

# Breville®

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**BCG400SIL Issue - C15**

# Breville®

*the Dose Control™*

Instruction Booklet



**Suits all BCG400 models**

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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

### FOR ALL ELECTRICAL APPLIANCES

- Remove and safely discard any packaging material and promotional labels before using the Dose Control™ 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 the Dose Control™.
- Do not place the Dose Control™ near the edge of a bench or table during operation.
- Do not place the Dose Control™ on or near a hot gas burner, electric element or where it could touch a heated oven.
- Do not operate the Dose Control™ on a sink drain board.
- Ensure that the surface is level, clean and free of water.
- The Dose Control™ is not intended to be operated by means of an external timer or separate remote control system.
- To protect against electric shock, do not immerse the grinder base, power cord or power plug in water or allow moisture to come in contact with these parts.
- Always switch the Dose Control™ off at the power outlet and unplug if the Dose Control™ is to be left unattended, if not in use, before cleaning, before attempting to move, disassembling, assembling and when storing.
- Do not use attachments other than those provided with the Dose Control™.
- Do not operate the Dose Control™ without locking the bean hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the bean hopper during operation.

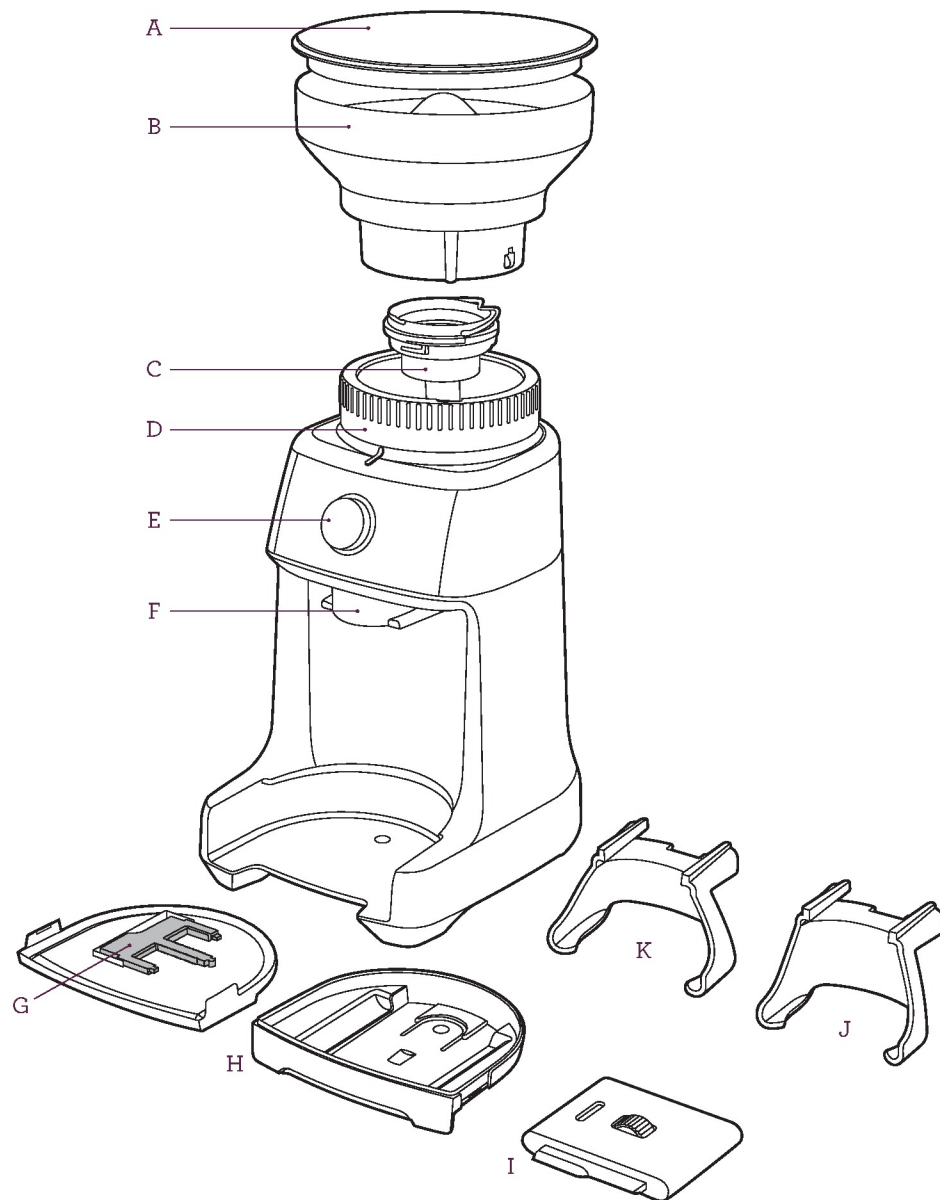
- The coffee grinder should not be switched on until the bean hopper and hopper lid are locked into position in the grinding chamber.
- Do not operate the Dose Control™, continuously for longer than 2 minutes as this could cause overheating. Allow the Dose Control™ to cool down for 20 minutes after long operation.
- Do not use the Dose Control™ for any other purpose than grinding coffee beans.
- Do not use pre ground coffee in bean hopper. The Dose Control™ will not grind food that is sticky, or extremely hard, or make pastes of any fruits, seeds or herbs ie. curry pastes, nut butters.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

## 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 or, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the appliance, power cord or power plug in water or any other liquid.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Connect only to a 220-240V power outlet.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## KNOW YOUR BREVILLE PRODUCT



## KNOW YOUR BREVILLE PRODUCT

- A. **Bean Hopper Lid**
- B. **Bean Hopper**  
340g removable bean hopper for easy cleaning.
- C. **Hardened Stainless Steel Conical Burrs**  
Maximise particle size for full flavour potential.
- D. **Grind Size Collar**  
60 grind settings, from Espresso to French Press.
- E. **START|CANCEL Button**  
Starts and cancels operation.
- F. **Grind Outlet**
- G. **Grind Tray**  
Catches grind overflow. Removable for easy cleaning.

## NOT SHOWN

### Grinding Chamber

Minimises static before dispensing.

### Automatic Thermal Safety Shut Off

Protects motor from overheating.



## GRINDER OVERVIEW

Your Dose Control™ uses hardened stainless steel Conical Burrs and can grind whole bean coffee suitable for a range of brewing methods, from the finest setting for Espresso to the coarsest setting for French Press. You can grind directly into a Portafilter, Container or Drip Coffee filter basket.

Within each brew method, Espresso, Percolator, Drip or French Press, there is a range of grind size settings; the grind settings will differ between each brew method. This is due to each method requiring different grind sizes for optimum extraction. Experiment with different grind size settings by rotating the GRIND SIZE COLLAR to achieve the brew that best suits your taste.

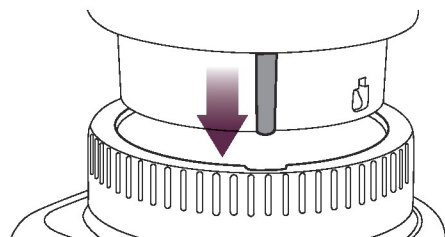
## BEFORE FIRST USE

Before first use, remove and safely discard all promotional labels and packing materials attached to your Breville product. Wash hopper, cradles and cleaning brush in warm soapy water and dry thoroughly. Wipe exterior of grinder with a soft damp cloth and dry thoroughly. Place grinder on flat level surface and plug power cord into a 220-240V outlet and switch on.

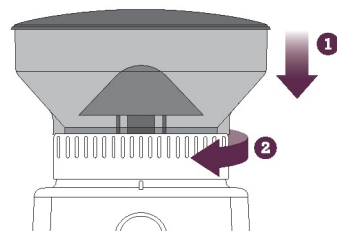
## ASSEMBLING YOUR BREVILLE DOSE CONTROL™

### Bean Hopper

Rotate the Grind Size Collar to setting 60. Align tabs on the base of the bean hopper and insert hopper into position.



Press down the hopper firmly and turn clockwise into position.



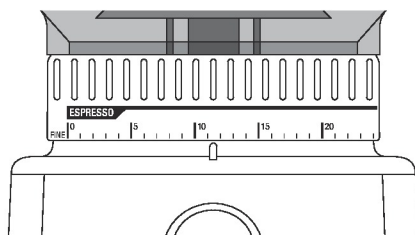
Fill with fresh coffee beans and secure lid on top of bean hopper.

The bean hopper can be removed by:

1. Rotate the Grind Size Collar to setting 60.
2. Hold the Grind Size Collar in one hand and turn the Hopper anti-clockwise to remove.

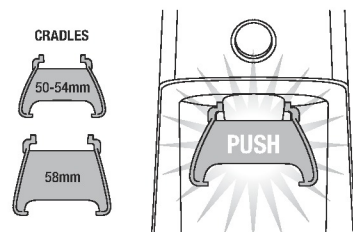
## GRINDING FOR ESPRESSO COFFEE

Use single wall filter baskets when grinding fresh coffee beans. Use the finer 1-25 settings in the ESPRESSO range.



### Step 1:

Insert the appropriate Portafilter Cradle size. Insert your portafilter into the cradle.



### Step 2:

#### Grind Amount

Press the START|CANCEL button to start grinding operation. Once you have the right amount of ground coffee in your portafilter, press the START|CANCEL button again to stop operation. It's normal for the correct amount of coffee to appear overfilled in your portafilter. Untamped coffee is approximately three times the volume of tamped coffee.

### Step 3:

#### Tamping the Ground Coffee

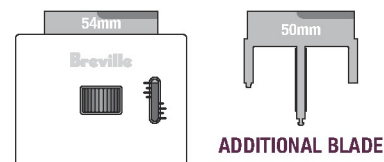
After dosing the Portafilter with freshly ground coffee, tamp down with between 30-40lbs or 15-20kg of pressure. The amount of pressure is not as important as consistent pressure every time.

### Step 4:

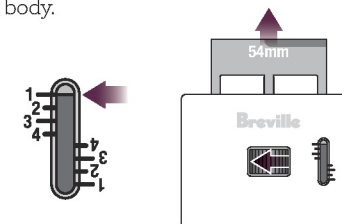
#### Trimming the Dose

The adjustable Razor™ Dose Trimming Tool allows you to trim the puck to the right level for a consistent extraction.

Select the correct width blade of the Razor™ to match the diameter of your filter basket. The Razor™ has three blades of varying widths: 58mm, 54mm and 50mm. The 58mm and 54mm are already fitted within the Razor™ body. The 50mm is separate.



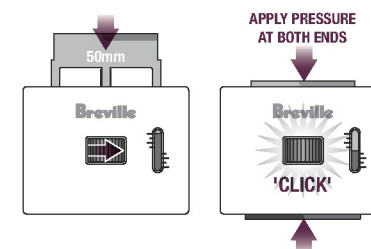
If you require the 50mm blade, turn the Adjustable Dial past #1 until the 54mm blade is fully extended and able to be pulled from the body.



### NOTE

The Adjustable Dial may feel tight as you continue to wind it towards the end of its travel.

Insert the 50mm blade into the body. Wind the Adjustable Dial until the blade is retracted past #4. Press the 50mm and 58mm blades at the same time, towards the center of the body until a "click" sound can be heard.



## OPERATING YOUR BREVILLE PRODUCT

Adjust the Razor™ to the setting in the table below for your Breville espresso machine. This is a starting point for your dose height.

Breville Espresso Machine	Portafilter Size	Dose Height
BES900/920	58mm	2
BES870	54mm	2.5
BES840	54mm	2.5
BES810	54mm	2.5
800ES	50mm	3

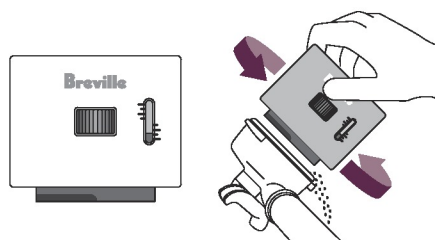
### Step 5:

#### After tamping the coffee

Insert the Razor™ into the filter basket until it rests on the rim of the basket. The blade of the dosing tool should penetrate the surface of the tamped coffee.

If the blade does not penetrate the surface of the tamped coffee, your coffee is under dosed. Increase the amount of dosed coffee.

Rotate the Razor™ back and forth while holding the portafilter on an angle over the knock box to trim off a little excess coffee.



Your filter basket is now dosed with the correct amount of coffee for your Breville espresso machine.

If using the Razor™ with a non Breville espresso machine, you will need to adjust the depth of the trimmed coffee by trial and error until you achieve approximately a 1mm gap between the group head dispersion screen and the surface of the trimmed coffee. Start with a dose that is too high, i.e. the dispersion screen leaves an imprint on the surface of the trimmed coffee when inserted and removed from the group head WITHOUT extracting. Adjust the height of the dose in small steps until you achieve this clearance. You will then have the correct dose height for your espresso machine. Adjust grind size only until you get the right rate of espresso flow, while keeping the Razor™ dose height and tamp pressure consistent.

### Step 6:

#### Select Your Grind Size

For espresso, we recommend starting with grind size setting 12 and moving the GRIND SIZE COLLAR to either coarser or finer until your preferred flavour profile is received. This should be done in conjunction with setting the grind amount (dose).

You will need to extract a shot of espresso to determine if a change in grind size and/or grind amount is necessary to achieve the correct rate of flow. Traditionally, a single shot of espresso is defined as ~ 30ml in 30 seconds and a double shot of espresso as ~ 60ml in 30 seconds.

### NOTE

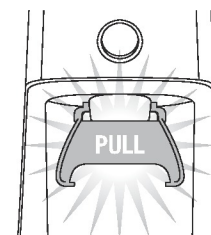
If the Grind Size Collar is tight, run the grinder by pressing the START|CANCEL button while turning the Hopper. This will release coffee grounds caught between the burrs.

## OPERATING YOUR BREVILLE PRODUCT

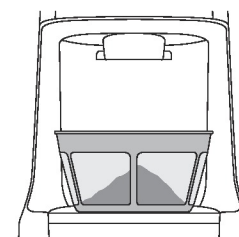
### GRINDING INTO A GRINDS CONTAINER OR COFFEE FILTER

#### Step 1:

Remove cradle by sliding out from under the grind outlet.



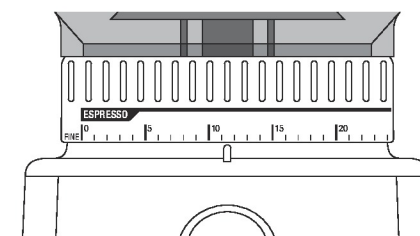
Place your container or coffee filter directly under grind outlet.



#### Step 2:

#### Choosing the right grind size

Rotate the GRIND SIZE COLLAR until it reaches the required brewing method range. Within each brew method, Percolator, Filter or French Press, there is a range of grind size settings. We recommend you start in the centre of each range, then experiment with grind size within each range until you get the flavour balance that suits you.



#### Step 3:

Press the START|CANCEL button to start grinding operation.

## CARE, CLEANING & STORAGE

### CARE, CLEANING & STORAGE

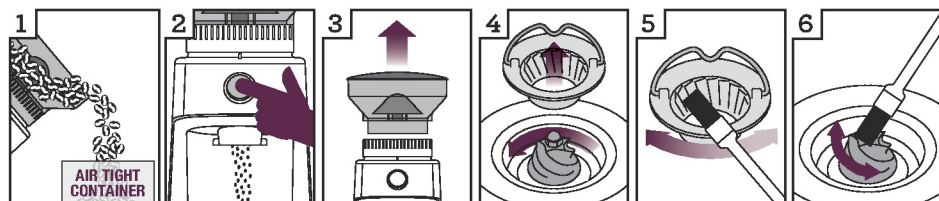
1. Empty beans from the hopper and grind out any excess beans.
2. Unplug power cord from power outlet before cleaning.
3. Wash the hopper lid and bean hopper in warm soapy water, rinse and dry thoroughly.
4. Wipe and polish exterior of appliance with a soft damp cloth.

#### NOTE

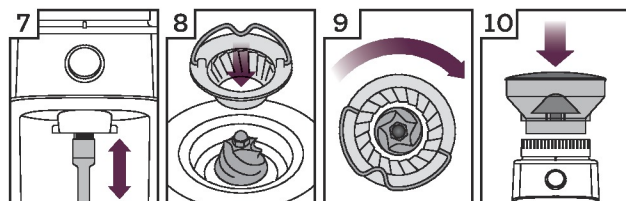
Do not use alkaline or abrasive cleaning agents, steel wool or scouring pads, as these can damage the surface. Please do not clean any grinder parts or accessories in the dishwasher.

### CLEANING CONICAL BURRS

Regular cleaning helps the burrs achieve consistent grinding results which is especially important when grinding for espresso coffee.



1. Remove coffee beans
2. Run grinder until empty
3. Unlock & remove hopper
4. Remove upper burr
5. Clean upper burr with a cleaning brush
6. Clean lower burr with a cleaning brush



7. Clean grind outlet with brush
8. Push upper burr firmly into position
9. Lock upper burr
10. Lock hopper

## COFFEE MAKING TIPS

### MAKING BETTER QUALITY COFFEE

- Freshly ground coffee is the key to making coffee with more flavour and body.
- Coffee flavour and strength is a personal preference. Vary the type of coffee beans, amount of coffee and grind size to achieve the flavour you prefer.
- Use freshly roasted coffee beans with a 'roasted on' date to maximise flavour, not a use-by or best before date.
- Use coffee beans between 5 and 20 days after the 'roasted on' date for optimal freshness.
- Store coffee beans in a dark, cool and dry place. Vacuum seal if possible.
- Buy in small batches to reduce the storage time.
- Once coffee is ground, it quickly loses its flavour and aroma. For the best results, grind beans immediately before brewing.
- Do not store beans in the bean hopper. Place them back in an airtight container.
- When storing the appliance, run grinder empty to clear ground beans left in chamber.
- Run grinder for 2 seconds to purge some coffee before each use, for maximum freshness.
- Clean the bean hopper and conical burrs regularly.

### FRENCH PRESS

Follow these easy steps for a great cup:

1. Using a variable temperature kettle, heat the appropriate volume of water to 95C. This is an ideal temperature for brewing coffee. Do not use boiling water.
2. Select grind size setting 50.
3. Grind appropriate amount of coffee for the number of cups you are brewing.
4. Place the ground coffee in the press vessel.
5. Pour the heated water into the press in a swirling manner to ensure all the ground coffee is soaked and the press vessel is full. The 'bloom' (expanding coffee and gases) should reach the top of the press.
6. Using a timer, wait 4 minutes.
7. Using a spoon, break the 'crust' (the bloom becomes dense and a bit hard).
8. Insert the French Press and carefully press down.
9. Do not press too hard. Gently release pressure by pulling up slightly and press down again if you have pressed too hard.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
<b>Grinder does not start after pressing START/CANCEL button</b>	<ul style="list-style-type: none"> <li>Grinder not plugged in</li> <li>Bean hopper not attached correctly.</li> <li>Grinder has overheated.</li> </ul>	<ul style="list-style-type: none"> <li>Plug power cord into power outlet</li> <li>Lock bean hopper into position. refer to the Bean Hopper section on page 7.</li> <li>Leave for 20 minutes to cool down and unplug power before using again.</li> </ul>
<b>Motor starts but no ground coffee coming from grind outlet</b>	<ul style="list-style-type: none"> <li>No coffee beans in bean hopper</li> <li>Grinder/bean hopper is blocked.</li> </ul>	<ul style="list-style-type: none"> <li>Fill bean hopper with fresh coffee beans</li> <li>Remove bean hopper. Inspect bean hopper and burrs for blockage. Refer to the Cleaning Conical Burrs section on page 11.</li> </ul>
<b>Can't adjust the Grind Size Collar</b>	<ul style="list-style-type: none"> <li>Grind Size Collar too tight.</li> <li>Coffee beans and grinds caught in the burrs.</li> <li>Hopper not installed correctly.</li> </ul>	<ul style="list-style-type: none"> <li>Run the grinder by pressing the START CANCEL button while turning the Hopper.</li> <li>Run the grinder by pressing the START CANCEL button while turning the Hopper.</li> <li>Unlock the hopper and install as per instruction. Refer to the Bean Hopper section on page 7.</li> </ul>

## NOTES