

Breville®



500W hand blender & chopper

instruction booklet

selection of recipes **included**





READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

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.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- △ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- △ Never let the power cord hang over the edge of a work top, 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 use any accessory or attachment not recommended by the manufacturer.
- △ Make sure that all attachments are securely and correctly fitted before operating the appliance.
- △ The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.
- △ Allow moving parts to come to a stop before changing or cleaning accessories.
- △ Never process hot or boiling liquids. Allow them to cool before processing.
- △ We do not recommend that you use your blender in a non-stick pan to avoid damaging the pan.



before using your appliance

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.

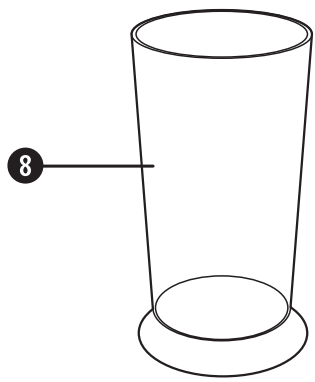
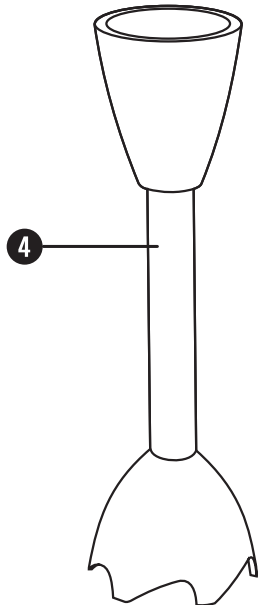
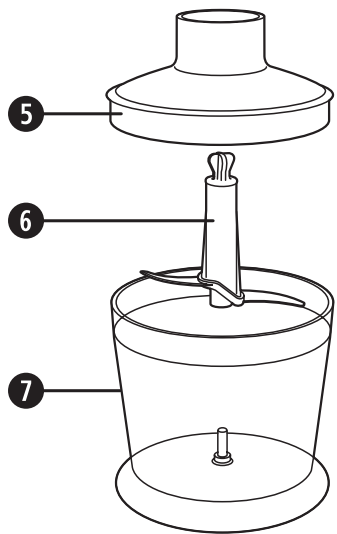
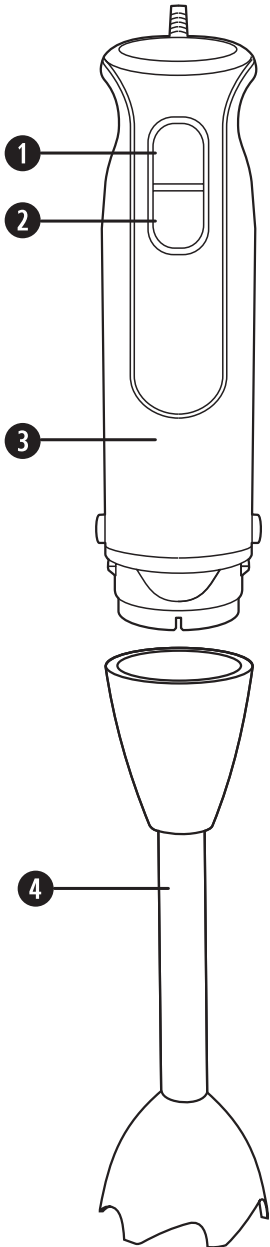
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

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

1. Remove your hand blender carefully from the box. You may wish to store the packaging for future use.
2. Check the contents:
 - Motor unit
 - Blending attachment
 - Chopping bowl and lid
 - Chopping blade
 - Measuring beaker
3. Wash all parts that will come into contact with food. Use warm soapy water then rinse and dry thoroughly.
4. Using a mild detergent solution, wipe the motor unit with a damp cloth. Dry thoroughly.

features

- 1 ON button**
Press and hold to operate your hand blender at its normal speed.
- 2 TURBO (high speed) button**
Press and hold to operate your hand blender at its highest speed.
- 3 Motor unit**
- 4 Blending shaft**
Stainless steel blending shaft.
- 5 Chopping bowl lid**
For use with the chopping blade and bowl.
- 6 Chopping blade**
Ultra sharp, stainless steel chopping blades.
- 7 Chopping bowl**
For use with the chopping blade and lid. Dishwasher safe.
- 8 Measuring beaker**
Mixing/measuring beaker. Dishwasher safe.



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

the blending attachment

Using the blending attachment

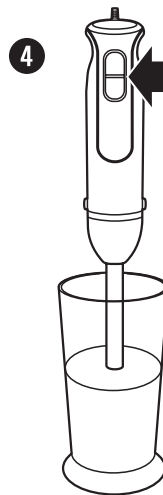
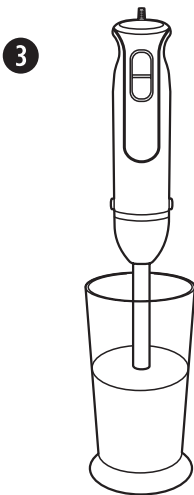
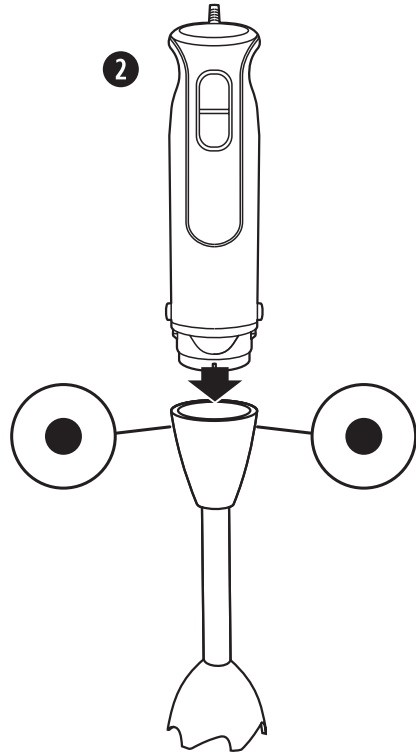
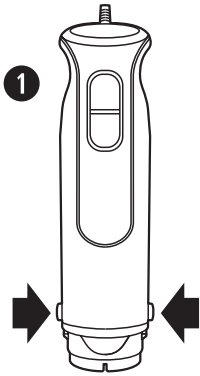
For the most consistent results, food should be processed in small quantities and be cut into 1 inch cubes before blending.

1. Squeeze and hold the two buttons on the side of the motor together.
2. Line up the two dots (one on each side) of the blending shaft with the buttons. Release the two buttons. Ensure that the motor unit and the blending attachment are correctly assembled and securely locked in position.
3. Insert the blending attachment into the food.
4. Press the **ON** or **TURBO** (high speed) button.

When pureeing food, it is important to use enough liquid (juice, milk, cream, broth, etc) to create a smooth mixture.

- Adjust the consistency of the mixture by adding more liquids or soft solids.
- Don't use the blending attachment to process meat or cheese.

⚠ Do not operate the unit continuously for more than 60 seconds without giving it a rest period of one minute



the chopping attachment

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The chopping blades have very sharp edges. Take care when handling or cleaning them.

Never place the chopping blade assembly on the motor body by itself.

Do not operate the chopping attachment continuously for more than 30 seconds (20 seconds on hard food) without giving it a rest period of one minute. The chopping attachment is not suitable for processing hot food.

Position the chopping bowl on a dry flat surface close to the mains supply socket.

1. Lower the chopping blade into the chopping bowl.
2. Add the ingredients to the chopping bowl.
3. Fit the chopping bowl lid to the chopping bowl.
4. Twist the lid to lock it to the chopping bowl. Ensure that the lid is correctly assembled and securely locked in position.
5. Squeeze and hold the two buttons on the side of the motor together.
6. Line up the two dots (one on each side) on the chopping bowl lid and push the motor unit and bowl lid together. Release the two buttons. Ensure that they are correctly assembled and securely locked in position.

Quick Food Chopper Ideas

Breadcrumbs: For quick and easy breadcrumbs add a couple of pieces of bread, preferably a couple of days old (but not stale), in your chopping attachment and chop until fine.

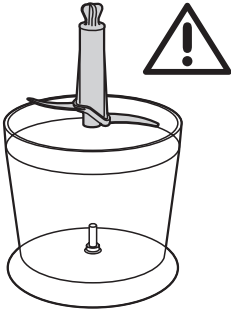
Sweet Biscuit Base: Add digestive biscuits, broken into halves with a little softened butter. Mix until chopped and combined.

Nuts: For desserts or nut roasts, add the nuts and pulse in quick bursts until crushed.

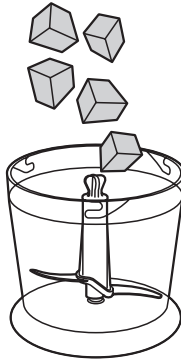
Garlic, Herbs and Chill: Use your chopping attachment to chop ingredients for marinades, dressings and sauces.



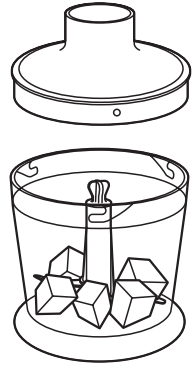
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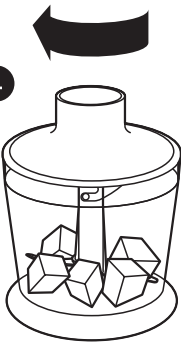
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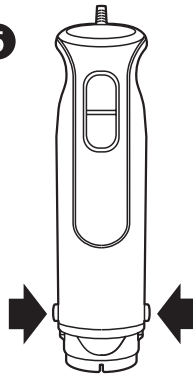
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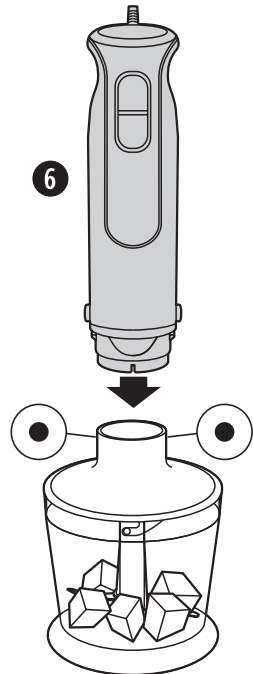
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Spicy chickpea dip

- 1 x 400g tin of chickpeas (drained)
- 1 teaspoon of ground cumin
- ½ teaspoon of coriander
- ½ a red chilli (de-seeded)
- 1 ½ cloves of garlic
- Squeeze of lemon juice
- 1 teaspoon of crème fraiche
- Olive oil (about 2 tablespoons)

1. Put the chilli, garlic and some of the olive oil in the food processor and finely chop. Add the rest of the ingredients and pulse until mixed. Don't worry about getting the chickpeas completely smooth as it is nicer if there is a mixture of smooth and smashed chickpeas.

Tomato and avocado salsa

- 4 large ripe tomatoes
- 1 red chilli
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- Juice of 1 lime
- 1 small red onion
- 2 medium-ripe avocados (halved, stoned)
- 2 tablespoons extra virgin olive oil
- 8 tablespoons of coriander leaves
- salt and black pepper

1. Roughly chop the tomatoes, avocado and onion into big chunks and add to the food chopper along with the other ingredients. Chop with quick pulses until all the ingredients are combined.



Tomato and Chickpea Soup

- Olive Oil
 - 2 carrots, chopped
 - 1 leek, chopped
 - 1 potato, peeled and chopped
 - 2 cloves of garlic, finely chopped
 - 1 tbsp of finely chopped rosemary
 - 400ml of vegetable stock
 - ½ a teaspoon of sugar
 - 2 x 400g of chopped tomatoes
 - 410g of chickpeas drained and rinsed
 - 1 tablespoon of dried mixed Italian herbs
 - Salt and pepper
1. Put the vegetables in a large saucepan with the garlic, rosemary, Italian herbs, stock and sugar. Season with salt and pepper and stir. Cover and cook gently for 25 minutes or until the vegetables are tender.
 2. Add the tomatoes to the pan and then using your hand blender carefully puree until smooth. Keep the blender flat on the bottom of the pan to avoid splashing.
 3. Once it is smooth, add the chickpeas and heat through, stirring occasionally and seasoning to taste.
 4. Serve warm with toasted French bread and melted cheese.

Carrot and Parsnip Mash

- 2 parsnips, peeled and cut into chunks
 - 3 carrots, peeled and cut into chunks
 - 30g of unsalted butter
 - Salt and pepper
1. Boil the vegetables in some lightly salted water for about 15 minutes until they are tender. Drain well.
 2. Place the vegetables in a canister with the butter. Use the hand blender in pulses until the vegetables are completely mashed. Season to taste.

Roast chicken filled with green pesto and mozzarella

- 1 clove of garlic
 - 3 large handfuls of basil (leaves only)
 - 30g of pine nuts
 - 30g of freshly grated Parmesan cheese
 - Olive oil
 - a small squeeze of lemon juice
 - salt and pepper
 - 4 boneless, chicken breasts
 - 100g of fresh mozzarella
 - 8 slices of prosciutto or smoked bacon
1. Put the pine nuts in a heavy skillet on the hob and heat gently for about 7 minutes, stirring until lightly golden. Be careful not to overcook as this will create an unusual flavour to the pesto.
 2. Put the garlic, basil, pine nuts and lemon juice into a food processor and chop into small pieces. Add half the parmesan and pulse again.
 3. Slowly add the parmesan and the olive oil simultaneously, tasting until you get the desired consistency and flavour. If you are making the pesto to stuff the chicken it is better to make a slightly thicker pesto. Some people prefer quite a strong cheese taste, others prefer something a little subtler.
 4. Pre-heat the oven to 200 °C (gas mark 6). Cut the chicken and using a sharp knife or scissors to create a cavity in each piece.
 5. Open up the chicken and add a spoonful of pesto and a chunk of mozzarella. Seal the chicken closed by wrapping the each piece with two rashes of the prosciutto or bacon, you can secure it further with a cocktail stick if required. Lightly oil a baking tray and place the chicken on it.
 6. Place the tray in the pre-heated oven and cook for 40 to 45 minutes depending on the thickness of the chicken. Test to see whether it is cooked by inserting a skewer in the thickest part of the meat and seeing whether the juices run clear.



Cod with a Parmesan Crust and Tomato Sauce

This is a really simple dish that tastes of sunshine and will be an instant hit when you are entertaining.

- 2 tbsp of olive oil
 - 4x cod lions (skinned and boned)
 - 1 ½ slices of white bread (a couple of days old works best, but not stale)
 - 40g of freshly grated parmesan
 - The zest of one lemon
 - The juice of two lemons
 - 25g of butter
 - A handful of fresh thyme (leaves picked, stalks removed)
 - ½ can of chopped tomatoes
 - Mixed Italian herbs
 - ½ tsp of sugar
 - Salt and pepper
-
1. Roughly tear the bread and put it into the food chopper. Then add the parmesan and lemon zest. Chop for about a minute until the mixture resembles breadcrumbs.
 2. Heat the olive oil in a large frying pan on a medium heat and lay the fish in it so that they are all laying flat on the base of the pan and cover with a lid.
 3. Cook for about 3 minutes and then push pieces of the butter around the fish. Pour in the half of the lemon juice and the thyme leaves. Cook for a further 5 minutes, depending on the thickness of the fish, until it is cooked. You can test this by gently testing with a fork to see whether the fish is soft and flaky.
 4. In a separate pan slowly heat the tomatoes, and stir in the sugar and the rest of the lemon juice. Season to taste.
 5. Spoon a little of the oil and lemon juice in the frying pan over the fish and then sprinkle the breadcrumb mixture over.
 6. Place the pan under a grill for 1-2 minutes and let the crust turn golden.
 7. The fish tastes delicious served on a bed of risotto with the tomato sauce drizzled around it.

Creamy Smoked Salmon Tagliatelle

- 120g of full fat cream cheese
 - 50ml of milk
 - Olive oil
 - ½ clove of garlic (chopped)
 - 150g of smoked salmon
 - 400g of tagliatelle
 - Squeeze of lemon juice
 - Black pepper
 - Bunch of fresh dill
1. Cook the pasta in salted water for approximately 8 minutes, or as directed on the packet if you are using dried pasta.
 2. Add a little olive oil to a frying pan and cook the garlic for 5 minutes.
 3. Once the pasta is cooked, drain and leave to stand in a colander.
 4. In the pasta pan add the lemon juice, full fat cheese and milk and blend with the hand blender until the cheese is melted. Then stir in the pepper and the dill.
 5. Add the tagliatelle to the frying pan and stir. Then pour in the cream cheese mixture and gently stir in the smoked salmon.
 6. Serve with a wedge of lemon and more black pepper if desired.



Chicken Tikka Masala

For the marinade

- 2 cloves of garlic (peeled)
- ½ fresh red chilli (deseeded)
- 15g fresh ginger
- 1 tablespoon of vegetable oil
- 50g of yogurt
- ½ tablespoon garam masala
- 1 teaspoon of tomato puree
- 100g of coriander (stalks, keep leaves for the cooking sauce)
- 400g chicken breast (chopped)

For the cooking sauce

- A little vegetable oil
- 2 cloves of garlic (peeled)
- 1 small onion (peeled)
- ½ red pepper (deseeded and cut into quarters)
- 2 teaspoons of garam masala
- 1 teaspoon of ground coriander seeds
- ½ teaspoon of turmeric
- 1 x 400g tin of chopped tomatoes
- 30g of ground almonds
- A pinch of salt
- 100ml plain yoghurt
- 100ml double cream
- 50g of coriander leaves

1. Add all the marinade ingredients to your food chopper excluding the chicken. Whizz until smooth to form a paste. Put the chicken pieces in a large bowl, stir in the marinade and cover with Clingfilm and put in the fridge preferably overnight.
2. When you are ready to serve the curry, put the onions and garlic into the food chopper and chop. Remove the onion and garlic and set to one side. Put the pepper into the food processor and chop into medium sized pieces.
3. Heat some more vegetable oil in a pan and then fry the onions, pepper, garlic, ground coriander, garam massala and turmeric in a pan. Cook gently for about 10 minutes then add the tomatoes, yoghurt and ground almonds.
4. Add the chicken pieces with the marinade and simmer gently for about 30 minutes until the chicken is thoroughly cooked.
5. Finish with the fresh coriander leaves.

Banoffee pancakes with chocolate sauce

Pancakes

- 110g of plain flour
- Pinch of salt
- 2 large eggs
- 200 ml of milk mixed with 75ml of water
- 50g of butter

Topping

- 2 large bananas
- 1 tbsp of butter
- 2 tbsp of soft brown sugar
- 4 tbsp of chocolate spread
- 2 tbsp of double cream
- good quality vanilla ice cream

1. Sift the flour and the salt into a large mixing bowl, sifting high up so the flour gets aerated.
2. Make a well in the centre of the flour and break the eggs into it. Centre your hand blender in the middle of the well and mix until all the flour is incorporated in the eggs.
3. Continue mixing and slowly add the milk and water mixture a bit at a time. Stop the blender and scrape down the sides if you need to so that the batter is smooth
4. Leave to stand for 30 minutes in a cool place
5. Heat the butter in a pan until it is very hot and then turn the heat down to medium. Ladle some batter in the middle and rotate and tip the pan until it flows towards the edges. If you need a little more pour in some more batter until there is a thin layer covering the pan. Cook for about a minute.
6. Carefully insert a spatula and if the pancake is golden, flip it over and cook the other side.
7. Once cooked, put each pancake on a plate, layering with foil and putting in a low oven to keep warm. Depending on the size of your pan you should be able to make approximately 8 to 10 pancakes.
8. For the topping, peel and slice the bananas diagonally. Put the butter and sugar in a frying pan and also put the chocolate spread and cream in a small saucepan.
9. Slowly heat the butter and the sugar, stirring until the sugar has dissolved. Stir in the banana slices and cook for a further 1 minute.
10. Heat the chocolate spread and cream and stir until heated through.
11. Remove the pancakes from the oven, and place two on each plate folded in half. Top each one with the banoffee, then a scoop of ice cream and then a drizzle of chocolate sauce.



Peachy Mango Smoothie

- 2 ripe peaches
 - 1 ripe mango
 - ½ a lemon, juiced
 - 100ml of white grape juice
 - A handful of ice cubes
1. Cut the mango in half and carefully remove the stone. Remove the mango flesh and chop into chunks.
 2. Do the same to the peaches.
 3. Add the mango, peach, white grape and lemon juice into the hand blender beaker and then blend until smooth.
 4. Pour the smoothie over the ice and enjoy

Oreo Cookie Milkshake

- 6-7 Oreo Cookies
 - 3 scoops of vanilla ice cream
 - 150ml of milk
 - A good squeeze of chocolate syrup
1. Break up the Oreo cookies into the food chopper jug and chop for a minute until crumbled.
 2. Pour the biscuit crumbs into the hand blender beaker and then add the ice cream, milk and chocolate syrup.
 3. Use the hand blender to mix until all the ingredients are combined.



▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

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

The blades have very sharp edges. Take care when handling or cleaning them.

Clean the motor unit and the blending attachment with a damp cloth only. Use a washing up brush to get rid of any stubborn food deposits which have stuck around the blade.

The chopping bowl and measuring beaker can be cleaned in the dishwasher.

After processing very salty food, you should rinse the blades right away. Also, be careful not to use excessive amounts of cleaner or de-scaler in your dishwasher.

Storing

Store the hand blender in its packing or in a clean, dry place, out of the reach of children, ensuring all parts are dismantled.



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 3 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:

BLUE – NEUTRAL BROWN – LIVE

The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

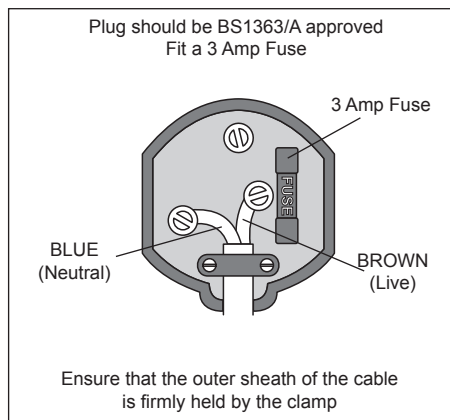
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 3 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (\perp) OR COLOURED GREEN OR GREEN AND YELLOW.



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





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: info@pulse-uk.co.uk



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).

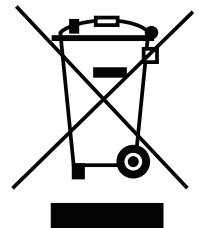
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, 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 enquiries info@pulse-uk.co.uk for further recycling and WEEE information.

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Breville 

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The product you buy may differ from the one shown due to
continuing product development. One (1) Year Limited Warranty—see inside for details.
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Made in PRC

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