

# *the Smart Rice Box*<sup>TM</sup>

Instruction Book - LRC480



# **Breville®**



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## BREVILLE RECOMMENDS SAFETY FIRST

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 using the rice cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this rice cooker.
- Do not place the rice cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.

- Position the lid so that the steam vent is directed away from you. Lift and open the lid carefully to avoid scalding from escaping steam.
- Always ensure the rice cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the rice cooker on a stable and heat resistant surface.
- Use the removable cooking bowl supplied with the rice cooker. Do not use any other bowl inside the rice cooker housing.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Do not operate the rice cooker on a sink drain board.
- Do not place anything on top of the lid when assembled, when in use and when stored.
- Do not touch hot surfaces. Use the handle for lifting and carrying the rice cooker.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the rice cooker housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.
- Keep the rice cooker clean. Follow the cleaning instructions provided in this book.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the rice cooker housing.

- Do not place food or liquid in the rice cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid and or removable cooking bowl. Lift the lid carefully to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the rice cooker housing, only into the removable cooking bowl.
- Do not leave the rice cooker unattended when in use.
- Extreme caution must be used when the rice cooker contains hot food and liquids. Do not move the appliance during cooking.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- 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.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooded or plastic utensils.
- Always position the steam vent on lid away from yourself to avoid scalding from escaping steam.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.

- The appliance connector and power cord must be removed before the rice cooker is cleaned and the inlet must be dry before use.
- To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The 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.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

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

- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if 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.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- 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.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.

- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**



## Components







- A. Removable steam vent
- B. Lid release button
- C. Fuzzy Logic technology
- D. 10 cup rice capacity  
Makes up to 25 cups of cooked rice
- E. Control panel with 8 pre-set cooking functions
  - White rice
  - Brown rice
  - Sticky / Sushi
  - Fast cook
  - Steam
  - Soup
  - Porridge
  - Cake
- F. Detachable lid seal assembly
- G. Carry handle
- H. Anodized ceramic coated cooking bowl
- I. Steaming basket
- J. Removable power cord
- K. Serving spoon
- L. Serving ladle
- M. Measuring cup



# Functions

## BEFORE FIRST USE

Remove all promotional labels and any packaging materials from the rice cooker. Ensure that you have all parts and accessories listed before discarding the packaging.

Wash the cooking bowl, lid seal assembly, steaming basket, measuring cup, serving spoon and serving ladle in hot, soapy water, rinse and dry thoroughly.

## USING THE RICE COOKER

Ensure that the rice cooker housing and the exterior of the cooking bowl are clean and clear of any debris before placing the cooking bowl into the bowl cavity. This will ensure proper contact with the inner cooking surface.

Always ensure the lid seal assembly is properly attached to the lid before cooking (instructions to install and remove lid seal assembly on page 18).

Insert the power cord into the power plug inlet on the right hand side of the rice cooker. Plug the power plug into a 230V or 240V power outlet and switch on. The rice cooker will beep once and the screen will illuminate, showing the current internal temperature of the cooking bowl.

The removable cooking bowl has cup and liquid levels marked on the inside of the bowl. Use these markings when cooking brown rice or porridge only. For other rice types, follow the ratios outlined on page 14 and 15.

When using the cup markings, place 2 cups of rice in the bowl, then fill with liquid to the 2 CUP marking. When using the liquid markings, place 0.5kg of rice in the bowl, then fill to the 0.5L marking with liquid.

## COOKING FUNCTIONS

The Smart Rice Box has 8 pre-set cooking functions; use the MENU button to navigate between functions. The arrow next to the function on the control panel will illuminate and flash when a function is pending.

For all rice cooking functions, the LED screen will display the current bowl temperature. The cooking time cannot be adjusted on the rice cooking and cake functions as the timing is determined by the Fuzzy Logic technology.

For the steam, soup and porridge functions the LED screen will display the default cooking time. The cooking time can be adjusted for these functions.

To adjust the cooking time, select the TIMER button followed by the HOUR and MIN buttons until the desired time is displayed on the LED screen.

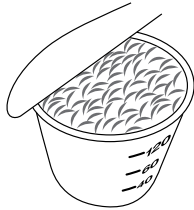
To confirm the function, select START. The function arrow and START button will remain illuminated to indicate that the cooking function has commenced.

FUNCTION	DEFAULT TIME	VARIABLE TIME	PRE-SET AVAILABLE	AUTOMATIC KEEP WARM	MAX CAPACITY
White rice	n/a	n/a	✓	✓	10 cups
Brown rice	n/a	n/a	✓	✓	10 cups
Sushi / Sticky rice	n/a	n/a	✓	✓	10 cups
Fast cook	n/a	n/a	✓	✓	10 cups
Steam	40 minutes	30 - 60 minutes	✓	✓	6 cups liquid
Soup	60 minutes	30 - 180 minutes	✓	✓	10 CUP marking
Porridge	15 minutes	5 - 45 minutes	✓	✓	10 cups
Cake	n/a	n/a	n/a	✓	2 CUP marking

## COOKING RICE (USING THE WHITE RICE - BROWN RICE - STICKY/SUSHI RICE - FAST COOK FUNCTIONS)

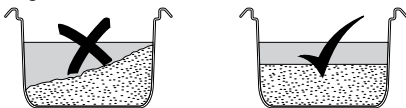
1. Use the measuring cup, provided to measure the required quantities of rice. When using the cup always ensure to measure a level cup, not heaped (Fig 1).

Fig. 1



2. Wash the rice by placing it in a sieve under cold running water. This will remove any excess starch. The rice is ready when the water runs clear from the sieve. Drain the rice well before cooking.
3. Place the rice into the removable cooking bowl, ensuring that it is evenly spread across the bottom of the cooking bowl (Fig 2).

Fig. 2



4. Add the required quantity of water to the cooking bowl, following the below ratios:  
**White rice** = 1 measuring cup rice :  
 1 measuring cup water  
**Brown rice** = 1 measuring cup rice :  
 Cup level marked on cooking bowl  
 (Refer to cooking tables on page 15 for more information.)



### NOTE

Always ensure that the lid seal assembly is properly attached to the lid before cooking.

5. Close the lid, pressing down firmly to ensure the lid securely clicks into place.

6. Press the MENU button until the arrow on the LED screen illuminates next to the required rice setting. Select the START button to confirm the function and the rice cooker will commence cooking.
7. Whilst cooking, the arrow and START lights will remain illuminated. The LED screen will display a flashing rectangle (Fig 3). This indicates the fuzzy logic technology is evaluating the contents of the cooking bowl and determining the required cooking time.

Fig. 3



8. Once the rice cooker reaches the final stages of cooking, it will beep and the LED screen will display a countdown timer showing the remaining cooking time. When this countdown commences, it is recommended to open the rice cooker lid and fluff up the rice, using the rice serving spoon. The lid should then be closed and the rice cooker left for the duration of the timer.
9. Once the rice has been rested and the timer has completed its countdown, the rice cooker will beep before automatically switching into KEEP WARM mode. The KEEP WARM light will illuminate and the LED display will commence counting upwards. If desired, the rice can be rested for an additional 10 minutes on KEEP WARM mode for extra fluffy rice.
10. Press the lid release button and use the rice serving spoon to fluff up the rice before serving.



### NOTE

The FAST COOK function is best suited to cooking white rice quickly. When using brown, rice it is recommended to rest the rice on KEEP WARM for an additional 10 minutes after cooking is complete.



### CAUTION

Use caution when opening the lid after cooking to avoid scalding from escaping steam.

11. Any remaining rice can remain in the rice cooker on KEEP WARM, or alternatively, turn the rice cooker off by pressing the CANCEL button. Turn the rice cooker off at the power outlet and remove the plug.



## NOTE

The rice cooker can be left on KEEP WARM for up to 24 hours, but for optimal quality, it should only be left for 5 – 8 hours.

## USING THE STEAM FUNCTION

Steamed foods retain most of their nutritional value. Food may be steamed by placing it in the steaming basket over stock or water in the cooking bowl and closing the lid. When steaming, it is important to keep the lid closed as opening it will allow the steam to escape, resulting in prolonged cooking times.

1. Place 4 measuring cups of water or stock into the removable cooking bowl (use a maximum of 6 measuring cups). Place the removable cooking bowl into the rice cooker housing.
2. Place the food being steamed directly into the steaming basket, place the basket into the cooking bowl and close the lid.
3. Press the MENU button until the arrow to the left of STEAM illuminates and the default time is displayed. Set the desired steaming time by pressing the TIMER and the MIN buttons. Select START to commence cooking.
4. Once the timer displayed on the LED screen reaches zero, the rice cooker will beep and automatically change to KEEP WARM mode.
5. Press the lid release button and carefully allow the lid to open. Check to see if the steamed food is ready.
6. If further cooking is required, check the liquid levels in the removable cooking bowl and if required, top up with hot liquid before restarting the STEAM function. If no further cooking is required, press the CANCEL button, turn the rice cooker off at the power outlet and unplug the power cord.

7. For further information on steaming, refer to the Steaming Guide on page 18.



## CAUTION

Use caution when opening the lid after cooking to avoid scalding from escaping steam.



## NOTE

The lid should be kept closed during the cooking process to ensure that the steam doesn't escape, resulting in a prolonged cooking time.

## USING THE SOUP / PORRIDGE FUNCTIONS

1. Place all ingredients in the removable cooking bowl ensuring an even spread across the bottom of the cooking bowl.
2. Close the lid, pressing down firmly until the lid locks into place.
3. Press the MENU button until the arrow next to the desired function is illuminated. The default cooking time will be displayed on the LED screen. To adjust the time, press the TIMER button and the HOUR and MIN buttons until the desired time is displayed. To start cooking, press the START button.
4. Once the timer reaches zero, the rice cooker will beep and automatically change to KEEP WARM mode.

### Soup

- The maximum capacity when using the SOUP function is 3.2 litres. This is marked on the cooking bowl as the 10 CUP or 1.8L line.

### Porridge

- Ensure ratios are correct, before commencing cooking. Refer to the Porridge cooking guide on page 15.
- The maximum capacity is 10 cups of oats. Exceeding the maximum will affect the cooking results and may cause overflow.
- Once cooking is complete, stir well before serving.

## USING THE CAKE FUNCTION

The cake function is similar to the rice cooking functions. The fuzzy logic technology will determine the required cooking for the cake based on the temperature of the mixture in the bowl.

1. Place all combined ingredients into the removable cooking bowl, ensuring an even distribution over the base of the bowl and select the **CAKE** function.
  2. Once complete, use heat-proof mitts to remove the cooking bowl. Turn the bowl upside down to remove the cake. Place the cake on a cooling rack to cool.
- The cooking bowl will make 1 x 21cm round cake.
  - Cake batter should not exceed the 2 CUP level marking on the inside of the cooking bowl.
  - Lightly spray the inside of the removable cooking bowl with cooking spray, then wipe with paper towel before adding cake batter.

## USING THE REHEAT FUNCTION

The reheat function is programmed to reheat cold cooked rice to serving temperature. This setting is best suited to reheating smaller quantities of cooked rice. It is recommended to not exceed the 4 cup marking on the cooking bowl.

The timer cannot be adjusted when using this function, as the rice cooker is programmed to heat the rice contents to the correct serving temperature before switching to the **KEEP WARM** mode.

1. Place the rice to be reheated into the cooking bowl. Loosen the rice with a fork and add a small amount of water to avoid sticking or burning.
2. Select the **REHEAT** button. The light will remain illuminated for the reheating process. Once the rice has reached serving temperature, the rice cooker will beep before automatically changing to **KEEP WARM** mode.

## USING THE KEEP WARM FUNCTION

All functions on this rice cooker will automatically switch into **KEEP WARM** mode once the cooking process is complete. When the rice cooker is on **KEEP WARM** mode the **KEEP WARM** light will remain illuminated and the LED display will count up.

The maximum amount of time that the rice cooker will remain on **KEEP WARM** mode is 24 hours. To ensure the quality of the cooked food, it should not be held on **KEEP WARM** for longer than 8 hours. For optimum quality rice, it should only be left on **KEEP WARM** for 5-8 hours.

## USING THE PRE-SET TIMER FUNCTION

The pre-set timer can be used on all functions, except for **CAKE**. The pre-set timer allows you to set the rice cooker to commence cooking and finish by a specified timer.

To set the timer, select the desired cooking function then press **PRESET**. Use the **HOURL** and **MIN** buttons to adjust the timing as shown on the screen (the time being set is the finishing time). Select **START** and the rice cooker will start counting down.

For example: On the **PORRIDGE** function, setting 2 hour and 30 minutes, means that the rice cooker will complete the cooking cycle and the porridge will be ready to serve in 2 hour and 30 minutes.

## CANCEL BUTTON

The **CANCEL** button can be pressed at any time to stop and cancel a cooking function. The rice cooker will return to standby mode once the cooking function has been cancelled.

Pressing the **CANCEL** button again will place the rice cooker into **KEEP WARM** mode. The light will remain illuminated and the LED display will commence counting up.

Food should not be placed into **KEEP WARM** mode unless the cooking cycle has completed.



# Rice Cooking Guide

The measuring cup provided with the Smart Rice Box is used in the following cooking tables. The measuring cup is approximately 150g of rice or 180ml of water.

## White Rice

CUPS UNCOOKED WHITE RICE	CUPS COLD TAP WATER	CUPS COOKED RICE (APPROX)	COOKING TIME ON WHITE FUNCTION (APPROX)	COOKING TIME ON FAST COOK (APPROX)
2 cups	2 cups	5 cups	34 minutes	29 minutes
4 cups	4 cups	10 cups	37 minutes	33 minutes
6 cups	6 cups	15 cups	39 minutes	35 minutes
8 cups	8 cups	20 cups	41 minutes	37 minutes
10 cups	10 cups	25 cups	45 minutes	40 minutes

## Brown Rice

CUPS UNCOOKED BROWN RICE	COLD TAP WATER (FILL TO)	CUPS COOKED RICE (APPROX)	COOKING TIME ON WHITE FUNCTION (APPROX)	COOKING TIME ON FAST COOK (APPROX)
2 cups	2 level marking	4 cups	65 minutes	35 minutes
4 cups	4 level marking	8 cups	68 minutes	37 minutes
6 cups	6 level marking	14 cups	70 minutes	40 minutes
8 cups	8 level marking	20 cups	72 minutes	43 minutes
10 cups	10 level marking	24 cups	74 minutes	45 minutes

## Porridge

OATS	MILK / WATER	SERVES	SUGGESTED COOKING TIME
2 cups	3 cups	2 serves	9 minutes
4 cups	6 cups	6 serves	15 minutes
6 cups	9 cups	9 serves	20 minutes
8 cups	12 cups	12 serves	25 minutes
10 cups	15 cups	15 serves	30 minutes

The above ratios are a guide, liquid levels should be increased or decreased based on your personal preference.

## SUSHI RICE

### INGREDIENTS

- 4 cups medium grain white rice
- 6 cups water
- 4 tablespoons rice vinegar
- 4 tsp caster sugar
- ¾ tsp salt

### METHOD

1. Rinse the rice and place into the removable cooking bowl with the water. Close the lid, select the SUSHI / STICKY function and press the START button.
2. Place the rice vinegar, sugar and salt into a small bowl and stir until the sugar and salt is dissolved.
3. Once the cooking process has finished, open the lid and stir the rice vinegar mixture through the rice.
4. Transfer the rice to a large, shallow dish and spread to cool.
5. Use immediately as required in sushi recipes.

## STICKY RICE

### INGREDIENTS

- 2 cups glutinous rice
- 1 litre water (for soaking)
- 2½ cups water (for cooking)

### METHOD

1. Soak rice in water overnight.
2. Drain and rinse the rice. Place the rice and water into the removable cooking bowl and close the lid.
3. Select the SUSHI / STICKY function then press the START button.
4. Once the cooking process has finished, allow the rice to rest on KEEP WARM for 5 minutes before serving.



### TIPS

- Add a little bit extra water for fluffier rice or a little bit less water for firmer rice, this will depend on personal preference.
- Washed rice will have some extra water after rinsing, this extra water may lead to an increased cooking time. Reduce the measured amount of water added, if necessary.
- 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 pack or use the brown rice cooking table as a guide.
- Do not fill the removable cooking bowl above the MAX level marking indicated.

### RICE VARIATIONS

- **Savoury rice:** prepare rice in the rice cooker as specified, but substitute water with the same volume of chicken, beef, fish or vegetable stock.
- **Sweet rice:** prepare rice in the rice cooker as specified, substituting half the water with apple, orange or pineapple juice.
- **Saffron rice:** Add ½ teaspoon of threads to every 2 cups of water. Follow the white rice cooking table and mix well when cooking is complete.
- **Arborio rice:** follow the brown rice cooking tables.
- **Jasmine rice:** follow the white rice cooking tables.
- **Basmati rice:** follow the white rice cooking tables.
- **Wild rice:** It is not recommended to cook wild rice alone in the rice cooker as it requires substantial amounts of water. Blend wild rice with white or brown rice for best results.



## Steaming Guide

### Steaming Vegetables:

- Smaller pieces will steam faster than larger pieces.
- Vegetables should be a uniform size to ensure a more consistent cooking result.
- Fresh or frozen vegetables can be steamed, though frozen will take longer to cook.
- If steaming frozen vegetables, do not thaw before cooking.
  
- Size and shape of vegetables and personal preference may call for adjustments to the advised cooking times. For softer vegetables, allow extra cooking time.
- Do not allow the water or stock in the removable cooking bowl to reach the steaming tray.

VEGETABLES	PREPARATION & TIPS	QUANTITY	COOKING TIME (APPROX)
Asparagus	trim, leave as spears	2 bunches	12 - 16 minutes
Beans	top and tail, leave whole	250g	15 - 20 minutes
Broccoli	cut into florets	250g	13 - 16 minutes
Brussel Sprouts	cut a cross in the base	350g	27 - 29 minutes
Carrots	cut into batons	3 medium	20 - 25 minutes
Cauliflower	cut into florets	350g	25 - 30 minutes
Corn	whole corn cobs	2 small cobs	20 - 25 minutes
Snow peas	topped and tailed	250g	12 - 15 minutes
Peas	fresh, peeled	250g	15 - 18 minutes
Peas	frozen	250g	12 - 15 minutes
Potatoes	new, chat whole	8 (80g each)	40 - 50 minutes
Sweet Potato	cut into pieces	400g	25 - 30 minutes
Pumpkin	cut into 3 cm pieces	400g	24 - 29 minutes
Spinach (English)	leaves and stems cleaned	1 bunch	12 - 15 minutes
Squash (baby)	topped and tailed	350g	20 - 25 minutes
Turnips	peeled and cut into 3cm pieces	350g	30 - 35 minutes
Zucchini	cut into 3cm pieces	330g	17 - 20 minutes



## Steaming fish and seafood

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

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (APPROX)
Fish	- fillets - whole - cutlets	Steam until opaque and easy to flake. A cutlet is cooked when the centre bone is able to be easily removed. 18 - 20 minutes 25 - 30 minutes 20 - 22 minutes
Mussels - in shell	Clean and remove beard, steam until just opened	15 - 18 minutes
Clams and Pipsis	Clean, steam until just opened	18-20 minutes
Prawns - in shell	Steam until pink	17 - 22 minutes
Scallops	Steam until opaque	18 - 22 minutes

## Steaming poultry

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

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (APPROX)
Breast fillet	Place the thickest part of the chicken fillet to outside of the steaming tray. (200g)	22 - 25 minutes
Drumstick	Place thickest part to outside of the steaming tray	35 - 40 minutes
Thigh fillet	Place thickest part to outside of the steaming tray	28-32 minutes

## 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 (APPROX)
BBQ pork or chicken buns	Cook from frozen	22 - 27 minutes
Dumplings - frozen	Separate before cooking	20 - 25 minutes
Dumplings - fresh		25 - 29 minutes



## Care & Cleaning

Switch the rice cooker off at the power outlet and unplug the cord.



### WARNING

Allow all parts of the rice cooker to cool before disassembling and cleaning.

1. Ensure that all parts of the rice cooker have completely cooled before attempting to disassemble or clean the rice cooker.
2. Open the rice cooker lid and detach the lid seal assembly. Use both hands to simultaneously press on the clips at the top left and right of the lid housing until the lid seal assembly is detached from the lid (Fig. 4).

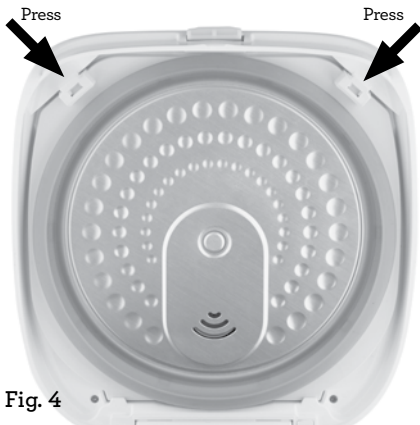


Fig. 4

3. Use an absorbent sponge or paper towel to wipe the moat around the cooking bowl cavity for any liquid that may have collected during the cooking process.

4. Close the lid of the rice cooker and remove the steam vent from the lid. Place your fingers under the back edge of the vent and lever upwards, until the vent pops out (Fig 5).

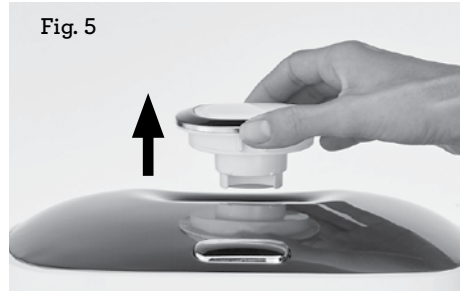


Fig. 5

5. On the underside of the vent, the locking graphic indicates how to separate the two parts of the vent for cleaning.
6. Open the lid of the rice cooker and remove the removable cooking bowl from the bowl cavity. Wash the removable cooking bowl, lid seal assembly, steam vent, steaming tray, serving spoon, serving ladle and measuring cup in hot, soapy water, rinse and dry thoroughly.
7. Once fully dried, place the removable cooking bowl into the bowl cavity in the rice cooker housing then reattach the lid seal assembly, and steam vent.
8. Slide the base of the lid seal assembly into the grooves at the base of the lid, then lift and press the clips on the lid seal assembly into the lid until they click into place.
9. Reassemble the steam vent, ensuring the parts are locked into place. Place the steam vent into the hole on the lid of the rice cooker, with the steam hole at the back. Press down on the front and then the back of the steam vent until it clips securely into place.



### **WARNING**

Do not wash any parts of the Smart Rice Box in the dishwasher. Dishwashers use harsher cleaning detergents and high water temperatures that could damage or distort parts of the rice cooker.



### **WARNING**

Do not use abrasive cleaners, steel wool or metal scouring pads to clean the removable cooking bowl, as they will damage the cooking surface. If rice or other food has cooked onto the removable cooking bowl, fill the bowl with hot, soapy water and leave to stand for 10 minutes before cleaning.

10. Use a soft, damp cloth to wipe over the outer housing of the rice cooker then dry thoroughly.
11. Once all parts are clean and dry, store the accessories, steaming tray and power cord in the rice cooker and close the lid. Rice cooker is ready to be stored away.



### **WARNING**

The detachable power cord must be removed from both the power outlet and rice cooker before the rice cooker is cleaned.



### **WARNING**

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



### **WARNING**

Do not use chemicals, steel wool, metal scouring pads or abrasive cleaners to clean the rice cooker as these can damage the housing or the coating on the removable cooking bowl.

## Breville Customer Service Centre

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