

the Kitchen Wizz™ 8

Instruction Book - BFP580, BFP560

Breville®

BREVILLE RECOMMENDS SAFETY FIRST

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

CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING THE APPLIANCE FOR THE FIRST TIME AND SAVE FOR FUTURE REFERENCE.

- Remove any packaging material and promotional labels before using the appliance for the first time.

- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
- Handle the appliance and attachments with care - remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Always make sure the appliance is completely assembled before operating. The appliance will not operate unless properly assembled.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

- Always operate the appliance with the lid securely in position.
- Always ensure the spindle is in place prior to attaching Quad blade, dough blade, reversible shredder, adjustable slicer or potato peeler.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Do not use attachments other than those provided with the appliance.
- Do not attempt to operate the appliance by any method other than those described in this booklet.
- Please do not crush ICE in the processing bowl. This will cause damage to the blades. We recommend that you use a blender for ice crushing.
- Some stiff mixtures, such as dough may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
- Do not process or blend hot or boiling liquids - allow liquids to cool before placing into the processing bowl or blender jug.
- Do not use the appliance on slippery, unstable or uneven surfaces such as a sink drain board.
- To protect against electric shock do not immerse power cord, plug or motor base in water or any other liquid.
- Do not move the appliance whilst in operation.
- Do not place any part of the appliance in the microwave oven.
- Do not fill processing bowl or blender jug above marked liquid levels or shredding level. Always add drier or thicker ingredients prior to adding fluids.
- Never remove the lid while the appliance is operating. Always switch off the appliance before removing the lid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

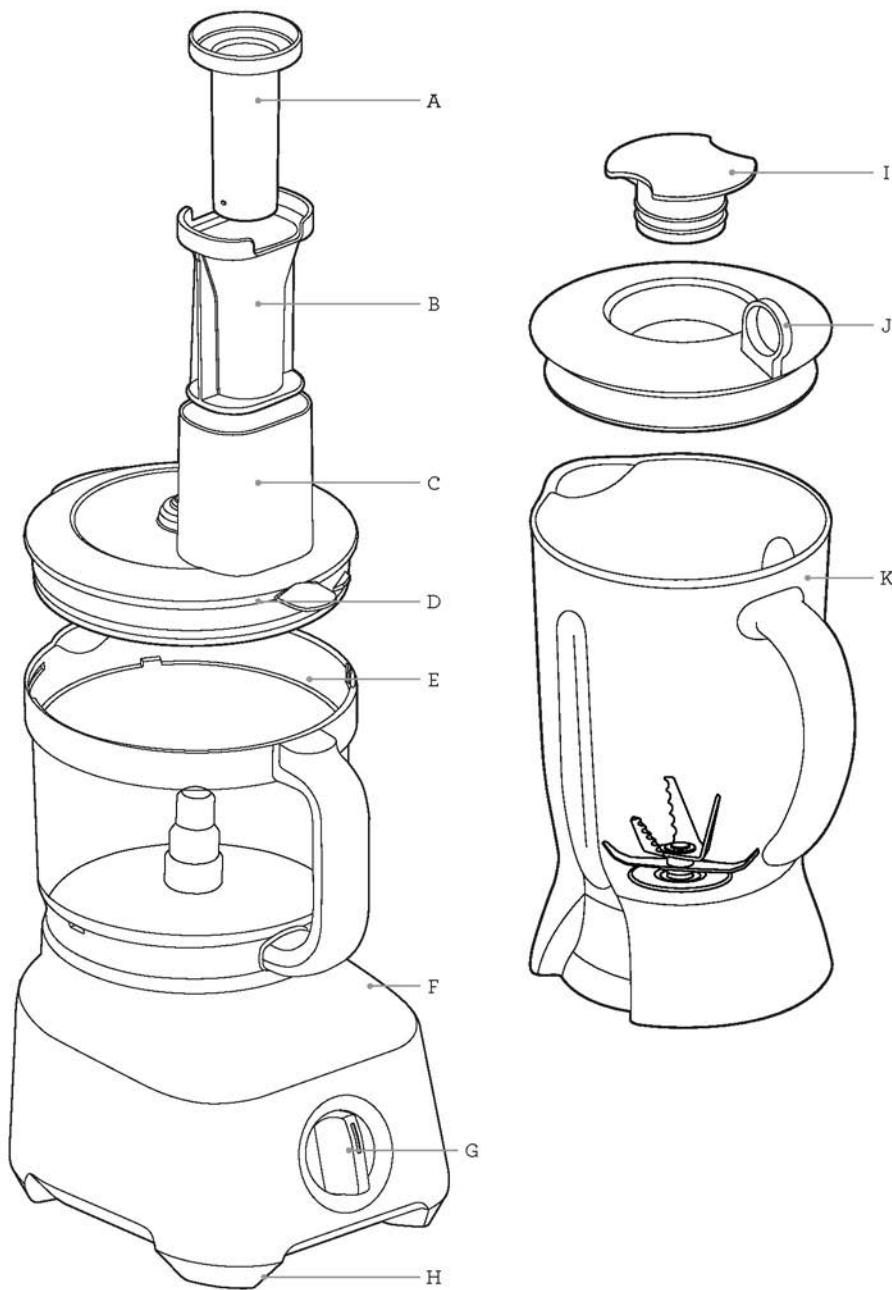
- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a table, counter, touch hot surfaces or become knotted.
- Cleaning and user maintenance shall not be made by children without supervision.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- Appliances can be used 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.
- 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.
- 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.

- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/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** Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 139 798** or email **AskUs@breville.com.au**

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

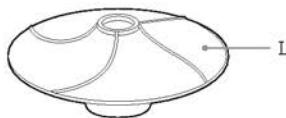


Components



A. Small food pusher

Use to process smaller ingredients with improved control. It also doubles as a measuring cup for ingredients.



B. Large food pusher

C. Feed chute

D. Processing lid

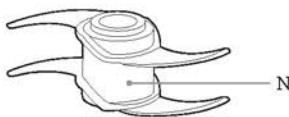
E. Processing bowl

11 cup capacity for dry ingredients and 8 cups for thick liquid ingredients (eg. soups). The processing bowl locks onto the motor base by turning clockwise.



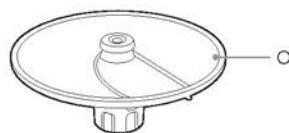
F. Motor base

High torque for reliable results.



G. Speed control dial

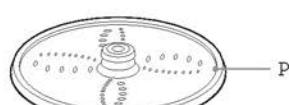
2 speeds and pulse.



H. No-skid rubber feet

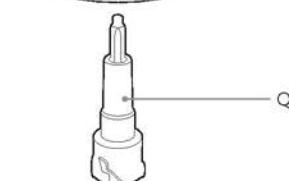
I. Inner measuring cap

Remove to add ingredients while blending.



J. Breville Assist™ lid

Ring pull lid for easy removal.



K. 1.4 litre BPA-free blending jug

L. Potato peeler

Rapid peel batches of 6-7 potatoes in 30 seconds.

M. Dough blade

Blunt blade designed for a softer action of combining dough ingredients.

N. Quad® blade™

Swift action for even chopping, mixing, whipping and processing a variety of ingredients. Safety braking system rapidly stops Quad® blades if lid is unexpectedly opened.

O. Adjustable slicer

Accurate slicing with 24 thickness settings from 0.3mm-8.0mm.

P. Fine and coarse reversible shredder

Q. Spindle

Use with all blades and discs.

BLENDER ATTACHMENT

The blending jug is part of the Kitchen Wizz 8 Plus (BFP580) only. If you have purchased the Kitchen Wizz 8 (BFP560), you will have all other tools and accessories, excluding the blending jug.

BREVILLE ASSIST™ PLUG

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

POTATO PEELER

Potato peeling made easy

Take the hard work out of peeling potatoes. The Breville peeler will peel potatoes in batches of 6-7, depending on the exact size. Peeling is very fast, and may finish quicker than expected. Keep your eye on progress, and it should be done in 20 to 30 seconds.

Size matters

The best size potatoes to use are around 65mm x 65mm, which is about the size of this illustration. Choose potatoes that are round, rather than elongated. Use whole potatoes, as cutting potatoes into half or quarters creates square edges that won't peel efficiently. Using rounder potatoes will reduce the amount of waste.

Positioning the peeler

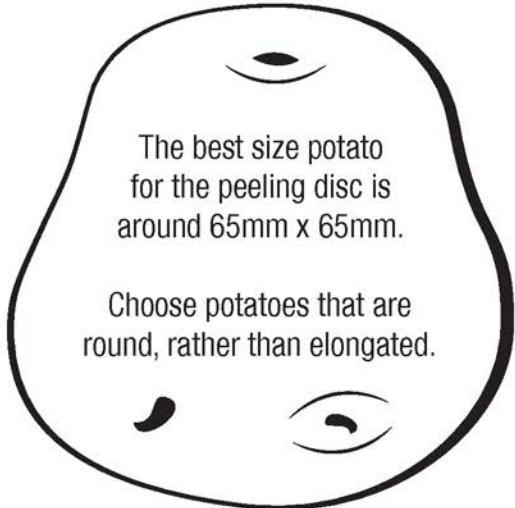
Place the spindle into the bowl, then the peeler over the top. Position peeler with curved side up, and supporting ribs facing down.

Loading the potatoes

Position 6-7 potatoes evenly on top of the peeler. Potatoes should have enough room to freely roll and rumble. If potatoes are too tightly packed, the peeling won't be as effective. Keep in mind that the peeling works best with a complete batch, and peeling just a couple of potatoes won't be as efficient. Lock lid in place before starting, and never insert potatoes through the chute.

How long to peel

Peeling is very quick, with most potatoes taking 25-30 seconds. Less time in the peeler means less waste, but you may have to remove the eyes by hand with a paring knife. More time in the peeler will take a thicker layer off, including most of the eyes.



The best size potato for the peeling disc is around 65mm x 65mm.

Choose potatoes that are round, rather than elongated.



Assembly

BEFORE FIRST USE

- Before using your food processor or blender for the first time, remove any packaging material and promotional labels. Ensure the POWER button is OFF and the appliance is unplugged.
- Be careful when handling the blades and discs as they are extremely sharp.
- Wash the processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. The attachments may be washed in the dishwasher.
- When first using your appliance, you may notice an odour coming from the motor. This is normal and will dissipate with use.
- Always use the appliance on a dry, level work surface.

ASSEMBLY

1. Position the processing bowl onto the motor base with the handle in line with the ALIGN HANDLE graphic on the motor base.
2. Turn the bowl clockwise until the handle locks to the front. The processing bowl should now be securely locked into position. The food processor will not operate unless the bowl is locked into position correctly.

UNLOCKED

LOCKED

3. The spindle is required when using ALL discs and blades. Failing to use the spindle will damage the parts, and incorrect use this way may cause the parts to fuse together.
4. Before placing the lid onto the processing bowl, position the spindle over the coupling in the centre of the processing bowl. Then position your chosen blade or disc over it. The blades drop down lower than the discs.
5. Place lid onto the processing bowl so that the ALIGN | LOCK graphics on the lid and handle align. To LOCK the lid, hold the chute and turn clockwise so that the handle parts align.
6. To use the blender (in the BFP580), position the blending jug onto the motor base, with ALIGN graphics matching. Turn clockwise until the handle locks to the front.



Functions

SPEED CONTROL

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

PULSE

Momentary burst of high power.

LOW

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

HIGH

High speed is ideal for breaking down ingredients to make cocktails (in the blender), and other fine textured mixtures (in the food processor).

OPERATION

The food processor will only operate when the processing bowl or blending jug is correctly locked into position.



Tips

- After processing, wait until the blades/discs have stopped moving before unlocking the lid. To ensure safe handling, turn off and unplug at the power outlet before handling the blades.
- When removing blades/discs, lift by carefully grip the plastic hub in the centre.
- 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.
- Caution should be taken if blending large volumes or thin liquids, as splashing may occur through the centre cap area.
- Run the blender only for the appropriate amount of time required. Do not over blend ingredients.
- Use the PULSE setting 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 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.

OVERLOAD PROTECTION SYSTEM

- The motor is protected from burning out by an automatic cut-out switch. If the appliance is overloaded or operated continuously for too long, the motor may overheat and stop.
- Unplug and allow to cool for 30 minutes. Once cooled, you will be able to use the food processor as usual again.
- Note that some stiff mixtures (such as bread dough) may cause the blade to rotate more slowly than normal. If this happens, do not process for more than 1 minute.
- If the blades or discs jam with food while processing, immediately unplug from the power outlet before clearing the wedged food. If this happens more than once, the bowl may be overloaded. Try processing in smaller batches.

PEELING POTATOES WITH THE PEELER DISC

- Size and shape matter when using the peeler disc. Choose round (rather than long) potatoes, and aim for approximately 65mm in diameter. There is a size guide at the front of this instruction book.
- Place the peeler over the spindle. Position peeler with curved side up, and supporting ribs facing down.
- With the lid still off, evenly space the potatoes around the disc. Peeling works best when the peeler is fully loaded, making sure that potatoes are in a single row around the edge. Do not stack or cram additional potatoes in, as they need space to roll.
- Use whole potatoes only, do not use potatoes that have been cut in half or quarters.
- Place and lock the lid before peeling, and never insert potatoes through the chute.
- Keep your eye on the potatoes during peeling, as they may finish more quickly than expected. For minimum waste, there may be some eyes remaining, which can be removed with a paring knife.

CHOPPING WITH THE QUAD® BLADE

The micro-serrated Quad blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The blades process very efficiently, and may take less time than expected to process many large tasks.

Always remember to place the spindle and Quad blade into the processing bowl before adding the food.

Avoid over-processing by checking the consistency frequently. For many tasks, we recommend using the PULSE button, as it may only take a few seconds to fully process food to your desired consistency.

If necessary, turn the POWER off and use a spatula to scrape down the sides of the bowl to encourage even processing.

Raw vegetables, fruit and cooked meats

Trim and cut food into 2.5cm cubes. Process no more than 5½ cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

Raw meat, chicken and fish

Trim excess fat and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well in freezer until firm as this will help to cut through the food more readily. Process no more than 1kg of raw meat at a time. At this capacity the motor should run for no more than 30 seconds at a time. Use a combination of the START and the PULSE button until chopped or minced to the desired consistency.

Garlic, chilli and ginger

Peel garlic cloves and process them whole. Leave chillies whole, or remove seeds for milder chilli. Peel and cut ginger into 2.5cm cubes.

For other solid herbs like lemongrass or galangal, peel and cut into cubes or pieces between 1 and 2cm in size.

Size should be made smaller for harder or more dense herbs.

Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

If adding garlic, chilli or ginger to other ingredients, drop whole pieces down the small feed chute while the motor is running.

Leafy herbs

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 2 bunches of herbs (approx. 4 cups) at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

Use leafy herbs immediately for the most aromatic results in your recipe.

Nuts

Process no more than 4 cups of shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

Dried fruit

Dried fruit can be sticky, and may stick to the blades during processing. We recommend putting dried fruit in the freezer for about 10 minutes before processing. Process no more than 2 cups at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

If chopping fruit to add to cake mixture, process the fruit before making the cake mix. Add a little flour (from the quantity of flour in the recipe) to prevent fruit from sticking to the Quad blade.

We do not recommend chopping large dried fruits such as dates and figs.

Soft breadcrumbs

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 4 slices at a time using the PULSE button at 1-2 second intervals until crumbed to desired consistency. For best results when making bread crumbs, add one slice at a time.

Dried breadcrumbs

Tear bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 4-6 slices at a time using the PULSE button at 1-2 second intervals.

Biscuit crumbs

Break biscuits into quarters, and weigh a maximum of 250g. Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency. Sweet or savoury biscuit crumbs can be used as an alternative to pastry for sweet or savoury pies.

Do not process very hard biscuits as this may damage the blades.

PURÉEING WITH THE QUAD® BLADE

The micro-serrated Quad blade purées raw and cooked food to the consistency required, including baby food. The blades process very efficiently, and cut the time needed to purée many tasks.

Always remember to place the Quad blade into the processing bowl before adding the food.

Carefully remove the Quad blade after puréeing food and use a spatula to scrape food adhering to the blade and bowl.

Baby food

Trim and cut vegetables and meat into 2.5cm cubes. Cook vegetables and meat before processing. Process no more than 5½ cups at a time using the START button in intervals until the food is puréed to a smooth and even consistency. Stock, milk or gravy can be added through the small feed chute if the mixture becomes too thick.

Excess baby food can be frozen in ice-cube trays, and packed in single serve freezer bags ready for use.

Peanut butter

Process no more than 4 cups of shelled nuts at a time using the START button until chopped to the desired consistency.

The volume of nuts reduces after processing, for example 2 cups of nuts will make around 1 cup of nut butter.

Natural nut butter (without using stabilisers) will separate on standing, and needs to be stirred before use.

MIXING WITH THE QUAD® BLADE

The Quad blade mixes ingredients for cakes, batters, and cookie doughs.

Always remember to place the spindle and Quad blade into the processing bowl before adding the food.

Butter cake and biscuit dough

Place softened, chopped butter and sugar into the processing bowl. Process using the START button until the mixture is lightly creamed. With the motor running, add eggs one at a time through the small feed chute, mixing well after each egg is added. Take lid off and add liquid and dry ingredients to the mixture. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed. Do not over-process.

Add choc chips, nuts, dried fruit, etc. after the main mixture is done. Use the PULSE button in very short bursts until the additions are combined. Do not over-process, as these larger ingredients will break down quickly.

Quick-mix cakes and batters

Place all ingredients in the bowl, starting with liquids, and being careful not to exceed the MAX LIQUID level. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed. Do not over-process.

This method can also be used for melt 'n' mix cakes, packet cake mixes and crêpe batters.

Pastry dough

Place flour and chilled, cubed butter into the processing bowl.

Do not process more than 2 cups (300g) of flour using the START button in intervals until the butter is absorbed into the flour.

Steadily add liquid through the small feed chute with the motor still running.

Process until the mixture forms a ball.

KNEADING WITH THE DOUGH BLADE

Always remember to place the spindle and dough blade into the processing bowl before adding the food.

The edges of the plastic dough blade create a softer action for combining dough ingredients. The dough blade encourages the gluten strands to be stretched rather than cut, and should be used for all yeast doughs, and any other doughs that require kneading.

Bread or pizza dough

Place flour and dry ingredients into the processing bowl, including instant active dry yeast.

The food processor can handle up to 1kg of flour, however for best results we recommend not processing more than 6 cups (800g) at a time. Process using the START button in intervals.

Steadily add liquid (including oil, if applicable) through the small feed chute with the motor still running. Process until the mixture until it forms a soft, elastic dough ball.

Transfer dough ball to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable.

If processing more than two recipes of dough ingredients (800g flour), allow the motor base to cool for an extended period before subsequent kneading to prevent the motor from overloading.

Place dough into a large, greased mixing bowl and cover. Stand in a warm place until it has doubled in size. Turn the dough out onto a lightly floured surface and knead again until smooth and elastic. Shape the dough then allow to rise in a warm area before baking.

SLICING, GRATING AND SHREDDING



IMPORTANT

The spindle must be used with all blades and attachments.

Adjustable slicer

The adjustable slicer will slice food to an even and consistent thickness. It can be adjusted to 24 settings, from very fine (0.3mm) to thick (8.0mm). To adjust the slicing thickness, hold the adjustable slicing disc by the outer edge with one hand, and turn the adjustment dial on the underside with the other hand. An arrow graphic indicates the thickness of the slice you have chosen.

Reversible grater and shredder

This disc has an array of small blades on both sides of the disc. Align the disc so larger holes face up for courser textured results, or with the smaller holes facing up for finer results. The discs are labelled showing which side faces up.

CONTROLLING THE INGREDIENTS

It is important to position the food in the chute to gain maximum control and best results.

The chute can be packed to fill the width of the chute. The food should fit snugly so it is supported in an upright position in the chute, but not so tight that it could prevent the food from moving down the chute.

For long thin foods such as carrots, cucumbers, zucchini, etc., use the small feed chute. This will avoid the ingredient from tipping over during slicing.

Pressure

When processing, never force the food down the chute as this can damage the discs.

Apply light pressure for soft foods such as tomatoes and bananas.

Apply medium pressure for firmer foods such as potatoes and apples.

Apply firm pressure for hard foods such as parmesan cheese and deli meats such as salami.

Round fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Small fruit and vegetables should be trimmed on one end so the food sits flat inside the feed chute.

Large fruit and vegetables may need to be cut in half to fit in the chute.

Long fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Ingredients can be cut cross-sectionally to create circular results. Use the small and medium feed chute, or pack ingredients vertically in the large feed chute.

Ingredients can be cut lengthwise to create ribbons. Use the large feed chute, and trim ingredients if necessary to encourage them to sit flat in the feed chute when the disc starts. Pack the large feed chute horizontally.

Leafy vegetables

Cut cabbage into wedges to fit the feed chute. For lettuce, separate leaves, then roll up and pack vertically in the feed chute.

Cheese

Caution should be taken when processing cheese in a food processor. For soft cheese such as mozzarella, partially freeze it until firm. This will help prevent jamming the disc.

Round cheeses such as mozzarella should be trimmed at one end to encourage them to sit flat in the feed chute with the disc starts.

Hard cheeses such as parmesan must be checked first to ensure they are not too hard (to avoid damaging blade edges). The cheese should slice easily with a sharp knife and remove the rind before processing.

Wedged shaped cheeses such as parmesan can be packed side by side to form a rectangular shape in the chute.

Deli meats

Cut in lengths to fit the height of the feed chute. The length must not be higher than MAX CHUTE FILL graphic. Pack with the cut side facing down. For hard cured sausages like salami and pepperoni trim on one end and process one sausage at a time through the small or medium feed chute, depending on size.

Grated chocolate

Break a block of chocolate into small pieces, and chill until firm. Pack into the small feed chute, and then grate using either the coarse or fine side (do not use Quad blade or adjustable slicer).



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, yoghurt, 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. The blender attachment is part of the Kitchen Wizz 8 Plus (BFP580) only.



Food Processing Guide

For more information about preparation of food and how to process, refer to basic processing techniques. For specific recipes, refer to the recipe section.

FOOD	BLADE TYPE	ADJUSTABLE SLICING DISC THICKNESS	RECOMMENDED DISC TYPE
Avocado	Quad blade Use: Guacamole	2-5	
Beetroot (cooked)		2-5	Shredder Use: Salad
Butternut Pumpkin	Quad blade Use: pumpkin soup		
Cabbage / Lettuce		Thin 1-2 and med 2-3 Use: Accompaniment	Shredder Use: Salad
Carrot	Quad blade Use: Vegetable soup	0-5	Shredder Use: Salad
Cauliflower (cooked)	Quad blade Use: Cauliflower soup		
Celery	Quad blade Use: Vegetable soup	Thin 1-2 med 2-3 Use: Salad	
Eggplant	Quad blade Use: Accompaniment	2-5 Use: Grilled eggplant	
Herbs	Quad blade Use: Seasoning or pesto		
Leeks	Quad blade Use: Cooked for soups	2-5 Use: Vegetable soup	
Onion	Quad blade Use: Soups, sauces	0-5 Use: Salad	
Potatoes (whole, raw)			Peeler Use: As usual
Potatoes (raw)		0.3-6 Use: Potato au gratin	Shredder Use: Hash browns
Potatoes (cooked)	Quad blade Use: Mash potato		

FOOD	BLADE TYPE	ADJUSTABLE SLICING DISC THICKNESS	RECOMMENDED DISC TYPE
Tomatoes	Quad blade Use: Salsa	2-5 Use: Caprese salad, tomato relish	
Apple / Pear	Quad blade Use: Apple sauce	2-5 Use: Apple pie	
Apple / Pear (cooked)	Quad blade Use: Baby food	4-6 Use: Fruit salad	
Dried Fruit	Quad blade Use: Fruit salad, dessert sauce		
Batters	Quad blade Use: Cakes, pancake, waffle batter		
Breadcrumbs	Quad blade Use: Coatings, breadcrumb stuffing		
Cheese		2-5 Use: Garnish, sandwich fillings	Shredder - coarse or fine Use: Grated cheese for pizza
Chocolate			Shredder - Coarse or fine Use: Dessert decoration
Doughs	Dough blade Use: Bread, pizza		
Pastry	Quad blade		
Eggs (whole or yolks)	Quad blade Use: Mayonnaise		
Meat (raw)	Quad blade Use: Meatloaf, burgers, meatballs		
Meat (cooked)	Quad blade Use: Sandwich fillings, pate, baby food		
Meat (deli)		1-6 Use: Sandwiches, antipasto, pizza toppings	



Care & Cleaning

Remove the power cord from the power outlet after use for safety reasons.

Blender jug, processing bowl and lids

To avoid food drying on the blades and jug, follow the below steps as soon as possible after use:

- Rinse the jug and lid and 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.

Blades and discs

Blades and discs are razor sharp, do not touch. Always use a spatula or brush to remove food or when cleaning blades.

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 cleansers on either the motor base or the jug, as they may scratch the surface. Use only warm soap water with a soft cloth.

Dishwasher

The blender jug, processing bowl and lids may occasionally be washed in the dishwasher (top shelf only), however washing in the dishwasher is not recommended on a regular basis, as prolonged exposure to harsh detergents and high heat may shorten the life of the plastic.

Stubborn food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain the bowl or lid.

To remove, pour warm soapy water and fill to the MAX LIQUID mark. Set aside to soak for 5 minutes, without immersing the whole bowl. Then wash with a mild detergent and warm water, rinse well and dry thoroughly. Store the bowl with the lid off.

Storage

Place the large food pusher (with small pusher inserted) into the feed chute for storage.

Store your food processor upright, with the bowl and lid resting in position, but not locked. Locking the bowl and lid can put unnecessary strain on the safety interlock.

All accessories should be kept in a safe place out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

For the BFP580, store accessories in the storage box provided, with the Quad blade inside the bowl. For the BFP560, store the Quad blade inside the bowl, with the variable slicer on top. These blades are extremely sharp, and the bowl provides natural protection.

Do not place anything else on top of your food processor during storage.



Troubleshooting

FOOD PROCESSOR

PROBLEM	EASY SOLUTION
Food is unevenly processed	<ul style="list-style-type: none">Ingredients should be cut evenly into 2.5cm pieces before processing.Ingredients should be processed in batches to avoid overloading.
Slices are slanted or uneven	<ul style="list-style-type: none">Place evenly cut food into the feed chute.Apply even pressure on the pusher.
Food falls over in the feed chute	<ul style="list-style-type: none">The large feed chute must be packed full for best results. If processing smaller quantities, place items to the far left in the feed chute, or use the small or medium feed chute, depending on the food size.
Some food remains on top of the disc after processing	<ul style="list-style-type: none">It is normal for small pieces to remain after processing.
Motor slows down when kneading dough	<ul style="list-style-type: none">Amount of dough may exceed maximum capacity. Remove half and process in two batches.Dough may be too wet (see next page). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.
Dough doesn't clean inside of the processing bowl	<ul style="list-style-type: none">Amount of dough may exceed food processor maximum capacity. Remove half and process in two batches.Dough may be too dry.
Dough nub forms on top of dough blade and dough does not become uniformly kneaded	<ul style="list-style-type: none">Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the processing bowl.
Dough feels tough after kneading	<ul style="list-style-type: none">Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry	<ul style="list-style-type: none">While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Dough is too wet	<ul style="list-style-type: none">While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
The motor slowed down during operation	<ul style="list-style-type: none">This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder. Reposition the food in the feed chute and continue processing.The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

PROBLEM	EASY SOLUTION
The motor does not start	<ul style="list-style-type: none"> There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl and lid are securely locked into position. If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor. Make sure the large food pusher is inserted in the feed chute low enough to engage safety interlock switch. If the motor still will not start, check the power cord and power outlet.
The food processor shuts off during operation	<ul style="list-style-type: none"> The lid may have become unlocked; check to make sure it is securely in position. If the motor overloads, all buttons will flash in unison. Unplug at the wall, and allow the food processor to cool for 20-30 minutes before resuming.
The food processor vibrates/moves during processing	<ul style="list-style-type: none"> Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded. This is normal as some heavier loads may require the motor to work harder.

BLENDER

PROBLEM	EASY SOLUTION
Motor doesn't start or blade doesn't rotate	<ul style="list-style-type: none"> Check that the power plug is properly inserted into the power outlet. Motor Overload Protection may have operated (see below).
Food is unevenly chopped	<ul style="list-style-type: none"> 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.
Food is chopped too fine or is watery	<ul style="list-style-type: none"> Try blending for shorter period of time. Use PULSE for better control.
Food sticks to blade and jug	<ul style="list-style-type: none"> The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.
Blender overloaded	<ul style="list-style-type: none"> 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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