

the Control Grip™

Instruction Book - BSB520, BSB510



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

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- **Unpacking** – remove any packaging material and promotional stickers before using the appliance for the first time.
- **Working surface** – 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.

- **Hot liquids and foods** – if using the appliance to blend hot food in a saucepan over heat, remove the saucepan from the heat source and ensure the power cord and body of appliance are also kept away from any heat source. Do not blend/process hot or boiling liquids, allow liquids to cool before placing into the blending jug. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- **Assembly** – always double check that the appliance is completely and properly assembled before operating.

- **Turn it off** – always ensure the appliance is turned off, the power is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to attach blades/parts, move the appliance, if left unattended, before disassembling, when cleaning or for storage. Do not leave the appliance unattended when in use.
- **Blades are sharp** – be careful when handling the appliance, attachments and sharp cutting blades, when emptying the jug and during cleaning.
- **Do not use fingers** – if food becomes lodged around the blades, release the ON button, switch the power off at the power outlet and unplug the cord. Use a spatula to dislodge the food.
- **Wait until stopped** – do not remove the appliance from ingredients during operation. Ensure the appliance is switched off and has stopped turning before removing, to avoid contact with moving blade or whisk.
- **Appropriate use** – do not attempt to operate the appliance by any method other than those described in this booklet. Do not use attachments other than those provided with the appliance. Do not use the attachments for anything other than its intended use.
- **Continuous use** – do not operate the appliance continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.

- **Heavy load** – never mix dry, thick or heavy mixtures for more than 30 seconds. Stop the operation and stir the ingredients before continuing. Allow the motor to rest for 1 minute between each use.
- **Cleaning** – to protect against electric shock do not immerse the motor body, cord or power plug in water or any other liquid. Keep the appliance clean. Follow the cleaning instructions provided in this book. Do not use the stick blender with wet hands.
- **Children** – 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. Cleaning and user maintenance shall not be made by children without supervision.

- **Supervision** – this appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

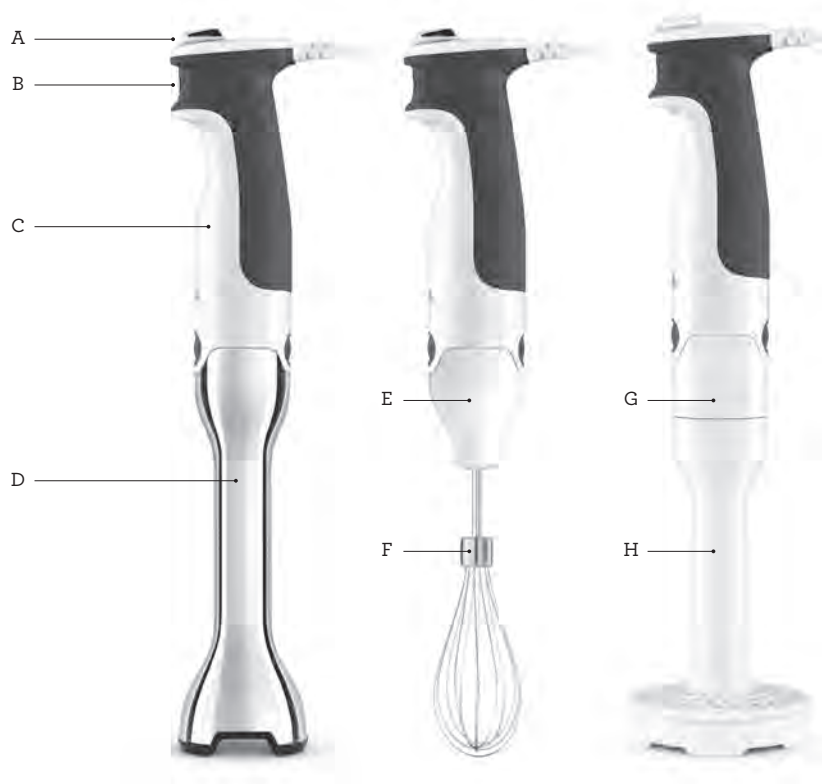
- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place on or near a hot gas or electric burner, or where it could touch a heated oven.

- 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.
- Any maintenance, other than cleaning, should be performed at 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. Speed control dial
- B. Easy grip trigger switch
- C. Motor body
- D. Stainless steel blending leg (detachable)

- E. Whisk gear box (do not immerse)
- F. Wire whisk (detachable)
- G. Masher gear box (do not immerse)
- H. Mashing leg assembly – inner and outer leg (detachable)



Components



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.



A. Speed control dial

B. Easy grip trigger switch

C. Motor body

D. Chopping bowl

E. Chopping blade

F. Chopper bowl lid (do not immerse)

G. Blending jug

H. Dual-purpose storage lid and anti-slip mat



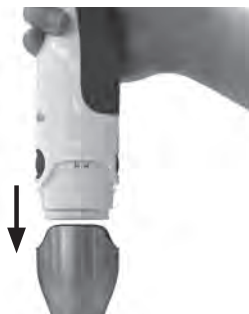
Assembly

BEFORE FIRST USE

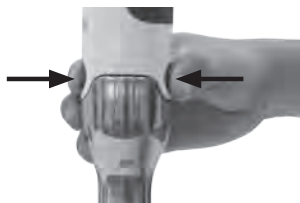
- Before using your mixer for the first time, remove packaging material and promotional labels. Do this while the POWER is off, and the cord is unplugged.
- Be careful when handling the blending leg, blades and discs as they are extremely sharp.
- Wash the blending leg, processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly.

ATTACHING THE MOTOR BODY

1. Hold the motor body over the blending leg, masher, whisk, or gear box, as shown below. Push together until it clicks and locks.



2. To release the motor body, squeeze the EJECT buttons with thumb and finger as shown below. Pull the motor body away, while supporting the part you are releasing it from.



ASSEMBLING THE MASHER LEG

1. The masher leg is an assembly of 4 parts, the gearbox, blade, outer leg, and inner leg.



2. Align the outer leg and gearbox as shown.



3. Once aligned, hold the outer leg and gearbox firmly with one hand. Insert the inner leg and push up until it clicks and locks into place.



4. Rotate gearbox anti-clockwise while holding the outer leg. Rotate until it clicks and locks into place.



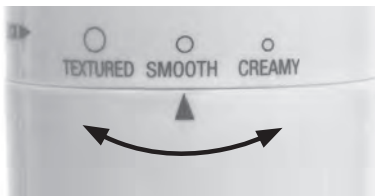
5. Refer to instructions in previous section to attach the mashing leg with the motor body. Push together until it clicks and locks.

6. Position blade on the underside of mashing head, and lock by rotating anti-clockwise

IMPORTANT:

Blade will only attach when the mashing leg is attached to the motor body.

7. Select the desired setting on the variable mashing leg: textured, smooth or creamy.



DISASSEMBLING THE MASHER LEG

1. Before releasing the mashing leg from the motor body, remove blade by rotating in a clockwise direction. Blade will only detach when the mashing is still attached to the motor body.



2. Release the mashing leg by squeezing the EJECT buttons, and pull the mashing leg away gently.
3. Turn the gearbox to ALIGN and gently pull it away from the leg.



4. Separate the inner and outer legs.





Functions

OPERATION

1. Plug in to the power outlet, and switch on at the wall.
2. Select a speed between 1 (slow chop) and 15 (fast puree), by turning the speed control dial.



3. Hold the control grip as shown below, and press the trigger switch with your forefinger.



4. Release finger from trigger switch to stop processing.



Tips

HINTS & TIPS

- The Control Grip has several gearboxes for optimum speed. Never immerse the motor body or gearboxes in water.



whisk

masher

chopper bowl lid

- Cut food into roughly uniform sizes, and warm liquids before adding to soups and sauces. This helps create smooth and consistent results.
- Do not operate continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use. For thick, dry or heavy mixtures, no longer than 30 seconds.
- If food is stuck or lodged under the blades, unplug cord from the wall, and use a spatula to carefully release the food. Blades are extremely sharp, do not use fingers.
- The blades puree food extremely quickly. Check the food regularly to avoid over-processing.

BLENDING LEG TIPS

- Use caution when blending hot food, as it can splatter. Move the saucepan/pot away from heat before processing, and keep the blades immersed in ingredients, as partial immersion can create splatter.
- Ensure the cord and all mixer parts do not touch or drape over heat source.
- Do not touch the blade until the trigger switch is released and the cord is unplugged.

MASHING LEG TIPS

- Use a mixing bowl that is large enough for the ingredients to move around while mashing. Ingredients should only fill $\frac{1}{3}$ of the bowl.
- Place the bowl on a damp cloth during mashing to help keep it stable.
- Do not touch the blade until the trigger switch is released and the cord is unplugged.

WHISK TIPS

- To avoid splatter, the whisking attachment should be immersed in liquid ingredients before turning it on.
- Avoid hitting the bottom or sides of the mixing bowl while whisking, as this can damage the fine wires of the whisk.
- To incorporate air into the ingredients while whisking, use a sufficiently deep and wide container to allow gentle movement up and down through the ingredients. Ingredients should only fill $\frac{1}{3}$ of the bowl.
- Fresh cream should be chilled for best whisking results.
- Eggs should be at room temperature to achieve greater volume when whisking.
- The mixing bowl and whisk should be completely clean, dry, and free of fat when whisking egg whites. Contaminates will effect the whisking results.
- Use the highest speed setting to whisk eggs or cream.

CHOPPER TIPS

- The chopper blade fits over the metal pivot pin in the base of the chopper bowl.
- Add food to bowl after the blade is in place. If food is added first, it may prevent the blade from fitting correctly into place.
- Place the chopper lid onto the bowl. The motor body clips into the chopper lid in the same way as it clips into the blending leg. Release by squeezing the EJECT buttons with thumb and finger.



Care & Cleaning

For safety, remove the power cord from the power outlet immediately after use.

MOTOR BASE

To clean the main mixer housing, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord. Do not immerse.

BLENDING LEG

For a quick rinse between each processing task, immerse the blades in a jug of clean water, and press the trigger switch for 5 seconds. This will clear food away from the blades, and help avoid flavour transfer between processing tasks. This rinse is also helpful before washing.

To wash, unplug cord, and remove the blending leg from motor body by squeezing the eject buttons.

Hand wash in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

MASHING LEG

Disassemble before washing, as per instructions in prior section.

Do not immerse the mashing gearbox in water.

Hand wash the inner leg, outer leg, and blade in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

GEARBOX

The masher, whisk, and chopping bowl lid, have gearboxes (refer to Hints & Tips section for details). Do not immerse them in water, or put in the dishwasher, as water will damage the internal gears.

To clean, wipe with a soft, damp cloth then dry thoroughly.

CHOPPER BOWL AND LID

- To keep your bowl and lid clean, and to avoid food drying on, clean as soon as possible after use.
- Remove the lid and wipe over by hand without immersing, as water will damage the internal gears.
- Remove the blades carefully, without touching sharp blades.
- Rinse most of the ingredients off bowl with running water.
- Hand wash in warm, soapy water using a mild liquid detergent and non-abrasive sponge.

CLEANING AGENTS

Do not use abrasive scouring pads or cleansers on either the metal or plastic parts, as they may scratch the surface. Use only warm soap water with a soft cloth.

DISHWASHER

The blending leg, inner and outer mashing leg, wire whisk, and chopper bowl (not lid) can be washed in the top shelf of the dishwasher only. Do not place these parts in the bottom shelf.

Do not wash the gearboxes or motor body in the dishwasher.

STUBBORN FOOD STAINS AND ODOURS

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

To remove, immerse in warm soapy water and set aside to soak for 5 minutes. Then wash with a mild detergent and warm water, rise well and dry thoroughly. Store the bowl with the lid off.

STORAGE

The blades of the blending leg are sharp, and should be handled and stored carefully.

The wires of the whisk attachment are delicate, and should be treated with care so they don't bend during storage.



Food Preparation Chart

FOOD TYPE	ATTACHMENT TYPE	RECOMMENDED QUANTITY AND USE
Drinks, such as milkshakes, smoothies, cocktails, frappes	Blending leg	Use chilled milk. Use mid to maximum speed for 30 seconds.
Soups, dips, baby food	Blending leg	Maximum 1000ml, cool to room temperature. Use mid to maximum speed for 1 minute or less. Allow the motor to rest between each use.
Ice	Blending leg	Use maximum speed for 20-30 seconds. Do not use the chopper bowl.
Carrot	Blending leg	Maximum 500g, pre-cut into 2cm cubes. Use mid to maximum speed for 30 seconds or less. Allow the motor to rest between each use.
Cream, egg whites, light batters	Whisk	Maximum 400ml, or 4 eggs. Use mid to maximum speed for 1 minute or less. Allow the motor to rest between each use.
Cheese (firm cheese such as Parmesan)	Chopper bowl	Maximum 200g, pre-cut into 2cm cubes. Use maximum speed for 20-30 seconds.
Raw onion, garlic or ginger	Chopper bowl	Maximum 200g, pre-cut into 2cm cubes. Use maximum speed for 20-30 seconds.
Fresh herbs	Chopper bowl	Maximum weight 30g. Use mid speed for 20 seconds.
Nuts	Chopper bowl	Maximum weight 150g. Use mid to maximum speed for 20-30 seconds.
Meat, chicken, fish (no bones)	Chopper bowl	Maximum weight 250g, pre-cut into 2cm cubes. Use mid to maximum speed for 20-30 seconds.

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Thought for food

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