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## Breville rice cooker manual brc600

1 2 Content 3 4 5 6 7 8 9 10 11 12 12 14 15 16 17 18 19 20 21 22 23 24 24 26 27 28 29 30 31 32 33 34 2 35 36 37 38 39 40 41 42 43 44 to purchase a new Breville Multi Chef™ 4 Breville recommends the safety of the first 7Know your Breville Multi Chef™ 9Production of your Breville Multi Chef™ -How to make risotto ( p10 ) -How to make risotto ( p. 10) -How to do to make your Breville Multi Chef Rice ( p11 ) -How to Slow Down Cooking ( p14 ) 16 Rice Cooking Tables 18 Variations of Rice 20 Steaming 25 Care and Cleaning 27 Problem Solving 29 Recipes Ideas Breville recommends safety first In Breville we are very well conscious. We design and manufacture consumer products with respect to the safety of you, our valuable customer. In addition, we ask that you take some care when using the electrical appliance and follow the following precautions. Important precautions Read all instructions before first use and store them for future use •Remove and safely dispose of all packaging material and promotional labels before using the appliance for the first time. •To avoid the risk of suffocation of young children, remove and safely dispose of the protective cover attached to the electric stop of this multi-seater stove. •Does not place the multi-stove at the edge of the bench or table during operation. Make sure that the surface is flat, clean and free of water and other substances. •Position the lid so that the steam away is facing away from you. Carefully lift and remove the lid to prevent scalding of the leaking steam. •Always check that the multiple cooker is properly assembled before use. Follow the instructions in this book. •Always use the multi cooker on a stable and heat-resistant surface. •Use the removable hob supplied with the multiple cooker. Do not use any other bowl inside the multi-cooker case. •Do not use damaged or dented removable cooking bowls. If it is damaged or dented, replace the bowl before use. •Do not use the multiple cooker on the sink drain plate. •When mounting, using and storing, do not place anything on the lid. •Do not touch hot surfaces. Use the handle to lift and carry multiple cookers. •Do not use chemicals, steel wool, metal wires or abrasive cleaning agents to clean the outer cover or cooking bowl, as this may damage the cover or coating of the cooking bowl. •Keep the multiple cookers clean. Follow the cleaning instructions in this book. •Never connect or switch on the multiple cooker without having a removable hob located inside the multi-cooker case. •Do not place food or liquids in a case with multiple cookers. Only the removable cooking bowl is designed to contain food or liquids. •Never use the multi-medium without food and liquid in a removable cooking bowl. •Do not touch hot surfaces, remove the lid and removable bowl use gloves in the oven. Lift and remove the lid lid and away from each other to avoid scalding from escaping steam. •Do not allow water from the lid to drip into the housing of more cooker, only in a removable cooking bowl. •Do not leave the multi-sachatr unattended when using it. •If the multi cooker contains hot food and liquids, they should be used very carefully. Do not move the appliance while cooking. Breville recommends safety first •The temperature of accessible surfaces will be high when more than one pot is in operation and for a certain period of time after use •No laying, except for the lid, on top of multiple cookers when assembled, when used and when stored. •Always insert the end of the power cord connector into the socket before inserting the mains plug into the socket and turning on the appliance. Before inserting the end of the power cord connector, make sure that the appliance input is completely dry. •Always use wooded or plastic utensils to prevent scratching of the non-stick surface of the removable cooking bowl. •Always place the steam off-range lid to prevent steam from escaping. •Before starting cooking, make sure that the removable cooking bowl is correctly placed in a multi-terminal base. •The appliance connector must be removed before cleaning the multiple cooker and the device input must be dried before further use. •To prevent damage to the multivarer, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent. •Keep the glass lid correctly positioned on the appliance during operation of the appliance, unless it is in the recipe for its removal. •The glass lid has been specially treated to make it firmer, more durable and safer than conventional glass, but not unbreakable. If struck very hard, it can break or weaken, and could later break into many small pieces for no apparent cause. IMPORTANT FUSES FOR ALL ELECTRICAL APPLIANCES •Fully un unveil the power cord before use. •Only connect to a 230V or 240V power outlet. •Do not let the power cord hang over the edge of the bench or table, touch hot surfaces or do not mix. •To protect against electric shock, do not immerse the power cord, plug or appliance in water or other liquid and do not allow moisture to come into contact with the part unless recommended in the cleaning instructions. •The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been supervised or instructed to use the appliance by a person responsible for their safety. •Children should be supervised to ensure that they do not play with the appliance. •It is recommended to check the appliance regularly. To avoid danger, do not use the device if plug or device is damaged. Return the entire appliance to the nearest authorised Breville service centre for inspection and/or repair. •All maintenance except cleaning should be carried out at an authorised Breville service centre. •This appliance is for home use only. Do not use this appliance for use other than the intended use. Do not use in moving vehicles or boats. Do not use outdoors. Improper use can cause injury. Breville recommends safety first •Installation of residual current equipment (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is recommended that a safety switch with a rated residual operating current not exceeding 30 mA be installed in the electrical circuit supplied by the appliance. Check out your electrician for professional advice. •Always turn the appliance off, turn off the socket and disconnect it from the electrical outlet when you are not using the appliance. •Always turn the appliance off before cleaning, turn off the socket, unplug the socket and remove the power cord, if removable, from the appliance and allow all parts to cool down. •Do not place this appliance on or near a heat source such as a hotplate, oven or heater. •Place the appliance at a minimum distance of 20 cm from walls, curtains and other materials sensitive to heat or steam and provide sufficient space above and on all sides for air circulation. IMPORTANT Un un unveil the cable completely before use. Before storing the power cord in a removable cooking bowl, make sure that the appliance has fully cooled down. Save these instructions Breville Multi Chef™ PAgeKNOWheaderYOUR BREVILLE ..... Multi Chef™ A B C D E F G H I J K A.Tempered beleaguered lid glazed with steam. You can wash in the dishwasher. B.Removable non-stick cooking bowl Prevents risotto and rice from sticking. C.Cool-touch handles D.Removable power cord (not shown) For convenient table feeding and storage. Nastavení E.RISOTTO F.SAUTÉ| SEAR settings G.RICE| STEAM setting A large capacity of 10 scoops boils up to 20 scoops of boiled rice. Setting H.LOW SLOW COOK Gently suffocates food for an extended period of time. I.HIGH SLOW COOK setting simmers food faster when time is limited. J.KEEP WARM Automatically turns on after each setting (except sauté). K.START| The CANCEL L.Stainless steel button is ideal for vegetables, seafood and poultry. M.Rice scoop and serve spoon brevilles Multi Chef™ PAgeOperatingheaderYour ..... Breville Multi Chef™ Before first use Before first use, remove all packaging material and promotional labels and wash the non-stick removable cooking dish, stainless steel smoky bowl and glass lid in hot soapy water, rinse and dry thoroughly. How to make Risotto SAUTÉ| Setting SEAR 1.Make sure that the outer part of the removable cooking bowl is clean before placing in the housing (this ensures proper contact with the inner hob). 2.Plug the power cord into a 230V or 240V socket. The START| the CANCEL button and the surround risotto button will light up in white. 3.Press sauté| sear button, the surround button will light up in white. Press START| cancel button to activate the setting, the surround button will light up in red. 4.Cover with a lid and allow to preheat for approximately 2-3 minutes (do not run for more than 5 minutes). 5.Add the oil/butter and leave to heat/melt for approximately 1 minute. 6.If you use chicken or seafood in the recipe, bake in small batches, cover with a lid and stir occasionally until the food is cooked. Remove from the cooking bowl. 7.Add extra oil/butter to the cooking bowl if necessary or if the recipe states. Allow to heat for approximately 1 minute. 8.Add ingredients such as onions and garlic. Sauté, cover with a lid, if necessary, and stir occasionally for about 4 to 5 minutes or until cooked to the desired brownness. 9.Stir in Arborio or carnaroli rice and mix well. Sauté for approximately 2-3 minutes, stirring occasionally. 10.Pour in the wine (if using) and cook uncovered until the rice absorbs all the liquid and the alcohol evaporates, stirring frequently. 11.Press START| CANCEL button to stop SAUTÉ| SEAR settings. 12.See step 1 in the RISOTTO settings section below. Setting RISOTTO 1.Follow steps 1-11 in SAUTÉ| Sear settings section above. 2.Add broth or water and mix well. Cover the lid and press the RISOTTO button and press START| cancel button to activate the settings. The START| The surround sound of the CANCEL button lights up red and starts cooking. 3.Allow to cook until the prepared beep sounds and the multi cooker automatically switches to keep warm settings. It will take approximately 20-30 minutes depending on the recipe. 4.Remove the lid and mix well with a serving spoon. At this stage, the remaining ingredients can be added, i.e. 5.Multi cooker will remain on the KEEP WARM setting for 30 minutes before switching off. However, risotto is best served as soon as possible after cooking. Using a multi cooker rice scoop PAgeOperatingheaderYour ..... Breville Multi Chef™ Note There may be times when the multi cooker switches to keep warm settings or turns off before cooking is complete. If this happens, simply press the desired cooking button and press START| cancel button. The START| The 3-D sound of the CANCEL button lights up in red and the selected setting is activated. It is a safety mechanism that prevents overheating due to certain cooking conditions. How to make RICE RICE| Set STEAM 1.To measure the required amount of rice, use to measure the required amount of rice (see cooking tables - page 18). Always measure measuring meters, not accumulated (Fig. 1). TIP Enable rest in the KEEP WARM setting for 5 or 10 minutes before you finish cooking. TIP For optimal risotto results, we recommend mixing once after 15-20 minutes in the RISOTTO setting. 1 NOTE Multi-mingling rice is not a standard metric measuring meter. 1 more rice cooker scoop equals 150 g of uncooked rice and 180 ml of water. (1 Australian standard metric measuring meter equals 200 g of uncooked rice) If your multiple stove rice scoop is lost or in place, use a different cup, but maintain the same cooking ratios and make sure it does not exceed 10 scoop maximum row in a removable cooking bowl: White rice = 1 scoop of rice + 1 scoop of water } Brown rice = 1 scoop of rice + 11/2 scoops of water PAgeOperatingheaderYour ..... Breville Multi Chef™ 2.Place the rice in a separate bowl and wash with cold water to remove excess starch. Rice is ready to cook when water flows from the rice. Release well. 3.Before placing it in the housing, make sure that the outer part of the removable cooking bowl is clean (this will ensure proper contact with the inner hob) (Fig. 2). Add the steamed rice to the removable cooking dish so that the rice spreads evenly over the bottom of the bowl and does not tilt to one side (Fig. 3). Add water using the following ratios: White rice = 1 rice measuring meter : 1 measuring glass rice = 1 measuring note of rice : 11/2 water measuring meters 6.Place the glass lid in position. 7.Plug the power cord into a 230V or 240V socket. The START| the CANCEL button and the surround risotto button will light up in white. 8.Press RICE| STEAM, press START| cancel button to activate the settings. The START| The surround sound of the CANCEL button lights up red and starts cooking. 9.When cooking is complete, the prepared beep will sound and the multi cooker will automatically switch to keep warm settings. 10.Open the lid and turn the rice with a serving spoon. Replace the lid and let the rice stand for 10-15 minutes before serving. This allows excess moisture to be absorbed, which leads to a more fluuchy structure of rice. NOTE After using the RICE setting, the appliance automatically switches to the KEEP WARM setting for up to 5 hours. NOTE Do not remove the glass lid until it is ready to serve (except when the rice is completely turned after cooking or according to recipes). NOTE To stop the KEEP WARM setting, unplug the power cord. PAgeOperatingheaderYour ..... Breville Multi Chef™ •Always place the liquid in the removable COOKING BOWL before pressing the START button. •Do not interfere with the automatic selector during operation. •Always use wooden or plastic utensils to prevent scratching of the non-stick surface of the removable cooking bowl. •Before starting cooking, make sure that the removable cooking container is correctly placed in the base of the appliance. •To ensure that risk of electric shock, only connect to properly grounded sockets. •Cook only in a removable non-stick cooking bowl. •Do not use damaged or dented removable cooking bowls. If it is damaged or dented, replace the bowl before use. WARNING •Always make sure that the power cord is disconnected before removing the non-stick cooking bowl from the housing. Always make sure that the appliance is switched off at the power outlet and the power cord is disconnected. •Always wear protective gloves or oven gloves when removing the lid and non-stick cooking container from the appliance. •Always place the steam off-range lid to prevent steam from escaping. •Always carefully lift and remove the lid and blow it apart to prevent steam from escaping. Operating Breville Multi Chef™ HOW TO SLOW DOWN COOK SEAR setting up searing in multiple cooker can take a little more time, and when not absolutely necessary, the rewards are noticeable in the end result. The cooking bowl keeps the heat stable and uniform allows the meat to brown and forms an even crust. Plus a searing seal in moisture, amplifies the taste and provides finer results. 1.Make sure that the outer part of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner hob). 2.Plug the power cord into a 230V or 240V socket. The START| the CANCEL button and the surround risotto button will light up in white. 3.Press sauté| sear, the surround button will light up white. Press START| cancel button to activate the setting, the surround button will light up in red. 4.Cover with a lid and allow to preheat for approximately 2-3 minutes (do not run for more than 5 minutes). 5.Add the oil/butter and allow to heat/melt for approximately 1 minute with the lid on. 6.Always roasted meat and poultry in small batches. Cover with a lid and cook, stirring occasionally until the food is evenly toasted. Remove from the cooking bowl. When the saeed is complete, go to Slow Cooking Settings below. Slow cooking settings Multi cooker has two slow cooking settings: Low and High. Use the recommended instructions below to determine cooking time and heat settings and use the recipes in this guide. Dishes can be prepared well in advance and cooking time regulated so that the food is ready to serve at the appropriate time. The general rule for most slow cooked meats and vegetable recipes is: Setting cooking time LOW: 6-7 hours HIGH: 3-4 hours Your favorite traditional recipes can also be easily adapted to this slow cooker. Simply halve the amount of liquid and increase cooking time. NOTE These cooking times are approximate only and times may vary depending on ingredients, the amount in the recipes and whether the cooking dish and its ingredients are hot from the searing. As a guide meat such as chicken or small pieces of meat will have the best when cooking on a high for 3-4 hours. Larger pieces of meat such as lamb shank will have the best results when cooked on low for 6-7 hours. Cooking time (with searing) When SAUTÉ | The SEAR setting is used before slow cooking, the cooking time is slightly shortened. During cooking, check intermittee to make sure that it is not done. Cooking.

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