



brisk it



NEOMA

OWNER'S
MANUAL



Neoma

AI MULTI-FUNCTION OVEN • OWNER'S MANUAL

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SAFETY

Important Safeguards

Always follow basic safety precautions when using your Neoma AI Multi-Function Oven. Read all instructions before use.

READ ALL INSTRUCTIONS BEFORE USE

- Unplug the Neoma from the electrical outlet when not in use and before cleaning. Allow it to cool down completely before cleaning, handling, or removing parts.
- Do not touch hot surfaces without heat-protective gloves. Use extreme caution when removing hot food, accessories, or disposing of hot grease.
- When removing food or utensils from the cavity, use the carry tong provided or insulated oven gloves to avoid burns.
- During operation, hot steam is exhausted through the rear exhaust port. Keep hands and face away from all exhaust vents.
- This appliance requires a dedicated 20A, 120V circuit. Check the rating label on the back of the Neoma for full electrical specifications.
- Place the Neoma on a stable, level, heat-resistant surface when in use.
- Do not immerse the power cord, plug, or any part of the Neoma in water or other liquids.
- Do not cover the air inlets, outlets, or sockets on the Neoma during operation.
- Do not operate the Neoma with a damaged cord or plug. If the appliance is dropped or damaged, discontinue use.
- Use only accessories and attachments provided or approved for the Neoma. Using unauthorized accessories may cause injury.
- Do not use outdoors or in unattended remote areas.
- Do not use or place the Neoma near a hot gas or electric burner.
- Keep the Neoma out of reach of children. Do not let children operate or play with this appliance.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult.
- Use extreme caution with containers made from materials other than metal or glass inside the Neoma.
- Do not store materials other than manufacturer-approved accessories inside the Neoma when not in use.
- Do not place cardboard, plastic, paper, or similar materials inside the Neoma.
- Oversized foods or metal utensils must not be inserted into the Neoma — they may cause fire or electrical shock.
- Do not place the Neoma on plastic, wooden boards, or any surface that is not heat and wear resistant.
- A fire may occur if the Neoma is covered or in contact with flammable materials such as curtains, draperies, or walls during operation.
- Do not plug in or operate the control panel with wet hands.
- Do not place anything on top of the Neoma when in use.
- Do not cover the oven tray or rack with metal foil — this will cause overheating.

- The Neoma uses a short power supply cord to reduce the risk of entangling or tripping. Use extension cords with care — the electrical rating of any extension cord used must be at least equal to the rating of the Neoma.
- **Never leave the Neoma unattended while in use.**

Warning — Fire risk

Never leave the Neoma unattended during operation. Use recommended temperature settings for all cooking functions.

CLEANING PRECAUTIONS

- Do not clean with metal scouring pads — pieces can break off and contact electrical parts, creating a risk of shock.
- Do not clean with acidic cleaning substances. The internal metal is stainless steel: naturally corrosion-resistant but not immune to rust. Exposure to hydrochloric or sulphuric acid, bleach, chlorine, or vinegar will cause corrosion and **voids your warranty**.
- Do not rest cooking utensils or baking dishes on the glass door. Scratching the glass surface may cause it to break.

STORAGE AND GENERAL NOTES

- Do not operate the Neoma under a wall cabinet. When storing in remote areas, always unplug from the electrical outlet.
- Keep at least 4 inches of clearance between the Neoma and walls, cabinets, or other surfaces.
- Check that the voltage indicated on the Neoma corresponds to your local power supply before connecting.
- If the pre-set time is too long during cooking, food may burn and smoke may be released. Cut power immediately and clean the grease tray and accessories.
- Always re-insert the crumb tray into the Neoma beneath the heating elements before use.
- Do not unplug the Neoma immediately after cooking — allow residual heat to dissipate first.
- After cooking and cooling, unplug from the wall, clean the oven cavity, empty the drip tray, and store in a ventilated, dry environment.
- Place the crumb tray below the lower heating elements only. Do not slide the crumb tray into any other rack positions.

Note — First use

You may notice a slight odor and some smoke on first use. This is normal — it's production residue burning off the heating elements. It will fade with use.

FOR HOUSEHOLD USE ONLY · SAVE THESE INSTRUCTIONS

OVERVIEW

Getting to Know Your Neoma

Main Components

The Neoma has 4 rack levels. When you select a cooking function, the recommended rack level is shown on the door glass. Always refer to the door guide when positioning your accessories.

Place the crumb tray in the lowest position, below the heating elements. Do not slide the crumb tray into any other rack position.

Air fryer basket

Use for fries, chicken wings, onions, and snacks. Can also be used as a dehydrate basket. Use with Air Fry cooking mode.

Oven rack

Use for meat, bread, pizza, and more. Use on its own or place on top of the baking pan.

Baking pan

Non-stick, PFOA-free, food-grade PTFE coating. Use on its own or place under the air fryer basket to catch drips.

Crumb tray

Catches crumbs and food debris during cooking. Always place below the lower heating elements.

Rotisserie fork

For rotisserie chicken, turkey, and meat. Use with the rotisserie function.

Carry tong / handle

Use to safely remove rotisserie accessories from a hot oven.

Shop Neoma-compatible accessories: briskit.ai

SETUP

Before First Use

- 1 Read all instructions in this manual before use.
- 2 Remove all packaging materials carefully and choose a flat, stable area to place the Neoma. Ensure all accessories are removed from the packaging before disposing of it.
- 3 Clean all accessories with warm water, a drop of dish soap, and a soft cloth.
- 4 Wipe the inside and outside of the Neoma with a damp cloth.
- 5 On first use you may notice a slight odor and some smoke. This is completely normal — it's production residue burning off the heating elements. It will fade with use.

First use — burn-off run

Before cooking food for the first time, run the Neoma empty at 450°F for 18 minutes. This sterilizes the oven and removes manufacturing residue. Some visible smoke or odor during this run is completely normal.

FIRST COOK

Test Run, Features & Specifications

Test Run

A test run helps you get familiar with the Neoma, confirms everything is working correctly, and clears any remaining residue.

- 1 Make sure there is no food or packaging inside the Neoma, then plug it in.
- 2 Select **Roast** and set the temperature to **450°F** for **18 minutes**.
- 3 Press **Start/Stop** to begin. The display will show the Roast indicator while other modes are inactive. The timer will count down.
- 4 When the countdown completes, the Neoma will beep 5 times and cooking will stop.

Note

The Neoma may produce some white smoke or steam during the test run. This is completely normal.

Features

Neoma's hot air circulation system distributes heat evenly throughout the oven chamber for consistent, crispy results across every cooking function.

Door Sensor

If the oven door is opened during cooking, the Neoma will pause automatically and the interior light will turn on. Close the door to resume cooking. The light will turn off and your cook will continue right where it left off.

BRISK IT AI

Your oven knows when to nudge you.

Neoma doesn't just follow a recipe — it thinks alongside you. AI Cook monitors your cook in real time and sends action reminders through the Brisk It app at exactly the right moment: rotate, flip, spritz, or baste, right when it matters. No hovering, no guesswork. Start your cook, and let Neoma tell you when to step in.

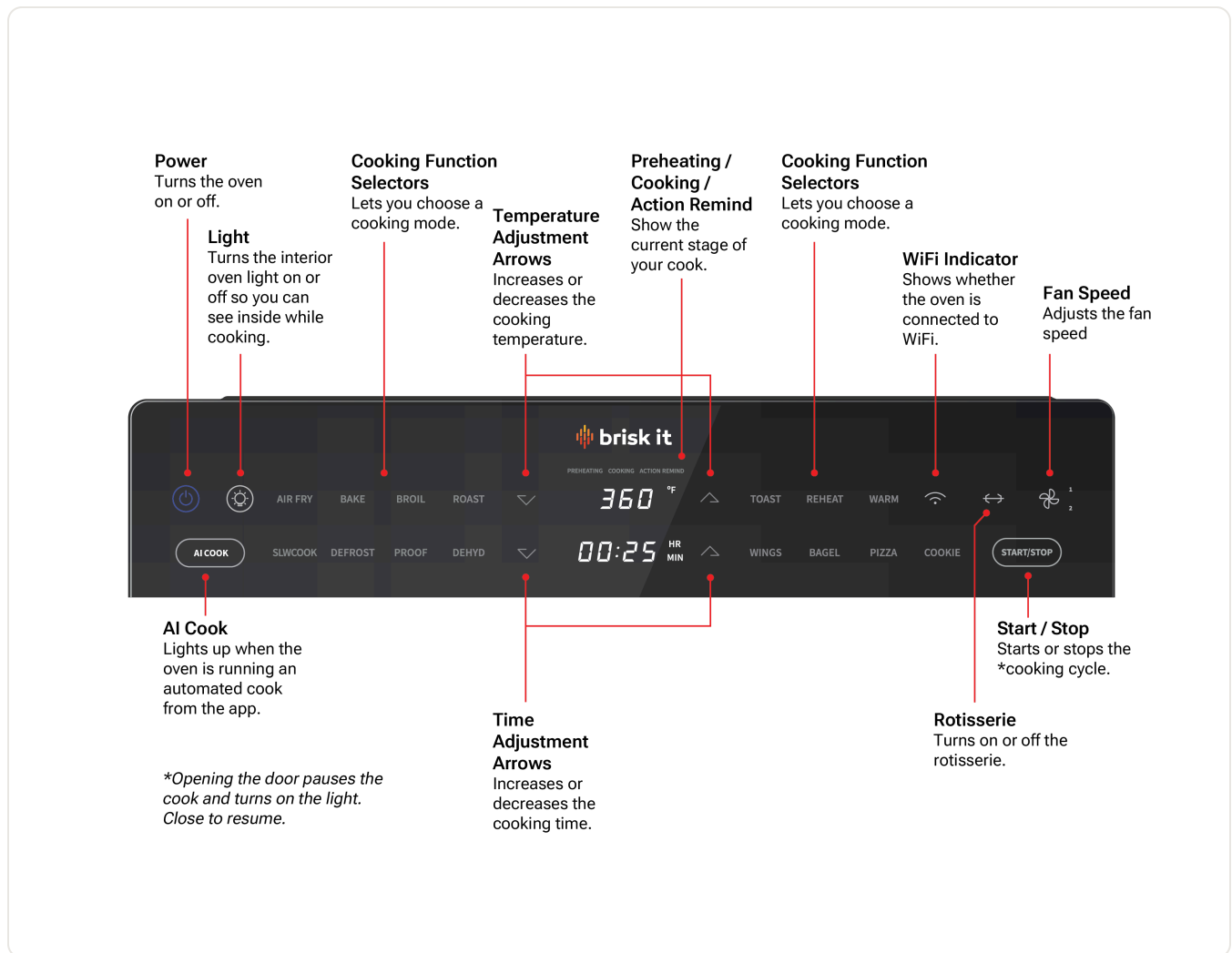
Generate recipes built around your taste and goals, create personalized meal plans for the week, and send any recipe straight to Neoma to cook automatically — no manual programming needed. Your oven gets the instructions. You get the meal.

Technical Specifications

SPECIFICATION	VALUE
Voltage	120V
Power	1800W
Frequency	60Hz
Made in	China

CONTROLS

Using the Controls & Display Panel



The Neoma control panel has two kinds of elements: **buttons** you press to operate the oven, and **status indicators** that light up to show what the oven is doing.

BUTTONS

Power

Press to turn the Neoma on or off. While cooking, press to cancel and return to standby. While in standby, press to turn off.

Light

Press to turn the interior light on or off.

Fan Speed

Adjusts the fan speed (0, 1, or 2).

Rotisserie

Engages rotisserie rotation. Select your cooking function, set time and temperature, press Start/Stop to begin, then press Rotisserie.

Start / Stop

Press to start or pause a cooking function. The timer counts down once cooking begins. Press again to pause — the active function indicator will flash. Press during cooking to change the cook function. The Neoma will beep 5 times when cooking is complete and the time display will show *End*.

Time

The display shows the current cook time. Press the arrow buttons to adjust in ± 1 minute increments.

Temperature

The display shows the current cook temperature. Press the arrow buttons to adjust in $\pm 5^{\circ}\text{F}$ / $\pm 2^{\circ}\text{F}$ increments.

Cooking Functions

Tap any cooking mode to select it. The Neoma automatically sets the recommended default temperature and time, which you can adjust at any time to match your recipe.

Note — Auto pause

Open door during cooking pauses the Neoma automatically and turns the interior light on. Close the door to resume.

STATUS INDICATORS

AI Cook

Lights up when the oven is running an automated cook from the Brisk It app.

Preheating / Cooking / Action Remind

Show the current stage of your cook: heating to target temperature, actively cooking, or prompting you to act (flip, baste, spritz, etc.).

WiFi

Shows your connection status at a glance. A solid blue light means your Neoma is connected.

COOKING MODES

Oven Functions

FUNCTION	BEST FOR	ACCESSORY & RACK LEVEL	AUTO PREHEAT	TEMP RANGE	TIME RANGE
Air Fry	Crispy fries and snacks with little to no oil	Air fryer basket · level 2–3	Yes	200–450°F	1 min–2 hrs
Bake	Cakes, muffins, pastries, and baked goods	Baking pan · level 1	Yes	200–360°F	1 min–1 hr
Broil	Broiling meats and fish, and browning tops of cooked dishes	Baking pan · level 3–4	Yes	200–450°F	1 min–2 hrs
Roast	Roasting meats, vegetables, and baked goods with even circulating heat	Oven rack · level 2–3	Yes	200–450°F	1 min–2 hrs
Toast	Toast slices of bread to your preferred shade	Any rack level	Yes	Shade 1–7	1–7 min
Reheat	Heating leftovers without overcooking	Baking pan · level 2–4	No	200–450°F	1 min–2 hrs
Warm	Keeping food warm at safe temperatures (above 140°F)	Baking pan or oven rack · level 1	No	90–250°F	Up to 8 hrs
Slow Cook	Low-temperature, long-duration cooking for stews, braises, and soups	Baking pan or covered dish · level 1–2	No	90–250°F	Up to 8 hrs
Defrost	Thawing frozen food before cooking	Baking pan · level 1–2	No	90–180°F	1 min–2 hrs
Proof	Warm environment for rising yeast dough and fermentation	Baking pan · level 1	No	90–104°F	Up to 8 hrs
Dehyd	Drying meats, fruits, and vegetables for healthy snacks	Oven rack or air fryer basket · any level	No	90–180°F	1 hr–12 hrs
Wings	Chicken wings and drumsticks, crispy with no added oil	Air fryer basket · level 2–3	Yes	200–450°F	1 min–2 hrs
Bagel	Crispy outer layer with a soft, chewy interior	Oven rack · level 2	Yes	200–450°F	1 min–2 hrs
Pizza	Pizza and crispy cheese dishes	Baking pan or oven rack · level 2	Yes	200–450°F	1 min–2 hrs
Cookie	Baking cookies and other baked treats	Baking pan or oven rack · level 2	Yes	200–450°F	1 min–2 hrs

Tip — Greasy foods

When cooking greasy foods like chicken wings, place the baking pan underneath the air fryer basket (e.g. at level 1) to catch oil drippings and keep the oven clean.

Default settings are reference points only. Once you select a function, adjust time and temperature to match your preferred result. Neoma's air circulation enables faster cooking — always monitor food to prevent overcooking.

Caution

The outer surface of the Neoma, including the door, gets hot during and after cooking. Always use oven gloves when inserting, removing, or handling items.

Rotisserie Equipment Use

Rotisserie Rotating Skewer

The rotisserie rotating skewer is included with your Neoma. Additional accessories are available at briskit.ai.

- 1 Insert the left prong fork onto the left end of the rotisserie rod and tighten the screw to secure it in place.
- 2 Thread the rod through the food from left to right, centering the food on the rod.
- 3 Insert the right prong fork onto the right end of the rod and push it firmly into the food.
- 4 Tighten the screw on the right prong fork to lock the food securely between both forks.
- 5 Check that the food is balanced and centered on the rod — uneven loading will affect rotation and cooking results.
- 6 Insert the left end of the rod into the rotisserie motor socket on the left interior wall of the Neoma.
- 7 Rest the right end of the rod into the support notch on the right interior wall.
- 8 Close the door and press the rotisserie button after starting your cook.

Cook with Brisk It AI

The Brisk It app connects your Neoma AI Multi-Function Oven to a full AI cooking experience. Generate recipes built around your taste, build personalized meal plans for the week, and send any recipe straight to your Neoma to cook automatically. From idea to dinner, the app handles it.

Meal planner

Build a full week of meals personalized to your goals, preferences, and schedule.

Recipe creation

Generate AI recipes tailored to your taste, dietary needs, and what you feel like cooking.

Automated cooking

Send any recipe to your Neoma and it cooks automatically — temperature, time, and all.

Remote control

Monitor and adjust your cook from anywhere. Start, pause, or change settings right from your phone.

Getting connected in 4 steps

- 1 Download the Brisk It app. Search "Brisk It" on the App Store or Google Play.
- 2 Create your account. Open the app and register with your email address.
- 3 Add your *Add* , select your Neoma oven, and follow the on-screen prompts. Note: The Neoma Neoma. *Device* connects to 2.4GHz Wi-Fi networks. If your router broadcasts 5GHz only, check your Tap router settings for a 2.4GHz option.
- 4 Start cooking. Browse recipes, build your first meal plan, or send a recipe straight to your Neoma.

App controls

- **Power on/off** — tap the power icon to turn your Neoma on or off remotely.
- **Generate meal plan** — prompt the Brisk It AI to generate a 7-day meal plan.
- **Multi-function oven recipes** — send recipes to your oven with a single button press.
- **Function selection** — tap any cooking mode to start that function.
- **Time & temperature** — tap & scroll to adjust cook time and temperature before or during a cook.
- **Start/Pause** — tap once to start, tap again to pause.
- **Light & rotisserie** — toggle the interior light and rotisserie spin from the app.

Questions or need help?

We're here. support@briskit.ai

Care & Maintenance

- The Neoma contains no user-serviceable parts. Any repairs should be performed by an authorized Brisk It service representative.
- Clean the oven accessories and interior after every use.
- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the Neoma.

Cleaning the Neoma

- Before cleaning, turn off and unplug the Neoma. Allow it to cool completely — open the door for faster cooling.
- Slide out the crumb tray and empty it.
- Apply a non-abrasive liquid cleanser or mild spray to a soft, damp cloth or sponge (not directly on the oven surface). Wipe all interior and exterior surfaces. Do not use a dry cloth on the display screen.
- To clean the glass door, use a glass cleaner or mild detergent with a soft, damp sponge.
- Let all surfaces dry completely before plugging in or turning on the Neoma.

Cleaning the Accessories

After each use, slide out the crumb tray and discard crumbs.

- Apply a non-abrasive cleanser to a soft, damp sponge. Wipe all accessories. Soak in warm soapy water if needed.
- For stubborn grease: mix 1.5 tbsp (30ml) baking soda with 1 tbsp (15ml) water to form a paste. Spread on accessories, let sit 15 minutes, then rinse. Wash with mild soap and water.
- Dry all accessories thoroughly before replacing.
- Replace the crumb tray before plugging in or turning on the Neoma.

Important — Stainless steel care

The Neoma's internal surfaces are stainless steel — corrosion-resistant but not rust-proof. Do not use cleaners containing hydrochloric or sulphuric acid, bleach, chlorine, or vinegar. Use of such cleaners **voids your warranty**

TIPS

Warm Tips & General Tips

After cooking oily foods

After cooking oily foods like chicken wings, clean the back and side panels promptly. Oil that is left to accumulate becomes very difficult to remove.

Rotisserie — Under 4.4 lbs (2kg)

For chickens under 4.4 lbs (2kg), use the rotisserie fork. The 360° rotation heats the chicken evenly for a golden, perfectly roasted result. Use kitchen twine to loosely hold the bird together — this allows hot air to circulate for even cooking.

Baking Pan — 4.4 to 12 lbs (2–5.4kg)

For larger chickens between 4.4 and 12 lbs (2–5.4kg), use a baking pan on the bottom shelf. Larger birds need more space for even heat distribution.

Note — Upper heating elements

The upper heating elements will not glow orange or red during cooking — this is normal. They operate at a different wattage to maintain an even oven temperature. They are working even when they look dark.

Caution — Hot air exhaust

Hot air and smoke may be emitted from the rear of the Neoma during cooking. This is normal — the vent removes excess moisture for crisper results. Keep at least 4 inches of clearance between the Neoma and walls or other surfaces.

Keep the Neoma away from curtains and other flammable materials during operation.

Replacing the Light & Glass Door

Replacing the Interior Light

Before you start

Unplug the Neoma and allow it to cool completely before replacing the light.

Bulb specification: 25W Halogen

- 1 Rotate the light cover clockwise to remove it.
- 2 Remove the used bulb by pulling it straight out.
- 3 Insert the new bulb.
- 4 Rotate the light cover counter-clockwise to secure it.

Disassembling the Inner Glass Door for Cleaning

Before you start

Allow the glass door to cool completely before disassembly.

- 1 Turn the screw counter-clockwise using a screwdriver to loosen the panel.
- 2 Use the silicone suction cup to lift the glass panel, then remove it from its housing by hand.
- 3 Clean and dry the glass completely.
- 4 Place the glass back into its housing and turn the screw clockwise to lock it in place.

ENVIRONMENT

Environmental Protection

Your Neoma has been designed to last. When it's time to replace it, please dispose of it responsibly.

This product contains electronic components. Do not dispose of in regular household waste. Please recycle in accordance with your local e-waste regulations. Contact your local municipality or visit [epa.gov/recycle](https://www.epa.gov/recycle) to find a certified recycling location near you.

Storage & Troubleshooting

Storage

Insert the crumb tray beneath the lower heating elements before storing accessories and closing the door. Store the Neoma upright. Do not place anything on top of the oven.

Troubleshooting

PROBLEM	SOLUTION
Neoma won't turn on	Check it's plugged in. Press the Power button. Make sure the door is fully closed.
First use — how do I condition the oven?	Run the Neoma empty at 450°F for 18 minutes. Some odor or smoke is normal as the heater protective film burns off.
Slight odor or smoke after first use	Normal — production residue burning off the heating elements. Fades with continued use.
Steam from the top of the door	You're cooking high-moisture food. Normal — the door vents steam. No action needed.
Top heating elements don't seem to be working	The upper elements don't glow — a powerful fan circulates air over them. They are working. No action needed.
Food not cooked through	Increase cooking temperature or time.
Food overcooked or burned	Decrease cooking temperature or time. Check food isn't too large or touching the heating elements.
Food cooked unevenly	Don't pack food too tightly in the tray or rack.
White smoke or steam during cooking	Normal — the Neoma may produce steam or white smoke during operation.
Dark smoke from the oven	Food is burning. Press Power immediately, stop cooking, and unplug the Neoma. Wait for smoke to clear before opening the door.
Oil dripping to crumb tray when cooking chicken	Place the baking pan on a lower rack to catch oil drippings.
Oven temperature differs from thermometer reading	Common thermometers take 10+ minutes to read correctly. This will not affect your cooking results.
Food not crispy after air frying	Lightly spray or brush high-moisture ingredients with oil to increase crispiness.
Fan still running after cooking stops	Normal — the fan runs for up to 4 minutes to cool the oven. Turns off automatically.
Toast not working correctly	Adjust the toast shade level (1–7). Try shade level 4 or 5 for golden-brown.
Display shows error code E1	Open circuit in the temperature sensor. Contact Brisk It: support@briskit.ai
Display shows error code E2	Short circuit in the temperature sensor. Contact Brisk It: support@briskit.ai

Warranty

Terms and Conditions

For full warranty terms and conditions, visit the warranty section at briskit.ai. Proof of purchase is required for any warranty claim. Warranty is provided by Brisk It Labs Inc.