

Sunbeam

GrindMaster™

Conical burr coffee grinder with bonus stick mixer

Instruction and Recipe Booklet

EM0360

Please read these instructions **carefully**
and retain for future reference.



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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

Βεβαιώνετε 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 بکنید 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 GRINDMASTER™ and STICK MIXER.

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the Stick Mixer 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.
- Do not use the Stick Mixer with hot oil, as there is a risk of burns due to splashing.
- Hold the stick mixer firmly and up right while using it.
- Do not operate the Stick Mixer without a workload.
- When using extremely heavy loads, the Stick Mixer

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 bowl while the Stick Mixer is operating.
- Do not place your hand in or near the burrs while the grinder is in operation.
- Always unplug at the power point before cleaning.
- Do not attempt to re-grind ground coffee.
- Check the grinding bowl/hopper for presence of foreign object before using.
- Always operate the GrindMaster with the grinding bowl/hopper correctly attached.

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 is not in use and before 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 no 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 GrindMaster™

Power Buttons

With High (II) and low (I) speed settings, selecting the optimum speed for various blending and processing tasks is easy.

Powerful 600 Watt Motor

Ideal for the most demanding blending, pureeing and processing tasks.

Grind on Demand

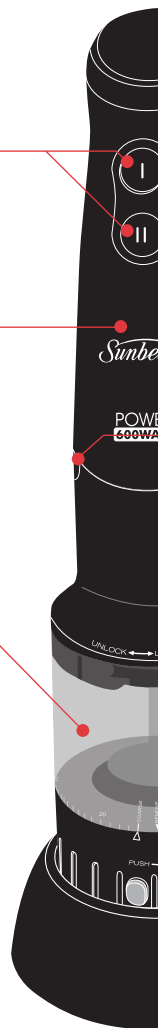
Grind coffee directly into the group handle.

Detachable 85 gram Bean Hopper

The bean hopper size is perfect for grinding on demand, and will make up to 7 cups of coffee.

Detachable Stick Mixer Attachment

The plastic shaft detaches with the push of the side buttons, ideal to use for ice-crushing, and creating delicious smoothies.





Easy Release Buttons

Use to unlock from grinder attachment and stickmixer attachment.

Hopper Lid

Locks into place on the bean hopper and the motor housing.

Conical Burrs

The conical burr design achieves excellent grind consistency and minimises heat transfer to the coffee due to the slowly rotating burrs.

Grind adjustment collar

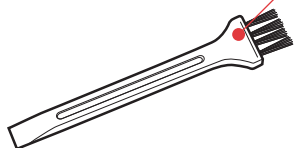
Easy to use, the collar has 24 grind settings. Use the fine settings to suit commercial espresso or a course setting for other brewing styles such as plunger.

GrindMaster™ storage stand

Perfect for storing your GrindMaster™ and collecting any left over coffee grind.

GrindMaster™ cleaning brush

Strong bristles help sweep out grinds from the burrs.



Using your GrindMaster™

Before using the coffee grinder attachment for the first time, remove the burrs and wash the bean hopper and hopper lid in warm soapy water. Rinse and dry thoroughly. Refer to the “Disassembling & Assembling your GrindMaster™” sections of this instruction booklet.

Note: Do not immerse the burrs in water or any other liquid.

Note: Do not place any parts of the coffee grinder in the dishwasher.

1. Fill the bean hopper with coffee beans.

Note: This coffee grinder is intended to grind whole coffee beans only.

2. Place the hopper lid onto the bean hopper and lock shut.

3. Connect the motor body to the hopper lid, see figure 1.

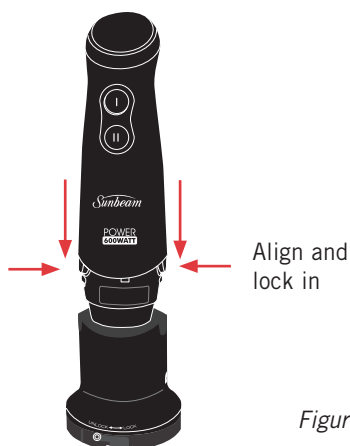


Figure 1

3. Select the grind by turning the grind adjustment collar to the desired setting, see figure 2.

Note: As a guide refer to the “Adjusting the grind setting” section of this instruction booklet to assist you in selecting the correct grind level for the desired brewing method.



Figure 2

4. Plug the power cord into a 230-240V AC power outlet and switch the power on.

5. Position coffee/group handle directly underneath the grinder, see figure 3.

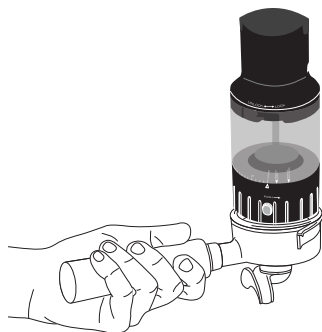


Figure 3

6. To grind coffee, press and hold the LOW (I) speed power button.

7. After 10 seconds of grinding, stop and check the grind level in the coffee/group handle and repeat step 6 until the desired amount of coffee has been ground.

Adjusting the Grind Setting

A starting point for gring settings:

GRIND SETTING	BREWING METHOD
Very Fine	Turkish
Fine	Espresso
Fine	Stove Top
Coarse	Drip Filter
Coarse	Plunger

Note: The settings noted in the table above are a starting guide only. For example the setting for espresso will vary depending on the quality and roast degree of the beans and the type of espresso extraction desired.

Some things to remember when using the coffee grinder;

- The smaller the particle size the longer it will take to grind.

Tips

1. Select the correct grind for the brewing method you are using. Setting 1 produces the finest grind, and 24 is the coarsest grind you can achieve. Experiment with the grind settings to achieve the ideal brew that best suits your tastes.
2. For drip filter coffee machines, a good starting point is to use 8 grams (1 scoop) of coffee for every 4 cups of brew water as measured with the carafe. Finer grinds usually require less coffee, but using too fine a grind will result in a brew that is bitter in flavour.

3. For those that prefer weaker coffee, continue to use the recommended amount of ground coffee and then dilute the resulting brew with fresh hot water. Doing this will maximise flavour and minimise bitterness.
4. Coffee that is ground too fine for a particular brewing process will result in over-extraction and the coffee will taste bitter. On the other hand, coffee that is too coarse for a particular brewing method will result in under-extraction and the coffee will be thin and poor in flavour.
5. Once coffee is ground it quickly loses its flavour and aroma. For the best results we recommend you grind beans immediately prior to brewing.
6. Buy fresh whole coffee beans weekly.
7. To retain freshness, store whole coffee beans in an airtight container in a cool, dark, dry place. It is not recommended that you store beans in the grinder's bean hopper for a prolonged period.
8. To ensure the best results from the coffee grinder clean the bean hopper and conical burrs regularly.

Always Remember

PROBLEM	DESCRIPTION	RESULT
OVER-EXTRACTION	Over development of flavour particles (sugars etc.)	Sharp, burnt, bitter
UNDER-EXTRACTION	Under development of flavour particles	Thin, watery, weak

Disassembling your coffee grinder

1. Remove the motor body from the grinder attachment. Press the release buttons on the side of the motor body, see figure 4.

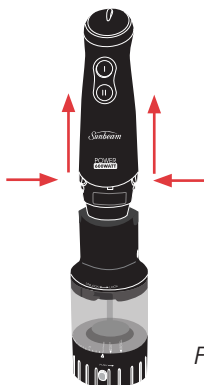


Figure 4

2. Remove the lid from the bean hopper. Hold onto the lid and twist clockwise, see figure 5.



Figure 5

3. With one hand press and hold down the button on the grind adjustment collar. With the other hand turn the bean hopper clockwise until the arrow on the grind adjustment collar is in line with the graphics "REMOVE BURR" on the bean hopper, see figure 6.

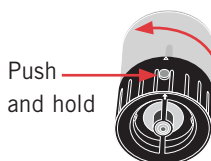


Figure 6

4. With one hand on the grind adjustment collar, take the other hand and from underneath the grinder pull out the conical burr, see figure 7.

Note: Always remove burr prior to cleaning.

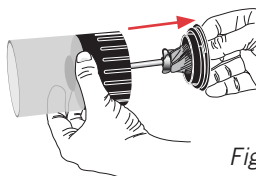


Figure 7

5. Remove the grind adjustment collar. With one hand press and hold down the button on the grind adjustment collar. With the other hand turn the bean hopper clockwise until the arrow on the grind adjustment collar is in line with the graphics "REMOVE DIAL RING" and pull, see figure 8.

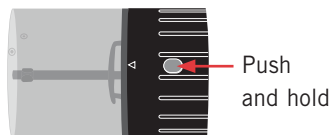
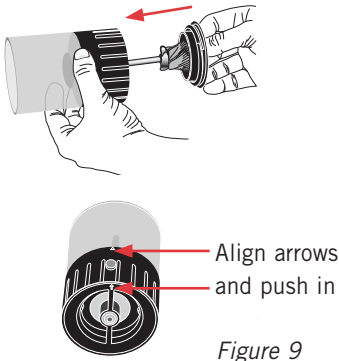


Figure 8

Assembling your coffee grinder

1. Position the grind adjustment collar to the base of the bean hopper. The arrow on the grind adjustment collar needs to be aligned with the graphics “REMOVE DIAL RING” on the bean hopper.
2. With one hand holding the grind adjustment collar twist the bean hopper anti-clockwise. When you hear a loud single click you will know that it is correctly attached. Ensure the arrow on the grind adjustment collar is aligned with the graphics “REMOVE BURR” on the bean hopper.
3. On the underside of the conical burr part there is an arrow. Align this arrow with the button on the grind adjustment collar and the graphics ‘REMOVE BURR” on the bean hopper and push in, see figure 9.



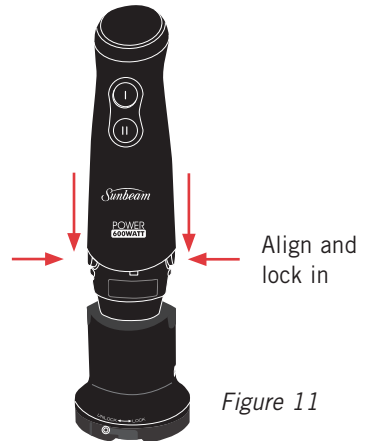
Turn the bean hopper anti-clockwise to any grind size position.

4. Replace hopper lid to the bean hopper and turn the lid anti-clockwise to lock into position, see figure 10.



Figure 10

5. Attach grinder attachment to motor body, so it is locked into position, see figure 11.



Care and Cleaning of your coffee grinder

Important Notes:

- Spots and marks on the surface of the burrs are part of the hardening process. These marks do not affect the performance of the grinder or the taste of the coffee.
- Ensure the coffee grinder is switched off and unplugged from the power outlet prior to cleaning.
- Do not immerse the motor body of the GrindMaster™ in water.
- Do not immerse any part of the burr assembly in water or any other liquid.
- Do not place any part of the GrindMaster™ in the dishwasher.
- Do not use abrasive cleaners or scouring pads.

Cleaning the bean hopper

1. Remove lid from hopper and store unused beans in an airtight container to preserve their freshness.
2. Remove the burrs from the bean hopper and wash the bean hopper and lid in warm soapy water. Rinse and dry. Refer to the "Disassembling your coffee grinder" on page 6 for instructions to remove the burr.

Cleaning the burrs

Brush the burrs in between use with brush provided to clean.

Note: If the coffee grinder is used frequently (everyday), the burrs need to be cleaning every three weeks to ensure best performance of the coffee grinder. Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee for espresso.

Using your stick mixer attachment

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

1. Insert the motor body into the hole on the top of the shaft until you hear a click. See figure 1.

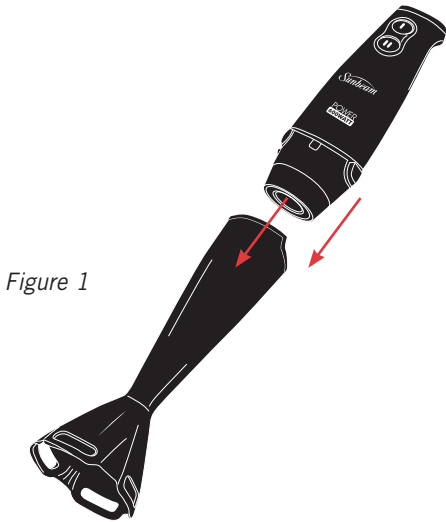


Figure 1

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

4. To stop the stick mixer, take your finger off the power button and remove power cord.
5. To detach the shaft, push the buttons at either side at the base of the motor body until the two pieces separate. See Figure 2.

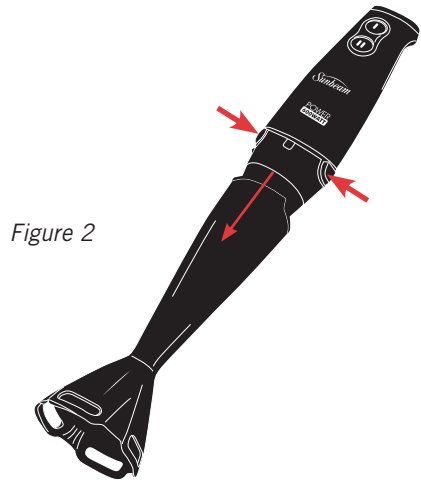


Figure 2

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 depress the power button (I) or (II) at the top of the motor housing. Setting (I) is low speed and setting (II) is high speed.

A Guide to your stick mixer

Attachment	Processing Task	Food	Suggested Setting	Suggested Processing Procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	II	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	II	Blend until smooth.
	Ice Crushing	Cocktails, Children's Ice Treats	II	Use small sized ice cubes and add ¼ cup of water.
	Emulsifying	Salad Dressing	I	Blend until well combined.

Care and Cleaning for your stick mixer

After each use

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

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

2. Wash the detachable shaft under running water, without use of abrasive detergents.
3. When you have finished cleaning the detachable shaft of the StickMaster, place it upright so that any water which may have got in, can drain out.
5. Dry thoroughly.

Important: Blades are extremely sharp, handle with care.

For a quick wash up

Between processing tasks, hold the stick mixer in a glass half filled with water and depress the power button for a few seconds.

Motor body

Clean the motor body with a damp cloth.

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

Recipes

Note: All recipes are using the stick mixer attachment.

Avocado Dip

- 1 small clove garlic, chopped
- 1 small onion, roughly chopped
- 2 medium avocados, peeled, stone removed and roughly chopped
- 2 tomatoes, roughly chopped
- 1 lemon, juiced
- 2 - 3 drops Tabasco sauce
- Salt and pepper to taste

1. Place all ingredients into a small bowl.
2. Process until smooth using a gentle up and down action.
3. Place into a small serving dish and serve with corn chips or raw vegetables, such as celery and carrot.

Blue Cheese Dip

- 2 small cloves garlic, chopped
- 1 small onion, roughly chopped
- 1 x 250g cream cheese, cut into pieces
- 250g blue cheese, cut into pieces
- 1 cup sour cream
- Salt and pepper to taste

1. Place all ingredients into a small bowl.
2. Process until smooth using a gentle up and down action.
3. Place into serving dish and serve with melba toast or raw vegetables.

Tip: Cream cheese and blue cheese should be at room temperature before processing.

Red Salmon Spread

- 1 x 210g can red salmon, drained and bones removed
- 125g butter, melted
- 1 teaspoon dry mustard
- 1 tablespoon mayonnaise
- 6 slices pickled cucumber
- Pepper to taste

1. Place all ingredients into a small bowl.
2. Process until smooth using a gentle up and down action.
3. Place into serving dish and serve with fresh crusty bread.

Marinated Chicken Wings

- 24 chicken wings, halved
- 2 cloves garlic, chopped
- 2cm piece green ginger, roughly chopped
- ½ cup soy sauce
- ½ cup olive oil
- 2/3 cup honey
- ½ teaspoon Chinese five spice powder
- pepper to taste.

1. Place chicken wings into a baking dish and pierce skin with a skewer.
2. Place remaining ingredients into a small bowl.
3. Process until smooth. Pour over chicken wings and allow to marinate for approximately 2 hours.
4. Pre-heat oven to 180°C. Bake for approximately 30 minutes, until dark golden in colour. Baste chicken throughout cooking.

Recipes continued

Fresh Tomato Soup

Serves 6

1 tablespoon (20g) butter or margarine
2 cloves garlic, chopped
2 onions, roughly chopped
8 large tomatoes, peeled and quartered
 $\frac{1}{3}$ cup tomato paste
4 cups chicken stock
2 tablespoons Worcestershire sauce
1 tablespoon sugar
2 teaspoons oregano
2 tablespoons chopped fresh basil
 $\frac{1}{4}$ cup cream
Salt and pepper to taste

1. In a large saucepan, melt butter or margarine and sauté garlic and onions until tender.
2. Pureé tomatoes and add to saucepan.
3. Add remaining ingredients, except cream. Bring to the boil. Reduce heat and allow to simmer for 10 minutes. Remove from heat.
4. Process soup until smooth, using a gentle up and down action.
5. Stir through cream and seasonings. Gently reheat if necessary. DO NOT allow soup to boil after cream has been added.

Roast Pumpkin Soup

Serves 4

1.5 kg pumpkin
2 tablespoons olive oil
sea salt & freshly ground black pepper
20g butter
1 onion, chopped
1 litre chicken stock
 $\frac{1}{3}$ cup cream or sour cream to serve (optional)

1. Preheat oven to 200°C.
2. Remove skin and seeds from pumpkin and cut into even sized chunks.
3. Place pumpkin in an oven dish and drizzle with half the oil. Season with a little salt and pepper. Bake in oven for about 40 minutes or until cooked.
4. In a large saucepan heat remaining oil and butter. Add onion and cook until tender. Add the pumpkin and stock and bring to the boil. Reduce heat and simmer, uncovered, for 10 minutes. Cool before blending.
5. Process soup until smooth, using a gentle up and down action.
6. Reheat until soup is hot. Serve with cream and extra ground pepper if desired.

Recipes continued

Mustard and Parsley Rack of Lamb Serves 4

4 racks of lamb with 3 lamb chops in each,
trimmed of excess fat

1 clove garlic

1 slice bread, roughly torn

2 teaspoons green peppercorns

1 tablespoon French mustard

1 tablespoon fruit chutney

1 cup parsley sprigs

1. Place garlic, bread, peppercorns, mustard and fruit chutney into a bowl and process with the StickMaster until garlic is finely chopped and mixture is combined.
2. Spread mixture over back of lamb.
3. Process the parsley until finely chopped. Coat over back of lamb.
4. Place in a baking dish with coated side upwards.
5. Bake in oven, preheated to 180°C for approximately 25-30 minutes or until cooked.

Peach Yogurt Mousse

825g can peaches, drained

¼ cup caster sugar

¼ cup cream

200g natural yogurt

3 teaspoons gelatine dissolved in 2
tablespoons boiling water

1. Place peaches and sugar into a large bowl.
2. Process until smooth.
3. Add cream, yogurt and dissolved gelatine. Process until combined.
4. Pour into individual serving dishes and refrigerate for several hours or until set.
5. Serve decorated with whipped cream and grated chocolate.

Recipes continued

Strawberry Cream

2 punnets strawberries, washed and hulled
¾ cup caster sugar
2 tablespoons lemon juice
3 teaspoons gelatine dissolved in 2
tablespoons boiling water
300mls thickened cream
Extra strawberries for decoration

1. Place strawberries, sugar and lemon juice into a saucepan and bring to the boil.
2. Reduce heat and allow to simmer until sugar has dissolved. Add dissolved gelatine to strawberry mixture and allow to cool.
3. Process strawberry mixture until smooth.
4. In a separate bowl, process cream until thick.
5. Fold the cooled strawberry mixture through the cream using a large spoon. Pour into individual serving dishes and chill for several hours.
6. Serve decorated with extra fresh strawberries and whipped cream.

Basic Butter Cake

125g butter or margarine, softened and cut into pieces
⅔ cup caster sugar
1 teaspoon vanilla
2 eggs
2 cups self raising flour
½ cup milk

1. Preheat oven to 190°C. Grease and line base of a 20cm round cake tin.
2. Place butter or margarine, sugar, vanilla and 1 egg into a small bowl.
3. Process mixture until light and fluffy, by using a gentle up and down action (tilt bowl slightly with processing if necessary).
4. Add remaining egg and beat to combine.
5. Gradually add flour and milk alternatively and mix using a gentle up and down action. DO NOT OVER PROCESS.
6. Spread mixture into prepared tin and bake for approximately 30-35 minutes, until golden. Cool and use as desired.

Variations

Banana Cake

Add 2 roughly chopped very ripe bananas and ½ teaspoon bicarbonate of soda when second egg is added to the mixture.

Cool and ice as desired.

Recipes continued

Apple Tea Cake

Prior to baking cake, top with thinly sliced apple pieces and sprinkle with a mixture of 1 tablespoon brown sugar and ½ teaspoon cinnamon.

Apple

Add 1 grated apple

Apricots

Add 1 cup chopped dried apricots

Cranberries

Add ¼ cup dried cranberries

Pecans

Add ¼ cup chopped pecans

Lemon Icing

Finely grated rind of 1 lemon

2 tablespoons lemon juice

1½ cups icing sugar

1. Place all ingredients into a small bowl.
2. Process until well combined.

Chocolate Frosting

2 tablespoons (40g) butter or margarine

2 tablespoons cocoa

¾ cup milk

2 cups icing sugar

1. Place all ingredients into a small bowl.
2. Process until well combined.

Scones

Makes approximately 14

3 cups self raising flour

1 teaspoon icing sugar mixture

60g butter

420ml buttermilk

1. Preheat oven to 220°C. Grease a 19cm square tin.
2. Place flour, icing sugar mixture and butter into a medium bowl. Process until the mixture resembles fine breadcrumbs.
3. Add the buttermilk and process using a gentle up and down action until most of the mixture is just combined.
4. Turn mixture onto a floured surface and combine any loose mixture into the dough. Lightly knead until smooth.
5. Press dough out to about a 3cm thickness. Using a 5cm pastry cutter, cut into rounds. Place rounds into tin and bake in oven for about 15 minutes or until cooked.

Serve with jam and whipped cream.

Crepes Batter

Makes approximately 12

3 eggs

1 tablespoon vegetable oil

1⅓ cups milk

¾ cup plain flour

1. Place all ingredients into a small bowl.
2. Process until combined.
3. Strain mixture into a jug and stand for 15 minutes.
4. Place about 1/3 cup of batter onto a hot crepe pan or skillet and cook until lightly golden. Turn to brown other side.
5. Serve with favourite filling or as a dessert, sprinkle with icing sugar and lemon juice.

Recipes continued

Basic Pikelet Batter **Makes approximately 24**

1 cup self raising flour
pinch salt
¼ teaspoon bicarbonate soda
2 tablespoons sugar
1 egg
1 cup buttermilk
60g butter, melted

1. Place all ingredients into a small bowl.
2. Process until just combined. DO NOT OVER PROCESS.
3. Place tablespoon amounts of mixture into a lightly greased frypan and cook until golden on each side.

Mayonnaise

1 egg
1 tablespoon Dijon mustard
pinch sea salt
1 tablespoon lemon juice
¾ cup vegetable oil

1. Place all ingredients except oil into a bowl.
2. Process until combined.
3. Gradually add half the oil in a thin stream processing constantly using a brisk up and down action.
4. Add remaining oil more quickly while processing until thick and smooth. DO NOT OVER PROCESS.
5. Store in refrigerator, in an airtight container for 2 weeks.

Tartare Sauce

1 quantity of mayonnaise
½ small gherkin, roughly chopped
2 sprigs parsley
1 teaspoon capers, drained
1 teaspoon lemon juice
½ teaspoon sugar

1. Place all ingredients into a bowl.
2. Process until combined and finely chopped.

Serve chilled with seafood.

Easy Bernaise Sauce

1 eshallot, 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 eshallot, 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 a bowl, process until combined.
3. Gradually add hot butter while processing using a brisk up and down action until mixture is thick and creamy. DO NOT OVER PROCESS. Serve over steaks or steamed vegetables.

Recipes continued

Breakfast Shake

1 cup milk

$\frac{1}{3}$ cup natural yogurt

125g fresh fruit (strawberries, passionfruit, banana), chopped

1 tablespoon wheat germ or bran

1. Place all ingredients into the large beaker.
2. Process until smooth.

Banana Smoothie

Serves 2

1 ripe banana, peeled and roughly chopped

50g natural yogurt

1 scoop vanilla ice cream or frozen yogurt

1 cup chilled milk

1 tablespoon honey

1. Place all ingredients into a large jug.
2. Process until smooth and frothy.

Vanilla Milkshake

Serves 2

1 cup chilled milk

2 scoops vanilla ice cream

$\frac{1}{4}$ teaspoon vanilla essence

1. Place all ingredients into a large jug.
2. Process until frothy.

Variations

Chocolate

Add 1-2 tablespoons chocolate flavoured syrup.

Strawberry

Add $\frac{1}{2}$ cup fresh strawberries or 1 tablespoon strawberry flavoured syrup.

Notes

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling, and excludes breakables such as glass or ceramic items and normal wear and tear.

Similarly, your 12 Month Replacement Guarantee does not cover damage to household surfaces as a result of water or other substances leaking from your appliance, nor does it cover freight costs.

In Australia, this guarantee is additional to the conditions and guarantees which are mandatory as implied under the Trade Practices Act 1974 and State and Territory legislation.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

New Zealand

www.sunbeam.co.nz

0800 786 232

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.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232



is a registered trademark.

'GrindMaster™' is a trademark of Sunbeam Corporation.

Made in China.

Designed and engineered in Australia.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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