

the Original '74™

Instruction Book - BSG1974



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the jaffle maker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the jaffle maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the jaffle maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.

- Do not use the jaffle maker on a sink drain board.
- Do not place the jaffle maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the jaffle maker at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the jaffle maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the jaffle maker is properly assembled before use. Follow the instructions provided in this book.
- The jaffle maker is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the jaffle maker is operating.
- The temperature of accessible surfaces will be high when the jaffle maker is operating and for some time after use.
- Do not place anything on top of the jaffle maker when the lid is closed, when in use and when stored.
- Always switch the jaffle maker off at the power outlet, then unplug the power cord and cool completely, if jaffle maker is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the jaffle maker.
- Keep the jaffle maker clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or jaffle maker in water or any other liquid.
- The jaffle maker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.

- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



IMPORTANT

Fully unwind the power cord before use. Ensure appliance is fully cooled before storing power cord inside the cord wrap.



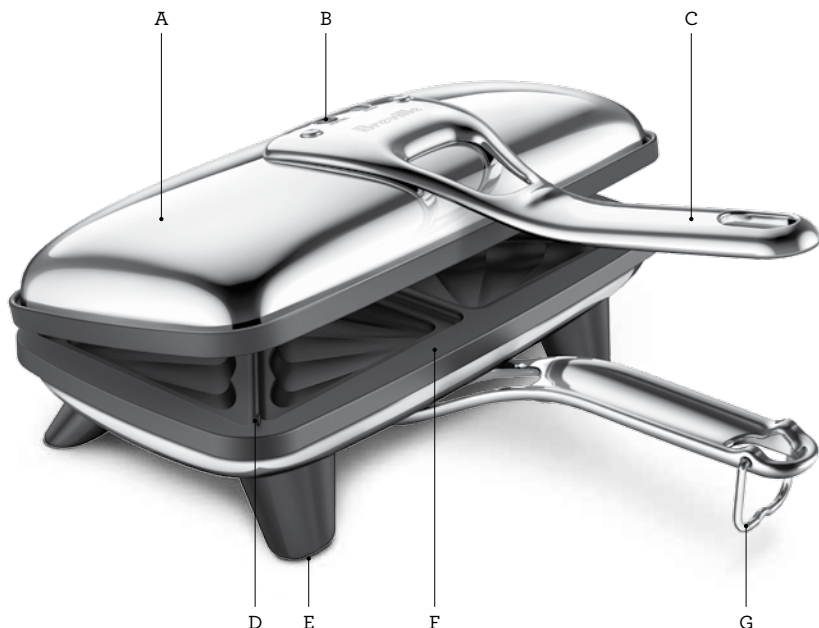
Hot Surfaces
Do Not Touch

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTION



Components



- A. Polished stainless steel design
- B. Indicator power **HEATING** and **READY** lights
- C. Cast polished stainless steel handle
- D. Jumbo scissor action cooking plates
Automatically seals and cuts supersized breads, puff pastry, brioche, croissants and flat breads.
- E. Non-slip feet
- F. Easy clean design
Wide Sealing edges on the PFOA-free non-stick cooking plates minimise food spillage in hard to clean places.
- G. Locking latch
To ensure a good seal.



Functions

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. Place the jaffle maker on a flat, level surface with the lid in the closed position.

1. Insert the power plug into a 230/240V power point and turn the power on. The red power 'HEATING' light will illuminate.
2. Allow jaffle maker to preheat (with the lid closed) until the green 'READY' light illuminates.
3. During this time, prepare the jaffles by buttering up to four slices of bread and preparing filling.
4. Place up to two slices of bread on the plates, buttered sides down. Place filling on top of bread.
5. Place remaining bread on filling, buttered side up.
6. Carefully close the lid and clip handles together. Do not force the lid to close.



WARNING

Steam will be ejected from between the cooking plates when the lid is closed. Be careful not to make contact with the steam as it may cause burns.

7. Toasting should take approximately three minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.
8. When the jaffle is cooked, remove it with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.
9. To maintain heat, keep the lid closed until you are ready to toast the next sandwich.



NOTE

- The green 'READY' light will cycle on and off during the toasting process indicating that the correct temperature is being maintained.
- At all times the lid must be closed when cooking.
- When using the jaffle maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.



IMPORTANT

Fully unwind power cord from cord storage facility before use.



Hints & Tips

BREAD

The jaffle maker is designed for super and regular sized bread. With extra large cooking plates, it cuts and seals the jaffle.

Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. Try using flat breads such as Lavash or mountain bread. When using raisin bread, brioche or other sweet breads which contain high sugar content, remember they will brown faster.

FILLINGS

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated.

Be careful when biting into jaffles containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

One quarter cup of filling for each jaffle is sufficient. Do not overfill your jaffles.

BUTTER OR MARGARINE

For best results we recommend to butter the outside of the bread ie place filling between the unbuttered sides of bread.

If you are on a low fat diet or kilojoule counting, the outside of the bread may be left unbuttered or use cooking spray of choice. Spray directly onto the bread slices.

Season the plates occasionally to prevent sticking and to make cleaning easier.

To season, brush the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do this after preheating the unit. Do not use spray on non-stick coatings as this will effect the performance of the non-stick surface on the cooking plates.

For sweet snacks, a light sprinkling of castor sugar over the outer buttered sides of the bread will make them extra delicious.

For extra flavour use herb or garlic butter for spreading on bread.

PASTRY

Frozen pastry can be used to create a light crispy jaffle. Use sheets of store bought frozen puff pastry and thaw slightly before cutting into 4 equal squares and placing into the jaffle maker. Cook as per instructions for slices of bread.

REHEATING

If the jaffle is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100°C. The jaffle will keep hot for up to 20 minutes this way, but will then begin to dry out.



Care & Cleaning



IMPORTANT

DO NOT IMMERSE ANY PART OF THE JAFFLE MAKER IN WATER OR ANY OTHER LIQUID.

- Before cleaning, turn the power off at the power outlet and then remove the power plug.
- Allow your jaffle maker to cool slightly.
- The jaffle maker is easier to clean when slightly warm.
- Always clean your jaffle maker after each use to prevent a build up of baked-on foods.
- Wipe cooking plates with a soft cloth.
If cooked on food is not removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.



NOTE

The cooking plates are coated with a non-stick surface, do not use abrasives.



Notes

Breville Customer Service Centre

Australian Customers

Mail: Locked Bag 2000
Botany NSW 1455
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9700 1342

Email: Customer Service:
askus@breville.com.au

Web: www.breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.co.nz

Web: www.breville.co.nz

Breville®
Thought for food

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