I'm not robot			
· · · · · · · · · · · · · · · · · · ·	reCAPTCHA		

Continue

Rreville	hov900hss	convection	and	air fr	smart	oven	air he	st nrice
Dievine	NOAAAAN22	COMACHOM	anu	all II v	/ Sillai t	Oven	all De	20 DIICE

© 1996-2014, Amazon.com, Inc. or its affiliates Breville Smart Oven Air Fryer Pro: SpecsSize: 21.5 x 16 x 12.7 inches Weight: 38.9 pounds Capacity: 9 slices toast; 14 pound turkey Controls: Digital Modes: Air Fry, Toast, Bake, Broil, Roast, Warm, Pizza, Proof, Reheat, Cookies, Slow Cook, Dehydrate Smart features: NoneIf you have countertop space to spare and big bucks to spend, you'll love the functionality you get from the Breville Smart Oven Air Fryer Pro. It can just about replace your full size oven for everyday cooking and serve as an auxiliary one when needed. In spite of the range of settings, its electronic controls are easy to program. Plus, this is a very attractive product that will add a touch of elegance to your kitchen. While it comes at a steep price tag, if you read our full Breville Smart Oven Air Fryer Pro review, you will see why it's worth the investment. Breville Smart Oven Air Fryer Pro review: Price and availability The Breville Smart Oven Air Fryer Pro is available at Amazon for \$399.95 and at Best Buy for \$399.95. It is available in stainless steel and features a drop down door with a towel bar handle.(Image credit: Breville)It has a sophisticated LCD display that's controlled by buttons and dials. Weighing 38.9 pounds, it's the heaviest toaster oven we've had on test, however it's finished so nicely that you would want to keep this on display. In our tests, the Breville Smart Oven Air Fryer Pro scored well for cooking Brussels sprouts, breaded chicken and frozen and fresh French fries. It struggled a little when frying chicken wings, but results weren't bad. It also scored full marks for roasting a chicken and close to full marks for broiling burgers. When it came to baking, its performance was impressive as it turned out a perfect cake and cookies. In addition, it did a nice job of heating a frozen pizza. The main area it fell down in was toast, which was very uneven. (Image credit: Tom's Guide) For many functions, including air fry, the Breville immediately goes into a preheat mode. Once preheating is finished, you need to be ready to put your food in as the timer automatically begins to countdown on the main setting. It will however not count down when the door is open, so as long as you do this you have time. If you want to add more time after cooking is complete, you will need to deactivate the preheat to skip this step. For some modes, including air fry, you can set the oven to remind you to turn the food by flashing "Rotate Remind" on its display and making an audible noise. Food air fries in the provided shallow rectangular basket; the manufacturer recommends arranging it in one layer. There are no presets for air fried foods, but you can adjust the time and temperature, select a frozen setting and change the speed of the convection fan. Image 1 of 2(Image credit: Tom's Guide)Image 2 of 2(Image credit: Tom's Guide)The Breville was able to crisp and brown breaded chicken cutlets, Brussels sprouts, and both frozen and fresh French fries while keeping them moist and tender. Results for these were good, but not exceedingly good as we've seen in dedicated air fryers. It struggled somewhat when frying chicken wings though — these didn't come out quite as crisp in the time it took to reach doneness. (Image credit: Tom's Guide) On the convection roast setting, the Breville Smart Oven Air Fryer Pro turned out a crisp-skinned, golden brown, juicy roast chicken in 65 minutes. It needed more time than other air fryers or ovens to do this, but the results were perfect. There was some spattering to wipe off the oven walls afterwards though. We also prepared four 4-ounce hamburgers, which came out nicely broiled in just 10 minutes. There was quite a bit of smoking during cooking (Image credit: Tom's Guide) We were very impressed with the results of all our baking tests. A yellow cake baked in a 9-inch cake pan rose to a lofty height, browned to a beautiful golden color, and had a moist and tender texture. Chocolate chip cookies puffed up, browned evenly, and stayed moist inside. A frozen pizza came out with gooey melted cheese on top and a crisp crust on the bottom. Toast didn't come out perfectly even on the medium setting — it was lighter than ideal. The Breville has a nine slice capacity, but when we toasted that many slices at once we got very uneven results with barely any browning on the sides. Toasting times are considerably longer than in a pop-up toaster; it took almost 6 minutes to brown on medium and almost 7 minutes on dark. It's not best for toasting for these reasons. Using the Reheat setting, it took 45 minutes to heat four cups of macaroni and cheese to an acceptable serving temperature. The Keep Warm mode successfully kept the mac and cheese warm without drying it out. On the default Dehydrate setting, the Breville turned 12 ounces of sliced strawberries into a handful of dried fruit with ease. We used the Proof setting to raise pizza dough and, sadly, didn't see much difference between this and simply leaving the dough on the counter at room temperature. However, if you're a keen bread baker and cleaningThe Breville has an LCD display that is controlled by two buttons and two dials. On the panel, in addition to settings for air frying, toasting, baking and broiling, there are also settings for slow cooking, dehydrating, proofing and reheating among others. With a little trial and error, you can easily figure out how to program the oven. Included with the oven are an oven rack, air fryer basket, broiling rack, enamel roasting pan, 12-inch nonstick pizza pan and a crumb tray. On the oven door, it tells you which rack positions to use for various cooking, some surfaces of the Breville get excessively hot. The stainless steel top of the oven reached 196°F and the glass door reached 252°F, temps hot enough to cause a burn. On the positive side, the handle and the controls remain cool to the touch. As it operates, the Breville has a dBA reading of 61.4, which is just above the average for air fryers. The Breville has a dBA reading of 61.4, which is just above the average for air fryers. The Breville has a dBA reading of 61.4, which is just above the average for air fryers. The Breville has some nice extras. changing the volume of the buzzer, so you can lower it if you find it too loud and increase it if you want to hear it from another room. When you use the middle rack positions, the rack will automatically pop out to give you easy access to your food. Like all Breville appliances, this product has a cord plug with a loop to make it easy to pull the cord out of a wall socket. None of the removable parts have a nonstick finish and the manufacturer doesn't recommend putting them in the dishwasher. It didn't score highly for cleaning because of this. The air fryer basket can be particularly difficult to clean. With this air fryer, you get a very thorough use and care manual. However, it has no cooking charts or recipes. You can download a recipe e-book from the company website. Breville Smart Oven Air Fryer Pro review: VerdictYou simply can't go wrong with the exception of toast. However, like virtually all toaster ovens, it does get hot enough to cause a burn when it's heating and comes with accessories that aren't easy to clean and require storage space. This is a very large and expensive product. You have to be able to afford it and have room on your countertop to accommodate it. But if you do, you will find yourself using the Breville often for a multitude of tasks besides air frying. Compared to the Cuisinart Air Fryer Toaster Oven, which we've also reviewed, Breville's oven scored better for frying frozen and fresh French fries. However, Cuisinart produced better chicken wings and achieved a higher mark for ease of use. The Breville has a larger capacity though, being able to fit a 14 pound turkey. The Smart Oven® Air Fryer Pro with Element IQ® is for the cook who desires a countertop oven that can roast for large gatherings, air fry crispy French fries & family favorites and dehydrate a wide range of healthy foods. The super convection setting reduces cooking time by up to 30% with great crispness. Download the recipe e-book Make your own bread: download recipe cards Learn more about our Smart Ovens story Image Courtesy: @WellFloured/Twitter A toaster oven is more energy efficient than a microwave. Read on for 10 Breville Smart Oven recipes. Mini Breakfast Pizza Add an egg to your pizza for a yummy morning meal. Start with whole wheat English muffins for extra protein and fiber, and add pizza sauce for flavor. CC BY 2.0/amlamster/Flickr Whole Wheat flour are healthy alternatives for this healthy breakfast snack. Each muffin has four grams of protein and 115 calories. CCO/Sophkins/Pixabay Baked Eggs Fill ramekins with spinach, eggs, tomatoes, cheese and a bit of milk. Then bake in the toaster oven for 15 minutes for a quick, comforting breakfast. CC BY 2.0/ultrakml/Flickr Zucchini, Mint and Parmesan Frittata French cuisine often pairs mint with eggs for an unexpected flavor combo. Combine all the ingredients in a casserole dish and bake for 10 minutes. CC BY 2.0/wuestenigel/Flickr Harvest Granola At-home granola is super easy when you mix oats, sunflower seeds, pumpkin seeds, flax and almonds for a crunchy base. Cinnamon, ground ginger and nutmeg add a slightly spicy kick. Warm it up in your toaster oven and you're ready to power through your morning, CC BY 2.0/wuestenigel/Flickr Cinnamon Bananas This recipe uses only four ingredients: bananas, cinnamon, lemon juice and honey. Dress it up for Sunday brunch or dessert with dark chocolate chips and Greek yogurt. CC0/SpencerWing/Pixabay Whole Wheat Banana Walnut Muffins Oats and whole wheat flour make these bites a healthy morning treat. Make them even healthier by leaving out the extra teaspoon of sugar and the canola oil. The bananas are a vitamin-packed substitute for the oil. CC BY 2.0/Candace Nast/Flickr Chicken Quesadillas Toss in as many veggies as you like to power up these Tex-Mex treats. Whole wheat tortillas are a healthy substitute for flour tortillas, while fresh herbs add flavor if you want to cut back on the cheese. CC BY 2.0/Geoff Peters 604/Flickr Baked Tofu For a versatile lunch, press out some of the liquid for firmer slices of tofu, marinate it in your favorite sauce and then toss it into the toaster. You can also create a gluten-free crouton alternative by cubing the tofu and cooking it a bit longer in the toaster oven. CC BY 2.0/Freshly Diced/Flickr Baked Parmesan cheese and bake it in the toaster oven until crispy. CC BY 2.0/Will Folsom/Flickr MORE FROM QUESTIONSANSWERED.NET

