

# Breville®



## cordless 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

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

**Never immerse any part of the motor unit, charging stand or battery charger in water or any other liquid.**

**Never use harsh, abrasive or caustic cleaners to clean your cordless blender.**

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 with blade safety cover
  - Charging stand
  - Battery charger
  - 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

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**1 Safety lock button**

Prevents your hand blender from being accidentally switched on.

**2 ON button**

Press and hold to operate your hand blender.

**3 Charging indicator lights**

Show the state of charge of your hand blender during use or during charging.

**MAX** - fully charged.

 - approximately half charge left or has been charged halfway.

**MIN** - requires charging or has been charged to the minimum amount.

**4 Motor unit**

**5 Blending shaft**

Stainless steel blending shaft.

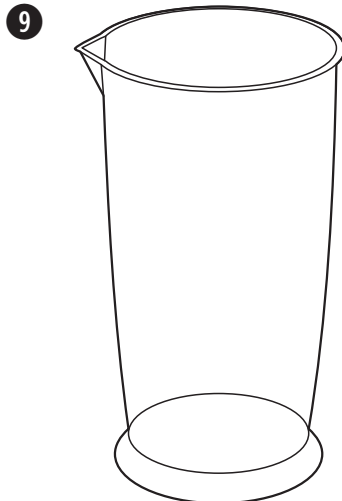
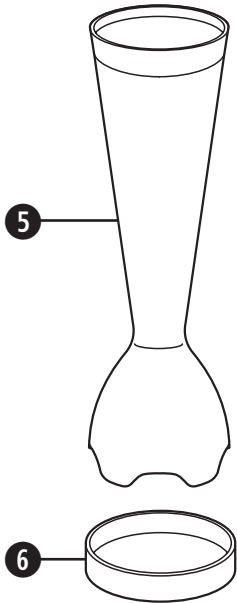
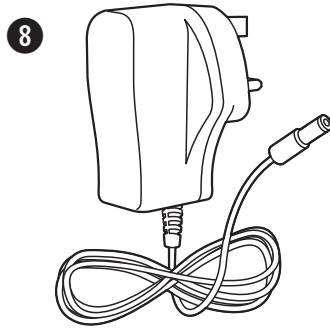
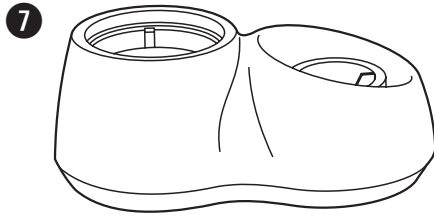
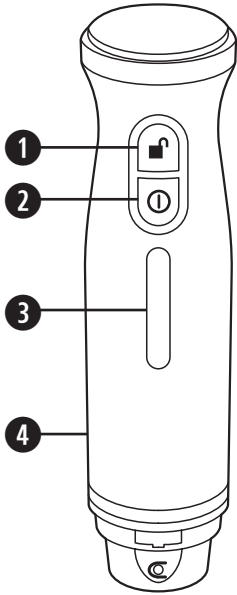
**6 Blade safety cover**

**7 Charging station/blending attachment holder**

**8 Charger**

**9 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.

# charging



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Before first use and from time to time, you must charge your hand blender. Your hand blender takes around two hours to fully charge when the battery is fully discharged. Useage time is around 20 minutes when fully charged.



## Charging

1. Plug the charging unit into the charging station.
2. Plug the charger into a mains supply socket.
3. Fit the motor unit into the charging base. The charging indicator lights will come on showing the charging status.

## Indicator lights - during charging

Light	Description
MIN	Your hand blender has minimum charge
MIN and 	Your hand blender is charged approximately half way
MIN and  and MAX	Your hand blender is fully charged

## Indicator lights - during use

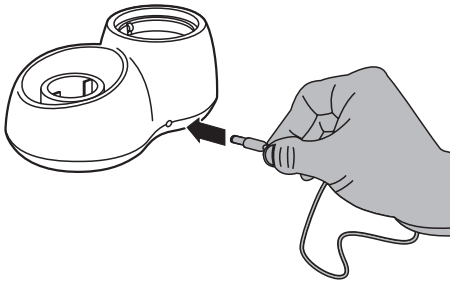
Light	Description
MIN	Your hand blender needs charging as soon as possible
MIN and 	Your hand blender has approximately half of its charge left
MIN and  and MAX	Your hand blender is fully charged

## Charging notes

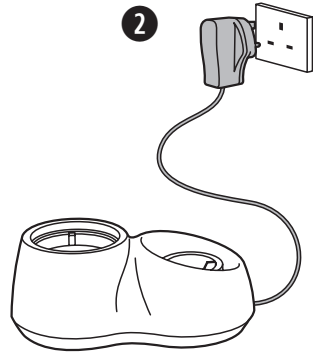
- Charge your hand blender after use so that it is always ready to use.
- We recommend that you unplug the charger when your hand blender is fully charged.
- After prolonged storage, your hand blender may require recharging before it can be used.



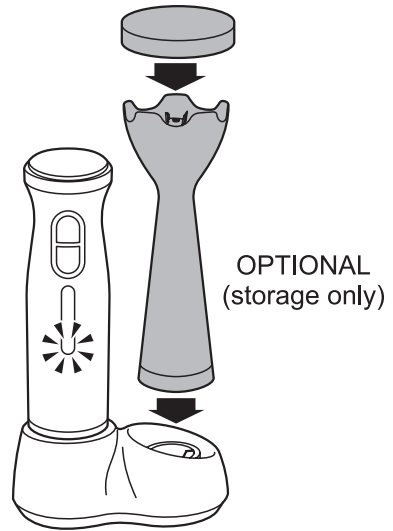
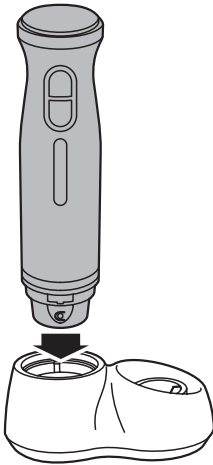
1



2



3



# the blending attachment

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## Fitting the blending attachment

1. Line up the ▼ symbol on the motor unit with the 🔒 symbol on the blending attachment and push them together.
2. Twist the attachment 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. Remove the blade safety cover.

## Using the blending attachment

**⚠️ Do not operate your hand blender continuously for more than one minute, without giving it a rest period of one minute.**

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

- Place the food in the mixing beaker or other suitable bowl. You can also use it directly in a saucepan though care should be taken with non-stick coatings.
- Insert your blender into the bowl.
- Holding your blender firmly, press and hold the safety lock (🔒) button. Press the on button to start your blender. Once your blender has started, you can release pressure on the safety lock (🔒) button. Guide your blender through the food, moving it slowly up, down and from side to side. Your hand blender will operate until the on button is released.

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

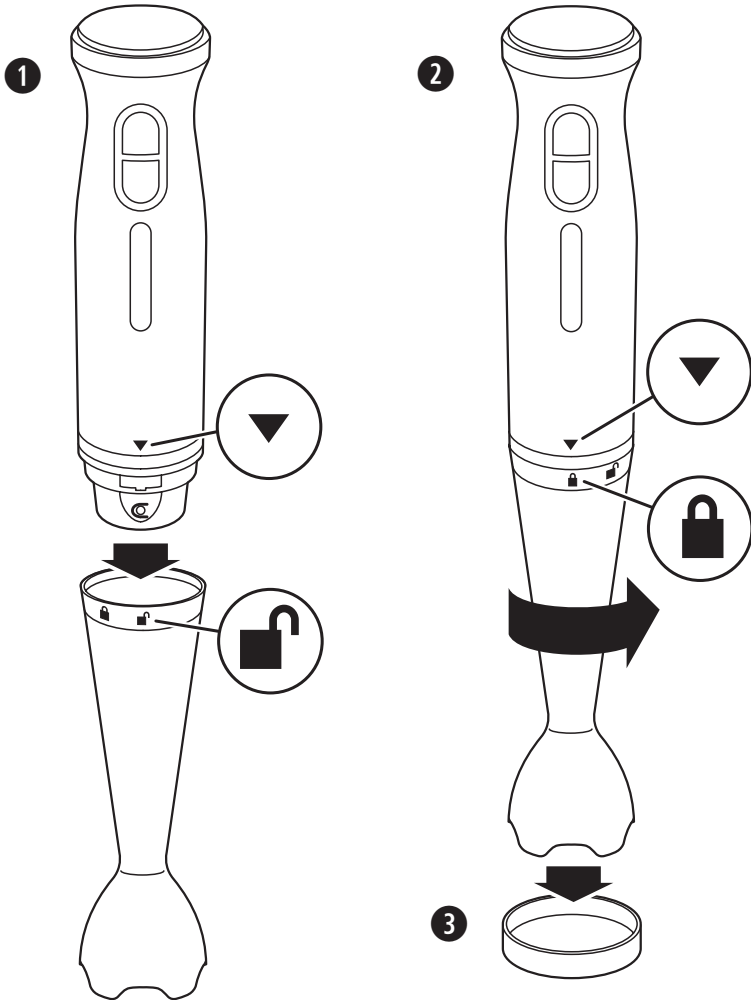
- Adjust the consistency of the mixture by adding more liquids or soft solids.
- Don't use the blending attachment to process meat or cheese.

## Overload protection

Your blender has a built-in overload protection feature to protect the motor and batteries. If your blender's blades become jammed during processing, the overload protection will operate switching off the power to your blender. Your blender will not work until it has been reset as follows:

1. Remove the blending attachment.
2. Place your blender into the charging base and recharge it for a few seconds. This will reset the overload protection (note that this will not fully recharge your blender—see page 6 if your blender requires charging).
3. Refit the blending attachment and continue using as normal.





## Roasted Red Pepper and Tomato Soup

### Serves 4

- 3 red pepper, de-seeded and halved
  - 1 onion, unpeeled and halved
  - 4 large plum tomatoes
  - 4 garlic cloves, unpeeled
  - 350ml 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 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 beaker provided and blend 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 and serve.

## French Style Dressing

- 60ml white wine vinegar
  - 275ml sunflower oil
  - 2 cloves garlic, peeled
  - 1 tablespoon of Dijon mustard
  - 2 teaspoons dried mixed herbs
  - 1 tablespoon caster sugar
  - Salt and freshly ground black pepper
1. Place all of the ingredients into the beaker provided and blend until evenly combined.
  2. Pour into a clean glass bottle or jam jar and store in the refrigerator until needed.
  3. Shake before using.



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## Tomato and Chickpea Soup

### Serves 4

- 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
  - Half 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, pepper and stir.
  2. Cover and cook gently for 25 minutes or until the vegetables are tender.
  3. Add the tomatoes to the pan and cook for a further 10 minutes. Using your hand blender carefully puree until smooth. Keep the hand blender flat on the bottom of the pan to avoid splashing.
  4. Once it is smooth, add the chickpeas and heat through for approximately 5 minutes, stirring occasionally and seasoning to taste.
  5. Serve warm with toasted French bread and melted cheese.

## Quick Chicken Liver Pâté

- 175 g unsalted butter, softened
  - 450g chicken livers, trimmed and cleaned
  - 2 shallots, finely chopped
  - 1 teaspoon soft thyme leaves
  - 2 cloves garlic, finely chopped
  - 2 tablespoons brandy
  - 2 teaspoons anchovy essence
  - Half a teaspoon ground black pepper
  - 55g clarified butter, melted
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- Heat 15g of the butter in a frying pan until foaming. Add half the livers and fry quickly on all sides for about 4-5 minutes until golden, but still pink in the middle.
  - Repeat with a second batch of butter and livers. Place the livers and any juices into the beaker provided.
  - In the same pan, heat another 15g butter, add the shallots, thyme and garlic, and cook over a moderate heat until the shallots are soft but not coloured.
  - Add the brandy, anchovy essence and pepper, and scrape the bottom of the pan to release the thick juices.
  - Place everything in the beaker, including the remaining unsalted butter and blend until smooth (blend in portions if necessary).
  - If you want a very smooth pâté, pass the mixture through a fine sieve and put in a bowl.
  - Cover with Clingfilm, cool, and then refrigerate. If not using within 48 hours, cover the top with clarified butter.



## **Peachy Mango Smoothie**

- 3 ripe peaches
  - 2 ripe mangos
  - Half a lemon, juiced
  - 150ml of white grape juice
  - A hand full of ice cubes
1. Cut the mango in half and carefully remove the stones. 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 to the beaker and blend until smooth.
  4. Pour the smoothie over ice and enjoy.

## **Fruity Fantasy**

- 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 beaker and blend until smooth.
  2. Divide the cocktail into 2 glasses and serve immediately.

## **Revitalising Iced Mocha Shake**

- 300ml cold milk
  - 150ml strong black coffee, chilled (e.g. espresso)
  - 4 scoops chocolate ice-cream
  - 2 chocolate flakes
1. Blend all of the ingredients together in beaker provided.
  2. Pour into two tall glasses (latte glasses work well) and serve with chocolate Flake on the side.



## Fruity Iced Rum Punch

- 200ml white rum
  - The juice of 1 lime
  - 30ml (2tbsp) caster sugar
  - 450g fresh strawberries, hulled
  - 15 large ice cubes, slightly defrosted
  - Garnish
  - 1-2 strawberries, sliced in half
  - 2-4 mint leaves
1. Crush the ice either in a blender or by using a rolling pin and cloth, then add to a bowl or jug.
  2. Add the rest of the ingredients to the beaker and blend.
  3. Divide the iced punch between glasses and garnish with a mint leaf and a strawberry half.
  4. Serve immediately with a straw.

## Pesto

- 60g basil, leaves only
  - 4 large spinach leaves – tough stalks discarded, blanched for 30 seconds
  - 1 tablespoon flat-leaf parsley leaves, blanched
  - 1 teaspoon rock salt flakes
  - 3 cloves garlic
  - 60g Parmesan, freshly grated
  - 55g pine kernels
  - 150ml extra virgin olive oil
  - 2 tablespoons Ricotta cheese (optional)
1. In the beaker provided blend the basil, spinach, parsley, salt and garlic until smooth. Add the Parmesan, pine kernels and olive oil, and blend until emulsified.
  2. Scrape the mixture into a bowl and fold in the ricotta cheese. Ricotta helps to keep the sauce emulsified. Only put it in if you are going to use the sauce within a couple of days.
  3. To preserve the sauce for longer, place the contents into a clear glass jar and coat the surface with a film of olive oil.
  4. Cover and refrigerate.



## Winter vegetable puree (6 months +)

- 1 swede
  - 1 carrot
  - 1 potato
  - 1 brussel sprout
1. Peel all of the vegetables and dice. Place in a pan, cover with water and simmer for 30 minutes.
  2. Drain the vegetables and reserve the cooking water.
  3. Mash the vegetables add a little of the cooking water and blend until smooth, adding more liquid if needed to obtain the correct consistency.

## California Chicken (9 months +)

- 50g cooked chicken
  - 1 tomato
  - 30g avocado
  - 2 tbsp yoghurt
  - 25g cheese
1. Skin and deseed the tomato cut and scoop out the avocado and grate the cheese.
  2. Blend all of the ingredients together using your hand blender until the desired consistency is reached.

## Apple and Banana Breakfast (4 months+)

- Three quarters of a tablespoon of oats
  - 75ml water
  - 1 small eating apple
  - Half a small banana
  - Half a tablespoon chopped sultanas/raisins
1. Dice the apple and banana into small pieces.
  2. Put the oats, water, apple and banana in a small pan and stir. Bring to the boil, then reduce the heat, then cover and simmer for 5-10 minutes.
  3. Blend the mixture until very smooth.
  4. Add the sultanas or raisins, then set aside until cooked and the sultanas are plump and soft.



**⚠ Never attempt to open the charging adapter. Do not use the charging adaptor on any other appliance. Use only the charging adaptor supplied with this appliance. Do not attempt to open the charging adaptor Do not pull on the charging adaptor lead to disconnect the charging adaptor from the mains supply. Keep the charging adaptor lead away from heat, oil and sharp edges.**

Your hand blender is supplied with a charging adaptor which has been designed for indoor use only.

Before plugging the charging adaptor into the mains supply, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate on the charging adaptor.

The charging adaptor is a sealed unit. There are no user-serviceable parts inside, and it does not require any electrical adjustments.

If the charging adaptor is not suitable for your socket, becomes damaged, or fails to charge your battery, it must be replaced and disposed of in a safe and environmentally protective way. Always refer to qualified service personnel.

Do not allow the charging adaptor to be exposed to rain or moisture.

Regularly inspect the charging adaptor and the lead for damage. Do not use it if faults or damage are found. Refer to qualified service personnel.



**This symbol indicates that this charging adaptor is a Class II appliance and does not require an earth connection.**





**▲ 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 with a damp cloth only.

Clean the measuring beaker and blending attachment in warm soapy water. Use a washing up brush to get rid of any stubborn food deposits which have stuck around the blade. The measuring beaker and blending attachment can also be cleaned in the dishwasher.

Before storing in the charging station, and after washing, allow the blending attachment to completely drain by placing it upside down in a dish rack. This allows any water that may have got inside the attachment to drain away.

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 and blending attachment in the charging station in a clean, dry place, out of the reach of children. Always fit the blade safety cover when storing your hand blender.



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](mailto: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.

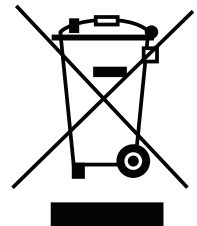
The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

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](mailto:info@pulse-uk.co.uk) for further recycling and WEEE information.

The batteries contain Lithium-Ion (Li-ion). They are recyclable. Return the product to your service agent or a local recycling centre to be disposed of properly.

Jarden Consumer Solutions (Europe) Limited  
Middleton Road  
Royton  
Oldham  
OL2 5LN  
UK



**Breville** 

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Made in PRC

[www.breville.co.uk](http://www.breville.co.uk)