

the Breville Smart Tea Infuser™

Instruction Book - BTM600



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

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- 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 the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Remove and safely discard any packaging material and promotional labels before using the appliance 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 appliance.

- This appliance has been designed specifically for the purpose of heating and boiling quality drinking water and tea only. Under no circumstances should this product be used to heat or boil any other liquids or foodstuffs.
- Do not place the appliance 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 appliance on a sink drain board.
- Do not place the appliance on or near a hot gas burner, electric element or where it could touch a heated oven.
- Keep the appliance clear of walls, curtains and other heat or steam sensitive materials. Minimum 20cm distance.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- The appliance must be used only with the power base supplied.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not touch hot surfaces. Use the handle for lifting and carrying the appliance.
- Do not place anything on top of the lid.
- Turn the power off at the power outlet and remove the plug from the power outlet before attempting to move the appliance, when the appliance is not in use and before cleaning and storing.
- Use caution when pouring water from the glass jug, as boiling water and steam will scald. Do not pour water too quickly.
- To protect against electric shock, do not immerse the glass jug base, power base, power cord or power plug in water or allow moisture to come in contact with these parts.
- Do not wash jug exterior under running water.

- Do not open the lid during operation.
- Do not overfill the glass jug past the maximum water level mark. If the glass jug is overfilled, boiling water may be ejected.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Do not spill water onto the connector.

 WARNING

- Do not operate the appliance on an inclined surface. Do not move the appliance while it is switched on.
- The heating element surface is subjected to residual heat after use.
- Do not remove the outer lid during and after operation. This may result in boiling water splashing from the glass jug. Pour out all the hot water from the glass jug before opening the lid to refill.

- To prevent damage to the appliance do not use chemicals, alkaline cleaning agents, steel wool or abrasive cleaners to clean the inside or outside of the kettle. Use a mild cleaning agent with a soft damp cloth.

 WARNING

- Never immerse the glass jug, power base, power cord or power plug in water or allow moisture to come in contact with these parts.



 WARNING

- Do not wash jug exterior under running water.



- Misuse may cause injury.

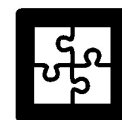
IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Connect only to a 230V or 240V power outlet.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are 8 years or above and are under supervision. Keep the appliance and its cord out of reach of children aged less than 8 years.
- 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.

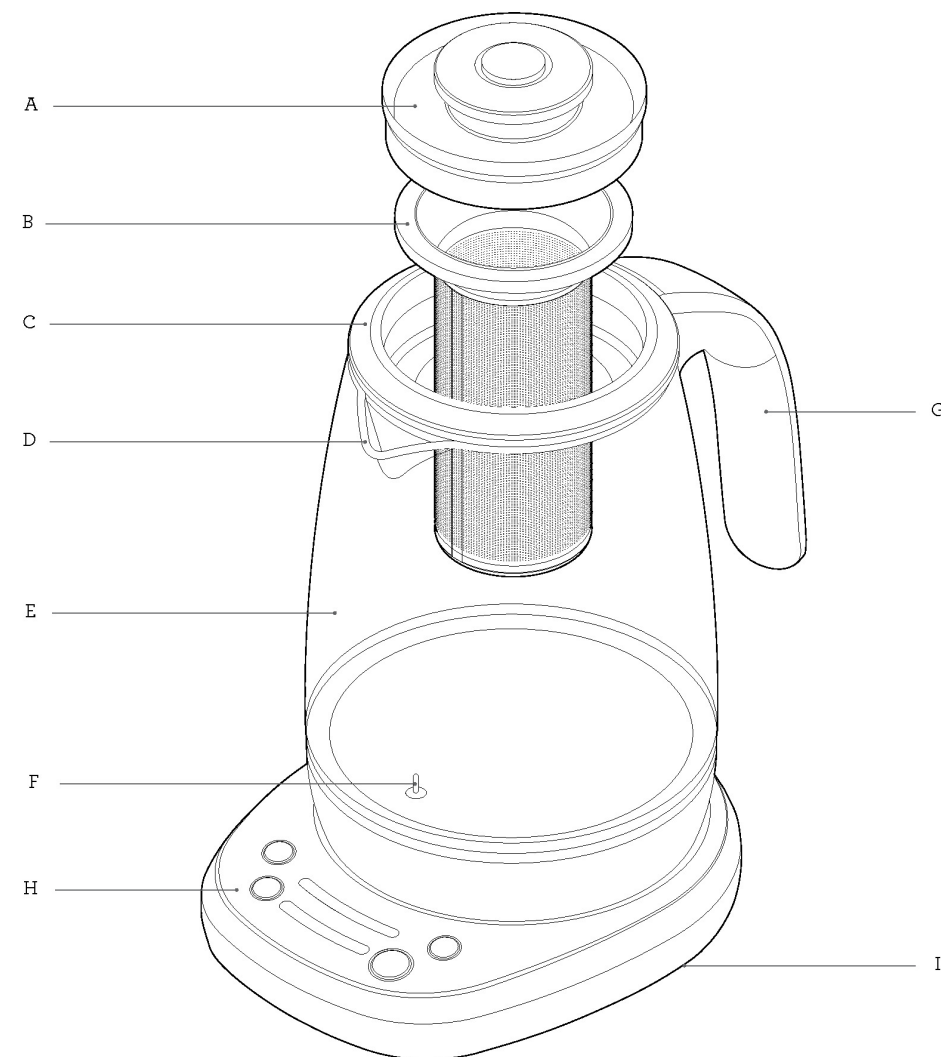
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using 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.
- For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electrical circuit is overloaded with other appliances, your appliance may not function properly. Using in conjunction with a power strip or extension cord is not recommended.

- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

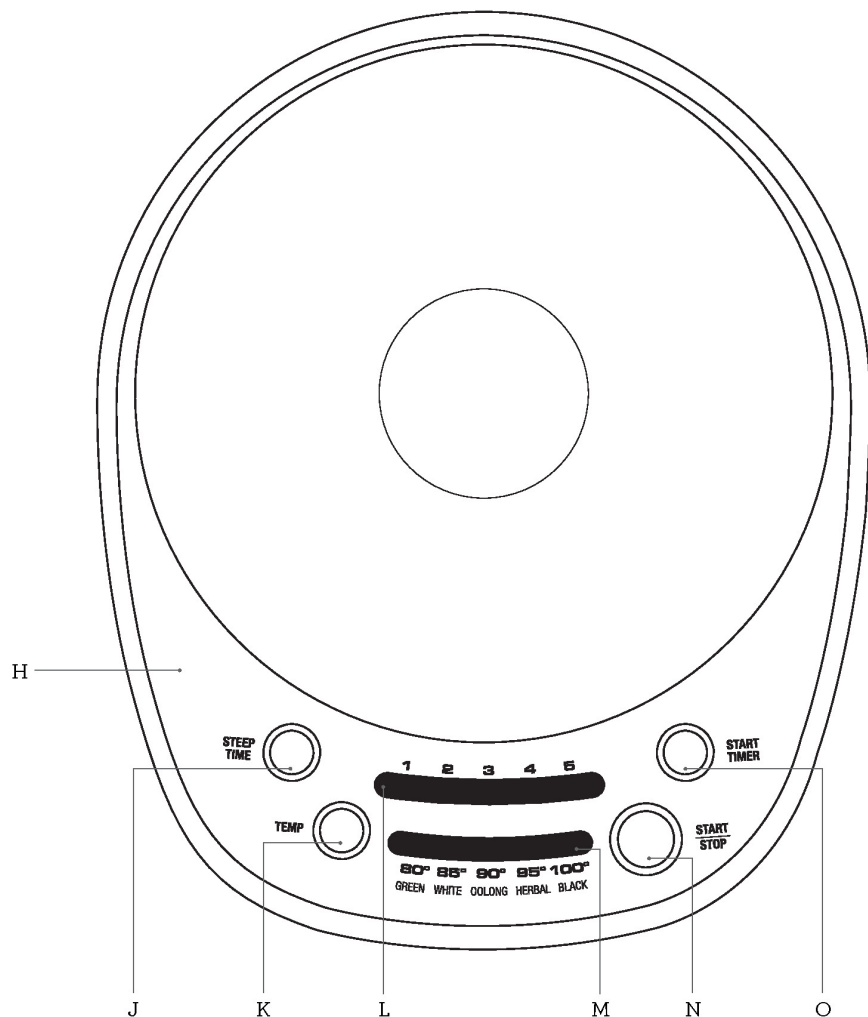


Components



- A. Inner Lid
- B. Stainless Steel Tea Basket
- C. Outer Lid
- D. Spout
- E. Glass Body

- F. Immersed Temperature Sensor
- G. Handle
- H. Power Base
- I. Cord Storage



- J. STEEP TIME button
K. TEMP Button
L. Steep time indicator

- M. Temperature / tea type indicator
N. START/STOP button
O. START TIMER button

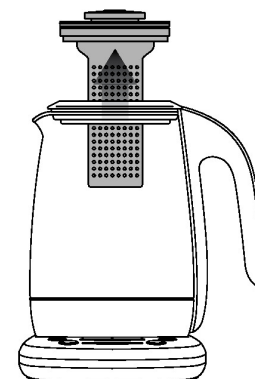


Functions

BEFORE FIRST USE

In order to remove any dust or protective residues from the manufacturing process, it is recommended to run a boiling cycle then discard the water.

1. Remove and safely discard any packing material, promotional labels and tape from the Breville Smart Tea Infuser™.
2. Lift the inner lid along with attached tea basket.



Then remove the outer lid. Wash the outer lid, tea basket, and inner lid in warm soapy water with a soft sponge, rinse and dry thoroughly.



WARNING

Never immerse the base of the glass jug, the power base, power cord or power plug in water or allow moisture to come in contact with these parts.

3. Place the power base on a flat, dry surface.
4. Unwind the power cord completely and insert the power plug into a grounded wall outlet.



WARNING

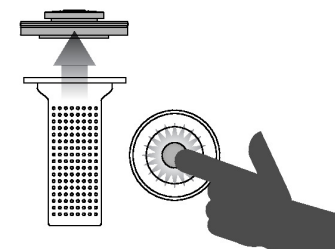
Never fill the glass jug with chilled water. Allow the Breville Smart Tea Infuser™ to cool before refilling.



WARNING

Filling past the MAX line may result in serious burns or injuries as a result of overflowing hot or boiling water. Filling below the MIN line will result in the Breville Smart Tea Infuser™ switching off before the water has boiled or reached the selected temperature.

5. Detach the tea basket from the inner lid by pressing the button.



6. Without the tea basket in place, fill the glass jug to the water MAX mark and place on the power base. Securely fit the lids onto the glass jug.
7. The Breville Smart Tea Infuser™ will beep and the buttons will illuminate.
8. Select '100°C' in the temperature indicator by pressing TEMP button and turn off the timer by pressing STEEP TIME button several times. Then press START/STOP button to start.
9. Once the water reaches 100°C, it will beep 3 times.
10. Discard the water. The Breville Smart Tea Infuser™ is now ready to use.

BREWING TEA

1. Fill the glass jug with desired amount of water. Ensure you do not fill past the MAX mark. Place the outer lid, tea basket, and inner lid.
2. Select the tea type by pressing the TEMP button. The tea type determines brew temperature and steep time, based on medium strength. The Breville Smart Tea Infuser™ has 5 preset tea types recommended for optimal brewing of Green, White, Oolong, Herbal, or Black tea.

TEA TYPE		Green	White	Oolong	Herbal	Black
Preset Brew Temp		80°C	85°C	90°C	95°C	100°C
Steep Time* (mins)	Mild	2	2	2	3	1
	Medium*	3	3	3	4	2
	Strong	4	4	4	5	3

* Preset steep time is based on medium strength, but you can adjust depending on your taste.



NOTE

This product is not calibrated for commercial or scientific use. Temperatures may vary $\pm 3^{\circ}\text{C}$, which is within range for optimal brewing for each tea variety.

3. Start heating by pressing START/STOP button. The Breville Smart Tea Infuser™ will start heating.
4. Once the selected brew temperature is reached it will beep 3 times. Open the tea basket lid by pressing the detachment button and use a tea spoon (approximately 5g) to fill the basket with tea leaves. As a general guide, use 1 teaspoon of tea leaves per cup / 250ml of water, however this will depend on the instructions on tea packaging and your personal preference. Re-place the tea basket lid.

WATER TO TEASPOON RATIO

500mL	2 teaspoons
750mL	3 teaspoons
1000mL	4 teaspoons
1250mL	5 teaspoons
1500mL	6 teaspoons
1700mL	7 teaspoons

5. Start steeping by pressing the START TIMER button. The timer is set based on medium strength by default, but you can change this by pressing STEEP TIME button.



NOTE

Temperature and time can be changed during heating or steeping cycle.

6. Once brewing cycle is complete, the Breville Smart Tea Infuser™ will beep 3 times. Lift the inner lid along with tea basket, and detach the tea basket. Then close the lid. Your tea is ready now. The Breville Smart Tea Infuser™ will keep the tea warm until you are ready to drink.



NOTE

Keep warm will last for 30 minutes after the tea is brewed. When the glass jug is removed from the power base, it will stop keep warm function.

BOILING WATER

Remove the tea basket and fill the glass jug with water. Close the jug with the lid. Select the desired temperature by pressing TEMP button, and then turn off time indicator by pressing STEEP TIME button. Press START/STOP button to start. When finished, it will beep 3 times.

CHANGING BEEP VOLUME

Press and hold STEEP TIME button and TEMP button together for 2 seconds to enter volume adjustment mode. Press STEEP TIME button to choose among OFF (mute), 3 (default), and 5 (louder). To save and exit, press the two buttons together or wait for 7 seconds.



Tips

TEA TYPES

There are four main types of tea from the tea plant *camellia sinensis*. The picking and processing methods determine the type of tea finally produced.

Black Tea

Black tea is the most common type of tea worldwide. It is made by fermenting the harvested leaves for a couple of hours before heating or drying. This oxidation darkens the leaves and increases the amount of caffeine. Of all the teas, black tea has the strongest colour and flavour.

White Tea

White tea is the rarest and the most exclusive tea. White tea consists of the whitish buds of the tea plant which are steamed then left to dry naturally. This tea is low in caffeine and has a slightly sweet flavour.

Green Tea

Green tea makes up approximately ten percent of the world's tea. The leaves are picked, rolled and dried before they can go brown. Green tea has a distinctive aroma and has a slight astringent taste.

Oolong Tea

Oolong Tea is semi fermented, which means leaves are processed immediately after picking. They only have a short period of oxidation which turns the leaves from green to red/brown. Its leaves have a floral, fruity quality and hence have a delicate fruity taste. It is recommended not to drink Oolong tea with milk, sugar or lemon.

Herbal Infusions or Tisanes

Herbal infused teas are not produced from the tea plant, but from flowers, leaves, roots or seeds. Common herbal beverages are chamomile, peppermint, fennel, rose hip, and lemon verbena.

Herbal infusions that do not contain tea will generally not become bitter with extended brews. These can often be brewed with boiling water 3 times without jeopardising the taste.

Blends

Tea producers make blends by combining different types of teas, often in order to achieve flavour consistency from one season to the next. Common black tea blends include English Breakfast, Earl Grey, Irish Breakfast, and Russian Caravan.

TEA STORAGE

- Teas stored inside a vacuum sealed bag can be stored for up to two years, depending on the quality and grade of tea. Once opened, tea should be stored in an airtight container and kept in a dry and dark place.
- Once opened, black teas will last longer than green and oolong teas but all tea needs to be stored in ideal conditions.
- You can tell when tea is past its best if it has lost its aroma and will create either a bitter or dull tasting cup.

TIPS FOR OPTIMAL TEA BREWING

- Water quality affects taste. For best results, use filtered water.
- Finer tea particles and leaves will infuse more quickly than whole leaves. As a result, finer tea particles often release too much tannin too quickly, creating a harsher taste. Adjust the steeping time until desired strength is achieved.
- Use roughly one teaspoon of tea per cup/250ml of water.



Care & Cleaning

CLEANING THE GLASS JUG

1. After each use, empty the glass jug.
Do not allow brewed tea to stand overnight.
2. Wipe the interior of the glass jug with a soft damp sponge or rinse with warm water.
3. Wipe the exterior of the glass jug with a soft damp cloth to clean.



WARNING

Never immerse or wash exterior of glass jug under running water.



NOTE

Do not use chemicals, steel wool, or abrasive cleaners to clean the inside or outside of the glass jug as these may scratch the surface.

4. To remove the build-up of tannin, the astringent chemical constituent of tea, fill the glass jug with water up to the MAX mark and bring water to boil and allow water to cool for one minute. Add contents of Breville Tea Maker Cleaner (available at Breville web page) and allow to stand for 5 minutes. Empty Breville Smart Tea Infuser™, refill with fresh water and boil. Repeat this step again. Empty the Breville Smart Tea Infuser™ and rinse thoroughly.
5. Dry thoroughly with a soft, lint-free cloth before using.



NOTE

Through regular use over time, scale build-up can affect the performance and the life of the Breville Smart Tea Infuser™. Lime and phosphate are common forms of scale that can damage your Breville Smart Tea Infuser™. Lime scale, a harmless mineral, comes in the appearance of white-coloured or rusty looking build up on the inner walls and inner base of the glass jug. Phosphate scale can't be seen, however, it can cause the water to appear cloudy when heated. To prevent scale from damaging your Breville Smart Tea Infuser™, ensure to descale the glass jug regularly. Use Breville Descaler (available at Breville web page) and follow the instructions.



NOTE

Allow all parts of the Breville Smart Tea Infuser™ to cool completely before disassembling and cleaning.



WARNING

Never immerse the BASE OF THE GLASS JUG, POWER BASE, POWER CORD or POWER PLUG in water or allow moisture to come in contact with these parts.



CLEANING THE OUTER LID

1. Wash the outer lid in warm soapy water with a soft sponge, rinse and dry thoroughly.
2. Alternatively, the outer lid is dishwasher safe.
3. Let all surfaces dry thoroughly prior to using.

CLEANING THE BASKET

1. Wash the inner lid and tea basket in warm soapy water with a soft sponge, rinse and dry thoroughly. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the accessory surfaces, before cleaning.
2. The tea basket is dishwasher safe, but the inner lid is not.
3. Let all surfaces dry thoroughly prior to using.

CLEANING THE POWER BASE

1. Wipe the power base with a soft damp sponge.
2. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

STORAGE

1. Ensure the Breville Smart Tea Infuser™ is switched off, cleaned and dried before storing.
2. Ensure that the tea basket is securely assembled.
3. Ensure that outer lid is securely in place.
4. Wrap the power cord around the power cord storage under the power base.
5. Stand the Breville Smart Tea Infuser™ upright on the power base. Do not store anything on top.



Troubleshooting

PROBLEM	WHAT TO DO
The Breville Smart Tea Infuser™ does not switch 'ON'	• Check the power plug is securely inserted into the outlet. • Insert the power plug into an independent outlet. • Insert the power plug into a different outlet. • Reset the circuit breaker if necessary. • For additional safety the Breville Smart Tea Infuser™ is fitted with a thermal cut out. In the event of severe overheating, the Breville Smart Tea Infuser™ will automatically shut down to prevent further damage.
The Breville Smart Tea Infuser™ does not work	• Check the glass jug is securely positioned on the power base.
I cannot select a certain function	• Certain features cannot be selected or changed during the heating or brewing cycle. LED lights surrounding the buttons will indicate the availability of the functions.
After boiling water, bubbles appear around the temperature sensor	• This is normal for the functionality of the Breville Smart Tea Infuser™.
My tea tastes too weak or too strong	• Perform a cleaning cycle as per instruction in the booklet.

Breville Customer Service Centre

Australian Customers

Mail: Locked Bag 2000
Botany NSW 1455
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9700 1342

Web: www.breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Web: www.breville.co.nz

Breville
Thought for food

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