Please read these instructions carefully and retain for future reference.
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## Important instructions – retain for future use.

上記の注意事項をよくお読みになり、安全を図ってください

Important Safeguards

- **Important instructions – retain for future use.**

- **Important Safeguards**

- **Features of your StickMaster® Cordless Stick Blender**

- **Charging your StickMaster® Cordless Stick Blender**

- **Using your StickMaster® Cordless Stick Blender**

- **A Guide to your StickMaster® Cordless Stick Blender**

- **Care and Cleaning**

- **Recipes**
SAFETY PRECAUTIONS FOR YOUR SUNBEAM STICKMASTER CORDLESS STICK BLENDER

- Do not handle appliance with wet hands.
- Avoid contact with moving parts.
- Do not touch the blade while it is operating, as it is very sharp. After the appliance has been switched off the blade will continue to rotate a moment longer.
- Do not blend hot ingredients. Always allow ingredients to cool to room temperature before blending.

• Do not use the appliance with hot oil, as there is a risk of burns due to splashing.
• Hold the stick blender firmly and up right while using it.
• Do not operate the appliance without a workload.
• Never insert metal or other utensils, such as knives or forks, into the inside of the bowl while the appliance is operating.

Ensure the above safety precautions are understood.
Features of your StickMaster® Cordless Stick Blender

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

**Power button**

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

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

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

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

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

**Adaptor inlet**
Wall mounting feature
If mounting the charging stand on a wall, please follow procedure below:

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

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

Template, screws and wall plugs are provided.

1. Find a suitable position on the wall or cupboard where the stick blender is to be positioned. When selecting a mounting location, be sure to leave enough room above the charging stand for your hand to remove the stick blender parts.

2. Mark the wall with a pencil on the three fixing points using the template provided. Either

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

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

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

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

4. The charging stand should be mounted on the wall as pictured. See figure 3.
Charging your StickMaster® Cordless Stick Blender

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

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

1. Insert the adaptor into the adaptor inlet and plug the adaptor into a suitable mains outlet and switch on.

2. Place the motor housing in the charging stand. Make sure the left LED starts flashing blue to indicate that the appliance is charging.

The adapter feels warm during charging. This is normal.

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

As the charging process continues, the left LED will stop flashing and light up blue continuously with the middle LED flashing blue. See Figure 5.
Next the left and middle LEDs will light up blue continuously and the right LED will start flashing blue. See Figure 6.

**Remaining battery capacity**

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

![Figure 6](image)

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

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

Important:
1. This appliance must be fully charged before using for the first time.
2. Insert the motor housing into the hole on the top of the shaft by aligning the arrows marked on the shaft and motor housing. See Figure 7.
3. Lower the stick blender into food, then slide the power button downwards, and press to operate. See Figure 8.

Note: The StickMaster® Cordless Stick Blender is designed to operate only when the power button remains pulled downwards.
4. To detach the shaft, rotate the stick blender shaft until the two pieces separate.

Then, rotate stainless shaft to lock as indicated.

Figure 7

Figure 8
A Guide to your StickMaster® Stick Blender

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After each use
1. Always remove the detachable shaft of the stick blender.

   **Note:** Do not immerse, that is, soak the detachable shaft of the stick blender in water because over time the lubrication on the bearings can wash away.

2. Wash the detachable shaft under running water, without use of abrasive detergents.

3. When you have finished cleaning the detachable shaft of the stick blender, place it upright so that any water which may have got in, can drain out.

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

5. Dry thoroughly.

   **Important:** Blades are extremely sharp, handle with care.

For a quick wash up
Between processing tasks, hold the stick blender in the beaker half filled with water and depress the power button for a few seconds.

Dishwasher Use
All plastic components deteriorate through prolonged dishwasher use. However, the beaker is tolerant to dishwasher use.

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

   **Important:** Motor housing and charging stand are not dishwasher safe.

Motor Housing
Clean the motor housing with a damp cloth.

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

Banana Smoothie
Serves: 2
1 ripe banana, peeled, chopped
½ cup natural yoghurt
1 cup chilled milk
1 tablespoon honey
1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until smooth and frothy.

Breakfast Smoothie
Serves: 2
1 cup chilled milk
150g strawberries, hulled, chopped
1 tablespoon wheat germ
⅓ cup natural yogurt
2 tablespoons honey
1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until smooth and frothy.
Iced Mocha
Serves: 2
3 teaspoons instant coffee, dissolved in
1 tablespoon hot water
1 cup chilled milk
2 scoops chocolate ice-cream
Whipped cream to serve
1. Place all ingredients except for cream in the beaker. Using the StickMaster Cordless stick blender, blend until creamy and smooth.
2. Pour into glasses and top with whipped cream and dust with chocolate.

Milkshakes
Serves: 2
Preparation: 5 minutes
1 cup chilled milk
2 scoops vanilla or chocolate ice-cream
1. Place all ingredients into the beaker.
2. Using the StickMaster Cordless stick blender, blend until frothy.
Pasta with Classic Tomato Sauce
Serves: 4
Cooking: 40 mins
1 tablespoon olive oil
1 large brown onion, chopped
1 kg vine-ripened tomatoes, chopped
2 cloves garlic, finely chopped
1 tablespoon brown sugar
1 tablespoon red wine or balsamic vinegar
2 tablespoons finely chopped fresh oregano leaves
400g dried spaghetti
Salt and pepper, to taste

1. Heat oil in a large saucepan over medium-high heat. Add onion and cook for 3 minutes or until soft. Add tomato and garlic and cook for a further 2 minutes or until well combined.

2. Add sugar and vinegar and stir to combine. Reduce heat to low. Simmer, uncovered, stirring occasionally, for 30 minutes or until sauce thickens. Remove from heat. Set aside until cool.

3. Meanwhile, bring a large saucepan of salted water to the boil. Cook pasta until al dente. Drain.


Mixed Mushroom & Thyme Soup
Serves: 4
Cooking: 25 mins
1 tablespoon olive oil
20g butter, chopped
1 large brown onion, chopped
2 cloves garlic, crushed
1kg small button mushrooms
100g shiitake mushrooms, sliced
3 cups vegetable stock
2 cups water
200g oyster mushrooms, sliced
½ cup extra light sour cream
1 tablespoon chopped fresh thyme leaves
Salt and pepper, to taste
Rye toast, to serve

1. Heat oil and butter in a large saucepan over medium heat. Add onion and cook for 2-3 minutes or until soft.

2. Add garlic, button and shiitake mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms soften.

3. Add stock and water and bring to the boil. Reduce heat to low. Simmer, uncovered, for 10 minutes or until liquid reduces slightly.

4. Stir in oyster mushrooms and simmer for a further 2 minutes. Remove from heat. Set aside until cool.

5. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat. Add cream and thyme and stir until heated through. Season with salt and pepper. Serve with toast.
Potato and Leek Soup
Serves: 4
Cooking: 40 minutes
1 tablespoon olive oil
2 small rashers bacon, chopped
3 medium leeks, sliced thinly
1 kg potatoes, peeled and roughly chopped
2 litres chicken or vegetable stock
½ cup grated parmesan cheese
Salt and pepper, to taste
1. Heat oil in a large saucepan over medium heat. Add bacon and cook, stirring occasionally, until crisp. Remove from pan.
2. Add leeks to pan and cook for 4-5 minutes or until leeks are soft. Add potatoes and stock and bring to the boil. Reduce heat to low. Simmer, uncovered, for 30 minutes or until potatoes are tender. Remove from heat. Set aside until cool.

Roast Pumpkin Soup
Serves: 4
Cooking: 1 hour
1.5 kg pumpkin
2 tablespoons olive oil
20g butter
1 onion, chopped
1 litre low salt chicken stock
¹⁄₃ cup cream or sour cream to serve (optional)
Salt and pepper, to taste
1. Preheat oven to 200°C.
2. Remove skin and seeds from pumpkin and cut into even sized chunks.
3. Place pumpkin in an oven dish and drizzle with half the oil. Season with salt and pepper. Bake in oven for about 40 minutes or until cooked.
4. Heat remaining oil and butter in a large saucepan over medium heat. Add onion and cook for 2-3 minutes or until soft. Add pumpkin and stock and bring to the boil. Reduce heat to low. Simmer uncovered for 10 minutes or until tender. Set aside until cool.
5. Using the StickMaster Cordless stick blender, blend until smooth. Return soup to heat and stir until heated through. Season with salt and pepper. Serve with cream.
Spicy Sweet Potato Soup

Serves: 4
Cooking: 25 minutes

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

Chopped coriander, to serve

1. Heat oil in a large saucepan over medium-high heat. Cook onion for 2-3 minutes or until soft. Add garlic and red curry paste and cook for 1 minute.
2. Add sweet potato and chicken stock and bring to the boil. Reduce heat to low. Cover and simmer for 15 minutes or until sweet potato is soft. Remove from heat. Set aside until cool.

Chicken, Sweet Corn & Bacon Soup

Serves: 4
Cooking: 25 mins

3 rashers bacon, rind and fat trimmed, finely chopped
1 medium brown onion, chopped
2 cloves garlic, crushed
2 x 420g cans sweet corn kernels, rinsed, drained
2 trimmed celery sticks, finely chopped
1L chicken stock
1 cup water
2 small (280g) single chicken breast fillets
3 green onions, thinly sliced
2 eggwhites, lightly beaten

1. Heat a large saucepan over medium heat. Cook bacon for 2 minutes or until soft.
2. Add onion, garlic, half the corn and celery. Cook, stirring, for 3-4 minutes or until soft.
3. Add stock, water and chicken. Bring to the boil. Cover and simmer for 15 minutes or until chicken is cooked.
4. Use tongs to transfer chicken to a bowl. Remove soup from heat. Set aside until cool.
5. Using the StickMaster Cordless stick blender, blend soup until almost smooth.
Pumpkin and Vegetable Soup
Serves: 4
Cooking: 35 minutes
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, crushed
1kg pumpkin, peeled and roughly chopped
400g sweet potato (kumara), peeled and roughly chopped
2 potatoes, peeled and roughly chopped
1 large carrot, peeled and sliced
1.5 Litres chicken or vegetable stock

1. Heat oil in a large saucepan over medium-high heat. Cook onion for 2-3 minutes or until soft. Add garlic and cook for 1 minute.

2. Add pumpkin, sweet potato, potatoes, carrot and chicken stock. Bring to the boil. Reduce heat to low. Cover and simmer for 25-30 minutes or until vegetables are soft. Remove from heat. Set aside until cool.

3. Using the StickMaster Cordless stick blender, blend soup until smooth. Return soup to heat and stir until heated through. Season with salt and pepper.
12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

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

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam’s authorised service centres visit our website or call:

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

**New Zealand**
www.sunbeam.co.nz
0800 786 232
26 Vestey Drive, Mt Wellington
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