

Breville

Breville Customer Service Centre

Australian Customers

Mail: PO Box 22
Botany NSW 2019
AUSTRALIA

Phone: 1300 139 798

Fax: (02) 9384 9601

Email: Customer Service:
askus@breville.com.au

New Zealand Customers

Mail: Private Bag 94411
Botany Manukau 2163
Auckland NEW ZEALAND

Phone: 0800 273 845

Fax: 0800 288 513

Email: Customer Service:
askus@breville.com.au

www.breville.com.au

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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

BSM300 Issue - A12

Breville

the Squeezy Freezy™
Instruction Booklet



BSM300

CONGRATULATIONS

on the purchase of your new
Breville Product

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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

IMPORTANT SAFE GUARDS READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- To protect against electrical shock, do not immerse the power cord, power plug or motor base in water or any other liquid.
- Always use the appliance on a dry, level surface. Do not use the appliance on a sink drain board.
- Do not place the appliance near the edge of a bench or table during operation. Vibration during operation may cause the appliance to move.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Unwind the power cord fully before use.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Always ensure the appliance is completely assembled before connecting to the power outlet and operating. The appliance will not turn on unless properly assembled. Follow the instructions provided in this book.
- Always avoid contact with moving parts.
- Strictly follow the care and cleaning instructions described in this book.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.
- Always switch the Squeezy Freezy™ off after each use. Ensure the motor stops completely and unplug the power cord from the wall outlet before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

SAVE THESE INSTRUCTIONS

KNOW

your Breville Product

KNOW YOUR BREVILLE PRODUCT



A. Juicing Cone

B. Salt Scoop

C. Ice Bucket

D. Mixing Fin

E. MIX | SERVE | OFF

F. Wide Pour

G. Motor Base

H. Removable Drip Tray

I. Lid

J. Slushy Canister

Not Shown

Ice and Salt Paddle

ASSEMBLING

your Breville Product

ASSEMBLING YOUR BREVILLE PRODUCT

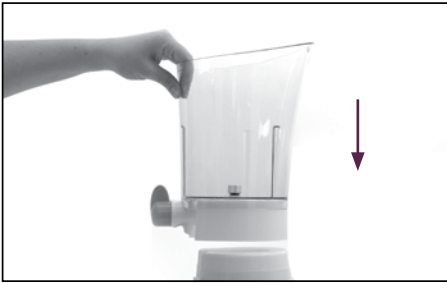
BEFORE FIRST USE

Before using the slushy maker for the first time, remove and safely discard any packaging material and promotional labels. Ensure the power cord is unplugged from the wall outlet.

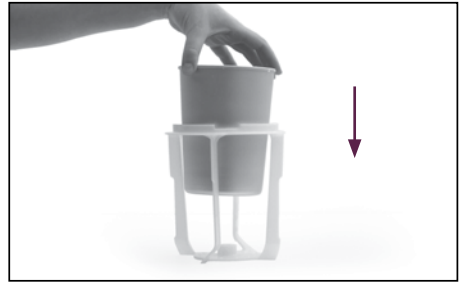
Wipe the motor base with a damp cloth. Dry thoroughly.

Wash the ice bucket, juicing cone, lid and salt scoop in warm soapy water with a soft cloth or nylon brush. Rinse and dry thoroughly.

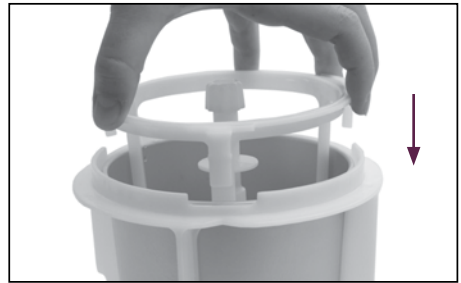
1. Place the motor base on a flat dry surface such as a bench top. Ensure the power cord is unplugged from the wall outlet.
2. Place the slushy canister on top of the motor base, with the pouring spout to the front of the motor base and over the drip tray.



3. Place the ice and salt paddle inside the ice bucket and then the ice bucket into the mixing fins.



4. There are 3 locking tabs on the ice and salt paddle these lock over the 3 indents on the mixing paddle.



5. Insert the canister into the slushy canister.



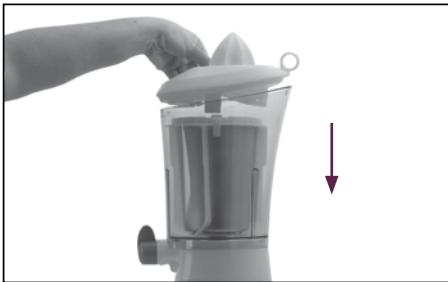
6. Turn the canister slightly to ensure that the ice bucket is down in place.
7. Place the lid on the slushy canister by placing the front of the lid down first then push the back of the lid down ensuring that it locks down securely.
8. Place the citrus cone in place on top of the slushy lid. Push the cone down firmly to ensure that it is in place correctly.

OPERATING

your Breville Product

OPERATING YOUR BREVILLE PRODUCT

1. Plug the power cord into a 230V/240V power outlet. Then turn the power on at the outlet.
2. Ensure the mixing paddle, ice bucket and ice & salt paddle are secured into place. See assembling details.
3. Secure the lid onto the slushy canister by ensuring the front of the lid is in place first, and then push the back of the lid down with the ring pull ensuring the latch is locked in place.



4. Turn the slushy maker to the mix position. Both the ice & salt paddle and the mixing fins will rotate.
5. Slowly pour the chilled drink mix into the rear section of the lid.
6. The slushy maker features a citrus cone for you to make freshly squeezed slushy or to add a hint of fresh citrus to your slushy drinks. Simply cut the fruit in half and twist over the juicing cone. The juice will flow into the slushy canister.

NOTE

If using only fresh fruit, sugar will need to be added to ensure that the slushy freezes.

NOTE

Diet or low sugar soft drinks will not work in the slushy maker.

NOTE

Do not place more than 1 litre of drink mixture into the slushy maker.

7. To fill the inside of the ice bucket with salt and ice, add the salt scoop from the lid and add ice cubes through the lid opening. Half fill the ice bucket with 1 tray (approx. 2 cups) of ice. Turn the salt scoop up side down and fill with rock salt. Pour the rock salt into the ice bucket, then place another $\frac{1}{2}$ to 1 tray of ice cubes through the lid opening until the ice bucket is $\frac{3}{4}$ filled with ice, then add another cap full of rock salt.

NOTE

Do not add more than 1 cap of rock salt per tray of ice.

NOTE

Do not fill the ice bucket with ice and salt above the top of the paddles.

8. Add 50ml of water over the salt and ice and replace the salt scoop onto the lid.
9. Leave the slushy maker to run for 20-30 minutes depending on the desired consistency.

NOTE

After every 8 to 10 minutes check on the ice and rock salt through the salt scoop opening. If the ice has melted, add another $\frac{1}{2}$ - 1 tray of ice cubes and $\frac{1}{2}$ a capful of rock salt through the lid opening. REMEMBER do not over fill the ice bucket.

DISPENSING YOUR SLUSHY

1. Once the slushy drink has reached the desired consistency (a wave formation will form at the top of the mixture, this is an indication that the slushy is ready) it's now ready to serve.



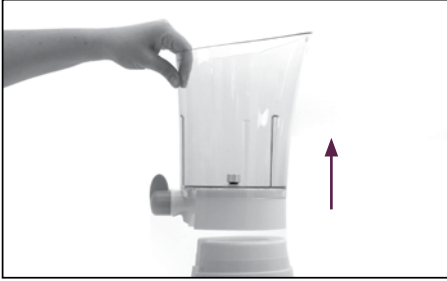
2. Turn the side switch to serve. This will reverse the paddle direction and slow down the mixing slightly.
3. Place a glass under the dispenser tap and turn tap to serve, the slushy mixture will dispense from the tap into the glass.
4. To turn the dispenser tap off turn the tap to close.

DISASSEMBLING

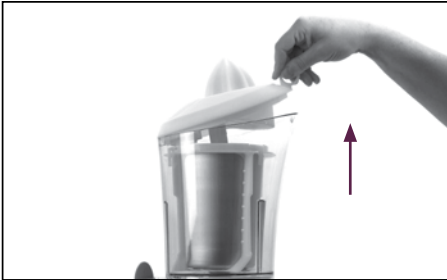
your Breville Product

DISASSEMBLING YOUR BREVILLE PRODUCT

1. Ensure the slushy maker is turned off, the power is switched off at the power outlet and the power cord is unplugged from the power outlet.



2. Remove the lid from the slushy canister by holding the ring pull and pulling the lid from the slushy canister.



3. Remove the slushy canister from the motor base.

4. Remove the mixing fin by opening the 3 latches holding it to the ice bucket and salt & ice paddle and pull apart the ice bucket, ice and salt paddle and mixing fins.



CLEANING

your Breville Product

CLEANING YOUR BREVILLE PRODUCT

Always ensure that the slushy maker is switched off, the power is switched off at the power outlet and the power cord is unplugged from the power outlet before cleaning, disassembling or assembling and storing the appliance.

1. Immediately after each use, wash the citrus cone and lid to avoid fruit hardening onto the cone.
2. Carefully disassemble the slushy maker.
3. Place the slushy canister, citrus cone, lid, ice bucket, ice and salt paddle, removable drip tray and the mixing fin in warm soapy water. Rinse and dry thoroughly.
4. With a damp cloth wipe the motor base over and dry. Do not use abrasive scouring pads or cleaners when cleaning the motor base as these may scratch the surface. Wipe any excess food particles from the power cord.

NOTE

Do not place any part of the slushy maker in the dishwasher.

NOTE

Never immerse the slushy maker base in water or any other liquid.

HINTS & TIPS

HINTS & TIPS

- For best results always make sure ingredients are well chilled.
- Slushy mixtures need a high sugar content to freeze properly. Low sugar drinks and diets drinks will not freeze properly and may freeze solid to the outside of the slushy canister.
- When preparing drinks with alcohol; add alcohol to the slushy mix immediately before dispensing as alcohol inhibits the freezing process.
- Use rock salt inside the slushy canister as rock salt helps to lower the temperature making the slushy making process possible.
- Large standard size ice cubes work better than smaller cubes as they stay frozen longer.
- In some cases an ice layer may start to form around the outside of the slushy canister; this may indicate that there is not enough sugar in your mix. Turn unit off before the ice builds up to much and start again after adding 1-2 tablespoons of sugar to your mix.
- Do not exceed the recommended amount of rock salt.

RECIPES

ORANGE FREEZY

Serves 4-6

INGREDIENTS

2-3 oranges, chilled

2-3 (500-750ml) cups lemonade, chilled

METHOD

1. Using the citrus cone, juice oranges into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled lemonade into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

REAL LEMONADE ICY

Serves 4-6

INGREDIENTS

2-3 lemons, chilled

3 cups (750ml) lemonade, chilled

2 tablespoons white sugar

METHOD

1. Using the citrus cone, juice lemons into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled lemonade and sugar into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

APPLE FIZZ

Serves 4-6

INGREDIENTS

2 cups (500ml) lemonade, chilled
2 cups (500ml) apple juice, chilled

METHOD

1. Turn the slushy maker to the mix position. Slowly pour the chilled lemonade and apple juice into the rear section of the lid.
2. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

MANGO TANGO

Serves 4-6

INGREDIENTS

2 oranges, chilled
2 cups mango nectar, chilled
1-1 ½ cups lemonade, chilled

METHOD

1. Using the citrus cone, juice oranges into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled mango nectar and lemonade into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

CUBA LIBRE

Serves 2-4

INGREDIENTS

2 limes, chilled
3 ½ cups (825ml) cola flavoured soft drink, chilled
120ml nip white rum, chilled

METHOD

1. Using the citrus cone juice limes into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled soft drink into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Just before dispensing add rum to mix. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

4 Standard Drinks

MARGARITAS

4 standard serves

INGREDIENTS

2 limes, chilled
2 ½ cups (625ml) margarita mix, chilled
1 cup (250ml) lemonade, chilled
90ml nip tequila, chilled
30ml nip triple sec, chilled

METHOD

1. Using the citrus cone juice limes into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled margarita mix and lemonade into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Just before dispensing add the tequila and triple sec to mix. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

4 Standard Drinks

SEA BREEZE

Serves 2-3

INGREDIENTS

1 pink grapefruit chilled
2 cups (500ml) cranberry juice cocktail, chilled
1 cup (250ml) lemonade, chilled
90ml nip vodka, chilled

METHOD

1. Using the citrus cone juice grapefruit into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled juice and lemonade into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Just before dispensing add the vodka to mix. Turn the switch to reverse the paddle and serve immediately into chilled glasses.

2 Standard Drinks

MOJITO

Serves 2-3

INGREDIENTS

3 limes, chilled
3 cups (750ml) lemonade, chilled
90ml nip white rum
1 bunch mint leaves, roughly chopped

METHOD

1. Using the citrus cone, juice limes into the slushy canister.
2. Turn the slushy maker to the mix position. Slowly pour the chilled lemonade into the rear section of the lid and fill to the maximum fill line.
3. Add ice and rock salt as directed and churn until waves form in the slushy mixture. Just before dispensing add the rum to mix. Turn the switch to reverse the paddle and serve immediately into chilled glasses filled with mint leaves.

2 Standard Drinks

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