

Sunbeam

MASTER SERIES

SM9000



StickMaster® Platinum

User Guide

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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM STICKMASTER.

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating, as it is very sharp. After the appliance has been switched off the blade will continue to rotate a moment longer.
- Turn the power off and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not use the appliance with hot liquids, as there is a risk of burns due to splashing. Allow hot liquids to be cool enough to touch.
- Hold the stick mixer firmly and up right while using it.
- Care should be taken when handling sharp cutting blades, emptying the bowl and during cleaning.
- Injury may occur if the stick mixer is not used as intended.
- Do not operate the appliance without a workload.
- When using extremely heavy loads, the appliance should not be operated for more than 4 seconds. This does not apply to the recipes detailed in this booklet.
- Never insert metal or other utensils, such as knives or forks, into the inside of the blade system while the appliance is operating.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance unattended, before assembling, disassembling or cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam StickMaster® Platinum - SM9000

Power buttons

Preselect speed 1-9 on the large LCD screen then press the speed button (**TURBO**). For instant power select the (**TURBO**) speed setting.

Powerful 700 watt motor

High powered 700 watt motor for the most demanding blending tasks.

Chopper attachment

750ml chopper attachment conveniently attaches to the StickMaster® to chop a variety of food including meats, vegetables, nuts and herbs.

Patent Pending 3 x 3 blade system

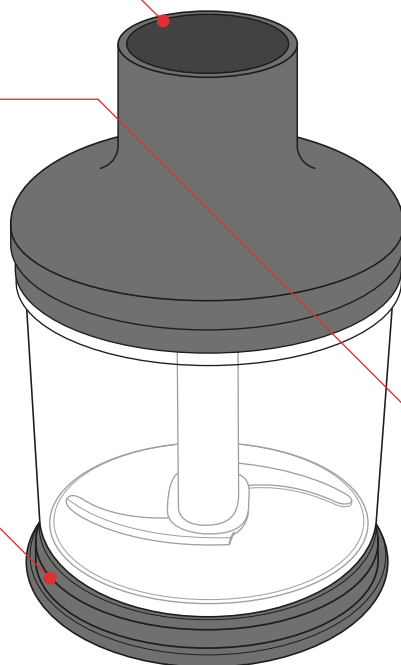
Three-way horizontal blades create a horizontal slicing motion to maintain the integrity of the food by slicing and not mashing.

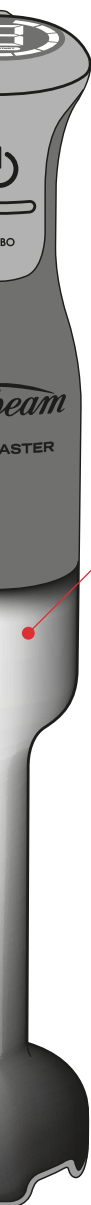
The unique design of the ice crushing blades create vertical crushing and are ideal for hard foods such as ice and nuts.

The combination of horizontal slicing & vertical crushing offers the ultimate in blending performance.

Non-slip mat / storage cap

Keeps the chopper secure on the bench during use and acts as a storage cap when not in use.





Detachable stainless wand

The stainless steel wand detaches with a twist and lock design that is intuitive and easy to use.

Dishwasher-safe components

The detachable shaft, chopper bowl, chopping blade, whisk attachment, beaker and non-slip mat/storage caps are dishwasher-safe for easy cleaning.

Large capacity beaker

Large capacity 1.5 litre beaker is ideal for smoothies and your favourite drinks. The measurement marking are ideal for measuring out ingredients.

Beaker handle

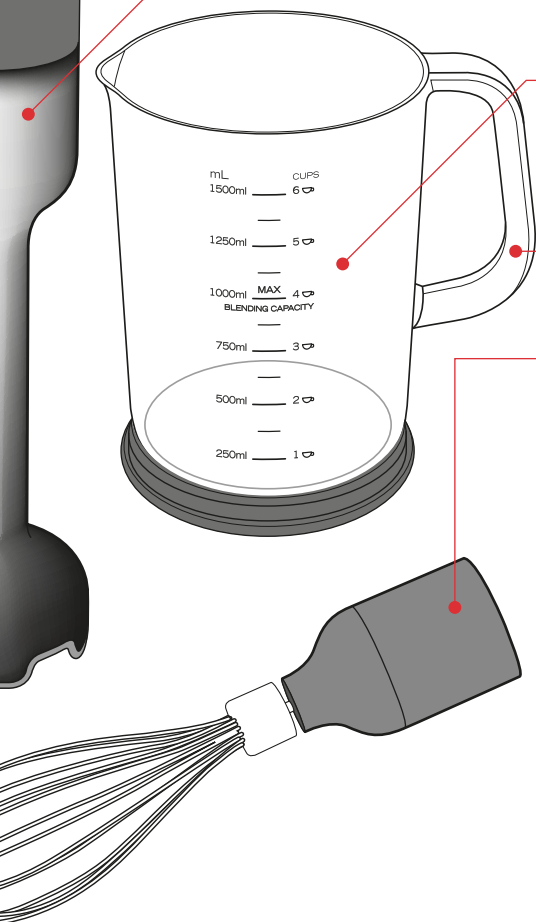
Provides maximum control of the beaker when blending.

Whisk attachment

Stainless steel whisk conveniently attaches to the StickMaster®. Ideal for beating egg whites, mixing light batters or whisking cream.

Non-scratch base

The base of the wand is non-scratch making the StickMaster® safe to use on Teflon coated cookware.



Features of your Sunbeam StickMaster® Platinum - SM9000

Tilt Safety

Further prevent splashing of liquid around your kitchen if the stick mixer is accidentally tilted. Once nearing 90 degrees, the motor will automatically turn off, stopping ingredients being splashed around or hands being in contact with the blades

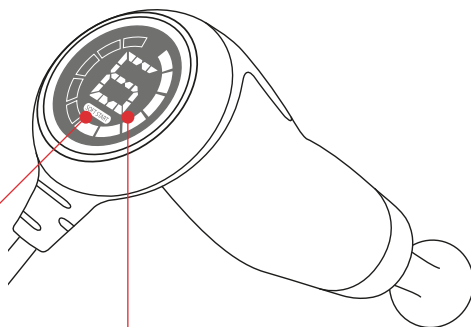
Soft Start

Prevent the initial splash of liquids often experienced when using a stick mixer, with the Soft Start feature. Soft Start slowly ramps up the speed regardless of the initial speed selected.

Turbo Speed

Speeds 1-9 are selected through the LCD screen and the top control button

The Turbo setting is selected with the push of one button at the top of the motor housing.



LCD User Interface

The backlit LCD screen provides feedback and lets you know what speed you have selected, when Soft Start is active and when the Tilt safety function has been activated.

Using your StickMaster®

It is recommended to wash your StickMaster® shaft, beaker, chopping bowl and whisk in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Important: Before using your StickMaster® remove any packaging material and promotional labels or tags.

Important: Ensure that the StickMaster® is unplugged from the power outlet before assembling or removing attachments.

1. Insert the motor housing into the wand and twist the wand in a clockwise position until you hear a click. See Figure 1.

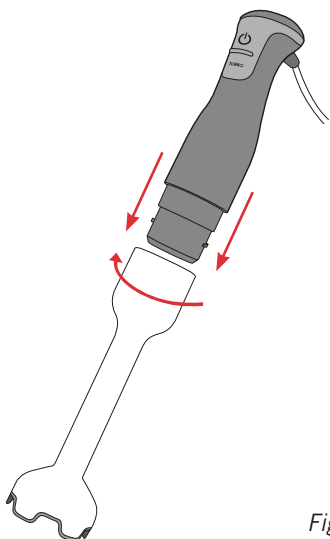


Figure 1

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Lower the stick mixer into food and select from speed 1 through to 9 and depress the power button (⏻) or setting (TURBO) at the top of the motor housing.

Note: All stick mixers are designed to operate only when the power buttons remain depressed.

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

4. To stop the stick mixer, take your finger off the power button (⏻) or the turbo speed button (TURBO).
5. To detach the wand, twist the shaft in an anti clockwise position until the wand unscrews from the motor housing. See Figure 2.

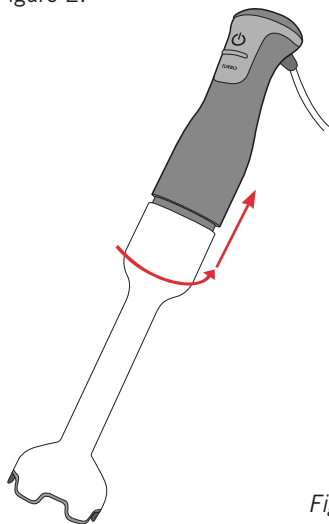


Figure 2

Using your StickMaster® continued

Using the chopper attachment

1. Place the chopper bowl on the non-slip mat, ensuring the surface is clean and level.
2. Fit the stainless steel chopping blade into the chopper bowl.
- Note:** Care shall be taken when handling sharp cutting blades.
3. Place food into the chopper bowl.
4. Attach the lid onto the chopper bowl and rotate the lid in a clockwise direction until it locks into position.
5. Insert the motor housing into the hole on the top of the chopper attachment and turn in a clockwise direction until you hear a click. See Figure 3.

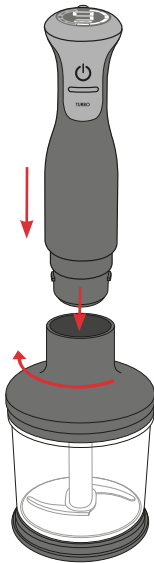


Figure 3

6. Plug the power cord into a 230-240 volt power outlet and turn the power on.

7. Hold the bowl with one hand while operating the stick mixer. Select from speed 1 through to 9 and depress the power button (⏻) or setting (TURBO) at the top of the motor housing

Note: All stick mixers are designed to operate only whilst the power buttons remain depressed.

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

8. To stop the StickMaster®, take your finger off the power button or turbo speed button.
9. To detach the chopper attachment, twist the motor housing in an anti-clockwise direction until the two pieces separate. See Figure 4.

Note: Care shall be taken when handling sharp cutting blades, emptying the bowl and during cleaning.

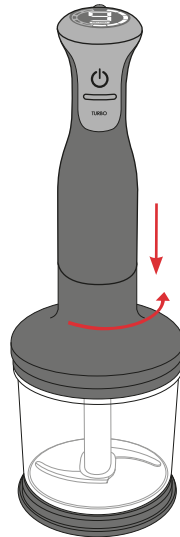


Figure 4

Using your StickMaster® continued

Using the whisk attachment

1. Insert the whisk attachment onto the motor base and rotate in a clockwise position until the two pieces are locked together. See Figure 5.

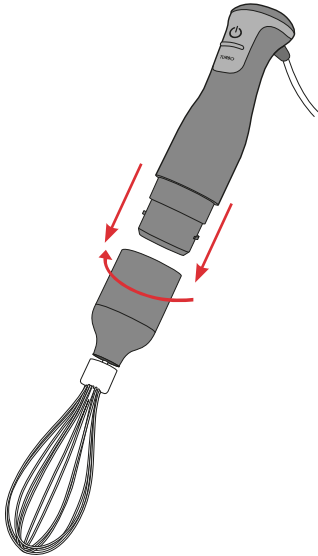


Figure 5

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Holding the stick mixer, lower the whisk into food and depress the power button at the top of the motor housing. Select from speed 1 through to 9 and depress the power button (⏻) or setting (TURBO) at the top of the motor housing.

Note: All stick mixers are designed to operate only whilst the power buttons remain depressed.

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

5. To stop the StickMaster®, take your finger off the power button or the turbo speed button.
6. To detach the whisk attachment, rotate the attachment in an anti clockwise position until the attachment unscrews from the motor base.

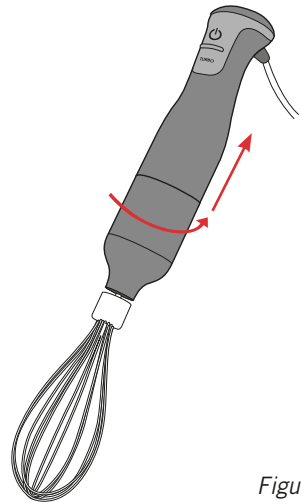


Figure 6

A Guide to your StickMaster

Attachment	Processing Task	Food	Suggested Setting	Suggested Processing Procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	7	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	TURBO	Blend until smooth.
	Ice Crushing	Cocktails, Children's Ice Treats	TURBO	Use small sized ice cubes and add ¼ cup of water.
	Emulsifying	Salad Dressing	Speed 5-7	Blend until well combined.
	Mincing	Red meat, Chicken fillets, Fish fillets, Prawns	TURBO	
	Chopping	Herbs, Nuts, Olives, Fruit, Vegetables	TURBO	Process ½ cup at a time, to ensure evenly sized pieces.
	Dicing	Onions, Garlic, Ginger, Leeks, Carrots	TURBO	
	Crumbing	Bread Crumbs desired consistency.	TURBO	Tear bread roughly. Process until desired consistency.
		Biscuit Crumbs	TURBO	Break into pieces and process until crumbed.
	Whisking	Cream, Egg Whites, Light Batters	Speed 7-9	

Care and Cleaning

After each use it is recommended

1. Always remove the power cord from the power outlet before cleaning and remove the detachable wand of the stick mixer.


Note: DO NOT immerse, that is, soak the detachable shaft of the StickMaster® in water because overtime the lubrication on the bearings can wash away.

2. Wash the detachable wand under running water, without use of abrasive detergents.
3. When you have finished cleaning the detachable wand of the StickMaster®, place it upright so that any water which may have got in, can drain out.
4. Attachments including the beaker, beaker mat, chopper bowl and chopping blade can be washed in hot soapy water.
5. Dry thoroughly.

Important: Blades are extremely sharp, handle with care.

Note: Should the stainless steel chopper blade dull from extensive use, sharpening is recommended at your local sharpening shop to ensure consistent results.

For a quick wash up

Between processing tasks, hold the StickMaster® in the beaker half filled with water and depress the power button () for a few seconds.

Dishwasher Use

All plastic components deteriorate through prolonged dishwasher use.

However, parts of your StickMaster® are tolerant to dishwasher use. These include the shaft, beaker, chopper bowl, chopper blade and whisk.

Note: Place only on the top rack of the dishwasher.

Important: Motor housing is not dishwasher safe.

Motor Housing

Clean the motor housing with a damp cloth.

Important: Ensure that the motor housing is not immersed in water or any other liquid.

Recipes

Home Made Nut Butter

We would recommend using peanut, almond or cashew nuts.

Makes: 1 cup

3 cups desired nuts

1 teaspoon sea salt

1. Place nuts and salt in the chopper attachment. Process on Speed 4 for 2 minutes.
2. Store in a clean, sealed container in the refrigerator for up to 2 weeks.

Almond and Basil Pesto

Makes: 2½ cups

1 bunch fresh basil

½ cup almonds, roasted

2 cloves garlic

½ cup olive oil

⅓ cup grated parmesan cheese

Salt and freshly ground black pepper, to taste

1. Using the chopper attachment process all ingredients on Speed 4 for 60 seconds or until a chunky paste. Season to taste with salt and pepper. Serve.
2. Store in a clean, sealed container in the refrigerator for up to 2 weeks.

Recipes continued

Olive Tapenade

Makes: 3 cups

2 cups good-quality kalamata olives, pitted

4 anchovies, drained

1 garlic clove, peeled

1 tablespoons capers, drained

2 tablespoons extra-virgin olive oil

1 tablespoon lemon juice

Salt and freshly ground black pepper, to taste

1. Place olives, anchovies, garlic and capers in the chopping bowl. Process on TURBO for 10 seconds.
2. On speed 1, slowly add the oil, in a thin steady stream, until mixture forms a thick, smooth paste, approximately 1 minute.
3. Stir in lemon juice and season with salt and pepper.

Warm Fennel Dip

Makes: 3 cups

2 fennel bulbs, trimmed

1 onion

2 cloves garlic

2 tablespoons olive oil

2 tablespoons grated parmesan cheese

2 tablespoons lemon juice

½ cup sour cream

2 teaspoons fennel seeds, toasted

Salt and freshly ground black pepper, to taste

1. Using the chopper attachment process fennel, onion and garlic on Speed 4 for 15 seconds or until a chunky paste.
2. Heat oil in a medium fry pan over medium heat. Add fennel mixture and cook for 3-4 minutes or until beginning to caramelize.
3. Combine all ingredients, except fennel seeds, in a medium bowl. Using the StickMaster® process on Speed 3 for 15 seconds or until smooth. Season to taste with salt and pepper. Stir through fennel seeds. Serve.

Recipes continued

Spinach and Ricotta Dip

Makes: 3 cups

⅓ cup olive oil

1 onion

2 cloves garlic

1 bunch English spinach

½ cup ricotta cheese

½ cup grated parmesan cheese

¼ cup sour cream

1 tablespoon lemon juice

Salt and freshly ground black pepper, to taste

1. Using the chopper attachment, process oil, onion and garlic on Speed 4 for 15 seconds or until a smooth paste. Set aside. Repeat the same process with the English spinach.
2. Heat oil in a large fry pan over medium heat. Add onion mixture and spinach to the pan. Cook for 4-5 minutes or until caramelized.
3. Combine all ingredients in a medium bowl. Using the StickMaster® process on Speed 3 for 15 seconds or until smooth. Season to taste with salt and pepper. Serve.

Mango Vinaigrette

Makes: 1 ½ cups

1 mango, peeled and chopped

1 teaspoon Dijon mustard

1 teaspoon coconut palm sugar

1 clove garlic, peeled

½ teaspoon cracked black pepper

1 teaspoon salt flakes

2 teaspoons olive oil

½ cup fresh coriander leaves

1. Place all ingredients in the chopping accessory. Process for 1 minute on TURBO.
2. Use with salads, seafood or BBQ meats.

Dijon Mayonnaise

Makes: 1 ½ cups

1 egg

1 tablespoon lemon juice

2 teaspoons Dijon mustard

Pinch sea salt

1 cup vegetable oil

1. Place all ingredients into the beaker, using the StickMaster®, process on Speed 7 for 10 seconds. Keep refrigerated.

Recipes continued

Béarnaise Sauce

Makes: 1 cup

1 shallot, roughly chopped

2 tablespoons tarragon vinegar

1 tablespoon white wine

1 tablespoon water

6 peppercorns

1 bay leaf

2 egg yolks

250g butter, heated until bubbling

1. Place shallot, vinegar, water, peppercorns and bay leaf into a small saucepan and simmer until liquid reduces to one third. Strain.
2. Combine liquid and egg yolks into the beaker. Using the StickMaster®, process for 10 seconds on TURBO until combined.
3. On speed 5, gradually add hot butter while processing using a brisk up and down action until all butter has been incorporated. DO NOT OVER PROCESS.

Fresh Pea and Ricotta on Tartines

This is a great healthy summer time lunch idea!

Serves: 4

½ cup frozen peas, cooked

½ cup ricotta cheese

1 tablespoon lemon juice

1 tablespoon olive oil

4 2cm slices sourdough bread, toasted

1 bunch asparagus, cooked, cut into 3cm pieces

Salt and freshly ground black pepper, to taste

Fresh mint, to serve

1. Using the StickMaster® in the beaker process ½ of the peas, ricotta, lemon juice and olive oil on Speed 7 for 10 seconds. Season to taste with salt and pepper.
2. Spread bread with ricotta mixture. Top with remaining peas and asparagus. Garnish with fresh mint. Serve.

Recipes continued

Turkish Lamb Koftas with Cannellini Puree

Serves: 4

- 3 cloves garlic
- 1 egg
- 1 small onion
- 2 tablespoons fresh mint
- 1 ½ tablespoons corn starch
- 1 tablespoon olive oil
- 1 teaspoon freshly grated ginger
- ½ teaspoon ground all spice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cumin
- 500g ground lamb mince

Puree:

- 2 400g cans cannellini beans, rinsed, drained
- ½ cup Greek yoghurt
- 1 clove garlic
- 1 tablespoon tahini
- ¼ teaspoon cumin
- 1 teaspoon lemon juice
- Salt and freshly ground black pepper, to taste
- Olive oil and pine nuts, to serve
- 1. Place garlic, egg, onion, mint, corn starch, oil, ginger and spices into the chopping bowl. Process on Speed 4 for 20 seconds or until the mixture is a smooth paste.
- 2. In a large bowl combine spice paste and lamb. Mix until thoroughly combined. Season to taste with salt and pepper.
- 3. Roll lamb mixture into 1 tablespoon sized balls.
- 4. Heat oil in a large frypan over medium-high heat. Cook lamb ball in batches for 3-4

minutes or until golden and cooked. Set aside.

- 5. For the puree: Place all ingredients into the chopping accessory. Process on Speed 4 for 20 seconds or until the mixture is a smooth paste. Season to taste with salt and pepper.
- 6. Spread the cannellini dip over a large serving dish. Top with lamb meatballs. Drizzle over oil and pine nuts. Serve.

Chickpea Salad with Herb Yoghurt Dressing

Serves: 4 to 6

- 1 tablespoon olive oil
- 1 teaspoon black mustard seeds
- 1 teaspoon cumin seeds
- 1 teaspoon fennel seeds
- ¼ teaspoon chilli flakes
- 2 400g cans chickpeas, drained, rinsed
- ¾ cup Greek yoghurt
- ¼ cup fresh coriander
- ¼ cup fresh mint
- 2 tablespoons lemon juice
- 2 scallions
- Salt and freshly ground black pepper, to taste
- 1. Heat oil in a large frypan over medium heat. Add spices. Cook for 1 minute or until fragrant. Add chickpeas and cook for a further 2 minutes. Set aside.
- 2. Using the chopper attachment process all remaining ingredients on Speed 4 or 20 seconds.
- 3. Combine all ingredients in a large bowl. Season to taste with salt and pepper. Serve.

Recipes continued

Hazelnut Brown Butter Cake

Makes: 1 cake

225g butter

1 teaspoon vanilla extract

1 ¼ cup hazelnuts, skin removed, toasted

1 ⅓ cups icing sugar

⅓ cup plain flour

6 egg whites

3 tablespoons caster sugar

1. Preheat oven to 180°C. Grease and line a 22cm cake pan.
2. Melt butter over medium heat. Stir the butter making sure the milk solids do not burn to the base of the pan. Cook for 1-2 minutes or until butter has browned. Add vanilla. Set side.
3. Using the chopper attachment process hazelnuts on Speed 5 for 60 seconds or until a fine powder.
4. In a large bowl combine nuts, icing sugar and plain flour.
5. Using the beaker and whisk attachment process eggwhites and sugar on Speed 5 for 1 minute.
6. Fold egg whites and browned butter into the nut mixture in three batches. Pour into prepared pan and bake for 50 minutes - 1 hour. Cool in pan for 30 minutes. Serve.

Goosey Caramel Apple Streusel Cake

Makes: 1 cake

1 ½ cups stewed apples

Caramel Sauce:

1 cup brown sugar

125g butter

¼ cup thickened cream

¼ cup maple syrup

Streusel Topping:

1 ½ cups plain flour

½ cup brown sugar

¼ cup caster sugar

1 ½ teaspoons ground cinnamon

125g melted butter

Cake:

125g butter, room temperature

1 cup caster sugar

2 eggs

2 teaspoon vanilla extract

2 cups plain flour

2 teaspoons baking powder

⅔ cup milk

1. Caramel Sauce: Combine all ingredients in a small pan. Place over medium high heat and big to a simmer. Stir constantly until thickened and sugar has dissolved. Set aside.
2. Streusel Topping: Place all ingredients in the chopper attachment and pulse for 20 seconds or until combined. Set aside.
3. Preheat oven to 180°C. Grease and line a 22cm spring form cake pan.
4. In a large bowl cream butter and sugar using the whisk attachment on Speed 4 for

Recipes continued

20 seconds. Add eggs and continue to process for a further 10 seconds.

Add remaining ingredients and process on speed 3 for 15 seconds or until smooth.

5. Pour batter into prepared pan. Top with ½ cup caramel sauce, apples and streusel topping. Cover the pan with tinfoil and bake for 45 minutes. Remove the foil and bake for a further 15 minutes or until cooked. Allow to cool in pan for 20 minutes before turning onto a wire rack to cool. Serve with remaining caramel sauce.

Dried Fruit and Flaxseed Bars

Makes:

2 cups rolled oats

½ cup caster sugar

½ teaspoon salt

¼ teaspoon ground cinnamon

1 cup chopped dried apricots

½ cup chopped dried dates

½ cup chopped dried figs

¼ cup flaxseeds

¼ cup sunflower seeds

½ cup crushed walnuts

½ cup peanut butter, melted

1 teaspoon vanilla extract

100g butter, melted

2 tablespoons honey

1 tablespoon water

1 teaspoon salt

1. Preheat oven to 180°C. Grease and line a 21cm x 21cm lamington pan with baking paper.
2. Place oats in chopper attachment. Process on Speed TURBO for 15 seconds or until a fine powder. Set aside.
3. Place apricots, dates and figs in chopper attachment. Pulse on Speed 6 for 25 seconds or until a rough paste.
4. Place all ingredients in a large bowl and toss to combine. Press into prepared pan. Bake for 30-40 minutes or until golden brown. Allow to cool for 1 hour before cutting. Serve.

Recipes continued

Salted Caramel Slice

Makes:

- 1 cup plain flour
 - ½ cup almond meal
 - ½ cup caster sugar
 - ½ cup good quality dark cocoa powder
 - 125g butter, melted
 - 1 cup sweetened condensed milk
 - ¼ cup golden syrup
 - 30g butter, melted
 - 2 teaspoons sea salt
 - 200g dark chocolate
 - 2 tablespoons vegetable oil
1. Preheat oven to 180°C. Grease and line a 21cm x 21cm slice pan.
 2. Using the chopper attachment process plain flour, almond meal, sugar, cocoa powder and butter for 30 seconds on speed 3. Scrape down the sides of bowl if necessary.
 3. Press crumb mixture into the base of prepared pan. Bake for 20 minutes. Allow to cool.
 4. Combine condensed milk, golden syrup, butter and salt in a medium saucepan. Place over medium high heat and stir for 8-10 minutes or until golden. Pour over base. Bake for 10 minutes. Allow to cool.
 5. Place chocolate and oil in a small bowl. Place in microwave and stir every 20 seconds or until melted. Pour over sliced. Place in refrigerator for 1 hour. Slice into squares. Serve.

Magical Chocolate Mousse

Serves: 4

- 265 grams good quality chocolate, chopped
 - 1 cup (240ml) water
 - 1 tablespoon of liquor of your choice
1. Put chocolate, water and liquor in a medium-sized pan and melt the chocolate over medium heat, stirring occasionally.
 2. Pour the melted chocolate mix into the beaker bowl and sit the beaker on top of a bowl of ice and water.
 3. Using the whisk attachment and Speed 8, whisk for 6 minutes or until a light mousse type consistency is reached.
 4. Divide into four serving cups and serve immediately.

Banana-Oat Smoothie

Makes: 3 cups

- ¼ cup rolled oats
 - ½ cup Greek yoghurt
 - 1 banana, peeled
 - ½ cup milk
 - 2 teaspoons honey
 - ¼ teaspoon ground cinnamon
1. Place all ingredients in the beaker.
 2. Using the StickMaster® process smoothie on Speed 7 for 10 seconds or until smooth. Serve.

Recipes continued

Ultimate Dark Chocolate Thick Shake

Makes: 3 cups

1 cup milk

1 scoop vanilla ice-cream

2 tablespoons good quality cocoa powder

50g dark chocolate, melted

1. Place all ingredients in the beaker.
2. Using the StickMaster® process thick shake on Speed 7 for 10 seconds or until smooth. Serve.

Frozen Berry Frappe

Makes:

125g frozen forest berries

1 scoop frozen yoghurt

200mls milk

1. Combine all ingredients in the beaker, using the StickMaster® process on TURBO for 30 seconds.

Notes

Notes

12 Month Replacement Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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New Zealand

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit www.sunbeam.com.au
phone 1300 881 861
mail Units 5 & 6, 13 Lord Street,
Botany NSW 2019 Australia.

New Zealand | visit www.sunbeam.com.nz
phone 0800 786 232
mail Unit 3, Building D, 26 Vestey Drive,
Mt Wellington Auckland
New Zealand.

Sunbeam Corporation Limited | ABN 45 000 006 771
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Sunbeam is a registered trademark.
StickMaster® is a trademark of Sunbeam Corporation

Made in China to Sunbeam's specification.
Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.
Approved by the appropriate electrical regulatory authorities.

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