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Sunbeam ZUMBO

LIMITED EDITION

Planetary Mixmaster® Power Drive
Instruction Booklet



Contents

Sunbeam's Safety Precautions	2
Features of your Zumbo Limited Edition Mixmaster®	3
Using your Zumbo Limited Edition Mixmaster®	5
Using your Power Drive	10
Safety Mechanisms	11
Care & Cleaning	12
Mixing Guide	13
Oven Temperature Guide	14
Troubleshooting Guide	15
Ingredients	16
Cookery Tips for Best Results	17
Making a Successful Dough	18

Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

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

Βεβαιώστε 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 Zumbo Limited Edition® PLANETARY MIXMASTER® BENCH MIXER.

- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Never remove any attachment or accessory when the appliance is in operation; including the beater, Scrapemaster™ spatula beater, whisk, dough hook, pasta roller, pasta cutter.
- Ensure fingers are kept well away from moving beater, Scrapemaster™ spatula beater, pasta roller, pasta cutter, whisk or dough hook.

Sunbeam are 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 young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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.

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.

- Ensure that the bowl is secured and locked onto the base of the Bench Mixer before commencing mixing.
- Do not unlock or remove the mixing bowl from the base of the Power Drive Bench Mixer whilst in use.
- Never tilt back the head of the Power Drive Bench Mixer whilst the appliance is in operation.
- When using extremely heavy loads the appliance should not be operated for more than 1 and a half minutes. This does not apply to the recipes detailed in this booklet.
- Ensure long hair is tied back and young children are not near the bowl.

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.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a time, or connected to a circuit that is regularly switched on and off by the utility.
- Do not immerse the appliance in water or any other liquid unless recommended.
- 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.

Features of your Zumbo Limited Edition Mixmaster® Bench Mixer

Drive Outlet

The drive outlet allows for the attachment of a range of accessories including pasta rollers and pasta cutters.

1200W motor

Powerful motor achieves thorough mixing results.

Full die-cast metal body with sintered metal gears

The heavy duty die-cast metal body combined with sintered metal gears deliver quality, style and superior performance.

Planetary mixing action

Enables the mixing attachment (beater, Scrapemaster™ spatula beater, whisk or dough hook) to rotate whilst travelling around the inside of the bowl, and reach all areas of the bowl ensuring ingredients are completely mixed.

Splashguard with pouring chute

Splashguard prevents ingredients from spilling out of the mixing bowl. The pouring chute allows adding ingredients directly into the mixing bowl without having to stop the mixer and lifting the mixer head.

Overmould Handle

The handle on the mixing bowl allows for ease of use during operation and the overmould handle provides comfort for your hand.

Slow start

The mixing speed is gradually increased to prevent ingredients splashing out of the mixing bowl.

Stainless steel mixing bowl

The 4.5L mixing bowl is ideal for mixing large or small quantities of ingredients.

Cord storage

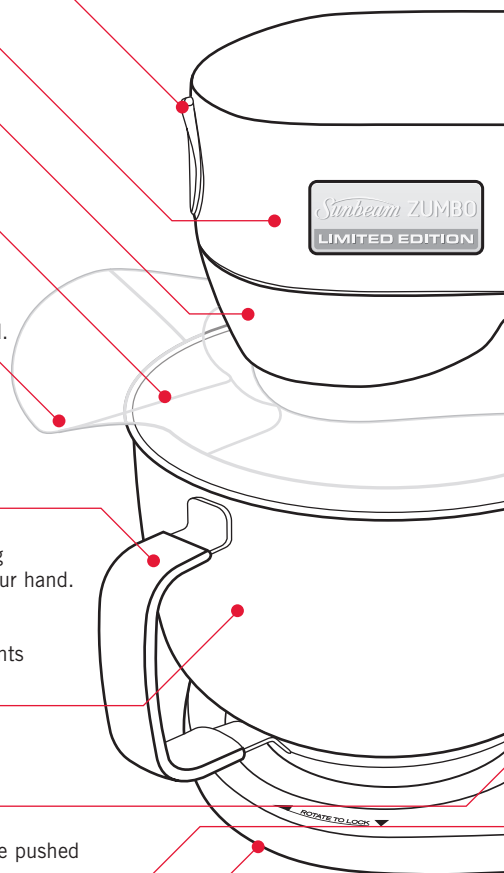
For added convenience the unused cord length can easily be pushed into the base of the mixer for storage.

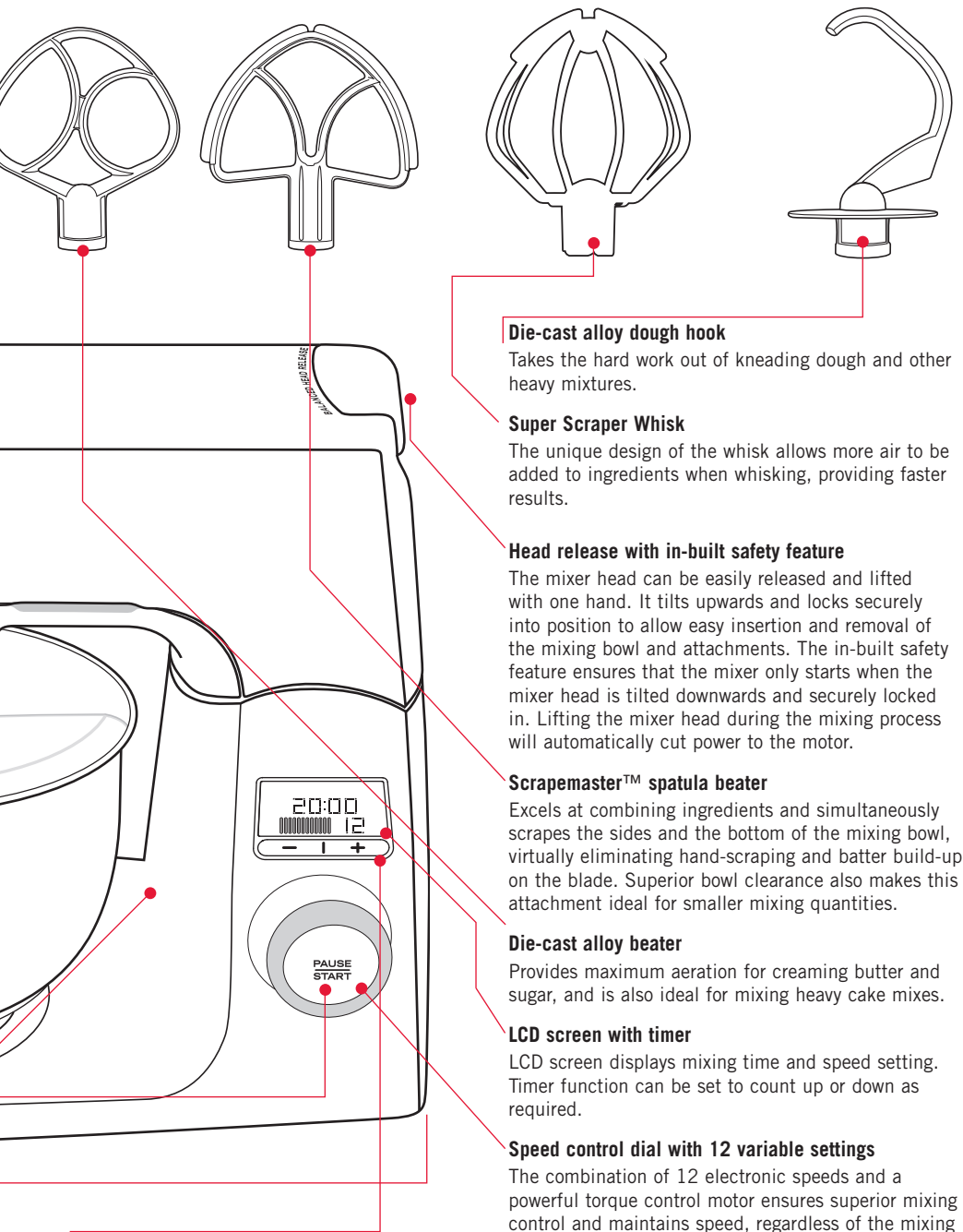
Pause / Start button

Allows you to instantly stop the mixer to assess the mixing progress and/or add additional ingredients without affecting the timer.

Carrying grips

Grips at both sides of the mixer base allow for easy carrying.





Die-cast alloy dough hook

Takes the hard work out of kneading dough and other heavy mixtures.

Super Scraper Whisk

The unique design of the whisk allows more air to be added to ingredients when whisking, providing faster results.

Head release with in-built safety feature

The mixer head can be easily released and lifted with one hand. It tilts upwards and locks securely into position to allow easy insertion and removal of the mixing bowl and attachments. The in-built safety feature ensures that the mixer only starts when the mixer head is tilted downwards and securely locked in. Lifting the mixer head during the mixing process will automatically cut power to the motor.

Scrapemaster™ spatula beater

Excels at combining ingredients and simultaneously scrapes the sides and the bottom of the mixing bowl, virtually eliminating hand-scraping and batter build-up on the blade. Superior bowl clearance also makes this attachment ideal for smaller mixing quantities.

Die-cast alloy beater

Provides maximum aeration for creaming butter and sugar, and is also ideal for mixing heavy cake mixes.

LCD screen with timer

LCD screen displays mixing time and speed setting. Timer function can be set to count up or down as required.

Speed control dial with 12 variable settings

The combination of 12 electronic speeds and a powerful torque control motor ensures superior mixing control and maintains speed, regardless of the mixing load.

Buttons

'+' and '-' buttons can be used to choose the desired mixing duration, or to set the kitchen timer.

Using your Zumbo Limited Edition Mixmaster® Bench Mixer

Before using your Power Drive Bench Mixer

Before using your Power Drive Bench Mixer for the first time, remove any packaging material and promotional labels or tags. Please also remove the plastic plug pin cover before using the mixer. It is recommended to wash the mixing bowl, beater, Scrapemaster™ spatula beater, whisk and dough hook in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Set-up of your bench mixer

Before assembling your Power Drive Bench Mixer, be sure the power cord is unplugged from the power outlet. Position the mixer on a level, dry surface such as a bench top.

1. Press the 'head release' button, located at the rear of the mixer head. This will release the mixer head out of its locked position. Ease the mixer head backwards until it locks into its tilt position (Fig. 1).
2. Select the desired attachment depending

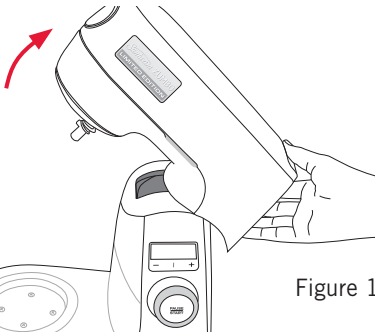


Figure 1

on the mixing task to be performed:

- Beater for creaming butter and sugar, plus mixing heavy cake mixes.



- Scrapemaster™ spatula beater for smaller amounts of mixture or for faster creaming of butter and sugar and heavy cake mixes. Also great for folding ingredients

- Whisk for whisking cream, egg whites, light batters and packet cake mixes.

- Dough hook for kneading dough and other heavy mixtures.

3. Attach the selected attachment onto the drive outlet using the bayonet attachment. Place the attachment into position with the feeder roll at the back. Simply push the roller back and down, to lock into position.

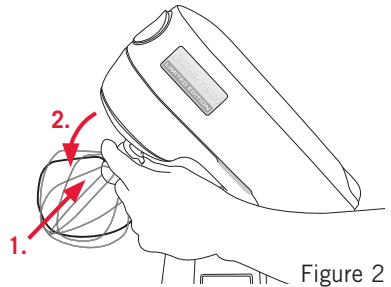


Figure 2

Note: Be sure the attachment is locked firmly in place.

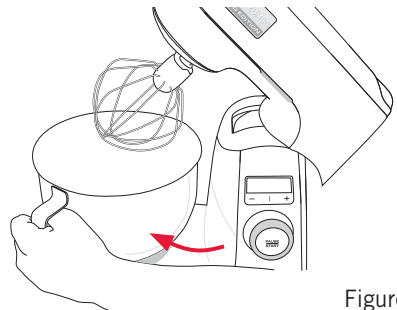


Figure 3

Using your Zumbo Limited Edition Mixmaster® Bench Mixer continued

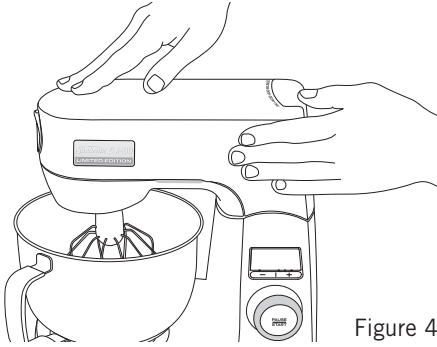


Figure 4

4. Place the bowl on the base with the handle facing you. Then gently rotate the bowl in a clockwise direction until it locks into position (Fig 3). The bowl should feel firm with no movement.
5. Lower the mixer head with the selected mixing attachment in place into the mixing bowl. Press the 'head release' button to un-lock it from its position and ease the mixer head down (Fig. 4).

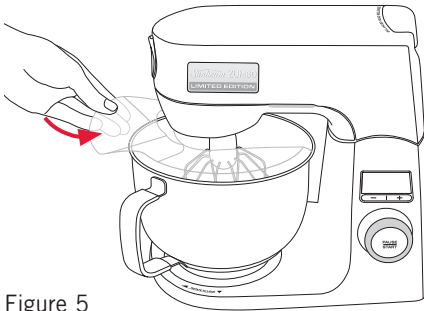


Figure 5

6. The splashguard can now be placed over the bowl if desired (Fig 5).

Using your Planetary Mixmaster® Bench Mixer

1. Position the mixer on a level, dry surface such as a bench top. Ensure the mixing bowl is in place and the desired attachment is inserted.
2. Plug the power cord into a 230/240 Volt AC power outlet.
3. A beep will sound and the LCD screen will light up to inform you that the mixer is now switched on. The LCD screen will flash three times and the timer will display "00:00". The screen will also display the speed setting. If the LCD displays a speed setting other than "0" and continues to flash, you may turn the speed control dial anti-clockwise to the "0" position to re-set the speed setting.
- 4a. If using the splashguard, add ingredients to the mixing bowl through the pouring shoot.
- 4b. If using the mixer without the splashguard, release the mixer head out of its locked position and ease it backwards until it locks into its tilt position. Add ingredients to the mixing bowl. Then, un-lock the mixer head and lower it forward into the mixing bowl.
5. Turn the speed control dial clockwise to commence mixing (Fig. 6), or, if a speed is already set, press the **PAUSE START** button.

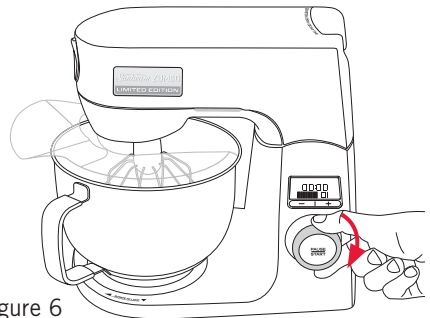


Figure 6

Using your Zumbo Limited Edition Mixmaster® Bench Mixer continued

The LCD screen will display the chosen speed setting. Instructions for mixing speeds for each type of mixture are shown in the 'Mixing Guide' on page 15.

6. When mixing is complete, turn the speed control dial anti-clockwise to the '0' position (Fig. 7) and unplug the cord from the power outlet.

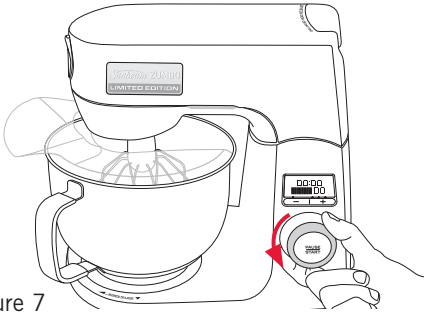


Figure 7

7. Remove the splashguard if positioned on the bowl.

8. Press the 'head release' button and ease the mixer head back until it is locked into the tilt back position (see Figure 1 on page 6).

9. To remove the particular mixing attachment, push it upwards, turn it anti-clockwise, then pull it downwards (Fig 8).

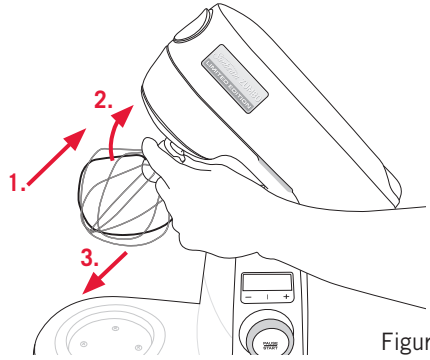


Figure 8

Using your Zumbo Limited Edition Mixmaster® Bench Mixer continued

Pause mode

At any stage during your mixing task you can pause the mixer. This enables you to assess the mixing progress, scrape any food mixture down the sides of the mixing bowl with a spatula, or add additional ingredients - without affecting the timer.

Pause the mixer during operation by pressing the **PAUSE START** at the front of the speed control dial.

The time on the LCD screen will flash continuously, displaying the mixing time at which the mixer has been paused.

In pause mode, you are able to reset or adjust the timer if desired. Please see details on the Count-up and Count-down timer features below.

To resume your mixing task, simply press the **PAUSE START** button again. The mixer will resume mixing at the same speed setting, and the timer will resume counting up/down depending on your selection made.

Count-up timer

The count up timer informs you how long your ingredients have been mixing for. The next time you mix the same ingredients you can then set the count-down timer for the specific time.

As soon as you start mixing, the timer will automatically start to count up.

The maximum mixing time is 20 minutes and will be displayed on the LCD screen as **"20:00"** (twenty minutes, zero seconds).

The mixer will automatically stop mixing after 20 minutes and beep twice.

The screen will flash for about 5 seconds.

The timer will automatically re-set to **"00:00"**.

The LCD screen will display the speed setting that it stopped at and this setting will continue to flash.

If you pause the mixer at any time during the mixing process by pressing the **PAUSE START** button at the front of the speed control dial, the mixing time displayed on the LCD screen will flash until you resume mixing by pressing the **PAUSE START** button again.

To reset the timer to **"00:00"**, turn the speed control dial anti-clockwise to the **"0"** location or, when paused, press the **+** and **-** buttons simultaneously.

Using your Zumbo Limited Edition Mixmaster® Bench Mixer continued

Count-down timer

The count-down timer is especially useful when following a recipe that specifies mixing times.

The '+' and '-' buttons allow you to choose the desired mixing duration. Press the '+' button and you will add 30 seconds. Press the '-' button and you will reduce the previously set mixing time by 30 seconds.

For example, if a recipe calls to "beat for 2 minutes", you can set the count-down timer to 2 minutes. Simply press the '+' button until "02:00" is displayed on the LCD screen, i.e. press the '+' button four times.

If you would like to change the countdown time after your initial setup, press the **PAUSE START** button, then press the '+' and '-' buttons to increase or reduce the mixing time to the nearest 30 sec increment.

For example, you set the count-down timer to 3 minutes and turn the speed control dial to start mixing on a chosen speed. After 1 minute, 25 seconds, you pause the mixer by pressing the **PAUSE START** button. The LCD displays the remaining count-down time of 01:35. If you now press the '+' button once to increase the mixing time, the display will show 02:00 (which is the nearest 30 sec increment).

To reset the timer to "00:00", turn the speed control dial anti-clockwise to the "0" location or, when paused, press the '+' and '-' buttons simultaneously.

When the chosen mixing time is completed, the mixer will beep twice to inform you that the time has expired. It will stop mixing automatically. The timer display "00:00" and the LCD screen will flash for about 5 seconds. The LCD screen will display the speed setting that it stopped at and this setting will continue to flash.

If you need to resume mixing, simply press the **PAUSE START** button or, alternatively, reset the mixer by turning the dial to "0", and then turn the dial clockwise.

Kitchen Timer function

The timer function can be used without mixing as a kitchen timer or stopwatch.

Timer: Set the time as described in the Count-down timer section on page 9, then press the **PAUSE START** button while the dial is in "0" (i.e. no speed selected).

When the set time expires, the mixer will beep and the LCD screen will flash continuously until the **PAUSE START** button is pressed.

Stopwatch: Simply press the **PAUSE START** button whilst in "0" (i.e. no speed selected). The maximum time the LCD screen can display is 90 minutes and will be displayed on the LCD screen as "90:00" (ninety minutes, zero seconds).

When the maximum time has been reached, the mixer will beep and the time display on the LCD screen will flash continuously until the **PAUSE START** button is pressed.

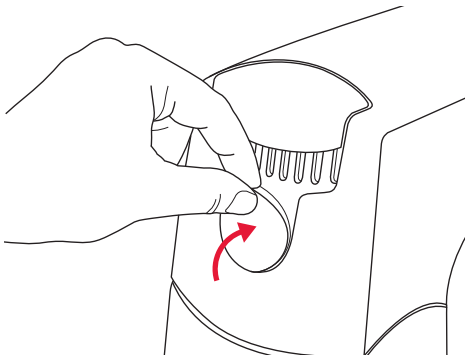
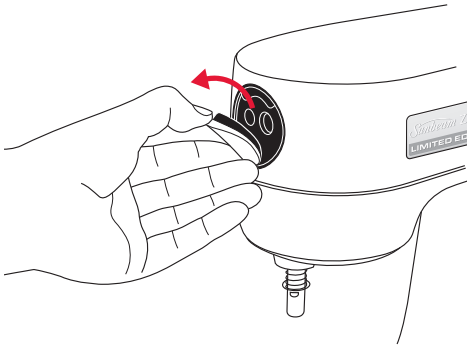
To reset the timer to zero ("00:00"), press the **PAUSE START** button, then press the '+' and '-' buttons simultaneously.

Using your Power Drive

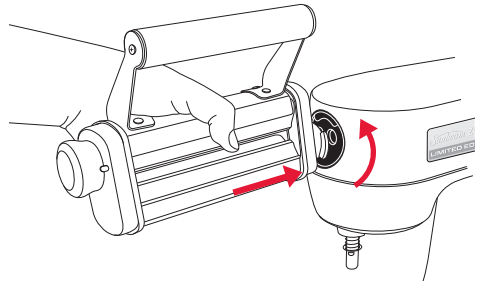
Set-up of your Power Drive

Before assembling your attachments to the Power Drive, be sure the power cord is unplugged from the power outlet. Position the mixer on a level, dry surface such as a bench top.

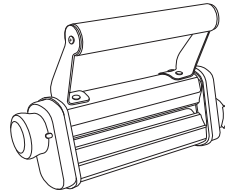
1. Remove the storage cover from the front of the mixer head by pulling down on the cover. (See Fig. 1).



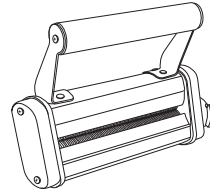
Store the cover in the storage location at the back of the mixer head'.



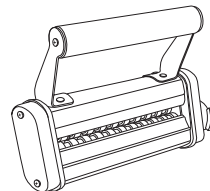
2. Select the desired attachment depending on the task to be performed. Refer to the instruction and recipe booklet for the accessory, for more details.



- use the pasta roller to roll pasta dough into sheets. This attachment is always used as first step when making pasta.



- the spaghetti pasta cutter cuts pasta sheets into pasta strands.



- the tagliatelle pasta cutter cuts pasta sheets into wider pasta strands.

Safety Mechanisms

Thermo cut-off – temperature overload

The mixer is equipped with a self-resetting safety device which safeguards against overheating the motor with excessive loads. If overheating occurs, the mixer will automatically activate the overheating protection device and switch itself off. The mixer will beep and the screen will flash continuously. Switch the mixer off and unplug it from the power point. Release the mixer head and tilt it back until it is locked into the tilt back position. Let the mixer rest for 30 min.

Electronic protection cut-out

If the mixing load is too heavy for the selected speed and prevents the attachment from rotating, the mixer will cut-out to prevent damage to the unit. If the LCD screen flashes fast and continuously, the motor has not been able to achieve or maintain the set speed. In this case, unplug the mixer and remove some of the mixture from the bowl, working in batches.

Mixer head safety mechanism

The mixer head must be locked down or the motor will not operate. If the mixer head is tilted upwards during operation, the mixer will automatically stop. This is a safety mechanism to avoid injury. To resume your mixing task, lock the mixer head back down and press the **PAUSE** **START** button.

Standby mode

The mixer will automatically switch off the LCD screen after 20 minutes to save power. To exit the standby mode, press any button or turn the dial.

Care and Cleaning

Before cleaning your Zumbo Limited Edition Mixmaster®, ensure that the power is turned off at the power outlet, then remove the plug. Wipe over the outside area of the Planetary Mixmaster® including the head and base, with a dampened cloth and polish with a soft dry cloth.

Wipe any excess food particles from the power cord.

Sunbeam recommends to wash the mixing bowl, splashguard, beater, Scrapemaster™ spatula beater, whisk and dough hook in warm soapy water and wipe dry – use a brush if necessary to remove any sticky food particles.

All plastic components deteriorate through prolonged dishwasher use. However, parts of your Mixmaster® are tolerant to dishwasher use. These include the stainless steel mixing bowl, beater and dough hook.

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

Stainless steel whisk

After washing the stainless steel whisk, the outer wire may have moved out of position and become misaligned (see Figure 9). Please clip the outer wire back into position (see Figure 10).

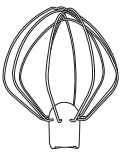


Figure 9

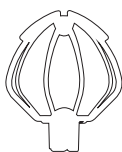


Figure 10

Maintenance Service

Your Zumbo Limited Edition Mixmaster® should be regularly checked. After approximately four years of domestic use, the grease in the gear compartment should be examined. We suggest at that time you send the mixer to your nearest Sunbeam Appliance Service Centre to ensure efficient, correct servicing.

Storage

Keep your Zumbo Limited Edition Mixmaster® in a convenient position on your kitchen bench ready for use at all times. Place the beater, Scrapemaster™ spatula beater, whisk and dough hook in the mixing bowl as storage of these attachments in a drawer with other kitchen equipment may cause damage.

Note: Never wind the power cord around the mixer after use as the warmth from the motor may cause damage to the power cord. For added convenience the unused cord length can easily be pushed into the base of the mixer for storage.

Troubleshooting Guide

Problem	Possible Cause	What to do
Motor will not start.	Motor is over-heated. Mixer head is not locked down properly.	Unplug and allow motor to cool, (the mixer head should be cool to touch). Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.
Motor is over-heated.	Use of a high speed for a long time. Mixture too heavy. Mixing quantity too large.	Unplug and allow motor to cool, (the mixer head should be cool to touch). Try mixing in batches.
Mixer head does not lock down properly.	Thick mixture is preventing the attachment from going all the way down into the bowl.	Move mixture in mixing bowl to the side of the attachment, to allow the attachment to go all the way into the bowl.
Attachment is hitting the bowl.	Attachment is not inserted correctly. Mixing bowl is not locked into the base properly.	Remove the attachment and try inserting again. Refer to the instructions in this booklet if needed. Lock bowl into position. Refer to the instructions in this booklet if needed.
Mixer is moving on the benchtop.	Chosen speed is too high for the mixture. Mixture caught up in the attachment. Flour or spills on bench top.	Lower the speed or mix in batches. Scrape down the attachment and continue mixing. Clean and dry benchtop as well as the mixer base.
Cannot use or set the timer, but the motor will start when the speed dial is being turned.	'+' button, '-' button or Pause/Start button was depressed when the unit was switched on.	Unplug from the power outlet for 5-10 seconds, then plug in again ensuring no buttons are pressed. If this problem persists, there may be food particles or liquid in the switch. The unit is safe to use in this mode, however Sunbeam recommends to take the product to an authorised service centre. For a complete list of Sunbeam's authorised service centres visit our website www.sunbeam.com.au or www.sunbeam.co.nz or call: Australia: 1300 881 861 New Zealand: 0800 786 232

Mixing Guide

Please keep in mind that the various mixing tasks and related speeds, listed in the table below, may vary slightly from recipe to recipe. Please refer to it regularly as you develop your understanding of how different ingredients interact when mixing.

SPEED SETTING RANGE	MIXING TASK
LOW 1-4	FOLDING & KNEADING Combining or initial mixing of ingredients Folding Kneading – doughs (pastry, bread, scones, etc.)
MEDIUM 5-7	LIGHT MIXING Kneading – heavy doughs Beating – sugar and butter, cake mixes
HIGH 8-10	CREAMING & BEATING Whisking – light batters Beating – heavy batters/icing
VERY HIGH 11-12	WHIPPING & AERATING Whisking – egg whites/cream

NOTES:

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on. This is communicated in the recipe section.

When mixing larger quantities you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine.

When making a recipe that requires the addition of dry ingredients, such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the additional ingredients begin combining then slowly increase to the appropriate speed for the particular mixing task.

Oven Temperature Guide

For your information, the following temperature settings are included as a guide.

DESCRIPTION OF OVEN TEMPERATURES	Degrees Celcius °C	Degrees Fahrenheit °F	Gas Mark
Very Slow	120	250	½
Slow	140-150	300	1-2
Moderately Slow	160	325	3
Moderate	180	350	4
Moderately hot	200	400	6
Hot	220	425	8
Very Hot	240	475	9

Note: If using fan forced ovens be sure to turn the temperature down by 20°C.
Also check recipes at the back of this booklet.

Ingredients

Measuring Ingredients

Careful and correct measurement of all ingredients is essential for recipe success (particularly when baking). Australian Standard Metric cup and spoon measures are used in all recipes in the book. All cup and spoon measurements should be level.

- One metric tablespoon is equal to 20mls.
- One metric teaspoon is equal to 5mls.
- One liquid cup measurement is equal to 250mls.
- All eggs used in our recipes are extra large (59g) eggs, unless otherwise specified.

The following are some hints on measuring ingredients.

When measuring wet ingredients, always use a measuring jug or if measuring small quantities, use a standard metric measuring spoon. Place the measuring jug on a level surface and check the measurement at eye level.

When measuring dry ingredients, always use a standard metric measuring cup or standard metric measuring spoon. Shake gently to ensure there are no air pockets and level the surface with a knife or metal spatula. Never tap the cup on the bench or pack in the ingredients (unless specified); this will give an inaccurate measurement.

Note: crush any lumps, particularly in bicarbonate of soda or sugar before measuring.

When measuring other ingredients, always weigh in grams using metric scales. To ensure an accurate reading, always remember to “tare” the scales back to zero with the empty container before adding any food.

Tips for substituting Ingredients

- Unsalted butter is best for cake baking, however it can be substituted with salted butter or margarine if necessary. Margarine may slightly alter the texture of the final result.
- Self raising flour = plain flour + baking powder (1 cup self raising flour = 1 cup plain flour + 2 teaspoons baking powder)
- 1 cup plain flour + 1 teaspoon baking powder = $\frac{1}{2}$ cup plain flour + $\frac{1}{2}$ cup self raising flour
- When substituting wheat flour with gluten free flour, the best results are usually achieved in recipes that have a small amount of flour.
- Commercial baking powders can contain wheat starch. If your allergic to wheat, you can make your own. Baking powder = 1 teaspoon bicarbonate of soda + 2 teaspoons cream of tartar
- Icing sugar mixture can contain wheat starch (this prevents it going lumpy). If you have a gluten intolerance, pure icing sugar can be used instead.
- Sultanas can be substituted with equal measure of another dried fruit (best if they are chopped to size).
- Golden syrup can be substituted with equal measure of treacle or molasses
- 1 cup buttermilk = 1 cup fresh milk + 2 teaspoons vinegar or lemon juice.
- Milk can be substituted with soy milk. It can sometimes also be replaced with fruit juice acting as the liquid component.
- 7g dry yeast (1 sachet) = 15g compressed yeast

Cookery Tips for Best Results

General tips

- Before starting any recipe carefully read it through from beginning to end.
- Ensure you have all ingredients and utensils before you start.
- Refrigerated ingredients such as butter, cream cheese and eggs should be at room temperature for best results (unless otherwise specified). Set these out ahead of time. If you forget to remove butter from the fridge, use the coarse side of a grater to grate the butter. This will assist the mixer and soften the butter faster.
- Always adjust the oven shelf to the desired position and then preheat oven to baking temperature recommended in the recipe. Get to know your oven. Most ovens have “hotspots” and it may be necessary to turn food or swap shelves during cooking. However, be aware that every time you open the oven, the temperature drops. Only open the oven if necessary and be sure to close the door quickly.
- Break eggs into a small bowl before adding to mixture. This eliminates the chance of contaminating mixture with shells or rotten eggs.
- All recipes have been carefully developed and tested, but should you find it necessary to alter the ingredients or tin, you must allow for a variation in cooking time. Always test for doneness in baked goods before removing from oven or other cooking appliance.
- During mixing, ingredients may splash to the sides of the bowl. Pause the mixer and use a rubber or plastic spatula to scrape the bowl. NEVER USE A KNIFE, METAL SPOON OR FORK, as these can damage the beater and bowl. A light scraping after the addition of each ingredient assists in achieving efficient mixing.

Tips for cakes, biscuits and slices

- When cooked, a cake should shrink slightly from the pan.
- When testing most cakes (not sponges, fruitcakes or cheesecakes), gently touch the surface; it should feel firm. At this stage, remove the cake from the oven and close the oven door to retain the heat. Insert a thin skewer into the deepest part of the cake. When cake is done, no uncooked mixture should adhere to it.
- Testing cake doneness should be done quickly. If the cake needs to be returned to the oven, the oven door should be open for minimal amount of time. Rapid temperature change may cause an undercooked cake to sink in the middle.
- For most types of biscuits, you can test if they are cooked by gently pushing the biscuit on the tray with your finger. If it moves without breaking, the biscuit is cooked.
- Do not over beat any mixture. Be careful that you only mix/blend mixtures for the specified time. When folding, do so until just combined. Over beating or mixing can cause toughness, close texture, excessive shrinkage or effect rising.
- Curdling can sometimes occur when adding eggs to a mixture. If this happens, continue with the recipe as it will come back together when the dry ingredients are added.
- If cakes begin to overbrown, cover the top loosely with foil to protect it from the top element of the oven.
- To obtain the greatest volume when beating egg whites, be sure the bowl and beater are completely clean and dry before use. The smallest amount of grease or water can prevent the whites from aerating.

Cookery Tips for Best Results continued

- The term “soft peaks” means that the egg white barely supports itself. When the head of the mixer is lifted, the egg white mixture will curl and may fall from the beater.
- The term “firm peaks” means that the egg white holds its shape. When the head of the mixer is lifted, the egg white mixture will remain pointy and firm.
- When making pavlova or other meringues, always use caster sugar as it dissolves much easier than other coarser sugars. Sugar should begin being added at soft peaks. If you wait until the egg whites reach firm peaks and are dry, it will take longer to dissolve the sugar.
- To test if sugar is dissolved, rub a small quantity of mixture between your fingertips. If it feels grainy, continue beating until smooth.
- In general, cakes should be cooled on a wire rack after the suggested standing time. The standing time is to prevent the freshly baked cake from splitting or cracking when removed from the pan.
- Fruit cakes and various other heavy cakes, such as mud cakes, are best cooled in the pan. Due to the weight of these cakes, turning out while still warm will cause them to split. Cooling in the pan also keeps them moist.
- Sponges should be removed from the pan as soon as they come out of the oven.
- Most biscuits are best cooled on the baking tray.

Making a Successful Dough

Yeast

Yeast is a raising agent used in dough. It is a microscopic living organism that grows rapidly in suitable warm, moist conditions. The yeast feeds on sugar and expels carbon dioxide which expands the gluten framework. When foaming yeast, the liquid should be warm; about 26°C. If the liquid is too cold it will retard the yeast growth. If it is too hot it will kill the yeast.

Preparing the yeast

For the dry yeast to be activated it needs to ferment. To do this, place warm liquid and sugar into a bowl. Add dry yeast and mix. Stand in a warm, draft-free place until mixture starts to foam or bubble. This process will take about 10 minutes.

Note: If dried yeast has not been stored properly, has been exposed to light, extreme heat, or is out of date, it may be dead or inactive and it will not ferment. If the yeast does not foam, your dough will not rise.

Preparing the dough

1. Insert dough hook (refer to page 6). Place the dry ingredients into the bowl and lock the bowl onto the base.
2. Turn the speed dial to low speed (1-4), and gradually add the liquid ingredients (including the pre-prepared yeast mixture) to the bowl. When the ingredients start to form a ball, stop the mixer and use a rubber or plastic spatula to scrape down the sides of the bowl if necessary.
3. Knead on low speed (1-4) (depending on the amount of dough) until smooth and elastic; for about 5-8 minutes.
4. Transfer dough to a large, well greased mixing bowl. Cover the bowl with a light cloth or plastic wrap and place it in a warm, draft-free area until the dough doubles in size.
5. Plunge fist into the centre of the risen dough to punch out excess air. Fold outer edges into the centre and turn dough out onto a lightly floured surface. Cut and shape dough to form buns, rolls or freeform loaves and place on prepared baking trays. Alternatively, place dough into prepared bread tins. For pizza dough, it is now ready to be rolled, topped and baked.
6. For the final rising of the bread dough, cover the shaped dough with a light cloth and place in a warm, draft-free area until doubled in size again. Glaze and bake.

Making a Successful Dough continued

Tips

To add interest to breads.

- Brush dough with a little milk and sprinkle loaves or buns with poppy, caraway or sesame seeds before baking.
- Sprinkle loaves with shredded cheese during the last few minutes of baking.
- Drizzle cooled, sweet tea rings or buns with icing, or dust with icing sugar before serving.

Glazes

Glazes may be brushed over the dough before, during or after baking.

For a shiny crust, brush with cream or evaporated milk before baking; or with warm sieved apricot jam after baking.

For a glossy crust, brush with beaten egg white before baking.

For a matt finish, brush with melted butter or margarine after baking.

Questions & Answers:

Q. My mixture seems a little dry and crumbly.

Do I need to add more water?

A. Some flour tends to absorb or want more moisture/liquid, especially on warm or humid days. Add more water, a drop at a time, until you reach a smooth ball/dough.

Q. I added too much water and my dough is very sticky, what can I do?

A. If the dough is smooth without lumps, add a little flour at a time and knead the dough until it is smooth, soft to the touch and bounces back when pressed with the tip of your finger. Dough should not be sticky to touch.

Q. My yeast did not bubble or foam, why?

A. The yeast may be dead or inactive, in which case you will need to replace it. This occurs when the liquid added or the standing position was too hot or too cold. It can also be because the yeast is out of date. If the yeast does not foam, your dough will not rise.

Q. My dough did not rise, why?

A. If the yeast fermented properly, you may just need to place the bowl in a warmer position. Covering the bowl with plastic wrap, and ensuring the area is draft free may help. In winter, your dough will take longer to rise.

Notes

Notes

Sunbeam ZUMBO

LIMITED EDITION

The Sunbeam 5 Year Motor Guarantee

Sunbeam has built its reputation on manufacturing quality electrical appliances. Our Cafe Series® Coffee Grinders (EM0480, EM0490) are constructed from the highest quality materials. So much so, we guarantee our Coffee Grinders' motors for five (5) years against faulty materials or manufacture. This guarantee is just another expression of our confidence in the way we make appliances at Sunbeam. In order to be eligible for this guarantee, you must retain your receipt as proof of purchase.

Your Planetary Mixmaster® Power Drive Bench Mixer is covered for the first year against faulty material or manufacture by the Sunbeam 12 Month Replacement Guarantee. Should you experience any difficulties with your appliance within this 12 Month period, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

The Sunbeam (5) five year motor guarantee begins from date of purchase and extends for four years beyond the 12 Month Replacement Guarantee. It covers only the motor, guaranteeing it against faulty materials or manufacture. It does not cover damage caused by accident, misuse or being used in a manner not in accordance with the Instruction Book. Similarly, this motor guarantee does not cover freight or any other costs incurred in making a claim.

If a fault should develop with the motor after the period covered by the 12 Month Replacement Guarantee, please call Sunbeam Customer Service on the number listed below or send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will advise you on how to obtain a replacement motor if your motor is defective. Alternatively, you can return the Planetary Mixmaster® Power Drive Bench Mixer to any of Sunbeam's authorised service centres, together with your receipt. The service centre will examine the motor and if it is faulty or defective, the motor will be replaced free of charge.

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

Sunbeam Corporation Ltd. Australia

www.sunbeam.com.au
1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Sunbeam Corporation Ltd. New Zealand

www.sunbeam.co.nz
0800 786 232

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act. In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably 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.

IMPORTANT NOTE

Sunbeam agrees to replace the motor in the event of the motor developing a fault or defect, within the four years after the 12 Month Replacement Guarantee.

As your Planetary Mixmaster® Power Drive Bench Mixer needs to be assessed at a Sunbeam authorised service centre, it will not be accepted through retail stores.

If using the Planetary Mixmaster® Power Drive Bench Mixer for commercial use this motor guarantee is limited to 12 months from the date of purchase.



12 Month Warranty

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.

Alternatively, you can send a written claim to Sunbeam to:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland

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 send a copy of your original receipt to Sunbeam.

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.

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.

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

Sunbeam is a registered trademark.

'Mixmaster' is a registered trademark of Sunbeam Corporation.

'Scapemaster' 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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