

Sunbeam

StickMaster® Cordless Stick Blender

Instruction Booklet
SM8700

Please read these instructions carefully
and retain for future reference.



Contents

Important Safeguards	1
Features of your StickMaster® Cordless Stick Blender	2
Charging your StickMaster® Cordless Stick Blender	6
Using your StickMaster® Cordless Stick Blender	8
A Guide to your StickMaster® Cordless Stick Blender	9
Care and Cleaning	10
Recipes	11

Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Important Safeguards

SAFETY PRECAUTIONS FOR YOUR SUNBEAM STICKMASTER CORDLESS STICK BLENDER

- 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 blend hot ingredients. Always allow ingredients to cool to room temperature before blending.
- Do not use the appliance with hot oil, as there is a risk of burns due to splashing.
- Hold the stick blender firmly and up right while using it.
- Do not operate the appliance without a workload.
- 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.

Features of your StickMaster[®] Cordless Stick Blender

Battery light indicator

Three blue LED lights indicate the battery status (low, mid, high). Left LED turns red when the batteries are running flat.

Power button

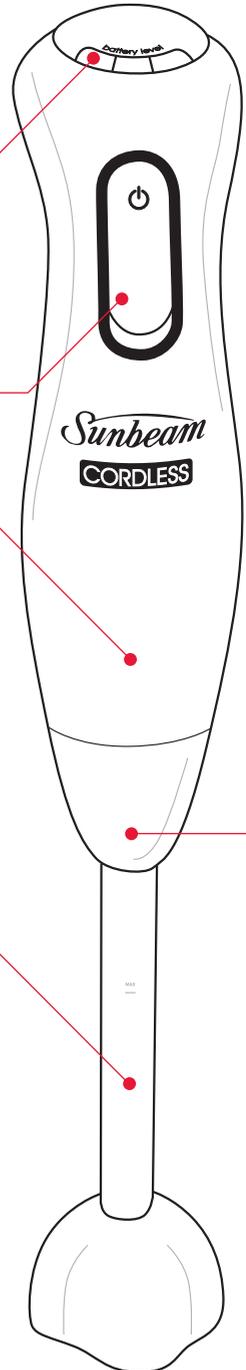
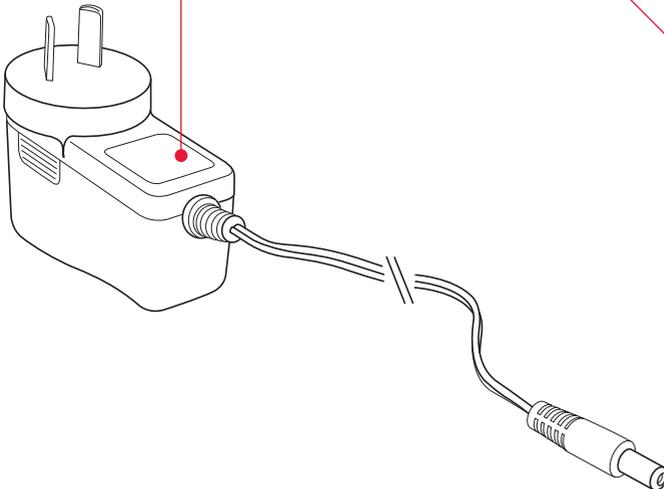
Motor housing

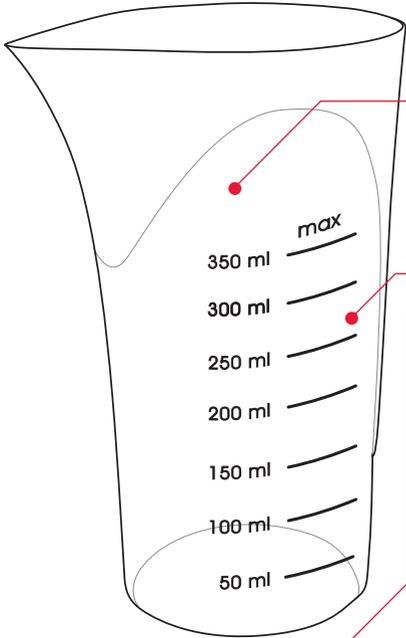
Powerful motor with 11 000 rpm speed fulfils the most demanding blending tasks.

Detachable stainless shaft

The stainless shaft detaches from the motor housing when turning it as indicated on the product.

Power adaptor





Beaker

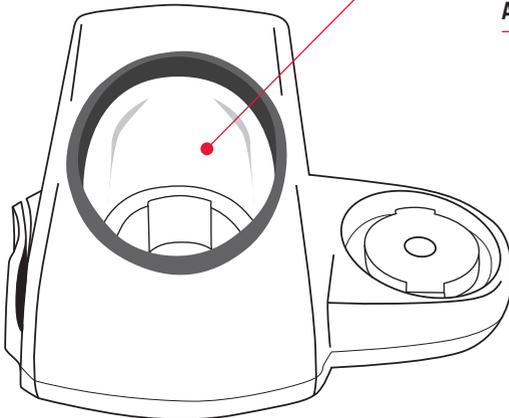
350mL beaker is ideal for taking measurements and preparing small quantities of processed foods.

Dishwasher-safe components

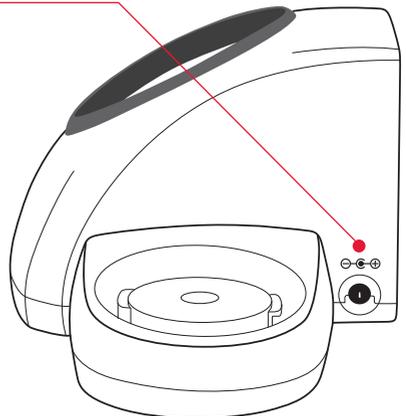
The detachable shaft and beaker are dishwasher-safe for easy cleaning.

Charging stand

Stores the motor housing and stainless shaft when not in use.



Adaptor inlet



Features of your StickMaster Stick Blender (continued)

Wall mounting feature

If mounting the charging stand on a wall, please follow procedure below:

WARNING: Always ensure you are not drilling into the wall adjacent to any electrical wires or pipes such as water or gas.

Do not mount the charging stand over or near any portion of a heating or cooking appliance or a sink or basin.

Template, screws and wall plugs are provided.

1. Find a suitable position on the wall or cupboard where the stick blender is to be positioned. When selecting a mounting location, be sure to leave enough room above the charging stand for your hand to remove the stick blender parts.
2. Mark the wall with a pencil on the three fixing points using the template provided.

Either

- 3.1 If fixing to a solid brick or block wall use a suitable size masonry drill and drill to a depth of 25mm. See figure 1.1

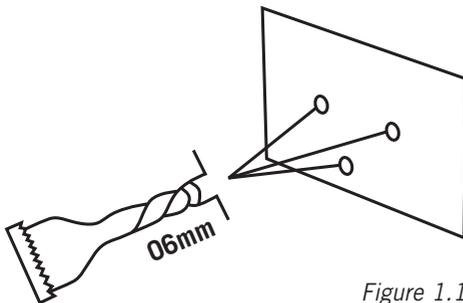


Figure 1.1

Insert wall plugs, then screw the screws provided until the thread is hidden. See figure 1.2.

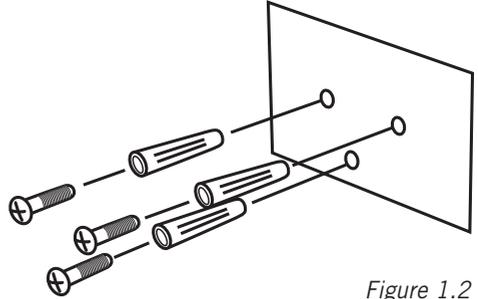


Figure 1.2

The screw head should be protruding by approximately 5mm to allow the charging stand to hang. See figure 1.3

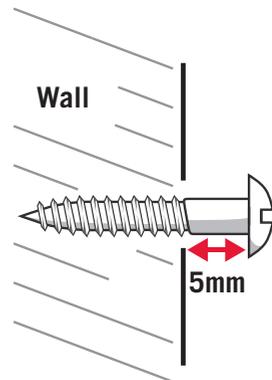


Figure 1.3

Features of your StickMaster Stick Blender (continued)

Or

- 3.2.If fixing to a wood or cupboard surface, drill a 2mm pilot hole to a depth of 20mm. Insert screws until the screw head is protruding by approximately 5mm to allow the charging stand to hang. See figures 2.1, 2.2 and 2.3.

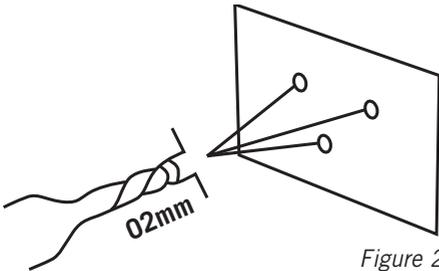


Figure 2.1

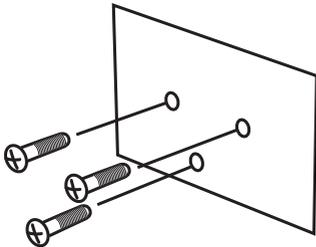


Figure 2.2

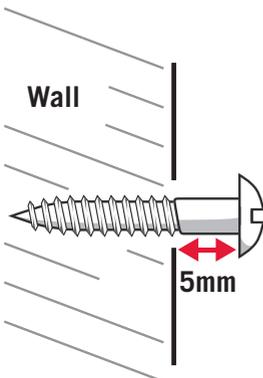


Figure 2.3

4. The charging stand should be mounted on the wall as pictured. See figure 3.

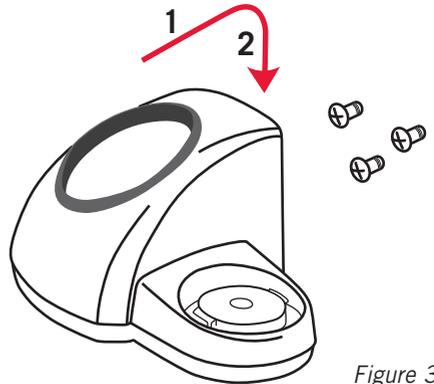


Figure 3

Charging your StickMaster[®] Cordless Stick Blender

The stick blender will be partly charged during production. Sunbeam recommend that you charge your stick blender before you use the appliance for the first time, or when the left LED lights up red and starts flashing to indicate that the batteries are low.

The charging time from a flat to a fully charged battery is approximately 90 minutes.

1. Insert the adaptor into the adaptor inlet and plug the adaptor into a suitable mains outlet and switch on.
2. Place the motor housing in the charging stand. Make sure the left LED starts flashing blue to indicate that the appliance is charging.

The adapter feels warm during charging. This is normal.

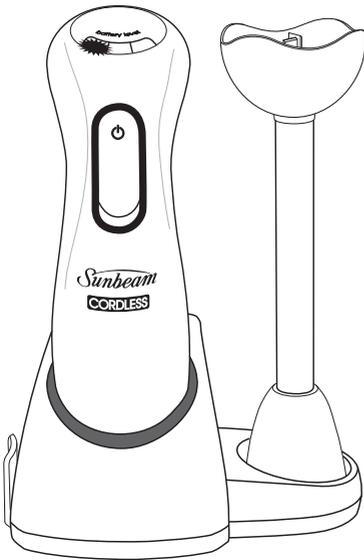


Figure 4

When you charge the appliance for the first time or after a long period of disuse, let the battery fully recharge. When charging the battery from a flat condition, the left LED will start flashing blue. See Figure 4.

As the charging process continues, the left LED will stop flashing and light up blue continuously with the middle LED flashing blue. See Figure 5.

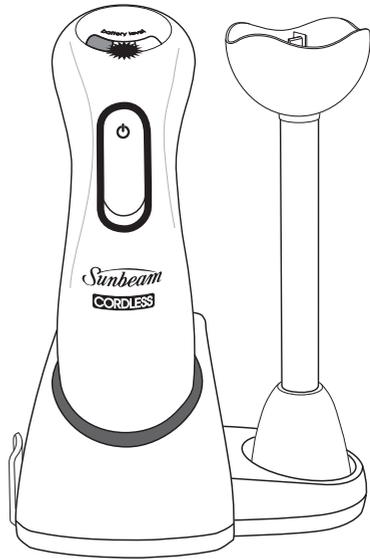


Figure 5

Charging your StickMaster® Cordless Stick Blender continued

Next the left and middle LEDs will light up blue continuously and the right LED will start flashing blue. See Figure 6.

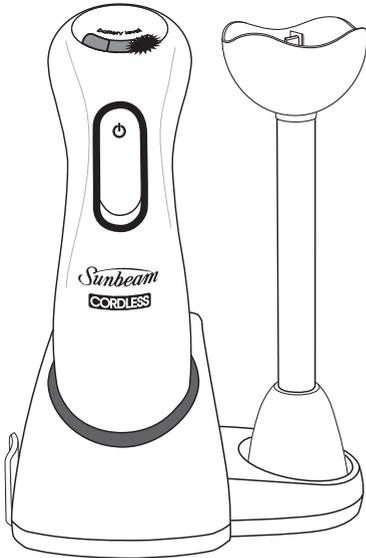


Figure 6

When the battery is fully charged, all three LEDs will light up blue continuously on for approximately 2 minutes and 20 seconds, then all LEDs will turn off. This indicates that the charging process is complete.

When the appliance is fully charged, it has a cordless operating time of up to 20 minutes, depending on the load. If required, the appliance can be stored in the charging stand while continuously plugged in.

Remaining battery capacity

The number of charging lights indicates the amount of power left in the batteries. The appliance features three LED lights: low, medium, and high battery capacity. When the left LED changes from blue to red and starts flashing, this indicates that the batteries are very low and need charging immediately.

Using your StickMaster® Cordless Stick Blender

Important:

1. This appliance must be fully charged before using for the first time.
2. Insert the motor housing into the hole on the top of the shaft by aligning the arrows marked on the shaft and motor housing ▼ ▲ See Figure 7.

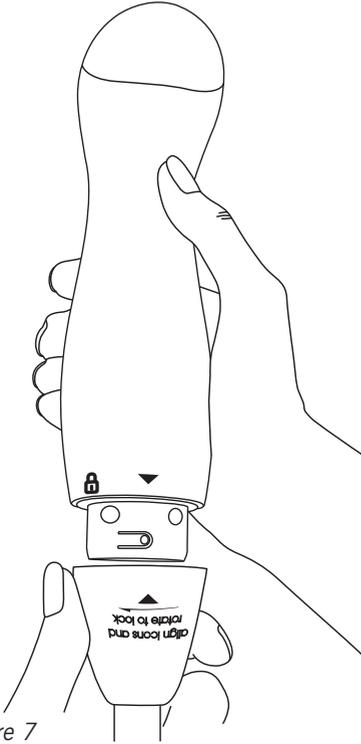


Figure 7

Then, rotate stainless shaft to lock as indicated.

3. Lower the stick blender into food, then slide the power button ⏻ downwards, and press to operate. See Figure 8.

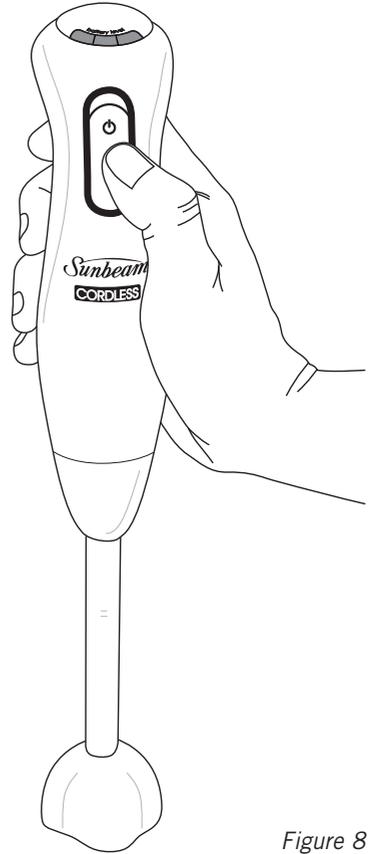


Figure 8

Note: The StickMaster® Cordless Stick Blender is designed to operate only when the power button remains pulled downwards.

4. To detach the shaft, rotate the stick blender shaft until the two pieces separate.

A Guide to your StickMaster® Stick Blender

Attachment	Processing Task	Food	Suggested Processing Procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	Blend until smooth.
	Emulsifying	Salad Dressing	Blend until well combined.

Care and Cleaning

After each use

1. Always remove the detachable shaft of the stick blender.

Note: Do not immerse, that is, soak the detachable shaft of the stick blender in water because over time 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 stick blender, place it upright so that any water which may have got in, can drain out.

4. The beaker can be washed in hot soapy water.

5. Dry thoroughly.

Important: Blades are extremely sharp, handle with care.

For a quick wash up

Between processing tasks, hold the stick blender 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, the beaker is tolerant to dishwasher use.

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

Important: Motor housing and charging stand are 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

Banana Smoothie

Serves: 2

1 ripe banana, peeled, chopped

½ cup natural yoghurt

1 cup chilled milk

1 tablespoon honey

1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until smooth and frothy.

Breakfast Smoothie

Serves: 2

1 cup chilled milk

150g strawberries, hulled, chopped

1 tablespoon wheat germ

⅓ cup natural yogurt

2 tablespoons honey

1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until smooth and frothy.

Recipes continued

Iced Mocha

Serves: 2

3 teaspoons instant coffee, dissolved in

1 tablespoon hot water

1 cup chilled milk

2 scoops chocolate ice-cream

Whipped cream to serve

1. Place all ingredients except for cream in the beaker. Using the StickMaster Cordless stick blender, blend until creamy and smooth.
2. Pour into glasses and top with whipped cream and dust with chocolate.

Milkshakes

Serves: 2

Preparation: 5 minutes

1 cup chilled milk

2 scoops vanilla or chocolate ice-cream

1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until frothy.

Recipes continued

Pasta with Classic Tomato Sauce

Serves: 4

Cooking: 40 mins

- 1 tablespoon olive oil
- 1 large brown onion, chopped
- 1 kg vine-ripened tomatoes, chopped
- 2 cloves garlic, finely chopped
- 1 tablespoon brown sugar
- 1 tablespoon red wine or balsamic vinegar
- 2 tablespoons finely chopped fresh oregano leaves
- 400g dried spaghetti
- Salt and pepper, to taste

1. Heat oil in a large saucepan over medium-high heat. Add onion and cook for 3 minutes or until soft. Add tomato and garlic and cook for a further 2 minutes or until well combined.
2. Add sugar and vinegar and stir to combine. Reduce heat to low. Simmer, uncovered, stirring occasionally, for 30 minutes or until sauce thickens. Remove from heat. Set aside until cool.
3. Meanwhile, bring a large saucepan of salted water to the boil. Cook pasta until al dente. Drain.
4. Using the StickMaster Cordless stick blender, blend sauce until smooth. Return sauce to heat. Add oregano and stir until heated through. Season with salt and pepper. Serve sauce with pasta.

Mixed Mushroom & Thyme Soup

Serves: 4

Cooking: 25 mins

- 1 tablespoon olive oil
- 20g butter, chopped
- 1 large brown onion, chopped
- 2 cloves garlic, crushed
- 1kg small button mushrooms
- 100g shiitake mushrooms, sliced
- 3 cups vegetable stock
- 2 cups water
- 200g oyster mushrooms, sliced
- ½ cup extra light sour cream
- 1 tablespoon chopped fresh thyme leaves
- Salt and pepper, to taste
- Rye toast, to serve

1. Heat oil and butter in a large saucepan over medium heat. Add onion and cook for 2-3 minutes or until soft.
2. Add garlic, button and shiitake mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms soften.
3. Add stock and water and bring to the boil. Reduce heat to low. Simmer, uncovered, for 10 minutes or until liquid reduces slightly.
4. Stir in oyster mushrooms and simmer for a further 2 minutes. Remove from heat. Set aside until cool.
5. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat. Add cream and thyme and stir until heated through. Season with salt and pepper. Serve with toast.

Recipes continued

Potato and Leek Soup

Serves: 4

Cooking: 40 minutes

- 1 tablespoon olive oil
- 2 small rashers bacon, chopped
- 3 medium leeks, sliced thinly
- 1 kg potatoes, peeled and roughly chopped
- 2 litres chicken or vegetable stock
- ½ cup grated parmesan cheese
- Salt and pepper, to taste

1. Heat oil in a large saucepan over medium heat. Add bacon and cook, stirring occasionally, until crisp. Remove from pan.
2. Add leeks to pan and cook for 4-5 minutes or until leeks are soft. Add potatoes and stock and bring to the boil. Reduce heat to low. Simmer, uncovered, for 30 minutes or until potatoes are tender. Remove from heat. Set aside until cool.
3. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat. Add bacon and stir until heated through. Season with salt and pepper. Serve with parmesan cheese.

Roast Pumpkin Soup

Serves: 4

Cooking: 1 hour

- 1.5 kg pumpkin
- 2 tablespoons olive oil
- 20g butter
- 1 onion, chopped
- 1 litre low salt chicken stock
- ½ cup cream or sour cream to serve (optional)

Salt and pepper, to taste

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 salt and pepper. Bake in oven for about 40 minutes or until cooked.
4. Heat remaining oil and butter in a large saucepan over medium heat. Add onion and cook for 2-3 minutes or until soft. Add pumpkin and stock and bring to the boil. Reduce heat to low. Simmer uncovered for 10 minutes or until tender. Set aside until cool.
5. Using the StickMaster Cordless stick blender, blend until smooth. Return soup to heat and stir until heated through. Season with salt and pepper. Serve with cream.

Recipes continued

Spicy Sweet Potato Soup

Serves: 4

Cooking: 25 minutes

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 1-2 tablespoons red curry paste
- 1 kg sweet potato (kumara), peeled and roughly chopped
- 1 litre chicken stock
- ½ cup light coconut milk
- Chopped coriander, to serve

1. Heat oil in a large saucepan over medium-high heat. Cook onion for 2-3 minutes or until soft. Add garlic and red curry paste and cook for 1 minute.
2. Add sweet potato and chicken stock and bring to the boil. Reduce heat to low. Cover and simmer for 15 minutes or until sweet potato is soft. Remove from heat. Set aside until cool.
3. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat. Add coconut milk and stir until heated through. Serve with coriander.

Chicken, Sweet Corn & Bacon Soup

Serves: 4

Cooking: 25 mins

- 3 rashers bacon, rind and fat trimmed, finely chopped
- 1 medium brown onion, chopped
- 2 cloves garlic, crushed
- 2 x 420g cans sweet corn kernels, rinsed, drained
- 2 trimmed celery sticks, finely chopped
- 1L chicken stock
- 1 cup water

- 2 small (280g) single chicken breast fillets
- 3 green onions, thinly sliced
- 2 eggwhites, lightly beaten
1. Heat a large saucepan over medium heat. Cook bacon for 2 minutes or until soft.
2. Add onion, garlic, half the corn and celery. Cook, stirring, for 3-4 minutes or until soft.
3. Add stock, water and chicken. Bring to the boil. Cover and simmer for 15 minutes or until chicken is cooked.
4. Use tongs to transfer chicken to a bowl. Remove soup from heat. Set aside until cool.
5. Using the StickMaster Cordless stick blender, blend soup until almost smooth.
6. Shred chicken. Add chicken, remaining corn and onions. Return soup to heat. Add eggwhites and stir until cooked. Season with salt and pepper. Serve.

Recipes continued

Pumpkin and Vegetable Soup

Serves: 4

Cooking: 35 minutes

1 tablespoon olive oil

1 onion, chopped

2 cloves garlic, crushed

1kg pumpkin, peeled and roughly chopped

400g sweet potato (kumara), peeled and
roughly chopped

2 potatoes, peeled and roughly chopped

1 large carrot, peeled and sliced

1.5 Litres chicken or vegetable stock

1. Heat oil in a large saucepan over medium-high heat. Cook onion for 2-3 minutes or until soft. Add garlic and cook for 1 minute.
2. Add pumpkin, sweet potato, potatoes, carrot and chicken stock. Bring to the boil. Reduce heat to low. Cover and simmer for 25-30 minutes or until vegetables are soft. Remove from heat. Set aside until cool.
3. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat and stir until heated through. Season with salt and pepper.

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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Made in China.

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