Breville

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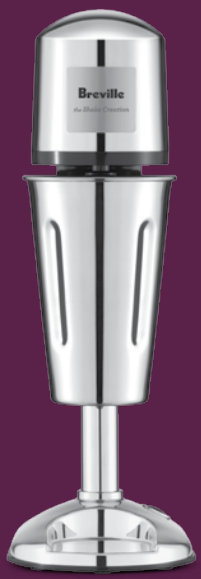
MS400D Issue - B13

Breville

the Shake Creation™

Instruction Booklet



MS400D

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Do not immerse cord, plug or appliance in water (or any other liquid).
- Do not operate without the cup. Do not use any other cup other than that which is supplied.
- Do not operate near bowls, sinks or similar vessels containing water.
- The shake maker is not intended for use by young children or infirm person without supervision.
- This shake maker can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not leave the shake maker unattended when in use.
- Always use the appliance on a dry, level surface.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces or become knotted.
- Do not place this shake maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- This shake maker is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.

- 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.

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).
- 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.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the supply if it is left unattended, and also before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- This product must not be disposed together with the domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



SAVE THESE INSTRUCTIONS

KNOW YOUR SHAKE CREATION MILKSHAKE MAKER



A. Powerful high speed motor for faster, superior whipping results.
B. Durable chrome design.
C. Unique double aerator mixing blade for superior frothing.
D. Top cup retainer to hold cup firmly.
E. Large stainless steel cup, large capacity, simply clips on, clicks off.
F. Bottom cup bracket, to support cup.
G. Splashproof on|off switch is conveniently located on base for children under supervision to operate.
H. Weighted base with non-stick rubber feet, for maximum stability.

OPERATING YOUR SHAKE CREATION

1. Place the shake maker on a dry, level surface. Plug the unit into a 230/240 volt power outlet.
2. Combine ingredients for shake or fruit drink in cup. Do not fill beyond the maximum fill line.
3. Insert the cup in the shake maker ensuring the top of the cup is located behind the top cup retainer. The base of the cup should reset on the bottom cup bracket.
4. Switch on at the power outlet.
5. Press the on|off button to activate the shake maker. When the shake is combined fully, press the on|off button again to stop the unit.
6. Remove the cup and serve.

NOTE: No more than 1 minute is required for making any drink. Operate for no longer than 10 minutes total at one time.

CARE AND CLEANING

1. To clean the double aerator mixing blade, fill the cup to the maximum fill line with warm soapy water. Operate the shake maker as previously described in the operating instructions.
2. Always switch the shake maker off, switch the power off at the power outlet and then remove the plug before cleaning the motor housing. Wipe the motor housing with a damp cloth. Ensure that the cloth is not excessively wet, and that no moisture enters the vents on the motor housing.
3. Wash the shake cup in warm soapy water or alternatively place in the dishwasher.

⚠ *CAUTION*

Never immerse the cord, plug or milkshake maker body in water or any other liquid.

RECIPES

RECIPES

NOTE: The volume of a milkshake will vary depending on the type of milk used. For example, full cream milk does not froth as much as skim or low fat milk.

It is important to follow the guidelines in the recipes to avoid spillage from the cup. Always remember that solids, such as ice cream or fruit, will increase the volume of the milkshake.

Ensure that the liquid component of the milkshake does not exceed the maximum line on the side of the milkshake cup.

When combining liquids with other ingredients for a milkshake, use only 250ml (1 cup) skim, coconut or full cream milk. 310ml (1 ¼) cups of juice is allowed as this liquid does not froth as much as the other liquids. Extra volume may be achieved if the ingredients are chilled.

All recipes are sufficient for 1-2 servings.

CHOCOLATE HEAVEN

250ml (1 cup) chilled milk
2 tablespoons chocolate topping
60ml (¼ cup) chilled strong espresso coffee
2 scoops premium chocolate ice cream

BANANA MALT SHAKE

250ml (1 cup) chilled milk
1 ½ tablespoons malted milk powder
1 small banana, mashed well
1 teaspoon finely chopped spearmint
2 scoops vanilla ice cream

MIXED BERRY SHAKE

250ml (1 cup) chilled milk
125ml (½ cup) chopped and mashed mixed berries
(raspberries, strawberries and blackberries)
1 teaspoon finely chopped mint
2 scoops vanilla ice cream

OLD FASHIONED CARAMEL SHAKE

250ml (1 cup) cold milk
2 tablespoons caramel topping
2 scoops vanilla ice cream
2 tablespoons malt

APRICOT COCONUT CREAM

170ml (⅔ cup) apricot nectar
85ml (⅓ cup) coconut cream
1 tablespoon sesame seeds
1 tablespoon ground almonds

BUTTERMILK PEACH SHAKE

125ml (½ cup) buttermilk
125ml (½ cup) peach nectar
60ml (¼ cup) chopped canned peaches

CRUNCHY CHOC–NUT CREAM

250ml (1 cup) cold milk
2 tablespoons ground nuts
1 tablespoon drinking chocolate
1 scoop ice cream

PEANUT SURPRISE

250ml (1 cup) cold milk
1 tablespoon peanut butter
1 teaspoon honey
1 egg

STRAWBERRY LASSI

250ml (1 cup) cold milk
60ml (¼ cup) strawberry yogurt
4 drops vanilla essence

RECIPES

COFFEE COOLER

250ml (1 cup) cold milk
60ml (¼ cup) natural yogurt
1 teaspoon instant coffee
1 tablespoon malt
1 teaspoon honey

MALTED VANILLA SHAKE

250ml (1 cup) cold milk
½ teaspoon vanilla essence
1 scoop ice cream
2 tablespoons malt

CITRUS STRAWBERRY SHAKE

310ml (1 ¼ cups) fresh orange juice
125ml (½ cup) hulled, chopped and mashed strawberries
½ teaspoon finely chopped mint
2 scoops vanilla ice cream

TROPICAL SHAKE

125ml (½ cup) chilled coconut milk
60ml (¼ cup) chilled orange juice
60ml (¼ cup) chilled lime juice
125ml (½ cup) chopped and mashed mango
1 teaspoon grated ginger
2 teaspoons honey
Toasted coconut for garnish

EGG NOG

250ml (1 cup) hot milk
1 egg
1 teaspoon honey
4 drops vanilla essence
nutmeg to taste

ORANGE EGG STINGER

125ml (½ cup) cold skim milk
125ml (½ cup) orange juice
1 egg
1 tablespoon malt
4 drops vanilla essence

THE CURE

250ml (1 cup) orange juice
60ml (¼ cup) lemon juice
1 egg yolk
2 teaspoons honey

SOY SURPRISE

250ml (1 cup) cold soy milk
1 egg
2 tablespoons ground almonds
1 teaspoon honey
½ teaspoon ginger

SLIMMERS' SPICY SHAKE

250ml (1 cup) cold skim milk
1 tablespoon skim milk powder
1 teaspoon honey
Pinch of cardamon, allspice and nutmeg

LO-CAL ICED COFFEE

250ml (1 cup) cold skim milk
1 teaspoon instant coffee
1 tablespoon malt
4 drops vanilla essence
Liquid sweetener to taste

RECIPES

GET UP AND GO

250ml (1 cup) cold skim milk
1 egg
1 teaspoon honey
Splash of lime juice

EARL GREY TEA SHAKE

250ml (1 cup) cold skim milk
60ml (¼ cup) Earl Grey tea
1 tablespoon malt
1 teaspoon honey
Whip fruit drinks for a few seconds only

LEMON PASSIONFRUIT SWIRL

60ml (¼ cup) lemon juice
250ml (1 cup) orange juice
2 passionfruit
1 teaspoon honey

FRUIT MEDLEY

170ml (⅔ cup) orange juice
85ml (⅓ cup) apricot nectar
½ banana, mashed
1 passionfruit
1 teaspoon honey

RECIPES