

*the Kinetix® Glass™*

Instruction Book - BBL380



**Breville®**

# IMPORTANT SAFEGUARDS

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.

## BREVILLE RECOMMENDS SAFETY FIRST

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

- 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.
- 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](http://www.Breville.com.au)**. Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 139 798** or email **[AskUs@breville.com.au](mailto:AskUs@breville.com.au)**

# SAFEGUARDS FOR YOUR BLENDER

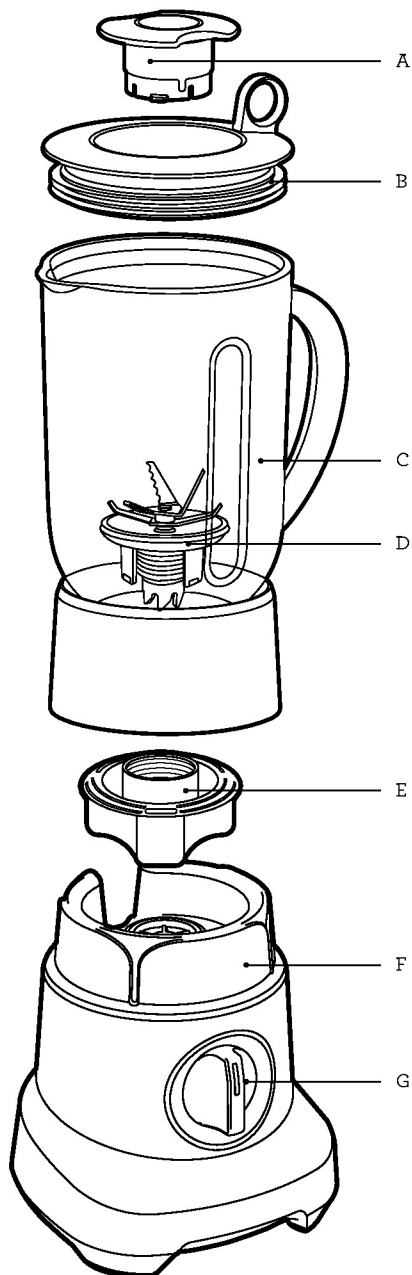
- Wash the blender jug with warm soapy water before first use.
- Use only the blender jug and lid that is supplied with this blender. The use of attachments or accessories not manufactured or specified by Breville may cause the risk of fire, electrical shock, or injury.
- Always ensure the blender is 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.
- Under heavy load the blender should not be operated for more than 30 seconds. Heavy load for this blender was defined as per the appliance safety standard specified load (bowl filled to its maximum indicated level with a mixture comprising two parts by mass of soaked carrots and three parts water). Any load equivalent to this or heavier should not be operated for more than 30 seconds.
- 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 cool down to a warm state or 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**



## Components



- A. Inner measuring cup  
Remove to add ingredients while blending.
- B. Breville Assist™ lid  
Ring pull lid for easy removal.
- C. 1.5 litre glass jug  
Naturally BPA-free, scratch resistant and dishwasher safe.
- D. MiniKinetix® blade and bowl system  
Contoured to the base of the jug so there are no food traps. Central blades are serrated for extra cutting performance, and the outer blades create the Kinetix motion. The blades are removable for cleaning.
- E. Blade locking nut  
Turn anti-clockwise to remove the blades.
- F. Overload protection  
Resettable thermal fuse for motor protection.
- G. Speed control dial

### BREVILLE ASSIST™ PLUG

Your Breville appliance comes with a unique Breville Assist™ Plug, conveniently designed with a finger hole for easy removal from the wall outlet.



## Functions

### SPEED CONTROL

Many recipes process best with a combination of speeds with occasional use of pulse.

### CHOP

Low speed to combine more delicate foods with a folding motion, and is good for combining wet and dry ingredients.

### BLEND

Medium speed and more control for creating batters or coarser textures.

### LIQUIFY

High speed is ideal for breaking down ingredients to make cocktails and other finely blended mixtures.

### PULSE

Momentary burst of high power.



## Tips

- 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 then 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 8 cubes from a standard ice tray.
- Use the PULSE function for foods that only require short bursts of power, such as chopping nuts and 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  $\frac{1}{4}$  to  $\frac{1}{2}$  full.
- Do not use metal utensils, as they may damage the blades or blender jug.
- Do not blend a heavy mixture for more than 10 seconds. For normal blending tasks, do not blend longer than 1 minutes 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.
- 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 could cause the lid to dislodge.
- If blending warm ingredients, place a tea towel over the lid and hold down firmly.



## Blending Chart

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Nuts	Remove shells	200g	CHOP	10-30 secs
Breadcrumbs	Cut into 2cm pieces	80g (2 slices)	PULSE	50-60 secs
Biscuits	Halved	125g	PULSE	60 secs
Whipped cream	Add sugar or vanilla if desired	300ml	PULSE	30-40 secs
Smoothie	Milk, chopped fresh fruits, yogurt, ice cream	Max 800ml	BLEND or LIQUIFY	60 secs
Fresh Fruit Sauce	Whole berries	250g	CHOP	30-40 secs
Blended Soups	Cool to room temperature	800ml	BLEND	50-60 secs
Dressing	Oil, vinegar or lemon juice, seasonings	250ml	BLEND	15-20 secs
Ice		Max 8 ice cubes	PULSE	60 secs

NOTE: This blending chart should be used as a guide only.





## Troubleshooting

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**Motor doesn't start or blade doesn't rotate**

- Check that the power plug is properly inserted into the power outlet.
- Motor Overload Protection may have operated (see below).

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**Food is unevenly chopped**

- This can happen when too much food is being blended at one time. Try a smaller amount, and work in batches if necessary.
- The ingredients may be too large. Try cutting into smaller pieces. For best results, ingredients should be in pieces no larger than 2cm.

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**Food is chopped too fine or is watery**

- Try blending for shorter period of time. Use PULSE for better control.

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**Food sticks to blade and jug**

- The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.

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**Blender overloaded**

- This blender has overload protection to prevent damage to the motor. Unplug and allow the blender to cool down for 15 minutes. Once cooled, you will be able to use the blender as usual again.
  - We recommend blending in smaller batches, or cutting ingredients into smaller batches.
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## Care & Cleaning

### 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.
- Add 500ml of warm water and turn the speed control dial to BLEND for 15-30 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.
- Take care to rinse all detergent off the jug after cleaning.
- It is most effective to clean the jug immediately after use.

### Removable blades

The MiniKinetix blades are removable from the glass jug for cleaning. With the jug upside down, turn the locknut anti-clockwise to loosen and disassemble.

The jug, blades, and locknut may all be washed in the dishwasher.

### 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, blades, locknut 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 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.



## Recipes

### *Breakfast Smoothie*

Serves 2

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

1. Place ingredients into blender jug and secure lid. Process on BLEND for 1 minute.

### *Mango, Coconut & Lime Smoothie*

Serves 4

400ml reduced fat or light coconut milk  
½ cup (130g) reduced fat vanilla yoghurt  
1½ cups (200g) chopped frozen mango  
1 tablespoon lime juice  
1 teaspoon finely grated lime zest

1. Place ingredients into blender jug and secure lid. Process on BLEND for 1 minute.

### *Watermelon, Strawberry & Pomegranate Crush*

Serves 4 / 1½ standard drinks per serve

500g chilled seedless watermelon, rind removed, roughly chopped  
250g strawberries, hulled, roughly chopped  
1½ cups (375mls) chilled pomegranate juice  
90ml vodka or white rum  
90ml triple sec liqueur  
8 mint leaves  
1 tablespoon sugar syrup  
8 ice cubes

1. Place ingredients into blender jug and secure lid. Process on BLEND for 20-30 seconds or until combined and ice is crushed. Pour into glasses and serve.

### *Thai Sweet Potato Soup*

Serves 4

2 tablespoons oil  
1 large brown onion, chopped  
2 cloves garlic, chopped  
1-2 tablespoons Thai red curry paste  
1 kg peeled, chopped sweet potato  
1 litre chicken stock  
270ml can light coconut cream  
Salt and freshly ground black pepper, to taste  
Chopped fresh coriander, to serve

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 down to a warm state or to room temperature.
3. Blend soup in batches with lid on jug on BLEND until just blended.
4. Return pureed soup to saucepan with coconut milk. Season to taste and heat on medium, stirring occasionally, until hot. Serve soup topped with coriander.



#### TIPS

Add a little extra stock or water if soup becomes too thick when cooking or blending.

## Breville Customer Service Centre

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Thought for food

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