

Sunbeam

MASTER
SERIES

SM0500

Processing Bowl User Guide

Accessory for:

StickMaster® (SM7200)

StickMaster® Plus (SM7400)

StickMaster® Platinum (SM9000)



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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 یکنید که 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 ACCESSORY.

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating. 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 upright 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 processing bowl

Food pusher

Lid

Important: Do not immerse the lid in water.

Chopping blade

Dual sided shredding / slicing disc

Spindle

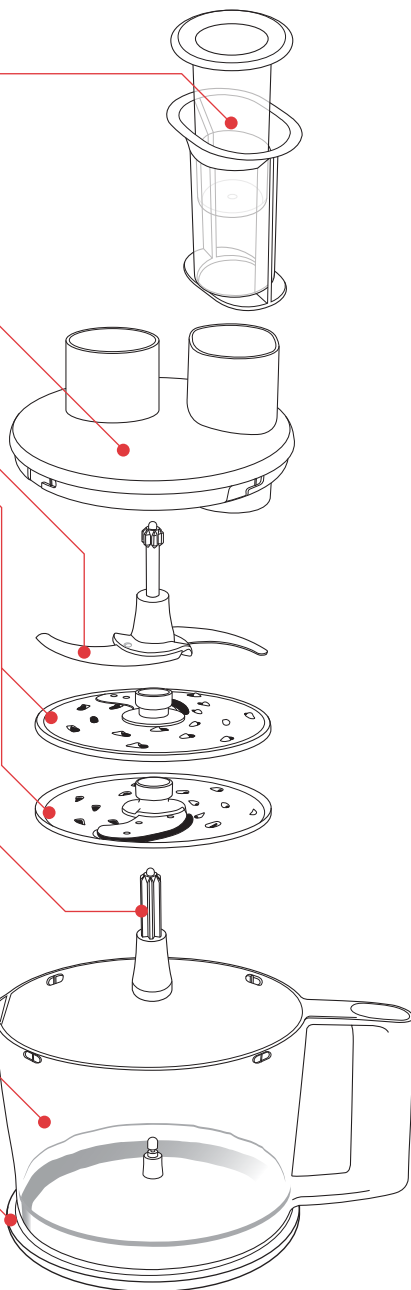
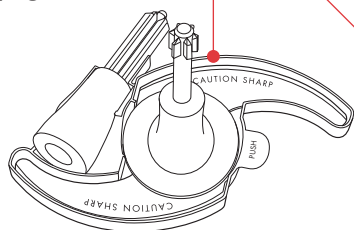
Processing bowl attachment

1250ml/5 cup processing bowl attachment conveniently attaches to the stick blender motor housing to process ingredients for pastries, patties etc. as well as chop, shred and slice a variety of food including meats, vegetables, nuts and herbs.

Non-slip mat

Keeps the processing bowl secure on the bench during use.

Chopping blade holder



Using your processing bowl

It is recommended to wash the processing bowl in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Important: Take care when washing the blades as they are sharp.

Important: Do not immerse the lid in water

Important: Before using your processing bowl 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. Attach lid to processing bowl.
2. Insert the motor housing into the processing bowl lid and twist the wand in a clockwise position until you hear a click. See Figure 1.

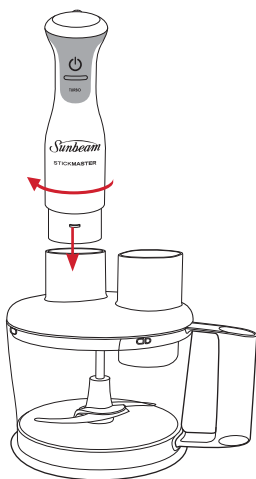



Figure 1

3. Plug the power cord into a 230-240 volt power outlet and turn the power on.
4. Select from speed 1 through to 9 (on StickMaster® Platinum model) and depress the power button () or 'turbo speed button' (**TURBO**) at the top of the motor housing.

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

5. To stop the stick mixer, take your finger off the power or turbo speed button.
6. To detach the motor body, twist the shaft in an anti clockwise position until the motor body unscrews from the processing bowl. See Figure 2.

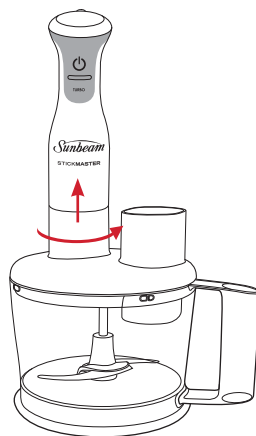


Figure 2

Using your processing bowl continued

Using the processing bowl with the chopping blade

1. Place the processing bowl on the non-slip mat, ensuring the surface is clean and level.
2. Fit the stainless steel chopping blade into the processing bowl.
3. Place food into the processing bowl.
4. Attach the lid onto the processing bowl and rotate the lid in a clockwise direction until it locks into position.
5. Insert the motor housing into the processing bowl lid and twist the wand in a clockwise position until you hear a click. See Figure 3.
6. Plug the power cord into a 230-240 volt power outlet and turn the power on.

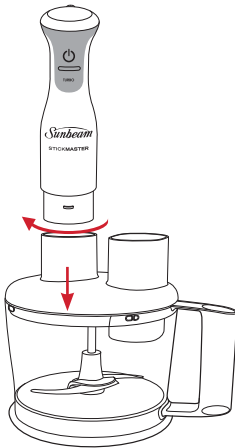


Figure 3

7. Hold the bowl with one hand while operating the power button with the other. Select from speed 1 through to 9 (on StickMaster® Platinum model) and depress the power button (⏻) or turbo speed button (TURBO) at the top of the motor housing.

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

8. For an extra boost of power during operation, the turbo speed button (TURBO) may be depressed.

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

9. To stop the stick blender, take your finger off the power button or turbo speed button.
10. To detach the motor body, twist the shaft in an anti clockwise position until the motor body unscrews from the processing bowl. See Figure 4.

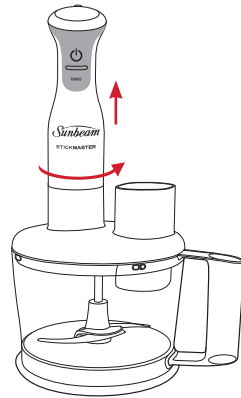


Figure 4

Using your processing bowl continued

Using the processing bowl attachment with the slicing/shredding disc

1. Place the processing bowl on the non-slip mat, ensuring the surface is clean and level.
2. Place food into the processing bowl.
3. Fit the shredding/slicing disc with the spindle into the processing bowl.
4. Attach the lid onto the processing bowl and rotate the lid in a clockwise direction until it locks into position.
5. Insert the motor housing into the processing bowl lid and twist the wand in a clockwise position until you hear a click. See Figure 5.
6. Plug the power cord into a 230-240 volt power outlet and turn the power on.

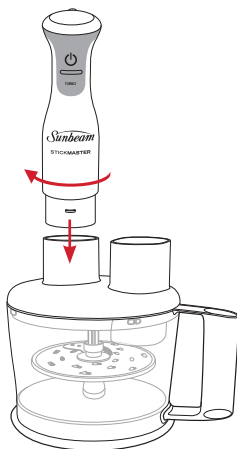


Figure 5

7. Remove the food pusher and place ingredients into the feed tube. Using the food pusher guide food down the feed tube evenly, while operating the power button with the other hand.

8. Select from speed 1 through to 9 (on StickMaster® Platinum model) and depress the power button (⏻) or turbo speed button (**TURBO**) at the top of the motor housing.

Note: All stick blenders 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**).

9. To stop the stick blender, take your finger off the power button or turbo speed button.
10. To detach the motor body, twist the shaft in an anti clockwise position until the motor body unscrews from the processing bowl. See Figure 6.

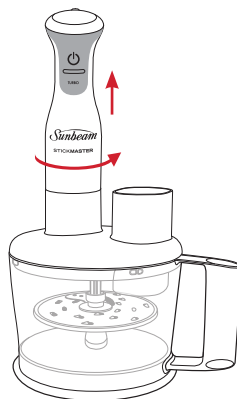


Figure 6

Note: Discolouring of the interior of the chute can occur overtime, with heavily coloured foods such as carrots or berries.

Care and Cleaning

After each use it is recommended

1. Always remove the power cord from the power outlet before cleaning.
2. For thorough cleaning, dismantle the processing bowl and all attachments. Wash all components in warm soapy water and dry thoroughly.

Important: Blades are extremely sharp. Handle with care.

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

Dishwasher Use

All plastic components deteriorate through prolonged dishwasher use.

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

Important: Motor housing and lid is not dishwasher safe.

Recipes

Pesto

Makes 1 cup (approximately)

2 cups fresh basil leaves (approx 1 bunch)

2 cloves garlic, peeled

2 teaspoons lemon juice

½ cup pine nuts, roasted

60g pecorino or parmesan, grated

Salt and pepper, to taste

½ cup extra virgin olive oil

1. Place the basil, garlic, juice, pine nuts and cheese in the processor bowl fitted with the chopping blade. Process until chopped.
2. With the motor operating, add oil through the feed tube. Continue processing until combined. Season with salt and pepper.

Rocket, chilli and cashew nut dip

Makes about 2 cups

1 clove garlic, peeled

1 large red chilli, seeds removed and roughly chopped

3 cups wild rocket leaves

½ cup light olive oil

2-3 teaspoons lemon juice

⅔ cup unsalted toasted cashews

½ cup grated parmesan cheese

Salt and freshly ground black pepper

1. Place the garlic, chilli, rocket, oil and juice in the processor bowl fitted with the chopping blade. Process until chopped. Scrape down any ingredients that may have come up the sides of the bowl.
2. Add cashews and cheese. Pulse again until a desired texture is achieved. Season with salt and pepper.

Recipes continued

Thai Fish cakes

Makes 25 (approx)

500g firm white fish fillets (ie. Ling, Gemfish, Redfish)
1 teaspoon fish sauce
2 tablespoons mild red curry paste
50g green beans, chopped finely
Oil, for deep frying
Sweet Chilli sauce and lime wedges, to serve
Coriander leaves, to garnish

1. Using the processor bowl fitted with the chopping blade, process fish, fish sauce and curry for 30-40 seconds or until smooth.

Note: Be careful not to over process the seafood as this will toughen the fish cakes.

2. Transfer mixture to a bowl and stir through beans.

3. Using wet hands, roll tablespoons of mixture into balls, flatten slightly and place on a plate.

4. Deep-fry fish cakes until golden and cooked through. Drain on absorbent paper towel.

5. Serve with sweet chilli dipping sauce and lime wedges; garnish with coriander.

Buttermilk Pikelets

Serves 6

1 cup self raising flour
Pinch salt
½ teaspoon bicarbonate soda
¼ cup caster sugar
1 egg, lightly beaten
½ cup buttermilk
40g butter, melted
Jam and whipped cream, to serve

1. Add all the ingredients except the jam and cream to the chopper bowl, process until well combined on the highest speed.

2. Heat non stick frying pan over a medium heat.

3. Spoon heaped spoonfuls of batter in frying pan and cook on both sides until golden.

4. Serve warm with jam and whipped cream.

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).

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.

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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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.

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Made in China to Sunbeam's specification.
Due to minor changes in design or otherwise,
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Approved by the appropriate electrical regulatory authorities.

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