



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

## MULTI-FOOD GRINDER

Accessory for use with  
Planetary Mixmaster Power Drive

### Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



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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

Βεβαιώστε 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 anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Installation

## B

Always use extreme care when handling the blade and discs.

Unplug from power outlet when not in use before putting on or taking off attachments and before cleaning.

Only use the pusher that is supplied with this food chopper.

Do not put your fingers or any utensil into the feeder chute.

Do not contact moving parts at all times.

Do not put hot meat into the food chopper.

All discs and attachments should be removed with care before cleaning.

Only use the attachments and accessories provided and recommended by Sunbeam.

Do not overload the food chopper.

Do not operate for more than 1 minute at a time while mincing heavy loads.

This does not apply to any of the recipes in this booklet.

**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 specified 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 recommends the use of a residual current device (RCD) with a tripping current not exceeding 30 mA 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](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# ea e i d inde a a en

**Mincing screw**

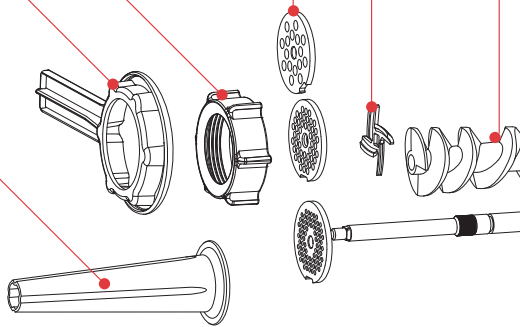
**Blade**

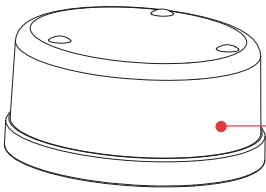
**Mincing discs**  
fine medium and coarse

**Fastening dial**  
locks the mincing discs and sausage  
firmly into place. Use the spanner to  
ensure it is firmly screwed onto the  
chute.

**Spanner**

**Sausage attachment**





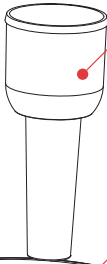
**Food catcher**

Place underneath chute for mince and sausage collection. Also doubles as a storage unit to store attachments – use the feeder tray as the lid.



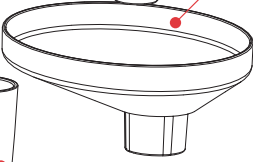
**Food pusher**

Guides meat safely through the chute to hit the mincing screw for superior mincing results.



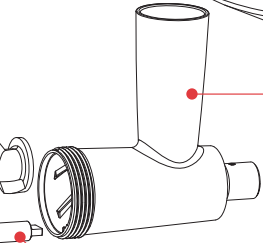
**Feeder tray**

Use the feeder tray to hold food ready for mincing.



**Chute**

The chute houses the mincing screw and blade. Use the food pusher to direct food through the chute to the mincing screw and blade.



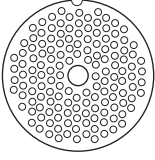
**Bushing**

**Accessory connector**

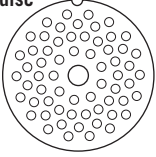
**Scroll axis**

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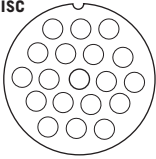
**Fine disc**



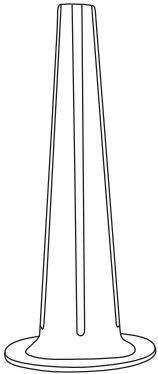
**Medium disc**



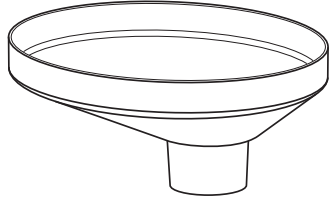
**Coarse disc**



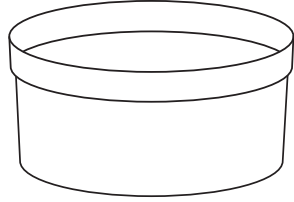
**Sausage making attachment  
(Thin nozzle)**



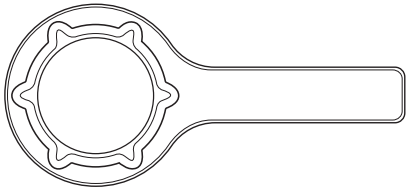
**Feeder tray**



**Food catcher**



**Spanner**



## Before using your Multi-Food Grinder Attachment

Wash all attachments in warm soapy water using a mild detergent. Dry each part thoroughly before use.

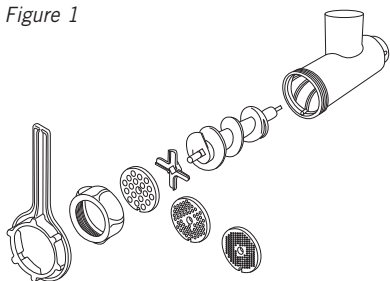
Before you assemble the Multi-Food Grinder attachment ensure that the power cord is unplugged.

**NOTE:** All attachments must be firmly in place before using the appliance. Ensure that the mincing screw and blade are firmly in place inside the Multi-Food Grinder body and the mincer discs are secured with the fastening dial.

## Fitting and using the mincing discs

1. Place the mincer body facing you on a level dry surface.
2. Fit the mincing screw inside the chute.
3. Fit the blade over the mincing screw ensuring that the flat smooth side of the blade faces the mincing screw away from the mincing disc.
4. Fit the disc depending on the type of mince you require this will either be a fine, medium or coarse disc.
5. The fastening dial then fits over the disc and screws into place. Do not tighten this fastening dial yet as it will be harder to lock into the mincer body. See fig 1.

Figure 1



6. Align chute into the Multi-Food Grinder body using arrows as a guide. Insert the grinder into the power drive. Turn the grinder in an anti-clockwise position and lock into place securely. The mincer head should be lowered and not in an upright position.

7. Once the Multi-Food Grinder attachment is in place, tighten the fastening dial using the spanner to ensure all elements are securely in place. See figure 2.

8. Place the food catcher underneath the fastening dial for mince collection and the feeder tray on top of the Multi-Food Grinder chute. See figure 2. Turn the speed dial clockwise to commence grinding. Operate at speeds no greater than 1. Refer to the mincer manual for further operating instructions.

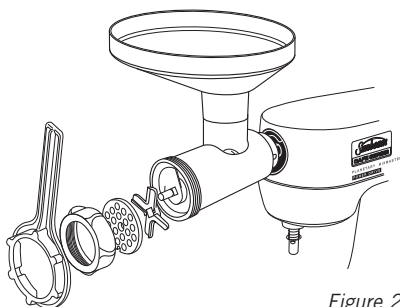


Figure 2

9. Place prepared meat in feeder tray. Plug the power cord into a 230V power outlet and turn the power on.

**NOTE:** Do not use excessive force to push meat through the mincing chute as it could damage the appliance.

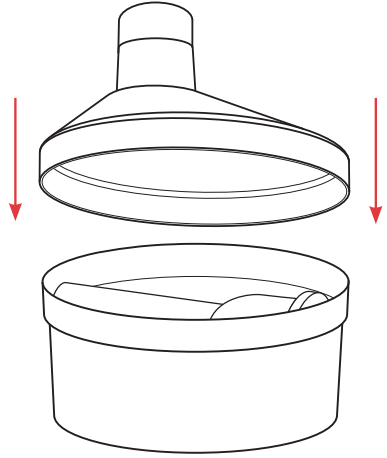
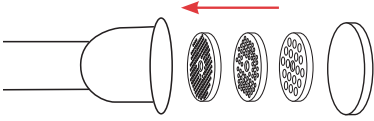
**CAUTION:** Do not use anything else apart from the pusher supplied with this Multi-Food Grinder to push meat through the chute. Do not use your hands/fingers to push meat through the chute.

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The unbeam multi food grinder was designed so that all attachments can be stored in two unique storage components.

1. Attachments can be stored inside the food pusher as shown below





# Hand Min

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Remove all large pieces of fat from meat before mincing.

For fatty cuts of meat we recommend that you cut meat into 1 cm cubes. For lean cuts of meat cut into strips approximately 1 cm long and 1 cm thick or into cubes.

Remove any bones from meat as this may damage the mincer.

To make sure that all meat has come through mincing place a 2 cm sheet of crushed baking paper into the mincer after the last piece of meat. This will push through any remaining meat and will not damage the mincer.

If changing mincing discs or changing to another attachment always ensure that any meat that is around the fastening dial or blade is removed. This will ensure that all parts will reassemble and operate correctly.

Minced meat should be used within 1-2 days. Freeze uncooked mince that will not be used within this time frame.

Mince can be frozen for 2 months. Thaw mince in refrigerator overnight. Refreeze uncooked meat.

When cooking mince it needs to be cooked thoroughly. Mince that has been used for hamburgers or meat patties should be cooked until well done.

# Hand Hinder a hindering

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Salt is an important component of sausage making. It is responsible for the control of growth of microorganisms. It also aids in dissolving the myosin protein out of the muscle fibres which then acts as a glue to bind the meat together.

Freshly made sausages are better when allowed to sit in the refrigerator for a minimum of 12 hours and for up to 24 hours.

Fresh sausages are highly perishable products as they do not contain the preservatives that are present in most store bought sausages.

They should be cooked within 2 days of being made or frozen.

Ideally sausages should contain up to 15% fat content to provide a tender and moist product.

Sausages should be thoroughly cooked to kill all microbes. Internal temperatures must reach 75°C.

Intentional piercing of sausages in releases much needed moisture but prevents the sausage from possibly splitting and being disfigured.

When making sausages

*Choose good quality ingredients*

*Fat to meat ratio (30:70)*

*Spices and seasoning should be combined in amounts that compliment the type of meat in the sausage.*

Sausages can be purchased from the butcher that have supplied you with your fresh meat. If preserved in salt it should be soaked in lukewarm water for up to 30 minutes before use. Flush skins with cold water to remove excess salt.

Unused fresh casings must be drained covered with salt and frozen.

Sausages should be stored in an airtight container or sealed with cling film in the refrigerator.

A good way to make sure that all the sausage mince has come through the mincer is to break up 1-2 slices of bread and push through mincer this will force any remaining mixture into the casing.

Gentle cooking over medium heat prevents interior from boiling which in turn bursts the skin leading out moisture and flavour. This then produces a hard textured product.

# cleaning

When you have completed mincing, unplug the multi food chopper from the power outlet.

Ensure that all accessories and attachments are washed thoroughly with hot soapy water.

To remove meat that is stuck in the fine and medium discs, align the holes of the mincing disc with the cleaning disc. Push the cleaning disc into the mincing disc, as shown in figure 1.

Any meat stuck in the mincing disc will be pushed out. Any remaining meat that is still in the mincing disc should be washed off using a soft sponge and hot soapy water.

To remove foods from the coarse disc, rinse disc under cold running water to force meat from holes. Any remaining meat stuck on the mincing disc should be washed off using a soft sponge and hot soapy water.

Ensure that all attachments and discs are dried thoroughly before storing. If discs are not dried, rust may occur on the discs.

**Tip:** To store mincing discs, we recommend rubbing a little vegetable oil on the outside of the discs.

**Warning:** Be careful in washing all attachment components to ensure that there is no food particles left in around the mincing discs, sausage chopper attachments, blade and mincing screw. We do not recommend dishwashing any of the mincing attachments.

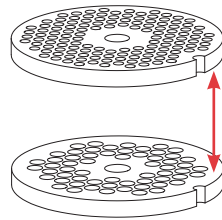


Figure 1

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## Bolognaise

Serves 6

- 1 g topside steak diced into 1cm cubes
  - 2 tablespoons olive oil
  - 1 medium onion chopped finely
  - 1 clove garlic crushed
  - 2 teaspoons dried basil
  - 2 g tomato paste
  - 1 400g can peeled chopped tomatoes
  - 2 cups water
  - salt and pepper
1. Assemble multi-cooker rinder with the blade and medium disc.
  2. Turn multi-cooker rinder on and slowly add beef pieces into the chute using the food pusher. Reserve and set aside.
  - Heat oil in a large pan over medium-high heat. Add onion and garlic and cook 2 minutes or until onion has softened.
  - Add dried basil and mince, cooking stirring frequently for 5 minutes or until mince is brown and crumbly.
  - Stir in tomato paste and cook for 1 minute. Add chopped tomatoes and water and bring to the boil. Reduce heat to medium, cover and simmer 20 minutes or until mixture has reduced and thickened.

## Quick Lasagne

Serves 8-10

- 1 quantity bolognaise mixture
  - 4 large instant lasagne sheets
  - 200g blend grated mozzarella cheddar and parmesan cheese
  - 200g fresh ricotta
1. Reheat oven to 200°C
  2. Lightly grease a 30cm x 22cm approx size deep baking dish. Spoon enough meat sauce on base to just cover. Place a layer of lasagne sheets to cover base.
  - Spoon about one third of the remaining meat sauce over the lasagne sheets to cover well. Sprinkle about one third of the blended cheese only over the meat. Place another layer of lasagne sheets on top.
  - Spoon another one third meat sauce over the lasagne sheets then spoon the fresh ricotta over the meat sauce. Top with more lasagne sheets. Repeat with the remaining meat sauce and another one third of the cheese. Top with the last layer of lasagne sheets and sprinkle with the remaining cheese.
  - Loosely cover lasagne with aluminium foil and bake for 20 minutes. Remove foil and bake uncovered for a further 20 minutes or until the top is golden and the lasagne sheets are cooked. To test, place a small sharp knife through the lasagne. If soft the sheets are cooked.

**Sang Choi Bow Serves 4 as an entrée**

*You will need approximately 400g of chicken breast for this recipe. Pork can be substituted in this recipe. We recommend using the medium disc.*

- green onions
  - 1 tablespoon peanut oil
  - 1 clove garlic crushed
  - teaspoon grated fresh ginger
  - fresh shiitake mushrooms chopped finely
  - chicken mince
  - lettuce leaves to serve
  - 2 teaspoons sesame seeds toasted
- sauce**
- 1 tablespoon shao hsing wine
  - 1 tablespoon light soy sauce
  - 1 tablespoon oyster sauce
  - 1 tablespoon hoisin sauce
  - 1 teaspoon sesame oil
  - 1 teaspoon white sugar
1. Assemble wok rinder with the blade and medium disc.
  2. Turn wok rinder on and slowly add chicken pieces into the chute using the food pusher. Reserve and set aside.
- Separate white and greens parts of onions. Finely chop the white parts and thinly slice the green. Keep separate and set aside.
  - Heat oil in a wok over high heat add garlic ginger mushrooms and white parts of green onions and cook stirring frequently for 1 minute.
  - Add chicken mince and cook 5 minutes or until golden and crumbly.
  - Combine sauce ingredients in a separate bowl mix well. Pour into wok and stir fry 5 minutes or until chicken mince is cooked and sauce has thickened. Stir through green parts of green onions.

• Spoon into lettuce cups sprinkle with sesame seeds and serve immediately.

**Tip:** Hoisin wine oyster sauce hoisin sauce and sesame oil are all available in Asian supermarkets.

**Red Curry Paste Makes approx 1 cup**

- 2 teaspoons shrimp paste
  - 1 – 2 dried long red chillies
  - 2 teaspoons salt
  - 2 tablespoons chopped galangal
  - 2 tablespoons chopped lemongrass
  - affirm lime leaves stems removed and sliced thinly
  - 2 teaspoons scraped and chopped coriander root
  - 1 cup chopped red shallots
  - 1 cup chopped fresh garlic
1. Reheat a grill on high. Wrap shrimp paste in aluminium foil and place onto a baking tray. Grill 12 minutes and turn over and repeat. Alternatively place onto a hot barbecue hot plate and cook 12 minutes each side. Remove and set aside to cool.
  2. Remove stalks and seeds from chillies place in a bowl. Pour over boiling water to cover and soak for 2 minutes or until softened. Drain chillies and roughly chop. Place chillies into a bowl with remaining ingredients mix well.
- Assemble wok rinder with the blade and fine disc.
  - Turn wok rinder on and slowly add paste ingredients into the chute using the food pusher. Repeat once or twice more depending on the fineness of paste you require.
  - Store paste in an airtight container for up to 3 days. Alternatively freeze for up to 6 months.

**Thai Chicken Red Curry**

**Serves 4**

- 1 tablespoon vegetable oil
- 1 onion cut into thin wedges
- 1 portion home made red curry paste
- 1 ml can coconut mil
- 2 teaspoons sugar
- 1 tablespoon fish sauce
- g chic en breast fillet sliced thinly
- 1 red capsicum deseeded and sliced
- 2 g can bamboo shoots drained
- 1 g sugar snap peas
- coriander leaves to serve
- 1. eat oil in a wo over high heat add onion and coo 1 2 minutes stirring fre uently or until softened.
- 2. dd red curry paste and coo 1 minute. educe heat to medium and stir in coconut mil sugar and fish sauce.
- . dd chic en and capsicum and simmer for about minutes or until chic en is ust coo ed. tir through bamboo shoots and sugar snap peas and simmer a further 1 2 minutes.
- . erve hot with steamed asmine rice and fresh coriander leaves.

**Tip:** f using store bought curry paste use 2 tablespoons to taste.

**Matt's Meatballs**

**Serves 6-8**

- 1. g lean beef
- <sup>2</sup> cup pac aged breadcrumbs
- eggs
- 2 tablespoons orcestershire sauce
- 2 teaspoons dried sweet basil
- 1 teaspoon dried oregano
- 2 cloves garlic crushed
- salt and pepper
- 2 tablespoons olive oil
- auce
- 1 onion sliced
- 2 cloves garlic crushed
- 2 tablespoons tomato paste
- 1 green capsicum sliced
- 1 red capsicum sliced
- 1 litre bottled tomato sauce
- 1. ssemble ulti ood rinder with the blade and fine disc.
- 2. urn the mi er on and increase speed progressively and slowly add beef pieces into the chute using the food pusher.
- . ombine meatball ingredients roll into balls slightly smaller than golf balls.
- . eat half of the oil in a frying pan over a medium heat. oo meatballs in batches until browned all over. emove from pan.
- . eat remaining oil in frying pan coo onions and garlic stirring until the onions are translucent. dd tomato paste and coo for about 1 2 minutes or until fragrant. dd capsicums coo stirring occasionally until tender. dd sauce and coo for 1 minutes. educe heat add meatballs and coo covered for a further 1 minutes or until the meatballs are coo ed through.
- . erve in long crusty bread rolls as a sub sandwich or with pasta.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

# Warranty

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If you experience any difficulties with your product during the warranty period please contact our customer service line for advice on 1 1 1 in Australia or 2 2 in New Zealand.

Alternatively you can send a written claim to unbeam to

## Australia

Units 1 Ford Street  
Botany 21 Australia

## New Zealand

Level Building Central Park  
Great South Road  
Greenlane Auckland

Upon receipt of your claim unbeam will see 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 my unbeam account on our website and send a copy of your original receipt to unbeam.

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.

If your product develops 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.

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. Our 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.

Our 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 unbeam or an authorised unbeam service centre

use of the product with other accessories attachments product supplies parts or devices that do not conform to unbeam specifications or

exposure of the product to abnormally corrosive conditions or

use beyond 12 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.

If your product requires repair or service after the warranty period contact your nearest unbeam service centre. For a complete list of unbeam's service centres visit our website or call our customer service line for advice on 1 1 1 in Australia or 2 2 in New Zealand.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

## 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

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### In New Zealand

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*Sunbeam* is a registered trademark

of the Sunbeam Corporation. The Sunbeam logo and words are registered trademarks of Sunbeam Corporation.

Designed and engineered in Australia. Due to minor changes in design or otherwise the product may differ from the one shown in this leaflet.

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