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Book Descriptions:

breville cordless immersion blender manual

It takes up a minimum of space around the power cord. When plugged in, the charger plug will always remain warm, even after the charge light changes from red to green. Simply pull the excessive cord until the desired length is achieved. The excess cord can be wrapped inside the cavity under the charging base. If the charging base is to be mounted closer to an outlet, wrap any excess cord in the cavity under the charging base. Push a plastic wall anchor into each drilled hole. To activate the Cordless Hand Blender, follow the sequence below This is to protect the motor and battery from excessive heat build up. The cutout is only momentary, and the appliance can then be restarted. If this automatic cutout occurs, reduce the volume of food being mixed and process in smaller amounts. This protection is necessary because applying high loads to flat rechargeable cells reduces their life. If your appliance cuts out without being overloaded, return it to the charging base until sufficiently recharged. Your Cordless Hand Blender will begin charging. When the battery is fully charged the charging light will change to green. It is impossible to overcharge the battery because the Cordless Hand Blender is designed with overcharge protection circuitry. Please turn it on so that you can experience the full capabilities of this site. For more information see our cookie policy. Please upgrade your browser or enable JavaScript for a better experience. What would you like to do next You will need a MyBreville account to manage your subscriptions. From the subscriptions section of MyBreville you can change, pause or cancel your subscriptions. With the frequency you can select how often you want an accessory sent. Please try again. Please try again. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous

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In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. Ideal for blending, measuring and storing ingredients. Sometimes, making a simple soup can be hard work. Immersion blenders are supposed to make cooking easier, but they can often create problems instead of solving them creating splatters, suctioning to the bottom of the bowl, and scratching pots. How can you control the power you need to get the texture you want. The Breville Control Grip immersion blender has a redesigned blade system to address these problems a bellshaped base and internal ribbing break suction for greater control and efficient blending. This is how the Breville Control Grip stands apart whatever you need to blend, the Breville Control Grip has got it under control. New design for excellent performance The Breville Control Grip's blade system has internal ribs that create turbulence. This unique system makes sure the food falls onto the blades, reducing suction to the bottom of the pot. It also gives you precise control over texture, with 15 variable Speeds, while the 8 inch immersion depth for large quantities or tall pots means that you can blend directly in the pot for less mess and more convenience. No more transferring soups from the pot to the food processor and back. The powerful 280 watt motor generates circulation, making sure all the ingredients are blended evenly. These features make the Breville Control Grip excellent for multitasking, whether it's blending, emulsifying, whipping, or pureeing. Use it to make velvety soups, thick mayonnaise, fluffy whipped cream, chunky pesto, dips, and salsa, smoothies, baby food

and more. Get a grip on excellent blending The Breville Control Grip features an ergonomically optimized handle designed to fit your hand comfortably. <http://xn----ctbefsaoczcssn.xn--p1ai/userfiles/electrical-panel-manual-pdf.xml>

Trigger operation keeps your hand in natural position for more stability and control, and its soft touch finish makes sure it's easy on your hand, even when it's hard on your food. Designed with the Consumer in Mind With all of these features, it's no wonder that the Breville Control Grip has been rated the best immersion blender by a leading consumer magazine, beating out higher priced models. It's built with high quality materials both the blending shaft and the icecrushing blades are made of stainless steel, ensuring durability. A 6 foot extralong power cord makes the unit portable and convenient, providing the mobility of a cordless immersion blender but making sure that it is always ready to go when you need it no charging necessary. The bottom of the blender has a nonscratch base to prevent it from scratching your nonstick pots. It also comes with a handy whisk attachment for cream, egg whites, or light batters, as well as a blending jug and chopping bowl. The chopping bowl can be stored compactly in the jug for convenience and the lid of the blending jug can be used as a base to prevent slipping while blending. Easy clean parts can be hand washed and most parts except motor, chopper lid and whisk gear box can be washed in the dish washer on the top shelf only, making cleanup quick and easy. Amazon calculates a product's star ratings based on a machine learned model instead of a raw data average. The model takes into account factors including the age of a rating, whether the ratings are from verified purchasers, and factors that establish reviewer trustworthiness. Please try again later. We threw this out after 2 years because of the poor design of the detachable blending head which isn't sealed and allows the stuff you are blending to get up inside. After you wash it you can shake it and hear the gross liquid inside sloshing around and there's no way to get it out unless you try to disassemble it.

Who wants that stuff leaking into their food I loved this machine, which worked great for about 13 months. Then it just quit. Dead. I used it several times a week, but always followed the instructions and blended in short bursts with little rests between. I miss having it, but I don't have the trust to invest in another, and I'm leery of trying a cheaper brand when this expensive one had such a short life. Shame, Breville. It worked well for a year, then one day I decided to make a fruit smoothie with frozen fruit, some ice, and juice. I put all ingredients in container, turned it on, and after 10 seconds of upward and circular motions with the Blending Shaft, the wand broke inside the mechanism. I circled the areas in the photograph. I have yet to resolve the issue with Breville. We used it four or five times a week, mostly for smoothies. It's been a great product for three years, and two months. And then. a screech or two, then a whine, and the motor is now dead. We don't need the rest of the attachments. There is also the option to go to a pro grade immersion blender, for double the price. Robot Coupe and Waring make commercial immersion blenders, but the warranty is only one year. They don't make em like they used to, folks. I ended up never using it but finally got it out last week to give it a try. To my surprise, the power unit was not compatible with any of the attachments. The power unit wants to receive a 6tab connection and all the attachments have 4tabs and are bigger in diameter. My bad for not checking it but it is not something you usually encounter on new stuff you buy. So a warning to folks thinking of buying this. The power is very low, when using it with the whisk attachment; even at the highest speed it does only an adequate job of mixing good for making whipped cream, but not much more. In fact the whisk attachment is made so cheaply, that it appears to be designed to fail, which mine did.

After using the whisk maybe 20 times in 5 years, the whisk shaft shattered the cheap plastic base that is mounted inside the shaft holder, rendering it useless. The only attachment in this system that lived up to our expectations is the chopper; it's small, but it does the trick though we use it so rarely, I can't vouch for its longevity. Bottom line This unit appears to be more versatile than it really is if you really love fighting with a handheld blender, this one is probably no worse than others, but don't

buy it for the alternate attachments, because it fails on that end. The blender is fast and powerful. Once you learn the technique of raising and lowering the blender in the mixing cup, it makes quick work of turning ice, fruit, and yogurt into a smoothie. I was also amazed at how neatly the blender works without splatter or splashing due to the design of the blending blades and shroud. The plastic mixing container is nicely designed with a handle for securing the container while blending, and the top when inverted and placed underneath acts as a skid proof cushion to keep the container from sliding around on the countertop while blending. The container and top can also be used to store soups or other liquids in the refrigerator. For me the blender works better at making liquid based creations smoothies, milk shakes, soups, however, it does a decent job of chopping vegetables, onions, etc using the chopper attachment. The whisk attachment works great for beating eggs and making whipped cream. Clean up is a breeze, and Breville made this with safety in mind since the blades are protected by a shroud. The only potential negative is someone with very small hands may find the grip too large, however, I find the cushioned grip and trigger switch to be ergonomically pleasing. A note of caution Amazon pops up a recommendation for a chrome milkshake mixing cup when you purchase the Breville blender.

The base of the cup is too small for the blender, and can only be used with the whisk attachment, not the blender blade attachment. I would pass on the milkshake cup. A leading consumer magazine rates this blender higher than others costing 2X more. I followed that advice as well as the Amazon customer reviews and found a great kitchen tool at a great value. I own another pricey blender Vitamix that I use for big jobs, this one was for really quick and small batch uses puree soup and baby food, making mayonnaise, blend my favorite avocadogreen Goddess dressing. I think that I used the blender 4 or 5 times a month. Today, for the second time in a row, I smelled a bad burnt odor coming from the blender while it was running. I was pureeing rehydrated chilis and water for a traditional Texas chili recipe. Before that, the odor was caused by the use of the chopping attachment while making chimichurri sauce. All really normal, soft uses of an immersion blender. Still, after the really bad odor of today, I heard an electrical bzzzt and the blender definitely died in my arms. Four years of occasional use for such a pricey blender shouldn't be enough to kill it. It's unacceptable from a brand with such a good reputation as Breville. It's the second time for me that an appliance from Breville dies after an sudden seize up of the engine first time was the Ikon Blender. I won't buy Breville anymore. Sorry, we failed to record your vote. Please try again It did the job fine except the chopping bowls blade had a crevice that accumulated dirt and for doing baby food i thought this was disgusting and needed a new one. Made some baby food with it about 1 c of carrot puree and I am so far satisfied. The jar is 1250ml and the chopping bowl is 750 so I take this as my mini food processor. The different speeds count for the type of chop you want. For chopping an onion i.e., low speed would have relatively good chunks and for baby food or smoothies, go to the max.

Very excited to continue using it regularly. All the materials are very good quality. Hard plastic, no crevice in the chopping blade and very comfortable handle. My braun was just a straight shaft and was still easy to use, but this ergonomic design DOES make a difference. The noise is quite high when using at max speed, but not as noisy as a regular food processor or regular blender. And for storing, you just put the chopping bowl in the jar, put the lid underneath and there you go. Its stored away! but the motor and whisk need to go separate ways I had read the reviews and some people mentionned the machine smoked and made some weird noise, but reading the owners manual it says when blending thick foods, only do 15 seconds at a time. And for everything else, 1 min max, let rest for 1 min and blend again for 1 min because yes the motor will overheat and burn. I find this is still reasonable and would respect that to keep my breville going for years like what i expect of that brand And yes when using the wisk attachment, the whisk is not straight so it does wobble. But its not a deal breaker since i rarely use electric whisks anyways. I would use this little whisk here if I needed to beat some scrambled eggs or for example the liquid part of brownie or muffin mix eggs,

butter or oil, sugar and vanilla, but not for anything bigger. Update after 2 months I've been using this daily now. To chop mushrooms, onions, peppers, etc. I blend baby food daily boil the carrots, blend the carrots, add brown rice, blend the rice and this machine makes it super easy. I even use the whisk attachment for box cakes or muffins. I love it so much. Even when I don't use the blender machine, I use the measuring cup. Buy this now, you need it. Sorry, we failed to record your vote. Please try again I only got it because we are so super happy with our Breville toaster oven the best 6 slice on the market!

although the Panasonic 4 slice is faster for just toast, you can't beat the versatility of the Breville larger toaster oven we stopped using our fully size oven altogether. Sorry, we failed to record your vote. Please try again Chops ice, frozen fruit, nuts, pretty much anything. Really great for making smoothies quickly and the storage jug with lid is a huge bonus. Replacement parts are a little hard to get, seems to be out of stock a lot but so far only had 1 thing fail and Breville was quick to replace it. Sorry, we failed to record your vote. Please try again With the chopping bowl it becomes a freestanding mini food processor, and processes nuts, cheese, coffee beans, breadcrumbs, herbs, etc. The speed dial means it's very easy to control the amount of processing you want. The on/off switch is in exactly the right spot when holding the power handle. The blender jug turns it into a freestanding blender, and used on its own with the blender attachment it can be used in any pan to puree soups and sauces. The motor is powerful and not that noisy. I also like the finger hole in the plug a much safer way to pull it from the electrical outlet. The whole thing feels robust, and is well balanced. The results I've had so far have been great. For the price it's an amazing appliance. It also came within 3 days of ordering, all the way to rural Nova Scotia. Highly recommended. Sorry, we failed to record your vote. Please try again Other than that I would recommend this product as good value for money. Sorry, we failed to record your vote. Please try again The most distinctive feature of this blender is the large very functional range of speeds that one can easily use, and adjust as required. This feature distinguishes this blender from all others that I have used. Initially, I had a problem with separating the blender blade unit from the motor, it was a struggle to obtain the separation, and it would come apart with such a jerk that food around the blade would scatter.

To solve the problem, I had to slightly sandpaper the eject button internal white clips so that the separation would occur freely, I have to use it daily, so it is an important household item. It is a big improvement over my previous blenders, mainly due to the large range of speed settings, and also due to the low noise levels emitted by the blender at all speeds. A twist separation of the units from the motor would likely be an improvement. So, I would recommend this blender. Sorry, we failed to record your vote. Please try again This unit broke twice first time the side clips that hold the attachments broke; second time the plastic spindle became stripped out after an innocent raw cashew resisted being torn to pieces after being stuck between the blade the protrusion which is inside the blending bell. The cashew won; unit is out of one year warranty 23 months old, and sadly will become a landfill item. Will purchase another brand with a longer warranty without exception. Also, power variations in the high range were not stepped very well more like top speed was just a turbo and loud. Sorry, we failed to record your vote. Please try again I read many reviews and Breville won hands down in the reviews marketplace. It is a large Blender however it also comes with some handy attachments. Great for whipping cream and a handy storage container to do it in. The second container for chopping up food is also excellent. The unit is tall so this could be an issue for some people. Thankfully it comes apart for storage. The speed dial on the handle is a welcome change to obtain greater power capability. This is our fourth Breville appliance DieCast Smart Toaster, Hemisphere Blender, Oracle Espresso Machine and Immersion Blender. Where do you store all this stuff in a small kitchen. Our house was built before modern appliances hit the marketplace. Sorry, we failed to record your vote. Please try again It is more pricey than others, but honestly it is worth every penny.

Great results, easy to use and easy to clean. Good accessories come in this package. Does a broad range of blending. Whipping cream for that favourite pie is a joy. Making pea soup, another joy. Can't say enough about it wish I had this years ago!! An absolutely great gift for the cook with everything, and even the new cook just learning. Perfect wedding gift. I continue to learn more about it everyday, and in my view can likely replace my food processor really. Sorry, we failed to record your vote. Please try again Love to puree soups right in the pot and not worry about melting plastic. I would prefer the blade for the mini processor be a little more high quality. Great design. Sorry, we failed to record your vote. Please try again This is no different. The plug itself makes it worth every penny. I don't know why more appliance makers don't put finger holes in their plugs! The blender doesn't shoot stuff all over the place like past blenders I've had. The only problem I have with this unit is that the blender end is a little big, so it doesn't fit in my shaker cup when I'm blending a protein shake. I just use the big cup that came with it, which is fine. Sorry, we failed to record your vote. Please try again I phoned them to ask if they had any parts for the discontinued one. They did not and did not offer me any help. So I ordered the Breville as I have never had a problem with any Breville products. It has more power than most others. Although it doesn't have a box of attachments, it does not need them. I have used it to make Lemon Curd. No disappointment! Sorry, we failed to record your vote. Please try again It is wonderfully solidly constructed. I use it about 4-5 times a week for emulsifying salad dressings, quick chopping veggies and creaming soups. I especially appreciate being able to cream my soups right in the pot.

I have a Blendtec blender and while it does a great job, putting my soups into it and then back into the pot was a pain and it just created extra items to wash. My only complaint might be that it is fairly heavy and I have a bad wrist as well as arthritis in my hands. So depending on how badly these problems are acting up, at times it can be a bit awkward. BUT, this still deserves five stars. The small occasional inconvenience of the weight is not important enough to me to take off even one star. I would definitely recommend this blender over other brands. Sorry, we failed to record your vote. Please try again I am so glad I bought this one. I use it almost daily. The mini food processor is small but mighty. I love the different speed setting and the ergonomic handle is so much easier on my wrist and hand. Whizzing up soups is a breeze., also love the rubber bottom of the blender that stops it from banding against the pot. All in all I am very, very happy with this purchase and would recommend! Sorry, we failed to record your vote. Please try again. Experience no more worries about cord length or outlet locations. This style saves hassle and extra dishes because you don't have to transfer your creations to and from a full size blender. Both a surgical grade stainless steel blender attachment and patented loop attachment for health shakes and smoothies are included. The recharging base has indicators to show battery level and an optional wall mount. The stick has an ergonomic handle and two button operation. The thirty four ounce mixing jug has level notations for accurate measurements. This immersion blender has dishwasher safe parts and an accompanying one year limited warranty. The unit isn't as powerful as other cordless models and the smoothie attachment will likely not chop ice or some of your heavier frozen fruits. You can blend them first and switch attachments as a solution.

While the parts are supposed to be dishwasher safe, this cleaning method is not recommended according to the Breville manual, which detracts a bit from the convenience of the product. She covers kitchen tools and gadgets for The Spruce and is the author of Make Ahead Bread. We may receive commissions on purchases made from our chosen links. Cuisinart CSB179 Smart Stick Hand Blender This immersion blender has a button for continuous or pulse blending, and variable speed control so you can choose exactly the speed that's right—no need to rely on a preset high and low that might not be perfect. KOIOS Oxasmart 800Watt 12Speed Immersion Hand Blender The KOIOS Oxasmart includes a chopper attachment for chopping onions or herbs, a whisk attachment for whipping eggs whites or heavy cream, and a blender jar for times when you're not using your own container for blending and emulsifying. A loop on the top of the handle makes this easy to hang on a

rack to keep it handy. KitchenAid KHB1231 2Speed Hand BlenderThe blender doesn't include a lot of accessories or frills that add to the price, so it's quite affordable despite the quality. The softgrip handle is easy to hold when blending, so it's comfortable to use, no matter how much you need to blend. Like many KitchenAid products, this comes in a wide range of colors, so you can match this to your stand mixer or kitchen decor, or add a pop of crazy color to the kitchen. Cuisinart CSB300 Rechargeable Hand Blender with Electric KnifeCuisinart has solved that problem with this 5speed cordless blender that is advertised to run 20 minutes on a single charge. When it's time to recharge, it has a quickcharge feature, so you'll be back at work in no time. One very unique attachment that comes with this blender is the electric knife attachment that makes slicing everything from bread to roasts easy. Braun MultiQuick 5 Baby Hand BlenderThis has an extra blade and larger cutting area, so purees are smoother faster.

This has two speeds, so you can adjust the food texture to suit your baby's needs. You can also use the beaker for making smoothies or cocktails. A flexible silicone freezer tray lets you make and freeze up to nine portions in advance, then just pop them out and thaw or heat them when you need them. Breville All In One Processing StationYou can do more than just chop in that bowl—it even includes an adjustable slicing blade with 19 thickness settings, so you can slice potatoes for chips or carrots for soup. A reversible shredding disk lets you choose from two different shredding options, while the processor bowl's sblade lets you chop, blend, or puree, just like a larger food processor. Ice crushing blades and a whisk attachment are included, making this an incredibly versatile appliance. AllClad KZ750D Stainless Steel Immersion BlenderThe removable shaft also gives you options for storage in small spaces where the full blender might not fit as well. This is a highpowered immersion blender that has a variablespeed control dial, regular and turbo modes during blending, as well as easy pulsing so you'll have complete control of the texture of your refried beans, soups, or pureed vegetables. You can even use this for a quick chop of nuts since the blade shroud gives you plenty of space. While this is called a lightduty blender, it's designed for light duty in a professional kitchen environment, so it will be more than enough for your home kitchen. It has two speeds so you can control the texture of your food, operated with a simple button. This doesn't come with any extras, but it's a powerful choice for cooks who prefer commercial appliances. If youre specifically looking to whip up smoothies and milkshakes, though, we recommend the KOIOS Oxasmart 800Watt 12Speed Immersion Hand Blender as a safe bet. Her kitchen is filled with all the latest gadgets, from smart blenders to immersion blenders, and shes tested out models from numerous brands on this list.

Pay attention to the size of the blender head—some are too bulky to fit in a standard smoothie cup and are designed for large batches. Also, decide whether you want a corded or cordless model. Cordless models offer convenience but need to be recharged often. Finally, pay attention to whether the shaft detaches, which makes for easier cleaning. Some are perfect for purees, like when you want to make baby food. Others are designed to slice through ice for quick smoothie making. Most immersion blenders start at about 200 watts but can go up to 1,000. Another thing to consider is how many speed settings there are, which will allow for some versatility in what you blend. However, a lot of immersion blenders come with convenient items like a chopper or whisk attachment and blender jars. If youre getting an allinone immersion blender package, keep in mind how you'll store everything—some come with storage cases for all the pieces so nothing gets lost. Please enable JavaScript in your browser or switch to a newer web browser. Veuillez activer JavaScript dans votre navigateur ou utiliser un navigateur Web plus récent.Cookies are small pieces of information stored securely on your computer. A browser capable of storing cookies is required to view the Walmart Canada website. We use cookies to save information like your language preference and the nearest Walmart store. Personal information like your shipping address is never saved in a cookie. Please enable cookies in your browser or switch to a newer web browser. You may also browse the Walmart Canada flyer without cookies. Desoles! Votre navigateur Web naccepte pas les

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