

Sunbeam

Slow Juicer Juice Extractor

Instruction Booklet
JE9000

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

Βεβαιώσετε 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 anlaşılacağından 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 SLOW JUICER.

- Do not put fingers or other objects into the feed chute whilst juicer is in operation.
- Do not push fruit or vegetables into the feed chute with your fingers, always use the food pusher provided.
- If any fruit or vegetables become lodged in the feed chute, use the pusher, turn the juicer into reverse, or turn off the juicer, remove the plug from the power outlet and disassemble to remove the lodged fruit or vegetables.
- Do not use if the juicing screw is damaged.
- Do not juice stone fruits unless seeds and/or stones have been removed.
- Ensure the juicer is correctly and completely assembled before turning the appliance 'On'.
- Always operate the juicer on a flat level surface.
- Do not operate for more than 3½ minutes at a time when juicing heavy loads or use continuously for more than 15 minutes.
- Switch off the juicer and disconnect from power supply before handling or changing parts that move during use.

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 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 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 Slow Juicer

Food pusher

Fruit & vegetable feed chute

The 70mm curved chute can take some whole fruit and vegetables reducing the amount of preparation required.

Juicer cover

Juicing bowl

Pulp spout

Juicing screw

Presses and squeezes fruit and vegetables to break down and extract juice.

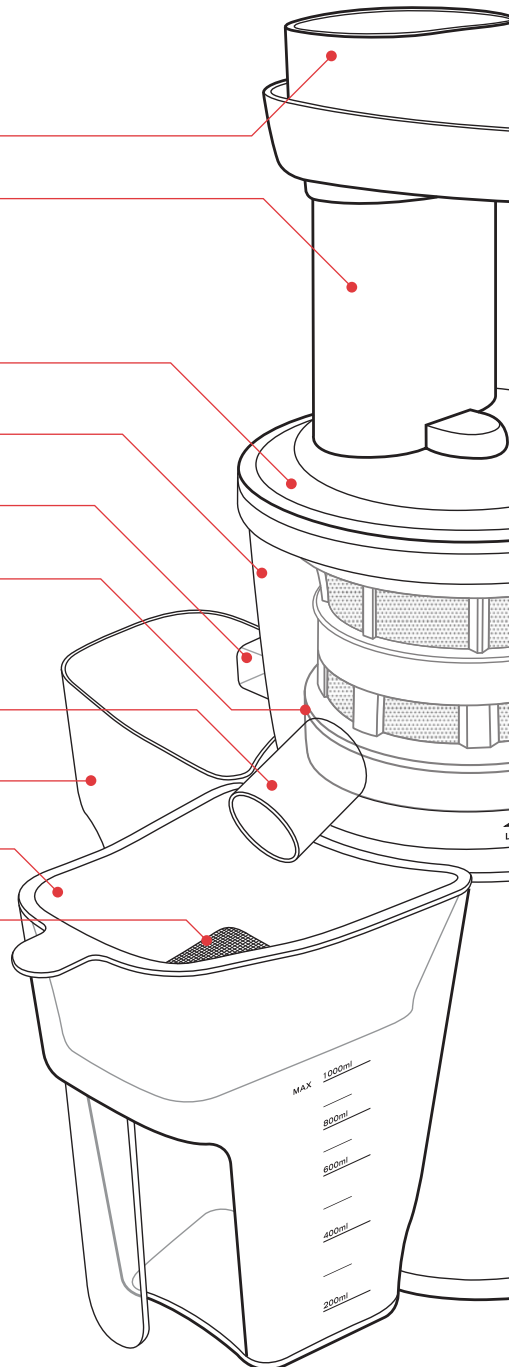
Juicing spout

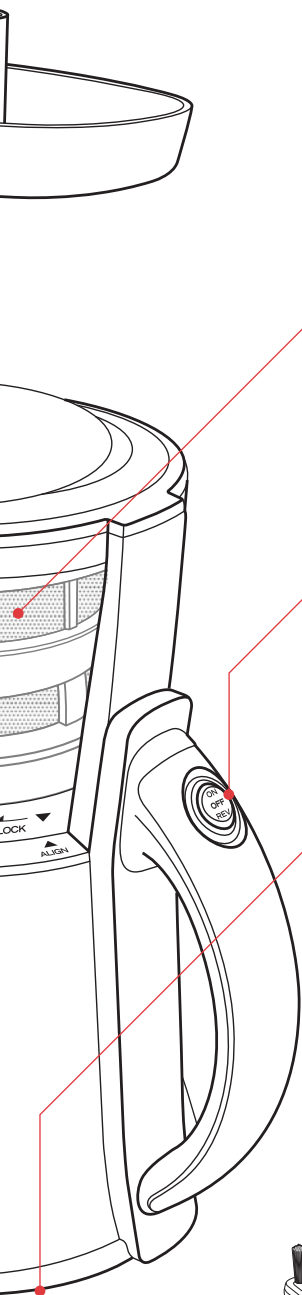
1 litre pulp container

1 litre juice container

Smoother juice attachment

Place onto the juice container before juicing for extra smooth juice.





Filter basket

Fine stainless steel mesh separates the juice from the pulp.

2 way control switch

Off/On/Reverse control switch for precise direction control.

280 watt motor

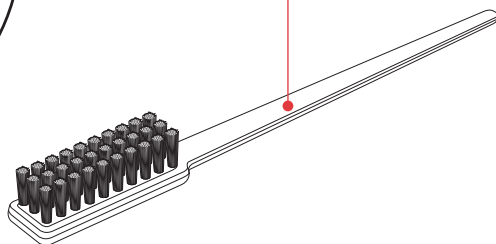
Optimised for maximum juice extraction and supplies the necessary power to juice even the toughest fruit and vegetables.

Non-slip feet

Heavy-duty non-slip feet ensure the slow juicer remains stable and prevents slipping on the bench top during use.

Cleaning brush

Narrow bristles to clean all parts of the filter basket and a thin handle to remove excess pulp from the pulp spout.



Helpful Hints for Slow Juicing

Important: For best juicing results, feed fruit and vegetables slowly into the food chute to allow maximum juice extraction and performance.

Preparing Fruit and Vegetables

Wash all fruit and vegetables well before juicing. There is no need to peel vegetables that have a thin skin but a light scrub will help rid any dirt that may be stuck on or any waxy coatings.

Peel fruit and vegetables that have a thick skin such as melons, pineapple and some citrus fruits.

Nutrition Tip: Leave the skin on lemons and limes when juicing for increased flavour and nutritional value.

Juice only the freshest of fruit and vegetables to get the most juice from them and the best flavours.

Nutrition Tip: Chop and prepare fruit and vegetables just before juicing to retain more nutrients.

Cut large pieces of fruit, such as melon and apples into large long wedges.

Some seeds from citrus fruits can be bitter so you may want to remove some of the seeds for a less bitter juice.

Remove seeds and stones from fruit such as mangoes, papaya and stone fruit. This will prevent the slow juicer from becoming damaged.

Juicing techniques

When juicing different fruit and vegetables, the order in which they are juiced can affect juice yield. For maximum juice extraction juice the softer fruit or vegetables first followed by the harder fruit or vegetables.

When juicing leafy greens such as kale or fresh herbs, add between other fruit and vegetables for maximum yield. If only using a small quantity, add at the same time as another piece of fruit or vegetable.

Leafy greens and fibrous vegetables such as celery and rhubarb should be chopped into 3cm pieces before juicing.

Hard vegetables such as carrots should be chopped into thin strips for best results.

When juicing bananas, add as the first or second ingredient. The nectar of the banana will remain inside the filter basket and as the remaining fruit is added into the slow juicer, they will release the banana nectar throughout the rest of the juice.

When juicing small fruit such as grapes or strawberries, add the fruit in handfuls rather than one at a time, this will maximise the amount of juice extracted.

Be aware that beetroot stains all other fruit and vegetables. If juicing several different juice combinations, juice the drink with the beetroot last, so as not to stain the other drinks.

A Guide to the Benefits of Juicing

Fruit / Vegetable	Source of	Benefits	KJ per 100g
Apples	Carotenes, pectin, potassium, vitamin C and dietary fibre, energy giving carbohydrates.	May help in the treatment of constipation.	150kj/100g
Apricots	Beta-carotene, iron, vitamin C, dietary fibre.	High in natural sugars for energy.	280kj/100g
Banana	Potassium, carbohydrates, dietary fibre, vitamin B6, vitamin C.	Provides sustained energy.	225kj/100g
Beetroot	Folate, potassium, leafy tops are rich in beta carotene, calcium and iron.	The folate is excellent for healthy cells.	120kj/100g
Blueberries	Carotenoids, vitamin C.	Antibacterial.	200kj/100g
Capsicum	High in vitamin C, beta carotene.	1 red capsicum has enough vitamin C to meet the daily needs of 10 people.	135kj/100g
Carrots	Beta carotene, folate, dietary fibre.	May help with night vision.	100kj/100g
Celery	Only small amounts of vitamins and minerals.	Helps to clean mouth and teeth.	50kj/100g
Cherries	Very high in vitamin C, dietary fibre.	May help to stabilise the heartbeat and also keeps the skin healthy.	170kj/100g
Cucumber	Only small amounts of vitamins and minerals.	May help with flatulence.	30-50kj/100g
Fennel	Beta carotene, folate.	Fennel seeds are good for digestion.	50kj/100g
Ginger		Aids in digestion and is good for nausea and improves circulation.	
Grapefruit	Rich in vitamin C, fibre, bioflavenoids.	Pink grapefruit contains Lycopene which is an anti-cancer agent and may reduce the risk of prostate cancer.	110kj/100g
Honeydew Melon	Vitamin C, small amounts of carotenoids.	May stimulate the kidneys to help function better.	130kj/100g
Kiwi Fruit	Beta carotene, vitamin C, bioflavenoids, dietary fibre.	Helps in digestion and cleansing of the skin.	180kj/100g
Lemon	Bioflavenoids, limonene, pectin, vitamin C.	The pectin may help reduce blood cholesterol.	95kj/100g
Lime	Bioflavenoids, limonene, pectin, vitamin C.	The pectin may help reduce blood cholesterol.	90kj/100g
Mandarins	Vitamin C, beta carotene, folate,	Vitamin C helps build the immune system	165kj/100g

A Guide to the Benefits of Juicing (continued)

Fruit / Vegetable	Source of	Benefits	KJ per 100g
Mango	Beta carotene, potassium, flavenoids and other antioxidants.	Easy to digest.	235kj/100g
Mint	Antispasmodic volatile oils, flavenoids, menthol.	Aids digestion.	
Oranges	High in vitamin C, fibre, beta carotene, flavenoids, thiamine, pectin, folate.	Excellent for healthy skin and helps the body's defences against bacterial infections.	100kj/100g
Papaya	Protective carotenoids, rich in vitamin C, fibre, rich in papain.	Helps digest proteins.	160kj/100g
Parsley	Vitamin C, iron.	Excellent for fresh breath.	
Pawpaw	Beta carotene, flavenoids, magnesium, rich in papain.	Helps digest proteins.	163kj/100g
Peaches	Good source of vitamin C, dietary fibre, beta carotene.	Easy to digest and works as a gentle laxative.	130kj/100g
Pears	Very good source of dietary fibre.	Provide a quick source of energy.	190kj/100g
Pineapple	Vitamin C, dietary fibre, beta carotene.	Helps to digest protein.	160kj/100g
Plums	Vitamin E, potassium, beta carotene, malic acid.	May help to retard the effects of wrinkling.	110-155kj/100g
Raspberries	High in dietary fibre, excellent source of vitamin C, some folate.	Helps in treating constipation.	110kj/100g
Rockmelons	Excellent source of vitamin C, beta carotene, carotenoids.	May help in the prevention of cancer and heart disease.	90kj/100g
Spinach	Zeaxanthin, vitamin C, beta carotene, folate, dietary fibre.	Helps in keeping eyes healthy in the elderly.	65kj/100g
Strawberries	Vitamin C, dietary fibre, some folate.	Helps to absorb iron better after eating meat.	80kj/100g
Tomatoes	Rich in lycopene, vitamin C, and small amounts of vitamin E, folate, dietary fibre.	May help reduce the risk of prostate cancer in men.	55kj/100g
Watercress	Vitamin C & E, folate, beta carotene, iron.	Thought to have cancer fighting properties.	72kj/100g
Watermelon	Carotenoids, beta carotene, vitamin C, dietary fibre.	May stimulate the kidneys to help function better.	95kj/100g

Assembling your Slow Juicer

Before Use

After unpacking your slow juicer, we recommend that you disassemble the unit before using for the first time. Wash all parts except the motor base in hot soapy water. Rinse and dry immediately.

Important: Always ensure your slow juicer is unplugged from the power outlet when not in use, during assembly or whilst removing parts.

1. Set the motor base on a dry, level surface and place the juicing bowl onto the top of the motor base. Rotate clockwise and lock into place – figure 1.

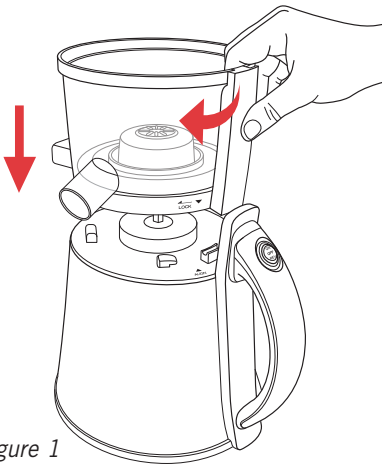


Figure 1

2. Place the juicing screw into the centre of the juicing bowl and push down until firmly in place – figure 2.

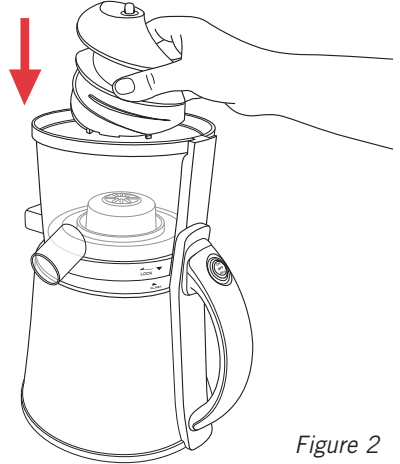


Figure 2

3. Place the filter basket over the juicing screw and into the juicing bowl and twist until firmly locked into place – figure 3.

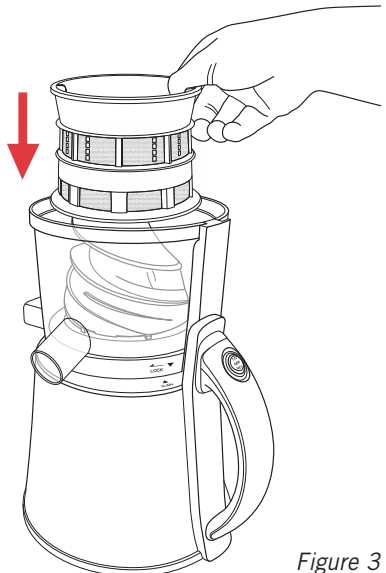


Figure 3

Assembling your Slow Juicer (continued)

4. Place the juicer cover onto the juicing bowl and rotate clockwise until firmly locked in place – figure 4.

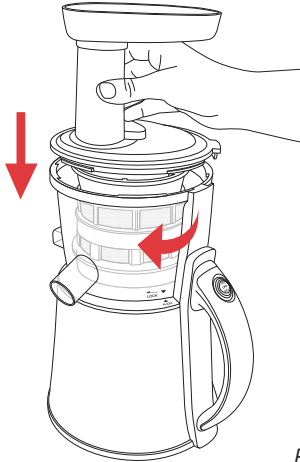


Figure 4

6. Take the food pusher and slide down into the feed chute – figure 6.

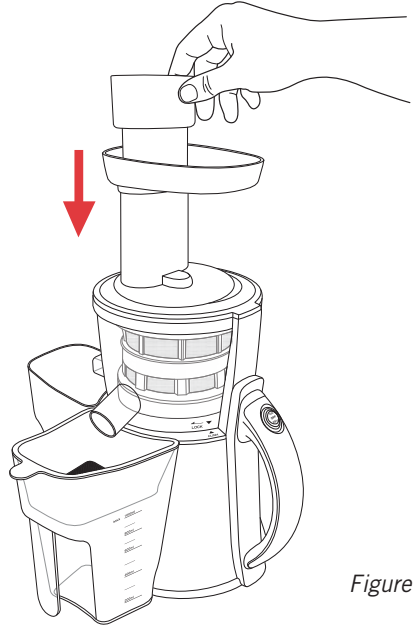


Figure 6

5. Place the juice container under the circular juice spout and the pulp container under the rectangular pulp spout – figure 5.

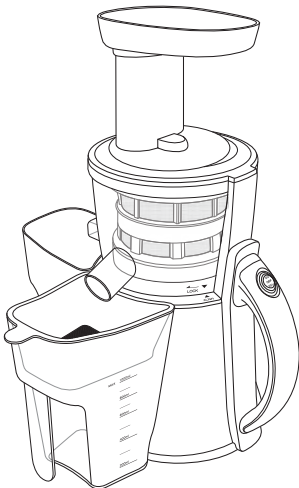


Figure 5

Operating your Slow Juicer

Note: Slow juicer should be completely assembled before use using directions on page 7.

1. Ensure the control switch on the juicer is in the 'Off' position and insert the power cord into a 230-240V AC power outlet and turn the power 'On'.
2. Clean and chop fruit and vegetables ready for juicing.

Note: The feed chute allows some whole fruit and vegetables to be juiced however some fruit and vegetables may require other preparation before juicing, such as peeling and removing stones.

3. Ensure that the juicer has been assembled correctly and all parts are firmly in place. The juicer will not operate if it has not been correctly assembled.
4. Place the juice container under the juice spout and pulp container under the waste pulp spout.
5. Select 'On' with the control switch by pushing the top of the switch.

Important: Do not operate for more than 3½ minutes at a time when juicing heavy loads or continuously for more than 15 minutes.

Important: Do not use the slow juicer for extended periods without inserting ingredients as this can damage the juicer.

6. With the juicer in operation, place the fruit and vegetables into the feed chute. Using the pusher, slowly guide the fruit and vegetables down the feed chute and onto the juicing screw.

Tip: For maximum juice extraction, allow the juicing screw to pull the food down into the juicer and gently use the food pusher when required.

Important: If the juicing screw becomes jammed and the juicer stop operating, press the control switch to the 'Off' position. After the juicer has come to a complete stop, select 'Reverse' at the bottom of the control switch until the food becomes dislodged. Then press control switch back to the 'On' position.

7. Filtered juice from the fruit and vegetables will flow from the juice spout and waste pulp will be collected from the pulp spout.
8. Immediately after use, slowly pour a glass of water down the feed chute to help clean your juicer. Ensure that the pulp and juice containers are positioned to collect the waste water. This process can also be used in between juices to flush the slow juicer.
9. When juicing is complete ensure that the slow juicer is switched 'Off' and unplugged from the power outlet.

Disassembling your Slow Juicer

1. Turn the power 'Off' at the power outlet and unplug the cord.
2. Remove the pulp and juice collectors.
3. Remove the juicing cover by turning anti-clockwise to unlock the lid – figure 1.

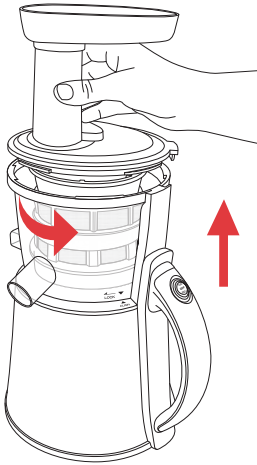


Figure 1

4. Turn the juicing bowl anti-clockwise to unlock and lift off the motor base for cleaning – figure 2.

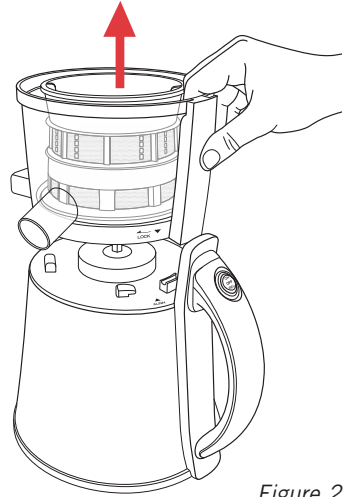


Figure 2

Note: If the juicing bowl is difficult to remove from the motor base, first remove the filter basket and juicing screw before removing the juicing bowl.

Care and Cleaning

Note: Ensure that the slow juicer is unplugged from the power outlet prior to cleaning.

Important: Do not place any part of the slow juicer in the dishwasher.

Quick Clean

Between juices or immediately after juicing pour 1 glass of water down the feed chute of the juicer while turned on. Ensure that the juice and pulp containers are in place to collect the waste water.

Full Clean

Disassemble the slow juicer and place all removable parts aside, see 'Disassembling your Slow Juicer' on page 10.

Rinse the juicing bowl, juicer cover, food pusher, juicing screw, pulp and juice containers under running water and wash with warm, soapy water. Rinse well.

Using the cleaning brush supplied, hold the filtering basket under running water and brush the outside of the basket first. Then with the basket still under running water, brush the inside of the basket to remove the pulp.

To clean the motor base

Clean the motor base of the slow juicer using a damp soft sponge with mild detergent and wipe over the appliance.

Important: Never immerse the motor base in water or any other liquid.

Troubleshooting Guide

Problem	Possible Cause	What to do
Juicer will not start when switched 'On'.	The juicer hasn't been assembled correctly.	See 'Assembling your Slow Juicer' on page 7.
The motor appears to struggle/cut out during use.	Too much food being juiced at once.	Feed food into the chute slower and use smaller size pieces.
	Food is clogging the juicing screw.	Turn the slow juicer to the off position and wait until juicer stops. Select the 'Reverse' position on the control switch until blockage is cleared.
The pulp appears to be very wet.	Large amounts of fibrous fruit and vegetables have caused excess pulp to build up in the filtering basket.	Stop juicing, disassemble the slow juicer and clean the filtering basket using the cleaning brush provided. See 'Disassembling your Slow Juicer' and 'Care and Cleaning' sections. When resume juicing feed food slowly into the feed chute.
Juice comes out from the top of the juice bowl.	Too much food being juiced at once.	Feed food into the chute slower and use smaller size pieces.
Less juice is coming out from the juice spout.	Large amounts of fibrous fruit and vegetables have caused excess pulp to build up in the filtering basket.	Stop juicing, disassemble the slow juicer and clean the filtering basket using the cleaning brush provided. See 'Disassembling your Slow Juicer' and 'Care and Cleaning' sections.
The slow juicer motor will not start.	The motor has been overloaded.	Unplug the slow juicer and allow to cool for 30 minutes before using again.

Recipes

Wash all fruit and vegetables well before juicing. Only remove the skin from the fruit and vegetables when advised to do so. Cut fruit and vegetables to a size that will fit easily into the chute of the slow juicer. Try to avoid cutting fruit and vegetables too far in advance of the actual juicing time as this will reduce the nutrient levels.

Perfectly Pink

Serves 2

6 mint leaves

1 celery stick, roughly chopped

1 rhubarb stick, roughly chopped

¼ watermelon, skin removed

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Blue Be You

Serves 2

1 cup blueberries, fresh or frozen

1 pear

1 stick rhubarb, roughly chopped

1 kiwi

2 apples

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Zinger Juice

Serves 2

2 celery sticks, roughly chopped

1 beetroot, peeled

1 lemon

2 apples

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Gazpacho Juice

Serves 2

½ red capsicum

½ green capsicum

1 celery stick, roughly chopped

2 sprigs parsley

4 basil leaves

1 garlic clove

4 tomatoes

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Green Machine

Serves 2

1 spinach leaf, roughly chopped

6 mint leaves

½ pineapple, skin removed

½ lime

¼ cup coconut water

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Recipes (continued)

Sunburst

Serves 2

¼ pineapple, skin removed

3 carrots

1 beetroot

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Tropical Sunrise

Serves 2

1 banana, skin removed

½ cup coconut flesh or shredded coconut

½ teaspoon allspice

1 pear

½ cup fresh dates

6 mint leaves

½ pineapple, skin removed

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Using the dry pulp from the Tropical Sunrise Juice you can make these muffins;

Tropical Muffins

Makes 12

3 cups self- raising flour, sifted

½ cup sugar

1 egg, beaten

¼ cup oil

1 ½ cups milk

All the pulp from the Tropical Sunrise Juice

1. Pre-heat the oven to 180°C. Grease a 12 capacity large muffin pan.
2. In a large bowl combine the flour and sugar.
3. In a separate bowl, combine the rest of the ingredients until well blended.
4. Using a wooden spoon, fold the wet mix through the flour trying to combine all ingredients within 8 stirs of the wooden spoon.
5. Spoon the mix into the muffin pans to the top. Bake for 20 minutes or until done.

Recipes (continued)

Ginger Blast

Serves 2

4 carrots

6 brazil nuts

3cm piece ginger

1 apple

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Kick Start

Serves 2

1 beetroot

1 sprig parsley

10cm piece of sweet potato

3 carrots

½ lemon

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Mexican Jump

Serves 2

1 green apple

8 sprigs coriander

1 red chilli

2 cucumbers

1 lime

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Green Magic

Serves 2

2 apples

½ cucumber

4 kale leaves, roughly chopped

1 lime

2 spinach leaves, roughly chopped

1 kiwi

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Joint Greaser

Serves 2

3 carrots

2 sprigs parsley

1 celery stalk, roughly chopped

1 tablespoon olive oil

1 stalk broccoli

4 asparagus spears

1 apple

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Almost Licorice

Serves 2

2 apples

3 cm piece ginger

8 mint leaves

½ fennel bulb

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Recipes (continued)

Berry Me

Serves 2

2 cups blueberries, fresh or frozen

2 kiwis

10 mint leaves

16 strawberries

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Freshen Up

Serves 2

1 fennel bulb

1 pear

2 apples

2cm piece of ginger

1 celery stick, roughly chopped

1 orange, peeled

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Grape It

Serves 2

¼ pineapple, skin removed

¼ red cabbage

1½ cups red grapes

2 carrots

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Pink Tart

Serves 2

¼ pineapple, skin removed

3 plums, pitted

1 red grapefruit, peeled

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Breakfast Juice

Serves 2

3 oranges, peeled

½ rockmelon, skin removed

2 carrots

1 lime

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Cold Booster

Serves 2

2 apples

3 sprigs parsley

3 kale leaves, roughly chopped

1 kiwi

2 oranges, peeled

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Recipes (continued)

Lychee Delight

Serves 2

- 2 pears, cut in half
- ¼ pineapple, skin removed
- 8 lychees, fresh or tinned
- ½ lemon

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Vege Patch

Serves 2

- 2 carrots
- 1cm piece ginger
- 1 beetroot
- 2 apples

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Minty Berry

Serves 2

- 2 cups blueberries, fresh or frozen
- 2 kiwis
- 8 mint leaves
- 1 cup raspberries
- 1 apple

Feed the fruit and vegetables through the slow juicer in the order that they are written. Stir juice before serving.

Use the pulp from the Minty Berry Juice to make this cheesecake

Berry No Bake Cheesecake

Serves 8

- 1 packet sweet biscuits, crushed
- 125g butter, melted

Filling:

- 250g cream cheese
- 395g can condensed milk
- ½ cup fresh lemon juice

All the pulp from the Minty Berry Juice

1. Line a 25cm spring form cake pan with baking paper.
2. Combine the biscuits and butter and press crumb into the base of the cake pan. Allow to set in refrigerator for 1 hour.
3. In a food processor, combine all the filling ingredients and process for 2 minutes.
4. Pour filling over the crumb base, spoon juice extraction pulp over the top of the cheese cake filling and using a butter knife, swirl berry mix through the cheese cake filling.
5. Allow to set in the refrigerator for 2 hours or overnight.

Recipes (continued)

Chocolate Ginger Beetroot Cake

Serves 10-12

2 cups self raising flour

¾ cup dark cocoa

2 teaspoons ground cinnamon

300g beetroot pulp

2 teaspoons grated ginger

300g unsalted butter, softened to room temperature

2 cups caster sugar

2 teaspoons vanilla extract

5 large eggs

150mls milk

Chocolate icing:

250g unsalted butter, softened to room temperature

1 cup icing sugar

100g dark chocolate, melted

1. Preheat the oven to 170°C. Grease and line the base and sides of a 28cm spring form pan with baking paper.
2. Sift the flour, cocoa and cinnamon together. Fold through the beetroot and ginger.
3. Cream the butter, sugar and vanilla for 5 minutes, or until light and fluffy, regularly scrape down the sides of the bowl with a spatula.
4. Add the eggs one at a time, beating thoroughly in between each egg.

5. Fold the flour and beetroot mixture into the egg mixture alternatively with the milk until well combined.
6. Pour batter into prepared cake pan. Bake for 50 to 55 minutes or until cake is firm to the touch and slightly pulling away from the sides of the pan. Cool completely before icing.
7. For the icing, beat butter until pale and fluffy; slowly add icing mixture whilst still beating. Fold through melted chocolate until well blended. Spread evenly over cake.

Notes

Notes

12 Month 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).

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.

Alternatively, you can send a written claim to Sunbeam to:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

26 Vestey Drive
Mt Wellington, Auckland 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 send a copy of your original receipt to Sunbeam.

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.

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.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

 is a registered trademark.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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