

Sunbeam

TWO-WAY BLENDER

User Guide

PB8080



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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

Βεβαιώστε 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 anlaşılığından 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 BENCHTOP BLENDER.

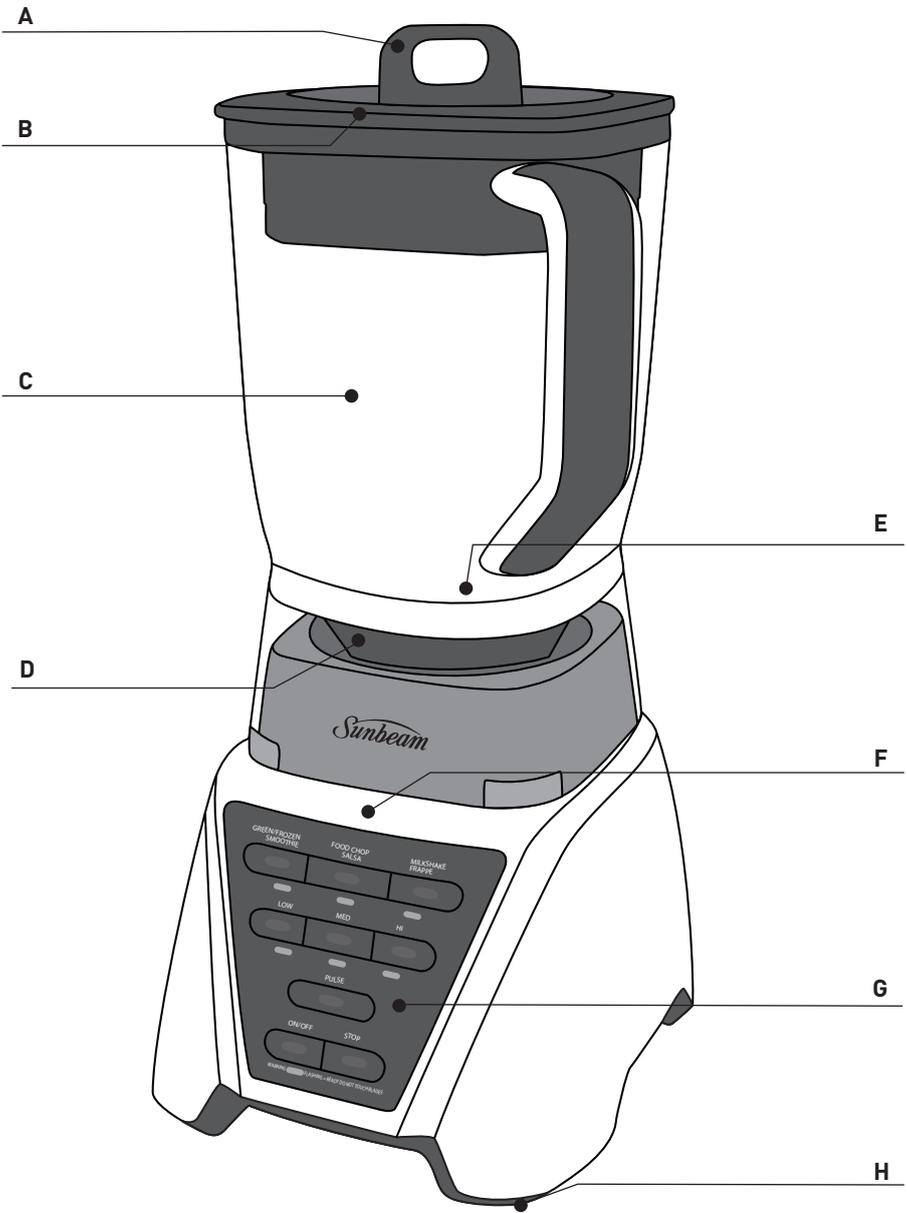
- Ensure fingers are kept well away from the blades when in use.
- Do not blend warm/hot ingredients. Always cool ingredients to room temperature before blending. Hot/warm ingredients can eject out of the jug when a sudden steaming is caused.
- Always operate on a flat surface.
- Ensure the control dial is in the 'off' position before plugging into the power outlet.
- Take care when removing the jug from the base, emptying the bowl/jug or during fitting and removal of blade system, as blades are extremely sharp.
- Warn of potential injury from misuse
- 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.
- 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 the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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 Two-Way Blender



Features Of Your Two-Way Blender

A. Ingredient Cup

Handy 50ml ingredient cup. Can also be used to unscrew the blade assembly from the base of the jug.

B. Jug Lid With Pouring Hole

Pouring hole allows you to easily add ingredients during blending, without removing the lid.

C. 2L BPA Free Tritan™ Jug

The BPA free jug is constructed of Tritan material which is impact resistant and withstands cracking in the dishwasher for hundreds of cycles. It is also heat, stain and scratch resistant and is lightweight for easy use.

D. Detachable Blade Assembly

The detachable blade assembly unit unscrews from the Tritan blending jug for convenient and thorough cleaning.

E. Extra Wide 9cm Reversible Blade System

Specially designed for extra durability, the heavy-duty, stainless steel blade changes the direction of the blade motion to make sure all food gets drawn into the vortex, so no food gets left behind.

F. Powerful 1100 Watt Motor

Powerful motor for the most demanding blending tasks.

G. 7 Speed Control

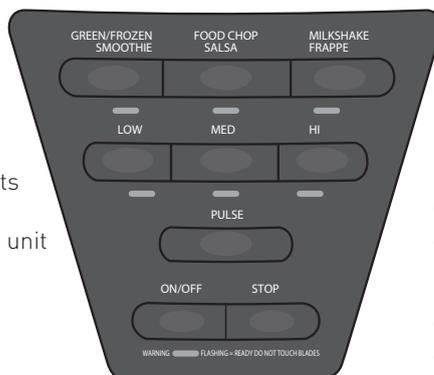
This blender has a speed for every need from LOW to HI to PULSE. It also includes 3 pre-programmed recipes GREEN/FROZEN SMOOTHIE, FOOD CHOP/SALSA and MILKSHAKE/FRAPPE.

H. Non-Slip Feet

The Control Panel

PULSE

- Ice cubes
- Meat
- Breadcrumbs
- Biscuits
- Finely ground nuts
- Chocolate
- Self cleaning the unit



GREEN/FROZEN SMOOTHIE

FOOD CHOP/SALSA

MILKSHAKE/FRAPPE

LOW

- Whipping cream
- Pureeing vegetables and fruit

MED

- Mayonnaise/Salad dressings
- Cake batters

HI

- Hummus
- Soups

Before Using Your Two-Way Blender

Important: Always ensure your blender is unplugged from the power outlet before fitting or removing the blade assembly. Always handle the blade assembly with caution, as the blades are extremely sharp.

Before using your Two-Way Blade Blender, we recommend removing the six-blade system for thorough cleaning.

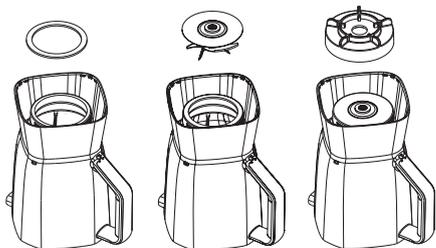
To Remove The Six Blade System In The Glass Jug

Unscrew the blade system from the jug, using the inner measuring cup from the lid and turning anti-clockwise. Remove the silicone rubber seal from the blade assembly. Wash the lid, jug, silicone rubber seal and the blade assembly in warm soapy water.

Note: When removing the blade assembly from the jug you may need to slightly tilt the blade so that it slides out easily.

Jug Assembly

1. Install the sealing ring over the blade.
2. Turn the jug upside down and place it on a flat and stable surface.
3. Turn the blade with sealing ring upside down and place into the bottom of the jug.



4. Install the threaded jug bottom over the blade assembly. Turn clockwise to tighten. Be sure the threaded jug bottom is tightened to the jug before using.
5. Choose a recipe from the recipes provided.
6. Put the ingredients into the jug.
7. Secure the lid and filler cap.
8. Slide the jug onto the base.

Note: The blender jug will leak if the six blade system is not assembled correctly.

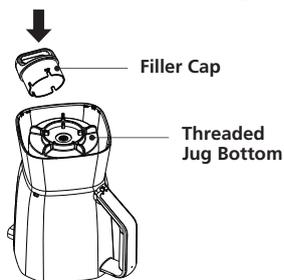
Note: Do not attempt to remove the stainless steel blades from the blade assembly.

Note: The appliance will start only if the jug is correctly positioned on the motor base.

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, and Med LED and High LED will keep blinking fast. To restart the blender, turn off the blender by pressing ON/OFF button, place the jug on the blender base and select the preferred speed to begin again.

Note: The filler cap can be used as a tool to tighten or remove the threaded jug bottom.



A Guide To Your Two-Way Blender

Pre-Programmed Functions

1. Press the ON/OFF button to turn the blender on. The On indicator light will flash. The light will come on, and remain on when the motor is running.
2. Press the desired function button:
 - GREEN/FROZEN SMOOTHIE
 - FOOD CHOP/SALSA
 - MILKSHAKES/FRAPPE

The corresponding function light will come on, and remain on until the program is finished.

3. To change your selection, press the STOP button followed by another function button.
4. When the program is finished, the motor automatically stops. You can press the Stop button at any time to cancel the program. The On indicator light will flash, showing that the blender is ready to use.

Speed Functions

Your blender has three speeds: LOW, MED and HI (1, 2 and 3). You can use these functions for personal recipes or to continue blending after a pre-programmed function is finished.

1. Press the ON/OFF button to turn the blender on. The On indicator light will flash. The light will come on, and remain on when the motor is running.
2. Press the desired speed button to start blending. The corresponding speed light will come on, and remain on until you press the STOP button.
3. Press the STOP button to cancel processing at any time.

Pulse Function

Use the pulse function to crush ice or chop food.

1. Press the ON/OFF button. The On indicator light will flash.
2. Press and hold the PULSE button. The pulse function operates only as long as the PULSE button is held down.
3. Release the PULSE button to stop.

Note: The appliance will start only if the jug is correctly positioned on the motor base.

Handy Blending Hints

- Nothing can beat a blender for making smooth purees and sauces or for whipping up frothy drinks - from healthy breakfast shakes to frozen daiquiris.
- Use your blender for chopping small amounts of food like nuts, bread crumbs and whole spices.
- Turn any oil-based salad dressing into a creamy style dressing by blending it until slightly thickened.
- Food items for blending should be cut into cubes (approximately 2-3cm), this will assist in achieving an even result.
- Ensure the lid is firmly and securely placed on the jug. Do not operate the blender without the lid on, if you wish to add any additional ingredients remove the ingredient cup and add as necessary.
- Never fill above the maximum level indicator 2L. When blending very liquid substances do not fill the jug above 1.5L to avoid spilling.
- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the blender and push ingredients down the sides of the jug with a spatula.
- When pureeing fruit or vegetables, cooked or raw, cut into small pieces to facilitate blending.
- When making bread crumbs, use 2 to 3 day old bread, leaving crusts on, to minimise the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low heated oven.
- When blending a variety of ingredients together, blend the liquids first, then add dry ingredients.
- Always ensure stones are removed from fruit and bones from meat as these can harm the blades.
- Don't allow a used blender to sit for too long as the food will dry onto the blades, making it very difficult to clean. If you can't clean the blender straight away, pour some warm water in it and allow to soak.
- Do not process hot/warm liquids in your blender. Allow to cool to room temperature before blending.
- Select the FOOD CHOP/SALSA function for recipes that require a fine chop.

Care And Cleaning

Quick Cleaning Method.

Half fill the blender with warm water and a small amount of detergent. Press the PULSE button for 10-20 seconds. Then remove the jug and rinse it under running water.

For Thorough Cleaning.

Turn the blender jug upside down. Unscrew the blade assembly from the jug by placing the open end of the ingredient cap at the base of the blade assembly. Use the grooves on the opening of the ingredient cap to align the cap to the base of the jug. Turn the ingredient cap in an anti-clockwise direction to remove the blade assembly.

Remove the rubber seal from the blade

assembly. Wash the blender lid, ingredient cup, rubber seal, blade assembly and blender jug in warm soapy water.

Caution: Take care when cleaning the blades as they are extremely sharp.

Note: The jug, blade, seal, locking ring, lid and feeder cap may be washed in a dishwasher.

To Clean The Motor Base.

Use a damp, soft sponge with mild detergent and wipe over the motor base.

Note: Never immerse the motor base in water.

Two-Way Blender Recipes

Rainforest Smoothie

Makes 1 serving

- ¾ cup cubed fresh pineapple
- ½ cup cubed ripe mango
- 1 cup lightly packed baby spinach leaves
- 1 small ripe banana, peeled
- ½ cup light milk
- ½ cup ice cubes

1. Place all ingredients into the blender jug in the order listed. Place the lid securely onto the jug.
2. Press the GREEN/FROZEN SMOOTHIE setting. When cycle has completed, the motor will stop.
3. Serve immediately.

Tomato Salsa

Makes 2 cups

- ½ spanish onion, peeled
- 1 large clove of garlic
- 1 fresh jalapeño or green chilli, seeds removed
- 2 ripe tomatoes, quartered
- ¼ bunch of fresh coriander
- 1 tablespoon of Balsamic vinegar
- 2 tablespoon extra-virgin olive oil
- Salt and pepper to taste

1. Place the onions, garlic, chilli, tomatoes and coriander into the blender jug in the order listed.
2. Using the PULSE button, pulse to a small chop.
3. Remove ingredients from blender jug to a serving bowl.
4. Dress with combined balsamic and olive oil seasoned with salt and pepper.

Two-Way Blender Recipes (continued)

Roasted Tomato Salsa Dip

Makes 2 cups

6 truss tomatoes
½ small onion, sliced
1 large green chilli, seeds removed
¼ cup coriander leaves
Juice of half a lime
Salt and pepper

1. Heat the grill setting on your oven. Place tomatoes, onion and chilli on a baking sheet lined with baking paper.
2. Place tray under the grill and grill for about 8 minutes, turning occasionally, until all ingredients are lightly charred.
3. Transfer vegetables to blender jug and add coriander leaves and lime juice. Place the lid securely onto the jug. Select FOOD CHOP/SALSA setting. Season to taste with salt and pepper and serve immediately.

Creamy Strawberry Smoothie

Serves 4

2 punnets strawberries, hulled
2 medium bananas, peeled
½ cup raw cashews
1 tablespoon honey (optional)
1 teaspoon vanilla essence
2 cups milk
1 cup ice cubes

1. Place all ingredients into blender jug. Place lid securely onto the jug.
2. Select HI and blend until creamy.
3. Remove the lid and pour into serving glasses. Serve immediately.

Two-Way Blender Recipes (continued)

Traditional Milkshake

Serves 3-4. Makes approximately 1 litre.

500ml (2 cups) milk
4 scoops (180g) vanilla ice cream
2 teaspoons vanilla extract

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press the MILKSHAKE/FRAPPE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.

Beetroot, Crème Friache and Mint Dip

Makes 2 cups

400g beetroot, peeled, roughly chopped
 $\frac{1}{3}$ cup crème friache
 $\frac{1}{3}$ cup olive oil
1 tablespoon fresh mint
Salt and pepper, to taste

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on HI speed for 1 minute or until smooth. Season to taste.
3. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: Great on lamb burgers.

Two-Way Blender Recipes (continued)

Traditional Hummus

Makes 1½ cups

400g can chickpeas, drained, rinsed
½ clove garlic, crushed
2 tablespoons lemon juice
½ teaspoon sesame oil
⅓ cup olive oil
Salt and pepper, to taste

1. Place all ingredients in blender. Place the lid securely onto the jug.
2. Blend on HI speed for 30-40 seconds, or until smooth. Season to taste.
3. Store in a clean, covered container in the refrigerator for up to one week.

Serving suggestion: For a tasty twist add a big dollop to pumpkin soup.

Curried Coconut Carrot Soup

Serves 4

500g carrots, peeled and halved
1 brown onion, peeled and quartered
1 tablespoon extra virgin olive oil
1/3 cup raw cashews
400ml can light coconut milk
1 teaspoon curry powder
½ teaspoon ground ginger
1 cup vegetable stock
Salt and pepper

1. Preheat oven to 180°C. Place carrots and onion on a lined baking tray, drizzle with olive oil and toss to coat. Roast for 30-35 minutes, or until vegetables are tender. Remove from oven and allow to cool for 10-15 minutes.
2. Transfer vegetables to blender jug and add cashew nuts, coconut milk, curry powder and ground ginger. Place the lid securely onto the jug. Blend on MED speed until creamy.
3. Pour soup into a medium sized saucepan and stir through vegetable stock. Cook on medium heat until heated through, about 5 minutes. Season to taste and serve.

Tip: Try this soup with a swirl of Greek yoghurt, chopped coriander leaves or toasted unsweetened coconut.

Two-Way Blender Recipes (continued)

Smoked Salmon Dip

Makes 1 cup

50g smoked salmon
2 tablespoons finely chopped onion
1 lemon, juiced
250g cream cheese, softened and cubed
1 tablespoon dill
1 teaspoon capers, drained

1. Place all ingredients into blender jug and select LOW speed. Blend until creamy.
2. Spoon dip into a small serving bowl and serve with vegetable crudité's and crackers.

Basil Walnut Pesto

Makes 1.5 cups

½ cup walnuts, toasted
2 garlic cloves
2 cups basil leaves
1 cup flat leaf parsley
¼ cup parmesan, grated
½ cup extra virgin olive oil

1. Combine walnuts, garlic, basil, parsley and parmesan in the blender jug. Select PULSE to finely chop ingredients.
2. While pulsing, slowly drizzle olive oil down into the blender jug to form a chunky paste. Serve with freshly cooked pasta.

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

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Greenlane, Auckland



— APPROVED BY —



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