



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

BLENDER

Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



PB9800

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 anlaşılığundan emin olunuz

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

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Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM CAFÉ SERIES BLENDER PB9800.

- Ensure fingers are kept well away from the blades when in use. The processing baton may be used while the motor is running with the main part of the lid in place.
- Always operate on a flat level surface.
- Ensure the control dial is in the "OFF" position and the jug is in place before plugging into the power outlet.
- Do not operate on low speed for more than 30 seconds at a time when blending heavy loads.
- Always remove the plug from the power outlet when the blender is not in use, before disassembling, putting on or taking off parts, and before cleaning other than washing the jug.
- Blade is sharp, handle carefully.
- Always operate the blender with the lid in place.
- When using heavy loads, the blender should not be operated for more than 15 seconds. This does not apply to any of the recipes detailed in this instruction booklet.
- Do not place the blade assembly onto the motor base without it being correctly fitted to the jug.
- The maximum load capacity of the jug is 2 litres, and substantially less with thick mixtures.
- When making peanut butter (or other nut butters, or oil based foods) do not process for more than one minute after mixture starts circulating. Over-processing will cause the mixture in the jug to overheat. Do not process more than 500g of nuts at a time.
- Jug should not be more than 2/3 full when the processing baton is left in place while blending. Do not exceed 30 seconds of continuous blending with processing baton in place.
- The blender is fitted with a safety switch to prevent the motor operating unless the jug is in place.
- Do not blend warm/hot ingredients. Allow ingredients to cool to room temperature before placing in jug.

Sunbeam's Safety Precautions

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam Café Series® Blender

Ingredient measuring cap

Handy 60ml removable measuring cap.

Jug lid with ingredient measuring cap

To provide the necessary safety, the lid seals tightly to the jug and features a pouring hole, that allows you to add ingredients during blending.

2 litre capacity square BPA-free DURALITE™ jug

Inherent with superior blending performance the square jug design has a large 2 litre capacity. It is constructed utilising an ultra-durable BPA free material that is impact resistant and withstands cracking in the dishwasher for hundreds of cycles. Additional benefits include heat, stain and scratch resistance and its lightweight composition.

Stainless steel blade

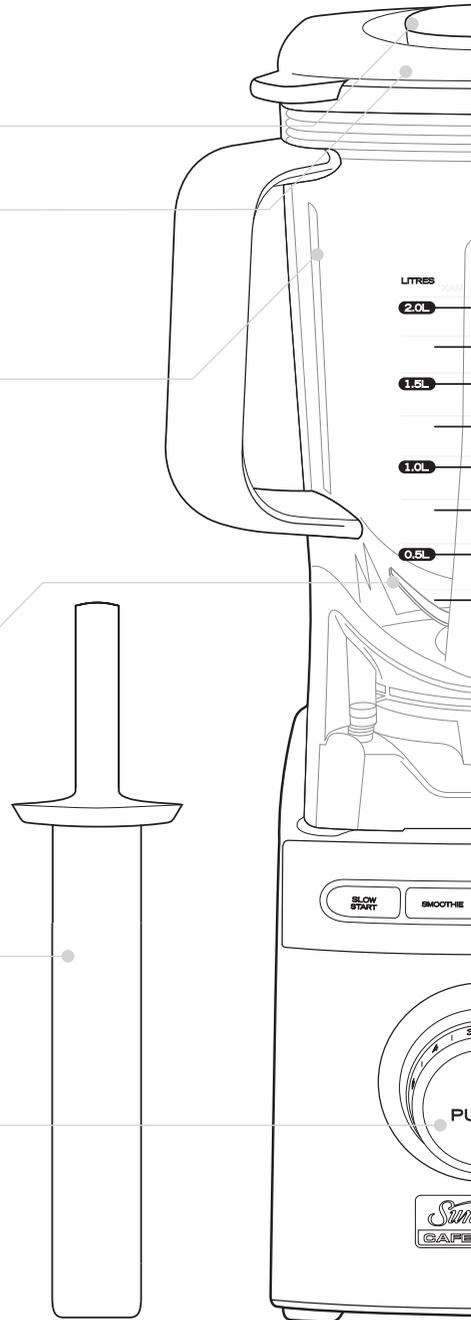
Configured to optimise all processing tasks and provide the ultimate performance, the precision cut and sharpened stainless steel blade assembly is mounted on a sealed bearing for faster speed and longer life.

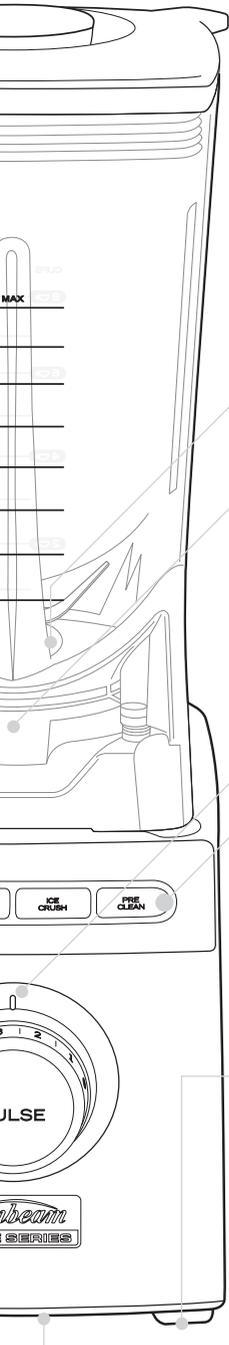
Processing baton

Specially designed to assist during demanding processing tasks, the baton allows you to safely push food into the blades while the blender is operating.

Pulse button

The 'Pulse' feature provides short bursts of power. To activate, depress the 'Pulse' button and hold down as long as needed. Ideal for preparing breadcrumbs, nuts and biscuits.





Removable blade assembly

Blade assembly is removable for thorough cleaning.

Heavy-duty 1200 watt motor

Enables blade speeds to reach up to 20,000 revolutions per minute (RPM) delivering the power to uniformly blend small or large quantities of ingredients regardless of the load. Its high performance and reliability are backed by a 5 year motor guarantee.

Variable speed dial

The control dial allows you to select a speed depending on the blending task and texture of ingredients. Turn the speed control dial in a clockwise direction and the blender automatically starts. The variable speed dial allows you to select continuously variable motor speeds ranging from 4,000 to 15,000 revolutions per minute (freeload).

Pre-programmed functions

Pre-programmed functions make blending even easier. The 'Slow Start' button will slowly ramp up the speed selected on the control dial, while popular blending functions like 'Smoothie' and 'Ice-Crush' will be performed at the touch of a button. To make cleaning a breeze, use the 'Pre-Clean' function.

Non-slip feet

Heavy-duty non-slip feet ensure the blender remains stable and prevents slipping on the bench top during use.

Cord wrap

Cord wraps away to keep bench top clean.

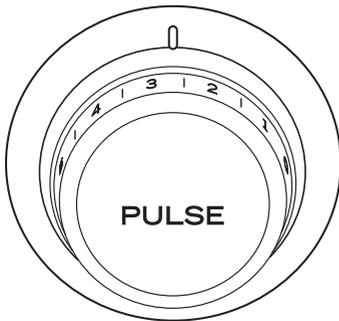
Speed Dial, Pre-Programmed Functions and Pulse Button

Variable speed dial

Turn the speed control dial in a clockwise direction and the blender automatically starts. The variable speed dial allows you to select continuously variable motor speeds ranging from 4,000 to 15,000 revolutions per minute (free load).

Pulse button

The 'Pulse' feature provides short bursts of power. To activate, depress the 'Pulse' button and hold down as long as needed. Ideal for preparing breadcrumbs, nuts and biscuits.



Pre-programmed functions

Pre-programmed functions make blending easy as they perform a blending task at the touch of a button. Select the required function by pressing the corresponding function button. The blender will start to operate and only the selected function button will illuminate. On completion of the task, the motor will stop and all function buttons will illuminate indicating that these are now available for use.

Slow Start – The motor will slowly ramp up its speed to the speed setting chosen on the variable speed dial.

Smoothie – Perfect for blending smoothies. The Smoothie function is programmed to blend the denser ingredients at a lower speed setting, then increases as ingredients thicken.

Ice Crush – Ideal for ice-crushing or ingredients that require short bursts of power.

Pre-Clean – An easy and quick way to rinse the DURALITE™ blending jug after the processing task is complete. For more information, please refer to the "Operating your Café Series® Blender" or the "Care and Cleaning" section in this booklet on pages 10 and 13.

The selection can be changed at any time during the blending process. Press the currently illuminated button to stop the cycle. Then select a new function. The button will stay illuminated and the new function will start.



Lid assembly

The lid is easy to position on or remove, and to clean, see Figure 1.

1. Simply push lid down firmly to seal.
2. To secure the measuring cap, slide it into the top of the rubber lid and rotate to lock.
3. The measuring cap can be removed when using the processing baton or when adding ingredients.

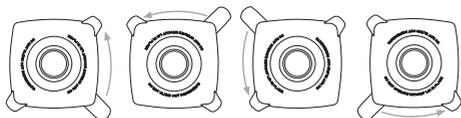
Note: As there is no locking design we advise that you place your hand on the lid as you initially start processing.



Figure 1

Operating your Café Series® Blender

1. Place the DURALITE™ jug on the motor base by locating it over the four non-slip rubber jug mounts. The jug can be placed on the motor base in four different positions.



2. Place ingredients into the DURALITE™ jug.

Note: Do not operate the blender when the jug is empty.

3. Place the lid firmly into position on the DURALITE™ jug. Always ensure the measuring cap is in place when processing, except when the processing baton is inserted through the opening in the lid; or when adding ingredients through the hole in the lid.

Note: Always have the lid in position during processing.

4. a) Using the speed dial:

Using the variable speed dial, select the desired processing speed from 1 – 5 and this will provide continuous processing until the dial is turned anti-clockwise to the '0' position.

Due to the high processing speed of the Café Series® Blender, processing times are significantly reduced over those of standard blenders. Therefore we advise that until you are familiar with the speed of the Café Series® Blender that you keep a close watch on ingredients being processed.

Tip: Use the 'Slow Start' feature to combine ingredients at the start of blending. To do so, press the 'Slow Start' function button first, then turn the speed dial to the desired speed. The blender will slowly ramp up its speed to this chosen speed setting.

Tip: Once processing has commenced, further ingredients can be added by removing the measuring cap and pouring ingredients through the hole in the lid.

Note: Wait until blade comes to a complete stop before removing the lid or jug.

4. b) Using a pre-programmed function:

Select the desired function by pressing the appropriate function button. The blender will start to operate and only the selected function button will illuminate. On completion of the task, the motor will stop and all function buttons will illuminate indicating that these are now available again.

Note: The 'Slow Start' must be used in combination with the variable speed dial. Please refer to 4.a.

Before a new function can be selected, the previous function must be stopped.

To stop blending at any time, press the selected function button.

Tip: Once processing has commenced, further ingredients can be added by removing the measuring cap and pouring ingredients through the hole in the lid.

Note: Wait until blade comes to a complete stop and all function buttons illuminate before removing the lid or jug.

Blade Assembly

Important: Always ensure the 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.

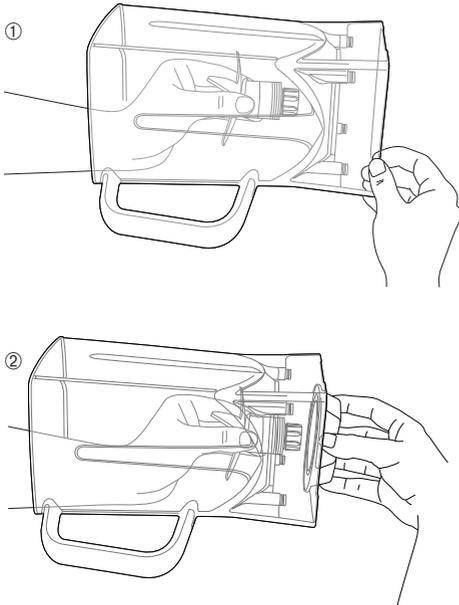


Figure 2

To assemble the blade assembly, follow these steps and refer to Figure 2;

1. Ensure the flat sides of the blade assembly are aligned with the corresponding flat sides of the opening in the bottom of the jug (refer to Figure 3). Once the blade is aligned, push the blade assembly firmly into the opening.

Ensure the assembly is pushed all the way into the opening to seat the seal.

2. Place the locking nut on the underside of the jug and tighten by rotating in a clockwise direction.

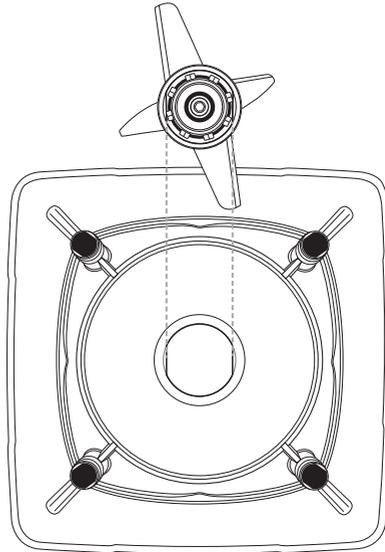


Figure 3

Processing Baton

Specially designed to assist during demanding processing tasks, the baton allows you to safely push food down into the blades while the blender is operating. See Figure 4.

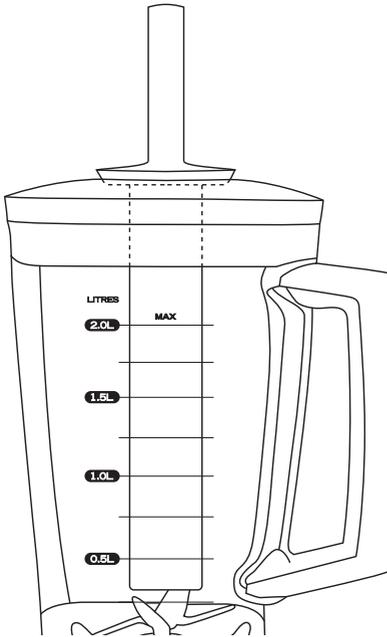


Figure 4

Important: When using the processing baton, ensure the lid is firmly in place and the measuring cap is removed. For safety purposes, do not insert the processing baton into the jug with the lid removed.

Uses for the processing baton:

- The processing baton can be used as a scraper or spatula to easily remove thick mixtures such as batters and sauces from the jug.
- Use the processing baton to encourage hard to process ingredients into the blades.
- Using the processing baton reduces blending times.

Care and Cleaning

Note: Ensure that the blender is unplugged from the power outlet prior to cleaning.

Washing

For best results, wash all blender components, excluding the base (motor housing), in hot soapy water.

The DURALITE™ blending jug and lid (excluding the measuring cap) can be washed in the dishwasher. It is recommended to remove the blade assembly from the jug as this part is not dishwasher safe.

Quick clean

Half fill the blender with lukewarm water and a small amount of detergent. Position the jug on the motor base and press the 'Pre-Clean' function button. When the task is completed, the motor will stop and all function buttons will illuminate. Now remove the jug, rinse it under running water and then allow to air dry.

Thorough cleaning

After completing the quick clean, should any ingredients remain, remove the blade assembly and wash both the jug and blade assembly in warm soapy water. Rinse well and dry. Rinse the lid, ingredient cap and processing baton under running water and wash with warm soapy water. Rinse well and dry.

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 or other liquid.

Helpful Blending Hints

- Use the processing baton to remove thick mixtures from the blending jug.
- Make caster sugar or pure icing sugar from regular sugar. Simply place up to 2 cups of sugar into the jug and continue to pulse mixture for caster sugar or blend on speed 4 for icing sugar.
- Place up to 1 tray (12) large ice cubes into the jug. Use the 'Ice Crush' function to make fluffy snow cones.
- Freezing fresh fruit will ensure you always have fruit on hand and ready to blend.
- Peel and chop fruit as necessary before freezing.
- Frozen bananas add "creaminess" to smoothies.
- Freeze passionfruit pulp in ice cube trays for easy portion control.
- When chopping ingredients such as nuts or biscuits use the 'Pulse' button. This helps you to achieve a perfect result without overprocessing.
- Thickened cream can be whipped in seconds. Blend on speed 4 until the mixture thickens then use the processing baton to check the cream for the desired texture.
- Ensure all fruit juices are chilled before blending as this will help to keep drinks cold for longer.
- When making thick shakes, don't use hard ice cream straight from the freezer. Leave ice cream out for approximately 5 minutes before blending, this time may vary depending on how cold your freezer is. If using ice cream with a higher cream content you may need a little extra milk. Always place ice cream in the jug in small pieces, never in large chunks.
- Never blend warm/hot ingredients. Always allow ingredients to cool to room temperature before blending.
- Never fill above the maximum level indicator of 2 litres.
- Ensure the lid is firmly and securely placed on the jug and do not operate the blender without the lid on. If you wish to add any additional ingredients remove the measuring cap and add as necessary.
- In the smoothie and milkshake recipes in this booklet, soy, skim, light or full cream milk can be used.
- When making cocktails or other drinks with more than 6 ice cubes, use the 'Ice Crush' function.

Recipes - Smoothies, Milkshakes and Frappes

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 SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.

Variations:

Chocolate Milkshake: replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with 2 tablespoons chocolate topping or syrup.

Snickers Milkshake: replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with ½ cup smooth peanut butter.

Choc-mint Milkshake: replace vanilla ice cream with chocolate ice cream, and replace vanilla extract with peppermint essence.

Strawberry Milkshake: replace vanilla extract with 250g fresh strawberries. Alternatively you could use 2 tablespoons strawberry topping.

Peanut Butter Smoothie: replace vanilla extract with ½ cup smooth peanut butter.

Tim Tam Smoothie

Serves: 2-3. Makes approximately 750mls

5 Arnott's Original Tim Tams

4 scoops (180g) vanilla ice cream

400ml milk

1. Arnott's Original Tim Tam, extra, crumbled to garnish
1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Garnish with the extra Tim Tam.

Bubblegum Blast

Serves: 2-3. Makes approximately 750mls

500ml (2 cups) apple juice

1 ½ cups (200g) frozen blueberries

½ cup vanilla yoghurt

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

Watermelon and Mint Frappe

Serves: 2

6 ice cubes

½ cup fresh mint leaves

500g watermelon pieces

Extra mint leaves, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into serving glasses and garnish with extra mint to serve.

Tip: Serve immediately, as the mint will cause the Frappe to go brown on standing.

Mixed Berry Frappe

Serves: 2-3. Makes approximately 850mls

500mls (2 cups) orange juice

300g frozen mixed berries

1 tablespoon caster sugar

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

Coconut Dream

Serves: 2-3. Makes approximately 850mls

500ml (2 cups) apple juice

125mls (½ cup) light coconut milk

250g frozen strawberries

1 scoop (45g) vanilla ice cream

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into 2 glasses.
3. Garnish glass with a strawberry if desired.

Classic Banana Smoothie

Serves: 3-4. Makes approximately 1 litre

500ml (2 cups) milk

2 medium ripe bananas, roughly chopped

2 scoops (90g) vanilla ice cream

1 tablespoon honey

4 ice cubes

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Garnish with a pinch of cinnamon.

Coffee and Banana Thickshake

Serves: 2-3. Makes approximately 750mls

- 1 ripe banana, peeled, chopped
- 30mls espresso, cold
- 250mls (1 cup) milk
- 2 scoops (90g) vanilla ice cream
- 4 ice cubes

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

Tip: If you don't have access to a coffee machine, use 2 teaspoons instant coffee dissolved in 1 ½ tablespoons boiling water. Refrigerate until cold.

Iced Coffee

Serves: 3. Makes approximately 900mls

- 60mls espresso, cold
- 500mls (2 cups) milk
- 2 scoops (90g) vanilla ice cream
- 4 ice cubes

Whipped cream and cocoa powder, to serve

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Top with whipped cream and dust with cocoa powder.

Tip: If you don't have access to a coffee machine, use 1 tablespoon instant coffee dissolved in ¼ cup boiling water. Refrigerate until cold.

Mango Lassi

Serves: 4-6. Makes 1.25 litres

- 450g mango pieces
- 1 cup vanilla yoghurt
- 6 ice cubes
- 325mls milk
- Chopped pistachios and ground cardamom, to garnish

1. Place ingredients into blender jug. Place the lid securely onto the jug.
2. Press SMOOTHIE button. When the cycle is complete, the motor will stop. Remove the lid and pour into serving glasses.
3. Garnish with pistachios and dust with ground cardamom.

Passionfruit and Mint Iced tea

Serves: 4. Makes 1.25 litres

- 500mls cold tea
- ¼ cup icing sugar
- ½ cup fresh mint leaves
- 170ml can passionfruit pulp
- Extra mint leaves, to garnish

1. Place tea, sugar and mint into blender jug. Place the lid securely onto the jug.
2. Blend on speed 1 for 10 seconds. Remove the lid and pour into a serving jug. Stir through passionfruit pulp.
3. Garnish with extra mint leaves. Serve on ice.

Tip: To make tea, use tea bag or tea leaves to make tea to your desired strength. Refrigerate overnight or until cold.

Recipes - Cocktails

Tip: To make sugar syrup, place 1 cup caster sugar in a small saucepan with 1 cup water. Stir over low heat until dissolved. Bring to boil, remove from heat and cool to room temperature. Refrigerate until cold. Syrup can be kept in a clean, airtight container or jar in the fridge until needed. It's a good idea to have some ready on hand for anytime you want to make cocktails.

Frozen Lime Margarita

Serves: 2

12 ice cubes
80ml tequila
30ml fresh lime juice
60ml Cointreau or triple sec
30ml sugar syrup
Lime slices, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into 2 cocktail glasses and garnish with lime slice to serve.

Strawberry Daiquiri

Serves: 2

6 ice cubes
90ml Bacardi rum
60ml fresh lime juice
60ml sugar syrup
125g strawberries, quartered
Extra strawberries, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into 2 cocktail glasses and garnish with extra strawberries to serve.

Pina Colada

Serves: 4

10 ice cubes
125ml Bacardi rum
600ml pineapple juice
400ml can light coconut cream
125ml Malibu
2 tablespoons caster sugar
Mint, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into tall glasses to serve. Garnish with a sprig of mint if desired.

Recipes - Cocktails (continued)

Splice

Serves: 2

6 ice cubes

60ml Midori

60ml Malibu

120ml pineapple juice

80ml cream

Pineapple wedge, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into 2 glasses to serve. Garnish with a wedge of pineapple if desired.

Choc Heaven

Serves 3-4

6 ice cubes

2 scoops (90g) chocolate ice cream

60mls Amaretto

60mls Coffee liqueur

60mls Irish cream liqueur

2 cups milk

Chocolate flakes, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into tall glasses and garnish with chocolate flakes to serve.

Frozen Cosmopolitan

Serves 3

90ml vodka

90ml Cointreau

200ml cranberry juice

2 teaspoons lime juice

4 ice cubes

Lime slices, to garnish

1. Place ingredients into blender jug in the order listed. Place the lid securely onto the jug.
2. Press ICE CRUSH button. When the cycle is complete, the motor will stop. Remove the lid.
3. Pour into 2 cocktail glasses and garnish with lime slice to serve.

Recipes - Soups

Mixed Mushroom & Thyme Soup

Serves: 4-6

- 1 tablespoon olive oil
- 20g butter, chopped
- 1 large brown onion, finely chopped
- 2 garlic cloves, crushed
- 1kg button mushrooms, sliced
- 200g Swiss brown mushrooms, sliced
- 150g oyster mushrooms, sliced
- 2 cups chicken stock
- 2 cups water
- 1 tablespoon chopped fresh thyme leaves
- ½ cup thickened cream
- Crusty bread, to serve

- 1.Heat oil and butter in a large saucepan over medium heat. Add onion and cook, stirring until soft.
- 2.Stir in garlic and mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms soften.
- 3.Add stock, water and thyme; bring to the boil. Reduce heat to medium-low and simmer, uncovered, stirring occasionally, for 10 minutes or until liquid reduces slightly.
- 4.Remove from heat. Set aside and cool to room temperature.
- 5.Using the SLOW START button, blend soup, in 2 batches, on speed 2-3 until smooth. Place in a clean saucepan. Stir in cream.
- 6.Stir over low-medium heat until hot. Season with salt and pepper. Serve with crusty bread.

Tip: You can use vegetable stock instead of chicken stock if you would like this recipe to be vegetarian.

Potato and Leek Soup

Serves: 4-6

- 1 tablespoon olive oil
- 2 small rashers bacon, chopped
- 3 medium leeks, sliced
- 1 kg potatoes, peeled, chopped
- 2 cups chicken stock
- 2 cups water
- ½ cup grated Parmesan and chives, to serve

- 1.Heat oil in a large saucepan; add bacon and cook, stirring occasionally, until brown.
- 2.Add leeks to same pan and cook, stirring for about 5 minutes or until leeks are tender. Add potatoes, stock and water; bring to the boil, reduce heat and simmer, uncovered, for about 20 minutes or until potatoes are tender.
- 3.Remove from heat; cool to room temperature.
- 4.Using the SLOW START button, blend soup, in 2 batches, on speed 2-3 until smooth. Place in a clean saucepan.
- 5.Stir over low-medium heat until hot. Season with salt and pepper.
- 6.Serve soup topped with parmesan cheese and chives.

Tip: You can use vegetable stock instead of chicken stock if you would like this recipe to be vegetarian.

Gazpacho with Herb Crumb Topping

Serves: 4-6

- 3 cups tomato juice
- 1 Lebanese cucumber, coarsely chopped
- ¼ cup fresh coriander leaves
- 270g jar char-grilled capsicum, drained
- ½ small red onion, halved
- 1 garlic clove
- 1 teaspoon balsamic vinegar
- 1 teaspoon Tabasco

Topping

- 2 slices bread, quartered
 - 1 tablespoon finely chopped coriander
 - ½ small red onion, finely chopped
1. To make gazpacho, place all ingredients into the blender jug. Place the lid securely onto the jug.
 2. Using the SLOW START button, blend soup, on speed 3 for about 10 seconds or until smooth. Transfer to a bowl. Cover with plastic wrap and place in the fridge for 3 hours or until cold. Season with salt and pepper.
 3. Meanwhile, to make topping, place bread into the clean, dry blender jug. Place the lid securely onto the jug. Pulse until bread becomes coarse breadcrumbs. Transfer bread crumbs onto a baking tray. Place until a hot grill for 1 minute or until crisp and golden. Transfer to a bowl and stir through coriander and onion.
 4. Serve chilled Gazpacho topped with crumb mixture.

Creamy Corn Soup

Serves: 6

- 6 fresh corn cobs, husks removed
- 2 teaspoons olive oil
- 1 onion, chopped
- 2 celery stalks, chopped
- 1 carrot, chopped
- 1 garlic clove, crushed
- 3 potatoes (500g), peeled, chopped
- 2 cups chicken stock
- 2 cups water
- Chopped parsley, to garnish

1. Cut the kernels from the corn cobs; reserve both kernels and cobs.
2. Heat oil in a large saucepan; add onion, celery, carrot and garlic. Cook, stirring occasionally, until brown.
3. Add potatoes, stock, water, kernels and cobs to the same pan; bring to the boil, reduce heat and simmer, uncovered, for about 20 minutes or until potatoes are tender.
4. Remove from heat; cool to room temperature. Remove and discard corn cobs.
5. Using the SLOW START button, blend soup, in 2 batches, on speed 2-3 until smooth. Pour soup through a coarse sieve into a clean saucepan (you may need a spoon to help you push the soup through).
6. Stir over low-medium heat until hot. Season with salt and pepper.
7. Serve soup topped with parsley to garnish.

Tip: You can use vegetable stock instead of chicken stock if you would like this recipe to be vegetarian.

Cauliflower and Pea Soup

Serves: 6

2 teaspoons oil

1 onion, chopped

1 celery stalk, chopped

3 potatoes (500g), peeled, chopped

500g cauliflower florets

1.5 litres water

½ cup frozen peas

1. Heat oil in a large saucepan; add onion and celery. Cook, stirring occasionally, until brown.
2. Add potatoes, cauliflower and water to the same pan; bring to the boil, reduce heat and simmer, uncovered, for about 20 minutes or until potatoes and cauliflower are tender.
3. Remove from heat; cool to room temperature.
4. Using the SLOW START button, blend soup, in 2 batches, on speed 2-3 until smooth. Place soup and peas in a clean saucepan.
5. Stir over low-medium heat until soup is hot and peas are cooked. Season well with salt and pepper.

Recipes - Dressings, Sauces and Dips

Whole Egg Mayonnaise

Makes: approximately 1 ½ cups

- 1 egg
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- ⅔ cup vegetable oil
- ⅔ cup olive oil

1. Place egg, yolk, juice, mustard and salt in the blender jug. Place the lid securely onto the jug. Blend on speed 1 for 10 seconds or until combined.
2. With the motor operating, remove the measuring cup and gradually add the oil in a slow, thin stream; as the mixture thickens, increase speed gradually up to speed 3 until the mixture is creamy and all the oil has been added. Season with pepper.
3. Transfer to a clean container. Keeps in the refrigerator for 1 week.

Variations:

Garlic Aioli: Stir through 3 cloves crushed garlic. This goes well on burgers!

Tartare Sauce: Stir through 1/4 cup finely chopped gherkins. Great for fried or fresh seafood!

Lemon/Lime mayonnaise: Stir through 2 teaspoons finely grated rind and 2 tablespoons of fresh juice. A great dipping sauce for chicken!

Caesar Dressing

Makes: approximately 1 ½ cups

- 1 egg
- 1 egg yolk
- 1 tablespoon lemon juice
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- ⅔ cup vegetable oil
- ⅔ cup olive oil
- 1 garlic clove
- 1 anchovy fillet
- 1 teaspoon Worcestershire sauce
- 2 tablespoons extra lemon juice

1. Place egg, yolk, juice, mustard and salt in the blender jug. Place the lid securely onto the jug. Blend on speed 1 for 10 seconds or until combined.
2. With the motor operating on speed 1, remove the measuring cap and gradually add the oil in a slow, thin stream; as the mixture thickens, increase speed gradually up to speed 3 until the mixture is creamy and all the oil has been added.
3. Add garlic, anchovy, worcestershire sauce and extra lemon juice. Replace the measuring cap. Pulse until combined. Season with pepper.
4. Transfer to a clean container. Keeps in the refrigerator for 1 week.

Tip: If you would like a thinner dressing, thin out with a little warm water.

Satay Sauce

Makes: approximately 1 ½ cups

1 cup toasted unsalted peanuts

½ cup peanut oil

½ cup warm water

2 tablespoons soy sauce

2 garlic cloves

1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Blend on speed 2 until smooth. Transfer to a small saucepan; cook, stirring over low heat until hot.
3. Serve as a dipping sauce for chicken skewers.

Tip: You can also use this as a basting sauce, and brush over chicken or meat before grilling.

Hollandaise Sauce

Makes: approximately 1 cup

3 egg yolks

2 tablespoons freshly squeezed lemon juice

250g unsalted butter, melted

1. Place egg yolks in a heatproof bowl over a saucepan of simmering water (do not let bowl touch water). Whisk egg yolks for 1-2 minutes or until pale. Add juice and whisk until combined.
2. Transfer egg mixture to the jug of a blender. Place the lid securely onto the jug.
3. With the motor operating on speed 1, remove the measuring cap and gradually add the butter in a slow, thin stream until combined and sauce thickens.
4. Season with salt and pepper.

Tip: Hollandaise sauce goes well with salmon and asparagus. Or, simply serve over poached eggs on toast.

Raspberry Coulis

Makes: 1 cup

300g frozen raspberries, thawed

¼ cup caster sugar

2 teaspoons lemon juice

1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Blend on speed 1 for about 10 seconds or until smooth.
3. Strain mixture through a fine sieve (you may need to use the back of a spoon to push the mixture through).

Tip: Serve with chocolate cake, waffles or on ice cream.

Italian Dressing/Marinade

Makes: approximately 200mls

A very versatile recipe that can be used on almost anything!

2 cloves garlic

⅓ cup white vinegar

⅓ cup olive oil

½ cup basil leaves

1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Blend on speed 1 for about 10 seconds or until smooth.
3. Season to taste with salt and pepper.

Tip: Excellent for grilled fish or chicken skewers. Marinate meat over night or baste during cooking. This recipe also makes a great salad dressing. Try over a warm grilled vegetable salad, or simply pour over leafy greens.

Spicy Herb Dressing/Marinade

- 1/3 cup flat leaf parsley
 - 1/4 cup mint leaves
 - 2 cloves garlic
 - 1 fresh chilli, seeded
 - 1/4 cup lemon juice
 - 2 tablespoons white vinegar
 - 1 1/2 tablespoons olive oil
 - 1 teaspoon Dijon mustard
1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
 2. Blend on speed 1 for about 10 seconds or until smooth.
 3. Season to taste with salt and pepper.

Tip: Excellent for grilled vegetable kebabs. Place a selection of vegetable pieces onto skewers; coat with marinade for 2-3 hours. Cook on a grill plate or barbecue brushing with marinade during cooking. Or, pour over a salad for a fresh twist.

Eggplant Dip

Makes: 4 cups

- 3 large eggplant
 - 1 tablespoon lemon juice
 - 1/3 cup greek-style yoghurt
 - 1 clove garlic
 - 1 tablespoon parsley
 - 1 tablespoon olive oil
1. Preheat oven or grill to Very Hot (240°C/220°C fan-forced).
 2. Place whole eggplant on a baking tray. Cook in preheated oven turning occasionally until skin has blackened and flesh is soft.
 3. Remove from oven and allow to cool. Gently peel away skin. Discard skin; place eggplant flesh into the blender jug. Add lemon juice, yoghurt, garlic, parsley and olive oil. Place the lid securely onto the jug.
 4. Blend on speed 2 until smooth.
 5. Season to taste with salt and pepper.

Tip: Serve dip with pita crisps or toasted Turkish bread.

Cheesy Spinach Dip

Makes: 3 cups

- 250 frozen spinach, thawed
- 250g Philadelphia cream cheese, softened to room temperature, chopped
- 300g light sour cream
- ½ cup grated parmesan cheese
- 2 green spring onions

1. Place all ingredients into the blender jug. Place the lid securely onto the jug.
2. Pulse a few times until ingredients begin to combine. Then, blend on speed 1 for about 10 seconds or until smooth.
3. Season to taste with salt and pepper. Serve with crackers or corn chips.

Roasted Beetroot Dip

Makes: 3 cups

- 4 large (600g) fresh beetroot, trimmed, washed
- ½ cup (200g) natural yogurt
- ½ cup (120g) light sour cream
- ½ teaspoon ground cumin
- 1 tablespoon horseradish cream

1. Preheat oven to Moderately Hot (200°C/180°C fan-forced). Wrap each beetroot individually in aluminium foil.
2. Place beetroot on a baking tray and bake in oven for about 1- 1 ¼ hours or until tender.
3. Remove beetroot from oven; open foil and allow beetroot to cool for 15 minutes. Using a sharp knife, remove stems and peel away skin. Cut beetroot into quarters.
4. Place beetroot and remaining ingredients into the blender jug. Place the lid securely onto the jug.
5. Pulse a few times until ingredients begin to combine. Then, blend on speed 2 for about 10 seconds or until smooth.
6. Season to taste with salt and pepper. Serve with crackers or sliced Turkish bread.

Recipes - Baby Food

Baby food can be made using the Blender by simply processing fresh fruit or vegetables that have been boiled, steamed or microwaved until tender.

Baby food/puree can be frozen in a clean ice cube tray in portions, covered, and once frozen, transferred to a resealable bag. Portions can then be thawed as you need them.

Try some of the following combinations:

- Apple and pear
- Banana and papaya
- Pear and banana
- Pumpkin and corn
- Peas and zucchini
- Potato and pumpkin
- Broccoli and cauliflower
- Pumpkin, sweet potato and zucchini
- Zucchini, squash and carrot
- Beans, peas and zucchini



COMMERCIAL DESIGN GUARANTEED PERFORMANCE



The Sunbeam 5 Year Motor Guarantee

Sunbeam has built its reputation on manufacturing quality electrical appliances. Our Cafe Series® 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 Cafe Series® 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 Cafe Series® 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:

Sunbeam Corporation Ltd. Australia

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

Sunbeam Corporation Ltd. New Zealand

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

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 Cafe Series® Blender needs to be assessed at a Sunbeam authorised service centre, it will not be accepted through retail stores.

If using the Cafe Series® Blender for commercial use this motor guarantee is limited to 12 months from the date of purchase.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

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
Auckland, New Zealand



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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