

the Peel & Dice

Instruction Book - BFP006

Only use with BFP800 and BFP820 Food Processors



Breville®



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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

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before using the product for the first time and save for future reference.
- Handle the food processor and all attachments with care - remember the blades and grids are razor-sharp and should be kept out of reach of children.

- Remove and safely discard any packaging material and promotional labels before using the product for the first time.
- Care shall be taken when handling the sharp cutting blades and grids, emptying the bowl and during cleaning.
- Ensure the OFF button has been pressed, and the food processor is switched off and unplugged before attaching the Peel & Dice Accessory Kit.
- Always operate the food processor with the processing lid securely in position.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Do not place the Food Processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children.
- This product is not intended for use by young children or infirm persons without supervision. Children should be supervised to ensure that they do not play with the appliance.
- Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembly or cleaning.
- Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to a sudden steaming.

- This product is for household use only. Do not use this product for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

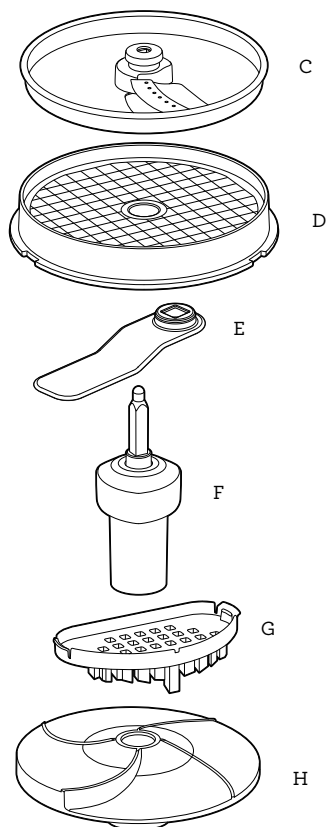
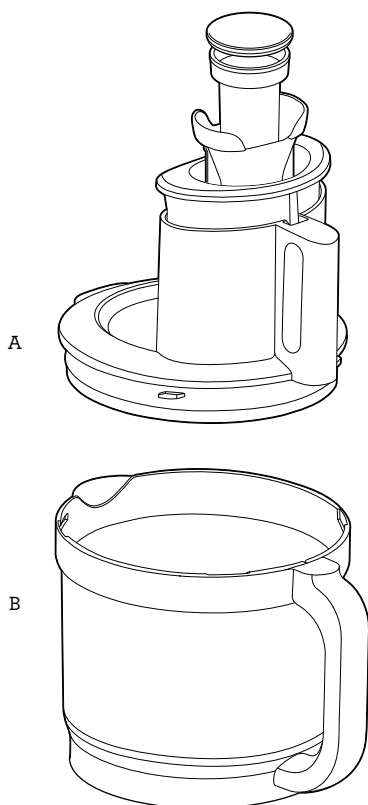
Misuse may cause injury.

- This product is for use with specific Breville food processors only. Do not attempt to use the Peel & Dice Accessory Kit with any other food processors other than those models specified on the packaging.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



Components



A. Processing Bowl Lid

With Small, Medium and Large feed chutes. The processing lid locks onto the processing bowl.

B. Processing Bowl with Handle

15 cup bowl for dry ingredients and 10 cups for diced and liquid (thick, wet ingredients e.g. soups). The processing bowl locks onto the motor base.

C. 12mm Dicing Disc

For dicing 12mm cubes.

D. 12mm Dicing Grid

For dicing 12mm cubes.

E. Dicing Distributor

Only use for Dicing bigger quantities (more than 5 cups). Distributes diced food evenly in bowl.

F. Geared Spindle

Use with the Dicing kit.

G. 12mm Cleaning Cap

To clean the 12mm Dicing Grid. Attaches to the Large Food Pusher.

H. Peeler Disc

Peels potatoes and other round, firm produce. Use with Disc Spindle of your Food Processor.



Assembly

Before using your food processor for the first time, remove any packaging material and promotional labels. Ensure the POWER button is OFF and the food processor is unplugged.

Position the Processing Bowl onto the Motor Base and turn the bowl clockwise until the handle locks to the front.

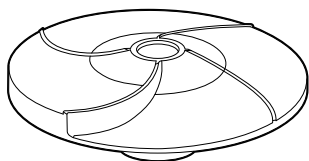
Before placing the lid onto the Processing Bowl, choose your spindle and position it over the coupling in the centre of the Processing Bowl.

PEELER DISC

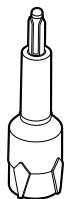
The Disc Spindle which comes with your BFP800 Food Processor is required to use with the Peeler Disc. Position the Disc Spindle over the coupling in the centre of the Processing Bowl. Then position the Peeler Disc over the spindle.

The Peeler Disc can be used with your BFP800 Food Processor bowl and your BFP006 Peel & Dice Food Processor Bowl.

All Attachments of the BFP800 Kitchen Wizz Food Processor can be used in your BFP006 Peel & Dice Food Processor Bowl.



Peeler Disc



Disc Spindle

DICING KIT

The Geared Spindle and the Peel & Dice Food Processor Bowl are required when using the Dicing Kit, both come with your Peel & Dice Accessory Kit. Position the Geared Spindle over the coupling in the centre of the Processing Bowl.



WARNING

Do not touch the Blades of the Dicing Grid. They are extremely sharp.



If you intend to dice large quantities (more than 5 cups) insert the Dicing Distributor onto the Geared Spindle Shaft. The Dicing Distributor will help to distribute diced food evenly across the bowl.

Place the Dicing Grid into the Bowl, ensuring to align with the 4 tabs, then insert the Dicing Disc.



IMPORTANT

Do not use your Dicing Kit with the Disc Spindle or your BFP800 Food Processor Bowl. Always use the Geared Spindle and your BFP006 Peel & Dice Food Processor Bowl. Failing to use the correct spindle and bowl will damage the parts.

LID

Place lid onto the Processing Bowl so that the ALIGN | LOCK graphics on the lid and handle align. To LOCK the lid, hold the chute and turn clockwise so that the handle parts align. Locking the lid correctly will engage the interlocking safety catch on the handle, and allow the motor to run.



Functions

PEELING WITH THE PEELER

Take the hard work out of peeling potatoes and other produce. The Breville Peeler will peel potatoes in batches of 6-8, depending on the size. Peeling is very fast, and may finish quicker than expected. Keep your eye on progress, and it should be done in 15-30 seconds.

Size matters

The best size potatoes to use are around 70mm x 70mm, which is about the size of this illustration. Choose potatoes that are round, rather than elongated.

Use whole potatoes, as cutting potatoes into half or quarters creates square edges that won't peel efficiently. Using rounder potatoes will reduce the amount of waste.

Loading the potatoes

Position 6-8 potatoes evenly on top of the peeler. Potatoes should have enough room to freely roll and rumble. If potatoes are too tightly packed, the peeling won't be as effective. Keep in mind that the peeling works best with a complete batch, and peeling just a couple of potatoes won't be as efficient. Lock lid in place before starting, and never insert potatoes through the chute.

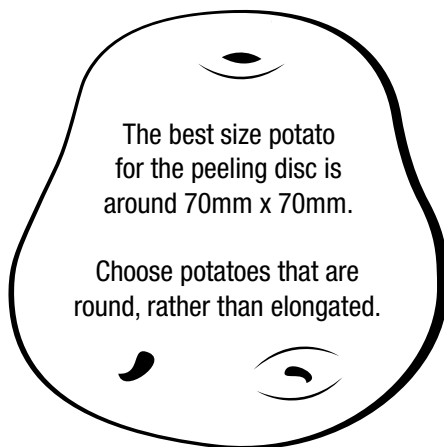
How long to peel

Peeling is very quick, with most potatoes taking 20-30 seconds. Less time in the peeler means less waste, but you may have to remove the eyes by hand with a paring knife. More time in the peeler will take a thicker layer off, including most of the eyes.



TIP

Set the Timer to 20 seconds and review the results when the product stops. Add extra time if required for optimum results.



Peeling other produce

The Peeler Disc can peel potatoes very well but it can also be used to peel other firm, round produces. You get great results with little wastage when peeling beetroot.

It can also peel carrots and sweet potatoes. Depending on the size, we recommend cutting carrots and sweet potatoes in 2-3 pieces before placing them into the bowl.

DICING WITH THE DICING KIT

The Dicing Kit dices raw and cooked food into cubes of the size of 12 x 12mm. Even cut vegetables can lead to even cooking and more consistent food results.

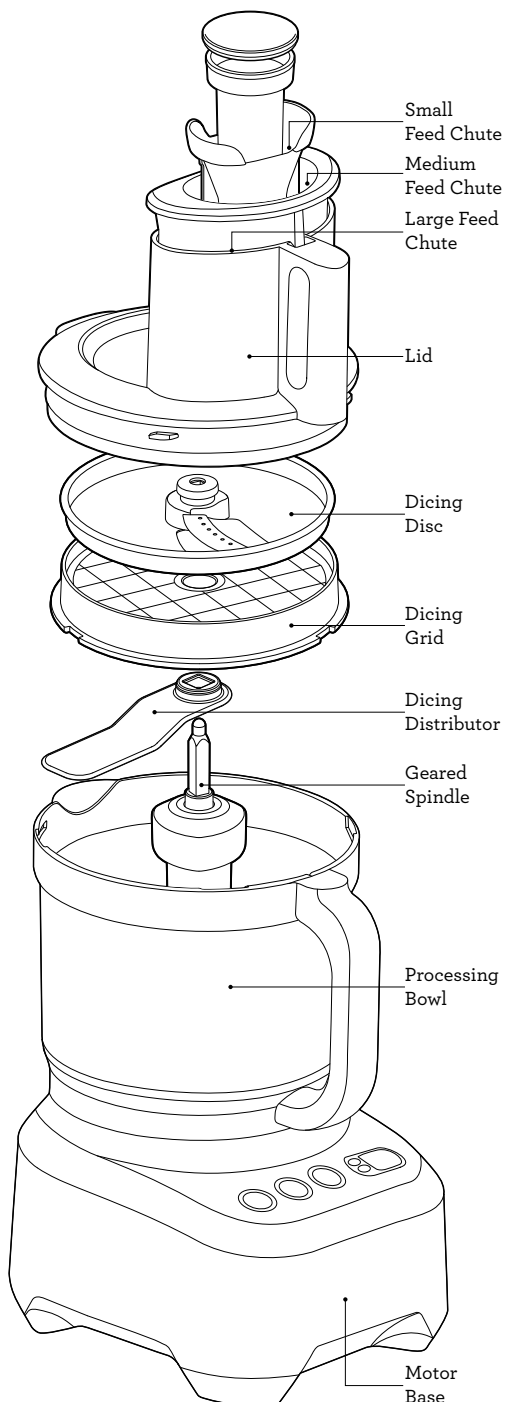
Always remember to place the Geared Spindle, Dicing Grid and Dicing Disc into the food processor before adding the food.

If you intend to dice larger quantities (more than 5 cups) please insert the Dicing Distributor after placing your geared spindle into the bowl. The Dicing Distributor will help to distribute diced food evenly across the bowl.

Do not dice more than 10 cups (2.4l) in your Food Processor at a time. Exceeding this capacity could lead to the product jamming in the disc. It will also make the cleaning process of the dicing grid challenging.

Clean Dicing Grid each time after dicing 10 cups.

Place your Dicing Kit into the Food Processor in the order illustrated opposite.



Vegetables and fruits

The Dicing Kit can process raw and cooked vegetables and also fruits. To improve dicing results for harder vegetables like carrots and pumpkin, par-cooking is recommended. Only par-cook vegetables that need to be cooked afterwards.

For best results when dicing with raw, hard vegetables feed carrots length-ways through the small or medium feed chute, and feed pumpkin through the medium feed chute only. Feeding this produce through the large feed chute may lead to jamming of the disc.

When dicing tomato, select firmer fruit for optimal results.

Use the START/PAUSE button for control when dicing food.



NOTE

Do Not Dice Sweet Potato (Yam/Kumara)

Due to its dry, fibrous texture dicing Sweet Potato is not recommended with the Dicing Kit.

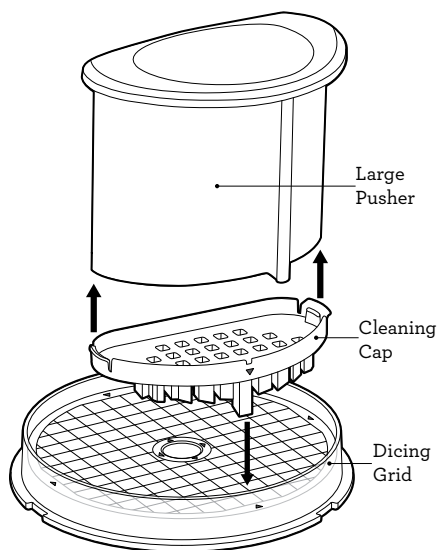
Sweet Potato places high load on the Dicing Kit which causes high friction and potential damage to the Bowl Lid.

To get remaining food out of the grid use the Dicing Cleaning Cap.

Straight after dicing, remove the Dicing Disc from the bowl while leaving the Dicing Grid inside the bowl.

Attach the Cleaning Cap to the bottom of the Large Food Pusher, align the markings on the Cleaning Cap with the markings on the Dicing Grid and push down to clear out the food in the grid.

Repeat four times going around the grid until the entire grid is cleared.





Food Processing Guide - Dicing

FOOD TYPE	TIP	DISH TYPE SUGGESTIONS
Avocado	Remove skin.	Chunky Guacamole Salad
Beetroot	Can be processed raw or cooked.	Relish Beetroot Risotto Salad
Butternut Pumpkin	Use medium feed chute or pre-cook.	Butternut Pumpkin Soup
Carrot	Use small or medium feed chute or pre-cook. Always feed lengthwise through feed chute.	Minestrone, Meat Pie Vegetable Soup, Mirepoix
Celery	Trim top and tail.	Vegetable Soup, Mirepoix Salad
Onion	Remove skin.	Salsa, Soup Sauces Salad
Potatoes	Can be processed raw or cooked.	Potato Salad Mashed Potatoes Soup
Tomatoes		Salsa, Bruschetta Sauces
Apple/Pear	Core and remove pits.	Fruit Salad Apple Sauce
Zucchini		Minestrone, Quesadillas, Salsa



Care & Cleaning

Remove the power cord from the power outlet after use for safety reasons.

Processing Bowl and Lid

Due to the interlock components, we do not recommend immersing the bowl in water for long periods.

To keep your bowl and lid clean, and to avoid food drying on, follow these steps as soon as possible after use:

- Rinse most of the ingredients off the bowl and lid.
- Hand wash in clean warm, soapy water using a mild liquid detergent and non-abrasive sponge.
- The Processing Bowl and Lid may occasionally be washed in the dishwasher (top shelf only), however washing in the dishwasher is not recommended on a regular basis, as prolonged exposure to harsh detergents, hot water and pressure will damage and shorten the life of the plastic and the interlock components.

Grid and discs

- The Dicing Grid and disc are razor sharp, do not touch. Always use a spatula or brush to remove food or when cleaning grid and disc.
- Grid, all discs and also the Dicing Distributor can be washed in the dishwasher.

Geared Spindle

The Geared Spindle should only be hand-washed. Do not place it into the dishwasher. Washing the Geared Spindle in the dishwasher will damage the spindle.

STORAGE

All accessories should be kept in the storage container and out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

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Thought for food

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