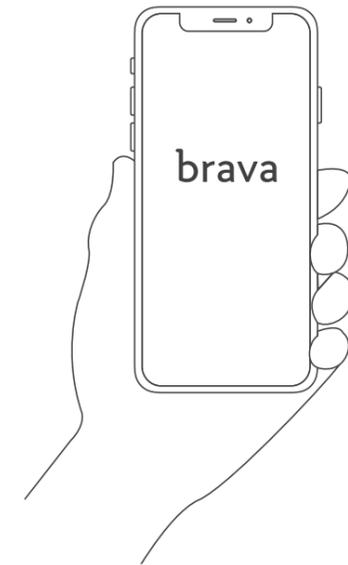
**2**

Place on kitchen countertop 4" from any surface including wall. Choose a safe spot, away from water and anything flammable.



**3**

Plug into outlet directly (never with extension cord). Follow on-Oven instructions to get started.

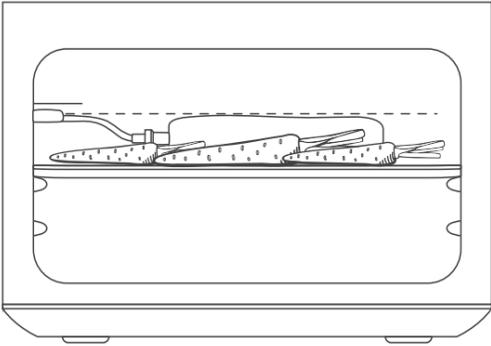
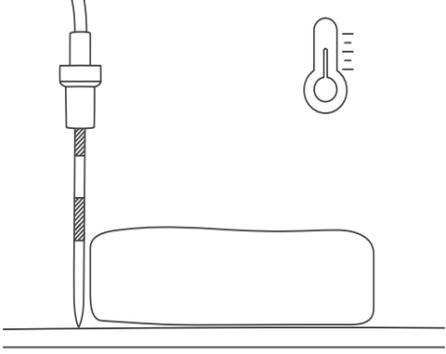
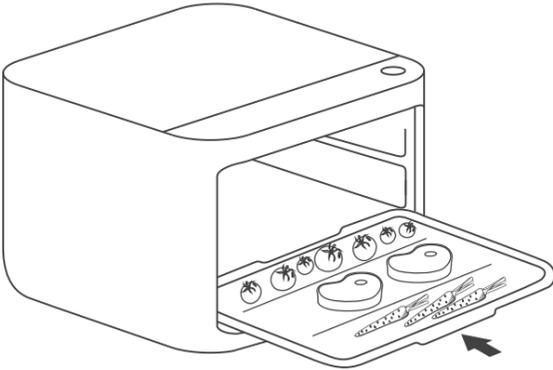
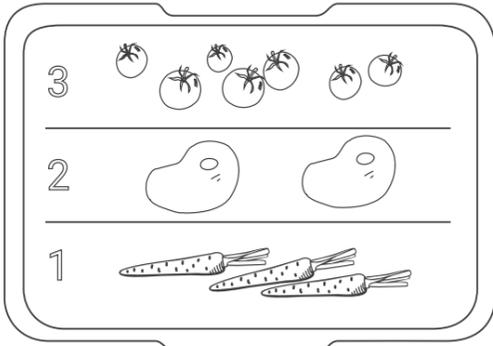


**4**

Download the Brava App to unlock recipes and more.

# For the Best Results in Your Brava Oven

Always follow basic guidelines on ingredient height, size, temperature, freshness and seasoning as found in app and on Oven.



**1** Use the **designated tray**, place your ingredients in the **proper tray zone**, as indicated on the oven touchscreen.

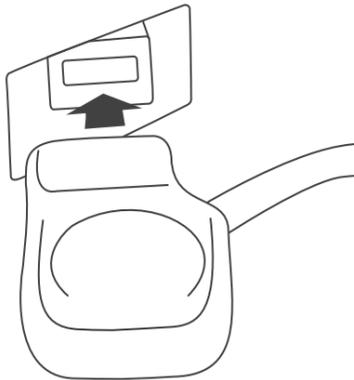
**2** Use the **designated oven shelf**, top or bottom, as indicated on the oven touchscreen.

**3** Insert the TempSensor properly to **measure height and temperature** when cooking meats or fish.

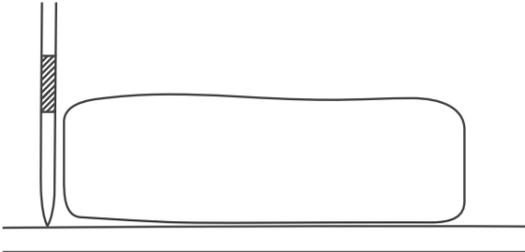
**4** **Take a last look at your tray.** Ensure nothing moved and that food is cut to the right size and spread in a single layer.

# Using the TempSensor

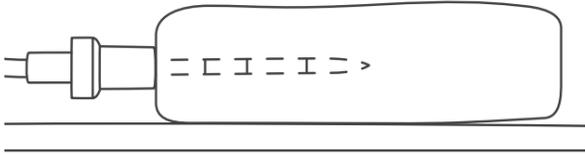
“With great power comes great responsibility”



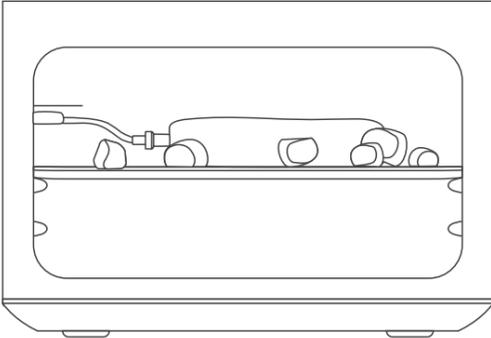
**1**  
When cooking most meats and fish, start with **TempSensor connected to oven.**



**2**  
Height matters. Use the hatch marks on the TempSensor to **accurately measure height** of proteins and vegetables.



**3**  
Insert TempSensor horizontally into protein. **Insert into the exact middle of the food, all the way to the handle.**



**4**  
**Take a last look at your tray.** Ensure cord is tucked away from the lamps and **rests under TempSensor Guard.**

Things like Whole Chicken will require unique Temp Sensor instructions. View on-Oven tutorials.

# Cooking with the Brava Oven

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## My Brava

The seamless app to oven experience, find **Brava Recipes** you've bookmarked, **Brava Meal Kits** you've ordered and recipe recommendations from our chefs.



## Chef Mode

Take control of Brava's lamps in **Chef Mode** to create and save your own unique Brava recipes for the most customized experience.



## Basic Ingredients

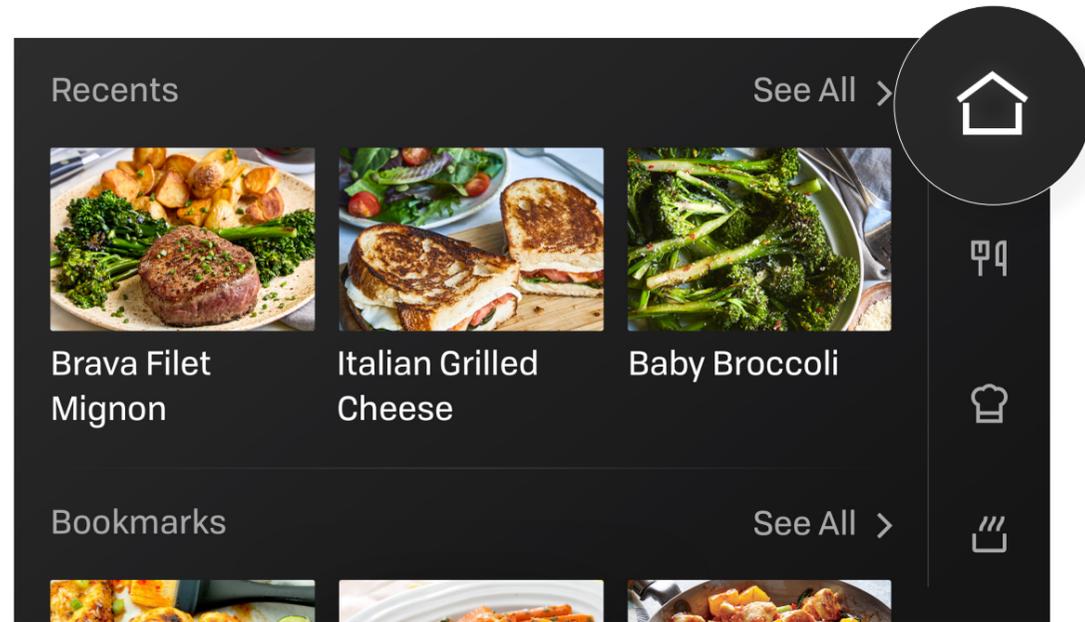
Go here to cook **basic single ingredients**, no recipe required. Searchable items are growing weekly!



## Standard Modes

Go here to let Brava enhance your traditional functions like **toasting, baking and reheating**.

# My Brava

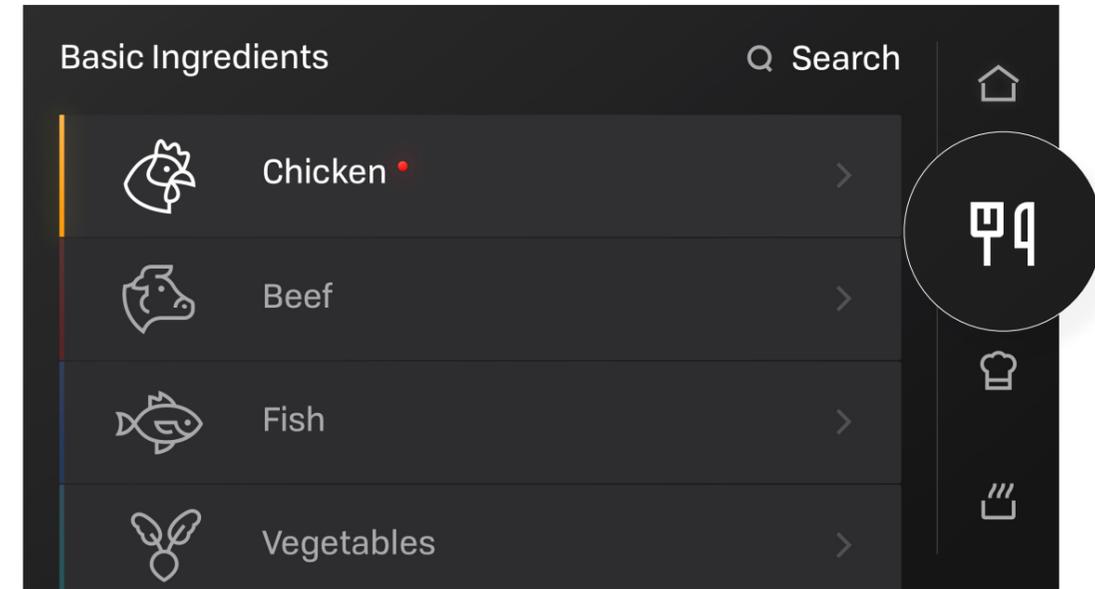


"Tonight I'm cooking a recipe I found in the Brava App"

"I bookmarked a recipe for something I've never made"

"I'm making a Brava Meal Kit that I have in the fridge"

# Basic Ingredients

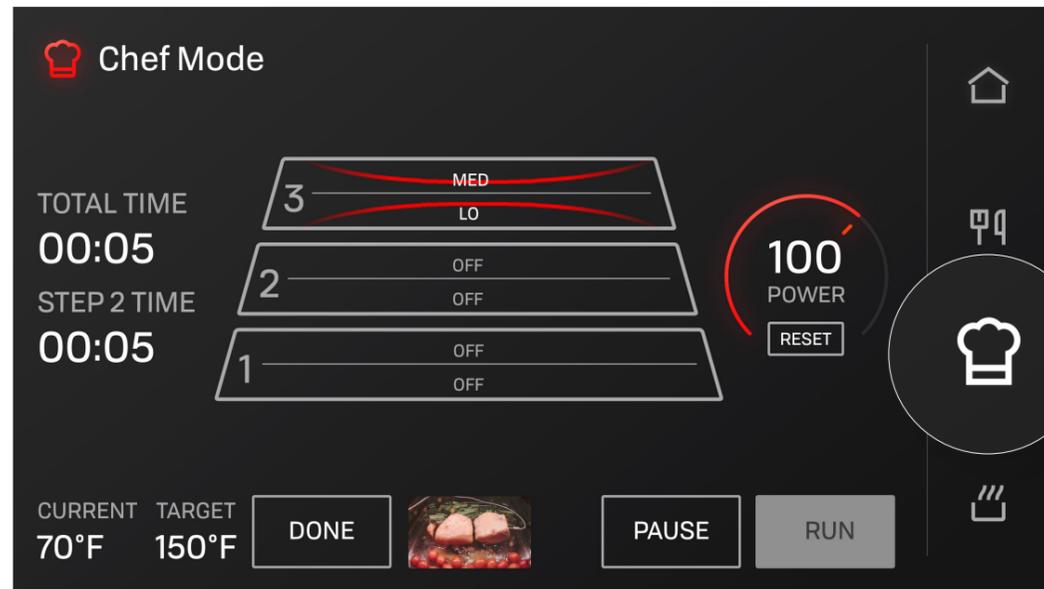


"I'm craving roasted potatoes tonight"

"I'm making chicken breasts for the weekend"

"I want to add a steak to my salad tonight"

# Chef Mode

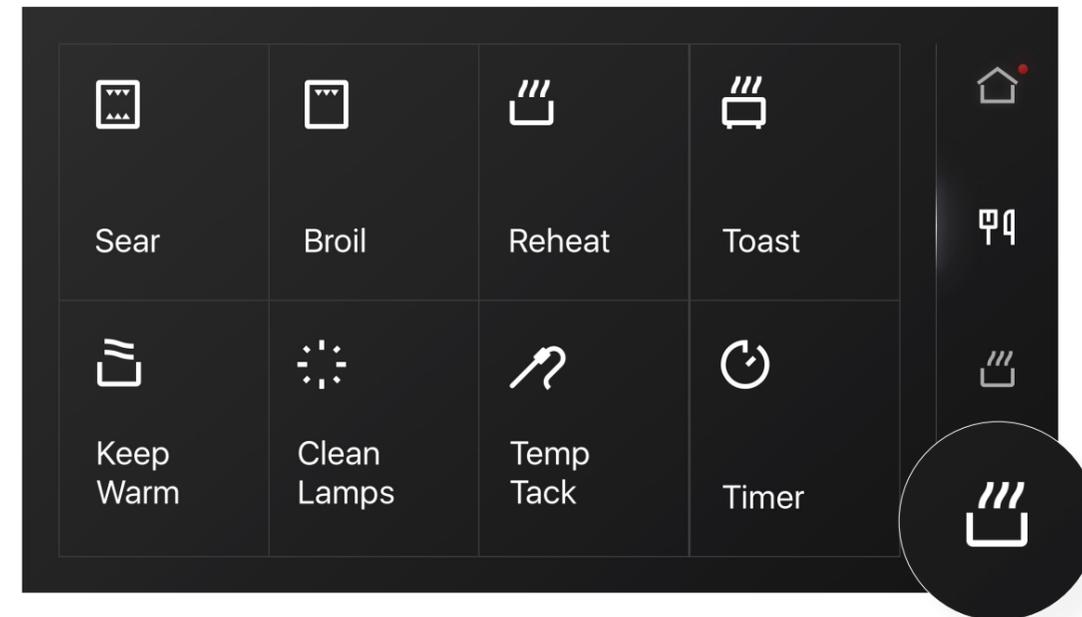


"I'm going to create my own recipe tonight!"

"I couldn't find the ingredient I was looking for"

"My steak was too thin and Brava doesn't have a setting for it (yet)"

# Standard Modes



"I'm never going to burn my toast again!"

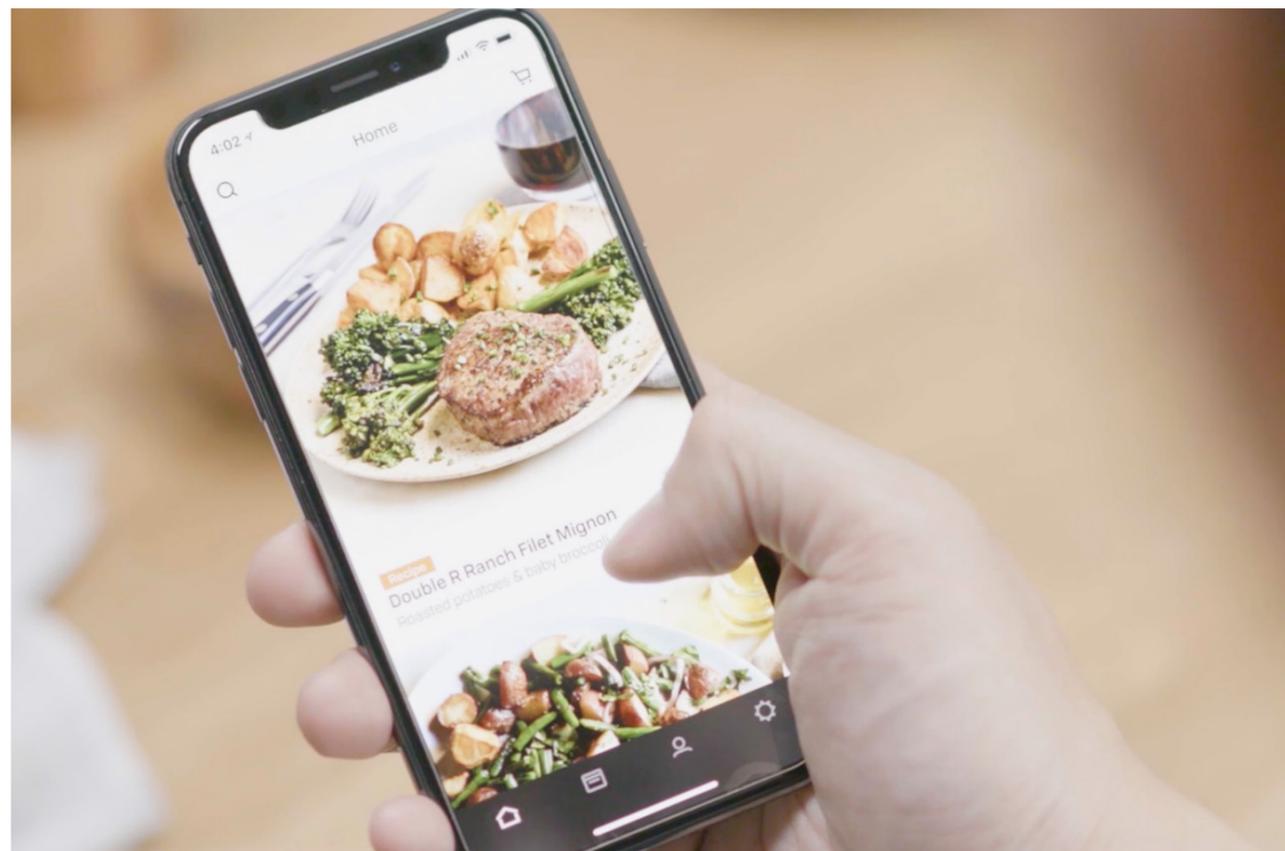
"Need to quickly reheat leftovers for an afternoon snack"

"Kids are making frozen pizza tonight"

# Using the Brava App

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Browse the Chef's Feed for inspiration and learn about all the things you can do with your Brava Oven.



- Order meal kits from our market place.
- Save recipes to your Oven for seamless cooking.
- Watch your meal cook.

# Brava Meal Kits

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Our chefs have sourced a growing selection of meal kits available for delivery through our partners.



- Order as needed through our app or website, no meal plan required.
- Explore Brava Plus for discounts on meal kits and shipping benefits.
- Order Brava Signature Entrees, Crowd-pleasers, Starters, Sides and Snacks.

# Brava Best Practices

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## Height matters

- Proteins should be similar in size and match cut and height shown on the Oven touchscreen.
- Veggies should be consistent in size. Smaller pieces (1" or less) will cook quicker than larger pieces.

## Start each cook right

- Pat your proteins dry with a paper towel.
- Cook foods straight from the fridge, with temperature ranging from 35° - 50°F.

## Tips from the kitchen

- It's easiest to use a dry kitchen towel to grip and remove the tray.
- Use a paper towel to remove the Temp Sensor and wipe it clean.
- The Top Oven Mat is heat resistant, it's ok to rest your tray on top.

## Give your food space

- Don't stack, food should be spread in a single even layer.
- Don't overload items on tray.

## Let your Oven touchscreen guide you

- Your Oven will notify you when your food is ready. We recommend you cut into your proteins immediately to preserve your chosen doneness level. Rest times are built into each cook so there is no need to let proteins rest after they've finished cooking.

## Season it right

- We always recommend kosher salt for cooking and a flaky salt for finishing.
- Pepper should be used to taste as a finishing spice.
- No need to use oil when cooking most proteins. If you do, use one that performs well under high temperatures like vegetable or grapeseed oil.