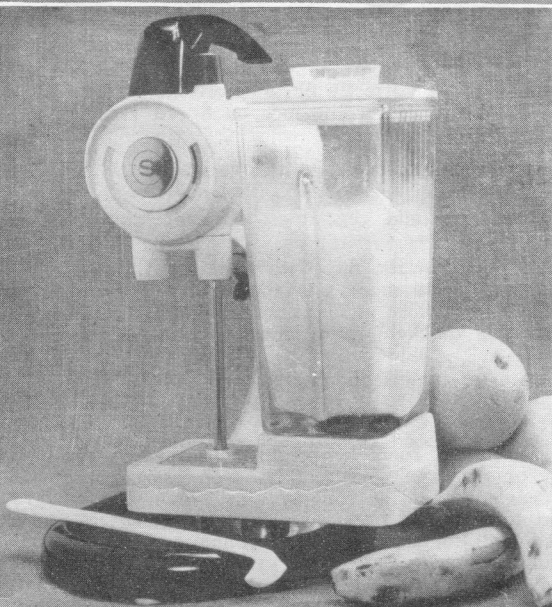


HOW TO USE THE



DRINK-MIX BLENDER ATTACHMENT

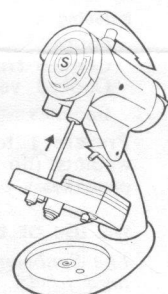
for use with Sunbeam MIXMASTER Model A12

MIXER

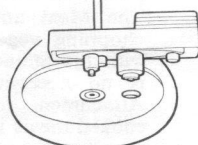
The Sunbeam Drink-Mix Blender Attachment will do many jobs and assist you with everyday food preparation. Use it for preparing soups, mixing thickenings for gravies and sauces, preparing sandwich fillings and using left-overs. It is ideal for the preparation of formulas and foods for babies and mixing milk drinks and blending fruit juices for older children. It doubles as a cocktail shaker and an all purpose drink mixer for entertaining.

HOW TO FIT THE ATTACHMENT

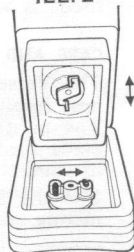
1. Remove bowl, revolving disc and beaters. Set Bowl Beater Adjustment Lever onto the small position.
2. Tilt motor back—turn to No. 1 speed.
3. Hold the base of the power unit directly below the spindle. Insert the spindle into the drive shaft. Illustration 1.
4. Gently push the power unit upwards into the motor until the shaft is into position. The driving disc will commence to run freely.
5. Turn motor OFF and lower it to horizontal position. Insert feet into the 2 holes on the base of the Mixmaster. Illustration 2.
6. Check position of drive shafts under glass and, if necessary, turn so that they are at right angles to the pads on the driving disc. Illustration 3.
7. Place vessel onto power unit seating firmly.
8. Switch motor to Speed 1—cutters should revolve.



ILL. 1



ILL. 2



ILL. 3

your Blender Attachment is now ready for use

IT'S EASY TO OPERATE

Make sure that the power unit and glass container are correctly fitted before adding any foods. **Fit the cover before turning on the motor.** Always commence on Speed 1 until the food circulates then increase to higher speeds as required.

Use Speeds 1 to 5 for light mixtures; coarse chopping nuts, fruits and vegetables; when blending thicker mixtures.

Use Speeds 6 to 12 for fine chopping softer fruits and vegetables; pureeing; mixing mayonnaise; drinks and batters.

Place dry ingredients—flour, cornflour, sugar, milk powder, etc., into vessel THEN add liquids. **DO NOT OVERLOAD.** You will find it far more satisfactory to prepare 2 smaller quantities of foods than to mix the whole mixture at one time. Always have the blades covered and use additional moisture for quicker, more efficient pureeing and pulping.

Remove the knob from the cover for adding extra liquids and ingredients.

PREPARATION OF FOODS

For faster, better blending always have ingredients at room temperature. It is necessary to chop foods for blending. Rough chop onions, apples, vegetables such as carrots, parsnips, etc., into $\frac{1}{2}$ -inch cubes. Slice spinach and cabbage roughly into $\frac{1}{2}$ -inch shreds. Cooked fruits or vegetables can be cut into 1 to 2-inch cubes. Cold meats, fish, cheese, etc., cut into $\frac{1}{2}$ -inch cubes may be prepared with sufficient liquid, mayonnaise, chutney, sauce, etc., to form a paste for sandwich filling, spreads and dips.

QUANTITIES TO BLEND

As a guide to satisfactory blending and mixing use the following:

Milk	1 to 1½ cups	Raw vegetables	Use ½ cup of water then up to 1 cup diced vegetables
Other liquids	1 to 3 cups		
Pureeing		Crumbing	
Soups	1 to 1½ cups	Bread	one slice stale bread
Cooked fruits	1 to 1½ cups	Cereal	1 cup of cereal (Cornflakes)
Cooked vegetables	1 to 2 cups		
Bananas	2 large	Grinding	
		Coffee	2 tblspns. to 1 cup

Prepare 1 to 1½ cups of ingredients for dips and spreads. Chop 2 tblspns. to ½ cup walnuts (do not blend hard nuts). Prepare 1 quantity of batter mixture—see recipe for pancakes.

THE USE OF DRY HARD FOODS

The Sunbeam Drink-Mix Blender Attachment should not be used for the chopping of dry hard foods. This includes rice and other hard cereals, dry bread or toast, hard nuts, such as almonds, Brazil nuts, etc., lentils. It will not dry-grate vegetables or cheese, will NOT PULVERISE and will not mince meat.

The Meat and Food Mincer Attachment for the Sunbeam Mixmaster is advised for chopping vegetables for soups, jams and pickles and for mincing meat. Food prepared with the Sunbeam Mincer cuts evenly and to a regulated size. Because of its design there is no necessity to pre-chop foods to be minced. Never use the Drink-Mix Blender Attachment for chopping raw meats, however, it can be used for making left-over cooked meats into spreads and fillings.

From wide experience it has been found that by far the best method of preparing solid foods is when they are mixed with liquids.

CARE AND CLEANING

The Vessel of your Blender Attachment is made from heat resistant glass, however, for best results and safety, warm the Vessel for hot foods, chill for cold ones.

The plastic Cover and Knob are especially suited to food preparation, however, do not place them in boiling water. To remove the Knob Cover Cap turn anti-clockwise and lift out.

Use the Spatula supplied for scraping the sides of the Vessel when food sticks during mixing and for removing prepared foods.

NOTE: When requesting replacement parts, always quote the Model No. of your appliance.

MISCELLANEOUS

SUNBEAM MAYONNAISE

1 egg yolk	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{2}$ tsp. salt	2 tblsp. vinegar
dash paprika	1 tblsp. lemon juice
1 tblsp. icing sugar	$\frac{1}{2}$ cup salad oil
pinch cayenne	1 tblsp. boiling water

PLACE egg yolks, salt, paprika, sugar, cayenne, mustard, vinegar, and lemon juice into vessel.
 COVER and blend for 15 seconds on Speed 12—remove lid.
 SLOWLY add oil—take about 5 minutes.
 STOP motor and scrape sides of glass.
 ADD boiling water and mix through on Speed 1, vary salt, cayenne, mustard, etc., to taste.
 STORE in screw top jars in refrigerator.

PANCAKES

1 cup flour	$\frac{1}{2}$ pint milk
1 egg	pinch salt

PLACE flour, salt, egg then milk into vessel.
 MIX on Speed 12 for 1½ minutes.
 ALLOW to stand for 1 hour.
 HEAT omelette pan and grease lightly. Use 380° F. in Sunbeam Frypan.
 POUR about ½ cup batter into pan, allow to spread evenly.
 WHEN bubbles break turn over to brown.
 SPRINKLE with sugar and lemon juice and serve while hot.

JIFFY RAREBIT

1 pkt. processed cheese	$\frac{1}{2}$ tsp. dry mustard
2 tsp. worcestershire sauce	$\frac{1}{4}$ tsp. salt
	1 cup boiling milk

CUT cheese into ½ inch cubes.
 PLACE into heated vessel with sauce, mustard, cayenne and salt (vary these to suit personal tastes).
 POUR boiling milk over.
 BLEND on Speed 1 until foods circulate then on Speed 12 until smooth.
 SERVE immediately on hot buttered toast.
 If necessary, stand vessel in a saucepan of hot water to keep hot for serving.
 Chilled, this mixture makes a smooth sandwich filling.

BABY FOODS

When preparing vegetables for baby, place ½ cup of vegetable pieces and ½ cup water into vessel. Blend on Speed 12 to desired fineness. Place into steamer and steam cook for required time. OR place cooked vegetables with a little milk or water in which they were cooked into vessel. Blend on HIGH speed to desired fineness. Place cooked fruits or raw bananas, etc., into vessel and reduce to soft fine puree on Speed 12.

CRUMB PIE SHELL

Serves 6-8

3 cups cornflakes	$\frac{1}{4}$ cup sugar
3 oz. pure vegetable shortening	$\frac{1}{2}$ teaspoon cinnamon if desired
FIT attachment to Sunbeam.	
PLACE half of cornflakes into container—blend until fine on Speed 12.	
REPEAT with remainder of cornflakes.	
POUR into small Mixmaster Bowl.	
ADD sugar, cinnamon and melted shortening.	
FIT beaters and mix on Speed 1.	
PRESS crumb mixture into greased pie plate forming up sides to make a rim.	
CHILL until firm.	
USE for gelatine or ice cream pies.	

COCONUT CREAM PIE

Serves 6

8in. crumb pie shell	2 tblsp. cold water
$\frac{1}{2}$ cup coconut	$\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ cup unsweetened evaporated milk	1 cup sugar
1 level tblsp. gelatine	pinch salt
PREPARE crumb pie shell and chill.	2 eggs
SOAK coconut in milk.	$\frac{1}{2}$ tsp. vanilla
SOAK gelatine in cold water.	
ADD boiling water and place into vessel with half the sugar, salt, egg yolks, coconut and milk.	
BLEND for 1 minute on Speed 10.	
PLACE into refrigerator and chill till setting.	
BEAT egg whites stiffly in small bowl on Speed 1.	
ADD remaining sugar gradually and beat until dissolved.	
ADD vanilla and thickened coconut mixture on Speed 1.	
POUR into pie shell.	
SPRINKLE with toasted coconut.	
CHILL before serving.	

PINEAPPLE CREAM

Serves 6-8

1 cup diced pineapple	$\frac{1}{2}$ cup Carnation milk
1 cup pineapple juice	sugar to taste
1 pkt. pineapple jelly crystals	
HEAT pineapple juice and add jelly crystals.	
PLACE into heated vessel, add pineapple.	
BLEND until smooth on Speed 12.	
ADD milk and mix through.	
POUR into wetted mould.	
CHILL serve with cream or custard.	
This is an ideal way of using up left over fruits. Use lemon jelly crystals, with pears. Raspberry or orange jelly crystals with peaches.	



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