

Sunbeam

StickMaster®

Instruction Booklet

SM6200 StickMaster®

SM6400 StickMaster Plus® - Stickmixer + Whisk + Chopper

SM8650 StickMaster Pro® - Stickmixer + Whisk + Chopper

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 بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM STICKMASTER.

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating, as it is very sharp. After the appliance has been switched off the blade will continue to rotate a moment longer.
- Do not use the appliance with hot oil, as there is a risk of burns due to splashing.
- Hold the stick mixer firmly and up right while using it.
- Do not operate the appliance without a workload.
- When using extremely heavy loads, the appliance should not be operated for more than 4 seconds. This does not apply to the recipes detailed in this booklet.
- Never insert metal or other utensils, such as knives or forks, into the inside of the bowl while the appliance is operating.

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

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance 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 or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood. Manuals Search And Download.

Features of your Sunbeam StickMaster - SM6200

Power buttons

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

Powerful 600 watt motor

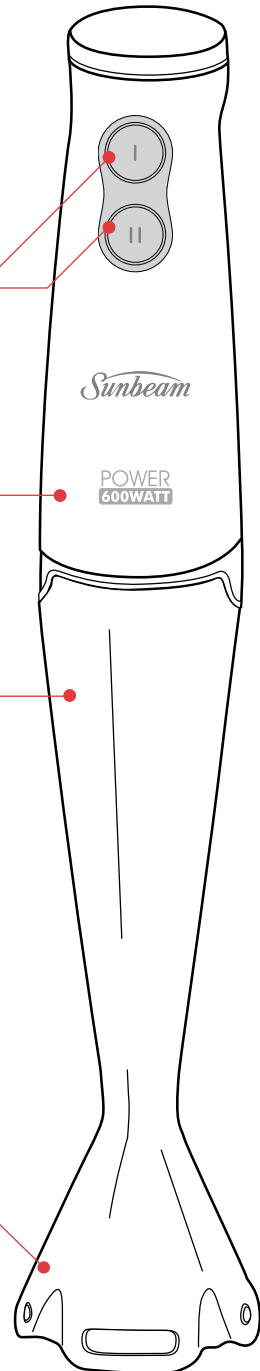
High powered 600 watt motor for the most demanding blending tasks.

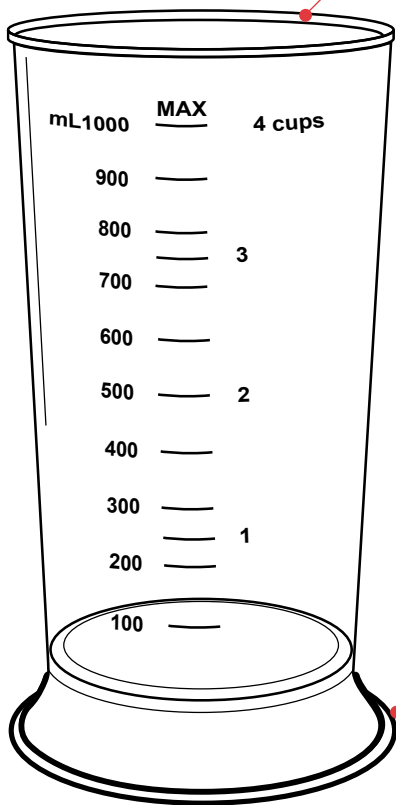
Detachable plastic shaft

The plastic shaft detaches with the push of the side buttons for easy cleaning.

Ice crushing blades

Unique blade design with vertical teeth for optimal blending. Crushes ice in seconds.





Large capacity beaker

Large capacity 1 litre beaker is ideal for taking measurements and preparing small quantities of processed foods.

Dishwasher-safe components

The detachable shaft, beaker and non-slip mat/storage cap are dishwasher-safe for easy cleaning.

Non-slip mat / storage cap

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

Features of your Sunbeam StickMaster Plus - SM6400

Power buttons

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

Powerful 600 watt motor

High powered 600 watt motor for the most demanding blending tasks.

Detachable plastic shaft

The plastic shaft detaches with the push of the side buttons for easy cleaning.

Chopper attachment

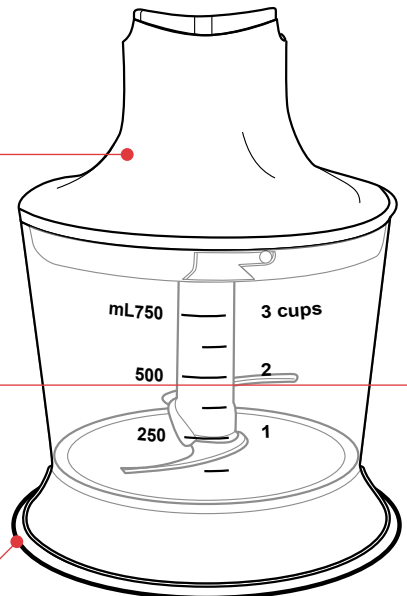
750ml chopper attachment conveniently attaches to the stick mixer to chop a variety of food including meats, vegetables, nuts and herbs.

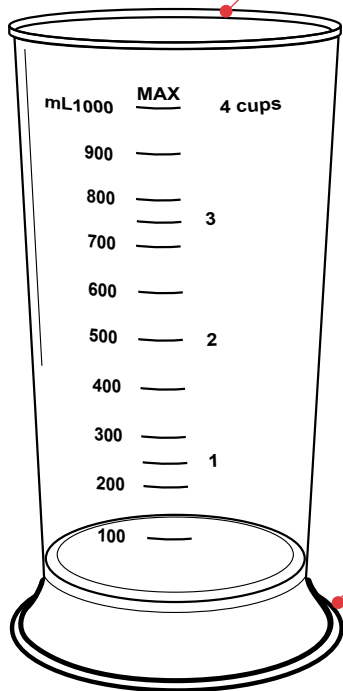
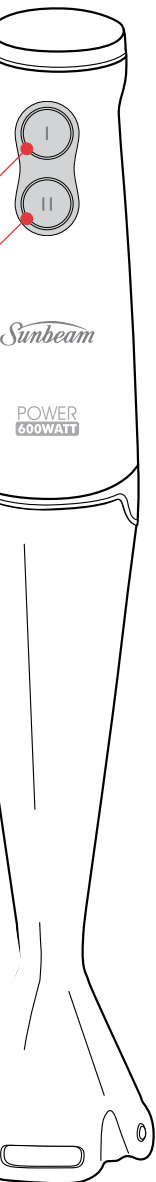
Ice crushing blades

Unique blade design with vertical teeth for optimal blending. Crushes ice in seconds.

Non-slip mat / storage cap

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





Large capacity beaker

Large capacity 1 litre beaker is ideal for taking measurements and preparing small quantities of processed foods.

Dishwasher-safe components

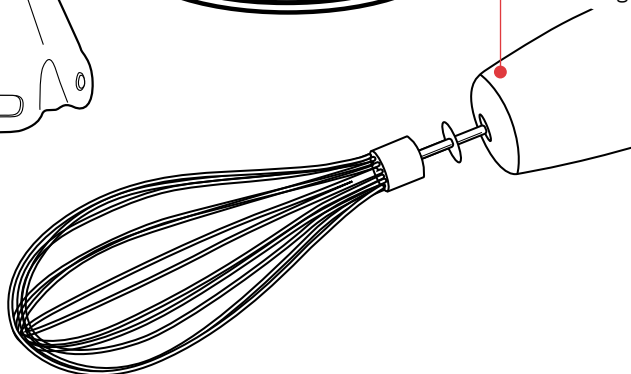
The detachable shaft, chopper bowl, chopping blade, whisk attachment, beaker and non-slip mat/storage caps are dishwasher-safe for easy cleaning.

Non-slip mat / storage cap

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

Whisk attachment

Stainless steel whisk conveniently attaches to the stick mixer. Ideal for beating egg whites and mixing light batters.



Features of your Sunbeam StickMaster Pro - SM8650

Variable speed control

A five speed setting allows the optimum speed to be used for various food processing tasks.

Power button

Pressing the 'I' button will operate the stick mixer at the speed selected on the variable speed control dial.

Turbo speed button

Pressing the 'II' button will provide an extra boost of power.

Powerful 600 watt motor

High powered 600 watt motor for the most demanding blending tasks.

Detachable stainless steel shaft

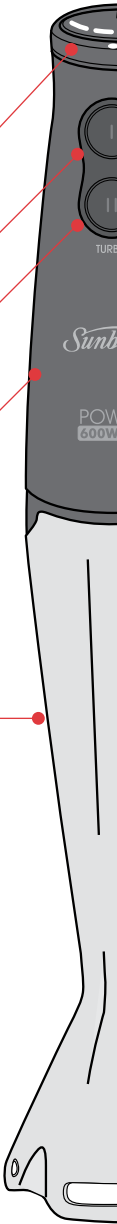
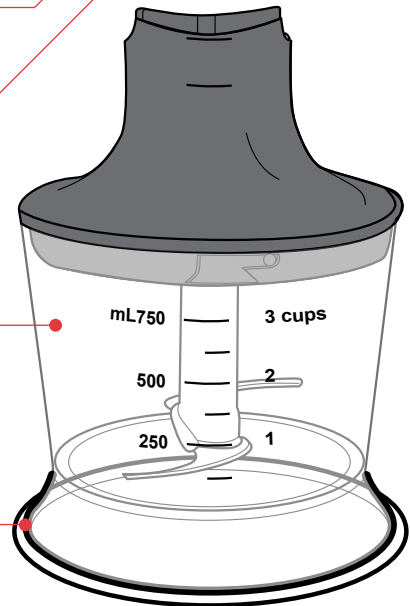
The stainless steel shaft detaches with the push of the side buttons for easy cleaning.

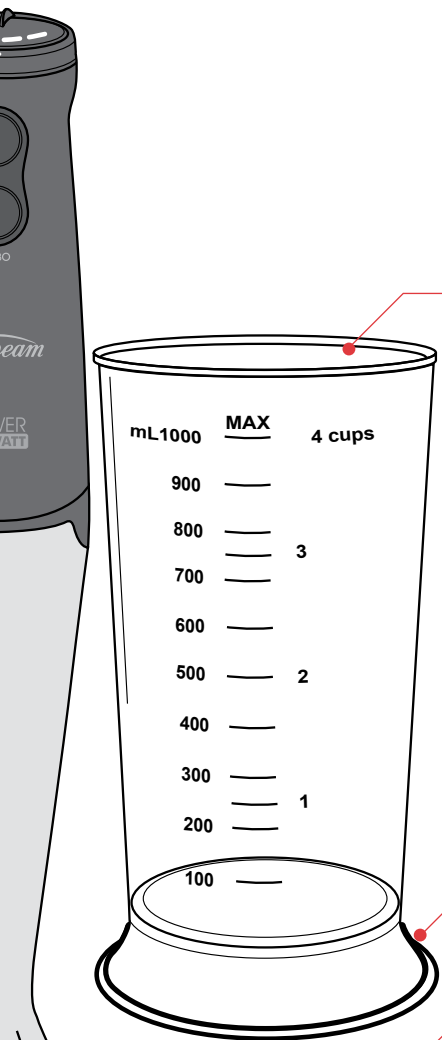
Chopper attachment

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

Non-slip mat / storage cap

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





Large capacity beaker

Large capacity 1 litre beaker is ideal for taking measurements and preparing small quantities of processed foods.

Dishwasher-safe components

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

Non-slip mat / storage cap

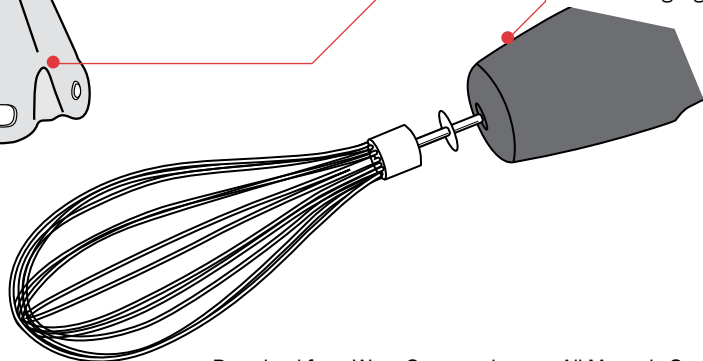
Keeps the beaker secure on the bench during use and acts as a storage cap when not in use.

Ice crushing blades

Unique blade design with vertical teeth for optimal blending. Crushes ice in seconds.

Whisk attachment

Stainless steel whisk conveniently attaches to the stick mixer. Ideal for beating egg whites and mixing light batters.



Using your StickMaster

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

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

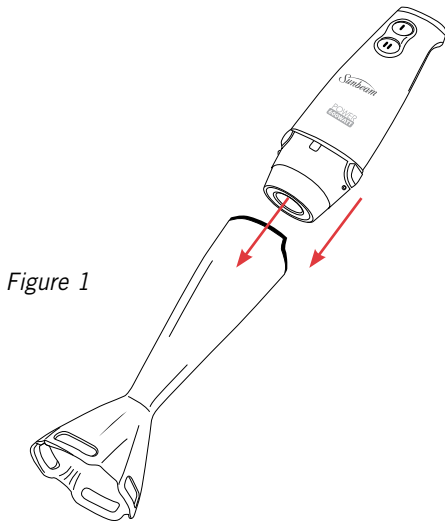


Figure 1

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Lower the stick mixer into food and depress the power button (I) or (II) at the top of the motor housing. Setting (I) is low speed and setting (II) is high speed (for models SM6200 and SM6400).

Or, with your StickMaster Pro (SM8650), you can select the optimal speed for the processing task, by turning the speed control dial from 1 to 5 and then depressing the power button (I). Speed one on the speed control dial is the slowest and speed five is the fastest.

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

4. For an extra boost of power during operation, the turbo speed button (II) may be depressed (for model SM8650).

Note: The power button (I) should be released when selecting turbo speed.

5. To stop the stick mixer, take your finger off the power button or the turbo speed button (for model SM8650).
6. To detach the shaft, push the buttons at either side of the base of the motor housing until the two pieces separate. See Figure 2.

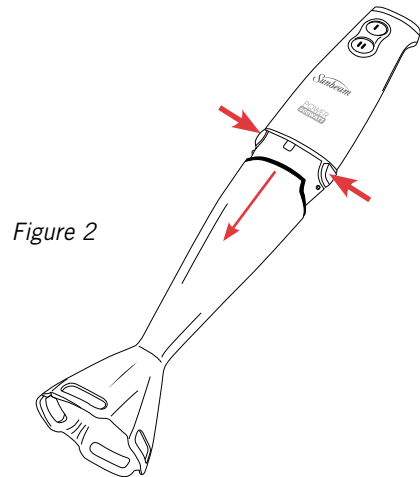


Figure 2

Using your StickMaster continued

Using the chopper attachment (Models SM6400 and SM8650)

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

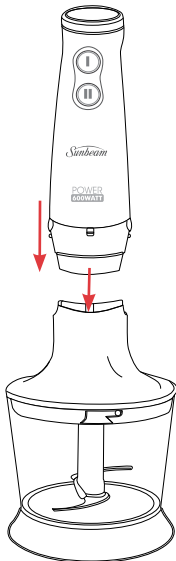


Figure 3

6. Plug the power cord into a 230-240 volt power outlet and turn the power on.
7. Hold the bowl with one hand while operating the power button with the other. Setting (I) is low speed and setting (II) is high speed (for models SM6200 and SM6400).

Or, with your StickMaster Pro (SM8650), you can select the optimal speed for the processing task, by turning the speed control dial from 1 to 5 and then depressing the power button (I). Speed one on the speed control dial is the slowest and speed five is the fastest.

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

8. For an extra boost of power during operation, the turbo speed button (II) may be depressed (for model SM8650).

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

9. To stop the StickMaster, take your finger off the power button or turbo speed button (for model SM8650).
10. To detach the chopper attachment, push the buttons at either side of the base of the motor housing until the two pieces separate. See Figure 4.

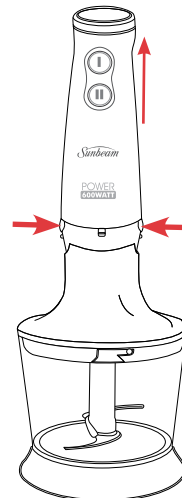


Figure 4

Using your StickMaster continued

Using the whisk attachment (Models SM6400 and SM8650)

1. Insert the whisk attachment onto the base of the motor housing until you hear a click. See Figure 5

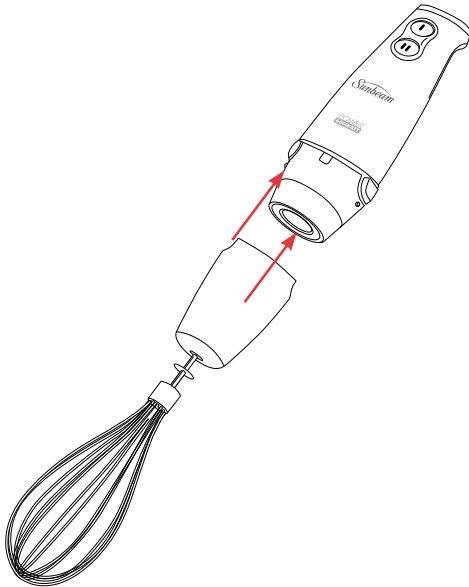


Figure 5

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Holding the stick mixer, lower the whisk into food and depress the power button (I) or (II) at the top of the motor housing. Setting (I) is slow speed and setting (II) is high speed (for models SM6200 and SM6400).

Or, with your StickMaster Pro (SM8650) you can select the optimal speed for whisking by gradually increasing the speed control dial from 1 to 5, or as desired, and then depressing the power button (I). Speed one on the speed control dial is the slowest and speed five is the fastest.

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

4. For an extra boost of power during operation, the turbo speed button (II) may be depressed (for model SM8650).

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

5. To stop the StickMaster, take your finger off the power button or the turbo speed button (for model SM8650).
6. To detach the whisk attachment, push the buttons at either side of the base of the motor housing until the two pieces separate. See Figure 6.

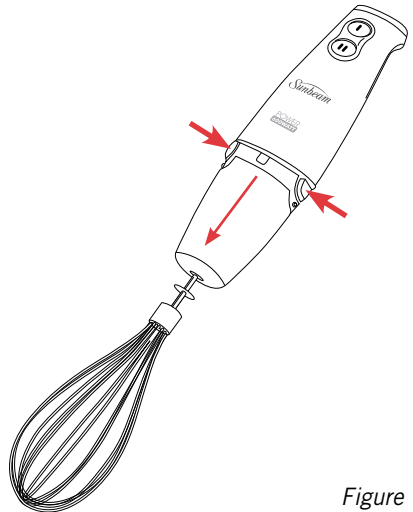











Figure 6

A Guide to your StickMaster

Attachment	Processing Task	Food	Suggested Setting	Suggested Processing Procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	2 (SM6200-SM6400) 5 (SM8650)	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	2 (SM6200-SM6400) 3-5 (SM8650)	Blend until smooth.
	Ice Crushing	Cocktails, Children's Ice Treats	2 (SM6200-SM6400) 5 (SM8650)	Use small sized ice cubes and add ¼ cup of water.
	Emulsifying	Salad Dressing	1 (SM6200-SM6400) 3 (SM8650)	Blend until well combined.
	Mincing	Red meat, Chicken fillets, Fish fillets, Prawns	2 (SM6200-SM6400) 4-5 (SM8650)	
	Chopping	Herbs, Nuts, Olives, Fruit, Vegetables	2 (SM6200-SM6400) 4-5 (SM8650)	Process ½ cup at a time, to ensure evenly sized pieces.
	Dicing	Onions, Garlic, Ginger, Leeks, Carrots	2 (SM6200-SM6400) 4-5 (SM8650)	
	Crumbing	Bread Crumbs desired consistency.	1 (SM6200-SM6400) 2-3 (SM8650)	Tear bread roughly. Process until desired consistency.
		Biscuit Crumbs	2 (SM6200-SM6400) 4 (SM8650)	Break into pieces and process until crumbed.
	Whisking	Cream, Egg Whites, Light Batters	2 (SM6200-SM6400) 4-5 (SM8650)	

Care and Cleaning

After each use

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

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

2. Wash the detachable shaft under running water, without use of abrasive detergents.

3. When you have finished cleaning the detachable shaft of the StickMaster, place it upright so that any water which may have got in, can drain out.

4. Attachments including the beaker, beaker mat, chopper bowl, chopper mat and chopping blade (provided with models SM6400 and SM8650) and whisk (provided with models SM6400 and SM8650) can be washed in hot soapy water.

5. Dry thoroughly.

Important: Blades are extremely sharp, handle with care.

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

For a quick wash up

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

Dishwasher Use

All plastic components deteriorate through prolonged dishwasher use.

However, parts of your StickMaster are tolerant to dishwasher use. These include the shaft, beaker, chopper bowl, chopper blade (provided with models SM6400 and SM8650), non-slip mats and whisk (provided with models SM6400 and SM8650).

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

Important: Motor housing is not dishwasher safe.

Motor Housing

Clean the motor housing with a damp cloth.

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

Recipes

Pesto

1 cup tightly packed fresh basil leaves
50g pinenuts, toasted
40g parmesan cheese, grated
2 cloves garlic, peeled
125ml olive oil
2 teaspoons lemon juice
Fresh ground black pepper and sea salt to taste

1. Place all ingredients into the chopper bowl and process until smooth.

Makes 1 cup

Red Chilli Paste

100g fresh long red chillies, stem removed and roughly chopped
1 red onion, chopped
5 cloves garlic, peeled
2 stalks lemongrass, trimmed, pounded and sliced
¼ cup olive or vegetable oil

1. Place all ingredients into the chopper bowl and process until smooth.

Makes 1 cup

Perfect to use in curries and for laksa.

Hummus

420g can chickpeas, rinsed and drained
¼ cup tahini
¼ cup lemon juice
¼ cup olive oil
1 clove garlic, crushed
½ teaspoon ground cumin
Sea salt and Black pepper to taste

1. Combine ingredients in a bowl.
2. Process ingredients in two batches until smooth.

Makes about 2 cups

Lime Sage White Bean Dip

400g can white beans, rinsed and drained
2 tablespoons lime juice
2 tablespoons fresh sage, roughly chopped
Sea salt and Black pepper to taste

1. Place all ingredients into chopper bowl and process until smooth.
2. Taste and season with salt and pepper if desired.

Makes 1 cup.

Excellent served cold with lamb.

Recipes continued

Avocado Dip

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

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

Blue Cheese Dip

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

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

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

Red Salmon Spread

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

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

Peanut Butter

- 250g (1½ cups) blanched and roasted peanuts

1. Place peanuts into chopper bowl and process for about 2-3 minutes, stopping every 30 seconds to scrape down the sides of the bowl.

Makes 1 cup.

Store in airtight container in the refrigerator for 2 weeks.

Biscuit Crumbs

- 100g (8-9) biscuits

1. Using the chopper attachment, process until fine crumbs.
2. Use biscuit crumbs for the bases or toppings of cheesecakes, slices and crumbles. Also fantastic to stir through or serve on top of ice cream for a real yummy treat.

Recipes continued

Chocolate Crumbs

Place 100g chopped chocolate into chopper bowl and process until fine.

Marinated Chicken Wings

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

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

Fresh Tomato Soup

Serves 6

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

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

Recipes continued

Roast Pumpkin Soup

Serves 4

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

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

Mustard and Parsley Rack of Lamb

Serves 4

4 racks of lamb with 3 lamb chops in each, trimmed of excess fat
1 clove garlic
1 slice bread, roughly torn
2 teaspoons green peppercorns
1 tablespoon French mustard
1 tablespoon fruit chutney
1 cup parsley sprigs

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

Recipes continued

Chicken, turkey, pork, lamb and or veal Stuffing

2 cups fresh breadcrumbs (see below)
1 red or white onion, chopped
3-4 tablespoons fresh herbs (sage, oregano, rosemary, marjoram)
60g butter, softened
Fresh ground black pepper and sea salt to taste.

1. In a bowl combine all ingredients with a wooden spoon.
2. Spoon into chicken or turkey cavity or spread over lamb and veal before roasting.

Fresh Bread Crumbs

155g (3 standard slices white bread), roughly chopped
Process in chopper bowl until fine crumbs.
Makes 2 cups

Peach Yogurt Mousse

825g can peaches, drained
¼ cup caster sugar
¼ cup cream
200g natural yogurt
3 teaspoons gelatine dissolved in 2 tablespoons boiling water

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

Ricotta Puddings

375g ricotta
1 cup plain yogurt
1 egg
2 tablespoons orange juice
2 teaspoons orange rind
2 tablespoons caster sugar
1 teaspoon vanilla extract

1. Preheat oven to 180°C.
2. Using the StickMaster with whisk attachment, place all ingredients into a small bowl and whisk on a low speed until smooth. Divide the mixture between four ovenproof cups.
3. Bake for 25 minutes or until firm. Serve warm or cold.

Wild Berry Shortcake Flan

60g butter, softened
⅓ cup caster sugar
1 teaspoon vanilla extract
1 tablespoon custard powder
2 tablespoons water
1 egg, beaten
1 cup self raising flour, sifted
1 cup cream, whipped
250g fresh or frozen berries
½ cup wild berry jam

1. Preheat oven to 170°C. Grease and flour flan tin.
2. In a small bowl cream butter, sugar and vanilla using the StickMaster with whisk attachment. Slowly mix in the custard powder and gradually add the beaten egg and water. Mix in flour.

Recipes continued

3. Spread cake batter into flan tin. Bake for 25 minutes or until a skewer inserted in the centre comes out clean. Loosen the edges with a small knife, cool slightly before turning out onto cake rack.
4. Once the shortcake is cool, fill the centre with the whipped cream and chill.
5. Meanwhile heat the jam in a small saucepan until warm and dip berries a few at a time into the warmed jam. Pile the berries into the centre of the shortcake. Drizzle over any remaining jam. Chill before serving.

Heavenly Rich Chocolate Mousse

7g sachet gelatine

125ml boiling water

250g rich dark chocolate, melted

300ml thickened cream, whipped

2 egg whites

1. Combine gelatine and boiling water and mix until the gelatine has dissolved. Allow gelatine to cool.
2. Mix the melted chocolate and whipped cream together in a large bowl. Add gelatine.
3. In a small bowl using the StickMaster with whisk attachment, whisk the egg whites to stiff peak stage and fold into the chocolate mixture until well combined.
4. Immediately pour into 4 x 1cup ramekins. Refrigerate until firm.

Strawberry Cream

2 punnets strawberries, washed and hulled

$\frac{3}{4}$ cup caster sugar

2 tablespoons lemon juice

3 teaspoons gelatine dissolved in 2

tablespoons boiling water

300mls thickened cream

Extra strawberries for decoration

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

Recipes continued

Basic Butter Cake

125g butter or margarine, softened and cut into pieces

$\frac{2}{3}$ cup caster sugar

1 teaspoon vanilla

2 eggs

2 cups self raising flour

$\frac{1}{2}$ cup milk

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

Variations

Banana Cake

Add 2 roughly chopped very ripe bananas and $\frac{1}{2}$ teaspoon bicarbonate of soda when second egg is added to the mixture.

Cool and ice as desired.

Apple Tea Cake

Prior to baking cake, top with thinly sliced apple pieces and sprinkle with a mixture of 1 tablespoon brown sugar and $\frac{1}{2}$ teaspoon cinnamon.

Apple

Add 1 grated apple

Apricots

Add 1 cup chopped dried apricots

Cranberries

Add $\frac{1}{4}$ cup dried cranberries

Pecans

Add $\frac{1}{4}$ cup chopped pecans

Lemon Icing

Finely grated rind of 1 lemon

2 tablespoons lemon juice

$1\frac{1}{2}$ cups icing sugar

1. Place all ingredients into a small bowl.
2. Using the StickMaster, process until well combined.

Chocolate Frosting

2 tablespoons (40g) butter or margarine

2 tablespoons cocoa

$\frac{1}{4}$ cup milk

2 cups icing sugar

1. Place all ingredients into a small bowl.
2. Using the StickMaster, process until well combined.

Recipes continued

Scones

Makes approximately 14

3 cups self raising flour
1 teaspoon icing sugar mixture
60g butter
420ml buttermilk

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

Serve with jam and whipped cream.

Crepe Batter

Makes approximately 12

3 eggs
1 tablespoon vegetable oil
1 $\frac{1}{3}$ cups milk
 $\frac{3}{4}$ cup plain flour

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

Basic Pikelet Batter

Makes approximately 24

1 cup self raising flour
pinch salt
 $\frac{1}{4}$ teaspoon bicarbonate soda
2 tablespoons sugar
1 egg
1 cup buttermilk
60g butter, melted

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

Mayonnaise

1 egg
1 tablespoon Dijon mustard
pinch sea salt
1 tablespoon lemon juice
 $\frac{3}{4}$ cup vegetable oil

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

Recipes continued

Tartare Sauce

- 1 quantity of mayonnaise
 - ½ small gherkin, roughly chopped
 - 2 sprigs parsley
 - 1 teaspoon capers, drained
 - 1 teaspoon lemon juice
 - ½ teaspoon sugar
1. Place all ingredients into a bowl.
 2. Using the StickMaster, process until combined and finely chopped.
- Serve chilled with seafood.

Easy Bernaise Sauce

- 1 eshallot, roughly chopped
 - 2 tablespoons tarragon vinegar
 - 1 tablespoon white wine
 - 1 tablespoon water
 - 6 peppercorns
 - 1 bay leaf
 - 2 egg yolks
 - 250g butter, heated until bubbling
1. Place eshallot, vinegar, water, peppercorns and bay leaf into a small saucepan and simmer until liquid reduces to one third. Strain.
 2. Combine liquid and egg yolks into a bowl. Using the StickMaster, process until combined.
 3. Gradually add hot butter while processing using a brisk up and down action until mixture is thick and creamy. **DO NOT OVER PROCESS.** Serve over steaks or steamed vegetables.

Breakfast Shake

- 1 cup milk
 - ⅓ cup natural yogurt
 - 125g fresh fruit (strawberries, passionfruit, banana), chopped
 - 1 tablespoon wheat germ or bran
1. Place all ingredients into the large beaker.
 2. Using the StickMaster process until smooth.

Banana Smoothie

Serves 2

- 1 ripe banana, peeled and roughly chopped
 - 50g natural yogurt
 - 1 scoop vanilla ice cream or frozen yogurt
 - 1 cup chilled milk
 - 1 tablespoon honey
1. Place all ingredients into a large jug.
 2. Using the StickMaster, process until smooth and frothy.

Vanilla Milkshake

Serves 2

- 1 cup chilled milk
 - 2 scoops vanilla ice cream
 - ¼ teaspoon vanilla essence
1. Place all ingredients into a large jug.
 2. Using the StickMaster, process until frothy.

Variations

Chocolate

Add 1-2 tablespoons chocolate flavoured syrup.

Strawberry

Add ½ cup fresh strawberries or 1 tablespoon strawberry flavoured syrup.

Notes

Notes

Notes

12 Month Replacement Guarantee

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

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

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