

Breville

the Hot Wok & Steam™
Instruction Booklet



BEW820

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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

- Remove and safely discard any packaging material and promotional labels before use.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles or knobs where available.
- Do not place the appliance near the edge of a bench or table during operation. Ensure that the surface is dry, level, clean and free of any liquid and other substances.
- Always operate the appliance on a stable and heat resistant surface. Do not use on a cloth-covered surface, and position the appliance at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the appliance on a sink drain board.
- When operating the appliance, ensure the power cord is kept away from any heat source including the surface of the appliance.
- Always fully insert temperature control probe into probe socket before inserting power plug into the power outlet and switching on. Ensure the probe socket is completely dry before inserting the temperature control probe.
- The wok must be used with the temperature probe provided. Do not use any other temperature probe or connector.
- Ensure the temperature control probe has cooled before removing it from the appliance.
- Always remove the temperature control probe before cleaning the appliance.
- If using plastic utensils, do not leave in the wok when hot.
- Do not place hot glass lid under cold water.
- Do not place anything on top of the appliance lid when the lid is closed, when in use and when stored.
- Do not use for deep frying.
- Extreme caution must be used when the appliance contains hot oil or other liquid. Do not move the appliance during cooking. Allow the wok to cool before removing oil or other liquid.

- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance. Keep the appliance clean and refer to care and cleaning section.
- Do not attempt to operate the appliance by any method other than those described in this booklet. Do not leave the appliance unattended when in use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Connect only to a 230V or 240V power outlet.
- To protect against electric shock, do not immerse the temperature control probe, power cord, power plug or appliance in water or any other liquid.
- Always turn the probe to the MIN position, switch off at the power outlet, remove the plug and allow all parts to cool before attempting to move the appliance, when the appliance is not in use, before cleaning and when storing.
- The 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.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance 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.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The installation of a residual current device (safety switch) is recommended to provide 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.



WARNING

Avoid spillage on the connector.

The heating element surface is subject to residual heat after use

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

KNOW YOUR BREVILLE PRODUCT



- A. Toughened Glass Lid**
Tempered glass lid with steam hole.
- B. Eterna™ PFOA-Free Non-Stick surface**
A reinforced multi coat system with a unique composite that makes Eterna™'s non stick properties last longer than other non-sticks.
- C. Wok Bowl**
15" diameter, 8 litre capacity. Ideal for stir fries, steaming, braising and sautéing.
- D. Wok Base**
The wok bowl can be removed from the base for easy cleaning.
- E. Wok Base Release Lever**
Move to unlock position to remove wok bowl.
- F. 2400W Heating Element**
The unique element quickly distributes heat up the walls of the wok bowl.
- G. Temperature Control Probe**
With proposed cooking techniques at each setting.
- H. Stainless Steel Steamer with Water Pouring Window**
For easy refill during steaming.

REMOVABLE TEMPERATURE CONTROL PROBE

The temperature probe has 6 temperature ranges designed to allow for maximum control when cooking a variety of dishes.

The heating arrow on the probe switches off automatically when the temperature is reached and will cycle on and off during cooking in order to maintain the temperature selected.

PROBE SETTINGS	RECOMMENDED COOKING TASKS	TEMPERATURE GUIDE
STIR-FRY	Ideal for cooking stir-fries, searing and sealing meats	Sear and High heat
SAUTÉ	Ideal for browning meat and sautéing vegetables	High heat
STEAM	Ideal for steaming all foods with a high simmer for large amounts of foods.	Medium High heat
SIMMER	Suitable for simmering sauces and braises such as curries, bolognese and soups	Medium heat
CARAMELISE	Suitable for caramelising vegetables, onions and reducing sauces	Low heat
KEEP WARM	When your meal is ready, but your family isn't.	Minimum heat

NOTE

Settings given are a guide only and may require adjustment to suit various foods and individual tastes.

BEFORE FIRST USE

Before using for the first time, the cooking surface should be cleaned with a moist cloth. We recommend lightly greasing the cooking surface when using for the first time. This will not be necessary on subsequent occasions.

- It is recommended you remove all labels and wash the wok bowl and glass lid in hot soapy water. Rinse and thoroughly dry.
- The wok base is removable for easy cleaning (see page 10).
- Do not immerse the cord and/or temperature control probe in water or any other liquid.

NOTE

Before inserting the temperature control probe into the probe socket, ensure the interior of the probe socket is fully dry. To do this, shake out excess water then wipe the interior of the probe socket with a dry cloth.

OPERATING YOUR WOK

1. Place the wok bowl onto the wok base and lock into place (see page 10).
2. Insert the temperature control probe into the probe socket at the side of the wok. Plug into a 230/240V power outlet. Always insert the temperature control probe into the appliance first, then plug into main power outlet.
3. Preheat the wok on your chosen setting for approximately 10 minutes. The heating arrow will illuminate and indicates the selected setting.

4. When the heating arrow no longer illuminates, the wok has reached the correct temperature for the selected setting. The wok is now ready for use. The heating arrow will cycle on and off throughout cooking as the temperature is maintained by the thermostat. Never place oil or food into the wok while it is heating, especially when it is cold. This will produce a poor cooking result. Do not leave plastic cooking utensils in contact with the wok while cooking.



WARNING

Never operate the wok without the base firmly positioned in place.

5. When cooking is completed, turn the heating arrow to the OFF position, dash mark before MIN on dial then unplug from power outlet. Leave the temperature control probe connected to the wok until it has cooled down.
 - Allow the wok to cool down before cleaning.
 - Once cool, remove the temperature control probe from the probe socket by depressing the 'Easy Release' lever on the side of the probe.

NOTE

When a high heat is required (eg. for stir frying or searing), select the STIR FRY setting and allow the heating arrow to cycle on and off several times. This will allow the cooking surface to adjust to a more accurate cooking temperature.

NOTE

Use only the temperature control probe provided with the wok. Do not use any other temperature control probe or connector.

STEAMING INSTRUCTIONS

Using the stainless steel steaming tray

1. Fill the wok with approximately 3 cups (750ml) water.
2. Position stainless steel steaming tray into wok.



3. Cover with lid and turn dial to STEAM range.
4. If steaming for over half an hour, refill the wok using the water pouring window on the steaming tray.



NOTE

Always remove the lid before removing the steamer from the wok to release built-up steam. Carefully angle the lid away from yourself when removing to avoid scalding from escaping steam.

TEMPERATURE CONTROL PROBE

If cleaning is necessary, wipe the temperature control probe with a slightly damp cloth.

NOTE

Do not immerse the cord, plug or temperature control probe in water or any other liquid.

Storage

Store the temperature control probe carefully. Do not knock or drop it because the probe may be damaged.

If damage is suspected, contact Breville Consumer Service.

For convenient storage of the temperature control probe, allow the wok to completely cool and then line the wok bowl with two sheets of paper towel and place the probe on the paper towels. This will ensure the probe and plug don't scratch the non-stick coating.

ETERNA™ PFOA-FREE NON-STICK SURFACE

Do not use metal utensils, sharp objects or cut food inside the wok. Breville is not liable for damage to the non-stick coating if metal utensils have been used.

Cooking on a non-stick surface reduces the need for oil. Food does not stick and cleaning is easier.

Any discoloration that may occur will only detract from the appearance of the wok and will not affect the cooking performance.

When cleaning the non-stick coating do not use metal (or other abrasive) cleansers. Wash in hot soapy water. Remove stubborn spots with a plastic washing pad or nylon washing brush.

TO REMOVE THE BASE FOR CLEANING

1. Move wok base release lever to the unlock position.



2. Lift wok bowl from the wok base, lifting over the heat controller socket.



3. The wok base may be washed in hot, soapy water, dry thoroughly. The wok bowl is dishwasher safe.

The appliance should never be operated without the wok bowl and base fully assembled and locked into place.

4. To relock base to wok, move wok base release lever to the lock position.

GLASS LID

Wash glass lid in warm, soapy water using a soft sponge, rinse and dry thoroughly. The glass lid is dishwasher safe.

Take care when the glass lid is hot. Do not place hot lid under cold water or on cold surfaces. This may cause the lid to break.

The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass. However it is not unbreakable. If dropped or struck extremely hard, it may break or weaken, and could at a later time, shatter into many small pieces without apparent cause.

STIR-FRYING

Stir-frying is an energy efficient and healthy way of cooking foods. The benefit of this method is its speed and the flavour result. The non-stick cooking surface on your wok also means that less oil is required for cooking. The cooking action for stir-frying is a continual tossing motion to ensure the food is evenly exposed to the heat and cooks quickly and evenly in a couple of minutes.

Stir-frying should be carried out using the STIR FRY setting on the probe. Turn and adjust probe for specific heat requirements.

Preheat your wok before adding any ingredients, allow the temperature light to cycle on and off. Cooking times depend on the size and thickness of the cut.

RECOMMENDED CUTS FOR STIR-FRYING

Beef

Lean beef strips prepared from rump, sirloin, rib eye and fillet.

Chicken

Lean chicken strips prepared from breast fillets, tenderloins, thigh fillets.

Lamb

Lean lamb strips prepared from fillet, lamb leg steaks, round or topside mini roasts and loin.

Pork

Lean pork strips prepared from leg, butterfly or medallion steaks or fillet.

Stir fry tips

- Buy meat strips from your butcher or supermarket, or prepare meat strips from recommended cuts listed previously by removing any fat and slicing thinly across the grain (across direction of meat fibres). Slicing across the grain ensures tenderness. Cut into very thin strips, approximately 5–8cm in length.
- Stir-fry meat strips in small batches (approximately 200g) to stop meat from shedding its juice and stewing, resulting in tougher meat.
- When adding meat strips to the wok, the strips should sizzle.
- Stir-fry meat strips for 1–2 minutes. Any longer will toughen meat.
- Remove each batch when cooked and allow the wok to reheat before stir-frying the next batch. By cooking in small batches, the heat of the wok remains constant, ensuring the meat does not stew and toughen. A small amount of oil can be mixed through the meat strips before adding to the wok, along with any other flavouring such as garlic, ginger and chili. A little sesame oil can also add flavour. Mixing the meat with the oil rather than heating it separately in the wok eliminates using too much.
- Drain off thin marinades from meat strips before stir-frying to prevent stewing and splatter.
- Peanut oil is traditionally used for Asian style stir-fry dishes. However other oils such as vegetable, canola and light olive may be used.
- Do not overfill the wok. If necessary cook in batches and reheat at the end of stir-frying. If using this method remember to under cook your meat slightly as to not overcook the end result.
- Serve stir-fried foods immediately to retain their crisp texture.

NOTE

Make sure to carefully cook the meat to the minimum temperature required to prevent contamination.

SAUTÉ

The SAUTÉ setting is ideal for sautéing vegetables, onions and garlic. It is also suitable for pan frying thin pieces of meat or searing cubed meat before stewing.

Sautéing should be carried out using the SAUTÉ setting on the probe. Turn and adjust the probe to specific heat requirements.

Sauté tips

- Always sauté or pan fry food in a small amount of oil. Do not add more than 250ml of oil at one time.
- Preheat the oil before adding food.
- Sauté in small batches so that the temperature does not drop and cause meat to stew instead of sear.

STEAM

Steaming should be carried out using the STEAM setting on the probe. Turn and adjust probe for specific heat requirements.

The steaming temperature range is suitable for steaming a whole range of foods from small items such as dumplings through to larger foods such as whole fish or ducks.

Fill the wok with approximately 4 cups water and position stainless steel tray into wok. Cover with lid and turn dial to STEAM range.

Steam tips

- For dumplings, buns and dim sums, line stainless steamer tray with a piece of baking paper to prevent food from sticking to the base of the steamer tray.
- When steaming vegetables, or meat such as fish fillets, arrange thicker pieces on the bottom and smaller pieces on top. This will help to cook foods evenly.
- This setting is ideal for steaming puddings or cakes. Spoon cake mixture into small dariole moulds and cover each one with a circle of baking paper. Position evenly around the steaming tray and cover with lid.
- When steaming whole fish or ducks, always check size before purchasing. A good tip is to measure the diameter of the steamer tray with a piece of kitchen string and take that with you when you are purchasing the food.
- Wipe whole fish or ducks with a clean damp cloth. Season well with herbs, lemons or spices before steaming.

SIMMER

Simmering should be carried out using the SIMMER setting on the probe. Turn and adjust probe for specific heat requirements

The simmer temperature range is suitable for simmering soups, braises and sauces. This gentle heat will slowly tenderize meats and reduce and thicken sauces.

Simmer tips

- Use less tender cuts of meat for casseroles or braising.
- For even cooking, always cut meat and vegetables into the same size.
- Use the SAUTÉ setting to brown meats and sauté the onion and vegetables prior to slow cooking.
- If adding wine to the recipe, always add wine to wok after meat has been sealed on the SAUTÉ setting. The wine needs to boil and reduce by half.
- Always start simmering on the highest point and reduce to lowest point if simmer is too high.
- Do not leave wok unattended while simmering. Not suitable for cooking for longer than 2 hours.
- Occasionally, the simmer will need to be very low. Turn probe dial into CARMELISE setting for a lower heat setting.

CARMELISE

Carmelising should be carried out using the CARMELISE setting on the probe. Turn and adjust probe for specific heat requirements.

The CARMELISE temperature range is ideal for slowly carmelising foods such as onions for onion jam or sweating and softening vegetables when no colour is required and reducing sauces such as gravies and jus.

Carmelise tips

- You may need to use a higher heat setting such as SAUTÉ or STEAM to start the cooking process.
- For slow carmelizing of vegetables, have lid on. When reducing sauces and gravies, remove lid.
- It is important to stir food occasionally while reducing and carmelizing.

KEEP WARM

Use this temperature setting to keep food warm when serving has been delayed.

- Not ideal for stir fry or steamed dishes.
- Always use lid to help store the heat and maintain the warming temperatures.
- Stir food occasionally.
- Not recommended to leave food in wok for longer than 1 hour.

RECIPES

CHICKEN AND SWEET CORN SOUP

Makes 4–6 servings

INGREDIENTS

- 1 tablespoon peanut oil
- 1 clove garlic, crushed
- 2 cups creamed corn
- 1½ cups cooked and shredded chicken
- 4 cups chicken stock
- 4 egg whites
- 1 tablespoon of finely chopped parsley
- 1 teaspoon ground black pepper
- 4 green onions, sliced

METHOD

1. Set the wok temperature to SAUTÉ setting. Add the oil then garlic, corn and chicken meat into the wok and cook for 1 minute.
2. Add the chicken stock and bring to a boil, reduce the temperature probe to SIMMER setting.
3. Add the egg whites and stir to break them up.
4. Sprinkle with parsley and pepper.

Serve with sliced green onions.

FRENCH ONION SOUP

Makes 4–6 servings

INGREDIENTS

- 2 tablespoons butter
- 1 tablespoon oil
- 6 medium brown onions, finely sliced
- 1 clove of garlic, crushed
- 2 tablespoons plain flour
- 1 cup red wine
- 1 teaspoon chopped fresh thyme
- 4½ cups beef stock
- 1 tablespoon brown sugar

METHOD

1. Set the wok temperature to SAUTÉ setting. Add the oil, butter, then the onions and garlic to the wok. Cook the onions until they have a golden color.
2. Add the flour and cook for 1 minute. Then add the wine and thyme and allow the liquid to reduce by half.
3. Add the beef stock and brown sugar, bring the soup to a boil. Reduce temperature probe to SIMMER setting and cook for 30 minutes. Add salt and pepper if desired before serving.

Serve with cheese croutons.

SPICY PORK AND CHILI SALAD

Makes 4–6 servings

INGREDIENTS

2 tablespoons peanut oil
 ½ cup peanuts
 1 tablespoon Thai green curry paste
 2 cloves garlic, lightly crushed
 350g pork mince
 1 tablespoon brown sugar
 2 teaspoons fish sauce
 1 head iceberg lettuce, washed
 2 tomatoes, cut into wedges

METHOD

1. Set the wok temperature probe to STIR FRY setting. Add the oil, nuts and curry paste and cook for a few minutes.
2. Add the ground pork and cook until browned and crumbly. Add the brown sugar and fish sauce, cook until the liquid has evaporated.
3. Arrange the lettuce on serving plates and top with the tomato then the pork mixture.

MUSSELS IN TOMATO AND GARLIC SAUCE

Makes 4–6 servings

INGREDIENTS

2 tablespoons olive oil
 2 red onions, finely diced
 3 cloves garlic, minced
 1 cup white wine
 2½ cups tomato pasta sauce
 1kg fresh mussels, bearded and scrubbed
 ½ cup basil leaves, torn
 Black pepper, freshly ground

METHOD

1. Set the wok temperature probe to SAUTÉ setting. Add the oil, onions and garlic and cook until the onion is soft.
2. Add the wine and reduce the liquid by half.
3. Add the tomato sauce and bring the mixture to the boil.
4. Add the mussels then reduce the wok temperature probe to STEAM setting. Place the lid on and cook until the mussels have opened. Add the basil and pepper.

Serve with crusty bread and extra virgin olive oil.

SINGAPORE HOKKIEN NOODLES

Makes 4 servings

INGREDIENTS

2 tablespoons peanut oil
 1 clove garlic, crushed
 ½ teaspoon dried chili
 2 eggs, lightly beaten
 1 tablespoon curry powder
 150g BBQ pork, finely sliced
 200g prawn, peeled and sliced in half
 1 red capsicum, finely sliced
 1 medium carrot, finely sliced
 500g hokkien noodles

Sauce

½ cup chicken stock
 1 tablespoon sweet soy sauce
 1 teaspoons light soy sauce
 Toasted sesame seeds to serve

METHOD

1. Set the wok temperature probe to STIR FRY setting. Add the oil then garlic and chili. Cook for 1 minute, add the eggs, and continue to stir until the eggs are cooked.
2. Add the curry powder, shrimp, pork, capsicum, and carrot. Continue to cook for 2 minutes then add the noodles and sauces, stir until the noodles are heated through.

Serve with toasted sesame seeds.

LEMON CHICKEN

Makes 4–6 servings

INGREDIENTS

800g chicken breast fillets, sliced into strips
 2 egg whites, lightly beaten
 1 teaspoon minced ginger
 1 clove garlic, crushed
 2 tablespoons cornstarch
 1 cup peanut oil
 1 cup fresh lemon juice
 ¼ cup white sugar
 2 tablespoons water

METHOD

1. Combine chicken strips with egg whites, garlic, ginger and half of the cornstarch. Mix well and refrigerate for 1 hour.
2. Set the wok temperature probe to SAUTÉ setting and add the oil. Add the chicken strips one at a time. Cook in small batches until golden, then remove.
3. Drain oil and wipe out wok; dry thoroughly.
4. Select SIMMER setting on probe and add the lemon juice and sugar to the wok and bring the mix to a boil. Then whisk in remaining cornstarch mixed with water. Stir into lemon sugar syrup and mix well. Simmer 2–3 minutes or until thickened.
5. Return the chicken to the Wok and stir to coat in the lemon sauce.

Serve with fried or boiled rice.

NOTE

Remove each batch when cooked and allow the wok to reheat before sautéing the next batch. By cooking in small batches, the heat of the oil remains constant.

THAI GREEN CHICKEN CURRY

Makes 6 servings

INGREDIENTS

1 tablespoon vegetable oil
 1 brown onion, diced
 1 clove garlic, crushed
 1 teaspoon minced ginger
 2 tablespoons Thai green curry paste
 1kg chicken thighs diced
 1 cup chicken stock
 2 x 270g cans coconut cream
 1 cup bamboo shoots
 1 punnet cherry tomatoes
 1/3 cup coriander leaves

METHOD

1. Set the wok temperature probe to SAUTÉ setting and add the oil. Cook the onion until it is translucent.
2. Add the garlic, ginger and curry paste, cook until, the oil separates from the curry paste.
3. Add the chicken and toss in the paste mix, add the stock and half the coconut cream. Bring the curry to the boil then reduce the wok temperature probe to SIMMER setting
4. Cook the curry with the lid on for 20 minutes, or until the chicken is cooked, add the remaining ingredients and cook for 5 minutes.

Serve with steamed jasmine rice.

MOROCCAN LAMB TAGINE

Makes 6–8 servings

INGREDIENTS

3 tablespoons olive oil
 2 brown onions, diced
 600g small diced lamb (2cm)
 2 teaspoons ground cumin
 2 teaspoons ground black pepper
 2 teaspoons ground coriander
 2 teaspoons salt
 2 teaspoons paprika
 1 teaspoon ground ginger
 1 teaspoon turmeric
 1 cinnamon quill
 420g can chickpeas, drained and rinsed
 2 x 400g can diced tomatoes
 2 stalks celery, diced
 1/2 cup red lentils
 1 1/2 tablespoons tomato paste
 1 clove garlic, minced
 5 cups water

METHOD

1. Set the wok temperature probe to SAUTÉ setting. Add half the oil and fry the onion until soft. Add the meat in batches and brown to seal in the juices. Remove from wok and reserve.
2. Place all the ground spices and remaining oil into the wok and cook for 1 minute to release the flavours of the spices.
3. Add the remaining ingredients and the reserved lamb and return the mixture to a boil. Reduce the wok temperature probe to SIMMER setting.
4. Place the lid on and cook for 1 hour.

Serve with steamed couscous.

CARAMELISED ONION JAM

Makes 2 cups

INGREDIENTS

1 tablespoon oil
1kg red onions, sliced
50g butter
2 tablespoons balsamic vinegar
2 tablespoons brown sugar
1 teaspoon salt

METHOD

1. Set the work temperature probe to SAUTÉ setting. Add the oil and heat for 30 seconds. Add onions and stir until softened and slightly browned.
2. Add butter, vinegar and sugar and toss to mix well. Reduce heat probe to CARAMELISE setting and cook for 30-40 minutes or until onions have collapsed completely and mixture is jammy.
3. Serve with steak or in a toasted sandwich.

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