

Breville®



simplicity **400W hand blender**

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.

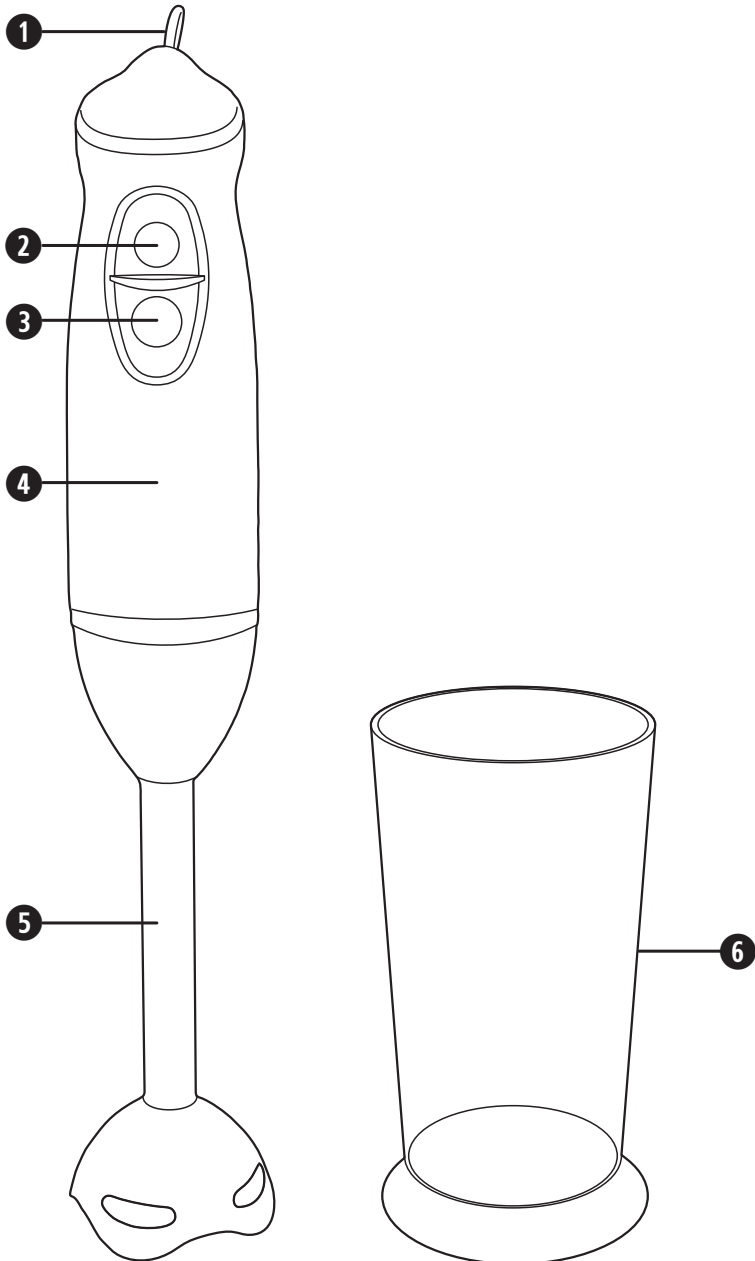
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

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
 - Mixing/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 Hanging loop**
Use the loop to hang your blender up when storing.
- 2 ON button**
Press and hold to operate your hand blender at its normal speed.
- 3 TURBO (high speed) button**
Press and hold to operate your hand blender at its highest speed.
- 4 Motor unit**
- 5 Blending shaft**
Stainless steel blending shaft.
- 6 Mixing/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

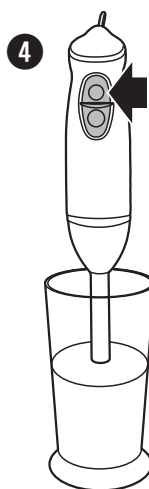
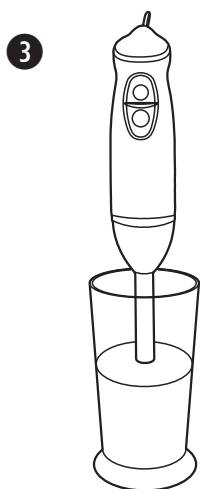
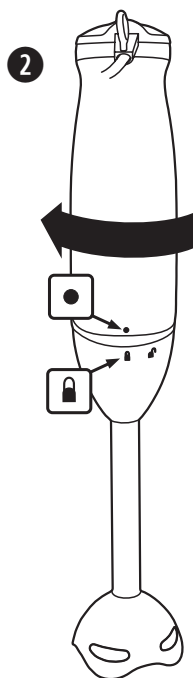
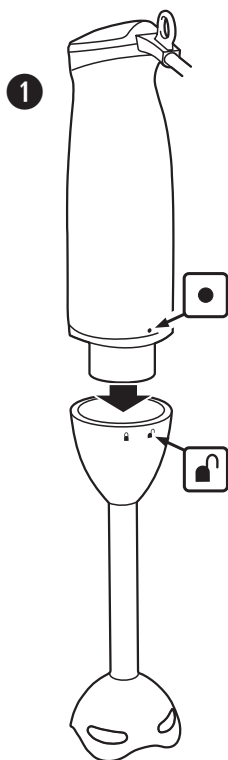
For the most consistent results, food should be processed in small quantities and be cut into 1 inch cubes before blending.

1. Line up the ● symbol on the motor unit with the 🗝 symbol on the blending attachment and push them together.
2. Twist the motor until the ● symbol lines up with the 🔒 symbol. 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.
- The blending attachment can be used directly in a pan though we do not recommend that you do this in a non-stick pan to avoid damaging the pan.

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



Chickpea and Vegetable soup - Serves 4

- 2 tbsp Vegetable oil
 - 2 medium sized carrots, chopped
 - 1 medium sized leek, chopped
 - 1 large potato, peeled and chopped
 - 2 cloves of garlic, finely chopped
 - 1 tsp of finely chopped rosemary
 - 400ml of vegetable stock
 - ½ a teaspoon of sugar
 - 1 x 400g of chopped tomatoes
 - 1 x 500g jar of passata
 - 1 tablespoon of dried mixed Italian herbs
 - Salt and pepper
 - 410g of chickpeas drained and rinsed
1. Heat the oil in saucepan and cook the carrots, leeks and potatoes for approx 5 minutes, without colouring. Add the garlic and rosemary and cook a further minute.
 2. Add the stock, tomatoes, passata, Italian herbs and seasoning and simmer for approx 25 minutes.
 3. Using your hand blender carefully puree until smooth. Keep the blade part of the blending shaft immersed in the soup to avoid splashing. To avoid damage to the pan, we do not recommend that you blend soup in a non-stick pan.
 4. Once smooth, add the chickpeas and heat through, stirring occasionally. Check the seasoning.
 5. Serve hot with toasted French bread and melted cheese.

Roasted Red Pepper and Tomato Soup - Serves 4

- 3 red peppers, de-seeded and halved
 - 1 onion, unpeeled and halved
 - 4 large plum tomatoes
 - 4 garlic cloves, unpeeled
 - 350ml warm vegetable stock
 - 15ml tomato puree
 - Salt and pepper
1. Place the peppers (cut side down), onion, tomatoes and garlic on a baking tray.
 2. Cook in preheated oven for 30 minutes at 200°C / 180°C (fan) / 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 mixing/measuring beaker and process until smooth (blend in batches if needed).
 5. Place in a pan and add the remaining stock and tomato puree. Bring to the boil and season to taste.



Chicken Tikka Marinade

This marinade can be used for chicken, steak, lamb, pork and seafood. Try marinating the day before for extra flavour

Serves 4

- 2 cloves of garlic, peeled and halved
 - ½ fresh red chilli (deseeded)
 - 15g of fresh ginger, peeled and cut into slices
 - 3 tablespoons of vegetable oil
 - 200ml of natural yogurt
 - 1 tablespoon garam masala
 - 1 teaspoon of tomato puree
 - 100g of coriander leaves
 - Salt and ground black pepper
 - 400g of chicken breast
1. Put all the ingredients (except the chicken) into the mixing/measuring beaker. Use the blender to puree to a smooth paste.
 2. Cut the chicken breast into chunks and place them in a bowl. Pour the paste onto the chicken and stir so that it is evenly coated. Cover and refrigerate overnight.
 3. Cook the chicken either under a hot grill, on a barbeque or in your favourite curry sauce.
 4. Delicious served in warm pitta bread with some green salad and our spicy Houmous dip.

Spicy Houmous

- 1 x 400g tin of chickpeas (drained)
 - 1 teaspoon of ground cumin
 - ½ teaspoon of ground coriander
 - ½ red chilli (de-seeded)
 - 1 ½ cloves of garlic
 - 2 tbsp lemon juice
 - 100ml tahini paste
 - 3 tbsp Olive oil
 - 2 tbsp water
 - Salt and pepper
1. Put all the ingredients into the mixing/measuring beaker and blend until smooth.
 2. Taste and adjust the seasoning if necessary.

Our spicy houmous is perfect for eating with breadsticks, crudités or toasted pitta bread.

Mashed Carrot and Swede

This recipe makes a lovely side dish to your favourite roast dinner, why not try adding a pinch or two of ground cumin before blending for a touch of added spice!

Serves 4 as an accompaniment

- 3 carrots, peeled and cut into chunks
 - Half a swede, peeled and cut into chunks (the chunks should be roughly the same size)
 - 30g of unsalted butter
 - Salt and pepper
1. Boil the vegetables in lightly salted water for about 30 minutes until they are very tender. Drain well.
 2. Place the vegetables into a container with the butter. Process with your hand blender in pulses until the vegetables are completely mashed.
 3. Season to taste and serve piping hot.

Peachy Mango Smoothie

- 2 ripe peaches
 - 1 ripe mango
 - ½ a lemon, juiced
 - 200ml 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 juice and lemon juice into the mixing/measuring beaker and then blend until smooth.
 4. Top up with extra grape juice if required.
 5. Pour the smoothie over the ice and enjoy.



Blueberry Smoothie - Serves 1

- 1 small banana, broken into bite sized pieces
 - 150 g blueberries
 - 175ml chilled apple juice
 - 150 ml natural yoghurt.
1. Place all the ingredients into the mixing/measuring beaker and blend for 30 seconds until smooth.
 2. To serve, pour into a glass.

Berry Milkshake - Serves 1

Many of the larger supermarkets now sell frozen berry mixes or smoothie mixes in the freezer cabinets. These are great standbys when your favourite fruit is not readily available and an easy way for you to achieve one of your 5-a-day!

- 300ml chilled semi skimmed milk
 - 1 scoop of vanilla ice cream
 - 1 large handful of your favourite berries
 - 1 tsp honey (to add a touch of sweetness, optional)
1. Place all the ingredients into the mixing/measuring beaker and blend for 30 seconds until smooth.
 2. To serve, pour into a glass.



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Never immerse any part of the motor unit 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 with a damp cloth only.

To clean the blending attachment, half fill the mixing/measuring beaker with hot water and add a drop of washing up liquid. Lower the blending attachment into the soapy water and press the on button a few times. For stubborn food deposits stuck around the blade, remove the blending attachment and carefully use a washing up brush.

The mixing/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 descaler 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.

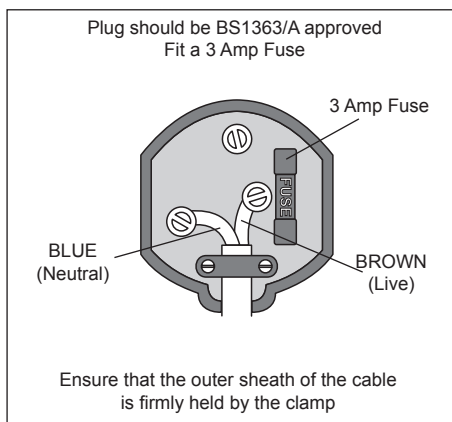
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

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) Ltd. (“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).

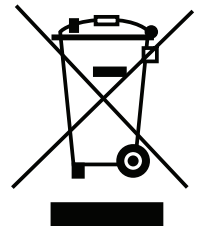
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

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continuing product development. One (1) Year Limited Warranty—see inside for details.
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Made in PRC

www.breville.co.uk