

the Mini Wizz™ Quad Blade

Instruction Book – LFP150



Breville®



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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 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 chopper for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the chopper 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 the chopper.
- Do not place the chopper near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.

- Do not use the chopper on a sink drain board.
- Do not place the chopper on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the chopper and attachments with care.
- Remember the blades are sharp and should be kept out of reach of children
- Always ensure the chopper is completely assembled before operating. The food chopper will not operate unless properly assembled and the processing bowl cover is correctly locked into place.
- Ensure the chopper is switched off at the power outlet and the power cord is unplugged before attaching the blades.
- Ensure the processing bowl cover is securely locked in place before attempting to operate.
- Do not attempt to open the processing bowl cover when chopping.
- Keep fingers, hands, knives and other utensils away from moving blades.
- Do not place hands or fingers into the processing bowl unless the blades have come to a complete stop and the power cord is unplugged.
- Ensure the blades have completely stopped before disassembling. Ensure the chopper is switched off and unplugged from the power outlet before attempting to move the chopper, when not in use, if left unattended and before disassembling, cleaning and storing.
- Do not use attachments other than those provided with the chopper.
- Do not attempt to operate the chopper by any method other than those described in this book.

- Do not chop a dry, thick or heavy mixture for more than 10 seconds without turning the chopper off and stirring the ingredients before continuing.
- If the chopper is operated continuously for too long, it should be allowed to rest for 25-30 minutes before recommencing.
- Do not chop hot or boiling liquids – allow liquids to cool before placing into the processing bowl.
- Do not move the chopper while in operation.
- Do not leave the chopper unattended when in use.
- Do not place any part of the chopper in a microwave oven.
- Do not chop thin liquids such as water, milk, stock, juice etc, above the MAX level marked on the processing bowl as this could result in overflow.

To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.

- Do not place anything on top of the chopper when the cover is on, when in use and when stored.
- Keep the chopper clean. Follow the Care, Cleaning & Storage instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- 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 or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- 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 authorized 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.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



Components

A. POWER button

Press and hold to operate continuously or press and release in succession to PULSE.

B. Motor body

C. Processing bowl cover

D. Dual & quad blade

D1 - Removable spindle with stainless steel lower dual blade

Can be used on its own when dual blade performance is required, or assembled with the stainless steel top blade (D2) to create the quad blade chopping action.

D2 - Stainless steel top blade
Becomes quad blade when assembled.

E. 600ml processing bowl

F. Processing bowl spindle shaft

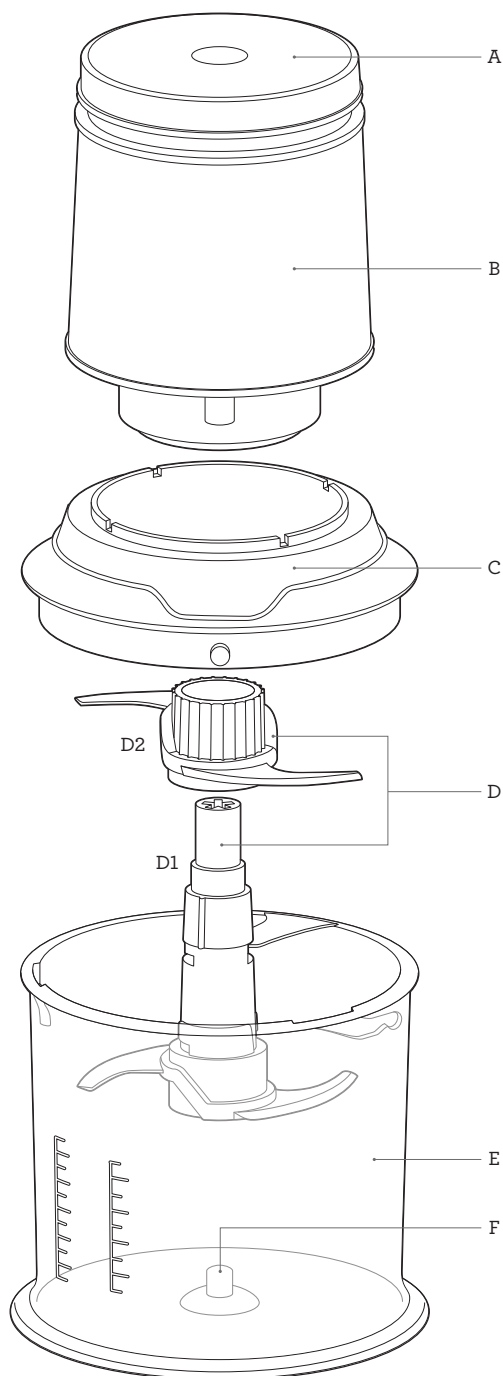
Not shown

Power cord and plug
Anti-slip feet



NOTE

This chopper is designed with a safety switch. If the processing bowl cover or motor are not fitted correctly, the blades will not operate.





Assembly

BEFORE FIRST USE

Before first use, remove and safely discard of any promotional labels. Ensure that you have all parts and accessories listed in the components list before discarding the packaging.

Wash the processing bowl, processing bowl cover & stainless steel blades in warm, soapy water. Dry thoroughly. Wipe the motor body with a damp cloth and dry thoroughly.



WARNING

Blades are sharp! Handle with care.



WARNING

Do not immerse the motor body in any liquids.



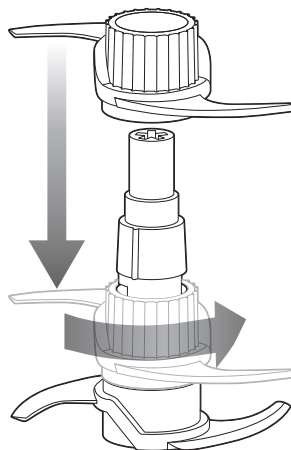
NOTE

Carefully remove the plastic covers from the blades before first use.

ASSEMBLING THE BLADES

This chopper is designed with 2 (dual) or 4 (quad) blade operation. The dual blades come connected to the lower spindle and can be used on its own or assembled with the top blade for quad blade action, depending on the chopping requirement.

1. Place the removable spindle with lower blades upright on the bench. Carefully insert the removable top blades onto the spindle ensuring the LOCK and UNLOCK markings remain upward.
2. Carefully turn the top blades anti-clockwise to secure and complete the quad blade assembly.



WARNING

The blades must be handled carefully as they are sharp!




NOTE

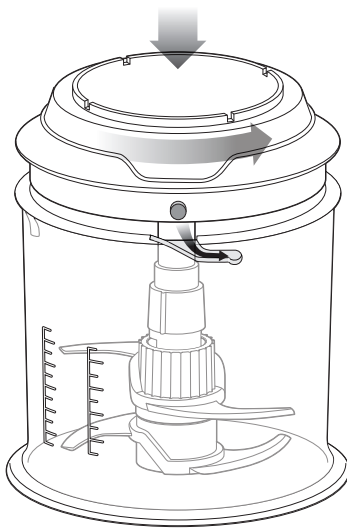
Refer to the **RECOMMENDED FOODS, QUANTITIES AND FUNCTION** table in this book for suggestions on using the dual blades or the quad blades for specific results.



Functions

USING YOUR CHOPPER

1. Place the processing bowl on a flat, dry surface such as a bench top. Ensure the chopper is turned off at the power outlet and the power cord is unplugged.
2. Once the blades are assembled, fit them onto the processing bowl spindle shaft.
3. Add the food to the processing bowl.
4. Place the processing bowl cover onto the processing bowl, ensuring the round tab on the cover is parallel with the groove on the processing bowl. Turn in an anti-clockwise direction until the round tab aligns with the  to secure.



5. Align the tabs on the motor body with the grooves on the processing bowl cover to place the motor body on top. The motor body will be seated on the processing bowl cover ready for operation.



NOTE

The chopper will not operate unless properly assembled and the motor body is correctly in place.

6. Insert the power plug into a 230V or 240V power outlet. Switch the power on at the power outlet.
7. Use one hand to hold the processing bowl. With the other hand, press and hold down the POWER button on the top of the motor body to begin processing. Release the POWER button to stop processing.
8. For pulsing, press and release in short spurts on the POWER button until the desired results have been achieved.
9. Once processing has finished, turn the power off at the power outlet.
10. Remove the motor body, then turn the processing bowl cover clockwise to unlock and remove.
11. Carefully remove the spindle with blades from the processing bowl.



WARNING

The blades must be handled carefully as they are sharp!

12. Remove the processed food.



Hints

- Do not overload the chopper by putting in too much food at one time. Chop in batches for a better result (Refer to table for quantities).
- Do not operate continuously for more than one minute.
- Always remove the blades before removing food.
- Chop larger quantities in batches; do not exceed recommended maximum quantities.
- To ensure even chopping results, cut food into pieces of similar size, up to 2cm square, before placing into the chopper bowl.
- When chopping herbs, ensure they are as dry as possible.
- To avoid damage to the processing blades, do not process or grind hard items such as frozen foods, ice, cereals, rice, spices and coffee.
- Do not process thin liquids such as water or milk.
- Do not process hot liquids.

RECOMMENDED FOODS, QUANTITIES AND FUNCTION

TYPE OF FOOD	PREPERATION	MAX. AMOUT AT ONE TIME	PRESS OR PULSE	NUMBER OF BLADES	APPROXIMATE TIME
Lean meat	2cm dice	50-200g	Pulse	4	5 - 10 secs
Fish	2cm dice	50g - 200g	Pulse	4	5 - 10 secs
Onions	Cut into ¼'s	50g - 200g	Pulse	4	5 - 10 secs
Nuts	Shelled	50g - 100g	Pulse	2 or 4	10 - 30 secs
Garlic	Cloves only, raw or cooked	20g - 150g	Press	2 or 4	5 - 10 secs
Apple	Cooked, tinned	50g - 130g	Press	2 or 4	20 - 30 secs
Peanuts	Shelled	50g - 200g	Press	2 or 4	20 secs - 1 min
Bread	2cm dice	20g - 80g	Press	4	30 secs - 1 min
Mayonnaise		250ml	Press	2 or 4	30 secs - 2 mins
Vegetable puree, soup	Soft, cooked and COOLED	50ml - 300ml	Press	2 or 4	30 secs - 2 mins
Herbs	Dried or Fresh	10g - 30g	Press	2 or 4	10 - 30 secs

**WARNING! DO NOT ADD HOT FOODS TO THE PROCESSOR
as hot food may pop the cover if pressure builds**



Care, Cleaning & Storage

Before disassembling and cleaning, switch the chopper off at the power outlet and remove the power plug from the power outlet.

CLEANING THE PROCESSING BOWL AND ACCESSORIES

1. Wash the processing bowl, processing bowl cover and stainless steel blades in warm soapy water after each use. Rinse thoroughly and dry.
2. Wipe the motor body with a damp cloth. Dry with a lint free cloth.



NOTE

The blades, processing bowl and processing bowl cover can also be cleaned in a dishwasher.



WARNING

Do not wash or soak the motor body in water or any other liquid. Do not allow water or any other liquid to enter the gear system as this may result in damage.

STORAGE

1. Re-assemble the quad blade assembly into the processing bowl.



WARNING

The blades must be handled carefully as they are sharp!

2. Place the processing bowl cover on the processing bowl and turn in an anti-clockwise direction to lock, then place the motor body onto the processing bowl cover.
3. Store the chopper upright in a cool, dry place.



Troubleshooting

Possible Problem	Easy Solution
Motor doesn't start or blades do not rotate	<ul style="list-style-type: none">• Check that the processing bowl, processing bowl cover and motor body are securely locked into place.• Check that the power plug is securely inserted into the power outlet and the outlet is switched on.
Food is unevenly chopped	<ul style="list-style-type: none">• Either too much food is being chopped at one time or the pieces are not small enough. Cut food into smaller pieces of even size and chop a smaller amount per batch.• For best results, the food should be pre-cut into pieces no larger than 2cm.
Food is chopped too fine or is watery	<ul style="list-style-type: none">• The food is over-processed. Use brief pulses or chop for a shorter time.
Food collects on processing bowl cover or side of bowl	<ul style="list-style-type: none">• Too much food. Turn the chopper off. Scrape the bowl and processing bowl cover with a spatula. Reduce the quantity of food and continue chopping.
Food sticks to the blades	<ul style="list-style-type: none">• Too much food. Turn the chopper off. Carefully remove the blades. Remove the food from the blades with a spatula. Reduce quantity of food and continue chopping.



Notes



Notes



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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