



MXM7000WH Sunbeam Mixmaster® HeatSoft™ Planetary Mixer

Product Name	Sunbeam Mixmaster® HeatSoft™ Planetary Mixer
Model Number	MXM7000WH
Short Description	Get flawless melts and mix creamier batters all in one bowl using the Sunbeam Mixmaster® HeatSoft™ Planetary Mixer. HeatSoft™ technology is the new way to mix and melt in one bowl. Using gentle heat whilst mixing, bring fridge cold butter to room temperature faster and melt or temper chocolate to perfection every time. Remove the guesswork and extra prep time that comes with using a stove or a microwave. Bake delicious mouth-watering creations quicker!
Long Description	<p>Get flawless melts and mix creamier batters all in one bowl using the Sunbeam Mixmaster® HeatSoft™ Planetary Mixer. HeatSoft™ technology is your new secret to fabulous bakes. Using gentle heat whilst mixing, bring fridge cold butter to room temperature faster and melt or temper chocolate to perfection every time. Remove the guesswork and extra prep time that comes with using a stove or a microwave.</p> <p>With speed and ease, whip up a batch of smooth brownie batter in under 7 minutes or velvety fudge in 5 minutes. Bake delicious mouth-watering creations quicker. This is the new way to mix and melt!</p>
EAN	9313139333811 THE NEW WAY TO MIX & MELT WITH THE HEATSOFT™ TECHNOLOGY
Key Feature 1	This patented method uses gentle heat whilst mixing, consistently creating smoother and creamier results faster, all in bowl. Cut down recipe steps that require using stove top or microwave methods to soften or melt ingredients, and do it easier and faster with the latest innovation by Sunbeam
Key Feature 2	<p>SOFTEN COLD INGREDIENTS OR MELT CHOCOLATE IN ONE BOWL</p> <p>With two heat settings, you can select SOFTEN or MELT * 'Soften' uses lower heat to bring cold ingredients, such as fridge cold butter, to room temperature faster. * 'Melt' uses higher heat to perfectly melt or temper ingredients, such as chocolate. Never burn</p>
Key Feature 3	<p>10-SPEEDS WITH SUPERIOR PLANETARY ACTION</p> <p>Get superior planetary mixing on your bench top with a durable motor that powers 10 mixing speeds. Easily go from making delicate meringues to tough scroll dough</p>
Key Feature 4	<p>LARGE 5.2 L BOWL & ATTACHMENTS</p> <p>With the large capacity stainless steel bowl, melt 1.5 kg of milk chocolate or mix a batch of batter to bake 10 dozen chocolate chip cookies. Comes with scraper beater, beater, dough hook and wire whisk.</p> <p>The HeatSplash(TM) Guard creates a better mixing experience in three ways – retains heat while mixing for faster results, minimises splashing and mess, and allows easy adding of ingredients</p> <p>The flexible scraper beater wipes the sides and bottom of the bowl with every turn, ensuring your ingredients are evenly mixed through. No need to use a rubber spatula to even out the batter!.</p>
Colour	white
Construction/Finish	Plastic & Metal
Net Product Dimensions L x W x H (mm)	332 x 170 x 335
Net Weight (kg)	7.3kg
Warranty Duration (Months)	12 month
Warranty Type	Replacement
FAQ 1 Question (optional)	Can the HeatSoft™ functions overheat?
FAQ 1 Answer	No, each HeatSoft function has different auto-shut off times: *Soften function will run until 3.5 mins before automatically turning off * Melt function will run until 6 mins before automatically turning off If this occurs while you're still mixing, simply press the HeatSoft(TM) button to continue using the heat setting. This is a safety precaution.
FAQ 2 Question (optional)	What are all the accessories used for
FAQ 2 Answer	The scraper beater is perfect for combining ingredients and/or smaller amounts of mixture. Highly recommended for HeatSoft™ functions. The (flat) beater is used for maximum aeration when creaming butter and sugar and ideal for heavy cake mixes. The whisk is used for aerating, whisking egg whites and whipping cream. The dough hook is used for kneading dough and other heavy mixtures.
Additional Features	HeatSoft Technology
Capacity (L)	5.2L
Cord Storage	Yes
Included Accessories	ScrapeMaster™ Spatula Beater, Diecast Beater, Diecast Dough Hook, Stainless Steel Whisk, HeatSplash™ Guard
Mixing Action	Planetary
Mixing Bowl	Stainless Steel with handle
Safety Features	Tilt Back and Lock Down Mixer Head; Heat setting auto-shut off timer
Settings	10 speeds and 2 x heat selections 'Soften' & 'Melt'
Wattage	600
HeatSplash™ Guard	Yes
Dough Hook	Yes
Scrapemaster™ Spatula Beater	Yes
Whisk	Yes
Die-Cast Beater	Yes
List items in the box	Stand Mixer, HeatSplash™ Guard, ScrapeMaster™ Spatula Beater, Diecast Beater, Diecast Dough Hook, Stainless Steel Whisk, Instruction Booklet