

**Breville**

# Wizz Mix

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**INSTRUCTIONS FOR USE  
AND RECIPE BOOK**

Model EM3

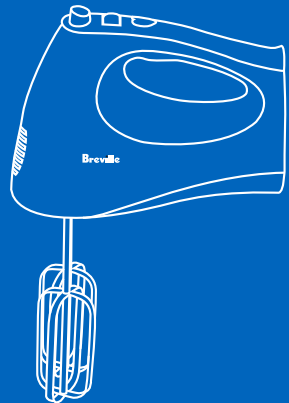
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Wizz Mix

# Congratulations

on your purchase of your new Breville Wizz Mix



## 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

- To protect against electric shock do not immerse cord, plug or mixer body in water or any other liquid.
- Handle your mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation.
- Ensure the motor and beaters have completely stopped before setting the unit down on the benchtop or disassembling.
- Do not place hands in the mixing bowl unless the unit is disconnected from the power outlet. Disconnect the mixer from the power outlet before removing beaters.
- Use only the beaters supplied with this mixer.
- Always remove the beaters from the mixer before cleaning.
- Always switch the appliance off and then switch off at the power outlet before unplugging the appliance after use and before attempting to move the appliance, before putting on or taking off parts and before cleaning.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- 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.
- 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 purpose. Do not use outdoors.

# KNOW YOUR BREVILLE WIZZ MIX

Mixer motor body

Turbo button for extra burst of power

5 speed selector switch plus Pulse

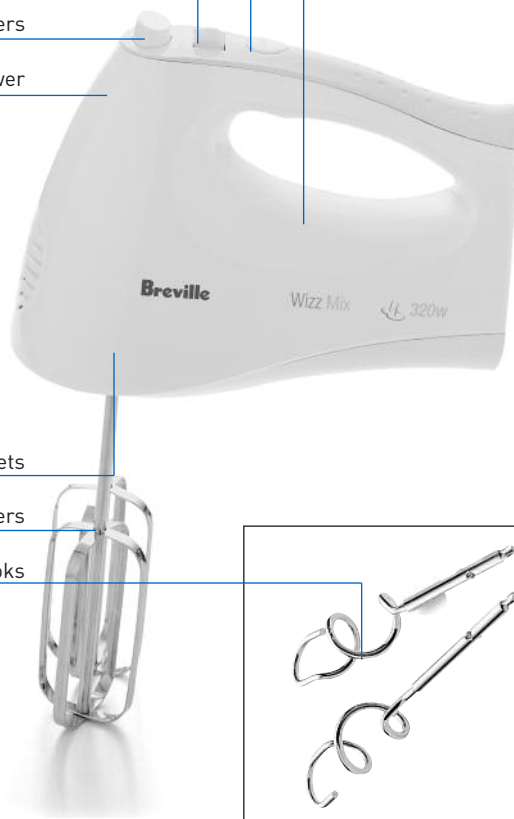
Eject button for release of beaters

320 watts of power

Beater sockets

Steel mixing beaters

Steel dough hooks



# ASSEMBLY AND OPERATION OF YOUR BREVILLE WIZZ MIX

## ATTACHING THE BEATERS

1. Insert each beater shaft into the left and right beater sockets underneath the mixer body (see Figure 1).



2. Insert the beaters by pushing the shaft of the socket, turning slightly if required until they lock into place.
3. Ensure that the speed selector switch is set to the 'OFF' (0) position. Select a mixing bowl large enough to accommodate the beaters, as a bowl that is too small will damage the beaters.
4. Add ingredients to the mixing bowl as per the recipe or your requirements.
5. Plug the cord into a 230/240v power outlet and turn power 'ON'.

6. Place the beaters into the ingredients inside the mixing bowl. To commence mixing, move the speed selector switch to the right to the required speed. Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task. The speed setting can be adjusted during operation by moving the switch from left to right.
7. Move the mixer in a slight circular action during mixing to allow the beaters to efficiently mix the ingredients. Stop the mixer now and then, using a plastic spatula, scrape down the sides of the mixing bowl, then continue mixing.



**Always turn the Wizz Mix off if you need to scrape down the bowl during use.**



**ENSURE THE MIXER IS SWITCHED OFF AND UNPLUGGED FROM THE POWER OUTLET BEFORE ATTACHING THE BEATERS TO THE MIXER.**



**AVOID CONTACT WITH BEATERS DURING OPERATION. KEEP HANDS, HAIR, CLOTHING, SPATULAS AND OTHER UTENSILS AWAY FROM THE BEATERS TO PREVENT INJURY OR DAMAGE TO THE WIZZ MIX.**

## ASSEMBLY AND OPERATION cont'd



**NOTE!!**

**Avoid allowing the beaters to hit against the side of the mixing bowl while the mixer is operating as this will result in damage to the beaters.**

8. When mixing is complete move the speed selector switch back to the 'OFF' (0) position. Turn the power off at the power outlet and unplug cord.
9. Remove the beaters by pressing the eject button while grasping the beater shafts. The beaters will be released automatically. DO NOT try to pull the beaters out of the sockets.

### TURBO BOOST FUNCTION

Pressing the Turbo Boost button while mixing provides an extra burst of power, overriding the speed setting being used. Press the Turbo Boost button and hold it down for no more than 30 seconds to avoid overheating. After the Turbo Boost has been used, always turn the mixer off and allow it to cool down for a few minutes before using again.

## CARE AND CLEANING

### BEFORE FIRST USE

Before using your Breville Wizz Mix for the first time, wash the beaters in warm soapy water with a soft cloth. Rinse and dry thoroughly. They may be washed in a dishwasher.



**NOTE!!**

**When first using your Wizz Mix, you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.**



**NOTE!!**

**Do not use abrasive scouring pads or cleaners when cleaning the beaters as these may scratch the beater surface. Also ensure that the beaters are not soaked in water for extended periods of time ie. For several hours or overnight, as this may damage the metal finish.**

### CLEANING AFTER USE

1. Always ensure that the speed selector switch is in the 'OFF' (0) position and that the power is turned off at the power outlet. Then remove the plug from the power outlet.
2. Press the eject button and remove the beaters.
3. Use a rubber spatula to clean off the beaters. Then wash the beaters in warm soapy water with a soft cloth. Rinse and dry thoroughly. They may also be washed in a dishwasher. Do not allow the beaters to soak in water for an extended period of time, as this may lead to the metal finish being damaged.

4. Wipe the mixer body with a damp cloth and dry. Polish with a soft dry cloth.
5. Wipe any excess food particles from the power cord.

### STORAGE

Always unplug the Wizz Mix from the power outlet before storage. Wrap the power cord around the mixer body. Rest the mixer body on its heel. Safely store the beaters where they won't be damaged.

The packing carton supplied with this product is an ideal storage box.



**NEVER IMMERSE THE MIXER, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**



# MIXING GUIDE

## MEASURING UP

### Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used. Tare (zero) the scales with the container in position then spoon ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millilitres; therefore greater accuracy is obtained by weighing.

### Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed.

Level top of cup with knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula.

## DO NOT USE TABLEWARE SPOONS OR CUPS.

### Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring cup. Place jug on a flat surface, check for accuracy at eye level.



**ALWAYS USE A STANDARD METRIC LIQUID MEASURING JUG.**

<b>SPEED SETTING</b>	<b>MIXING TASK</b>	<b>FOR</b>
1	Folding in / Light blending	Scones, pastry, quick tea cakes, bread dough
2	Folding in / Light blending	Biscuit dough
3	Light Mixing	Sauces, puddings, custards, Icings, packet mixes
4	Creaming / Beating	Butter and sugar, cream cheese, heavy batters
5	Whipping / Aerating	Beating cream, egg whites / meringues, marshmallow

## EGGS

### SOUFFLE FRENCH OMELETTE WITH HAM & HERBED CHEESE

Serves 4

- 2 tablespoons butter
- 120g sliced ham, thinly sliced
- 2 tablespoons finely snipped chives
- 1 tablespoon chopped parsley
- 1 medium tomato
- 4 eggs, separated
- 2 tablespoons milk
- 1 teaspoon mild English mustard
- ¼ teaspoon salt
- ½ cup grated tasty cheese

1. Melt butter in frypan on medium heat.
2. Saute the ham, chives, parsley and tomato for 2 minutes. Remove and put aside.
3. Combine egg yolks, milk, mustard and salt in small bowl.
4. Beat egg yolk mixture on speed 2 until combined.
5. Separately beat egg whites on speed 5 until soft peaks form and whites are light and fluffy.
6. Fold egg whites through combined egg yolk mixture; lightly heat frypan to a medium heat.
7. Pour egg mixture evenly into frypan and cook until omelette puffs up and base of omelette is golden and crisp.
8. Sprinkle with sauteed filling. Turn omelette in half and sprinkle with grated cheese.

Slice into four large slices and serve with salad.

### FLUFFY SMOKED SALMON CREAMED EGGS

Serves 2

- 4 eggs
- ½ cup thickened cream
- freshly ground black pepper
- 2 tablespoons butter
- 150g smoked salmon, roughly chopped
- 2 tablespoons finely snipped chives

1. Place eggs and cream into a small bowl, beat on speed 2 until light and fluffy. Season with pepper.
2. Melt butter in frypan. Pour eggs into hot pan, stir until mixture has thickened slightly.
3. Stir through chopped salmon; cover with lid until eggs are firm, light and fluffy. Sprinkle with chives and serve.

## BATTERS

### SPICY PIKELETS

Makes 12

- 1 cup plain flour
- 2 teaspoons baking powder
- ¼ tablespoon brown sugar
- 1 teaspoon ground ginger
- ½ teaspoon cinnamon
- ¼ teaspoon mixed spices
- 2 eggs, lightly beaten
- 1 tablespoon honey
- 1 cup milk
- 45g butter, melted

1. Sift flour, baking powder, sugar and spices into a mixing bowl.
2. Turn mixer onto speed 2; gradually add eggs, honey, milk and butter.
3. Beat on speed 3 until a creamy consistency is formed or ingredients are smooth.
4. Allow mixture to stand for 5 minutes.
5. Drop 6 level tablespoons of mixture about 4cm apart in a greased frying pan.
6. Cook on a medium heat until golden and bubbles appear in pikelets, turn and cook until golden.

Serve with remaining butter.

### CREPES

Makes 10 – 12

- 1 ½ cups plain flour
- pinch salt
- 1 teaspoon vanilla essence
- 3 eggs, lightly beaten
- 1 ¼ cups milk
- 2 tablespoons butter, melted
- 1 tablespoon oil (greasing)

1. Sift flour and salt into a mixing bowl.
2. Gradually add combined eggs, milk and butter on speed 1.
3. Increase speed to 2. Beat well until smooth and free of lumps.
4. Lightly grease crepe pan. Heat pan over a moderate heat.
5. Pour sufficient batter into pan to cover evenly, but not too thick.
6. Crepes cook quickly; overcooking causes crepes to toughen.
7. Toss and cook until golden.

Serve with lemon juice and castor/icing sugar.

## BATTERS cont'd

### WAFFLES

Makes approximately 10 waffles

3 eggs, separated

1 ½ cups milk

2 ¼ cups plain flour, sifted

2 ¼ teaspoons baking powder

1 cup castor sugar

90g butter, melted

1. Beat egg yolks and milk lightly on speed 1 until well combined.
2. Add sifted dry ingredients, beat until smooth.
3. Add melted butter. Beat until well combined.
4. Beat egg whites in small mixing bowl until light and fluffy on speed 5.
5. Fold through lightly into prepared batter until well combined.
6. Spoon ½ cup of batter into the centre of a preheated waffle maker.
7. Close waffle lid and cook until golden brown.
8. Cooking time approximately 4 minutes.

### PANCAKES

Makes approximately 8-10 pancakes

1 cup plain flour

pinch salt

1 egg

1 ¼ cups milk

2 tablespoons butter, softened

1. Combine all flour, salt, egg and milk in a mixing bowl, beat on speed 2 until well combined and smooth.
2. Heat frying pan, lightly grease, and pour a small quantity of batter into frying pan to cover base of pan.
3. Cook until bubbles come to the surface and break.
4. Carefully turn the pancake and cook until golden brown.
5. Remove from pan. Continue with remaining batter until all the batter is used.

Serve with fruit and ice cream.

## SCONES

### PLAIN SCONES

30g butter  
2 cups self-raising flour  
1 cup/250ml skim milk  
pinch salt

1. Cream butter until soft on speed 1.
2. Add half the flour and mix well on speed 2.
3. Add remainder of flour, salt and gradually add milk.
4. Mix to form soft dough on speed 2. Do not overmix.
5. Raise and lower beaters as you mix to assist in combining the mixture.
6. Turn onto a lightly floured board and knead lightly.
7. Cut into a desired shape and place onto a lightly greased oven tray.
8. Bake in a moderately hot oven 200c for 10 – 15 minutes or until golden.

### PUMPKIN SCONES

60g butter  
2 tablespoons sugar  
1 egg, lightly beaten  
1 cup/250g mashed, cooked pumpkin,  
well drained  
¼ milk  
2 cups self-raising flour  
pinch salt  
1 teaspoon cinnamon

1. Cream butter until soft of speed 1.
2. Increase speed to 3 and add sugar and egg until well combined, light and fluffy.
3. Add pumpkin, reduce to speed 2, add milk, flour and spices alternatively.
4. Do not overmix.
5. Remove mixture and turn onto a lightly floured board.
6. Knead lightly, roll out and cut to required size.
7. Place onto a greased oven tray and bake in a hot oven for 15 minutes or until golden and crisp.

## SCONES cont'd

### WHOLEMEAL SCONES

50g butter  
2 tablespoons honey  
1 ½ cups plain self-raising flour  
1 ½ cups wholemeal self-raising flour  
½ teaspoon mixed spice  
1 teaspoon cinnamon  
¾ cup milk  
milk for glazing

1. Cream butter and honey on speed 2.
2. Add flour, spices and milk gradually to form a soft dough.
3. Remove mixture and place onto a lightly floured surface, knead lightly.
4. Shape into four rounds and with a floured knife; cut a cross marking over the top of individual rolls.
5. Brush with a little milk.
6. Bake for 20 minutes on a lightly greased oven slide or until golden brown.

### CHEESE AND BACON SCONES

40g butter  
2 cups self-raising flour, sifted  
1 cup skim milk  
3 tablespoons low salt packed French Onion soup  
3 rashers bacon, rind removed and finely diced  
¾ cup finely grated cheddar cheese

1. Cream butter on speed 2, add flour and soup mixture, until it resembles fresh breadcrumbs.
2. Add milk and mix on speed 1, to form a soft pliable dough.
3. Remove and turn onto a floured board, using self-raising flour. Knead lightly. Press or roll out to form a 20cm round.
4. Place on a greased baking tray. Mark into 8 equal portions.
5. Sprinkle evenly with bacon and cheese.
6. Bake for 10-15 minutes or until golden brown.

## TEA CAKES

### FRUITY TEA CAKES

1 cup mixed fruit medley  
¾ cup light brown sugar, lightly packed  
2 tablespoons butter  
1 cup boiling water  
2 eggs  
2 ¼ cups self-raising flour  
1 teaspoon cinnamon  
½ teaspoon mixed spice  
icing sugar, for dusting

1. In a mixing bowl, combine the fruit, sugar, butter and water on speed 1, mix well, cool slightly.
2. Gradually add eggs, flour and spice into fruit mixture until well combined, using speed 3.
3. Spread the mixture into a greased and lightly floured 20cm loaf pan.
4. Bake in a moderate oven 180°C for 45 minutes or until golden brown.
5. Cool in tin for 5 minutes, turn out and cool on rack.
6. Dust lightly with icing sugar.

### SPEEDY BANANA LOAF

125g butter, melted  
½ cup sugar  
2 eggs  
2 bananas, peeled and mashed  
1 teaspoon vanilla essence  
1 ½ cups self-raising flour  
1 teaspoon grated lemon rind  
½ cup milk

1. Cream butter and sugar in a mixing bowl, until creamy and fluffy, on speed 4.
2. Add eggs gradually and mashed bananas.
3. Add alternatively the milk, flour and lemon juice.
4. Beat on speed 3 for 5 minutes.
5. Pour into a lightly greased 23cm loaf pan.
6. Bake in moderate oven 180°C for 25-30 minutes or until golden brown. Cool in pan for 5 minutes before removing from pan.
7. Place onto wire rack to cool.

## TEA CAKES cont'd

### APPLE AND CINNAMON TEACAKE

- 180g butter
  - ½ cup light brown sugar
  - 2 teaspoons grated lemon rind
  - 4 eggs
  - 1 ¼ cups self-raising flour
  - 1 teaspoon cinnamon
  - ½ cup milk
  - 2 apples, peeled, cored and sliced
  - 2 tablespoons sugar
  - 2 teaspoons cinnamon
1. Cream butter and sugar on speed 4 until light and fluffy, beat in rind.
  2. Gradually add eggs one at a time, beating well after each addition.
  3. Fold through flour and cinnamon alternatively with milk.
  4. Lightly grease a 20cm spring form pan.
  5. Mix sugar and cinnamon together.
  6. Arrange ½ the apple slices on the base of the pan, sprinkle with sugar mix.
  7. Pour over ½ the prepared cake mixture; arrange remaining apple over the top of cake mixture.
  8. Cover with remaining cake mixture and bake for 60 minutes in a moderate oven 180c until firm and golden.

Serve sliced warm.

### BASIC WHITE BREAD

- 230ml water
  - 1 tablespoon sunflower oil
  - 1 teaspoon salt
  - 1 tablespoon sugar
  - 350g / 2 ½ cups bread flour
  - 1 teaspoon bread improver
  - 1 tablespoon milk powder
  - 1 ¼ teaspoons Tandaco yeast
1. Place the water, oil, and then all the dry ingredients into a mixing bowl.
  2. Using the dough hooks start to mix the dough using speed 1, mix for 1 minute.
  3. Remove the dough and place onto a floured surface to knead.
  4. Place the dough into a lightly greased bowl, cover with plastic wrap and place in a warm position until the dough has doubled in size.
  5. Remove the dough and knead to de-gas the dough, place into a lightly greased 23cm (12cm loaf pan).
  6. Place the pan into a warm position until the dough has doubled in size.
  7. Bake in a moderately hot oven for 25-30 minutes.



**NOTE!!**

If the dough is too dry add an extra 1-2 teaspoons water, if too sticky add an extra 1-2 tablespoons of flour.



## CAKES

### BASIC BUTTER CAKE

125g butter, softened  
¾ cup castor sugar  
½ teaspoon vanilla essence  
2 eggs  
2 cups self-raising flour  
½ cup milk  
1 quantity vanilla icing

1. Cream butter and sugar until light and fluffy on speed 4.
2. Add vanilla then gradually add eggs one at a time, beating well after each addition until well combined.
3. Lightly fold flour and milk alternatively into prepared mixture to form a smooth consistency.
4. Spoon mixture into a well greased 23cm loaf pan.
5. Bake in a moderate oven 180c for 45 minutes until golden brown.
6. Turn onto a wire rack to cool.

#### VANILLA ICING

15g butter, softened  
1 cup icing sugar  
1 teaspoon vanilla essence  
1-2 tablespoons warm milk

1. Combine butter, icing sugar, vanilla and milk in a small mixing bowl.
2. Beat on speed 2 until well combined and smooth.
3. Use as required.

### CHOCOLATE SPONGE

4 eggs, separated  
¾ cup castor sugar  
1 cup self-raising flour, sifted  
50g melted chocolate  
3 tablespoons water

#### FILLING

300ml thickened cream  
½ teaspoon cocoa  
2 teaspoons honey

1. Place egg whites in small mixing bowl, beat until soft peaks for on speed 5.
2. Gradually add sugar and beat until thick and glossy.
3. Add egg yolks and beat well, fold in flour, alternatively with chocolate and water.
4. Divide mixture, pour evenly into two greased and lightly flour dusted 20cm sandwich pans.
5. Bake in a moderate oven 180c for 12 minutes or until sponge springs back when touched.
6. Cover wire rack with grease proof paper and remove cake from tins.
7. Place onto wire racks to cool.
8. In a small bowl, whip cream, cocoa and honey on speed 3 until soft peaks form and cream is of a spreadable consistency. Decorate as desired.

# NOTES

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# NOTES

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