

the Sear & Press™ Grill

Instruction Book - BGR710



Breville®



Contents

2	Breville® recommends safety first
6	Components
8	Assembly
9	Functions
10	Grilling Tips
12	Care and cleaning

BREVILLE® RECOMMENDS SAFETY FIRST

At Breville® we are very safety conscious. We design and manufacture appliances with your safety foremost in mind. We also 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 grill 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.
- Do not place the grill near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the grill on a sink drain board.
- Do not place the grill on or near a hot gas or electric

burner, or where it could touch a heated oven.

- Position the grill at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the grill on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the grill is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not place anything on top of the grill when the lid is closed, when in use and when stored.
- Always switch the appliance to the off position, then unplug the power cord and cool completely, if appliance is not in use, before cleaning, before attempting to move

the appliance, disassembling, assembling and when storing the appliance.

- Keep the grill clean. Follow the cleaning instructions provided in this book.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not operate without the drip tray in place.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not leave the appliance unattended when in use.
- Close supervision is necessary when the appliance is used by or near children.



The appliance is marked with a HOT surface symbol. The lid and other surfaces will be hot when the appliance is operating and for some time after use. To prevent burns always use insulated oven mitts or use handles or knobs where appropriate.

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. Do not use the appliance if the power cord, power plug, or appliance becomes damaged in anyway. Immediately cease use and call Breville Consumer Service for examination, repair or adjustment.
- For any maintenance other than cleaning, visit www.breville.com or call Breville Consumer Service.
- 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.

SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord.

If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or table-top where it can be pulled on by children or tripped over unintentionally and (3) the

extension cord must include a 3-prong grounding plug.

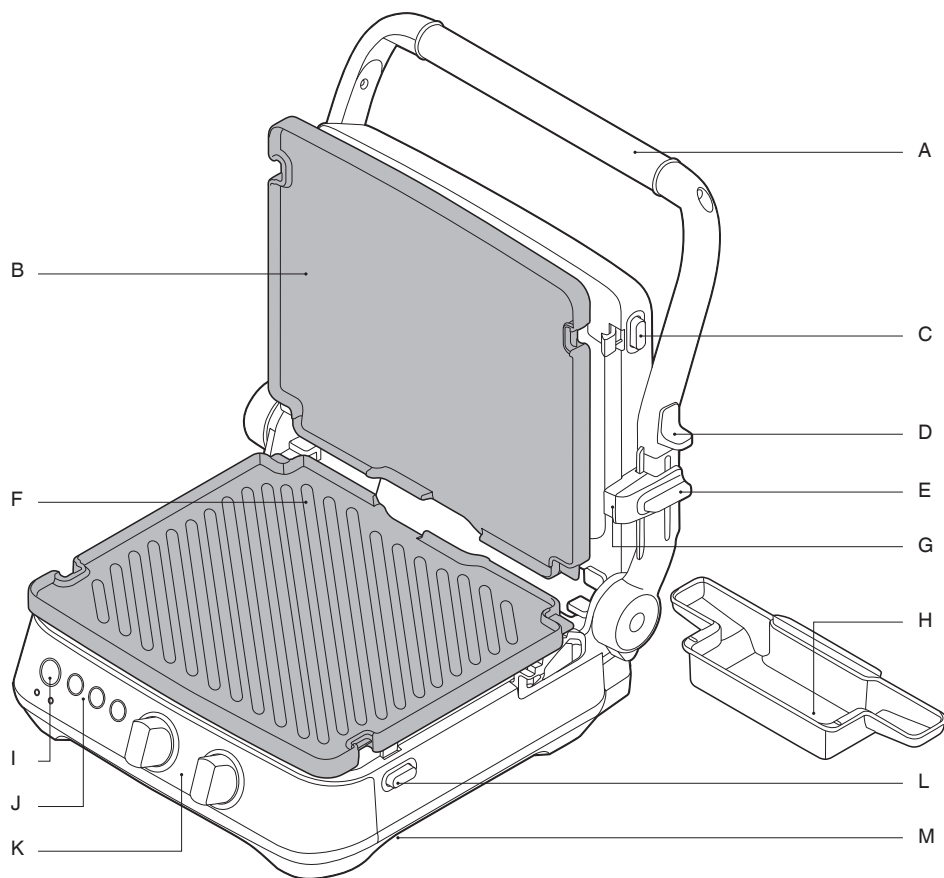
BREVILLE ASSIST® PLUG

Your Breville appliance comes with a unique Assist® Plug, conveniently designed with a finger hole to ease removal from the power outlet.

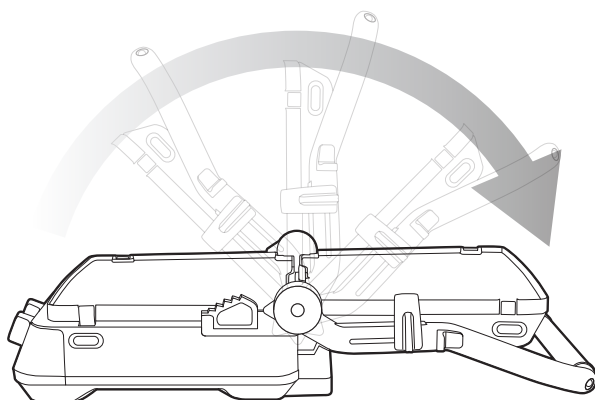
**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



Open Flat BBQ Mode
Opens flat into a
1500 cm² grilling surface.



A. Stainless Steel Handle

With Die-Cast Arms.

B. Ceramic, Reversible Non-Stick Plates

Reversible non-stick plates for oil-free cooking and easy cleaning.

C. Top Plate Release

Removes the top cooking plate. Independently remove the top and bottom cooking plates for easy cleaning, change between flat and ribbed cooking surfaces or to interchange plate positions.

D. BBQ Lock Release**E. 6 Adjustable Height Settings**

Reduces the weight of the top plate on delicate foods or can be set high enough for open melts.

F. Removable, Dishwasher Safe Plates

Flat side for eggs and pancakes, ribbed side to sear meats.

G. Locking Storage Clip

Locks the plates closed for upright storage.

H. Integrated, Removable Drip Tray

Catches excess fat for healthier cooking. In BBQ mode, the unique design drains fat from both plates into the same drip tray.

I. POWER ON/OFF Button**J. SANDWICH, BURGER and SEAR settings****K. Independent Plate Temperature Control****L. Bottom Plate Release**

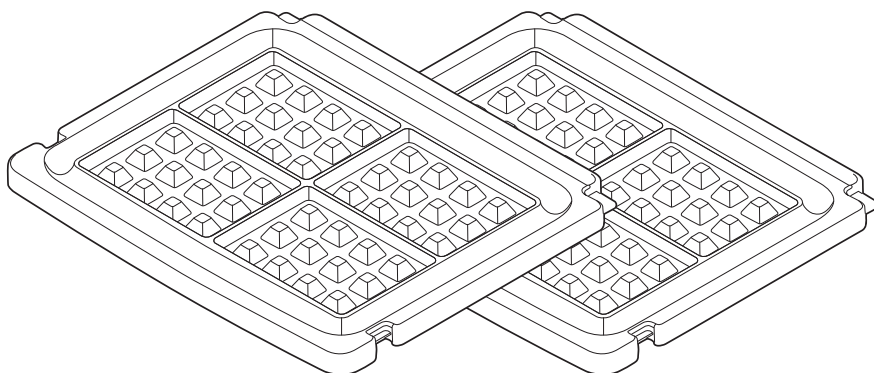
Removes the bottom cooking plate. Independently remove the top and bottom cooking plates for easy cleaning, change between flat and ribbed cooking surfaces or to interchange plate positions.

M. Cord Storage

Located on the underside of the grill.

Waffle Plates Accessory

Belgian waffle plates with premium non-stick coating





Assembly

BEFORE FIRST USE

1. Remove and safely discard any packing material and promotional labels from the grill.
2. Wipe the cooking plates and drip tray with a soft damp sponge. Dry thoroughly.
3. Ensure the drip tray is correctly inserted into the grill.
4. Ensure the cooking plates are correctly inserted and securely locked into position.
5. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
6. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance.
7. Press the POWER button. The grill will beep and the POWER light will go on. The grill will start preheating.
8. Always allow the grill to completely preheat to the selected temperature before cooking.
9. The grill will beep twice when the plates have reached the chosen temperature.

HOW TO REMOVE THE PLATES

The grill features two removable cooking plates. This allows you to independently remove the top and bottom cooking plates for easy cleaning, or to interchange plate positions.

To use the PLATE RELEASE:

- Always ensure the grill is completely cool.
- Use the handle to open the top plate to a 90 degree position.
- Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the right side of the control panel
- to remove the bottom cooking plate.
- Once released, gently slide the plates off the grill.
- When using the grill as a contact grill or sandwich press, release the clip and simultaneously lift the handle.



NOTE

When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.



WARNING

Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.

Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.



WARNING

Do not open the grill in open flat BBQ mode when using the waffle plates.



Functions

USE AS A CONTACT GRILL OR PANINI PRESS

1. Ensure the drip tray is correctly inserted into the grill.
2. Ensure the cooking plates are correctly inserted and securely locked into position.
3. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
4. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance.
5. Press the POWER button. The grill alert will sound and the POWER light will go on.
6. To preheat the grill:
 - a) Ensure the top plate of the grill is closed. This will ensure faster, more efficient preheating.
 - b) By pressing the SEAR, SANDWICH or BURGER preset buttons, the grill will automatically adjust to the right temperature for the best food results. Alternatively, you can select manually the desired cooking temperatures by turning the temperature dials for both lower and upper plates.
 - c) The grill will start to heat and the 'PREHEATING' red light will go ON. Allow the grill to preheat.
7. Once the grill has preheated to the selected temperature, the grill alert will sound and 'PREHEATING' will no longer illuminate. The 'READY' will turn ON.
8. Place food on the bottom cooking plate.
9. Use the handle to close the top cooking plate. The top cooking plate has two features designed to produce optimum cooking results:
 - a) Floating top plate. The top cooking plate is hinged, allowing the top plate to be positioned horizontally on the food surface. This ensures the front of the food is as evenly cooked as the back. It also allows the top plate to float above the food surface, radiating heat to create open sandwich style 'melts'.
 - b) Adjustable height control. This feature reduces the weight of the top plate on delicate foods like fish and accommodates varying thicknesses of food like artisan breads. Located on the right side of the top plate, the clip fixes the top plate to a range of positions above the bottom plate. To set the adjustable height control, use the handle to lift the top plate and simultaneously move the adjustable height control clip to the desired height. Then slowly lower the top plate until it rests on the adjustable height control clip.
10. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.

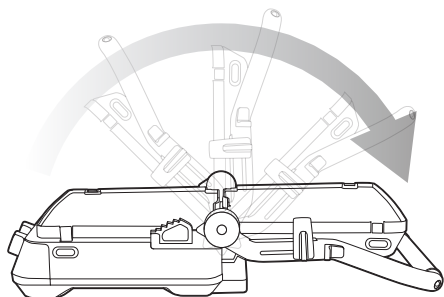
USE IN OPEN FLAT BBQ MODE

The grill opens flat into a 1500 cm² grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

Ensure the drip tray is correctly inserted into the grill.

1. Ensure the cooking plates are correctly inserted and securely locked into position.
2. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance.
3. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
4. Press the POWER button. The grill will beep and the POWER light will go on.
5. To preheat the grill:
6. Ensure the top plate of the grill is closed. This will ensure faster, more efficient preheating.
 - a) By pressing the SEAR preset buttons, the grill will automatically adjust to the right temperature for the best food results. Alternatively, you can select manually the desired cooking temperatures by turning the temperature dials for both lower and upper plates.

- b) The grill will start to heat and the 'PREHEATING' red light will go ON. Allow the grill to preheat.
7. Once the grill has preheated to the selected temperature, the grill alert will sound and 'PREHEATING' will no longer illuminate. The 'READY' green light will turn ON.
8. To open the grill into BBQ mode:
 - a) Ensure the grill has completely preheated and the 'PREHEATING' red light is no longer illuminated.
 - b) Ensure the top cooking plate is closed. The adjustable height control clip, located on the right side of the top plate, should be in the OPEN position
 - c) With your left hand, grip the handle. With your right hand, pull the adjustable height control clip towards you, into the BBQ mode position. Continue to pull the clip forward and simultaneously lift the handle to open, then gently lower the top plate into the horizontal BBQ mode position.



9. Place food on either or both of the cooking plates. Refer to Grilling Tips (page 11).
10. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.



Grilling Tips

RECOMMENDED CUTS FOR MEATS:

Beef

Rump Steaks, Scotch Fillet, Eye Fillet, Burger Patties

Lamb

Leg steaks, backstrap, lamb loin, lamb cutlets, diced lamb

Pork

Butterfly steaks, pork chops, pork cutlets

Chicken

Breast, thigh fillet, chicken mince for patties.

- It is not recommended to cook items with thick bones such as T-bone steaks.
- Tougher cuts such as flat iron steak, lamb forequarter or neck chops can be used. To tenderize these cuts, marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
- If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab the meat with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the cooking plate.
- Do not salt meat before cooking. Salt will draw out the juices, toughening the meat.
- Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher, dry steak. Use silicon tongs instead.
- Do not over cook meat. Some meats are better served pink and juicy.
- Parboiling sausages can alleviate the need to pierce sausages before cooking.
- When removing fish pieces from the grill, use a flat heat resistant plastic spatula to support the food.

JUDGING DONENESS

There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness – rare, medium rare, medium, medium well or well done – but it is easily mastered with these handy hints and tips.



NOTE

If using a probe, the recommended internal temperatures should be as follows:

Rare

Cook for a few minutes per side, depending on thickness. Turn once only. Cook until steak feels very soft with back of tongs. A meat thermometer will show the internal temperature of a rare steak as 55–60°C.

Medium rare

Cook on one side until moisture is just visible on top surface. Turn once only. Cook on the other side until surface moisture is visible. Steak will be cooked to medium rare when it feels soft with back of tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60–65°C.

Medium

Cook on one side until moisture is pooling on top surface. Turn once only. Cook on second side until moisture is visible. Steak will be cooked to medium when it feels springy with back of tongs. A meat thermometer will show the internal temperature of a medium steak as 65–70°C.

Medium well

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels firm with back of tongs. A meat thermometer will show the internal temperature of a medium well steak as 70–75°C.

Well done

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels very firm with back of tongs. A meat thermometer will show the internal temperature of a well done steak as 75°C.



NOTE

Steaks do not need turning if cooking in the contact position. Turn steaks once only when grilling in open flat BBQ mode.

PANINI SANDWICHES

For best cooking results when toasting paninis:

- Always place paninis on the center of the bottom plate.
- Toasting should take approximately 5–8 minutes. Exact toasting time will be a matter of preference and the type of bread and fillings used.

Bread

The grill is ideal for toasting most types of bread (white, wholemeal, kibbled wheat, wholegrain etc), as well as artisan breads (Focaccia, flat bread, baguettes, bread rolls, etc). Raisin bread, brioche or other sweet breads which contain high sugar content will tend to brown quicker.

Fillings

Try to use canned or pre-cooked fruit as fresh fruit may release excessive juices when heated. Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

Toasting bread

The flat plate makes the grill ideal for toasting plain breads and flat bread, without any fillings or spreads. Try toasting flat bread for a great alternative to standard breads at breakfast.

Fat free snacks

Due to the non-stick flat plate, it is not necessary to use any butter or margarine on the outside of your toasted snacks.



Care and Cleaning

Ensure the grill is turned OFF by pressing the POWER button. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

Always clean the outer body, drip tray and cooking plates after each use to prevent a build-up of ingredients.



NOTE

Do not use abrasive cleansers or metal scouring pads on any of the interior or exterior surfaces of the grill. These will scratch the surfaces and damage the non-stick coating on the cooking plates.



WARNING

Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

CLEANING THE OUTER BODY

Wipe the outer body with a soft, damp sponge. 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 grill surface, before cleaning. Rinse. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

CLEANING THE DRIP TRAY

After each use, slide out the drip tray and discard contents. Wash the tray in warm soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Rinse and dry thoroughly. Always ensure to re-insert the drip tray into the grill after cleaning and prior to inserting the power plug into a wall outlet.



NOTE

The drip tray can also be washed in a dishwasher.



WARNING

Extreme caution must be used when handling the drip tray containing hot fats and juices.

CLEANING THE COOKING PLATES

1. Wipe the cooking plates with a soft cloth to remove food residue.
2. Alternatively, release and remove the cooking plates:
 - a) Always ensure the grill is completely cool.
 - b) Use the handle to open the top plate to a 90 degree position.
 - c) Use the PLATE RELEASE on the front, right side of the top plate to remove the top cooking plate, and the PLATE RELEASE on the right side of the control panel to remove the bottom cooking plate.
3. Once released, gently slide the plates off the grill.
3. Place the cooking plates in the dishwasher (top shelf only).
4. Alternatively, wash the cooking plates in hot soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the plate, before cleaning. Remove stubborn residue with a non-abrasive plastic scouring pad or nylon washing brush.
5. Rinse and dry thoroughly. Always ensure the cooking plates are correctly re-inserted and securely locked back into position after cleaning and prior to inserting the power plug into a wall outlet.



NOTE

Do not use abrasive cleansers or metal scouring pads to clean the cooking surface of the plates. These will damage the non-stick coating on the cooking plates.

STORAGE

- Ensure the grill is turned OFF by turning the temperature dial to the OFF position. Remove the power plug from the wall outlet.
- Allow the grill, cooking plates and drip tray to cool completely.
- Ensure the grill, cooking plates and drip tray are clean and dry.
- Ensure the drip tray is correctly re-inserted into the grill.
- Ensure the cooking plates are correctly re-inserted and securely locked into position.
- Ensure the cooking plates are locked together by sliding the adjustable height control clip to the LOCK position.
- Wrap the power cord in the cord storage located on the underside of grill.
- Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.



Notes



Notes

Breville Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

Breville®

Master Every Moment™

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