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Book Descriptions:

breville wizz n blend manual

We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. Always use the food pusher provided. Vibration during operation may Processor Duo unless the motor and blending cause the appliance to move. Always add drier or or discs have completely stopped before thicker ingredients to the food processor bowl disassembling. Ensure the speed control dial prior to adding fluids. Follow the cleaning appliance is switched off at the power outlet instructions provided in this book. Ensure the speed control dial physical, sensory or mental capabilities, or lack. Speed Control Dial press in and hold briefly for short bursts of power. The motor will. To fit Wash the food processor bowl, blender jug, lids a selected disc onto disc holder fit the and other attachments in warm soapy water bottom of the disc face up into the disc using a mild detergent. Push down to secure. Step 3. Place the disc holder shaft with the disc holder attached over the food processor bowl shaft, and push down into place. Attaching the food processor bowl lid Step 1. To attach the food processor bowl lid, position the lid on the food processor bowl with the food chute positioned just to the right of the top of the handle. CAUTION THE PROCESSING BLADE AND THE DISCS ARE EXTREMELY SHARP!! use CAUTION WHEN HANDLING AND STORING THESE PARTS. Ensure the filter basket is positioned firmly. Refer to page 8 for assembling the food processor. Step 1. Place the motor base on a level, dry surface, such as a bench top. Removing the blender safety locking Step 3. Place the citrus cone onto the drive shaft cover through the centre hole of the filter basket. Step 2. Remove the blender safety locking cover by rotating clockwise to unlock then lift out of position. Attaching the blender jug and lid Step 1. Place the blender jug onto the motor base over the symbol and turn jug anti clockwise until it locks into place. Replace the lid and proceed as normal. <http://gkatsov.com/userfiles/creo-preps-manual.xml>

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If this occurs again, the food processor bowl or blender jug may be overloaded, so remove some of the food and process in smaller batches. Always use a spatula provided or other plastic utensil to push food back onto blades, Always ensure that the blender jug lid is as the blades in the blender jug are sharp. Blending with the blender jug Step 1. To commence blending turn the speed control dial clockwise to the desired speed. If the Pulse setting is required, press the button located in the centre of the speed control dial and hold briefly for short bursts of power. Chopping with the processing blades The processing blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The results will depend on the type of food and amount of time the food is processed. Always remember to place the processing blade into the food processor bowl before adding the food. If necessary, turn the speed control dial to the off 0 position and remove the lid, and use the spatula to scrape down the sides of the food processor bowl to ensure even processing. Use the PULSE button for roughly Max 500g FRUITS, chopped texture. Use highrange speed finely COOKED chopped texture. It may be necessary to MEATS scrape the sides of bowl using the spatula to ensure more even chopping. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even chopping. GARLIC, For garlic, peel cloves and leave whole. For Min 175g Processing blade crushed nuts use PULSE button until Max 500g chopped to desired consistency. It may be necessary to scrape the edges of the bowl using the spatula to ensure more even chopping. Process using the PULSE button until chopped to desired size or consistency. NOTE If chopping fruit to add to cake batter, process the fruit before making batter, adding a little flour from recipe

quantity to prevent fruit sticking to processing

blade. <http://vyatka-auction.ru/resources/creo-color-server-manual.xml>

It may be necessary to scrape the sides of the bowl using the spatula to ensure more even chopping. Pureeing with the processing blades The processing blades puree raw and cooked food to the consistency required, including baby food. Always remember to place the processing blade into the food processor bowl before adding the food. After pureeing the food, carefully remove the processing blades and use the spatula to scrape any food adhering to the blades and the food processor bowl. If making a creamed soup, add milk or cream through food chute whilst motor is running. Do not exceed MAX liquid level. Small amount of stock of water may be added for a smoother texture. If some ingredients are to remain chunky, add these ingredients after initial processing and use the PULSE button until desired consistency is achieved. Always remember to place the processing blade into the food processor bowl before adding the food. BUTTER CAKE Place softened butter and sugar into the food processor Processing blade bowl. Process using highrange speed until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the food processor bowl and process using the PULSE button until folded through evenly. If necessary, scrape the sides of the bowl using the spatula to ensure more even processing. If adding dried fruit, nuts, etc. QUICK MIX CAKES, Melt or soften ingredients if necessary. Process using CAKES, BATTERS, a highrange speed until mixed to a smooth consistency. PIKELETS, It may be necessary to scrape the sides of the bowl using PANCAKES, the spatula to ensure more even processing. Do not over CREPES process the mixture. Process ingredients using the PULSE button until just combined. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Add dried fruit, nuts etc. Mixture should form a dough ball. Do not over process.

YEAST Use instant active dry yeast and include with dry ingredients. Add ingredients to Dough blade DOUGH the food processor bowl in the order listed in the recipe. Process using a low range speed. Add liquids through the food chute whilst the motor is running. Mixture should form dough ball forms. Do not over process. Whisking and whipping with the whisk blade The edges of the whisk blade provide a softer action for whipping chilled ingredients. Always remember to place the whisk blade into the food processor bowl before adding the food. EGG Ensure the food processor bowl and whisk blade Min 6 egg whites Whisking blade WHITES are clean, dry and free of any fat residue. Process using highrange speed until egg whites are foamy about 1 minute. With the motor running, slowly add 1 tablespoon lemon juice through food chute to help stabilise the egg white foam. NOTE The foamed egg whites are not recommended for making meringue or Pavlova refer to processing tips. WHIPPED Place wellchilled cream into the food processor Min 300ml Whisking blade CREAM. These foods can be shredded use either the thick B or thin A shredding discs. For grating hard cheeses such as Parmesan use the fine grating disc E. For a potato chips use the French Fry cutter F. Basic steps for slicing, shredding, grating and french fry cutting Place the food processor bowl spindle onto centering shaft of the food processor bowl. Insert the desired disc into the disc holder then insert the disc holder onto the food processor bowl shaft. Fit the food processor bowl lid onto the food processor bowl and lock the lid into position follow procedure for The Food Processor Bowl on Page 8. Step 1. Prepare food as directed in the chart below or recipes. The food should fit snugly so it is supported upright in the food chute, but not so tight that it prevents the food from easily moving down the food chute when guided by the food pusher. Step 3 Process using a low or midrange speed.

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Gently guide the food down the food chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure for firmer foods such as potatoes and apples; and firm pressure for hard foods such as

Parmesan cheese and deli meats such as salami. **WARNIng** **WHen** **sLIcIng**, **sHReDDIng**, **gRAtIng** **oR** **CHIPPIng**, **AlWAYS** use **tHe** **fooD** **PusHeR** to **guIDe** **fooD** **DoWn** **tHe** **fooD** **CHute**. **AlWAYS** **WAIt** **foR** **tHe** **DIsc** to **stoP** **sPInnIng** **BefoRe** **RemoVIng** **tHe** **IID**. **RounD** **fRuIt** **And** **VegetABles** for small fruit and vegetables e.g. kiwi fruit, Roma tomatoes, trim one end so the food sits flat in the food chute. Pack into the food chute with cut side facing disc. If food fits without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc. If food fits into the food chute without Thick slicing disc Tomato, cucumber, needing to cut it, trim one end so that it sits flat in food chute. If food fits into food chute without Thick shredding disc B pear, zucchini, needing to cut it, trim one end so that it sits flat in food chute. Thin slicing disc carrot, celery, leek, Pack food vertically into the food chute with cut side facing disc. If food fits into the food chute Thick shredding disc B Potato, kumara, without needing to cut it, trim one end so that it sits flat in food Thin slicing disc parsnip, swede, chute. Pack food vertically into the food chute with cut side Thick slicing disc pumpkin facing disc. Slice citrus fruit in half across the fruit segments. Place a citrus fruit half over the citrus cone, and hold down, turning the speed control dial to a lowrange speed. Keep pressure over the fruit as it rotates. **EGG SAUCES** Place egg yolks into the blender jug with seasonings and Min 6 egg yolks vinegar or other acid. Do not exceed Max liquid level. **CRUSH ICE** Place ice cubes into blender jug ensuring blades are completely Min 6 ice cubes covered.

<https://www.arquetopia.org/images/97-jeep-manual.pdf>

The sharp cutting edge of the processing blade will not aerate the mixture and causes the egg white foam to collapse. The result is a thin mixture that eventually separates. Operate briefly on mid power outlet and remove the power plug from the range speed, rinse and dry thoroughly. Blender jug is not dishwasher safe. Processing Blade, Dough Blade, Whisk Blade and Discs never immerse the motor base in water or any Wash in warm to hot water using a mild detergent. Scrub stubborn food off blades and discs using a soft brush. Food can be dislodged from the internal food Processor Bowl, Processor Bowl lid, shaft of the processing blade, dough blade and food Pusher, Disc Holder, Dough Blade, whisk blade by using the end of the spatula handle Whisk Blade, Blender Jug Cap, Blender safety or with a bottle brush. The dough blade and whisk locking Cover, Citrus Juicer filter Basket and blade can also be washed in the dishwasher Citrus Cone. top shelf only. These parts may be washed in the dishwasher top shelf only, however, it is advised that this is foods such as carrot may leave a stain on not done regularly as over time they may become plastic parts whilst other foods such as garlic discoloured or scratched due to the hot water may leave a strong odour. Do not place or store anything base. Insert the blade protector onto the on top. Attach the food processor lid but do not lock into position. It is not recommended to store the processing discs in a kitchen drawer with other utensils. **CAutIon to AVoID PossIBle mAlfunCtIon of tHe fooD PRoCessoR BoWl And BlenDeR InteRloCk sWItCHes** Do not PLACe tHe fooD PRoCessoR And BlenDeR Jug IIDs oR CItRus JuICeR In tHe loCKeD PosItIon WHen. Bring frosting to the boil, then reduce and simmer over low makes 1012 serves heat until mixture becomes thick and syrupy. Remove from heat and stir in half the orange 200g lemons zest reserve remaining zest for frosting.

<https://jdlwealth.com/images/97-jeep-wrangler-manual-pdf.pdf>

200g oranges Pour syrup over warm cake and allow to stand 150g butter, softened for 30 minutes. Go to this site and order it directly from Breville. They were very fast and customer service very helpful. Theres a little button on top of the base that is supposed to get pushed in by a maletype piece on the bottom of the pitcher. I broke a match stick and duck taped it so that it pushed in the button on the base Voila! it works! There is a control circuit ot determine the time and speed of the blender. It will contain a preprogrammed IC. This board is nor a repairable one. It should be repaced as card basis. Its one touch pulse only energezes. No other speed retulation section does not works, and the IC related to this is faulty. So you have to contact the Breville service center to get this

device repaired. OK. Login to post Ive had it less than a year and dont use it all that often. Blender unit works great. The motor probably blew out the thermal fuse. This fuse looks like a small silver colored cylinder connected to the power cord inside the base of the processor. Where can I get one Just contact them It spins freely, and the black wheel on the bottom rotates, but does not engage the blade spindle. Why If you are confident that there is no gap, call Cuisinart and see about getting a new gear box 18007260190 Help how can I get blade unit out The on light is Answer questions, earn points and help others. Try this Taco Hummus. Add Old El Paso Taco Seasoning, chickpeas, olive oil, garlic and lemon in your food processor, and voila. Flavorful hummus in under 10 minutes. Prep the crust now and make pies and tarts all season long. Its super easy, and made with natural ingredients. Whole Orange Cake Orange Cakes Orange Orange Baking Recipes Dessert Recipes Orange Recipes Baking Bellini Recipe Thermomix Desserts Let Them Eat Cake This is one of my go to cake recipes that I have used for years in a food processor and adapted to the tmx.

It is so quick and easy and more importantly, super Delicious Desserts Dessert Recipes Yummy Food Tasty Frozen Desserts Frozen Treats Sin Gluten Lemon Sorbet Mango Sorbet RECIPE 1 cup of frozen blueberries, 1 cup of frozen mango, the juice of 1 lemon and 2 tbsp of maple syrup or any sweetener of your choice. DIRECTIONS Put all the ingredients into the food processor or a decent powered blender and process for 5 minutes. The long time frame creates a slow churning action and results in a beautiful sorbet. You can eat it immediately or freeze and eat later. Ever since buying my Cuisinart, Ive been making this basic pizza dough recipe. It is, for me, the essence of chocolate cake. This was my first taste of pesto and Ive never gone back. I freeze this now and keep it on hand for my spaghetti sauce or others sauces. It freezes great! Great Recipes Favorite Recipes Healthy Recipes Healthy Eats Dips Homemade Sauce Easy Homemade Spaghetti Sauce Tetrizzini Canning Recipes Easy Homemade Spaghetti Sauce from Homegrown Tomatoes After two summers of experimenting, I have finally done it. Pinterest Explore Log in Sign up Privacy. Healthy Cheap and healthy Healthy breakfast Healthy family Healthy onepots see more. Vegan Vegan storecupboard Vegan soup Vegan pie Vegan curry see more. Dishes Pasta Soup Pie Casserole see more. Barbecue Barbecue burgers Budget barbecue Veggie barbecue Easy BBQ see more. Everyday Freezable Batch cooking Cheap eats Leftovers see more. Ingredients Fish Fruit Meat Vegetables see more. Occasions Sunday lunch Family film night Afternoon tea Birthday cakes see more. Seasonal Spring Summer Autumn Winter see more. Special diets Dairyfree Glutenfree Lowfat LowGI see more. Vegetarian Budget vegetarian Ironrich Vegan Veggie comfort food see more. More recipe ideas Cheap eats Courses Slow cooker Cheap cut see more. Storecupboard recipes Storecupboard baking Storecupboard comfort food Storecupboard onepot see more.

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We've pulled together our most popular recipes, our latest additions and our editor's picks, so there's sure to be something tempting for you to try. Healthy Cheap and healthy Healthy breakfast Healthy onepots Healthy family see more. Vegan Healthy vegan Vegan soup Vegan pie Vegan curry see more. Cuisines American Chinese Greek Mexican see more. Everyday Batch cooking Cheap eats Freezable Leftovers see more. Occasions Afternoon tea Barbecue Family film night Sunday lunch see more. Seasonal Winter Autumn Summer Spring see more. Vegetarian Veggie comfort food Veggie barbecue Ironrich Vegan see more. More recipe ideas Cheap cut Cheap eats Courses Slow cooker see more. Find out what to eat when with our calendar of seasonal produce. All products were chosen independently by our editorial team. This review contains affiliate links and we may receive a commission for purchases made. Please read our affiliates FAQ page to find out more and read about how we write BBC Good Food reviews. This makes the processor particularly easy for beginners. These are facilitated through the arsenal of blades and discs that come with the processor, neatly arrayed in a doubledecker storage case. While using the processor to create potato cubes that would

be cooked as patatas bravas, we found it just about delivers on the advertised capability of peeling seven potatoes in 15 seconds there were a few bits of peel left on. After peeling, we used the dicing disc and grid, two separate components which sit together on a special geared spindle and slice food into 1.2cm cubes. The results were impressive, although, potatoes being potato-shaped, we ended up with a fair few irregular shapes. Let's take a moment to discuss the design and quality of the machine. Every function and feature of this processor works like a charm. The blades feel strong and make light work of harder ingredients like nuts and peppercorns. The jug pulls off an impressive balancing act between strength and style.

Litre and millilitre scales on the sides provide a useful guide for the amount of food you're processing, and how close you are to the maximum fill levels. How much space this machine will occupy in the kitchen depends on how you're counting. The base unit has a footprint not much wider than the mixing bowl that sits atop it. The storage case for the accessories actually takes up more room, but means the sharp items aren't loose around the kitchen. One final note on this food processor wow, it's quiet. While other models sometimes whine and shriek, its rumbling, baritone whirr was almost pleasant. Functions peel, dice, slice, shred, julienne, mix, chip, blend Colours brushed aluminium Item weight 14.3 kg Speed settings one speed plus pulse Read our review of the best food processors Related reviews The best food processors The best blenders The best hand mixers The best slow cookers The best stand mixers The best pressure cookers This review was last updated in January 2020. Comments 0 Questions 0 Tips 0 Be the first to comment. We'd love to hear how you got on with this recipe. Did you like it Would you recommend others give it a try. Sign in or create your My Good Food account to join the discussion. Be the first to ask a question about this recipe. Unsure about the cooking time or want to swap an ingredient. Ask us your questions and we'll try and help you as soon as possible. Or if you want to offer a solution to another user's question, feel free to get involved. Be the first to suggest a tip for this recipe. Got your own twist on this recipe. Or do you have suggestions for possible swaps and additions. We'd love to hear your ideas. From tips on cookery techniques to facts and information about health and nutrition, we've a wealth of foodie know how for you to explore. See our how to section. About BBC Good Food We are the UK's number one food brand.

Whether you're looking for healthy recipes and guides, family projects and meal plans, the latest gadget reviews, foodie travel inspiration or just the perfect recipe for dinner tonight, we're here to help. Our recipes All our recipes are tested thoroughly by us to make sure they're suitable for your kitchen at home. We know many of you are concerned about healthy eating, so we send them to a qualified nutritionist for thorough analysis too. Get in touch Magazine Subscribe to BBC Good Food magazine and get triple-tested recipes delivered to your door, every month. Order today! Events Discover a BBC Good Food Show near you. Book tickets now On TV See your favourite chefs on Sky Channel 133, BT 313 and find their recipes at goodfoodchannel.co.uk Follow us Join the BBC Good Food community by following us on Facebook, Twitter, Pinterest, Instagram and Google Plus. Yes Not Now. We shred, chop, emulsify and knead our way through models from Breville, Kenwood, KitchenAid, Magimix, Sunbeam and more. We test food processors of varying capacities. Larger, full-size food processors are capable of many more tasks than compact mini food processors also known as food choppers. Fiona and Chantelle test large food processors by Fiona and Chantelle assess how easy it is to use the controls, read the labels, lock and release the bowls and attachments, store the unit with accessories, and clean. She also considers the stability of the unit when in use. Join now to unlock our expert results. We also consider the stability of the unit when in use. Many also come with three chutes. Usually plastic. Were looking for even, finely-chopped breadcrumbs. Were looking for even and thin strips. Were looking for even thickness and uniform shape. You should be able to order this model through your local retailer, or find it online. You may still find these models on second hand websites, or in second hand dealers.

Performance characteristics will be identical and the only difference will be something trivial such as colour, which won't have an impact on performance. CHOICE supports the First Nations peoples Uluru Statement from the Heart. Orders placed after 12pm AEST will be delivered the next business day. Order before 12pm AEST for delivery between 6pm-9pm in metro locations within your state. You will receive an email from us when it's ready to collect. Key features: ADJUSTABLE SLICING DISC: The slicing disc can be adjusted from paper thin 0.3 mm up to 8.0 mm, each slice consistent from beginning to end. QUAD BLADE: The quad blade easily processes tough meat into mince without over processing the top or bottom. REVERSIBLE GRATING DISC: Fine or coarse shredding with this reversible grater, making arduous tasks easy and saving you time. KINETIX BLENDER: Crushes and chops ice for velvety cocktails or whip and aerate creamier smoothies. How does it work? The central blades draw down what's on top and wide sweeping blades hug the bottom of the bowl. Specifications: Powerful 1000W Motor makes light work of heavy tasks. Includes an innovative Potato Peeler attachment peels up to 7 potatoes in 30 seconds. 1.5 Litre blender with Mini Kinetix Blade and Bowl system. Adjustable slicer from paper thin 0.3 mm to thick 8.0 mm. Quad blade even processes tough cuts of meat. Dough blade mixes and kneads. Reversible coarse and fine grater. 8 cup bowl capacity. The combination of a high torque, 1000 Watt motor, stainless steel reinforced spindle and high performance stainless steel cutting surfaces result in maximum precision. I bought this machine because I needed a powerful machine and very frustrated is this normal. It just completely struggled and the machine seemed to get hot. My old food processor never had a problem. I bought this one to save me time and effort. Advice please.

Like Share More 1 answer Breville 6 years ago Hi Christine, What quantities were you putting in, especially of the dried fruit. Kind regards, The Breville Team Like Report constanza.vonmarees asked 6 years ago Kitchen Wizz 15 Pro BFP800 Hi, I got a Kitchen Wizz on Feb. 2012, which is still working, and I'm loving it. The problem is the bowl plastic is very fragile, and I dropped it a couple of times, which cracked it. I would like to purchase a replacement bowl. The problem is I don't have it here, as I moved to live overseas and I'm visiting. How can I find about my model number. I can't seem to find any web page that lists all the different models and details so I can compare and figure it out. Thanks Like Share More 2 answers Naomi S. Breville 6 years ago Hi there, The best thing to do is to go onto the Breville website www.breville.com.au and look at all the food processors. Hope this helps. Kind regards, The Breville Team Like Report Hanni 6 years ago Hi Constanza, sorry can not help you. I can see Breville has answered you to contact them, and that sounds promising. Good luck. Regards Hanni Like Report Lyn Beardmore asked 6 years ago Kitchen Wizz 15 Pro BFP800 HI, I have just purchased one of these, and tried to make aioli. I failed to process my eggs sufficiently. I only used the small bowl as there is just the two of us my fault. After I drizzled in my oil, I watched the timer and processed for 2 minutes. Still too runny, so processed another 2 minutes, then opened again to stir and see how it was still too runny, so I repeated the 2 minutes. By this stage the machine was very hot to the touch, so I let it cool for about 15 minutes which it didn't really, then pulsed for 10 seconds at a time for 3 times. As the machine was too hot, I decided to put the contents into my stick blender jug and finished it that way. Can you please advise if the heat of the machine is usual for only such a short time of use it did also sound clunky.

Like Share More 3 answers Naomi S. Breville 6 years ago Hi Lyn, This does sound unusual. We apologise for this. If you have just purchased it, please return it to the store for exchange for a new one. Kind regards, The Breville Team Like Report Sasobonita 6 years ago Hi Lyn, no my processor does not overheat at all. Your one may be faulty. My garlic dip takes about 8-10 mins to make and I only turn it off when I need to put in some lemon and it never becomes too hot to touch. If you would like my recipe for garlic dip let me know Like Report Hanni 6 years ago Hi Lyn, a while ago I made hummus in the little bowl with one tin of chickpeas, garlic and tahini, oil and lemon. I let it run for a while. There was no problem with my machine getting hot. I also used the small bowl recently, filling it up completely with parsley and mint to chop, no problem either. Better take it back and get a new

one. Like Report lahwees asked 6 years ago Kitchen Wizz 15 Pro BFP800 Does it make nut butter. Or do u have to constantly turn it off and on. Like Share More 1 answer Naomi S. Breville 6 years ago Hello, The Kitchen Wizz Pro can make nut butters but depending on the amount you will need to stop and scrap the sides down. Hope this helps. The Breville Team Like Report Kaz asked 6 years ago Kitchen Wizz 15 Pro BFP800 I recently purchased the Breville BFP800 Wizz Pro. How to you stop water getting in the large bowl handle and once in how do you get it out. Anyone else having problems with this. Very keen to hear how you get around it or if left does it cause mould to grow. Like Share More 1 answer Polly 6 years ago Hi Kaz, No I have not had this problem with the Breville machine even though I use it a lot. I usually hold the bowl by the handle and use a soft sponge with soap to wipe out the bowl, then rinse it clean. I do not submerge the bowl handle in water.

I had this problem with my old Sunbeam Food Processor and when mould grew inside the handle, I poured a little liquid bleach into the handle, rinsing it out very well. Like Report Kaz asked 6 years ago Kitchen Wizz 15 Pro BFP800 I just purchased a Breville BFP800 food processor and on opening the box I noticed that the quad blade has a few dents in it on the cutting edge. I am concerned that the quality may not be what I was expecting. Did anyone else have that issue. I am thinking of turning the machine, or maybe just seeing what another units blades look like. Pretty disappointed as this is a brand new machine and already has dents in the blade. Only minor but if you were looking to buy a knife you would skip over a brand that had a blade like this. Like Share More 2 answers Polly 6 years ago I would take the machine straight back to where you bought it as a new blade should not look like this. Being still under warranty, Breville should replace the faulty items. Best of luck with this. Like Report Kaz 6 years ago Thanks Polly. I will do tomorrow. Frustrating and disappointing. Like Report J McKay asked 6 years ago Kitchen Wizz 15 Pro BFP800 will the mini wiz grind coffee beans Like Share More 2 answers Naomi S. Breville 6 years ago Hi J McKay, yes the gring coffee beans but it depends on how fine you want them. If it is for Droip or pluger coffee it is suitable but it does not get fine enough for espresso. Our coffee grinders are better suited for this. Also depending on how much you plan to grind. You may find the Coffee and Spice grinder BCG200 a good option for smaller amounts. Hope this helps. Kind regards, The Breville Team Like Report Polly 6 years ago I havent tried to do this with my Breville. However I do believe that a special grinder for this type of need. I have placed a review on this website as well. Like Report Polly 6 years ago Hi Lyndy, I am sorry but I havent tried to use this machine for these functions.

<http://ninethreefox.com/?q=node/11477>