

# Breville®

Turn **on** your creativity®



## Blend Active®

Compact Food Processor

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

**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 understand the hazards involved. This appliance shall not be used by children.**

**Children shall not play with the appliance. Keep the appliance and its cord out of reach of children.**

**Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

**The blades have very sharp edges. Take care when handling or cleaning them.**

**This appliance can be used for a maximum of 30 seconds, followed by a rest of 60 seconds.**

- △ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- △ Always ensure that hands are dry before handling the plug or switching on the appliance.
- △ Always use the appliance on a stable, secure, dry and level surface.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- △ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- △ Do not use the appliance if it has been dropped or if there are any visible signs of damage or if it is leaking.
- △ Never use any accessory or attachment not recommended by the manufacturer.
- △ Make sure that all attachments are securely and correctly fitted before operating the appliance.
- △ Allow moving parts to come to a stop and unplug the appliance before changing or cleaning accessories.
- △ Never process hot or boiling liquids. Allow them to cool before processing.

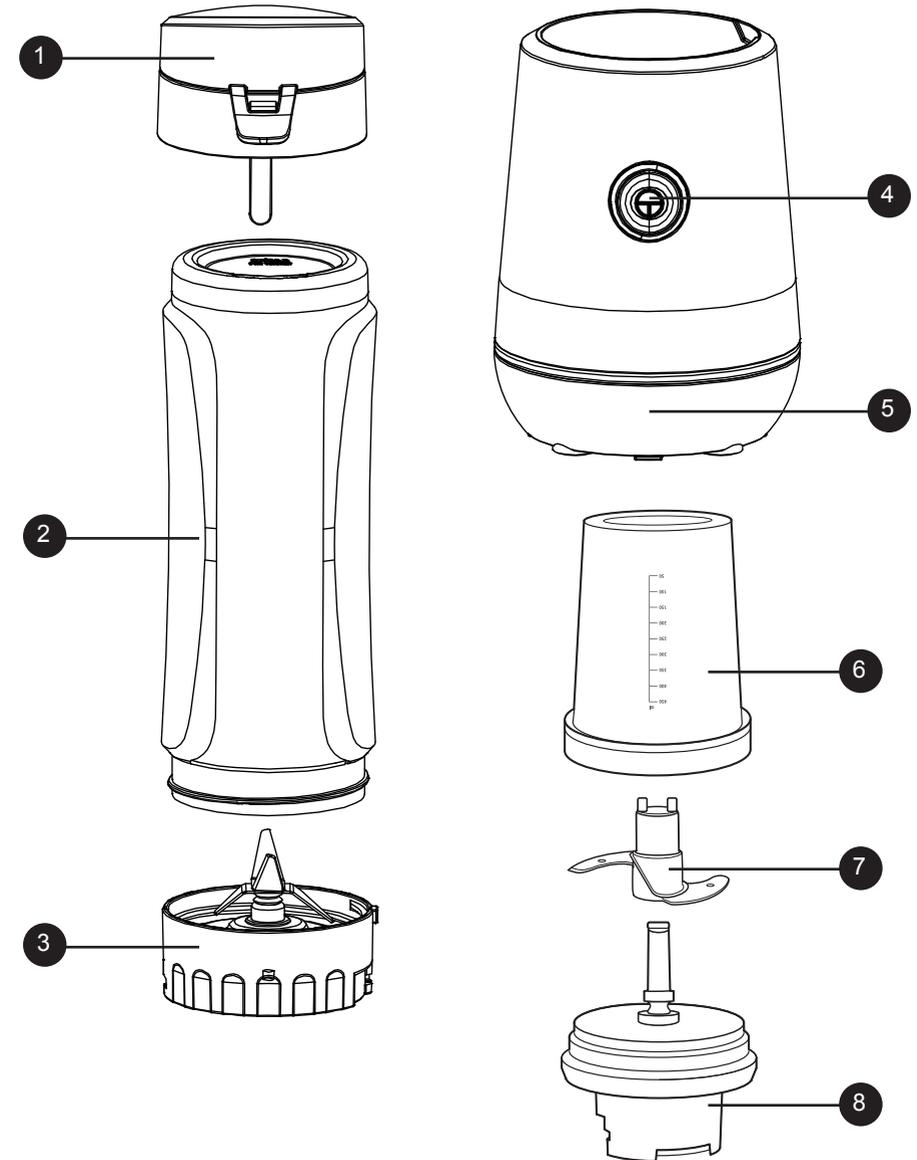
**▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**Never immerse any part of the motor unit or power cord and plug in water or any other liquid.**

**Never use harsh, abrasive or caustic cleaners to clean this appliance.**

1. Remove your blender carefully from the box. You may wish to store the packaging for future use.
2. Check the contents:
  - Motor unit
  - Blade assembly
  - Food processor blade
  - Food processor blade housing
  - Food processor bowl
  - 1 x 600ml bottle
  - 1 x Resealable lid
3. Wash all parts that will come into contact with food (follow the instructions under *Cleaning and storage*).
4. Using a mild detergent solution, wipe the motor unit with a damp cloth. Dry thoroughly.

- 1 Drink Bottle Lid**  
The lid can be stored on the base of the bottle. Dishwasher safe.
- 2 600ml Sport Bottle**  
The BPA free bottle allows you to blend your favourite smoothies or drinks, and then take it with you. Dishwasher safe.
- 3 Blade Assembly**  
The durable stainless steel blades produce smooth consistent results for your Smoothies and Milk Shakes. Dishwasher safe.
- 4 One touch blending action**  
The one touch blend button provides short bursts of power for control when blending.
- 5 Blender Base**  
The base houses a 350 watt motor for great performance for any blending task.
- 6 Food processor bowl**
- 7 Food processor blade**
- 8 Food processor blade housing**



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

## using your blender

**▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**The blades have very sharp edges. Take care when handling or cleaning them.**

**Never attempt to fit the blade assembly onto the motor unit by itself.**

**Do not operate your Blend Active continuously for more than 30 seconds without giving it a rest period of one minute. Your Blend Active is not suitable for processing hot food.**

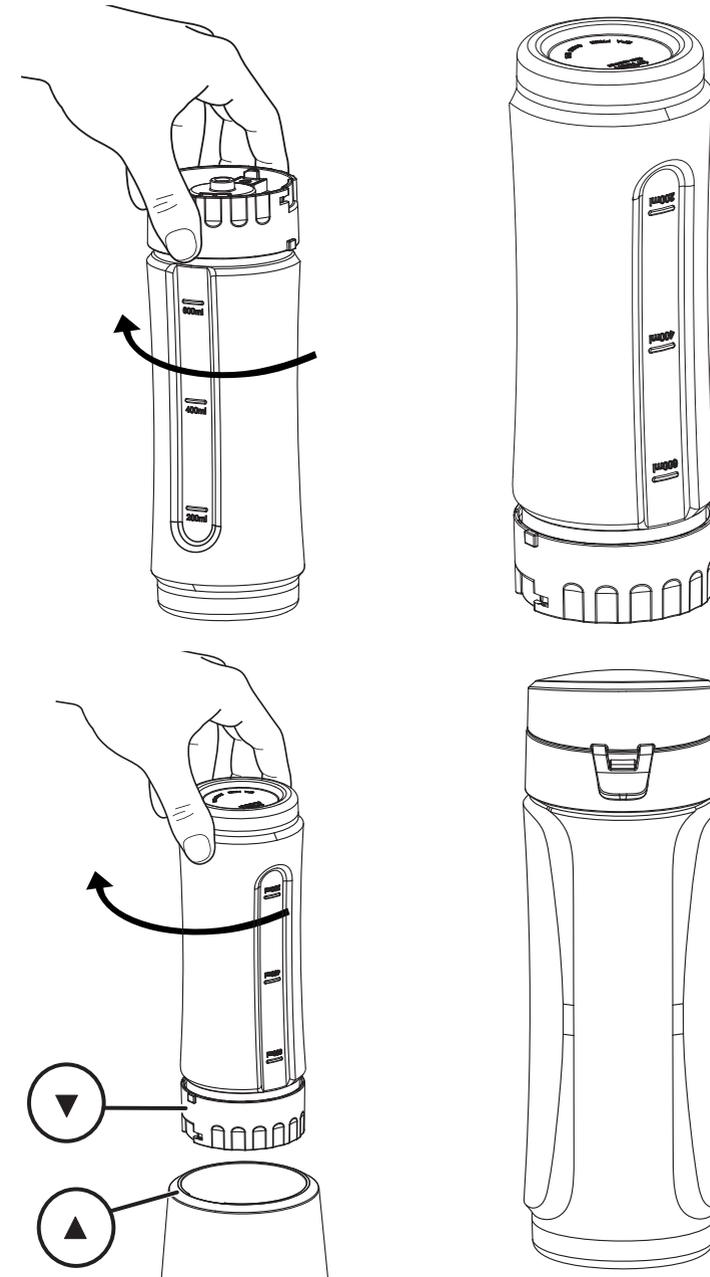
1. Add the ingredients to the bottle. Don't fill the bottle above the 600ml mark.
2. Fit the blade assembly onto the bottle. Tighten the blade assembly firmly. See figure 1.
3. Turn the bottle upside down so that the blade assembly is at the bottom. See figure 2.
4. Line up the ▼ symbol on the blade assembly with the ▲ symbol on the rim of the motor unit. Gently press the bottle downwards then twist it clockwise to lock the bottle in place. See figure 3. Your blender will not work unless the bottle is correctly locked into position.
5. Press and hold the blend button to operate your blender. You can either press and hold the button or use short pulses until your drink is at the desired consistency.
6. When you have finished blending your drink, and the blades have stopped rotating, twist the bottle anticlockwise to remove the bottle and blade assembly. Turn the bottle the right side up then unscrew the blade assembly and fit one of the resealable lids onto the bottle. Close the cap of the resealable lid firmly until it 'clicks'. See figure 4.

**Notes:** If the ingredients become stuck around the blade during processing, simply remove the bottle from the motor unit, give it a shake then refit it and carry on processing. Always remove the bottle when attempting to agitate or otherwise redistribute the ingredients. For ease of cleaning, we recommend that you clean your blend active bottle and cap as soon as you have finished using them.

### Crushing ice

Your blender can be used to crush ice. For best results and to prevent possible damage to the blades, always add a small amount of liquid to the ice before processing. The liquid can be water or one of the liquid ingredients from your recipe (fruit juice, etc.).

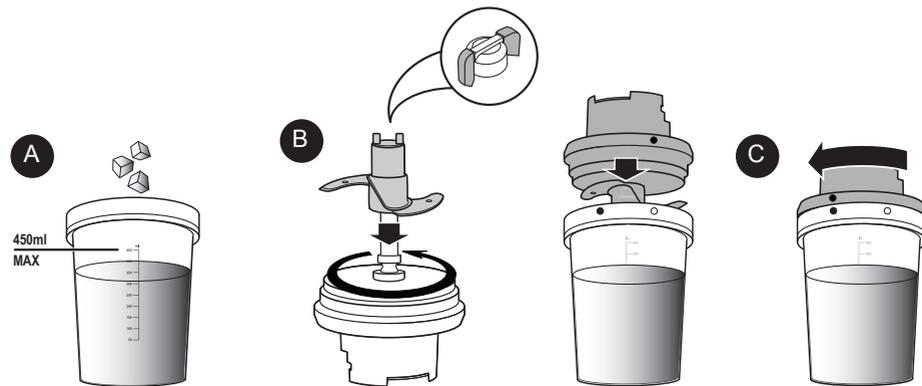
## using your blender



## how to use your compact food processor

The compact food processor must only be used with the Breville® Blend Active™ motor unit. The blades have very sharp edges. Take care when handling or cleaning them.

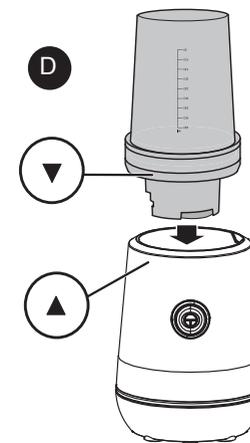
1. Add the ingredients to the food processor bowl. Don't overfill the bowl (A).
2. Push the food processor blade onto the spindle of the food processor blade housing. Turn the blade anticlockwise until the locking tabs align (B).
3. Turn the food processor blade housing upside down. Line up the ● symbol on the blade housing with the ○ symbol on the food processor bowl. Lubricate the seal ring with olive oil when necessary (C).
4. Twist the food processor blade housing clockwise until the ● symbol is aligned with the ● symbol on the bowl, and the lock mechanism 'clicks' into place.
5. Turn the food processor upside down so that the blade housing is at the bottom. Line up the ▼ symbol on the blade housing with the ▲ symbol on the rim of the motor unit (D).
6. Gently press the food processor downwards, then twist it clockwise until the ▼ symbol on the blade housing is aligned with the ▲ symbol on the rim of the motor unit. The food processor will not work unless it is correctly positioned on the motor unit.
7. Press and hold the blend button on the motor unit to operate.
8. When you have finished processing your ingredients, and the blades have stopped rotating, twist the food processor anticlockwise until the ▼ symbol is aligned with the ▲ symbol and remove.
9. Turn the food processor the right side up, then twist the blade housing anticlockwise to release the locking mechanism. Take care when removing the blade housing from the bowl to avoid spillage.
10. Remove the food processor blade from the blade housing by turning clockwise to unlock and pulling upwards.



## how to use your compact food processor

### Compact Food Processor Guidelines

| Food                            | Preparation                   | Process time                     |
|---------------------------------|-------------------------------|----------------------------------|
| parsley (15g)                   | remove stalks                 | blend 5 seconds                  |
| onions, small-medium (100-200g) | peel and quarter              | pulse 4-5 times, blend 5 seconds |
| shallots (175g)                 | peel, leave whole             | blend 5-10 seconds               |
| spring onions (100g)            | remove excess green and halve | blend 10-15 seconds              |
| garlic (2 cloves-1 bulb)        | peel, leave cloves whole      | blend 5 seconds                  |
| chillies (1-4)                  | remove seeds and stalk        | blend 5-10 seconds               |
| ginger (15-50g)                 | peel, leave whole             | blend 5 seconds                  |
| mixed nuts (50-200g)            | leave whole                   | blend 5 seconds                  |
| bread (50g, for breadcrumbs)    | tear into pieces              | pulse, then blend 15-20 seconds  |
| digestive biscuits (100g)       | break in half                 | blend 5-10 seconds               |



You may notice lingering food smells after processing strong smelling ingredients. Put 200ml warm water and a couple of lemon slices into the food processor bowl. Blend for 10 seconds, discard the contents and rinse with clean water. Dry and store the bowl separately.

- You can use your food processor for blending homemade soup. Ensure soup is cool before blending, and do not exceed the 450ml capacity.
- Blending homemade baby food to purées is easy using the food processor. Simply blend to your desired consistency.
- Certain hard foods are tough to blend (carrots, hard cheeses, chocolate, rosemary leaves, etc). We recommend that you chop these foods into small pieces before blending.
- Some food, such as carrots, may temporarily stain the food processor bowl. To remove stains, make a paste of 2 tbsp baking powder and 1 tbsp warm water. Apply the paste to the stains and rub with a cloth. Rinse with warm, soapy water and dry.
- When processing onions, best results are obtained by positioning the onion quarters evenly in the food processor bowl, a gentle shake will ensure they drop onto the blade.
- To save time, why not process a whole bulb of garlic at a time? This can easily be stored for up to a week in a closed container in your refrigerator. Simply peel each clove and process all together for few seconds.
- Try blending whole peeled garlic cloves and a handful of parsley together, mash into some softened butter with a touch of seasoning. Spread generously onto some ciabatta bread before baking.

### Ingredients

Smoothies and shakes often separate if not consumed immediately after blending. However, they can be re-blended and consumed within 30 minutes if necessary.

- Peanut butter—a great protein shake ingredient. Try and source an unsweetened variety.
- Frozen berries—now widely available in larger supermarkets. Look out for special packs of frozen smoothie mixes too.
- Frozen bananas—don't throw away those over-ripe bananas in the fruit bowl. Simply peel, break into pieces, and pop into a suitable bag for the freezer. Use bananas straight from the freezer in your favourite smoothie recipes.
- Protein powder—a concentrated form of protein. Used as a dietary supplement, protein powder can be added to drinks, sprinkled on cereal, stirred into soups and stews, or cooked into baked goods and other meals. Available from most large supermarkets or health shops.
- Almond milk—a healthy alternative to cow's milk.
- Soya milk—can be used as a skimmed milk replacement in all of our recipes.

### To make a recipe...

Simply add the ingredients in the recipe to the bottle, top up with chilled milk or juice, and blend until thick and smooth.

**PROTEIN SHAKES**

**Protein Rich Shake**

- 1 handful of frozen berries (50g)
- 1 small ripe banana, cut into chunks
- 1 tbsp oatmeal
- 1 tbsp unsweetened peanut butter
- Chilled skimmed milk

**Vanilla Berry Blitz**

- 1 large handful of frozen or fresh berries (75g)
- 30g vanilla protein powder
- Chilled skimmed milk
- 4 ice cubes

**SMOOTHIES**

**Tropical Fruit**

- 1 small ripe mango, peeled and diced
- 1 kiwi fruit, peeled and cut into chunks
- 1 passion fruit, seeds scooped out
- 200ml light coconut milk
- Chilled concentrated tropical juice
- Juice of half a lime
- Handful of ice

**Banoffee**

- 1 medium frozen banana
- 1 tbsp greek style low fat yoghurt
- 175g low fat toffee yoghurt
- 1 scoop toffee ice cream (optional)
- Chilled skimmed milk

**DAIRY-FREE SMOOTHIES**

**Strawberry/Melon Refresher**

- 100g mixed melon chunks
- 100g strawberries
- 1 large handful of ice cubes
- Chilled juice of your choice

**Spinach, Celery and Apple**

- 1 stick of celery, chopped
- 1 small apple, cored and chopped
- 1 tbsp freshly squeezed lime juice, or to taste
- 1 large handful of spinach leaves
- 300ml chilled apple juice

**RECIPES USING THE FOOD PROCESSORS**

All recipes serve 1-2 people, except where stated otherwise.

**Peanut butter**

- 150g roasted peanuts (salted peanuts work well)

Place the nuts into the food processor and blend for 30 seconds. Unplug, remove lid and scrape down. Blend for 30 seconds more. For a smoother peanut butter, allow to rest for one minute then blend for a further 30 seconds.

**Hummus**

- 230g tinned chickpeas, rinsed and drained
- 3 tbsp lemon juice
- 1 whole clove of garlic, peeled
- 100g tahini
- 1 tsp ground cumin
- 2 tbsp water
- 2 tbsp olive oil
- Salt and pepper

Place all the ingredients into the food processor and blend for 15–20 seconds, until the desired consistency.

**Guacamole**

- Small piece of onion (about 10g)
- 1 ripe avocado, stoned and flesh removed
- Small piece of red chilli
- 3 ripe cherry tomatoes, whole
- Handful of coriander leaves
- 1 tbsp lime juice
- ½ tbsp olive oil
- Salt and pepper

Place all the ingredients into the food processor and blend for 15–20 seconds, until the desired consistency.

**Pesto**

- 50g toasted pine nuts
- 30g basil leaves
- 50g Parmesan shavings
- 1 clove of peeled garlic
- 150ml olive oil
- Salt and pepper

Place all the ingredients into the food processor and blend for 20–30 seconds.

RECIPES USING THE FOOD PROCESSORS

**Tapenade**

- 1 clove garlic
- 1 lemon, juice only
- 3 tbsp capers, drained
- 6 anchovy fillets, drained
- 250g black olives, pitted, drained
- 2–4 tbsp olive oil

Place all the ingredients into the food processor and pulse for a few seconds to combine. Blend for 15–20 seconds.

**Thai green paste**

- 2 medium green chillies, de-seeded and stalks removed
- Thumb-sized piece of fresh ginger, peeled, whole
- 2 garlic cloves, peeled, whole
- Small bunch of fresh coriander leaves
- 2 tsp lemongrass paste
- 1 lime, grated zest and juice
- 1 tsp ground coriander
- 1 tsp ground cumin
- 2 tsp Thai fish sauce
- 2 tbsp olive oil

Place all the ingredients into the food processor and blend for 20 seconds.

**Tzatziki**

- 1 whole cucumber, peeled and deseeded, cut into 4cm lengths
- 4–6 mint leaves
- 2 cloves of garlic, peeled, whole
- Salt and pepper
- 1 tsp lemon juice
- 250g natural yoghurt
- Olive oil

1. Place the cucumber, mint and garlic into the food processor, blend until roughly chopped or to the desired consistency.
2. Place the contents onto a clean tea towel, gather to form a ball around the cucumber and squeeze to remove the excess liquid.
3. Place into a clean bowl and season with salt and pepper.
4. Add the lemon juice and natural yoghurt and stir well to combine.
5. Chill until required. Serve garnished with a drizzle of olive oil.

RECIPES USING THE FOOD PROCESSORS

**Salad dressings**

Vinaigrette:

- Small clove of garlic, peeled
- 40ml white wine vinegar
- 1 tsp honey
- 1 tsp Dijon mustard
- 120ml olive oil
- Salt and pepper
- 5g parsley leaves

Citrus dressing:

- 50ml olive oil
- 1 tbsp honey
- 15g piece of ginger, peeled
- 10g coriander leaves
- 5g red chilli (optional)
- 1 tsp lemongrass paste
- 2 lemons, juiced

Place all the ingredients into the food processor and blend for 10–15 seconds.

**All-in-one cake mix**

makes 6 fairy cakes

- 50g castor sugar
- 50g softened butter
- ½ tsp vanilla extract
- 1 egg
- 50g self-raising flour

Place all the ingredients into the food processor and blend for 10–15 seconds. Spoon the mixture into cake cases and bake in a hot oven for 8–10 minutes or until risen and golden. Top with our Butter icing recipe.

**Butter icing**

- 100g softened butter
- 150g icing sugar
- ¼ tsp vanilla extract
- 1 tbsp milk

Place all the ingredients into the food processor and blend for 10–15 seconds.

**▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**Never immerse the motor unit or power cord and plug in water or any other liquid.**

**Never use harsh, abrasive or caustic cleaners to clean this appliance.**

**The blades have very sharp edges. Take care when handling or cleaning them.**

### Cleaning

- For ease of cleaning, we recommend that you clean the bottle, cap, food processor blade housing and food processor bowl as soon as you have finished using them.
- Clean the motor unit with a damp cloth only.
- Wash the blade assembly and food processor blade in warm, soapy water. Rinse and dry thoroughly. For stubborn food deposits stuck around the blade, carefully use a washing up brush.
- All components are dishwasher safe, except for the food processor blade housing (page 5 **8**).
- To clean the blade housing, half fill the food processor bowl with warm soapy water, then fit the food processor blade and blade housing to the bowl. Fit the food processor onto the motor unit as described in the section How to use the compact food processor. Press and hold the blend button on the motor unit for 10–20 seconds. Wipe the upper surface of the blade housing to remove excess water, and dry thoroughly.

### Quick cleaning method

1. Half fill a bottle with warm water and a drop or two of detergent then fit the blade assembly. Fit the blade/bottle onto the motor body as described in the section *Using your blender*.
2. Press and hold the blend button for 10-20 seconds.
3. Remove the bottle, unscrew the blade assembly and rinse them both under running water.

### Storing

Store your blender in its packing or in a clean, dry place. Ensure all parts are dismantled and keep the appliance out of the reach of children.

### Troubleshooting

For Troubleshooting and FAQs visit [www.breville.co.uk](http://www.breville.co.uk).

### After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at **0800 028 7154** or email: [BrevilleEurope@newellco.com](mailto:BrevilleEurope@newellco.com).

## Electrical safety

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

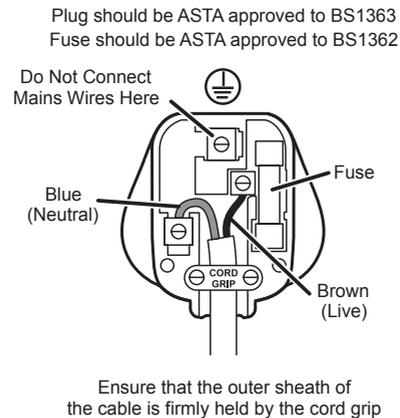
If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

**CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (⊕) OR COLOURED GREEN OR GREEN AND YELLOW.**

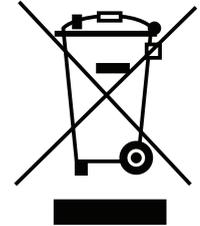


This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.



## Waste disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at [BrevilleEurope@newellco.com](mailto:BrevilleEurope@newellco.com) for further recycling and WEEE information.



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