the Quick Cook™ Go

Instruction Book - LIC500



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

 Carefully read all instructions before operating the induction cooker and save for future reference.

- Remove and safely discard any packaging material and promotional labels before using the induction cooker for the first time.
- If there is a protective cover fitted to the power plug of the induction cooker, remove and safely discard the protective cover to eliminate a choking hazard for young children.
- Do not place the induction cooker near the edge of a bench top, counter or table during operation.
- •Ensure that the surface is level, clean and free of water and other substances.
- Do not place the induction cooker on any metal surface, a hot gas or electric burner, or where it could touch a heated oven.
- Position the induction cooker with at least 20cm free space around the induction cooker to prevent overheating.

- •Always operate the induction cooker on a dry, stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Position the induction cooker at a minimum distance of 20cm away from curtains, cloths and other heat sensitive materials when in use. This will allow for adequate air circulation and also help prevent the possibility of curtains and cloths discoloration due to radiated heat.
- •Do not use the induction cooker on a sink drain board.
- •Do not leave the induction cooker unattended when in use.
- If the induction cooker is not in use for an extended period, disconnect from the power outlet.

- Use only induction compatible cookware suitable for use with the induction cooker.
- Extreme caution must be used when the induction cooker is in use with an induction compatible cookware. Do not move the induction cooker during cooking or while the cookware remains on the induction cooker.
- •Do not operate the induction cooker in the vicinity of magnetically sensitive objects (e.g. magnetic cards).
- The induction cooker is not intended to be operated by means of an external timer or separate remote-control system.
- Induction cooker is marked with a hot surface symbol. The temperature of accessible surfaces will be high when the induction cooker is operating and for some time after use.

- Do not place anything on top of the induction cooker surface (except induction cooker cookware) when in use.
- •Do not place metallic utensils, non-compatible induction cookware, lids, knives, forks, spoons or other metallic objects on the induction cooker glass ceramic plate, as these may become hot when the induction cooker is switched on.
- •Do not insert sharp objects into the ventilation system.
- To avoid overheating, do not place any aluminium foil or metal plates on the induction cooker.
- •Do not touch the hot surface of the glass ceramic plate. The induction cooker itself does not heat up during cooking, but the temperature of the cookware will heat up the glass ceramic plate.

- Do not heat any opened or unopened cans on the induction cooker.
- Always switch off the induction cooker at the power outlet, then unplug the power cord and cool completely, when the induction cooker is not in use, before cleaning, before attempting to move the induction cooker, and when storing the induction cooker.
- Do not place anything between the cookware and the induction cooker cooking plate.
- Do not put heavy objects on the induction cooker.
 Maximum weight of cookware and content should not exceed 6kg.
- Beware of hot steam that comes out of the cookware during cooking or when you remove the lid.

- •Do not lift and move the induction cooker while it is operating.
- Never put empty cookware on the switched on induction cooker as this could cause the cookware to become distorted or the heating coil to become damaged.
- Do not store flammable materials and liquids near or on the induction cooker.
- Avoid hard contact between the cookware or other objects and the ceramic glass cooking plate.
- Always place the cookware within the designated cooking zone printed on the ceramic glass cooking plate during cooking.
- Only use flat bottom, induction-compatible cookware to provide full contact with the cooking zone on the glass surface during cooking to avoid the heating coil becoming damaged.

- Always use cookware with a bottom diameter between 12cm to 23cm.
- Do not place the induction Cooker in direct sunlight. Colour fading and discolouration may occur when the induction cooker is consistently exposed to UV light.
- Keep the induction cooker clean. Follow the cleaning instructions provided in this book.

MARNING

- If the glass ceramic plate surface is cracked, switch off the induction cooker to avoid the possibility of electric shock. Return the appliance to the nearest authorised Breville Service Centre for repair.
- •Before use, people with electronic implants such as pacemakers, etc., and or other health issues should consult their doctor, as the induction cooker generates a magnetic field.

- Always be mindful that after being turned off and for some time after cooking, the induction cooker will continue to radiate residual heat on the glass ceramic plate heating surface.
- •Do not use this induction cooker within reach of young children.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 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 induction cooker in water or any other liquid.

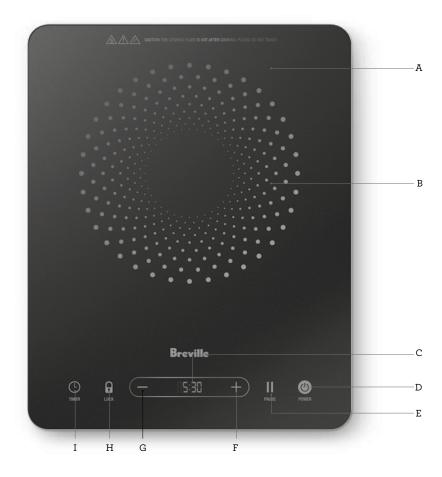
- The induction cooker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the induction cooker, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the induction cooker.
- •It is recommended to inspect the induction cooker regularly. Do not use the induction cooker if the power supply cord, plug, connector or induction cooker becomes damaged in anyway.
- Return the entire induction cooker 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 induction cooker is for household use only. Do not use this induction cooker for 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 the induction cooker. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the induction cooker. See your electrician for professional advice.
- •During electrical storms, the induction cooker should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the induction cooker and its electronic componentry.
- Always turn the induction cooker to the OFF position, switch off at the power outlet and unplug at the power outlet when the induction cooker is not in use.
- •Before cleaning, always turn the induction cooker to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the induction cooker and allow all parts to cool.

- •Do not place this induction cooker on or near a heat source, such as hot plate, oven or heaters.
- •Position the induction cooker at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS





- A. Glass Ceramic Cooktop
- B. Cooking Zone (printed area)
- C. LED Screen
- D. Power
- E. Pause
- F. Up+

- G. Down-
- H. Child Lock
- I. Timer

Not Shown:

- · Non-slip Feet under base
- · Power Cord



WHAT IS INDUCTION COOKING?

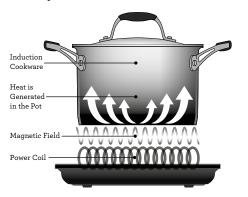
An induction cooker creates an electromagnetic field to heat the induction compatible cookware. Little energy is wasted heating the glass ceramic plate, as most of the heat is transferred directly to the food. The majority of the heat is absorbed by the cookware so the cooking surface remains cooler to the touch than most traditional cooktops making cooking faster, safer and more energy-efficient.

WHY DO YOU NEED TO USE INDUCTION-COMPATIBLE COOKWARE?

Cookware used on induction cooktops must have a flat magnetic base for the heat to transfer. Often induction-compatible cookware will be marked with a symbol on the base, however, if you are unsure if your cookware is induction-compatible, place a magnet on the base - if the magnet sticks, it should be suitable for induction cooking.



In general, cookware with a higher iron content will work best on induction cooktops. Even if a magnet sticks to the bottom of the cookware, if the heat transfer seems lacking, it may indicate that the pan has insufficient iron content.



BEFORE FIRST USE

Before using your Breville induction cooker become familiar with all the parts.

Remove and safely discard all packaging materials and promotional labels.

Wipe the glass ceramic plate surface with a soft damp cloth and dry thoroughly.

HOW TO USE YOUR QUICK COOK™ GO

- 1. Place the induction cooker on a dry, stable and level surface.
- 2. Make sure there is at least 20cm free space around the induction cooker to prevent overheating.
- 3. Position induction compatible cookware in the centre of the circular design cooking zone printed on the glass ceramic plate surface.
- 4. Insert the power plug into a 230V or 240V power outlet and switch on at the power outlet. The POWER button will flash and the LED screen will flash 'OFF'. The induction cooker is in standby mode.

RECOMMENDED TYPES AND SIZES OF COOKWARE

Material	Cookware with a bottom made of iron or magnetic stainless steel.	
Shape	Cookware with a flat bottom.	
Size	Cookware with a bottom diameter of 12-23cm depending on the cooking mode.	



To achieve maximum efficiency, it is essential to use the correct type of cookware. Refer to the cookware manufacturer to confirm suitability for induction cooking.

HOW TO OPERATE YOUR BREVILLE INDUCTION COOKER

This induction cooker comes with 10 cooking power levels for heating and cooking.

- 1. Press the button. The POWER button will illuminate and 'ON' will display on the LED screen.
- 2. Press either the + or button to begin heating. The default cooking power of 1600 will illuminate solid on the LED screen for 3 seconds and then flash 3 times before heating begins.
- 3. Set the TIMER, if required. Refer to the USING THE TIMER section in this booklet for more details on how to set the countdown timer.
- 4. Press the + or button to increase or decrease the cooking power level to the preferred level (200, 400, 600, 800, 1000, 1300, 1600, 1800, 2000, 2200). The selected cooking power level will flash 3 times on the LED screen and then illuminate solid. The induction cooker will start operating at the selected cooking power level.

NOTE

- · If the timer is set, the LED screen will alternate between the chosen cooking power level and the remaining time during operation. When the cooking time has elapsed, the induction cooker will emit beeps, stop heating and return to standby mode.
- It is recommended to operate the induction cooker at the default cooking power level and then adjust the cooking power to achieve different cooking results.
- · Before and during cooking, the cooking power can be changed by pressing the + or —button.

5. To PAUSE the induction cooker at any time during cooking, press the | | button. Heating will stop. Press the | | button again to recommence operation on the setting that was programmed.



If the induction cooker is left on PAUSE for 15 minutes, it will automatically return to standby mode and OFF will flash on the LED screen.

- 6. Press the button to stop operation. The induction cooker will beep once and OFF will flash on the LED screen. The induction cooker is now in standby mode. The fan will continue to run for approximately 60 seconds after the time has elapsed before turning off.
- 7. If using the countdown TIMER, once the cooking time has elapsed, the induction cooker will beep 5 times, then return to standby mode.
- 8. When the fan has stopped, switch the induction cooker off at the power outlet.



NOTE

Never switch off or unplug at the power outlet when the fan is still operating.

USING THE TIMER

The countdown TIMER can be set after setting the cooking power level of the induction

- 1. Press the Obutton. The TIMER button will illuminate and a default time of 0:15 will display on the LED screen.
- 2. The LED screen will flash 15 to adjust minute. Press the \pm or - button to increase or decrease the countdown time for minutes.
- 3. Press the Obutton again and the LED screen will flash 0 to adjust the hours.
- 4. Press the + or button to increase or decrease the countdown time hours. The set time will flash 3 times before starting to countdown.
- 5. Press the 🖰 button again to confirm the set time or the set time will illuminate on the display.



- The timer can be set between 1 minute and 23 hours 59 minutes.
- The LED screen will display the countdown time in seconds only from 1 minute before the cooking time has elapsed. For example, if the timer is set to 1 minute, the LED screen will display 00:01 before reducing to 00:59, 00:58, 00:57, etc.
- The TIMER button will remain illuminated during the timer countdown.
- When setting the TIMER, wait until the time displayed stops flashing and the countdown commences, as touching the + or - button while flashing will continue changing the time.
- 6. The induction cooker will begin to operate,

- and the LED screen will alternate between the cooking power level and the timer set.
- 7. To change the countdown time after the TIMER has begun, press the TIMER button once and the countdown time remaining will flash on the LED screen. Press the + or — button to change the countdown timer. The set countdown time will flash 3 times before starting to countdown. The set time will illuminate on the display. The LED screen will alternate between the cooking power level and the new time set.
- 8. To stop the TIMER at any time, press and hold the O button for 3 seconds. The timer light will no longer illuminate.
- 9. Once the TIMER has counted down, the induction cooker will beep 5 times, the timer light will no longer illuminate, OFF will flash on the LED screen and the induction cooker will return to standby mode.

CHILD LOCK

When the induction cooker is operating, press and hold the $\mathbf{\Omega}$ button for 3 seconds to enter LOCK mode. The LOCK icon will illuminate and the buttons on the control will not operate. To unlock, press and hold the button for 3 seconds again. The CHILD LOCK light will turn off.



In CHILD LOCK mode, only the CHILD LOCK button is responsive.

CONTINUOUS POWER PROTECTION

For added safety, this induction cooker comes with continuous power protection when the TIMER is not set. If the induction cooker is in operation for 2 hours without touching any button, it will beep 5 times, then return to standby mode.



Before cleaning, ensure the induction cooker LED screen is flashing OFF, the induction cooker has returned to standby mode and the fan has stopped working.

Switch the power off at the power outlet and unplug the power cord from the power outlet. Ensure the induction cooker has completely cooled down before cleaning and storing.

Wipe all external surfaces with a slightly damp soft cloth and allow to dry thoroughly. To clean the glass ceramic plate surface of any food residue, wipe with a slightly damp soft cloth using a mild detergent to remove, then dry thoroughly.

Do not place any part of the induction cooker in the dishwasher.



NOTE

Do not use abrasives, harsh cleaning solutions or metal scourer pads as these may scratch the glass ceramic plate surface and make subsequent cleaning more difficult.



WARNING

To prevent damage to the induction cooker, do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.



WARNING

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the induction cooker. If the induction cooker is exposed to oils or chemicals, turn off and unplug the induction cooker, allow to cool and use a damp soft cloth to clean the surface of the induction cooker. Dry thoroughly before use.



To protect against electric shock, do not immerse the induction cooker, power cord or power plug in water or any other liquid. Do not operate on a wet surface.

STORAGE

Ensure the induction cooker is completely cool, clean and dry following the cleaning instructions provided.

Store the induction cooker flat on the bench or in a convenient cupboard.

Do not place anything on top of the induction cooker during storage.

ERROR MODE

See Troubleshooting information provided in this book if the induction cooker displays Error code on the LED Screen.

If you cannot remedy problems, contact Breville Customer Service.



work.

PROBLEM,
Error Code
Displayed
on Screen

I/ Possible Causes What to Do

Error Code Displayed on Screen	rossible Causes	What to Do
EO	Non-compatible induction saucepan/pot has been used.	Use an induction compatible saucepan/pot.
	Induction cooker has detected no pot on the glass ceramic plate.	Place an induction pot on the glass ceramic plate and switch on the induction cooker.
El	Induction cooker has overheated.	Remove hot cookware carefully from the induction cooker.
		 Press Power button. The induction cooker will go into standby mode and the fan will run continuously to cool down the induction cooker.
		Once the fan has stopped, switch off the induction cooker at the power outlet, then unplug the power cord and cool completely.
		 Never try to hasten the cooling process by placing cold items on the glass ceramic plate - this will increase the risk of the glass ceramic plate cracking.
		NOTE: Never switch off or unplug at the power outlet when the fan is still operating.
E2	Induction cooker does not work.	Take the induction cooker to an authorised Breville Service Centre for inspection, repair and/or replacement.
E3	The voltage is too low.	Ensure the induction cooker is plugged into a 230V or 240V power outlet.
E4	The voltage is too high.	Ensure the induction cooker is plugged into a 230V or 240V power outlet.
E5	Ambient temperature of the environment is too low.	Ensure the induction cooker works in room temperature environment.
E6	Induction cooker does not	Take the induction cooker to an authorised Breville

Service Centre for inspection, repair and/or replacement.



PROBLEM/ Error Code Displayed on Screen	Possible Causes	What to Do
Induction cooker does not function	Induction cooker is not plugged in.	Plug the power plug into the power outlet and switch on the power outlet.
	Induction cooker is plugged in.	Take the induction cooker to an authorised Breville Service Centre for inspection, repair and/or replacement.
Food is not heated	Non-compatible induction saucepan/pot has been used.	Use an induction compatible saucepan/pot.
	Compatible induction saucepan/pot has been used.	Take the induction cooker to an authorised Breville Service Centre for inspection, repair and/or replacement.









Breville Customer Service Centre

Australian Customers New Zealand Customers

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