



Easy Store Food Processor



Instructions for Use

PLEASE READ AND RETAIN FOR FUTURE REFERENCE

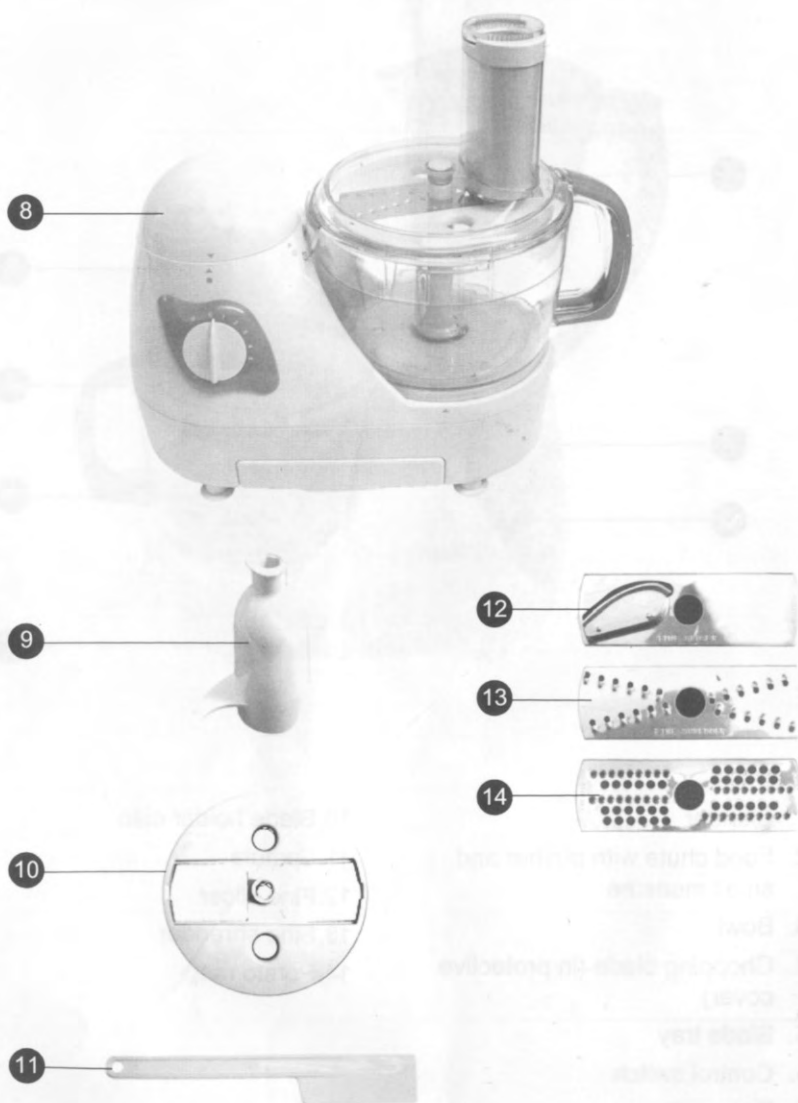
These instructions refer to the Breville Easy Store Food Processor FP13

FEATURES



- | | |
|---|-----------------------|
| 1. Blender | 10. Blade holder disc |
| 2. Food chute with pusher and small measure | 11. Spatula |
| 3. Bowl | 12. Fine slicer |
| 4. Chopping blade (in protective cover) | 13. Fine shredder |
| 5. Blade tray | 14. Potato rasp |
| 6. Control switch | |
| 7. Base unit | |
| 8. Base unit cap | |
| 9. Dough blade | |

FEATURES



BEFORE USING YOUR FOOD PROCESSOR

1. Remove your Food Processor carefully from the box. You may wish to store the packaging for future use.
2. Check the contents:
 - Base unit with draw containing six blades:
Fine and coarse slicers
Fine and coarse shredders
Potato rasp
French fries cutter
 - Blending jug
 - Bowl with processor blade in its protective cover
 - Bowl lid with food chute
 - Blade holder disc
 - Dough blade
 - Spatula
 - Base unit cap
3. Wash all parts that will come into contact with food. Use warm soapy water, rinse and dry thoroughly.
4. Using a mild detergent solution, wipe the Base unit with a damp cloth. Dry thoroughly.

WARNINGS!

Make sure the Food Processor is switched off and unplugged at the mains before cleaning.

The chopping blades and blending shaft blades are very sharp, take extreme caution when cleaning.

Do not immerse the Base unit, cord or plug in water or any other liquid.

Do not use harsh abrasives, chemicals or oven cleaners.

OPERATION

Food Preparation

Your food processor can blend, chop, slice, grate, shred, peel and chip a variety of foods. For best results, the food should be cut into approximately 25 mm (1") cubes.

Cut dry ingredients into smaller cubes before processing.

Do not place dry ingredients only into the blender or bowl before switching on.

It may be necessary to interrupt processing and remove particles of food sticking to the sides of the blender or bowl.

WARNING!

The processor's blades are very sharp. do not attempt to remove food particles by hand, use the spatula provided.

Control Switch

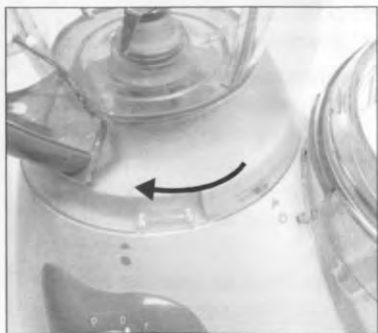
The control switch has five positions:

- 0** Off
- 1** Continuous minimum speed
- 2** Continuous lower speed
- 3** Continuous average speed
- 4** Continuous higher speed
- 5** Continuous maximum speed
- P** Pulse - the pulse switch setting is spring loaded. To operate the processor for short bursts turn the control switch to the **P** setting, hold then release.

BLENDING

The blender of your food processor can be used to blend soup, milkshakes, baby food, vegetables, fruit, thin batters etc.

1. If the cap is fitted to the Base unit remove it by turning it anticlockwise so that the arrows line up above the 'O' mark, and lifting free.
2. Mount the blending jug onto the base unit. Line up the arrows opposite the 'O' then turn clockwise until the arrow marks are opposite the '●' to lock in place.
3. Pre-cut large pieces of food into cubes approximately 25 mm (1") and place the ingredients into the blending jug. You can either remove the centre part of the lid or remove the entire lid by twisting anticlockwise.



WARNING!

Do not exceed the maximum fill mark. Do not attempt to blend hot food as this may result in the lid becoming loose. Both parts of the lid must be in place before switching the blender on.

BLENDING

4. Replace the lid, plug the food processor into the mains supply and switch on the socket.
5. Operate the control switch as described previously.

Note: The bowl must also be in position for the control switch to operate.

6. Ingredients can be added by stopping the blender then either removing the centre of the lid or remove the entire lid.
Remember to replace both parts of the lid before switching on again.

After Use:

1. Switch off and unplug the unit at the mains.
2. Remove the blender from the base unit.
3. Remove the lid by turning anticlockwise.
4. After you have poured the contents, wash the blender in warm soapy water.

WARNING!

The blending blade is very sharp - handle with care.

· USING THE CHOPPING BLADE

The chopping blade is stored in a protective plastic holder.

WARNING!

The chopping blade is very sharp - handle with care. Make sure the unit is switched off and unplugged when assembling or disassembling.

You must first remove the chopping blade from its protective cover as detailed in the following procedure:

1. If the blender is on the Base unit remove it by turning the blender jug anticlockwise and lifting free (see previous page).
2. Install the Base cap over the Blender drive by lining up the arrows opposite the 'O' then turning clockwise until the arrows line up opposite the '●' mark.



3. Remove the bowl lid by holding the bowl and turning the lid anticlockwise.
4. Remove the chopping blade from the Base unit spindle by pulling upwards.
5. Hold the protective cover in one hand and remove the blade as shown opposite. **DO NOT HANDLE THE BLADES.**



6. Slide the blade over the Base unit spindle making sure that the hexagonal drive is fully engaged.
7. Place the ingredients into the bowl and replace the lid. Make sure that it is turned fully clockwise so that the lug on the lid clicks into the control switch interlock mechanism (see next page).

USING THE CHOPPING BLADE



After Use:

1. Switch off and unplug the unit at the mains.
2. Remove the bowl lid by holding the bowl, rotating the lid anticlockwise and lifting off.
3. Carefully lift off the blade, clean in warm soapy water and place into the protective cover.
4. Unlock the bowl from the unit by rotating the bowl anti-clockwise and lifting it away from the base. Empty the processed ingredients.
5. Wash the bowl in warm soapy water.

CAUTION! Do not chop hard ingredients such as coffee beans as they will blunt the blade.

8. Plug in and switch on at the mains.
9. Insert the food pusher into the bowl lid and operate the control switch as described previously.

USING THE DOUGH BLADE

1. If the blender is on the Base unit remove it and install the base cap.
2. Remove the bowl lid by holding the bowl and turning the lid anticlockwise.
3. If it is installed, remove the chopping blade from the Base unit spindle by pulling upwards and store in a safe place in its protective cover.
4. Slide the dough blade over the Base unit spindle. Make sure that it is fully engaged.
5. Place the ingredients into the bowl and replace the lid. Make sure that it is turned fully clockwise so that the lug on the lid clicks into the control switch interlock mechanism.
6. Plug in and switch on at the mains.
7. Insert the food pusher into the bowl lid and operate the control switch as described previously.
8. If necessary stop the processor and remove ingredients clinging to the bowl with the spatula to ensure that all of the ingredients are mixed into an even consistency.

After Use:

1. Switch off and unplug the unit at the mains.
2. Remove the bowl lid by holding the bowl, rotating the lid anticlockwise and lifting off.
3. Unlock the bowl from the unit by rotating the bowl anti-clockwise and lifting it away from the base. Empty the dough into a suitable container.
4. Remove the dough blade and wash in warm soapy water.
5. Also wash the bowl in warm soapy water.

USING THE SLICING AND SHREDDING BLADES

1. If the blender is on the Base unit remove it and install the base cap.
2. Remove the bowl lid by holding the bowl and turning the lid anticlockwise.
3. Remove the chopping blade from the Base unit spindle by pulling upwards and store safely in its protective cover.
4. Select the required blade from the tray in the base unit and insert into the blade holder disc. One end of the blade has a long lug. Insert this into the disc first then push down on the opposite end of the blade so that it clicks into place.
5. Using the two finger holes in the disc, fit it over the Base unit spindle making sure that the hexagonal drive is fully engaged and that the blade is uppermost.



6. Replace the lid. Make sure that it is turned fully clockwise so that the lug on the lid clicks into the control switch interlock mechanism.
7. Switch the processor on and feed the ingredients into the food chute using the food pusher to gently press the food through.



WARNING!

Only use the food pusher to press food through. Do not use your fingers or any other implement.

USING THE SLICING AND SHREDDING BLADES

Using the potato rasp:

The potato rasp can be used for rasping potato, fruits and other vegetables for use in soups and juices.

It is used in the same way as the cutting and shredding blades described on the previous page.

Using the french fries blade:

1. Fit the french fries blade into the disc blade holder and the bowl as described for the slicing and shredding blades.
2. Switch the processor on and feed a suitably sized potato into the food chute using the food pusher to gently press the potato through.

WARNING!

Only use the food pusher to press food through. Do not use your fingers or any other implement.

3. Continue to feed potatoes through until you have the required number of french fries.

After Use:

1. Switch off and unplug the unit at the mains.
2. Remove the bowl lid by holding the bowl, rotating the lid anticlockwise and lifting off.
3. Using the two finger holes, remove the blade holder disc from the bowl spindle.
4. Unlock the bowl from the unit by rotating the bowl anti-clockwise and lifting it away from the base. Empty the processed ingredients into a suitable container.
5. To remove the blade from the holder, push the blade up where indicated. One end of the blade will come free and the other end with the long lug can slide free.
6. Wash the blade, blade holder and bowl in warm soapy water.

USING THE ATTACHMENTS

	Tool	Food	Qty	Speed	Notes
Chopping	Chopping blade	Vegetables, e.g. onions Fruit Fresh herbs Nuts, e.g. almonds Chocolate	800g 800g 1 bunch 500g 400g	3 - 5 3 2 5 4	Fruit and vegetables should be fresh and firm. Use pieces of roughly equal size.
Chopping meat	Chopping blade	Meat, fish fillets, bacon	500g	3	Remove bones and sinews, cut into cubes of approximately 2cm.
Making bread crumbs	Chopping blade	Dry bread, biscuits	125g	3 or 4	Crumble coarsely before processing
Pureeing	Chopping blade	Boiled fruit or vegetables	up to 1.5l	2 or 3	Add a little water if necessary
Mixing	Chopping blade	Light cake mixes, pancake dough etc	800ml	3	Start with setting 1 to mix the ingredients then increase speed
Mixing	Chopping blade	Mayonnaise	1l	Pulse or 3	Do not switch off while adding oil.
Kneading	Dough blade	Heavy dough, e.g. bread and pizza dough	1.5kg	3	Start with setting 1 to mix the ingredients then increase speed
Cutting	Fine and coarse slicing blades	Vegetables, e.g. gherkins, zucchini, carrots etc. Fruit, e.g. apples, tomatoes. Meat, sausage, salami etc.	800g	2 or 3	Select fruit and vegetables of roughly equal size. Cut meat suitable for the food chute.
Shredding	Potato rasp	Potatoes, other vegetables or fruit	500g	3	Peel vegetables or fruit and cut into pieces suitable for the food chute.
Cutting strips	French fries cutter	Potatoes, carrots, parsnips	1kg	2	
Grating	Normal and coarse grating blade	Parmesan cheese Block chocolate Fruit, e.g. apples Vegetables, e.g. carrots.	500g 500g 1kg 1kg	2 or 3	Do not press too hard with pusher. Break cooking chocolate into 2 or 3 pieces.

RECIPES

Thai Green Curry Paste

Makes about 375g (13 oz)

- 8 shallots, roughly chopped
- 6 cloves garlic, roughly chopped
- 3 tablespoons chopped lemongrass, inside tender part only
- 6 large mild green chillies, roughly chopped
- 15 small hot green chillies, roughly chopped
- 6 tablespoons chopped coriander stalks and roots
- 1 tablespoon chopped fresh ginger
- 1 tablespoon ground coriander
- 1½ teaspoons ground cumin
- ½ teaspoon grated nutmeg
- ½ teaspoon mace
- 1½ teaspoons ground white pepper
- 1 teaspoon grated lime zest
- 2 teaspoon chopped lime leaves
- 3 teaspoons shrimp paste (blachan)
- 3 teaspoons salt flakes
- 3 tablespoons chopped coriander leaves

Blend everything together in your Breville Food Processor using speed 3. Using a plastic spatula scrape the mixture down regularly to make a smooth paste.

This paste keeps well in a sealed jar in the refrigerator.

RECIPES

Quick Chicken Liver Pâté

Serves 4-6

175 g (6 oz)	unsalted butter, softened
450g (1 lb)	chicken livers, trimmed and cleaned
2	shallots, finely chopped
1	teaspoon soft thyme leaves
2	cloves garlic, finely chopped
2	tablespoons brandy
2	teaspoons anchovy essence
½	teaspoon ground black pepper
55g (2 oz)	clarified butter, melted

Heat 15g (½ oz) of the butter in a frying pan until foaming. Add half the livers and fry quickly on all sides for about 4-5 minutes until golden, but still pink in the middle. Repeat with a second batch of butter and livers. Place the livers and any juices in your Breville Food Processor.

In the same pan, heat another 15 g (½ oz) butter, add the shallots, thyme and garlic, and cook over a moderate heat until the shallots are soft but not coloured. Add the brandy, anchovy essence and pepper, and scrape the bottom of the pan to release the thick juices. Place everything in the food processor, including the remaining unsalted butter. Blend on speed 2 until smooth using the chopping blade.

If you want a very smooth pâté, pass the mixture through a fine sieve and put in a bowl. Cover with clingfilm, cool, then refrigerate. If not using within 48 hours, cover the top with clarified butter.

RECIPES

Cottage Pie with Sweet Potato Mash

Serves 4

1	large onion, peeled and roughly chopped
2	carrots, peeled and roughly chopped
560g (1¼ lb)	lean diced beef
1	tablespoon oil
400g (14 oz)	can of chopped tomatoes
2	tablespoons tomato purée
300ml (½ pint)	beef stock
1	bay leaf
1	teaspoon mixed herbs
	salt and pepper

Topping:

750g (1½ lb)	sweet potatoes, peeled and chopped
110ml (4 fl oz)	double cream
1	tablespoon wholegrain mustard
	salt and pepper

Preheat the oven to 190°C/375°F/Gas 5.

Fit the processing blade into the bowl of your Breville Food Processor. Add the roughly chopped onion and carrot and process until coarsely chopped on speed 3. Remove and keep on one side. Put the meat into the bowl and process until it is of the consistency required.

Heat the oil in a large pan. Add the onion and carrot and cook over a medium heat for 5 minutes until soft. Raise the heat, add the beef and cook until browned.

Add the tomatoes, tomato purée, beef stock, bay leaf and mixed herbs. Lower the heat, cover and simmer for 30 minutes. Season to taste.

Clean out the bowl and variable blade attachment and dry thoroughly. Fit the processing blade back into the bowl of your Breville Food Processor.

RECIPES

To make the mash, boil the sweet potatoes in water until soft. Drain and transfer to your food processor with the cream and wholegrain mustard. Blend on speed 2 until smooth. Season with salt and pepper.

Transfer the meat to an ovenproof dish, top with the mash and bake for 30 minutes until golden brown.

Meringue Shells with Whipped Cream

Makes 12 meringues

4	egg whites
225 g (8 oz)	castor sugar
290 ml / 10fl oz	whipping cream, whipped - for the filling
	Fresh fruit to serve

Preheat the oven to 130°C/250°F/Gas 1. Line two baking sheets with baking parchment.

Fit the whisk attachment into the bowl of your Breville Food Processor and add the egg whites. Whisk the egg whites until stiff and glossy. Add the sugar, 1 teaspoon at a time, whisking well after each addition until all the sugar has been added.

Pipe the meringue mixture into shells using a 1cm/½ inch plain nozzle onto the lined baking trays or shape into shells using 2 dessertspoons.

Bake for 1 - 1½ hours, or until they can be lifted easily from the paper without sticking. Cool on a wire tray.

Clean out the bowl and whisk attachment and dry thoroughly. Fit the whisk attachment into the bowl of your Breville Food Processor and add the cream. Whisk on speed 3 until thick, taking care not to overwhip - use the pulse button for greater control. Fill the meringue shells with the whipped cream.

Serving suggestion - top the meringue shells with fresh fruit like strawberries, raspberries and passion fruit.

RECIPES

Mango and Yoghurt Fool

Serves 4

600g (1 lb 5 Oz)	Greek yoghurt
1	tablespoon grated fresh ginger
1	teaspoon ground cardamom
2	mangoes, peeled
150 ml (¼ pint)	double cream
2	tablespoons caster sugar
½	teaspoon vanilla extract

Combine the yoghurt with the ginger, and ground cardamom.

Finely dice 1 mango and set aside. Cut the flesh off the other and purée using the processing blade on speed 3 on your Breville Food Processor. For an extra smooth puree, pass through a fine plastic sieve. Mix the diced mango and purée the yoghurt.

Using the whisk attachment on your Breville Food Processor whip the cream on speed 4 with the sugar and vanilla extract to soft peaks. Fold the cream into the mango yoghurt. Spoon the mixture into glasses and refrigerate until required

Serving suggestion: - Decorate with orange rind strips and mint leaves.

RECIPES

Baked Peaches with Amaretti

Serves 6

70 g (2½ oz)	unsalted butter
6	ripe peaches
12	amaretti biscuits
2	tablespoons sliced almonds, toasted
2	tablespoons soft brown sugar
1	teaspoon ground ginger
50 ml (2 fl oz)	Amaretto
200 ml (7 fl oz)	orange juice

Preheat the oven to 190°C/375°F/Gas 5, and lightly butter a baking dish using 15 g (½ oz) of the butter,

Bring a saucepan of water to the boil. Drop in the peaches, simmer for 1 minute, then remove with a slotted spoon to a bowl of iced water: the skins should peel off easily. Cut the peaches in half and remove the stones. Place the peach halves, cut side up in the prepared baking dish.

Using the chopping blade, combine the amaretti, almonds, sugar and ginger in your Breville Food Processor and pulse until crumbled. Add the remaining butter and the Amaretto and pulse to make a paste.

Place a teaspoon of the mixture into the centres of the peach halves and bake for 25 minutes, basting with a little orange juice from time to time.

IMPORTANT SAFETY INSTRUCTIONS

Read all the safety instructions before first use

- ✓ **Always** ensure hands are dry before handling the plug or switching on the appliance.
- ✓ **Always** use the appliance on a secure, dry, level surface.
- ✓ **Always** ensure that the power cord does not hang over the edge of the work surface and is positioned where it cannot cause a hazard.
- ✓ **Always** carry out regular checks of the supply cord to ensure no damage is evident. Should there be any signs that the cord is damaged in the slightest degree, the entire appliance should be returned to the Customer Service Department.
- ✓ **Always** return the appliance after a malfunction, or if it has been damaged in any manner to the Customer Service Department for examination, repair or adjustment as **special purpose tools are required**.
- ✓ **Always** exercise caution when handling the blades and cleaning.
- ✓ **Always** use the food pusher to introduce food into the processor bowl.
- ✓ **Always** place the lid on the blender before switching on.
- ✓ **Always** ensure that the appliance is switched off before removing from the base.
- ✓ **Always** unplug appliance from socket after use and before cleaning.
- ✓ **Always** switch the unit off, unplug and wipe immediately should any moisture or liquid appear on top of the motor base.
- ✗ **Never** use this appliance outdoors.
- ✗ **Never** use this appliance for other than the intended use. This appliance is for household use only.
- ✗ **Never** immerse any part of the appliance base, cable or plug in water or any other liquid to protect against electrical hazards.
- ✗ **Never** use harsh, abrasive or caustic cleaners to clean this appliance.
- ✗ **Never** allow children to use this appliance. Close supervision is necessary when the appliance is near children.
- ✗ **Never** leave the appliance unattended when in use.
- ✗ **Never** open the lid during blending.
- ✗ **Never** use your fingers to push food into the food chute.
- ✗ **Never** fill above the 'MAX' mark, the ingredients will be ejected.
- ✗ **Never** let the cable hang over the edge of the worktop, touch hot surfaces or become knotted.
- ✗ **Never** place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- ✗ **Never** attempt to process only dry ingredients.
- ✗ **Never** operate any appliance with a damaged cable or plug or after an appliance malfunction or if it has been damaged in any manner.
- ✗ **Never** use this appliance for anything other than food or beverage preparation.

IMPORTANT SAFETY INSTRUCTIONS

Read all the safety instructions before first use

- ✓ **Always** switch off, unplug and allow moving parts to stop before removing or replacing attachments.
- ✓ **Always** avoid contact with moving parts whilst in operation. Keep hands, hair and clothing as well as other utensils away from moving parts during operation.
- ✓ **Always** ensure that the food processor lid, blender jug and lid or blender cover are fully interlocked.
- ✗ **Never** place your hands or utensils in the jug or bowl when operating - always switch off and unplug first.
- ✗ **Never** attempt to remove or replace any part of the food processor or blender whilst it is in operation.
- ✗ **Never** use any attachment not supplied for use with this food processor.
- ✗ **Never** insert your fingers, utensils or any other object into the food processor food chute other than the food pusher.
- ✗ **Never** operate the food processor without the food pusher in place.
- ✗ **Never** attempt to defeat or overcome the interlock mechanisms.
- ✗ **Never** process hot liquids; allow to cool before processing.

CONNECTING TO THE MAINS SUPPLY

When using electrical appliances, basic safety precautions should always be followed.

If this appliance is fitted with a rewirable BS1363/A, 13 amp plug, the fuse should be rated at 5 amps and be ASTA approved to BS1362. However, if the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below.

If this appliance is fitted with a moulded BS1363/A 13 amp plug, the fuse should be rated at 5 amps and be ASTA approved to BS1362. If the fuse in a non-rewirable plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

In the event of the plug being unsuitable, it should be changed and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wires of the mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL BROWN = LIVE

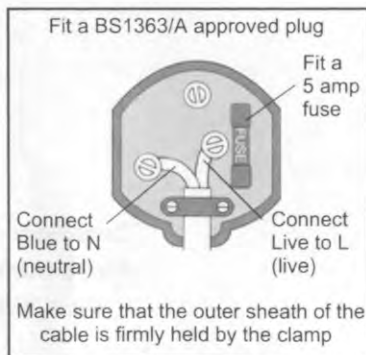
The wire which is coloured **BLUE** must be connected to the terminal in your plug which is marked with the letter **N** or coloured **BLACK**.

The wire which is coloured **BROWN** must be connected to the terminal in your plug which is marked with the letter **L** or coloured **RED**.

If any other plug is used, a 5 amp fuse must be fitted either in the plug or adaptor or at the distributor board.



This symbol indicates that this appliance Class II and does not require an earth connection.



WARNING! Do not connect either wire to the earth terminal in this plug, which is marked either with the letter E, the earth symbol or coloured GREEN and YELLOW.

AFTER SALES SERVICE

These appliances are built to the very highest standards. There are no user-serviceable parts. Follow these steps if the unit fails to operate:

1. Check that the instructions have been followed correctly.
2. Check that fuse has not blown.
3. Check mains supply is functional.

If the appliance will still not operate, return it to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully, preferably in the original carton.
2. Enclose your name and address and quote the product reference number given on the front cover of this booklet.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (eg till receipt).
5. Send it to the address below:

***Customer Service Department
Pulse Home Products Limited
Vine Mill, Middleton Road
Royton
Oldham, OL2 5LN, UK
Telephone: 0161 621 6900
Fax: 0161 626 0391
email: info@pulse-uk.co.uk***

REPLACEMENT PARTS

For replacement parts, phone our Customer Service Department on 0161 621 6900. They will give you up to date prices, inclusive of VAT and Postage & Packaging.

You may then: Send a cheque or postal order for the correct amount, made payable to Pulse Home Products Ltd, with one of the order forms printed below (or a copy) to our Customer Service Department.

PLEASE COMPLETE THIS FORM IN BLOCK CAPITALS

Your name: _____

Your address: _____

Postcode: _____

Product:	Part No:	Description	Quantity

I enclose a cheque for £_____ in full payment.

GUARANTEE

This guarantee is subject to the following provisions:

- This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects
- This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through mis-use. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.
- Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.
- In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

This product is manufactured to comply with the radio interference requirements of EEC Directive 93/68 EEC.



Vine Mill, Middleton Road, Royton, Oldham, OL2 5LN, UK

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