

the Rice Box™ Pro

Instruction Book - LRC470



Breville®



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Limited Product Warranty

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period. All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full terms and conditions please scan

the QR code or visit www.breville.com.

Alternatively, call the Breville Service Centre (see back cover for contact details).



QR149

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.
- 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.
 - 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 open the lid and or remove the 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 wooden or plastic utensils.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- Care should be taken when handling the rice cooker after cooking, ensuring that the rice cooker body and parts are not touched as these may still be hot due to residual heat.
- 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.
- 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.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- 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.

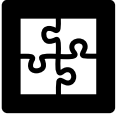
IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.

- Children should be supervised to ensure that they do not play with the appliance.
- 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





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F

G



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- A. Removable steam vent
- B. Lid release button
- C. 10 cup rice capacity
- D. Control panel with 8 pre-set cooking functions
 - Quick cook
 - White rice
 - Brown/mixed rice
 - Sushi/sticky rice
 - Steam
 - Soup
 - Congee
 - Cake
- E. Steam vent inner part
- F. Carry handle

- G. Removable non-stick coated cooking bowl
- H. Steaming basket
- I. Removable power cord
- J. Serving spoon
- K. 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, steam vent, steaming basket, measuring cup, and serving spoon 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 steam vent is properly attached to the lid before cooking (instructions to install and remove the steam vent are on page 18).

Insert the connector end of the power cord into the 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.

COOKING FUNCTIONS

The Rice Box™ Pro has 8 pre-set cooking functions; use the FUNCTION button to navigate between functions. The LED light next to the function on the control panel will illuminate when a function is selected.

The cooking time cannot be adjusted on the rice cooking functions as the timing is determined by the Fuzzy Logic Technology.

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

To adjust the cooking time use the timer increase (+) and decrease (-) buttons until the desired time is displayed on the LED screen.

To confirm the function, press the START/CANCEL button. The function light button will remain illuminated to indicate that the cooking function has commenced.

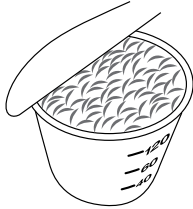
FUNCTION	DEFAULT TIME	VARIABLE TIME	PRE-SET AVAILABLE	AUTOMATIC KEEP WARM	MAX CAPACITY
Quick cook	N/A	N/A	✓	✓	10 cups*
White rice	N/A	N/A	✓	✓	10 cups*
Brown/Mixed rice	N/A	N/A	✓	✓	6 cups*
Sushi/Sticky rice	N/A	N/A	✓	✓	6 cups*
Steam	10 minutes	1 - 60 minutes	✓	✓	6 cups* liquid
Soup	1 hour 30 minutes	1 hour - 4 hours	✓	✓	Level 10 marking for white rice
Congee	1 hour	1 hour - 4 hours	✓	✓	1.5 cups*
Cake	45 minutes	30 minutes - 1 hour	✓	✓	Level 2 marking for white rice

* Using the measuring cup provided

USING THE RICE FUNCTIONS (White, Brown/Mixed, Sushi/Sticky, Quick Cook)

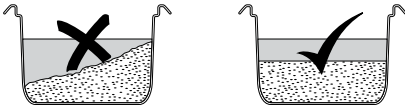
1. Use the provided measuring cup to measure the required quantities of rice. When using the cup, always ensure to measure a level cup, not a heaped one (see Fig 1). The provided measuring cup holds approximately 150g of rice or 180ml of water.

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 :
Cup level marking on cooking bowl
Brown/Mixed rice = 1 measuring cup rice :
Cup level marked on cooking bowl
(Refer to cooking tables on page 14 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 FUNCTION button until the light illuminates next to the required setting. Press the START/CANCEL button to confirm the function and the rice cooker will commence cooking.
7. Whilst cooking, the LED light beside the selected cooking function will remain illuminated. The LED screen will display a rotating loop (Fig 3). This indicates that 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 the LED screen will display a countdown timer showing the remaining cooking time.
9. Once 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 QUICK COOK function is ideal for quickly preparing white rice. When cooking brown/mixed rice, it's advisable to allow the rice to rest on the KEEP WARM mode for an extra 10 minutes after cooking has finished.

CAUTION

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

11. Keep the rice warm in the cooker using the KEEP WARM mode, or turn off the rice cooker by pressing the START/CANCEL button and then switching it off at the power outlet before removing the plug.



NOTE

The rice cooker can be left on KEEP WARM for up to 12 hours, but for optimal quality, it should only be left for no longer than 4 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.

1. Place 4-6 measuring cups of water or stock into the removable cooking bowl. Place the removable cooking bowl into the rice cooker housing.
2. Place the food being steamed directly into the steaming basket.
3. Press the FUNCTION button until the LED light next to the STEAM function is illuminated. The default cooking time will be displayed on the LED screen. Adjust the steaming time by pressing the + and - buttons. To start heating press the START/CANCEL button. It will take approximately 12 minutes for the water to start boiling.
4. Once the preheating is finished and the unit emits three beeps, the countdown timer will initiate automatically. Place your steaming basket into the rice cooker and close the lid.
5. The unit will emit five beeps to signal the completion of the cooking/set time.
6. Press the lid release button and carefully open the lid to check if the steamed food is ready.

7. 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, turn the rice cooker off at the power outlet and unplug the power cord.

8. For further information on steaming, refer to the Steaming Guide on page 17.



NOTE

The lid should be kept closed during the cooking process to ensure that the steam does not escape as this will prolong the cooking time.

USING THE SOUP / CONGEE FUNCTIONS

1. Place the ingredients in the removable cooking bowl ensuring that the food is evenly spread out across the bottom of the cooking bowl.
2. Close the lid, pressing down firmly until the lid locks into place.
3. Press the FUNCTION button until the LED light next to the CONGEE function is illuminated. The default cooking time will be displayed on the LED screen. Adjust the cooking time by pressing the + and - buttons. To start cooking, press the START/CANCEL button.
4. Once the timer reaches zero, the rice cooker will beep and automatically change to KEEP WARM mode.

USING THE CAKE FUNCTION

1. Place all combined ingredients into the removable cooking bowl, ensuring an even distribution over the base of the bowl. Place the removable cooking bowl into the rice cooker housing.
 2. Close the lid, pressing down firmly until the lid locks into place.
 3. Press the FUNCTION button until the LED light next to the CAKE function is illuminated. Press the START / CANCEL button to begin.
 4. 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 white rice level marking on the inside of the cooking bowl.



NOTE

Lightly spray the inside of the removable cooking bowl with cooking spray, then wipe with paper towel before adding cake batter.

USING THE KEEP WARM FUNCTION

Upon completion of the cooking process, all functions of this rice cooker will automatically transition to KEEP WARM mode. During this time, the LED display will count upwards.

The rice cooker is designed to remain in KEEP WARM mode for a maximum duration of 12 hours. However, for the best quality of cooked food, it is not recommended to use KEEP WARM mode for more than 4 hours.

USING THE DELAY TIME FUNCTION

The DELAY TIME option can be used on all functions, except for CAKE. The DELAY TIME option allows you to set the rice cooker to finish cooking by a specified time.

To set the timer, choose your desired cooking function and then press DELAY TIME. Utilise the + and - buttons to fine-tune the timing displayed on the screen (note that the set time corresponds to the finishing time). Afterwards, select START/CANCEL, and the rice cooker will initiate the countdown.

For example: On the CONGEE function, setting 1 hour and 30 minutes, means that the rice cooker will complete the cooking cycle and the congee will be ready to serve in 1 hour and 30 minutes.



Rice Cooking Guide

The included measuring cup with the Rice Box™ Pro is utilised in the cooking tables below. This measuring cup equates to approximately 150g of rice or 180ml of water.

White Rice

CUPS OF UNCOOKED RICE	FILL WITH WATER TO	CUPS OF COOKED RICE (APPROX.)	COOKING TIME ON WHITE FUNCTION (APPROX)	COOKING TIME ON QUICK COOK (APPROX.)
2	2 level WHITE RICE marking	5	40 – 50 minutes	30 – 40 minutes
4	4 level WHITE RICE marking	10	40 – 50 minutes	35 – 45 minutes
6	6 level WHITE RICE marking	15	40 – 50 minutes	35 – 45 minutes
8	8 level WHITE RICE marking	20	50 – 60 minutes	35 – 45 minutes
10	10 level WHITE RICE marking	25	50 – 60 minutes	45 – 55 minutes

Brown/Mixed Rice

CUPS OF UNCOOKED RICE	FILL WITH WATER TO	CUPS OF COOKED RICE (APPROX.)	COOKING TIME ON BROWN FUNCTION (APPROX)	COOKING TIME ON QUICK COOK (APPROX.)
2	2 level BROWN/MIXED marking	4	60 – 70 minutes	40 – 50 minutes
4	4 level BROWN/MIXED marking	8	65 – 75 minutes	50 – 60 minutes
6	6 level BROWN/MIXED marking	14	70 – 80 minutes	55 – 65 minutes



NOTE

Utilise the designated line markings inside the bowl while preparing white rice, brown/mixed rice, and congee.

Sushi/Sticky Rice

CUPS OF UNCOOKED RICE	FILL WITH WATER TO	CUPS OF COOKED RICE (APPROX.)	COOKING TIME ON SUSHI/STICKY FUNCTION (APPROX.)
2	2 level BROWN / MIXED marking	4	40 - 50 minutes
4	4 level BROWN / MIXED marking	8	40 - 50 minutes
6	6 level BROWN / MIXED marking	12	55 - 65 minutes



NOTE

The Quick Cook function is not applicable when preparing sushi/sticky rice.

Congee

CUPS OF UNCOOKED RICE	FILL WITH WATER TO	SERVES	COOKING TIME ON CONGEE FUNCTION (APPROX.)
0.5	0.5 level CONGEE marking	2 - 4 serves	1 hour
1	1 level CONGEE marking	4 - 6 serves	1 hour
1.5	1.5 level CONGEE marking	5 - 8 serves	1 hour

The ratios mentioned above serve as a reference; you can adjust the liquid levels according to your personal preference.



NOTE

Keep Warm for 10 min post cooking completion for brown/mixed rice.

SUSHI RICE

INGREDIENTS

2 cups medium grain white rice

Water to be level with the 2 cup
BROWN / MIXED marking

¼ cup tablespoons rice vinegar

3 tsp caster sugar

¼ 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 / CANCEL 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)

METHOD

1. Soak rice in water overnight.
2. Drain and rinse the rice. Place the rice into the removable cooking bowl, add water to the 2 cup BROWN/MIXED marking and close the lid.
3. Select the SUSHI / STICKY function then press the START / CANCEL 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

The provided tables are formulated using 6 measuring cups of water, which will require around 12 minutes to reach boiling point. Please note that this time is not factored into the cooking durations mentioned.

Steaming Vegetables:

- Smaller pieces will steam faster compared to larger pieces.
- To ensure consistent cooking results, vegetables should be of uniform size.
- Both fresh and frozen vegetables can be steamed, but note that frozen ones will take longer to cook. If using frozen vegetables, there is no need to thaw them before cooking.
- Depending on the size, shape of vegetables, and personal preference, you might need to adjust the recommended cooking times. To achieve a softer vegetable texture, you may need to extend the cooking duration.
- Make sure the water or stock in the removable cooking bowl does not reach the steaming tray.

FOOD TYPE	COOKING TIME (APPROX.)	QUANTITY	PREPARATION AND TIPS
Green vegetables	3-6 minutes	250g	Fresh
Peas - frozen	4-8 minutes	1 cup	Frozen
Corn	10-15 minutes	2 small cobs	Whole corn cobs
Root vegetables	10-15 minutes	200-400g	Peel and cut into 3-5cm pieces
Chicken			
Breast	10-20 minutes	250g	Place the thickest part towards the outside of the steaming basket
Thigh	20-30 minutes		
Drumstick	20-40 minutes		
Fish			
Fillets	8-20 minutes	250g	Steam until opaque and easy to flake. A cutlet is cooked when the centre bone is able to be easily removed
Whole	20-35 minutes		
Cutlets	15-25 minutes		
Dumplings - Frozen	10-15 minutes	Single layer in steaming basket	Cook from frozen
Dumplings - Fresh	15-20 minutes	Single layer in steaming basket	Lightly spray the steaming basket



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.



WARNING

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

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 steam vent inner part. Use one hand to pull outwards to detach from the lid (Fig 4).

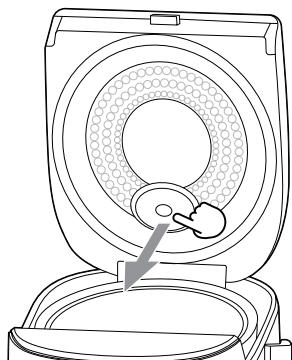


Fig. 4

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. Open the lid of the rice cooker and remove the removable cooking bowl from the bowl cavity. Wash the removable cooking bowl, steam vent, steaming tray, serving spoon and measuring cup in hot, soapy water, rinse and dry thoroughly.



WARNING

Do not wash any parts of the Rice Box™ Pro in the dishwasher. Dishwashers use harsh 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.

5. Once fully dried, place the removable cooking bowl into the bowl cavity in the rice cooker housing then reattach the steam vent.
6. Reassemble the steam vent, ensuring the parts are locked into place. Place the steam vent into the hole on the inside of the lid of the rice cooker. Press down on the steam vent until it clips securely into place.
7. Use a soft, damp cloth to wipe over the outer housing of the rice cooker then dry thoroughly.
8. Once all parts are clean and dry, store the accessories, steaming tray and power cord in the rice cooker and close the lid.



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.



Troubleshooting

POSSIBLE PROBLEM	POSSIBLE REASON	SOLUTION
F1 appears on the screen	Bottom sensor open circuit protection	<ul style="list-style-type: none">• Switch the unit off and contact the Breville Customer Service Centre
F2 appears on the screen	Bottom sensor short circuit protection	<ul style="list-style-type: none">• Switch the unit off and contact the Breville Customer Service Centre
F3 appears on the screen	Top sensor open circuit protection	<ul style="list-style-type: none">• Switch the unit off and contact the Breville Customer Service Centre
F4 appears on the screen	Top sensor short circuit protection	<ul style="list-style-type: none">• Switch the unit off and contact the Breville Customer Service Centre
Cooking incomplete and unit appears to have turned off (no heat emitting from cooking bowl and no lights on the control panel)	<p>There is no power in the house</p> <p>Malfunctioning power outlet</p> <p>Heating element or PCB failure</p>	<ul style="list-style-type: none">• Verify the presence of electrical power within the household. If power is absent, switch the unit off and contact the Breville Customer Service Centre• Reset the Rice Cooker: Switch it off at the power outlet, wait a few seconds, and then switch it back on• Verify the presence of electrical power within the household. If there is power, check if the power outlet where the rice cooker is plugged in is functioning properly. Try plugging another device into the same outlet to confirm if it is supplying power• If the problem persists after performing these checks, contact the Breville Customer Service Centre• Contact the Breville Customer Service Centre
The shape of the cooking bowl has altered due to the cooking process	Faulty operation	<ul style="list-style-type: none">• Contact the Breville Customer Service Centre
Food splatter	<p>The steam vent, inner lid, sealing ring, or heating plate have not been adequately cleaned</p> <p>There is rice stuck to the rim of the inner pot and/or seal</p>	<ul style="list-style-type: none">• Adhere to the provided cleaning instructions• Adhere to the provided cleaning instructions

POSSIBLE PROBLEM	POSSIBLE REASON	SOLUTION
	Uneven placement of cooking bowl	<ul style="list-style-type: none"> • Ensure that the removable bowl is placed correctly prior to cooking
	Rice has not been rinsed thoroughly enough	<ul style="list-style-type: none"> • Rinse rice until water runs clear prior to cooking
	Incorrect rice to water ratio	<ul style="list-style-type: none"> • Ensure that water is filled to the correct line marking prior to cooking
Steam is being released from the rim	There is rice stuck to the rim of the inner pot and/or seal	<ul style="list-style-type: none"> • Adhere to the provided cleaning instructions
	The lid might not have been closed during the cooking process	<ul style="list-style-type: none"> • Ensure the lid is closed completely prior to cooking
	The sensor, heating element, outer surface of the cooking bowl, or inner pot might not have been properly cleaned	<ul style="list-style-type: none"> • Adhere to the provided cleaning instructions
	Steam vent, inner lid, seal ring or heating plate is not clean	<ul style="list-style-type: none"> • Adhere to the provided cleaning instructions
Delay timer not working (cooking finishes earlier or later than expected)	The delay time set could be shorter than fuzzy logic calculated or preset cooking function time. For example, delay time set for 1:00 hour, cooking time required is 2:30 hours	<ul style="list-style-type: none"> • Be certain to establish a delay time that surpasses the cooking duration. The delay time signifies that the unit will conclude cooking precisely at the designated delay time
Delay timer cooking complete delay	The rice quantity might have exceeded the amount of water used	<ul style="list-style-type: none"> • The rice and water might not have been accurately measured. Check water to rice ratio using line markings provided in cooking bowl
The start or cancel function is not operational	The inner pot and appliance connector might not have been correctly inserted	<ul style="list-style-type: none"> • Follow assembly instruction

POSSIBLE PROBLEM	POSSIBLE REASON	SOLUTION
A noise is generated while cooking	Water might be present at the base of the cooking bowl or heating plate	<ul style="list-style-type: none"> • Make sure the heating plate is devoid of water and clean before operating. Turn off the unit, disconnect from the power source, allow it to cool down, and then clean it
Unable to close lid completely	There could be a gap present around the area where the lid latch is assembled	<ul style="list-style-type: none"> • Thoroughly clean the area using a cotton bud



Notes



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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