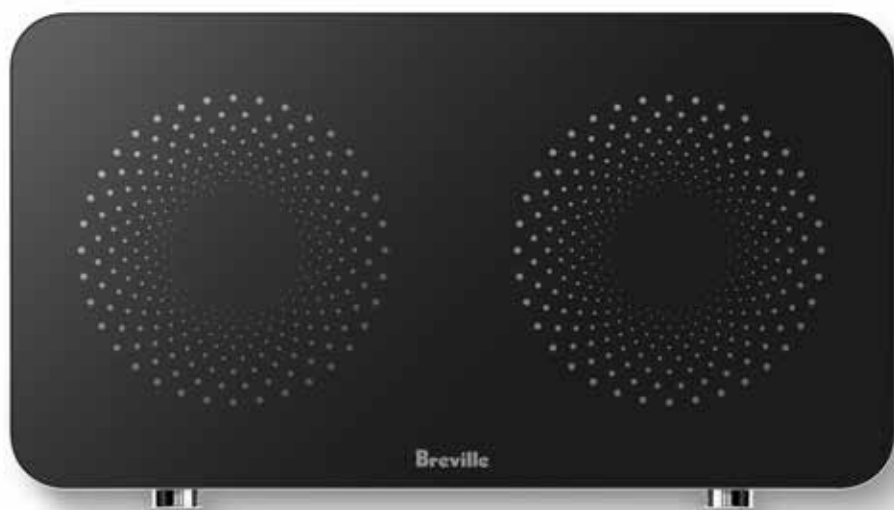


the Quick Cook™ Dual Zone

Instruction Book - LIC700



Breville®



Contents

- 2 Breville Recommends Safety First
- 9 Components
- 10 Operation
- 13 Care, Cleaning & Storage
- 14 Troubleshooting



Limited Product Warranty

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period. All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full terms and conditions please scan the QR code or

visit www.breville.com

Alternatively, call the Breville Service Centre (see back cover for contact details).



QR149

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 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.
- 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.
-  The 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-compatible cookware) when in use.
- Do not place metallic utensils, non-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 any 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 per cooktop side and 10kg combined.
- 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 21cm.
- 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.
- Do not use induction adapter plate to cook with non-induction cookware.
- If water or other liquid boils over or settles on the surface

of the induction cooker, pause cooking, dry the surface with a cloth and continue cooking. Avoid contact with ceramic glass as it may be hot during cooking.

WARNING

- 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**



Components



1. Ceramic Glass Cooktop
2. Dual Cooking Zones
3. Control Dials with LED Display Screen
4. Timer Button
5. Child Lock Button

Not Shown:

- Non-slip Feet
- Power Cord




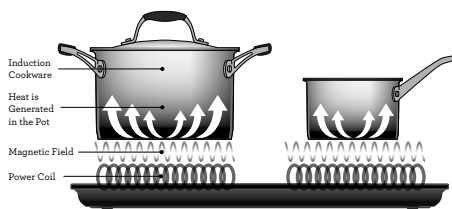
Operation

WHAT IS INDUCTION COOKING?

An induction cooker creates an electromagnetic field to heat induction-compatible cookware. 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.



RECOMMENDED TYPES AND SIZES OF COOKWARE

Material	Base made from iron or magnetic stainless steel.
Shape	Cookware with a flat bottom.
Size	Diameter of 12-21cm depending on type of cooking.



NOTE

Noise emanating from the induction cooker when turned on with cookware in place is normal.

BEFORE FIRST USE

1. Remove and safely discard all packaging materials and promotional labels.
2. Wipe the ceramic glass cooktop with a soft damp cloth and dry thoroughly.

HOW TO USE YOUR QUICK COOK™ DUAL ZONE

1. Place the induction cooker on a dry, stable, and level surface.
2. Ensure there is at least 20cm free space around the induction cooker to prevent overheating.
3. Insert the power plug into a 230V or 240V grounded outlet and switch on at the power outlet. A beep will sound, and the digital display on the dials will show "OFF". The induction cooker is now on standby mode.



NOTE

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.

4. Place your induction-compatible pot or pan in the centre of the circular design on the ceramic glass cooktop, which marks the effective induction zones.
5. To wake the unit from standby mode, press the dial for the induction zone being used once. The dial display will change from "OFF" to "ON" to indicate the unit is now ready to use.
6. Rotate the dial to select the desired wattage (300-1800W). The digital display on the dial will indicate the chosen wattage, such as "1800".
7. Once the wattage has been selected, the display will flash three times, and the corresponding cooktop will begin heating.

WATTAGE DISTRIBUTION FOR COOKING ZONES

The induction cooker optimises power usage across its dual cooking zones. The wattage distribution varies depending on whether one or both cooking zones are in use. The following guide outlines how power is allocated in different cooking situations.



NOTE

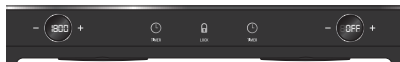
When both cooking zones are in use, users may notice slightly reduced performance when compared with the same wattage setting when using a single cooking zone. This is normal as the appliance will dynamically adjust the power wattage shared across both zones to optimise power usage.

1. Single Zone Cooking

When using a single cooking zone, the maximum available power is 1800W. The other zone remains off.

Example:

1800W | OFF

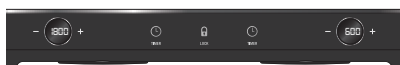


2. Dual Zone Cooking

When both cooking zones are in use, the maximum combined wattage is 2400W. The power can be distributed between the two zones as follows:

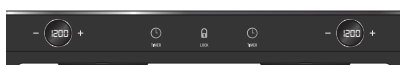
Example: different wattage on each zone with total maximum combined 2400W

1800W | 600W




Example: equal wattage on each zone with maximum combined 2400W

1200W | 1200W



TIMER

The countdown TIMER can be set once the induction cooktop commences heating.

1. Press the  button to enable the timer function. For the relevant cooking zone, "000" will display on the corresponding control dial.
2. Rotate the dial to adjust the timer within the following ranges and increments:
 - 0 to 15 minutes: Adjust in 1-minute increments.
 - 15 to 55 minutes: Adjust in 5-minute increments.
 - 1 hour to 10 hours: Adjust in 1-hour increments.
3. After setting the timer, wait for 3 seconds for the unit to automatically start. The digital display will alternate between showing the wattage and the timer countdown.
4. Once the cooking time elapses, the unit will emit three beeps, and "000" will be displayed on the LED screen of the corresponding dial. At this point, the cooktop associated with that timer will stop heating.



NOTE

To cancel the timer during operation, press the timer button once. When the timer is cancelled, "000" will be displayed on the LED screen of the corresponding dial.

CHILD LOCK

The CHILD LOCK mode can be activated at any time, even during cooking, and will disable all the buttons and dials, except for turning ON/OFF.

1. Long-press the child lock button for 3 seconds to activate child lock. The digital display will show "LOC."
2. During operation, the display will alternate between the wattage, countdown timer, and "LOC."
3. Long-press the child lock button for 3 seconds to exit child lock mode.



NOTE

Operation of the induction cooker can be stopped by pushing the ON/OFF dial, even when CHILD LOCK mode is activated.



NOTE

If the unit is turned off or timer has elapsed while CHILD LOCK is still activated, "LOC" will flash on the dial.

To turn the unit back on, press and hold the child lock button for 3 seconds to deactivate child lock, or switch off at the power outlet, then switch back on.



Care, Cleaning & Storage

1. Before cleaning, check that “OFF” is displayed on the control dial, indicating that it is in standby mode, the fan has stopped operating, and the ceramic glass cooktop has returned to room temperature.
2. Switch off at the power outlet and unplug the power cord from the outlet.



NOTE

Ensure the induction cooker has completely cooled down before cleaning and storing.

3. Wipe all external surfaces with a slightly damp, soft cloth and allow to dry thoroughly. To clean any food residue off the ceramic glass cooktop, wipe with a slightly damp, soft cloth, using a mild detergent, then dry thoroughly.
4. 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 ceramic glass cooktop 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.



WARNING

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.



Troubleshooting

Problem/Error Code Displayed on Screen	Possible Causes	What to Do
No beep sound or lights displayed on dials after plugging unit into power outlet.	<ul style="list-style-type: none">• Improper connection between the plug and the outlet.	<ul style="list-style-type: none">• Check the connection and ensure the outlet is working.
	<ul style="list-style-type: none">• Malfunctioning power outlet	<ul style="list-style-type: none">• Verify the presence of electrical power within the household. If there is power, check if the power outlet where the induction cooker is plugged in is functioning properly. Try plugging another device into the same outlet to confirm if it is supplying power.• If the problem persists after performing these checks, contact the Breville Customer Service Centre.
	<ul style="list-style-type: none">• There is no power in the house	<ul style="list-style-type: none">• Verify the presence of electrical power within the household. If power is absent, switch the unit off and wait for the power to return before turning the unit back on.• If the problem persists, contact the Breville Customer Service Centre.
Cookware is not heating up despite the cooling fan working, and wattage displayed on the dial indicates that the unit is operational.	<ul style="list-style-type: none">• Cookware incorrectly positioned on the cooktop surface.	<ul style="list-style-type: none">• Ensure that cookware is placed on the centre of the effective induction zone marked by the circular design on the cooktop.
Heating suddenly stops during operation.	<ul style="list-style-type: none">• Cooking timer has completed, or cookware moved.	<ul style="list-style-type: none">• Check the timer, cookware position, and ensure vents are not blocked.
Power setting is not functioning as expected.	<ul style="list-style-type: none">• Incorrect settings or cookware.	<ul style="list-style-type: none">• Verify settings and use flat-bottom induction compatible cookware.



Troubleshooting

Problem/Error Code Displayed on Screen	Possible Causes	What to Do
E0	<ul style="list-style-type: none">• No cookware detected, or cookware is not compatible with induction cooking	<ul style="list-style-type: none">• Place induction-compatible cookware on the unit.
E1	<ul style="list-style-type: none">• Internal temperature too high.	<ul style="list-style-type: none">• Consult the Breville customer service centre.
E2	<ul style="list-style-type: none">• IGBT has overheated.	<ul style="list-style-type: none">• Consult the Breville customer service centre.
E3	<ul style="list-style-type: none">• Voltage is too low.	<ul style="list-style-type: none">• The input voltage is too low.
E4	<ul style="list-style-type: none">• Voltage is too high.	<ul style="list-style-type: none">• The input voltage is too high.
EC	<ul style="list-style-type: none">• Synchronising circuit failure or damaged coil.	<ul style="list-style-type: none">• Consult the Breville customer service centre.

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com.au

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.co.nz

Breville®

Master Every Moment™

Quick Cook and Breville are trademarks of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2024.

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