

# *the Set & Serve™*

Instruction Book - LRC210



**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

- Carefully read all instructions before operating the rice cooker for the first time 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.

- Do not operate the rice cooker on a sink drain board.
- 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.
- Do not place the cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the cooker.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the rice cooker housing.
- 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, cracked or dented removable cooking bowl. If damaged, cracked or dented, replace bowl before using.
- Before placing the removable cooking bowl into the rice cooker base ensure the base of cooking bowl and base of rice cooker is dry by wiping with a dry soft cloth.
- Do not place food or liquid in the rice cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Do not place the removable cooking bowl, when hot, on any surface that may be affected by heat.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.

- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- When using this rice cooker, ensure the lid is properly positioned before use.
- Do not operate the rice cooker on an inclined plane. Do not move while the rice cooker is switched on or during cooking.
- Care should be taken when handling the rice cooker after cooking, ensuring the rice cooker body and parts are not touched as these may be hot due to residual heat.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- Do not touch hot surfaces. Use the cooker handle for lifting and carrying the rice cooker once the unit is switch off.
- Do not touch hot surfaces, use dry oven mitts to remove the lid and/or removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.
- Extreme caution must be used when the rice cooker contains hot food and liquids. Improper use may result in injury. Do not move the rice cooker during cooking.
- Do not allow water from the lid to drip into the rice cooker housing, only into the removable cooking bowl.
- Position the rice cooker so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooden or plastic utensils.

- Always have the glass lid placed correctly into position on the rice cooker throughout operation, unless stated in the recipe to have it removed.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time shatter into many small pieces without apparent cause.
- Do not leave the rice cooker unattended when in use.
- Do not place your face or any other body part over the rice cooker whilst in use as the steam can cause serious burns.
- Do not place anything, other than the supplied lid on top of rice cooker when assembled, when in use and when stored.
- 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 damaged the housing or the coating of the cooking bowl.
- Do not immerse rice cooker housing/base, power cord or plug in water or any other liquid.
- The rice cooker is not intended to be operated by means of an external timer or separate remote control system.
- Always ensure that the power is off and the power plug is removed from the power outlet before attempting to move the rice cooker before cleaning and storing.
- Keep the rice cooker clean. Follow the cleaning instructions provided in the book.

# 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.
- 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.
- 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. Cook 'n' Look toughened glass lid  
With steam vent
- B. Non-stick removable cooking bowl  
With level indicator
- C. Large 8 cup capacity  
Cooks up to 16 cups of cooked rice at a time
- D. COOK and WARM lights  
Red COOK light indicates that the rice cooker is on the COOK setting. Amber WARM light indicates that the rice cooker has automatically switched to keep WARM

- E. Selector control
- F. Set & Serve measuring cup and serving spoon
- G. BPA-free steaming basket  
Ideal for vegetables, seafood and poultry
- H. Removable power cord (not shown)



## Functions

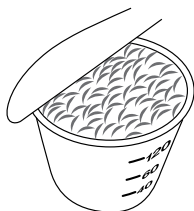
### BEFORE FIRST USE

Remove all promotional labels and any packaging materials from the rice cooker. Wash the removable cooking bowl, steaming basket, measuring cup, serving spoon and glass lid in hot soapy water, rinse and dry thoroughly.

### HOW TO COOK RICE

1. Use the measuring cup provided to measure required quantity of rice (refer to cooking tables on page 11). Always measure level cups, not heaped (Fig 1).

Fig. 1



### NOTE

1 level Set & Serve measuring cup = 150 grams uncooked rice

1 level Set & Serve cup uncooked rice = 2 Set & Serve cups cooked rice (approx.)

The maximum quantity of uncooked white rice to be cooked = 8 Set & Serve cups

The minimum quantity of uncooked white rice to be cooked = 2 Set & Serve cups






### CAUTION

When using the rice cooker, avoid any spillage of water on the cooker as this may cause damage to the rice cooker.

2. Place measured rice into a separate bowl and wash by rinsing under cold water, to remove any excess starch. The rice is ready for cooking when the water runs clear.

3. Ensure the exterior of the removable cooking bowl is clean and dry before placing it in the outer housing, this will ensure proper contact with the inner cooking surface (Fig 2).

Fig. 2

**CAUTION!**

1. Before starting to cook, clean the bottom of the inner pot and the surface of the heating plate.
2. To ensure the pot is sitting flat on the heating plate, turn the pot clockwise and anti clockwise inside the rice cooker.
3. The pot must be properly positioned inside the rice cooker or the unit will not work and may become damaged.

To reduce the risk of electric shock, cook only in the removable inner pot.  
**DO NOT IMMERSE THE COOKER IN WATER.**

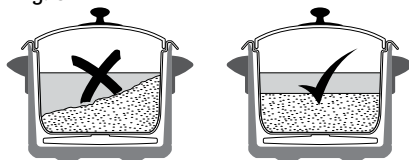


### CAUTION

Always operate the rice cooker on a stable and heat resistant surface.

4. Add washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side (Fig 3).

Fig. 3



5. Add water using the following ratios:  
White Rice  
= 1 Set & Serve measuring cup water  
: 1 Set & Serve measuring cup rice  
Brown Rice  
= 1½ Set & Serve measuring cups water  
: 1 Set & Serve measuring cup rice  
(Refer to table on page 11 for more information)
6. Place glass lid into position on the cooking bowl. The lid should sit level on the rim of the bowl.



### CAUTION

Never operate the rice cooker without food and liquid in the removable cooking bowl.



### CAUTION

Position the rice cooker so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.



### CAUTION

Do not place your face or any other body part over the rice cooker whilst in use as the steam can cause serious burns.

7. Plug power cord into a 230V or 240V power outlet and then switch the power on at power outlet. The amber WARM light will illuminate.
8. To commence cooking, press the selector control. The red COOK light will illuminate.
9. When cooking is complete, the rice cooker will automatically switch to the WARM setting. The amber WARM light will illuminate.
10. Open lid and fluff the rice with serving spoon. Replace lid and allow rice to stand for 10-15 minutes before serving. This allows any excess moisture to be absorbed, resulting in fluffier rice.



### CAUTION

Do not touch hot surfaces; use dry oven mitts to remove the lid and removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.



### NOTE

Rice can be kept in the automatic keep warm setting for up to 5 hours.

Do not remove the glass lid until ready to serve (except when fluffing the rice after cooking is complete or as suggested in the recipes).

To stop the WARM setting, switch off at the power outlet and then unplug power cord.



### IMPORTANT

Always place liquid into removable cooking bowl, or be ready to add oil, butter or margarine, before depressing the selector control to the COOK setting. Do not operate with an empty cooking bowl.

Never try to force the selector control to stay in the COOK setting after it has automatically switched to the keep warm setting.

Do not interfere with automatic selector control during operation.

To prevent scratching non-stick surface of the removable cooking bowl or steaming basket, always use wooden, silicon or plastic utensils.



# Rice Cooking Guide

The Set & Serve measuring cup provided with your Breville Rice Cooker is used in the following tables.



## NOTE

The Set & Serve measuring cup is not a standard metric measuring cup.

1 Set & Serve measuring cup is equal to 150g of uncooked rice and 180ml of water.

1 Australian standard metric measuring cup is equal to 200g of uncooked rice.

If your Set & Serve measuring cup is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 8 cup maximum line in the removable cooking bowl:

White rice = 1 cup water to 1 cup rice

Brown rice = 1½ cups water to 1 cup rice.



## TIPS

Add a little extra water for fluffier rice and a little less water for firmer rice.

Washed rice will have some extra water adhering after rinsing. This extra water will extend the cooking time slightly. Reduce the measured amount of water to compensate, if required.

Some rice varieties may require more water for cooking, such as wild rice blends, Arborio rice or short grain rice. Follow the directions on the packet or use the brown rice cooking table.

Due to the additional water needed to cook brown rice, some starchy water bubbles may rise to the lid while cooking. For best results, wash brown rice before cooking and allow to stand on the WARM setting for 20 minutes after cooking to absorb the remaining moisture.

## WHITE RICE

| CUPS UNCOOKED WHITE RICE | CUPS COLD TAP WATER | CUPS COOKED RICE (APPROX) | COOKING TIME (APPROX) |
|--------------------------|---------------------|---------------------------|-----------------------|
| 2 cups                   | 2 cups              | 4 cups                    | 10-15 minutes         |
| 4 cups                   | 4 cups              | 8 cups                    | 15-20 minutes         |
| 6 cups                   | 6 cups              | 12 cups                   | 20-25 minutes         |
| 8 cups                   | 8 cups              | 16 cups                   | 25-30 minutes         |

## BROWN RICE

| CUPS UNCOOKED BROWN RICE | CUPS COLD TAP WATER | CUPS COOKED RICE (APPROX) | COOKING TIME (APPROX) |
|--------------------------|---------------------|---------------------------|-----------------------|
| 2 cups                   | 3 cups              | 4 cups                    | 20-30 minutes         |
| 4 cups                   | 6 cups              | 8 cups                    | 35-40 minutes         |
| 5 cups                   | 7½ cups             | 10 cups                   | 45-50 minutes         |

## RICE VARIATIONS

- Savoury Rice: Prepare rice in the rice cooker as specified, substituting all the water with the same quantity of chicken, beef, fish, or vegetable stock.
- Sweet Rice: Prepare rice in the rice cooker as specified substituting half the water with apple juice, orange juice or pineapple juice. Cooking rice with milk or cream is not recommended as it will burn onto the bottom of removable cooking bowl.
- Saffron Rice: Add  $\frac{1}{4}$  teaspoon of saffron powder or 2 saffron threads to every 2 cups of water. Use white rice cooking tables. Mix well.
- Arborio Rice: Arborio rice is short round-grained pearly rice often used for Italian risotto cooking. Use brown rice cooking tables.
- Jasmine Rice: Jasmine rice is fragrant long grain rice. Use white rice cooking tables.
- Basmati Rice: Basmati rice is an aromatic long grain rice. Use white rice cooking tables.
- Wild Rice: It is not recommended to cook wild rice alone in the rice cooker as it requires a substantial amount of water. It is possible to cook wild rice as a blend with white or brown rice.



## Steaming Guide

Steamed foods retain most of their nutritional value when cooked in the rice cooker. Foods may be steamed by placing food in the steaming basket over stock or water and covering with the glass lid. Keep the glass lid on while steaming food unless the recipe or chart specifically states to remove the lid. By removing the lid unnecessarily, steam is lost and the cooking time will be extended.

1. Measure 3 Set & Serve measuring cups or more of water or stock into the removable cooking bowl. Use up to a maximum of 6 Set & Serve cups of water.
2. Place food to be steamed directly onto the steaming basket and insert into the removable cooking bowl. (Refer to the Steaming Charts on the following pages for approximate cooking times).
3. Place removable cooking bowl with steaming basket into the outer housing and cover with glass lid.
4. Plug power cord into a 230V or 240V power outlet and then switch on. The amber WARM light will illuminate.
5. Push the selector control down to begin cooking. The red COOK light will illuminate. Food needs to be monitored when steaming, as the rice cooker will not automatically switch to WARM when the food is cooked.
6. When steaming is complete, remove the food from the rice cooker. If further steaming is required, ensure that there is sufficient liquid in the removable cooking bowl. If more liquid is required, add hot water or stock and continue cooking.

7. Turn the rice cooker off at the power outlet and unplug power cord. Allow to cool before cleaning.

### NOTE

Do not let the removable cooking bowl boil dry during steaming. Hot liquid can be added during the steaming process.

### CAUTION

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

The following steaming tables are based on using 3 Set & Serve measuring cups of water or stock. This will take approximately 8 minutes to reach boiling point.

## STEAMING VEGETABLES

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

| VEGETABLES            | PREPARATION & TIPS                 | QUANTITY      | COOKING TIME (APPROX)         |
|-----------------------|------------------------------------|---------------|-------------------------------|
| Asparagus             | trim, leave as spears              | 2 bunches     | 10-12 minutes                 |
| Beans                 | top and tail, leave whole          | 150g          | 13-15 minutes                 |
| Beetroot small-medium | trim, do not break skin            | 300g          | 20-25 minutes                 |
| Broccoli              | cut into florets                   | 250g          | 10-12 minutes                 |
| Brussel Sprouts       | cut a cross in the base            | 250g          | 17-19 minutes                 |
| Cabbage               | large pieces                       | 500g          | 10-12 minutes                 |
| Carrots               | cut into strips                    | 3 medium      | 14-16 minutes                 |
| Cauliflower           | cut into florets                   | 375g          | 17-19 minutes                 |
| Corn                  | whole corn cobs                    | 2 small cobs  | 17-19 minutes                 |
| Snow peas             | topped and tailed                  | 250g          | 8-12 minutes                  |
| Peas                  | fresh, peeled<br>frozen            | 250g<br>250g  | 10-14 minutes<br>8-12 minutes |
| Potatoes              | new, whole                         | 6 (100g each) | 35-40 minutes                 |
| Sweet Potato Kumera   | cut into pieces                    | 300g          | 25-30 minutes                 |
| Pumpkin               | cut into pieces                    | 300g          | 18-23 minutes                 |
| Spinach (English)     | leaves and stems cleaned           | ½ bunch       | 8-12 minutes                  |
| Squash (baby)         | topped and tailed                  | 350g          | 10-12 minutes                 |
| Turnips               | peeled, sliced & cut to 50g pieces | 350g          | 15-17 minutes                 |
| Zucchini              | sliced                             | 350g          | 10-14 minutes                 |

## STEAMING FISH AND SEAFOOD

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

| TYPE                                      | SUGGESTIONS AND TIPS   | COOKING TIME (APPROX)                           |
|---|--|---|
| Fish<br>- fillets<br>- whole<br>- cutlets | Steam until opaque and easy to flake. A cutlet is cooked when the centre bone is able to be easily removed.                  | 10-12 minutes<br>20-25 minutes<br>10-12 minutes |
| Lobster - tails                           | Remove underside of shell  | 18-20 minutes                                   |
| Mussels - in shell                        | Steam until just opened  | 12-14 minutes                                   |
| Clams and Pipsis                          | Steam until just opened  | 8-10 minutes                                    |
| Prawns - in shell                         | Steam until pink   | 8-10 minutes                                    |
| Scallops                                  | Steam until opaque   | 8-10 minutes                                    |
| Oysters - unopened                        | Steam until the top shell starts to open. If the top shell does not completely open, it will need to be opened with a knife. | 12-14 minutes                                   |

## STEAMING POULTRY

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

| TYPE          | SUGGESTIONS AND TIPS                                  | COOKING TIME (APPROX) |
|---------------|---|-----------------------|
| Breast fillet | Place skin side up (200g)                             | 23-27 minutes         |
| Drumstick     | Place thickest part to outside of the steaming basket | 30-35 minutes         |
| Thigh fillet  | Place thickest part to outside of the steaming basket | 20-25 minutes         |

## STEAMING DUMPLINGS

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

| <b>TYPE</b>              | <b>SUGGESTIONS AND TIPS</b> | <b>COOKING TIME (APPROX)</b> |
|--------------------------|-----------------------------|------------------------------|
| BBQ pork or chicken buns | Cook from frozen            | 12-16 minutes                |
| Dumplings - frozen       | Separate before cooking     | 15-20 minutes                |
| Dumplings - fresh        |                             | 10-15 minutes                |



## Care & Cleaning

Switch the rice cooker off at the power outlet and then unplug power cord. Allow all parts to cool before removing the power cord and removable cooking bowl from the housing.

Wash removable cooking bowl, steaming basket, measuring cup, serving spoon and glass lid in hot, soapy water, rinse and dry thoroughly.

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

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

If rice has cooked onto the inside of the removable cooking bowl, place the bowl on a flat surface and fill with hot, soapy water. Leave to stand for approximately 10 minutes before cleaning.



### CAUTION

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 removable cooking bowl.



### CAUTION

To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning. Use a soft cloth and mild detergent.



### WARNING

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

## STORAGE

Ensure that the rice cooker is switched off and unplug from the power point before moving. Ensure that the rice cooker is completely cool, clean and dry before storing.

Store the rice cooker with the removable cooking bowl in the housing and the glass lid on the bowl. Do not store anything on top of the rice cooker.



Notes



Notes

# Breville Customer Service Centre

## **Australian Customers**

**Phone:** 1300 139 798

**Web:** [www.breville.com.au](http://www.breville.com.au)

## **New Zealand Customers**

**Phone:** 0800 273 845

**Web:** [www.breville.co.nz](http://www.breville.co.nz)

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