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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

Model BFP450 Issue - B13

Breville

the Kinetix™ Wizz™

Instruction Booklet



BFP450

CONGRATULATIONS

on the purchase of your new Breville product

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the Breville food processor and blender for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the food processor or blender for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the food processor or blender near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the food processor or blender on a sink drain board.
- Do not place the food processor or blender on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the food processor, blender jug and attachments with care – remember the blades and discs are razor-sharp and should be kept out of the reach of children.
- Be careful when emptying the processor bowl and blender jug and during cleaning. Mishandling of the blades may cause injury.
- Use the blade protector when storing the processing blade.
- Always ensure the food processor or blender is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the speed selection dial is in the OFF position and the food processor or blender is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, discs or processing lid.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Always secure the processing bowl onto the motor base before attaching the processing blade or discs.
- Always operate the food processor or blender with the lid in position.
- Do not push food into the processing chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blades and discs.
- Never place your fingers, hands or utensils inside the processor bowl or blender jug without unplugging the appliance from the power outlet.
- Do not place hands or fingers into the processing bowl of the food processor or blender jug unless the motor, blender blade and discs have come to a complete stop. Ensure the speed selection dial is in the OFF position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the food processor bowl and blender jug.

BREVILLE RECOMMENDS SAFETY FIRST

- Ensure the motor and blade or discs have completely stopped before disassembling. Ensure the speed selection dial is in the OFF position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the food processor or blender.
- Do not attempt to operate the food processor or blender by any method other than those described in this booklet.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling. Ensure the speed selection dial is turned to the OFF position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.
- If food becomes lodged around the blending blade, turn the speed selection dial to the OFF position, then switch the appliance off at the power outlet and unplug the cord. Make sure the motor and blades have completely stopped before removing the jug from the motor base. Use a spatula to dislodge or stir the food before continuing. Do not use fingers as the blades are sharp.
- Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 1 minute.
- Do not operate the **food processor** continuously for periods longer than 3 minutes on any setting or if processing a heavy load. Do not operate the **blender** continuously for periods longer than 1 minute on any setting. None of the recipes in this book should require **processing** for longer than 3 minutes or **blending** longer than 1 minute and none are considered a heavy load. If the **food processor or blender** is operated continuously for too long, it should be allowed to rest for 25–30 minutes before recommencing.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the processing bowl or blending jug.
- Do not move the food processor or blender whilst in operation.
- Do not leave the food processor or blender unattended when in use.
- Do not place any part of the food processor and blender in the dishwasher or microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc. above the 500ml level in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Do not place anything on top of the food processor or blender when the lid is on, when in use and when stored.
- Keep the food processor and blender clean. Follow the cleaning instructions provided in this book.
- Do not remove the blender jug from the motor base while in operation.
- Do not use the blender for anything other than food and/or beverage preparation.
- Do not operate the blender without food or liquid in the blender jug.
- Do not subject the blender jug to extremes of hot or cold, for example, placing a cold jug in hot water or vice versa.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
 - Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
 - To protect against electric shock do not immerse the power cord, power plug or motor base in water or any other liquid.
 - The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
 - This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
 - The installation of a residual current device safety switch is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

CAUTION

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

CAUTION

The processing blade, discs and blending blades are extremely sharp, handle with care at all times. Do not place hands, knives, or other utensils into the food chute or blender jug. Always use the food pusher to push the food down the food chute.

SAVE THESE INSTRUCTIONS

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT



- A. **Inner Measuring Cup**
- B. **Processing Bowl Lid**
- C. **2.0L Processing Bowl**
- D. **Speed Selection Dial**

- E. **Direct Drive Motor Base**
- F. **Food Pusher**
- G. **Automatic Safety Locking System**
Prevents food processor from operating unless the bowl and lid are correctly engaged on the motor base.
- H. **Slicing Disc**

KNOW YOUR BREVILLE PRODUCT



- I. **Chipping Disc**
- J. **Shredding Disc**
- K. **Disc Holder**
- L. **Stainless Steel Processing Blade**
- M. **Processing Blade Protective Storage Cover**
- N. **Dough Blade**
- O. **Whisk**

- P. **Spindle**
Supports processing blade, dough hook and disc holder.
- Q. **1.5L Jug**
- R. **Inner Measuring Cup**
- S. **Breville Assist™ lid.**

BEFORE FIRST USE

of your Breville product

BEFORE FIRST USE

PREPARING THE FOOD PROCESSOR AND BLENDER FOR USE

Remove and safely discard all packaging materials and promotional labels. Wash the food processor bowl, blender jug, lid and other attachments in warm soapy water using a mild detergent. Rinse and dry thoroughly. (Refer to Care & Cleaning section of this booklet.)

NOTE

The blending blades and food processor blades are extremely sharp. Avoid any contact with fingers and hands.

ATTACHING THE FOOD PROCESSOR BOWL

The food processor bowl and lid must be correctly assembled for the food processor to operate.

1. Place the motor base on a flat, dry surface such as a bench top. Make sure that the motor base is turned off at the power outlet and the power cord is unplugged.
2. Place the processing bowl (with the lid off) over the drive shaft and onto the motor base with the handle facing forward. Turn the processing bowl counter-clockwise to lock into position.



3. Insert the spindle into the food processor bowl by placing it over the shaft in the centre of the bowl and rotating until it falls into place.



ASSEMBLING THE STAINLESS STEEL PROCESSING BLADE

1. Carefully remove the protective storage cover from the processing blade.
2. Carefully place the processing blade over the centre of the spindle.

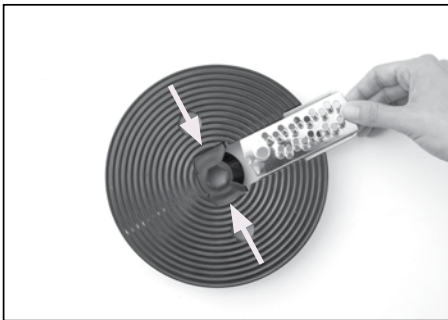


3. Release the processing blade so that it drops to the bottom of the spindle and falls into place.
4. Place the food to be processed into the processing bowl as indicated in the recipe.

BEFORE FIRST USE

ASSEMBLING THE STAINLESS STEEL SLICING/ SHREDDING/ CHIPPING DISCS

1. Carefully select the desired disc to be used (slicing, shredding or chipping).
2. Slide the blade (sharp side facing up) into the side grooves of disc holder. Continue to push the disc into place until it covers the 2 small black tabs in the centre of the disc holder.



3. Hold the disc by sliding your thumb and index fingers into the holes of the disc holder. Place the assembled disc holder onto the spindle and release so that it falls into place.

WARNING

The processing blade and the discs are extremely sharp. Use caution when handling and storing these parts.

ASSEMBLING THE DOUGH BLADE

1. Place the dough blade over the centre of the spindle.



2. Release the dough blade so that it drops to the bottom of the spindle and falls into place.
3. Place the food to be processed into the processing bowl as indicated in the recipe.

ASSEMBLING THE WHISK

1. Place the whisk over the centre of the spindle.



2. Release the whisk so that it drops to the bottom of the spindle and falls into place.
3. Place the food to be processed into the processing bowl as indicated in the recipe.

BEFORE FIRST USE

ATTACHING THE LID

Attach the lid by placing it on the processing bowl ensuring the ▼ symbol on the lid is aligned with the ▲_{ALIGN} symbol on the bowl.

To lock the lid in place, hold the feed chute and turn the lid counter clockwise so the ▼ symbol on the lid aligns with the ▲_{LOCK} symbol on the handle.



Ensure the lid is positioned securely. Insert the food pusher and measuring cup into position in the food chute.

NOTE

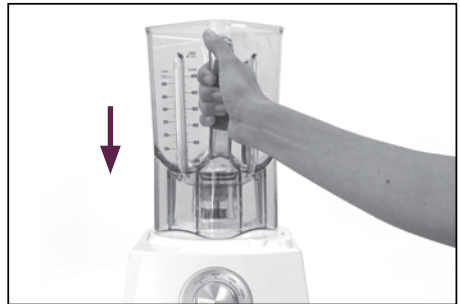
Ensure the spindle, blade, disc and disc holder are clean and free of food residue before attaching the lid.

NOTE

The food processor will not operate unless the processing bowl and lid are positioned correctly and locked into position.

ASSEMBLING AND ATTACHING THE BLENDER

1. Place the motor base on a flat, dry surface such as a bench top. Ensure that the motor base is switched off at the power outlet and the power cord is unplugged.
2. Place the blender jug over the drive shaft and onto the motor base with the handle facing forward.



3. Turn the blender jug counter-clockwise to lock into position.



4. Add food or liquid into the blender jug ensuring not to exceed the MAX mark.
5. Place the blender lid firmly into position on the top of the blender jug.

BEFORE FIRST USE



6. Insert the clear inner cup into the blender and turn until secured into position.



NOTE

When adding oil or other liquids during operation, remove the inner measuring cup and pour ingredients through this hole. Do not remove blender lid during operation.

NOTE

The Breville blender features a Breville Assist™ Lid. This allows the lid to fit tightly onto the blender jug, avoiding displacement during operation. The ring pull design allows the user to easily remove the lid with a simple leverage action.

7. Plug the power cord into a 230/240V power outlet and switch on.
8. Ensure the motor base is in the OFF position.

NOTE

Do not fill the blender jug above the MAX line. When the blender jug is filled at or near the MAX line place one hand on the blender lid to avoid displacement of the lid during operation.

9. Select the required speed (HIGH or LOW) by rotating the speed dial. The blender will start to operate.

NOTE

Operate the blender only for the appropriate amount of time required – do not over blend.

10. PULSE function – For ingredients that require short bursts of power, like crushing ice. Turn the dial to counter-clockwise to the PULSE position. Turn and hold for the length of time that a burst of power is needed. Do not over blend. The maximum amount of ice cubes the blender can blend at any one time is 1 standard ice tray or 250g.

NOTE

Use the PULSE function when the food that is being processed is too thick or coarse to circulate within the blender jug.

BEFORE FIRST USE

11. At the end of use, always ensure the blender is turned to the OFF position. Then switch the appliance off at the power outlet and unplug the cord. Ensure the motor and blades have completely stopped before attempting to move the appliance, or when the blender is not in use and before disassembling, cleaning and storing.

NOTE

During the blending process, ingredients may stick to the side of the blender jug. To push the food back onto the blades, turn the blender to the OFF position, switch off at the power outlet and remove the power cord. Remove the lid and use a plastic spatula to scrape down the sides of the jug. Replace the lid before recommencing blending.

NOTE

If any moisture or liquid appears on top of the motor base during blending, turn the blender to the off position, switch off at the power outlet and remove the power plug. Remove the blender jug. Wipe the motor base immediately with a dry cloth or paper towel to absorb the liquid.

DISASSEMBLING YOUR FOOD PROCESSOR AND BLENDER FOR CLEANING, CARE AND STORAGE

1. Always ensure the food processor or blender is off by turning the dial to the OFF position. Then switch off at the power outlet and unplug the power cord.
2. Rotate the food processor bowl/blender jug clockwise until it lifts off the motor base.



WARNING

Be careful when handling the food processing and blending blades as they are sharp. Mishandling of the blades may cause injury.



WARNING

Never place anything other than food and liquids in the food processor and blender whilst the motor is running.

OVERLOAD PROTECTION SYSTEM

The motor is protected from burning out by an automatic cut-out switch. If the appliance is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the appliance again, you must switch off, unplug and allow to cool for approximately 30 minutes. Once the motor has fully cooled, it is ready for use again.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the appliance continuously with excessive load for more than 1 minute.

If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

NOTE

The food processor is designed so the motor will not operate without the processing bowl and lid correctly locked into position. In the event that the food processor starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Breville Service Centre for examination.

OPERATING

your Breville product

OPERATING

OPERATING YOUR BREVILLE PRODUCT

To commence processing, insert the power plug into a power outlet and switch on. Select a speed on the speed selection dial by turning clockwise one notch for LOW or two notches for HIGH. Or, turn anticlockwise and hold for PULSE.

Processing Blade

When using the processing blade in the food processor, the food should be placed into the processing bowl before locking the lid into position.

However, some recipes call for liquids, etc. to be added during processing. To do this, remove the measuring cup from the food pusher and slowly pour the liquid through the narrow opening.

NOTE

To avoid over-processing, check the consistency frequently when the food being processed requires a coarse or thick texture.

NOTE

If necessary, turn the speed selection dial to the OFF position, switch off at the power outlet, unlock the lid and use the spatula to scrape down the sides of the bowl to ensure even processing.

Slicing, Shredding and Chipping Disc

When using the slicing, shredding or chipping discs, the food is placed into the food chute and pushed down onto the rotating disc using the food pusher. To support narrow food items, when processing, position the food pusher into the food chute, insert the food into the narrower opening and use the measuring cup as the food pusher.

NOTE

Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling.

As a safety feature, the food processor will automatically switch off when the lid is unlocked, however it is a good practice to turn the speed selection dial to the off position and switch off at the power outlet before removing the lid.

WARNING

When slicing and shredding, always use the food pusher to guide food down the food chute. Never put your fingers or spatula into the food chute. Always wait for the disc to stop spinning before removing the lid.

The processing blade and the discs are extremely sharp. Use caution when handling and storing these parts.

Dough Blade & Whisk

When using the dough blade and whisk, the ingredients to be processed should be placed into the processing bowl before locking the lid into position.

See the 'Basic Food Processing Techniques Chart' in this booklet for more information on using the dough blade and whisk.

BASIC FOOD PROCESSING TECHNIQUES

with your Breville product

BASIC FOOD PROCESSING TECHNIQUES

CHOPPING WITH THE PROCESSING BLADE	
RAW VEGETABLES, FRUITS, COOKED MEATS	Cut ingredients into approximately 2.5cm cubes. Use PULSE for roughly chopped texture. Use HIGH for finely chopped texture. It may be necessary to scrape the sides of bowl using a spatula to ensure more even chopping.
RAW MEAT	Trim meat off any bone, fat or gristle and cut into approximately 2.5cm cubes. Process on HIGH until chopped/minced to desired consistency. It may be necessary to scrape the sides of bowl using a spatula to ensure more even chopping.
GARLIC, CHILLI, GINGER	For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process on HIGH until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week.
HERBS	Wash herbs and dry well. Remove stalks/stems if necessary. Use PULSE to chop to desired consistency. It may be necessary to scrape the sides of bowl using a spatula to ensure more even chopping.
NUTS	Ensure shells of nuts are removed. For crushed nuts use PULSE until chopped to desired consistency. For fine nut meal process on HIGH until a fine and even texture is achieved. It may be necessary to scrape the edges of bowl using the spatula to ensure more even chopping. Do not over process or nuts will become oily.
SOFT BREAD CRUMBS	Remove crusts from slices of stale bread and tear into quarters. Process on HIGH until fine bread crumbs are formed. For coarse breadcrumbs use the PULSE function. Dried breadcrumbs are not recommended.
CAKE CRUMBS	Cut cake into approximately 2.5cm cubes. Process as for soft breadcrumbs (above).
BISCUIT CRUMBS	Break biscuits into bowl. Process on HIGH until fine crumb texture. If making a crust for cheesecake or slice, add melted butter through food chute while motor is running.

BASIC FOOD PROCESSING TECHNIQUES

PUREEING WITH THE PROCESSING BLADE		
COOKED SOUPS, SAUCES	Place cooked soft soup/sauce mixture into food processor bowl. Process on HIGH until smooth. If making a creamed soup, add milk or cream through food chute while motor is running. Do not exceed 2L liquid level. Do not over blend after cream has been added.	Min 500ml Max 1500ml
COOKED VEGETABLES, FRUITS	Cook vegetables until soft and place into food processor bowl. Process on HIGH until smooth. Small amount of stock of water may be added for a smoother texture.	Min 200g Max 600g
COOKED MEAT, PATE	Trim and cut cooked meat into 2.5cm cubes. Process on HIGH until pureed to desired consistency. Add small amount of pan juices if puree becomes stiff. For chicken liver paté, leave livers whole and process till smooth, adding cream through food chute while motor is running. It may be necessary to scrape the sides of the food processor bowl using the spatula to ensure more even processing.	Min 200g Max 600g
BABY FOOD	Process soft cooked meat and/or vegetables on HIGH until smooth, adding a small amount of liquid or gravy if necessary. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.	Min 200g Max 600g
SOFT FRESH FRUIT	Ideal for berries, stone fruit, kiwi fruit, or mango purees. If necessary peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. Process on HIGH until smooth.	Min 200g Max 600g
DIPS, SPREADS	Place ingredients into the food processor bowl and process on HIGH until smooth. If some ingredients are to remain chunky, add these ingredients after initial processing and use PULSE until desired consistency is achieved.	Min 200g Max 600g

SLICING, SHREDDING, GRATING AND CHIPPING WITH THE PROCESSING DISCS

Fruit and vegetables

For small fruit and vegetables (e.g. kiwi fruit, Roma tomatoes), trim one end so the food sits flat in the food chute. For large fruit and vegetables (e.g. apples), cut in half or quarter to fit food chute. Pack into the food chute with cut side facing disc.

BASIC FOOD PROCESSING TECHNIQUES

SHREDDING, SLICING AND CHIPPING DISCS

<p>ROOT & OTHER HARD VEGETABLES POTATO, SWEET POTATO, PARSNIP, SWEDE, PUMPKIN</p>	<p>Prepare root vegetable (or other hard vegetable such as pumpkin) by washing or peeling. If food fits into the food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.</p>	<p>Shredding Disc Slicing Disc Chipping Disc Cutter</p>
<p>LEAFY VEGETABLES CABBAGE, LETTUCE</p>	<p>For cabbage, wash and shake off excess water. Cut into wedges to fit food chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into food chute.</p> <p>NOTE: Slicing or shredding is not recommended for spinach (silver beet or English). To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade.</p>	<p>Shredding Disc Slicing Disc</p>
<p>MOZZARELLA</p>	<p>Partially freeze for 20 minutes until firm otherwise it will jam in the disc. Cut cheese to fit the food chute. Slice one end and pack into the food chute so the flat end is facing the disc.</p>	<p>Shredding Disc</p>
<p>SEMI-HARD CHEESE CHEDDER, TASTY, COLBY</p>	<p>Cut cheese to fit the food chute.</p>	<p>Shredding Disc</p>
<p>HARD CHEESE, PARMESAN, ROMANO, PECORINO</p>	<p>For hard cheese check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife. Cut cheese to fit the food chute.</p>	<p>Shredding Disc</p>

WHISKING WITH THE WHISK ATTACHMENT

<p>EGG WHITES</p>	<p>Ensure the processing bowl, whisk and spindle are completely clean, dry and free from any fat residue. Add 4 egg whites to the food processor bowl. Process on LOW for 1 minute or until eggs are foamy. Add 1 tablespoon lemon juice to help stabilise the egg white foam.</p> <p>TIP: The egg white foam is not recommended to make meringue or pavlova.</p>
<p>CREAM</p>	<p>Pour 600ml cream into the food processor bowl, blend on HIGH for 15-20 seconds until firm. Do not over process.</p>
<p>MILK SHAKES</p>	<p>Add milk, flavourings, syrup and softened ice cream to the food processor bowl. Not exceeding 2L liquid level.</p>

BLENDING AND FOOD PROCESSING TIPS

for your Breville product

BLENDER TIPS

- Use LOW for light mixing and stirring such as dressings, marinades and batters and foods that require mixing until just combined.
- Use HIGH for blending, liquefy and puree ingredients.
- Use PULSE for foods that only require short bursts of power such as crushing ice or chopping nuts.
- Ensure all foods are cut into cubes (approximately 2-3cm squares) where appropriate to achieve an even result.
- Blend thick mixtures when the blender is $\frac{1}{4}$ to $\frac{1}{2}$ full as they will puree more efficiently.
- Place liquid ingredients (when using several ingredients) in the blender jug before solid ingredients, unless specified in the recipe.
- Stop the blender and scrape down the sides of the blender jug with a plastic or rubber spatula, once or twice while blending thick or dry mixtures.
- Do not blend a heavy mixture for more than 10 seconds. For normal blending tasks, for example, dressings etc, do not operate for longer than 1 minute at one time without turning off the blender and stirring the ingredients. Allow appliance to cool down before continuing blending.
- Do not operate the blender without having the blender lid in position. To add additional ingredients during blending, remove the inner cup and place ingredients through the opening in the lid. When adding oil or other liquids during operation, slowly pour through the hole in the lid.
- Do not fill the blender jug above the MAX line. When the blender jug is filled at or near the MAX line, place one hand on the blender lid to avoid displacement of the lid during operation. Do not place any objects, other than food or liquid, into the blender while the motor is running.
- Do not use the blender to store food.
- The blender will not knead dough or mash potatoes.
- Do not place hot or boiling ingredients into the blender; allow to cool before placing into the blender jug.



WARNING

DO NOT USE the PULSE function or SPEED dial when scraping down sides of jug or when lid is removed. Switch off the power at outlet and unplug the blender before continuing.



WARNING

The blending blades are extremely sharp. Avoid any contact with fingers and hands. Use caution when handling and storing.

FOOD PROCESSING TIPS

- Do not fill the food processor bowl above 2L liquid level.
- To avoid over-processing when coarsely chopping food, frequently check consistency. Use the spatula to scrape down the sides of bowl to ensure an even texture.
- If chopping fruit to add to cake batter, process fruit before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the food chute when adding liquid to processed mixtures.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the 2L liquid level.
- Before slicing, shredding or chipping, trim the food to fit the food chute.

CARE & CLEANING

your Breville product

CARE & CLEANING

When you have finished processing ensure the speed selection dial is turned to the OFF position, the appliance is switched OFF at the power outlet and the power cord is unplugged. Then carefully remove the lid, processing bowl or blender.

MOTOR BASE

Wipe the motor base with a clean, damp cloth after each use. Do not immerse the motor base in water or any other liquid.

PROCESSING BOWL LID, FOOD PUSHER, INNER MEASURING CUP, DISC HOLDER, SPINDLE, WHISK, DOUGH BLADE

Wash in warm to hot water using a mild detergent. Rinse and dry thoroughly.

These parts may also be washed in the dishwasher (top shelf only). Please note, however, that the frequent washing of these parts in the dishwasher may cause them to become scratched or discoloured over time due to hot water temperatures and harsh detergents.

Food can be dislodged from the internal shaft of the dough blade by using a bottle brush.

NOTE

Do not use steel wool, scouring pads or abrasive kitchen cleaners as they will scratch these parts.

NOTE

Ensure the spindle and the hole in the centre of the bowl's lid are clean and free of food residue before attaching the lid for use or for storage.

PROCESSING BOWL, PROCESSING BLADE AND DISCS

Wash in warm to hot water using a mild detergent. To avoid accidental cuts, do not leave processing blade or discs to soak in sudsy water. Scrub stubborn food off blades and discs using a soft brush. Food can be dislodged from the internal shaft of the processing blade by using a bottle brush. Rinse and dry thoroughly.

NOTE

Do not use steel wool, scouring pads or abrasive kitchen cleaners as they will scratch these parts.

NOTE

Processing bowl, processing blade and discs are not dishwasher safe. Do not place them in the dishwasher.

BLENDER JUG, LID AND INNER MEASURING CUP

Wash all parts in warm soapy water with a soft cloth. Use a bottle brush to dislodge stubborn foods around the blade assembly.

NOTE

Blender jug is not dishwasher safe. Do not place in the dishwasher.

When cleaning the blender jug it is always a good idea to clean straight away to avoid food sticking to the blades and jug. Placing about 200ml of warm soapy water into the jug with the lid on and inner lid in place you can blend this water for 5-10 seconds on LOW which will help clean the blades and jug. Then rinse jug in cold water and dry thoroughly.

CARE & CLEANING

NOTE

Blades are sharp please use care when cleaning around the blades.

The blender lid may be washed in the dishwasher on the top shelf only and on a standard wash cycle.

FOOD STAINS AND ODOURS

Strong smelling foods such as garlic, onion, fish and some vegetables such as carrots may leave an odour or stain on the processing bowl, lid, disc holder, spindle and food pusher. To remove odours or stains, soak these parts in 2 litres of water mixed with 100ml of lemon juice or white vinegar for 30 minutes. Then wash with a mild detergent and warm water, rinse and dry thoroughly.

STORAGE

Store your food processor on the kitchen bench or in an accessible cupboard.

All of the pieces of the food processor can be stored in the bowl. Place the whisk into position on the spindle. Then insert the remaining discs, the dough blade, processing blade (with protective cover) over the whisk. Place the disc holder on the top of the spindle and cover with the lid.

Insert the food pusher and measuring cup into position in the food chute.

DO NOT store with the lid locked onto the bowl as unnecessary strain will be placed on the operating switch in the motor base.

RECIPES

EGGPLANT DIP

Makes approx 2 cups

INGREDIENTS

2 large eggplants
 2 cloves garlic
 1 tablespoon lemon juice
 2 tablespoons olive oil
 1 teaspoon sea salt
 ½ teaspoon ground cumin
 2 tablespoons chopped fresh parsley
 Freshly ground black pepper
 Fresh or toasted Lebanese bread

METHOD

1. Preheat oven to 200°C. Rub whole eggplants all over with a little oil. Place into a baking dish and bake for about 40 minutes or until skin begins to darken.
2. Add garlic to baking dish and continue baking eggplant and garlic until garlic is softened and eggplants are blackened and blistered all over. Remove from oven.
3. Place eggplants into a plastic bag and set aside until cool enough to handle.
4. Remove skin from eggplants and discard, roughly chop the flesh. Insert processing blade into processor bowl and add eggplant with garlic, lemon juice, olive oil, salt and cumin. Place lid on bowl.
5. Process until mixture is almost smooth, scraping down the sides of processor bowl if necessary.
6. Pour into bowl and stir through parsley and season with black pepper.

Serve dip with fresh or toasted Lebanese bread.

ROAST BEETROOT DIP

Makes approx 2 cups

INGREDIENTS

4 medium (700g) beetroot
 1 garlic bulb
 2 teaspoons lemon juice
 1 tablespoon horseradish
 ¼ cup light olive oil
 Salt and freshly ground black pepper
 Turkish bread to serve

METHOD

1. Preheat oven to 200°C. Wash beetroot well and pat dry. Cut top off garlic and place beetroot and garlic onto a baking tray and drizzle with oil. Bake for 30 minutes then remove garlic and turn beetroot over and cook beetroot for a further 15-20 minutes or until the beetroot is tender. Set aside to cool completely.
2. Once beetroot is cool peel off skin and cut into quarters. Squeeze garlic out of skin.
3. Insert processing blade into processor bowl; add beetroot and garlic and remaining ingredients. Place lid on bowl. Process until combined, scraping sides if necessary.

Serve dip chilled with Turkish bread.

SPINACH, PARMESAN AND CASHEW DIP

Makes approximately 2 cups

INGREDIENTS

150g baby spinach leaves
2 cloves garlic
 $\frac{2}{3}$ cup unsalted toasted cashews
150g parmesan, chopped into 1cm pieces
 $\frac{2}{3}$ cup olive oil
1 tablespoon lemon juice
Salt and freshly ground black pepper

METHOD

1. Insert processing blade into the processor bowl; add all ingredients except salt and pepper. Place lid on processor.
2. PULSE or process until all the ingredients are chopped as desired; scrape down sides if necessary. Do not over process and it should be slightly chunky.

Season to taste and serve with crackers.

TIP

Dip will keep fresh for 1 day.

HUMMUS

Makes approx 2½ cups

INGREDIENTS

2 x 400g can chick peas, rinsed and drained
2 cloves garlic
 $\frac{1}{3}$ cup warm water
 $\frac{1}{4}$ cup tahini
 $\frac{1}{4}$ cup lemon juice
1 teaspoon ground cumin
Sea salt and fresh ground black pepper to taste
Extra virgin olive oil, to serve
Fresh Turkish or Lebanese bread to serve

METHOD

1. Insert processing blade into the processor bowl; add chick peas, garlic, water, tahini, lemon juice and cumin. Place lid on processor bowl.
2. Process until mixture is smooth, scraping down sides during processing if necessary.

Season to taste.

THAI SWEET POTATO SOUP

Serves 4

INGREDIENTS

2 tablespoons oil
 1 large brown onion, chopped
 2 cloves garlic, chopped
 1-2 tablespoons red curry paste
 1 kg peeled, chopped sweet potato
 1 litre chicken stock
 270ml can light coconut cream
 Salt and pepper

METHOD

1. Heat oil in a large saucepan, add onion, garlic and curry paste and cook, stirring for 4 to 5 minutes or until onion has softened and curry paste is fragrant.
2. Add sweet potato and stock and bring to the boil. Lower heat and simmer covered for 25 minutes or until sweet potato is soft. Remove from heat and allow soup to cool.
3. Using the blender or food processor; carefully spoon soup into bowl in batches. Assemble lid into place. Process soup until smooth; scrape down sides if necessary. Return pureed soup to saucepan with coconut milk; season to taste and heat on low until hot.

Serve with fresh coriander.

LEEK AND POTATO SOUP

Serves 4

INGREDIENTS

1 tablespoon olive oil
 2 leeks, thinly sliced
 40g butter
 750g potatoes, roughly chopped
 1 litre chicken stock
 Salt and white pepper
 Chopped chives, to serve

METHOD

1. Heat butter and oil in a large saucepan, add leeks and cook, stirring, for 3-4 minutes until softened. Add potatoes and stock. Cover, bring to the boil then simmer until potatoes are soft. Allow the soup to cool.
2. Using the blender or food processor; carefully spoon soup into bowl in batches. Assemble lid into place. Process soup until smooth; scrape down sides if necessary.
3. Return pureed soup to saucepan to heat through. Season to taste.

Serve soup topped with fresh chopped chives.

TIP

If soup becomes too thick when cooking or blending add a little extra stock or water.

THAI FISH CAKES

Serves 6-8 as part of an appetiser

INGREDIENTS

600g white fish fillets, such as barramundi, snapper or red fish fillets
 2 tablespoons Thai red curry paste
 1 tablespoon fish sauce
 2 teaspoons white sugar
 1 egg white
 2 kaffir lime leaves, thinly sliced
 80g green beans, finely sliced
 1 litre vegetable oil for shallow frying

Dipping sauce

½ cup sugar
 ⅓ cup white vinegar
 1 tablespoon fish sauce
 ½ Lebanese cucumber, seeded and finely diced
 1 long red chilli, finely chopped

METHOD

1. Insert processing blade into food processor bowl. Cut fish into large cubes and place into bowl along with curry paste, fish sauce, white sugar and egg white. PULSE ingredients until mixture is smooth.
2. Tip mixture into a bowl and mix through finely shredded kaffir lime leaves and sliced green beans.
3. Wet hands with cold water and form fish cake mixture into flat round shapes 3-4cm wide and place onto a lined baking tray.
4. Cook fish cakes in vegetable oil over medium heat for 1-2 minutes each side or until golden on the outside and cooked through. Remove and drain on paper towel.

Serve with dipping sauce and lime wedges.

To make the dipping sauce

Combine sugar, vinegar and 2 tablespoons cold water into a small saucepan. Stir over medium high heat until sugar has dissolved. Stir in fish sauce and cool completely. Just before serving, stir through cucumber and chilli.

BASIC PIZZA DOUGH

Makes enough for four 30cm thin crust pizzas or two 30cm thicker crust pizza

INGREDIENTS

- 3 cups (450g) bakers flour
- 3 teaspoons dry yeast
- 3 teaspoons sugar
- 3 teaspoons salt
- 1 tablespoon olive oil
- 1 cup lukewarm water

METHOD

1. Assemble the food processor using the dough blade.
2. Add flour, yeast, sugar, salt and olive oil to the bowl. With the motor running, slowly add the water through the food chute. Process until dough forms into a ball. Do not over process.
3. Remove dough and knead on a lightly flour dusted surface to smooth. Place dough ball into a lightly oiled bowl, cover and rest in a warm draught free place for 30 minutes or until dough has doubled in size. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
4. For thin crust, divide dough into 4 x 170g dough balls and set aside until required.
5. For thicker crust, divide dough into 2 even dough balls and set aside until required.

MARGHERITA PIZZA

Makes 1 pizza

INGREDIENTS

- 170g pizza dough for thin crust (or one half of the dough for thicker crust)
- ¼ cup pizza sauce
- ½ cup shredded mozzarella cheese,
- 6 cherry tomatoes, quartered
- ⅓ cup basil leaves, torn.
- 4 bocconcini, halved
- Salt & pepper
- Fresh basil leaves to serve

METHOD

1. Preheat oven to 200°C no fan.
2. Roll out dough ball on a lightly floured surface until pizza is to your desired thickness. Place onto a floured pizza tray and prick evenly with a fork.
3. Spread tomato sauce over pizza base; sprinkle evenly with mozzarella cheese, cherry tomatoes, basil and halved bocconcini.
4. Season with salt and pepper.
5. Bake for 10-15 minutes or until base is cooked and crisp and topping is golden and melted.

Serve topped with torn slices of basil leaves.

PESTO SAUCE

Makes approx 1½ cups

INGREDIENTS

- 2 cups firmly packed basil leaves (approx 1 large bunch basil)
- 2 cloves garlic
- 2 teaspoons lemon juice
- ⅓ cup pine nuts, toasted
- 60g grated parmesan cheese
- ½ cup olive oil
- Salt and freshly ground black pepper

METHOD

1. Insert processing blade into processor bowl. Add all ingredients in the order listed. Place lid on bowl. PULSE until all ingredients are very finely chopped and almost smooth. Scrape down sides of bowl if necessary.
2. Spoon into an airtight container and chill until ready to use.

TIP

Pesto will keep in an airtight container in the refrigerator for a few days. Pour a little extra oil over the top of the pesto and place a piece of plastic wrap on top of the pesto. This will prevent excess browning.

HERB CRUSTED LAMB RACKS

Serves 6

INGREDIENTS

- 4-5 slices day old white bread, crusts removed
- 2 tablespoons roughly chopped parsley
- 1 tablespoon roughly chopped rosemary
- 2 cloves garlic
- 1 teaspoon finely grated lemon rind
- Salt and freshly ground black pepper.
- ¼ cup Dijon mustard
- 6 x 4 point lamb racks
- 2 tablespoons olive oil

METHOD

1. Preheat oven to 180°C. Insert processing blade into food processor. Add bread, herbs and garlic and rind. Place lid on bowl, process until bread becomes crumbs. Season with salt and pepper.
2. Spread the top of each lamb rack with mustard and press bread crumb mixture over the top.
3. Place racks of lamb in a baking dish with olive oil, crust side down and cook for 10 minutes or until golden. Turn racks over, and cook for a further 15-25 minutes or until cooked as desired.
4. Remove from pan, cover loosely with foil and allow to stand for 10 minutes before carving.

MOIST CARROT CAKE WITH CREAM CHEESE FROSTING

Serves 10

INGREDIENTS

- 3 carrots
- 250g butter, softened
- 1 ½ cups caster sugar
- 3 eggs
- ¾ cup buttermilk
- 2 cups self-raising flour
- 2 teaspoons ground cinnamon
- 1 teaspoon bicarbonate soda
- 1 cup desiccated coconut
- 1 x 440g can crushed canned pineapple in juice, well drained
- 1 cup chopped walnuts

Frosting

- 30g butter, softened
- 125g cream cheese, softened
- ½ teaspoon vanilla extract
- 1 ½ cups icing sugar, sifted

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of 2 x 20cm cake tins with baking paper.
2. Assemble the food processor using the shredding disc. Shred carrots and remove from bowl; set aside.
3. Place butter, sugar, eggs and buttermilk in the bowl and process until well combined.
4. Add sifted flour, cinnamon, bicarbonate soda and also coconut; PULSE until just combined. Pour mixture into a large bowl and fold through 2 cups of shredded carrot, pineapple and walnuts.
5. Spoon mixture into prepared tins and bake for about 40 minutes or until cooked when tested with a skewer.
6. Allow cakes to cool in pan for 5 minutes before transferring to a wire rack to cool completely.
7. Meanwhile to make frosting: Place butter, cheese and vanilla into the bowl of an electric mixer. Beat on a medium speed for about 1-2 minutes or until well combined.
8. Reduce speed and add sugar; once added increase speed again until mixed well.
9. Once cakes are cool spread half of cream cheese frosting on one cake then top with second cake and top with remaining frosting.

To make the frosting

Combine cream cheese, butter and vanilla in a bowl of an electric mixer. Beat on HIGH until smooth; reduce speed and gradually add the icing sugar; beat until smooth. Spread over cooled cake.

QUICK TEACAKE WITH CINNAMON SUGAR

Serves 8

INGREDIENTS

2 eggs
 $\frac{2}{3}$ cup milk
 1 teaspoon vanilla extract
 125g butter, melted
 1 cup caster sugar
 2 cups self-raising flour

Cinnamon topping

20g butter, melted
 1 tablespoon caster sugar
 1 $\frac{1}{2}$ teaspoons ground cinnamon

METHOD

1. Preheat oven to 160°C with fan. Grease and line a 20cm cake pan with baking paper.
2. Place processing blade into processor bowl in the order listed. Place lid on bowl.
3. PULSE until mixture is just combined. Scrape down any caught flour if needed.
4. Pour mixture into prepared pan and bake in oven for 50-60 minutes or until a wooden skewer inserted comes out clean.
5. Allow to cool for 5 minutes then turn out onto a cooling rack. Brush with melted butter and sprinkle with cinnamon topping.

Allow to cool before serving.

BANANA CAKE WITH LEMON ICING

Serves 10

INGREDIENTS

200g butter, room temperature, chopped
 1 $\frac{1}{2}$ cups caster sugar
 2 eggs
 1 $\frac{1}{2}$ cups (approx 3 large) very ripe mashed bananas
 1 teaspoon vanilla extract
 2 $\frac{1}{4}$ cups self-raising flour
 1 teaspoon ground cinnamon
 $\frac{1}{2}$ cup buttermilk

Lemon Icing

3 cups icing sugar mixture, sifted
 1 teaspoon grated lemon rind
 2 tablespoons lemon juice
 100g butter, melted

METHOD

1. Preheat oven to 180°C no fan (160°C with fan). Grease and line base and sides of a 23cm cake tin.
2. Place processing blade into processor bowl. Combine butter and sugar in bowl and process until well combined. Add eggs, one at a time and PULSE until just combined. Add bananas and vanilla and PULSE again until combined.
3. Add dry ingredients and buttermilk and process until just combined.
4. Spoon mixture into prepared tin and bake for about 60 minutes or until cooked when tested with a skewer.
5. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool completely.

Serve with lemon icing.

To make lemon icing

1. Place icing sugar mixture and lemon rind into the bowl of an electric mixer. On a medium speed pour in lemon juice and butter. Mix until combined.
2. Spread on cooled cake.

INDIVIDUAL STICKY DATE PUDDING WITH CARAMEL SAUCE

Makes 12

INGREDIENTS

200g dried dates, coarsely chopped
1 teaspoon bicarbonate soda
1 ¼ cups boiling water
60g butter, softened
1 cup firmly packed brown sugar
1 cup self-raising flour
2 eggs, lightly beaten

Butterscotch sauce

1 ¼ cups firmly packed brown sugar
1 cup pouring cream
125g butter

METHOD

1. Preheat oven to 180°C. Grease holes of a ⅓ cup capacity muffin tray.
2. Place dates, bicarbonate soda and boiling water into a heat proof bowl and stand for 5 minutes.
3. Insert processing blade into processor bowl. Add date mixture, butter and sugar and PULSE 2-3 times. Add remaining ingredients and PULSE mixture until just combined. Do not over process. Scrape down sides of bowl if necessary.
4. Divide mixture evenly between 8 holes of the muffin tray and bake for about 25 minutes or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack. Serve warm.

Serve puddings with caramel sauce.

To make sauce

Combine all ingredients in a saucepan and cook, stirring, over a low heat until combined.

BANANA SMOOTHIE

Serves 2

INGREDIENTS

2 ripe bananas, halved
2 cups chilled milk
2 scoops frozen vanilla yogurt or
1 cup vanilla yogurt and 6 ice cubes
1 tablespoon honey
Nutmeg, to taste

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on LOW for 20-30 seconds or until smooth. Serve immediately.

BREAKFAST SMOOTHIE

Serves 2

INGREDIENTS

1 cup orange juice, chilled
250g fresh strawberries, hulled
½ teaspoon grated orange rind (optional)
1-2 tablespoons rolled oats
2 scoops frozen fruit based yogurt

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on LOW for 20-30 seconds or until smooth.

Serve immediately.

FRUIT FUSION

Serves 2

INGREDIENTS

- 1 cup (250ml) pineapple juice
- 1 banana, chopped
- 1 orange, skin and pith removed then quartered
- 2 tablespoons passionfruit pulp
- 1 cup (250ml) soda water

METHOD

1. Place pineapple juice, banana and orange in blender jug. Place lid on jug.
2. Blend on LOW for 20-30 seconds or until smooth.

Stir in passionfruit pulp and soda water and serve immediately.

ICED MOCHA

Serves 2

INGREDIENTS

- ¼ cup (60ml) cold espresso
- 2 scoops chocolate ice cream
- 1 ½ cups chilled milk
- 6 ice cubes

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on HIGH for 20-30 seconds or until smooth.

Serve immediately.

COCKTAILS

SUGAR SYRUP

Makes approx 1 ½ cups

INGREDIENTS

- 1 cup white sugar
- 1 cup (250ml) water

METHOD

1. Place sugar and water into a heavy base saucepan and cook, stirring over a very low heat until sugar has dissolved.
2. Bring to the boil then reduce heat and simmer mixture for 5 minutes.
3. Remove from heat and allow to cool completely. Store in an airtight container in the refrigerator.

STRAWBERRY DAIQUIRI

Serves 2

INGREDIENTS

- 6-8 strawberries, hulled and quartered
- 60ml nip white rum
- ¼ cup (60ml) fresh lime juice
- ¼ cup (60ml) sugar syrup
- 12 ice cubes

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on HIGH for 20-30 seconds or until smooth. Serve immediately.
2 standard serves.

LIME AND MINT CRUSH

Serves 2

INGREDIENTS

2 limes, peeled and cut into 8 pieces
 16-20 mint leaves
 ¼ cup (60ml) sugar syrup
 60ml nip white rum or vodka
 8 medium ice cubes
 1 cup (250ml) soda water

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. PULSE until all ingredients are roughly chopped. **2 standard serves.**

MARGARITA

Serves 4

INGREDIENTS

60ml nip tequila
 60ml nip cointreau
 ⅓ cup (80ml) lime juice
 ¼ cup (60ml) sugar syrup
 12 ice cubes

METHOD

1. Place tequila, cointreau, lime juice, sugar syrup and ice cubes into blender jug. Place lid on jug.
2. Blend on HIGH for 20-30 seconds or until smooth. Serve immediately.
4 standard serves.

PINA COLADA

Serves 2

INGREDIENTS

60ml nip white rum
 ¼ cup (60ml) coconut cream
 ¾ cup (180ml) pineapple juice
 1 ½ tablespoons or 30ml sugar syrup
 10 ice cubes

METHOD

1. Place all ingredients into blender jug. Place lid on jug.
2. Blend on HIGH for 20-30 seconds or until smooth. **2 standard serves.**

