

Breville®

Turn **on** your creativity®



professional set
stainless steel hand blender

product safety

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

Do not allow children to use the blender without supervision.

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.

▲ 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.

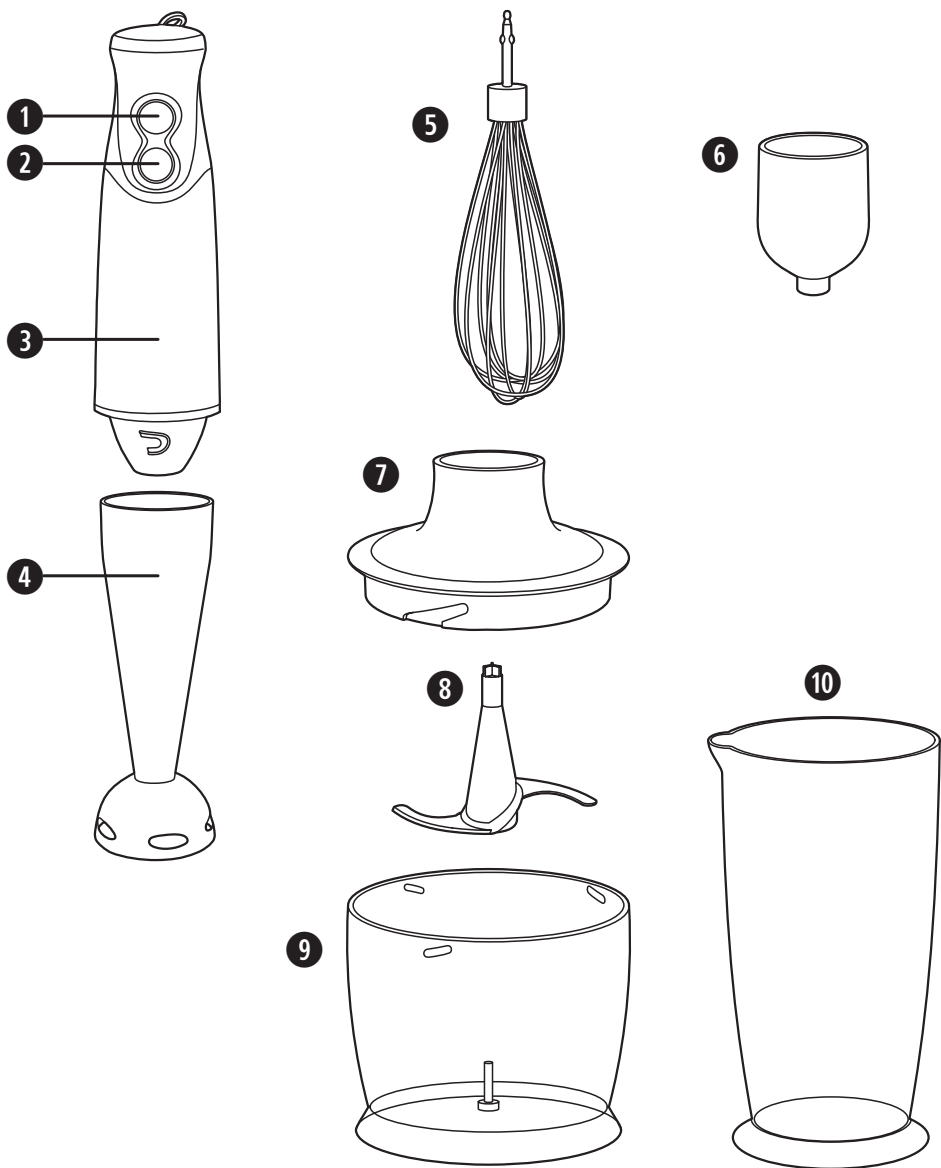
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

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, lid and blade
 - Whisk and collar
 - 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 Low speed button (I)**
Press and hold to operate your hand blender at its normal speed.
- 2 High speed button (II)**
Press and hold to operate your hand blender at its highest speed.
- 3 Motor unit**
- 4 Blending shaft**
Stainless steel blending shaft.
- 5 Whisk**
Stainless steel whisk.
- 6 Whisk collar**
For use with the whisk attachment.
- 7 Chopping bowl lid**
For use with the chopping blade and bowl.
- 8 Chopping blade**
Ultra sharp, stainless steel chopping blades.
- 9 Chopping bowl**
For use with the chopping blade and lid. Dishwasher safe.
- 10 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

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

1. Line up the circle (●) symbol on the motor unit with the unlocked padlock icon (🔓) on the blending attachment and push together.
2. Twist the motor unit until the locked padlock icon (🔒) lines up with the circle symbol (●). Ensure that the motor unit and the blending attachment are correctly assembled and securely locked in position.

Using the blending attachment

▲ The unit should not be operated continuously for more than one minute, without allowing a rest period of one minute.

After attaching the blending shaft, place the food into the measuring beaker or other suitable container. 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.

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

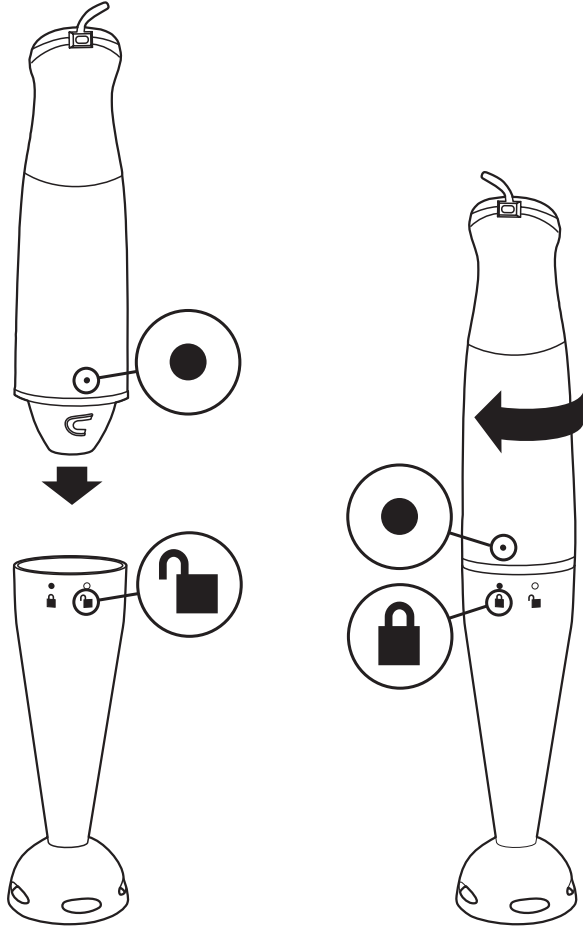
1. Insert the blender into a container. Plug the motor unit into a suitable mains supply and switch on.
2. Holding the unit firmly in your hand, press the Low speed button. Use the High speed button when processing tougher ingredients and for blending items such as cream. Maximum processing speed is achieved by pressing the High speed button.
3. Guide the blender through the food, moving it slowly up, down and from side to side. The hand blender will operate until the button is released.

Hints

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

Adjust the consistency of the mixture by adding more liquids or soft solids.

Do not use the blending shaft to process meat or cheese.



the chopping attachment

▲ Make sure the unit is switched off and unplugged from the mains supply socket before assembling or disassembling. Take great care when handling and installing the chopping blade. The blades are very sharp.

The chopping attachment is ideal for meat, cheese, onions, garlic, vegetables, etc. The high speed button should be used when processing foods like hard cheese.

Do not chop extremely hard foods, such as nutmeg, coffee beans and grains.

For best results, when using the chopping attachment, cut up larger pieces of food before processing them and do not overfill the chopping bowl, Pulse the motor unit until the desired consistency is obtained.

1. Line up the circle (●) symbol on the motor unit with the unlocked padlock icon (🔓) on the chopping bowl lid and push together.
2. Twist the motor unit until the locked padlock icon (🔒) lines up with the circle symbol (●). Ensure that the motor unit and the chopping bowl lid are correctly assembled and securely locked in position.
3. Place the chopping blade onto the central spindle of the chopping bowl.
4. Add the ingredients to the chopping bowl.
5. Fit the chopping bowl lid with the motor unit attached to the chopping bowl.
6. Twist the chopping bowl lid to lock the lid to the bowl. Make sure that the lid is correctly and securely fitted

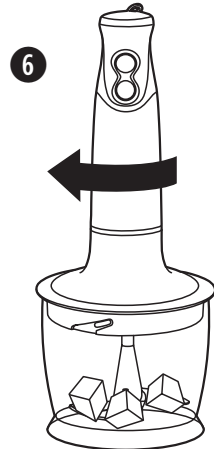
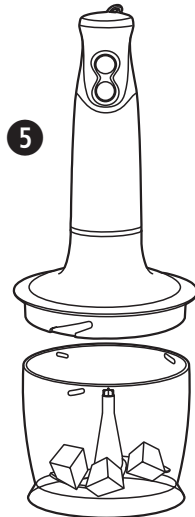
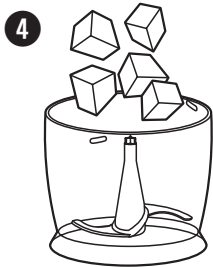
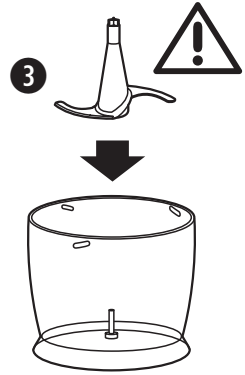
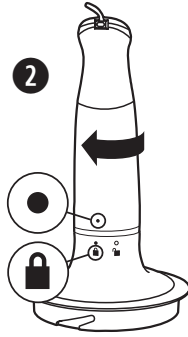
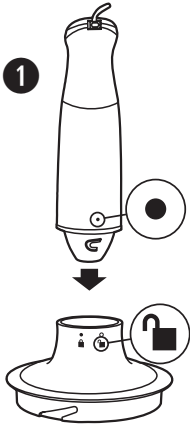
Using the chopping attachment

▲ Do not operate the unit continuously for more than 15 seconds (10 seconds on hard food) without a rest period of two minutes. The chopping attachment is not suitable for processing hot food.

Plug the motor unit into a suitable mains supply and switch on.

Holding the unit firmly in your hand, press the Low speed button. Use the High speed button when chopping tougher ingredients.

The unit will operate until the button is released.



the whisk attachment

⚠ Make sure the unit is switched off and unplugged from the mains supply socket before assembling or disassembling.

Use the whisk attachment for larger quantities, e.g. for whipping cream, beating egg whites, mixing sponges and ready-mix desserts.

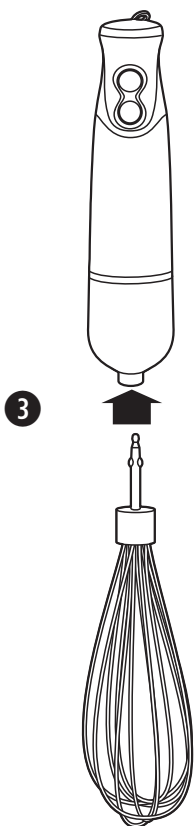
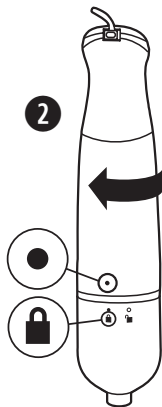
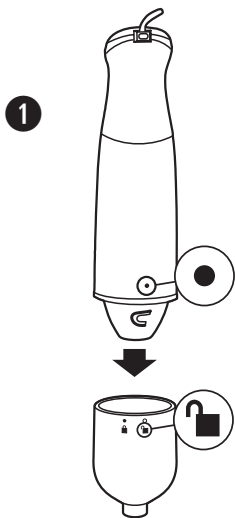
Fitting the whisk into the whisk collar / motor unit:

1. Line up the circle (●) symbol on the motor unit with the unlocked padlock icon (🔓) on the whisk collar and push together.
2. Twist the motor unit until the locked padlock icon (🔒) lines up with the circle symbol (●).
3. Line up the two lugs on the side of the whisk's shaft with the cross shaped opening in the whisk collar housing. Firmly push the whisk into the whisk collar housing until it clicks into place.
4. To remove the whisk, gently pull the whisk out of the collar housing.

Before starting your blender, insert the whisk into the food that you are whisking.

For best results:

- Use a large container.
- Only whip up to 400ml chilled cream.
- Only whip up to 4 egg whites.
- Move the whisk clockwise as you whisk.



Roasted Garlic and Rosemary Butter

Delicious on grilled lamb, or smeared on a lamb joint before roasting.

Makes 500g

- 2 heads of garlic with 5mm (¼ inch) top removed
 - 1 tablespoon olive oil
 - 450g (1 lb) unsalted butter
 - 1 large sprig rosemary
 - 3 tablespoons chopped parsley
 - 2 tablespoons chopped chives
 - salt and ground black pepper
1. Wrap the heads of garlic in foil with a dribble of olive oil and roast at 180°C / 350° F / Gas 4 for 20-25 minutes until soft.
 2. Pop the garlic from its skin and place in your blender jar with the unsalted butter.
 3. While the garlic is roasting, blanch the leaves from the sprig of Rosemary, drain and dry. Add to the garlic and butter, with the chopped parsley and chives.
 4. Puree until smooth using your Breville hand blender and season to taste.

Hearty Houmous

- 410g can chickpeas
 - 2 gloves of garlic, peeled
 - 2 teaspoons light Tahini
 - 2 tablespoons Greek yoghurt
 - Juice of ½ lemon
 - 4 tablespoons olive oil
 - 1 teaspoon cumin powder
 - Salt and freshly ground black pepper
 - Garnish - olive oil and cayenne pepper
1. Drain the can of chickpeas, reserving the liquid.
 2. Place 5 tablespoons of the reserved liquid along with the rest of the ingredients in the measuring cup.
 3. Blend until smooth and creamy.
 4. Transfer to a serving dish, drizzle over a little more olive oil and sprinkle with cayenne pepper.

Simple Carrot Soup - serves 2

- 85g (3oz) unsalted butter
 - 4 large carrots, sliced
 - 1 small potato, sliced
 - 1 onion, sliced
 - ½ teaspoon soft thyme leaves
 - 600ml (1 pint) vegetable stock
 - 4 tablespoons double cream
 - salt and ground black pepper
1. Melt the unsalted butter and cook the carrot, potato, onion and soft thyme leaves for 5 minutes. Next, add the vegetable stock.
 2. Cook until the vegetables are tender, then using your Breville hand blender liquidise it until it is 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.
 3. Finish off with the double cream and season to taste.
 4. You can alter the flavours by adding 200ml (7 fl.oz) orange juice instead of the same amount of stock, or folding in 2 tablespoons chopped coriander just before serving.

Pesto - serves 4-6

- 60g (2¼oz) 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 (2¼oz) Parmesan, freshly grated
 - 55g (2oz) pine kernels
 - 150ml (¼ pint) extra virgin olive oil
 - 2 tablespoons Ricotta cheese (optional)
1. Process 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. Cover and refrigerate.

Thai Green Curry Paste

- Makes about 375g (13 oz)
 - 8 shallots, roughly chopped
 - 6 cloves garlic, roughly chopped
 - 3 tablespoons chopped lemongrass, inside tender part only
 - 6 large mild green chillies, roughly chopped
 - 15 small hot green chillies, roughly chopped
 - 6 tablespoons chopped coriander stalks and roots
 - 1 tablespoon chopped fresh ginger
 - 1 tablespoon ground coriander
 - 1½ teaspoons ground cumin
 - ½ teaspoon grated nutmeg
 - ½ teaspoon mace
 - 1½ teaspoons ground white pepper
 - 1 teaspoon grated lime zest
 - 2 teaspoon chopped lime leaves
 - 3 teaspoons shrimp paste (blachan)
 - 3 teaspoons salt flakes
 - 3 tablespoons chopped coriander leaves
1. Blend everything together in your measuring cup using your Breville hand blender. Using a plastic spatula scrape the mixture down regularly to make a smooth paste.
 2. This paste keeps well in a sealed jar in the refrigerator.

Very Berry Smoothie

- 250g mixed berries - blueberries, raspberries and strawberries
 - 1 medium banana
 - 150g natural yoghurt
 - 150ml runny honey
 - 120ml orange juice
1. Add all the ingredients to the measuring cup.
 2. Ensure all ingredients are smoothly combined before serving garnished with assorted berry fruits.

Strawberry Smoothie

- 150g strawberries
 - 250ml milk
 - 2 scoops vanilla ice cream
1. Place the strawberries, milk and ice cream into the measuring cup.
 2. Blend until well combined.

Banana Smoothie

- 1 banana, peeled and chopped
 - 150g natural yoghurt
 - 120ml milk
 - 1 tablespoon honey
1. Place banana, yoghurt, milk and honey into the measuring cup.
 2. Blend until well combined.

cleaning and storage

▲ 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 with a damp cloth only. Use a washing up brush to get rid of any stubborn food deposits which have stuck around the blending attachment blades.

The blending attachment, chopping bowl, chopping blades and measuring beaker can be cleaned in the dishwasher. We recommend that the chopping bowl lid is washed in warm soapy water only. Ensure that the blending attachment is completely dry before storing.

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.

Turn on your Creativity®

Let the Breville® team help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far—just to your computer, tablet or mobile—where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at:

www.turnonyourcreativity.com

Turn  your creativity®

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.

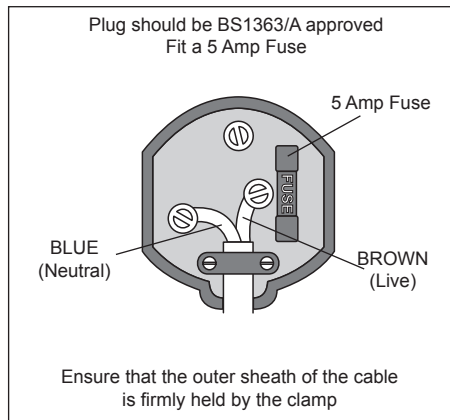
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

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.



after sales service

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: enquiriesEurope@jardencs.com

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).

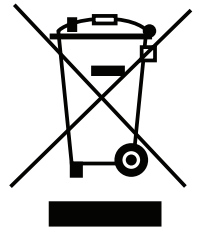
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

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Telephone: 0161 621 6900

For Customer Service details, please see the website.

www.breville.co.uk

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The product supplied may differ slightly from the one illustrated due to continuing product development.

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