

*Sunbeam*

# Beatermix<sup>®</sup>

## Hand Mixer

Instruction Booklet  
JM3250

Please read these instructions carefully  
and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

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

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM BEATERMIX HAND MIXER.

- Never eject beaters when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters.

- When mixing extremely heavy loads the appliance should not be operated for more than 2 minutes 30 seconds. This does not apply to any of the recipes detailed in this booklet.

**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](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

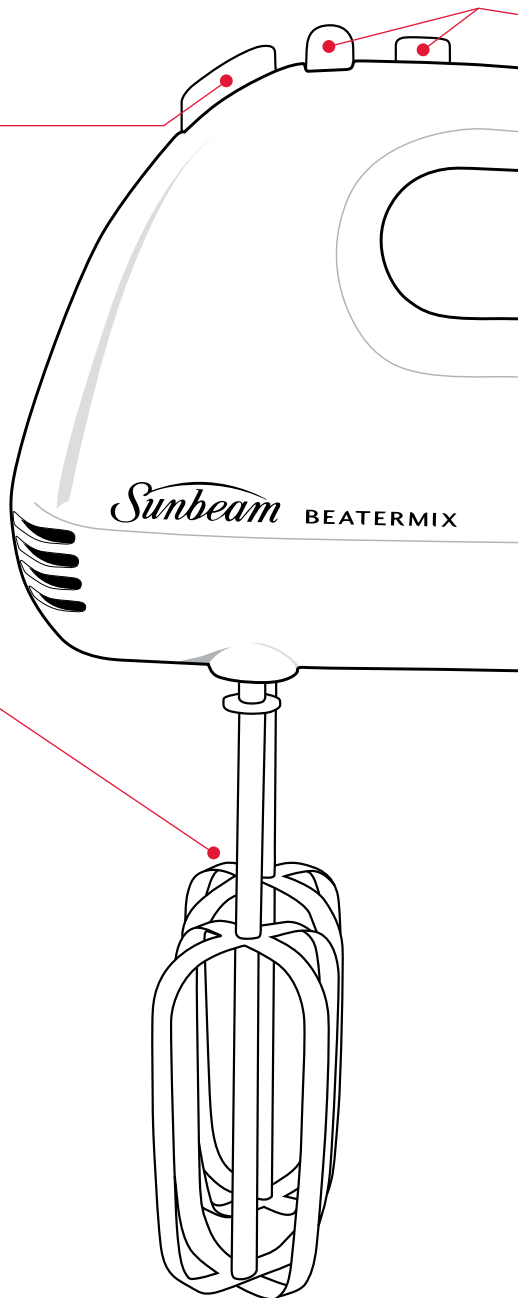
# Features of your Beatermix Hand Mixer

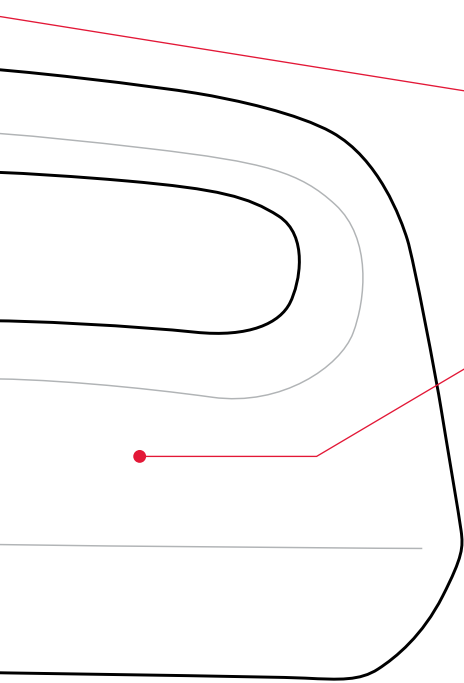
## **Eject button**

The eject button effortlessly releases the beaters for easy cleaning.

## **'V-groove' beaters**

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





**5 speed settings plus Boost**

5-speed control provides a range of speeds for various mixing tasks. The Boost setting provides an extra burst of power for those extra tough mixing tasks.

**200w motor**

Provides adequate power for quick and easy mixing.

# Using your Beatermix Hand Mixer

Before fitting the beaters ensure that the cord is unplugged from the power outlet and the speed switch is in the '0' (off) position.

1. Insert the beaters one at a time into the sockets, and push firmly until they click into position.
2. Insert the plug into the power outlet and turn the power on and place the beaters into the ingredients to be mixed.
3. Select the desired speed setting from 1 to 5, depending on your mixing task. See Table 1 for a mixing guide.

**Important:** When mixing heavy mixtures do not operate for more than 2 ½ minutes at a time.

4. Once you have finished mixing, turn the speed switch to the '0' (off) position. Remove the beaters from the mixture and press the eject button firmly to release.

**Note:** Never eject the beaters when the Beatermix Hand Mixer is in operation.

# Mixing Guide

<b>Mixing task</b>	<b>Recommended speed(s)</b>
Folding/Light Blending	Speed 1
Light Mixing	Speed 2
Mixing	Speed 3
Creaming/Beating	Speed 4
Whipping/Aerating	Speed 5

# Mixing Tips

- 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.
- Always stop the mixer by moving the speed control to the '0' (off) position before raising the beaters out of the mixing bowl.
- 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.
- When folding dry ingredients into delicate mixtures such as sponge cake, use Speed 1. Do not overmix.
- Always start mixing at slow speeds and increase the speed gradually to the recommended speed stated in the recipe to prevent ingredients splashing out of the bowl. When adding dry ingredients, particularly flour, lower the speed to avoid the 'snow storm effect'.

## Beating Egg Whites

- 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.
- 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.
- For best result always ensure that the beaters and mixing bowl are thoroughly clean and dry.
- For maximum volume, beat egg whites at room temperature.
- Beat egg whites using Speed 5. Beating time can vary depending on the freshness of the eggs.

## Whipping Cream

- Thickened cream gives the best results.
- For maximum volume use well chilled cream. For best results, chill the bowl and beaters before whipping.
- Use a deeper bowl to prevent spatter. With the Beatermix Hand Mixer start by mixing on Speed 2, then increase to Speed 4 or 5 as the cream thickens.
- 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 its 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.

<b>Thermostat Settings</b>			
<b>Description of Oven Temperatures</b>	<b>Degrees Celcius (°C)</b>	<b>Degrees Farenheit (°F)</b>	<b>Gas Mark</b>
Very Slow	120	250	½
Slow	140-150	300	1-2
Moderately Slow	160	325	3
Moderate	180	350	4
Moderately Hot	200	400	6
Hot	220	425	8
Very Hot	240	475	9

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

# Care and Cleaning

Before cleaning your Sunbeam Beatermix Hand Mixer, ensure that the power is turned off at the power outlet, then remove the plug. Wipe over the outside area of the Beatermix Hand Mixer 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 in warm soapy water with a cloth or sponge. Rinse and dry thoroughly. Do not use scouring pads or abrasive cleaners. The beaters 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

## **Butter Cake**

Serves: 8-10

Cooking: 1 hour

175g butter, softened

1 teaspoon vanilla extract

1 cup caster sugar

3 eggs

2 ¼ cups self-raising flour

¾ cup milk

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 20cm round cake pan with baking paper.
2. Place all ingredients into a large bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat for about 1 minute or until smooth.
3. Spoon mixture into pan. Bake for about 1 hour or until a skewer inserted into the centre comes out clean. Stand cake for 5 minutes then turn onto a wire rack to cool.

Serving suggestion: Ice and decorate your cake with Fluffy Butter Frosting recipe on Page 9.

## **Fluffy Butter Frosting**

100g butter, softened

4 cups pure icing sugar

⅓ cup milk

1 teaspoon vanilla extract

1. Place all ingredients in a bowl. Using the beaters, beat on speed 1-2 until smooth.

Tip: Add a few drops of food colour while beating to achieve the desired colour.

## **Variations:**

### **Cupcakes**

Line a 12-hole muffin pan with patty cases. Spoon ¼ cup mixture into each case. Bake for about 12-15 minutes or until skewer inserted into the centre comes out clean.

### **Lemon or Orange Cake**

Replace the vanilla extract with the finely grated rind of 1 lemon or orange.

### **Marble Cake**

Divide batter into 2 portions, leave one plain, and add pink food colour to the second portion. Drop spoonfuls of alternate colours into prepared pan. Use a skewer or knife to swirl slightly and create a marbled effect.

### **Berry Cake**

Fold 1 cup of fresh or frozen mixed berries through the cake batter.

## Recipes continued

### **Date and Walnut Loaf**

Serves: 8 - 10

Cooking: 35-40 minutes

1 cup dates, chopped

½ cup boiling water

½ teaspoon bicarbonate of soda

125g butter, softened

½ cup brown sugar

¼ cup honey

2 eggs

1 ½ cups self-raising flour

1 cup walnuts, chopped

1. Preheat oven to moderately slow (170°C/150°C fan-forced). Grease and line a 14cm x 21cm loaf pan with baking paper.
2. Combine dates, water and bicarbonate of soda in a bowl. Stand for 10 minutes for dates to soften.
3. Place butter, sugar and honey in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed 4-5 and beat until light and pale.
4. Add eggs one at a time, beating well after each addition. Stir in flour, walnuts and date mixture.
5. Spoon mixture into pan. Bake for about 45-50 minutes or until a skewer inserted into the centre comes out clean. Stand cake for 5 minutes then turn onto a wire rack to cool. Serve.

### **Banana Bread**

Serves: 8 - 10

Cooking: 1 hour

100g butter, softened

¾ cup brown sugar

2 eggs

1 ½ cups wholemeal self-raising flour

1 teaspoon ground cinnamon

1 ½ cups mashed banana

½ cup buttermilk

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 14cm x 21cm loaf pan with baking paper.
2. Place butter and sugar in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase to speed 4-5 and beat until light and pale.
3. Add eggs one at a time, beating well after each addition. Stir in flour, cinnamon, banana and buttermilk.
4. Spoon mixture into pan. Bake for about 1 hour or until a skewer inserted into the centre comes out clean. Stand cake for 5 minutes then turn onto a wire rack to cool. Serve.

## Recipes continued

### **Chocolate Almond Cake**

Serves: 10-12

Cooking: 55 minutes

250g good-quality dark chocolate, chopped

250g butter, chopped

½ cup strong espresso coffee

1 teaspoon vanilla extract

1 cup caster sugar

3 eggs

1 cup self-raising flour

¼ cup cocoa powder

½ cup almond meal

### **Chocolate ganache**

150g good quality dark chocolate, chopped

⅓ cup cream

1. Preheat oven to moderately slow (160°C/140°C fan-forced). Grease and line the base of a 22cm round spring-form cake pan.
2. Place chocolate, butter, coffee and vanilla in a saucepan. Stir over low heat until smooth. Remove from heat and set aside for 5 minutes to cool.
3. Place sugar and eggs in a large bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4 and beat until mixture is pale and creamy. Add chocolate mixture and beat until well combined.
4. Add sifted flour and cocoa with almond meal to mixture and beat until combined.
5. Pour mixture into pan. Bake for about 55 minutes or until a skewer inserted in the centre comes out moist. Stand cake for 5 minutes then turn onto a wire rack to cool.

### **Chocolate Ganache**

Combine chocolate and cream in a small saucepan. Stir over low heat until smooth. Remove from heat. Set aside to cool.

### **Apple Tart Cake**

Serves: 8 - 10

Cooking: 1 hour

125g butter, softened

1 cup caster sugar

1 teaspoon vanilla essence

2 eggs

1 ½ cups self-raising flour

2 granny smith apples, peeled, cored and thinly sliced

2 teaspoons cinnamon sugar

Dollop cream, to serve

1. Preheat oven to moderately slow (160°C/140°C fan-forced). Grease and line the base of a 22cm round spring-form cake pan with baking paper.
2. Place butter, sugar and vanilla in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4 and beat until light and creamy.
3. Add eggs one at a time, beating well, after each addition. Sift flour and fold through mixture.
4. Spoon mixture into pan. Arrange apples slices overlapping around the cake and sprinkle with cinnamon sugar.
5. Bake for about 1 hour or until a skewer inserted into the centre comes out clean. Stand for 5 minutes then transfer onto a wire rack to cool. Serve with cream

## Recipes continued

### **Pancakes with Ricotta, Strawberries and Maple Syrup**

Makes: 8, Cooking: 32-48 minutes

2 eggs, separated  
½ cup caster sugar  
1 teaspoon vanilla extract  
2 cups self-raising flour  
Pinch salt  
½ teaspoon bicarbonate of soda  
1 ½ cups buttermilk  
50g butter, melted  
200g low-fat ricotta cheese  
2 teaspoons cinnamon sugar  
250g punnet strawberries, hulled, sliced  
Maple syrup, to serve

1. Place egg yolks, sugar and vanilla in a medium bowl. Using the beaters, beat on speed 3-4 until light and pale.
2. Add flour, salt, bicarbonate of soda, buttermilk and butter. Beat on speed 4 until smooth.
3. Place egg whites in a clean bowl. Beat on speed 5 until firm peaks form. Fold eggwhites into batter.
4. Heat a frypan over medium heat. Spray with cooking oil spray. Add 1/3 cup mixture and cook for about 2-3 minutes each side of until golden and puffed.
5. Combine ricotta and cinnamon in a small bowl. Beat on Speed 3 until smooth. Serve pancakes with ricotta mixture, strawberries and maple syrup.

### **Chocolate Chip Cookies**

Makes: about 30

Cooking: 10-15 minutes per batch

125g butter, softened  
½ cup firmly packed brown sugar  
½ cup caster sugar  
1 teaspoon vanilla extract  
1 egg  
1 ¾ cup self raising flour  
1 cup choc chips

1. Preheat oven to moderate (180°C/160 fan-forced). Grease and line baking trays with baking paper.
2. Place butter, sugars and vanilla in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat until light and pale.
3. Add egg and beat until combined. Reduce speed to 1-2. Add flour and chocolate chips. Beat until combined.
4. Roll tablespoons of mixture into balls and place onto prepared trays. Press lightly with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
5. Bake cookies in batches for about 10 -15 minutes or until golden. Transfer to a wire rack to cool.

## Recipes continued

### **Peanut butter cookies**

Makes: about 32

Cooking: 12-15 minutes per batch

125g butter, softened

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

$\frac{1}{2}$  cup smooth peanut butter

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

1 egg

2 cups plain flour

1 teaspoon baking powder

1 cup unsalted peanuts, roughly chopped

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line baking trays with baking paper.
2. Place butter and sugar in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat until light and pale. Add peanut butter and condensed milk. Beat until smooth.
3. Add egg and beat until combined. Reduce speed to 1-2. Add flour and peanuts and beat until mixture comes together.
4. Roll tablespoons of mixture into balls, then press to flatten. Place onto prepared trays. Ensure that the cookies are well spaced to allow for spreading.
5. Bake cookies in batches for about 12-15 minutes or until golden. Transfer to a wire rack to cool.

### **Cornflake Cookies**

Makes: about 26

Cooking: 15-18 minutes per batch

125g butter, softened

$\frac{1}{2}$  cup caster sugar

1 teaspoon vanilla essence

1 egg

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

$\frac{1}{2}$  cup desiccated coconut

1  $\frac{1}{4}$  cups self-raising flour

3 cups cornflakes, crushed

1. Preheat oven to moderate (180°C/160°C fan forced). Grease and line baking trays with baking paper.
2. Place butter, sugar and vanilla in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4 and beat until light and creamy.
3. Add egg and beat until combined. Add sultanas, coconut and flour. Beat on Speed 1 until combined and mixture comes together.
4. Roll tablespoons of mixture into balls. Place cornflakes in a large bowl. Add balls and press to coat and flatten.
5. Place onto prepared baking trays. Bake cookies in batches for about 15-18 minutes or until golden. Transfer to a wire rack to cool.

## Recipes continued

### **Almond Shortbread**

Makes: about 30

Cooking: 15-20 minutes per batch

125g butter, softened

¼ cup caster sugar

1 teaspoon vanilla extract

1 cup plain flour

¼ cup rice flour

¼ cup almond meal

2 teaspoons raw sugar

1. Preheat oven to moderately slow (160°C/140°C fan forced). Grease and line baking trays with baking paper.
2. Place butter, sugar and vanilla in a small bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat until light and creamy.
3. Transfer to a large bowl; stir in flours and almond meal in two batches. Press ingredients together and knead on a lightly floured surface until just smooth.
4. Roll dough between baking paper to 5mm thick. Using a 4.5cm round cutter, cut rounds from dough. Place onto prepared trays. Sprinkle with raw sugar.
5. Bake for about 15-20 minutes or until lightly golden. Transfer to a wire rack to cool.

### **Choc Caramel Slice**

Makes: 16 slices

Cooking: 35 minutes

125g butter, softened

½ cup caster sugar

⅓ cup desiccated coconut

1 cup plain flour

#### **Filling**

40g butter, melted

395g can sweetened condensed milk

2 tablespoons golden syrup

#### **Topping**

200g milk chocolate, chopped

¼ cup cream

1. Preheat oven to moderate (180°C/160°C fan forced). Grease and line a 18cm x 28cm lamington pan with baking paper.
2. Place butter and sugar in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat until light and pale. Add coconut and flour and beat until mixture comes together.
3. Press mixture into prepared pan. Bake for about 15 minutes or until just light golden. Remove from oven and allow to cool slightly.
4. Combine butter, condensed milk and golden syrup in bowl. Stir until smooth. Pour mixture over biscuit base. Bake for 15-20 minutes or until firm.
5. Combine chocolate and cream in a small saucepan. Stir over low heat until smooth. Spread chocolate over caramel. Place in the fridge to set. Cut into squares and serve.



## Recipes continued

### **Brownie Cheesecake Slice**

Serves: about 16

Cooking: 1 hour

150g butter, cubed

200g dark chocolate, roughly chopped

2 eggs, lightly beaten

½ cup caster sugar

1 cup plain flour

### **Topping**

250g cream cheese, softened

⅓ cup caster sugar

2 eggs

½ cup nutella spread

1. Preheat oven to moderately slow (160°C/140°C fan forced). Grease and line a 20cm square cake pan with baking paper.
2. Combine butter and chocolate in a small saucepan. Stir over low heat until mixture melts and is smooth. Remove from heat and transfer mixture to a bowl. Leave to cool for 5 minutes.
3. Add eggs and stir to combine. Add sugar and flour and stir until mixture is smooth. Spoon mixture into prepared pan.
4. Place cream cheese and sugar in a bowl. Using the beaters, beat on speed 1-2 until combined. Increase speed to 4-5 and beat until smooth. Add eggs and beat until combined. Add nutella and gently stir through to make a swirl pattern.
5. Spoon over chocolate mixture. Bake for about 1 hour or until firm to touch. Leave to cool. Refrigerate until cold. Cut into squares. Serve.

### **Chocolate mousse**

Serves: 8

300ml thickened cream

3 eggs, separated

2 tablespoons caster sugar

200g dark chocolate, chopped

30g unsalted butter, chopped

Whipped cream and extra chocolate to garnish

1. Place cream in a bowl. Using the beaters, beat on speed 4-5 until soft peaks form.
2. Place egg whites in a clean bowl. Using clean, dry beaters, beat on speed 5 until soft peaks form. Add sugar and beat until sugar dissolves.
3. Place chocolate in a heatproof bowl. Place bowl over a saucepan of simmering water. Stir with a metal spoon until melted. Remove from heat, add butter and stir until melted. Add egg yolks and stir until smooth.
4. Fold cream and egg whites into chocolate mixture in two batches.
5. Spoon mixture into 8 serving glasses. Cover and refrigerate overnight.
6. Serve with extra whipped cream and garnish with shaved chocolate.

# 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](http://www.sunbeam.com.au)

**1300 881 861**

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

## **New Zealand**

[www.sunbeam.co.nz](http://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](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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