Sunbeam

Oskar® Mini

3 cup food processor

Instruction Booklet

LC3200

Please read these instructions carefully
and retain for future reference.

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Important instructions – retain for future use.

تأكد من تفهّم 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 که احتیاطهای بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

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.

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM FOOD PROCESSOR LC3200.

- 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 when not in use, before putting on or taking off attachments, and before cleaning.
- Do not put hot liquids or ingredients into the food processor bowl. Allow to cool to room temperature prior to 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.
- Do not exceed the max indicator 3 cups / 750mL when processing dry ingredients.
- Do not exceed the liquid max indicator 2 cups/500mL when processing liquids.
- Do not process for longer than the time periods recommended in the operating chart.
- Always remove the blade before emptying the processor bowl of its contents.
- Do not operate this food processor for more than 10 seconds using heavy loads. None of the recipes in this instruction booklet are considered to be heavy loads.

Important instructions – retain for future use.

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 Sunbeam Oskar® Mini

Processing cover

The processing cover activates the automatic safety system. The Oskar® Mini will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

600 watt motor

The base houses a 600 watt motor, which provides consistent processing results.

On / off button

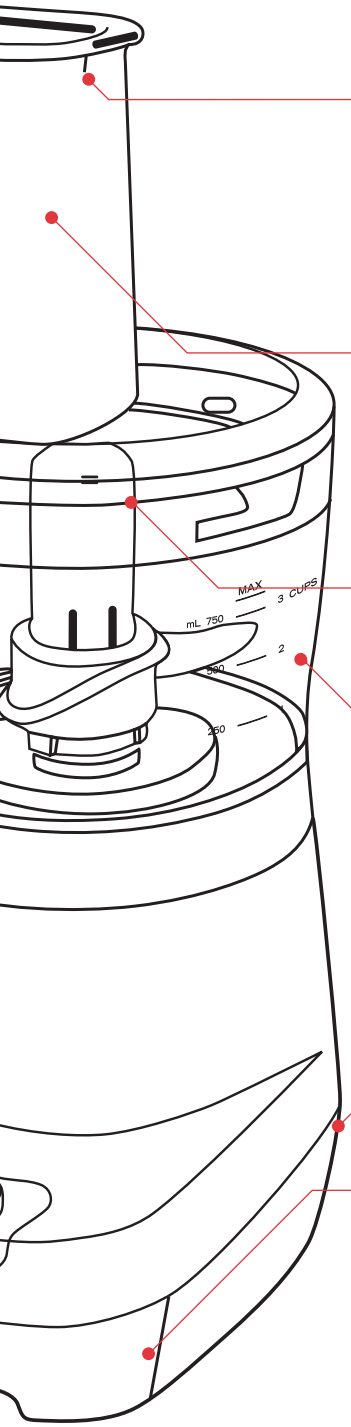
For easy use the large ON / OFF button starts and stops the operation of the food processor.

Pulse

The 'Pulse' feature allows for total control over processing tasks.

Storage drawer

Unique drawer design enables attachments to be stored conveniently within the appliance when not in use.



Food pusher

Assists in guiding food through the chute to ensure food hits the blade vertically for best processing results. The food pusher also doubles as a measuring cup.

Feed tube

The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Spindle

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

Processing bowl

The processing bowl achieves a 3 cup / 750mL processing capacity for dry ingredients and a 2 cup / 500mL capacity for liquids.

Cord storage facility

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

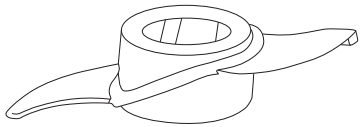
Non-slip feet

Keeps the food processor secure on the bench top during use.

Attachments for your Sunbeam Oskar® Mini

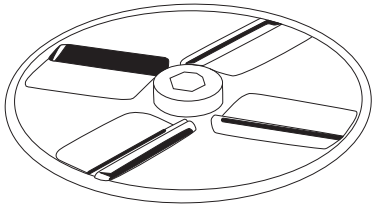
1. Processing blade

Stainless steel smooth edged processing blade is designed for cutting, kneading, whisking and emulsifying.



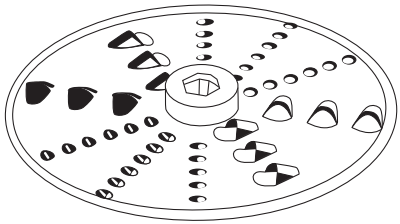
2. Reversible slicing blade - thick and thin

The reversible stainless steel slicing blade allows both thick & thin slicing.



3. Reversible shredding disc - fine and coarse

Ideal control, the reversible stainless steel shredding blades allow for the choice of fine or coarse results.



Using your Sunbeam Oskar® Mini

Before using your Oskar® Mini

- 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.

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is positioned to the right, see figure 1.

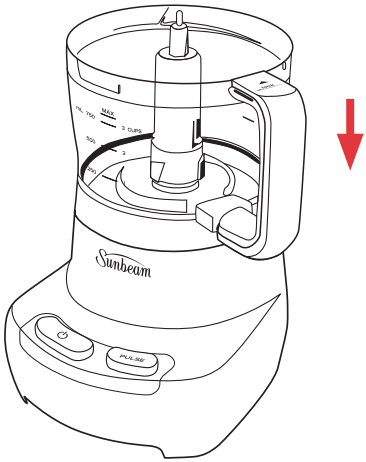


Fig 1

3. Rotate the handle clockwise to lock, as indicated by the graphics on the left side of the motorbase, see figure 2.

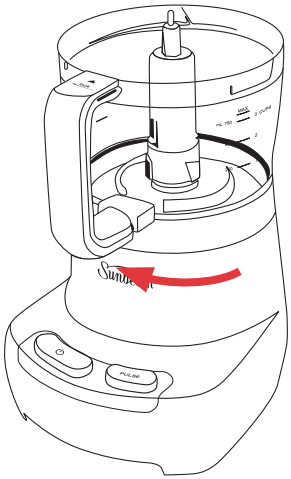


Fig 2

4. Position the lid onto the processing bowl. You will notice a solid grey arrow ▼ to the left of the holding lip on the lid, when placing the lid onto the bowl this arrow needs to align with the solid grey arrow ▲ on the handle of the bowl. To lock, turn the lid clockwise, as indicated by the graphics, on the top of the handle, see figure 3.

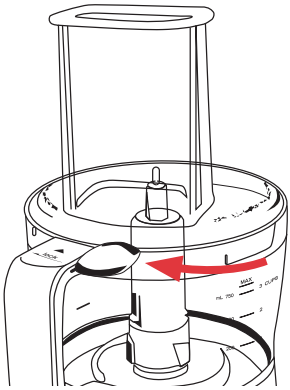


Fig 3

Important: If the processing bowl and cover are not correctly assembled, the Oskar® Mini will not function.

Using your Oskar® Mini

1. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
2. Using the On/Off button on the control panel, press once to start processing.

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

Further ingredients can also be added while processing by pouring through the feed tube once the food pusher has been removed.

3. After you have completed processing, press the On/Off button to stop processing.

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

Important: The Oskar® Mini is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance off and it will automatically reset when cool.

Fitting/using the tools on your Oskar® Mini

Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Placing the spindle

1. Fit the spindle onto the drive shaft and ensure the blade locks into place, see figure 4.

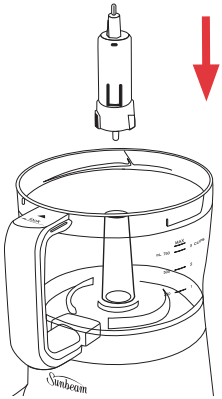


Fig 4

Processing blade

1. Fit the processor bowl and spindle as detailed previously in figures 1, 2 & 4.
2. Fit the processing blade over the spindle and press firmly into place, see figure 5.

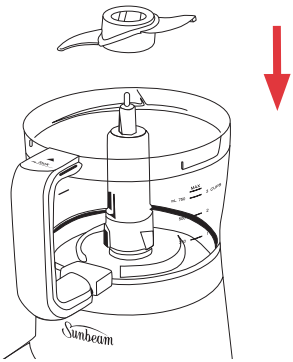


Fig 5

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

4. Place food into the processing bowl.
5. Fit the processing cover to the processing bowl, see figure 3 and place the food pusher in the feed tube.
6. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
7. Start processing using the On/Off or Pulse buttons.
8. When processing is complete, remove the spindle and blade from the processing bowl before removing the processed food.

Reversible grating, or slicing blades

1. Fit the processor bowl and spindle as detailed previously, in figures 1, 2 and 4.
2. Select the 'Reversible' disc of your choice - Shredding (fine or coarse), Slicing (thin or thick).
3. Fit the disc over the spindle and press firmly into place, see figure 6.

Warning: Use caution as the blades are sharp.

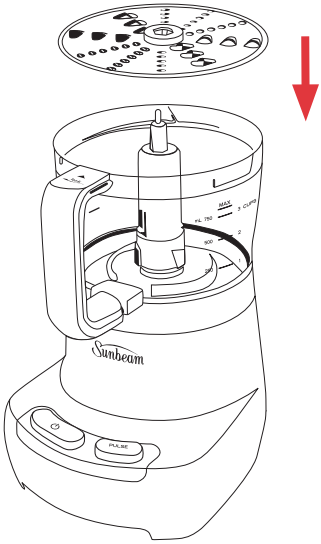


Fig 6

4. Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed tube.
5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Start processing using the On/Off button.
7. When processing is complete, remove the disc and spindle from the processing bowl before removing the processed food.

Storing your Sunbeam Oskar® Mini

The Sunbeam Oskar® Mini was designed so that all attachments can be stored within the unit itself, see figure 8.

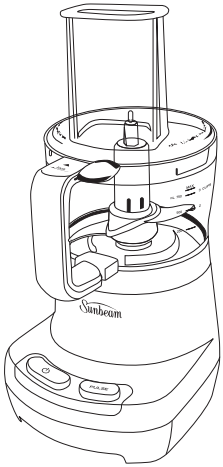


Fig 8

Storage drawer

The ‘Reversible Slicing blade’ and 'Reversible Shredding' disc, are both stored in the storage drawer.

1. Slide out the storage drawer at the base of the food processor.
2. Place the reversible slicing blade in the storage drawer as indicated in figure 9.

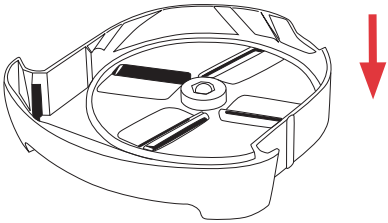


Fig 9

3. Place one of the 'Reversible Shredding discs' in storage drawer as indicated in figure 10.

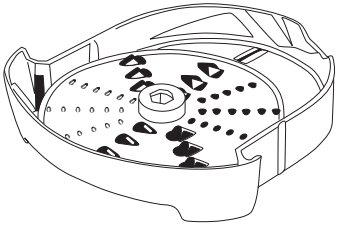


Fig 10

Cord storage

The power cord can be stored by pushing it into the back of the motor base, see figure 11.

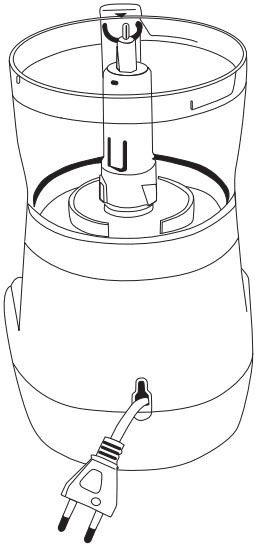


Fig 11

Handy hints for processing

Liquid Max Indicator

The processing bowl can be filled up to the max 3 cup / 750mL indicator for processing dry ingredients only. For processing liquids do not fill past the liquid max 2 cup / 500mL indicator.

Note: Do not process water in this 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 you begin processing, the finished results will be more uniform.

More consistent processing results are achieved if the container 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 food processor. 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 container sides.

Using the Feed Tube

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

When 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.

Preparation for slicing foods

Pack the food items vertically in the feed tube, see figure 12.

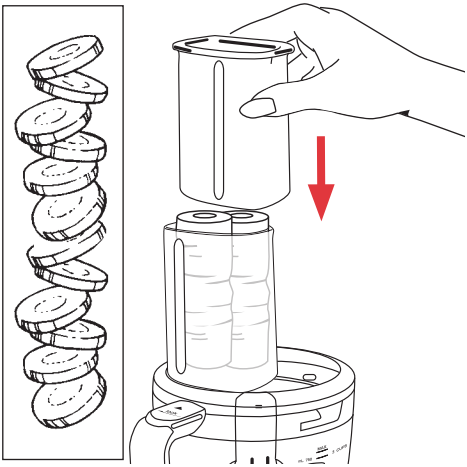


Fig 12

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 cover by rotating it in a anti-clockwise direction until the cover is unlocked.

Note: Always wait for the blades to stop moving completely before removing the cover.

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

Care and cleaning

When you have finished processing, unplug the Oskar® Mini from the power outlet.

All accessories and processor tools can be washed in hot soapy water except for the processor body. Clean the processor 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 Oskar® Mini before cleaning.

Dishwasher Use

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

If using the dishwasher place parts only on the top rack of your dishwasher.

Recipes

Artichoke, green onion & ricotta dip

Makes: 2 cups

Preparation: 10 mins

340g marinated artichokes, drained, chopped

250g fresh ricotta

3 green onions, trimmed, chopped

1 tablespoon freshly squeezed lemon juice

1 tablespoon warm water

1 large garlic clove, crushed

Bagel chips, to serve

1. Using the processing bowl fitted with the **processing blade**, place all ingredients into the food processor. Process mixture, scrapping down the side of bowl occasionally, until smooth.
2. Transfer to a serving bowl. Taste and season with salt. Serve with bagel chips.

Garlic feta dip

Makes: 1 cup

Preparation: 10 mins

200g reduced-fat creamy feta, crumbled

200g low-fat fresh ricotta

2 tablespoons olive oil

2 large garlic cloves, crushed

1. Using the processing bowl fitted with the **processing blade**, place all ingredients into the food processor. Process mixture, scrapping down the side of bowl occasionally, until smooth.
2. Transfer to a bowl. Taste and season with salt. Serve as part of an antipasto platter.

White bean dip

Makes: 1½ cups

Preparation: 10 mins

2 x 400g cans white beans, rinsed, drained

1 teaspoon finely grated lemon rind

2 tablespoons freshly squeezed lemon juice

2 tablespoons olive oil

2 garlic cloves, crushed

Grilled asparagus, to serve

1. Using the processing bowl fitted with the **processing blade**, place all ingredients into the food processor. Process mixture, scrapping down the side of bowl occasionally, until smooth.
2. Transfer to a serving bowl. Taste and season with salt. Serve with grilled asparagus, if desired.

Pesto

Makes: 2 cups

Preparation: 10 mins

Serves: 4

125g fresh basil leaves

3 cloves garlic

2 teaspoons lemon juice

sea salt

freshly ground black pepper

1 cup extra virgin olive oil

½ pine nuts, roasted

60g pecorino or parmesan, grated

1. Using the processing bowl fitted with the **processing blade**, place the basil, garlic, juice, salt, pepper and oil into the food processor. Pulse mixture until just combined.
2. Push down any ingredients that may have come up the sides of the bowl and add the nuts and cheese. Pulse mixture again until a desired texture is achieved.

To serve: Boil a large pot of boiling water with a little oil in it. Boil 500g pasta until just tender. Drain pasta well but do not rinse. Place hot pasta back in to pot and stir through half of the pesto sauce. Add more pesto to taste if desired. Serve with extra cheese and a sprinkle of toasted pine nuts. Store remaining pesto in an airtight jar in the refrigerator with a little extra oil on top to prevent browning. Discard after 5 days.

Salsa Verde

Serves: 4

Preparation: 5 mins

1 cup flat leaf parsley

½ cup dill

½ cup mint leaves

2 cloves garlic

1 tablespoon small capers

1 tablespoon grated lemon rind

Sea salt and freshly ground black pepper

¾ cup extra virgin olive oil

1. Using the processing bowl fitted with the **processing blade**, place all ingredients into the food processor. Process mixture, scrapping down the side of bowl occasionally, until a chunky texture is achieved.

Serving suggestion: Serve with grilled or barbecued fish fillets or chicken breast fillets.

Whole Egg Mayonnaise

Makes: about 3 cups

Preparation: 2 mins

2 eggs

2 tablespoons lemon juice

1 tablespoon Dijon mustard

pinch sea salt

2 cups vegetable or light olive oil

1. Using the processing bowl fitted with the **processing blade**, place eggs, juice, mustard and salt in the food processor. Process until combined.
2. With the motor still running remove the food pusher and start to pour in the oil in a slow, thin stream until the mixture is creamy and all the oil has been added.
3. Store in the refrigerator in an airtight container for 2 weeks.

Zucchini tossed in Angel Hair Pasta

Serves: 4

Preparation: 20 mins (+ marinating)

Cooking: 10 mins

2 small green zucchini

2 small yellow zucchini

3 cloves garlic, crushed

½ cup (125ml) extra virgin olive oil

500g angel hair pasta

1 large onion, chopped

1 ½ tablespoons chopped fresh thyme

¼ cup (60ml) freshly squeezed lemon juice

sea salt and freshly ground black pepper

shaved parmesan, to serve

1. Using the processing bowl fitted with **slicing blade**; slice the zucchini, in batches, to about a 4mm thickness.
2. Place the zucchini slices into a bowl with the crushed garlic and a little of the olive oil; stir through and leave for 30 minutes.
3. Remove the slicing blade and insert the **processing blade**; add onions and roughly chop.
4. Meanwhile have a large pot of salted boiling water ready for the pasta. It is best to cook the pasta so that it is ready when the zucchini is just cooked. Cook the pasta until just tender.
5. Heat remaining oil in a large deep sided frying pan and cook onions until they are translucent. Add the zucchini rounds and thyme and cook, stirring, until the zucchini just starts to soften. Add the hot drained pasta, lemon juice and salt and pepper to taste. Stir through to combine.

Feta and spinach triangles

Makes: 4

Preparation: 25 mins

Cooking: 15 mins

1 tablespoon olive oil

1 medium brown onion, chopped finely

1 teaspoon paprika

¼ teaspoon chilli powder

100g baby spinach leaves

200g feta, crumbled

4 sheets filo pastry

30g butter, melted

1. Preheat oven to 200ºC. Grease and line two oven trays.
2. Heat oil in medium frying pan. Cook onion and spices, stirring until onion has softened. Add spinach and cook, stirring, about 3 minutes or until just wilted.
3. Using the processing bowl fitted with the **processing blade**, process spinach in food processor about 1 minute or until leaves are chopped finely. Combine in medium bowl with feta.
4. Lay one sheet of the pastry on board. Brush with some of the butter and top with another sheet of the pastry. Repeat with remaining butter and pastry.
5. Cut filo into four rectangles; top each rectangle with spinach mixture. Brush edges of pastry with butter; roll to enclose filling. Brush each parcel with remaining butter. Place on prepared oven tray. Bake, about 10 minutes or until browned lightly.

Quiche Lorraine

Serves: 6-8

Preparation: 20 mins

Cooking: 50 mins

1/3 cup packaged breadcrumbs

185g tasty cheese

6 bacon rashers, rind removed, roughly chopped

1 small onion, chopped finely

4 eggs

1 cup milk

½ cup cream

½ cup self raising flour

pepper to taste

1. Take the **spindle** and insert the **shredding disc** with the course shredder facing up.
2. Using the processing bowl fitted with the **shredding disc**, position the cheese in the feed tube. Using the food pusher, grate the cheese.
3. Preheat oven to 180°c. Lightly spray a quiche dish with vegetable oil spray. Coat the inside of the dish with the bread crumbs.
4. Cook bacon in a frying pan until tender, remove from pan and drain on absorbent paper; cool.
5. In a large bowl combine the bacon, cheese and onion.
6. Using the processing bowl fitted with the **processing blade**; combine the remaining ingredients in the food processor. Process for 20 seconds.
7. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
8. Bake in oven for about 50 minutes or until cooked. Stand for 10 minutes before cutting.

Date and craisin balls

Makes: approx 16

Preparation: 5 mins

1 cup toasted muesli

1 cup rolled oats

1/2 cup dried pitted dates, chopped

½ cup craisin

¼ cup honey

60g butter, melted

¾ cup desiccated coconut

1. Using the processing bowl fitted with the **processing blade**, place muesli, dates, honey and butter into the food processor. Process about 45 seconds or until combined.

   Note: Do not process for longer than 1½ minutes.

2. Place coconut into a shallow dish. Using level tablespoons muesli mixture per ball, roll mixture into small balls. Toss muesli balls, 1 at a time, in coconut to coat. Place in an airtight container. Cover and refrigerate until required.

Pistachio and fig pinwheels

Makes: approximately 24

Preparation: 15 mins

Cooking: 25 mins

30g butter

2 tablespoons maple syrup

1 teaspoon finely grated orange rind

200g dried figs, chopped

1 cup toasted pistachio

2 sheets ready rolled puff pastry

1 egg, beaten lightly

1. Preheat oven 180ºC. Grease two baking trays.
2. Melt butter in medium saucepan, add syrup, rind and figs. Bring to a boil, reduce heat, simmer, uncovered about 5 minutes. Allow to cool to room temperature.
3. Meanwhile, using the **processing bowl** fitted with the processing blade, process pistachio in the food processor, about 1 minute or until chopped finely, transfer to a medium bowl. Place fig mixture in processor bowl. Process about 1 minute or until pureed. Add fig to pistachio and stir to combine.
4. Lay one sheet of the pastry on board. Top with half of the pistachio and fig mixture and roll to enclose. Cut into 1cm slices. Place on prepared tray. Brush with egg wash. Bake, about 15 minutes or until browned lightly. Serve sprinkled with icing sugar.

Honey Pikelets

Preparation: 5 mins (+ 30 mins chilling)
Cooking: 10 mins

3 large eggs
¼ cup honey
1 cup milk
1 ½ cups self raising flour
pinch salt

1. Using the **processing bowl** fitted with the processing blade, add all ingredients into the processor bowl and pulse until combined. Scrape down sides of processor and pulse again until smooth.
2. Pour mixture into a jug and refrigerate for 30 minutes.
3. Place tablespoon amounts of mixture into a lightly greased frying pan until golden on each side.
4. Serve with butter.

Baby Food

Tips for freezing baby food: Food can be frozen in a clean ice cube tray in portions, covered, and once frozen, transferred to a resealable bag. Portions can then be thawed as you need it.

Potato and Pumpkin

250g potatoes
320g pumpkin

1. Peel potato and chop into small pieces. Peel pumpkin and remove seeds. Cut into pieces a little larger than the potato (the potatoes take longer to cook).
2. Boil vegetables until tender but do not overcook; strain and reserve some of the liquid. Allow to cool to room temperature.
3. Using the processing bowl fitted with the **processing blade**, place half of the vegetables into the food processor with 1 tablespoon of the reserved liquid. Process mixture, scrapping down the side of bowl occasionally, until the desired texture is achieved. Repeat with remaining vegetables and 1 tablespoon of the reserved liquid.
4. Warm before serving.

Potato, Cauliflower, Broccoli and Cheese

1 small potato

140g cauliflower

95g broccoli

10g grated cheese

1. Peel potato and chop into chunks. Cut the cauliflower and broccoli into pieces.
2. Boil the potato first until almost soft; then add the other vegetables and cook until tender but do not overcook; strain and reserve some of the liquid. Allow to cool to room temperature.
3. Using the processing bowl fitted with the **processing blade**, place half of the vegetables into the food processor with 1 tablespoon of the reserved liquid. Process mixture, scrapping down the side of bowl occasionally, until the desired texture is achieved. Repeat with remaining vegetables and 1 tablespoon of the reserved liquid.
4. Remove vegetables from processor and stir through cheese.
5. Warm before serving.

Pumpkin, Zucchini and Sweet Potato

330g pumpkin

1 medium (170g) zucchini

125g sweet potato

1. Peel pumpkin and sweet potato and cut into chunks. Peel the zucchini and cut into rounds.
2. Boil the pumpkin and sweet potato first until almost soft; then add the zucchini and cook until tender but do not overcook; strain and reserve some of the liquid. Allow to cool to room temperature.
3. Using the processing bowl fitted with the **processing blade**, place half of the vegetables into the food processor with 1 tablespoon of the reserved liquid. Process mixture, scrapping down the side of bowl occasionally, until the desired texture is achieved. Repeat with remaining vegetables and 1 tablespoon of the reserved liquid.
4. Warm before serving.

Apple and Pear

1 medium green apple

2 large brown pears

1. Peel fruit and chop into chunks.
2. Boil fruit until tender but do not overcook; strain and reserve some of the liquid. Allow to cool to room temperature.
3. Using the processing bowl fitted with the **processing blade**, place half of the fruit into the food processor with 1 tablespoon of the reserved liquid. Process mixture, scrapping down the side of bowl occasionally, until the desired texture is achieved. Repeat with remaining fruit and 1 tablespoon of the reserved liquid.
4. Serve warm or cold.

Pear, Banana and Papaya

1 large brown pear

1 small banana

¼ papaya

1. Peel pear and chop into chunks.
2. Boil pear until tender; strain and reserve some of the liquid. Allow to cool for to room temperature.
3. Peel banana; chop into chunks. Peel papaya and remove seeds; chop into chunks.
4. Using the processing bowl fitted with the **processing blade**, place half of the fruit into the food processor with 1 tablespoon of the reserved liquid. Process mixture, scrapping down the side of bowl occasionally, until the desired texture is achieved. Repeat with remaining fruit and 1 tablespoon of the reserved liquid.
5. Serve warm or cold.

Notes

Sunbeam

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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