

Breville®



pro kitchen **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, 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.
- ⚠ 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.

This appliance has been tested for compliance and output power using the following method:

780g of non-immersed carrot pieces cut into 14-15mm cubes are placed in the blending jug. Water is added to the 1.5L marking on the jug. The appliance is operated for 5 seconds and then switched off for 1 minute. This is counted as one cycle. The test is repeated for 5 cycles. After each cycle, the water and carrots are discarded and changed for fresh ingredients.



before using your blender

▲ 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 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 blender carefully from the packaging. You may wish to store the packaging for future use.
2. Check the contents:
 - Motor unit
 - Jug
 - Lid
 - Stopper
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 Stopper

Removable stopper allows you to add ingredients whilst continuing to blend. Doubles as a handy 30ml measure.

2 Jug lid

3 Glass jug

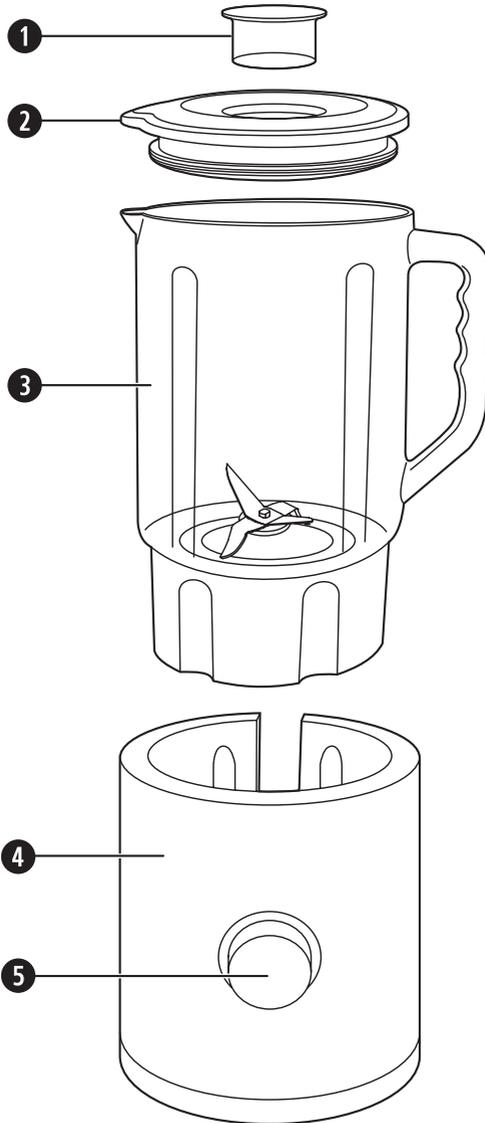
1.5 litre capacity

4 Base unit

Powerful 800W motor

5 Speed control

Illuminated speed control with two speeds settings and pulse function



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

using your blender

▲ Make sure the unit is switched off and unplugged from the mains supply socket before assembly.

Make sure that the speed control is set to the off (0) position before plugging your blender in to the mains supply.

Never place your fingers inside the jug during operation or when adding ingredients.

1. Place the jug onto the base by lining up the recesses on the jug with the lugs on the base. Make sure that the jug is seated squarely and securely on the base. When the jug is correctly fitted, the speed control surround will illuminate green.
2. Add the ingredients to the blending jug. Don't overfill the jug.
3. Fit the lid onto the jug. Make sure that the spout cover on the lid aligns with the spout on the jug. Push down until the lid is securely fitted.
4. Fit the stopper.
5. During processing, further ingredients can be added by removing the stopper in the lid. Refit the stopper after adding any ingredients.

Blending

▲ Do not operate your blender continuously for more than one minute without giving it a rest period of two minutes.

Place one hand on top of the lid to steady your blender during processing.

To start blending, set the speed control to **1**. To blend at a higher speed, set the speed control to **2**. The speed control surround will illuminate blue when the speed control is in the **1, 2** or **PULSE** position.

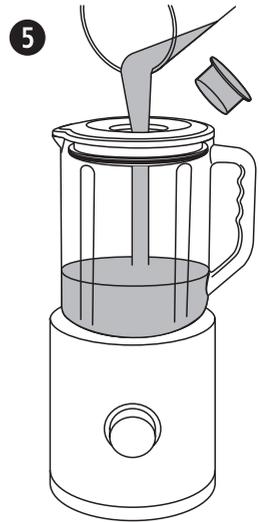
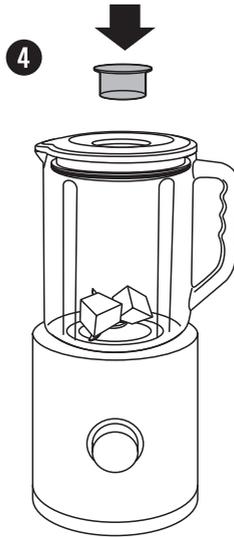
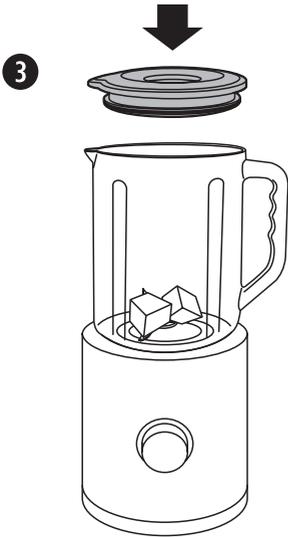
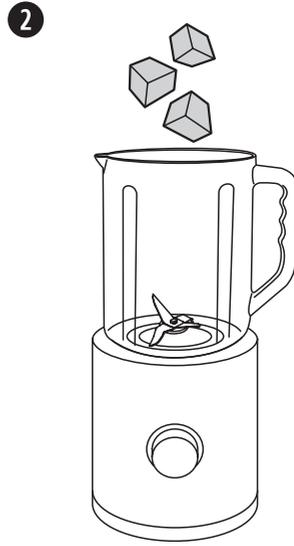
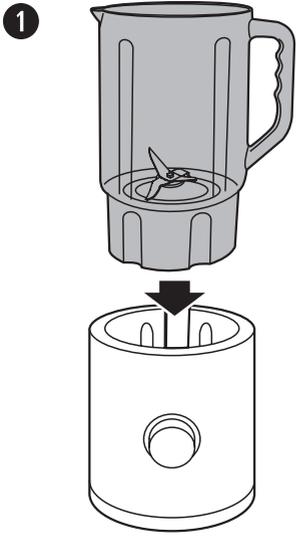
For more control, blend food in short bursts by turning the speed control to the **PULSE** position for a few seconds at a time until the desired consistency is achieved.

During blending the stopper can be removed to feed ingredients into the jug.

Using your blender to crush ice

For best results defrost ice cubes slightly before crushing. To crush home made (small) ice cubes fill the jug to 750ml and add 200ml water. To crush shop-bought (large) ice cubes add 15 ice cubes to the blender jug and add 200ml of water.

1. Place the ice cubes and water inside the jug.
2. Fit the lid and stopper. Crush the ice using short bursts by turning the speed control to the **PULSE** position.



Hearty Hummus (Makes approx. 400ml)

- 410g can of chick peas in salted water
 - 2 cloves garlic, peeled
 - 2 tsp of light tahini
 - 2 tbsp of Greek yogurt
 - Juice of ½ lemon
 - 60ml extra virgin olive oil
 - 2 teaspoons of cumin powder
 - Salt and freshly ground black pepper
 - To garnish
 - Olive oil and cayenne pepper
1. Drain the chick peas, reserving the liquid.
 2. Place 75ml (5tbsp) of the reserved liquid along with the rest of the ingredients into the blender jug and blend on speed setting **1**.
 3. The finished hummus should be smooth and creamy.
 4. Transfer what you need to a serving dish, drizzle over a little more olive oil and sprinkle with cayenne pepper. Pour the rest into an airtight container and refrigerate.

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. Preheat the oven to 200°C/Gas mark 4.
 2. Place the peppers (cut side down), onion, tomatoes and garlic on a baking tray.
 3. Cook in the pre-heated oven for 30 minutes or until tender and well browned.
 4. Leave the vegetables to cool for 10 minutes then peel them. Place the vegetables and half the stock in the blender and blend on speed setting **1** until smooth.
 5. Place in a pan and add the remaining stock and tomato puree.
 6. Bring to the boil.
 7. Season to taste and serve.



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
 - 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 then 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.
 4. Allow the mixture to cool slightly and then transfer to the blender jug . Place the pan to one side for later. Blend together on speed setting 1.
 5. Once it is smooth, transfer back to the pan, add the chickpeas and heat through for approximately 5 minutes, stirring occasionally and seasoning to taste.
 6. Serve warm with toasted French bread and melted cheese.

Tomato and Avocado Salsa

- 4 large ripe tomatoes
 - 1 red chilli
 - ½ tsp ground cumin
 - ½ tsp ground coriander
 - Juice of 1 lime
 - 1 small red onion
 - 2 medium-ripe avocados (halved, stoned)
 - 2 tbsp extra virgin olive oil
 - 8 tbsp of roughly of coriander leaves
 - Salt and black pepper
1. Roughly chop the tomatoes, avocado and onion into big chunks and add to the blender jug along with the other ingredients.
 2. Chop with quick pulses until all the ingredients are combined but still chunky.
 3. Serve with nachos and chopped carrot sticks.

recipes

French Style Dressing (Makes approximately 400ml)

- 60ml white wine vinegar
- 275ml sunflower oil
- 2 cloves garlic, peeled
- 1 tbsp of Dijon mustard
- 2 tsp dried mixed herbs
- 1 tbsp caster sugar
- Salt and freshly ground black pepper

1. Place all of the ingredients in the blender jug and blend together on speed setting **2**.
2. Pour into a clean glass bottle or jam jar and store in the refrigerator until needed.
3. Shake before using.

Walnut Dressing (Makes approximately 300ml)

- 60ml Balsamic vinegar
- 90ml walnut oil
- 150ml olive oil
- 25g walnut pieces
- 1tsp caster sugar
- Salt and freshly ground black pepper

1. Place all the ingredients into the blender jug and blend on speed setting **2** until smooth.
2. Pour into a clean glass bottle or jam jar and store in the refrigerator until needed. Shake before using.

Salmon Dip

- 212g can of red salmon
- 55ml (2fl.oz) double cream
- 2 tbsp white wine vinegar
- 2 tbsp Greek yoghurt
- Juice ½ a lemon
- Salt and freshly ground black pepper

1. Place the salmon and the white wine vinegar in the blender jug and combine using speed setting **1**.
2. Add the rest of the ingredients and blend on speed setting **2** until smooth.



Peachy Mango Smoothie (Serves 2)

- 3 ripe peaches
 - 2 ripe mangos
 - ½ lemon, juiced
 - 150ml of white grape juice
 - A hand full 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 to the blender and then mix on speed setting **1** until smooth.
 4. Pour the smoothie over ice and enjoy.

Citrus Slush (Serves 2-3)

- 300ml fresh orange juice
 - 30ml lemon and lime cordial
 - 15ml caster sugar
 - 15 large ice cubes* slightly defrosted
 - Lime slices
- *You can find bags of ice cubes in all major supermarkets*

1. Place the ice and orange juice in the blender jug and crush the ice using short bursts by turning the speed control to the **PULSE** position.
2. Add the rest of the ingredients and mix together using a low speed setting.
3. Spoon into glasses and garnish with lime slices.

Alternative flavours

Use different flavoured cordial for varying taste sensations. For an adult treat, why not add your favourite tippie.

Oreo Cookie Milkshake (Serves 2)

- 10 Oreo Cookies
 - 5 scoops of good quality vanilla ice cream
 - 200ml milk
 - A good squeeze of chocolate syrup
1. Break up the Oreo cookies into the blender and pulse until crumbled.
 2. Open the lid and add the ice cream, milk and chocolate syrup.
 3. Blend all the ingredients together on speed setting **2** until combined.
 4. Serve immediately.



▲ Make sure the unit is switched off and unplugged from the mains supply socket before cleaning. The blending blades are very sharp, take extreme caution when washing the jug. Do not immerse the motor base, mains lead or plug in water or any other liquid.

Cleaning

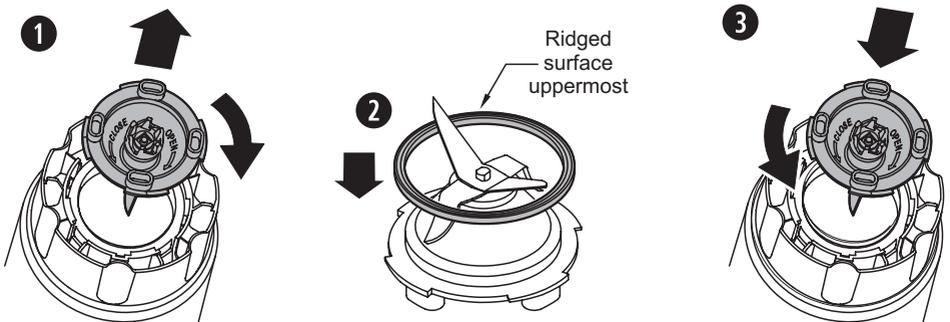
- Wash the jug, jug lid and stopper in warm, soapy water. Rinse and dry thoroughly. If necessary, use a washing up brush to get rid of any stubborn food deposits which have stuck around the blade. Alternatively, these items can be washed in a dishwasher.
- Wipe down the motor base with a damp cloth and dry thoroughly. A mild detergent solution may be used if required.

Quick cleaning method

1. Half fill the blender with warm (not hot) water and a small amount of detergent.
2. Hold the speed control in the PULSE position for 10-20 seconds.
3. Remove the jug and rinse it under running water.

To remove the blades for cleaning

1. Place the blender jug upside down on a flat, dry surface such as a kitchen worktop. Turn the blade assembly clockwise to loosen it. Carefully lift the blade assembly out of the blender jug.
2. Lift off the rubber seal from around the blade assembly. Clean the blade assembly and jug with warm soapy water or in a dishwasher.
3. Refit the rubber seal around the with its ridged surface facing up. Fit the blade assembly into the blender jug. **Turn the blade assembly anticlockwise as far as it will go. This will ensure that the seal is correctly compressed and the jug will not leak during use.**





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.

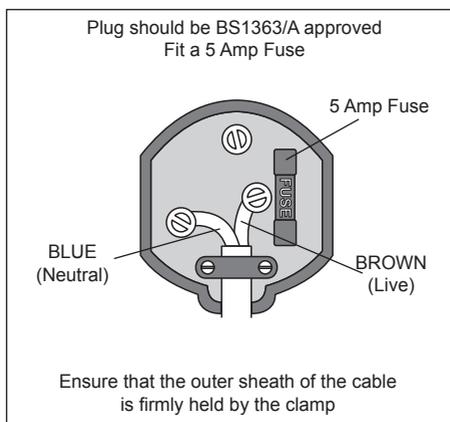
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

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).

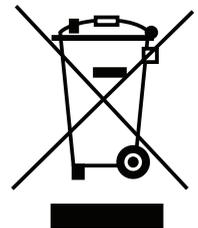
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

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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

www.breville.co.uk