

Sunbeam

MultiChopper Plus

1.5L Chopper and Blender

Instruction Booklet
FC8600

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 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

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 anlaşılığundan 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 MULTICHOPPER PLUS, CHOPPER AND BLENDER.

- Always operate on a flat surface.
- Do not operate the appliance without the cover in place.
- Do not remove the motor housing from the jug while the blades are still in motion.
- Do not use the appliance continuously for more than 7.5 seconds at a time.
- Use extreme care when handling blades as they are extremely sharp.
- Do not blend hot ingredients.

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.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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 in a heated oven. Do not place on top of any other appliance.
- Do not immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- 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 dropped or 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.

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 MultiChopper Plus

Power button

Pressing the power button causes the quad-blades or whisk to commence processing.

Motor unit

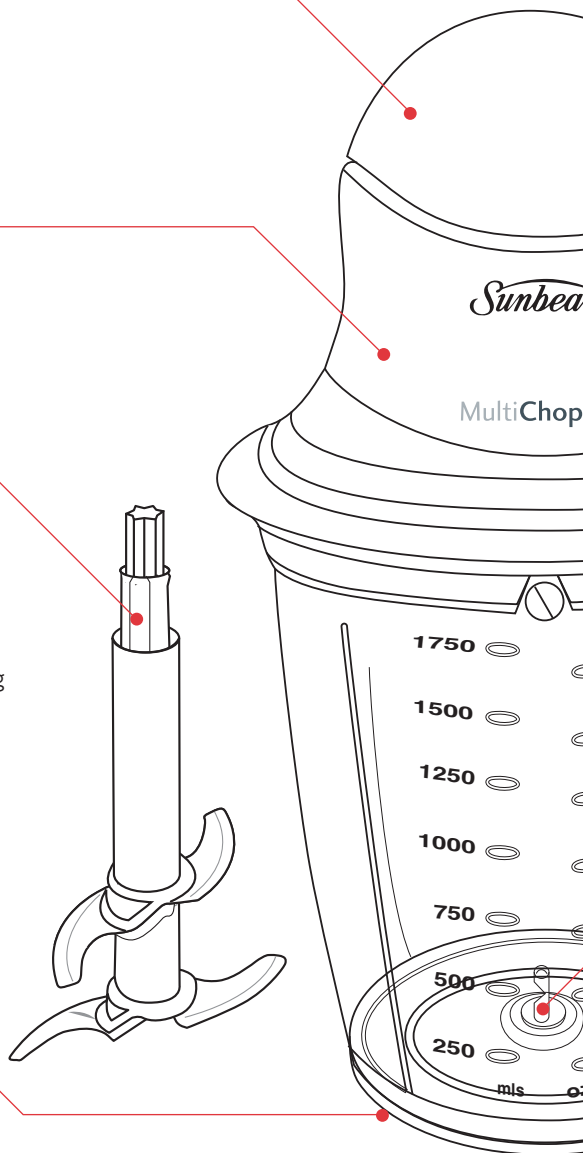
Powerful 400W motor ensures chopping and blending tasks are handled with ease.

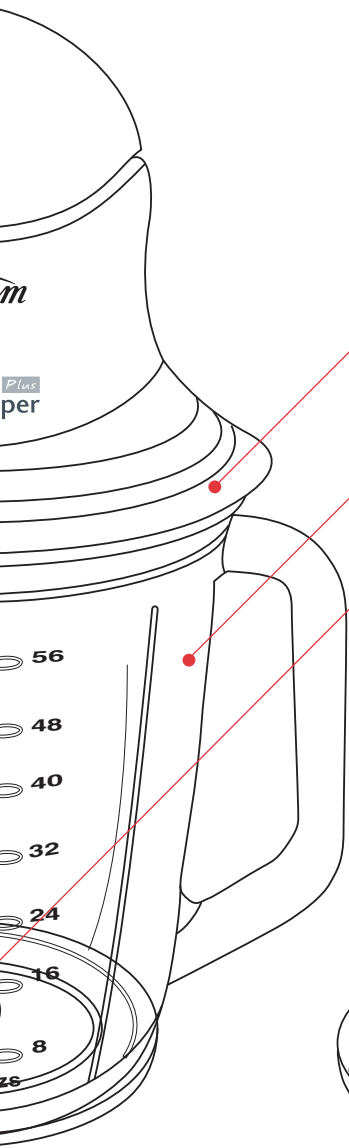
Quad-blade

Long life stainless steel chopping blades, effortlessly chop a variety of foods including meats, cheeses, fruit, vegetables and nuts. These blades are detachable and the lower blades may be used independently or in conjunction with the upper blades, depending on the chopping task.

Non-slip pad

Keeps the jug secure on the bench during use.





Anti-spill cover

Sits over the blade and jug to prevent spilling. Also prevents food particles and liquids coming in contact with the motor housing.

Glass jug

Large 1.75 Litre glass jug has a 1.5 Litre useful capacity for liquids and a convenient pouring lip.

Shaft

Keeps the quad-blade and whisk attachment securely in position during use.

Whisk

Ideal for whipping egg whites and cream.

Using your MultiChopper Plus

Wash the glass jug, quad-blades, anti-spill cover and whisk in warm soapy water. Rinse well and dry thoroughly.

Using the Quad-Blade Attachment

1. Place the non-slip pad on a flat level surface and position the glass jug on top of it.

NOTE: Do not operate the appliance without the non-slip pad.

2. Place the lower blade over the shaft in the centre of the glass jug. See Figure 1.

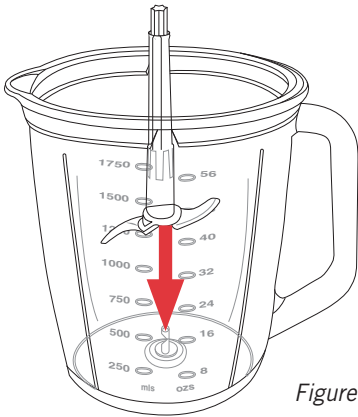


Figure 1

3. Position the upper blade on top of the lower blade. See Figure 2.

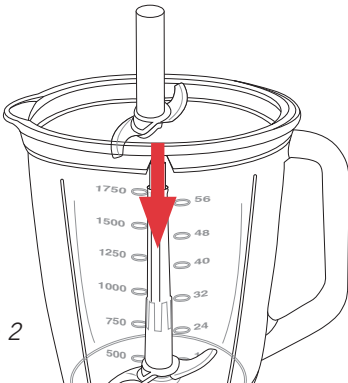


Figure 2

NOTE: Whether the upper blade is used will depend on the chopping task.

4. Place the food items to be chopped inside the glass jug. Large portions should be cut into small pieces before chopping, approximately 3cm cubes.

NOTE: Do not operate the appliance when the jug is empty.

5. Place the anti-spill cover inside the rim of the glass bowl, aligning the ridges in the rim with the indents in the cover. The cover should click securely inside the rim when correctly positioned. See Figure 3.

NOTE: Do not operate the appliance if the cover is not fitted securely inside the rim of the glass jug.

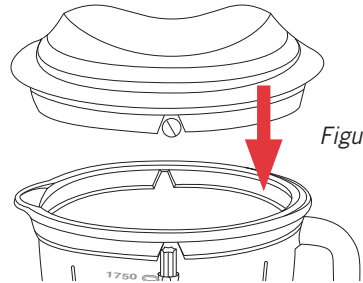


Figure 3

6. Place the motor housing on top of the anti-spill cover. The motor housing will fit securely if correctly positioned. See Figure 4.

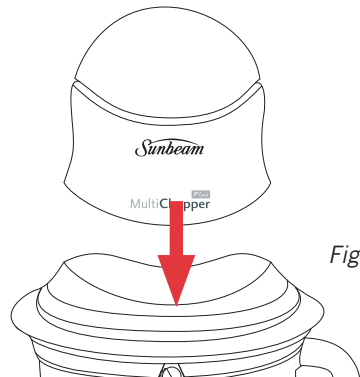


Figure 4

Using your MultiChopper Plus continued

7. Plug the power cord into a 230-240 volt power outlet and turn the power on.
8. Hold down the motor housing with one hand and press down on the power button with the other hand to activate the chopper. Use short pulses until the right consistency is achieved.

NOTE: If the ingredients stick to the sides of the jug during chopping, scrape down the sides of the jug with a spatula, then continue chopping.

IMPORTANT: Do not hold the power button down to process continuously for more than 7.5 seconds at any one time. When pulsing, the recommended pulse duration is 2 seconds on and 2 seconds or longer off.

9. When you have finished chopping, turn the power off at the power outlet. Remove the motor housing and cover from the jug. Carefully remove the quad-blades.

Using the Whisk Attachment

1. Place the non-slip pad on a flat surface and position the glass jug on top of it.
2. Place the whisk attachment over the shaft in the centre of the glass jug. See Figure 5.

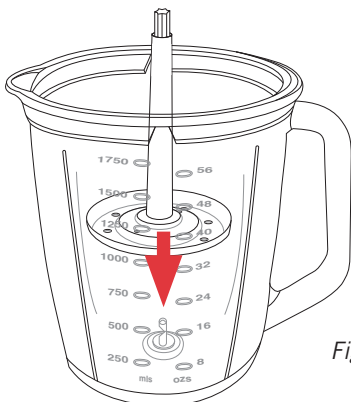


Figure 5

3. Pour liquid to be whipped/aerated into the glass jug.

NOTE: Do not operate the appliance when the jug is empty.

4. Place the anti-spill cover inside the rim of the glass bowl, aligning the ridges in the rim with the indents in the cover. The cover should click securely inside the rim when correctly positioned. See Figure 3

NOTE: Do not operate the appliance if the cover is not fitted securely inside the rim of the glass jug.

5. Place the motor housing on top of the anti-spill cover. The motor housing will fit securely if correctly positioned. See Figure 4.

6. Plug the power cord into a 230-240 volt power outlet and turn the power on.

7. Hold down the motor housing with one hand and press down on the power button with the other hand to activate the whisk. Use short pulses until the right consistency is achieved.

NOTE: Scrape down the sides of the bowl with a spatula during the mixing if necessary.

IMPORTANT: Do not hold the power button down to process continuously for more than 7.5 seconds at any one time. When pulsing, the recommended pulse duration is 2 seconds on and 2 seconds or longer off.

8. When you have finished whisking, turn the power off at the power outlet. Remove the motor housing and cover from the jug.

Chopping Guide

The table below provides a guide to chopping times for a variety of foods. Sunbeam recommend you use short bursts or pulses to avoid over-processing.

Ingredient	Maximum Quantity	Chopping Time	Blade type
Onions	400g	5-10 pulses	Quad
Garlic	400g	5-10 pulses	Quad
Tomatoes - for chopped	500g	6 pulses	Quad
Tomatoes - for puree	500g	10 pulses	Quad
Herbs	100g	5-10 pulses	Quad
Soup	750g	5-10 pulses	Quad
Raw Meat	400g	15 pulses	Quad
Cheese	200g	10-15 pulses	Lower
Nuts	250g	5-10 pulses	Quad
Fruits - soft	300g	5-10 pulses	Quad
Thickened Cream	300ml	2 x 7 seconds	Whisk
Baby Food	400g	2 x 7 seconds	Quad
Ice Cubes	8-10 small	10 pulses	Quad
Chocolate	200g	3 x 7 seconds	Quad
Mayonnaise	450g	15 x 7 seconds	Whisk

Note 1: Chopping times may vary according to the result you want to achieve. It is important to remember not to process for longer than 7.5 seconds at any one time.

Note 2: Recommended pulse duration is 2 seconds on and 2 seconds or longer off.

Care and Cleaning

- Always turn the power off and remove the plug from power outlet after use and before cleaning.
- Glass jug, quad-blades, whisk, anti-spill cover and non-slip mat may be placed on the top shelf of the dishwasher.
- **IMPORTANT:** Use caution when handling blades as they are extremely sharp.
- Wipe the motor housing with a damp cloth.
- The centre spindle of the chopping blades may become stained over time, particularly if chopping coloured foods such as carrots. This discolouration is quite normal and will not affect the performance of your chopper. To reduce staining, clean the spindle with a paper towel moistened with vegetable oil.

Recipes

Potato and Leek Soup

Serves 4

- 1 tablespoon olive oil
- 2 small rashers bacon, chopped
- 3 medium leeks, sliced thinly
- 1 kg potatoes, peeled and chopped roughly
- 2 litres chicken or vegetable stock
- Freshly ground black pepper
- ½ cup grated Parmesan

1. Heat oil in a large saucepan; add bacon and cook, stirring occasionally, until crisp. Remove from pan.
2. Add leeks to same pan and cook, stirring, for about 5 minutes or until leeks are tender. Add potatoes and stock and bring to the boil; reduce heat and simmer, uncovered, for about 40 minutes.
3. Remove from heat; cool.
4. Place quad-blades into glass jug as directed on page 4. Place one third of the soup mixture into the glass jug and process for 5 seconds at a time until smooth. Repeat with other one third of the mixture. Pour back in with remainder of soup.
5. Add cooked bacon to soup and reheat until soup is hot. Season to taste with freshly ground pepper.
6. Serve soup topped with parmesan cheese.

Mexican style Tomato Soup

Serves 6

- 1 tablespoon olive oil
- 2 onions, chopped
- 2 cloves garlic, crushed
- 2 teaspoons cumin powder
- 1 teaspoon chilli powder
- 3 x 400g can chopped tomatoes
- 500ml water

- 1 teaspoon brown sugar
- 1 tablespoon vinegar
- 2 x 400g cans red kidney beans, rinsed, drained

Sour cream and flour tortillas to serve

1. Heat oil in a large saucepan, add onions and garlic and cook on a medium heat until onions start to soften; add the cumin and chilli powder and cook, stirring, until the spices become fragrant. Add the tomatoes, and water; simmer for 20 minutes. Remove from heat.
2. Stir through the sugar, vinegar and beans; allow to cool.
3. Place quad-blades into glass jug as directed on page 4. Blend the soup in three batches for 5 seconds at a time until smooth.
4. Return soup to saucepan to heat through; serve with sour cream and warm flour tortillas.

Recipes continued

Roast Pumpkin Soup

Serves 4

- 1.5 kg pumpkin
- 2 tablespoons olive oil
- Sea salt & freshly ground black pepper
- 20g butter
- 1 onion, chopped
- 1 litre chicken stock
- $\frac{1}{3}$ cup cream or sour cream to serve (optional)

1. Preheat oven to 200°C.
2. Remove skin and seeds from pumpkin and cut into even sized chunks.
3. Place pumpkin in an oven dish and drizzle with half the oil. Season with a little salt and pepper. Bake in oven for about 40 minutes or until cooked.
4. In a large saucepan heat remaining oil and butter. Add onion and cook until tender. Add the pumpkin and stock and bring to the boil. Reduce heat; simmer, uncovered, for 10 minutes. Cool before blending.
5. Place quad-blades into glass jug as directed on page 4. Blend the soup in three batches for 5 seconds at a time until smooth.
6. Reheat until soup is hot. Serve with cream and extra ground pepper if desired.

Hummus

- 420g can chickpeas, rinsed, and drained
- 2 tablespoons tahini
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup olive oil
- 1 clove garlic, crushed
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt

1. Place quad-blades into glass jug as directed on page 4.
2. Combine ingredients in glass jug.
3. Pulse for 5 seconds at a time until smooth.
4. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.

Serving suggestion: Serve hummus with toasted pita crisps; simply cut pita bread into triangles, brush with olive oil and season with a little salt and cumin seeds. Bake in oven at 200°C for about 5 minutes or until crisp.

Recipes continued

Guacamole

- 2 ripe avocados, peeled, seeds removed
 - 1 clove garlic
 - 1 tablespoon lemon juice
 - dash Tabasco sauce
 - 1 jalapeno chilli, sliced
 - ¼ cup fresh coriander leaves
 - 1 tomato, chopped
1. Place quad-blades into glass jug as directed on page 4.
 2. Place all ingredients except tomato in the glass jug. Pulse all ingredients until roughly smooth.
 3. Transfer mixture to a bowl and stir through tomato.
 4. Refrigerate for 1 hour before serving. Serve with corn chips and salsa

Pesto

Serves 4

- 125g fresh basil leaves
 - 3 cloves garlic
 - 2 teaspoons lemon juice
 - sea salt
 - freshly ground black pepper
 - 1 cup extra virgin olive oil
 - ½ cup pine nuts, roasted
 - 60g pecorino or parmesan, grated
1. Place quad-blades into glass jug as directed on page 4.
 2. Place the basil, garlic, juice, salt, pepper and oil in the glass jug. Pulse 4-5 times.
 3. Push down any ingredients that may have come up the sides of the jug and add the nuts and cheese. Pulse until desired texture is achieved.

To serve: Boil a large pot of boiling water with a little oil in it. Boil 500g pasta until just tender. Drain pasta well but do not rinse. Place hot pasta back into pot and stir through half of the pesto sauce. Add more pesto to taste if desired. Serve with extra cheese and a sprinkle of toasted pine nuts.

Tip: To keep pesto sauce for a few days in the refrigerator simply place pesto into a clean container and pour enough olive oil over top to cover, this will stop the pesto from discolouring. Cover with lid or plastic wrap.

Whole Egg Mayonnaise

**Makes about
1 ½ cups**

- 1 egg
 - 1 tablespoon lemon juice
 - 2 teaspoons Dijon mustard
 - pinch sea salt
 - 1 cup vegetable oil or olive oil
1. Place the whisk into the glass jug as directed on page 5.
 2. Place the egg, juice, mustard and salt in the glass jug. Pulse until combined.
 3. Add oil, a tablespoon at a time and press the power button for no more than 7 seconds at a time. Repeat with remaining oil until a thick creamy mayonnaise is achieved.
 4. Keeps in the refrigerator for 1 week.

Recipes continued

Blue Cheese Dip

**Makes about
1 cup**

150g creamy blue cheese
300g sour cream
2 green onions, roughly chopped
2 tablespoons milk
freshly ground black pepper

1. Place quad-blades into glass jug as directed on page 4.
 2. Place all ingredients into the glass jug. Pulse until smooth.
 3. Chill for 1 hour before serving.
- Serve with crackers and carrot sticks.

Herbed Mushroom Pate

**Makes about
1 ½ cups**

50g butter or margarine
1 onion, roughly chopped
300g mushrooms, sliced
200g cream cheese, cubed
1 tablespoon freshly chopped chives
salt and freshly ground black pepper to taste

1. Heat butter in a frying pan over a medium heat. Cook onion and mushrooms until soft; cool.
2. Place quad-blades into glass jug as directed on page 4. Add mushroom mixture into glass jug with remaining ingredients. Pulse until smooth.
3. Pour into serving bowl and refrigerate for at least 2 hours before serving.
4. Serve with Melba toasts.

Red Wine Vinaigrette

2 tablespoons red wine vinegar
½ cup extra virgin olive oil
2 teaspoons caster sugar
2 teaspoons Dijon mustard
1½ teaspoons sea salt

1. Place the whisk into the glass jug as directed on page 5.
2. Place all ingredients into glass jug. Pulse ingredients until well combined.
3. Store in an airtight container in the refrigerator.

Cooks Tip: This recipe is great with grilled vegetables or a salad.

Recipes continued

Quiche Lorraine

Serves 6-8

- 1/3 cup packaged breadcrumbs
- 6 bacon rashers, rind removed, roughly chopped
- 1 small onion, chopped finely
- 1 1/2 cups grated tasty cheese
- 4 eggs
- 1 cup milk
- 1/2 cup cream
- 1/2 cup self raising flour
- pepper to taste

1. Preheat oven to 180°C. Lightly spray a quiche dish with vegetable oil spray. Coat the inside of the dish with the bread crumbs.
2. Cook bacon in a frying pan until tender, remove from pan and drain on absorbent paper; cool.
3. In a large bowl combine the bacon, onion and cheese.
4. Place quad-blades into glass jug as directed on page 4. Combine the remaining ingredients in the glass jug. Pulse until smooth.
5. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
6. Bake in oven for about 50 minutes or until cooked. Stand for 10 minutes before cutting.

Cabbage Salad with Nuts

- 1/2 medium (1.1kg) white cabbage, shredded
- 1/2 cup caster sugar
- 2 tablespoons soy sauce
- 1/3 cup (80ml) rice vinegar (or malt vinegar)
- 2/3 cup (160ml) olive oil
- 1/2 cup sesame seeds, toasted
- 1/2 cup sliced almonds, toasted
- 1/2 cup sunflower seeds, toasted
- 1/2 cup thinly sliced green onions

1. Place cabbage into a large mixing bowl.
2. Heat the sugar, soy sauce and vinegar over a low heat until the sugar has dissolved; cool.
3. Using the whisk attachment pulse the vinegar mixture and oil until well combined.
4. Toss the dressing with the cabbage, nuts and green onions just before serving.

Banana Cake with Cream Cheese Frosting

- 2 1/4 cups self raising flour
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 eggs
- 180g butter, room temperature, chopped
- 1/2 cup buttermilk
- 1 1/2 cups raw sugar
- 1 teaspoon white vinegar
- 1 teaspoon vanilla essence
- 1 1/2 cups very ripe mashed banana

Recipes continued

1. Preheat oven to 180°C. Grease and line a 20cm baba pan.
2. Sift flour, salt, cinnamon and nutmeg into a large bowl.
3. Place quad-blades into glass jug as directed on page 4. Combine the eggs, buttermilk, sugar, vinegar, essence, and bananas ingredients into glass jug.
4. Pulse until smooth. (Mixture will separate at this stage but will come back together when mixed with dry ingredients).
5. Pour the banana mixture into the dry ingredients and mix with a wooden spoon or whisk until combined.
6. Pour mixture into prepared tin and bake for about 40 minutes or until cooked when tested with a skewer.
7. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool.
8. Ice with cream cheese frosting.

Cream Cheese Icing

Serves 10

- 250g softened cream cheese
- 60g butter
- 1 teaspoon vanilla
- 3 cups icing sugar mixture
- ¼ cup passionfruit pulp

Combine cream cheese, butter and vanilla in a small bowl. Using an electric mixture beat until smooth. Add the icing sugar mixture and beat until smooth. Reduce speed and add passionfruit. Spread over cooled cake.

Crepes with Apple and Sultana Filling

Serves

4-6

Crepes

- 3 eggs
- 1 tablespoon vegetable oil
- 1¹/₃ cups milk
- ¾ cup plain flour

Filling

- 3 Granny Smith apples, peeled, cored and sliced
- 1½ teaspoons cinnamon
- 1½ tablespoons brown sugar
- ¾ cup water
- ¼ cup sultanas

1. Place quad-blades into glass jug as directed on page 4.
2. Place crepe ingredients into the glass jug and process until combined. Strain into a jug and stand for 15 minutes.
3. Meanwhile, place all the filling ingredients into a saucepan and cook until the apples are soft. Keep warm.
4. Heat a greased small saucepan or crepe pan. Pour about ¼ cup of batter into the pan. Tilt the pan to spread the mixture evenly. Cook over a low heat on both sides until golden. Repeat with remaining mixture.
5. Serve crepes filled with apple mixture and cream or ice cream.

Recipes continued

Honey Pikelets

Makes 30

- 3 large eggs
- ¼ cup honey
- 1 cup milk
- 1½ cups self raising flour
- pinch salt

1. Place quad-blades into glass jug as directed on page 4.
2. Process mixture for 5 seconds. Scrape down sides of glass jug and process again on until smooth; refrigerate for 30 minutes.
3. Place tablespoon amounts of mixture into a lightly greased frying pan until golden on each side.
4. Serve with butter.

DRINKS

Classic Banana Smoothie

Serves 1-2

- 1 cup skim milk
- 1 medium banana, roughly chopped
- ¼ cup low fat yogurt
- 1 tablespoon honey
- ¼ teaspoon cinnamon, optional

1. Place quad-blades into glass jug as directed on page 4.
2. Place all ingredients into glass jug.
3. Pulse until smooth.
4. Pour into 1 large or 2 small glasses.

Classic Milkshake

Serves 2

- 1 cup milk
- 2 scoops ice cream – any flavour
- 2 tablespoons topping – any flavour

1. Place quad-blades into glass jug as directed on page 4.
2. Place ingredients into blender jug.
3. Pulse until smooth.
4. Pour into 2 glasses.

Thick Shakes

Tips for great Thick shakes

- Don't use hard ice-cream straight from the freezer.
- Leave ice cream out for about 5 minutes before blending; this time may vary depending on how cold your freezer is.
- Ice-creams with a higher cream content may need a little extra milk.
- Always put ice-cream in the glass jug in small pieces, never in large chunks as this may prevent the appliance from blending properly.

Recipes continued

Classic Thick Shake

Serves 2

270g chocolate ice cream

$\frac{1}{3}$ cup milk

1. Place quad-blades into glass jug as directed on page 4.
2. Place ingredients into glass jug.
3. Pulse until smooth.
4. Pour into 2 glasses.

Berry Yogurt Thick Shake

Serves 2

270g frozen berry yogurt

$\frac{1}{4}$ cup frozen mixed berries

$\frac{1}{2}$ cup milk

1. Place quad-blades into glass jug as directed on page 4.
2. Place ingredients into glass jug.
3. Pulse until smooth.
4. Pour into 2 glasses.

Tim Tam Thick Shake

Serves 2

3 Arnott's® Original Tim Tams, roughly chopped

4 scoops vanilla ice-cream

200ml milk

2 Tim Tam Fingers, to garnish

1. Place quad-blades into glass jug as directed on page 4.
2. Place ingredients into the glass jug.
3. Pulse until smooth.
4. Pour into 2 glasses, garnish with Tim Tam Fingers.

Iced Coffee

Serves 1

1 tablespoon instant coffee dissolved in

1 tablespoon boiling water

1 cup milk

2 ice cubes or 1 scoop vanilla ice cream whipped cream to serve

1. Place all ingredients except for cream into glass jug.
2. Pulse until smooth.
3. Pour into large glass and top with whipped cream and dust with chocolate.

Cooks tip: Use the whisk attachment to whip the cream!

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Consumer Hotline

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