

Sunbeam

HIGH PERFORMANCE BLENDER

User Guide

PB9000



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Important Instructions - Retain For Future Use

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解下列的安全預防措施。

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 HIGH PERFORMANCE BLENDER

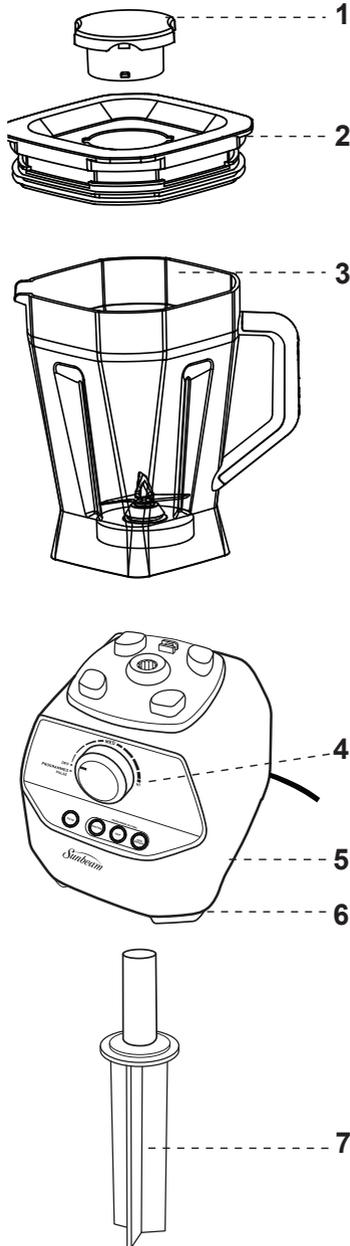
- Ensure fingers are kept well away from the blades when in use.
- Do not blend warm/hot ingredients. Always cool ingredients to room temperature before processing.
- Always operate on a flat surface.
- Take care when removing the jug from the base or emptying the jug as blades are extremely sharp.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

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. Misuse will cause potential injury.
- 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, appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA 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 the Sunbeam Website or contact Sunbeam Consumer Care - details are on the back page. Ensure the above safety precautions are understood.

Features of your Sunbeam High Performance Blender



Features of your Sunbeam High Performance Blender (continued)

Congratulations on your purchase of an Sunbeam High Performance Blender! Please visit us at www.sunbeam.com.au OR www.sunbeam.co.nz.

1. Filler Cap

60 ml filler cap doubles as a measuring cup. Align notch with the hole to insert in lid; turn clockwise to secure in place. Remove from lid to add ingredients while blending.

2. Lid (Flap goes on opposite side of pour spout)

Seals the jug.

3. Jug & Blade Assembly

Your Sunbeam High Performance Blender comes with one BPA-Free durable Tritan Plastic 1.9L jug with stainless-steel blades that are permanently attached for expert blending, DO NOT attempt to remove blade assemble.

4. Control Panel

Includes a 8 speed dial, 3 pre-programmed settings (SOUP, SMOOTHIE, DIPS/SPREADS) and PULSE.

5. Fuse

Incorporated to protect the motor from overheating. If the motor shuts off while in use: Turn control knob to OFF and unplug from the wall.

Remove jug from base and free blade of any obstructions. Press external resettable fuse button on the bottom of the base. Wait 30-45 minutes for the unit to cool.

6. Cord Storage

Space on the bottom of the base to store the cord while not in use.

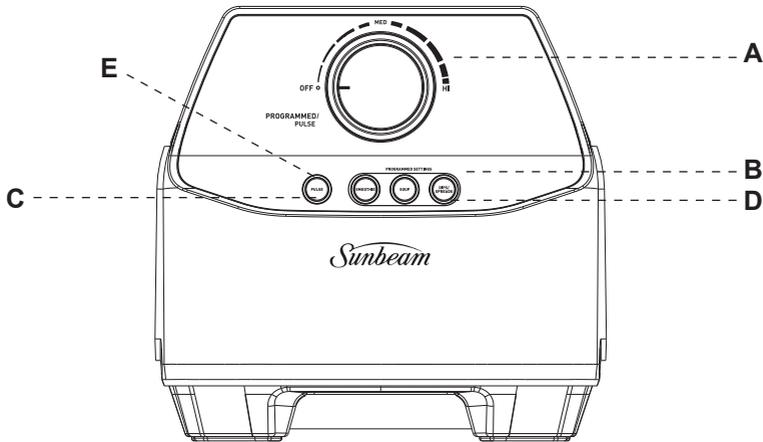
7. Tamper

After blending has started, remove the filler cap and place the tamper through the opening in the lid to assist with pushing the food down to the blade.

Note: The tamper is not long enough to reach the blade.

Before you use the product for the first time, separate the Tamper, Lid, Filler Cap, and Jug. Wash in warm, soapy water. Rinse and dry well.

The Control Panel



A. Speed Dial

Turn the dial clockwise to choose from manual speed settings from LOW to HIGH. Once you select a speed, the blender will run until you turn it back to OFF.

B. Programmed Settings

In order to activate the programmed buttons, first turn the speed dial counter-clockwise to the PROGRAMMED/PULSE setting. Then select the programmed button you would like to use. They have been developed for optimal use when blending those types foods.

- SMOOTHIE
- SOUP
- DIP/ SPREADS

Note: If you would like to stop the blender in the middle of a programmed cycle, simply press any button.

C. Pulse

Turn the speed dial counter-clockwise to the PROGRAMMED/PULSE setting. Then press the PULSE button for the desired time.

D. LED Lights

The lights around the selected programmed buttons will pulse when the unit is operating in that mode.

E. Flashing Light

When speed dial is turned to the PROGRAMMED/PULSE setting, the PULSE button light will flash red to indicate the unit is ready to operate.

CAUTION: Flashing light indicates ready to operate. Do not touch the blade.

Before Using Your High Performance Blender

CAUTION: Never put the jug or any other parts in a microwave. Never store foods or drinks in the jug.

Tamper

- The tamper allows you to accelerate the process of very thick and/or frozen mixtures that cannot be processed in a regular blender. If food is not circulating the machine may be overloaded or may have a trapped air bubble. Using the tamper helps to maintain circulation by preventing air pockets from forming. While the machine is running, remove the filler cap and through the hole in the lid insert the tamper and use it to press ingredients into the blades as you make frozen ice creams, nut butters, etc.
- The container should not be more than 2/3 full when the tamper is used during blending.
- Do not use tamper for more than 20 consecutive seconds (to avoid stressing the motor).
- You may need to move the tamper not only up and down, but also side to side.

Interlock

- The unit is supplied with an interlock on the base. This will prevent the motor or the control panel from starting if the blender jug is not properly placed on the base. If the jug is removed from the base during operation the unit will stop.
- To restart the blender turn the speed dial to OFF, place the jug on the blender base and select the preferred speed to begin again. The motor will not restart unless the unit is turned OFF first.

If the Unit Stops Working:

- Fuse/Overload Protection – The motor is designed to protect itself from overheating. When necessary, the motor will turn itself off.
 1. Turn control knob to "Off" and unplug from the electrical outlet
 2. Remove jug from base and free blade of any obstructions
 3. Press external resettable fuse button on the bottom of the base
 4. Wait 30-45 minutes for the unit to cool.
- If the warning light flashes and the motor will not run with the jug in place, the unit has not cooled sufficiently. Turn the control knob to OFF and wait another 10-20 minutes before trying again.

Care And Cleaning

Base

First turn the control to OFF and unplug the power cord. Then wash outside surface with a damp soft cloth or sponge using mild soap and warm water. Never immerse the motor base in water or other liquid.

Jug

Fill the container half full with warm water and add 2 drops of liquid soap.

Close the jug with the lid and filler cap. Turn Speed Dial to a "Low" speed and then increase to "High". Run for 30-60 seconds. Turn the machine OFF, rinse the jug out with running water then dry.

Lid & Filler Cap

Separate the 2 pieces and wash in warm soapy water. Rinse clean under running water, then dry.

Note: Do not put lid, filler cap or jug in the dishwasher.

Storing

After cleaning, store with lid not closed completely to allow air to circulate and prevent container odours.

Handy Blending Tips

Blending Tips

- Do not operate for more than 10 minutes at a time.
- Jug should be at least 25% full at all times for optimal performance.
- Filler cap should always be assembled to the lid and locked when blending on the SOUP program.
- Use High speeds as much as possible for whole food juices, soups, shakes, frozen mixtures, making purées and nut butters. Processing times will generally be less than one minute (most take less than 30 seconds). High speed provides the best quality of refinement, breaking down ice, frozen fruit, whole fruits or vegetables to a smooth lump-free consistency.
- Never blend without the lid firmly in place on the jug.

- If on High speed the food is not circulating, try using the tamper. If this is also not working, try using a slower speed. Once the food begins to circulate again, you can switch back to a High speed.
- Due to the power of the machine, it is normal for it to be fairly loud during operation. Through the blending cycle, the noises may change, but there is no need to be concerned.

Ice Crushing: For optimal ice crushing, fill the jug with preferred amount of ice. Then fill with water just above where the ice stops. Use the speed dial to blend on High for a few seconds. Then drain out the excess water and you are left with a jug filled with great consistent ice!

Blender Nut Butter Recipes

Peanut Butter

Makes about 2 cups

3 cups roasted peanuts
1 teaspoon salt
2 tablespoons of vegetable oil

1. Place all ingredients into the blender jug. Secure the lid.
2. Place on HIGH and process until smooth. You may need to scrape down the sides of jug.

Chocolate Hazelnut Butter

Makes about 2½ cups

2 cups hazelnuts, soaked for at least 4 hours, drained
½ cup caster sugar
½ cup coconut cream
¼ cup raw cacao or cocoa powder
2 tablespoons coconut oil
1 teaspoon vanilla extract or paste from one vanilla bean
¼ teaspoon fine sea salt

1. Add hazelnuts to the blender jug. Secure the lid.
2. Blend on HIGH speed until the hazelnuts are finely ground.
3. Add remaining ingredients. Secure the lid.
4. Blend on HIGH speed until all ingredients are incorporated and resemble a fine paste. This may take 3-4 minutes.
5. Store in an airtight container in the refrigerator for 2-3 days.

Tip: You may need to use the tamper, periodically throughout, to help bring the ingredients together.

Hommus

Makes about 3 cups

600g can chickpeas, drained, rinsed
3 garlic cloves, crushed
100ml olive oil
2 tablespoons tahini paste*
1 teaspoon ground cumin
Juice of 1 lemon

* Tahini paste can be found in most large supermarkets

1. Process chickpeas, olive oil, and tahini on HIGH, to make an evenly emulsified, smooth spread.

Nut-Free Sunflower Seed Butter

Makes about 3 cups

3 cups sunflower seeds, soaked for at least 4 hours, drained
2 tablespoons coconut oil, melted
1 teaspoon sea salt

1. Add sunflower seeds to the blender jug. Secure the lid.
2. Blend on HIGH speed until the sunflower seeds are finely ground.
3. Add coconut oil. Secure the lid.
4. Blend on HIGH speed until all ingredients are incorporated and resemble a fine paste. This may take 3-4 minutes.
5. Store in an airtight container in the refrigerator for 2-3 days.

Blender Drink Recipes

Peachy Green

Makes 2 servings

- 1 banana
- 1 peach, stone removed
- ½ avocado
- 1 cup Greek yoghurt
- 1 cup ice
- 1 cup baby spinach
- ½ cup coconut water
- 1 tablespoon honey
- ½ teaspoon vanilla extract

1. Place all ingredients into the blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE function.
3. Pour into a tall glass. Serve.

Super Food Smoothie

Makes 4 servings

- 4 medjool dates, stone removed
- 2 stalks celery
- 1 large banana, peeled
- 1 small Lebanese cucumber
- 1 whole lime, halved
- ½ avocado, skin and stone removed
- 1 cup kale
- 1 cup pineapple, cut into 2cm cubes
- 1 tablespoon chia seeds
- 1 tablespoon coconut oil
- 2 cups crushed ice

1. Place ingredients into the blender jug in the listed order. Secure the lid.
2. Place on LOW speed and slowly increase the speed to the highest setting.
3. Process until smooth. Use the tamper if necessary during the blending process.

Banana Chai Thickshake

Makes 4 servings

- 4 frozen bananas
- 3 cups skim milk
- 2 cups ice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground turmeric
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground ginger
- ½ teaspoon ground star anise
- Pinch sea salt

1. Place all ingredients into the blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE function.
3. Pour into a tall glass. Serve.

Hidden Greens Smoothie

Makes 4 servings

- 2 bananas
- 3 cups almond milk
- 2 cups frozen raspberries
- 1 cup ice
- 1 cup baby spinach
- 2 tablespoons honey
- 1 tablespoon flaxseeds

1. Place all ingredients into the blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE function.
3. Pour into a tall glass. Serve.

Blender Sweet Recipes

Cookies And Cream milkshake

Makes 2 servings

10 chocolate sandwich biscuits
2 cups milk
4 scoops vanilla ice-cream

1. Place all ingredients into the blender jug. Secure the lid.
2. Blend on HIGH speed until all of the ingredients are blended, or use the SMOOTHIE function.
3. Pour into a tall glass. Serve.

Chocolate Chilli Mousse

Makes 12 servings

600g silken tofu
 $\frac{2}{3}$ cup maple syrup
 $\frac{2}{3}$ cup good quality cocoa powder
 $\frac{1}{4}$ cup peanut butter
1 tablespoon vanilla extract
 $\frac{1}{2}$ teaspoon chilli flakes
Fresh berries, chopped chilli and grated chocolate, to serve

1. Place all ingredients into the blender jug. Secure the lid.
2. Blend on LOW speed for 30 seconds or until smooth.
3. Pour into desired serving dishes. Refrigerate for 2 hours or until firm.
4. Top with fresh berries, chilli and grated chocolate. Serve.

Dairy Free Chocolate Brownies

Makes 9 servings

200g dairy free dark chocolate, melted
 $\frac{1}{3}$ cup vegetable oil
 $1\frac{1}{2}$ cups self raising flour
 $\frac{1}{4}$ cup good quality cocoa powder
 $\frac{3}{4}$ cup caster sugar
1 cup almond milk
1 cup chopped macadamia nuts Icing sugar, to serve

1. Preheat oven to 180°C. Grease and line a 20 x 20cm slice pan.
2. Place chocolate and oil into the blender jug. Secure the lid.
3. Blend on MEDIUM speed for 5 seconds.
4. Add remaining ingredients, except macadamias, into the blender.
5. Blend on MEDIUM speed for 20 seconds. You may need to scrape down the sides of the blender jug and blend again.
6. Pour mixture into prepared pan. Top with the macadamia nuts.
7. Bake for 30 minutes or until cooked when tested. Dust with icing sugar before serving.

Blender Soup Recipes

Roast Pumpkin Soup

Makes 2-3 servings

500g roasted pumpkin
500ml chicken stock
1 garlic clove, peeled
¼ cup cream
4-5 large basil leaves
Salt and pepper, to taste

1. Place all ingredients into the blender jug.
2. Select the SOUP function.
3. Pour soup into bowls and serve garnished with sour cream and extra mint leaves.

Tip: To make the soup extra hot, run the soup function a second time.

Pea And Mint Soup

Makes 4-6 servings

2 tablespoons olive oil
500g peas, defrosted
4 long green onions, roughly chopped
1 leek, roughly chopped
½ bunch fresh flat leaf parsley
4 cups vegetable stock
2 tablespoons fresh mint leaves
Salt and freshly ground black pepper, to taste
Fresh mint leaves and feta, to serve

1. In a large pot heat oil. Add the peas, onion, leek and parsley. Cook, stirring, for 10 minutes or until onions are golden and peas are beginning to burst.
2. Add stock and mint leaves. Cook, stirring, for 15 minutes. Take soup off the heat and allow to cool for 10 minutes.
3. Place soup, in batches into the blender jug. Secure the lid.
4. Select the SOUP function. Season to taste with salt and pepper.
5. Serve with mint leaves and feta.

Tip: To make the soup extra hot, run the soup function a second time.

Thai Carrot Soup

Makes 2-3 servings

3 whole carrots, washed
1 cup cashews
500ml chicken or vegetable stock
Small sprig of coriander
½ red chili
1 clove garlic

1. Place all ingredients into the jug.
2. Select the SOUP function.
3. Serve the soup with extra crushed nuts and chopped coriander.

Tip: To make the soup extra hot, run the soup function a second time.

Roasted Capsicum And Tomato Soup

Makes 4-6 servings

500g vine-ripened tomatoes, quartered
2 red capsicums, seeds removed, cut into 4cm chunks
1 red onion, peeled and cut into quarters
2 tablespoons olive oil
1 tablespoon balsamic vinegar
1 tablespoon brown sugar
3 cups vegetable stock
¼ cup thickened cream
Salt and freshly ground black pepper, to taste
Crusty bread and basil leaves, to serve

1. Preheat oven to 180°C. Grease and line two baking trays with baking paper.
2. In a large bowl combine tomatoes, capsicums and onions.
3. Pour over oil, vinegar and brown sugar. Toss to combine.
4. Scatter tomato mixture across the two prepared trays.
5. Bake for 40 minutes or until onions are beginning to caramelize and tomatoes are soft. Allow to cool to room temperature.
6. Place tomato mixture and stock into the blender jug. Secure the lid.
7. Select SOUP function. Season to taste with salt and pepper.
8. Pour soup into bowls and serve with crusty bread and basil leaves.

Blender Sauce Recipes

Pizza Sauce

Makes about 3 cups

400g can chopped tomatoes
2 cloves garlic, peeled
¼ cup tomato paste
2 tablespoons olive oil
1 teaspoon balsamic vinegar
1 teaspoon brown sugar
1 teaspoon chilli powder
1 teaspoon dried basil
1 teaspoon dried oregano
Salt and freshly ground black pepper, to taste

1. Add all ingredients to the jug. Secure the lid.
2. Select SOUP function.
3. Season to taste with salt and pepper.
4. Spread over pizza bases.

Spicy Spinach And Cashew Sauce

Makes about 2½ cups

1 clove garlic, peeled
1 long green onion, cut in half
2 cups baby spinach
½ cup fresh basil
½ cup roasted cashews
2 tablespoons lime juice
1 tablespoon olive oil
½ teaspoon ground cumin
½ teaspoon ground coriander
¼ teaspoon chilli flakes
¼ teaspoon ground nutmeg
Salt and freshly ground black pepper, to taste

1. Add all ingredients into the jug. Secure the lid.
2. Blend on MEDIUM speed for 1 minute or until all ingredients are smooth.
3. Season to taste with salt and pepper.
4. Store in an airtight container in the refrigerator for 2-3 days.



The Sunbeam High Performance Blender 5 Year Motor Guarantee

Sunbeam has built its reputation on manufacturing quality electrical appliances. Our High Performance Blender is constructed from the highest quality materials. So much so, we guarantee our Blender motor for five (5) years against faulty materials or manufacture. This guarantee is just another expression of our confidence in the way we make appliances at Sunbeam. In order to be eligible for this guarantee, you must retain your receipt as proof of purchase.

Your High Performance Blender is covered for the first year against faulty material or manufacture by the Sunbeam 12 Month Replacement Guarantee. Should you experience any difficulties with your appliance within this 12 Month period, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. The Sunbeam (5) five year motor guarantee begins from date of purchase and extends for four years beyond the 12 Month Replacement Guarantee. It covers only the motor, guaranteeing it against faulty materials or manufacture. It does not cover damage caused by accident, misuse or being used in a manner not in accordance with the Instruction Book. Similarly, this motor guarantee does not cover freight or any other costs incurred in making a claim.

If a fault should develop with the motor after the period covered by the 12 Month Replacement Guarantee, please call Sunbeam Customer Service on the number listed below or send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will advise you on how to obtain a replacement motor if your motor is defective.

Alternatively, you can return the Sunbeam High Performance Blender to any of Sunbeam's authorised service centres, together with your receipt. The service centre will examine the motor and if it is faulty or defective, the motor will be replaced free of charge.

For a complete list of Sunbeam's authorised

service centres visit our website or call:

Australia
1300 881 861
www.sunbeam.com.au
Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand
0800 786 232 26
www.sunbeam.co.nz
Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland

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.

IMPORTANT NOTE

Sunbeam agrees to replace the motor in the event of the motor developing a fault or defect, within the four years after the 12 Month Replacement Guarantee. As your High Performance Blender needs to be assessed at a Sunbeam authorised service centre, it will not be accepted through retail stores. If using the Sunbeam High Performance Blender for commercial use this motor guarantee is limited to 12 months from the date of purchase.

Warranty



This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other 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.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer care line for advice on: 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact Sunbeam Customer Care:

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
Level 6, Building 5,
Central Park,
660-670 Great South Road
Greenlane, Auckland
New Zealand

Sunbeam

Need help with your appliance?

Contact our Customer Care Team or visit our website for information and tips on getting the most from your appliance.

AUSTRALIA

Visit: www.sunbeam.com.au
Phone: 1300 881 861
Mail: Units 5 & 6, 13 Lord Street,
Botany NSW 2019

NEW ZEALAND

Visit: www.sunbeam.co.nz
Phone: 0800 786 232
Mail: Level 6, Building 5, Central Park,
660–670 Great South Road,
Greenlane, Auckland



— APPROVED BY —



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Sunbeam is a registered trade mark.

Due to continued product improvements, product illustrations and photographs in this User Guide may differ slightly from the actual product.