

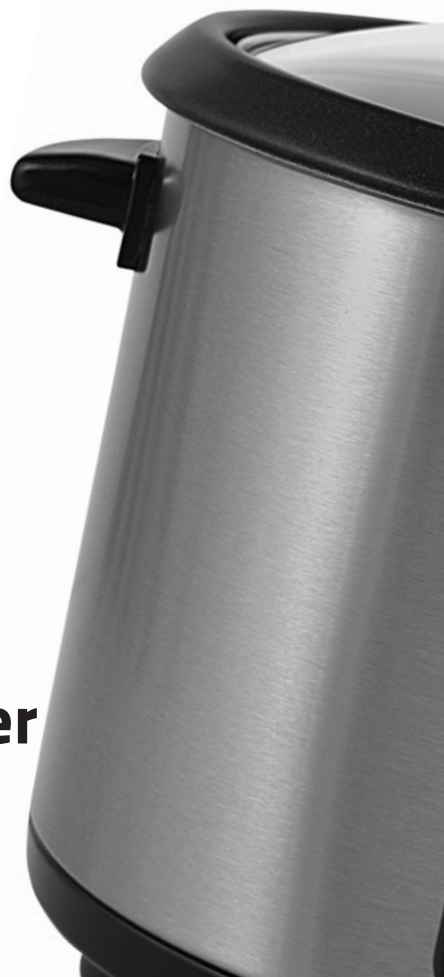
Breville



stainless steel **rice cooker & steamer**

instruction booklet

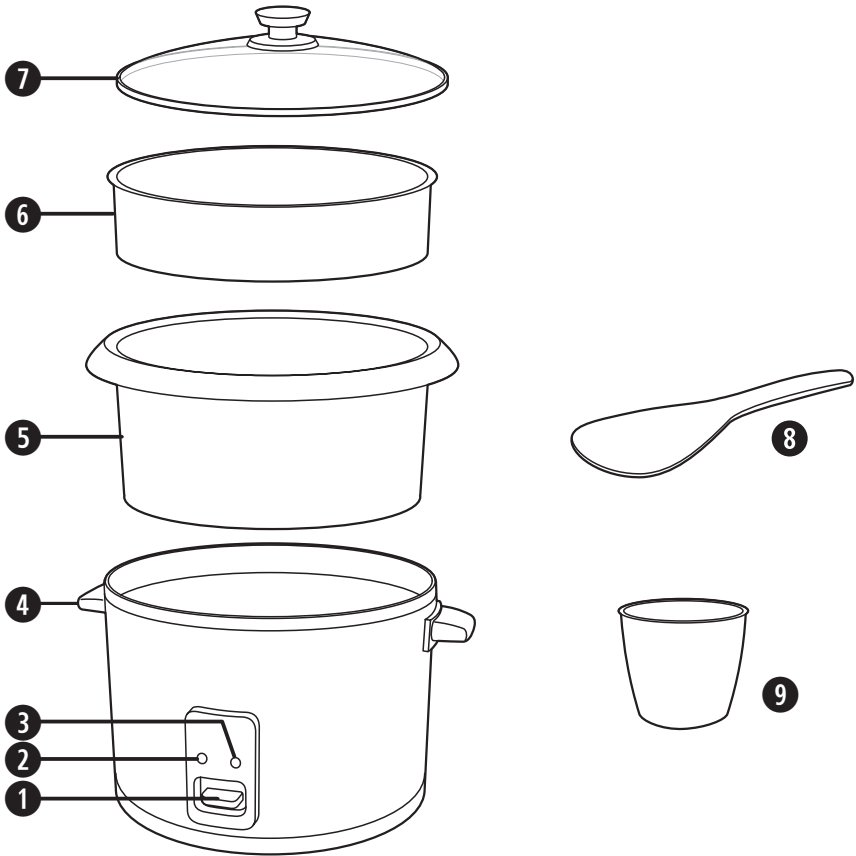
selection of recipes **included**





Please read these instructions before operating the appliance and retain them for future use.

- ⚠ This product is not suitable for use by children, and may not be suitable for persons requiring supervision unless they receive instruction by a competent person on how to safely use the product. Children should be supervised to ensure that they do not play with the product.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Allow adequate space above and on all sides for air circulation. Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings). Do not use under a wall cupboard. Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Use extreme caution when moving the appliance when it contains hot food or hot liquids.
- ⚠ The power cord is not replaceable by the user. Always return the appliance if the power cord is damaged to avoid any hazard.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot. Use oven gloves or a cloth when removing the lid. Beware of escaping steam when removing the lid.
- ⚠ Never operate the appliance with the water and rice below the minimum or above the maximum marking capacities inside the bowl. Never place any food or liquid in the main body of the appliance.
- ⚠ Never operate the appliance if it is empty or without the lid fitted or if the lid is cracked or damaged. Never use without the inner cooking bowl and lid in place and correctly fitted.
- ⚠ Never try to force the cook/keep warm switch to stay in cook mode after it has automatically switched to the keep warm setting. It may be necessary to wait a short period of time until the unit has reset before moving the switch back to cook mode.



- 1 Cook/keep warm selector switch
- 2 Keep warm light
- 3 Cook light
- 4 Handles
- 5 Non-stick removable bowl

- 6 Steaming tray
- 7 Glass lid
- 8 Serving spoon
- 9 Measure

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.



▲ Make sure your rice cooker is switched off and unplugged from the mains supply socket before cleaning. Never immerse the base of the cooker body, cord or plug in water or any other liquid.

Before using your rice cooker for the first time, wash the steaming tray, removable bowl and glass lid in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners.

Using a damp cloth or sponge, wipe the exterior and interior of the base unit. Use a mild detergent solution. Dry thoroughly.

Positioning

Position your rice cooker on a dry, flat, secure, heat resistant surface close to a mains supply socket.

Leave a clear space of at least 100mm (4") all around your rice cooker and keep it as far back from the edge of the work surface as possible.

Do not position your rice cooker underneath anything such as a shelf or cupboard, and place it away from curtains, wall coverings, or other flammable materials. Never cover your rice cooker. Apart from the possible risk of fire, the steam given off by the cooking process may mark or damage anything above the cooker.

Place your rice cooker close to a wall socket. When connected, ensure that the power cord does not overhang the work surface or is positioned where it might be caught accidentally.

Provide adequate ventilation when using your rice cooker.

using your rice cooker

Cooking rice

▲ Make sure your rice cooker is switched off, unplugged at the mains supply socket and is fully cooled before assembling or disassembling. During use the glass lid, removable bowl and cooker body will get very hot. Always handle with care and use oven gloves.

Always check that the rice is thoroughly cooked before serving.

1. Place the removable bowl inside your rice cooker's base. When cooking, you must always use the removable bowl. Ensure the bowl is positioned correctly.
2. Use the supplied measure to measure the required quantity of rice into a container for washing. For accuracy, always fill the measure with rice until it is level with the surface of the measure. Don't use heaped measures. For quantities see the rice cooking guide on page 10.
3. Wash the rice thoroughly under cold running water. This will remove the excess starch from the rice and produce better results when cooking. Add the washed rice to the removable bowl.
4. Using the supplied measure, add the required quantity of water to the removable bowl. Make sure that the bowl is filled below the maximum level marking. Spread the rice evenly across the bottom of the bowl.
5. Place the glass lid onto the removable bowl.
6. Plug your rice cooker into a suitable mains supply socket. The keep warm light will illuminate.
7. Move the cook/keep warm selector switch to the down (cook) position. The cook light will illuminate.

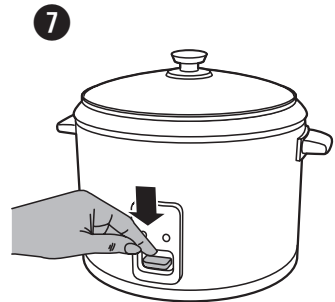
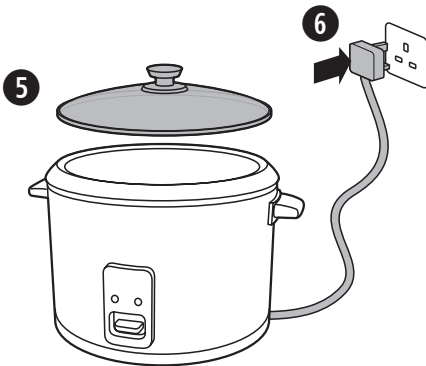
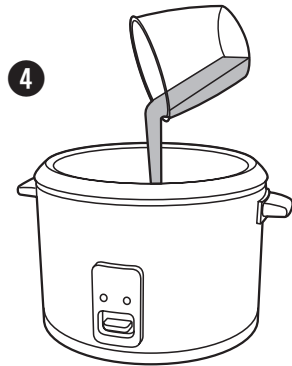
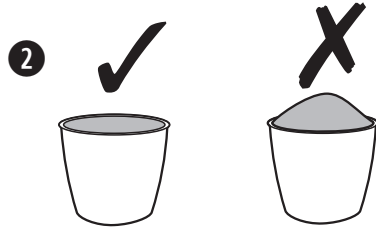
When cooking has finished, move the cook/keep warm selector to the up (keep warm) position. The keep warm light will illuminate. Note that if your rice cooker is left unattended, it will automatically switch to the keep warm mode after cooking.

When the cooking time has elapsed, your rice is not quite done. Rice benefits from a 'boil-steam' method of cooking. Allow your rice to stand for 10-15 minutes in your rice cooker with your cooker switched to the keep warm setting before serving.

After the rice has rested for 10 to 15 minutes, remove the lid and stir the rice gently with the serving spoon. If the rice is not done, re-cover and let it stand in the keep warm mode until it is ready. Do not leave your rice cooker on the keep warm setting for longer than one hour.

After use

After use, unplug your rice cooker from the supply socket. **Your rice cooker does not switch off automatically.**



using your rice cooker

Using your rice cooker to steam vegetables

▲ Make sure your rice cooker is switched off, unplugged at the mains supply socket and is fully cooled before assembling or disassembling. During use the glass lid, removable bowl, steamer tray and cooker body will get very hot. Always handle with care and use oven gloves.

Always check that the vegetables are thoroughly cooked before serving.

1. Place the removable bowl inside your rice cooker's base. When cooking, you must always use the removable bowl. Ensure the bowl is positioned correctly.
2. Use the supplied measure, add a minimum of 3 measures of water and a maximum of 6 measures of water. Don't under or over fill your rice cooker as it may be damaged.
3. Fit the steamer tray. Add the vegetables to the steamer tray. Make sure that some of the steam holes in the steamer tray remain uncovered to allow the steam to penetrate the vegetables. Don't overfill the steamer tray otherwise the vegetables may be unevenly cooked.
4. Place the glass lid onto your rice cooker.
5. Plug your rice cooker into a suitable mains supply socket. The keep warm light will illuminate.
6. Move the cook/keep warm selector switch to the down (cook) position. The cook light will illuminate.

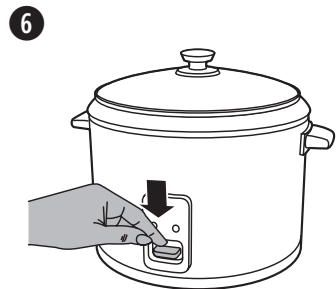
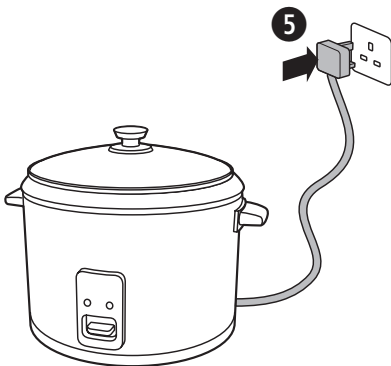
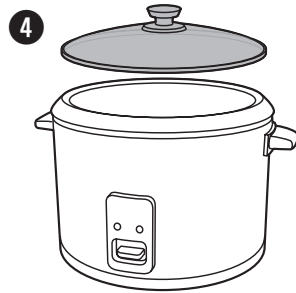
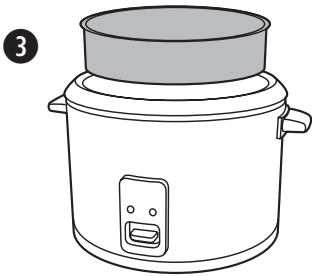
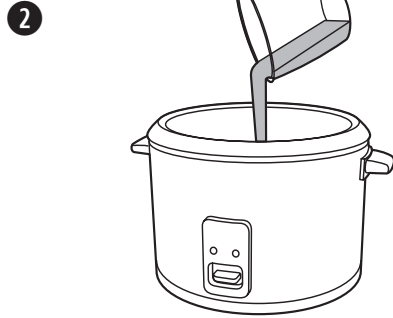
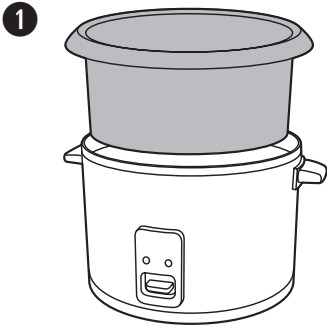
Unless your recipe states otherwise, avoid removing the lid before the cooking time has elapsed. Removing the lid unnecessarily will result in a loss of steam and the cooking time will need to be extended.

Steam the vegetables for the appropriate time. For cooking times see the steam cooking guide on page 11.

If further steaming is required ensure there is sufficient water in the bowl. Care should be taken to ensure that your rice cooker doesn't boil dry. Add more water or stock as required and replace the steaming tray and glass lid. Move the cook/keep warm selector switch to the down (cook) position. The cook light will illuminate.

After use

After use, unplug your rice cooker from the supply socket. **Your rice cooker does not switch off automatically.**





Rice quantities

The quantities and cooking times in these tables are for use only with the supplied measure.

White rice

Uncooked rice measures	Water measures	Cooked rice measures	Cooking time (mins)	Keep warm time (mins)
2	2	4	15	10-15
4	4	8	18	10-15
6	6	12	22	10-15
8	8	16	22-25	10-15

Brown rice

Uncooked rice measures	Water measures	Cooked rice measures	Cooking time (mins)	Keep warm time (mins)
2	3	5	25-30	10-15
4	6	10	35-40	10-15
6	9	15	40-45	10-15
8	12	20	45-50	10-15

Tips

- 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. Follow the directions on the packet or use the brown rice cooking table.
- Due to the additional water needed to cook brown rice, some starchy water bubbles may be visible during cooking. For best results, thoroughly wash the rice before cooking and keep warm for 10-15 minutes after cooking to absorb the remaining moisture.



Vegetable	Preparation	Quantity	Cooking time (mins)
Artichokes	Remove the hard outer leaves and stalk	2 medium	30-35
Asparagus	Trim, leave as spears	2 bunches	12-14
Beans	Top and tail, leave whole	250g	13-15
Beetroot	Trim, don't skin	300g	12-13
Broccoli	Cut into florets	250g	8-10
Brussel sprouts	Cut a cross in the base	375g	17-19
Cabbage	Large pieces	500g	10-12
Carrots	Cut into strips	3 medium	14-16
Peppers	Cut into strips	3 medium	14-16
Cauliflower	Cut into florets	375g	17-19
Celery	Slice	3 stalks	5-6
Chickpeas	Soak for 12 hours	1 cup dried	40-45
Corn	Whole corn cobs	2 small cobs	20-22
Mushrooms	Whole	300g	8-10
Onions (pickling)	Peeled, leave whole	6 medium	20-25
Mange tout	Top and tail	250g	4-5
Fresh peas	Peeled	250g	8-10
Frozen peas		250g	4-5
All purpose potatoes	Washed and peeled	160g	35-40
New potatoes	Washed	125g	25-30
Spinach	Leaves and stems cleaned	½ bunch	5
Turnips	Peel, slice into 50g pieces	350g	15-17
Courgette	Sliced	350g	6



⚠ Always unplug your rice cooker before cleaning it and allow it to completely cool down. Never immerse the base unit, mains lead or plug in water or any other liquid. Never use harsh abrasive stuff cleaners or cleaning materials.

Main body

Using a mild detergent solution, wipe the exterior of the base unit with a damp cloth. Dry thoroughly.

Keep the heating plate in the bottom of the base unit clean from any food residue or spills. Use a damp, non-abrasive pad or cloth. Keeping the heating plate clean ensures efficient heat transfer to the bowl during cooking.

Glass lid, steaming tray, bowl, serving spoon and measure

After removing from the base unit, wash the glass lid, steaming tray, non-stick bowl, serving spoon and measure in warm soapy water. Rinse and dry thoroughly.

- The removable bowl must be cleaned gently to avoid damage to the non-stick surface. Do not use harsh or abrasive cleaning products.
- If there is stubborn or burnt residue sticking to the non-stick bowl, soak in hot soapy water, then brush the residue off with a stiff nylon brush.
- Only the non-stick bowl and glass lid are suitable for cleaning in a dishwasher.



Steamed salmon and tomato salsa - Serves 4-6

Ingredients

- 1 tablespoon olive oil
- 2 shallots, diced
- 60 ml white wine vinegar
- 1 ripe tomato diced
- 5 basil leaves finely sliced
- 1 tablespoon balsamic vinegar
- 2 tablespoons olive oil
- 2 salmon fillets, 150g each
- Salt and pepper to taste
- 3 measures of fish stock and water

Method

1. Heat a frying pan on medium heat. Add the oil and diced shallots and cook for 1 minute to soften the shallots. Add the vinegar and let the mixture reduce by half. Add the tomatoes and bring the mixture to the boil then remove from the heat. Cool the salsa mixture, then add the basil, balsamic vinegar, and oil.
2. Place the salmon into the steaming tray and sprinkle with salt and pepper.
3. Place the stock into the removable bowl. Fit the lid and slide the cook/keep warm selector down. When the stock is boiling remove the lid and put the steaming tray into the removable bowl. Replace lid and cook for 6-8 minutes for medium or 10 minutes for well done.
4. Remove the salmon and serve hot with Tomato and Basil salsa and mixed salad leaves.

Oriental wild rice salad - Serves 4-6

Ingredients

- 1 tablespoon olive oil
- 1 clove garlic, crushed
- 2 shallots, thinly sliced
- 2 measures of wild rice mix, washed
- 2 measures of chicken stock
- 35g smoked almonds, halved
- 100g snow peas, blanched
- 1 tablespoons balsamic vinegar
- 2 teaspoons soy sauce
- ½ teaspoon sesame oil
- 1 tablespoon sweet Thai chilli sauce
- 1 tablespoon rice wine vinegar

Method

1. Pour the olive oil into the removable bowl. Fit the lid. Slide the cook/keep warm selector down and heat for 1 minute. Remove the lid and add the garlic and shallots. Cook for 2 minutes, stirring constantly until softened. Add the rice, stir to coat with oil.
2. Add the stock. Replace the lid and cook until the cooker switches to the keep warm mode.
3. Allow rice to stand covered for 10 minutes.
4. Transfer the rice to a serving dish. Stir in the almonds and snowpeas.
5. Combine vinegar, soy sauce, sesame oil, chilli sauce and rice wine vinegar in a screw top jar. Just before serving, shake well and pour over the rice and toss through.
6. Serve warm.



Chicken and basil risotto - Serves 4

Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 clove garlic, crushed
- 1 onion, finely chopped
- 1 measure of Arborio rice, unwashed
- 1½ measures of chicken stock
- 200g cooked chicken breast, sliced
- 2 tomatoes, diced
- ¾ measure of grated Parmesan cheese
- 2 tablespoons finely sliced fresh basil leaves
- Freshly ground black pepper.

Method

1. Place the olive oil and butter into the removable bowl. Fit the lid. Slide the cook/keep warm selector down and heat for 1 minute. Remove the lid and add the garlic and onion. Sauté for 2 minutes or until softened, stirring constantly. Add the rice, stir to coat with oil.
2. Add the stock. Replace the lid and cook until the cooker switches to the keep warm mode. Stir once during cooking.
3. Remove the lid. Stir the rice and fold through the chicken, tomatoes, cheese, basil and season with black pepper. Replace the lid and let it stand for 10 minutes on the keep warm setting before serving.

Paella - Serves 4-6

Ingredients

- 2 tablespoons extra virgin olive oil
- 250g chicken thigh meat
- 150g chorizo, cut into small chunks
- 1 onion, finely chopped
- 1 red pepper, roughly chopped
- 1 garlic cloves, finely chopped
- ¼ tsp dried chili flakes
- 2 sprigs fresh thyme, leaves only
- 1 teaspoon smoked sweet paprika
- 3 measures of paella rice
- 3 measures of chicken stock
- 1 teaspoon saffron threads soaked in a little hot water
- 3 large tomatoes, seeds removed, chopped
- 150g raw tiger prawns, peeled and cleaned
- 250g cooked mixed seafood (squid, mussels, white fish fillet)
- Freshly ground black pepper
- Handful flat-leaf parsley, roughly chopped

Method

1. Pour the olive oil into the removable bowl. Fit the lid. Slide the cook/keep warm selector down and heat for 1 minute or until the cooker switches to the keep warm mode.
 2. Remove the lid, add the chicken pieces and stir. Add the chorizo. Cook for a few minutes until browned, stirring often. Remove the chicken and chorizo with a slotted spoon.
 3. Add the onions, red peppers, garlic, chili flakes, thyme and paprika. Ensure that cook/keep warm selector is down and cook until soft. Add the tomatoes and cook until softened. Add the raw prawns and stir to coat them with oil.
 4. Return the chicken and chorizo to the bowl. Add the rice, stock or water and the saffron with its soaking water, stir.
 5. Replace the lid. Ensure that cook/keep warm selector is down and leave until the cooker switches to the keep warm mode.
 6. When the cooker has switched to the keep warm setting, remove the lid and quickly stir in the cooked seafood. Replace the lid and let it stand for 10 minutes on the keep warm setting before serving.
 7. Serve with lemon wedges and freshly ground black pepper.
- Try adding 110g frozen peas, defrosted, at the same time as the cooked sea food.



Jambalaya - Serves 6

Ingredients

- 4 tablespoons plain oil
- 225g smoked sausage sliced
- 750g chicken pieces
- 1 cup finely chopped onion
- 3 sticks finely chopped celery
- 1 chopped red pepper
- 1 chopped green pepper
- 3 cloves finely chopped garlic
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon cayenne pepper
- 1 teaspoon ground white pepper
- 1 teaspoon ground black pepper
- 1 tin chopped tomatoes
- 3 measures of chicken stock or water
- 3 measures of rice
- 250g raw prawns
- 5 spring onions finely chopped

Method

1. Pour the oil into the removable bowl. Fit the lid. Slide the cook/keep warm selector down and heat for 1 minute or until the cooker switches to the keep warm mode.
2. Remove the lid, add the chicken pieces and stir. Add the smoked sausage. Cook for a few minutes until browned, stirring often. Remove the chicken and sausage with a slotted spoon.
3. Add the onions, celery, peppers, garlic, dried herbs, cayenne paper and the ground peppers. Cook until the mixture is soft and fragrant. Stir in the rice. Add stock, tomatoes, raw prawns, the chicken and sausage and stir to combine. Replace the lid. Ensure that cook/keep warm selector is down and cook until the cooker switches to the keep warm mode.
4. Remove the lid and quickly stir in the spring onions. Replace the lid and let it stand for 10 minutes on the keep warm setting before serving.

Try adding chopped okra, other shell fish or smoked bacon strips.



Porridge - Serves 1-2

Ingredients

- 1½ measures of porridge oats.
- 3 measures of water.
- Salt to taste.

Method

1. Spray the inside of the removable bowl with oil, then add the porridge oats, water and salt to taste.
2. Fit the lid and slide the cook/keep warm selector down. Cook for 20 minutes or until the cooker switches to the keep warm mode.
3. Half way through the cooking time stir the porridge.
4. Allow to stand for 10 minutes before serving.

For a change, you could use 2 measures of apple juice and 1 measure of water, plus a handful of dried fruit and cook as above.



connection to the mains supply

⚠ This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

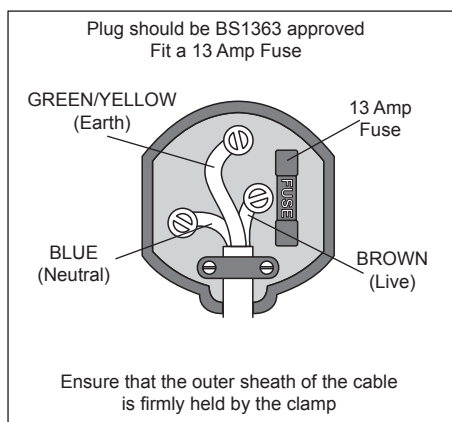
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol (\perp) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Pulse Home Products Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk



This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

Breville

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Breville have a policy of continuous improvement and we
reserve the right to change specifications without notice
Pulse Home Products Limited, Royton, Oldham OL2 5LN, UK

www.breville.co.uk