

# *the Risotto Plus™*

BRC600



EN QUICK GUIDE

# **Sage®**

- 2 We Recommend Safety First
- 7 Getting To Know Your New Appliance
- 8 Operating Your New Appliance
- 10 Slow Cooking
- 10 Steaming
- 11 Care & Cleaning
- 12 Troubleshooting
- 13 Guarantee

## **SAGE® RECOMMENDS SAFETY FIRST**

**At Sage® 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**

- A downloadable version of this document is also available at [sageappliances.com](http://sageappliances.com)

- 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.
- Remove and safely discard any packaging material and promotional labels before using the appliance 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 this Risotto Plus™.
- Do not place the Risotto Plus™ near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Position the lid so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Always ensure the Risotto Plus™ is properly assembled before use. Follow the instructions provided in this book.
- Always operate the Risotto Plus™ on a stable and heat resistant surface.

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- Use the removable cooking bowl supplied with the Risotto Plus™. Do not use any other bowl inside the Risotto Plus™ housing.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Do not operate the Risotto Plus™ on a sink drain board.
- Do not touch hot surfaces. Use the handle for lifting and carrying the Risotto Plus™.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the Risotto Plus™ housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.
- Keep the Risotto Plus™ clean. Follow the cleaning instructions provided in this book.
- Never plug in or switch on the Risotto Plus™ without having the removable cooking bowl placed inside the Risotto Plus™ housing.
- Do not place food or liquid in the Risotto Plus™ housing. Only the removable cooking bowl is designed to contain food or liquid.
- Never operate the Risotto Plus™ without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid and or removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the Risotto Plus™ housing, only into the removable cooking bowl.
- Do not leave the Risotto Plus™ unattended when in use.
- Extreme caution must be used when the Risotto Plus™ contains hot food and liquids. Do not move the appliance during cooking.
- The temperature of accessible surfaces will be high when the Risotto Plus™ is operating and for some time after use.
- Do not place anything, other than the lid, on top of the Risotto Plus™ when assembled, when in use and when stored.
- Always insert the connector end of the power cord into the appliance inlet before inserting power plug into the power outlet and switching on appliance. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.

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- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooded or plastic utensils. Always position steam vent on lid away from yourself to avoid scalding from escaping steam.
- Ensure the removable cooking bowl is correctly positioned in the Risotto Plus™ base before you commence cooking.
- The appliance connector must be removed before the Risotto Plus™ is cleaned and that the appliance inlet must be dried before the Risotto Plus™ is used again.
- To prevent damage to the Risotto Plus™ do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.
- Always have the glass lid placed correctly into position on the appliance throughout operation of the appliance unless states in the recipe to have it removed.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time shatter into many small pieces without apparent cause.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 220–240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service or go to [sageappliances.com](http://sageappliances.com)
- 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.**
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- The installation of a residual current device (safety switch) is recommended to provide

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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.

- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance 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.
- This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way or maintenance other than cleaning is required, immediately cease use of the appliance and contact Sage Customer Service or go to [sageappliances.com](http://sageappliances.com)

### **IMPORTANT**

***Fully unwind the cord before use. Ensure appliance is fully cooled before storing power cord inside removable cooking bowl.***

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The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.



To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.

# SAVE THESE INSTRUCTIONS

## GETTING TO KNOW YOUR NEW APPLIANCE



- A. Tempered domed glass lid
- B. Removable non-stick cooking bowl
- C. Cool-touch handles
- D. Removable power cord (not shown)
- E. RISOTTO setting
- F. SAUTÉ / SEAR setting
- G. RICE / STEAM setting

- H. LOW SLOW COOK setting
- I. HIGH SLOW COOK setting
- J. KEEP WARM
- K. START / CANCEL button
- L. Stainless steel steaming tray
- M. Rice scoop and serving spoon



### Rating Information

220-240V ~ 50-60Hz 640-760W

# OPERATING YOUR NEW APPLIANCE

## BEFORE FIRST USE

Before first use, remove all packaging material and promotional labels and wash the non-stick removable cooking bowl, stainless steel steaming tray and glass lid in hot soapy water, rinse and dry thoroughly.

## HOW TO MAKE RISOTTO

### SAUTÉ / SEAR setting

1. Ensure exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface).
2. Plug power cord into a 220–240V power outlet. The START / CANCEL button and RISOTTO button surround will illuminate in white.
3. Press the SAUTÉ / SEAR button, the button surround will illuminate in white. Press the START / CANCEL button to activate the setting, the button surround will illuminate red.
4. Cover with lid and allow to pre-heat for approximately 2–3 minutes (do not pre-heat for longer than 5 minutes).
5. Add oil / butter and allow to heat / melt for approximately 1 minute.
6. If using chicken or seafood in the recipe, sear in small batches, cover with lid and stir occasionally until food is cooked. Remove from cooking bowl.
7. Add extra oil / butter to cooking bowl if necessary or if recipe states. Allow to heat for approximately 1 minute.
8. Add ingredients such as onions and garlic. Sauté, cover with lid if necessary and stir occasionally for about 4 to 5 minutes or until cooked to desired brownness.
9. Stir in Arborio or Carnaroli rice and mix well. Sauté for approximately 2–3 minutes, stirring occasionally.
10. Pour in wine (if using) and cook uncovered until rice has absorbed all liquid and alcohol has evaporated, stirring frequently.
11. Press the START / CANCEL button to stop the SAUTÉ / SEAR setting.
12. Refer to step 1 in the RISOTTO setting section below.

### RISOTTO Setting

1. Follow steps 1–11 in the SAUTÉ / SEAR setting section above.
2. Add stock or water and stir well. Cover with lid and press the RISOTTO button, then press the START / CANCEL button to activate the setting. The START / CANCEL button surround will illuminate red and cooking will commence.
3. Allow to cook until the ready beeps sound and the Risotto Plus™ automatically switches to the KEEP WARM setting. This will take approximately 20–30 minutes depending on the recipe.
4. Remove lid and stir well using the serving spoon provided.
5. The Risotto Plus™ will remain on the KEEP WARM setting for 30 minutes before switching OFF. However, risotto is best served as soon as possible after completion of cooking.

## RICE

### RICE / STEAM setting

1. Use the Risotto Plus™ rice scoop provided to measure the required quantity of rice. Always measure level scoops, not heaped.
2. Place measured rice into a separate bowl and wash with cold water to remove any excess starch. The rice is ready for cooking when water runs clear from the rice. Drain well.
3. Ensure the exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface) (Fig 1).



### CAUTION!

Fig. 1

1. Before starting to cook, clean the bottom of the inner pot and the surface of the heating plate.
2. To ensure the pot is sitting flat on the heating plate, turn the pot clockwise and anti clockwise inside the rice cooker.
3. The pot must be properly positioned inside the rice cooker or the unit will not work and may become damaged.

## OPERATING YOUR NEW APPLIANCE

4. Add the washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side.
5. Add water using the following ratios:  
White Rice =  
1 scoop rice : 1 scoop water.  
Brown Rice =  
1 scoop rice : 1½ scoops water.
6. Place the glass lid into position.
7. Plug power cord into 220–240V power outlet. The START / CANCEL button and RISOTTO button surround will illuminate in white.
8. Press the RICE / STEAM button, then press the START / CANCEL button to activate the setting. The START / CANCEL button surround will illuminate red and cooking will commence.
9. When cooking is complete, the ready beeps will sound and the Risotto Plus™ will automatically switch to the KEEP WARM setting for up to 5 hours.
10. Open the lid and turn the rice over with the serving spoon provided. Replace the lid and allow the rice to stand for 10–15 minutes before serving. This allows any excess moisture to be absorbed, resulting in a fluffier rice texture.

### NOTE

Do not remove the glass lid until ready to serve (except for when turning over rice after cooking is complete or as suggested in the recipes).

### NOTE

To stop the KEEP WARM setting, unplug the power cord.



### IMPORTANT

***Do not interfere with the automatic selector control during operation.***



### WARNING

***Before removing the non-stick cooking bowl from housing, always ensure the power cord is unplugged. Always ensure appliance is switched off at the power outlet and power cord is unplugged.***

### NOTE

The Risotto Plus™ rice scoop is not a standard metric measuring cup.

1 Risotto Plus™ rice scoop is equal to 150g of uncooked rice and 180ml of water. If your Risotto Plus™ rice scoop is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 10 scoop maximum line in the removable cooking bowl:

White Rice = 1 scoop rice + 1 scoop water

Brown Rice = 1 scoop rice + 1½ scoops water

} Using the Risotto Plus™ rice scoop

## SLOW COOKING

### SEAR SETTING

1. Ensure exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface).
2. Press the SAUTÉ / SEAR button, the button surround will illuminate white. Press the START / CANCEL button to activate the setting, the button surround will illuminate red.
3. Cover with lid and allow to pre-heat for approximately 2–3 minutes (do not preheat for longer than 5 minutes).
4. Add oil / butter and allow to heat / melt for approximately 1 minute with the lid on.
5. Always sear meat and poultry in small batches. Cover with lid and cook, stirring occasionally until food is evenly browned. Remove from cooking bowl. When finished searing, proceed to the Slow Cook Settings section below.

### Slow Cook Settings

The Risotto Plus™ has two slow cook settings: Low and High. Use the recommended guidelines below to determine cooking time and heat settings. A general rule of thumb for most slow cooked meat and vegetable recipes is:

### Setting Cooking Time

LOW: 6–7 hours

HIGH: 3–4 hour

As a guide meats such as chicken or small pieces of meat will have best results when cooked on high for 3–4 hours. Larger pieces of meat such as lamb shanks will have best results when cooked on low for 6–7 hours.

### Low or High Slow Cook Settings

1. Add all ingredients into the cooking bowl, ensuring denser foods are spread evenly across the bottom of the bowl and not heaped to one side and the liquid level is between MIN and MAX markings on the bowl.
2. Place the glass lid into position.
3. Press the SLOW COOK LOW OR SLOW COOK HIGH button, then press the START / CANCEL button to activate the setting. The START / CANCEL button surround will illuminate red and cooking will commence.
4. Allow to cook until the ready beeps sound. The unit then automatically switches to KEEP WARM setting.
5. The Risotto Plus™ will remain on the KEEP WARM setting for 5 hours before switching OFF.

## STEAMING

Foods may be steamed by placing food in the stainless steel steaming tray over stock or water and covering with the glass lid. Keep the glass lid on while steaming food unless the recipe or chart specifically states to remove the lid. By removing the lid unnecessarily steam is lost and the cooking time will be extended.

### NOTE

Hot liquid can be added during the steaming process.

### KEEP WARM SETTING

The Risotto Plus™ will automatically switch to the KEEP WARM setting once the RICE, RISOTTO and SLOW COOK settings have finished cooking. It will keep KEEP WARM for up to 5 hours on the RICE and SLOW COOK settings and up to 30 minutes on the RISOTTO setting.

## CARE & CLEANING

Unplug the power cord from the power outlet.

Allow all parts to cool before removing the removable cooking bowl. Wash the removable cooking bowl, stainless steel steaming tray and glass lid in hot, soapy water, rinse and dry thoroughly.

We do not recommend that any parts of your Risotto Plus™ are washed in a dishwasher as harsh detergents and hot water temperatures may stain or distort the removable cooking bowl and accessories.

Do not use abrasive cleaners, steel wool, or metal scouring pads as these can damage the non-stick surface.

The housing can be wiped over with a damp cloth and then dried thoroughly.

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

### NOTE

If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot, soapy water and leave to stand for approximately 10 minutes before cleaning.



### WARNING

***The appliance connector must be removed before the Risotto Plus™ is cleaned and that the appliance inlet must be dried before the Risotto Plus™ is used again.***

***To prevent damage to the Risotto Plus™ do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.***

***Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the Risotto Plus™ housing or cooking bowl as these can damaged the housing or the coating of the cooking bowl.***

***Do not immerse housing or power cord in water or any other liquid as this may cause electrocution.***

## TROUBLESHOOTING

PROBLEM	WHAT TO DO
<b>The Risotto Plus™ suddenly switches off.</b>	<ul style="list-style-type: none"><li>• Ensure power plug is connected properly to the appliance and to power outlet.</li><li>• The appliance has been stressed or has overheated due to cooking conditions. Push the desired cooking button and then the START / CANCEL button to reset and continue cooking. Allow a few minutes for appliance to reheat and continue cooking.</li></ul>
<b>The Risotto Plus™ has switched to KEEP WARM setting before cooking is complete.</b>	<ul style="list-style-type: none"><li>• Press the START / CANCEL button to reset. Then, select the desired cooking method to continue cooking.</li></ul>

## GUARANTEE

### 2 YEAR LIMITED GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit [www.sageappliances.com](http://www.sageappliances.com).



**NOTES**

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