

*the Q*<sup>™</sup>

Instruction Book - BBL820



**Breville**<sup>®</sup>



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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 when using any electrical appliance and adhere to the following precautions.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

### READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and discard all packaging materials and stickers before first use.
- To avoid choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
- This appliance is for household use only. Do not use it in moving vehicles or boats, do not use it outdoors, and do not use it for anything other than its intended use. Misuse can cause injury.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children shall not play with this appliance.

- 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.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is level, clean and free of water and other substances. Please be aware that vibration during use may cause the appliance to move.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not allow the cord to hang over the edge of a countertop, or to become knotted.
- To avoid electric shock, do not immerse the cord, plug or motor base in water (or other liquids).
- Installation of a residual current device (a standard safety switch on your wall socket) is recommended to provide additional safety protection when using appliances. It is advisable that a safety switch (with a rated residual operating current not more than 30mA) be installed in the electrical circuit supplying the appliance. Contact your electrician for further professional advice.
- In order to avoid the possible hazard of the blender starting by itself due to inadvertent resetting of the overload protector on the motor, do not attach an external switching device (such as a timer) or connect the blender to a circuit that can regularly switch the blender on and off.
- Do not operate appliance with a damaged cord or plug, or after appliance malfunctions, or if dropped or damaged in any way. Stop use immediately and contact Breville by phone or email for replacement or repair.
- All maintenance (other than cleaning) is to be done by an authorised Breville Service Centre.

# SAFEGUARDS FOR YOUR BLENDER

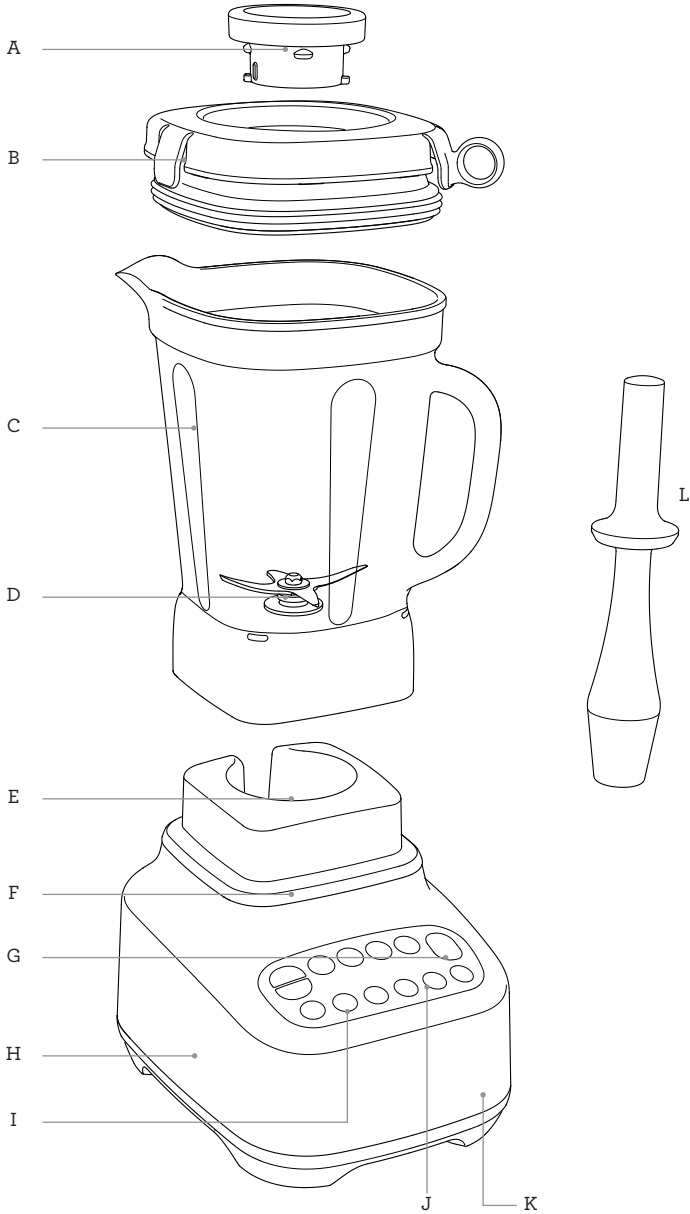
- Wash the blender jug with warm soapy water before first use.
- Use only the blender jug and lid that is supplied with this blender. The use of attachments, including canning jars or accessories not manufactured or specified by Breville may cause the risk of fire, electrical shock, or injury.
- Always ensure the blender is assembled properly before using. Lid must be firmly secured to the jug before operation to ensure internal contents do not escape, spray or overflow.
- Always ensure the appliance is properly assembled as per instruction before use. Using the appliance without being properly assembled may cause product malfunction, product damage or pose safety risk including personal injury.
- If the motor is straining under a heavy load, do not operate continuously for more than 10 seconds. Allow the motor to rest for 1 minute between uses on heavy loads. Note that none of the recipes in these instructions are considered a heavy load.
- Do not leave the blender unattended when in use.
- Flashing light indicates ready to operate. Avoid any contact with blades or moving parts.
- Keep hands, fingers, hair and clothing away from the blender during use. Always turn blender off and unplug at the wall before reaching inside.
- Be careful when handling the blender jug as the blades are very sharp. Be careful when emptying the jug and during cleaning. Mishandling of the blades may cause injury.
- Do not remove the jug from the motor base while blender is in use.
- The blender is intended for food or drinks preparation. Do not use for anything other than food or drinks. Do not operate without any ingredients in the blender jug.
- Never attempt to operate with damaged blades, or with utensils, or any foreign objects inside the blender jug.
- To reduce the risk of severe injury to persons or damage

- to the blender, keep hands and utensils out of the jug while blending. The scraper and frozen dessert tamper provided can be used, provided the main lid is in place.
- Be careful if hot liquid is poured into the blender, as it can be ejected out of the jug due to sudden steaming.
  - When blending hot liquids ensure inner measuring cap is in place. Cap will protect from splashing of hot liquids during blending and includes vents designed to relieve pressure and avoid steam build up.
  - Be careful removing the lid after blending hot liquids, as steam traps can form in the liquid and be ejected out of the jug.
  - Do not put the blender jug in extremes of heat or cold, for example placing a cold jug into hot water, or vice versa.
  - Before moving the blender, cleaning or putting it away for storage, always turn blender off and unplug at the wall.
- Strictly observe the reduced capacity limit for blending hot ingredients. Failing to follow this instruction may cause personal injury by hot liquid burn.
  - Never blend hot ingredient/liquid using the vacuum blending feature. (Vacuum blending is an optional feature achieved through using the Breville vacuum pump supplied separately.)
  - Never use attachments or accessories that are not supplied with this product or authorised by Breville to be used on this product. Failing to follow this instruction may cause product malfunction, product damage or even pose safety risk.
  - For optional accessories authorised by Breville to be used on this product, please read all instructions supplied with the accessory in conjunction with the instructions contained in this booklet.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**



# Components



- A. **Inner measuring cup**  
Removable for quick addition of ingredients.
- B. **High performance lid**  
Withstands high velocity tasks, and is designed to vent steam and prevent splatter.
- C. **2.0 Litre BPA-Free\* jug**  
Impact resistant, shatter proof and dishwasher safe.
- D. **Extra-wide, heavy duty blade and bowl system**  
Designed with 4 powerful stainless steel blades contoured to the base of the jug for maximum cutting power and processing results including liquid-free processing.
- E. **Heavy duty metal coupling**  
For durable and long lasting performance under demanding conditions.
- F. **Heavy duty motor**  
High velocity power combined with high torque for outstanding results.
- G. **LCD indicator with timer**  
Counts down for pre-programmed settings, and counts up for speed dial settings.
- H. **Durable base**
- I. **4 preset programs**  
Optimise the blender's capabilities for crushing ice, smoothies, green smoothies and soups.
- J. **5 speed settings**  
Wide speed range for convenient speed selection.
- K. **Overload protection**  
Resettable thermal fuse for motor protection.

## ACCESSORIES

### L. Tamper

Helps make frozen desserts, nut butters and dips by pushing thick foods directly into the blades. Always use tamper with the blender lid on (inner cap removed).

## COPOLYESTER MATERIAL

This blender jug is made with copolyester, which is a tough, BPA-free polymer used to make housewares products that can stand up to extreme use and repeated dishwasher cleaning. Products made from copolyester are impact resistant and shatter resistant and stay clear and durable even after hundreds of cycles in the dishwasher.

## BREVILLE ASSIST™ PLUG

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

\*Breville makes its BPA Free claim for this product based on independent laboratory testing performed for all the food contact plastic materials of the product per EU Commission Regulation No 10/2011. BPA Free Material is used in all parts that come into contact with food.



## Functions



### GETTING STARTED

#### Ready mode

Press ON | OFF button to power the unit to READY mode.

#### Sleep

After 2 minutes of inactivity, LCD powers off, and the ON | OFF button flashes red.

After 5 minutes of inactivity, the blender turns power OFF. Press the ON | OFF button to reactivate the blender.

#### CANCEL

The CANCEL function stops the pre-set program or selected speed setting and sets the time to 0.

#### Speed Control Selection

There are 5 electronic speed buttons from MIX through to MILL.

MIX combines more delicate foods with a folding motion, and is good for combining wet and dry ingredients.

MILL is the fastest setting and is ideal for breaking down ingredients to mill grain to flour, make nut milk and other finely blended mixtures.

Select the required speed (1 to 5) by pressing the corresponding speed button.

#### WARNING

Never blend boiling hot liquids. Allow temperature of ingredients to cool down to room temperature before placing into blender jug.



## PRESET PROGRAMS

### PULSE | ICE CRUSH

A program of continuous pulsing designed to chop food into an even consistency or crush ice cubes.

### SMOOTHIE

For dairy-based smoothies. A combination of speeds and pulses designed to combine and aerate ingredients into a smooth and creamy texture.

### GREEN SMOOTHIE

For blending whole fruits/vegetables into a smooth beverage. A combination of high speed profiles breaks down tough fibres into very fine particles. Use the tamper if ingredients become wedged.

### SOUP

This program is exclusively for creating a Cold to Hot Soup—turning whole ingredients at ambient temperature into a smooth, hot soup. Primarily a high speed program, the program will finish with a slow stir to remove steam bubbles.



#### NOTE

Raw foods such as meats and seafood need to be cooked prior to using the SOUP program.



#### WARNING

Do not add hot ingredients when using the SOUP program.

If the blender is running and you press a different preset button, it will switch to that program without stopping. If a program is running and you press the same program button again, it will pause that program and timer. To resume press the same program button again.

### CLEAN

Use to remove most of the ingredients off the blender walls and blades. Add 4 cups of warm soapy water to the blender jug and press the CLEAN button. For harder to clean, sticky or thick ingredients, add ½ teaspoon of liquid dish detergent for extra cleaning power. For best results, clean the blender jug this way immediately after use.



## Tips

- The inner measuring cap can be removed and oils/liquids or other ingredients added during blending. Extreme care must be taken as depending on the mixture and speeds of operation, splashes can eject from the Lid. It is not suggested to remove the inner measuring cap when blending hot liquids.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- Run the blender only for the appropriate amount of time required - do not over blend ingredients.
- Use the PULSE | ICE CRUSH button when food is too thick or coarse to circulate within the blender jug.
- The tamper accessory can be used during blending by removing the inner measuring cap. Always make sure the main lid stays firmly in place.
- Ingredients may stick to the sides of the blender jug. To push food back onto the blades with the main lid on (inner cap removed), use the tamper provided to scrape down the sides of the jug, and continue blending.
- If any moisture or liquid spills on top of the motor base during blending, turn the blender off and unplug from the outlet. Remove the blender jug, and wipe motor base immediately with a dry cloth or paper towel.
- The optimum amount of ice cubes that the blender can process in the jug is 250g (approximately 1 standard ice tray).
- 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.
- Dates and other dried fruits may vary in hardness and moisture content. If adding dried fruits to smoothies, use the tamper for the first 15-20 seconds of the SMOOTHIE or GREEN SMOOTHIE setting.
- To make nut milks, add 1-2 cups of raw or soaked/drained nuts. Add 3-4 cups of purified water, and process on MILL for 1 minute. Strain through a nut milk bag (or muslin / cheesecloth) over a large bowl or jug. Close bag and squeeze the pulp in the bag to extract as much milk as you can.
- To soak or not to soak nuts? This is a personal preference and you can make nut milks with unsoaked or soaked almonds. Almonds are a great source of protein however they contain a naturally occurring compound that may prevent our enzymes from digesting the nuts effectively. Try soaking nuts overnight to help break down the compound. Always rinse and drain soaked nuts before use.
- Roasting nuts to make nut butter allows their natural oils to be released during blending, and enriches the flavour. Some nuts, such as almonds and hazelnuts, have a lower oil content. Add rice bran, macadamia or coconut oil when blending, if needed.
- Freshly milled whole grain flour does not keep as long as commercial flours. This is because the inner layers of the grain contain rich oils, which can become rancid over time with exposure to heat and moisture. Always store your flour in an airtight container in a cool, dry place. Flour can be stored in the refrigerator or freezer in warm/humid climates.
- Corn, soy beans and some other dried legumes and grains vary in their moisture content, and may not circulate properly during milling. Use the scraper spatula or tamper during milling to assist with circulation.
- To remove any food that cannot easily be scraped out from under the blades, replace lid and turn blender back on high speed for 4-5 seconds to spin foods out from under blades.



# Blending Chart

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Grains & seeds	Mill into flour. Use in bread, pizza doughs, cakes, muffins and flour batters.	250g-420g 1-2 cups	MILL speed	20-30 seconds
Dried legumes & corn e.g. soy beans, chickpeas, popping corn	Mill into flour. Use in combination with plain or self-raising flour for breads, cakes, muffins, pancakes.	250g-420g 1-2 cups	MILL speed	20-30 seconds
Spices	To make ground spices. Use whole spices except for cinnamon quills that need to be broken half. Store in airtight containers.	minimum ¼ cup  8-16 cinnamon sticks	MILL speed	20-30 seconds
Raw nuts	To make nut meal. Use in cakes, biscuits and muffins.	100g-400g ½-2 cups	MILL speed	8-15 seconds
Roasted nuts	To make nut butters and spreads.	100g-400g ½-2 cups	BLEND speed, use tamper	20-30 seconds
White sugar	Mill to make pure icing sugar or powdered sugar.	100g-200g 1-2 cups	MILL speed	15-30 seconds

## Dry milling

Please note that milling hard ingredients like spices, nuts, sugar, coffee, grains, etc will cause scratching and clouding to the inside surfaces of the jug.

This is a cosmetic result from milling these kinds of ingredients, and does not affect the performance of the jug.

Avoid over-processing spices though. Essential oils found in spices when combined with heat can damage the jug surface



FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Biscuits/cookies	Break biscuits/cookies in half. Blend to form crumbs. Use for cheesecake crusts.	250g	PULSE   ICE CRUSH	20-30 seconds
Bread crumbs	Remove crusts. Cut bread into 2½ cm cubes. Use in crumb coatings, stuffings or in meatballs and meat patties.	120g-400g (up to 5 slices)	MIX speed	20-30 seconds
Mayonnaise	Mix the egg yolk, mustard and vinegar or lemon juice. Add oil slowly through the lid. Use for dressing.	Up to 4 egg yolks and 2 cups of oil.	MIX speed	1 min 30 seconds
Hard cheeses (like Parmesan and Pecorino)	Cut into 3cm cubes. Use in creamy sauces, pasta dishes.	Maximum 250g	CHOP speed	15-25 seconds
Cream	Whip cream to firm peaks. Add sugar or vanilla before blending, if desired.	300-600mL	CHOP speed	25-60 seconds
Raw vegetables	Peel and cut into 2cm cubes. Finely chopped. Use for stuffing, filling, bolognese, stews and casseroles.	200g	CHOP speed	4-6 seconds
Coconut Mixture	Sliced coconuts. Size: not more than 25mm Use: drinks	500 + water 1100	MILL Speed	10 seconds
Blended Soups	Cool to room temperature	700ml	SOUP speed	30 seconds



Smoothie	Milk, chopped fresh fruits, yoghurt, ice cream	Maximum 400ml	SMOOTHIE	30 seconds
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This blending chart should be used as a guide only.



## Troubleshooting

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### Motor doesn't start or blade doesn't rotate

- Check the blender jug and lid are securely in place.
- Check that the power plug is properly inserted into the power outlet.
- Check the ON | OFF button and selected function button is illuminated.

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### Food is unevenly chopped

- Use the Tamper when blending to help move the ingredients around.
- Reduce the speed so the blades have more chance of grabbing the food
- 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.

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### Food is chopped too fine or is watery

- Try blending for shorter period of time or slower speeds.
- Use the ICE CRUSH | PULSE function for better control.

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### Food sticks to blade and jug

- The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.

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### Food stuck under blades

- To remove any food that cannot easily be scraped out from under the blades, replace lid and turn blender back on high speed for 4-5 seconds to spin foods out from under blades.

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### Blender overloaded

- This blender has a motor protection feature to protect against over heating and/or over current use. When activated OVERLOAD PROTECTION will flash on the LCD and the blender will be inoperable.
  - If activated, turn the blender off by pressing the ON | OFF button on the control panel, switch of at the wall and unplug the blender. Wait a few minutes then re-plug and power ON the blender.
  - If OVERLOAD PROTECTION is still flashing, repeat and leave the blender to cool down for at least 20-30 minutes. Once OVERLOAD PROTECTION has disappeared from the screen the blender is ready to be used again.
  - We recommend blending in smaller batches, or cutting ingredients into smaller pieces.
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## Care & Cleaning

### Jug and Lid

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

- Rinse most of the ingredients off the jug and lid.
- Add 1L of warm water and 1-2 drops of detergent and press the CLEAN button.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.



### WARNING

Oils in citrus rind can damage the material of your jug if being exposed to it for a longer period. Always clean your blender jug and personal blender cup immediately after processing citrus rind.

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

### Dishwasher

The blender jug, tamper and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the tamper should be on the top shelf only.

### Stubborn food stains and odours

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

### 2 Litre jug

To remove, clean the jug and lid using the CLEAN instructions. Add 2 tablespoons bicarbonate of soda and ½ cup (125mL) vinegar into jug and let the mixture froth for 1 minute. Scrub the jug and lid with the mixture using a soft dishwashing brush. Add 2 cups warm water and allow to stand for 5 minutes. Attach jug to blender base. Secure lid and then press the CLEAN button. Thoroughly rinse the jug, and allow to air dry. Store jug and lid with the lid off to allow air to circulate.

### Dry milling

Milling hard ingredients like spices, nuts, sugar, coffee, grains, etc will cause scratching and clouding to the inside surfaces of the jug.

Some spices and herbs release aromatic oils that may discolour the jug or leave an aroma.

These are cosmetic results from milling these kinds of ingredients, and does not affect the performance of the jug.

### Storage

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.



Notes

# Breville Customer Service Centre

## **Australian Customers**

**Phone:** 1300 139 798

**Web:** [www.breville.com](http://www.breville.com)

## **New Zealand Customers**

**Phone:** 0800 273 845

**Web:** [www.breville.com](http://www.breville.com)

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Master Every Moment™

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