

Breville®

The Juice & Blend Instruction Booklet



**Juice & Blend
Instruction Book
BJB840**

CONGRATULATIONS

On the purchase of your new
Breville Juice & Blend

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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 appliance for the first time and save for future reference.
- Remove and safely discard any packaging materials and promotional labels before using the appliance 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.
- To protect against electrical shock, do not immerse the power cord, power plug or motor base in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Do not use the appliance on a sink drain board.
- Do not place the appliance near the edge of a bench or table during operation. Vibration during operation may cause the appliance to move.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Unwind the power cord fully before use.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Always ensure the appliance is completely assembled before connecting to the power outlet and operating. The appliance will not turn on unless properly assembled. Follow the instructions provided in this book.
- Always make sure the safety locking bar is securely in place before the motor is turned on. Do not unfasten the safety locking bar while the appliance is in operation.
- Always avoid contact with moving parts.
- Strictly follow the care and cleaning instructions described in this book.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.

WHEN USING THE APPLIANCE AS A JUICE EXTRACTOR

- Do not operate the juice extractor without the pulp container in place
- Do not use the juice extractor if the rotating filter basket is damaged.
- Do not touch the small sharp teeth and blades in the center of the filter basket.
- Do not touch the blade in the feed chute.
- Do not push produce into the feed chute with your fingers. Always use the food pusher provided.
- Do not load feed chute with food before the motor is running.
- Do not juice stone fruit unless seeds and/or stones have been removed.
- Always switch the juice extractor off after each use. Ensure the motor stops completely and unplug the power cord from the wall outlet before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.



WARNING

Super wide feed chute. Do not place hands or foreign objects down feed chute, always use food pusher provided.

WHEN USING THE APPLIANCE AS A BLENDER

- Do not place hands in the blending jug unless the appliance is disconnected from the power outlet. A spatula may be used but only when the blender is not running.
- Always operate the blender with the blender jug lid in place.
- Do not use the blender for any purpose other than food or beverage preparation.
- Do not process boiling liquids. Let the liquid cool slightly before placing in the blending jug.
- Always switch the blender off after each use. Ensure the motor stops completely and unplug the power cord from the wall outlet before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.



WARNING

Blender blades are sharp. Handle carefully.

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 appliance 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.

**SAVE THESE
INSTRUCTIONS**

HOW TO USE AS A JUICE EXTRACTOR

KNOW YOUR BREVILLE JUICE EXTRACTOR



KNOW YOUR BREVILLE JUICE EXTRACTOR

- A. **Food pusher**
- B. **Juicer cover with extra wide feed chute**
- C. **Pulp container with integrated handle**
- D. **Juicing speed guide** (not shown)
- E. **Filter basket**
- F. **Filter bowl surround**
- G. **Motor drive coupling**
- H. **Motor base**
- I. **Safety locking arm**
- J. **START | STOP button and speed control dial**
- K. **Overload protection reset button**
(underside of the motor base)
- L. **Juicing jug lid**
- M. **1.2L juicing jug**
- N. **Nylon cleaning brush**

ASSEMBLING

your Breville Juice Extractor

ASSEMBLING THE JUICE EXTRACTOR

ASSEMBLING THE JUICE EXTRACTOR

Before using the Juice Extractor for the first time, remove and safely discard any packaging material and promotional labels. Ensure the power cord is unplugged from the wall outlet.

Wipe the Motor Base with a damp cloth. Dry thoroughly.

Wash the Filter Bowl Surround, Filter Basket, Juicer Cover, Food Pusher, Juice Jug, Juice Jug Lid and Pulp Container in warm soapy water with a soft cloth or nylon brush. Rinse and dry thoroughly. Alternatively, place these parts, excluding the Food Pusher, in the dishwasher.

1. Place the Motor Base on a flat dry surface such as a bench top. Ensure the power cord is unplugged from the wall outlet.
2. Place the Filter Bowl Surround on top of the Motor Base.



3. Align the arrows on the Filter Basket with the arrows on the Motor Drive Coupling and push down until it clicks into place. Ensure the Filter Basket is fitted securely inside the Filter Bowl Surround and onto the Motor Base.

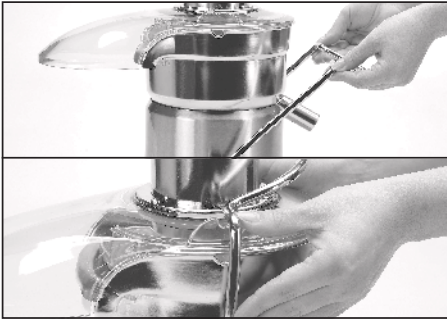


4. Lower the Juicer Cover, positioning the rim within the Filter Bowl Surround.



ASSEMBLING THE JUICE EXTRACTOR

5. Raise the Safety Locking Arm and lock into the two grooves on either side of the Juicer Cover. The Safety Locking Arm should now be in a vertical position.



6. Slide the Food Pusher down the Feed Chute by aligning the groove in the Food Pusher with the small protrusion on the inside top of the Feed Chute.



7. Place the Pulp Container into position by tilting slightly.

TIP

To minimize clean up, place a plastic freezer bag (or plastic grocery bag) into the Pulp Container to collect the pulp.



8. Place the provided Juice Jug under the spout on the right hand side. Ensure the Juice Jug Lid is used to avoid any splatter.

NOTE

A glass could also be used to collect juice.



OPERATING

your Breville Juice Extractor

OPERATING THE JUICE EXTRACTOR

OPERATING THE JUICE EXTRACTOR

1. Wash and prepare your selection of fruit and/or vegetables :

Fruits with hard or inedible skins such as citrus fruit, melons and kiwi fruit should be peeled before juicing. Pineapple can be juiced with or without the rind removed.

Fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.

2. Ensure the Juice Extractor is correctly assembled with the Safety Locking Arm securely locked into the vertical position and the Juice Jug under the spout.

NOTE

As a safety precaution, the Juice Extractor will not operate if the Safety Locking Arm is not securely locked into the vertical position.

3. Plug the power cord into a 230V/240V power outlet. Then turn the power on at the outlet. The START | STOP button surround will illuminate.

NOTE

The button surround will illuminate for 2 minutes before entering stand-by mode. To re-activate the Juice Extractor out of stand-by mode, press or turn the START | STOP button.

FOOD TO BE JUICED	Speed
Apples	5
Apricots (stone removed)	2
Beetroot (cleaned, trimmed)	5
Blueberries	1
Broccoli	4
Brussel sprouts (trimmed)	5
Cabbage	4
Carrot	5
Cauliflower	4
Celery	5
Cucumber, soft skinned	4
Fennel	5
Grapes (seedless)	1
Kiwi fruit (peeled)	2
Mangoes (peeled, stone removed)	2
Melons (peeled)	1
Nectarines (stone removed)	2
Oranges (peeled)	3
Peaches (stone removed)	2
Pears hard (stalks removed)	5
Pears soft (stalks removed)	2
Pineapple	5
Plums (stone removed)	2
Raspberries	1
Tomatoes	1
Watermelon (peeled)	1

OPERATING THE JUICE EXTRACTOR

4. Rotate the speed control dial to the desired speed. Use the speed selector table on page 14 as a guide for juicing different fruit and vegetables. For your convenience, a juicing speed guide is also printed on the inside of the Pulp Container.

NOTE

The SMOOTHIE, ICE and PULSE settings can only be selected when the appliance is assembled as a blender.

5. Push the START | STOP button. With the motor running and while the Food Pusher, gently guide food down the Feed Chute. Do not exert excess pressure. To extract the maximum amount of juice, always push the Food Pusher down slowly.



IMPORTANT:

Do not load the Feed Chute with food until the motor is running.

TIPS

- A small amount of lemon juice can be added to the fruit and/or vegetables to inhibit browning.
 - When juicing herbs, sprouts or leafy green vegetables, either wrap them together to form a bundle or juice them in the middle of a combination of ingredients on low speed to obtain the best extraction. If only juicing herbs or leafy green vegetables, the juice yield will be low due to the nature of centrifugal juicing. It is advised to juice them with a combination of other fruits and vegetables.
 - When juicing different ingredients of varying textures, start with the softer textured ingredients on low speed then change to high speed for harder textured ingredients. This assists in extracting the maximum amount of juice by clearing the Filter Basket between ingredients.
6. As fruits and vegetables are processed, juice will flow into the Juice Jug and the separated pulp will accumulate in the Pulp Container.

NOTE

The Pulp Container can be emptied during juicing by turning the Juice Extractor off and then carefully removing the Pulp Container. Replace the empty Pulp Container into position before continuing to juice. Do not allow the Pulp Container to over-fill as this may affect the operation of the appliance.

7. Immediately after each use, use the provided nylon brush to thoroughly clean the fine mesh holes of the Filter Basket and rinse the remaining removable parts under running water. For more cleaning information, refer to 'Cleaning the Juice Extractor' on page 20.

The Breville Juice & Blend is fitted with protection devices as a safety precaution to prevent both personal injury and damage to the appliance.

OVERLOAD PROTECTION

This protection device safeguards against overloading the motor with excessive loads.

If overloading occurs, the Overload Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet and press the OVERLOAD RESET button found on the underside of the Motor Base. This will reset the Overload Protection, enabling you to reconnect the power cord to the wall outlet and recommence normal use.

OVERHEAT PROTECTION

This protection device safeguards against overheating of the motor with excessive loads.

If overheating occurs, the START | STOP button surround will flash red and the Overheat Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Then reconnect the power cord to the wall outlet and recommence normal use.

ELECTRONIC PROTECTION

This protection device will automatically de-activate the motor if the motor is stalled.

If the motor stalls, the START | STOP button surround will flash red and the Electronic Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet and clear the Feed Chute. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. Then reconnect the power cord to the wall outlet and recommence normal use.

DISASSEMBLING

your Breville Juice Extractor

DISASSEMBLING THE JUICE EXTRACTOR

DISASSEMBLING THE JUICE EXTRACTOR

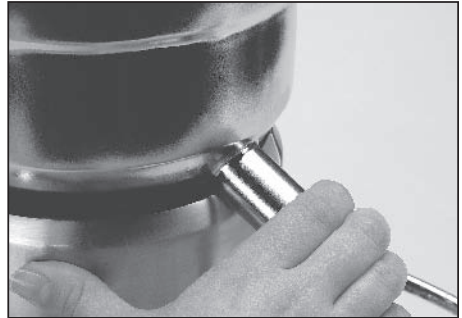
1. Ensure the Juice Extractor is turned off, the power is switched off at the power outlet and the power cord is unplugged from the power outlet.
2. Grip the handle around the top rim of the Pulp Container, then pivot the bottom of the Pulp Container away from the Juice Extractor.
3. Pull the Safety Locking Arm downwards and over the grooves on either side of the Juicer Cover.



4. Remove the Food Pusher from the Feed Chute.
5. Lift the Juicer Cover off the Filter Bowl Surround.



6. To remove the Filter Bowl Surround, hold the Motor Base then turn the Filter Bowl Surround by the Juice Spout. The Filter Bowl Surround should lift off the Motor Base with the Filter Basket still in place.



7. To remove the Filter Basket from the Filter Bowl Surround, turn the Filter Bowl Surround upside down over the sink.



WARNING

The Filter Basket contains a titanium reinforced cutting disc with ultra sharp blades and teeth. Do not touch blades and teeth when handling the Filter Basket.



CLEANING

your Breville Juice Extractor

CLEANING THE JUICE EXTRACTOR

Always ensure that the juicer is switched off, the power is switched at the power outlet and the power cord is unplugged from the power outlet before cleaning, disassembling or assembling and storing the appliance.

1. Immediately after each use, use the provided nylon brush to thoroughly clean the fine mesh holes of the Filter Basket. Brush the inside of the Filter Basket under running water, holding it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked, soak the Filter Basket in hot water with 10% lemon juice to loosen the blocked holes. Alternatively, immediately after each use, wash the Filter Basket in the dishwasher then allow to air dry.

TIP

If the Filter Basket cannot be cleaned immediately after use, soak the Filter Basket in hot soapy water immediately after juicing is complete. If pulp is left to dry on the Filter Basket, it may clog the fine mesh holes, thereby lessening the effectiveness of the Juice Extractor.

Do not soak the Filter Basket in bleach.



WARNING

The Filter Basket contains a titanium reinforced cutting disc with ultra sharp blades and teeth. Do not touch blades and teeth when handling the Filter Basket.

2. Wash the Filter Bowl Surround, Juicer Cover, Food Pusher, Juice Jug, Juice Jug Lid and Pulp Container in warm soapy water with the provided nylon brush or a soft cloth. Rinse and dry thoroughly. Alternatively, place these parts, excluding the Food Pusher, in the dishwasher.

NOTE

Do not wash the Food Pusher in the dishwasher.

TIP

Discoloration of the plastic parts may occur with strongly colored fruit and vegetables. To help prevent this, wash parts immediately after use.

If discoloration does occur, the plastic parts can be soaked in 10% lemon juice and water or they can be cleaned with a non abrasive cleaner. Do not soak the Filter Basket in bleach.

3. Wipe the Motor base with a soft damp cloth and dry thoroughly. Do not use abrasive scouring pads or cleaners when cleaning the Motor Base as these may scratch the surface. Wipe any excess food particles from the power cord.

TROUBLESHOOTING

your Breville Juice Extractor

JUICE EXTRACTOR TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Juice Extractor will not work or suddenly switches off during juicing	<ul style="list-style-type: none">• Check that the power plug is securely inserted into wall outlet.• Insert the power plug into an independent outlet.• Insert the power plug into a different outlet.• Reset the circuit breaker if necessary.• Ensure the Safety Locking Arm is in the upright position and is securely locked into the two grooves on either side of the Juicer Cover (see page 12).• The Overload Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet and press the OVERLOAD RESET button found on the underside of the Motor Base. This will reset the Overload Protection, enabling you to reconnect the power cord to the wall outlet and recommence normal use (see page 16).• The Overheat Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Insufficient cooling time may result in the motor de-activating again. After sufficient cooling time, reconnect the power cord to the wall outlet and recommence normal use (see page 16).• The Electronic Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet and clear the Feed Chute. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. Then reconnect the power cord to the wall outlet and recommence normal use (see page 16).

JUICE EXTRACTOR TROUBLESHOOTING

PROBLEM	EASY SOLUTION
<p>Motor appears to stall when juicing</p>	<ul style="list-style-type: none"> • The Electronic Protection device will automatically de-activate the motor if the motor is stalled. Unplug the power cord from the wall outlet and clear the Feed Chute. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. Then reconnect the power cord to the wall outlet and recommence normal use (see page 16). • Ensure the motor is running before loading the Feed Chute with food. • Wet pulp can build up under the Juicer Cover if the juicing action is too vigorous. Stop the juicing process and remove the power cord from the wall outlet. Clean the Juicer Cover, Filter Bowl Surround and Filter Basket. Reconnect the power cord to the wall outlet and recommence juicing with a slower juicing action by pushing the Food Pusher down more slowly. • Hard fruits and vegetables will put excess strain onto the motor if a low speed is selected. Refer to the speed selector table on page 14 to determine the recommended speed for the selected fruits and vegetables.
<p>Excess pulp building up in the mesh of the Filter Basket</p>	<ul style="list-style-type: none"> • Stop the juicing process and remove the power cord from the wall outlet. Clean the Juicer Cover, Filter Bowl Surround and Filter Basket. Reconnect the power cord to the wall outlet and recommence juicing. Try alternating soft and hard fruits and vegetables, starting with the softer textured ingredients on low speed then changing to high speed for harder textured ingredients. This assists in extracting the maximum amount of juice by clearing the Filter Basket between ingredients.

JUICE EXTRACTOR TROUBLESHOOTING

PROBLEM	EASY SOLUTION
<p>Very wet pulp and reduced juice extraction</p>	<ul style="list-style-type: none"> • Juice with a slower juicing action by pushing the Food Pusher down more slowly. • Stop the juicing process and remove the power cord from the wall outlet. Use the provided nylon brush to thoroughly clean the fine mesh holes of the Filter Basket. Brush the inside of the Filter Basket under running water, holding it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked, soak the Filter Basket in hot water with 10% lemon juice to loosen the blocked holes. Alternatively, wash the Filter Basket in the dishwasher. Cleaning the Filter Basket will remove excess fiber build up (from juicing the fruit or vegetables) which could be inhibiting the juice flow.
<p>I cannot select the SMOOTHIE, ICE or PULSE settings</p>	<ul style="list-style-type: none"> • These settings can only be selected when the appliance is assembled as a blender.
<p>Juice leaks between the rim of the Juicer Cover and the Filter Bowl Surround</p>	<ul style="list-style-type: none"> • Juice with a slower juicing action by pushing the Food Pusher down more slowly. • Fruit and vegetables with a high water content, for example tomatoes and watermelon, should be juiced on low speed. • Ensure the Juice Extractor is correctly assembled (see page 12). The rim of the Juicer Cover should be securely positioned within the Pulp Container and Filter Bowl Surround.
<p>Juice sprays out too fast from the Juice Spout</p>	<ul style="list-style-type: none"> • Juice with a slower juicing action by pushing the Food Pusher down more slowly.

JUICE EXTRACTOR TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Red light flashing	<ul style="list-style-type: none">• The Overheat Protection may have automatically de-activated the motor. If this occurs, the START STOP button surround will flash red. Unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Insufficient cooling time may result in the motor de-activating again. After sufficient cooling time, reconnect the power cord to the wall outlet and recommence normal use (see page 16).• The Electronic Protection may have automatically de-activated the motor. If this occurs, the START STOP button surround will flash red. Unplug the power cord from the wall outlet and clear the Feed Chute. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. Then reconnect the power cord to the wall outlet and recommence normal use (see page 16).

USE AS A BLENDER

KNOW YOUR BREVILLE BLENDER



KNOW YOUR BREVILLE BLENDER

- A. Inner lid
- B. Lid with breville assist™ ring-pull removal
- C. 1.5L blender jug
- D. Removable silicone gasket
- E. Removable blade assembly
- F. Blade removal tool
- G. Motor drive coupling
- H. Motor base
- I. Safety locking arm
- J. START | STOP button and speed control dial
- K. Overload reset button (underside of the motor base)

ASSEMBLING

your Breville Blender

ASSEMBLING THE BLENDER

ASSEMBLING THE BLENDER

Before using the Blender for the first time, remove and safely discard any packaging material and promotional labels. Ensure the power cord is unplugged from the wall outlet.

Wipe the Motor Base with a damp cloth. Dry thoroughly.

Wash the Lid, Inner Lid, Blender Jug, Removable Silicone Gasket and Removable Blade Assembly (see Disassembling the Blender, page 37) in warm, soapy water with a soft cloth. Rinse and dry thoroughly.

Alternatively:

- Fill the Blender Jug halfway with warm (not hot) water and add 1-2 drops of dishwashing liquid. Place the Blender Jug on the Motor Base. Select speed 1/MIX and run the Blender for 10-20 seconds. Remove the Blender Jug and discard the contents. Rinse the Blender Jug with warm water until clean. Dry thoroughly.

OR

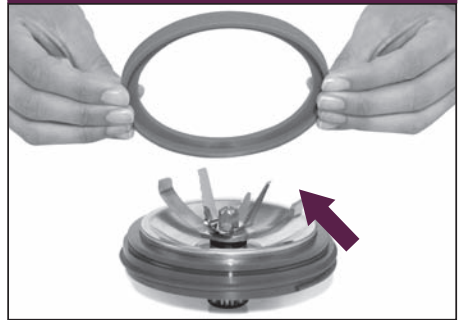
- Place these parts in the dishwasher on a normal cycle. The Removable Silicone Gasket and Removable Blade Assembly should be removed from the Blender Jug and placed on the top shelf of the dishwasher with the Lid and Inner Lid. The Blender Jug should be turned upside down (with the jug spout facing downwards) to prevent the dishwasher's heating element from damaging the Blender Jug base.
1. Place the Motor Base on a flat dry surface such as a bench top. Ensure the power cord is unplugged from the wall outlet.

2. With the raised rim of the Removable Silicone Gasket facing downwards, place the Gasket onto the Blade Assembly and push down until it clicks into place.

WARNING

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

Place raised rim downwards into Blade Assembly.



ASSEMBLING THE BLENDER

3. Insert the Blade Assembly into the Blender Jug base and turn clockwise until securely locked into position.



6. Place the Lid firmly into position on top of the Blender Jug and insert the Inner Lid by turning clockwise until securely locked into position.

4. With the Blender Jug handle to the left, place the Blender Jug on top of the Motor Base.



5. Raise the Safety Locking Arm and lock into the two grooves on either side of the Blender Jug base. The Safety Locking Arm should now be in a vertical position.



OPERATING

your Breville Blender

OPERATING THE BLENDER

OPERATING THE BLENDER

1. Ensure the Blender is correctly assembled with the Safety Locking Arm securely locked into the vertical position.

NOTE

As a safety precaution, the Blender will not operate if the Safety Locking Arm is not securely locked into the vertical position.

2. Add food or liquid to the Blender Jug ensuring not to exceed the 'MAX' line. When filled at or near the 'MAX' line, ensure to place one hand on the Lid to avoid displacement during operation.

NOTE

If any liquid appears around the top of the Motor Base, ensure the Blender is turned off before removing the Blender Jug from the Motor Base. Immediately dry the Motor Base with a soft cloth or paper towel to absorb the liquid and check that the Removable Silicone Gasket and Removable Blade Assembly are correctly assembled (see Assembling the Blender, page 31 step 2).

3. Place the Lid firmly into position on top of the Blender Jug and insert the Inner Lid by turning clockwise until securely locked into position.

NOTE

The Lid features a patented ring-pull removal. The ring-pull design allows the Lid to be easily removed with a simple leverage action, yet fit tightly onto the Blender Jug to avoid displacement during operation.



4. Plug the power cord into a 230V/240V power outlet. The START | STOP button surround will illuminate..

NOTE

The button surround will illuminate for 2 minutes before entering stand-by mode. To re-activate the Blender out of stand-by mode, press or turn the START | STOP button.

5. Rotate the START | STOP button to the desired speed. For your convenience, a blending speed guide is printed on the stainless steel collar of the Blender Jug.

OPERATING THE BLENDER

6. Push the START | STOP button. If necessary, the 30ml (1oz) Inner Lid can be used to measure and add ingredients while blending. Remove the Inner Lid and add ingredients while on speeds 1/MIX, 2/CHOP or 3/BLEND. When operating at higher speeds; with a Blender Jug filled at or near the 'MAX' line; or with hot contents; stop the Blender before adding ingredients.
7. To stop blending at any time, press the START | STOP button. Lower the Safety Locking Arm and ensure the blades have completely stopped before removing the Blender Jug from the Motor Base.

In addition to the 5 speed settings, the Blender features 3 additional settings:

SMOOTHIE and ICE settings

- These are pre-programmed cycles which automatically adjust the blending times and speeds to optimize blending results. Rotate the speed control dial to the SMOOTHIE or ICE setting. The pre-programmed cycle will commence then automatically switch off. You may notice the blending speed change mid-cycle, this is normal.
- Process up to one standard ice cube tray or 12-14 standard ice cubes at one time. The type of ice used will affect the consistency of the crushed ice. To create even, powdery snow for icy drinks and cocktails, use the ICE setting and large, solid, dry ice that has come straight from the freezer (-5.6°C/22°F, or below). Small, slightly melted or hollow ice may result in a coarser ice, perfect for use as a base for fresh oysters.

PULSE setting

- For ingredients that require short bursts of power, such as thick or coarse mixtures, select the PULSE setting. Rotate the speed control dial to the PULSE setting. Press the START | STOP button each time you want to pulse the mixture.

NOTE

If necessary, turn the Blender off and ensure the blades have completely stopped before using a plastic spatula to occasionally stir or scrape down the sides of the Blender Jug. Replace the Lid before recommencing blending. Do not use metal utensils as these may damage the blades or Blender Jug.

8. After each use, remove the Blade Assembly with the Silicone Gasket still in place, from the Blender Jug. Disassemble the Silicone Gasket from the Blade Assembly. Wash the Blender Jug, Lid, Inner Lid, Removable Silicone Gasket and Removable Blade in warm soapy water or in the dishwasher (see Cleaning the Blender, page 39). Alternatively, immediately fill the Blender Jug halfway with warm (not hot) water and add 1-2 drops of dishwashing liquid. Place the Blender Jug on the Motor Base. Select speed 1/MIX and run the Blender for 10-20 seconds. Remove the Blender Jug and discard the contents. Rinse the Blender Jug with warm water until clean.

OPERATING THE BLENDER

The Breville Juice & Blend is fitted with protection devices as a safety precaution to prevent both personal injury and damage to the appliance.

OVERLOAD PROTECTION

This protection device safeguards against overloading the motor with excessive loads.

If overloading occurs, the Overload Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet and press the OVERLOAD RESET button found on the underside of the Motor Base. This will reset the Overload Protection, enabling you to reconnect the power cord to the wall outlet and recommence normal use.

OVERHEAT PROTECTION

This protection device safeguards against overheating of the motor with excessive loads.

If overheating occurs, the START | STOP button surround will flash red and the Overheat Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Then reconnect the power cord to the wall outlet and recommence normal use.

ELECTRONIC PROTECTION

This protection device will automatically de-activate the motor if the motor is stalled.

If the motor stalls, the START | STOP button surround will flash red and the Electronic Protection will automatically de-activate the motor. When this occurs, unplug the power cord from the wall outlet. Either too much food is being blended at one time or the pieces are not small enough. Try removing a portion of the mixture, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. For best results the food should be chopped into pieces no larger than 2cm ($\frac{3}{4}$ inch). Then reconnect the power cord to the wall outlet and recommence normal use.

DISASSEMBLING

your Breville Blender

DISASSEMBLING THE BLENDER

DISASSEMBLING THE BLENDER

1. Ensure the Blender is turned off, the power is switched off at the power outlet and, the power cord is unplugged from the power outlet.
2. Pull the Safety Locking Arm downwards and over the grooves on either side of the Blender Jug base.



3. Remove the Blender Jug from the Motor Base.
4. Remove the Blade Assembly (with the Silicone Gasket still in place) from the Blender Jug base by turning counterclockwise. The stainless steel collar of the Blender Jug is not removable.



NOTE

If the Blade Assembly is difficult to remove by hand, insert the included Blade Removal Tool into the Blade Assembly base and turn counterclockwise.



WARNING

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

5. Remove the Silicone Gasket from the Blade Assembly.



CLEANING

your Breville Blender

CLEANING THE BLENDER

Always ensure that the power cord is unplugged from the wall outlet before cleaning, disassembling or assembling and storing the appliance. Pull the Safety Locking Arm downwards and over the grooves on either side of the Blender Jug base.

1. Immediately after each use, wash the Lid, Inner Lid, Blender Jug, Removable Silicone Gasket and Removable Blade Assembly (see Disassembling the Blender, page 37) in warm, soapy water with a soft cloth. To remove strong odors, for example, from garlic, fish and some vegetables, soak the disassembled parts for 10 minutes in warm soapy water. Then wash with a mild detergent and a cleaning brush. Rinse and dry thoroughly.

Alternatively:

- Immediately fill the Blender Jug halfway with warm (not hot) water and add 1-2 drops of dishwashing liquid. Place the Blender Jug on the Motor Base. Select speed 1/MIX and run the Blender for 10-20 seconds. Remove the Blender Jug and discard the contents. Rinse the Blender Jug with warm water until clean. Dry thoroughly.

OR

- Immediately place these parts in the dishwasher on a normal cycle. Remove the Blade Assembly with the Silicone Gasket still in place, from the Blender Jug. Disassemble the Silicone Gasket from the Blade Assembly and place both parts on the top shelf of the dishwasher with the Lid and Inner Lid. The Blender Jug should be turned upside down (with the jug spout facing downwards) to prevent the dishwasher's heating element from damaging the Blender Jug base.



WARNING

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

2. Wipe the Motor base with a soft damp cloth and dry thoroughly. Do not use abrasive scouring pads or cleaners when cleaning the Motor Base as these may scratch the surface. Wipe any excess food particles from the power cord.

BLENDING TIPS

for your Breville Blender

BLENDING TIPS

- Use low speeds (1-3 - MIX, CHOP and BLEND) for emulsions such as mayonnaise, dressings and marinades.
- Use high speeds (4-5 - LIQUIFY and PUREE) for pureeing soups and aerating liquids.
- Use the SMOOTHIE setting for drink making using both liquid and solid ingredients.
- Use the ICE setting for ice crushing. Process up to one standard ice cube tray or 12-14 standard ice cubes at one time. The type of ice used will affect the consistency of the crushed ice. To create even, powdery snow for icy drinks and cocktails, use large, solid, dry ice that has come straight from the freezer (-5.6°C/22°F, or below). Small, slightly melted or hollow ice may result in a coarser ice, perfect for use as a base for fresh oysters.
- Use the PULSE setting for foods that only require short bursts of power such as chopping nuts.
- Use the 30ml (1oz) Inner Lid to measure and add ingredients while blending. Remove the Inner Lid and add ingredients while on speeds 1/MIX, 2/CHOP or 3/BLEND. When operating at higher speeds; with a Blender Jug filled at or near the 'MAX' line; or with hot contents - stop the Blender before adding ingredients.
- Make sure all foods are cut into cubes, approx. 2cm (¾ inch squares) to achieve an even result.
- Thick mixtures puree more efficiently if the Blending Jug is 1/4 to 1/2 full.
- When using several ingredients, place liquid ingredients in the Blender Jug before solid ingredients, unless specified in the recipe.
- Do not use the Blender to mix dense, heavy mixtures like dough or mash potatoes. Other, less thick but heavy mixtures may be blended, however depending on the foods being processed, may activate one of the motor protection devices as a safety precaution (see page 36). For this reason, we recommend that heavy mixtures are only blended for 30 second intervals before turning off the Blender and stirring the ingredients with a plastic spatula. For normal blending tasks, we recommend only blending for up to 1 minute intervals to prevent overprocessing.
- Do not operate the Blender without the Lid in position.
- Do not fill the Blender Jug above the 'MAX' line. When filled at or near the 'MAX' line, ensure to place one hand on the Lid to avoid displacement during operation.
- Do not place any objects, other than food or liquid, into the Blender Jug while the motor is running.
- Do not place boiling ingredients into the Blender Jug. Allow ingredients to cool slightly. Select speed 1/MIX initially, then increase to a higher speed if necessary.
- Do not use the Blender Jug to store food.

TROUBLESHOOTING

your Breville Blender

BLENDER TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Blender will not work or suddenly switches off during juicing	<ul style="list-style-type: none">• Check that the power plug is securely inserted into wall outlet.• Insert the power plug into an independent outlet.• Insert the power plug into a different outlet.• Reset the circuit breaker if necessary.• Ensure the Safety Locking Arm is in the upright position and is securely locked into the two grooves on either side of the Blender Jug base (see page 32).• The Overload Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet and press the OVERLOAD RESET button found on the underside of the Motor Base. This will reset the Overload Protection, enabling you to reconnect the power cord to the wall outlet and recommence normal use (see page 36).• The Overheat Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Insufficient cooling time may result in the motor de-activating again. After sufficient cooling time, reconnect the power cord to the wall outlet and recommence normal use (see page 36).• The Electronic Protection may have automatically de-activated the motor. Unplug the power cord from the wall outlet. Either too much food is being blended at one time or the pieces are not small enough. Try removing a portion of the mixture, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. For best results the food should be chopped into pieces no larger than 2cm (¾ inch). Then reconnect the power cord to the wall outlet and recommence normal use (see page 36).

BLENDER TROUBLESHOOTING

PROBLEM	EASY SOLUTION
<p>Motor appears to stall</p>	<ul style="list-style-type: none"> One of the protection devices will be activated if the motor stalls from overloading or overheating. Unplug the power cord from the wall outlet. Either too much food is being blended at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. You may even need to remove a portion of the mixture from the Blender Jug before reconnecting the power cord to the wall outlet and recommencing normal use (see page 36).
<p>Food is unevenly chopped</p>	<ul style="list-style-type: none"> Either too much food is being chopped at one time or the pieces are not small enough. Try cutting food into smaller pieces of even size and/or processing a smaller amount per batch. For best results the food should be chopped into pieces no larger than 2cm (¾ inch).
<p>Food is chopped too fine or is watery</p>	<ul style="list-style-type: none"> The food has been over-processed. Use the PULSE setting or process for a shorter time.
<p>Food sticks to blade</p>	<ul style="list-style-type: none"> Too much food is being blended at one time. Unplug the power cord from the wall outlet and remove a portion of the mixture with a plastic spatula before recommencing normal use. The mixture being blended is very thick. Thick mixtures blend more efficiently if the Blending Jug is 1/4 to 1/2 full. You may need to unplug the power cord from the wall outlet and use a plastic spatula to occasionally stir or scrape down the sides of the Blender Jug.
<p>Ice is not chopping to desired consistency</p>	<ul style="list-style-type: none"> Use the ICE setting for ice crushing. Process up to one standard ice cube tray or 12-14 standard ice cubes at one time. The type of ice used will affect the consistency of the crushed ice. To create even, powdery snow for icy drinks and cocktails, use large, solid, dry ice that has come straight from the freezer (-5.6°C/22°F, or below). Small, slightly melted or hollow ice may result in a coarser ice, perfect for use as a base for fresh oysters.

BLENDER TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Blender Jug is leaking	<ul style="list-style-type: none">• Unplug the power cord from the wall outlet before removing the Blender Jug from the Motor Base. Check that the Removable Silicone Gasket is securely attached to the Blade Assembly. Then insert the Blade Assembly into the Blender Jug base and turn clockwise until securely locked into position (see Assembling the Blender, page 31)
Blender Jug smells	<ul style="list-style-type: none">• To remove strong odors, for example, from garlic, fish and some vegetables, disassemble the Blender Jug (see Disassembling the Blender, page 37) and soak the parts for 10 minutes in warm soapy water. Then wash with a mild detergent and a cleaning brush. Rinse and dry thoroughly.• Always ensure the Blender Jug is thoroughly cleaned immediately after each use (see Cleaning the Blender, page 39).
Red light flashing	<ul style="list-style-type: none">• The Overheat Protection may have automatically de-activated the motor. If this occurs, the START STOP button surround will flash red. Unplug the power cord from the wall outlet and allow the appliance to cool for at least 15 minutes. Insufficient cooling time may result in the motor de-activating again. After sufficient cooling time, reconnect the power cord to the wall outlet and recommence normal use (see page 36).• The Electronic Protection may have automatically de-activated the motor. If this occurs, the START STOP button surround will flash red. Unplug the power cord from the wall outlet. Either too much food is being blended at one time or the pieces are not small enough. Try removing a portion of the mixture, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. For best results the food should be chopped into pieces no larger than 3/4 inch (2cm). Then reconnect the power cord to the wall outlet and recommence normal use (see page 36).

RECIPES

using the Breville Juice & Blend

PINEAPPLE AND MANGO SHAKE

Makes 4 servings

INGREDIENTS

250g (8oz) pineapple chunks
2 oranges, peel and pith removed, cut in half
1 large ripe mango (about 375g/12oz), peeled, stoned and cubed
½ ripe banana, peeled and cut in pieces
½ cup (125ml/4 fl oz) milk or soy milk
6 ice cubes

METHOD

1. Using the juicer attachment, feed the pineapple chunks and oranges through the juice extractor's feed tube.
2. Using the blender attachment, process the pineapple/orange juice, mango, milk and ice for about 1 minute on the SMOOTHIE setting or until mixture is smooth.
3. Pour the shake evenly into 4 chilled glasses. Serve immediately.

FRUIT SALAD SMOOTHIE

Makes 4 servings

INGREDIENTS

2 oranges, peel and pith removed, cut in half
500g (1lb), cubed watermelon, rind and seeds removed
250g (8oz), cubed cantaloupe
1 kiwi fruit, peeled and cut in half
16 seedless green grapes
4 ripe strawberries, hulled
6 ice cubes

METHOD

1. Using the juicer attachment, feed the oranges, watermelon, cantaloupe, kiwi fruit and grapes through the juice extractor's feed tube.
2. Using the blender attachment, process the mixed fruit juice, strawberries and ice for about 1 minute on the SMOOTHIE setting or until mixture is smooth.
3. Pour the smoothie evenly into 4 chilled glasses. Serve immediately.

BLUEBERRY AND COCONUT SMOOTHIE

Makes 3 servings

INGREDIENTS

250g (8oz) ripe strawberries, hulled and cut half

125g (4oz) fresh or defrosted frozen blueberries

½ ripe banana, peeled and roughly chopped

½ cup (125ml/4 fl oz) coconut milk

½ cup (125g/4oz) coconut or vanilla ice cream

½ cup (125g/4oz) cold water

METHOD

1. Using the juicer attachment, feed the strawberries through the juice extractor's feed tube.
2. Using the blender attachment, process the strawberry juice, blueberries, banana, coconut milk, ice cream and water for about 2 minutes on speed 4/LIQUIFY or until mixture is smooth.
3. Pour the smoothie evenly into 3 chilled glasses. Serve immediately.

WATERMELON MARTINI

WATERMELON ICE CUBES

Makes 28 ice cubes

INGREDIENTS

500g (1lb) watermelon, rind and seeds removed and cut in pieces

½ lemon, peel and pith removed

METHOD

1. Using the juicer attachment, feed watermelon and lemon through the juice extractor's feed tube.
2. Pour juice into ice cube trays. Freeze juice for 3 to 4 hours.

WATERMELON MARTINI

Makes 1 serving

INGREDIENTS

7 watermelon ice cubes

2 shots (60ml/2 fl oz) vodka (optional)

1 teaspoon fresh lemon juice

Fresh mint, chopped for garnish

3 watermelon ice cubes, for serving

METHOD

1. Using the blender attachment, process the watermelon ice cubes, vodka (optional) and lemon juice for about 1 minute on speed 3/BLEND or until mixture is slushy.
2. Serve immediately in an ice cold glass garnished with chopped mint and extra watermelon ice cubes.

FROZEN POMEGRANATE AND STRAWBERRY MARGARITA

Makes 2 servings

INGREDIENTS

2 ripe pomegranates, cut in half, seeds removed carefully from pulp making 250g (8oz) seeds

250g (8oz) ripe strawberries, hulled

12 ice cubes

4 shots (125ml/4 fl oz) tequila (optional)

2 shots (60ml/2 fl oz) Triple sec (optional)

2 teaspoons concentrated sweet lime juice

½ teaspoon caster sugar

8 ice cubes, for serving

METHOD

1. Using the juicer attachment, feed pomegranate seeds and strawberries through the juice extractor's feed tube.
2. Using the blender attachment, process pomegranate/strawberry juice, ice cubes, tequila (optional), Triple sec (optional), concentrated sweet lime juice and sugar for about 1 minute on the SMOOTHIE setting or until mixture is well blended.
3. Pour Margarita evenly into 2 chilled glasses over ice. Serve immediately.

HOMEMADE TOMATO CRUSH WITH VODKA (BLOODY MARY)

Makes 2 servings

HOMEMADE TOMATO CRUSH

INGREDIENTS

6 large (about 685g/1½lb) vine-ripened tomatoes, cored and quartered

1 teaspoon superfine sugar

Few drops Tabasco

1 teaspoon fresh lemon juice

2 shots (60ml/2 fl oz) vodka (optional)

Salt to taste

Crushed ice, for serving

2 lemon wedges, for serving

2 sticks celery with leaves, for serving

METHOD

1. Using the juicer attachment, feed tomatoes through the juice extractor's feed tube.
2. Using the blender attachment, process the tomato juice, sugar, Tabasco, lemon juice and vodka (optional) for about 1 minute on the SMOOTHIE setting or until mixture is well blended. Taste and add salt if needed.
3. Pour Bloody Mary evenly into 2 chilled glasses over crushed ice and garnish with lemon wedges and celery sticks. Serve immediately.

FROZEN RASPBERRY COLADA

Makes 2 servings

INGREDIENTS

250g (8oz) pineapple chunks

250g (8oz) frozen raspberries, defrosted

½ cup (125ml/4 fl oz) coconut milk

2 shots Malibu (60ml/2 fl oz) (optional)

8 ice cubes

METHOD

1. Using the juicer attachment, feed pineapple and raspberries through the juice extractor's feed tube.
2. Using the blender attachment, process pineapple/raspberry juice, coconut milk, Malibu (optional) and ice cubes for about 1 minute on the SMOOTHIE setting or until mixture is smooth.
3. Pour Frozen Raspberry Colada evenly into 2 chilled glasses and serve immediately.

MANGO, RASPBERRY AND PEAR LAYERED COCKTAIL

Makes 2 serving

Layering, also known as floating or stacking, uses the different densities of various liquids to create an attractive array of colored layers. Pouring these drinks is easier than you might think: you just need to know the specific gravity of each liquid you're working with, and pour them in order from heaviest to lightest. Liqueurs with the most dissolved sugar and the least alcohol are densest and are put at the bottom. These include fruit juices and cream liqueurs. Those with the least water and the most alcohol, such as rum with 75% alcohol by volume, are floated on top

MANGO LAYER

INGREDIENTS

- 1 large ripe mango (about 375g/12oz), peeled, stoned and cubed
- 125g (4oz) pineapple chunks (for mocktail only)
- 2 shots Malibu (60ml/2 fl oz) (optional)

METHOD

1. For the mocktail version of this cocktail, using the juicer attachment, feed pineapple pieces through the juice extractor's feed tube.
2. Using the blender attachment, process pineapple juice and mango for about 1 minute on speed 5/PUREE or until mixture is smooth.

OR

3. For the cocktail version, using the blender attachment, process mango and Malibu for about 1 minute on speed 5/ PUREE or until mixture is smooth.

RASPBERRIES LAYER

INGREDIENTS

- 250g (8oz) frozen raspberries, defrosted
- 1 shot (30ml/1 fl oz) Grenadine
- 2 shots Crème de Cassis (60ml/2 fl oz) (optional)

METHOD

1. Using the juicer attachment, feed raspberries through the juice extractor's feed tube.
2. Mix raspberry juice with Grenadine and Crème de Cassis (optional).

PEAR LAYER

INGREDIENTS

- 1 pear, cored and cut in half
- Shot Vodka (1fl oz/30ml) (optional).

METHOD

1. Using the juicer attachment, feed pear through the juice extractor's feed tube.
2. For the mocktail version, using the blender attachment, process pear juice with ice cubes for about 1 minute on speed 3/BLEND or until mixture is slushy.

OR

3. For the cocktail version, mix pear juice with vodka.

CONSTRUCTING MANGO, RASPBERRY AND PEAR LAYERED COCKTAIL

1. Pour mango mixture into a glass.
2. Insert the bowl of a spoon into the glass, with the rounded side of the spoon facing up. Place the tip of the spoon as far as it will go into the glass without touching the mango layer, very near or even touching the side of the glass.
3. Very gently, pour the raspberry layer over the bowl of the spoon so that it floats on the surface of the mango layer. Pour in a steady stream but a very slow stream, almost a trickle, to keep the layers from mixing.
4. Clean the spoon then repeat with the pear juice layer. Serve immediately.

PEACH AND MANGO YOGURT POPS

Makes 8 yogurt pops

INGREDIENTS

- 2 ripe peaches, stone removed and cut in half
- 2 oranges, peeled and cut in half
- 1 large ripe mango (375g/12oz), peeled, stone removed and cubed
- 4 tablespoons (60ml/2oz) low-fat peach-mango yogurt or fruit soy yogurt
- 1 tablespoon (15ml/½ oz) honey

METHOD

1. Using the juicer attachment, feed the peaches and oranges through the juice extractor's feed tube.
2. Using the blender attachment, process the peach/orange juice with mango, yogurt and honey for about 1 minute on speed 4/LIQUIFY or until mixture is smooth.
3. Pour mixture into ice pop trays or ice cube trays until frozen

SPICY BUTTERNUT PUMPKIN AND APPLE SOUP

Makes 4 to 6 servings

INGREDIENTS

- 3-4 medium Granny Smith apples, peeled, cored, cut in half
- 5g (¼ oz) fresh peeled ginger
- 1 tablespoon (15ml/½ fl oz) olive oil
- 2 medium onions, diced
- 3 cloves garlic, crushed
- ¼-½ teaspoon chili powder
- c butternut squash (pumpkin), skinned, seeded and cubed
- 1 Gala apple (baking apple), peeled, cored and diced
- 2 cups (500ml/16 fl oz) vegetable stock
- 2 teaspoons fresh lemon juice
- Salt and pepper to taste
- Light sour cream
- Chopped fresh chives

METHOD

1. Using the juicer attachment, feed the Granny Smith apples and ginger through the juice extractor's feed tube. There should be approximately 1 cup (8oz/250ml) freshly squeezed apple juice.
2. Heat olive oil in a large saucepan over high heat. Add onions and sauté for 3 to 4 minutes, until they begin to brown. Add garlic and chilli powder and sauté 10 seconds. Add pumpkin and Gala apple and sauté for 3 minutes. Add apple juice and vegetable stock, bring to a boil and simmer uncovered until squash and apple are tender, about 25 to 30 minutes.

RECIPES USING THE JUICER AND BLENDER

3. Allow mixture to cool slightly.
4. Using the blender attachment, carefully transfer slightly cooled mixture in two batches into blender jug. Process for about 2 minutes on speed 3/BLEND or until soup is smooth.
5. Return soup to saucepan, add lemon juice and season with salt and pepper. Bring soup to a simmer before serving. Garnish with sour cream and chives and serve.

APPLE, CARROT AND CELERY JUICE

Makes approximately 2 cups

INGREDIENTS

- 4 small Granny Smith apples
- 3 medium sized carrots, trimmed
- 4 sticks celery

METHOD

Using the juicer attachment, feed apples, carrots and celery through the juice extractor's feed tube. Serve immediately.

TOMATO, CARROT, CELERY AND LIME JUICE

Makes approximately 3 cups

INGREDIENTS

- 2 medium tomatoes
- 1 large carrot, trimmed
- 2 celery stalks, trimmed
- 1 lime, peeled

METHOD

Using the juicer attachment, feed tomatoes, carrot, celery and lime through the juice extractor's feed tube. Serve immediately.

CANTALOUPE, MINT AND MANGO JUICE

Makes approximately 2¼ cups

INGREDIENTS

- ½ small cantaloupe, peeled, seeded and quartered
- 3 sprigs fresh mint leaves
- 1 mango, halved, seeded and peeled

METHOD

Using the juicer attachment, feed the cantaloupe, mint and mango through the juice extractor's feed tube. Serve immediately.

TOMATO, CUCUMBER, PARSLEY AND CARROT JUICE

Makes approximately 3 cups

INGREDIENTS

- 3 medium tomatoes
- 1 large cucumber
- 1 large bunch fresh parsley
- 3 medium carrots, trimmed

METHOD

Using the juicer attachment, feed the tomatoes, cucumber, parsley and carrots through the juice extractor's feed tube. Serve immediately.

SWEET POTATO, CELERY, GINGER AND ORANGE JUICE

Makes approximately 3 cups

INGREDIENTS

1 small sweet potato, peeled and halved
4 sticks celery, trimmed
2.5cm (1") piece fresh ginger
4 oranges, peeled

METHOD

Using the juicer attachment, feed the sweet potato, celery, ginger and oranges through the juice extractor's feed tube. Serve immediately.

PARSNIP, CELERY AND PEAR JUICE

Makes approximately 3 cups

INGREDIENTS

2 parsnips, trimmed
4 sticks celery, trimmed
4 medium pears, stalks removed

METHOD

Using the juicer attachment, feed the parsnips, celery and pears through the juice extractor's feed tube. Serve immediately.

TOMATO, CARROT AND RED RED CAPSICUM JUICE

Makes approximately 3 cups

INGREDIENTS

2 small red red capsicum, trimmed, seeds removed
3 medium tomatoes
3 carrots, trimmed
4 sprigs parsley

METHOD

Using the juicer attachment, feed the red capsicum, tomatoes, carrots and parsley through the juice extractor's feed tube. Serve immediately.

BLACKBERRY, PEAR AND GRAPEFRUIT JUICE

Makes approximately 3 cups

INGREDIENTS

225g (½ lb) blackberries
3 ripe pears
2 grapefruits, peeled

METHOD

Using the juicer attachment, feed the blackberries, pears and grapefruits through the juice extractor's feed tube. Serve immediately.

BEETROOT, APPLE AND CELERY JUICE

Makes approximately 2 cups

INGREDIENTS

4 medium sized beetroot, trimmed
2 medium Granny Smith apples
4 sticks celery

METHOD

Using the juicer attachment, feed the beetroot, apples and celery through the juice extractor's feed tube. Serve immediately.

BLUEBERRY, BLACKBERRY, STRAWBERRY AND LIME JUICE

Makes approximately 3½ cups

INGREDIENTS

500g (1lb) blueberries
500g (1lb) blackberries
500g (1lb) strawberries, hulled
1 lime, peeled

METHOD

Using the juicer attachment, feed blueberries, blackberries, strawberries and lime through the juice extractor's feed tube. Serve immediately.

CUCUMBER, CELERY, FENNEL AND BEAN SPROUT JUICE

Makes approximately 3 cups

INGREDIENTS

1 large cucumber
3 sticks celery
1 bulb fennel, trimmed
2 cups bean sprouts

METHOD

Using the juicer attachment, feed cucumber, celery, fennel and bean sprouts through the juice extractor's feed tube. Serve immediately.

APRICOT, APPLE AND PEAR SPARKLE

Makes 4 servings

INGREDIENTS

4 large apricots, halved and seeded
4 small red apples
3 medium pears
250ml (8oz) sparkling mineral water
½ cup crushed ice

METHOD

1. Using the juicer attachment, feed apricots, apples and pears through the juice extractor's feed tube.
2. Stir in mineral water and ice. Serve immediately.

GAZPACHO

Makes 4 servings

INGREDIENTS

- 4 medium tomatoes
- 4 sprigs fresh parsley
- 1 large clove garlic, peeled
- 1 small onion, peeled and trimmed
- 2 carrots
- 2 stalks celery
- 1 red red capsicum, base removed and seeded
- 1 Lebanese cucumber
- 2 tablespoons red wine vinegar
- Freshly ground black pepper
- 1 cup crushed ice
- 3 tablespoons chopped fresh basil

METHOD

1. Using the juicer attachment, feed tomatoes, parsley, garlic, onion, carrots, celery, red red capsicum and cucumber through the juice extractor's feed tube.
2. Stir in vinegar and black pepper.
3. Arrange ice in four soup bowls. Pour in extracted juice, sprinkle with basil and serve immediately.

VEGETABLE AND BACON SOUP

Serves 4

The remaining pulp left after juicing fruit or vegetables is mostly fiber and cellulose which, like the juice, contains vital nutrients necessary for the daily diet. However, like the juice, pulp should be used that day to avoid loss of vitamins. Some of the uses of pulp are to thicken casseroles or soups or in the case of fruit, simply placed in a bowl topped with meringue and baked for a simple dessert. Quite apart from the consumption use, pulp is great used in the garden for compost.

INGREDIENTS

- 3 teaspoons butter
- 1 onion, finely chopped
- 1 ham hock
- 350g (12oz) beetroot pulp, strained and juice reserved
- 40g (1.5oz) potato pulp, strained and juice reserved
- 40g (1.5oz) carrot pulp, strained and juice reserved
- 85g (3oz) tomato pulp, strained and juice reserved
- 30g (1oz) cabbage pulp, strained and juice reserved
- Reserved juices and enough water to make 2 extra liters
- 4 bacon rashers, chopped
- 1 tablespoon lemon juice
- ½ cup sour cream

METHOD

1. Melt butter in a large saucepan, cook onion over a medium heat for 2-3 minutes or until golden.
2. Add ham hock to pan, stir in beetroot pulp, potato pulp, carrot pulp, tomato pulp, cabbage pulp, reserved juices and water, bacon and lemon juice.
3. Bring to the boil, reduce heat and simmer for 30-40 minutes.
4. Remove ham bone, discard bone, finely chop meat and return to the pan.
5. Serve topped with sour cream.

MARGARITA

INGREDIENTS

- ¼ cup (60ml) tequila
- ¼ cup (60ml) cointreau
- ⅓ cup (80ml) lime juice
- 12 ice cubes

METHOD

1. Place tequila, cointreau, lime juice and ice cubes into blender jug.
2. Use the ICE setting or speed 2/CHOP and blend until well combined and ice is crushed. Serve in salt rimmed glasses.

DAIQUIRIS

BASIC RECIPE:

INGREDIENTS

- Fruit (approximately 1 cup)
- ½ cup (125ml) white spirits (white rum, vodka or kirsch)
- ¼ cup (60ml) sugar syrup
- 1 cup ice

METHOD

1. Place all ingredients into blender jug.
2. Use the ICE setting or speed 2/CHOP and blend until well combined and ice is crushed.

SUNSET COOLER

INGREDIENTS

- 375ml (1½ cups) sauternes
- 2 cups frozen pears, peeled, cored and diced
- 1 cup frozen apricots, de-seeded and diced
- 1 tablespoon lemon juice

METHOD

1. Place all ingredients into blender jug.
2. Use the ICE setting or speed 2/CHOP and blend until well combined and ice is crushed.

TIP: Sauternes is a sweet dessert wine.

TIP: Place diced fruit in a plastic bag and freeze until firm.

PINA COLADA

INGREDIENTS

- 2 tablespoons white rum
- 2 tablespoons coconut cream
- 2 teaspoons sugar
- ¾ cup (190ml) unsweetened pineapple juice
- 10 ice cubes

METHOD

1. Place all ingredients into blender jug.
2. Use the ICE setting or speed 2/CHOP and blend until well combined and ice is crushed.

PASSIONFRUIT MILKSHAKE

INGREDIENTS

- 1 punnet strawberries, hulled
- Pulp of 4 passionfruit
- 2 cups (500ml) milk, chilled
- 4 scoops passionfruit ice-cream
- 2 tablespoons strawberry topping

METHOD

1. Place strawberries into blender jug.
2. Select speed 2/CHOP and puree until smooth.
3. Add half the passionfruit pulp, milk, and two ice-cream scoops.
4. Select speed 3/BLEND and blend until smooth and thick.
5. Pour into two glasses then top with remaining ice-cream and passionfruit pulp and strawberry topping. Serve immediately.

CHOCOLATE MALTED SMOOTHIE

INGREDIENTS

- 2 cups (500ml) milk, chilled
- 3 tablespoons malted milk powder
- 4 scoops vanilla ice-cream
- 4 scoops chocolate ice cream
- 4 tablespoons caramel sauce
- Chocolate curls, for garnish (optional)

METHOD

1. Place milk, malted milk powder and vanilla ice-cream into blender jug.
2. Use the SMOOTHIE setting and blend until well combined.
3. Divide between 2 glasses and add chocolate ice cream. Top with caramel sauce and garnish with chocolate curls.

PESTO

INGREDIENTS

- 1 bunch basil leaves
- 2 cloves garlic
- 2 tablespoons lemon juice
- 125g (4oz) pine nuts
- 125ml (4 fl oz) olive oil
- 60g (2oz) grated parmesan cheese

METHOD

1. Place all ingredients into blender jug.
2. Select speed 2/CHOP and blend until smooth.
3. Transfer mixture to a serving bowl. Chill until ready to use. Serve with toasted Turkish bread.

MAYONNAISE

INGREDIENTS

- 2 egg yolks
- 1 teaspoon dry mustard
- 1 tablespoon vinegar
- Salt and white pepper, to taste
- ½ cup (125ml) vegetable oil

METHOD

1. Place egg yolks, mustard, vinegar, salt and pepper into blender jug.
2. Select speed 1/MIX and blend for 10-15 seconds until light and fluffy.
3. With blender running on speed 3/BLEND, slowly pour oil through the inner measuring lid. Blend until mixture thickens. This should take about 1 minute.

Mayonnaise variations:

Raspberry: replace 1 tablespoon vinegar with 1 tablespoon raspberry vinegar.

Garlic: add 2 cloves garlic, peeled and chopped to the egg yolk mixture.

Herb: add ½ cup chopped mixed fresh herbs (such as basil, chives, parsley, thyme) to the prepared mayonnaise.

SATAY SAUCE

INGREDIENTS

- 2 cloves garlic, peeled
- 1 small onion, peeled and quartered
- 2 teaspoons peanut oil
- ½ cup roasted peanuts
- 1 small chilli, halved and seeded
- 2/3 cup (165ml) water
- 2 tablespoons lemon juice
- 1 tablespoon dark soy sauce
- 2 tablespoons coconut milk
- 1 teaspoon brown sugar

METHOD

1. Place garlic and onion into blender jug. Pulse until chopped.
2. Heat peanut oil in a saucepan and cook garlic and onion mixture until lightly browned.
3. Place remaining ingredients into blender jug.
4. Select speed 3/BLEND and blend until smooth.
5. Pour combined mixture over garlic and onion mixture and stir over a gentle heat to warm through. Serve immediately or cover and store in the refrigerator.

TIP: Satay sauce may thicken on standing, if this happens, stir in a little more warm water.

WONTON SOUP

INGREDIENTS

- 125g (4oz) lean pork meat, trimmed and roughly chopped
- 125g (4oz) green prawns, shelled and deveined
- 2.5cm (1") piece ginger, peeled and sliced
- 1 tablespoon soy sauce
- ½ teaspoon salt
- 1 clove garlic
- ¼ teaspoon sesame oil
- 16 wonton wrappers
- 1 x 60g (2oz) egg, lightly beaten
- 4 cups (1 liter) chicken stock
- 2 shallots, finely chopped

METHOD

1. Place pork, prawns, ginger, soy sauce, salt, garlic and sesame oil into blender jug. Pulse to a smooth paste.
2. Place a teaspoon of mixture slightly below center of wonton wrapper and brush edges of the wrapper with egg. Fold wrapper in half to make a triangle and press edges to seal, excluding any air. Moisten the two edges of the triangle with egg, bring together and pinch to seal.
3. Drop wontons into boiling salted water and cook for 10 minutes.
4. Meanwhile, bring chicken stock to the boil in a saucepan, reduce heat and simmer 2-3 minutes.
5. Lift out wontons from boiling water and place four wontons each in four individual bowls, spoon over chicken stock. Garnish with chopped shallots.

SWEET CORN AND BACON SOUP

INGREDIENTS

- 1 tablespoon oil
- 1 onion, chopped
- 4 cloves garlic, peeled and crushed
- 2 teaspoons ground coriander
- 1 teaspoon Cajun seasoning
- 2 cups frozen corn kernels, thawed
- 3 cups (750ml) chicken stock
- 1 cup (250ml) milk
- 3 bacon rashers, rinds removed and chopped
- ½ cup (125ml) cream
- 2 tablespoons snipped chives

METHOD

1. Heat oil in a large saucepan and add onion, garlic, coriander and Cajun seasoning.
2. Cook over a medium heat, stirring constantly until onion is soft. Add corn, stock and milk. Bring to the boil then reduce heat and simmer, covered for 30 minutes.
3. Allow mixture to cool slightly.
4. Cook bacon in a separate pan until crisp, drain on absorbent kitchen paper.
5. Carefully transfer slightly cooled mixture in two batches into blender jug.
6. Select speed 5/PUREE and blend until smooth.
7. Return soup to pan, add cream, bacon and chives, heat through gently. Serve immediately.

SWEET PEPPERED TOMATO SOUP

INGREDIENTS

- 1 tablespoon oil
- 2 cloves garlic, crushed
- 2 leeks, sliced
- 2 x 400g can tomatoes, chopped
- 2 teaspoons chicken stock powder
- 1 tablespoon tomato paste
- 2 teaspoons brown sugar
- 1 bay leaf
- ¼ teaspoon dried thyme
- 1 teaspoon chopped fresh mint
- 1 teaspoon chopped fresh coriander
- ¼ teaspoon ground cloves
- Pinch of cayenne pepper
- 2 tablespoons chopped fresh parsley

METHOD

1. Heat oil in a large saucepan, add garlic and leeks, cook over medium heat for 2-3 minutes or until leeks are soft.
2. Combine tomatoes, stock powder, tomato paste, brown sugar, bay leaf, thyme, mint, coriander, cloves and cayenne pepper.
3. Pour into pan with leek mixture, bring to boil, then reduce heat and simmer, uncovered for 20 minutes or until liquid has reduced by one third.
4. Allow mixture to cool slightly.
5. Carefully transfer mixture in two batches into blender jug.
6. Select speed 5/PUREE and blend until smooth.
7. Ladle soup into serving bowls, sprinkle with parsley and serve immediately.

THAI FISH CAKES

INGREDIENTS

- 1 small onion, peeled and quartered
- 2 cloves garlic, peeled
- 2 thick slices peeled ginger
- 2 red chillies
- 2.5cm (1") piece fresh lemongrass
- 6 fresh kaffir lime leaves
- ¼ bunch coriander, roughly chopped
- 350g (12oz) white boneless fish fillets, cubed
- 1 x 60g (2oz) egg
- 2 tablespoons water
- 1 tablespoon fish sauce
- 8 green beans, sliced
- Oil for shallow frying

METHOD

1. Place all ingredients except oil into blender jug. Pulse until well combined.
2. Remove mixture from blender jug and shape into 24 fish cakes.
3. Cover and chill for 30 minutes.
4. Heat oil in a large fry pan and cook fish cakes on a medium heat until golden on both sides and cooked through, approximately 10 minutes.

Serve with cucumber sauce made by combining ¼ cup warmed honey with 1 tablespoon lime juice and 1 tablespoon finely chopped, peeled cucumber.

THAI GREEN CURRY PASTE

INGREDIENTS

- 4 large green chillies, stems removed and roughly chopped
- 1 teaspoon black peppercorns
- 1 onion, roughly chopped
- 2 cloves garlic
- 1 bunch coriander, including root, washed and chopped
- 1 stem lemongrass, trimmed and thinly sliced (or 2 teaspoons chopped lemon rind)
- 1 teaspoon salt
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 2 teaspoons dried shrimp paste
- 1 teaspoons ground turmeric
- 1 cup (250ml) oil

METHOD

1. Place all ingredients into blender jug.
2. Select speed 3/BLEND and blend to a smooth paste.

This curry paste is best suited to poultry. Allow 2 tablespoons paste per 16oz (500g) poultry.

TIP: Scrape sides of blender jug with a spatula and add a little extra oil or tablespoon of water if necessary.

TIP: Store curry paste in an airtight container in the refrigerator.

LAMB BURGERS

INGREDIENTS

- 1 tablespoon fresh herb sprigs (parsley, coriander or rosemary)
- 1 slice bread, crusts removed
- ½ small onion, quartered
- 250g (8oz) trim lamb, diced
- 1 tablespoon mint sauce
- Salt and pepper, to taste

METHOD

1. Place all ingredients into blender jug.
2. Select speed 2/CHOP and blend until well combined.
3. Shape mixture into 3-4 burgers, cover and refrigerate for 20-30 minutes.
4. Cook burgers on a preheated grill or pan fry for 5 minutes each side or until cooked when tested.

MIXED BERRY CREPES

INGREDIENTS

- 2 x 60g (2oz) eggs
- 1 cup (250ml) milk
- 1 tablespoon butter, melted
- 1 cup plain flour
- 2 teaspoons caster sugar
- ¼ cup (60ml) caster sugar, extra
- ¼ cup (60ml) water
- 250g (8oz) mixed fresh berries (strawberries, raspberries, blueberries), washed and hulled

METHOD

1. Place eggs, milk, butter, flour and sugar into blender jug.
2. Select speed 3/BLEND and blend until smooth. Allow to stand for 1 hour.
3. Heat a small non stick fry pan or crepe pan. Pour ¼ cup batter into pan, swirling to cover base. Cook on medium heat until underside is golden, approximately 1 minute. Turn crepe to cook other side. Remove from pan and place on a plate. Repeat with remaining batter, stacking crepes onto plate and interweaving with grease proof paper. Set aside.
4. To make mixed berry sauce, heat extra sugar and water in a small saucepan until dissolved. Add mixed berries and cook until soft. Allow to cool.
5. Transfer cooled berry mixture into blender jug.
6. Select speed 1/MIX and blend until smooth.
7. Fold crepes into quarters and arrange in an ovenproof dish overlapping layers. Pour sauce over crepe and bake in a preheated oven at 200°C (400°F) for 10-15 minutes. Serve with scoops of vanilla ice cream.

TIP: Brandy can be added to mixed berry sauce if desired.

CHILLED CHEESECAKE WITH RASPBERRY PUREE

INGREDIENTS

- 250g (8oz) packet plain sweet biscuits, broken
- 125g (4oz) butter, melted
- 250g (8oz) cream cheese, cubed and softened
- 1 x 300ml can sweetened condensed milk
- ½ cup (125ml) cream
- 1 tablespoon grated lemon zest
- ⅓ cup lemon juice
- 1 punnet raspberries, washed

METHOD

1. Place biscuits into blender jug.
2. Select speed 2/CHOP and blend until finely crushed. Add melted butter to blender jug and continue to blend until well combined.
3. Press biscuit mixture over base and sides of a greased 20cm (8") spring form pan. Chill until firm.
4. Place cream cheese, condensed milk, cream, lemon zest and juice into blender jug.
5. Select speed 3/BLEND and blend until smooth.
6. Pour into prepared crumb crust, cover and refrigerate for at least 24 hours before serving.
7. Place raspberries into blender jug.
8. Select speed 1/MIX and blend until smooth. If desired, sweeten raspberry puree with a little icing sugar. Serve with whipped cream and raspberry puree.

WHIPPED CREAM

INGREDIENTS

- 1 x 300ml thickened or pure cream

METHOD

1. Place cream into blender jug.
2. Select speed 1/MIX and blend for approximately 20 seconds. Check thickness. Pulse once or twice if thickening is required. Do not over blend.

Breville

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany, NSW, 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Greenmount, Auckland
NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.com.au

www.breville.com.au

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