

# Breville®

Turn **on** your creativity™



**glass**  
slow cooker

## product safety

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**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 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.**

**Parts of the appliance are liable to get hot during use.**

**If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

- △ Always ensure that hands are dry before handling the plug or switching on the appliance.
- △ Always use the appliance on a stable, secure, dry and level surface.
- △ Allow adequate space above and on all sides for air circulation. Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings). Do not use under a wall cupboard. Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- △ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- △ Always allow the appliance to cool before cleaning or storing.
- △ Use extreme caution when moving the appliance when it contains hot food or hot liquids.
- △ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- △ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors
- △ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- △ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- △ Do not touch the external surfaces of the appliance during use as they may become very hot. Use oven gloves or a cloth when removing the lid. Beware of escaping steam when removing the lid.
- △ Never operate this appliance without liquid inside the glass bowl.
- △ Never attempt to cook food on the base unit. The glass bowl must be used at all times.
- △ Always switch the appliance off before removing the bowl from the base unit.
- △ Always place the bowl on the base unit before switching the appliance on.
- △ Never place the bowl while it is hot onto a very cold surface or into a fridge.
- △ Never use the glass bowl in an oven. Only use the glass bowl on the base unit.

# features

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**1 Glass lid**

The glass lid allows you to check cooking progress without having to remove it. Dishwasher safe.

**2 Glass bowl**

The glass bowl distributes heat efficiently and evenly. Dishwasher safe.

**3 Base unit**

**4 Illuminated ring**

**5 LOW selector button**

The low setting gently simmers the food for an extended period of time. It can also be used as a keep warm function which is useful whilst waiting to serve the meal.

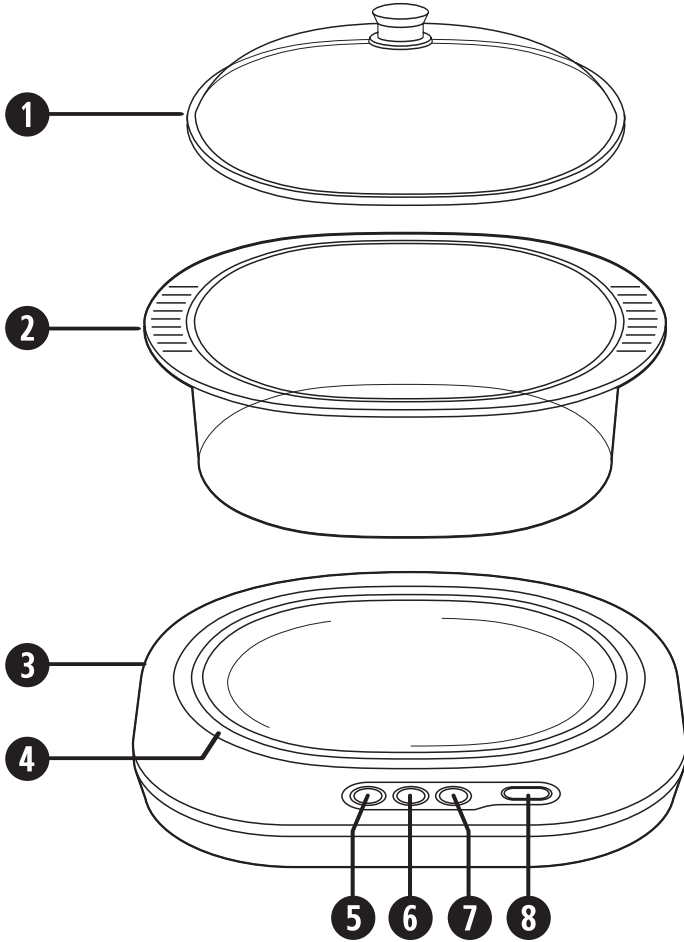
**6 HIGH selector button**

The high setting will speed up cooking. This is particularly useful when you need to cook food in less time.

**7 AUTO selector button**

The auto setting will cook at a high temperature for approximately 60 minutes and then reduce automatically to a lower heat setting. By using this setting, your food quickly reaches a high temperature sealing in the flavour. Cooking will then continue on the low setting for the remaining cooking time resulting in food that is meltingly tender.

**8 POWER button**



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

# using your glass slow cooker

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## Before first use

**▲ Make sure your glass slow cooker is switched off and unplugged from the mains supply socket before cleaning. Never immerse the base unit, cord or plug in water or any other liquid.**

Before using your glass slow cooker for the first time, wash the glass lid and bowl in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners. Using a damp cloth or sponge, wipe the base unit. Use a mild detergent solution.

## Using your glass slow cooker

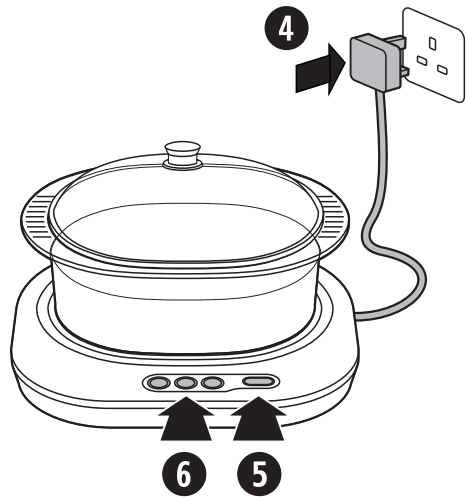
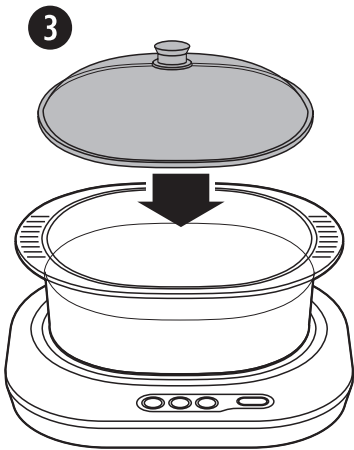
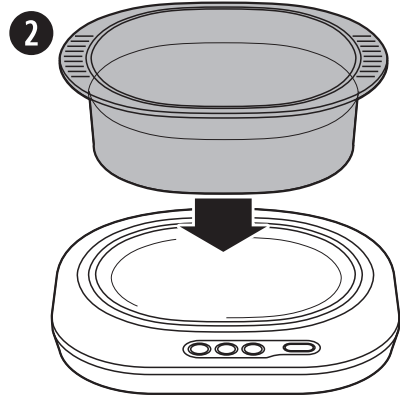
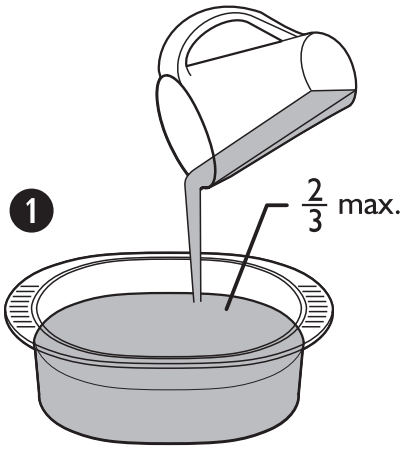
**▲ During use the glass lid and bowl will get very hot. Always handle with care and use oven gloves. Never operate your glass slow cooker without liquid inside the glass bowl. Never attempt to cook food on the base unit. The glass bowl must be used at all times. Always place the bowl on the base unit before switching the appliance on. Always check that the food is thoroughly cooked before serving. Never place the bowl while it is hot onto a very cold surface or into a fridge. Never use the glass bowl in an oven. Only use the glass bowl on the base unit.**

Your glass slow cooker works by building up heat and maintaining an even temperature. For best results, leave the lid on throughout the cooking process unless the recipe requires you to add ingredients during cooking.

1. Add the prepared ingredients into the glass bowl. Don't overfill the bowl. We recommend not to fill it more than two thirds full.
2. Place the bowl into the recess in the base unit.
3. Place the lid onto the bowl.
4. Plug your glass slow cooker into a suitable mains supply. The **POWER** button will flash.
5. Press the **POWER** button to switch the unit on. The power button will stop flashing and the illuminated ring will light up.
6. Press the **LOW**, **HIGH** or **AUTO** button to select the desired cooking setting and start cooking.

## Boil dry protection

In rare cases, your glass slow cooker may boil dry. This can happen, for example, if insufficient liquid is added. Should this happen, the boil dry feature in your glass slow cooker will automatically switch the heater off to prevent any damage. The Power button will flash to show that the boil dry protection has operated. Allow your glass slow cooker to fully cool before removing the glass bowl. Once sufficiently cooled, the protection feature will reset itself and your glass slow cooker can be used as normal.



# using your glass slow cooker

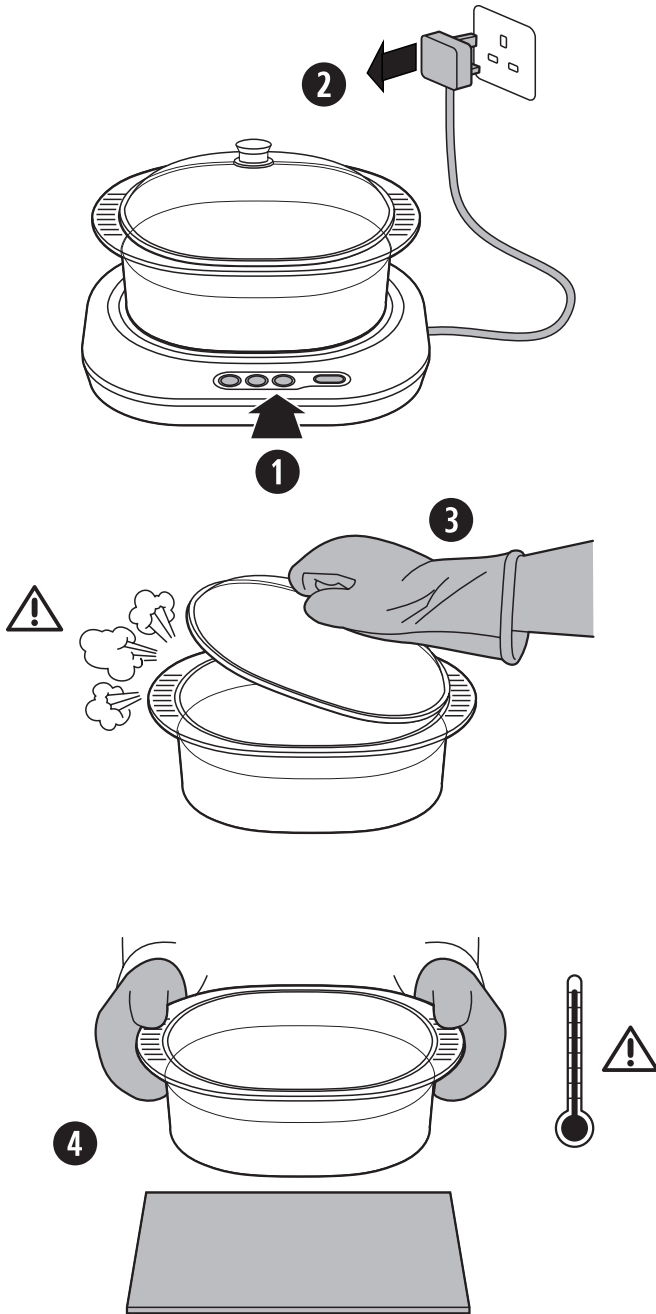
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**⚠ Always switch the appliance off before removing the bowl from the base unit.**

If you aren't going to serve your meal straight away, you can press the **LOW** button to help keep your meal warm until you serve the food.

1. When cooking is finished, press the **POWER** button. The button will flash and the illuminated ring will go out.
2. Unplug your slow cooker from the mains supply socket.
3. Using oven gloves, remove the lid. Angle the lid away from you as you remove it. This will allow any steam that has built up to escape safely away from your hands, arms and face.
4. Carefully lift the bowl off the base unit. Place the bowl onto a heat resistant surface. Don't place the bowl directly onto any surface that may be affected by heat. A trivet or an insulated pad is recommended. Never place the glass bowl while it is hot onto a very cold surface or into a fridge.





# guide to slow cooking

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## Preparing recipes in advance

The glass bowl and lid can be used straight from the refrigerator. This allows you to prepare your evening meal the night before and store it in the refrigerator overnight. Simply prepare your ingredients, put them into the bowl, fit the lid and pop everything in the fridge until you are ready to cook.

To cook, place the bowl onto the base unit, press the **POWER** button then select the **LOW**, **HIGH** or **AUTO** setting. Although you can select any cooking setting, we recommend the **AUTO** setting for best results which will cook on **HIGH** for the first 60 minutes and then reduce to the **LOW** setting.

If you are using the **LOW** setting, you will need to extend the cooking time slightly when cooking straight from the fridge.

## Adapting recipes for your slow cooker

This section is designed to help you adapt your favourite recipes so they can be cooked in your slow cooker. Many recipes can be converted to cooking in your slow cooker. Soups and stews, of course, are natural favourites. Casseroles and most meats benefit from the low temperatures and even cooking.

- Allow sufficient time for cooking.
- Do not add as much liquid as your recipe indicates. Generally, only half the amount of liquid specified in a standard recipe needs to be added. This is because the steam that is generated during cooking doesn't just boil away but adds to the cooking liquid giving your finished dish a much greater depth of flavour.
- Many of the steps in conventional recipes may be ignored. Because vegetables don't overcook, everything can go into your slow cooker at the same time. However, milk, cream or sour cream should be added during the last hour of cooking.

## Cooking time guide

The table below shows suggested cooking times and settings when converting standard recipes for use in your glass slow cooker. Note that cooking times can be affected by whether your meat/poultry is boned or boneless and the quantity you are cooking. Always check that the food is thoroughly cooked before serving.

Example recipe	Conventional cooking time	LOW setting	HIGH setting	AUTO setting
Chicken casserole	3 hours	8 - 10 hours	4 - 5 hours	6 - 7 hours
Chilli-con-carne	30 - 40 minutes	7 - 8 hours	2 - 3 hours	4 - 5 hours
Pot roast beef	2 - 3 hours	8 - 10 hours	6 hours	7 - 8 hours
Lentil Dhal	1 - 1½ hours	7 - 8 hours	3 hours	4 - 5 hours

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## Preparing meat and poultry

When selecting meat, look for the leanest cuts. Trim any visible fat from the meat because the slow cooking process will result in too much liquid in the form of fat. If possible, use chicken without skin. For casserole style recipes, cut the meat into cubes, approximately 2.5cm (1").

Less tender cuts of meat are ideal to use in your slow cooker because the prolonged cooking periods make them tender and tasty. The table below shows suitable cuts.

Meat	Cut
Beef	Brisket, shin, silverside, topside, stewing steak, braising steak
Lamb	Neck, forequarter, neck chops, shanks, shoulder chops
Pork	Leg steaks, butterfly steaks, loin chops, fillet

## Browning before cooking

Pre-browning meat and poultry prior to cooking seals in the moisture intensifies the flavour and provides more tender results. It also provides much richer flavours in other foods such as onions, peppers and leeks.

Pre-browning may take little extra time, and whilst not strictly necessary, the rewards are evident in the end result. To brown, use a non-stick pan on the stove. Use a minimal amount of oil. Without browning, some meat and poultry may appear bland when cooked in your slow cooker.

## Pot roasting

Roasting in your slow cooker results in tender, flavoursome meats which are easy to slice. The long, covered, slow cooking process breaks down and softens the connective tissues within the meat, therefore the cheaper cuts of meat provide perfect results.

Once again, a minimal amount of liquid is required for pot-roasting. Raise the meat to be roasted on a bed of root vegetables so the meat is kept free of any fat released throughout the cooking process.

Meat	Cut
Beef	Brisket, blade, chuck, round, silverside, skirt, topside
Lamb	Forequarter, shank, shoulder
Pork	Loin, neck

## Preparing vegetables

A characteristic of slow cooking is that vegetables generally cook much slower than most meat. Most vegetables should be cut into small bite sized pieces and placed near to the sides and as close to the bottom of the glass bowl as possible. Meat should then be placed on top of the vegetables. Carrots should be peeled and placed where they will be completely covered by liquid. Frozen vegetables should be thawed before using.

# guide to slow cooking

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## **Dried pulses**

Certain conventional recipes may tell you to pre-soak and part cook dried pulses before using them. This is not always necessary when slow cooking because some pulses can be added at the beginning of cooking without pre-soaking. If you are in any doubt, always check the manufacturer's advice on the product packaging for guidance.

## **Pasta/rice**

If a recipe requires pasta or rice, cook them first on a conventional stove until they are slightly tender. Then, add them to your glass slow cooker for the last 30 minutes of cooking. This will ensure that the pasta or rice isn't over cooked.

## **Milk and cream**

Milk, cream and sour cream tend to break down during extended cooking. When possible, add during the last hour of cooking.

**⚠ Always unplug your glass slow cooker before cleaning it. Never immerse the base unit, mains lead or plug in water or any other liquid. Never use harsh abrasive cleaners or cleaning materials.**

## **Before cleaning**

- Ensure your glass slow cooker is switched off and unplugged at the mains supply.
- Allow all parts of your cooker to cool completely.

## **Cleaning the glass lid and bowl**

- Remove the glass lid and bowl. Wash them in warm, soapy water. Rinse and dry thoroughly.
- The glass lid and bowl can be washed in a dishwasher.
- To remove stubborn stains and foodstuff from the glass bowl, fill it half full with warm soapy water and leave it to soak. Rinse and dry thoroughly.

## **Cleaning the base unit**

The base unit can be wiped with a soft, damp cloth.

## Slow Cooked Winter Vegetable Soup (serves 4)

Vegetarian

One of the benefits of making soup in your slow cooker is that you can use up left-over vegetables. Add them to the bowl to create a satisfying, warming and nutritious meal. Potato is an important ingredient here as it will help thicken the soup. Perfect for home freezing

**LOW** 7 hours  
**HIGH** 4-5 hours  
**AUTO** 5-6 hours

- 1 onion, diced
- 2 carrots, peeled and diced
- 1 large potato, diced
- 2 sticks of celery, diced
- 1 medium parsnip, diced
- ½ butternut squash, peeled, seeded and diced
- 75g pearl barley
- 1½ litres vegetable stock
- 2 tbsp tomato puree
- 2 tsp dried mixed herbs
- ¼ tsp cumin
- Salt and pepper

1. Place all the ingredients in your glass slow cooker and replace the lid.
2. Select your preferred cooking setting (see above).
3. Serve with a chunk of granary bread for a hearty delicious meal.

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## Slow cooked Tomato sauce

Vegetarian

This sauce can form the base of many recipes from curries to hotpots and chillies, The sauce can be blended if you like it smooth. Use or freeze in batches. If you don't have the individual herbs, mixed herbs will work just as well.

**LOW** 7-8 hours

**HIGH** 3 hours

**AUTO** 4-5 hours

- 20 vine ripened tomatoes - peeled, seeded and diced
  - 100ml vegetable stock or water
  - 1 medium onion, diced
  - 2 teaspoon chopped garlic
  - 2 tbsp olive oil
  - 2 teaspoon dried oregano
  - 2 teaspoon dried marjoram
  - 1 teaspoon ground cayenne pepper
  - ½ teaspoon salt (or to taste)
  - ½ teaspoon ground black pepper
  - 1 pinch cinnamon
1. Place all the ingredients in your glass slow cooker and replace the lid.
  2. Select your preferred cooking setting (see above).

## Chicken and Chorizo Cacciatore (serves 4)

This recipe is quick and easy to prepare and suitable for the whole family. Why not save time and use your favourite jar of pasta sauce, or alternatively make our slow cooked tomato sauce and freeze in batches to use anytime!

**LOW** 8 hours

**HIGH** 4 hours

**AUTO** 6 hours

- 4 chicken breast quarters
  - 100g chorizo, diced
  - 100ml red wine
  - 1 tsp dried mixed herbs
  - 550g jar tomato pasta sauce or homemade sauce
  - 2 green peppers, seeded and cut into strips
  - 250g fresh mushrooms, sliced
  - 1 onion, finely diced
  - 1 to 2 cloves garlic, finely chopped
1. Add all the ingredients to the slow cooker pot, stir and replace the lid.
  2. Select your preferred cooking setting (see above).
  3. Delicious served with buttery pasta, green salad and crusty bread.



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## Coq au Vin (serves 4)

**LOW** 7-8 hours

**HIGH** 4 hours

**AUTO** 6 hours

- 1 medium whole chicken, cut into 4 portions, or alternatively 4 chicken breast quarters
- Seasoned flour
- 100g bacon, chopped
- 1 onion, diced
- 250g mushrooms, sliced
- 1 tsp mixed herbs
- 2 cloves of garlic, chopped
- 1 small glass of wine
- 200ml chicken stock
- 2 bay leaves
- 10 shallots, peeled, topped and tailed. Sauté in a little oil to brown them before use.

1. Heat 1 tablespoon of oil in a frying pan.
2. Coat the chicken portions in the seasoned flour and dust off any surplus.
3. Place the chicken in the frying pan and brown both sides
4. Put the chicken into the glass bowl.
5. Add the onions to the pan with the mushrooms, bacon, herbs and garlic and cook for 5 minutes until soft. Add the wine cook until the wine is reduced.
6. Pour over the chicken.
7. Add the stock and bay leaves to the glass bowl, cover and cook on your preferred cooking setting (see above).
8. Heat 1 tablespoon of oil in a frying pan and brown the shallots for a couple of minutes, set aside.
9. Two hours before serving, add the shallots to the bowl to finish cooking.
10. Serve with sautéed potatoes and steamed vegetables

## Beef Stew and Dumplings (serves 4)

**LOW** 8-9 hours

**HIGH** 5 hours

**AUTO** 6-7 hours

- 600g stewing steak
  - 1 tbsp vegetable oil
  - 2 medium carrots, cut into 1 cm pieces
  - 2 stalks celery, cut into 1 cm pieces
  - ½ medium swede, peeled and diced
  - 1 large leek, washed and sliced
  - 25g flour
  - 400g chopped tomatoes
  - 200ml beef stock
  - 150ml red wine
  - 1tsp dried mixed herbs
  - ½ tsp salt
  - ¼ tsp pepper
  - bay leaf
  - 225g self-raising flour
  - 115g vegetable suet
  - 1 tbsp mixed herbs
1. Heat the oil in a frying pan and brown the steak. Transfer the steak to the glass bowl.
  2. Add the carrots, leeks, celery and swede to the bowl.
  3. Combine the tomatoes, stock, wine, herbs, bay leaf and salt and pepper. Pour over the vegetables and the steak.
  4. Cover and cook on your preferred cooking setting (see above).
  5. Make the dumplings about 45 minutes before the end of the cooking time. Mix together the self-raising flour, suet, and herbs (optional) and season well. Add about 120ml (4fl oz) cold water to form a soft dough (trickle in more water if the dough seems too dry). Form the dough into six balls and drop them into the stew for the last 30 minutes of cooking. Push them down into the liquid so they are just immersed then replace the lid.
  6. Why not try serving with some pickled red cabbage or beetroot?

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## Marinated Slow Cooked Lamb Shanks (serves 4)

This recipe will benefit from marinating the lamb 24 hours before cooking.

**LOW** 8-9 hours

**HIGH** 5 hours

**AUTO** 6-7 hours

- 1 small green chilli, deseeded and sliced
  - ½ small red chilli, deseeded and sliced
  - 2 tsp paprika
  - 2 tsp dried oregano
  - 1 tsp cumin
  - 1 tsp ground cinnamon
  - 3 garlic cloves, peeled and chopped
  - 2 tbsp Olive oil
  - Sea salt and freshly ground black
  - 4 lamb shanks
  - 2 tbsp Vegetable oil
  - 2 carrots, peeled and sliced
  - 1 onion, peeled and thickly sliced
  - 2 bay leaves
  - 750ml bottle red wine
  - 300ml chicken stock
  - Small handful of mint leaves, to garnish
1. First prepare the marinade. Mix the chillies, paprika, oregano, cumin, cinnamon, garlic, olive oil and seasoning together. Rub the mixture into the lamb so that it is well flavoured. Store, covered in a refrigerator overnight.
  2. Heat a large frying pan and add the vegetable oil. Brown the lamb for about 5 minutes until coloured on all sides. Place the lamb into the glass bowl.
  3. Add the carrots, onion and bay leaves.
  4. Add the red wine to the frying pan to deglaze it scraping up the bits on the bottom of the pan. Bring to the boil and cook for 7-8 minutes to reduce the liquid by half. Add the chicken stock. Bring to the boil, then transfer to the glass bowl. Cover and cook on your preferred cooking setting (see above).

## Simple Pot Roast Beef (serves 4-6)

This is an easy to prepare alternative to a Sunday Roast using a cheaper cut of meat. Brisket requires a longer cooking time but has a beautiful flavour which is enhanced by using a slow cooker. Use your own favourite root vegetables or follow our recommended recipe below.

**LOW** 8-9 hours  
**HIGH** 6 hours  
**AUTO** 7-8 hours

- 1.3kg lean brisket
  - 2tbsp Vegetable oil
  - 1 red onion, peeled and quartered
  - 2 carrots, peeled and chopped
  - 2 sticks of celery, washed and chopped
  - 1 small butternut squash, peeled, deseeded and roughly chopped
  - 200ml good, hot beef stock
  - 2 bay leaves
  - 1 tbsp freshly chopped thyme leaves
  - 1 tbsp cornflour mixed with a little water
1. Heat a tablespoon of oil in a large frying pan then add the brisket and seal each side until brown.
  2. Add the prepared vegetables to the glass bowl. To ensure even cooking, cut the vegetables to roughly the same size.
  3. Place the brisket on top of the vegetables.
  4. Pour over the beef stock then add the bay leaves and thyme.
  5. Cover and cook on your preferred cooking setting (see above).
  6. Remove the joint from the bowl. Add the cornflour mixture to the bowl and stir until the vegetable and meat juices are thickened. Serve with creamy mashed potatoes and the gravy.

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## Creamy Vegetable Korma (serves 4)

Vegetarian

**LOW** 6-7 hours

**HIGH** 4 hours

**AUTO** 5 hours

- 1 tbsp vegetable oil
  - 1 large onion , finely chopped
  - 3 cardamom pods, crushed
  - 2 tsp ground cumin
  - 2 tsp coriander
  - ½ tsp ground turmeric
  - 1 green chilli, deseeded and finely chopped
  - 2 garlic cloves finely chopped
  - Thumb-sized piece of ginger, finely chopped
  - 1kg mixed vegetables (such as carrots, cauliflower, potato, broccoli, courgettes) chopped into similar sized pieces
  - 300ml hot vegetable stock
  - 200g frozen peas
  - 150ml yogurt
  - 2 tbsp toasted flaked almonds (optional)
1. Heat a tablespoon of oil in a frying pan. Add the onions and dry spices and cook over a low to medium heat for approximately 5 minutes.
  2. Add the chilli, garlic and ginger and cook for a further minute.
  3. Place the mixed vegetables into the glass bowl and add the onions and spices.
  4. Pour in the hot stock and stir well to combine everything.
  5. Cover and cook on your preferred cooking setting (see above).
  6. 15 minutes before serving, stir in the peas and yoghurt and top with the nuts.

## Chunky Vegetarian Chilli (serves 4)

**LOW** 7-8 hours

**HIGH** 4-5 hours

**AUTO** 5-6 hours

- 1 medium courgette, cut into 1 cm pieces
- 1 medium green pepper, coarsely chopped
- 75g chopped onion
- 75g coarsely chopped celery
- 2 cloves garlic, crushed
- 1-3 tsp chilli powder (dependent on taste)
- 1 tsp dried oregano
- ½ tsp ground cumin
- 2 x 400g cans chopped tomatoes
- 400g can sweetcorn
- 400g can kidney beans
- 1 jar of salsa (optional)

### *To serve*

- Rice
- Soured cream

1. Add the ingredients to the slow cooker and stir to combine everything.
2. Cover and cook on your preferred cooking setting (see above).
3. To serve, ladle the chilli into bowls of steamed rice and top with a dollop of soured cream.

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## Steamed sponge pudding (serves 4)

**LOW** 6 hours

**HIGH** 3 hours

**AUTO** 4-5 hours

- 3 tbsp golden syrup
  - 175g softened butter or margarine
  - 175g castor sugar
  - Few drops of vanilla extract
  - 3 eggs
  - 175g self raising flour
  - 1 tsp baking powder
  - 1 tbsp milk
1. Grease a two pint heatproof pudding basin. Measure the syrup into it.
  2. Place the butter and sugar into a large mixing bowl and cream together until light and fluffy (approx. 2 minutes).
  3. Add the vanilla extract, flour, baking powder, eggs and milk and mix together until thoroughly blended.
  4. Place the mixture into the pudding basin on top of the syrup and level with the back of a spoon.
  5. Add a greaseproof paper lid over the bowl securing it with some string.
  6. Place the pudding into the centre of the glass slow cooker and gently add water until it is about  $\frac{1}{4}$  to  $\frac{1}{2}$  way up the side pudding bowl.
  7. Cover and cook on your preferred cooking setting (see above).
  8. To serve, loosen the pudding all the way round with a palette knife then tip it out onto a warmed plate. Delicious served with custard.

# connection to the mains supply

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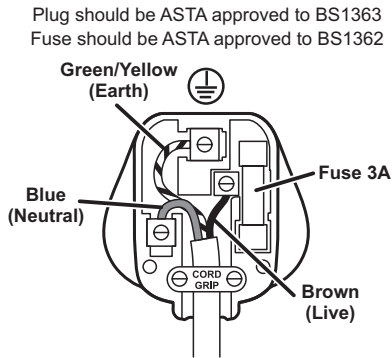
**⚠ This appliance must be earthed.**

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.



Ensure that the outer sheath of the cable is firmly held by the cord grip



These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

**Customer Service Department**  
**Jarden Consumer Solutions (Europe) Limited**  
**Middleton Road, Royton, Oldham OL2 5LN, UK.**  
**Telephone: 0161 621 6900 Fax: 0161 626 0391**  
**e-mail: [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com)**

### Replacement parts

For additional or replacement parts, please visit [www.breville.co.uk](http://www.breville.co.uk) or call us on **0161 621 6900**.

### Troubleshooting

For troubleshooting and FAQs visit [www.breville.co.uk/faqs](http://www.breville.co.uk/faqs)

### Turn on your Creativity™

Let the Breville® team help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far—just to your computer, tablet or mobile—where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at [www.turnonyourcreativity.com](http://www.turnonyourcreativity.com)

Turn  your creativity™

# guarantee

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Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited (“JCS (Europe)”) has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

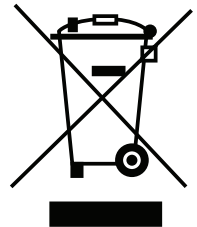
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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For Customer Service details, please see the website.

[www.breville.co.uk](http://www.breville.co.uk)

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