

Breville®

Turn **on** your creativity™



meat grinder

IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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 without supervision.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

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.

- △ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- △ 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.
- △ Make sure that all attachments are securely and correctly fitted before operating the appliance. Never use accessories/attachment not recommended by the manufacturer.
- △ The cutter has very sharp edges. Take care when handling or cleaning it.
- △ Allow moving parts to come to a stop before changing or cleaning accessories.
- △ Never place your hand or utensils other than the food pusher down the food chute whilst it is in operation, always switch off and unplug first.
- △ Never attempt to remove or replace any attachment whilst the appliance is in operation.
- △ **Never attempt to grind bones or other hard items.**
- △ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- △ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- △ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).

before using your meat grinder

▲ The cutter is very sharp. To prevent injury, exercise caution when assembling, disassembling and cleaning the cutter.

Do not immerse the grinder motor unit in water or any other liquid.

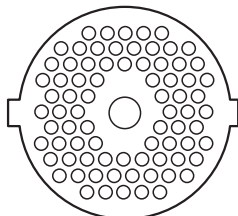
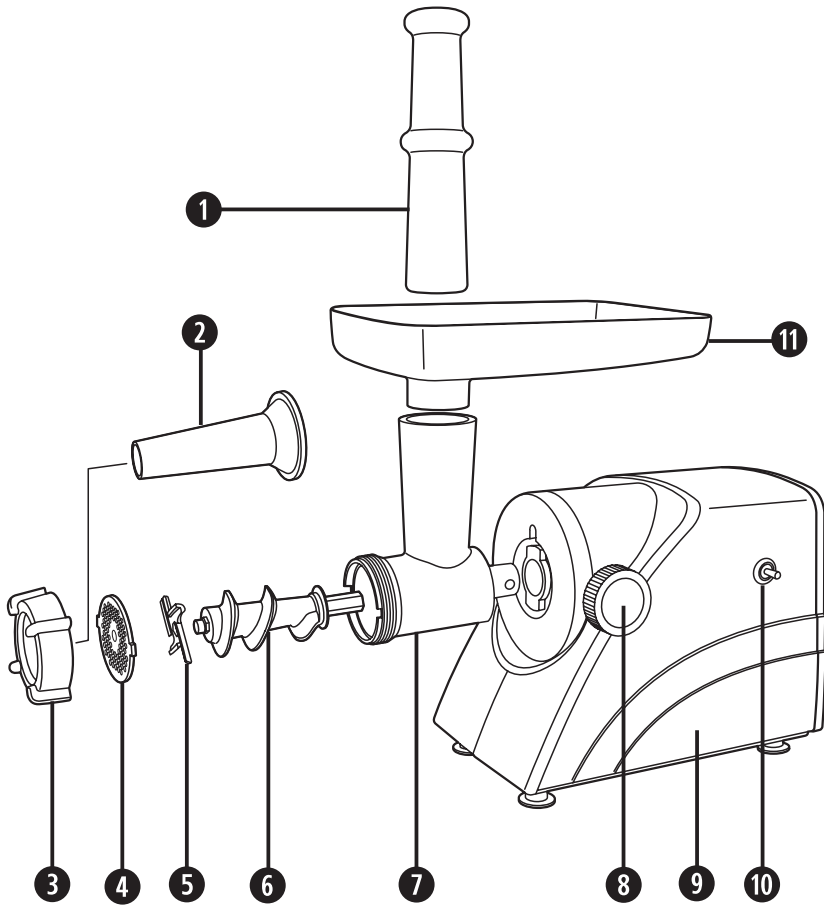
Do not use harsh abrasives, chemicals or oven cleaners.

- Always unplug from the mains supply when not in use, before inserting or removing parts, and before cleaning.
- Clean the exterior surface with a damp cloth and then polish with a soft dry cloth. Do not use steel wool pads or harsh/abrasive cleaners.
- Wash the food pusher, feed tray, grinder head, securing ring, grinding plates, cutter, feed screw and sausage nozzle in warm, soapy water. Rinse and dry all parts thoroughly.
- Apply a light coating of vegetable oil to the grinding plate, cutting blade and feed screw before use.

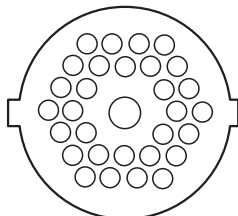
features

- 1. Food pusher ***
To safely push food into your meat grinder.
- 2. 30mm sausage nozzle ***
Used when making sausages.
- 3. Securing ring**
Fits over the end of the grinding head to secure the internal components.
- 4. Grinding plate**
The interchangeable cutting plates supplied give you three grinding sizes—fine, medium and coarse.
Fine – for finely ground texture, such as for spreads, patés, baby food, and hamburgers.
Medium – for ground meat to use in various recipes.
Coarse – for a coarsely ground texture, such as when grinding beef for chilli, or for nuts and vegetables.
- 5. Cutting blade**
- 6. Feed screw**
Feeds the ingredients through the cutter and grinding plate.
- 7. Grinding head**
- 8. Locking knob**
Securely locks the grinding head to the grinder body.
- 9. Grinder body**
Houses the powerful 550W motor.
- 10. On/off/reverse switch**
- 11. Feed tray**

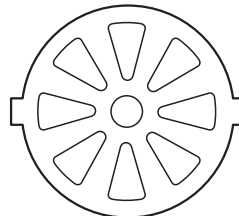
* Dishwasher safe



FINE



MEDIUM



COARSE

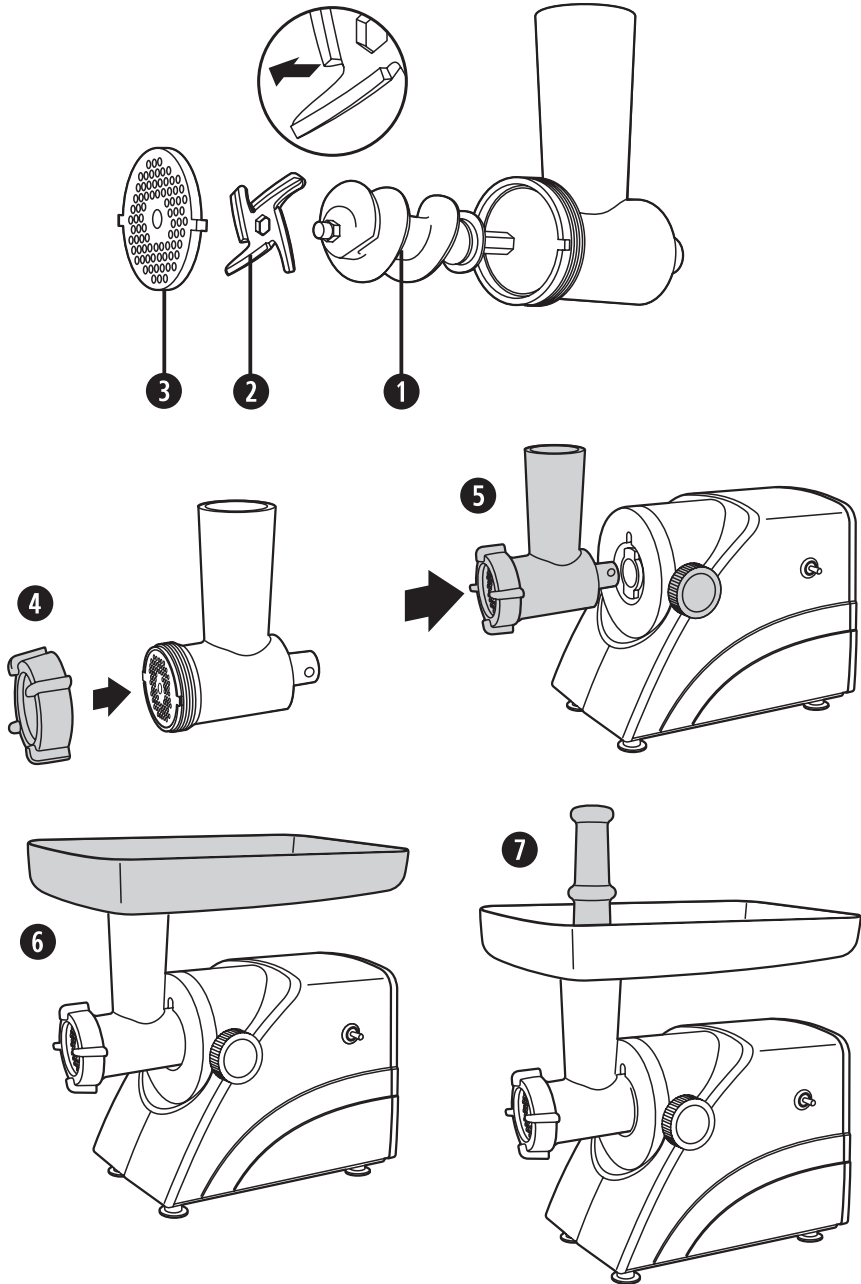
Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

assembling

⚠ Always make sure the appliance is switched off and unplugged from the mains supply before assembling or disassembling.

1. Apply a light coating of vegetable oil to the grinding plate, cutting blade and feed screw before use.
2. Insert the shaft of the feed screw into the grinding head.
3. Position the hexagonal hole in the cutter onto the hexagonal end of the feed screw. The cutter has a rounded side and a sharpened side. The sharpened side must face outwards (away from the feed screw and towards the cutting plate).
4. Position the desired grinding plate onto the feed screw spindle. Locate the lugs on either side of the grinding plate into the two slots of the grinding head.
5. Screw the securing ring firmly onto the grinding head.
6. Loosen the locking knob and insert the assembled grinding head into the motor unit opening. You may need to rotate it slightly until it is seated correctly within the motor unit. Tighten the locking knob securely.
7. Slot the feed tray into the grinding head.
8. Insert the food pusher into the opening of the grinding head.

Your meat grinder is now assembled and ready for use.



using your meat grinder

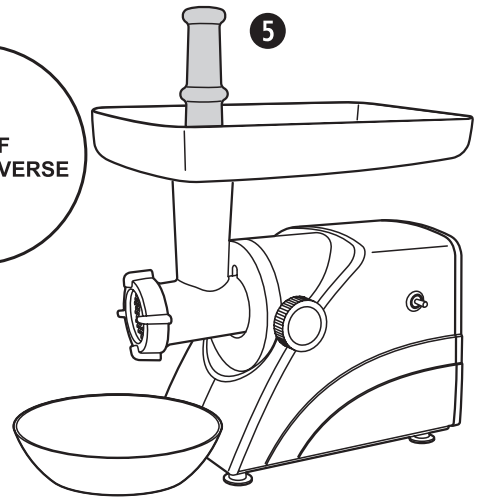
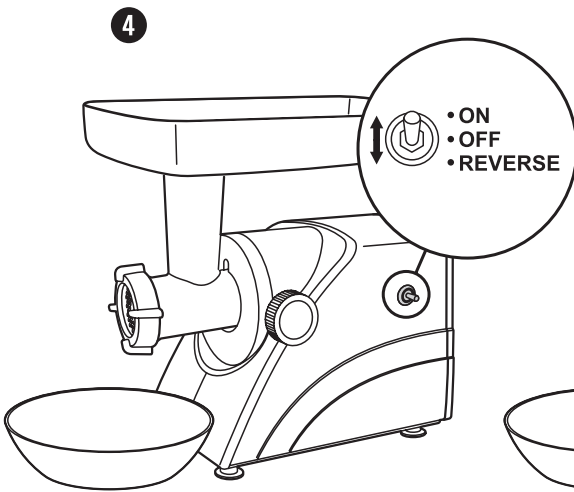
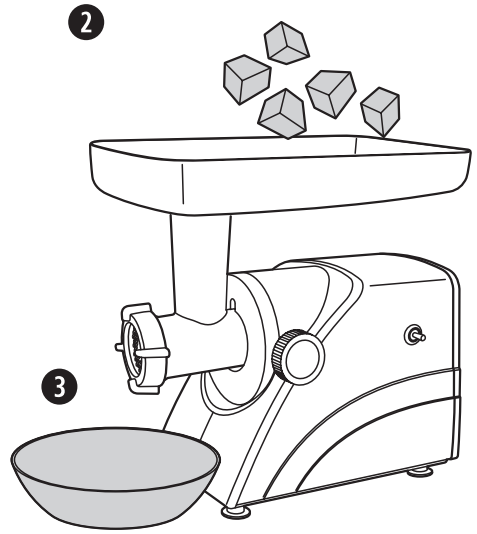
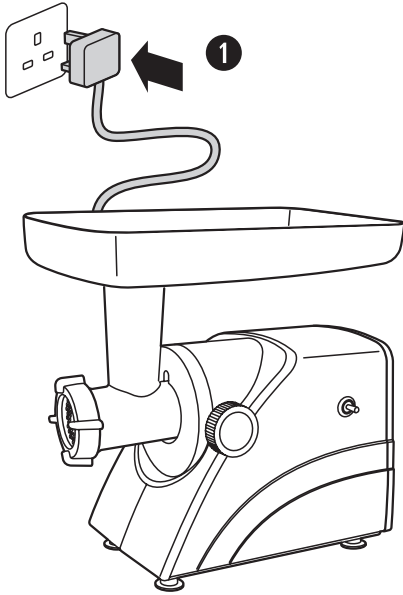
⚠ Always make sure the appliance is switched off and unplugged from the mains supply socket before assembling or disassembling. Never attempt to grind bones or other hard items

1. Ensure that your meat grinder has been assembled correctly and check that the on/off reverse switch is in the **off** position. Plug your meat grinder in to the mains supply socket.
2. If necessary, cut the food into pieces that will fit easily into the feed head and place it onto the feed tray. Make sure that meat does not contain any bones.
3. Place a suitable container under the grinder to catch the minced food.
4. Switch on the grinder by setting the switch to the on position.
5. Use the food pusher to gently push the food into the feed tube.

⚠ Never feed food into the appliance by hand. ALWAYS use the food pusher.

Important notes

- When your meat grinder is operated for the first time, there may be a slight odour. This represents no danger to the user and does not indicate a defect in your meat grinder. The odour will soon disappear.
- The grinder must ALWAYS be switched on before adding food.
- If the motor slows or stops, this may be due to jammed food. Immediately switch the grinder off, then set the switch to the **reverse** position to push the food in the opposite direction.
- If this does not cure the problem, switch off the grinder and disconnect it from the mains supply. Disassemble the grinding head and clean the internal parts.



using your meat grinder

Making sausages

For sausages, you will need casings (either natural or synthetic). For beginners, we recommend that you use 30mm Hog casing. Meats must be ground and seasoned before making into sausages. Always keep the meat in the fridge until you are ready to use it.

1. Insert the shaft of the feed screw into the grinding head.
2. Position the hexagonal hole in the cutter onto the hexagonal end of the feed screw. The cutter has a rounded side and a sharpened side. The sharpened side must face outwards (away from the feed screw).
3. Position the coarse grinding plate onto the feed screw spindle. Locate the lugs on either side of the cutting plate into the two slots of the grinding head.
4. Insert the sausage nozzle through the securing ring and screw the securing ring onto the grinding head.
5. Loosen the locking knob and insert the grinding head into the motor unit opening. You may need to rotate it slightly until it is seated fully in the motor unit. Tighten the locking knob securely.
6. Slot the feed tray into the grinding head.
7. Insert the food pusher into the opening of the grinding head.

To stuff the casings, first cut the casings into approximately 60cm/122cm (2 or 3 foot) lengths. Prick the casing with a pin to allow air to escape while stuffing. Gather all of the casing over the sausage nozzle except for the last four inches. Place the ground and seasoned meat into the grinder.

Stuff the casing loosely as some casings will expand during cooking. As the casings begin to fill, tie securely at the end. Distribute the meat through the casing and twist into links as it fills to obtain the desired size and shape.

Pork shoulder is good to use because of its ideal proportions of fat and lean. Salt may affect the flavour of sausages stored for long periods in the freezer. If salt is added, plan to use the sausages within a short time. Without salt, they may be stored in your freezer for up to 2-3 months.

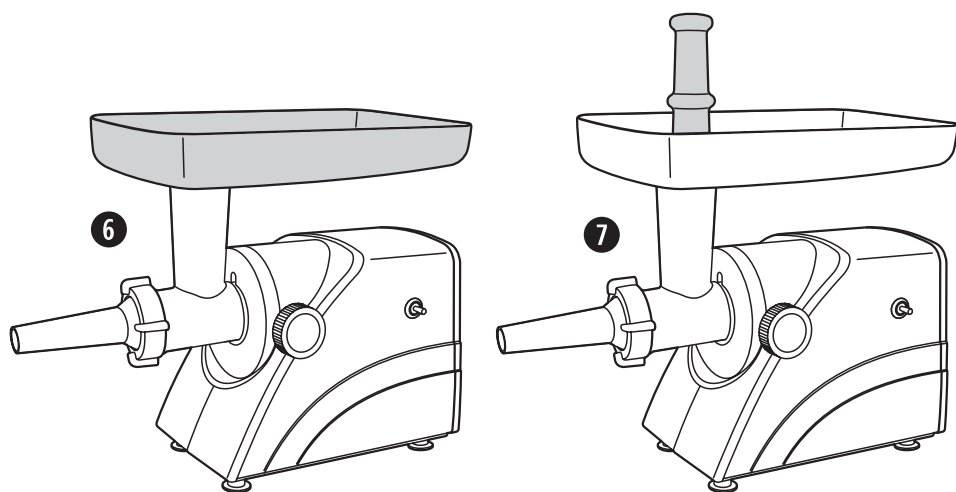
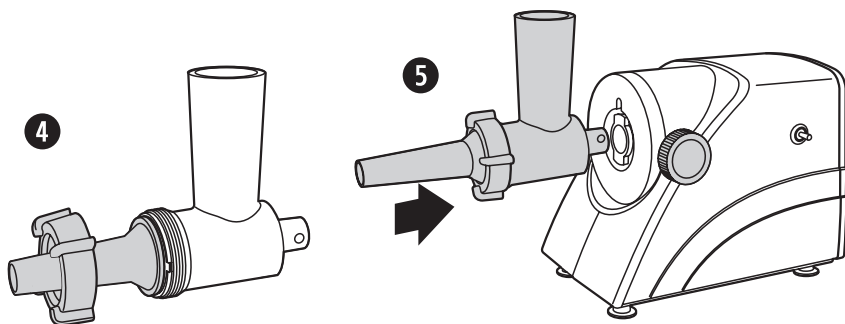
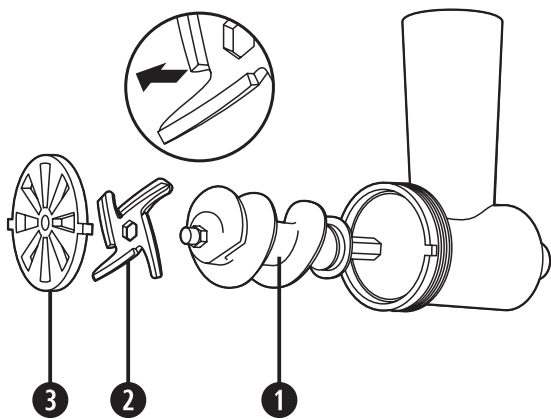
Look out for special offers on meat at your local supermarket and make larger quantities of sausages and burgers when available.

Specialist sausage spices, perfect for homemade recipes are available to order online, add these to your raw meat before grinding. Why not make your own favourite sausage recipes by trying these out.

When making sausages it's difficult to check whether the seasoning is sufficient to your taste. Why not try frying, then tasting a little of the mixture before stuffing into casings, this way you can adjust the seasoning to suit.

Homemade sausages freeze beautifully, wrap in pairs and freeze until required.

Hog casings used to make sausages can be ordered from a number of online retailers. The sausage making nozzle supplied with your meat grinder is suitable for all 30mm casings.



tips for using your meat grinder

- Raw meat will lose less juice if thoroughly chilled before grinding. Very cold meat will also grind more easily and cleanly.
- When grinding larger quantities, the fat from meats can build up inside the grinding head, reducing its efficiency. If this occurs, switch off and unplug your meat grinder then disassemble and wash the affected parts in hot soapy water and reassemble.
- Make sure the food is free of bone, tough tendons, nut shells, etc. before grinding.
- You can season meat while grinding (by sprinkling onto the meat chunks) or after grinding (by mixing it into the meat). When grinding meat for making into sausages, it is best to add the seasoning to the meat before you grind it to ensure it is thoroughly mixed through the meat.
- When making burgers experiment with different herbs, spices and rubs. All add delicious flavour, especially when cooked on a BBQ.
- Adding a small amount of home produced raw sausage meat to your raw burgers gives great flavour and helps the meat stay beautifully moist when cooked.
- Shaping burgers is if you moisten your hands with a little cold water beforehand.
- Refrigerate ground meats immediately and cook within 24 hours for better food safety.
- After grinding meat, you can help to clean the feed screw prior to washing by grinding a slice of stale bread.
- ALWAYS wash the grinder thoroughly after grinding raw meat and before using your grinder again.
- Bread crumbs are best made using dry or toasted bread. Make sure all parts of the grinder are free of moisture before starting.
- Many different meats can be used for making sausages such as pork, beef, lamb, venison, pheasant and duck. Try using fish, seafoods and of course vegetarian sausages.
- By making your own sausages at home you can ensure that only the best ingredients and spices are used, as well as controlling the fat content.
- Sausages with a low amount of fat can taste dry. Adding fruits such as chopped apple or raisins will add moisture back. Alternatively, try onions and mushrooms.

▲ The cutting blade is very sharp. To prevent injury, exercise caution when assembling, disassembling and cleaning the cutting blade.

Do not immerse the grinder motor unit in water or any other liquid.

Do not use harsh abrasives, chemicals or oven cleaners.

- Always unplug from the mains supply when not in use, before inserting or removing parts, and before cleaning.
- Clean the exterior surface with a damp cloth and then polish with a soft dry cloth. Do not use steel wool pads or harsh/abrasive cleaners.
- Wash the food pusher, feed tray, grinder head, securing ring, feed screw and sausage nozzle in warm, soapy water. Rinse and dry all parts thoroughly.
- The food pusher and sausage nozzle can be washed in a dishwasher.

IMPORTANT

- After use, wash the cutting blade and grinding plates in warm soapy water then dry them thoroughly.
- Coat the cutting blade and grinding plates in vegetable cooking oil to protect them during storage.
- The next time you use your meat grinder, wash the old vegetable cooking oil off the cutting blade and grinding plates using warm soapy water. Rinse then dry them. Remember to apply a light coating of vegetable oil to the grinding plate, cutting blade and feed screw before use.

Traditional Pork Sausages

Makes 8+ good sized sausages, depending on the size

- 1 kg lean Pork shoulder (or a combination of shoulder with some tenderloin)
 - 500g Pork Belly or Pork fat, depending on taste
 - 2 tsp salt
 - ½ tsp ground black pepper
 - 2 tbsp dried sage
 - 40g dried breadcrumbs
 - 2 egg yolks
 - Approx 91cm of hog casings
1. Process the pork and fat through the coarse grinding plate. Repeat using either the fine or medium grinding plate depending on the texture required.
 2. Combine the ground pork with the rest of the ingredients. Cover and refrigerate for 1 hour.
 3. Assemble the grinder with the sausage making attachment and make the sausages, twisting them off at approximate 15cm links.
 4. Cover and refrigerate until required.

Pork and Apple Variation – Halve the above quantities. Add 2 tablespoons of apple sauce along with a large apple (approx 200g) peeled, cored and finely diced. Mix into the sausage mixture before stuffing into the casings.

Traditional Lincolnshire Style Sausages

Makes 8+ good sized sausages, depending on the size

- 800g lean pork shoulder
 - 500g Pork belly
 - 2-3 tsp salt
 - 2-3 tsp black pepper
 - 2 tbsp chopped fresh sage
 - 150g dried breadcrumbs
 - Splash water
 - Approx 91cm of hog casings
5. Process the pork and fat through the coarse grinding plate. Repeat using either the fine or medium grinding plate depending on the texture required.
 6. Combine the ground pork with the rest of the ingredients. Cover and refrigerate for 1 hour.
 7. Assemble the grinder with the sausage making attachment and make the sausages, twisting them off at approximate 15cm links.
 8. Cover and refrigerate until required

Merguez Sausage

Makes 8+ good sized sausages, depending on the size

Merguez sausage is a spicy lamb or beef sausage with various spices and harissa powder originally from North Africa. This recipe benefits from marinating the lamb and fat for 24 hours beforehand).

- 1kg lamb shoulder, removed of gristle, diced
 - 300g lamb, beef, or pork fat, diced
 - 3 cloves garlic
 - 15-20g harissa spice, depending on taste
 - 40 ml cold water
 - 1 tsp whole cumin seeds
 - 1 tsp coriander seeds
 - 1 tsp fennel seeds
 - 1 tbsp paprika
 - 1 tbsp salt
 - Lamb casings, soaked in warm water for 30 minutes prior to use
1. Heat a small frying pan over a medium heat until hot. Toast the cumin, coriander and fennel seeds until fragrant (approx 2 minutes).
 2. Transfer the spices to a spice mill or pestle and mortar and grind to a fine powder. Mix in the paprika, harissa and salt.
 3. Place the lamb and fat in a large bowl. Add in spice mixture and garlic. Mix well to combine. Cover and place in the refrigerator.
 4. Process the lamb and fat through the coarse grinding plate. Repeat using either the fine or medium grinding plate depending on the texture required.
 5. Add the water and mix well (the sausage mixture should be a little sticky).
 6. Assemble the grinder with the sausage making attachment and make the sausages, twisting them off at approximate 15cm links.
 7. Cover and refrigerate until required.

Tuscan Style Italian Sausage

Makes 8+ good sized sausages, depending on the size This recipe benefits from marinating the pork and fat 24 hours beforehand.

- 1.75kg pork shoulder
 - 450g pork fat
 - 2 tbsp salt
 - 2 tbsp caster sugar
 - 1 ½ tsp coarsely ground black pepper
 - 3 cloves garlic, finely sliced
 - 1 tsp ground mace
 - ½ tsp ground coriander
 - ¼ tsp ground cayenne pepper
 - 125ml cold water
 - Approx 91cm hog casings
1. Using a spice grinder, food processor, or pestle and mortar, grind the salt, black pepper and sugar until fine. In a large bowl, mix together the pork shoulder, fat, garlic, mace, coriander, cayenne and ice water. Mix in the salt, pepper and sugar. Cover and refrigerate (preferably overnight).
 2. Process the mixture through the coarse grinding plate.
 3. Mix well together.
 4. Assemble the grinder with the sausage making attachment and make the sausages, twisting them off at approximate 15cm links.
 5. Cover and refrigerate until required.

Homemade Beef Burgers

All of our burger recipes are for 4 people. However if you double the recipe whilst you have your meat grinder out you can freeze the leftovers for a later date.

Ask your butcher for chuck steak with the fat. You need a ratio of roughly 20% fat to 80% steak for great tasting burgers.

- 500g Chuck steak
 - 1 medium onion, very finely chopped
 - 1 large handful of dried breadcrumbs
 - ½tsp freshly ground black pepper
 - 1 tbsp Worcestershire sauce
 - Salt, to taste
 - 4 burger buns, shredded lettuce, sliced tomatoes, gherkins, mayonnaise and ketchup.
1. Grind the chuck steak using the coarse grinding plate. Repeat using the medium grinding plate depending on the texture required. Cover and refrigerate.

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2. Pour a splash of oil into a suitable frying pan. Heat until hot then gently sauté the onion without colouring for approx 5 minutes until softened. Set aside to cool.
 3. Place all the burger ingredients into a mixing bowl and use your hands to combine the mixture. Divide the mixture into four equally sized balls.
 4. Shape the balls into round patties. Cover and allow to rest for about 1 hour in the refrigerator.
 5. To cook, grill, griddle, BBQ or shallow fry in a little vegetable oil for approx 12-20 minutes. Turn over half way through cooking to ensure your burger is nicely browned and evenly cooked.
 6. Serve hot on toasted burgers buns with a selection of the above accompaniments.
 7. Delicious with spicy wedges or shoestring fries.

Gourmet Steak Burgers

- 800g Rump Steak
 - 1 large onion, finely diced
 - Salt and pepper
 - 8 slices of smoked back bacon, grilled until crispy
 - Sliced cheese of your choice
 - Ketchup/mayonnaise
 - 4 seeded buns
1. Grind the chuck steak using the coarse grinding plate. Repeat using the medium grinding plate depending on the texture required. Cover and refrigerate.
 2. Pour a splash of oil into a suitable frying pan. Heat until hot then gently sauté the onion without colouring for approx 5 minutes until softened. Set aside to cool.
 3. Place all the burger ingredients into a mixing bowl and use your hands to combine the mixture. Divide the mixture into four equally sized balls.
 4. Shape the balls into round patties. Cover and allow to rest for about 1 hour in the refrigerator.
 5. To cook, grill, griddle, BBQ or shallow fry in a little vegetable oil for approx 12-20 minutes. Turn over half way through cooking to ensure your burger is nicely browned and evenly cooked.
 6. Set aside on a warmed plate, cover with foil and allow to rest for 5 minutes.
 7. Assemble the burgers placing the bacon on top of the burger, adding the sliced cheese and sauce of your choice. Serve in the warmed or toasted burger buns.

Lemon and Thyme Turkey Burgers

- 500g turkey leg steaks, ground using the medium grinding plate
 - Vegetable oil
 - 1 onion, finely diced
 - zest 1 lemon
 - 2 tsp fresh thyme leaves or 1 tsp dried leaves
 - 1 tbsp chopped parsley
 - Salt and pepper
 - Burger buns, sliced tomato, lemon mayonnaise, sweet chilli sauce and rocket leaves
1. Pour a splash of oil into a suitable frying pan. Heat until hot and gently sauté the onion without colouring for approximately 5 minutes until softened. Set aside to cool.
 2. Place the minced turkey, onion, lemon zest, thyme and parsley, salt and pepper into a suitable mixing bowl. Use your hands to combine the mixture. Divide the mixture into four equal sized balls.
 3. Shape the balls into round patties. Cover and allow to rest for about 1 hour in the refrigerator.
 4. Heat a large frying pan over a medium heat. Brush the burgers with a little olive oil and cook for about 15 minutes until golden brown and the juices run clear.
 5. Serve in toasted burger buns with sliced tomato and rocket. Top with mayonnaise and a spoonful of sweet chilli sauce.

Pork Meatballs in a Tomato and Chorizo Sauce

Serves 6

For the tomato sauce

- 1 kg Vine tomatoes, stalks removed, cross cut in the bottom of each using a sharp knife
- 50ml olive oil
- 4 large shallots, peeled, finely chopped
- 4 garlic cloves, finely chopped
- 1 tbsp tomato puree
- A sprig of fresh thyme, leaves only

For the meatballs

- 2 tbsp olive oil
- 1 head of fennel, sliced
- 2 carrots, peeled, diced
- 1 red pepper, sliced

-
- 3 garlic cloves, peeled, finely chopped
 - 1 onion, peeled, diced
 - 1 red chilli, seeds removed and finely chopped. Alternatively use dried chilli flakes
 - 175ml red wine
 - 1½ tsp smoked paprika
 - 750g ground pork mince, use either the medium or fine grinding plate
 - 1 tsp crushed fennel seeds
 - 2 tsp ground cumin
 - Salt and pepper
 - 1 large chorizo, sliced
 - 1 x 400g canned white beans (such as butter beans or haricot beans), drained, rinsed

1. Prepare the tomato sauce. Bring a pan of water to the boil. Lower the tomatoes into the boiling water and boil for ten seconds. Remove them from the pan using a slotted spoon and immediately plunge them into a bowl of ice-cold water.
2. When the tomatoes have cooled, peel and discard the skins. Halve the tomatoes and discard the seeds (alternatively, freeze the seeds and use them for making stocks and sauces). Chop the tomatoes using a knife or a food processor.
3. Heat half of the olive oil in a saucepan over a medium heat. Add the shallots, thyme leaves and garlic and fry for 2-3 minutes, or until softened but not coloured.
4. Add the remaining olive oil and the chopped tomato pulp and then stir well to combine.
5. Cover the saucepan with a lid and reduce the heat to its lowest setting. Cook gently for at least an hour, or until the sauce has thickened.
6. When the mixture has cooked and thickened, set aside.
7. To make the meatballs, use your hands to mix together the pork mince, crushed fennel seeds, ground cumin, and a touch of salt and pepper.
8. Take small pieces of the mixture roughly the size of a golf ball and roll into rounds. Cover and refrigerate.
9. Heat 1 tablespoon of olive oil in a medium sized frying pan. Add the fennel, carrots, pepper, garlic, onion and chilli and stir fry over a medium heat until softened but not coloured. Sprinkle the paprika over the top.
10. Add the red wine and bring to a simmer. Pour in the tomato sauce and continue simmering, until the sauce has reduced and thickened.
11. Brown the meatballs in a separate pan. You can do this in batches.
12. Add the browned meatballs and chorizo to the tomato sauce and stir well to combine.
13. Continue simmering for 30 minutes.
14. Stir in the white beans and heat for a further 2-3 minutes.
15. Serve with some freshly cooked pasta, dust with grated parmesan and scatter with torn basil leaves.

connection to the mains supply

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.

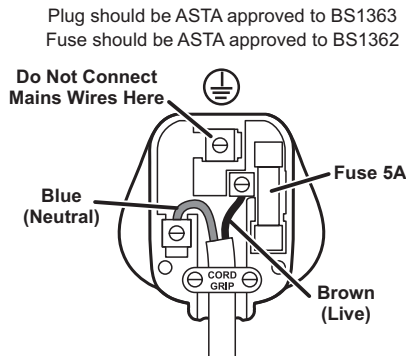
If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

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.



This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.



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

guarantee

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).

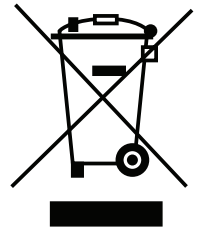
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

Jarden Consumer Solutions (Europe) Limited
5400 Lakeside
Cheadle Royal Business Park
Cheadle
SK8 3GQ
UK





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Telephone: 0161 621 6900

For Customer Service details, please see the website.

www.breville.co.uk

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The product supplied may differ slightly from the one illustrated due to continuing product development.

Printed in China