

Sunbeam

MASTER
SERIES

SM0300



MashMaster

User Guide

Accessory for:

StickMaster® (SM7200)

StickMaster® Plus (SM7400)

StickMaster® Platinum (SM9000)

Contents

Sunbeam's Safety Precautions	1
Features of your Sunbeam MashMaster	2
Using your MashMaster	4
Care and Cleaning	5
Recipes	6

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 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 STICKMASTER ACCESSORY.

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating. After the appliance has been switched off the blade will continue to rotate a moment longer.
- Turn the power off and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not use the appliance with hot liquids, as there is a risk of burns due to splashing. Allow hot liquids to be cool enough to touch.
- Hold the stick mixer firmly and up right while using it.
- Care should be taken when handling sharp cutting blades, emptying the bowl and during cleaning.
- Injury may occur if the stick mixer is not used as intended.
- Do not operate the appliance without a workload.
- When using extremely heavy loads, the appliance should not be operated for more than 4 seconds. This does not apply to the recipes detailed in this booklet.
- Never insert metal or other utensils, such as knives or forks, into the inside of the blade system 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 unattended, before assembling, disassembling or 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.

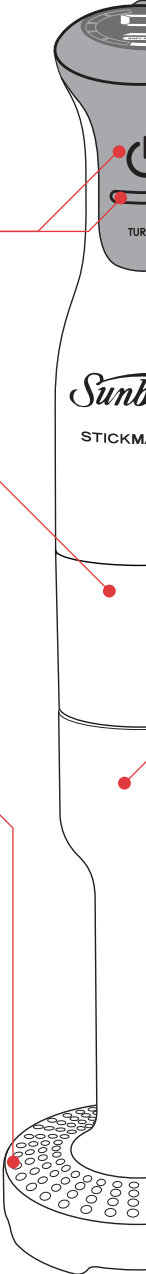
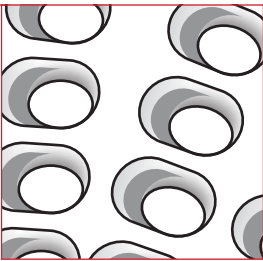
Features of your Sunbeam MashMaster

Power buttons

Gearbox

Scalloped Holes

The scalloped design of the mashing holes, draws ingredients up into the holes, to be mashed in to a smooth consistency.



The MashMaster is an accessory only and can be used with the Sunbeam StickMaster® (SM7200), StickMaster® Plus (SM7400) and StickMaster® Platinum (SM9000).

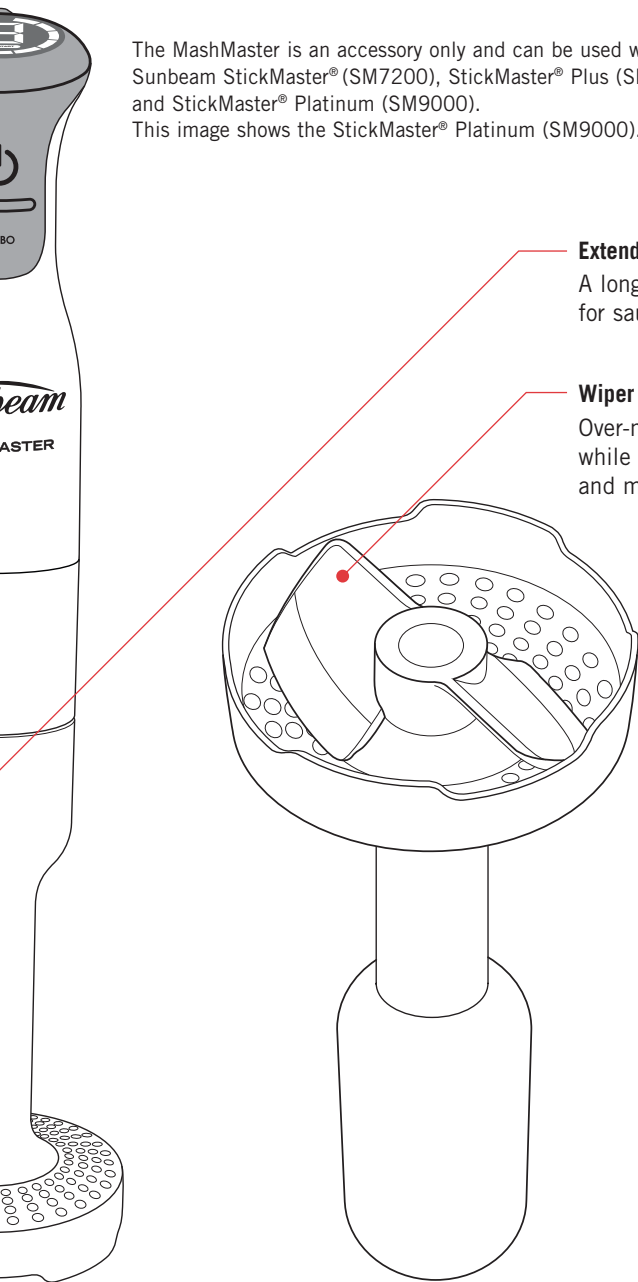
This image shows the StickMaster® Platinum (SM9000).

Extended wand

A longer wand makes the masher convenient for saucepans and deep pots.

Wiper blade

Over-moulded wiper blade, wipes the base while it processes for a cleaner, creamier and more consistent result.



Using your MashMaster

It is recommended to wash the wand of your MashMaster in warm soapy water with a soft cloth. Rinse and dry thoroughly.

The top section of the mashing wand that includes the gearbox, should not be immersed in water and should be cleaned with a soft damp cloth.

Important: Before using your MashMaster remove any packaging material and promotional labels or tags.

Important: Ensure that the MashMaster is unplugged from the power outlet before assembling or removing attachments.

1. Insert the motor housing into the wand and twist the wand in a clockwise position until you hear a click. See Figure 1. The gearbox is attached between the motor housing and the mashing wand.

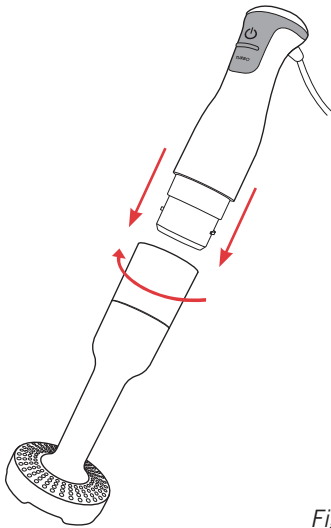


Figure 1

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.

3. Lower the stick mixer into food and select from speed 1 through to 9 (on StickMaster® Platinum model) and depress the power button (⏻) or setting (TURBO) at the top of the motor housing.

Note: All stick mixers are designed to operate only when the power buttons remain depressed.

4. To stop the stick mixer, take your finger off the power or turbo speed button.

5. To detach the wand, twist the shaft in an anti clockwise position until the wand unscrews from the motor housing. See Figure 2.

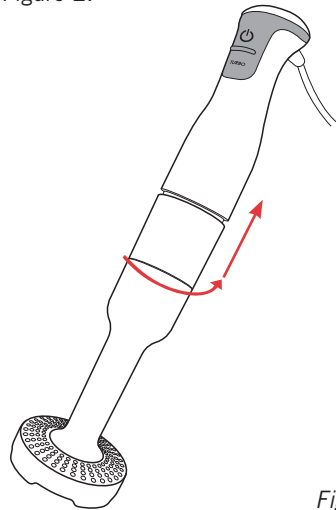


Figure 2

Care and Cleaning

After each use it is recommended

1. Always remove the power cord from the power outlet before cleaning and remove the detachable masher from the motor body.

Note: DO NOT immerse, that is, soak the detachable shaft of the MashMaster in water because overtime the lubrication on the bearings can wash away.

2. Wash the detachable masher under running water to remove any large pieces of food, without use of abrasive detergents.
3. For thorough cleaning, remove the wiper blade and wash separately. To remove the wiper blade, ensure the gear box is attached to the mashing wand, remove the motor body. Rotate the centre of the wiper blade in a clockwise direction to unlock.
4. To reattach the wiper blade, turn in an anti-clockwise direction, ensuring the gear box is attached to the mashing wand.

For a quick wash up

Between processing tasks, hold the MashMaster 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.

The mashing wand is tolerant to dishwasher use. The gear box (top section of masher wand) should not be placed in the dishwasher.

If washing the mashing wand in the dishwasher, it is recommended to remove the wiper blade before washing.

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

Important: Motor housing is not dishwasher safe.

Motor Housing

Clean the motor housing with a damp cloth.

Important: Ensure that the motor housing or gear box is not immersed in water or any other liquid.

Recipes

Potato Gnocchi

1kg potatoes, peeled, quartered

1 egg, lightly whisked

2 ¼ cups plain flour

¼ cup grated parmesan cheese

Extra plain flour, to dust

Salt and white pepper, to taste

1. Line a baking tray with baking paper.
2. Bring 3cm of water to the boil in a large pot. Insert a steamer basket and steam potatoes until tender.
3. Place potatoes in a large bowl. Using the MashMaster, mash potatoes on TURBO until smooth.
4. Add egg and stir until just combined. Add flour in four batches and stir until the dough is firm.
5. Turn dough out onto a lightly floured surface. Gently knead until dough is smooth. Divide the dough into 4 portions. Roll each portion into a 30cm log. Cut into 2cm pieces.
6. Using your thumb, roll each piece over the back of a fork. Place on prepared tray.
7. Bring a large pot of water to the boil. Place the gnocchi in the water in batches. Cook for 3-4 minutes or until gnocchi floats on the surface. Repeat with remaining gnocchi.

TIP: For tender gnocchi try and work the dough as little as possible.

Spanish Croquettes

Makes: approx. 20

600g potatoes, peeled, quartered

2 tablespoons olive oil

2 tablespoons flat-leaf parsley, chopped

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon smoked paprika

1 medium chorizo, cut into ½ cm cubes

100g manchego cheese, cut into ½ cm cubes

Vegetable oil, for frying

1 cup bread crumbs

1 cup plain flour

3 eggs

Salt and freshly ground black pepper, to taste

1. Place potatoes in a large pot, cover with water. Place over medium-high heat and bring to a simmer. Cook for 10-15 minutes or until potatoes are tender. Drain.
2. Place potatoes in a large bowl. Add oil, parsley, garlic, onion and paprika. Using the MashMaster, mash ingredients on TURBO until smooth.
3. Place 2 tablespoons of potato mixture in the palm of your hand. Flatten out into a rough circle, until mixture is 1cm thick. Add 1 cube of chorizo and cheese. Gently close the palm of your hand, forming a ball of potato and enclosing the chorizo and cheese filling. Repeat with remaining mixture. Cover with plastic wrap and refrigerate for 1 hour.

Recipes continued

4. Lightly whisk eggs. Dip croquette into flour, egg and breadcrumb. Repeat with remaining croquettes.
5. Place 2cm of vegetable oil in a heavy-bottomed frypan. Heat over medium-high heat. Place croquettes in pan, do not overcrowd the pan. Cook for 2-3 minutes on each side or until golden and heated through. Set aside on absorbent paper towel. Repeat with remaining croquettes. Serve hot.

TIP: Use a variety of fillings for these croquettes. Corn and cheese, ham and brie, mushrooms and blue cheese are just a few of the Test Kitchens other favorites!

Bruschetta with Lemony Pea Mash, Ricotta and Mint

Makes: 3 cups

- 3 cups frozen peas
- 1 tablespoon olive oil
- 3-4 mint leaves, finely sliced
- 2 teaspoons lemon zest
- 1 teaspoon lemon juice
- ½ cup ricotta cheese
- ½ cup shaved pecorino cheese
- 6 slices sourdough bread, toasted
- Extra ricotta cheese for spreading on bread
- Salt and freshly ground black pepper, to taste

1. Bring a small saucepan of water to the boil. Add peas and simmer for 1 minute or until peas are bright green and heated through. Drain.
2. Place peas in a large bowl. Add oil, mint, lemon zest and lemon juice. Using the MashMaster, mash ingredients on TURBO until smooth. Stir through ricotta cheese. Season to taste with salt and pepper.
3. Spread sourdough with extra ricotta and a generous dollop of pea mash. Top with a few pieces of shaved pecorino. Season to taste with salt and pepper. Serve.

Recipes continued

Quick Thai Salmon Cakes

Makes: 10

500g potatoes, peeled, cooked

1 egg

300g smoked salmon, flaked

2 long green onions, finely sliced

1 tablespoon coriander, chopped

1 tablespoon sweet chili sauce

2 teaspoons fish sauce

1 teaspoon lime juice

1 teaspoon red curry paste

½ cup plain flour

Vegetable oil, for frying

Salt and freshly ground black pepper, to taste

1. Place potatoes and egg in a large bowl. Using the MashMaster, mash potatoes and egg on TURBO until smooth and well combined.
2. Add remaining ingredients, except flour. Mix until just combined. Season to taste with salt and pepper.
3. Form mixture into ¼ cup sized balls. Flatten slightly. Dip in flour, making sure to shake off the excess.
4. Heat 1cm of oil in a large fry pan over medium-high heat. Add fish cakes. Cook for 2-3 minutes on each side or until golden brown. Serve hot.

TIP: These fish cakes make great finger food. Form into 1 tablespoon sized balls and cook until golden brown.

Super Creamy Mashed Potatoes

These potatoes are a personal favorite here in the Sunbeam Test Kitchen

1kg Dutch cream potatoes, peeled, quartered

1 ¼ cups thickened cream

½ cup milk

150g butter, room temperature

Salt and freshly ground black pepper, to taste

1. Preheat oven to 180°C. Line a baking tray with baking paper.
 2. Place potatoes in a saucepan. Cover with water. Bring water to a simmer over medium heat. Cook for 15-20 minutes or until potatoes are tender. Drain.
 3. Place potatoes on prepared tray and bake for 2-3 minutes, or until dry.
 4. Meanwhile combine cream, milk and butter in a small saucepan. Bring to a simmer over medium heat. Set aside.
 5. Place potatoes and melted butter mixture into a large bowl. Using the MashMaster, mash potatoes on TURBO until smooth and well combined. Season to taste with salt and pepper. Serve.
- TIP:** To make these potatoes even more luxurious add 1 tablespoon of truffle oil.

Recipes continued

Sweet Potato and Quinoa Cakes

Makes: 8

2 medium sweet potatoes (400g), peeled, chopped

2 tablespoons olive oil

1 onion, chopped

2 cloves garlic, crushed

¼ teaspoon ground all spice

½ teaspoon dried oregano

½ teaspoon smoked paprika

1 cup white quinoa, cooked

2 tablespoons coriander, finely chopped

½ cup plain flour

Vegetable oil, for frying

Salt and freshly ground black pepper, to taste

1. Place potato in a medium saucepan. Cover with water. Place over medium heat and bring to a simmer. Cook for 15 minutes or until tender. Drain.
2. Heat oil in a frypan over medium heat. Add onion and garlic. Cook for 3-4 minutes or until tender. Add spices and cook for 1 minute or until fragrant. Remove from heat.
3. In a large bowl combine potato and onion mixture. Using the MashMaster, mash ingredients on TURBO until smooth. Fold through quinoa and coriander. Season to taste with salt and pepper.
4. Form mixture into ¼ cup sized patties. Coat in flour. Shake off the excess.
5. Heat ½ cm of oil in a large frypan over medium heat. Add patties and cook for 2-3 minutes on each side or until golden brown. Serve hot.

Cheesy Monkey Bread

Monkey Bread consists of multiple balls of dough. The balls are filled with a selection of ingredients and baked together in a baking pan, similar to pull-apart bread. Delicious for morning or afternoon tea.

Dough:

2 cups self-raising flour

2 cups Greek yoghurt

80g butter, melted

Filling:

400g potatoes, peeled, quartered

150g butter, room temperature

1 tablespoon ground cumin

1 tablespoon onion powder

2 teaspoons garlic powder

2 teaspoons smoky paprika

200g chargrilled capsicums, roughly chopped

1 cup grated cheddar cheese

Salt and freshly ground black pepper, to taste

1. Preheat oven to 220°C. Grease the inside of a 12-cup capacity Bundt pan.
2. Place potatoes in a large pot, cover with water. Bring to a simmer over medium heat. Allow to cook for 25-30 minutes or until tender. Drain.
3. In a large bowl, add potatoes and all remaining filling ingredients. Using the MashMaster, mash ingredients on TURBO until smooth. Season to taste with salt and pepper. Set aside.
4. Dough: Make a well in the center of the flour. Add yoghurt and butter. Slowly bring the flour in from the edges and continue to knead into all ingredients are incorporated. The dough should be slightly tacky but not

Recipes continued

too sticky. Knead for a further 2 minutes or until smooth.

5. Assembly: On a lightly floured work surface divide dough into 2 tablespoon sized balls. Flatten dough out in the palm of your hand. Place 2 tablespoons of potato filling in the center. Bring the edges of the dough together to enclose the filling. Place seam side up in the prepared Bundt pan. Repeat with remaining dough.
6. Bake for 30-35 minutes. Or until the bread is a dark golden colour. Turn out of pan and serve hot.

TIP: You can use any flavour combination for the filling. Great way to use up leftovers!

Banana, Cardamom and Browned Butter Cake

Makes:

- 6 very ripe medium bananas, peeled
- 1 cup Greek yoghurt
- 2 teaspoons vanilla extract
- 150g butter, room temperature
- ½ cup brown sugar
- ¾ cup caster sugar
- 2 eggs
- 2 cups plain flour
- ½ cup walnuts
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon ground cardamom

Icing:

- 180g butter, room temperature
 - 3 cups icing sugar
 - ¼ cup thickened cream
1. In a large bowl combine bananas, yoghurt and vanilla. Using the MashMaster, mash ingredients on TURBO until smooth and well combined. Set aside.
 2. Using electric mixer cream butter and sugars until light and fluffy. Add eggs one at a time.
 3. Add remaining ingredients, including banana mixture. Mix until just combined. Pour into prepared pan. Bake for 35-40 minutes or until cooked. Set aside to cool.
 4. Icing: Place butter in a small saucepan over medium heat. Cook for 2-3 minutes or until lightly browned. Pour into the bowl of an electric mixer with icing sugar. Beat for 3-4 minutes or until light and fluffy. Add cream and beat for a further 1 minute. Iced cooled cake. Serve.

Notes

Notes

12 Month Replacement Guarantee

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 service 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 our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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

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.

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

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232
mail Level 6, Building 5, Central Park,
600-670 Great South Road,
Greenlane, Auckland, New Zealand.

Sunbeam Corporation Limited | ABN 45 000 006 771
Sunbeam Corporation is a division of GUD Holdings Limited.

Sunbeam is a registered trademark.
StickMaster® is a trademark of Sunbeam Corporation

Made in China to Sunbeam's specification.
Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.
Approved by the appropriate electrical regulatory authorities.

©Copyright Sunbeam 2014.