The finer things in life...

2017

Breville
Thought for food
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At Breville we are on a constant search for the best ways to prepare and cook meals so that they are both healthy and delicious.

We’ve discovered that your food will taste better if you achieve the right texture, cook with the most accurate temperature, and prepared in conditions specific to each ingredient.

*We call this Food Thinking, and we do this because...*
Coffee
You’ve got a fab machine with a grinder inside, but without fresh beans, you’re only half way there.

You probably know that pre-ground beans are stale before you even get them home, but whole beans have a use-by-date too. Most of the whole beans in the U.K. are imported into Europe as green beans and then roasted. It’s at this point, the roasted date, that they quickly begin to change chemically. During the first four or five days, the roasted beans are actively releasing a lot of carbon dioxide which makes them unsuitable for brewing until they’re approximately a week old. They then start to go stale no matter how they’re stored and, soon after, lose their rich, sweet and creamy oils.

So the optimum time to use your beans is between about 10 and 30 days after roasting.

**HESTON’S TIP**

Check the ‘roasted on’ date on the bag and if it doesn’t have one don’t buy it as it’s almost certainly not fresh (your best chance is at your local café – the one with the queue out the door!).

Try to buy one small bag at a time so that you can use it all within a few weeks. You won’t believe how much difference freshly roasted beans make.

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Only Breville™ meets the Gold Standard in home espresso.

* On selected models

### The Gold Standard*

<table>
<thead>
<tr>
<th></th>
<th>Pressure Limit maximum extraction pressure</th>
<th>Steam Simultaneous texturing and extraction, and milk ready in less than 40 seconds</th>
<th>Temperature Consistent average extraction temperature +/-1°C</th>
<th>Pre-Infusion Low pressure pre-infusion Programmable pressure and duration</th>
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<tbody>
<tr>
<td>The Oracle™</td>
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<td>The Dual Boiler™</td>
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<td>Commercial High</td>
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<td>Commercial Typical</td>
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<td>Domestic Automatics</td>
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<td>Typical Domestic</td>
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*Saxon Wright - World Barista Championship Certified Judge *Based on tests conducted by Breville™ 2013
“Making world class coffee consistently at home has meant years of training and a lot of trial and error. Until now...”

The Oracle is the first machine to combine the ease of an automatic with the precision of the very best manual models. Latte art is all that’s left to learn...
Barista-quality café coffee without the fuss. We put a barista inside the machine so you don’t have to be one.

1. **Auto Grind and Tamp.**
   Integrated conical burr grinder automatically grinds, doses and tamps 22 grams of coffee. Same as a commercial machine but without the mess.

2. **Triple Heat System.**
   Dual stainless steel boilers and heated group head, controlled by our digital temperature control (PID), automatically delivers the water at precisely the right temperature to extract maximum flavour potential.

3. **Auto Micro-foam Texturing.**
   Auto steam wand, powered by a dedicated boiler, textures milk to your taste and then it cleans itself for you. Barista quality micro-foam enhances coffee flavour and is essential for creating latté art.

---

**BES980**

**the Oracle™**

* Achieves the 4 elements of the Gold Standard automatically
* Triple Heat System
* Auto grind, dose & tamp with integrated Conical Burr Grinder (280g)
* Auto/manual milk temperature & texture
  - Stainless steel Dual Boilers
  - 58mm Heated Group Head keeps temperature stable from tank to cup
  - PID control limits extraction temp to +/-1°C
  - Low pressure pre-infusion
  - Over Pressure Valve (OPV) limits maximum extraction pressure to 9 bar
  - 58mm stainless steel portafilter
  - 15 bar Italian made pump
  - Backlit LCD interface
  - 2,400W
  - Size: H453  W409  D373mm

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**BES980**

智慧型精品咖啡機

* 實現4項黃金標準之自動化萃取
* 三重加熱系統
* 內置錐形刀盤磨豆機可自動研磨及壓粉
* 自動/手動製作奶泡，可調校溫度及質地
  - 雙不繡鋼鍋爐
  - 58毫米專業級沖煮頭內置加熱功能
  - PID電子溫度控制系統提供精確水溫達+/-1°C
  - 低壓預浸漬式萃取功能
  - OPV萃取壓力調控限壓於9巴
  - 58毫米不鏽鋼把手
  - 15巴意大利製造高壓泵
  - LCD顯示屏
  - 2,400瓦
  - 尺寸: 高453 闊409  深373毫米
The world’s first domestic espresso machine to meet the Gold Standard.

Barista-quality café coffee. This is the precision machine for the person who demands total control from bean to cup.

**BES920**

**the Dual Boiler™**

* Achieves the 4 elements of Gold Standard
* Triple Heat System
  - Stainless steel Dual Boilers
  - PID control limits extraction temp to +/-1°C
  - 58mm Heated Group Head
  - Low pressure pre-infusion
  - Over Pressure Valve (OPV) limits maximum extraction pressure to 9 bar
  - 58mm stainless steel portafilter
  - 15 bar Italian made pump
  - Stainless steel 360° swivel-action steam wand
  - Backlit LCD interface
  - 2,200W
* Size: H378  W405  D373mm

1. **Triple Head System.**

Dual stainless steel boilers and heated group head, controlled by our digital temperature control technology (PID). Delivers water at precisely the right temperature (±1°C), eliminating temperature surfing* for consistent espresso quality, shot after shot.

* Temperature Surfing. Purging and flushing water through the group head of single heat source espresso machines in an attempt to hit the correct extraction temperature.

2. **Steam on demand.**

Steam wand powered by the dedicated steam boiler, instantly delivers the microfoam texture of commercial machines that enhances coffee flavour and is essential to create latte art.

3. **The Barista’s choice.**

“24.5 out of 25. Ridiculously good.”
Craig Simon. Australian Barista Champion.

This is the Barista’s choice for home espresso.
Barista-quality café performance, everything you need in a compact footprint.

**BES870**
the Barista Express™

- Integrated Conical Burr Grinder with hands free grinding cradle
- Adjustable grind & dose control
- Thermocoil system
- PID temperature control
- Low pressure pre-infusion
- Pressure gauge to assist with optimum coffee extraction
- 15 bar Italian made pump
- Stainless steel 360° swivel-action steam wand
- Dedicated hot water wand
- 1,850W
- Size: H407  W358  D313mm

1. **Dose-Control Grinding.**
Integrated conical burr grinder with dose control delivers the right amount on demand. Go from fresh beans to espresso in less than 60 seconds for maximum flavour.

2. **Precise Espresso Extraction.**
Digital temperature control (PID) delivers water at precisely the right temperature, ensuring optimal espresso extraction.

3. **Micro-foam Texturing.**
Steam performance allows you to create the micro-foam necessary for a café quality taste and essential for creating latte art.
BES810
the Duo-Temp™ Pro
Barista-quality café coffee taste, in an entry level package.

★ Thermocoil system
★ PID temperature control
  • Low pressure pre-infusion
  • Programmable volumetric control
  • Built-in pressure gauge
  • 15 bar Italian made pump
  • Stainless steel 360° swivel-action steam wand
  • Dedicated hot water wand
  • 1,700W
  • Size: H334  W257  D311mm

BES840
the Infuser
Barista-quality café coffee taste, in control at an affordable price.

★ Thermocoil system
★ PID temperature control
  • Low pressure pre-infusion
  • Programmable volumetric control
  • Built-in pressure gauge
  • 15 bar Italian made pump
  • Stainless steel 360° swivel-action steam wand
  • Dedicated hot water wand
  • 1,700W
  • Size: H334  W270  D311mm

BES840
意式咖啡機
★ Thermocoil 快速加熱系統
★ PID電子水溫控制系統確保水溫穩定
  • 低壓預浸漸進式萃取功能
  • 程式預設咖啡流量
  • 15巴意大利製造高壓泵
  • 不鏽鋼蒸汽棒可作360度旋轉
  • 備有獨立熱水出口
  • 1,700瓦
  • 尺寸: 高334 闊270  深311毫米

BES810
意式咖啡機
★ Thermocoil 快速加熱系統
★ PID電子水溫控制系統確保水溫穩定
  • 低壓預浸漸進式萃取功能
  • 15巴意大利製造高壓泵
  • 不鏽鋼蒸汽棒可作360度旋轉
  • 備有熱水功能
  • 1,700瓦
  • 尺寸: 高334 闊257  深311毫米
BCG820
the Smart Grinder™ Pro
★ Dosing IQ™ delivers the precise amount every time
★ Programmable Dose Adjust enables users to adjust and program grind time
★ 60 Grind Settings
  • Stainless Steel Conical Burr & adjustable upper burr
  • Intuitive LCD Interface provides precise grind size/dose feedback
  • 450g Bean Hopper with locking system for bean transfer
  • Start/Pause/Cancel button
  • Direct Portafilter grinding
  • Suitable for 54mm & 58mm group handles

Stainless Steel Conical Burrs
Efficient blade design allows conical burrs to rotate slower than flat burrs, meaning less heat transfer and greater particle surface area that translates into sweeter and more balanced flavours.

Adjustable upper burr allows you to extend the grinding range, either coarser or finer without the use of tools.

BCG200
the Coffee & Spice™
With easy clean, removable grinding bowl

• Stainless steel blades
• Multi-purpose grinder for coffee & spices
• Removable stainless steel bowl
• 200W

Improved blade design allows conical burrs to rotate slower than flat burrs, meaning less heat transfer and greater particle surface area that translates into sweeter and more balanced flavours.

BCG200
the Coffee & Spice™
轻巧研磨机

• 不鏽鋼刀片
• 適合研磨咖啡豆及香料
• 可拆式不鏽鋼研磨杯
• 200瓦

BWF100
Charcoal Water Filters
活性炭濾水器
• 6 filters (12 months supply)
• 6個包裝 (可使用12個月)
Different teas behave very differently depending on what temperature they’re brewed at.

Apart from the herbal varieties, there are four main types of tea, all from the same plant, just picked and processed in different ways.

**Green tea** is picked, rolled and dried before the leaves go brown giving it a distinctive aroma and taste.

**White tea** comes from the buds of the plant that are then steamed and left to dry naturally which makes it taste sweeter.

**Oolong tea** is allowed to semi ferment and then processed immediately giving it a delicate, fruity taste.

**Black tea** is made by fermenting the harvested leaves for a few hours before heating or drying them, giving it the strongest flavour and colour.

**HESTON’S TIP**

If you brew too hot, the bitter flavours overpower the tea. Conversely, if you brew too cold you don’t release enough flavour from the leaves. The right balance is all about the right temperature.
BTM800
the Tea Maker™

The kettle that knows the right temperature and steeping time for tea. Then makes it for you.

★ 6 temperature & brew settings
★ 304 stainless steel & BPA-free
★ Stainless steel tea basket with auto lift & lower functions
  • 3 tea strengths - mild, medium & strong
  • Accurate temperature sensor with real-time display
  • 1.5L German SCHOTT glass jug
  • Auto-start
  • 60 minute keep warm function
  • 2,000W

BTM800

智能自動泡茶機

完美掌握水溫與時間
自動泡出一壺好茶

★ 6種茶類浸泡溫度及時間設定
★ 採用304不鏽鋼及無雙酚A食品級物料
★ 自動升降不鏽鋼茶葉籃
  • 3種茶味濃度選擇 - 淡、適中及濃
  • 精確水溫感應器實時顯示水溫
  • 1.5公升德國 Schott 高硬度玻璃茶壺
  • 可預設自動啟動時間
  • 60分鐘保溫功能
  • 2,000W
Variable Temperature

The kettles that know the right temperature for your favourite tea.

★ On selected models

Only Breville has soft open lids.

Slowly opening lids that release steam and prevent hot water splash back.

BKE720
the Temp Select™
★ 5 temperature settings for different types of tea & coffee
★ Soft Open Lid with viewing windows
★ 304 stainless steel & BPA-free
- Dual easy view windows
- Auto off & boil dry protection
- 1.7L capacity
- 2,400W

BKE720
溫度調控電熱水壺
★ 5種水溫選擇供沖泡各種茶及咖啡
★ 緩衝式揭蓋附有顯示窗
★ 機身採用304不鏽鋼機身及無雙酚A食品級物料
- 雙水位顯示窗
- 安全自動斷電及防燒乾保護系統
- 1.7公升容量
- 2,400瓦
BKE700
the Soft Top™ Pure
★ Soft Open Lid with large viewing windows
★ 304 stainless steel & BPA-free
- Dual easy view windows
- Removable scale filter
- Auto shut off & boil dry protection
- 12cm wide access lid for easy cleaning
- Illuminated On/Off switch
- 1.7L capacity
- 2,400W

BKE320
the Compact Kettle™
★ Soft Open Lid with large viewing windows
★ 304 stainless steel & BPA-free
- Auto shut off & boil dry protection
- 11cm wide access lid for easy cleaning
- Illuminated On/Off switch
- 1L capacity
- 2,400W

BKE445
the Soft Open™ Kettle
★ Soft Open Lid with viewing windows
★ 304 stainless steel & BPA-free
- Removable scale filter
- Auto shut off & boil dry protection
- Illuminated On/Off switch
- 1.7L capacity
- 2,400W

BKE700
電熱水壺
★ 緩衝式特大顯示窗揭蓋
★ 機身採用304不鏽鋼及無雙酚A食品級物料
- 雙水位顯示窗
- 可拆式過濾網
- 安全自動斷電及防燒乾保護系統
- 12厘米超闊頂蓋方便清洗
- 開關指示燈
- 1.7公升容量
- 2,400W

BKE320
電熱水壺
★ 緩衝式特大顯示窗揭蓋
★ 機身採用304不鏽鋼及無雙酚A食品級物料
- 安全自動斷電及防燒乾保護系統
- 11厘米超闊頂蓋方便清洗
- 開關指示燈
- 1公升容量
- 2,400W

BKE445
電熱水壺
★ 緩衝式揭蓋附有顯示窗
★ 機身採用304不鏽鋼及無雙酚A食品級物料
- 可拆式過濾網
- 安全自動斷電及防燒乾保護系統
- 開關指示燈
- 1.7公升容量
- 2,400W

BKE425
the Soft Top™ Dual
★ Soft Open Lid
★ 304 stainless steel & BPA-free
- Dual easy view windows
- Removable scale filter
- Auto shut off & boil dry protection
- 1.7L capacity
- 2,400W

BKE425
電熱水壺
★ 緩衝式揭蓋
★ 機身採用304不鏽鋼及無雙酚A食品級物料
- 雙水位顯示窗
- 可拆式過濾網
- 安全自動斷電及防燒乾保護系統
- 1.7公升容量
- 2,400W

Breville kettle has 304 stainless steel and BPA Free food grade materials.
You are what you eat.
So, how do you make

FROZEN DESSERTS without preservatives,

NUT BUTTERS without salt and sugar,

HOT SOUPS without flavourings,

MAYONNAISE without emulsifiers,

SOY MILKS without stabilisers,

and of course

GREEN SMOOTHIES you don’t have to chew?
Introducing the Boss™

Pulverises virtually any combination of ingredients to increase absorption and create a noticeably smoother mouthfeel.

Creates everything from green smoothies to hot soup, from sorbets to hummus and from nut butter to flour.

BBL915
the Boss™

Easy to use high velocity superblender.

★ ProKinetix™ blade and bowl system
★ 5 pre-programmed one-touch programs
★ Green smoothie function
★ Frozen dessert function
★ Soup function, cold to hot in 7 minutes
  • Manual speed control with 12 settings
  • 3HP high torque 2,200W heavy duty motor
  • Large LCD interface
  • Large 2L Tritan jug (BPA-free)
  • Dishwasher safe jug parts
  • Die-cast base for durability
  • Breville Assist™ vented lid

BBL915

高速攪拌機

★ ProKinetix™ 專業鋼刀及碗型攪拌系統
★ 5種一按預設攪拌功能
★ 蔬果砂冰功能
★ 冷凍乳酪功能
★ 濃湯功能,7分鐘快速加熱
  • 12段手動轉速調整按鈕
  • 2,200瓦/3匹強勁馬達
  • 特大LCD顯示屏
  • 2公升Tritan強化攪拌杯 (無雙酚A)
  • 攪拌杯適用於洗碗碟機
  • 不鏽鋼壓鑄機座
  • Breville Assist™ 環型易拉透氣頂蓋
Beyond blending smoothies.

Healthy Green Smoothies

Natural Nut Butters

Smother Smoothies

Rich Sauces

Divine Frozen Desserts

Nut & Bean Milks

Sublime Cocktails

Creamy Dips

Zesty Dressings

Blend & Cook Soups

Finely Milled Flours

Freshly Ground Spices

The Boss™ is the only high velocity superblender that uses the ProKinetix™ folding action to deliver finer particles and a noticeably smoother mouth feel. Pulverise a variety of fresh, wholesome ingredients into everything from green smoothies, to hot soups, to nut butters and more.

Includes Appliance Science & Recipes Book with foreword by Heston Blumenthal

*Tested by Breville against the BBL800 on tomatoes & strawberries. Area of particle size as percent of total area.
Kinetix™ Blade and Bowl system
Central blades crush and chop for velvety cocktails.
Bowl hugging blades whip and aerate for creamier smoothies.

BBL405
the Kinetix™ Twist™
With citrus cone to juice directly into the blender jug
★ Mini Kinetix™ blade and bowl system
★ Citrus cone attachment
- Ice crushing blades
- One touch SMOOTHIE function
- Electronic 4 speed control
- High power 1000W motor
- Dishwasher safe jug parts
- 1.5L BPA-Free Tritan jug
- Breville Assist™ lid

BBL380BKS
the Kinetix™ Glass™
With durable and naturally pure glass
★ Mini Kinetix™ blade and bowl system
- Ice crushing blades
- 3 speed control & pulse
- 850W motor
- Dishwasher safe jug parts
- 1.5L glass jug
- Breville Assist™ lid

Lumps have nowhere to hide!
Juice your apples, cook your tomatoes.

When it comes to nutrition, it is generally believed the fresher, and rawer the food, the better.

Vitamin C for example, is water soluble and relatively unstable so it can be depleted quite significantly when it’s exposed to heat or air. Extracting juice happens very quickly so the air volume pushed into the food cells is minimal, and, in this machine, less than 2°C of heat is transferred into the juice. So, on average, much more of the fruit or vegetable’s original vitamin and mineral content ends up in the juice than not.

That being said, surely it’s better for you to drink the fresh, raw juice than to cook the nutrients out of the food? This is generally true but the same cannot be said for all things good contained in food. Lycopene for example, is found in most red fruits like tomatoes and red capsicums (yes they are both fruits!) and is said to reduce the risk of nasties like cancer. Lycopene actually increases its ability to be absorbed in the body after being exposed to heat, especially in tomatoes. Other weird and wacky things can happen to tomatoes once cooked. ‘Umami’, for example, which is a mouth-watering, lingering, savoury taste on the tongue, becomes prominent in tomatoes when they’re slow cooked with other ingredients for long periods of time.

HESTON’S TIP

So when it comes to juicing, experiment with as many fruits and vegetables as you can to maximise your nutrition. However, unless you’re making a Bloody Mary, try throwing the tomatoes in the saucepan instead!
BJE520
the Froojie® Fountain
With bigger chute and soft fruit.

★ Nutri-disc™ Titanium coated up to 20% more nutrients**
★ Froojie® disc for soft fruit
★ 84mm extra wide chute
  • Heat transfer less than 1.5°C
  • Variable 5 speeds to juice hard, soft, and leafy foods
  • LCD display
  • 3L extra large pulp bin - more juicing, less stopping
  • 1,300W
  • Italian made micro mesh filter baskets
  • Stainless steel housing

BJE520
蔬果榨汁機
★ Nutri-disc™ 鈦強化刀盤有效榨取多20%營養**
★ Froojie® 刀盤果泥刀盤
★ 84毫米特大蔬果輸進管
  • 榨汁過程熱提升少於1.5°C
  • 5段轉速度調校配合堅硬至柔軟蔬果
  • LCD顯示屏
  • 3公升大容量果渣容器
  • 1,300瓦
  • 意大利製微細過濾刀網
  • 不鏽鋼機身

BJE410
the Juice Fountain® Max
With bigger chute for bigger fruit.

★ Nutri-disc™ Titanium coated up to 20% more nutrients**
★ 84mm extra wide chute
  • Heat transfer less than 1.5°C
  • Dual speed for harder and softer foods
  • 3L extra large pulp bin - more juicing, less stopping
  • 1,200W
  • Italian made micro mesh filter baskets
  • Brushed chrome body

BJE410
蔬果榨汁機
★ Nutri-disc™ 鈦強化刀盤有效榨取多20%營養**
★ 84毫米特大蔬果輸進管
  • 榨汁過程熱提升少於1.5°C
  • 雙轉速調校配合堅硬及柔軟蔬果
  • 3公升大容量果渣容器
  • 1,200瓦
  • 意大利製微細過濾刀網
  • 鍍鉻機身
**With Breville’s patented juicing system, it extracts up to 20% more vitamins and minerals than other juicers (ref. National Measurement Institute, Australia (2003, 2011). For more juicing facts visit www.juicingscience.co.uk**

BCP600SIL

the Citrus Press™

With a juicing cone for all citrus sizes.

- Finned juicing cone juices the smallest limes to the largest grapefruit without the need to change cones
- Dome provides grip and even pressure for maximum juice extraction
- BPA-Free juicing cone
- Stainless steel pulp filter
- Effortless, one handed operation
- Drip stop juice spout

BJE200

the Juice Fountain® Compact

With onboard pulp container.

★ Large 75mm chute
★ Nutri-Disc™ up to 20% more nutrients**
- Heat transfer less than 1.5°C
- Compact design with smaller footprint
- Onboard pulp container
- 900W
- Italian made micro mesh filter baskets

**With Breville’s patented juicing system, it extracts up to 20% more vitamins and minerals than other juicers (ref. National Measurement Institute, Australia (2003, 2011). For more juicing facts visit www.juicingscience.co.uk**
Ovens
BOV845
the Smart Oven™ Pro
★ Element IQ™ controls heating elements (2,400W)
★ 10 pre-set cooking functions including slow cook
★ Low and high slow cook with auto keep warm
★ Convection fan for fast & even cooking
• 22L capacity
• 6 slice toast, 13” pizza capacity
• Replaceable interior oven light
• Non-stick pizza pan, enamel baking pan & grill rack included
• Temperature conversion & frozen food functions
• Magnetic auto-eject rack
• Size: H288  W470  D410mm

BOV845
智慧型焗爐
★ Element IQ™ 智能火力調節技術(2,400瓦)
★ 預設10種烘烤模式包括新增慢煮功能
★ 慢煮模式連自動保溫功能
★ 熱風對流提供快捷及均勻的烘烤
• 22公升容量
• 可烘烤6片多士或13吋披薩
• 爐內新增照明燈
• 附有防黏底披薩盤、搪瓷燒烤盤及烘焙盤
• 溫度單位轉換及特設冷凍食物按鈕
• 置中網架可自動伸出
• 尺寸: 高288  闊470  深410毫米

BOV800CB
Bamboo Cutting Board
竹製砧板
Accessories sold separately
以上配件需獨立購買

The oven that moves the heat, where and when it’s needed.
The first oven with Element IQ® that controls heating elements to suit whatever you are cooking.
Grills
**BGR840**

the Smart Grill™ Pro

⭐ Element IQ™ for consistent high heat
⭐ 5 smart food menu with integrated probe and rest indicator
• Removable flat & ribbed plates with embedded elements for easy clean up
• Adjustable height & tilt control
• Electronic variable temperature control
• Opens flat to BBQ mode
• PFOA-free Titanium infused Quantanium™ non-stick plates
• Removable drip tray
• 2,400W for fast heat up & quick searing

**BGR820RP**

the Non-Stick Ribbed Cooking Plate

防粘坑紋燒烤板

An integrated probe that knows when meat or fish is done, and tells you when to take them off to rest.

Embedded elements and electronic thermostat maintains intense searing heat, even on the thickest cuts.
A way to stop stirring your risotto.

If you don’t stir, the risotto sauce ends up thin and flat instead of thick and creamy. This is because the act of stirring the rice grains in hot liquid forces the grains to agitate against one another which releases the starch from inside the endosperm of the rice grain. As the starch oozes out, the liquid begins to thicken and develop a creamy taste and texture, and combine the flavours of the rice with the flavours of the stock and vice versa. Stirring also helps to ensure an even heat throughout the mixture and equal exposure of each grain to the stock.

This can mean about 45 minutes of stirring which, in a restaurant, is often the job that goes to the apprentice!

With the risotto setting, there is no longer a need to stir. The Multi Chef uses a system of controlled temperature through a number of phases that creates tiny simmering bubbles in the liquid to agitate the grains against one another and help release the starch. It’s a lot simpler than the saucepan.

HESTON’S TIP

Mix in some fresh cheese, parmesan and acidulated butter into the risotto after the cycle has finished for an even creamier result.

Shaved parmesan works particularly well in complementing the flavour of Arborio grains.
The advanced multi-cooker that makes tender slow cooked meals, stir-free risotto, fluffy rice and quinoa all in the same bowl.

**BRC600**

*the Multi Chef™*

- Rice, Searing, Slow Cook, Steam & Risotto
- 3.7L slow cook capacity
- 10 cup rice capacity (20 cups cooked)
- Low & high slow cook settings
- Automatic keep warm setting
- Dishwasher safe removable non-stick cooking bowl
- Stainless steel steaming tray
- Removable cord
- Measuring cup and serving spoon included

**BRC600**

多功能煮食煲

- 煮飯、煎炒、慢煮、蒸煮及意大利飯
- 3.7公升慢煮容量
- 煮飯容量達20碗 (10杯米)
- 低溫及高溫慢煮設定
- 自動保溫功能
- 防黏內鍋適合放置於洗碗碟機清洗
- 不鏽鋼蒸盤
- 可拆式電源線
- 附有量杯及飯匙
Wouldn’t it be good if setting four always meant setting four?

1. Sugar speeds up the Maillard reaction. The Maillard reaction is essentially the process of foods creating lots of delicious new flavour compounds as they turn brown after being exposed to heat. It happens when amino acids and sugars in the food are exposed to the right amount of heat. In the case of many ingredients, including bread, the greater the sugar content, the faster it browns. Fruit loaf, for example, contains about five or six times higher sugar levels than white or brown bread and as such, it can toast almost twice as fast.

2. Darker colours absorb more radiant heat. Conductive heat transfer happens reasonably uniformly from bread to bread, but the darker the colour of the bread, the more radiant heat it will absorb. In fact, brown bread can toast noticeably faster than white bread under the same conditions.

HESTON’S TIP
To make it a little easier, Breville toasters are equipped with a ‘A Quick Look’ button that raises the bread while toasting (so you can get nice and close without singeing your eyebrows), as well as a ‘A Bit More’ button for adding a bit extra at the end if desired.
**BTA825**

the Smart Toast™

The ultimate toaster - one touch everything.

★ 'Fruit Bread™'
★ 'A Bit More™'
★ Motorised 'Lift & Look™'
  • Crumpet/bagel setting
  • Extra wide & deep slots
  • Intelligent one touch automatic lowering
  • LED toasting progress indicator
★ Solid one piece die-cast metal body
★ Removable crumb tray
★ 1,000W

**BTA425**

the 'Bit More™' Toaster

A button for a little more toasting to get it just right.

★ 'Lift & Look™'
★ 'A Bit More™'
  • Defrost and cancel settings
  • Extra wide and deep slots
  • Browning control dial
  • Removable crumb tray
  • Compact cord storage
★ 1,050W

**BTA825**

智能多士爐

★ ‘Fruit Bread’™ 果包類烘烤模式
★ ‘A Bit More’™ 額外烘烤模式
★ Motorised ‘Lift & Look™’ 電動升降檢視
  • 麵包烘烤模式
  • 特闊加厚麵包槽
  • 智能一按式自動升降麵包架
  • LED 烘烤進度指示燈
★ 鋁合金壓鑄製造機身
★ 可拆式集屑盤
★ 1,000瓦

**BTA425**

多士爐

★ ‘Lift & Look™’ 檢視模式
★ ‘A Bit More™’ 額外烘烤模式
  • 麵包解凍模式
  • 特闊加厚麵包槽
  • 烘烤程度選擇按鈕
★ 可拆式集屑盤
★ 機底設有電源線收納位置
★ 1,050瓦

Only Breville™ has ‘Lift & Look™’, ‘A Bit More™’ and ‘Fruit Loaf™’

Automatically takes the guess work out of toasting times for different bread.

★ On selected models
Mixing, Processing & Scales

Cream your butter faster for fluffier results!

The key to good aeration is to not over mix.

Mixing acts to heat and soften the butter and, because warm butter can’t trap air very well, if you mix it too much you start to beat the air back out of the butter. Be that as it may, the key to breaking the sugar crystals down is giving them a good beating.

So how do you dissolve crystals and still trap the air?

The key is to stop the butter from sticking to the walls of the mixer and not to over mix. If butter’s stuck to the walls, the stuff in the middle gets over mixed while you end up under mixing the sides. This means less air in the middle and more crystals on the outside.

HESTON’S TIP

The best way to do it well and repeatedly is to use the scraper beater that comes with this mixer. The scraper beater scrapes the butter from the sides while it mixes to beat it all at the same time.

WARNING – this is about 3 times faster than using the metal beater so keep an eye on it the first time you do it. Make a note of how long it takes then next time, set the mixer’s timer and it will turn off when it’s done so you don’t over mix.
Scraper mixers

Scrapes the bowl so you don’t have to.

Cut mixing time by up to 60%.†

† Tested creaming butter and sugar against standard BEM800 beater.

BEM800

the Scraper Mixer Pro™

🌟 Scraper Beater - cuts mixing time up to 60%
  • Planetary mixing action for patisserie quality results
  • 12 speed electronic control
  • 1,000W high power for heavy batters & doughs
  • Count up & count down LCD kitchen timer
  • Splash guard with feed chute
  • Large 4.7L stainless steel bowl
  • Accessories: scraper beater, metal beater, wire whisk & dough hook
  • Quiet operation

BBA500

the Second Bowl™

• 3.8L capacity
• Stainless steel

BIA500

the Freeze & Mix™

• Makes ice cream, gelato & frozen yogurt in as little as 20 minutes
• 2L capacity

Accessories sold separately.

BEM800

專業座枱攪拌機

🌟 刮刀攪拌器可節省攪拌時間達60%
  • 行星軌跡攪拌提供糕點師級專業攪拌效果
  • 12段電子轉速調校
  • 1,000瓦強勁輸出適合打麪糰
  • 備有暫停/計時/倒數功能
  • 附設防濺護罩
  • 4.7公升大容量不鏽鋼攪拌碗
  • 配件: 刮刀攪拌器、金屬攪拌器、鋼絲發打器及麵糰鉤
  • 靜音操作

BBA500

攪拌碗

• 3.8公升容量
• 不鏽鋼

BIA500

冷凍攪拌碗

• 可快速將材料均勻攪拌成雪糕或乳酪
• 2公升容量

以上配件需獨立購買
**Variety is the slice of life.**

**Adjustable Slicing Disc**
18 precise thickness settings evenly slices from 0.5mm thin up to 6.0mm thick.

**Anti Suction Blending**
Keep control of the mix with up to 80% less suction than other stick mixers.

**Variable Mashing**
Twist adjustable head for fine, medium or coarse mashing texture. Perfect for home made baby food.

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**BSB530**
**the Control Grip All In One™**

★ Control grip with anti-suction blending
- Long stainless steel 24cm blending leg for deep pots
- Stainless steel ice crushing blades
- Large 1.6L processing bowl
- Adjustable slicing (18 settings from 0.5 to 6mm)
- Reversible shredding disc for fine and coarse shredding
- Adjustable mashing leg - creamy, smooth or textured
- Whisk attachment
- 700W motor

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**BSB530**
**多功能手提攪拌器**

★ 人體工學手柄及高效攪拌設計
- 24厘米不鏽鋼攪拌棒適用於較深的煮食器具
- 不鏽鋼碎冰刀片
- 1.6公大容量攪拌碗
- 可調校切片厚度(18段 0.5至6毫米)
- 雙面切絲盤可輕鬆切出幼絲或粗絲
- 可調校式薯蓉棒可造出豐富口感
- 配備發打器
- 700瓦強勁馬達
BSB510
the Control Grip™
★ Control grip with anti-suction blending
• Variable speed control - 15 precise settings
• Blade guard to prevent scratching cookware
• Long stainless steel 24cm blending leg for deep pots
• Stainless steel ice crushing blades
• 750ml chopper bowl
• Whisk attachment
• 1.25L jug with storage & non-slip mat
• 700W motor

BSK500
the Little Genius™
Accurate weight, temperature and time in one compact device.
★ 1 Gram - High Accuracy
• Removable Thermometer
• Kitchen Timer & Temperature Alarm
• 5kg Large Capacity
• LCD Screen

BSK500
多功能電子磅
★ 精確重量量度少至1克單位
• 可拆式溫度計
• 內置計時器及溫度提示
• 最大附重達5公斤
• LCD屏幕顯示
SHUN HING INNOVATIVE CONCEPT CO., LTD

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Fax: 2408 0316
E-mail: shesccs@shunhinggroup.com
Website: www.shunhing-service.com

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Breville
Thought for food

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