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Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
AUCKLAND, NEW ZEALAND

☎ Customer Service: 09 271 3980

Fax 0800 288 513

Email Customer Service askus@breville.com.au

www.breville.com.au

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Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from
the one illustrated in this booklet.

Breville

Wizz Stainless™

Blends, purees and crushes ice in seconds



INSTRUCTIONS FOR USE
AND RECIPE BOOK

Model HB95

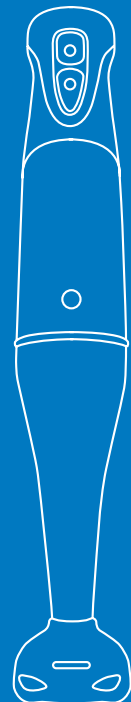
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Wizz Stainless

Congratulations

on your purchase of your new Breville Hand Blender



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville 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

- Do not immerse cord, plug or motor unit of hand blender in water or any other liquid.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.
- Always use the appliance on a dry, level surface.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in anyway, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- Do not place this appliance 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 outdoors.
- Do not use this hand blender for anything other than food or beverage preparation.
- Keep hands, knives and utensils away from moving blades.
- Make sure motor and blade have completely stopped then switch off and unplug from outlet before disassembling.
- Do not touch blade or blade guard unless the unit is disconnected from the electrical supply.
- Do not blend a dry, thick or heavy mixture for more than 40 seconds without turning the blender off and stirring the ingredients before continuing to blend.
- Do not process boiling liquids; let cool before placing into the jug.



DO NOT IMMERSE THE MOTOR UNIT IN WATER OR ANY OTHER LIQUID

THE PROCESSING BLADE IS EXTREMELY SHARP, HANDLE WITH CARE.

TO CRUSH ICE – PLACE 1 CUP OF ICE CUBES INTO THE STAINLESS STEEL JUG. USING HIGH SPEED PUSH THE CUTTING BLADES ONTO THE ICE AND PROCESS UNTIL A SNOWY TEXTURED IS ACHIEVED.

BREVILLE RECOMMENDS SAFETY FIRST cont'd

- Do not operate the blender continuously on heavy loads for more than 40 seconds.
- 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.

KNOW YOUR WIZZ STAINLESS

2 speed push button control

Stylish stainless steel exterior

Powerful 450 watt motor

Detachable stainless steel shaft for easy cleaning

High performance blade design crushes ice in seconds



700ml stainless steel mixing jug for blending and measuring



OPERATING YOUR WIZZ STAINLESS

BEFORE FIRST USE

Remove any packaging and promotional labels. Remove the blending shaft from the Wizz Stainless motor unit and wash in warm soapy water, then rinse and dry thoroughly making sure there are no remains of water that can run into the motor section.

TO REMOVE THE BLENDING SHAFT

Switch off appliance at the power outlet and unplug. Unscrew the shaft from the motor unit in a clockwise direction (Fig A).



TO ATTACH THE BLENDING SHAFT

Screw the shaft into the motor unit in an anti-clockwise direction. Ensure shaft is dry with no water left inside before reattaching.

1. Place foodstuffs to be processed into the stainless steel jug provided, a sufficiently large mixing bowl or saucepan. The mixing jug supplied should not be more than 1/2 full when mixing liquids or when making a puree of fruit and/or vegetables. For food preparation tips and recipes refer to pages 8-16.
2. Insert the plug into a 230/240V power outlet and turn the power on.
3. Dip the blade shaft as deeply possible into the stainless steel jug and depress either the High or Low speed control button to turn the blender on.
4. Work through the foodstuff with a gentle raising and lowering motion.
5. Switch off the motor before lifting the blender out of the mixing bowl or jug



NOTE!!

The Wizz Stainless has variable speed. To decrease speed press (L) and to increase speed press (H).



NOTE!!

The Wizz Stainless motor will only operate while the speed control switch remains depressed - this is safety feature.



THE PROCESSING BLADES ON THE HAND BLENDER SHAFT ARE EXTREMELY SHARP, HANDLE WITH CARE.

OPERATING YOUR WIZZ STAINLESS cont'd



NOTE!!

It is advisable to use the hand blender in short bursts, 'pulse' action. Do not use the hand blender continuously for more than 40 seconds, after which it should be allowed to cool down for 5 minutes.

RECOMMENDATIONS FOR THE WIZZ STAINLESS

- You will find the Wizz Stainless processes very fast, therefore it is easy to over process food. Remember to stop the Wizz Stainless and check food regularly.
- The stainless shaft on the Wizz Stainless allows for hot food to be processed directly in the saucepan. This makes blending soups and sauces very easy. For safety reasons remove saucepan away from the heat before processing.
- When pureeing and blending, cut food into uniform sizes, this will ensure smooth consistent results.
- Warm all liquids that are to be added to soups and purees, this will ensure even blending.
- Place the jug on a damp cloth or sponge during processing, this will keep the jug stable and prevent excessive movement.



If food becomes lodged in the blade guard, follow the safety instructions below.

1. Release the speed control, switch the power off at the power outlet and unplug the cord.
2. Use a spatula to carefully dislodge the food. Do not use fingers as the blades are sharp.
3. After the food has been removed, and blades are clear, plug the unit back into the power supply, switch the power on and continue processing.

SOUPS, SAUCES AND DRESSINGS

PUMPKIN AND KUMERA SOUP

Serves 4-6

2 tablespoons light olive oil
2 cloves garlic, crushed
2 large leeks, washed and thinly sliced
1.5 kg pumpkin, peeled and chopped
750g kumara, peeled and chopped
6 cups chicken stock
2 teaspoon ground cumin
Pepper, to taste
1 cup light sour cream

1. Using a large saucepan heat olive oil, sauté garlic and leeks until transparent and golden.
2. Add the next 4 ingredients, bring to the boil and then reduce to a simmer.
3. Simmer until vegetables have softened.
4. Remove from heat, cool slightly.
5. Place Wizz Stainless into saucepan and process until soup is smooth. Fold through remaining ingredients. Serve.

MEDITERRANEAN SOUP

Serves 4-6

2 tablespoons olive oil
2 large Spanish onions, chopped
2 eggplants (500g), chopped
5 zucchini, chopped
500g tomatoes, chopped
3 cloves garlic
3 red capsicum, seeded and chopped
2 green capsicum, seeded and chopped
1 tablespoon pesto paste
6 cups chicken stock
Pepper, to taste

1. Using a large saucepan heat olive oil, sauté onions until slightly golden.
2. Add remaining ingredients, bring to the boil and then reduce to a simmer.
3. Cover, simmer until tender.
4. Remove from heat.
5. Place Wizz Stainless in the saucepan and process until soup is smooth. Serve.

SOUPS, SAUCES AND DRESSINGS cont'd

CARROT AND ORANGE SOUP

Serves 4-6

2 tablespoons olive oil
2 onions, chopped
2 kg carrots, chopped
6 cups chicken stock
2 cups fresh orange juice
Pepper, to taste

1. Using a large saucepan heat oil, sauté onions until slightly golden.
2. Add remaining ingredients, bring to the boil and then reduce to a simmer until carrot has softened.
3. Remove from heat
4. Place Wizz Stainless into saucepan and process until soup is smooth. Serve.

ZUCCHINI AND POTATO SOUP

Serves 4-6

2 tablespoons olive oil
2 leeks, thinly sliced
500g washed potatoes, peeled and chopped
8 zucchinis, chopped
8 cups chicken stock
pepper, to taste
1 cup cream

1. Using a large saucepan heat oil, sauté leeks until they have softened.
2. Add the next 3 ingredients.
3. Bring to the boil and then reduce to a simmer.
4. Simmer until vegetables have softened.
5. Place Wizz Stainless in the saucepan and process until soup is smooth. Add cream to taste and then serve.

SWEET COCONUT AND SPINACH SOUP

Serves 4-6

2 tablespoons olive oil
2 cloves garlic, crushed
3 leeks, thinly sliced
1 tablespoon red curry paste
1 teaspoon ground cumin
800g English spinach, chopped
600ml chicken stock
200g kumara, peeled and chopped
3 Kaffir lime leaves/ or 1 teaspoon grated lime rind

1. In a large saucepan heat oil, saute the first 2 ingredients until lightly softened.
2. Add the next two ingredients, cook over a high heat for a further 1 minute, add remaining ingredients.
3. Bring to the boil, then reduce to a simmer.
4. Simmer until all vegetables have softened.
5. Remove from heat.
6. Place Wizz Stainless in the saucepan and process until soup is smooth. Serve.

SAUCES

BASIC BECHAMAL SAUCE

3 tablespoons butter
3 tablespoons plain flour
1¼ cups milk
pepper and salt, to taste

1. Melt butter in a small saucepan over medium heat.
2. Add flour and cook for a further minute stirring constantly.
3. Place the Wizz Stainless in the saucepan and gradually add milk, processing constantly until sauce boils and thickens. Lightly season with pepper.

Variations:

CHEESE SAUCE

1 cup grated cheddar cheese,
1 teaspoon english mustard

HERB SAUCE

3 Shallots, thinly sliced
3 tablespoons freshly chopped parsley
1 tablespoon finely snipped dill

SPICY TOMATO AND BACON PASTA SAUCE

Serves 4-6

15 Roma Italian Tomatoes
2 Spanish onions, chopped
parsley
3 tablespoons extra virgin olive oil
2 cloves garlic, crushed
6 rashers bacon, finely chopped and lightly fried
¼ cup sweet Thai chilli sauce
¼ cup balsamic vinegar
Freshly ground black pepper

1. Combine all ingredients in sufficiently large mixing container.
2. Process until smooth using Wizz Stainless.
3. Serve hot or cold over cooked pasta of your choice.

SAUCES cont'd

SMOKED SALMON AND DILL PASTA SAUCE

Serves 4-6

300g smoked salmon
2 tablespoons fresh dill
1 teaspoon grated lemon rind
300ml sour cream
1 tablespoon lemon juice
200g light cream cheese
2 teaspoons French mustard

1. Combine all ingredients in sufficiently large mixing container.
2. Process until smooth using Wizz Stainless.
3. Serve hot or cold over cooked pasta of your choice.

CITRUS AND CORIANDER DRESSING

¾ cup orange juice, freshly squeezed
2 tablespoons lime juice
3 tablespoons sweet Thai chilli sauce
2 tablespoons coriander leaves
2 tablespoons rice wine vinegar
2 tablespoons extra virgin olive oil

1. Place in sufficiently large mixing container and process until smooth using Wizz Stainless. Serve over salad.

TARTARE SAUCE

300ml egg mayonnaise
2 tablespoons lime juice
1 teaspoon grated lime rind
¼ cup chopped pickled gerkins
2 tablespoons freshly snipped chives
2 tablespoons capers, drained

1. Place in sufficiently large mixing container and process until smooth using Wizz Stainless.
2. Serve with seafood, fish or steak.

SPICY SATAY SAUCE

2 cups shelled peanut (500g)
3 tablespoons lemon juice
1 cup chicken stock
250ml coconut cream
¼ cup sweet Thai chilli sauce
¼ cup fruit chutney

- 1 tablespoon mussaman curry paste
1. Place in sufficiently large mixing container and process until smooth using Wizz Stainless.
 2. Serve with steak, chicken or lamb. Great for BBQ's.

TOMATO AND RED PEPPER DIP

2 tablespoons olive oil
4 roasted red capsicums, seeded and peeled
1 Spanish onion, chopped
3 cloves garlic, crushed
100g sundried tomatoes, drained
2 teaspoons sweet paprika
2 small red chillies

Place in sufficiently large mixing container and process until smooth using Wizz Stainless.

DRINKS

MILKSHAKES

- 1 cup chilled milk
- 2 scoops vanilla ice-cream
- ¼ teaspoon vanilla essence

1. Place all ingredients into the stainless steel mixing jug.
2. Process until smooth and frothy using the Wizz Stainless (approximately 30 seconds).

Variations:

CHOCOLATE

Add one teaspoon chocolate syrup or 1/2 teaspoon cocoa and 1/2 teaspoon malt.

STRAWBERRY

Add 5 fresh strawberries and 1 tablespoon strawberry syrup.

STRAWBERRY SMOOTHIE

- 5 fresh strawberries, washed and hulled
- 50g natural yogurt
- 1 scoop ice cream
- 1 cup chilled milk
- 1 tablespoon honey

1. Place all ingredients into the stainless steel mixing jug.
2. Process until smooth and frothy using the Wizz Stainless (approximately 30 seconds).



Strawberries can be substituted with any fruit.

GET UP AND GO BREAKFAST SHAKE

- ½ cup chilled milk
- ½ cup chilled fruit juice
- 1 egg
- 1 tablespoon honey

1. Place all ingredients into the stainless steel mixing jug.
2. Process until smooth and frothy using the Wizz Stainless (approximately 30 seconds).

ALCOHOLIC DRINKS

MARGARITA

- 30ml tequila
- 15ml fresh lime juice
- 30ml triple sec or Cointreau
- egg white (optional)
- 6 ice cubes

1. Place 6 ice cubes into the stainless steel mixing jug and process with the Stainless Wizz until the ice is crushed.
2. Place all other ingredients into a cocktail shaker and shake well.
3. Place crushed ice into a glass with a salt rim and pour over the liquid.
4. Garnish with a lime slice and serve.

BRANDY ALEXANDER

- 120ml brandy
- 120ml crème de cocoa
- 2 scoops ice cream
- ground nutmeg

1. Place all ingredients into the stainless steel mixing jug.
2. Process until smooth and frothy using the Wizz Stainless.
3. Serve in martini glasses dusted with nutmeg

SPLICE

- 30ml Midori
- 30ml Malibu
- 60ml pineapple juice
- 40ml cream
- 6 ice cubes

1. Place 6 ice cubes into the stainless steel jug and process with the Stainless Wizz until the ice is crushed.
2. Place all other ingredients into a cocktail shaker and shake well.
3. Place ice into a glass and pour over the liquid.
4. Garnish with a pineapple wedge and serve.

WATERMELON AND VODKA SLUSHIE

- 2 cups watermelon diced
- 30ml vodka
- 1 cup ice cubes

1. Place all ingredients into the stainless steel mixing jug.
2. Process until smooth and frothy using the Wizz Stainless.
3. Serve in parfait glasses with drizzle of fresh lime juice.

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