

Sunbeam

MultiBlender™ Pro and Platinum Range

Instruction/Recipe Booklet

PB7620 MultiBlender™ Pro
PB7620S MultiBlender™ Pro
PB7630 MultiBlender™ Platinum

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

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 anlaşıldığınızı 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 MULTIBLENDER PLATINUM BENCHTOP BLENDER.

- Ensure fingers are kept well away from the blades when in use.
- Do not blend warm/hot ingredients. Always cool ingredients to room temperature before blending.
- Always operate on a flat surface.

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.

- Ensure the control dial is in the 'off' position before plugging into the power outlet.
- Do not operate for more than 12 seconds at a time with a heavy load.
- Take care when removing the jug from the base, emptying the bowl/jug or during fitting and removal of blade system, as blades are extremely sharp.

- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your MultiBlender™ Pro & MultiBlender™ Platinum

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.

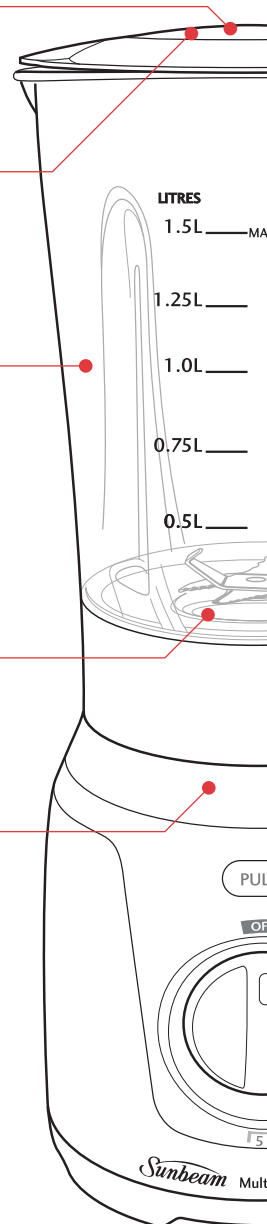
The jug features an easy to pour lip and is marked in both cups and litres (l) for ease of use.

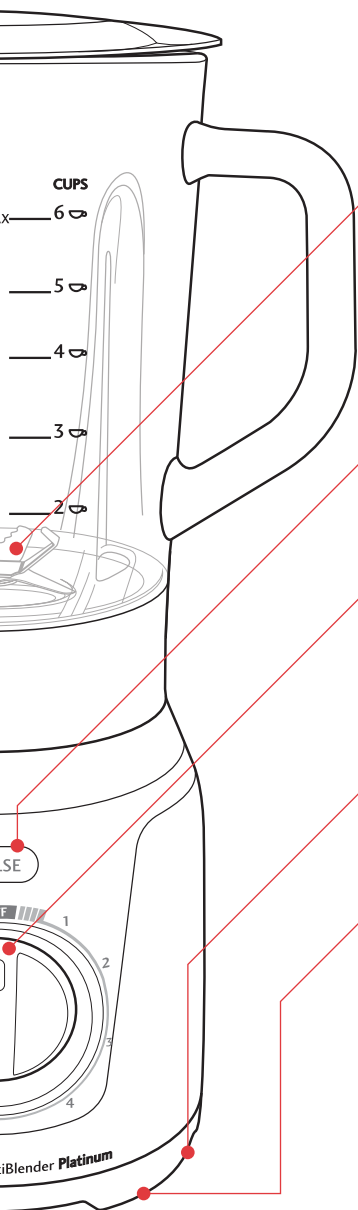
Detachable blade system assembly

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

Motor base

The base houses a heavy-duty 950 watt motor and is simple and easy to wipe down after use.





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.

Pulse button

Increases the intensity of the standard blending action to assist in the most demanding blending tasks.

5 speed control

The easy to grip control dial allows you to select one of five speeds ranging from low to high.

Cord storage facility

For tidy, convenient storage of the cord underneath the motor base.

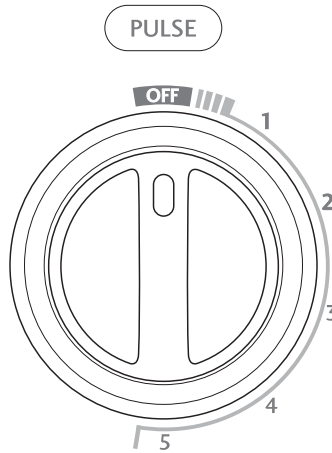
Non-slip feet

Keeps the blender secure on the bench top during use.

The Control Dial

Pulse

- Ice cubes
- Meat
- Breadcrumbs
- Biscuits
- Finely ground nuts
- Chocolate
- Self cleaning the unit



Speed 1

- Whipping cream
- Pureeing vegetables and fruit

Speed 2

- Mayonnaise/Salad dressings
- Cake batters

Speed 3

- Hummus
- Milkshakes
- Soups

Speed 4

- Thickshakes
- Frappes
- Soups

Speed 5

- Crushing Ice
- Smoothies with frozen fruit

Before using your MultiBlender™ Pro & MultiBlender™ Platinum

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 MultiBlender™ Pro or MultiBlender™ Platinum, 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.

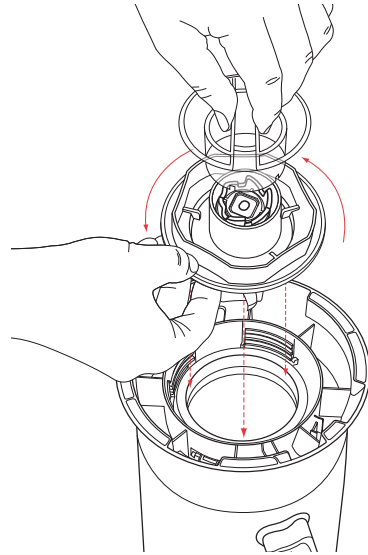


Figure 1

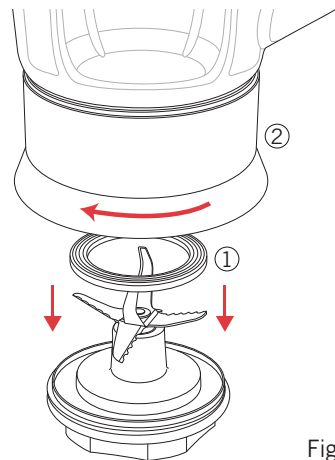


Figure 2

Using your MultiBlender™ Pro & MultiBlender™ Platinum

1. Place the blender jug onto the motor base. The jug can be placed in two positions, with the handle on the left or right hand side

Note: Do not switch 'ON' the MultiBlender Pro™ or MultiBlender Platinum™ 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 selector dial, select the desired blending speed 1, 2, 3, 4, 5 or PULSE. Speeds 1-5 will provide continuous blending until the dial is turned to the 'off' position.

The Blending Guide on page 7 shows the functions that can be performed and the suggested speeds to use.

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 950 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.

A Guide to your MultiBlender™ Pro & MultiBlender™ Platinum

Processing Task	Food	Suggested Setting	Suggested Processing Procedure
Aerating	Milkshakes, Smoothies	3	Use chilled milk. Blend until desired consistency is achieved.
Chopping	Nuts, Chocolate, Garlic or Herbs	PULSE	Process ½ cup at a time, to ensure evenly sized pieces.
Crumbing	Bread Crumbs	PULSE & 2	Tear bread roughly. Process until desired consistency.
	Biscuit Crumbs	2	Break into pieces and process until crumbed.
Crushing Ice		PULSE & 5	Add ¼ cup of water. Use the PULSE button 3-4 times in succession for crushed ice.
Emulsifying	Salad Dressing	2 - 3	Blend until well combined. Oil may be added to the mixture during processing through the pouring hole in the lid.
Mixing	Batters, Cakes	1 & 2	Process ingredients until just combined. DO NOT OVERPROCESS.
Pureeing	Soups, Vegetables, Fruits	3 - 4	Blend until smooth.

Handy Blending Hints

- 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, bread crumbs and whole spices.
- 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 harm 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.

Care and Cleaning

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.

Turn the blender jug upside down. Unscrew the six-blade assembly from the glass jug by placing the open end of the ingredient cap at the base of the blade assembly. Use the 5 grooves on the opening of the ingredient cap to align the cap to the base of the glass jug. Turn the ingredient cap in an anti-clockwise direction to remove the blade assembly. See Figure 3.

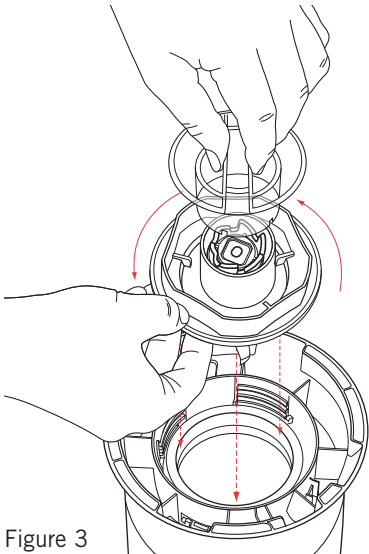


Figure 3

Remove the rubber seal from the blade assembly. Wash the blender lid, ingredient cup, rubber seal, blade assembly and blender 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.

Recipes – Dips

Thai Pesto

Makes 1½

- 1 bunch coriander, roughly chopped
 - 1 clove garlic
 - 1 stalk lemon grass, chopped
 - 1 long red chilli, chopped
 - 1 cup cashew nuts, roasted
 - ⅔ cup peanut oil
 - 1 teaspoon lemon juice
 - Salt and pepper, to taste
1. Place coriander, garlic, lemon grass, chilli and cashews in blender. Place the lid securely onto the jug.
 2. With motor operating on speed 3 remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually up to 5, until all the oil has been added.
 3. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: A great dressing for salad. Toss 1-2 tablespoons of pesto through lettuce mix.

Roasted Garlic Aioli

Makes 1½

- 2 egg yolks
 - 3 cloves garlic
 - 2 tablespoons white wine vinegar
 - 2 tablespoons water
 - 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 15 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 3, remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually up to 5, until all the oil has been added. Season to taste.
 4. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: Lovely with fresh vegetable crudite.

Recipes – Dips (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 stalk, chopped
- ½ cup peanuts, roasted
- 4 tablespoons fresh coriander, chopped
- 2 tablespoons grated galangal
- 2 tablespoons ground dried coriander
- 3 teaspoons 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 5 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
- 2 tablespoons crème fraîche
- 2 tablespoons lemon juice
- 2 teaspoons Dijon mustard
- 1 teaspoon sugar
- ¼ cup grated parmesan
- 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 mixed.
3. With motor operating, remove measuring cup and gradually add the oil in a thin slow stream. As mixture thickens, increase speed gradually up to 5, 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.

**Beetroot, Crème Friache
and Mint Dip**

Makes 2 cups

400g beetroot, peeled, roughly chopped
1/3 cup crème friache
1/3 cup olive oil
1 tablespoon fresh mint
Salt and pepper, to taste

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 3 for 1 minute or until smooth. Season to taste.
3. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: Great on lamb burgers.

Traditional Hummus

Makes 1 1/2 cups

400g can chickpeas, drained, rinsed
1/2 clove garlic, crushed
2 tablespoons lemon juice
1/2 teaspoon sesame oil
1/3 cup olive oil
Salt and pepper, to taste

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 3 for 30-40 seconds, or until smooth. Season to taste.
3. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: For a tasty twist add a big dollop to pumpkin soup.

Recipes – Soups

Indian Lentil Soup with Minted Yoghurt

Serves 8 cups

- 2 tablespoons olive oil
 - 2 carrots, peeled, chopped
 - 2 celery stalk, chopped
 - 2 onions, chopped
 - 3 cloves garlic
 - 500g dried red lentils, rinsed
 - 1 tablespoon curry powder
 - 1 teaspoon ground coriander
 - 1 teaspoon ground cumin
 - 2 ½ litres 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, cumin and coriander, 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 3 until smooth. Season.
 4. Place yoghurt, mint, coriander and basil 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.

Caramelized Onion and Gorgonzola Soup

Serves 5 cups

- 50g butter
 - 2 onions, chopped
 - 2 cloves garlic, crushed
 - 1 leek, chopped
 - 400g potatoes, peeled, chopped
 - 1 ½ litres chicken stock
 - 100g blue cheese
 - Salt and pepper, to taste
1. 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.

Recipes – Soups (continued)

Spicy Vegetable Soup

Serves 6 cups

- 30g butter
 - 2 carrots, peeled, sliced
 - 2 celery stalks, sliced
 - 1 leek, finely chopped
 - 2 cloves garlic, crushed
 - 1 medium parsnip, peeled, chopped
 - 2 medium sweet potatoes, peeled, chopped
 - 2 teaspoons coriander seeds
 - 1½ litres vegetable stock
 - 2 long red chillies, chopped, deseeded
 - ½ cup coconut cream
1. Melt butter in a medium pot over medium heat. Add leek and garlic, carrots, celery cooking until caramelised.
 2. Add parsnips, sweet potato, coriander, stock, bring to a simmer and cook for 20 minutes or until tender. Stir through chilli and coconut cream. Set aside and allow to cool to room temperature.
 3. Once cooled, in batches blend on speed 3 until smooth. Season.
 4. Bring soup to a simmer before serving.

Creamy Pumpkin Soup

Serves 6 cups

- 50g butter
 - 2 onions, chopped
 - 2 cloves garlic, crushed
 - 1 kg butternut squash, peeled, cubed
 - 1 litre vegetable stock
 - ½ cup parmesan cheese
 - ⅓ cup double cream
 - Salt and pepper, to taste
1. Melt butter in a medium pot over medium heat. Add onions and garlic, cooking until tender.
 2. 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.
 3. Once cooled, in batches blend on speed 3 until smooth.
 4. Add remaining ingredients, stirring to combine. Serve to taste.
 5. Bring soup to a simmer before serving.

Recipes – 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 setting 3 for 30 seconds, or until all ingredients are well mixed.
3. Serve in tall glass with grated chocolate.

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 setting 3 for 30 seconds, or until all ingredients are well mixed.
3. Pour into glasses.

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 setting 3 for 30 seconds, or until all ingredients are well mixed.
3. Pour into glasses, over ice.

Breakfast Smoothie

Makes 2

1 ripe banana, peeled

1 cup milk

½ cup rolled oats

100g frozen strawberries

1 tablespoon honey

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 5 for 30 seconds, or until all ingredients are incorporated.
3. Pour into glasses.

Recipes – Drinks (continued)

Vanilla Milk Shake

Makes 2

2 scoops vanilla ice cream

1 cup milk

½ teaspoon vanilla essence

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

Raspberry and Apple Frappe

Makes 2

2 cups frozen raspberries

1 ½ cups 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.

Mango Milk Shake

Makes 2

1 mango, peeled, chopped (stone removed)

1 scoop vanilla ice cream

1 cup milk

1 tablespoon Greek yoghurt

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 4 for 30-40 seconds, or until all ingredients are well mixed.
3. Pour into glasses.

Pineapple Mint Frappe

Makes 2

2 cups pineapple juice

⅓ cup mint leaves

10 ice cubes

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on setting 4 for 30 seconds or until all ingredients are well mixed.
3. Pour into glasses.

Recipes – Cocktails

Sugar Syrup

Makes 2 cups

- 1 cup caster sugar
- 1 cup water

1. Place sugar and water into a small saucepan over medium heat. Bring to a simmer and gently swirl the pot occasionally until all the sugar has dissolved, approximately 10 minutes.

Tip: Sugar syrup can be added to drinks for a touch of extra sweetness or can be infused with your favourite flavours eg. citrus rinds.

Mango Daiquiri

Makes 2

- 1 mango, peeled and diced
- 50mls white rum
- 30mls mango liqueur
- 30mls lemon juice
- 30mls sugar syrup
- ½ cup small ice cubes

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on speed 4 for 1 minute, or until all ingredients are well mixed.
3. Pour into glasses.

Pina Colada

Makes 2

- 100mls pineapple juice
- 30mls white rum
- 40mls coconut cream
- 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 3 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 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 – Cocktails (continued)

Pine-Lime Splice

Makes 2

100mls pineapple juice

60mls lime juice

60mls thickened cream (35% milk fat)

20mls melon liqueur

20mls Cointreau liqueur

15mls Malibu liqueur

Ice to serve

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

Recipes – Baby food

Baby food can be made using the Blender by simply processing fresh fruit or vegetables that have been boiled, steamed or microwaved until tender.

Baby food/puree can be frozen in a clean ice cube tray in portions. Ensure trays are covered with cling wrap. Once frozen, transferred to a resealable bag. Portions can then be thawed as you need them.

Try some of the following combinations:

- Apple and pear
- Banana and strawberry
- Pear and banana
- Pumpkin and corn
- Peas and zucchini
- Potato and pumpkin
- Pumpkin, sweet potato and zucchini
- Zucchini, squash and carrot
- Beans, peas and zucchini

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.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

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.

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

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

Australia

www.sunbeam.com.au

1300 881 861

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

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, 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

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