

*Sunbeam*

# MultiProcessor™ Compact Duo Food Processor with Blender

Instruction Booklet  
LC6000

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 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

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 anlaşılığından 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 FOOD PROCESSOR.

- Always use extreme care when handling processing blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store processing blades and cutting discs in their respective covers or processing containers.
- Unplug from power outlet before cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Always fit the safety cover before using the food processor.
- Do not put hot liquids into the food processor bowl. Cool to room temperature before processing.
- Avoid contacting moving parts at all times.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not over fill the processor.
- Always remove the blade before emptying the processor bowl of its contents.
- When mixing a heavy load, ie. a '1.5kg dough' do not operate food processor for more than 38 seconds at a time. This does not apply for any of the recipes detailed in this booklet.

**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 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](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of your Food Processor

## **Processing bowl cover**

The processing bowl cover activates the automatic safety system. The MultiProcessor™ Compact will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

## **Processing bowl**

The processing bowl has a capacity of 2 Litres for liquids and 1 kilogram for solids. The bowl locks into place on the motor base and is designed to encourage even, efficient processing.

## **1000W motor**

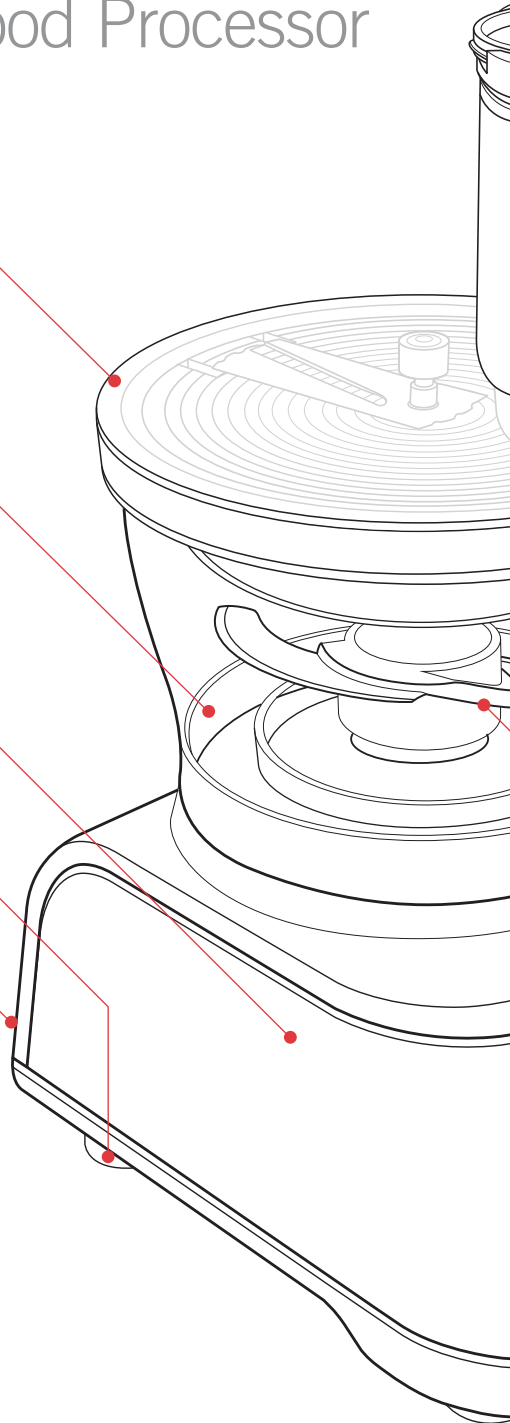
The base houses a powerful 1000W motor, to provide great processing results every time.

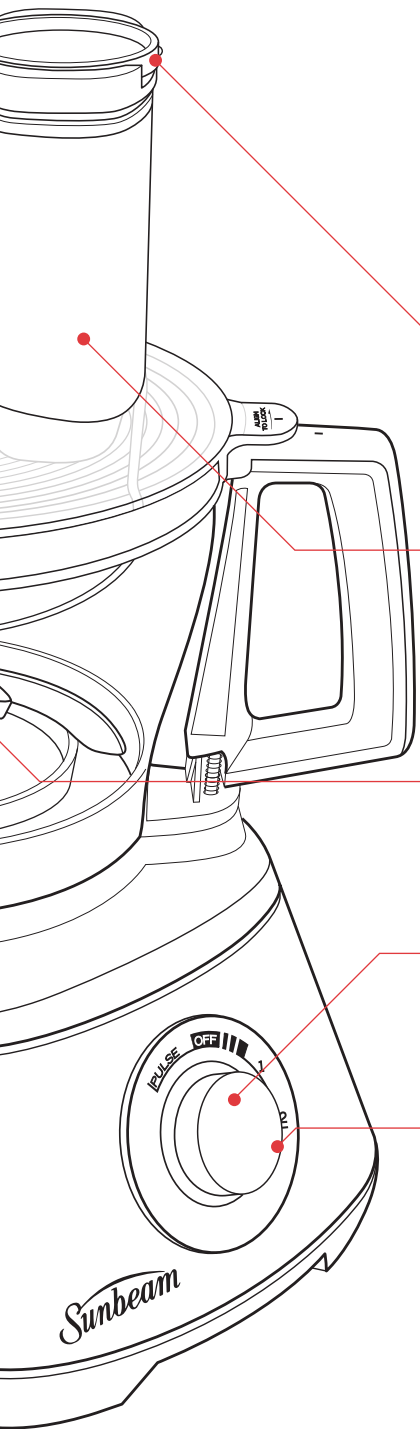
## **Non-slip feet**

Non-slip feet keep the food processor secure on the bench top during use.

## **Cord storage facility**

Convenient storage of the cord is on the backside of the motor base.





### **Two food pushers**

The two food pushers guide food down evenly into the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

### **Small food pusher**

The small food pusher is ideal for thin or narrow foods.

### **Wide Chute**

The wide feed chute makes processing ingredients easy. Use the chute to guide ingredients down into the selected blades. With a wider chute, vegetables do not need to be cut into small pieces to fit in the chute.

### **Spindle**

The spindle drives all the food processing attachments. The spindle must be in place to operate the food processor.

### **Pulse**

The pulse provides short bursts of power and allows ingredients to be chopped whilst maintaining the integrity of the food.

### **Two speed control**

The large speed dial with two speeds, makes it easy to select your desired setting.

# Features of your Blender

## Ingredient cup

Handy 50ml ingredient cup. Also acts as a device to unscrew the blade assembly from the base of the jug.

## Flexible lid with pouring hole

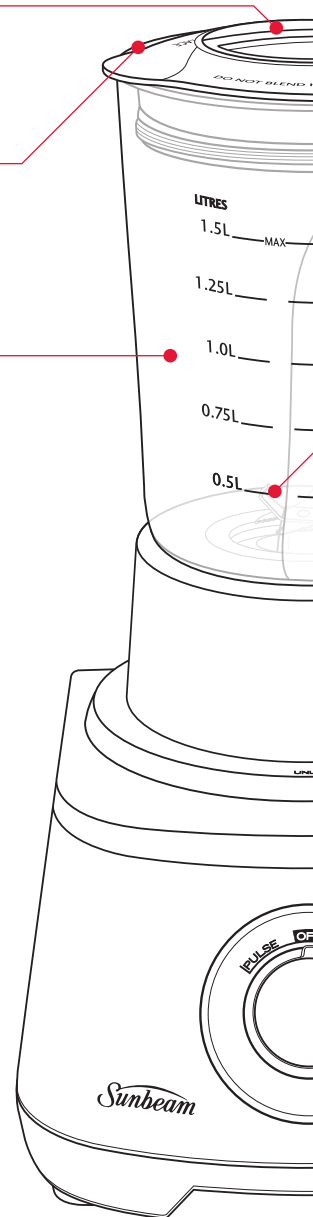
To provide the necessary safety, the lid seals tightly to the glass jug and features a pouring hole in the centre, that allows you to add ingredients during the blending process.

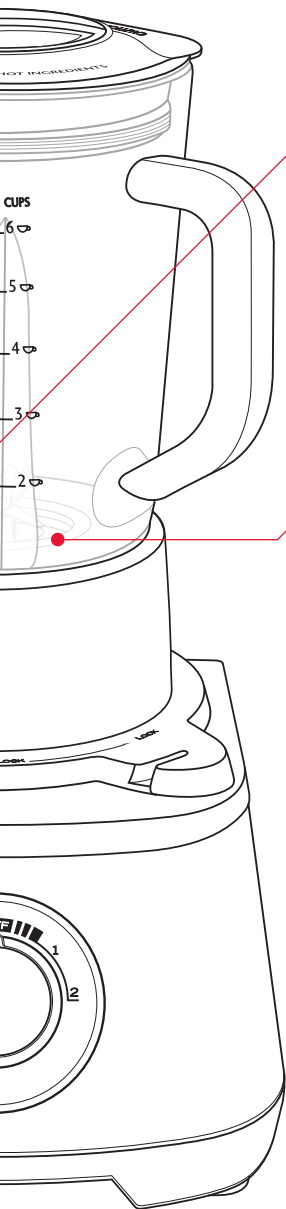
## 1.5 litre glass jug

The sizeable 1.5 litre glass jug features specially designed internal ribs to cycle ingredients back into the blade system for superior results.

The jug features an easy to pour lip and is marked in both cups and litres (l) for ease of use.

**Note:** Do not blend hot ingredients.





### **Serrated blade assembly**

Specially designed for extra durability, the heavy-duty, serrated stainless steel blade with a six-blade construction, crushes ice cubes, produces a smooth consistency when pureeing and combines ingredients perfectly for a smoothie.

### **Detachable blade system assembly**

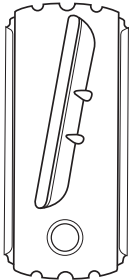
The detachable blade assembly unit unscrews from the glass blending jug for convenient and thorough cleaning.

# Attachments of your Food Processor

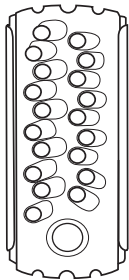
## Slicing blades

The stainless steel blades are inserted into the disc holder for use. The slicing blade is ideal for slicing a variety of fruits and vegetables. The shredding blade is ideal for a variety of fruits and vegetables, along with chocolate, ginger and garlic. The julienne blade is perfect for chunky potato fries.

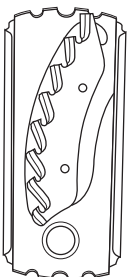
### Slicing blade



### Shredding blade

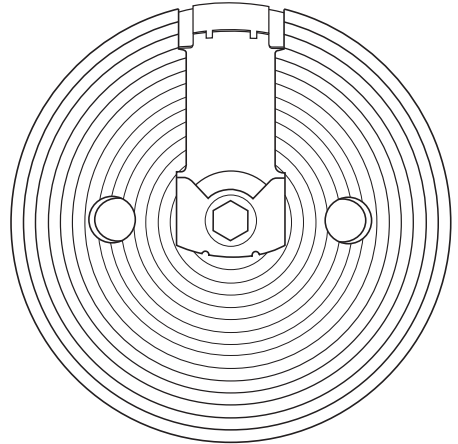


### Julienne blade



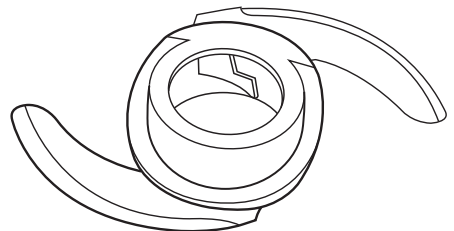
## Blade holding disc

The blade holding disc houses the various processing attachments – slicing and shredding.



## Processing blade

The stainless steel processing blade is contoured to fit the shape of the processing bowl to provide the most efficient chopping and/or mixing action.



Please ensure that the processing blade protective cover is placed on the processing blade when not in use.

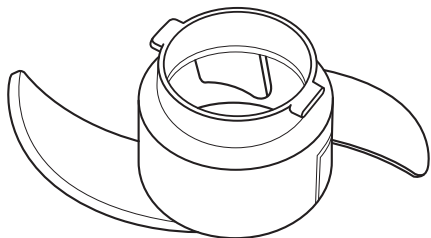
The processing blade can be used to chop raw meats to mince, chocolate to crumbs and nuts to paste.



## Attachments of your Food Processor continued

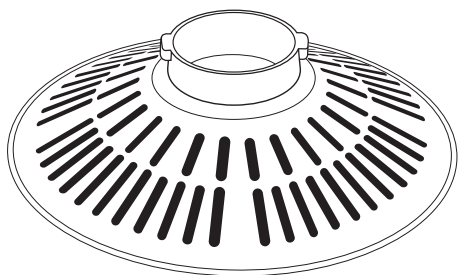
### Dough blade

The dough blade is contoured for fast, efficient processing. It is ideal for mixing doughs, heavy cake mixes and batters.



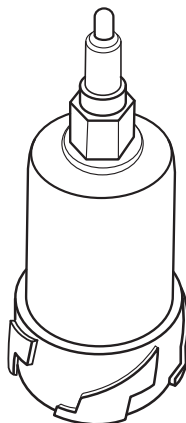
### Whisk

The whisk attachment is ideal for whisking egg whites and creams.



### Spindle

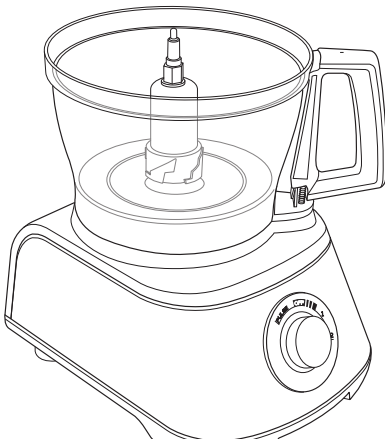
The spindle drives all the food processing attachments. The spindle must be in place to operate the food processor.



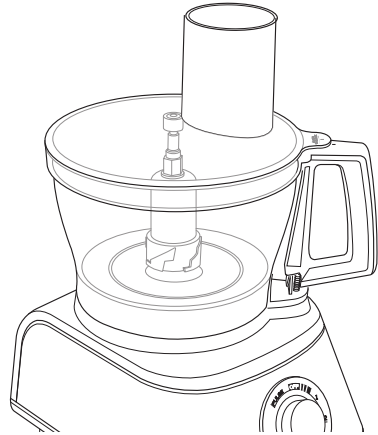
# Using your Food Processor

## Before using your MultiProcessor™ Compact

- Wash the processing bowl, cover and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.
- Before you assemble the food processor, ensure that the power cord is unplugged.
- Place the motor base facing you on a dry, level surface.
- Position the processing bowl on the motor base, with the processing cover off, over the drive shaft. The handle of the bowl needs to be facing you. Turn the processing bowl counter-clockwise to lock into position.



- Insert the spindle into the food processor bowl by placing the shaft in the centre of the bowl. Rotate until the spindle falls into place.
- Place the processing bowl cover onto the processing bowl, by aligning the icon **ALIGN TO LOCK** marked on the handle, with the icon (include arrow down) on the bowl cover. Rotate the lid to lock.



**Important:** If the processing bowl and cover are not correctly assembled, the MultiProcessor™ Compact will not operate.

## Using your MultiProcessor™ Compact

- Plug the power cord into a 230-240V AC power outlet and turn power 'ON'.
- Using the control dial, select the desired processing speed.

The pulse function remains as long as the Pulse button is pressed down.

The two speeds on the speed dial, will provide continuous processing until the control dial is returned to the 'OFF' position. Further ingredients can also be added whilst processing by pouring through the feed tube once the food pusher has been removed. After you have completed processing, turn the control dial to the 'OFF' position.

**Note:** For maximum control when using your food processor, load the feed tube before turning on your food processor. Always use the food pusher for more evenly processed foods and never use your fingers.

**Important:** When mixing a heavy load i.e 1.5kg dough, do not operate the food processor for more than 38 secs at a time.

# Before using your Blender

**Important:** Always ensure your blender is unplugged from the power outlet before fitting or removing the blade assembly. Always handle the blade assembly with caution, as the blades are extremely sharp.

Before using your blender, we recommend removing the six-blade system for thorough cleaning.

## To remove the six blade system in the glass jug

Unscrew the blade system from the jug, using the inner measuring cup from the lid and turning anti-clockwise (refer Fig. 1). Remove the silicone rubber seal from the blade assembly. Wash the lid, jug, silicone rubber seal and the blade assembly in warm soapy water.

**Note:** When removing the blade assembly from the jug you may need to slightly tilt the blade so that it slides out easily.

## To re-assemble the six-blade system in the glass jug (refer Fig.2)

1. Place the silicone rubber seal ① over the blade assembly, as shown opposite.
2. Position the blade assembly into the base of the blender jug ②. Ensure that the blade assembly is firmly in place by turning it clockwise as indicated by the arrow.

**Note:** Do not remove the stainless steel blades from the blade assembly.

**Note:** The blender jug will leak if the six-blade system is not assembled correctly.

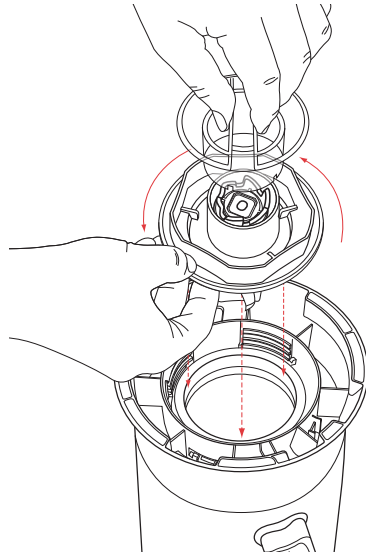


Figure 1

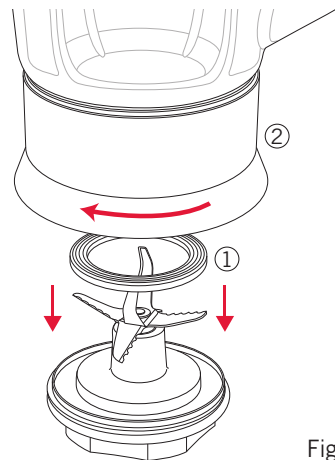


Figure 2

# Using your Blender

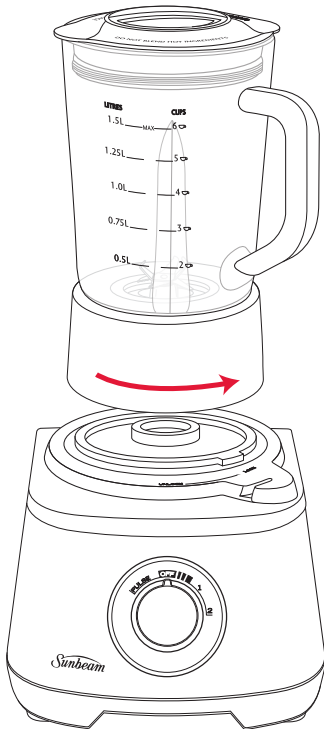
1. Place the blender jug onto the motor base.

**Note:** Do not switch on the Blender without the lid in position.

2. Place ingredients into the glass jug. Do not exceed the maximum indicated level – 1.5 litres.

3. Position the lid with ingredient cup onto the blender jug. Ensure the lid is firmly in place.

4. Using the control dial, select the desired blending speed 1, 2 or PULSE.



**Note:** Although the lid fits firmly to the glass jug, we advise when blending liquid ingredients, to place your hand on the lid as you initially select the blending speed/function. As the powerful 1,000 watt motor could cause the liquid to surge up causing leakage. Once you have started blending you can remove your hand.

**Note:** Do not operate for more than 2 minutes at a time.

Further ingredients can also be added whilst blending by removing the ingredient cup and pouring ingredients through the hole in the lid.

5. After you have completed blending, turn the control dial to the 'off' position.

**Note:** Do not blend hot ingredients.

# Storing your Food Processor

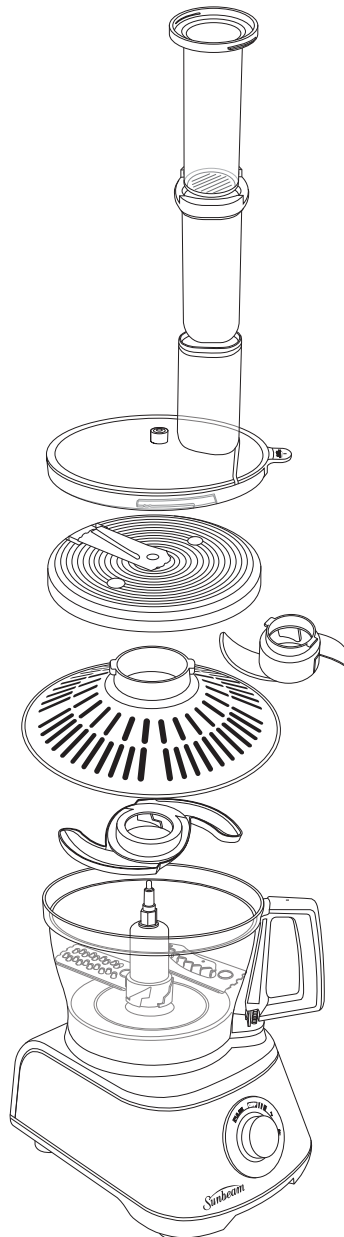
Store the MultiProcessor™ Compact on your benchtop or within a kitchen cupboard.

The motor base should be stored on a clean flat surface with the processing bowl in position. All of the attachments can be stored within the processing bowl.

Place the processing blade (with protective cover) in position over the spindle then place in the sliding blades, the whisk and dough blade. Place the disk holder on top of the spindle and lock into place the processing cover.

The two food pushers can be positioned in the feed chute.

The power cord can be stored within the cord storage at the back of the motor base.



# Handy hints for using your Food Processor

## Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before processing, the finished results will be more uniform.

More consistent processing results are achieved if the processing bowl is not overloaded.

## Mincing

Pre-cut meat into cubes approximately 2cm square.

## Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

## Mixing

The quantities that can be processed within the processing bowl will vary with the density of the mixture.

## Adding ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your MultiProcessor™ Compact. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

**Note:** When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the bowl sides with a spatula.

## Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

## Slicing, shredding and grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

**Note:** Never use fingers to push food down the feed tube. Always use the food pusher.

## For best results when slicing

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

## For best results when shredding and grating

Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing.

**Note:** When grating parmesan cheese do not apply a lot of pressure to the food pusher.

## Disassembly

When processing is completed, remove the cover from the processing bowl first and then remove the processing bowl with the processing blade still in place.

To remove the processing bowl firstly unlock the processing bowl cover by rotating it in a clockwise direction until the cover is unlocked.








**Note:** Always wait for the processing blade to stop moving completely before removing the bowl cover.

**Warning:** Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.

# Handy hints for using your Blender





- Nothing can beat a blender for making smooth purees and sauces or for whipping up frothy drinks - from healthy breakfast shakes to frozen daiquiris.
- Use your blender for chopping small amounts of food like nuts and bread crumbs.
- Turn any oil-based salad dressing into a creamy style dressing by blending it until slightly thickened.
- A short pulse in the blender will rescue a lumpy gravy, or an egg-based sauce that has separated.
- Food items for blending should be cut into cubes (approximately 2-3cm), this will assist in achieving an even result.
- Ensure the lid is firmly and securely placed on the jug. Do not operate the blender without the lid on, if you wish to add any additional ingredients remove the ingredient cup and add as necessary.
- Never fill above the maximum level indicator 1.5 litres.
- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the blender and push ingredients down the sides of the jug with a spatula.
- When pureeing fruit or vegetables, cooked or raw, cut into small pieces to facilitate blending.
- When making bread crumbs, use 2 to 3 day old bread, leaving crusts on, to minimise the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low heated oven.
- When blending a variety of ingredients together, blend the liquids first, then add dry ingredients.
- Always ensure stones are removed from fruit and bones from meat as these can damage the blades.
- To aid with cleaning fill jug with warm water and set aside. This will prevent food from drying to the blades.
- Don't allow a used blender to sit for too long as the food will dry onto the blades, making it very difficult to clean. If you can't clean the blender straight away, pour some warm water in it and allow to soak.
- Do not process hot/warm liquids in your blender. Allow to cool to room temperature before blending.

# A guide to your Food Processor

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes
<b>Chopping</b>		Vegetables – onions	800g	1	Ensure onions are peeled
		Fruits (fresh or dried)	800g	1	Pick fruit and vegetables that are fresh and firm
		A selection of fresh herbs	1 bunch	2	Wash herbs and dry thoroughly
		Nuts - i.e. whole peanuts/cashews/almonds	500g	2	
		Chocolate – whole or buttons	400g	2	
<b>Mincing</b>		Chicken fillets, fish fillets (boned), red meat & bacon rashers	500g	2	Trim excess fat off meat and ensure all bones are removed
<b>Crumbing</b>		Biscuits, bread and crackers	125g	1	Break large biscuits into smaller even pieces before processing. Process in batches
<b>Pureeing</b>		Cooked vegetables	2 cups	1	May need to add water during processing
		Cooked fruits	up to 1.75L	1	
<b>Mixing</b>		Cake mixtures, batters, dips and flavoured butters	800ml	1	Start on speed 1 to combine ingredients, then slowly increase the speed for thorough mixing
<b>Emulsifying</b>		Mayonnaise, oil based dressings	1ltr	PULSE or 1	Keep processing while adding oil
<b>Kneading</b>		Bread, pasta, pizza doughs, shortcrust and scones	1.5kg	PULSE	



## A guide to your Food Processor continued

Processing Task	Attachment	Food Product	Max. Qty.	Speed setting	Notes
<b>Slicing</b>		Vegetables (cucumber, zucchini carrot, capsicum)	800g	1	Trim all vegetables and wash before processing
		<i>Use speed 1 for soft fruit and vegetables</i>			
		Fruits (apples tomatoes, limes)	800g	1	Pick fruits and vegetables that are the same size & thickness
<i>Use speed 2 for hard fruit and vegetables.</i>					
<b>Shredding</b>		Chocolate (use block)	500g	1	Break chocolate into 2 or 3 pieces to fit into the feed tube
		Fruits – i.e. apple	1kg	1	
		Vegetables – i.e. carrot	1kg	1	
<b>Julienne</b>		Vegetables (carrot, zucchini)	800g	1	
<b>Whisking</b>		egg whites, cream and light batters	1kg	2	Be careful not to over beat egg whites

# Care and cleaning of your Food Processor

When you have finished processing, unplug your MultiProcessor™ Compact from the power outlet.

Wash all accessories, attachments and all surfaces that have come into contact with food in warm soapy water except for the motor body. Clean the motor body by wiping with a damp cloth.

**Warning:** Care must be taken when handling the metal blades as these items are extremely sharp.

**Note:** Always unplug the MultiProcessor™ Compact before cleaning.

## Dishwasher use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

# Care and cleaning of your Blender

## Quick cleaning method

Half fill the blender with warm water and a small amount of detergent. Press the PULSE button for 10-20 seconds. Then remove the jug and rinse it under running water.

## For thorough cleaning

Remove blade assembly as per instructions on page 11. Wash the lid, ingredient cup., rubber seal, blade assembly and glass jug in warm soapy water.

**Caution:** Take care when cleaning the blades as they are extremely sharp.

**Note:** Do not clean any part of the blender in the dishwasher.

## To clean the motor base

Use a damp, soft sponge with mild detergent and wipe over the motor base.

**Note:** Never immerse the motor base in water or any other liquid.

# Recipes

## Pizza Dough

- 1/3 cup warm milk
- 2 teaspoons yeast
- 1 teaspoon caster sugar
- 2 cups plain flour
- 2 teaspoons salt
- 1 egg
- 60g butter, melted

1. In a small bowl combine milk, yeast and sugar. Allow to stand in a warm place until mixture begins to foam.
2. Using the processing bowl fitted with dough blade pulse flour, salt, egg and butter.
3. Add yeast mixture to the bowl and continue to pulse until a fine crumb has formed.
4. Place dough onto a floured surface and knead gently until smooth.
5. Place dough into a greased bowl and cover. Place in a warm area until doubled in size, about 30-40 minutes.
6. Turn dough out of bowl and cut in half. Roll into two 26cm circles.

## Sweet Short Crust Pastry

- 125g butter, room temperature
- 2 cups plain flour
- 1/2 cup icing sugar
- 1 tablespoon iced water
- 2 egg yolks

1. Using the processing bowl fitted with the dough blade pulse butter, flour, icing sugar, water and egg yolks until a fine crumb.
2. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes before use.

**TIP:** Depending on temperature, flour and humidity you may need to add a bit more water to the mixture.

## Recipes continued

### **DIPS & Dressings**

#### **Hummus**

**Makes:** 3 cups

2 400g cans chickpeas, drained, rinsed

1 clove garlic

½ cup olive oil

1 tablespoon lemon juice

1 tablespoon tahini

¼ cup water

Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process all ingredients on speed 2, except water, until a smooth paste. Continue to process while slowly adding water through chute. Season to taste with salt and pepper.
2. Store in a clean, covered container in the refrigerator for up to one week.

**TIP:** Add a teaspoon of your favourite ground spice for a twist.

#### **Spicy Capsicum and Cashew Nut Dip**

**Makes:** 2 cups

450g jar roasted capsicums, drained, rinsed

100g parmesan cheese

2 long red chillies

1 clove garlic

2 cups roasted cashew nuts

¼ cup olive oil

1 tablespoon lemon juice

Salt and freshly ground black pepper, to taste

1. Using the universal 's' blade process all ingredients on speed 2 until smooth. Season to taste with salt and pepper.
2. Store in a clean, covered container in the refrigerator for up to one week.

## Recipes continued

### **Baked Cob Loaf Dip**

**Serves:** 8-10

100g cheddar cheese

100g parmesan cheese

500g baby spinach

3 long green onions

2 cloves garlic

250g cream cheese, room temperature

1 cup sour cream

1 tablespoon lemon zest

1 loaf cob bread, hollowed out

Salt and freshly ground black pepper, to taste

Fresh vegetables, to serve

1. Preheat oven to 180°C.
2. Using the processing bowl fitted with the grating blade grate cheddar and parmesan cheese. Set aside.
3. Using the universal 's' blade process on speed 1 spinach, green onions and garlic until a chunky paste. Add remaining ingredients and process until well combined. Season to taste with salt and black pepper.
4. Pour dip into the cob hollowed out loaf. Bake for 15-20 minutes or until the bread is crisp and the dip is hot and bubbling. Serve with fresh vegetables.

### **Roasted Garlic Aioli**

**Makes:** 1½ cups

3 cloves garlic

2 egg yolks

2 tablespoons water

2 tablespoons white wine vinegar

1 teaspoon Dijon mustard

1 cup olive oil

Salt and pepper, to taste

1. Preheat oven to 200°C. Wrap garlic in foil and place in oven for 20 minutes or until garlic is soft. Discard the skins.
2. Place egg yolks, garlic, vinegar, water, and mustard in blender. Place the lid securely onto the jug.
3. With motor operating on speed 2, remove measuring cup and gradually add the oil in a thin slow stream. Season to taste.
4. Store in a clean, covered container in the refrigerator for up to one week.

## Recipes continued

### Thai Red Curry Paste

**Makes:** 2 cups

- 24 small dried red chillies
  - 10 long red chillies, chopped
  - 8 cloves garlic
  - 6 kaffir lime leaves
  - 2 lemon grass stalks, chopped
  - ½ cup roasted peanuts, roasted
  - 4 tablespoons fresh coriander, chopped
  - 2 tablespoons grated galangal
  - 2 tablespoons ground coriander
  - 1 tablespoon caster sugar
  - 1 teaspoon ground black pepper
  - 2 teaspoons ground cumin
  - 2 teaspoons lemon juice
  - 1 teaspoon salt
  - 1 teaspoon shrimp paste
- Salt and pepper, to taste
1. Place dried chillies in a bowl and cover with boiling water. Set aside for 10 minutes. Drain, remove seeds.
  2. Place all ingredients in the blender. Place the lid securely onto the jug.
  3. Blend on speed 2 for 1 minute or until ingredients form a chunky paste. Season to taste.
  4. Store in a clean, covered container in the refrigerator for up to one week.

**Serving suggestion:** Toss with fresh pasta for a quick and easy meal.

### Caesar Salad Dressing

**Makes:** 1 cup

- 3 anchovy fillets
  - ½ clove garlic
  - ¼ cup grated parmesan cheese
  - 2 tablespoons crème fraîche
  - 2 teaspoons Dijon mustard
  - 2 tablespoons lemon juice
  - 1 teaspoon caster sugar
  - ¾ cup olive oil
- Salt and pepper, to taste
1. Place all ingredients in blender, omitting the oil. Place the lid securely onto the jug.
  2. Pulse for 20 seconds, or until ingredients are well combined.
  3. With motor operating, on speed 1 remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually to 2, until all the oil has been added.
  4. Store in a clean, covered container in the refrigerator for up to one week.

**Serving suggestion:** Great alternative to mayonnaise in sandwiches.

## Recipes continued

### Indian Lentil Soup with Minted Yoghurt

**Serves:** 8 cups

- 2 tablespoons olive oil
  - 2 carrots, peeled, chopped
  - 2 celery stalks, chopped
  - 2 onions, chopped
  - 3 cloves garlic
  - 500g dried red lentils, rinsed
  - 1 tablespoon curry powder
  - 1 teaspoon ground coriander
  - 1 teaspoon ground cumin
  - 10 cups salt reduced chicken stock
  - 1 ½ cups plain Greek yoghurt
  - ¼ cup freshly chopped mint
  - 1 teaspoon lemon juice
  - ½ teaspoon ground cumin
  - Salt and pepper, to taste
1. Heat oil in a large pot over medium heat. Add carrots, celery, onion and garlic, cooking until tender.
  2. Add lentils, curry powder, coriander and cumin, cooking until fragrant. Add stock and bring to a simmer, lower heat and cook for 1 hour or until lentils are softened. Set aside and allow lentils to cool to room temperature.
  3. Once cooled, in batches blend on speed 2 until smooth. Season.
  4. Place yoghurt, mint, lemon and cumin in blender. Place the lid securely onto the jug.
  5. Blend on speed 1 until smooth. Season to taste.
  6. Bring to a simmer before serving. Serve with a dollop of minted yoghurt.

### MAINS

#### Chorizo and Basil Pizza with Basil Pesto

**Makes:** 2 pizzas

- 1 basic pizza dough, rolled into 2 26cm circles
  - 1 cup pizza sauce
  - 2 chorizo sausages, sliced
  - 1 ½ cups pizza cheese
  - 1 bunch fresh basil
  - 1 clove garlic
  - ¼ cup olive oil
  - ¼ cup roasted pine nuts
  - Salt and pepper, to taste
  - Fresh basil leaves, to serve
1. Preheat oven to 200°C. Line two baking trays with baking paper. Place pizza bases on prepared trays.
  2. Spread tomato sauce over pizza bases. Top with chorizo and pizza cheese.
  3. Bake for 15-20 minutes or until the bases are cooked and cheese has melted.
  4. Meanwhile place all remaining ingredients in the bowl and pulse until a chunky paste. Season to taste with salt and pepper.
  5. Dollop pesto over the cooked pizzas and top with fresh basil leaves.

## Recipes continued

### Turkish Lamb Burgers

**Makes:** approximately 8 patties

- 4 long green onions
- 2 slices white bread
- 2 cloves garlic
- 200g feta cheese
- ½ cup fresh flat-leaf parsley
- ½ cup fresh mint
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1kg lamb mince
- Salt and pepper, to taste
- Vegetable oil, for cooking

1. Using the universal 's' blade pulse long green onions, bread and garlic until chunky. Add feta, parsley, mint, coriander and cumin. Continue to pulse until incorporated.
2. Combine lamb and bread mixture. Season to taste with salt and pepper. Form lamb mixture into ½ cup patties and refrigerate for 15 minutes before use.
3. Preheat a large frypan or barbeque to medium. Brush cooking surface with oil and cook lamb patties for 3-4 minutes on each side or until cooked. Serve in pita pockets with lettuce, yoghurt and red onion.

### Winter Coleslaw

**Makes:** 4-6

- 2 carrots, peeled
- 1 fennel bulb, trimmed
- 1 red onion
- ½ small red cabbage, quartered
- ½ cup greek yoghurt
- ¼ cup olive oil
- ¼ cup fresh flat-leaf parsley
- 2 tablespoons fresh dill
- 2 tablespoons lemon juice
- 1 tablespoon seeded mustard
- 1 teaspoon caster sugar
- Salt and pepper, to taste

1. Using the processing bowl fitted with the shredding blade shred carrots. Set aside.
2. Using the slicing blade slice fennel, onion and cabbage. Set aside.
3. Using the universal 's' blade add all remaining ingredients and process on speed 2 until well combined.
4. Pour dressing over vegetables and stir to combine. Season to taste with salt and pepper. Serve.



## Recipes continued

### Chicken Nuggets

These nuggets can be also be used as chicken patties for burgers.

**Makes:** approximately 20 nuggets

100g parmesan cheese

1 kg chicken thigh fillets

½ cup buttermilk

5 eggs

2 tablespoons lemon juice

2 tablespoons soy sauce

3 cups panko breadcrumbs

1 cup plain flour

Salt and pepper, to taste

Vegetable oil, for cooking

1. Using the processing bowl fitted with the shredding blade shred parmesan cheese.
2. Using the universal 's' blade process chicken, buttermilk, one egg, lemon juice and soy sauce until a smooth paste. Stir through parmesan. Season to taste with salt and pepper.
3. Form chicken mixture into ¼ cup sized balls. Flatten slightly with palm of hand. Refrigerate for 30 minutes.
4. Dip chicken in flour, remaining eggs and panko breadcrumbs.
5. Heat oil in a fry pan over medium heat. Cook chicken in batches for 4-5 minutes on each side or until done. Serve hot.

### Tuscan Meatballs

**Serves:** approximately 25

2 slices white bread

2 cloves garlic

1 onion

½ cup fresh basil

2 tablespoons lemon rind

500g lean beef mince

¼ cup tomato paste

1 egg

Salt and pepper, to taste

Vegetable oil, for frying

1. Using the universal 's' blade on speed 1 process bread, garlic, onion, basil and lemon rind until a fine crumb
2. In a large bowl combine remaining ingredients with breadcrumb mixture. Season to taste with salt and pepper.
3. Form beef mixture into tablespoon sized balls.
4. Heat oil in a large frypan over medium heat. Cook meatballs for 5-6 minutes or until golden brown and cooked. Serve hot.

# Recipes continued

## **SOUP**

### **Mexican Style Tomato Soup**

**Makes:** 10 cups

1 tablespoon olive oil

2 onions

2 cloves garlic

2 teaspoons ground cumin

1 teaspoon ground chilli

3 400g cans chopped tomatoes

2 cups vegetable stock

2 400g cans red kidney beans, drained, rinsed

1 tablespoon balsamic vinegar

1 teaspoon brown sugar

Salt and pepper, to taste

Sour cream and tortillas, to serve

1. Using the universal 's' blade on speed 1 process oil, onion and garlic.
2. Place onion mixture in a large saucepan over medium heat. Cook onion mixture until tender. Add spices and cook until fragrant. Add tomatoes and stock. Bring to a simmer and cook, stirring for 20 minutes. Allow to cool.
3. Add kidney beans to cooled soup. Using the universal 's' blade process soup. Add remaining ingredients. Season to taste with salt and pepper.
4. Reheat. Serve with sour cream and tortillas.

### **Mushroom and Thyme Soup**

**Makes:** 9-10 cups

2 onions

2 cloves garlic

1kg button mushrooms

200g oyster mushrooms

100g shiitake mushrooms

20g butter, melted

1 tablespoon olive oil

4 cups vegetable stock

½ cup sour cream

1 tablespoon fresh thyme leaves

Salt and pepper, to taste

1. Using the universal 's' blade process onions and garlic. Set aside. Process mushrooms until roughly chopped.
2. Heat butter and oil in a medium saucepan over medium heat. Add onion and mushroom mixture cooking until tender about 15-20 minutes.
3. Add stock. Bring to a simmer and cook for 15 – 20 minutes. Allow to cool.
4. Using the universal 's' blade process soup in batches until smooth. Season to taste with salt and pepper.
5. Reheat. Finish soup with sour cream and thyme. Serve.

## Recipes continued

### **Caramelized Onion and Gorgonzola Soup**

**Serves:** 5 cups

50g butter

2 onions

2 cloves garlic

1 leek

400g potatoes, peeled, chopped

8 cups chicken stock

100g blue cheese

Salt and pepper, to taste

1. Using the universal 's' blade process onions, garlic and leek on speed 2. Melt butter in a medium saucepan over medium heat. Add onions, leek and garlic; cooking until light, golden brown, approximately 15-20 minutes.
2. Add potatoes and stock to saucepan, bring to a simmer and cook for 20 minutes or until tender. Set aside and allow soup to cool to room temperature.
3. Once cooled, in batches blend on speed 3 until smooth. Season to taste.
4. Bring to a simmer before serving. Crumble blue cheese over soup, serve.

### **Creamy Pumpkin Soup**

**Serves:** 6 cups

50g butter

2 onions

2 cloves garlic

1 kg butternut squash, peeled, cubed

4 cups vegetable stock

½ cup parmesan cheese

⅓ cup double cream

Salt and pepper, to taste

1. Using the universal 's' blade process onions and garlic on speed 2.
2. Melt butter in a medium pot over medium heat. Add onions and garlic, cooking until tender.
3. Add pumpkin and stock; bring to a simmer and cook for 25-30 minutes or until tender. Set aside and allow to cool to room temperature.
4. One cooled, in batches blend on speed 2 until smooth.
5. Add remaining ingredients, stirring to combine. Serve to taste.
6. Bring soup to a simmer before serving.

# Recipes continued

## **DESSERT**

### **Carrot Cake**

**Makes:** 8-10

6 medium carrots, peeled

1 ¼ cups caster sugar

¾ cup plain yoghurt

¾ cup vegetable oil

¾ cup walnuts

¼ cup brown sugar

3 eggs

2 ½ cups plain flour

1 teaspoon baking powder

1 teaspoon baking soda

½ teaspoon ground allspice

½ teaspoon ground cinnamon

½ teaspoon ground nutmeg

½ teaspoon salt

1. Preheat oven to 180°C. Grease and line a 23cm spring form pan with baking paper.
2. Using the processing bowl fitted with the shredding blade shred carrots. Set aside.
3. Using the universal 's' blade process sugars, yoghurt, oil, walnuts and eggs on speed 2 until combined.
4. Add remaining ingredients and pulse until just combined.
5. Pour batter into prepared pan. Bake for 1 hour or until cooked when tested with a skewer.
6. Allow to cool on wire rack. Serve.

### **Ultimate Chocolate Chunk Cookies**

**Makes:** approximately 25 cookies

150g butter, room temperature

½ cup brown sugar

¼ cup caster sugar

1 teaspoon vanilla extract

1 egg

150g dark chocolate, melted

1 cup plain flour

½ cup cocoa powder

1 teaspoon baking soda

½ cup dark chocolate chips

½ cup white chocolate chips

1. Preheat oven to 180°C. Grease and line two baking trays with baking paper.
2. Using the universal 's' blade process butter, sugars and vanilla on speed 2 until light and fluffy. Scrape down the sides of the bowl if necessary. Add egg and process until smooth.
3. Add chocolate, flour, cocoa and baking soda. Process on speed 1 until just combined. Add chocolate chips and pulse to combine.
4. Roll mixture into tablespoon sized balls. Place on prepared trays and gently press down. Bake for 8-10 minutes or until cooked.
5. Allow to cool on wire rack. Serve.

## Recipes continued

### **Banana Cake**

**Serves:** 8-10

180g butter, room temperature

1 ½ cups brown sugar

2 eggs

2 ¼ cups self raising flour

1 ½ cups mashed banana

½ cup buttermilk

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1 teaspoon white vinegar

½ teaspoon ground nutmeg

½ teaspoon salt

1. Preheat oven to 180°C. Grease and line a 23cm cake pan with baking paper.
2. Using the universal 's' blade process butter and sugar on speed 1 until combined. Add eggs and process on speed 1 until combined.
3. Add remaining ingredients and pulse until just combined.
4. Pour batter into prepared pan. Bake for 40 minutes or until cooked when tested with a skewer.
5. Allow to cool on wire rack. Serve.

### **Sour Cream Apple Pancakes**

**Makes:** approximately 8 pancakes

3 granny smith apples, peeled, core removed

1 tablespoon lemon juice

1 cup self-raising flour

¼ cup caster sugar

1 teaspoon baking powder

½ teaspoon salt

¾ cup milk

½ cup sour cream

1 egg, lightly beaten

Butter, for cooking

1. Using the processing bowl fitted with the shredding blade and shred apples. Toss in lemon juice. Set aside.
2. Using the universal 's' blade process flour, sugar, baking powder and salt on speed 1 until combined.
3. Add milk, sour cream and egg. Pulse until just combined. Gently stir through apple.
4. Heat butter in a large pan over medium heat. Add ¼ cup of batter to pan and cook for 2 minutes on each side or until golden. Serve hot.

# Recipes continued

## **DRINKS**

### **Caramel Thick Shake**

**Makes:** 2

2 scoops caramel ice cream

1 cup milk

Grated chocolate to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are well mixed.
3. Serve in tall glass with grated chocolate.

### **Ultimate Chocolate Thick Shake**

**Makes:** 2

3 scoops chocolate ice cream

1 cup vanilla custard

½ cup milk

Ice to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are well mixed.
3. Pour into glasses, over ice.

### **Banana Smoothie**

**Makes:** 2

2 large, ripe bananas, peeled

1 cup milk

½ cup plain Greek yoghurt

1 teaspoon honey

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are well mixed.
3. Pour into glasses.

### **Breakfast Smoothie**

**Makes:** 2

1 ripe banana, peeled

1 cup milk

½ cup rolled oats

½ cup frozen strawberries

1 tablespoon honey

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are incorporated.
3. Pour into glasses.

## Recipes continued

### Raspberry and Apple Frappe

**Makes: 2**

- 2 cups frozen raspberries
- 375mls apple juice
- 1 tablespoon sugar syrup  
(refer to recipe on page 17)
- 8 ice cubes

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Pulse for 1 minute until all ingredients are well mixed.
3. Serve over ice.

### Pineapple Mint Frappe

**Makes: 2**

- 500mls pineapple juice
- ½ cup mint leaves
- 10 ice cubes

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 2 for 30 seconds or until all ingredients are well mixed.
3. Pour into glasses.

### Pina Colada

**Makes: 2**

- 100mls pineapple juice
- 40mls coconut cream
- 30mls white rum
- 15 mls Malibu liqueur
- 15mls sugar syrup
- Ice to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 1 minute, or until all ingredients are well mixed.
3. Serve over ice.

### Affogato Cocktail

**Makes: 2**

- 40mls vodka
- 20mls maple syrup
- 15mls espresso coffee
- 15mls Kahlua
- 2 scoops vanilla ice cream
- Ice to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 30 seconds, or until all ingredients are well mixed.
3. Serve over ice.

## Recipes continued

### **Pine-Lime Splice**

**Makes: 2**

100mls pineapple juice

60mls lime juice

60mls thickened cream (35% milk fat)

20mls Cointreau liqueur

20mls melon liqueur

15mls Malibu liqueur

Ice to serve

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 2 for 1 minute, or until all ingredients are well mixed.
3. Serve over ice.



# Notes

# Notes

## 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](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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