

Sunbeam

MultiChopper™

Food Chopper

Instruction Booklet
FC7500

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 FOOD CHOPPER.

- 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.

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.

- Do not use the appliance continuously for more than 30 seconds at a time with heavy loads.
- Use extreme care when handling blades as they are extremely sharp.
- Do not blend hot ingredients.

- 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 or 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 MultiChopper™ Food Chopper

Power button with 2 speeds

Pressing the power button causes the blades to commence processing. Press gently for speed 1 and firmly for speed 2.

Motor unit

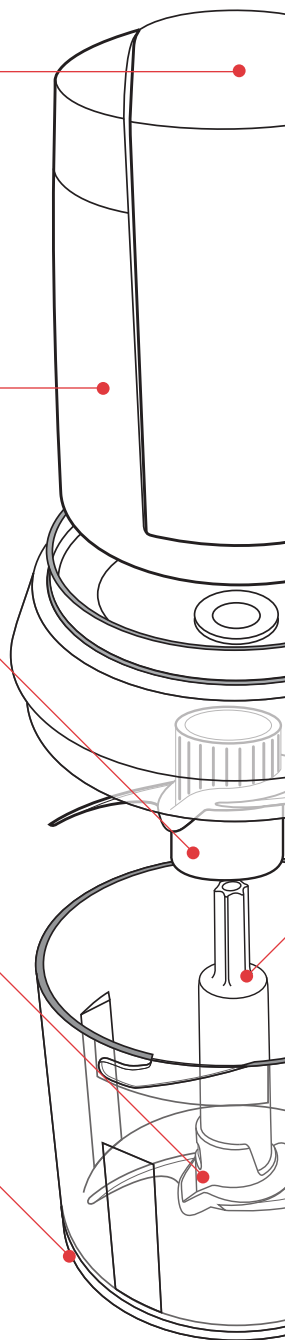
Powerful 450W motor ensures chopping tasks are handled with ease.

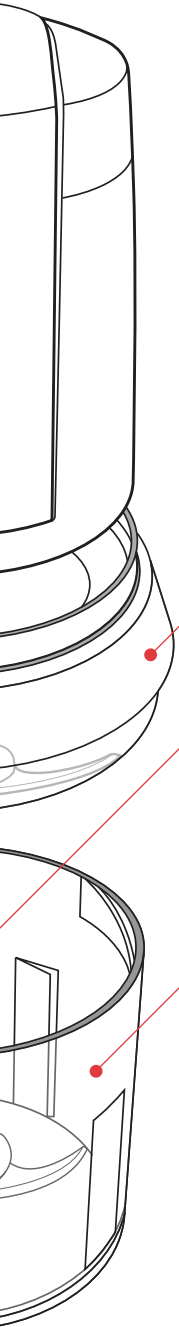
Double blade system

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.





Processing bowl cover

Shroud

Keeps the double blade securely in position during use.

500mL Processing bowl

Using your MultiChopper™ Food Chopper

Wash the processing bowl and blades in warm soapy water. Rinse well and dry thoroughly.

Using the double blade attachment

1. Place the non-slip pad on a flat level surface and position the processing bowl on top of it. Remove protective cover from blades.
2. Place the lower blade over the shroud in the centre of the processing bowl. See Figure 1.

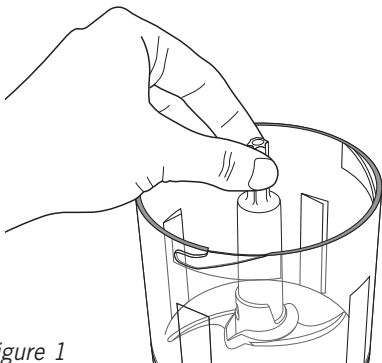


Figure 1

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

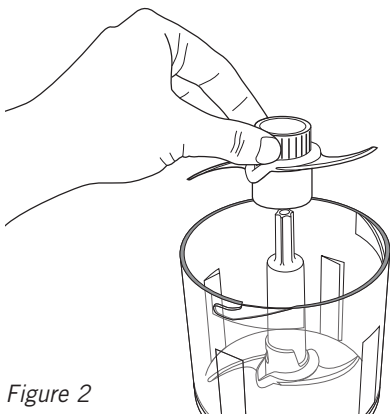


Figure 2

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

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

NOTE: Do not operate the appliance when the processing bowl is empty.

5. Place the processing bowl cover on top of the processing bowl and rotate clockwise until the two parts are interlocked.

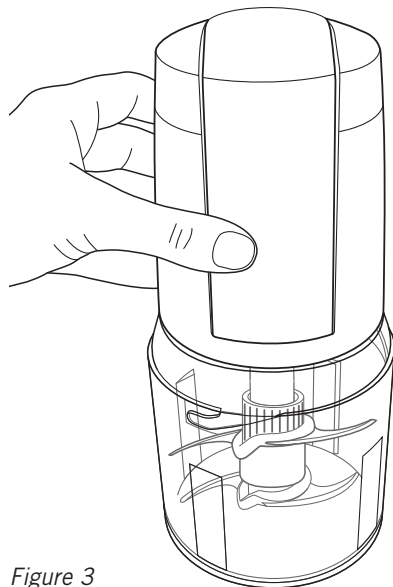


Figure 3

6. Place the motor housing on top of the processing bowl cover. See Figure 3.
7. 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.

Using your MultiChopper™ Food Chopper continued

Press the power button gently to process on speed 1.

Press the power button firmly to process on speed 2.

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

IMPORTANT: Do not hold the power button down to process continuously for more than 30 seconds at any one time with heavy loads. When pulsing, the recommended pulse duration is 2 seconds on and 2 seconds or longer off.

8. When you have finished chopping, turn the power off at the power outlet. Remove the motor housing from the bowl. Remove the processing bowl cover. Carefully remove the blades.

Chopping Guide

The table below provides a guide to maximum quantities and chopping times for a variety of foods. The table is a guide only. Chopping times may vary according to the result you want to achieve.

Ingredient	Maximum Quantity	Chopping Time
Onions, quartered	200g	5-10 pulses
Herbs, fresh	2 firmly packed cups	10-15 pulses
Nuts	1 cup	15-20 pulses
Cream cheese/soft cheese, chopped	125g	5-10 pulses
Tomatoes, quartered, for puree	300g	10 seconds
Fruits, soft, for puree	1 ½ cups	5-10 pulses
Frozen fruit, eg berries	1 cup	15-20 pulses
Vegetables, cooked, for puree	1 ½ cups	5-10 seconds
Bread slices, quartered, for crumbs	2 slices	5-10 seconds
Biscuits, broken, for crumbs	100g	10-15 pulses

- All maximum quantities have been tested with the quad blade on speed 2.
- Times, blade and speed may need to be adjusted for less quantities.
- Maximum liquid quantity is ½ cup (125mls).

Care and Cleaning

- Always turn the power off and remove the plug from power outlet after use and before cleaning.
- **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.
- Wash the processing bowl and blades in warm soapy water. We do not recommend to place any parts in the dishwasher.

Recipes

Baba ghanoush

Makes: about 1 cup

1 x 350g eggplant, halved lengthways

2 tablespoons greek yoghurt

1 clove garlic, crushed

1 tablespoon tahini

1 tablespoon lemon juice

¼ teaspoon sweet paprika

¼ teaspoon ground cumin

Salt and pepper, to taste

Pita bread, to serve

1. Preheat oven to 180°C/160°C for fan forced. Place eggplant on a baking tray lined with baking paper. Bake for 35-40 minutes or until eggplant is tender. Allow to cool.
2. Place both blades into chopper bowl. Place all ingredients in the bowl. Place lid firmly on. Process on Speed 2 until smooth. Season with salt and pepper.
3. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving. Serve with pita bread

Beetroot Dip

Makes: about 1 cup

450g can beetroot wedges, drained

2 tablespoons greek yoghurt

¼ teaspoon ground cumin

1 tablespoon fresh dill leaves

Salt and pepper, to taste

Crackers, to serve

1. Place both blades into chopper bowl. Place beetroot in the bowl. Place lid firmly on. Process on Speed 1 until roughly chopped.
2. Add remaining ingredients. Process on Speed 2 until combined. Season with salt and pepper.
3. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.
4. Serve with crackers or sliced Turkish bread

Recipes continued

Hummus

Makes: about 1 ¼ cups

400g can chickpeas, rinsed, and drained

¼ cup tahini paste

¼ cup lemon juice

¼ cup water

1 clove garlic, crushed

½ teaspoon ground cumin

Salt and pepper, to taste

Pita bread, to serve

1. Place both blades into chopper bowl. Place chickpeas in the bowl. Place lid firmly on. Process on Speed 1 until roughly chopped.
2. Add remaining ingredients. Process on Speed 2 until smooth. Season with salt.
3. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.
4. Serve with pita crisps or crackers.

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.

Guacamole

Makes: about 1 cup

1 small clove garlic, halved

½ long red chilli, seeds removed, roughly chopped

2 green onions (shallots), sliced

1 large ripe avocado, peeled, seed removed

2 tablespoons lime juice

¼ cup fresh coriander leaves

Salt and pepper, to taste

Corn chips, to serve

1. Place both blades into chopper bowl. Place garlic, chilli and green onions in the bowl. Place lid firmly on. Pulse on Speed 1 until roughly chopped.
2. Place remaining ingredients in the bowl. Pulse on Speed 1 until just combined. Season with salt and pepper.
3. Transfer mixture to a bowl and refrigerate for 1 hour before serving. Serve with corn chips.

Recipes continued

Rocket, chilli and cashew nut dip Makes about $\frac{3}{4}$ cup

- 1 small clove garlic, halved
- $\frac{1}{2}$ large red chilli, seeds removed, roughly chopped
- 2 cups firmly packed wild rocket leaves
- $\frac{1}{3}$ cup extra virgin olive oil
- 2 teaspoons lemon juice
- $\frac{1}{3}$ cup unsalted toasted cashews
- $\frac{1}{3}$ cup grated parmesan cheese
- Salt and pepper, to taste
- Crackers, to serve

1. Place both blades into chopper bowl. Place garlic and chilli in the bowl. Place lid firmly on. Pulse on Speed 1 until roughly chopped. Add rocket, oil, and lemon juice. Process on Speed 2 until combined. Scrape down any ingredients that may have come up the sides of the bowl.
2. Add remaining ingredients. Process on speed 2 until well combined. Season with salt and pepper.
3. Transfer mixture to a bowl and refrigerate for 1 before serving. Serve with pita crisps or crackers.

Basil pesto Makes about 1 $\frac{1}{4}$ cups

- 2 cups fresh basil leaves
- 3 cloves garlic
- 2 teaspoons lemon juice
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{2}$ pine nuts, roasted
- $\frac{2}{3}$ cup grated parmesan cheese
- Salt and pepper, taste

1. Place both blades into chopper bowl. Place basil, garlic, lemon juice and oil in the bowl. Place lid firmly on. Process on Speed 1 until roughly chopped. Scrape down any ingredients that may have come up the sides of the bowl.
2. Add pine nuts and cheese. Process on Speed 2 until mixture is well combined. Season with salt and pepper.
3. Serve pesto with warm pasta or with barbecued chicken or meat.

Note: Store pesto in an airtight jar in the refrigerator, with a little extra oil on top to prevent browning.

Recipes continued

Herbed Mushroom Pate

**Makes about
2 cups**

50g butter
1 onion, roughly chopped
350g mushrooms, sliced
2 cloves garlic, crushed
2 tablespoons fresh thyme leaves
125g low fat cream cheese, cubed
Salt and pepper, to taste
Grissini or crackers, to serve

1. Heat butter in a frying pan over a medium heat. Cook onion and mushrooms until soft. Add garlic and thyme. Increase heat to medium-high and cook until liquid is absorbed. Allow mixture to cool.
2. Place both blades into chopper bowl. Place half the mushroom mixture and half the cream cheese in the bowl. Place lid firmly on. Process on Speed 2 until well combined. Transfer to a bowl. Repeat with remaining mushroom mixture and cream cheese. Season with salt and pepper.
3. Transfer mixture to a bowl and refrigerate for 1 before serving. Serve with grissini or crackers.

Tzatziki

**Makes about
1 ¼ cups**

1 lebanese cucumber, peeled, grated
250g Greek-style yoghurt
1/3 cup mint leaves
Salt and pepper, to taste

1. Squeeze out excess liquid from the cucumber and place in a sieve.
2. Place both blades into chopper bowl. Place yoghurt and mint in the bowl. Place lid firmly. Pulse on Speed 1 until smooth.
3. Transfer mixture to a bowl. Add cucumber and stir to combine. Season with salt and pepper. Refrigerate for 1 hour before serving. Serve as a dip or with barbecue meat and chicken.

Recipes continued

Blue cheese dip

Makes about 1 cup

150g creamy blue cheese

300g sour cream

2 green onions, roughly chopped

2 tablespoons milk

Pepper, to taste

Vegetable sticks or crackers, to serve

1. Place both blades into chopper bowl. Place half the cheese, sour cream, onions and milk in the bowl. Place lid firmly. Pulse on Speed 1 until well combined. Transfer to a bowl. Repeat with remaining ingredients. Season with pepper.
2. Transfer mixture to a bowl and refrigerate for 1 before serving. Serve with vegetable sticks or crackers.

Smoked salmon dip

Makes about 1 cup

100g smoked salmon

125g low fat cream cheese, cubed

2 teaspoons baby capers

2 tablespoons fresh dill leaves

2 tablespoons lemon juice

Pepper, taste

Crackers, to serve

1. Place both blades into chopper bowl. Place all ingredients in the bowl. Place lid firmly. Pulse on Speed 2 until just combined. Season with pepper.
2. Transfer mixture to a bowl and refrigerate for 1 before serving. Serve with crackers.

Recipes continued

Mayonnaise

Makes about 1 ¼ cup

- 2 egg yolks
- 2 teaspoons Dijon mustard
- 2 tablespoons lemon juice
- 1 cup olive oil

1. Place both blades into chopper bowl. Place egg yolks, mustard and 1 tablespoon lemon juice in the bowl. Place lid firmly on. Pulse on Speed 1 until combined. Add oil a tablespoon at a time and process on Speed 2 until well combined. Repeat with oil until thick creamy.
2. Add remaining lemon juice. Season with salt and pepper. Pulse on speed 1 until combined.
3. Store in the refrigerator in an airtight container for up to 2 weeks.

Variations

- Add crushed garlic to mayonnaise to make garlic mayonnaise.
- Add finely chopped gerkins, capers and parsley to mayonnaise to make a tartare sauce.

Herb crumb

1 ½ cups

- 3 large slices multi-grain bread, torn
- 1/4 cup flat-leaf parsley
- 1 tablespoon chopped chives
- 1 tablespoon thyme leaves
- 1 garlic clove, halved
- 2 tablespoons finely grated parmesan cheese
- Salt and pepper, to taste

1. Place both blades into chopper bowl. Process the bread in batches on Speed 2 until fine crumbs form. Transfer to bowl.
2. Add remaining ingredients. Pulse on Speed 2 until finely chopped.
3. Combine herbs with bread crumbs. Season with salt and pepper. Use crumbs to coat veal, lamb cutlets and chicken.

Tip: to coat meat dust lightly in flour, egg and then crumb mixture.

Recipes continued

Thai chilli dressing

Makes about
½ cups

- 1 long red chilli, seeds removed, chopped
- 1 teaspoon chopped fresh ginger
- 1 garlic clove, halved
- 2 tablespoons brown sugar
- 2 tablespoons mirin
- 2 tablespoons rice wine vinegar
- 2 tablespoons lime juice
- 2 teaspoons fish sauce
- 2 teaspoons soy sauce
- ½ teaspoon sesame oil

1. Place both blades into chopper bowl. Place chilli, ginger and garlic in the bowl. Place lid firmly on. Pulse on Speed 2 until finely chopped. Add remaining ingredients. Process on Speed 2 until well combined.
2. Transfer dressing to a screw top jar. Serve as a dressing for salads.

Tip: You can add a little peanut oil to the dressing.

Red Curry Paste

- 2 teaspoons shrimp paste
- 16-20 dried long red chillies
- 2 teaspoons salt
- 2 tablespoons chopped galangal
- ⅓ cup chopped lemongrass
- 6 kaffir lime leaves, stems removed and sliced thinly
- 2 teaspoons scraped and chopped coriander root
- ¼ cup chopped eschallots
- ⅓ cup chopped garlic

1. Preheat a grill on High. Wrap shrimp paste in aluminium foil and place onto a baking tray. Grill 1-2 minutes and turn over and repeat. Remove and set aside to cool.
2. Remove stalks and seeds from chillies and place in a bowl. Cover with boiling water and soak for 20 minutes or until softened. Drain chillies and roughly chop. Combine chillies with remaining ingredients in a bowl.
3. Place both blades into chopper bowl. Place half the mixture in the bowl. Place lid firmly on. Pulse on Speed 2 until finely chopped. Scrape down any ingredients that may have come up the sides of the bowl. Process on Speed 2 until a paste is formed. Transfer mixture to a bowl. Repeat with remaining ingredients.
4. Store paste in an airtight container for up to 3 days. Alternatively, freeze for up to 6 months.

Recipes continued

Corn fritters

2 corn cobs

¼ cup flat-leaf parsley leaves

1/2 cup self-raising flour

2 eggs

2 green onions (shallots), thinly sliced

salt and pepper, to taste

cooking oil spray

cream cheese, smoked salmon and rocket, to serve

1. Remove corn kernels from cobs. Place half the corn in a bowl.
2. Place both blades into chopper bowl. Place remaining corn and remaining ingredients in the bowl. Place lid firmly on. Pulse on Speed 2 until combined.
3. Transfer mixture to corn bowl. Season with salt and pepper.
4. Heat a frypan over medium heat. Spray with cooking oil spray. Add heaped tablespoons mixture. Cook for 2-3 minutes each side or until golden.
5. Serve fritters, topped with cream cheese, smoked salmon and rocket.

Makes: 8

Minted pea mash

Makes: about 2 cups

2 cups frozen peas, thawed

¼ cup sour cream

¼ fresh mint leaves

Salt and pepper, to taste

1. Place both blades into chopper bowl. Place half the peas, sour cream and mint in the bowl. Place lid firmly on. Pulse on Speed 2 until just combined.
2. Transfer mixture to a bowl. Repeat with remaining ingredients.
3. Season with salt and pepper. Serve mash warm with lamb cutlets.

Recipes continued

Pikelets

1 egg

¼ cup sugar

1 cup self raising flour

¾ cup milk

butter for frying

jam and cream, to serve

1. Place both blades into chopper bowl. Place egg and sugar in the bowl. Place lid firmly on. Process on Speed 2 until light and creamy.
2. Add flour and milk. Pulse on Speed 2 until well combined.
3. Transfer mixture to a bowl. Heat a frypan over medium heat. Brush with a little butter. Add tablespoons mixture. Cook for 2-3 minutes each side or until golden.
4. Serve with butter, jam and cream.

Makes: about 24

Raspberry coulis

300g frozen raspberries, thawed

¼ cup caster sugar

2 tablespoons cointreau or triple sec

Ice-cream, to serve

1. Place both blades into chopper bowl. Place half the berries, sugar and cointreau in the bowl. Place lid firmly on. Process on Speed 2 until well combined. Transfer to a bowl. Repeat with remaining berries.
2. Strain mixture through a fine sieve if desired.
3. Serve with ice-cream, waffles, chocolate cake or cheese cake.

Makes: 1 cup

Recipes continued

Cream cheese icing

100g cream cheese

20g butter, softened

1 teaspoon finely grated lemon rind

1½ cups icing sugar

1. Place both blades into chopper bowl. Place cream cheese, butter and lemon rind in the bowl. Place lid firmly on. Process on Speed 2 until light and creamy. Add half the icing sugar. Pulse on Speed 2 until combined. Add remaining icing sugar. Pulse on Speed 2 until combined.
2. Transfer to a bowl. Serve with carrot cake or banana cake.

Notes

Notes

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone 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 at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably 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.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

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

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, 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

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