

the Sommelier™

Instruction Book - BWD600



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

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- 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 the use of the appliance in a safe way and understand the hazards involved.
- Remove and safely discard any packaging material and promotional labels

before using the appliance for the first time.

- Always operate the appliance on a stable and heat resistant surface.
- Always operate the appliance in a clean, free of dust, non-corrosive, and non-toxic gas environment. Make sure the bottom of the appliance is properly ventilated during operation.
- Do not place the appliance on or near a hot gas burner, electric element or where it could touch a heated oven.
- Ensure the unit has at least 10cm of clearance from all side panels.
- Some surfaces may be hot, use caution when touching or lifting the unit or accessories.
- Do not use harsh or abrasive materials when cleaning any part of this appliance such as steel wool or scoring pads.

- Only use power cord and accessories sold by Breville.
- Do not fill the glass carafe above MAX line.
- Do not place any object on top of the appliance.
- This appliance is mostly designed to oxygenate wine. In some cases, it can also be used with liquor.
- The glass carafe is not dishwasher safe.
- Do not use the glass carafe if it is broken.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind cord before use.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plug or appliance in water or any other liquid.

- Do not let the cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- Do not leave the appliance unattended when in use.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance 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 appliance by a person responsible for their safety.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Care & cleaning shall not be made by children.
- This appliance is recommended for

household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats.

- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, power plug, or appliance becomes damaged in anyway. Immediately stop using the unit and call Breville Consumer Support.
- Close supervision is necessary when the appliance is near children.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact customer service telephone number for information on examination, repair, or adjustment.
- Do not use outdoors.

SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power cord to reduce the risk of personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord.

Longer detachable power cords or extension cords are available and may be used if care is exercised. 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 counter-top or table

where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.



NOTE

This appliance has a three wire grounded plug. To reduce the risk of electric shock, this plug will fit in a polarised outlet only one way. If the plug does not fit properly into the outlet, contact a qualified electrician.

Do not use an adaptor or modify the plug in any way. Do not connect the appliance to an external switch or device (such as a timer, monitor or remote circuit) that can be switched on and off.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



Components



- A. 750ml glass carafe
- B. Main unit
- C. LCD display
- D. TIME dial
- E. POWER button

- F. STOP / RESET button
- G. START button
- H. Air filter mesh (underneath)
- I. Power cord (not shown)
- J. Spare air filter mesh (not shown)



Assembly

BEFORE FIRST USE

Unpack all parts and accessories before removing and safely discarding all packaging material and promotional labels. Ensure the power cord is unplugged from the power outlet.

Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface. Rinse and dry thoroughly.

Rinse the glass carafe with warm water and let dry.



CAUTION

The glass carafe is fragile. Use caution especially for the thin part that connects carafe bottom and central pole. Do not apply force on the central pole.



Functions

FIRST USE

1. Fill the glass carafe with wine above MIN line and below MAX line.



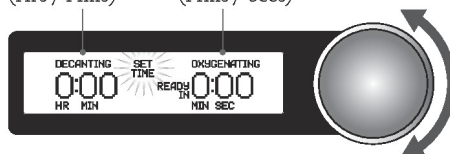
NOTE

The carafe is not calibrated for commercial or scientific use. Height may vary +/- 2mm.

2. Place the carafe on the main unit.
3. Press POWER button to turn the So₂mmelier on.
4. The LCD will prompt you to set time.

Traditional
decanting time
(Hrs / Mins)

The So₂mmelier
oxygenating time
(Mins / Secs)



5. Rotate TIME dial to set the time.
Oxygenating time is the actual duration for the So₂mmelier. You can refer to decanting time if you want to compare with traditional decanting time recommendation.



NOTE

See 'Oxygenating time recommendation' on page 9 or download 'iFAVINE mini' app from iOS App Store or Google Play Store for recommended duration.

6. Press START to start oxygenating process.



7. 'READY IN' label next to oxygenating time will flash and the timer will start counting down toward 0.



NOTE

During oxygenating process, decanting time will stay static.



NOTE

You can pause the process by pressing STOP/RESET button. Resume by pressing START button, or reset the timer by pressing STOP/RESET button once again.

8. When the process is done, the LCD will show 'READY'. Your wine is ready now.



NOTE

The So₂mmelier will turn off when it has not been used for 30 minutes.

REPEATING THE PREVIOUS CYCLE

1. Press START button to reset the time to the previous oxygenating cycle.
2. Press START button once again to start the process.

RESET

Press STOP/RESET button to set the timer to default.



OXYGENATING TIME RECOMMENDATION

COUNTRY	VARIETIES	RECOMMENDED TIME (MINS:SECS*)		
		5 Years	10 Years	15 Years
France	Cabernet Sauvignon	1:15	0:45	0:15
	Merlot	0:45	0:30	0:15
	Syrah	1:15	0:45	0:15
	Bordeaux Blend	1:30	0:45	0:15
	Pinot Noir	1:00	0:30	0:15
Australia	Shiraz	1:30	0:45	0:15
	Cabernet Sauvignon	1:30	0:45	0:15
	Pinot Noir	1:15	0:45	0:15
	Bordeaux Blend	1:45	1:00	0:15
	GSM	2:00	1:00	0:30
United States	Zinfandel	1:15	0:45	0:15
	Cabernet Sauvignon	1:30	0:45	0:15
	Merlot	1:00	0:30	0:15
	Pinot Noir	1:15	0:45	0:15
	Norton	1:15	0:45	0:15
	Frontenac	1:30	0:45	0:15
	Bordeaux Blend	1:45	1:00	0:15
Italy	Sangiovese	2:15	1:15	0:30
	Barbera	1:45	1:00	0:15
	Nebbiolo	2:00	1:00	0:30
	Nero d'Avola	2:00	1:00	0:30
	Cabernet Sauvignon	1:30	0:45	0:15
	Merlot	1:00	0:30	0:15
	Bordeaux Blend	2:00	1:00	0:30

*Mins:Secs for the So₂mmelier oxygenating, Hrs:Mins for traditional decanting



OXYGENATING TIME RECOMMENDATION

COUNTRY	VARIETIES	RECOMMENDED TIME (MINS:SECS*)		
		5 Years	10 Years	15 Years
Spain	Tempranillo	2:00	1:00	0:30
	Grenache	1:30	0:45	0:15
	Graciano	1:30	0:45	0:15
	Cabernet Sauvignon	1:15	0:45	0:15
	Merlot	1:00	0:30	0:15
	Bordeaux Blend	1:30	0:45	0:15
Chile	Cabernet Sauvignon	1:30	0:45	0:15
	Merlot	1:00	0:30	0:15
	Bordeaux Blend	1:45	1:00	0:15
	Carmenere	1:30	0:45	0:15
	Syrah	1:45	0:45	0:15
Argentina	Malbec	1:30	0:45	0:15
	Cabernet Sauvignon	1:30	0:45	0:15
	Merlot	1:00	0:30	0:15
	Bordeaux Blend	1:45	1:00	0:15
	Syrah	1:30	0:45	0:15

*Mins:Secs for the So₂mmelior oxygenating, Hrs:Mins for traditional decanting



For more information, download 'iFAVINE Mini' app.



Search for your wine in a database of 500,000 within the app.



Tips

Decanting

The right storage and the right preparation can literally transform a wine. Decanting involves delivering purified oxygen to wine to enhance flavours, creating a softer texture and introducing dynamic tastes.

It is important to set the right oxygenating time as excess oxygen can result in loss of fruit characters, reduced aroma, and bitterness. Refer to experts' recommendation in this booklet or iFAVINE Mini app. Also we recommend trying different settings as the ideal decanting time can vary depending on personal taste and wine age. In general, highly extracted, heavily wooded, youthful, or reds need longer decanting, while the more delicate, aged, or whites only need light decanting.



NOTE

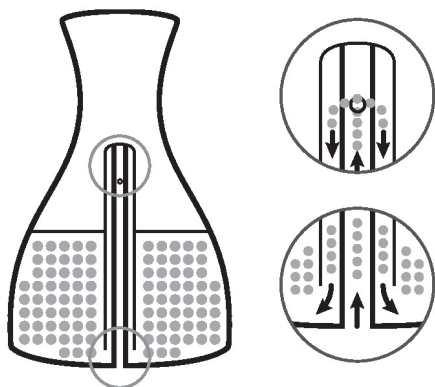
We recommend you to try short cycles multiple times to figure out the ideal duration, as decanting too much can ruin the wine.

Highly Purified & Concentrated Oxygen

The So₂mmelier filters the ambient air to remove any impurities (moisture, dust, odors) and isolates oxygen from nitrogen and CO₂. It aerates wine with a constant flow of purified and highly concentrated oxygen. This means that any wine will be served with a constant quality no matter when or where it is decanted.

Hand Made Glass Carafe

Purified and highly concentrated oxygen flows upwards into the specially designed tube inside the glass carafe. It then reverses direction, and flows downwards and back out into every particle of wine.



The glass carafe evenly diffuses oxygen throughout the entire wine, not just surface. It rounds out tannins to provide smooth mouthfeel, and sublimates all aromas for the full flavour of the wine.

Time Efficiency



Decanting

Oxygenating

The So₂mmelier reduces the decanting time from hours to just minutes, retaining the full flavours and aromas that winemaker intended to deliver to your palate. This prevents prolonged exposure of the wine to damaging elements and ambient temperature. As a result, it preserves all the complicated flavours and aromas.



Care & Cleaning

ADDITIONAL CARAFE

Additional 750ml carafe or 200ml carafe is available at Breville.com.

CLEANING THE GLASS CARAFE

When finished using, rinse with warm water and let dry. You can add some sea salt to rinse it more thoroughly. Rinse by swirling the water in circular motion.



CAUTION

The glass carafe is fragile. Use caution especially for the thin part that connects carafe bottom and central pole. Do not apply force on the central pole.

CLEANING THE MAIN UNIT

Disconnect from power outlet. Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface. Rinse and dry thoroughly.

AIR FILTER MESH REPLACEMENT

When the mesh is dusty, wash and dry it for reuse or replace with the spare one provided.



Troubleshooting

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
The So ₂ mmelier is overheated.	<ul style="list-style-type: none">• The air filter is not properly ventilated.	<ul style="list-style-type: none">• Ensure there is no blockage for the air filter.
Wine is not decanted enough.	<ul style="list-style-type: none">• Time was too short.	<ul style="list-style-type: none">• We recommend you to try short cycles multiple time to figure out the ideal duration.
Decanting quality is not consistent.	<ul style="list-style-type: none">• Volume is too much or too less.	<ul style="list-style-type: none">• Ensure level of the liquid is between MIN and MAX.



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