

Sunbeam

**MixMaster®
HeatSoft Technology
Hand Mixer**

User Guide

JM7000/JM7050



Contents

Sunbeam's Safety Precautions	1
Features of your HeatSoft Technology Hand Mixer	2
Using your HeatSoft Technology Hand Mixer	5
Mixing Guide	7
Care and Cleaning	8
Troubleshooting Guide	10
Recipes	11

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

Aségúrese 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 HEATSOFT TECHNOLOGY HAND MIXER.

- Never eject beaters, dough hooks or whisk when the appliance is in operation.
- Ensure fingers are kept well away from moving beater, whisk or dough hook.
- When mixing extremely heavy loads the appliance should not be operated for more than 1 minute 30 seconds or use the HeatSoft feature for longer than 5 minutes continuously.

Sunbeam are 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:

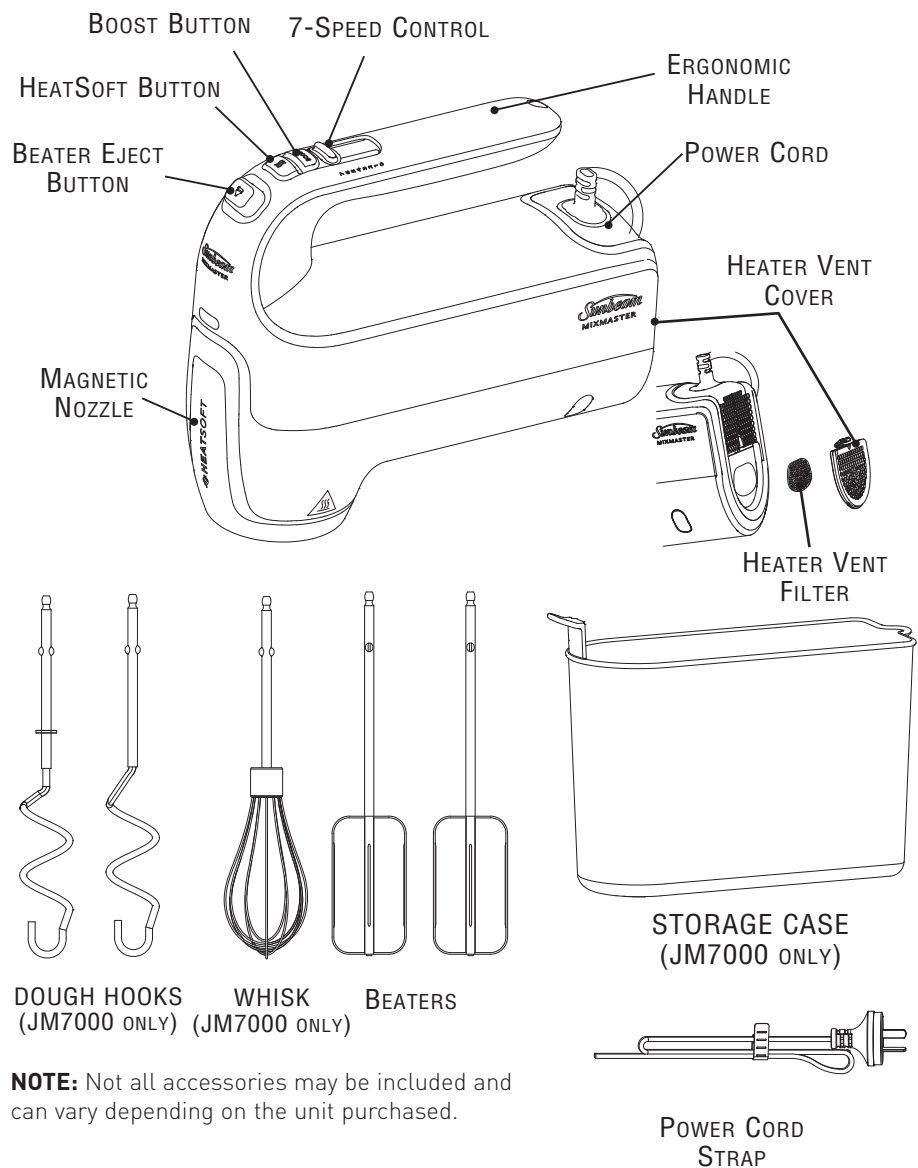
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- 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 young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.

- **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 back on.

- Do not use an appliance for any purpose other than its intended use. Misuse can cause injuries.
- 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 to avoid a hazard.
- For additional protection, the appliance should be supplied through 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.
- 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 HeatSoft Technology Hand Mixer



NOTE: Not all accessories may be included and can vary depending on the unit purchased.

Features of your HeatSoft Technology Hand Mixer

Learning About Your Hand Mixer

The Sunbeam® Hand Mixer with HeatSoft Technology has been designed to allow you to bake when inspired. No more waiting for ingredients like butter to reach room temperature! Now you can soften and mix in one step!

Did You Know?

Many recipes require ingredients like butter to be at room temperature. Butter will only reach room temperature after hours of sitting on the benchtop. If you use butter that's cold, straight from the refrigerator, it will result in heavy and dense baked goods. Butter that is microwaved or melted butter can create an oily batter resulting in soggy, unevenly risen baked goods. Using room temperature ingredients creates fluffier results and better baked goods.

HeatSoft Button:

The HeatSoft Button allows for butter to be softened while mixing. HeatSoft Technology uses gentle heat to bring cold ingredients to room temperature while mixing eliminating the need to plan ahead.

Note: Do not use the HeatSoft button for longer than 5 minutes each time.

Boost Button Power Feature

The Boost Button Power Feature allows for an added boost to the selected speed setting at the press of the button.

Beater Eject Button

This Hand Mixer features a convenient Beater Eject Button. The design allows for a separate push of the thumb to release the beaters, dough hooks or whisk.

CAUTION: Make sure hand mixer is unplugged before removing or inserting any attachments.

Power Cord Management

The power cord strap that comes attached to the power cord keeps it organised when wrapped.

Beaters

The beater design allows for thorough, fast mixing results for all types of batters. The stainless steel beaters are dishwasher safe.

Features of your HeatSoft Technology Hand Mixer

Dough Hooks (JM7000 only)

Use these hooks (see Figure 1) to knead bread dough, pizza dough or other heavy batters and doughs. Use at lower speeds for best results.

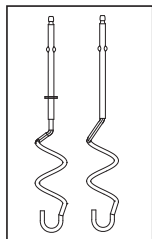


Figure 1

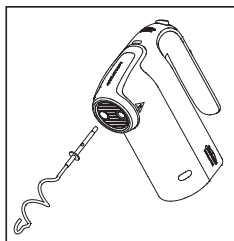


Figure 2

Whisk (JM7000 only)

The whisk (see Figure 3) is used to beat air into mixtures such as egg whites, yolks or cream.

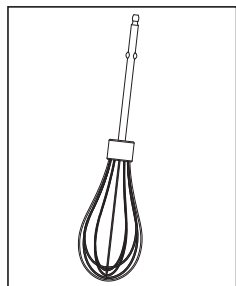


Figure 3

Storage Case (JM7000 only)

Lets you store your hand mixer, accessories, and power cord conveniently together for easy access and travel (see Figure 4).

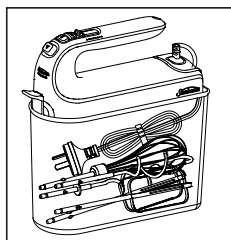


Figure 4

Magnetic Nozzle

The magnetic nozzle is removable for easy cleaning. (see Figure 5).

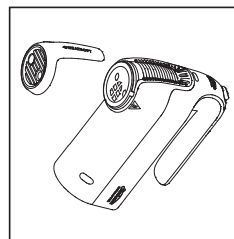


Figure 5

Using your HeatSoft Technology Hand Mixer

Prepping your Mixer

Before using your mixer for the first time, wash the beaters, dough hooks and whisk. Rinse and dry.

To place the beaters in the unit first ensure speed control is "0 (OFF)" and unit is unplugged. Then ensure Magnetic Nozzle is in place. Insert beaters one at a time, by placing the stem end of beaters into the opening drive holes on the bottom of the mixer. Turn beater slightly and push in until beater clicks into position.

Note that the beaters are interchangeable but dough hooks are not. When using dough hooks, the dough hook with the collar on the stem (see Figure 2) fits into the large drive hole on the mixer. If dough hooks do not click into the drive holes, reverse and try again.

Plug cord into an appropriate outlet.

Softening Butter

1. Cut cold butter into approx. 2.5cm cubes and place them into the mixing bowl with sugar.
2. Press the HeatSoft button once, and then turn on the beaters. Start at speed setting 1 for approx. 45 seconds or until there are no more large chunks of butter. Then turn to speed 7 for the remainder of time recommended in the chart.

NOTE: When the HeatSoft button is functioning, a white light will illuminate and the heat fan will turn on.

CAUTION: ⚠ Do not touch or hold your hand beneath the heat nozzle while the HeatSoft feature is ON.

NOTE: Turn off the HeatSoft feature after the amount of time listed in the chart above to avoid over creaming the batter.

3. Once the creaming is completed press the HeatSoft button again to turn off the heat and the white light will fade out and the fan will turn off.

Sugar Amount (Cups)	Butter Amount (Grams)	Softening Time
1/2 cup	110g	1 to 1 ½ minutes
1 cup	220g	2 to 2 ½ minutes

4. Continue mixing your batter with the rest of the ingredients following the recipe. Find more details in the Mixing Section on page 7.

Using your HeatSoft Technology Hand Mixer

Mixing

1. Add in the rest of the ingredients into the mixing bowl.
NOTE: To avoid splatters start unit on lowest speed and slowly increase to the desired speed setting.
2. Slowly guide mixer around sides and through center of bowl, going in the same direction. Be careful not to overbeat the mixture. Overbeating tends to make some mixtures tough.
NOTE: Whenever scraping of the bowl is required, stop the mixer and scrape sides and bottom of bowl with a rubber spatula as needed. Turn speed control to "0 (OFF)" while adding ingredients. Be sure to position beaters over mixing bowl so any drippings will fall back into mixing bowl.
3. When mixing is complete, set speed control to "1" and raise beaters slowly from batter to clean off clinging food. Be sure to turn unit to "0 (OFF)" before raising beaters completely out of mixing bowl.

Ejecting Beaters, Dough Hooks, or Whisk

CAUTION: Turn off and unplug the appliance before ejecting any accessories.

Be sure speed control is at the "0 (OFF)" position and cord is removed from electrical outlet. Press the Beater Eject Button and accessories will release.

How To Adjust the Speed

1. Move the speed selector from 1 to 7 and to turn off set to "0 (OFF)".
2. To engage a higher speed immediately press and hold the Boost Button. The speed will go to 7 until released and will return to original setting.
NOTE: This feature is intended to be used for short bursts. For long mixing use select speed 7.

Mixing Guide

Please keep in mind that the various mixing tasks and related speeds, listed in the table below, may vary slightly from recipe to recipe. Please refer to it regularly as you develop your understanding of how different ingredients interact when mixing.

Hints & Tips

For most recipes, it is better to begin your mixing on a slower speed until the ingredients begin combining, then move to the appropriate speed range for the particular task.

Generally, there is not one set speed for an entire recipe. You will need to change the speed of the mixer depending on what stage of the recipe you are working on.

When mixing larger quantities you may need to increase the mixer speed due to the amount of mixing required and the larger load on the machine.

When building up a recipe that requires the addition of dry ingredients, such as flour, slow the speed down whilst these ingredients are being added to avoid a snow storm effect. Once the additional ingredients begin combining then slowly increase to the appropriate speed for the particular mixing task.

Speed Guide for Hand Mixer

SPEED	Mixing Tasks
1 Stir	Use to start softening butter with the HeatSoft button. Also use when stirring liquid ingredients or when mixing dry and liquid ingredients together alternately in a recipe. Use when preparing any packet cake mixes or desserts.
2 Mix	Use when a recipe calls for combining ingredients together. Use for quick breads or muffins that require a brisk action, just enough to blend.
3 Blend	Use when preparing cake mixes or for directions calling for medium speed. Use to cream butter and sugar together. NOTE: This is the maximum recommended speed for dough hook usage.
4-5 Beat	Use when preparing a frosting from a recipe or packet. Use when whipping cream for desserts.

Care and Cleaning

CAUTION: Turn off and unplug appliance and eject any accessories before cleaning.

1. Before cleaning any part of the mixer, set the speed control to the "0 (OFF)" position to turn off. Then unplug the cord from the outlet and eject the beaters.

2. The beaters, dough hooks and whisk may be washed in hot, soapy water or in a dishwasher.

This appliance features a magnetic nozzle designed to be removed for cleaning. It is dishwasher safe or it can be washed in soapy water. Do not use scouring pad to avoid scratching.

3. For easy cleaning, press down the extended tab to pull off the Heater Vent Cover. Then remove the Heater Vent Filter. Wash with soapy water and dry before placing it back into the unit. The Filter should be cleaned every 3-6 months depending on usage.

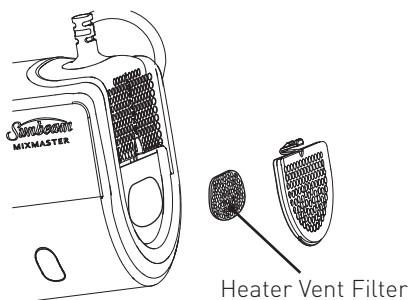


Figure 6

CAUTION: Do not immerse mixer in water while cleaning. This may cause electric shock, injury, or damage to the product.

4. To remove stubborn spots on the hand mixer, wipe surfaces with a piece of cloth, slightly dampened in soapy water or a mild, non-abrasive cleaner.

5. Do not use any abrasive cleaner or material to clean any part of the hand mixer, any part of the hand mixer or storage case as it can scratch the product.

Storage

CAUTION:

1. Do not store any materials, other than the mixer, its accessories, power cord and the user guide the Storage Case.

2. Do not turn on the HeatSoft feature or power ON the appliance while stored in the storage case.

Using the Storage Case (JM7000 only)

The storage case is designed to help you store all accessories and unit in the same place.

To remove the hand mixer from the storage case, push front tab away from the mixer and pull out the mixer. (see Figure 7)

To place it back on the storage case, have the magnetic nozzle facing the tab on the storage case. Push the mixer on and the tab will click onto the mixer.

NOTE: Allow for 20-25cm of uncoiled cord from the back of the unit in order to fit into the storage case. (see Figure 7)

Replacing Heater Vent Filter

The Heater Vent Filter should be replaced when it's worn out or damaged.

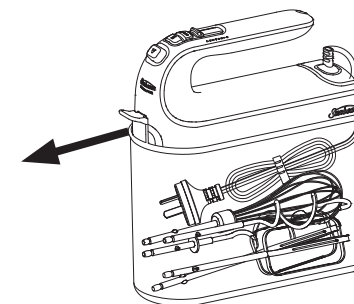


Figure 7

Troubleshooting Guide

Problem	Possible Cause	What to do
Hand mixer will not start.	Motor is over-heated.	Unplug from power outlet and wait 10 minutes before next use.
Beaters, dough hooks or whisk won't insert into mixer.	Accessories aren't lined up with unit.	Rotate beaters or other accessories slightly clockwise until they snap into the unit.
Can't remove beaters, dough hooks or whisk.	Beater Eject Button not full pressed.	Unplug the mixer then press down the Beater Eject Button and gently pull accessories out.
HeatSoft continues to operate.	HeatSoft button not fully pressed.	Press the HeatSoft button once to turn off or unplug from the power outlet.
Heater fan cover cannot be reinstalled.	Locking tab may be broken.	Call customer care for replacement part.

Recipes

Cupcakes

Makes: 12

125g chilled butter, cubed

125g caster sugar

2 large eggs

1 tsp vanilla extract

125g self-rising flour

2 tbsp milk

1. Pre-heat oven to 190°C (170°C fan).
2. Place butter and sugar into a large bowl.
3. Press HeatSoft button and mix using speed 1, increasing to speed 5 for approx. 2 minutes until softened and creamy.
4. Turn off HeatSoft.
5. Add eggs 1 at a time, mixing well between additions on speed 7. Gently mix in the vanilla.
6. Add flour and milk and using speed 1, gently mix together until smooth.
7. Spoon the mixture carefully into the cupcake cases, filling $\frac{3}{4}$ full.
8. Bake in the centre of oven for approx. 20-22 minutes until risen and golden. Place onto a wire cooling rack until cold.

Vanilla Cream Cheese Frosting

Makes: icing to fill and top 22cm round cake

100g chilled butter, cubed

200g cream cheese

450g icing sugar

2 tsp vanilla extract

1. Place butter into a mixing bowl.
2. Press HeatSoft button and mix using speed 2 for approx. 1 minute until softened.
3. Add cream cheese and continue mixing with HeatSoft for approx. 1 minute.
4. Turn off HeatSoft.
5. Add vanilla extract and half the icing sugar. Mix on low speed until combined.
6. Add the remaining icing sugar and mix until smooth.

Recipes

Chocolate Chip Cookies

Makes: 30

- 150g chilled butter, cubed
- 125g soft light brown sugar
- 100g caster sugar
- 2 tsp vanilla extract
- 1 medium egg yolk
- 1 medium egg
- 300g plain flour
- 1 tsp baking soda
- 200g milk chocolate chips

1. Preheat oven to 170°C (150°C fan). Line 2 baking sheets with greaseproof paper.
2. Add butter into a bowl with both sugars.
3. Press HeatSoft button and mix on Speed 1 until combined and softened, then increase the Speed to 7 for approx. 2 minutes.
4. Turn off HeatSoft.
5. Add vanilla, eggs and mix until light and creamy.
6. Slowly mix in flour and bicarbonate of soda until just blended, then fold in chocolate chips.
7. Roll 2 level tablespoonfuls of mixture into balls and place on prepared trays, 3cm apart. Press down slightly.
8. Place the trays into oven and bake for approx. 15 minutes. Allow to cool for a few minutes on the tray before removing to a wire rack.

Warranty



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

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

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

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

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

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

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

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

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

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

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

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

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

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

Should you experience any difficulties with your product during the warranty period, please contact Sunbeam Customer Care:

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

New Zealand
www.sunbeam.co.nz
0800 786 232
Level 6, Building 5,
Central Park,
660-670 Great South Road
Greenlane, Auckland
New Zealand

Sunbeam

Need help with your appliance?

Contact our Customer Care Team or visit our website for information and tips on getting the most from your appliance.

AUSTRALIA

Visit: www.sunbeam.com.au
Phone: 1300 881 861
Mail: Units 5 & 6, 13 Lord Street,
Botany NSW 2019

NEW ZEALAND

Visit: www.sunbeam.co.nz
Phone: 0800 786 232
Mail: Level 6, Building 5, Central Park,
660–670 Great South Road,
Greenlane, Auckland



– APPROVED BY –



Sunbeam Corporation PTY LTD | ACN 000 006 771
Sunbeam is a registered trade mark.

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