

Antony Worrall Thompson

BY

Breville 



GOURMET PIE MAKER



My Gourmet Pie Maker is a really easy to use product made for real people.

I'm passionate about simple, honest home cooked food. So I've developed a range of products to help you to make great food—just like mum used to.

Packed with clever little features, my products take all the guesswork out of cooking.

My Gourmet Pie Maker will help you to release your inner chef and some of your spare time!
Enjoy!

Antony Marnell Thompson

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understanding all the parts

1. Power light

Illuminates when your Gourmet Pie Maker is plugged into the mains supply.

2. Ready-to-cook light

Illuminates while your Gourmet Pie Maker is heating up. When the light goes out, your Gourmet Pie Maker is ready to use.

3. Latch

Keeps the plates closed during cooking and storage.

4. Upper cooking plate

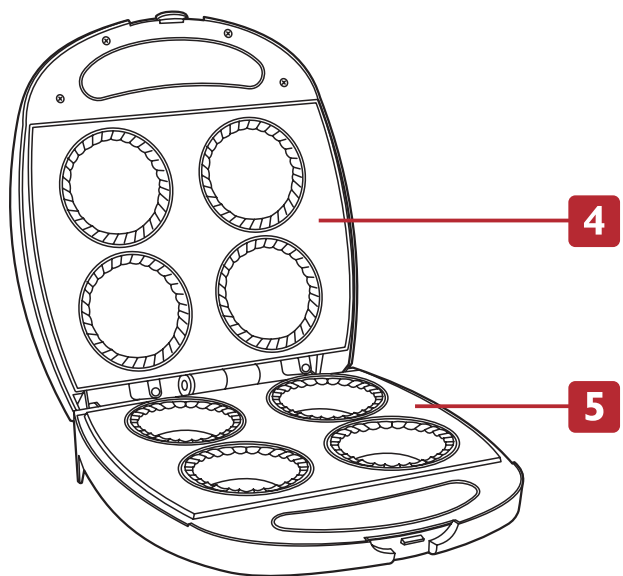
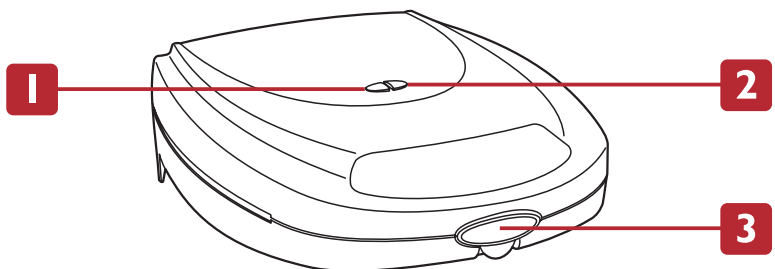
5. Lower cooking plate

6. Lid trimmer/pie shaping tool

Used to trim the lid pastry and to push the pastry into the lower cooking plate pie moulds.

7. Base/lid cutter tool

Used to cut circles of pastry for the pie base and lid.



6



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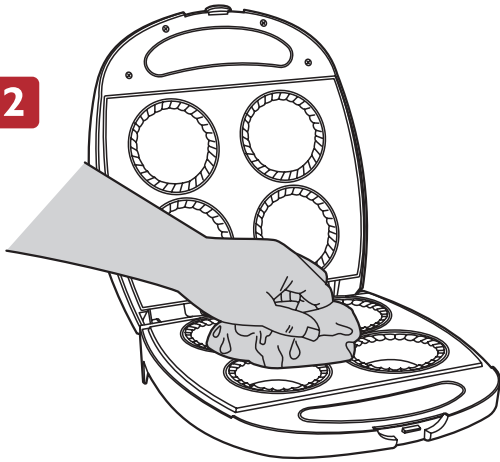
using your gourmet pie maker

before first use

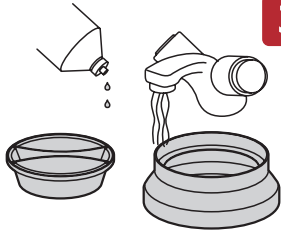
⚠ Never immerse the body of your Gourmet Pie Maker, power cord or plug in water or any other liquid. Do not use harsh abrasives, chemicals or oven cleaning products to clean the upper or lower cooking plates or any other part of your Gourmet Pie Maker.

1. Remove any promotional labels and/or stickers from your Gourmet Pie Maker before use.
2. Check that the cooking plates are clean and free of dust. If necessary, wipe them with a damp cloth.
3. Wash both pastry cutters in warm soapy water. Dry thoroughly.
4. Wipe the outside of your Gourmet Pie Maker with a damp cloth. Do not immerse the main body of your Gourmet Pie Maker or power cord set in water or any other liquid. Dry thoroughly.

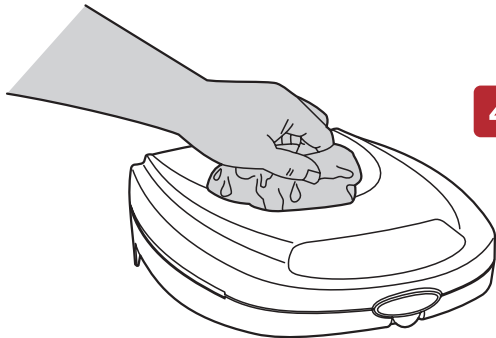
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using your gourmet pie maker

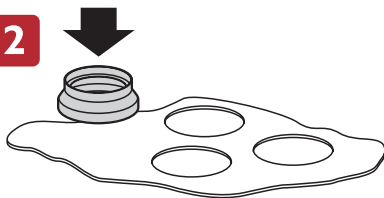
▲ Take care around the hot surfaces of your Gourmet Pie Maker. Steam may escape during cooking and when lifting the lid—take care! Use a tea towel or oven glove when opening or closing the lid.

1. Plug your Gourmet Pie Maker in to a mains supply socket and switch the socket on. The red power light and the green ready-to-cook lights will illuminate.
2. While your Gourmet Pie Maker is pre-heating, roll out your shortcrust pastry on a floured surface and cut out four circles using the larger side of the base/lid cutter tool. These will be the bases of your pies.
3. Carefully place each base centrally over a pie mould in the lower plate of your Gourmet Pie Maker.
4. Using the lid trimming/shaping tool gently press each base into its mould.
5. Roll out some more pastry on a floured surface and cut out four circles using the smaller side of the base/lid cutter tool. These will be the lids of your pies.
6. Spoon your chosen filling in each pie being careful not to let it over flow the sides of the pie. Don't overfill your pie otherwise the lid won't seal properly.
7. Place the pastry lids on the pies and use the lid trimming/shaping tool as shown to press down and trim the lid pastry. Remove any excess pastry from around each pie.
8. Brush each pie with either beaten egg for a savoury pie filling, or milk for a pie with a sweet filling. Close and latch the lid of your Gourmet Pie Maker.
9. Cook your pies for approximately 10 minutes until golden brown. Remove the pie by carefully inserting a knife underneath it and lifting it out. Be careful not to scratch the non-stick coating when you are doing this.

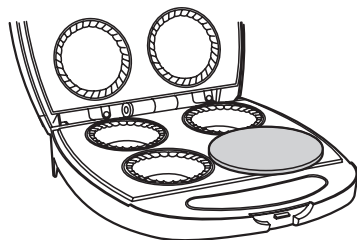
tips

- There are some easy recipes for home made pastry contained in these instructions which can be made a day in advance and then chilled. Alternatively, you can use ready made pastry which is available in shortcrust, puff, sweet and filo.
- To make sure that your pie is the best shape, we recommend that you use shortcrust pastry for the base and the pastry that best suits the recipe you are making for the lid.

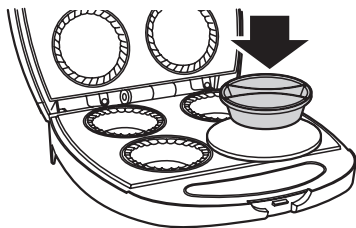
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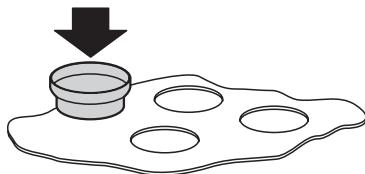
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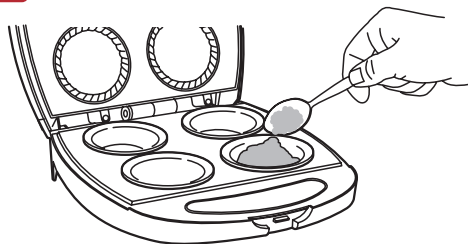
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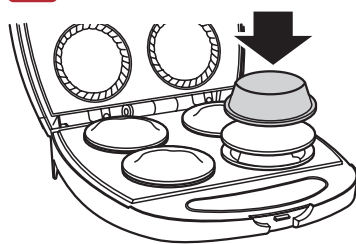
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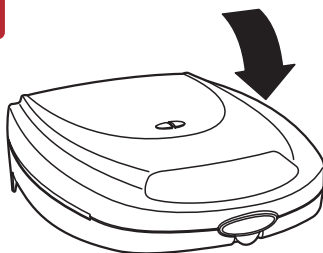
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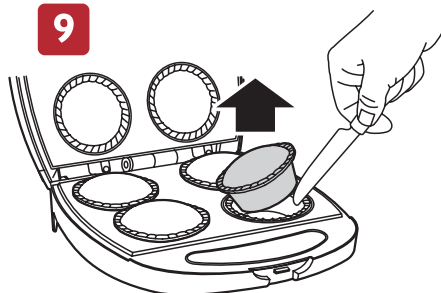
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important safety instructions

Please read these instructions before operating this appliance and retain 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.

Always ensure hands are dry before handling the plug or mains lead.

Always operate the appliance on a secure, dry level surface.

Always use caution when opening and closing the lid during cooking. Use a tea towel or oven glove. Beware of steam during use.

Always allow adequate air space above and on all sides for air circulation. Do not allow the appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use. Caution is required on surfaces where heat may cause a problem. The use of an insulated pad is recommended.

Always unplug the appliance from the mains supply socket when it is not in use or before cleaning.

Always allow the appliance to completely cool down before cleaning or storing.

Always carry out regular checks of the supply cord to ensure no damage is evident. Should there be any signs that the cord is damaged in the slightest degree, the entire appliance should be returned to the Customer Service Department.

Always return the appliance after a malfunction, or if it has been damaged in any manner to the Customer Service Department for examination, repair or adjustment as special purpose tools are required.

Never use this appliance for any purpose other than that for which it is intended. This appliance is for household use only.

Never use the appliance outdoors.

Never touch the plates during or after cooking until you are sure they have completely cooled down.

Never allow metal utensils to come into contact with the plates and do not attempt to cut food on the plates.

Never immerse any part of the main body or mains lead and plug in water or any other liquid to protect against electrical hazards.

Never use harsh, abrasive or caustic cleaners to clean the appliance.

Never allow children to use the appliance. Close supervision is necessary when the appliance is near children.

Never let the mains lead of the appliance hang over the edge of a table or counter, touch hot surfaces or become knotted.

Never place the appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.

Never operate any appliance with a damaged cord or plug or after an appliance malfunction or if it has been damaged in any manner.

Never touch hot surfaces of the appliance.

Never operate the appliance by means of an external timer or separate remote-control system.



shortcrust pastry

method

When making your own pastry try to keep the ingredients as cold as possible and touching the pastry with your hands to a minimum.

1. Weigh and chop the butter.
2. Sieve the flour from a height of about 30cm onto a clean, dry work surface.
3. Quickly work the butter into the flour using your fingers to make a crumbly mixture
4. Slowly add two tablespoons of milk or water and the salt. Use a rounded knife to bring the mixture together. Add more milk or water if you think it needs it.
5. Finally, bring the mixture together with your hands to form a dough that leaves the sides of the bowl clean.
6. Once the dough is smooth and round, sprinkle it with flour and cover with cling film. Chill the dough in the fridge for a minimum of 30 minutes.

ingredients

175g plain flour

80g good quality cold butter, cut into small cubes

2 tbsp milk or water

Pinch of salt

“ Shortcrust pastry is versatile and can be used in sweet or savoury pies. ”



ingredients

225g plain flour

Pinch of salt

30g lard

2 tbsp of milk or cold water

150g butter

method

1. Make the pastry in the same way as shortcrust pastry but use the lard to make the crumbly mixture instead of the butter. Chill the dough for 20 minutes in the fridge.
2. Put the butter in between two pieces of greaseproof paper and roll it out into a 10 by 8 cm (approx) rectangle.
3. Roll out the dough into a 12 by 25 cm (approx) rectangle.
4. Put the butter on top of the dough and bring the dough corners together to make an envelope. Chill for about 10 minutes.
5. Roll the pastry into a rectangle that is about three times longer than it is wide. Fold one third into the middle and the other third onto the top. Seal the edges lightly with a rolling pin.
6. Turn the pastry 90 degrees and repeat step 5. Chill for a further 30 minutes
7. Repeat rolling and folding two more times and then chill for another 30 minutes. Repeat two more times. The pastry will have been rolled and folded six times altogether.
8. Once it is made, chill for a minimum of 30 minutes.

“ Puff pastry creates extra special savoury pies and it is best used as the top, as it puffs up to create a buttery, flaky top. ”



sweet shortcrust pastry

method

Only use sweet shortcrust pastry for the pie lid because it will be too brittle to use as a base in your Gourmet Pie Maker.

1. Weigh and chop the butter.
2. Sieve the flour and icing sugar from a height of about 30cm onto a clean, dry work surface.
3. Quickly work the butter into the flour using your fingers to make a crumbly mixture
4. Add the egg and the milk to the mixture and work together using a knife
5. Finally bring the mixture together with your hands to form a dough that leaves the sides of the bowl clean.
6. Once the dough is smooth and round, sprinkle it with flour and cover with cling film. Chill the dough in the fridge for a minimum of 30 minutes.

ingredients

- 250g plain flour
- 50g icing sugar, sifted
- 125g good-quality cold butter, cut into small cubes
- 1 large egg, beaten
- splash of milk

“ Sweet shortcrust pastry has a lovely crumbly texture which complements sweet fillings ”



ingredients

- 250g of shortcrust pastry
- 250g of puff pastry (or alternatively use more shortcrust)
- 300g of cooked chicken cut into chunks
- 4 teaspoons of green pesto
- 12 cherry tomatoes

method

1. Place the shortcrust pastry base into your Gourmet Pie Maker and brush with the green pesto.
2. Cut the cherry tomatoes into halves and mix with the cooked chicken pieces.
3. Fill the pie bases with the chicken and tomato mixture.
4. Add the lid and brush with beaten egg.
5. Cook for 10 minutes or until golden brown

“ When adding cooked meat such as chicken to a sauce, keep stirring to a minimum to avoid the meat becoming stringy ”



creamy turkey, bacon and leek pie

method

1. Add the olive oil to a pan and fry the bacon for 5 minutes. Add the chopped leek and butter and stir for 3 minutes, seasoning well.
2. Turn the heat down to medium and cover the pan. Leave for about 30 minutes on a medium heat to slowly cook the leeks.
3. When the leeks are soft, add your cooked meat and the stock. Then mix the cornflour with a little cold water to form a paste and add the paste to the pan.
4. Carefully stir in the Boursin™ and leave for 5 minutes until the sauce is thickened.
5. Pour the mixture through a sieve. You can keep the sauce to pour over the finished pies before eating.
6. Fill each pie with the meat, bacon and leeks, and add a small amount of the sauce.

Avoid the pastry going soggy by allowing the mixture to cool slightly.

In order to control the amount of liquid, spoon in the meat and vegetables and then carefully add a little sauce afterwards.

If a suitable cheese is not available, try adding 2 tablespoons of double cream and some chopped garlic.

ingredients

- 250g of shortcrust pastry
- 250g of puff pastry (or alternatively use shortcrust throughout)
- 2 rashers of smoked bacon, chopped
- olive oil
- 1 leek
- 25g of butter
- salt and pepper
- 2 tsp of cornflour mixed with a little cold water
- 400g of cooked turkey or chicken
- 1 pint of chicken or turkey stock
- 1 packet of full fat cheese with garlic and herbs (e.g. Boursin™)

“ The addition of the cream cheese to this dish produces a rich, creamy sauce with a hint of garlic and herbs ”

calzone pizza pie

ingredients

Pizza Dough (or alternatively use a packet of pizza dough mix)
250-350ml of water (lukewarm water)

1 tbsp active dried yeast

550g strong white flour, plus extra for dusting

1 tsp salt

½ tsp ground black pepper

2 tsp clear honey

2 tbsp extra virgin olive oil, plus extra for brushing

Filling

2 tablespoons of olive oil

1 ½ cloves of garlic

½ a small red onion

4 rashers of smoked bacon

5 average sized mushrooms

½ jar of good quality sundried tomato sauce

150g of fresh mozzarella

method

If you are using packet pizza dough prepare it according to the manufacturer's instructions.

1. For the dough pour 150ml of the water into a bowl and sprinkle in the yeast. Stir in until it dissolves and then leave to rest in a warm place for 10 minutes.
2. Sift the flour, salt and pepper into a large bowl. Stir the olive oil and honey into the yeast mixture until combined.
3. Make a well in the centre of the flour and pour in the yeast mixture. Mix to form a soft and slightly sticky dough. Add water a little at a time until you have reached the desired consistency.
4. Place the dough on to a lightly floured surface and knead it with floured hands for about 10 minutes until it is smooth.
5. Lightly oil a large bowl and put the dough in. Cover with cling film. Set aside in a warm place for 1 to 2 hours.
6. When the dough has doubled in size, remove the cling film and remove the dough and knead it again until it is smooth.
7. To make the filling chop the bacon and the mushrooms and fry in a pan in the olive oil for about 10 minutes or until brown and crispy on a medium heat.
8. Then chop the garlic and onion using a food processor and add to the pan and fry for another 10 minutes until the onions are soft and golden.

“ This recipe is a delicious alternative tomato sauce drizzled over the top and



9. Turn down the heat and add the tomato sauce to the pan and stir. Then remove from the heat.
10. Divide the dough into 8 pieces and work them into circles that are the size of the largest side of the pie cutter.
11. Use the dough in the same way as you would pastry. Add the tomato mixture filling and top with a chunk of mozzarella before adding the dough lid.
12. Allow to cook for a little longer than for a normal pastry recipe until the dough is completely baked.
13. Warm the rest of the tomato sauce and pour over the top. Sprinkle with grated Parmesan cheese.

*to your normal pizza. Serve with a warm
a rocket and parmesan salad on the side. ”*



ingredients

250g of shortcrust pastry
250g of puff pastry (or alternatively use shortcrust throughout)
400g of good quality lean braising steak
2 tablespoons of plain flour
Olive oil
250ml of beef stock
1 ½ cloves of garlic (chopped)
1 small onion (diced)
5 large mushrooms
salt and pepper
250ml of traditional ale
2 tsp of cornflour mixed with a little water

method

The steak filling can be prepared up to a day before and used when you are ready to eat it.

1. Heat the oven to 190°C (gas mark 5).
2. Coat the chopped steak with seasoning and flour. Heat the olive oil in a large pan and quickly brown the steak on a high heat. Remove the meat from the pan and set aside.
3. Add a little more oil if needed and cook the mushrooms and onions until lightly browned. Then stir in the chopped garlic.
4. Add the beef back to the pan and pour in the ale.
5. Pour all the ingredients in to a large cooking pot and pour in the stock,
6. Make a paste with the corn flour and a little water and stir into the sauce.
7. Add a couple of bay leaves and cover with a lid. Place in the pre-heated oven
8. Let it cook for about 2½ hours, stirring occasionally.
9. Remove from the oven and allow to cool slightly. This will cause the mixture to thicken. If you think it is still too liquid, add a little more cornflour and water and then stir in with the cooking pot on a low heat.
10. Add a suitable quantity of the mixture to each pie base. Top with the puff pastry and brush with beaten egg. Serve with some creamy mashed potato and some of the delicious ale gravy.

“A traditional favourite that the whole family loves!”



goat's cheese and caramelised red onion pie

method

1. Heat the olive oil in a pan on a medium heat and add the red onions.
2. Cook for approximately 10 minutes until they are golden and soft, stirring occasionally to prevent burning.
3. Pour in the balsamic vinegar and stir in the sugar. Continue stirring until the liquid evaporates.
4. Spoon the onions onto the pastry bases and then top with a large chunk of goat's cheese. Season and then top with a pastry lid.

ingredients

- 500g of shortcrust pastry
- 1 tbsp olive oil
- 2 small red onions (chopped)
- 4 tbsp balsamic vinegar
- 1 pinch of caster sugar
- 2 tbsp fresh sage, roughly chopped
- Salt and freshly ground black pepper
- 150g goat's cheese, cut into 4 circles

“The combination of creamy goat's cheese and tangy caramelised onions will ooze out once you break through the crisp pastry.”



ingredients

250g of shortcrust pastry
4 sheets of Jus-Roll Filo Pastry™
20g of butter
1 medium onion (chopped)
1 clove of garlic (chopped)
200g of fresh spinach
150g of ricotta cheese
120g of cubed feta cheese
50g of grated parmesan (optional)

method

When making pies, especially sweet ones, they will taste better if the pastry is as thin as possible. By making sure your pie maker is hot and carefully lifting the pie out when it is fully cooked, you should be able to achieve this without breaking the pastry.

1. In a pan over medium heat, sauté the onions in the butter until they are soft and then add the garlic.
2. Add the spinach to the pan and cook until it is slightly limp but not overcooked.
3. In a separate bowl mix together the ricotta and the feta cheese, and then stir this into the onions. Turn down the heat and stir for 1 minute. Season with black pepper. You can add the parmesan if you wish at this stage to create a stronger cheese flavour.
4. Spoon the mixture onto the short crust pastry bases. Get a Filo pastry sheet and fold in half, and then half again. Press on to the top of the pie letting it buckle and fold to fit the circle. Any excess can be cut away. Brush with egg as normal.

“ A real taste of the Mediterranean and hot summer days. Serve with a Greek salad, crusty bread and a bowl of olives. ”



method

1. Place the unopened can of condensed milk in a pan of boiling water and simmer for 3 hours. This will turn the condensed milk into a gooey toffee. Alternatively you can use the readymade caramel or toffee if you have it.
2. Peel and slice the apple into 1 cm wide slices and put in a pan. Sprinkle with the sugar, carefully moving the apples around a bit so they are all coated.
3. Cook the apples on a low heat for about 5 to 7 minutes. You need them to be soft but not overcooked as this will cause them to lose their shape. If you think they need more sugar you can add a little more but remember that the toffee will be very sweet.
4. Spoon a few apple slices onto the pastry and then top with a generous amount of toffee. Leave the remaining apple to cook further until soft and mushy.
5. Carefully place on the sweet short crust lid and brush with milk.
6. Once cooked pour over any remaining warm apple and a dollop of cream.

Variation Banoffee Pie: Try baking 2 bananas in the oven wrapped in foil for approximately 15 minutes in a pre-heated 180°C (gas mark 4) oven. After allowing it to cool slightly, slice the banana into slices and use instead of the apples. Serve with lots of whipped cream for a true banoffee pie taste!

ingredients

- 250g of shortcrust pastry
- 250g of sweet shortcrust pastry (or alternatively use shortcrust throughout)
- 2 large cooking apples
- 2 tablespoons of castor sugar
- 1 can of carnation milk (or carnation milk caramel/Dulce de Leche Toffee)

“ This one’s sure to be a firm favourite with young and old alike! ”



ingredients

250g of shortcrust pastry
250g of sweet shortcrust pastry (or alternatively use shortcrust throughout)
350g of fresh rhubarb
50g of golden caster sugar

Custard (alternatively you can use 75g of instant mix, mixed with 3 tsp of cornflour mixed in water)

200ml whole milk
50ml double cream
1 vanilla pod
3 eggs yolks
30g caster sugar, or more to taste

method

1. Slice the rhubarb into bite sized chunks and put in a frying pan (not aluminium as this will react with the rhubarb) with the sugar
2. Cook gently on a low heat for about 15 minutes or until soft. Remove the rhubarb and drain on some kitchen roll.
3. To make the custard, pour the milk into a saucepan, add the vanilla pod and heat slowly until almost boiling. Take off the heat, then leave to infuse for about 20 minutes. Remove the vanilla pod.
4. Whisk the egg yolks and sugar together in a bowl until thick and creamy. Gradually whisk in the hot milk, and then strain back into the pan.
5. Cook over a low heat, stirring constantly for 10-20 minutes until the custard thickens enough to coat the back of a wooden spoon. Don't allow it to boil or the custard may curdle.
6. Pour into a bowl and allow to cool, this will make it thicken further.
7. Alternatively mix together 75g sachet of custard powder with $\frac{1}{2}$ pint of water and put in a saucepan on a low heat, stirring occasionally. Cook for about 15 minutes until the custard sticks to a back of a spoon, and then take it off the heat. Don't worry if it still seems a little runny—when it starts to cool it will thicken.
8. Spoon in a couple of pieces of rhubarb into each pie and then add some custard.
9. Top with a pastry lid and brush with a little milk. Once cooked serve with some more custard poured all over it.



pear, chocolate and date filo pies

method

1. Mix together the juice, dates, pears, chocolate and the nuts in a bowl.
2. Spoon the mixture on the short crust pastry and then top with a filo sheet that is folded and buckled to fit across the pie.
3. Brush with a little milk and cook.
4. Once the pies are cooked, dust with icing sugar.

To serve

Try serving them warm with a large scoop of vanilla ice cream and a drizzle of hot chocolate sauce.

ingredients

- 250g of shortcrust pastry
- 4 sheets of Jus-roll™ filo pastry
- 2 small pears (cored and chopped)
- ½ a lemon, juiced
- 30g of pitted dates (chopped)
- 50g of 70% cocoa chocolate (chopped)
- 25g of roasted hazelnuts (chopped)
- A dusting of icing sugar

“ A really simple sweet treat that will wow your guests at Christmas or make a delicious party nibble ”



ingredients

250g of shortcrust pastry
250g of sweet shortcrust pastry (or
alternatively use all shortcrust)
100g of blackberries
half a large Bramley apple
1 tablespoon of castor sugar
2 teaspoons of cornflour mixed with a little
water

method

1. Peel and slice the apple into chunks then add to a pan with the blackberries and sugar.
2. Cook for approximately 5 to 7 minutes until soft and then add the corn flour mixed with water. Stir occasionally until the mixture thickens.
3. Spoon in the pies and top with the pastry tops.

“ *A delicious mixture of tangy apple
and sumptuous blackberries* ”

- ⚠ **Always unplug your Gourmet Pie Maker from the mains supply socket before cleaning it.**
Never immerse your Gourmet Pie Maker body, mains lead or plug in water or any other liquid.
Never use harsh abrasive cleaners or cleaning materials.

cleaning

1. Unplug your Gourmet Pie Maker from the mains supply socket.
2. Allow your Gourmet Pie Maker to cool until it is just warm **but not hot**. Using a non metallic utensil, gently scrape off any food deposits. Give the plates a quick wipe with a damp cloth.
3. Allow your Gourmet Pie Maker to completely cool down.
4. Wipe the cooking plates with a soft cloth. If this doesn't remove any cooked-on food, reheat your Gourmet Pie Maker for 1-2 minutes, then brush with a little oil or melted butter. Allow your Gourmet Pie Maker to stand for five minutes then wipe the plates with a damp cloth.
5. Wash the cutters in warm soapy water. Wipe the exterior of your Gourmet Pie Maker with a soft damp cloth or sponge.
6. Before using it again, make sure that all parts of your Gourmet Pie Maker are completely dry.

storing

Make sure that your Gourmet Pie Maker has completely cooled down and is clean. Store your Gourmet Pie Maker unplugged in its packing box or in a clean, dry place. To prevent damage to the mains supply cord, ensure that it is not put under stress where it enters your Gourmet Pie Maker.

connection to the mains supply

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:

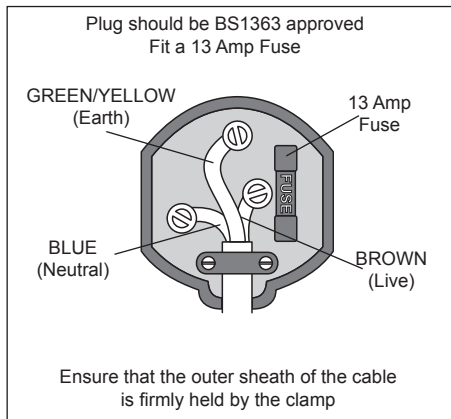
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

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 (⊕) 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 that the instructions have been followed correctly.
2. Check 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 Breville Customer Service Department, follow the steps below:

1. Pack it carefully, preferably in the original carton. Ensure 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, U.K.

Telephone: 0161 621 6900 Fax: 0161 626 0391

E-mail: info@pulse-uk.co.uk

guarantee

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.

Breville 

Vine Mill, Middleton Road, Royton, Oldham OL2 5LN, UK
www.breville.co.uk

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