

the Dose Control™

Instruction Book - BCG400SIL



Breville®

Breville Consumer Support

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Breville®
Thought for food

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Due to continued product improvement, the products illustrated/photographed
in this booklet may vary slightly from the actual product.

BCG400SIL USC A15



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IMPORTANT SAFEGUARDS

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.

BREVILLE RECOMMENDS SAFETY FIRST

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and discard all packaging materials before first use.
- Close adult supervision is necessary when this appliance is used by or near children.
- To protect against electrical shock, do not immerse the power plug, power cord or motor base in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is level, clean and free of water and other substances.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Fully unwind the power cord before use. Do not allow the cord to hang over the edge of a countertop or to become knotted.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Always ensure the appliance is completely assembled before connecting to the power outlet and operating. Follow the instructions provided in this book.
- Avoid contact with moving parts.
- Check the Bean Hopper for presence of foreign objects before using.
- Do not operate this appliance for longer than 2 minutes at a time as this can cause overheating. Allow to cool for at least 2 minutes after each use. Allow the appliance to cool down 20 minutes after long operation.
- If the appliance is to be: left unattended, cleaned, moved, assembled or stored, always switch the unit OFF and unplug the cord from the power outlet.
- This appliance is for household use only. Do not use in any type of moving vehicles. Do not use the appliance outdoors, or for anything other than its intended use. Misuse can cause injury.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.

- It is recommended to regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been damaged in any way. Immediately stop use and call Breville Consumer Support.

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.

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.

CALIFORNIA

PROPOSITION 65:

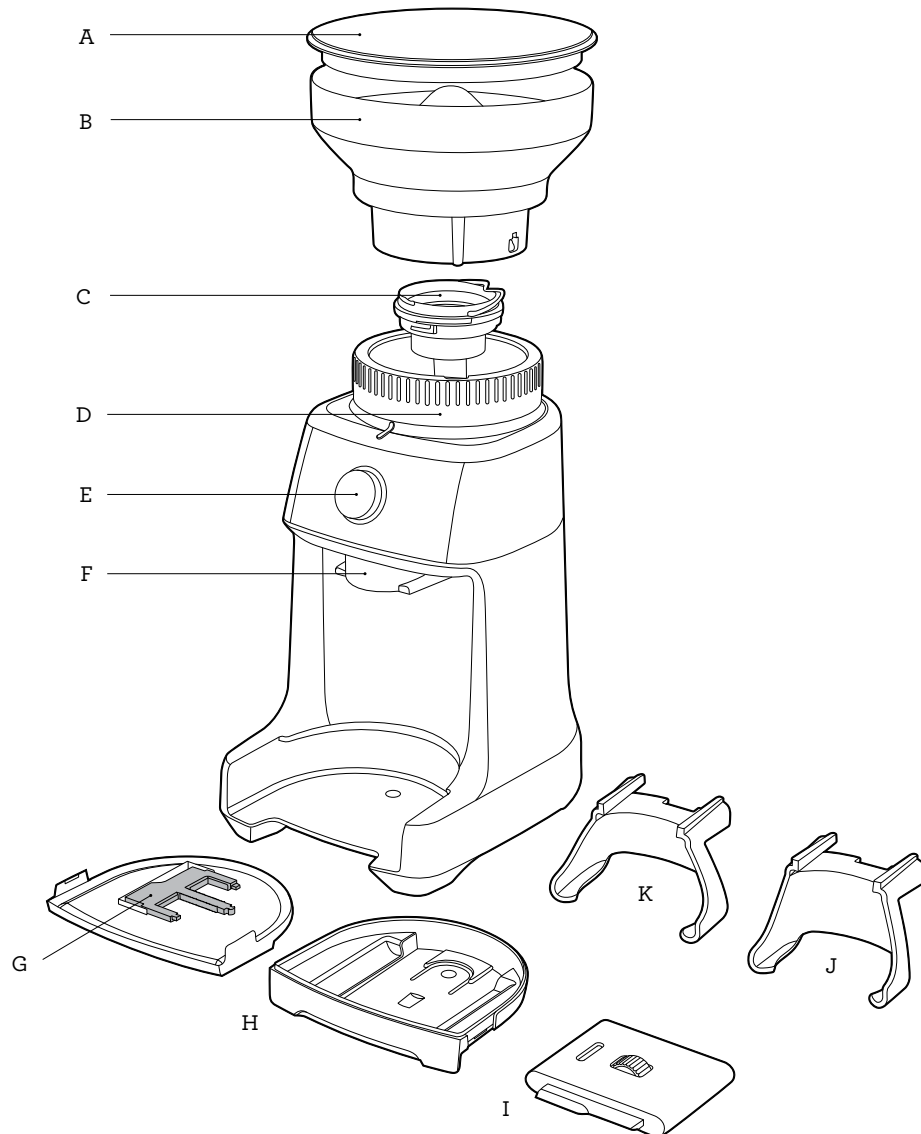
(Applicable to California residents only).

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



Components



A. Bean Hopper Lid

B. Bean Hopper
3/4lb removable bean hopper for easy cleaning.

C. Hardened Stainless Steel Conical Burrs
Maximize consistency of particle size for full flavor 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. 50mm razor blade

H. Grind Tray
Catches grind overflow. Removable for easy cleaning and accessing the Razor™ Dose Trimming Tool.

NOT SHOWN
Grinding Chamber
Minimises static before dispensing.
Automatic Thermal Safety Shut Off
Protects motor from overheating.

ACCESSORIES

I. Adjustable Razor™ Dose Trimming Tool

J. Portafilter Cradle 50-54mm

K. Portafilter Cradle 58mm



Functions

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.

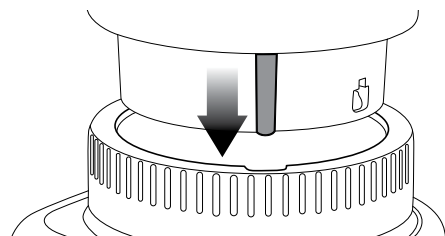
BEFORE FIRST USE

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 120V outlet.

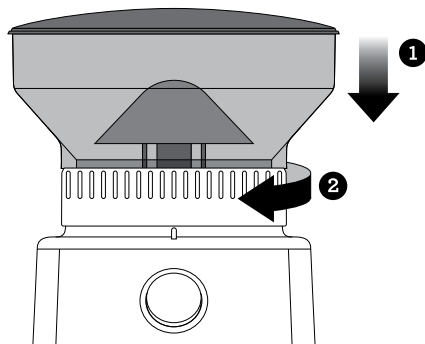
ASSEMBLING YOUR BREVILLE DOSE CONTROL™

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. Rotating the Grind Size Collar to setting 60.
2. Holding the Grind Size Collar in one hand and turn the Hopper anti-clockwise to remove.

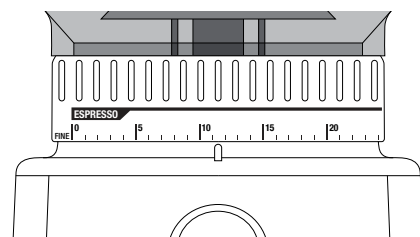


NOTE

Removing the hopper lid to hold the hopper can facilitate removing the hopper.

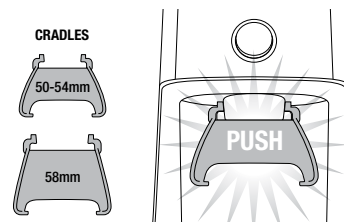
GRINDING FOR ESPRESSO COFFEE

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

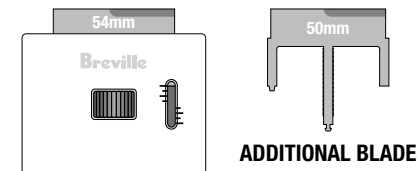
After dosing the Portafilter with freshly ground coffee, tamp down with between 30-40lbs or 15-20kg of pressure. The amount of pressure is not as important as consistent pressure every time.

Step 4:

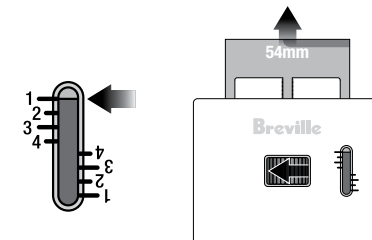
Trimming the Dose

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.



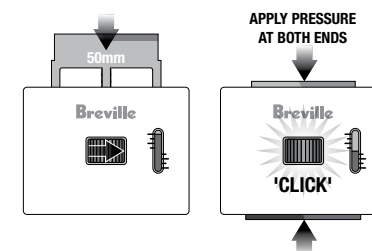
If you require the 50mm blade, turn the Adjustable Dial past #1 until the 54mm blade is fully extended and able to be pulled from the body.



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.



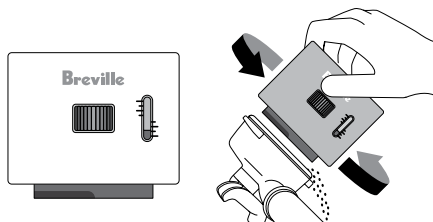
Adjust the Razor™ to the setting in the table below for your Breville espresso machine. This is a starting point for your dose height.

Breville Espresso Machine	Portafilter Size	Dose Height
BES900/920XL	58mm	2
BES870XL	54mm	2.5
BES840XL	54mm	2.5
BES810	54mm	2.5
800ESXL	50mm	3
BES250XL	50mm	3
ESP8XL	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.



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 flavor 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.



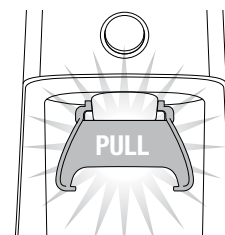
NOTE

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.

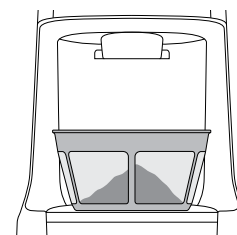
GRINDING INTO A GRINDS CONTAINER OR COFFEE FILTER

Step 1:

Remove cradle by sliding out from under the grind outlet.



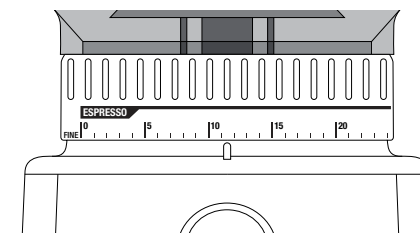
Place your container or coffee filter directly under grind outlet.



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 flavor balance that suits you.



Step 3:

Press the START|CANCEL button to start grinding operation.



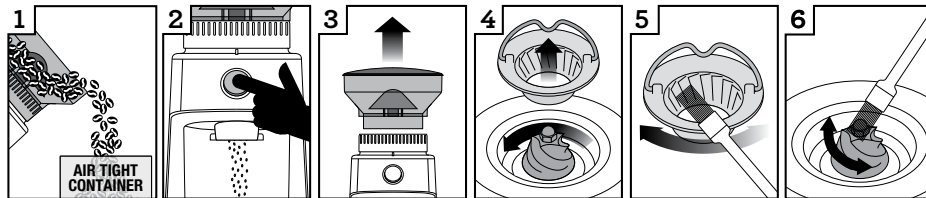
Care & Cleaning

CARE, CLEANING & STORAGE

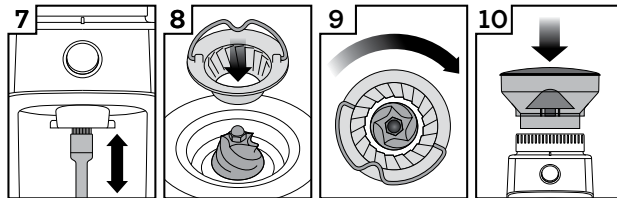
1. Empty beans from the hopper and grind out any excess beans.
2. Unplug power cord from power outlet before cleaning.
3. Remove Hopper. Refer to page 7 to remove hopper.
4. Wash the hopper lid and bean hopper in warm soapy water, rinse and dry thoroughly.
5. Wipe and polish exterior of appliance with a soft damp cloth.

CLEANING CONICAL BURRS

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



Remove coffee beans Run grinder until empty Unlock & remove hopper Remove upper burr Clean upper burr with a cleaning brush Clean lower burr with a cleaning brush



Clean grind outlet with brush Push upper burr firmly into position Lock upper burr Lock hopper



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.



Coffee Making Tips

MAKING BETTER QUALITY COFFEE

- Freshly ground coffee is the key to making coffee with more flavor and body.
- Coffee flavor and strength is a personal preference. Vary the type of coffee beans, amount of coffee and grind size to achieve the flavor you prefer.
- Use freshly roasted coffee beans with a 'roasted on' date to maximise flavor, 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 flavor 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
Grinder does not start after pressing START/CANCEL button.	<ul style="list-style-type: none">• Grinder not plugged in• Bean hopper not installed correctly.• Grinder has overheated.	<ul style="list-style-type: none">• Plug power cord into power outlet• Lock bean hopper into position. refer to the Bean Hopper section on page 7.• Leave for 20 minutes to cool down and unplug power before using again.
Motor starts but no ground coffee coming from grind outlet.	<ul style="list-style-type: none">• No coffee beans in bean hopper• Grinder/bean hopper is blocked.	<ul style="list-style-type: none">• Fill bean hopper with fresh coffee beans• Remove bean hopper. Inspect bean hopper and burrs for blockage. Refer to the Cleaning Conical Burrs section on page 11.
Can't adjust the Grind Size Collar.	<ul style="list-style-type: none">• Grind Size Collar too tight.• Coffee beans and grinds caught in the burrs.• Hopper not installed correctly.	<ul style="list-style-type: none">• Run the grinder by pressing the START/CANCEL button while turning the Hopper.• Run the grinder by pressing the START/CANCEL button while turning the Hopper.• Unlock the hopper and install as per instruction. Refer to the Bean Hopper section on page 7.

the Dose Control^{MC}

Manuel d'instructions - BCG400SIL



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