

Sunbeam

Beatermix Pro

Hand Mixer with a powerful 320 watt motor

Instruction Booklet

JM5900

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

Βεβαιώσετε 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 anlaşıldığından 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 BEATERMIX PRO.

- Never eject beaters or dough hooks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters and dough hooks.
- When mixing extremely heavy loads the appliance should not be operated for more than 1 minute. This does not apply to any of the recipes detailed in this booklet.

Sunbeam are 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.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or 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.

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 Beatermix Pro

Boost button

Provides an extra burst of power for those extra tough mixing tasks.

High & Low speeds

10 speed control switch

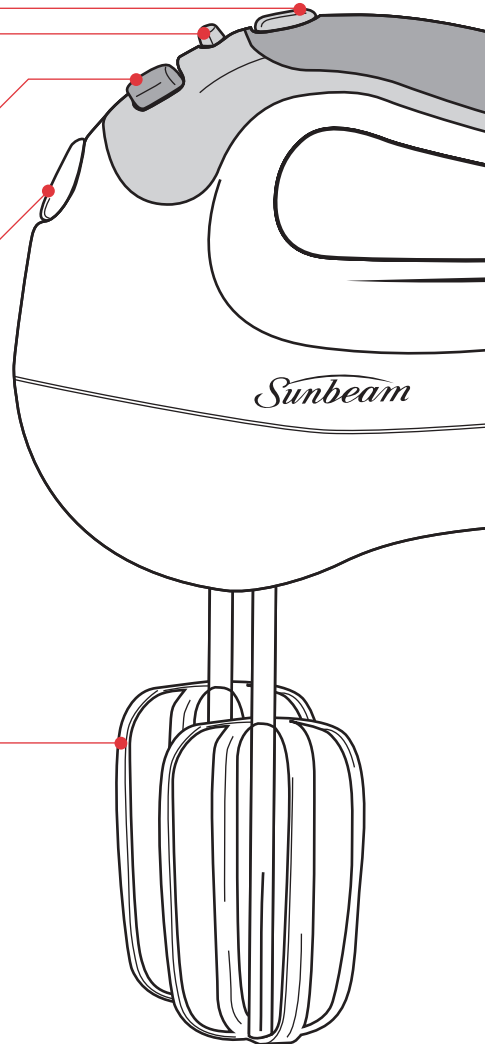
5 high-range speed settings for beating and mixing, and 5 low range speeds for kneading.

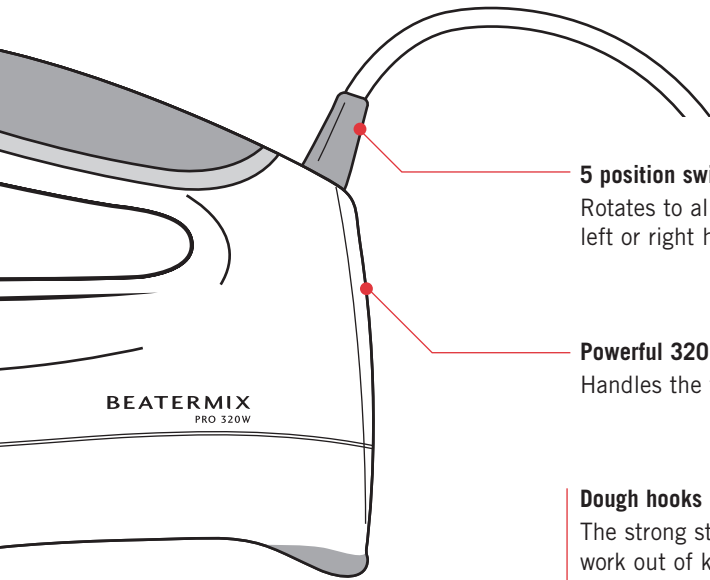
Eject button

The eject button effortlessly releases the beaters or dough hooks for easy cleaning.

Special 'V-groove' beaters

Specially designed steel beaters provide maximum aeration and optimum mixing results.





5 position swivel cord

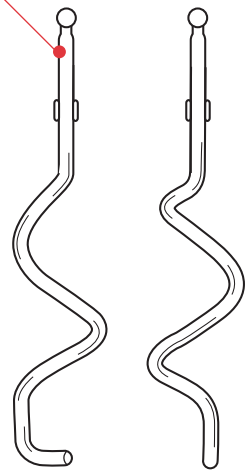
Rotates to allow for comfortable left or right hand use.

Powerful 320 watt motor

Handles the toughest mixing tasks.

Dough hooks

The strong steel dough hooks take the hard work out of kneading dough and other heavy mixtures.



Using your Beatermix Pro

Before using your Beatermix Pro

Before fitting the beaters or dough hooks, be sure the power cord is unplugged from the power outlet and the speed control switch is in the 'O' OFF position.

1. Select the desired attachments, depending on the mixing task to be performed: beaters for mixing and beating, or dough hooks for kneading.

Inserting the beaters

- 2a. Beaters can be inserted into either socket, as the beaters are identical.

Inserting the dough hooks

- 2b. To insert the dough hooks, place the dough hook with the small washer into the left socket. Place the other dough hook into the right socket.

Note: Ensure both beaters and dough hooks are fully inserted into the correct sockets or your mixing results may be affected.

Using your Beatermix Pro

1. With the speed control switch in the 'O' OFF position, plug the power cord into a 230-240V AC power outlet.
2. Place the beaters or dough hooks into the ingredients to be mixed and using the speed control switch select the desired mixing speed.

Select the Low range setting for kneading dough and thicker mixtures, folding, or when using the dough hooks. Select the High range setting for mixing, beating, and whipping.

Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the mixing guide on page 5.

Tip: Always start mixing at slow speeds and increase the speed gradually to prevent ingredients splashing out of the mixing bowl.

When adding dry ingredients use the lowest speed to prevent the 'snow storm' effect.

3. Once you have finished mixing, turn the speed switch to the 'O' OFF position and unplug the cord from the power outlet. Remove the beaters/dough hooks from the mixture and press the eject button firmly to release.
4. To remove the beaters/dough hooks, place fingers loosely around the spindles and press the eject button located at the front of the head of the Beatermix Pro.
Note: Never eject the beaters or dough hooks when the Beatermix Pro is in operation.

Mixing Guide

Mixing Task	Recommended Speed(s)
Kneading, Folding & Blending	'LO' 1 and 2
Light Mixing	'LO' 3 and 4
Creaming & Beating	'HI' 2 and 3 or 'LO' 5
Whipping & Aerating	'HI' 4, 5 and Boost

Mixing Tips

1. For even and thorough mixing, slowly guide the beaters around the sides and through the centre of the bowl in the same direction. Do not overmix.
2. Always stop the mixer by moving the speed control switch to the '0' OFF position before raising the beaters out of the mixing bowl.
3. When adding ingredients or scraping the bowl, stop the mixer and rest it on its base with the bowl below the beaters to catch any mixture draining from the beaters.
4. When folding dry ingredients into delicate mixtures such as sponge cake, use Speed 1 on the 'Low' setting. Do not overmix.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

Beating Egg Whites

6. Separate the yolk and white carefully ensuring there is no yolk in the egg white. If some egg yolk is in the egg white, use the egg shell to scoop the yolk out.
7. Best results are achieved when using a glass or stainless steel mixing bowl. If using a plastic mixing bowl, rub the inside of the bowl with $\frac{1}{2}$ a lemon. (This helps remove any grease). Then wash and dry thoroughly.
8. For best result always ensure that the beaters and mixing bowl are thoroughly clean and dry.
9. For maximum volume, beat egg whites at room temperature.
10. Beat egg whites using Speed 5 on the High range setting. Beating time can vary depending on the freshness of the eggs.

Mixing Tips continued

Whipping Cream

11. Thickened cream gives the best results.
12. For maximum volume use well chilled cream. For best results, chill the bowl and beaters before whipping.
13. Use a deeper bowl to prevent splatter. With the Beatermix Pro set to a High range setting, start by mixing on Speed 2, than increase to Speed 4 or 5 as the cream thickens.
14. If intending to use the cream for piping, add approximately 2 teaspoons icing sugar per 300ml of cream before mixing. This will help the cream hold it's shape.

Oven Temperature Guide

For your information, the following temperature settings are included as a guide. These settings may need to be adjusted to suit the individual range.

Description of Oven Temperatures	Thermostat Settings			
	Electric		Gas	
	°F	°C	°F	°C
Cool	200	110	200	100
Very Slow	250	120	250	120
Slow	300	150	300	150
Moderately Slow	350	170	325	160
Moderate	400	200	350	180
Moderately Hot	425	220	375	190
Hot	450	230	400	200
Very Hot	475	250	450	230

Note: If using fan forced ovens be sure to turn the temperature down by 20-30°C. Also check recipes at the back of this book.

Care and Cleaning

Before cleaning your Sunbeam Beatermix Pro, ensure that the power is turned off at the power outlet, then remove the plug.

Wipe over the outside area of the Beatermix Pro with a dampened cloth and polish with a soft dry cloth. Wipe any excess food particles from the power cord.

Do not immerse the motor housing in water or any other liquid. Do not use harsh detergents or abrasive cleaners to clean the motor housing as these will scratch and damage the surface.

Wash the beaters and dough hooks in warm soapy water with a cloth or sponge. Rinse and dry thoroughly. Do not use scouring pads or abrasive cleaners. The beaters and dough hooks can also be placed in a dishwasher.

Note: Never wind the power cord around the motor after use as the warmth of the motor may cause damage to the power cord.

Recipes

Fluffy Pikelets

Makes approx 12

1½ cups S.R. flour
pinch salt
1 teaspoon bicarbonate of soda
2 tablespoons sugar
1 egg
1¼ cups milk
4-5 drops vanilla extract
40g butter or margarine

1. Sift flour, salt and soda into a bowl. Add sugar, egg and milk. Beat on “LO” speed until mixed.
2. Increase to “HI” speeds and beat for 1-2 minutes until smooth.
3. Fold in melted butter. Place spoonfuls onto a hot Sunbeam Frypan and cook until bubbled, turn to brown.

Note: Suitable to freeze and reheat.

Serving suggestions:

Serve pikelets hot or cold.

Serve with whipped cream and jam for a sweet treat.

For a savoury treat, top with vegemite & butter or ham & cheese.

Add freshly chopped herbs to the batter and serve cooked pikelets with cream cheese, smoked salmon and caviar.

Sweet Crepes

1½ cups plain flour
pinch salt
2 eggs
1¼ cups milk
1 tablespoon oil

1. Combine all ingredients together in a bowl. Beat on “LO” speeds for 2 minutes until smooth.
2. Allow to stand for 1 hour.
3. Grease heated Skillet or Frypan. Pour about ⅓ cup of batter into the pan to make each crepe.
4. Cook quickly until lightly brown. Toss and brown other side. Sprinkle with lemon juice and sugar. Roll and serve hot.

Serving suggestion:

After crepe is cooked spread with nutella and roll up. Serve warm or serve cold (this one is great with the kiddies and big kids alike!).

Recipes continued

Chocolate Chip Cookies Makes approx 100

125g butter or margarine
¾ cup white sugar
2/3 cup brown sugar
2 eggs
1 teaspoon vanilla essence
2¼ cups plain flour
1 teaspoon salt
1 teaspoon bicarbonate of soda
2 cups chocolate chips
1 cup chopped nuts

1. Preheat oven to 170°C and grease oven slides.
2. Using a bowl, break up the shortening on “LO” speed.
3. Increase speed and add sugars.
4. Add eggs, vanilla and cream until light and fluffy on “HI” speeds.
5. Fold in sifted dry ingredients and mix until well combined.
6. Using a spoon fold in the chocolate bits and nuts.
7. Place teaspoonfuls of mixture on trays and bake for 12-15 minutes or until golden.
8. Allow to cool on wire racks. When cooled, the cookies can be sandwiched together with nutella and sprinkled with icing sugar.

Quick Cup Cakes Makes 12

60g butter or margarine
1¼ cups S.R. flour
½ cup sugar
2 eggs
¼ cup milk
1 teaspoon vanilla essence

1. Preheat oven to 220°C and place patty cases into patty tins and set aside.
2. Using a bowl, place all ingredients into the bowl and beat until combined. Start mixing on “LO” speeds, slowly increasing to “HI” speed.
3. Place rounded dessert spoonfuls of batter into the patty cases and bake for 12-15 minutes.
4. Allow to cool and decorate as desired.

Variations to this recipe:

Top the cake batter in the patty cases with frozen berries before baking.

Serving suggestion:

When patty cakes are cooked drizzle with icing sugar and top with a small eatable decoration like marshmallows, or make Butterfly cakes.

Butterfly cakes

Cut the tops off the patty cakes and cut in-half. Top with a small spoonful of cream or thick custard. Place cake halves back into the centre of the cup cakes facing up to create wings. Dust with icing sugar.

Recipes continued

Meringues

2 egg whites
90g caster sugar
90g icing sugar

1. Preheat oven to 120°C. Grease two oven slides with baking paper.
2. Using a bowl, beat egg whites until stiff but not dry, on “HI” speed.
3. Add castor sugar gradually, beating well.
4. Reduce to “LO” speed and fold in icing sugar. Mix until stiff and shiny.
5. Using a star shaped nozzle, pipe small meringues onto the prepared slide. If you do not have a piping bag use two teaspoons. Decorate if desired. Bake for 10 minutes, reduce heat to 100°C and continue cooking for 20-25 minutes.
6. When cold, join in pairs with icing (optional).

Rocky Road

For rocky road combine some mixed nuts, and dried fruit and marshmallows. Mix with melted chocolate and spread into a greased and lined baking sheet. Set in the fridge if it's a hot day. Cut into slices and serve.

Marshmallows

Makes 12

30g gelatine (3 x 10g sachets)
2 cups castor sugar
vanilla or strawberry essence
food colouring (optional)
Cornflour for coating

1. Dissolve the gelatine in 125ml boiling water whisking together with a fork. Keep in bowl of hot water until ready to use so it does not gel.
2. Using a bowl and a metal spoon combine the sugar, 250ml boiling water and vanilla. Stir and add the dissolved gelatine.
3. Mix on “LO” speed for 2 minutes slowly increasing to “HI” speed. Leave on “HI” speed for 10 minutes or until the mixture becomes thick and creamy. Add a few drops of your favourite food colouring (optional). Beat for a further 5-7 minutes, until mixture is very stiff and fluffy.
4. Lightly grease 2 x 22cm square tins or similar with vegetable oil.
5. Scrape down sides of bowl occasionally during beating.
6. Spoon mixture onto oven slides, spread evenly. Leave to set at room temperature, approximately 30 minutes.
7. When firm to touch, cut into cubes or fun shapes that the kids will enjoy. Toss in cornflour.

Note: Marshmallow mixture can also be piped onto oiled trays, if you have a piping bag and nozzle.

Serving suggestion:

Marshmallow's are great served in hot chocolates or coffee. They are a fun afternoon treat for the kids and can be used to make rocky road.

Recipes continued

Foundation Butter Cake

125g butter or margarine
4 drops vanilla extract
 $\frac{3}{4}$ cup castor sugar
2 eggs
2 cups S.R. flour
1 cup milk

1. Preheat oven to 180°C and grease a 20cm round cake tin or similar.
2. Using a bowl, break up shortening on 'LO' speed 1, add vanilla and sugar, and cream on speed 3 until light and creamy. Approximately 2 minutes.
3. Add eggs one at a time beating well between each addition.
4. Reduce to speed 1 and mix in sifted flour and liquid alternately. Be careful not to use high speeds as flour will go everywhere! Mix for 3-4 minutes until cake batter is rich, smooth, thick and creamy.
5. Scrape batter into prepared tin. Bake for 30-35 minutes until golden brown.

Variations to this recipe:

Lemon or Orange Cake

Add the rind of one lemon or orange into the cake batter, and or with the addition of butter and sugar and fold 2 tablespoons of poppy seeds into the cake batter makes an interesting and tasty cake.

Coffee Crumble

Mix in 2 tablespoons of instant coffee powder into the cake batter. On top of the cake batter sprinkle with a mixture of 1 tablespoon butter, 2 tablespoons plain flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon of cinnamon and 2 tablespoons of instant coffee.

Chocolate Cake

60g unsweetened chocolate - melted and combine with milk from the recipe above and mix well into the cake batter before baking.

Marble Cake

Divide batter into 3, leave one plain, add pink food colour to second portion and 2 tablespoons of cocoa, $\frac{1}{8}$ teaspoon bicarbonate of soda and 1 tablespoon milk to the remaining cake batter. Drop spoonfuls of alternate colours into a 20cm ring tin, or place each coloured cake mixture into 3 separate tins and bake. Then cut into 2cm thick fingers and sandwich together with the fluffy frosting (recipe in icing section, page 19). As sandwiching fingers together create a 3x3 finger cake, decorate with extra frosting.

Berry Cake

Add 2 cups of fresh, frozen or canned mixed berries to the top of the cake batter in tins before baking. Make sure that berries are well drained if canned.

Recipes continued

Vanilla Bean Sponge

Prep time: 30 minutes

Cooking time: 15 minutes

Makes 1x20cm sponge

3 eggs, room temperature & separated

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

1 vanilla bean, split and seeds removed

1 cup self raising flour, sifted

1. Grease and flour a 20cm cake tin.
Preheat oven to 180°C.
2. In a mixing bowl, place the egg whites.
Beat until soft peaks form, using high 'HI' speeds.
3. Add caster sugar and beat until mixture is thick and glossy. Beat in the egg yolks and vanilla, continue mixing until the mixture is well combined.
4. Stop the mixer and remove beaters. Using a large metal spoon or a plastic spatula fold in the flour and 3 tablespoons of water. Make sure the mixture is well combined and take care not to over beat as you will lose the air bubbles and the mixture will be flat and tough.

5. Spoon the mixture evenly into the greased tin and bake for 20-25 minutes or until a skewer is inserted in the centre and it comes out clean.
6. Once cooked run a knife around the sides of the cake to loosen the sponge from the pan and gently tap the bottom of the pan, turn out onto a cooling rack. Allow to cool before using.

Note: If you do not have vanilla beans use a vanilla extract or essence remembering that the extract is concentrate so only use a drop.

Serving suggestion:

When cake is cool, cut and spread the base with your favourite jam and top with firmly whipped cream. Place one sandwich on top of the other to make 1 cake. Sift with icing sugar for a plain effort or use more whipped cream and top with fresh berries.

Recipes continued

Pavlova

4 egg whites

1 cup castor sugar

2 teaspoons vinegar

3 teaspoons cornflour

½ teaspoon vanilla extract

1. Preheat oven to 120°C. Grease and flour 20cm round tray.
2. Using a clean, dry bowl whip the egg whites until stiff on “HI” speeds.
3. Gradually add the sugar, a teaspoon at a time to start. Beat well between each addition. As mixture thickens add the sugar more quickly. This should take approximately 5-8 minutes mixing time.

4. Reduce speed to 1 and fold through vinegar, cornflour and vanilla. Continue mixing until mixture is stiff and glossy, approximately 2-3 minutes.
5. Spread half pavlova onto a prepared tray. Pipe the remaining mixture to form a border.
6. Bake for 1¼ - 1½ hours. If able, turn oven off and allow to cool in oven overnight or for a few hours.

Serving suggestion:

Decorate as desired. Fresh cream and lots of fresh berries is my favourite. Sprinkled with icing sugar to finish off.

Icing, Filling, Frostings and Creams

Fluffy Butter Frosting

$\frac{1}{3}$ cup butter or margarine
4 cups pure icing sugar
pinch salt
3-4 tablespoons milk
 $1\frac{1}{2}$ teaspoon vanilla

1. Place all ingredients into a bowl and on 'LO' speed, mix until all ingredients are well combined, creamy, light and fluffy in texture.

Glaze Icing

3 tablespoons sugar
 $\frac{1}{4}$ cup water
1 teaspoon gelatine

1. Place all ingredients into a small saucepan. Stir over medium heat until sugar has dissolved, approximately 2 minutes.
2. Brush warm on top of baked sweet goods.

Royal Icing for Fruit Cakes

1 egg white
 $1\frac{1}{4}$ - $1\frac{1}{2}$ cups sifted pure icing sugar
1 teaspoon liquid glucose
2 teaspoons lemon juice
Extra icing sugar for kneading, approximately 1x500g box

1. Using a small bowl, beat the egg white on 'HI' speeds.
2. Add icing sugar gradually on 'LO' speeds.
3. Mix glucose evenly through on 'LO' speeds.
4. Beat on medium speeds until smooth. Add lemon juice.
5. Turn out icing onto a well dusted surface of icing sugar, knead with icing sugar until icing is firm, smooth, stiff and very white.

Note: If icing is not being used immediately, cover with a damp cloth or plastic wrap.

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Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet. Backed by Sunbeam's 12 Month Replacement Guarantee and National Service Network.

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Consumer Hotline

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