

Breville BSB510XL

Breville BSB510XL Control Grip Immersion Blender Instruction Manual

Model: BSB510XL

INTRODUCTION

The Breville BSB510XL Control Grip Immersion Blender is a versatile kitchen appliance designed for blending, chopping, and whisking. Its ergonomic design and anti-suction technology provide enhanced control and efficiency for various food preparation tasks.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- To protect against electric shock, do not immerse the motor body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Breville BSB510XL Control Grip Immersion Blender comes with several components to enhance its

functionality:

- **Motor Body:** The main handheld unit with the control buttons and variable speed dial.
- **Immersion Blending Shaft:** A stainless steel shaft with an anti-suction bell-shaped blending base and internal ribbing for efficient blending.
- **42oz Jug:** A large capacity jug with measurement markings, a handle, and a dual-purpose storage lid that also functions as an anti-slip mat.
- **25 oz. Chopping Bowl:** A smaller bowl with a mini blade system for chopping ingredients.
- **Whisk Attachment:** For whisking eggs, creams, and light batters.



Figure 1: Breville BSB510XL Control Grip Immersion Blender with all included accessories.

SETUP

Before first use, wash all detachable parts in warm soapy water, rinse, and dry thoroughly. The motor body should be wiped clean with a damp cloth.

1. **Attaching the Immersion Blending Shaft:** Align the motor body with the blending shaft and push them together until they click securely into place. To detach, press the release buttons on the sides of the motor body and pull the shaft away.

2. **Attaching the Chopping Bowl:** Place the mini blade system into the chopping bowl. Position the lid onto the chopping bowl, ensuring it is properly seated. Then, align the motor body with the opening on the chopping bowl lid and push down until it clicks into place.
3. **Attaching the Whisk:** Insert the whisk into the whisk attachment base. Align the motor body with the whisk attachment base and push together until it clicks securely.

OPERATING INSTRUCTIONS

General Operation

- The blender features an ergonomic trigger grip for comfortable and stable handling.
- The variable speed dial at the top allows for 15 different speed settings, providing precise control for various tasks.
- To operate, plug the appliance into a power outlet, select the desired speed, and press the trigger button.



Figure 2: Ergonomic trigger grip and variable speed control for precise blending.

Using the Immersion Blending Shaft

Ideal for milkshakes, smoothies, cocktails, soups, dips, and baby food.

1. Attach the immersion blending shaft to the motor body.

2. Immerse the blending shaft into the ingredients. The 8-inch immersion depth allows blending directly in tall pots or containers. The non-scratch base protects cookware.
3. Press the trigger button to start blending. The unique anti-suction technology and internal ribbing reduce suction and fold food onto the blades for thorough blending without excessive up-and-down movement.



Figure 3: Immersion blending in action, demonstrating the anti-suction technology.

Using the Chopping Bowl

Suitable for chopping onions, fresh herbs, meats, nuts, cheese, ice, and crumbling cookies.

1. Place the mini blade system in the chopping bowl and add ingredients. Ensure ingredients are cut into similar sizes and do not exceed the MAX line.
2. Secure the lid and attach the motor body.
3. Use short pulses by pressing and releasing the trigger button to chop ingredients to the desired consistency. Avoid over-processing.
4. For added stability, the chopping bowl can be placed inside the 42oz jug, allowing you to hold the jug's handle while chopping.



42 oz. jug houses the 25 oz. chopping bowl for convenient storage

Figure 4: The 42oz jug can store the 25oz chopping bowl.

Using the Whisk Attachment

Use for whipping creams, egg whites, or light batters.

1. Attach the whisk to the whisk attachment base, then attach the motor body.
2. Immerse the whisk into the ingredients.
3. Gently turn up the speed to the highest setting (15) and raise and lower the whisk until the desired consistency is achieved. Avoid hitting the edges of the bowl.

Video 1: Official Breville video demonstrating tips and tricks for the Control Grip Immersion Blender, including assembly and various uses.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your appliance.

- **Motor Body:** Wipe down the motor body with a damp cloth. Do not immerse in water.
- **Detachable Parts:** The immersion blending shaft, chopping bowl, mini blade system, whisk attachment, and jugs are top-shelf dishwasher safe. Alternatively, wash in warm soapy water, rinse, and dry thoroughly.
- **Storage:** The chopping bowl can be stored inside the 42oz jug for compact storage.

TROUBLESHOOTING

If you encounter any issues with your Breville BSB510XL, consider the following common solutions:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working outlet. Check if the motor body is correctly attached to the desired accessory.
- **Inconsistent blending/chopping:** Ensure ingredients are cut into similar, manageable sizes. Do not overfill the chopping bowl or jug. Adjust speed settings as needed.
- **Excessive suction during immersion blending:** The anti-suction technology is designed to minimize this. Ensure the blending head is fully immersed and move it gently through the ingredients.

SPECIFICATIONS

Feature	Specification
Brand	Breville
Model Number	BSB510XL
Color	Brushed Stainless Steel
Special Feature	Scratch Resistant
Capacity	42oz Jug, 25oz Chopping Bowl
Product Dimensions	6.2"D x 7.5"W x 12.4"H
Power Source	Corded Electric
Number of Speeds	15
Voltage	120 Volts
Blade Material	Stainless Steel
Control Type	Variable Speed with Trigger Control
Container Material	Plastic
Item Weight	4.1 pounds



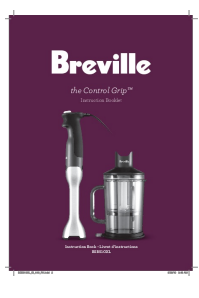


WARRANTY

The Breville BSB510XL Control Grip Immersion Blender comes with a **1 Year Limited Product Warranty**. Please refer to the warranty card included with your product for full terms and conditions, or visit the official Breville website for more details.

SUPPORT

For further assistance, product registration, or to purchase replacement parts, please visit the official Breville website or contact Breville customer support. Contact information can typically be found in the product packaging or on the manufacturer's website.

Related Documents - BSB510XL

	<p>Breville Control Grip Immersion Blender BSB510XL Instruction Manual</p> <p>Comprehensive instruction manual for the Breville Control Grip Immersion Blender (Model BSB510XL), covering safety guidelines, components, functions, care, cleaning, and food preparation.</p>
	<p>Breville The Control Grip BSB510XL Immersion Blender Instruction Manual</p> <p>User manual and instruction guide for the Breville The Control Grip BSB510XL immersion blender, covering safety, components, functions, care, cleaning, and food preparation.</p>
	<p>Breville Control Grip™ BSB510XL Immersion Blender: Instruction Manual & Recipes</p> <p>User manual and recipe guide for the Breville Control Grip™ BSB510XL immersion blender. Covers safety, assembly, operation, care, and includes various recipes for blending, chopping, and whisking.</p>
	<p>Breville Control Grip BSB510XL Immersion Blender Instruction Manual</p> <p>This document is the instruction manual for the Breville Control Grip BSB510XL immersion blender. It provides comprehensive guidance on safety precautions, product components, operating functions for immersion blending, chopping, and whisking, as well as care, cleaning, and food preparation tips.</p>
	<p>Breville the Control Grip™ Immersion Blender BSB510XL Instruction Manual</p> <p>This instruction manual provides detailed information on the Breville the Control Grip™ Immersion Blender (Model BSB510XL), including safety guidelines, component identification, operational functions for immersion blending, chopping, and whisking, care and cleaning instructions, and a food preparation guide. Learn how to use and maintain your Breville immersion blender effectively.</p>

the Control Grip™



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[Breville Control Grip BSB510 Instruction Manual](#)

User manual for the Breville Control Grip BSB510 hand blender, providing safety instructions, component details, and usage guides for immersion blending, chopping, and whisking functions.