

# Breville

## The Grind Control™ BDC650BSS

With precision machined stainless steel burrs



*How do you get  
THE RIGHT GRIND  
& STRENGTH  
from any beans  
you choose?*

The first household coffee maker with an adjustable grinder and calibration function. Allows you to simply customize the grind size and coffee volume to suit your taste.



### Technical Specifications

Integrated & adjustable Grinder	Grinds whole beans for maximum flavor aroma; allows users to adjust the grind size for lighter or darker roast
Key Features	<p>Precision Machined Stainless Steel Burrs: delivers consistent and precise particle size for optimum flavor potential.</p> <p>Innovative Pre-brew Temperature Control: delivers water at the ideal temperature from cold start for optimal flavor potential</p> <p>Easy to use LCD screen</p> <p>Programmable Auto-Start</p> <p>12-Cup stainless steel thermal carafe</p> <p>8 Adjustable strength setting and Pre-ground brew setting</p> <p>0.5 lb bean hopper capacity with locking system for easy removable storage and transfer of coffee beans</p> <p>Single Cup Setting: 7.5" cup height clearance &amp; variable brew size for directly brewing into tall cups and travel mugs</p> <p>Intuitive calibration function: allows coffee grinder output for lighter and darker roasts and different coffee origins.</p>
Accessories	Gold tone filter and cleaning brush
Material	Brushed Stainless Steel
Warranty	1-Year Limited
Dimensions	(L) 9" x (D) 14" x (H) 17" (L) 23cm X (D) 36cm x (H) 43cm

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### Frequently Asked Questions:

Q1: What are the major differences between the Grind Control and the YouBrew Coffee Maker?

A1: An integrated and adjustable grinder has been designed to maximize flavor aroma for the Grind Control coffee maker. You can now adjust for 6 variable grind size to suit your choice of coffee of different origin and roast profile.

The internal grinding burrs has been upgraded to machined stainless steel burrs, delivering a more consistent ground particle size for balanced, full flavored cup of coffee.

The Calibration function adjusts the grinder output to suit different types of coffee beans. This allows you to customize the coffee volume to suit beans of different roast, age and origin.

Q2: How to make my coffee hotter?

A2: A pre-warmed cup or carafe will help maintain the coffee's optimal drinking temperature and keep your coffee hotter for longer. Fill the cup or carafe with hot water and let it stand for about 30 seconds then discard the water. This will minimize the dramatic heat loss.

Q3: How do I remove the water from the tank?

A3: The best method is to brew a 'PRE-GROUND' cycle with the remaining water in the tank then discard it. Select the volume of water indicated by the water tank icon on the LCD, then rotate the 'STRENGTH' dial down to select 'PRE-GROUND' and press the "START" button to allow the machine to complete a brew cycle without any coffee. You do not need to insert a gold tone filter or paper filter, and please always have the carafe properly inserted before starting this process.