Complete Meal

Ora King Salmon

1. You will need the following Brava accessories: • Glass tray • TempSensor
2. For how many people? 2 | 4
3. Place the ingredients in the correct zones. — Show me how
4. Connect TempSensor to oven. — Play video
5. Potatoes should be 1" or less. — Play video
6. Enter the thickness of the salmon fillet. It should be around 1-2 inches at the thickest. — Play video — 1.25 inches
7. Insert TempSensor horizontally into salmon. — Play video
8. Choose your preferred level of doneness. — Medium Rare
9. Slide the glass tray onto the bottom shelf. — Show me how
10. Ensure cord is under TempSensor guard and close the door. — Show me how

Estimated 30 minutes — Press button to start

Updating estimated time

Ora King Salmon

8. Choose your preferred level of doneness. — Medium Rare
9. Slide the glass tray onto the bottom shelf. — Show me how
10. Ensure cord is under TempSensor guard and close the door. — Show me how

Updating time...

Incomplete parameters (thickness)

Ora King Salmon

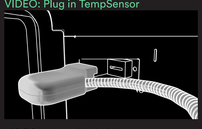
5. Potatoes should be 1" or less. — Play video
6. Enter the thickness of the salmon fillet. It should be around 1-2 inches at the thickest. — Not set

Estimated 30 minutes — *Thickness must be entered*

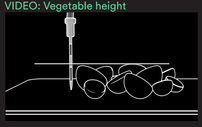
Zone Placement

Ora King — Zone Placement
3. Green Beans
2. Salmon
1. Potatoes
Glass tray

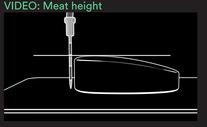
VIDEO: Plug in TempSensor



VIDEO: Vegetable height



VIDEO: Meat height



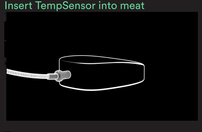
Enter thickness

Ora King — Enter Thickness — 0.75in

Thickness entered

Ora King — Enter Thickness — 1.25in

Insert TempSensor into meat



Tray placement

Ora King — Tray Placement — Place glass tray on bottom shelf

TempSensor cord arrangement

Ora King — TempSensor Cord — Ensure cord is under guard

Vegetable (whole)

Sweet Potatoes

1. You will need the following Brava accessories: • Metal tray
2. Follow instructions in the guide. — Read guide
3. How are you going to cut your sweet potatoes? — Whole
4. How many sweet potatoes? — Qty 4
5. Place the sweet potatoes in zones 1 and 2 of the metal tray. — Show me how
6. Slide the metal tray onto the top shelf and close the door. — Show me how

Estimated 30 minutes — Press button to start

Read guide

Sweet Potatoes Guide

Chefs' Tips
1. Lorem ipsum
2. Lorem ipsum
3. Lorem ipsum
4. Lorem ipsum

Cook Times

	1 Zone	2 Zones	3 Zones
Whole (Qty 1-3)	10 MIN	-	-
Whole (Qty 4-6+)	-	10 MIN	10 MIN
Halved Lengthwise	10 MIN	10 MIN	10 MIN
Rounds 1"	10 MIN	10MIN	10MIN
Rounds 2"	10 MIN	10 MIN	10 MIN
1/2" Cubes	10 MIN	10MIN	10MIN
1/4" Cubes	10 MIN	10MIN	10MIN

Zone placement

Sweet Po... — Zone Placement
3 -
2 Sweet Potatoes
1 Sweet Potatoes
Metal tray

Tray placement

Sweet Po... — Tray Placement — Place metal tray on top shelf

Vegetable (cut)

Sweet Potatoes

1. You will need the following Brava accessories: • Metal tray
2. Follow instructions in the guide. — Read guide
3. How are you going to cut your sweet potatoes? — Rounds 2"
4. How many zones will you fill with sweet potatoes? — 2 Zone
5. Place sweet potatoes in zone 2 of the metal tray. — Show me how
6. Slide the metal tray onto the upper shelf and close the door. — Show me how

Estimated 30 minutes — Press button to start

Read guide

Sweet Potatoes Guide

Chefs' Tips
1. Lorem ipsum
2. Lorem ipsum
3. Lorem ipsum
4. Lorem ipsum

Cook Times

	1 Zone	2 Zones	3 Zones
Whole (Qty 1-3)	10 MIN	-	-
Whole (Qty 4-6+)	-	10 MIN	10 MIN
Halved Lengthwise	10 MIN	10 MIN	10 MIN
Rounds 1"	10 MIN	10MIN	10MIN
Rounds 2"	10 MIN	10 MIN	10 MIN
1/2" Cubes	10 MIN	10MIN	10MIN
1/4" Cubes	10 MIN	10MIN	10MIN

Zone placement

Sweet Po... — Zone Placement
3 -
2 Sweet Potatoes
1 Sweet Potatoes
Metal tray

Tray placement

Sweet Po... — Tray Placement — Place metal tray on top shelf

Meat

Chicken Breast

1. You will need the following Brava accessories: • Glass tray • TempSensor
2. Follow instructions in the guide. — Read guide
3. How many chicken breasts are you cooking? — Qty 4
4. Place chicken breasts in zones 1 and 2 of the glass tray. — Show me how
5. Connect TempSensor to oven. — Play video
6. Enter thickness of chicken breasts. It should be around 1-2 inches at the thickest. — Play video — 1.25 inches
7. Insert TempSensor horizontally into chicken breasts. — Play video
8. Choose your preferred level of doneness. — Juicy
9. Slide the glass tray onto the lower shelf and close the door. — Show me how
10. Ensure cord is under the TempSensor guard. — Show me how

Estimated 30 minutes — Press button to start

Read guide

Chicken Breast Guide

Chefs' Tips
1. Lorem ipsum
2. Lorem ipsum
3. Lorem ipsum
4. Lorem ipsum

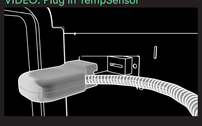
Cook Times

	1 Zone	2 Zones	3 Zones
Whole (Qty 1-3)	10 MIN	-	-
Whole (Qty 4-6+)	-	10 MIN	10 MIN
Halved Lengthwise	10 MIN	10 MIN	10 MIN
Rounds 1"	10 MIN	10MIN	10MIN
Rounds 2"	10 MIN	10 MIN	10 MIN
1/2" Cubes	10 MIN	10MIN	10MIN
1/4" Cubes	10 MIN	10MIN	10MIN

Zone Placement

Chicken... — Zone Placement
3 -
2 Chicken Breast
1 Chicken Breast
Glass tray

VIDEO: Plug in TempSensor



Enter thickness

Chicken... — Enter Thickness — 0.75in

Toast

Toast in 1 zone

Toast

1. You will need the following Brava accessories: • Metal tray
2. Follow instructions in the guide. — Read guide
3. How many zones will you fill with white bread? — 1 Zone
4. Fill zone 1 with white bread. — Show me how
5. Choose browning level. — 5
6. Slide the metal tray onto the upper shelf and close the door. — Show me how

Estimated 30 minutes — Press button to start

Toast in 2 zones

Toast

1. You will need the following Brava accessories: • Metal tray
2. Follow instructions in the guide. — Read guide
3. How many zones will you fill with white bread? — 2 Zones
4. Fill zones 1 and 2 with white bread. — Show me how
5. Choose browning level. — 5
6. Slide the metal tray onto the upper shelf and close the door. — Show me how

Estimated 30 minutes — Press button to start

Toast in 3 zones

Toast

1. You will need the following Brava accessories: • Metal tray
2. Follow instructions in the guide. — Read guide
3. How many zones will you fill with white bread? — 3 Zones
4. Fill zones 1, 2, and 3 with white bread. — Show me how
5. Choose browning level. — 5
6. Slide the metal tray onto the upper shelf and close the door. — Show me how

Estimated 30 minutes — Press button to start