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

BLR50/BBL300 Issue - D14

Breville®

the Power Blender™

Instruction Booklet



Suits all BLR50 and BBL300 models

We design and manufacture our products with your safety foremost in mind. 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

- Remove and discard all packaging materials and stickers before first use.
- To avoid choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
- This appliance is for household use only. Do not use it in moving vehicles or boats, do not use it outdoors, and do not use it for anything other than its intended use. Misuse can cause injury.
- Keep the appliance and its cord out of reach of children. This appliance can be used by children aged 8 years and above, and by 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. Cleaning and user maintenance shall not be made by children without supervision.
- Children shall not play with the appliance.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is level, clean and free of water and other substances. Please be aware that vibration during use may cause the appliance to move.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not allow the cord to hang over the edge of a countertop, or to become knotted.
- To avoid electric shock, do not immerse the cord, plug or motor base in water (or other liquids).

- Installation of a residual current device (a standard safety switch on your wall socket) is recommended to provide additional safety protection when using appliances. It is advisable that a safety switch (with a rated residual operating current not more than 30mA) be installed in the electrical circuit supplying the appliance. Contact your electrician for further professional advice.
- In order to avoid the possible hazard of the blender starting by itself due to inadvertent resetting of the overload protector on the motor, do not attach an external switching device (such as a timer) or connect the blender to a circuit that can regularly switch the blender on and off.
- Do not operate appliance with a damaged cord or plug, or after appliance malfunctions, or if dropped or damaged in any way. Stop use immediately and contact Breville by phone or email for replacement or repair.
- Regularly inspect the blade assembly for damage. If the blade has become loose, wobbly or makes any abnormal noise when blending, stop using the unit. Send the product to a Service Agent for inspection.
- All maintenance (other than cleaning) is to be done by an authorised Breville Service Centre.
- Authorised Breville Service Centres can be found on our website **www.Breville.com.au** Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 273 845** or email **AskUs@breville.com.au**

SAFEGUARDS FOR YOUR BLENDER

- Wash the blender jug with warm soapy water before first use.
- Use only the blender jug and lid that is supplied with this blender. The use of attachments or accessories not manufactured or specified by Breville may cause the risk of fire, electrical shock, or injury.
- Always ensure the blender is assembled properly before using. Lid must be firmly secured to the jug before operation to ensure internal contents do not escape, spray or overflow.
- If the motor is straining under a heavy load, do not operate continuously for more than 10 seconds. Allow the motor to rest for 1 minute between uses on heavy loads. Note that none of the recipes in these instructions are considered a heavy load.
- Do not leave the blender unattended when in use.
- Keep hands, fingers, hair and clothing away from the blender during use. Always turn blender off and unplug at the wall before reaching inside. Avoid touching moving parts.
- Be careful when handling the blender jug as the blades are very sharp. Be careful when emptying the jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the jug from the motor base while blender is in use.
- The blender is intended for food or drinks preparation. Do not use for anything other than food or drinks. Do not operate without any ingredients in the blender jug.
- Never attempt to operate with damaged blades, or with utensils, or any foreign objects inside the blender jug.
- To reduce the risk of severe injury to persons or damage to the blender, keep hands and utensils out of the jug while blending.

- Never blend hot liquids. Allow ingredients and liquids to drop to room temperature before putting into the jug for blending.
- Do not put the blender jug in extremes of heat or cold, for example placing a cold jug into hot water, or vice versa.
- Before moving the blender, cleaning or putting it away for storage, always turn blender off and unplug at the wall.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

**SAVE THESE
INSTRUCTIONS**

KNOW YOUR BREVILLE PRODUCT



A. Inner measuring cup

B. 1.5 litre glass jug

C. Serrated ice-crushing stainless steel blades

D. Speed control dial with 5 speeds and pulse

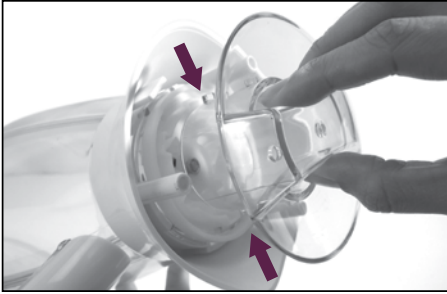
E. Non-slip feet

USING THE BLENDER

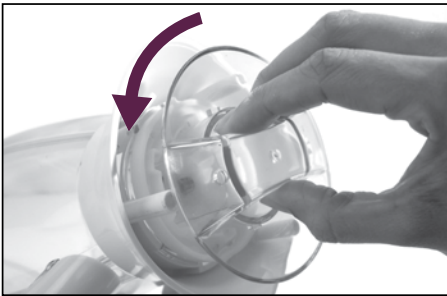
- Ensure the speed selection dial is in the '0' position. Insert the power cord into a 230/240V power outlet and switch on.
- When using the blender for the first time, you may notice an odour coming from the motor. This is normal and will dissipate with use.
- Remove the lid and add food and/or liquid into the blender jug. Fill the jug before placing onto the motor base, to prevent spillage onto the base.
- Always secure the lid firmly in place before blending, making sure the inner cap is also in place.
- Select the desired speed by turning the speed selection dial clockwise to a speed setting between 1 and 5. The speed can be changed at any time during blending.
- Turn the speed selection dial anti-clockwise to select the pulse/ice setting.
- During the blending process, some ingredients may stick to the sides of the blender jug. To push the food back into the blades, turn the speed selection dial to the '0' position and switch off at the power outlet. Remove the lid and use a plastic spatula to scrape down the sides of the blender jug. Replace the lid before recommencing blending.
- At the end of use, always ensure the speed selection dial is turned to the '0' position. Then switch the appliance off at the power outlet and unplug the power cord.
- **SPEEDS 1-2:** Suitable for savoury dips, thin batters and soups.
- **SPEEDS 3-5:** Suitable for smoothies, cocktails, drinks, sauces and pesto.
- **PULSE|ICE:** can be used for foods that require short bursts of power to process such as herbs, nuts (pesto), small vegetables and ice. When using the PULSE|ICE function, hold the blender lid in place.

DISASSEMBLING BLADES FROM JUG

1. Turn the jug upside down.
2. The inner measuring lid doubles as a blade assembly tool. Insert the tabs on tool into the grooves on the blade assembly.



3. Turn the tool anti-clockwise to loosen the blade assembly.



4. The blade assembly will lift up and out of the jug.

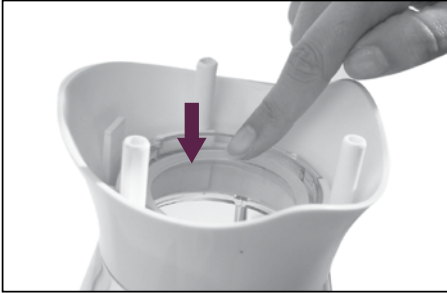


5. Remove the silicon seal, and keep it safe for re-assembly.



RE-ASSEMBLING BLADES TO JUG

1. Place the silicone seal onto the narrow end of the blender jug so that the seal sits underneath the 3 tabs.



2. Carefully insert the blade assembly.



3. The inner measuring lid doubles as a blade assembly tool. Insert the tabs on tool into the grooves on the blade assembly. Use one hand to hold the jug handle and the other to turn the assembly tool clockwise to secure into place.
4. Turn the tool clockwise to tighten the blade assembly.

Jug and lid

In order to keep your jug clean and avoid food drying on the blades and jug, follow the below steps as soon as possible after use:

- Rinse most of the ingredients off the jug and lid.
- 500ml of warm water and turn the dial to speed 5 for 60 seconds. If thick or sticky ingredients require extra cleaning power add a few drops of dish liquid detergent.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.
- It is most effective to clean the jug immediately after use.

Blades and silicon seal

To maintain a clean jug, the blades and silicon seal must be disassembled and washed after each use.

Use caution when cleaning, as the blades are very sharp.

Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

Dishwasher

The blender jug and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the lid and inner measuring cap should be washed on the top shelf only.

Stubborn food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain on the blender jug and lid. To remove, soak blender jug and lid for 5 minutes in warm soapy water. Then wash with a mild detergent and warm water, rinse well and dry thoroughly. Store jug with the lid off.

Storage

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.

HINTS & TIPS

- If the volume (while blending) is below the maximum line, the inner measuring cap can be removed and oils/liquids can be added while blender is in use.
- Use PULSE when food is too thick or coarse to circulate within the blender jug.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- Ingredients may stick to the sides of the blender jug. To push food back onto the blades, turn the blender off and unplug at the wall. Use a plastic spatula to scrape down the sides of the jug, and continue blending.
- If any moisture or liquid appears on top of the motor base during blending, turn the blender off and unplug at the wall. Remove the blender jug, and wipe motor base immediately with a dry cloth or paper towel.
- The maximum amount of ice cubes that the blender can process is 1 cup.

DO'S AND DON'TS

The Do's

- Use a combination of the blending and pulse to suit the foods being processed.
- Use PULSE for foods that only require short bursts of power, such as nuts, dried fruit, other dry ingredients, and also crushing ice.
- When blending drinks with ice cubes or frozen fruit, use PULSE in short bursts.
- Thicker mixtures puree more efficiently if the jug is 1/4 to 1/2 full.

The Don'ts

- Do not use metal utensils, as they may damage the blades or blender jug.
- Do not blend a heavy mixture or dry ingredients for more than 10 seconds. For normal blending tasks, do not blend longer than 1 minute at a time. If you need to blend longer, turn off the blender and stir ingredients before starting again. This rest will help protect the motor from wear and tear.
- The blender will not knead dough, or mash potatoes.
- When blending warm ingredients, do not put more than 2 cups at a time in. Once blending has started, you can add another 1 cup slowly by removing the inner lid and pouring through the hole.
- Do not blend hot or boiling ingredients. Allow food to cool down to a warm state before placing in the blender. This is to safeguard against sudden bursts of steam that are caused by blending hot ingredients, and it also protects the jug from possible damage.

RECIPES

TOMATO SOUP

Serves 2-4

INGREDIENTS

1 tablespoon oil
2 cloves garlic, peeled and crushed
1 brown onion, peeled and diced
2 x 410g cans diced tomatoes
1 tablespoon tomato paste
2 teaspoons brown sugar

METHOD

1. Heat oil in a large saucepan, add garlic and onions, cook over a medium heat for 2-3 minutes or until onion is soft.
2. Combine tomatoes, tomato paste and brown sugar and pour into pan with onion mixture, bring to the boil, then reduce heat and simmer uncovered for 20 minutes or until liquid has reduced by one third.
3. Allow the mixture to cool.
4. Transfer mixture in three batches into blender jug, select speed 5 and blend until smooth.

Variations

TOMATO AND BASIL SOUP

Add ¼ cup of basil leaves to the blender jug when pureeing.

TOMATO AND CHILLI SOUP

Add 1 teaspoon of chilli powder or ½ small red chilli to the onion when sauteing.

CREAMY TOMATO SOUP

Add ¼ cup of sour cream to the blender when pureeing the soup.

PUMPKIN SOUP

Serves 2-4

INGREDIENTS

2 tablespoons oil
1 brown onion, peeled and diced
2 cloves garlic, peeled and crushed
400g butternut pumpkin, peeled and diced
4 cups/1 litre chicken stock

METHOD

1. Heat oil in a large saucepan, add onion and garlic, sauté for 5 minutes.
2. Add the pumpkin to the pan and stir to coat with the onion mix, then add the stock, bring the mixture to the boil.
3. Reduce to a simmer for 20 minutes, cook with the lid on until the pumpkin is cooked.
4. Allow the mix to cool, transfer mixture in three batches into blender jug, select speed 5 and blend until smooth.
5. Return the mix to the saucepan to heat through, adjust the seasoning before serving.

Variations

MOROCCAN PUMPKIN SOUP

Add the following spices to the onion when sautéing. Serve with coriander leaves and yoghurt.

1 teaspoon ground cumin
1 teaspoon garam marsala
1 teaspoons paprika
½ teaspoon ground white pepper

CURRIED PUMPKIN SOUP

Add 1 tablespoon curry powder to the onions when sauteing.

THAI STYLE PUMPKIN SOUP

Add 2 small fresh red chillies and 1 tablespoon chopped lemon grass to the onion mixture. Add ½ cup/125ml coconut milk before pureeing the mix.

RASPBERRY MAYONNAISE

Makes approx. 2 cups

INGREDIENTS

6 egg yolks
1 teaspoon French mustard
1 tablespoon Raspberry vinegar
 $\frac{3}{4}$ cup grapeseed oil
 $\frac{3}{4}$ cup peanut oil
Freshly ground black pepper
1 tablespoon boiling water

METHOD

1. Whisk together egg yolks, mustard, lemon juice and vinegar.
2. Pour mixture into blender jug, select speed 1, and blend until light and fluffy.
3. With motor running, remove the inner measuring cup, slowly pour combined oils in and blend until mixture thickens.
4. Season to taste with pepper and stir in water.
5. Transfer to a sterilised, screw top jar. Cover with lid and refrigerate until required.

Variations

GARLIC MAYONNAISE

Add 6 cloves of peeled and chopped garlic cloves to the egg yolk mixture and replace lemon juice with lime juice and raspberry vinegar with tarragon vinegar.

HERBED MAYONNAISE

Replace lemon juice with raspberry vinegar with $\frac{1}{2}$ cup chopped mixed fresh herbs (such as basil, chives, parsley and thyme) and 1 clove garlic, peeled and chopped. Blend into prepared mayonnaise.

BEER BATTER

Makes approx. 2 cups

INGREDIENTS

$\frac{1}{2}$ cup beer (such as Coopers)
1 cup/250ml soda water
 $1\frac{1}{2}$ cups/375g plain flour

METHOD

1. Place beer, soda water then flour into blender jug, select speed 3 and blend until smooth.
2. Use to coat seafood or poultry.

TEMPURA BATTER

Makes approx. 2 cups

INGREDIENTS

1 x 60g egg
1 cup/250ml iced water
 $1\frac{1}{2}$ cups/225g plain or tempura flour

METHOD

1. Place the egg and water into the blender jug, mix on speed 3 to combine.
2. Add the flour into the blender, mix using the pulse function until almost combined. Do not over-mix, as the batter will not flake. The batter should have some small lumps of flour remaining.

PANCAKES

Makes approx. 8-10 pancakes

INGREDIENTS

- 1 cup/150g plain flour
- ¼ teaspoon salt
- 1 x 60g egg
- 1¼ cups/312ml milk
- 2 tablespoons butter, softened

METHOD

1. Combine the flour, salt, egg and milk in the blender jug, mix on speed 4 with the lid firmly held in position, to form a smooth batter.
2. Heat a small greased frying pan over a moderate heat; pour a small quantity of batter into frying pan to cover base of pan.
3. Cook until bubbles come to the surface and break.
4. Carefully turn the pancake over and cook until golden brown. Remove from pan.
5. Repeat with remaining batter mixture.
6. Serve with maple syrup and ice cream.

RASPBERRY SAUCE

Makes approx. 1¼ cups

INGREDIENTS

- 250g fresh or frozen raspberries
- ¼ cup icing sugar
- 2 tablespoons Grand Marnier or orange liqueur
- 2 tablespoons water

METHOD

1. Place raspberries, icing sugar, Grand Marnier and water into the blender jug, select speed 3 and blend until smooth.
2. Serve Raspberry Sauce drizzled over crêpes or ice cream.

CRÊPES

Makes approx. 10 - 12

INGREDIENTS

- 1¼ cups/312ml milk
- 3 x 60g eggs, lightly beaten
- 1½ cups/225g plain flour
- ¼ teaspoon salt
- 1 teaspoon vanilla essence
- 2 tablespoons butter, melted
- 1 tablespoon oil, for greasing

METHOD

1. Add the milk, eggs, flour, salt, essence, eggs and butter to the blender jug, mix on speed 2 with the lid firmly held in position, mix to form a smooth batter.
2. Lightly grease a small crêpe pan. Heat pan over a moderate heat.
3. Pour ¼ cup batter into the pan, swirl mixture to spread evenly over the pan.
4. Cook over medium heat until golden brown.
5. Turn crêpe over and cook for 30 seconds longer.
6. Repeat with remaining batter mixture.
7. Serve with Raspberry Sauce.