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Need help? Call 1300 881 861 (Australia) 0800 786 232 (New Zealand).

Part number 3740-QSG

WARNING: This guick start guide is not intended to be a substitute for the user guide, and you should read and understand the warnings and instructions in the user guide before using this appliance.









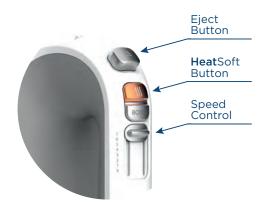




#### **HOW TO USE YOUR NEW SUNBEAM HEATSOFT MIXMASTER®**

# **SOFTENING BUTTER**

- 1 Cut the cold butter into approximately 2.5cm cubes and place them into a mixing bowl with sugar.
- Press the **Heat**Soft Button once, and then turn on the beaters. Butter will start softening while it is being mixed. Always start at a slow speed and gradually increase the speed until the butter is creamed.



### **Recommended Softening Time:**

SUGAR AMOUNT (CUPS)	BUTTER AMOUNT (GRAMS)	SOFTENING TIME
1/2 cup	110g	1 to 1½ minutes
1 cup	220g	2 to 2½ minutes

**CAUTION**: Do not touch or hold your hand beneath the heat nozzle while the **Heat**Soft feature is ON.

**NOTE**: When the **Heat**Soft Button is functioning, a white light will illuminate and the heat fan will turn on. Turn off the **Heat**Soft Button after the amount of time listed in the chart above to avoid over creaming.

Once the softening is completed press the HeatSoft Button again to turn off the heat. The white light will fade out and the fan will turn off.

## **MIXING INGREDIENTS**

Add in the rest of the ingredients according to the recipe and continue mixing.



### **CLEANING**

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

Once the unit is turned off, press the Eject Button to remove the beaters.

This product features a removable nozzle that can be pulled out for easy cleaning.









