Breville

the Coffee & Spice™ Control

Instruction Booklet



BCG300

CONGRATULATIONS

on the purchase of your new
Breville product

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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

- Do not immerse the motor base, plug or cord in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Always switch the appliance to 'OFF', switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
- Care should be taken when cleaning the grinding container as the grinding blades are sharp.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Fully unwind power cord before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
- Do not operate this appliance for longer than 60 seconds as this could cause overheating. Allow appliance to cool down for 10-15 minutes after long operation.

- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- 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.
- 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.
- Switch off the appliance and disconnect from power supply before removing the bowl or approaching parts that move in use.
- The max quantity for coffee mill function is the 12 cup level.
- The max quantity for the grain grinder function is the 4 cup level.
- Children should be supervised to ensure that they do not play with the appliance.

BREVILLE RECOMMENDS SAFETY FIRST

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance should not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children should not play with the appliance.

SAVE THESE INSTRUCTIONS

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT



A. **Transparent lid**
B. **Easy clean removable bowl**
C. **Touch activated On/Off button**
D. **Grind selector control**
E. **Cup slider control**
F. **Powerful 200 Watt motor**
G. **Cord storage**

OPERATING

your Breville product

BEFORE FIRST USE

Remove any packaging material or promotional labels before first use.
Wash the transparent grinder cover with warm, soapy water. Dry thoroughly.

Wipe the stainless steel grinding container with a slightly damp cloth and dry well.

Care should be taken when cleaning the grinding container as the grinding blades are sharp.

OPERATION OF YOUR GRINDER

1. Remove cover and ensure the grinding container is clean and empty and locked securely into the drive base.
2. Measure the desired quantity of coffee beans or spices in the lid. Carefully tip the coffee or spices into the grinding container.
3. Insert & lock the lid into position
4. Set the CUP SLIDER Control to the number of cups to be ground
5. Set the GRIND SELECTOR Control to the centre position
6. Press the ON/OFF Button to start the grinder
7. When the grinder has stopped, assess the result via the transparent lid
8. If the result is not fine enough repeat Step 6 & 7.
9. When you have reached the desired grind, lift off the cover, rotate & release the removable bowl. Invert & tap the base of the bowl to remove the ground ingredients.
10. Clean according to instructions on page 15.

HANDY TIPS

1. To ensure optimal grinding performance, allow your grinder to cool for at least one minute between uses.
2. The grinder will not grind anything that is sticky or extremely hard i.e. chocolate, whole nutmeg, candied fruits etc.
3. The grinder will not make pastes of any fruits, seeds or herb i.e. curry pastes, nut butters (peanut butter) or tahini (ground sesame paste).
4. Do not overfill the grinding bowl.
5. When grinding grains and spices, do not exceed the 4 cup level in the bowl.

GRINDING COFFEE:

- Fresh coffee delivers the best possible flavour.
- Always buy beans with a 'Roasted On Date' printed on the bag which is no more than 14 days old.
- Only buy an amount you will use within 1 week of opening.
- For best coffee flavour, store coffee beans in an airtight container.
- Grind coffee beans immediately before brewing.

PLUNGER COFFEE:

For Plunger style coffee, start with a 'brew ratio' of approx. 60g of ground coffee per litre of water. For an 8 cup plunger that's approx. 50g of coffee. Adjust the amount of coffee to suit the strength you prefer. Operating the grinder for approximately 10-15 seconds will yield grinds of the correct size for plunger.

Follow these easy steps for a great cup:

1. Weigh your coffee beans.
2. Place coffee beans into grinding container and grind for 10-15 seconds using a timer.

3. Using a variable temperature kettle, heat the appropriate volume of water to 95°C. This is an ideal temperature for brewing coffee. Never using boiling water.
4. Place the ground coffee in the plunger vessel.
5. Pour the heated water into the plunger in a swirling manner to ensure all the ground coffee is soaked & the plunger vessel is full. The 'bloom' (expanding coffee & gases) should reach the top of the plunger.
6. Using a timer, wait 4 minutes.
7. Using a spoon, break the 'crust' (the bloom becomes dense & a bit hard) & smell the aroma.
8. Insert the plunger & carefully press down.
9. Do not press too hard. Gently release pressure by pulling up slightly and press down again if you have pressed too hard.

PERCOLATOR COFFEE:

For Percolator style coffee, use the same 'brew ratio' as plunger. The grind size should be slightly finer than for plunger, so grind for 5 seconds longer to achieve the correct fineness.

1. Weigh your coffee beans.
2. Place coffee beans into the grinder bowl and grind for 15-20 seconds using a timer.
3. Fill the percolator with fresh cold water.
4. Fill the grind container of the percolator with the ground coffee. Do not overfill.
5. Place the grinds container into the percolator ensuring it is seated properly in the base of the percolator.
6. Replace the percolator lid & switch on.
7. For best flavour, drink as soon as the percolator has switched off. Brewed coffee left in the percolator continues to brew, creating a stewed flavour.

GRINDING SPICES:

- Spices give the best flavour when they are fresh.
- When purchasing spices, buy in small quantities.
- Try to avoid buying spices that are in cellophane as the packs allow the volatile oils to escape and allow oxygen to get in.
- Buy spices in glass jars or good quality plastic pouches.
- Keep in a cool place and avoid spice racks that are in direct sunlight.
- Don't keep spices past their use-by or best before dates as the flavours and aromas will have deteriorated.

Some recipes will suggest to dry roast spices first. This changes the flavour of the spice which is ideal for foods such as curries. To dry roast, place whole spices in a small frying pan and cook, stirring, over a medium heat until the spices start to change colour and become fragrant. Some spices will start to pop which is a good indication that they are toasted well. Don't over roast as spices may become bitter. Allow spices to cool completely before grinding. Spices should be ground for 10 seconds at a time until the desired consistency is achieved. Wait until the blade has stopped completely before removing the lid.

NOTE

Grinding some spices may cause the lid to "cloud" due the abrasion caused by hard spices. This will not affect the performance of the grinder.

After grinding spices use a clean pastry brush to brush out spices. Raw white rice can be ground after grinding spices to clean the grinder and absorb some of the aromatics.

SPICE	MAX RECOMMEND QUANTITY	TIPS
Almonds	⅓ cup (55g)	Process only to a meal; not suitable to make nut butters
Cardamom seeds	1 ½ tablespoons (10g)	The older the pods the harder it will be to grind down.
Cassia Bark	3 sticks (10g), broken into pieces	Only grind cassia bark that you can break easily with your hands beforehand.
Cinnamon Quills	3 sticks broken in pieces	Cassia can often be packaged as cinnamon. Cinnamon quills are recognised as several layers and break easily. Only grind cinnamon that you can break easily with your hands beforehand.
Coriander seeds	⅓ cup (approx. 22g)	Coriander seeds can be ground roasted or unroasted but are better roasted for cooking
Cumin seeds	⅓ cup (approx. 32g)	Cumin seeds can be ground roasted or unroasted but are better roasted for cooking
Dried chilli flakes	¼ cup (20g)	Allow chilli to settle for 30 seconds before removing lid to reduce risk of inhaling chilli fumes.
Linseed	½ cup (85g)	Combine with almonds and sunflowers seeds to make LSA meal.
Peppercorns	⅓ cup (40g)	The older the cloves the harder it will be to grind down.
Star anise	8-9 pieces (15g)	The older the star anise the harder it will be to grind down.
Sunflower seeds	⅓ cup (55g)	Combine with almonds and linseed to make LSA meal.
Szechwan peppercorns	⅓ cup	Toast 1 tablespoon with 3 tablespoons of salt flakes and grind for salt and pepper mix
Whole cloves	3 ½ tablespoons (30g)	The older the cloves the harder it will be to grind down.

NOTE

Do not exceed the 4 Cup mark when grinding spices.

CARE & CLEANING

CARE & CLEANING

Do not immerse the motor base or cord in water or any other liquid. Do not fill the stainless steel grinding container with water or any other liquid. Do not place the transparent cover or the grinding bowl in the dishwasher.

Switch off at the power outlet and unplug.

Wipe the grinding container with a slightly damp cloth and dry well. Care should be taken when cleaning the grinding container as the grinding blades are sharp.

To thoroughly clean the blades, place lid in position, operate for 30 seconds to dislodge particles under the blades. Empty the grinding container & wipe clean with a damp cloth. Dry thoroughly. Switch off and unplug before continuing to clean.

Wipe exterior of the grinder with a slightly damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleaners.

NOTE

Raw white rice can be ground after grinding spices to clean the grinder and absorb aromatics.

STORAGE

Always switch off the power and remove the plug from the power outlet. Follow directions for cleaning and store in an upright position on a flat surface on your bench top or in an accessible cupboard.

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