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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

BRC550 ANZ A15

Breville®

the Multi Grain™

Instruction Booklet



BRC550

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before use.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles or knobs where available.
- Always insert the connector end of the power cord into the appliance inlet before inserting power plug into the power outlet and switching on appliance. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.
- Take care to avoid spillage on the connector.
- Do not place the appliance near the edge of a bench or table during operation. Ensure that the surface is dry, level, clean and free of any liquid and other substances.
- Always operate the appliance on a stable and heat resistant surface. Do not use on a cloth-covered surface, and position the appliance at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.

- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the appliance on a sink drain board.
- Before removing the non-stick cooking bowl from housing, always ensure the appliance is switched off at the power outlet and power cord is unplugged.
- Always use heat protective gloves or oven mitts when removing the lid and the non-stick cooking bowl from the appliance.
- Always position steam vent on lid away from yourself to avoid scalding from escaping steam.
- Always lift and remove the lid carefully, angling it away from yourself to avoid scalding from escaping steam.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance. Keep the appliance clean and refer to care and cleaning section.
- Do not attempt to operate the appliance by any method other than those described in this booklet. Do not leave the appliance unattended when in use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Connect only to a 230V or 240V power outlet.

BREVILLE RECOMMENDS SAFETY FIRST

- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid.
- Always turn the power off at the power outlet, remove the plug and allow all parts to cool before attempting to move the appliance, when the appliance is not in use, before cleaning and when storing.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of 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 regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



IMPORTANT

*Fully unwind the cord before use
Ensure appliance is fully cooled
before storing power cord inside
removable cooking bowl.*

KNOW YOUR BREVILLE PRODUCT



- | | |
|---|--|
| <p>A. Toughened glass lid
With steam vent. Dishwasher safe.</p> <p>B. Removable non-stick cooking bowl
Prevents risotto and rice from sticking.</p> <p>C. RICE STEAM setting
Large 10 cup capacity cooks up to 20 cups of cooked rice.</p> <p>D. RISOTTO setting</p> <p>E. LENTILS setting</p> | <p>F. START CANCEL button</p> <p>G. SAUTÉ SEAR setting</p> <p>H. PORRIDGE setting</p> <p>I. QUINOA setting</p> <p>J. KEEP WARM light
Automatically switches on after rice or risotto are cooked.</p> <p>K. Stainless steel steaming tray
Ideal for vegetables, seafood and poultry.</p> <p>L. Measuring cup</p> |
|---|--|

SAVE THESE INSTRUCTIONS

ASSEMBLING YOUR RICE COOKER

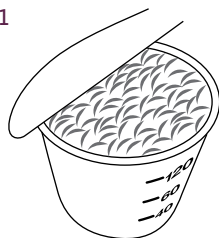
1. Before first use, remove all packaging material and promotional labels.
2. Wash the non-stick removable cooking bowl, stainless steel steaming tray and glass lid in hot soapy water, rinse and dry thoroughly. To prevent scratching the non-stick surface of the removable cooking bowl, always use wooden or plastic utensils.
3. Ensure the exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface) (Fig 2).
4. Plug power cord into a 230V or 240V power outlet. The START|CANCEL button and RICE|STEAM button surround will illuminate white. The rice cooker is now ready for use.

RICE|STEAM SETTING

RICE COOKING

1. Follow assembly instructions on page 6.

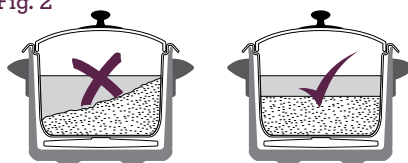
Fig. 1



2. Use the scoop provided to measure the required quantity of rice (refer to cooking tables - page 17). Always measure level scoops, not heaped (Fig 1).

3. Place measured rice into a separate bowl and wash with cold water to remove any excess starch. The rice is ready for cooking when water runs clear from the rice. Drain well.
4. Add the washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side (Fig 2).

Fig. 2



5. Add water using the following ratios:
White Rice = 1 scoop rice : 1 scoop water.
Brown Rice = 1 scoop rice : 1½ scoops water.
6. Place the glass lid into position.
7. Press the RICE|STEAM button if not already selected, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red and cooking will commence.
8. When cooking is complete, the ready beeps will sound and the rice cooker will automatically switch to the KEEP WARM setting for up to 5 hours. To stop the keep warm setting, switch off the power outlet and unplug the cord.
9. Open the lid and turn the rice over with a non-metal spoon. Replace the lid and allow the rice to stand for 10-15 minutes before serving. This allows any excess moisture to be absorbed, resulting in a fluffier rice texture.

STEAMING

Foods may be steamed by placing food in the stainless steel steaming tray over stock or water and covering with the glass lid.

Keep the glass lid on while steaming food unless the recipe or chart specifically states to remove the lid. By removing the lid unnecessarily steam is lost and the cooking time will be extended.

1. Follow assembly instructions on page 6.
2. Measure 3 rice scoops or more of water or stock and pour into the removable cooking bowl. Use up to a maximum of 6 rice scoop cups of water.
3. Place food to be steamed directly into the stainless steel steaming tray and insert into the removable cooking bowl. (Refer to the Steaming Charts on page 22-24 for approximate cooking times).
4. Press the RICE|STEAM button if not already selected, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red and cooking will commence.
5. When steaming is complete, the ready beeps will sound and the rice cooker will automatically switch to the KEEP WARM setting.
6. If no further steaming is required, press the START|CANCEL button to cease operation and turn the rice cooker off at the power outlet and then unplug power cord. Allow to cool before cleaning.

HINTS AND TIPS FOR STEAMING VEGETABLES

- Smaller pieces will steam faster than larger pieces.
- Try to keep vegetables to a standard size to ensure even cooking.
- Fresh or frozen vegetables may be steamed.
- If steaming frozen vegetables, do not thaw.
- The size and shape of vegetables, as well as personal taste, may call for adjustments to the cooking time. If softer vegetables are required, allow extra cooking time.
- Do not allow water or stock to reach the stainless steel tray. The steaming will not be effective.

⚠ WARNING

Always lift and remove the lid carefully, angling it away from yourself to avoid scalding from escaping steam.

HOW TO MAKE RISOTTO

SAUTÉ|SEAR setting

1. Follow assembly instructions on page 6.
2. Press the SAUTÉ|SEAR button, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red.
3. Cover with lid and allow to pre-heat for approximately 2-3 minutes (do not pre-heat for longer than 5 minutes).
4. Add oil/butter and allow to heat/melt for approximately 1 minute.
5. If using chicken or seafood in the recipe, sear in small batches, cover with lid and stir occasionally until food is cooked. Remove from cooking bowl.
6. Add extra oil/butter to cooking bowl if necessary or if recipe states. Allow to heat for approximately 1 minute.
7. Add ingredients such as onions and garlic. Sauté, cover with lid if necessary and stir occasionally for about 4 to 5 minutes or until cooked to desired brownness.
8. Stir in Arborio or carnaroli rice and mix well. Sauté for approximately 2-3 minutes, stirring occasionally.
9. Pour in wine (if using) and cook uncovered until rice has absorbed all liquid and alcohol has evaporated, stirring frequently.
10. Press the START|CANCEL button to stop the SAUTÉ|SEAR setting.
11. Refer to step 1 in the RISOTTO setting section below.

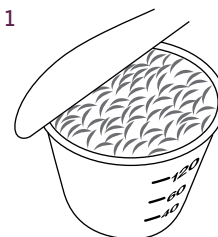
RISOTTO Setting

1. Follow steps 1-11 in the SAUTÉ|SEAR setting section above.
2. Add stock or water and stir well. Cover with lid and press the RISOTTO button, then press the START|CANCEL button to activate the setting. The START|CANCEL button surround will illuminate red and cooking will commence.
3. Allow to cook until the ready beeps sound and the rice cooker automatically switches to the KEEP WARM setting. This will take approximately 20-30 minutes depending on the recipe. For optimum results, we recommend you stir once after 15-20 minutes.
4. Remove lid and stir well using a non metal spoon. At this stage remaining ingredients can be added i.e., butter, parmesan cheese, herbs, salt and pepper.
5. The rice cooker will remain on the KEEP WARM setting for 30 minutes before switching OFF. However, risotto is best served as soon as possible after completion of cooking. To stop the keep warm setting, switch off the power outlet and unplug the cord.

PORRIDGE SETTING

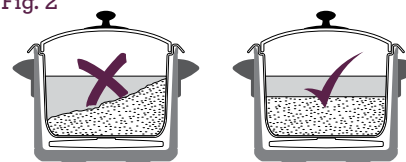
1. Follow assembly instructions on page 6.

Fig. 1



2. Use the rice scoop provided to measure the required quantity of oats (refer to cooking tables - page 17). Always measure level scoops, not heaped (Fig 1).
3. Add the oats to the removable cooking bowl, ensuring oats are spread evenly across the bottom of the bowl and not heaped to one side (Fig 2).

Fig. 2

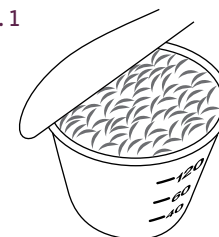


4. Add water using the following ratio:
Oats = 1 scoop oats : 2 scoop water.
5. Keep the glass lid off.
6. Press the PORRIDGE button, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red and cooking will commence.
7. When cooking is complete, the ready beeps will sound and the START|CANCEL button surround will illuminate white.
8. Stir in extra milk or water to reach desired consistency. Serve immediately.

LENTILS SETTING

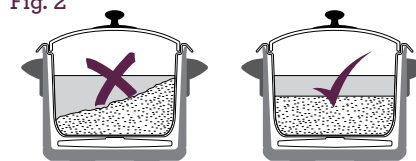
1. Follow assembly instructions on page 6.

Fig. 1



2. Use the rice scoop provided to measure the required quantity of dry lentils (refer to cooking tables - page 17). Always measure level scoops, not heaped (Fig 1).
3. Add the lentils to the removable cooking bowl, ensuring lentils are spread evenly across the bottom of the bowl and not heaped to one side (Fig 2).

Fig. 2



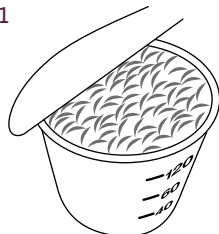
4. Add water using the following ratio:
Lentils = 1 scoop lentils : 3 scoop water.
5. Place glass lid into position.
6. Press the LENTILS button, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red and cooking will commence.
7. When cooking is complete, the ready beeps will sound and the START|CANCEL button surround will illuminate white.
8. Serve immediately.

OPERATING YOUR BREVILLE PRODUCT

QUINOA SETTING

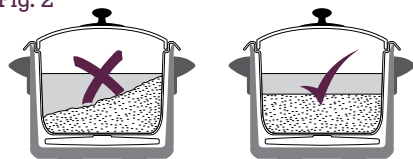
1. Follow assembly instructions on page 6.

Fig. 1



2. Use the rice scoop provided to measure the required quantity of quinoa (refer to cooking tables - page 17). Always measure level scoops, not heaped (Fig 1).
3. Add the quinoa to the removable cooking bowl, ensuring quinoa is spread evenly across the bottom of the bowl and not heaped to one side (Fig 2).

Fig. 2



4. Add water using the water level markings inside the removable cooking bowl. Match the water level to the number of scoops for example 2 scoops of quinoa will require water to be filled to level 2 inside the removable cooking bowl.
5. Place glass lid into position.
6. Press the QUINOA button, the button surround will illuminate white. Press the START|CANCEL button to activate the setting, the button surround will illuminate red and cooking will commence.

7. When cooking is complete, the ready beeps will sound and the START|CANCEL button surround will illuminate white.
8. Serve immediately.

KEEP WARM SETTING

The rice cooker will automatically switch to the KEEP WARM setting once the RICE and RISOTTO settings have finished cooking. It will keep KEEP WARM for up to 5 hours on the RICE setting and up to 30 minutes on the RISOTTO setting.

NOTE

There may be occasions when the rice cooker switches to the KEEP WARM setting or switches off before cooking is complete. If this occurs, simply press the desired cooking button, then press the START|CANCEL button. The START|CANCEL button surround will illuminate red and the selected setting will be activated. This is a safety mechanism to prevent overheating due to certain cooking conditions.

COOKING TABLES

The rice scoop provided with your rice cooker is used in the following tables.

NOTE

The provided rice scoop is not a standard metric measuring cup.
1 rice scoop is equal to 150g of uncooked rice and 180ml of water.
(1 Australian standard metric measuring cup is equal to 200g of uncooked rice)
If your rice scoop is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 10 scoop maximum line in the removable cooking bowl:
White Rice = 1 scoop rice + 1 scoop water
Brown Rice = 1 scoop rice + 1½ scoops water } Using the provided rice scoop

INGREDIENT	WATER RATIO	SETTING	LID	AUTO SWITCH OFF	MAX QUANTITY TO COOK	KEEP WARM INITIATED
Rice	1 : 1	RICE	ON	YES	Max 10 scoops	YES
Brown rice	1 : 1.5	RICE	ON	YES	Max 10 scoops	YES
Risotto	1 : 3.5	RISOTTO	ON	YES	Max 4 scoops	YES, for 30 min
Oats	1 : 2	PORRIDGE	OFF	NO	Max 4 scoops	NO
Lentils, dry	1 : 3	LENTILS	ON	NO	Max 3 scoops	NO
Quinoa and other grains*	Scoops = Bowl Water Level	QUINOA	ON	YES	Max 4 scoops	NO
Quinoa flakes	1 : 2	PORRIDGE	ON	NO	Max 4 scoops	NO

*Frekkeh, amaranth, buckwheat, millet

NOTE

Due to the additional water needed to cook brown rice, some starchy water bubbles may rise to the lid while cooking.

COOKING TABLES

RICE VARIATIONS

SAVORY RICE

Prepare rice in the rice cooker as specified, substituting all the water with the same quantity of chicken, beef, fish, or vegetable stock.

SWEET RICE

Prepare rice in the rice cooker as specified substituting half the water with apple juice, orange juice or pineapple juice. Cooking rice with milk or cream is not recommended as it will burn onto the bottom of removable cooking bowl.

SAFFRON RICE

Add a pinch saffron threads to every 2 cups of water. Use the white rice cooking tables. Mix well.

ARBORIO RICE

Arborio rice is short round-grained pearly rice often used for Italian risotto cooking. Use the brown rice cooking tables.

JASMINE RICE

Jasmine rice is fragrant long grain rice. Use the white rice cooking tables.

BASMATI RICE

Basmati rice is an aromatic long grain rice. Use the white rice cooking tables.

WILD RICE

It is not recommended to cook wild rice alone in the rice cooker as it requires a substantial amount of water. It is possible to cook wild rice as a blend with white or brown rice.

SUSHI

Sushi rice is short grained rice used in Japanese cooking. Use the brown rice cooking tables.

TIP

- Add a little extra water for fluffier rice and a little less water for firmer rice.
- Some rice varieties may require more water for cooking, such as wild rice blends, Arborio rice or short grain rice. Follow the directions on the packet or use the brown rice cooking table.

COOKING TABLES

STEAMING

VEGETABLES	PREPARATION & TIPS	QUANTITY	COOKING TIME (MINUTES)
Asparagus	trim, leave as spears	2 bunches	12-14
Beans	top and tail, leave whole	250g	13-15
Broccoli	cut into florets	250g	8-10
Brussel sprouts	cut a cross in the base	375g	17-19
Carrots	cut into strips	3 medium	14-16
Corn	whole corn cobs	2 small cobs	20-22
Snow peas	topped and tailed	250g	4-5
Peas	fresh, peeled frozen	250g 250g	8-10 4-5
Potatoes	all purpose, whole	4 (150-180g each)	35-40
Sweet potato & pumpkin	cut into pieces	300g	20-25
Zucchini	sliced	350g	6

COOKING TABLES

HINTS AND TIPS FOR STEAMING FISH AND SEAFOOD

- Season fish with fresh herbs, onions, lemon etc. before cooking.
- Ensure fish fillets are in a single layer and do not overlap.
- Fish is cooked when it flakes easily with a fork and is opaque in color.

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
Fish – fillets	Steam until opaque and easy to flake.	8-10
Mussels – in shell	Steam until just opened	12-14
Prawns - in shell	Steam until pink	8-10

HINTS AND TIPS FOR STEAMING POULTRY

- Select similar sized pieces of poultry for even cooking.
- For even cooking results arrange poultry in a single layer.
- Remove visible fat and skin.
- To obtain a browned appearance, sear the chicken before steaming.
- Check poultry is cooked by piercing the thickest part. The poultry is cooked when the juices run clear.

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
Breast fillet	Place skin side up	20-25

COOKING TABLES

HINTS AND TIPS FOR STEAMING DUMPLINGS

- Fresh or frozen dumplings and savoury buns can be steamed.
- Place small pieces of baking paper, or cabbage or lettuce leaves, under the dumplings to avoid sticking to the steaming tray.

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
BBQ pork or chicken buns	Cook from frozen	10-12
Dumplings – frozen	Separate before cooking	8-10

CARE & CLEANING

Unplug the power cord from the power outlet.

Allow all parts to cool before removing the removable cooking bowl. Wash the removable cooking bowl, stainless steel steaming tray and glass lid in hot, soapy water, rinse and dry thoroughly.

Breville does not recommend that any parts of your rice cooker are washed in a dishwasher as harsh detergents and hot water temperatures may stain or distort the removable cooking bowl and accessories.

Do not use abrasive cleaners, steel wool, or metal scouring pads as these can damage the non-stick surface.

The housing can be wiped over with a damp cloth and then dried thoroughly.

To prevent damage to appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

NOTE

If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot, soapy water and leave to stand for approximately 10 minutes before cleaning.



WARNING

The appliance connector must be removed before the rice cooker is cleaned and that the appliance inlet must be dried before the rice cooker is used again.

Do not immerse housing or power cord in water or any other liquid as this may cause electrocution.

TROUBLESHOOTING

PROBLEM	WHAT TO DO
the Multi Grain™ suddenly switches off.	• Ensure power plug is connected properly to the appliance and to power outlet. • The appliance has been stressed or has overheated due to cooking conditions. Press the desired cooking button, then press the START CANCEL button. Allow a few minutes for appliance to reheat and continue cooking.
the Multi Grain™ has switched to WARM setting before cooking is complete.	• Press the desired cooking button, then press the START CANCEL button and continue cooking. If you need to reset the appliance, adjust the cooking time accordingly.

