

## Breville BFP810

# Breville Sous Chef 16 Cup Food Processor

MODEL: BFP810

## Introduction

The Breville Sous Chef 16 Food Processor is engineered for precision and consistent results, essential for beautiful presentation, even cooking, and superior taste. This 16-cup food processor is designed to handle a wide range of culinary tasks, simplifying meal preparation and enhancing your cooking experience. It features BPA-free materials in all food-contact plastic components, ensuring safety and durability.

For additional recipes, guided classes, and cook guides tailored for your Breville appliance, explore Breville+.

Video: Discover the Breville Sous Chef 16. This video provides a brief overview of the Breville Sous Chef 16 Food Processor's capabilities and design.

## Setup

Before first use, ensure all packaging materials are removed and all parts are thoroughly cleaned. The following steps guide you through unboxing and initial preparation:

1. **Unboxing:** Carefully open the appliance box. Remove the top tray to access the main unit. Extract the base, bowl, lid, and accessory caddy. Place all components on a solid, flat surface. Remove any protective stickers or films from the machine and its parts.
2. **Initial Cleaning:** Wash the bowl, lid, and all attachments (S-blade, dough blade, shredding disc, slicing disc, mini bowl, mini blade, French fry disc, spindles) in warm, soapy water using a soft cloth or brush. Rinse thoroughly and dry completely before assembly or storage. The motor base should be wiped with a soft, damp cloth.
3. **Assembly:** To operate the food processor, the bowl handle must align with the control panel on the motor base. The lid must be securely placed on the bowl, and the large pusher inserted into the feed chute for the machine to function.

Video: Discover the Breville Sous Chef 9. This comprehensive video guides you through unboxing, identifying parts, initial cleaning, and basic assembly of the food processor.

## Operating

The Breville Sous Chef 16 offers versatile functionality with various attachments and intuitive controls.

## Control Panel

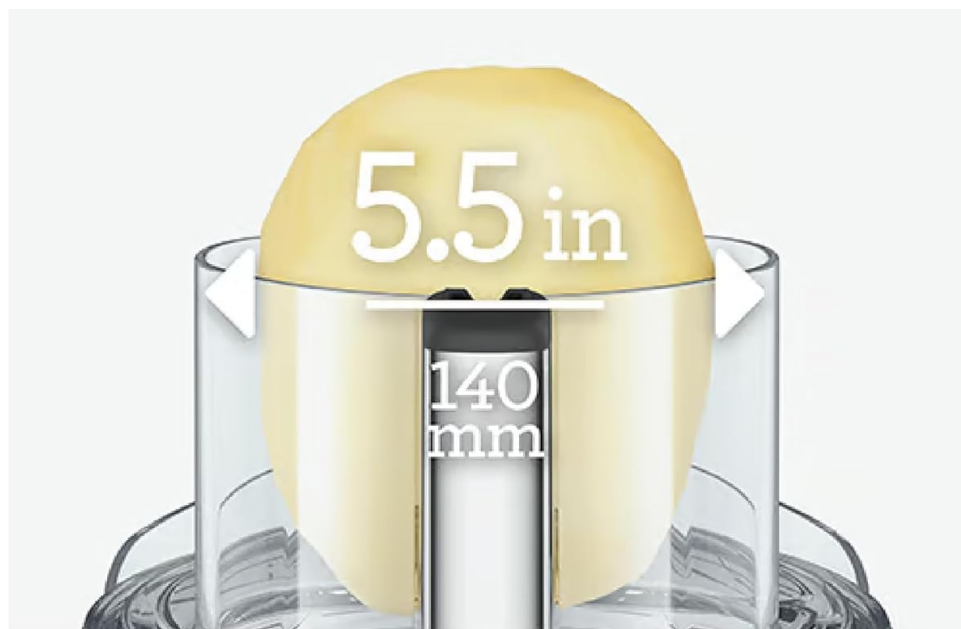
The control panel features buttons for Power, Pulse, and Play/Stop. The machine will only operate when the lid is securely on the bowl and the large pusher is inserted into the feed chute. First, power on the unit, then activate the Pulse function for short bursts or Play/Stop for continuous operation.

## Attachments and Their Uses

- **S-Blade (Micro-Serrated):** Ideal for chopping, mincing, and blending ingredients. To use, lock it onto the spindle by holding the spindle and turning clockwise until firm, then place it into the bowl. Be careful not to over-process ingredients due to its efficiency.
- **Dough Blade:** Designed for kneading dough. Its plastic edges create a softer action, encouraging dough to stretch rather than cut, perfect for bread and pastry. Lock it onto the spindle similar to the S-blade.
- **Reversible Shredding Disc:** Features two sizes for shredding. The larger pattern is suitable for grating fruits, vegetables, or soft cheeses like mozzarella. The finer pattern is ideal for hard cheeses such as Parmesan. To use, insert the spindle into the bowl, then place the shredding disc on top. Flip the disc over to switch between fine and coarse shredding.
- **Adjustable Slicing Disc:** Allows for precise slicing from 1mm to 5mm thickness. Adjust the slice thickness by twisting the mechanism on the disc. Insert the spindle, then place the slicing disc on top. This disc can quickly slice delicate fruits and vegetables.
- **French Fry Disc:** Specifically designed to create uniform French fry cuts.
- **Mini Blade & Bowl:** For processing smaller quantities of ingredients without needing to use the full-sized bowl.

## Extra Large 3-in-1 Feed Chute

The food processor features an extra-large 5.5-inch feed chute designed to accommodate various shapes and sizes of ingredients, reducing the need for pre-prepping. It includes options ranging from 1.7 inches to 5.5 inches. Always use the chute size that best fits your ingredients for optimal results and a snug fit.



Extra large 3-in-1 feed chute reduces the need to pre-prepare your food

Image: The extra-large 5.5-inch feed chute allows for processing larger ingredients without extensive pre-cutting.

## General Tips

- **Ingredient Sequencing:** To minimize cleaning and speed up cooking, process ingredients in an order that allows you to keep everything in the bowl. For example, process garlic before beef if making meatballs.
- **Color-Coded Attachments:** Breville recipes often reference the color of the attachment relevant to a specific step, streamlining your cooking process.

## Maintenance

Proper care and storage will ensure the longevity of your Breville Sous Chef 16 Food Processor.

## Cleaning

- **Dishwasher Safe Parts:** The bowl, lid, and all accessories are dishwasher safe. Place them on the top rack for best results.
- **Motor Base:** Wipe the motor base with a soft, damp cloth. Avoid using abrasive scouring pads or harsh chemicals on the base or bowl, as this can damage the finish.

## Storage

The food processor is designed for compact storage. All attachments fit seamlessly into the included storage caddy, which then fits inside the main bowl. This maximizes countertop space and keeps all components organized. Remember to return the adjustable slicing disc to its storage position (0mm) when done for safety.



The chef's armory storage container houses all attachments & cleaning utensils for easy storage

Image: The accessory storage container keeps all blades and discs organized and safe.

## Troubleshooting

- **Motor Overload Protection:** If the motor stops unexpectedly, especially during heavy-duty tasks like kneading dough, it may have activated its overload protection. Unplug the unit, remove some ingredients, and allow it to cool before restarting.
- **Inconsistent Processing/Chopping:** Ensure you are using the correct attachment for the task. For chopping, use short pulse bursts to avoid over-processing. For dicing, ensure ingredients fit snugly in the appropriate feed chute.
- **Cleaning Difficulties:** While many parts are dishwasher safe, some users report food getting trapped in nooks and crannies. For thorough cleaning, hand wash immediately after use with a brush to reach tight spots.
- **Unit Not Starting:** Verify that the bowl is correctly aligned with the motor base, the lid is securely locked, and the large pusher is fully inserted into the feed chute. The machine has safety interlocks that prevent operation if these conditions are not met.

## Specifications

<b>Brand</b>	Breville
<b>Model Name</b>	Sous Chef 16 Cup
<b>Item Model Number</b>	BFP810BSS1BNA1
<b>Color</b>	Brushed Stainless Steel
<b>Bowl Capacity</b>	16 Cups (6 cup or 121 fl. oz capacity)
<b>Wattage</b>	1450 watts
<b>Power Source</b>	Electric
<b>Blade Material</b>	Stainless Steel
<b>Product Dimensions</b>	9.2"D x 11.3"W x 17.7"H
<b>Item Weight</b>	30.6 pounds
<b>Special Feature</b>	Removable Parts
<b>Product Care Instructions</b>	Dishwasher Safe



## Product Dimensions 17.7" High x 11.3" Wide x 9.2" Deep

Image: Product dimensions for the Breville Sous Chef 16 Food Processor.

### Warranty & Support

The Breville Sous Chef 16 Food Processor comes with a **2-year limited product warranty** and an impressive **30-year motor warranty**. This demonstrates Breville's commitment to durability and quality, ensuring your appliance remains a reliable kitchen companion for many years.

For support, troubleshooting, or warranty claims, please refer to the official Breville website or contact their customer service directly. Keep your proof of purchase for warranty validation.