

Breville®

Turn **on** your creativity®



500W

hand blender and chopper

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.

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 have very sharp edges. Take care when handling or cleaning them.

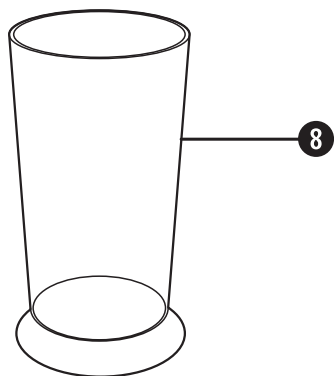
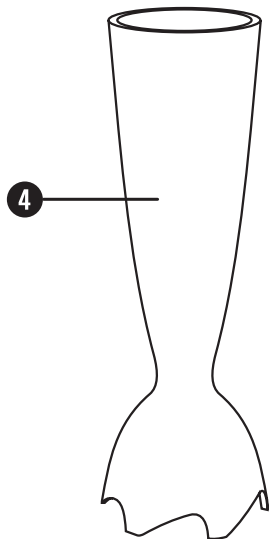
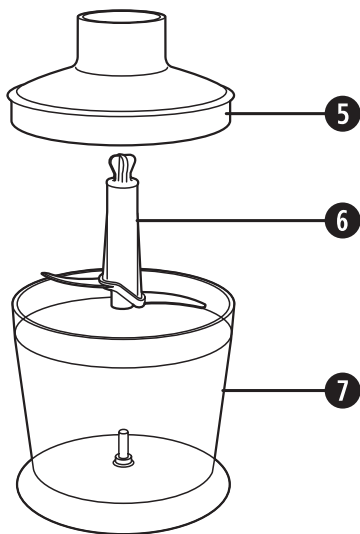
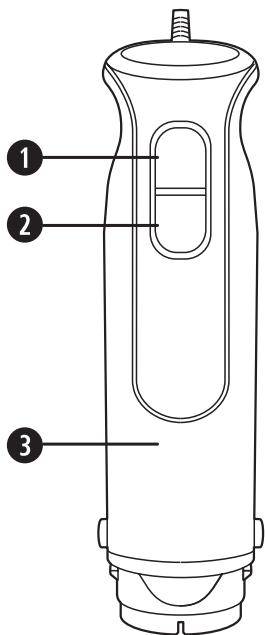
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

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 and lid
 - Chopping blade
 - 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 ON button**
Press and hold to operate your hand blender at its normal speed.
- 2 TURBO (high speed) button**
Press and hold to operate your hand blender at its highest speed.
- 3 Motor unit**
- 4 Blending shaft**
Plastic blending shaft. Dishwasher safe.
- 5 Chopping bowl lid**
For use with the chopping blade and bowl.
- 6 Chopping blade**
Ultra sharp, stainless steel chopping blades. Dishwasher safe.
- 7 Chopping bowl**
For use with the chopping blade and lid. Dishwasher safe.
- 8 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

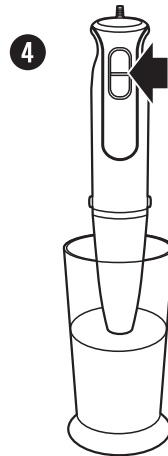
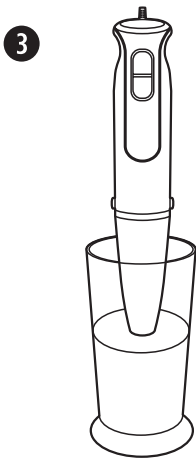
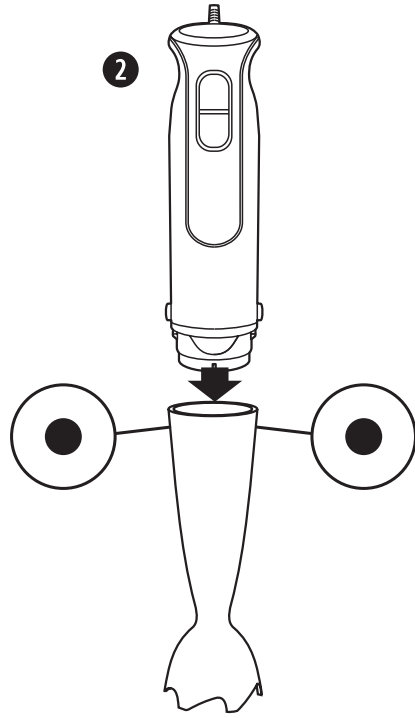
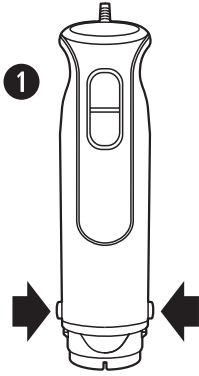
For the most consistent results, food should be processed in small quantities and be cut into 1 inch cubes before blending.

1. Squeeze and hold the two buttons on the side of the motor together.
2. Line up the two dots (one on each side) of the blending shaft with the buttons. Release the two buttons. 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.

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



the chopping attachment

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

Never place the chopping blade assembly on the motor body by itself.

Do not operate the chopping attachment continuously for more than 30 seconds (20 seconds on hard food) without giving it a rest period of one minute. The chopping attachment is not suitable for processing hot food.

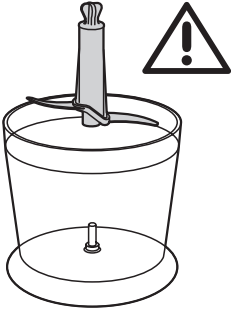
Position the chopping bowl on a dry flat surface close to the mains supply socket.

1. Lower the chopping blade into the chopping bowl.
2. Add the ingredients to the chopping bowl.
3. Fit the chopping bowl lid to the chopping bowl.
4. Twist the lid to lock it to the chopping bowl. Ensure that the lid is correctly assembled and securely locked in position.
5. Squeeze and hold the two buttons on the side of the motor together.
6. Line up the two dots (one on each side) on the chopping bowl lid and push the motor unit and bowl lid together. Release the two buttons. Ensure that they are correctly assembled and securely locked in position.

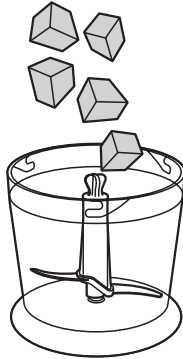
Quick Food Chopper Ideas

- **Breadcrumbs:** For quick and easy breadcrumbs add a couple of pieces of bread, preferably a couple of days old (but not stale), in your chopping attachment and chop until fine.
- **Sweet Biscuit Base:** Add digestive biscuits, broken into halves with a little softened butter. Mix until chopped and combined.
- **Nuts:** For desserts or nut roasts, add the nuts and pulse in quick bursts until crushed.
- **Garlic, Herbs, Chilli and Onions:** Use your chopping attachment to chop ingredients for marinades, dressings and sauces. No more tears when chopping onions!
- **Ice:** Place 10 or so ice cubes into the chopping bowl with 150ml of water and pulse until crushed. For best results, let the ice cubes defrost slightly for a few minutes.
- **Ice cream toppings:** Use your chopping attachment to make delicious toppings from your favourite chocolate bars.

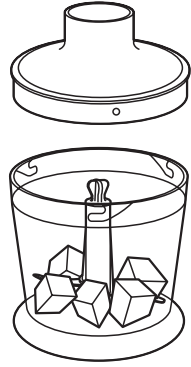
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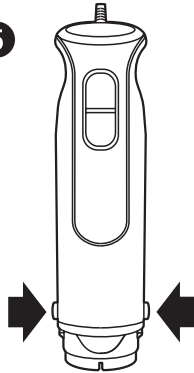
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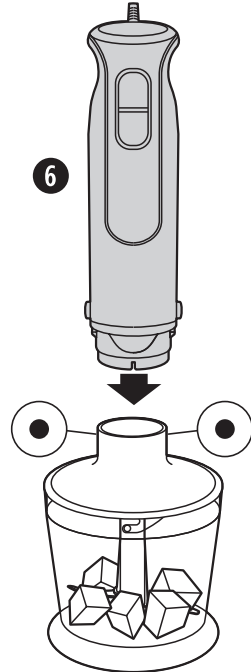
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Tomato and Chickpea Soup

- Olive Oil
 - 2 carrots, chopped
 - 1 leek, chopped
 - 1 potato, peeled and chopped
 - 2 cloves of garlic, finely chopped
 - 1 tablespoon 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 and stir. Cover and cook gently for 25 minutes or until the vegetables are tender.
 2. Add the tomatoes to the pan and then using your hand blender carefully puree until smooth. Keep the blender flat on the bottom of the pan to avoid splashing. Beware of scratching non-stick pans.
 3. Once it is smooth, add the chickpeas and heat through, stirring occasionally and seasoning to taste.
 4. Serve warm with toasted French bread and melted cheese.

Carrot and Parsnip Mash

- 2 parsnips, peeled and cut into chunks
 - 3 carrots, peeled and cut into chunks
 - 30g of unsalted butter
 - Salt and pepper
1. Boil the vegetables in some lightly salted water for about 15 minutes until they are tender. Drain well.
 2. Place the vegetables in a container with the butter. Use your hand blender in pulses until the vegetables are completely mashed. Season to taste.

Spicy chickpea dip

- 1 x 400g tin of chickpeas (drained)
 - 1 teaspoon of ground cumin
 - ½ teaspoon of coriander
 - ½ a red chilli (de-seeded)
 - 1 ½ cloves of garlic
 - Squeeze of lemon juice
 - 1 teaspoon of crème fraîche
 - Olive oil (about 2 tablespoons)
1. Add all the ingredients to the beaker and blend using your hand blender until smooth. You may add a little more olive oil if you think it needs it.
 2. This is perfect for eating with breadsticks, chopped vegetables or flat breads.

Chicken Tikka Marinade

- 2 cloves of garlic (peeled)
 - ½ fresh red chilli (deseeded)
 - 15g of fresh ginger
 - 1 tablespoon of vegetable oil
 - 50g of plain/natural yoghurt
 - ½ tablespoon garam masala
 - 1 teaspoon of tomato puree
 - 100g of coriander leaves
 - 400g of chicken breast
1. Add all the ingredients to the hand blender beaker, excluding the chicken. Use your hand blender to puree the paste until it is smooth.
 2. Cut the chicken breast into chunks and then place it in a bowl. Pour the paste onto the chicken and stir so that it is evenly coated.
 3. Leave it covered, preferably overnight and then cook the chicken either under a hot grill, on a barbeque or in your favourite curry sauce.

Peachy Mango Smoothie

- 2 ripe peaches
 - 1 ripe mango
 - ½ a lemon, juiced
 - 100ml 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 and lemon juice into your hand blender beaker and then blend until smooth.
 4. Pour the smoothie over the ice and enjoy

Fragrant Steamed Thai Rice

- 1 shallot (peeled and chopped)
 - 2 small pieces of fresh ginger (peeled)
 - 3 cloves of garlic (peeled)
 - 3 kaffir lime leaves (optional)
 - 2 large bunches of fresh coriander
 - ½ a teaspoon of cumin
 - 2 large spoons of fish sauce
 - 1 red chilli (halved and deseeded)
 - 2 teaspoons of oil
 - 5 tablespoons of soy sauce
 - 2 limes (juice and the zest)
 - 200ml of coconut milk
 - 200g of basmati rice
1. Wash the rice and cook it in boiling water until it is just undercooked. Drain and set aside.
 2. Add all the other ingredients to the hand blender beaker and puree until it is a smooth, fragrant paste.
 3. Put the rice into a plastic dish that is large enough to fit in a steamer. Pour the paste over the top and then steam for approximately 10 to 15 minutes.
 4. Alternatively you can gently heat the rice with the paste over a low heat in a saucepan for about 5 to 10 minutes.

Hearty Hummus

- 410g can of chick peas in salted water
 - 2 cloves garlic, peeled
 - 2 teaspoons of light tahini
 - 2 tablespoon of Greek yogurt
 - Juice of half a lemon
 - 60ml extra virgin olive oil
 - 2 teaspoons of cumin powder
 - Salt and freshly ground black pepper
 - Garnish
 - Olive oil and cayenne pepper.
1. Drain the chick peas, reserving the liquid.
 2. Place 75ml of the reserved liquid along with the rest of the ingredients into the chopper bowl and process.
 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.
 5. Pour the rest into an airtight container and refrigerate until needed.

Pesto

- 60g basil - leaves only
 - 20 large spinach leaves – tough stalks discarded, blanched for 30 seconds in boiling water
 - 1 tablespoon flat-leaf parsley leaves, blanched
 - 1 teaspoon rock salt flakes
 - 3 cloves garlic, peeled
 - 60g Parmesan, freshly grated
 - 55g pine nuts
 - 150ml extra virgin olive oil
 - 2 tablespoons Ricotta cheese (optional)
1. Blend the basil, spinach, parsley and salt the using the chopper bowl or blender attachment on your hand blender. Process until smooth.
 2. Add the Parmesan, pine nuts and olive oil, and process until emulsified.
 3. Scrape the mixture into a bowl and fold in the ricotta cheese. Ricotta is not traditional but it helps to prevent the oil separating. Only add the ricotta if you are going to use the sauce within a couple of days.
 4. To preserve the sauce for longer, eliminate the ricotta from the recipe and place the contents into a clear glass jar, coating the surface with a film of olive oil. Cover and refrigerate.
 5. Serving ideas are as a delicious pasta sauce or slice chicken breasts and fill with the pesto, then wrap with parma ham and bake!

Tomato and avocado salsa

- 4 large ripe tomatoes
 - 1 red chilli
 - ½ teaspoon ground cumin
 - ½ teaspoon ground coriander
 - Juice of 1 lime
 - 1 small red onion
 - 2 medium-ripe avocados (halved, stoned)
 - 2 tablespoons extra virgin olive oil
 - 8 tablespoons of coriander leaves
 - salt and black pepper
1. Roughly chop the tomatoes, avocado and onion into big chunks and add to the chopping bowl along with the other ingredients. Chop with quick pulses until all the ingredients are combined.
 2. Serve with tortillas or sliced vegetables.

Oreo Cookie Milkshake

- 6-7 Oreo Cookies
 - 3 scoops of vanilla ice cream
 - 150ml of milk
 - A good squeeze of chocolate syrup
1. Place the Oreo cookies into the chopping bowl and process with your hand blender using short pulses until crushed.
 2. Pour the biscuit crumbs into your hand blender beaker and then add the ice cream, milk and chocolate syrup.
 3. Use your hand blender's blending attachment to mix all the ingredients together.

Cod with a Parmesan Crust and Tomato Sauce

- 2 tbsp of olive oil
 - 4x cod lions (skinned and boned)
 - 1 ½ slices of white bread (a couple of days old works best, but not stale)
 - 40g of freshly grated parmesan
 - The zest of one lemon
 - The juice of two lemons
 - 25g of butter
 - A handful of fresh thyme (leaves picked, stalks removed)
 - ½ can of chopped tomatoes
 - Mixed Italian herbs
 - ½ tsp of sugar
 - Salt and pepper
1. Roughly tear the bread and put it into the chopping bowl. Then add the parmesan and lemon zest. Chop for about a minute until the mixture resembles breadcrumbs.
 2. Heat the olive oil in a large frying pan on a medium heat and lay the fish in it so that they are all laying flat on the base of the pan and cover with a lid.
 3. Cook for about 3 minutes and then place pieces of the butter around the fish. Pour in the half of the lemon juice and the thyme leaves. Cook for a further 5 minutes, depending on the thickness of the fish, until it is cooked. You can test this by gently testing with a fork to see whether the fish is soft and flaky.
 4. In a separate pan slowly heat the tomatoes, and stir in the sugar and the rest of the lemon juice. Season to taste.
 5. Spoon a little of the oil and lemon juice in the frying pan over the fish and then sprinkle the breadcrumb mixture over.
 6. Place the pan under a grill for 1-2 minutes and let the crust turn golden.
 7. The fish tastes delicious served on a bed of risotto with the tomato sauce drizzled around it.

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 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.

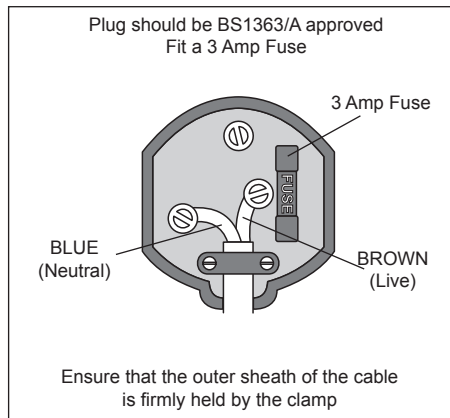
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

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.



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

For Customer Service details, please see the website.

www.breville.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).

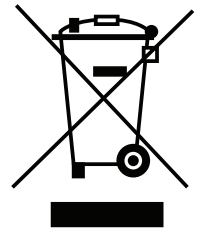
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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