

# Breville



## touch control **microwave oven**

instruction booklet







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**Please read these instructions before operating the appliance and retain them for future use.**

- ⚠ This product is not suitable for use by children, and may not be suitable for persons requiring supervision unless they receive instruction by a competent person on how to safely use the product. Children should be supervised to ensure that they do not play with the product.
- ⚠ It is hazardous for anyone other than a competent person to remove a cover which gives protection against exposure to microwave energy.
- ⚠ Install and locate this oven only in accordance with these instructions. The oven must not be placed in a cabinet unless it has been tested in a cabinet.
- ⚠ The microwave oven must be earthed.
- ⚠ Do not allow the Power Level cord to overhang the worksurface, or to become trapped, kinked or pinched.
- ⚠ This microwave oven should only be used for the purpose it was intended.
- ⚠ Do not operate the oven when empty.
- ⚠ The temperature of accessible surfaces may be high when the appliance is operating.
- ⚠ Some products such as whole eggs and sealed containers (closed glass jars, sealed baby bottles with teats etc.) may explode and should not be heated in a microwave oven.
- ⚠ Close supervision is necessary when used in the presence of children.
- ⚠ Always have the glass tray and turntable roller in place when operating the oven.
- ⚠ Do not use the microwave oven for any other purpose than food preparation, such as drying clothes, paper or any other non-food item or for sterilising purposes.
- ⚠ Do not use the microwave oven cavity for any type of storage, such as papers, cookbooks etc.
- ⚠ Do not use the microwave for home canning. Microwave ovens are not designed for canning. Improperly canned food may spoil and be dangerous to eat.
- ⚠ Do not cook any food surrounded by a membrane such as egg yolk, potatoes, chicken livers etc. without first piercing several times.
- ⚠ Do not insert any object into the openings on the outer case.
- ⚠ Do not remove any parts such as feet, couplings or screws from the microwave oven.
- ⚠ Do not cook directly on the glass tray. Place food in a proper utensil before placing it in the oven.
- ⚠ Only use utensils suitable for use in microwave ovens.
- ⚠ Do not use metal pans or dishes with metal handles.
- ⚠ Do not use anything with a metal trim.
- ⚠ Do not use paper covered wire twist ties on plastic bags.



- ⚠ Do not use melamine dishes as they will absorb microwave energy. This will cause the dish to crack or char and slow down the cooking process.
- ⚠ Do not cook in containers with restricted opening such as soft drinks bottles as they may explode if heated in a microwave oven.
- ⚠ Always test the temperature of food cooked in a microwave especially if you are heating food/liquid for a baby. Always allow it to stand for a few minutes and stir the food/liquid to distribute the heat evenly.
- ⚠ Use only a thermometer specifically designed for microwave cooking.
- ⚠ Do not attempt to deep fry food in the oven.
- ⚠ Food containing a mixture of fat and water should stand for 30 to 60 seconds in the oven after it has been turned off. This is to allow the mixture to settle and to prevent bubbling when a spoon is placed in the food/liquid.
- ⚠ Always follow the cooking instructions in your cookbook. Some foods e.g. Christmas puddings, jam, and mincemeat heat up very quickly.
- ⚠ When cooking foods with a high fat or sugar content do not use plastic containers.
- ⚠ Do not use the microwave oven with a damaged Power Level cord or plug or after the appliance has malfunctioned or has been damaged. Return to the nearest authorised service centre for repair.
- ⚠ Paper bags may catch fire in the oven.
- ⚠ Plastic foam containers may melt or contaminate the food or liquid inside when exposed to high temperatures.
- ⚠ Wood will dry out when used in the microwave oven and may split or crack.
- ⚠ When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- ⚠ If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- ⚠ Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken when handling the container.
- ⚠ The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could adversely affect the life of the appliance and possibly result in a hazardous situation.



Retain the packaging in which the microwave oven was supplied so that in the event that the equipment needs to be returned it can be suitably repacked.

Open the packaging carefully and remove each item for inspection. Ensure that all packaging materials are removed from the inside of the door.

Check that all items have been supplied. The items supplied for this model of microwave oven are:

- Microwave oven
- Glass tray (turntable)
- Turntable roller
- Instruction manual

Inspect the microwave oven and Power Level lead for any damage. If any damage is found do not use the oven. Contact the dealer where the product was purchased.

## Precautions

To avoid possible exposure to microwave energy, it is important that you do not disarm or tamper with the door safety interlocks.

Do not place any objects between the oven front face and the door, or allow soil or cleaner residue to accumulate on the sealing surfaces.

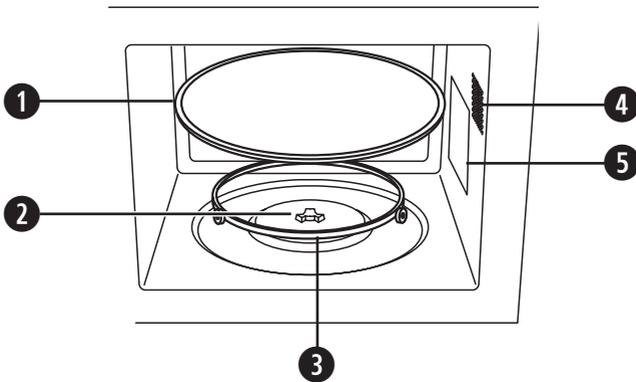
Check the oven for any damage, in particular, that there is no damage to the door (such as dents) its hinges and latches and the door seals and sealing surfaces. Do not operate the oven if it is damaged in any way. It is particularly important that the oven door is not misaligned and that it closes properly.



## Setting up your microwave oven

**⚠ Do not operate your oven if it is damaged.**

Place the turntable roller ring into the recess in the oven floor. Place the glass turntable onto the drive shaft until the lugs on the underside of the turntable engage with the drive shaft. Do not operate your microwave oven without these items fitted.



1. Glass turntable
2. Drive shaft
3. Turntable roller ring
4. Oven light
5. Waveguide cover



**⚠ Do not install the oven over equipment that produces heat, such as a range cooker or cooking hob. Failure to follow this instruction could damage the oven and would make the warranty void.**

**Do not place the oven in locations of moisture or high humidity or near combustible materials.**

**Do not block the air intake and outlet vents. Do not place anything on top of the oven. Failure to comply can damage the oven.**

**Do not remove the feet from the bottom of the oven.**

**Never operate the oven with the waveguide cover removed.**

## Requirements

Ensure that the voltage and frequency on the rating label of the oven is the same as that of the household Power Level supply.

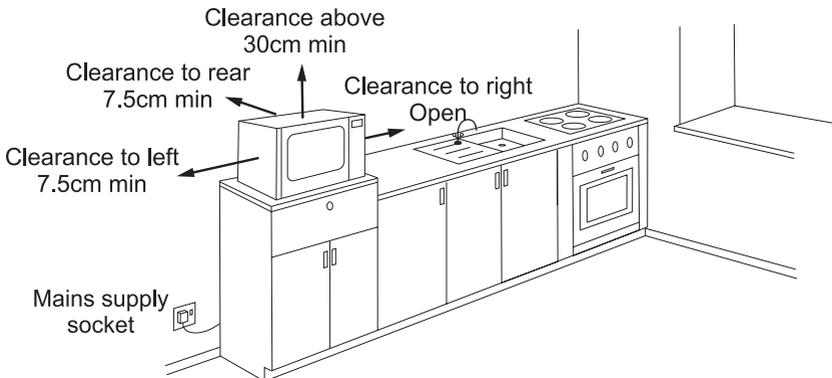
Place the oven as far from TVs and radios as possible. Operation of a microwave oven can cause interference to your TV and radio reception.

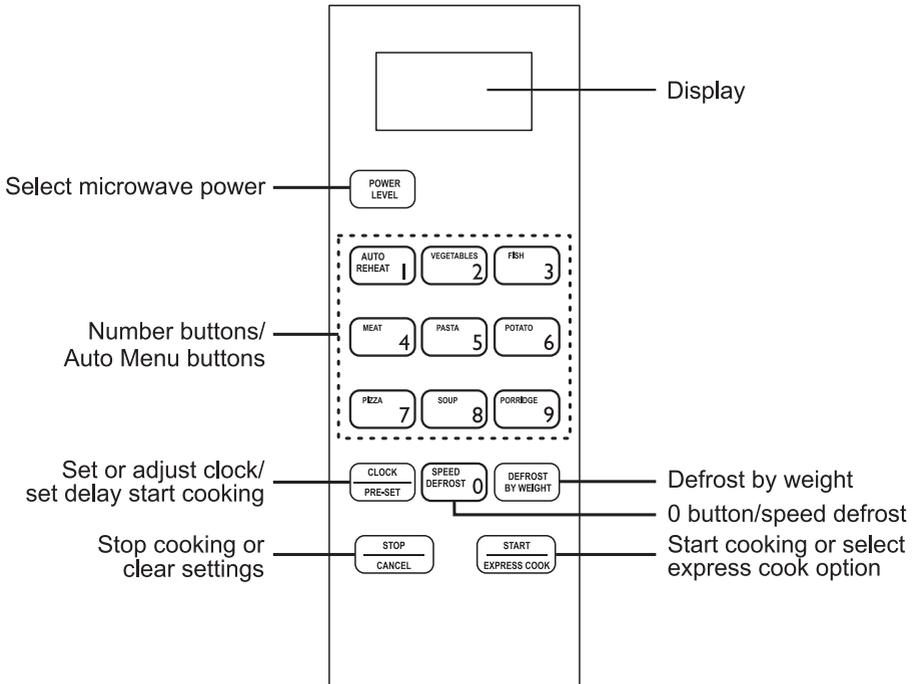
Select a flat horizontal surface that provides enough open space for the oven inlet and outlet vents and is strong enough to support the microwave oven.

For correct operation, the oven must have sufficient airflow. Ensure there is sufficient space around the oven as shown.

Route the mains lead away from all hot and sharp surfaces. Do not trap the lead under the microwave.

Plug your oven into a standard outlet socket.







## Microwave cooking basics

**⚠ Never operate your microwave oven when it is empty as this can damage your oven.**

Do not cook directly on the glass tray. Place the food in a microwave-proof dish for example.

Arrange the food with the thickest areas to the outside of the dish. Cook for the shortest indicated time but do not under-cook. Add extra time if required. Severely over-cooked food can smoke and may ignite.

Cover food while cooking. The cover prevents spatter and helps the food to cook more evenly.

To ensure that food is cooked evenly, it should be turned over or stirred at least once during cooking. Larger items, such as joints of meat must be turned at least once.

Rearrange small items of food such as meatballs halfway through cooking. Turn them over and move ones from the centre of the dish to the outside and items from the top to the bottom of the dish.

Cover thin pieces of food such as the ends of chicken legs with small pieces of aluminium foil to prevent them becoming overcooked. Ensure foil is kept more than 1 inch from the oven inner walls.

## Switching on

The microwave oven is turned on by plugging its mains lead into the mains outlet socket.

Open the door and the internal light should turn on. Close the door and it should turn off.



## Cookware test

There may be certain non-metallic containers that are not safe to use for microwave cooking. If in doubt, you can test the COOKWARE following the procedure below.

- Place the empty container in the oven.
- Microwave on maximum Power Level for 1 minute.
- Carefully feel the container. If it becomes very hot do not use it for microwave cooking.
- Do not exceed 1 minute cooking time when carrying out this test.

The ideal material for a microwave utensil or container is one that is transparent to microwave energy. It allows energy to pass through the container and heat only the food inside.

Microwaves cannot penetrate metal so metal utensils and dishes, and dishes with metallic trim should not be used in this oven when it is used for microwave cooking or combinations and sequences that include microwave cooking.

Do not use recycled paper products as they may contain small metal fragments which could cause sparks and/or a fire.

Round and oval dishes are recommended in preference to square or rectangular dishes as food in corners tends to overcook.

Cookware	Suitable for microwave cooking
Heat resistant glass	YES
Non-heat resistant glass	NO
Heat resistant ceramic	YES
Microwave-safe plastic dish	YES
Kitchen paper	YES
Metal tray	NO
Metal rack	NO
Aluminium foil or container <sup>(1)</sup>	NO

- (1) Aluminium foil may be used in small pieces to cover or shield food such as the ends of chicken legs to prevent them becoming over-cooked. Ensure that the foil is kept more than 1" (25mm) from the oven's inner walls.



## Materials you can use in your microwave oven

Material	Notes
Aluminium foil	For shielding only. Small, smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 25mm (1 inch) away from the oven walls.
Browning dish	Follow the manufacturer's instructions. The bottom of the browning dish must be at least 5mm (3/16" inch) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Use microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until it is only just warm. Most glass jars are not heat resistant and may break.
Glassware	Use heat resistant oven glassware only. Do not use cracked or chipped glassware.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short term cooking only.
Parchment paper	Use as a cover to prevent spattering, or as a wrap for steaming.
Plastic	Should be labelled 'Microwave Safe'. Follow manufacturer's instructions. Some plastic containers soften as the food inside gets hot. Boiling bags and lightly closed plastic bags should be slit, pierced or vented as directed on the packaging.
Plastic wrap	Use microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Waxed paper	Use as a cover to prevent spattering and retain moisture.
Thermometer	Only use thermometers suitable for use in a microwave oven.



**⚠ Never operate your microwave oven when it is empty as this will cause damage.**

## To pause cooking

To pause cooking at any time during the cooking sequence, you can either:

1. Open the oven door
2. Press the **Stop/Cancel** button once.

To resume cooking close the door then press the **Start/Express Cook** button.

## To stop cooking

To immediately stop cooking at any time:

- Press the **Stop/Cancel** button twice

or

- Open the oven door then press the **Stop/Cancel** button.



## Setting the clock

The clock displays the time of day in 24-hour format.

To set the clock to **13:15** (1:15 p.m.) carry out the following:

1. Press the **Clock/Pre-Set** button once.
2. Press the number buttons 1, 3, 1 and 5.
3. The display will show **13:15**.
4. Press the **Clock/Pre-Set** button again.
5. The time of day will now be displayed.



## Microwave cooking

Press the **Power Level** button a number of times to select the required cooking power level. Press the **Start/Express Cook** button to confirm the power level setting and then use the **number buttons** to set the desired cooking time. The longest cooking time is 99 minutes.

Press <b>Power Level</b> button	Microwave Power Level (W)	Display
Once	800	P100
Twice	640	P80
3 times	400	P50
4 times	240	P30
5 times	80	P10

### Example: To cook for 1 minute at 50% of microwave Power Level.

1. Place the food in a suitable container on the turntable and close the door.
2. Press the **Power Level** button 3 times. The display will show P50.
3. Enter **1:00** using the number buttons 1, 0 and 0.
4. Press the **Start/Express Cook** button.
5. The display shows the set cooking time and then counts down in 1 second increments.
6. When the cooking time has elapsed, the oven will beep.
7. Open the door and remove the food.



## Multistage cooking (programmed sequence)

The oven may be set to carry out a sequence of up to two cooking stages. Either of the defrost functions can be used as part of the sequence before the cooking stage. The possible sequences are:

- Defrost > microwave cooking
- Microwave cooking first stage > microwave cooking second stage

The following example describes setting a defrost period followed by a microwave cooking sequence.

1. Place the food in a suitable container on the turntable and close the door.
2. Press the **Defrost by Weight** or **Speed Defrost** button. dEF1 or dEF2 will be displayed.
3. Use the **number** buttons to enter the weight of the food.
4. Press the **Power Level** button.
5. The display will show P100 to indicate full power. If required, press the **Power Level** button until the required power level is displayed.
6. Use the **number** buttons to enter the cooking time.
7. Press the **Start/Express Cook** button.
8. The cooking sequence will begin.
9. When the sequence has ended the oven will beep.

This example describes how to set a two stage microwave cooking sequence. The first stage will cook on full power for 2 minutes and the second stage will cook on 50% power for 1 minute.

1. Press the **Power Level** button. The display will show P100 to indicate full power.
2. Use the **number** buttons to enter the first stage cooking time (2:00).
3. Press the **Power Level** button three times. The display will show P50 to indicate 50% power.
4. Use the **number** buttons to enter the second stage cooking time (1:00).
5. Press the **Start/Express Cook** button.
6. The cooking sequence will begin.
7. When the sequence has ended the oven will beep.



## Defrosting

The oven has two modes of defrosting available: Defrost by Weight and Speed Defrost.

The Defrost by Weight mode requires that you know the weight of the food to be defrosted. The minimum allowable weight is 100g. The maximum allowable weight is 2 kg.

The Speed Defrost mode also requires you to know the weight of the food to be defrosted but offers a quicker defrost time than the Defrost by Weight function. The minimum allowable weight is 100g. The maximum allowable weight is 1.2 kg.

Whenever you use your oven to defrost frozen foods, always make sure that the food is thawed completely before using it.

To achieve even defrosting, the food should be turned or stirred at least once during the cycle or more often with larger amounts of food. You can rearrange, turn or stir the food at any time simply by opening the door. To continue defrosting, close the door and press the **Start/Express Cook** button.

## To Defrost by Weight

1. Place the food in a suitable container on the turntable and close the door.
2. Press the **Defrost by Weight** button.
3. The display will show dEF1.
4. Use the **number** buttons to enter the weight of the food. The display shows the weight in grams. The minimum allowable weight is 100g.
5. Press the **Start/Express Cook** button.
6. When the cooking time has ended, the oven will beep.
7. After the required standing time, remove the defrosted food from the oven.

## To Speed Defrost

1. Place the food in a suitable container on the turntable and close the door.
2. Press the **Speed Defrost** button.
3. The display will show dEF2.
4. Use the **number** buttons to enter the weight of the food. The display shows the weight in grams. The minimum allowable weight is 100g.
5. Press the **Start/Express Cook** button.
6. When the cooking time has ended, the oven will beep.
7. After the required standing time, remove the defrosted food from the oven.



## Intelligent Auto Cook menu

The Intelligent Auto Cook feature means that it is not necessary to program the cooking time or select the correct power level. All you need to do is specify the type and quantity of food that you want to cook and the intelligent programs do all the rest for you. The food types and weights available are listed in the Intelligent Auto Cook Menu table.

### Example: To use the intelligent auto cook menu function to cook 350g of fish:

1. Place the food in a suitable container on the turntable.
2. Press the **FISH** button four times until **350** is displayed.
3. Press the **Start/Express Cook** button.
4. Cooking will begin.
5. When the cooking time has ended, the oven beeps.
6. After the required standing time, remove the food from the oven.

Display	Function	Notes
A-1	Auto reheat <sup>(1)</sup>	Selects a 150, 250, 350 or 400g plate of food
A-2	Vegetables	Selects 150, 350 or 500g portion of vegetables
A-3	Fish	Selects 150, 250, 350, 400 or 450g portion of fish
A-4	Meat <sup>(2)</sup>	Selects 150, 300, 450 or 600g portion of meat
A-5	Pasta <sup>(3)</sup>	Selects 50, 100 or 150g portion of pasta
A-6	Potato <sup>(4)</sup>	Selects 1, 2 or 3 potatoes each weighing 230g
A-7	Pizza	Selects 1, 2 or 3 portions of pizza each weighing 80g
A-8	Soup	Selects 500, 750 or 1000ml portion of soup
A-9	Porridge	Selects a 550 or 1100g portion of porridge

- (1) The auto reheat setting is designed to reheat a 150, 250, 350 or 400g plate of food. Always check that reheated food is piping hot throughout before eating. Don't use the auto reheat program to cook microwave meals or frozen meals. Always follow the manufacturer's instructions when cooking such food items.
- (2) We recommend that in Intelligent Auto Cook mode, meat should be cooked off the bone. Cook chicken, poultry, etc. until the juices run clear.
- (3) For a 50g portion of pasta add 450ml of cold water. For a 100g portion of pasta, add 800ml of cold water. For a 150g portion of pasta, add 1200ml of cold water.
- (4) The potato program is based on a 230g (medium size) potato and can cook 1, 2 or 3 potatoes. Place the potatoes on the turntable. Always place the potatoes around the edge of the turntable. Don't put them together in the centre as this will cause uneven cooking. Always maintain a gap between each potato.



## Delayed (timed) start cooking

You can program your oven to delay the start of cooking e.g. if you are going out and you would like your meal to be ready on your return. Before programming the start time, make sure that your oven clock is set correctly.

1. Place the food in a suitable container on the turntable and close the door.
2. Press the **Power Level** button as required to set the desired cooking power level.
3. Set the cooking time using the **number** buttons.
4. Press the **Clock/Pre-Set** button. The current time will be displayed with the hours digits flashing.
5. Set the desired start time using the number buttons e.g. if you want cooking to start at 14:20 press the 1, 4, 2 and 0 number buttons.
6. Press the **Start/Express Cook** button.
7. At the programmed time, your microwave oven will start cooking.
8. Delayed start cooking can be cancelled at any time by pressing the **Stop/Cancel** button.



## Child-proof lock

When the child-proof lock is set, it disables the control panel buttons. This prevents unsupervised operation by young children, or any other person who does not know how to reset the lock. This feature may only be set when the oven is not cooking in which case it would normally be in Clock mode (displaying the time of day).

To activate the lock

- Press and hold the **Stop/Cancel** button for approximately 3 seconds.  
A long beep will sound and the control panel will be locked. The display will show `----`.

To deactivate the lock

- Press and hold the **Stop/Cancel** button for approximately 3 seconds.  
A long beep will sound and the control panel will be unlocked.



**▲ Before carrying out any cleaning, turn off the oven and remove the plug from the mains supply socket.**

**The door seal area must be kept clean at all times to eliminate the possibility of microwave energy escaping.**

**It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy or high voltage.**

### General

Most cleaning can be carried out with a damp cloth and mild detergent solution, rinsed with a clean damp cloth and wiped dry.

Never use sprays or harsh cleaners, cleaning powders or scouring or other abrasive pads.

Cleaning should be carried out on a weekly basis, more often if required.

Excessive oil spatters on the inside top will be difficult to remove if left longer. Wipe spatters inside the oven with a damp paper towel soon after cooking, especially after cooking chicken or bacon.

### Oven

Clean the inside of the oven with a soft cloth dampened with a mild detergent solution to remove any food spatters. Pay particular attention to the mica waveguide cover and surrounding area.

The outside surface should be cleaned in the same way. Do not use a wet cloth as this could cause water to seep into ventilation openings and damage the operating parts.

Wipe the observation window in the door both inside and outside with the damp cloth.

If steam (condensation) accumulates inside or around the outside of the door, wipe it away with a soft cloth.

### Control panel

If the control panel becomes dirty, clean it with a soft dry cloth. A lightly damp cloth may be used for stubborn marks. Do not use sprays or harsh cleaners as they may stain or dull the panel.



## Removable items

The glass turntable may be removed for cleaning. Wash it in warm soapy water or in a dishwasher. Be careful not to chip or scratch the glass as this may cause the turntable to break during use.

The turntable roller and oven floor should be cleaned regularly to allow the glass tray to rotate easily and quietly. Wash the turntable roller in warm soapy water or in a dishwasher.

Ensure that the items are replaced correctly. Refer to the Getting Started section in this guide for details.

## Removing odours

Odours can be removed from the microwave oven by putting the juice and skin of one lemon and a cup of water in a deep microwavable bowl, then microwave on full power for 5 minutes. Afterwards wipe the inside of the microwave oven thoroughly and dry with a soft cloth.

## Maintenance

The only electrical user replaceable items in this microwave oven are the mains plug and the mains fuse in the plug.

For all repairs you are advised to contact your local approved service centre for this equipment. Your supplier will be able to advise you in this matter.



Observation	Explanation
Microwave interfering with TV reception	Radio and TV reception may suffer interference when the microwave oven is operating. It is similar to the interference produced by small electrical appliances like a food mixer, vacuum cleaner or electric fan. This is normal.
Dim oven light	In low Power Level microwave cooking, the oven light may become dim. This is normal.
Steam accumulating on door, hot air coming out of the vents.	During cooking, steam may come out of the food. Most will escape through the vents but some may accumulate on a cool surface such as the oven door. This is normal.
Oven started accidentally for microwave cooking when there is no food in the oven	No damage will result if the microwave operates empty for a short time, but this should be avoided.

## Frequently asked questions

Check to see if the problem you are experiencing is listed in the chart below. If the problem cannot be solved with reference to this chart contact your local authorised service centre.

Question	Answer
When the oven is plugged into a mains supply socket for the first time, it does not work properly. What's wrong?	The microcomputer in the oven may temporarily become scrambled and fail to function as programmed. Unplug the oven from the supply socket and plug it back in again. The microcomputer will then reset for correct functioning
Why is there noise coming from the turntable when the oven is turned on?	This noise occurs when the turntable roller slips on the bottom of the oven. Frequent cleaning of these parts should eliminate or reduce the noise.
Why is there noise coming from the oven when the Power Level level is set low?	When cooking with Power Level other than 100%, the oven automatically turns on and off to produce a lower Power Level output. The clicking noise can be heard when the oven switches on and off. This is normal.
Why is there steam coming from the air exhaust vent?	Steam is produced during cooking. The oven has been designed to vent this steam.
What is wrong when the oven light will not illuminate?	There may be several reasons. The light bulb has burned out or the start button has not been pressed.
Why do eggs sometimes pop?	The egg yolk may pop because of steam build-up inside the membrane. Pierce the membrane with a toothpick before cooking it. Never microwave eggs in their shells as they may explode.
How are boil-overs avoided?	Use a larger utensil than usual for cooking. If you open the oven door or press the cancel button the food will stop boiling.



**▲ This appliance must be earthed.**

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

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 below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

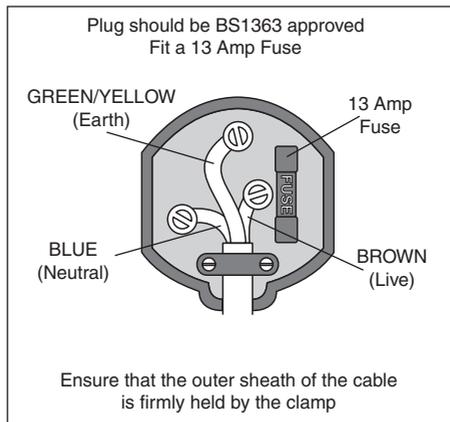
GREEN/YELLOW = EARTH      BLUE = NEUTRAL      BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol ( $\perp$ ) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





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**

**Pulse Home Products Limited**

**Middleton Road**

**Royton**

**Oldham**

**OL2 5LN, UK.**

**Telephone: 0161 621 6900 Fax: 0161 626 0391**

**e-mail: [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk)**



This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.



## replacement parts

For replacement parts, phone our Customer Service Department on 0161 621 6900. They will give you up to date prices, inclusive of VAT and postage and packaging.

You may then send a cheque or postal order for the correct amount made payable to Pulse Home Products Ltd, with the order form printed below (or a photocopy of it) to our Customer Service Department.

<b>Name</b>			
<b>Address</b>	_____ _____ _____ _____ _____		
<b>Postcode</b>			
<b>Product</b>	<b>Part number</b>	<b>Description</b>	<b>Quantity</b>
VMW189	91352	Waveguide cover	
I enclose a cheque for £ _____ in full payment			

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Breville have a policy of continuous improvement and we  
reserve the right to change specifications without notice  
Pulse Home Products Limited, Royton, Oldham OL2 5LN, UK

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