

*Sunbeam*

# Mixmaster®

Instruction Booklet  
JM6600

Please read these instructions carefully  
and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

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 MIXMASTER HAND MIXER.

- Never eject beaters, dough hooks or balloon whisks when the appliance is in operation.
- Ensure fingers are kept well away from moving beaters, dough hooks and balloon whisks.
- When mixing extremely heavy loads the appliance should not be operated for more than

1 minute 30 seconds. This does not apply to any of the recipes detailed in this booklet.

**IMPORTANT:** In the case of the mixer overheating due to excessive load, the safety cutout will activate, preventing the mixer from operating. Should this occur, switch the mixer off at the power outlet and allow the mixer to cool for 10 minutes before switching it back on.

**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](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of your Mixmaster Hand Mixer

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## Boost button

Provides an extra burst of power for those extra tough mixing tasks.

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## Eject button

To effortlessly release the beaters, dough hooks or whisks for easy cleaning, press the speed dial button downwards.

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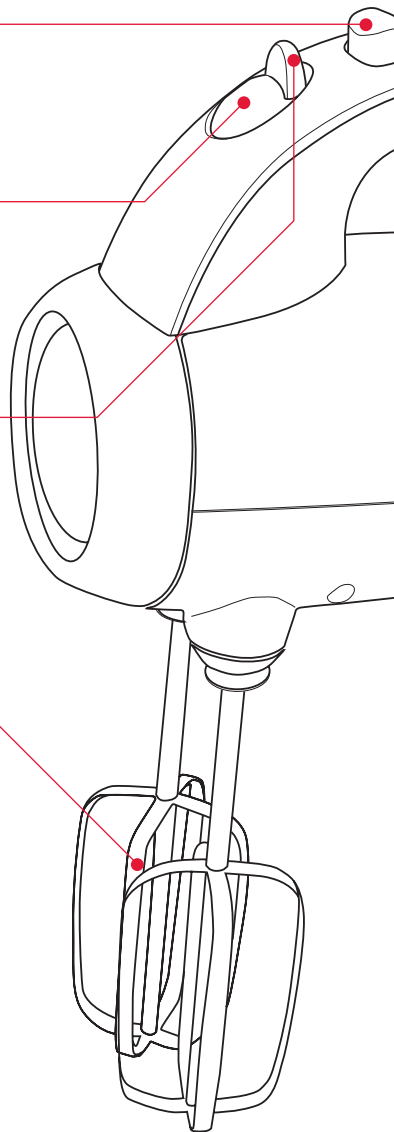
## Speeds

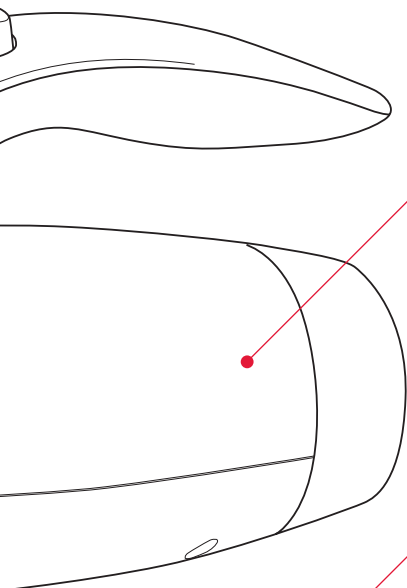
6 speed settings for even and thorough mixing.

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## 'V-groove' beaters

Heavy duty 'V-groove' beaters for creaming butter and sugar, plus mixing cake mixes.





**Powerful 235 watt motor**

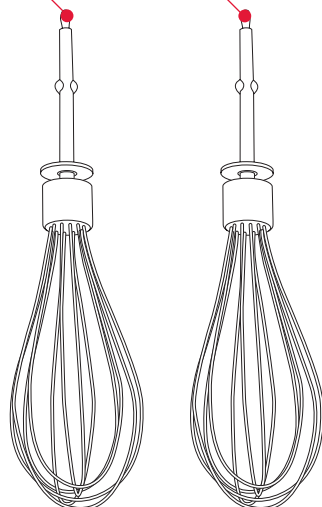
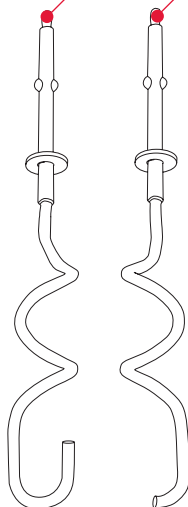
Handles the toughest mixing tasks.

**Dough hooks**

Heavy duty dough hooks take the hard work out of kneading dough and other heavy mixtures.

**Balloon whisks**

For whisking cream, egg whites, light batters and sponges.



# Using your Beatermix Hand Mixer

## Before using your MIXMASTER Hand Mixer

Before fitting the beaters, dough hooks or balloon whisks, be sure the power cord is unplugged from the power outlet and the speed control switch is in the 'OFF' position.

1. Select the desired attachments, depending on the mixing task to be performed:
  - Beaters for creaming butter and sugar, plus mixing cake mixes.
  - Dough hooks for kneading dough and other heavy mixtures.
  - Balloon whisks for whisking cream, egg whites, light batters and sponges.
2. Inserting selected attachment;

### Beaters:

Beaters can be inserted into either socket as the beaters are identical.

### Dough hooks:

Take the dough hook – illustrated as dough hook ( $\frac{1}{2}$ ). Insert dough hook ( $\frac{1}{2}$ ) into the left hole on the underside of the mixer head.

Take the dough hook that is hooked at the bottom – illustrated as dough hook ( $\frac{1}{2}$ ), and insert it into the right hole.

**Note:** Be sure both dough hooks click firmly in place, you may need to twist the dough hook slightly to engage it in position prior to pushing it in place.

### Balloon Whisks:

Balloon whisks can be inserted into either socket as they are identical.

## Using your MIXMASTER Hand Mixer

1. With the speed control switch in the 'OFF' position, plug the power cord into a 230-240V AC power outlet.
2. Place the beaters, dough hooks or balloon whisks into the bowl of ingredients to be mixed and using the speed control switch select the desired mixing speed.

Clearly marked instructions for correct mixing speeds for each type of mixture are shown in the mixing guide on page 5.

**Tip:** Always start mixing at slow speeds and increase the speed gradually to prevent ingredients splashing out of the mixing bowl. When adding dry ingredients, particularly flour, lower the speed to prevent the 'snow storm' effect.

3. Once you have finished mixing, turn the speed switch to the 'OFF' position and unplug the cord from the power outlet.
4. To remove the beaters/dough hooks/balloon whisks, place fingers loosely around the spindles and press the eject button.

**Note:** Never eject the beaters, dough hooks or balloon whisks when the Mixmaster Hand Mixer is in operation.

# Mixing Guide

Mixing Task	Recommended Speed(s)
Kneading, Folding & Blending	1 - 2 (low)
Light Mixing	2 - 3 (low/med)
Creaming & Beating	4 - 5 (med/high)
Whipping & Aerating	5 - 6 (high)

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## Mixing Tips

1. For even and thorough mixing, slowly guide the beaters/dough hooks/balloon whisks around the sides and through the centre of the bowl in the same direction. Do not overmix.
2. Always stop the mixer by moving the speed control switch to the 'OFF' position before raising the beaters/dough hooks/balloon whisks out of the mixing bowl.
3. When adding ingredients or scraping the bowl, stop the mixer and rest it on its base with the bowl below the beaters/dough hooks/balloon whisks to catch any mixture draining from them.
4. When folding dry ingredients into delicate mixtures such as sponge cake, use speed 1-2. Do not overmix.
5. Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.

### Beating Egg Whites

Separate the yolk and white carefully ensuring there is no yolk in the egg white. If some egg yolk is in the egg white, use the egg shell to scoop the yolk out. Even the slightest amount of yolk will prevent the whites beating.

Best results are achieved when using a glass or stainless steel mixing bowl. If using a plastic mixing bowl, rub the inside of the bowl with  $\frac{1}{2}$  a lemon. (This helps remove any grease.) Then wash and dry thoroughly.

For best result always ensure that the beaters/balloon whisks and mixing bowl are thoroughly clean and dry.

For maximum volume, beat egg whites at room temperature.

Beat egg whites using 5-6 setting. Beating time can vary depending on the freshness of the eggs.

# Mixing Tips continued

## Whipping Cream

Thickened cream gives the best results.

For maximum volume use well chilled cream.

For best results, chill the bowl and beaters/ balloon whisks before whipping.

Use a deeper bowl to prevent splatter. Start

by mixing on speed 2, then increase to speed 5-6 as the cream thickens.

If intending to use the cream for piping, add approximately 2 teaspoons of icing sugar per 300ml of cream before mixing. This will help the cream hold its shape.

# Oven Temperature Guide

For your information, the following temperature settings are included as a guide. These settings may need to be adjusted to suit the individual range.

Thermostat Settings			
Description of Oven Temperatures	Degrees Celcius (°C)	Degrees Farenheit (°F)	Gas Mark
Very Slow	120	250	½
Slow	140-150	300	1-2
Moderately Slow	160	325	3
Moderate	180	350	4
Moderately Hot	200	400	6
Hot	220	425	8
Very Hot	240	475	9

**Note:** If using fan forced ovens be sure to turn the temperature down by 20°C. Also check recipes at the back of this book.



# Care and Cleaning

Before cleaning your Sunbeam Mixmaster Hand Mixer, ensure that the power is turned off at the power outlet, then remove the plug.

Wipe over the outside area of the Mixmaster Hand Mixer with a dampened cloth and polish with a soft dry cloth. Wipe any excess food particles from the power cord.

Do not immerse the motor housing in water or any other liquid. Do not use harsh detergents or abrasive cleaners to clean the motor housing as these will scratch and damage the surface.

Wash the beaters/dough hooks/balloon whisks in warm soapy water with a cloth or sponge.

Rinse

and dry thoroughly. Do not use scouring pads or abrasive cleaners. The beaters/dough hooks/balloon whisks can also be placed in a dishwasher.

**Note:** Never wind the power cord around the motor after use as the warmth of the motor may cause damage to the power cord.

# Recipes

## Butter Cake

Serves: 8-10

Preparation: 15 minutes

Cooking: 1 hour

175g butter, softened  
1 teaspoon vanilla extract  
1 cup caster sugar  
3 eggs  
2 ¼ cups self-raising flour  
¾ cup milk

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line a 20cm round cake pan.
2. Place all ingredients in a large bowl. Using the beaters, beat on Low speed (1-2) until combined. Increase speed to Medium-High (4-5) and beat for about 1 minute or until smooth.
3. Pour mixture into prepared pan.
4. Bake for about 1 hour or until a skewer inserted into the centre comes out clean. Stand cake for 5 minutes then turn onto a wire rack to cool.

**Serving suggestion:** Ice and decorate your cake with fluffy butter frosting (recipe on page 12)

## Variations:

### Cupcakes

Line a 12-hole muffin pan with patty cases. Spoon ¼ cup mixture into each case. Bake for about 12-15 minutes or until skewer inserted into the centre comes out clean.

### Lemon or Orange Cake

Replace the vanilla extract with the finely grated rind of 1 lemon or orange.

## Marble Cake

Divide batter into 2 portions, leave one plain, and add pink food colour to the second portion. Drop spoonfuls of alternate colours into prepared pan. Use a skewer or knife to swirl slightly and create a marbled effect.

## Berry Cake

Fold 1 cup of fresh or frozen mixed berries through the cake batter.

## Buttermilk Pikelets

Makes: 24

Preparation: 5 minutes

Cooking: 15 minutes

1 egg  
¼ cup caster sugar  
1 cup self-raising flour, sifted  
pinch salt  
½ teaspoon bicarbonate of soda  
¾ cup buttermilk  
30g butter, melted  
Cooking oil spray  
Lemon juice and sugar, to serve

1. Place egg and sugar in a small bowl. Using the balloon whisks, beat on Medium/High (4-5) until light and creamy.
2. Add flour, salt, bicarbonate of soda, buttermilk and butter and beat on Medium/High speed (4-5) until smooth.
3. Heat a frypan over medium heat. Spray with cooking oil spray. Add tablespoons of mixture and cook for about 2-3 minutes each side or until golden.
4. Serve pikelets warm or cold with lemon juice and sprinkle with sugar.

## Recipes continued

### Chocolate Chip Cookies

Makes: about 30

Preparation: 15 minutes

Cooking: 10-15 minutes per batch

125g butter, softened

½ cup firmly packed brown sugar

½ cup caster sugar

1 teaspoon vanilla extract

1 egg

1 ¾ cup self raising flour

1 cup choc chips

1. Preheat oven to moderate (180°C/160 fan-forced). Grease and line baking trays with baking paper.
2. Place butter, sugars and vanilla in a bowl. Using the beaters, beat on Low speed (1-2) until combined. Increase speed to Medium/High (4-5) and beat until light and creamy.
3. Add egg and beat until combined. Reduce speed to Low (1-2). Add flour and chocolate chips. Beat until combined.
4. Roll tablespoons of mixture into balls and place onto prepared trays. Press lightly with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
5. Bake cookies in batches for about 10 -15 minutes or until golden. Cool on trays.

### Meringue kisses

Makes: about 24

Preparation: 30 minutes

Cooking: 30 minutes

1 egg white

¼ cup caster sugar

½ teaspoon white vinegar

2 teaspoons icing sugar

Whipped cream, to serve

1. Preheat oven to very slow (120°C/100°C fan-forced). Grease baking trays and dust with corn flour. Shake off excess.
2. Place egg white in a small bowl. Using the balloon whisks, beat on High speed (5-6) until soft peaks form. Gradually add the caster sugar and vinegar. Continue beating until sugar dissolves. Fold in sifted icing sugar.
3. Spoon the mixture into a piping bag fitted with a small star shaped nozzle. Pipe small meringues (about 1.5cm) onto the prepared baking trays.
4. Bake for about 30 minutes or until crisp and dry. Cool meringues on trays.
5. Sandwich cooled meringues with with chantilly cream (recipe on page 12), basic butter cream (recipe on page 12), or chocolate ganache (recipe on page 12)

**Tip:** If you do not have a piping bag, use two teaspoons to spoon rounds of meringue mixture onto prepared trays.

## Recipes continued

### Classic Sponge Cake

Serves: 8

Preparation: 20 minutes

Cooking: 20 minutes

4 eggs  
¾ cup caster sugar  
1 cup wheaten cornflour  
1 teaspoon cream of tartar  
½ teaspoon bicarbonate of soda  
Whipped cream and jam, to serve

1. Preheat oven to moderate (180°C/160°C fan-forced). Grease and line two 22cm round cake pans.
2. Place eggs in a small bowl. Using the balloon whisks, beat on High speed (5-6) until thick and creamy (about 5 minutes). Continue beating, gradually adding the sugar until dissolved.
3. Sift flour, cream of tartar and bicarbonate of soda twice onto baking paper. Sift into egg mixture and use a large metal spoon to fold until combined.
4. Divide mixture evenly among cake pans. Bake for about 20 minutes or until skewer inserted into the centre comes out clean.
5. Turn cakes immediately onto a baking paper lined wire rack.
6. Serve cool sponges sandwiched together with whipped cream and jam. Dust with icing sugar.

### White Chocolate cheesecake

Serves: 10

Preparation: 30 minutes (plus refrigeration time)

250g plain sweet biscuits  
125g butter, melted  
2 teaspoons gelatine  
¼ cup water  
375g cream cheese, softened  
½ cup caster sugar  
1 teaspoon vanilla extract  
300ml thickened cream  
150g white chocolate, melted  
Mixed berries and grated white chocolate, to garnish

1. Grease and line a 22cm spring form tin with baking paper.
2. Place biscuits in a food processor. Process until fine. Add melted butter. Process until combined. Press mixture onto the base of the prepared tin. Refrigerate for 30 minutes.
3. Sprinkle gelatine over water in a heatproof jug. Stand jug in a small saucepan of simmering water. Stir until gelatine dissolves. Cool slightly.
4. Place cream cheese, sugar and vanilla extract in a large bowl. Using the beaters, beat on Low speed (1-2) until just combined. Increase to Medium/High speed (4-5) and beat until smooth.
5. Add cream. Continue beating until just combined. Add chocolate and gelatine mixture. Beat until just combined. Pour mixture into prepared tin. Refrigerate overnight or until firm.
6. Serve garnished with mixed berries and grated chocolate.

## Recipes continued

### **Chocolate mousse**

Serves: 8

Preparation: 20 minutes

300ml thickened cream

3 eggs, separated

2 tablespoons caster sugar

200g dark chocolate, chopped

30g unsalted butter, chopped

Whipped cream and extra chocolate to garnish

1. Place cream in a bowl. Using the beaters, beat on High speed (5-6) until soft peaks form.
2. Place egg whites in a clean bowl. Using the balloon whisks, beat on High speed (5-6) until soft peaks form. Add sugar and beat until sugar dissolves.
3. Place chocolate in a heatproof bowl. Place bowl over a saucepan of simmering water. Stir with a metal spoon until melted. Remove from heat, add butter and stir until melted.
4. Add egg yolks and stir until smooth.
5. Fold cream and egg whites into chocolate mixture in two batches.
6. Spoon mixture into 8 serving glasses. Cover and refrigerate overnight.
7. Serve with extra whipped cream and garnish with shaved chocolate.

# Icing, Fillings, Frosting and Creams

## **Chantilly Cream**

300ml thickened cream  
2 tablespoons icing sugar  
1 teaspoon vanilla extract

1. Place all ingredients in a bowl. Using the balloon whisks, beat on High speed (5-6) until soft peaks form.

## **Fluffy Butter Frosting**

100g butter, softened  
4 cups pure icing sugar  
 $\frac{1}{3}$  cup milk  
1 teaspoon vanilla extract

1. Place all ingredients in a bowl. Using the beaters, beat on Low speed (1-2) until smooth.

**Tip:** Add a few drops of food colour while beating to achieve the desired colour.

## **Glaze Icing**

$\frac{1}{4}$  cup caster sugar  
 $\frac{1}{4}$  cup water  
1 teaspoon gelatine

1. Place all ingredients in a small saucepan. Stir over low-medium heat until sugar has just dissolved.

2. Brush warm on top of baked sweet goods.

**Tip:** Do not allow the mixture to boil. This will de-activate the gelatine.

## **Whipped chocolate ganache**

200g dark chocolate, chopped  
 $\frac{2}{3}$  cup thickened cream

1. Place chocolate and cream in a small saucepan. Stir over low heat with a metal spoon until smooth. Transfer to a bowl. Cover and refrigerate for about 1 hour or until spreadable. Using beaters, beat on Low speed (1-2) until light and paler in colour.

# 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](http://www.sunbeam.com.au)

**1300 881 861**

Units 5 & 6, 13 Lord Street  
Botany NSW 2019 Australia

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

26 Vestey Drive, Mt Wellington  
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.

### In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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Made in China.

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