

the Boss™

Instruction Book - BBL915



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 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.
- 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**

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.
- 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.

- Never blend boiling hot liquids. Allow temperature to drop before putting into the jug for blending.
- 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.

SPECIFICATION

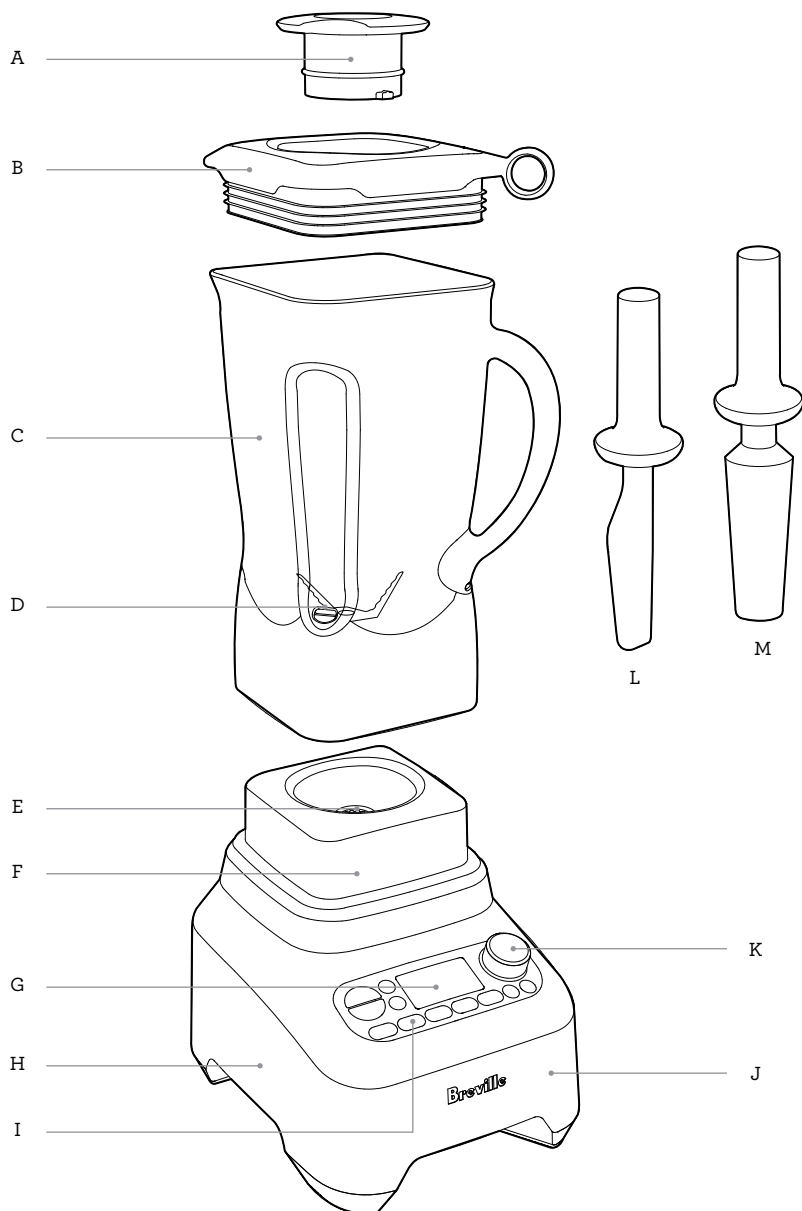
Power Consumption	220-240V ~ 50Hz
Output	2200W
Outside Dimensions	460mm (H) 190mm (W) 240mm (D)
Net Weight	Approx. 6.0kg

These specifications may change without notice.

SAVE THESE INSTRUCTIONS



Components



- A. Inner measuring cup**
Remove to add ingredients while blending.
- B. High performance lid**
Withstands high velocity tasks, and is designed to vent steam and prevent splatter.
- C. 2.0 Litre BPA-free Tritan™ jug**
Impact resistant, shatter proof and dishwasher safe.
- D. ProKinetix® extra-wide, heavy duty blade and bowl system**
Designed with 3 powerful stainless steel blades contoured to the base of the jug for maximum cutting power and processing results including liquid-free processing. The wide blades create the Kinetix® motion, and eliminate food traps.
- E. Heavy duty metal coupling**
For durable and long lasting performance under demanding conditions.
- F. Heavy duty 2200W motor**
High velocity power combined with high torque for outstanding results.
- G. LCD timer**
Counts down for pre-programmed settings, and counts up for speed dial settings.
- H. Durable die-cast metal base**
- I. 5 preset programs**
Optimise the blender's capabilities for crushing ice, smoothies, green smoothies, frozen dessert and soup.
- J. Overload protection**
Resettable thermal fuse for motor protection.
- K. Manual speed control**
Wide speed range from super slow stir up to high speed milling for precise control.

ACCESSORIES

- L. Scraper**
Designed to push food down from the walls, or for easily removing ingredients after blending.
- M. Frozen Dessert Tamper**
Helps make frozen desserts by pushing thick foods directly into the blades.

EASTMAN TRITAN™ COPOLYESTER

This blender jug is made with Eastman Tritan™ 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 Tritan™ 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.



Functions



GETTING STARTED

ON | OFF

The ON | OFF button powers the unit into READY mode.

Ready mode

The blender will default to MANUAL

MANUAL FEATURES

Speed control dial

There are 12 speed settings from STIR through to MILL.

STIR mixes more delicate foods with a slow stirring motion and light pausing to fold ingredients together.

MILL is the fastest setting, and is ideal for milling nuts, grains and seeds.

The blender is programmed to allow manual speeds to run for 6 minutes before automatically stopping.

PAUSE | PLAY

Pauses and holds the speed and timer for up to 2 minutes. Press PAUSE | PLAY again to resume.

Pause is also activated if the jug is removed from base during use. Replace jug, and press START to resume.

Repeat function

If the START button is pressed when using the manual speed dial, or if the timer finishes, the current speed setting will be held for 2 minutes to allow a quick repeat of the cycle.

Pressing the START button will re-start this repeat cycle.

If you want to clear the previous speed from the memory, press and hold the START button for 2 seconds.

Sleep

After 2 minutes of inactivity, LCD powers off, and the ON | OFF button flashes red. After 5 minutes of inactivity, the blender turns OFF completely. Press the ON | OFF button to reactivate.

Count-up timer

If the timer isn't set, the blender timer counts up in seconds as it blends. When using the timer this way, the blender will stop after 6 minutes, or you can cancel blending manually.

Count-down timer

The alternative to running the blender in count-up mode is to set the blending time before starting.

PRESET PROGRAMS

If the blender is running and you press a different preset button, it will switch to that program without stopping.

PULSE | ICE CRUSH

Optimised to crush ice, and has an intelligent sensor to stop the motor when ice is done. This cycle is also ideal for processing other foods that need sudden bursts of power.

SMOOTHIE

Optimised to combine and aerate frozen and liquid ingredients together. The SMOOTHIE function has a unique processing technique that blends the denser ingredients at lower speed, then increases in speed as ingredients thicken. This will happen several times while blending smoothies. The programming also circulates the ingredients for maximum aeration and a creamy texture.

GREEN SMOOTHIE

Optimised to break down whole hard ingredients like fruits, leafy greens and seeds, and allows them to blend together with other soft and liquid ingredients.

FROZEN DESSERT

Optimised to break down and combine frozen ingredients quickly. Use the frozen dessert tamper for best results.

SOUP

This preset program blend and heat ingredients to make soups. The program has a slow start to combine ingredients before running at high speed, and ends with a couple of stirs to release any steam bubbles that may have formed in the soup.

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

Do not blend more than 1200ml when using the Soup Program.



WARNING

Never blend boiling hot liquids. Allow temperature to drop before putting into the jug for blending.

AUTO CLEAN

Use to remove most of the ingredients off the blender walls and blades. Add 500ml warm water and a drop of detergent, and press the AUTO CLEAN button. For harder to clean, sticky or thick ingredients, add ½ teaspoon of dish liquid detergent for extra cleaning power. For best results, run the clean cycle immediately after use.

PAUSE | PLAY

Pauses and holds a program mid-cycle for up to 2 minutes. Press PAUSE | PLAY again to resume.

Pause is also activated if the jug is removed from base during use. Replace jug, and press START to resume.



WARNING

Wait for blender to stop before lifting jug.



Tips

- If the volume (while blending) is below the maximum line, the inner measuring cap can be removed and oils/liquids can be added while blender is in use.
- 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 scraper and frozen dessert tamper accessories can be used during blending by removing the inner measuring cap. Always make sure the main lid stays firmly in place.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- 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 scraper provided to scrape down the sides of the jug, and continue blending.
- If any moisture or liquid appears 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 maximum amount of ice cubes that the blender can process is 250g (approx. 1 standard ice tray).
- When the blender has been running for 6 minutes in manual mode, it will automatically turn off. This is a safety feature to protect the motor.
- 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. Process on CHOP of 15-20 seconds, or until evenly chopped. Soaked nuts may need the scraper spatula to assist movement as the blades chop. Once evenly chopped, add 3-4 cups of purified water, and process on MILL for 2 minutes. 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 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.	250 – 500g 1¼ – 2½ cups	MILL speed	30–60 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.	250 – 500g 1¼ – 2½ cups	MILL speed	1½ - 2 minutes
Spices	To make ground spices. Use whole spices except for cinnamon quills that need to be broken half. Store in airtight containers.	55 – 115g ½ – 1 cup 8 – 16 cinnamon sticks	MILL speed	1 minute
Raw nuts	To make nut meal. Use in cakes, biscuits and muffins.	150g – 300g 1 – 2 cups	MILL speed	20–30 seconds
Roasted nuts	To make nut butters and spreads.	300g – 450g 2 – 3 cups	MILL speed, use tamper	1 minute
White sugar	Mill to make pure icing sugar or powdered sugar.	200g 2 cups	MILL speed	15 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.

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	6-10 pulses
Bread crumbs	Remove crusts. Cut bread into 2½ cm cubes. Use in crumb coatings, stuffings or in meatballs and meat patties.	120g (up to 3 slices)	CHOP 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 sec
Hard cheeses (like Parmesan and Pecorino)	Cut into 3cm cubes. Use in creamy sauces, pasta dishes.	130g	CHOP speed	15-20 seconds
Cream	Whip cream to firm peaks. Add sugar or vanilla before blending, if desired.	300 – 600ml	MILL speed	10 seconds
Raw vegetables	Peel and cut into 2cm cubes. Finely chopped. Use for stuffing, filling, bolognese, stews and casseroles.	200g	CHOP speed	5-10 seconds

This blending chart should be used as a guide only.



Troubleshooting

Motor doesn't start or blade doesn't rotate

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

Food is unevenly chopped

- 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.

Food is chopped too fine or is watery

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

Food sticks to blade and jug

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

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.

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 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.
-



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 500ml of warm water and 1-2 drops of detergent and press the AUTO CLEAN button.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.

Sanitising

The recommended sanitising solution is 1½ teaspoons (7.5ml) of household bleach in 8 cups (2 litres) of clean, cool water, mixed according to the recommended instructions on the bleach container. To sanitise, follow the below steps:

1. After performing the auto clean cycle as per the instructions above, add half (4 cups / 1L) of the recommended sanitizing solution to the jug. Secure the lid and inner lid and press AUTO CLEAN to run a sanitising clean cycle.
2. Allow to stand for 1 minute, then empty solution.
3. Soak lid, inner lid (also scraper spatula and frozen dessert tamper if used) in the remaining second half of the sanitising solution mixture for 2 minutes.
4. Place the empty jug and lid back on blender base and run on manual speed MIX for 10-20 secs to remove any excess moisture from the blade area.
5. Wipe the exterior of the lid, jug and base with a soft cloth dampened with the sanitising solution.
6. Do not rinse after sanitising. Allow to air dry before storage. Rinse with clean water prior to next use.

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 and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the lid and inner lid 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.

To remove, clean the jug and lid using the AUTO 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 AUTO 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.

Breville Customer Service Centre

Australian Customers

Mail: Locked Bag 2000
Botany NSW 1455
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9700 1342

Email: Customer Service:
askus@breville.com.au

Web: www.breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.co.nz

Web: www.breville.co.nz

Breville®
Thought for food

Breville is a registered trademark of Breville Pty. Ltd. A.B.N. 98 000 092 928.
Copyright Breville Pty. Ltd. 2017.

Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.