

Sunbeam

MASTER
SERIES

SM7200
SM7400

StickMaster® & StickMaster® Plus

User Guide



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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 anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM STICKMASTER®.

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

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

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

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

Ensure the above safety precautions are understood.

Features of your Sunbeam StickMaster® - SM7200

Power buttons

With speed (⏻) and (TURBO) speed settings, selecting the optimum speed for various blending tasks is easy.

Powerful 600 watt motor

High powered 600 watt motor for the most demanding blending tasks.

Detachable plastic wand

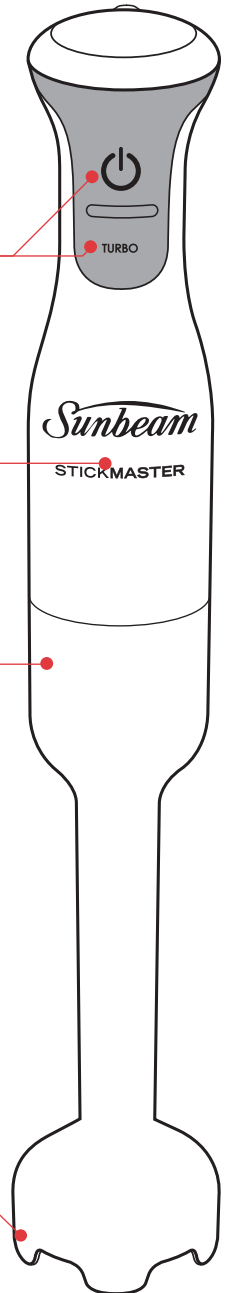
The plastic wand detaches with a twist and lock design that is intuitive and easy to use.

Patent Pending 3 x 3 blade system

Three-way horizontal blades create a horizontal slicing motion to maintain the integrity of the food by slicing and not mashing.

The unique design of the ice crushing blades create vertical crushing and are ideal for hard foods such as ice and nuts.

The combination of horizontal slicing & vertical crushing offers the ultimate in blending performance.



Large capacity beaker

Large capacity 1.5 litre beaker is ideal for smoothies and your favourite drinks. The measurement markings are ideal for measuring out ingredients.

Dishwasher-safe components

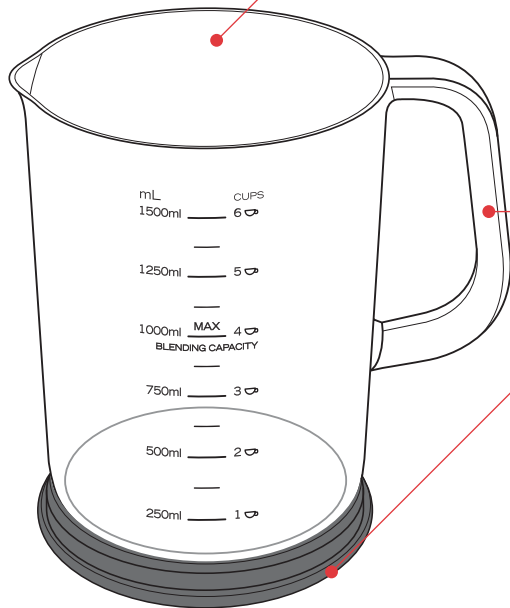
The detachable wand, beaker and non-slip mat/storage lid are top rack dishwasher-safe for easy cleaning.

Beaker handle

Provides maximum control of the beaker when blending and pouring.

Non-slip mat / storage lid

Keeps the beaker secure on the bench during use and acts as a storage lid when not in use.



Features of your Sunbeam StickMaster® Plus - SM7400

Power buttons

With speed (⏻) and (TURBO) speed settings, selecting the optimum speed for various blending tasks is easy.

Powerful 600 watt motor

High powered 600 watt motor for the most demanding blending tasks.

Detachable plastic wand

The plastic wand detaches with a twist and lock design that is intuitive and easy to use.

Chopper attachment

750ml chopper attachment conveniently attaches to the StickMaster® motor body to chop a variety of food including meats, vegetables, nuts and herbs.

Non-slip mat / storage lid

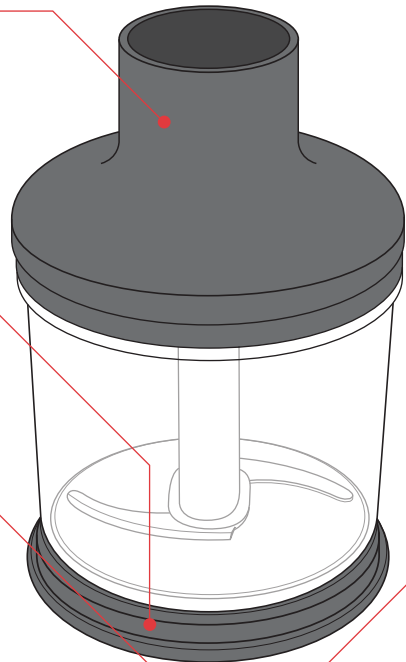
Keeps the chopper secure on the bench during use and acts as a storage lid when not in use.

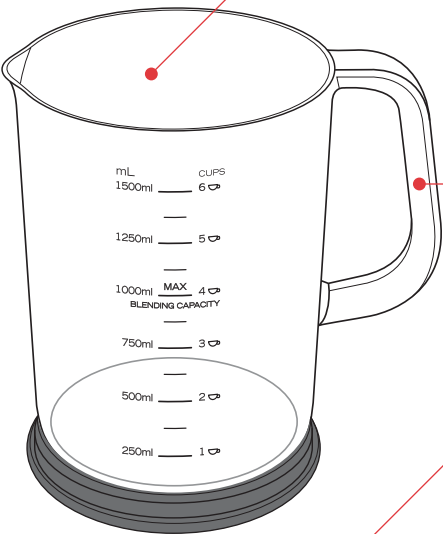
Patent Pending 3 x 3 blade system

Three-way horizontal blades create a horizontal slicing motion to maintain the integrity of the food by slicing and not mashing.

The unique design of the ice crushing blades create vertical crushing and are ideal for hard foods such as ice and nuts.

The combination of horizontal slicing & vertical crushing offers the ultimate in blending performance.





Large capacity beaker

Large capacity 1.5 litre beaker is ideal for smoothies and your favourite drinks. The measurement markings are ideal for measuring out ingredients.

Dishwasher-safe components

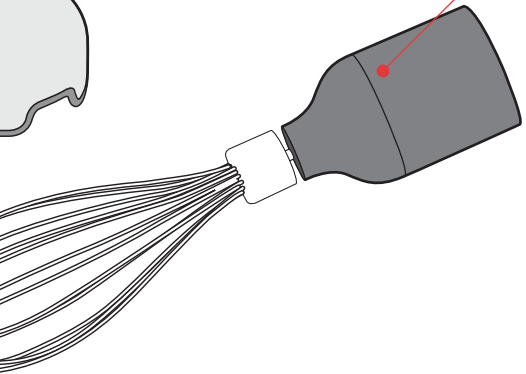
The detachable wand, chopper bowl, chopping blade, whisk attachment, beaker and non-slip mat/storage lid are dishwasher-safe for easy cleaning.

Beaker handle

Provides maximum control of the beaker when blending and pouring.

Whisk attachment

Stainless steel whisk conveniently attaches to the StickMaster® motor body. Ideal for beating egg whites, mixing light batters or whisking cream.



Using your StickMaster®

It is recommended to wash your StickMaster® wand, beaker, chopping bowl (SM7400) and whisk (SM7400) in warm soapy water with a soft cloth. Rinse and dry thoroughly.

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

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

1. Insert the motor housing into the wand and twist the wand in a clockwise position until the two pieces are locked together. See figure 1.

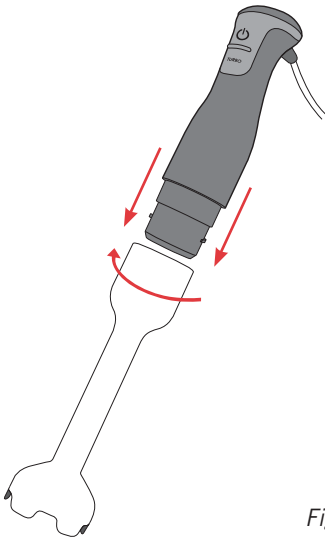


Figure 1

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Lower the stick mixer into food and depress the power button (⏻) or (TURBO) at the top of the motor housing. Setting (⏻) is low speed and setting (TURBO) is high speed.

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

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

4. To stop the stick mixer, take your finger off the power button (⏻) or the turbo speed button (TURBO).
5. To detach the wand, twist the shaft in an anti clockwise position until the wand unscrews from the motor housing. See Figure 2.

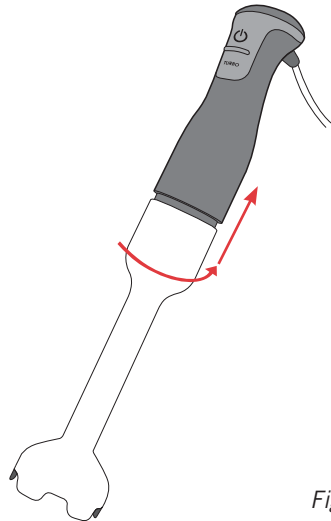


Figure 2

Using your StickMaster® continued

Using the chopper attachment (Model SM7400)

1. Place the chopper bowl on the non-slip mat, ensuring the surface is clean and level.
2. Fit the stainless steel chopping blade into the chopper bowl.

Note: Care shall be taken when handling sharp cutting blades.

3. Place food into the chopper bowl.
4. Attach the lid onto the chopper bowl and rotate the lid in a clockwise direction until it locks into position.
5. Insert the motor housing into the hole on the top of the chopper attachment and turn in a clockwise direction until it locks into position. See Figure 3.

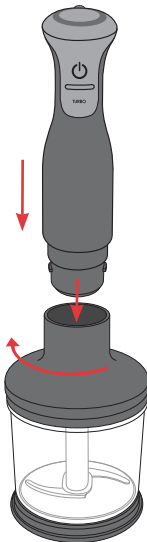


Figure 3

6. Plug the power cord into a 230-240 volt power outlet and turn the power on.
7. Hold the bowl with one hand while operating the power button with the other. Setting (⏻) is low speed and setting (TURBO) is high speed.

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

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

8. To stop the StickMaster®, take your finger off the power button (⏻) or turbo speed button (TURBO).
9. To detach the chopper attachment, twist the motor housing in an anti-clockwise direction until the two pieces separate. See Figure 4.

Note: Care shall be taken when handling sharp cutting blades, emptying the bowl and during cleaning.

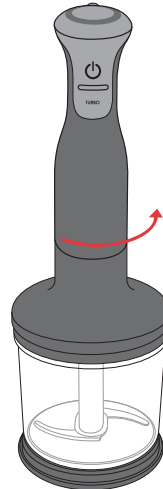


Figure 4

Using your StickMaster® continued

Using the whisk attachment (Model SM7400)

1. Insert the whisk attachment onto the motor base and rotate in a clockwise position until the two pieces are locked together. See Figure 5

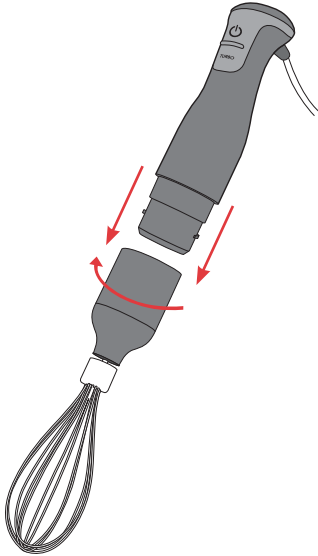


Figure 5

2. Plug the power cord into a 230-240 volt power outlet and turn the power on.
3. Holding the stick mixer, lower the whisk into food and depress the power button at the top of the motor housing. Setting (⏻) is low speed and setting (TURBO) is high speed.

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

Note: The power button (⏻) should be released when selecting the turbo speed button (TURBO).

5. To stop the StickMaster®, take your finger off the power button (⏻) or the turbo speed button (TURBO).
6. To detach the whisk attachment, rotate the attachment in an anti clockwise position until the attachment unscrews from the motor base. See Figure 6

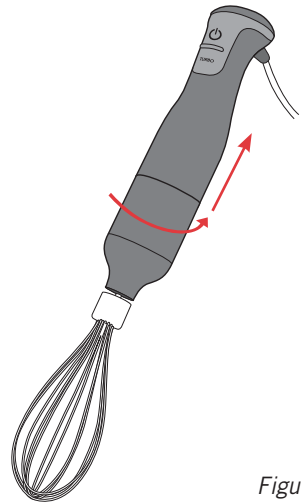








Figure 6

A Guide to your StickMaster®

Attachment	Processing Task	Food	Suggested Setting	Suggested Processing Procedure
	Aerating	Milkshakes, Smoothies, Cocktails, Fruit Frappes	TURBO	Use chilled milk. Blend until desired consistency is achieved.
	Pureeing	Soups, Sauces, Dips, Baby Food	TURBO	Blend until smooth.
	Ice Crushing	Cocktails, Children's Ice Treats	TURBO	Use small sized ice cubes and add ¼ cup of water.
	Emulsifying	Salad Dressing		Blend until well combined.
	Mincing	Red meat, Chicken fillets, Fish fillets, Prawns	TURBO	
	Chopping	Herbs, Nuts, Olives, Fruit, Vegetables	TURBO	Process ½ cup at a time, to ensure evenly sized pieces.
	Dicing	Onions, Garlic, Ginger, Leeks, Carrots	TURBO	
	Crumbing	Bread Crumbs desired consistency.		Tear bread roughly. Process until desired consistency.
		Biscuit Crumbs	TURBO	Break into pieces and process until crumbed.
	Whisking	Cream, Egg Whites, Light Batters	TURBO	

Care and Cleaning

After each use it is recommended

1. Always remove the power cord from the power outlet before cleaning and remove the detachable wand of the stick mixer.

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

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

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


4. Attachments including the beaker, beaker mat, chopper bowl and chopping blade (provided with model SM7400) can be washed in hot soapy water.

5. Dry thoroughly.

Important: Blades are extremely sharp, handle with care.

Note: Should the stainless steel chopper blade dull from extensive use, sharpening is recommended at your local sharpening shop to ensure consistent results.

For a quick wash up

Between processing tasks, hold the StickMaster® with wand or whisk attachment in the beaker half filled with water and depress the power button () for a few seconds.

Dishwasher Use

All plastic components deteriorate through prolonged dishwasher use.

However, parts of your StickMaster® are tolerant to dishwasher use. These include wand and beaker for SM7200 model; wand, beaker, chopper bowl, chopper blade and whisk attachment for SM7400 model.

Important: Motor housing is not dishwasher safe.

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

Motor Housing

Clean the motor housing with a damp cloth.

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

Recipes

Smoked Trout Dip

Makes: 2 cups

- ¼ cup sour cream
- 100g cream cheese
- 1 teaspoon prepared horseradish
- 50g smoked trout or smoked salmon, flaked

1. In the beaker, place all ingredients except for the smoked trout.
2. Using the whisk attachment, whisk for 30 seconds. Stir in smoked trout.
3. Serve with croutes, crackers or a bread of your choice.

Salsa and Cheese Dip

Makes: 2 cups

- ¼ cup fresh Italian parsley leaves
- 2 tablespoons fresh coriander leaves
- 1 tablespoon fresh oregano leaves
- 1 tablespoon pistachio nuts
- 1 shallot (white portion, only), roughly chopped

250g sour cream

½ cup fetta cheese, crumbled

Few drops Tabasco sauce

1. In the chopping attachment process all ingredients for 15 seconds. Serve with corn chips or toasted flat bread.

Dijon Mayonnaise

Makes: 1 ½ cups

- 1 egg
- 1 tablespoon lemon juice
- 2 teaspoons Dijon mustard
- Pinch sea salt
- 1 cup vegetable oil

1. Place all ingredients into the beaker, using the StickMaster®, process on Turbo for 10 seconds. Keep refrigerated.

Hummus

Makes: 2 cups

420g can chickpeas, rinsed and drained

¼ cup tahini

¼ cup lemon juice

¼ cup olive oil

1 clove garlic, crushed

½ teaspoon ground cumin

Sea salt and Black pepper to taste

1. In the chopping attachment process all ingredients on TURBO for 20 seconds. Serve with freshly cut vegetables as a dip
2. Process on TURBO for 12 seconds until smooth. Serve with freshly cut vegetables as a dip.

Recipes continued

Avocado Dip

Makes: 1 ½ cups

- 1 small clove garlic, chopped
- 1 small onion, roughly chopped
- 2 medium avocados, peeled, stone removed and roughly chopped
- 2 tomatoes, roughly chopped
- 1 lemon, juiced
- 2 - 3 drops Tabasco sauce
- Salt and pepper to taste

1. Place all ingredients into the beaker.
2. Using the StickMaster® on TURBO, process for 10 seconds until smooth using a gentle up and down action.
3. Place into a small serving dish and serve with corn chips or raw vegetables, such as celery and carrot.

Blue Cheese Dip

Makes: 1 ½ cups

- 2 small cloves garlic, chopped
- 1 small onion, roughly chopped
- 1 x 250g cream cheese, cut into pieces
- 250g blue cheese, cut into pieces
- 1 cup sour cream
- Salt and pepper to taste

1. Place all ingredients into a beaker.
2. Using the StickMaster®, process for 6 seconds until smooth using a gentle up and down action.
3. Place into serving dish and serve with melba toast or raw vegetables.

Tip: Cream cheese and blue cheese should be at room temperature before processing.

Peanut Butter

Makes: 1 cup

250g (1 ½ cups) blanched and roasted peanuts

1. Place peanuts into chopper bowl and process on TURBO for about 60 seconds, stopping every 20 seconds to scrape down the sides of the bowl. Store in airtight container in the refrigerator for 2 weeks.

Walnut Pesto

Makes: 1 cup

- 1 cup walnuts
- ⅓ cup olive oil
- ¼ cup grated parmesan cheese
- 2 tablespoons sun dried tomatoes
- 1 teaspoon sherry vinegar
- 3 sprigs fresh thyme
- 1 clove garlic
- Salt and freshly ground black pepper, to taste

1. Place all ingredients in the chopper attachment. Process for 15 seconds or until a chunky paste. Season to taste with salt and pepper.
2. Store in a clean, sealed container in the refrigerator for up to 2 weeks.

Recipes continued

Herbed Avocado Dressing

This dressing is great over plain mixed greens.

Makes: 150 ml

- ½ avocado, peeled, stone removed
- 2 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 2 tablespoons fresh chervil
- 2 tablespoons fresh tarragon
- 1 tablespoon fresh chives
- Salt and freshly ground black pepper, to taste

1. Place all ingredients in the chopper attachment. Process for 10 seconds or until a chunky paste. Season to taste with salt and pepper. Serve.

Fetta and Spinach Pastry Rolls

Makes: 6

- 250g frozen spinach, thawed, drained
- 200g fetta
- 2 egg yolks
- ½ teaspoon nutmeg
- ¼ cup cream
- 6 sheets puff pastry
- 40g butter, melted
- Salt and freshly ground black pepper, to taste

1. Preheat oven to 200°C. Line a baking tray with baking paper.
2. Using the chopper attachment process spinach, fetta, egg and cream on Speed TURBO for 60 seconds or until smooth. Season to taste with salt and pepper.
3. Cut one sheet of pastry into four. Place 1 tablespoon of filling in each square. Roll into a cylinder shape and enclose the ends. Repeat with remaining mixture and pastry. Brush all rolls with melted butter and place on baking tray.
4. Bake for 20 minutes or until golden and cooked. Serve.

Recipes continued

Spiced Chickpea Cakes

Makes: 14

- 2 x 400g cans chickpeas, drained, rinsed
- 1 ½ cups Greek yoghurt
- 2 cups fresh breadcrumbs
- ½ cup fresh coriander
- 2 tablespoons mango chutney
- 1 tablespoon garam masala
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- 1 egg
- 1 tablespoon oil

Salt and freshly ground black pepper, to taste

1. Combine all ingredients, except oil, in the beaker. Using the StickMaster® process on TURBO for 10 seconds or until a chunky paste. Season to taste with salt and pepper.
2. Form mixture into 2 tablespoon sized patties. Flatten slightly. Cover and refrigerate for 20 minutes.
3. Heat oil in a large frypan over medium heat. Add chickpea patties in batches. Cook for 2 minutes on each side or until golden and cooked through. Serve hot.

Toasted Coconut Damper

Makes:

- 1 ½ cups plain flour
- 2 tablespoons caster sugar
- 1 ½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 100g butter, softened
- ¼ cup shredded coconut, toasted
- 1 egg yolk
- ¼ cup buttermilk

1. Preheat oven to 200°C. Grease and line a baking tray.
2. Place flour, sugar, baking powder, baking soda and salt in the beaker. Using the StickMaster® process dry ingredients for 5 seconds.
3. Add butter and on speed TURBO process for 5 seconds or until the mixture resembles bread crumbs.
4. Add remaining ingredients and process for 5 seconds or until just combined. Turn out onto a floured work surface and form into a circle. Score the top of the damper into wedges. Place on prepared tray. Bake for 12-15 minutes or until slightly golden on top. Serve

Recipes continued

Raspberry Crumb Breakfast Bars

Makes: 16 pieces

Base:

- 1 ½ cups plain flour
- 1 cup brown sugar
- 1 ¼ cups rolled oats
- 1 teaspoon salt
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- 170g butter, cut into cubes

Filling:

- ¼ cup brown sugar
- 1 tablespoon lemon zest
- 2 tablespoons plain flour
- 400g raspberries
- 2 teaspoons lemon juice
- 40g butter, melted

1. Preheat oven to 180°C. Grease and line a 21cm x 21cm slice pan.
2. Place all base ingredients in a large bowl. Using the StickMaster® pulse the dry ingredients for 10 seconds or until coarse breadcrumb texture is reached. Reserve 1 ½ cups of the crumb mixture.
3. Press remaining mixture into prepared pan. Bake for 15 minutes or until golden. Set aside to cool.
4. In a large bowl combine all filling ingredients. Toss to combine. Scatter over the cooled base. Sprinkle over reserved crumb mixture. Bake for 35-40 minutes or until golden brown and beginning to bubble around the edges of the pan. Allow to cool. Cut and serve.

Basic Biscuit Recipe

Makes: 10 biscuits

- 50g caster sugar
 - 110g unsalted butter, softened
 - 175g plain flour
1. Pre-heat oven to 180°C.
 2. Put all ingredients into the chopper attachment and process on TURBO for 1 minute or until it just starts to form a dough.
 3. Remove dough from bowl and roll/cut cookies into desired shape.
 4. Bake for 10 to 12 minutes or until golden brown.

VARIATIONS:

Spiced Cinnamon and Cardamon Cookies

- 1 qty of basic biscuit recipe
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground cardamon
1. Add spices to flour and then follow method for basic biscuit dough.

Triple Choc Cookies

- 1 qty of basic biscuit recipe
 - 50g white chocolate, broken into small pieces
 - 50g milk chocolate, broken into small pieces
 - 50g dark chocolate, broken into small pieces
1. Fold chocolate through the biscuit dough.
 2. Cut or shape cookies to desired size and place on lined cookie tray. Bake in preheated 180°C oven for 10 to 12 minutes or until golden brown.

Recipes continued

Strawberry Kiwi Smoothie

Makes: 300ml

- 1 cup frozen strawberries, partly thawed
- 1 kiwi, peeled, cut into quarters
- ½ cup low fat vanilla yogurt
- ½ cup low fat milk
- 1 tablespoon honey

1. Put all ingredients into beaker. Blend, using the StickMaster® in a gentle up-and-down motion on TURBO until ingredients are well combined, about 30–35 seconds.

Berry and Greek Yoghurt Smoothie

- 2 cups milk
- 1 cup frozen blueberries
- ½ cup Greek yoghurt
- 1 tablespoon honey

1. Place all ingredients in the beaker.
2. Using the WAND attachment process smoothie on TURBO for 5 seconds or until smooth. Serve.

Peanut Butter- Banana Oat Smoothie

- ¼ cup peanut butter
- ½ cup vanilla yoghurt
- ½ cup milk
- ⅓ cup rolled oats
- ½ teaspoon ground cinnamon
- 1 banana, peeled
- 1 tablespoon honey

1. Place all ingredients in the beaker.
2. Using your StickMaster® process smoothie on setting TURBO for 5 seconds or until smooth. Serve.

Frozen Coffee Frappe

- 1 ¾ cups coffee ice cream
- ½ cup strong brewed coffee (or espresso)
- 2 tablespoons milk

1. Put ingredients into beaker. Using the StickMaster®, process for 20 to 30 seconds, on TURBO.

For an Adult variation:

- Add 1 tablespoon of Irish Cream liqueur or Kahlúa

Recipes continued

Frozen Berry Frappe

125g frozen forest berries

1 scoop frozen yoghurt

200mls milk

1. Combine all ingredients in the beaker, using the StickMaster® process on TURBO for 30 seconds.

Notes

Notes

Notes

12 Month Replacement Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Need help with your appliance?

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

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

New Zealand | visit www.sunbeam.com.nz
phone 0800 786 232
mail Unit 3, Building D, 26 Vestey Drive,
Mt Wellington Auckland
New Zealand.

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

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