

Breville®



pro kitchen **food processor**

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, if there are any visible signs of damage or if it is leaking.
- △ 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.
- △ Blades and other cutting attachments have very sharp edges. Be extremely careful when handling them during assembly or disassembly, when removing them from the bowl or during cleaning.
- △ Wait until moving parts have stopped before removing any lid or cover.
- △ Never process hot or boiling liquids. Allow them to cool before processing.
- △ Never use your fingers or other implement to push ingredients down the feed tube. Always use the food pusher.



⚠ Never immerse any part of the food processor body, power cord or plug in water or any other liquid.

Before assembling or disassembling your food processor, ensure it is unplugged from the mains supply socket.

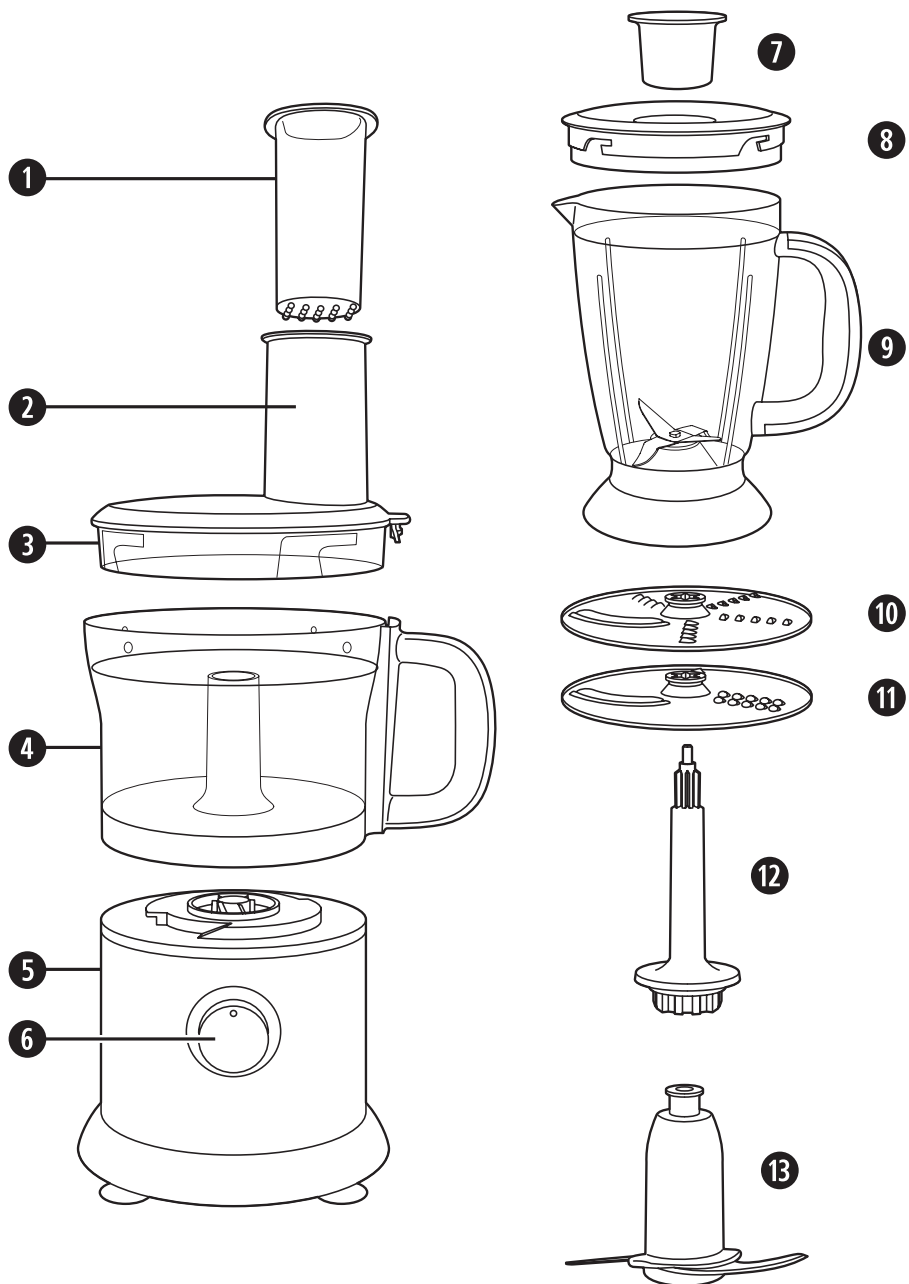
The chopping blade and grating/slicing discs are very sharp! Take care when handling or cleaning them.

Before using your food processor unpack the appliance and remove all packaging, promotional materials and stickers. Remove all printed documents.

- Wash all removable attachments, the blending jug, blending jug lid, processor bowl and processor bowl lid in warm soapy water. Alternatively, they can be cleaned in a dishwasher.
- Rinse under running water.
- Dry thoroughly.
- Use a damp cloth or sponge with a little mild detergent to wipe down the processor base unit.
- Dry thoroughly.

Parts

- 1 Food pusher**
Allows you to safely push foods to be sliced, grated or shredded into your processor.
- 2 Feed tube**
- 3 Processor bowl lid**
- 4 Processor bowl**
The large capacity toughened transparent plastic processor bowl allows you to observe the progress of the food during processing.
- 5 Food processor body**
- 6 Control switch**
The control switch has settings for **0** (off), **1**, **2** and **PULSE** settings.
- 7 Stopper**
The removable stopper allows you to safely add ingredients to the blending jug whilst it's operating. The stopper doubles as a handy measure.
- 8 Blending jug lid**
- 9 Blending jug**
The large capacity toughened plastic blending jug allows you to observe the consistency of the food during blending.
- 10 Fine grating/slicing disc**
Reversible grating/slicing disc. One side is used for fine grating, the other for fine slicing.
- 11 Coarse grating/slicing disc**
Reversible grating/slicing disc. One side is used for coarse grating, the other for coarse slicing.
- 12 Drive spindle**
Used with the chopping blade and slicing/grating discs.
- 13 Chopping blade**
Use for pureeing soft or cooked foods and chopping raw foods. Make dressings, mash potatoes, make bread crumbs, chop herbs, etc.
- 14 Spatula** (*not shown*)



The blending attachment

The blender of your food processor can be used to blend soups, make sauces, puree, smoothies, milkshakes, baby food, etc.

Fitting

Ensure that the control switch is in the 0 (off) position before fitting the blending jug.

1. Position the handle of the blending jug in the 2 o'clock position (when viewed from above) then lower the jug onto the food processor.
2. Rotate the blending jug clockwise until its handle is in the 3 o'clock position (when viewed from above).
3. Add the ingredients to the blending jug.
4. Fit the lid to the blending jug. Turn it clockwise until it locks.
5. Insert the stopper.
6. Use the control switch in position **1** or **2**. For more control, process food in short bursts by turning the control switch to the **PULSE** position for a few seconds at a time until the desired consistency is achieved.

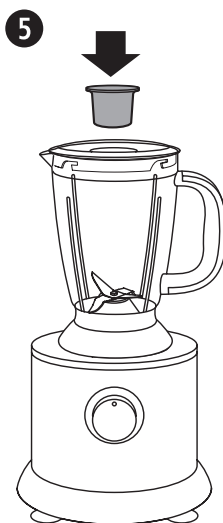
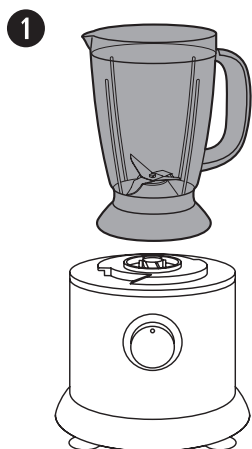
Further ingredients can be added by stopping the blender and removing the stopper or the lid. Replace the stopper or lid before starting the blender again. Don't overfill the blending jug. Cut large pieces of food into 2.5cm (1") cubes.

Cleaning

It's best to clean your blender as soon as you have finished using it. When you have emptied the contents of the blending jug, refit it to the base unit and:

- Fill the blending jug a quarter full with warm water and add one drop of washing up liquid.
- Refit the lid and stopper.
- Hold the control switch in the **PULSE** position for a few seconds.
- Remove the blending jug and rinse it out with clean running water.
- Dry the jug, lid and stopper with a soft cloth. Always make sure that the base of the blending jug is completely dry before using it again.
- Alternatively, clean in a dishwasher.

Never use any harsh abrasive cleaning products to clean your blending jug or any other part of your food processor.



The chopping blade

The chopping blade can be used to puree soft or cooked foods and chop/mince raw foods. You can use it to make dressings, mash potatoes, make bread crumbs, chop herbs and mix/blend all sorts of ingredients.

Fitting

▲ The chopping blade is very sharp! Take care when handling or cleaning it. Ensure that the control switch is in the 0 (off) position before fitting or removing the cutting blade.

1. Fit the drive spindle onto the motor coupling in the food processor body.
2. Position the handle of the processor bowl in the 2 o'clock position (when viewed from above) then lower the bowl onto the food processor.
3. Rotate the processor bowl clockwise until its handle is in the 3 o'clock position (when viewed from above).
4. Slide the chopping blade onto the drive spindle.
5. Fit the processor bowl lid by positioning the feed chute in the 2 o'clock position (when viewed from above) then lower the lid onto the bowl.
6. Rotate the processor bowl lid clockwise until the feed chute is in the 3 o'clock position (when viewed from above).

Using

For the processor to operate, the processor bowl and lid must be correctly fitted.

Add the ingredients to the processor bowl, refit the processor bowl lid. Use the control switch in position **1** or **2**. For more control, process food in short bursts by turning the speed control to the **PULSE** position for a few seconds at a time until the desired consistency is achieved.

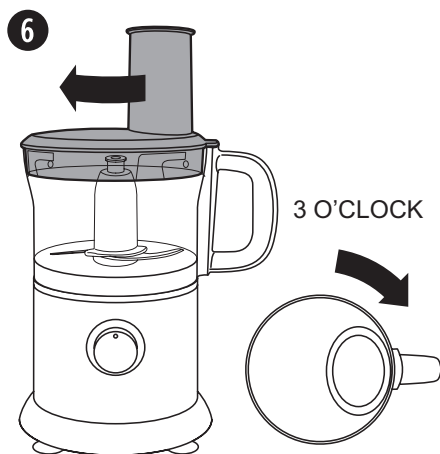
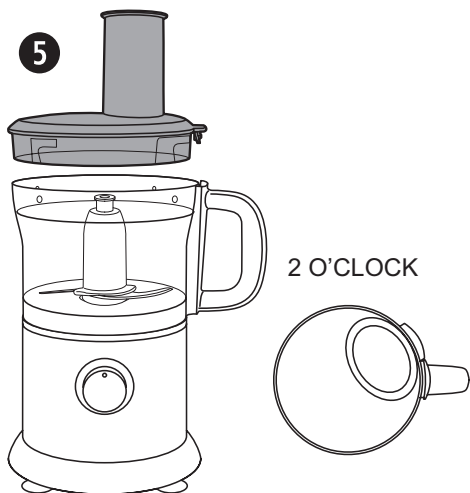
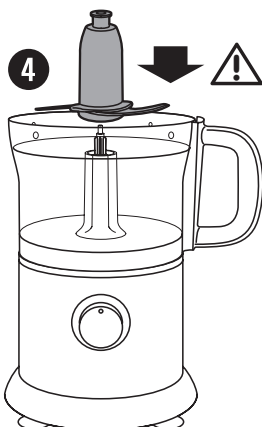
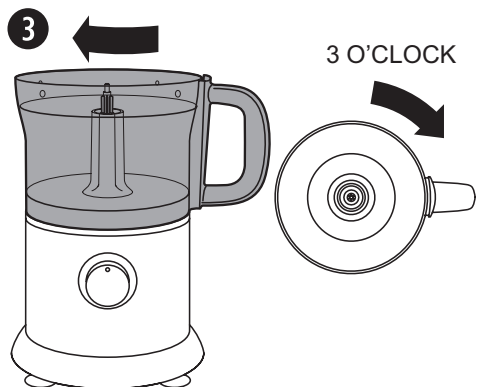
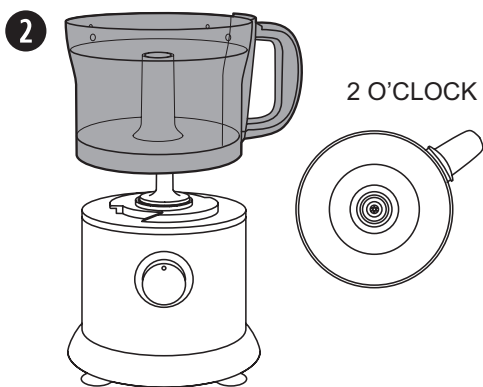
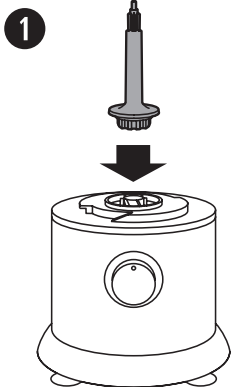
More ingredients can be added during processing through the feed tube in the processor bowl lid. Remove the food pusher, add the ingredients then replace the food pusher. Don't overfill the processor bowl.

Cleaning

It's best to clean your processor as soon as you have finished using it. When you have emptied the contents of the processor bowl, refit it to the base unit and:

- Fill the processor bowl a quarter full with warm water and add one drop of washing up liquid.
- Hold the control switch in the **PULSE** position for a few seconds.
- Remove the bowl, lid and chopping blade and rinse them under clean running water.
- Dry the processor bowl, lid and chopping blade with a soft cloth.
- Alternatively, clean in a dishwasher.

Never use any harsh abrasive cleaning products to clean your processor bowl or any other part of your food processor.



The slicing/grating blades

Fitting

▲ The grating/slicing discs are very sharp! Take care when handling or cleaning them. Ensure that the control switch is in the 0 (off) position before fitting or removing the grating/slicing discs.

1. Fit the drive spindle onto the motor coupling in the food processor body.
2. Position the handle of the processor bowl in the 2 o'clock position (when viewed from above) then lower the bowl onto the food processor.
3. Rotate the processor bowl clockwise until its handle is in the 3 o'clock position (when viewed from above).
4. Fit the grating/slicing disc onto the spindle and press it downwards as far as it will go. Whichever side of the disc is facing upwards is the side that will be used.
5. Fit the processor bowl lid by positioning the feed chute in the 2 o'clock position (when viewed from above) then lower the lid onto the bowl.
6. Rotate the processor bowl lid clockwise until the feed chute is in the 3 o'clock position (when viewed from above).

Using

For the processor to operate, the processor bowl and lid must be correctly fitted.

Place the ingredients into the feed tube. Set the control switch to position 1 and use the pusher to exert an even pressure onto the food as it is processed by the blade.

▲ Always use the food pusher to push food down the feed tube. Never use your fingers or any other kind of implement.

Cleaning

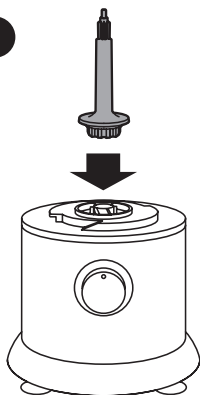
It's best to clean your processor as soon as you have finished using it. Remove the disc from the blade holder. **Carefully** wash the processor bowl, processor bowl lid and disc in warm, soapy water. Dry the processor bowl, lid and disc with a soft cloth.

Alternatively, clean in a dishwasher.

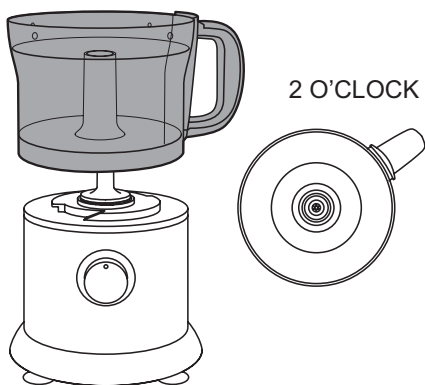
Never use any harsh abrasive cleaning products to clean your processor bowl or any other part of your food processor.



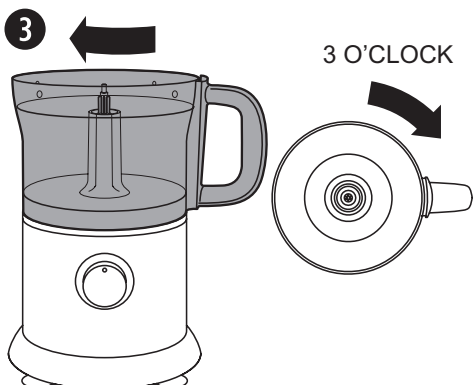
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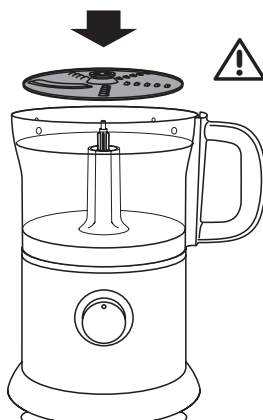
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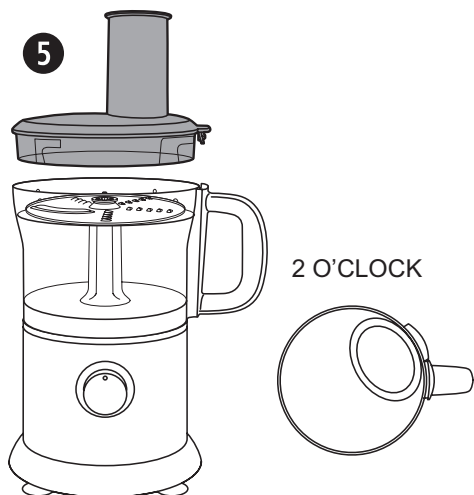
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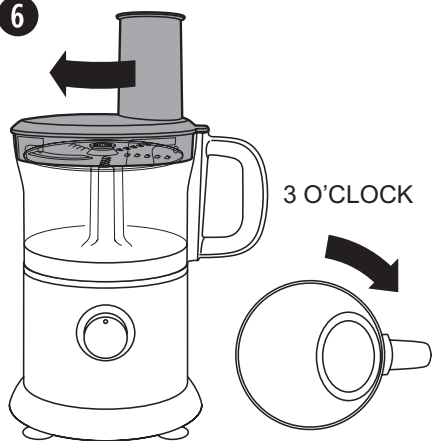
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Recipes

Fruity Fantasy – Serves 2

- 180ml fresh orange juice
- 90ml pineapple juice
- 100g strawberries
- 1 slice honeydew melon
- 1 slice water melon
- 8 small ice cubes

1. Add all of the ingredients to the blender jug and blend on speed setting 1.
2. Divide the cocktail into two glasses and serve immediately.

Mojito

- 1 tsp white sugar
- 1 lime, halved then thinly sliced
- 8 fresh mint leaves
- 15 ice cubes
- 200ml water
- 2 measures of white rum
- Soda

1. Add the mint to a highball glass and using the back of a spoon gently crush against the sides of the glass to release the flavour.
2. Add the sugar and lime slices and crush gently again.
3. Add the ice cubes and water to the blender jug and pulse until crushed. Once the ice is crushed, scoop it out and fill the glass.
4. Then add the rum and fill to the top with soda. Stir with a mixer or end of a spoon until mixed.
5. Garnish with a slice of lime and a mint leaf.



Roasted Red Pepper and Tomato Soup – Serves 4

- 3 red pepper, de-seeded and halved
 - 1 onion, peeled and halved
 - 4 large plum tomatoes
 - 4 garlic cloves, unpeeled
 - 350ml vegetable stock, cooled
 - 15ml tomato puree
 - Salt and pepper
1. Place the peppers (cut side down), onion, tomatoes and garlic on a baking tray.
 2. Cook in pre-heated oven for 30 minutes at 200°C/Gas mark 4 or until tender and well browned.
 3. Leave the vegetables to cool for 10 minutes then peel them.
 4. Place the vegetables and half of the stock into the blender jug and blend to the desired consistency on speed setting 1.
 5. Place in a pan and add the remaining stock and tomato puree. Bring to the boil.
 6. Season to taste and serve.

Grilled Greek Salad

- 3 tomatoes, halved and deseeded
 - 1 large cucumber, halved lengthways and deseeded
 - 1 green pepper, halved and deseeded
 - 1 red pepper, halved and deseeded
 - 2 red onions, peeled and halved
 - Handful of black olives
 - Salt and pepper
 - 1 tsp dried oregano
 - Olive oil
 - Feta cheese
1. Fit the chopping blade to the food processor.
 2. Roughly cut all of the vegetables into chunks and add to the food processor bowl.
 3. Season with salt, pepper, oregano and drizzle with olive oil. Fit the lid and process on speed setting 1.
 4. Transfer the salad to a heat proof dish and crumble the feta cheese to cover the top.
 5. Place under a grill for a few minutes until the cheese has melted.
 6. Drizzle with more olive oil to serve.

Recipes

Guacamole

- 4 mild chillies, finely chopped
 - bunch coriander, chopped
 - 2 tomatoes, finely chopped
 - salt, to taste
 - 1 onion, finely chopped
 - 1-2 tbsp water
 - ½ lime, juice only
 - 4 ripe avocados
1. Add three of the avocados, the chillies, coriander, tomatoes, salt and onion to the blender jug and process on speed setting **2** adding the water and lime juice to loosen the mixture whilst processing.
 2. Transfer to a bowl and mash in the last avocado to serve.

Tomato Salsa

- 400g canned plum tomatoes
 - 1 red onion, chopped
 - 2 spring onions, sliced
 - 1 clove garlic, peeled and crushed
 - 2 tablespoons coriander
 - 1 tablespoon olive oil
 - 1 tablespoon balsamic vinegar
1. Place all ingredients into the blender jug and process on speed setting **2**.
 2. Ready to serve, delicious with nachos or thick cut crisps!



Blue Cheese Coleslaw

- ½ head of white cabbage
 - ½ head of red cabbage
 - 1 red onion
 - 3 large carrots
 - 250ml good quality mayonnaise
 - 2 tbsp Dijon mustard
 - 2 tbsp sour cream
 - 2 tbsp sugar
 - 2 tbsp white vinegar
 - 2 teaspoons celery salt
 - 100g Roquefort blue cheese
 - Salt and black pepper
1. Fit the coarse slicing disc to the food processor bowl and secure the lid.
 2. Cut the cabbages into small wedges and place horizontally into the feed tube. Select speed setting **1** and push the cabbage down using the food pusher. Process in batches.
 3. Next, fit the food processor with the coarse grating disc. Cut the carrots in half and place in the feed tube so they are lying on their sides. Process in batches.
 4. In a medium bowl, whisk together the mayonnaise, mustard, sugar, vinegar, celery seeds, celery salt and pepper.
 5. Pour enough of the dressing over the grated vegetables to moisten them.
 6. Crumble the blue cheese onto the coleslaw and stir. Serve cold or at room temperature.

Recipes

Potato and Parsnip Rosti with Garlic Mayonnaise

- 200g/7oz potatoes, peeled and halved lengthways
- 200g/7oz parsnips, peeled and halved
- ½ large white onion, peeled
- 2 sprigs thyme, leaves stripped
- 30g/1oz butter, melted
- 1 x egg, beaten

For the mayonnaise

- ½ a jar of good quality mayonnaise
- 3 garlic cloves, crushed
- 1 lemon

1. Using the coarse grating disc, grate the potato by placing the food into the food chute and pressing down with the food pusher. Process on speed setting **1**. Repeat this method for each piece of potato.
2. Remove the potato from the bowl and put into kitchen roll or a clean tea towel and squeeze to remove excess water. Transfer to a bowl.
3. Grate the onion and parsnips using the same method and add to the bowl with the potato. Add the thyme, melted butter and egg and season. Mix well using your fingers until evenly combined.
4. Heat some butter in a non stick frying pan and using a spatula create two even patties and press down.
5. Cook for 12-16 minutes, turning once halfway until golden brown and crisp underneath.
6. Meanwhile simply mix the mayonnaise, crushed garlic with a squeeze of lemon juice.
7. When the rosti is cooked transfer to a plate with a dollop of mayonnaise on top.



Spicy Beef Burgers with Sweetcorn Salsa (Serves 4)

For the burgers

- 450g/16oz lean beef mince
- 2 garlic cloves
- 1tsp English mustard
- 2tsp tomato ketchup
- 1 egg, beaten
- 1 red chilli (deseeded if preferred)
- 1 small red onion, halved
- 2 spring onions, finely sliced
- 1 tbsp chopped fresh basil leaves
- Olive oil

For the sweetcorn salsa

- 2 tomatoes, halved and deseeded
- 1 tin sweetcorn
- 2 shallots, peeled and halved
- 1 lime
- 1 tbsp fresh coriander

To serve

- Burger buns or crusty bread
- Side salad

1. Add the garlic, mustard, ketchup, egg, chilli and onion to the food processor bowl with the blade attachment inserted. Combine on speed setting **2**.
2. When the function has finished, add the mince meat and PULSE a few times until evenly combined.
3. Remove the bowl from the base and remove the blade. Stir in the spring onion and basil.
4. Using your hands, divide the mixture into 4 patties.
5. Heat a dash of olive oil in a large, nonstick frying pan. Fry the burgers for approximately 5 minutes on each side, turning them once only.
6. Meanwhile make the salsa, clean the mixing bowl and set up the chopping blade. Add the tomatoes, shallots, lime juice and coriander and PULSE for around 10 seconds or until evenly chopped.
7. Remove the lid and chopping blade and stir in the sweetcorn.
8. When the burgers are cooked thoroughly, serve in the buns with the sweetcorn salsa and side salad.

Recipes

Strawberry Shortbread Cake (Serves 6)

- 400g of ripe strawberries, washed, hulled and halved
 - 1 tsp of sugar
 - 175g of golden caster sugar
 - 175g of ground almonds
 - 175g of softened butter
 - 175g of self raising flour
 - 1 egg and 1 egg yolk
 - Icing sugar
 - Thick custard or whipped double cream to serve.
1. Pre-heat the oven to 180°C (gas mark 4) and butter and line a loose bottomed 23cm/9 inch cake tin.
 2. Place the strawberries in a bowl and sprinkle them with a little sugar and stir. Leave to rest at room temperature whilst you make the cake mixture.
 3. Place all the other ingredients, excluding the icing sugar into the food processor with the chopping blade and combine on speed setting **2**.
 4. Once finished, spoon half the mixture into the cake tin and then top with the strawberries, followed by the rest of the cake mixture. Try to cover the strawberries as much as possible but don't worry if some are exposed.
 5. Place in the oven and bake for approximately 1 hour until it is risen and golden brown on top. If you feel the top is going too dark, cover it with tin foil.
 6. Dust with the icing sugar and serve in slices with custard or double cream



Fruit Cupcakes with Cream Cheese Frosting (Makes 12-15)

- 225g of good quality butter
- 225g of caster sugar
- 4 medium eggs
- 225g of self raising flour
- 2 tsp mixed spice
- Milk to loosen
- Glace cherries, halved
- Mixed fruit

For the frosting

- 200g of full-fat cream cheese at room temperature
- 100g of soft unsalted butter
- 600g of sifted icing sugar

1. Put the caster sugar, chopped up butter and vanilla into the food processor bowl and combine on speed setting **2**.
2. Then using the food chute, add one egg and combine on speed setting **1**. Add the remaining eggs one at a time gradually whilst the processor is mixing.
3. When finished, add the cherries and mixed fruit and **PULSE** for a few seconds until well combined.
4. Add the mixture to 12 - 15 cupcake cases
5. Cook the cupcakes for approximately 10-12 minutes or until they feel spongy and firm.
6. As they are cooling make the icing. It is important to sieve the icing sugar first in order to produce a smooth frosting.
7. Add all of the frosting ingredients to the food processor and mix together on speed setting **1**.
8. When the cakes have cooled, top with frosting.

Tip: In order to produce a thicker mixture for producing swirls and shapes, slowly add a little more icing sugar and mix until it's at the desired consistency. Alternatively you can add less to make it runnier.

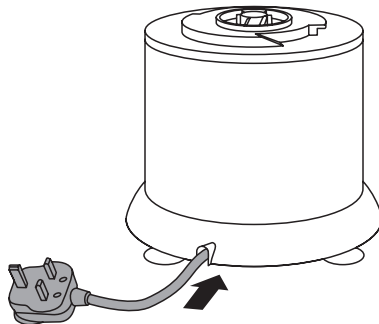


- ⚠ Always unplug your food processor before cleaning it.**
The chopping and slicing/grating blades are very sharp! Take care when handling or cleaning them.
Never immerse your food processor base unit, mains lead or plug in water or any other liquid.
Never use harsh abrasive cleaners or cleaning materials.
The blades are very sharp! Take care when handling or cleaning them.
- Wash all removable attachments, the blending jug, blending jug lid, processor bowl and processor bowl lid in warm soapy water. Alternatively, they can be cleaned in a dishwasher.
 - Rinse under running water.
 - Dry thoroughly.
 - Use a damp cloth or sponge with a little mild detergent to wipe down the processor base unit.
 - Dry thoroughly.

Storing

Store your food processor in a clean, dry place, out of the reach of children. Ensure that all parts are dismantled.

The mains power cord can be stored by feeding it into the storage compartment in the base of your food processor. Always pull the mains cord out of the storage compartment to its full length before using your food processor.





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 5 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.

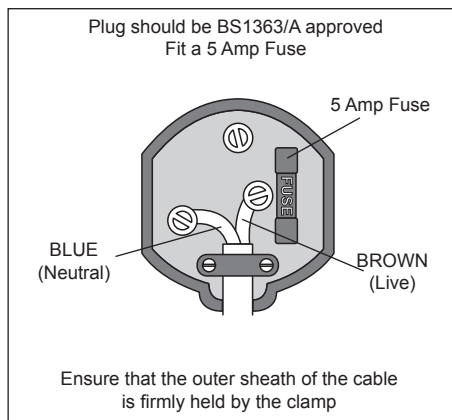
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 5 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).

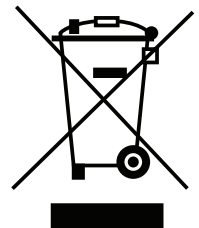
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

Jarden Consumer Solutions (Europe) Limited
Middleton Road
Royton
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UK





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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. Jarden Consumer Solutions (Europe) Limited is a subsidiary of Jarden Corporation (NYSE:JAH).
Made in PRC

www.breville.co.uk