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Sunbeam Mixmaster Power Plus Mixer

Sunbeam Mixmaster Power Plus Mixer: Recipes & Instructions (1978)

Your Essential Guide to Operating and Maintaining Your Sunbeam Mixmaster

INTRODUCTION

This manual provides comprehensive instructions for the operation, care, and maintenance of your Sunbeam Mixmaster Power Plus Mixer. It also includes a collection of recipes designed to be used with this appliance, helping you achieve optimal results in your culinary endeavors. Please read through this guide carefully before first use to ensure safe and efficient operation.



This image displays the original cover of the Sunbeam Mixmaster Power Plus Mixer Recipes & Instructions manual, published in 1978. The cover features the Sunbeam logo and the title of the manual, indicating its purpose as a guide for operating and cooking with the Mixmaster Power Plus Mixer.

PRODUCT OVERVIEW

The Sunbeam Mixmaster Power Plus Mixer is a versatile kitchen appliance designed for various mixing tasks. It typically includes a powerful motor, multiple speed settings, and interchangeable attachments to handle a wide range of ingredients and recipes.

Key Components:

- **Motor Unit:** The main body housing the motor and controls.
- **Mixing Bowls:** Typically includes two bowls of different sizes (e.g., large and small) for various batch sizes.
- **Beaters:** Standard beaters for general mixing.
- **Dough Hooks:** (If included) For kneading bread dough.

- **Turntable:** Rotates the mixing bowls for even mixing.
- **Speed Control Dial:** Adjusts the mixing speed.
- **Beater Eject Button:** Releases attachments for cleaning.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash all removable parts (bowls, beaters, dough hooks) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water.
3. **Placement:** Place the mixer on a stable, flat, and dry surface, away from the edge of the countertop. Ensure there is adequate space around the mixer for operation.
4. **Attaching Bowls:** Place the appropriate size mixing bowl onto the turntable. Ensure it is seated securely.
5. **Inserting Beaters:** Insert the beaters or dough hooks into the designated slots on the underside of the motor unit. Push firmly until they click into place. Ensure both beaters are inserted correctly.

OPERATING INSTRUCTIONS

General Mixing:

1. **Prepare Ingredients:** Place all necessary ingredients into the mixing bowl.
2. **Lower Head:** If your model has a tilt-head or lift-head design, lower the motor unit until the beaters are immersed in the ingredients.
3. **Plug In:** Connect the power cord to a suitable electrical outlet.
4. **Select Speed:** Turn the speed control dial to the desired setting. Start at a low speed to incorporate ingredients, then gradually increase to the recommended speed for your recipe.
5. **Monitor Mixing:** Observe the mixing process. Use a spatula to scrape down the sides of the bowl as needed to ensure even mixing.
6. **Turn Off:** Once mixing is complete, turn the speed control dial to the "OFF" position.
7. **Unplug:** Disconnect the mixer from the power outlet.
8. **Remove Beaters:** Press the beater eject button to release the beaters. Carefully remove them from the motor unit.

Speed Guide (Typical):

Speed Setting	Recommended Use
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Speed Setting	Recommended Use
Stir (1)	Combining dry ingredients, folding in flour, mixing thin batters.
Blend (2-3)	Mixing cake batters, mashing potatoes, preparing frostings.
Beat (4-5)	Creaming butter and sugar, beating eggs, whipping cream.
Whip (6-7)	Whipping egg whites to stiff peaks, aerating mixtures.

Note: Specific speed recommendations may vary based on the exact model and recipe. Always refer to the recipe for precise instructions.

MAINTENANCE AND CARE

Cleaning:

- **Always unplug the mixer before cleaning.**
- **Removable Parts:** Wash mixing bowls, beaters, and dough hooks immediately after use in warm, soapy water. They are typically dishwasher-safe, but hand-washing is recommended for longevity. Rinse and dry thoroughly.
- **Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. For stubborn stains, use a mild detergent solution. Do not use abrasive cleaners or immerse the motor unit in water.
- **Cord:** Wipe the power cord clean with a damp cloth if necessary.

Storage:

Store the mixer and its attachments in a clean, dry place. Ensure the power cord is neatly wrapped and not kinked. Keep away from extreme temperatures and direct sunlight.

TROUBLESHOOTING

If you encounter issues with your Sunbeam Mixmaster Power Plus Mixer, consult the following common problems and solutions:

- **Mixer Does Not Turn On:**
 - Ensure the mixer is securely plugged into a working electrical outlet.
 - Check the circuit breaker or fuse box.
 - Verify the speed control dial is not in the "OFF" position.
- **Beaters Not Engaging/Spinning:**
 - Ensure beaters are fully inserted and clicked into place.
 - Check for any obstructions preventing the beaters from rotating.
- **Motor Overheating/Smoking:**

- Immediately turn off and unplug the mixer.
- This may indicate an overload. Reduce the load or allow the mixer to cool down before resuming use.
- If the issue persists, discontinue use and seek professional service.
- **Excessive Noise or Vibration:**
 - Ensure the mixer is on a stable, flat surface.
 - Check that the mixing bowl and attachments are properly secured.
 - If the noise is unusual or persistent, it may indicate an internal issue requiring professional inspection.

For issues not covered here, or if troubleshooting steps do not resolve the problem, it is recommended to consult a qualified appliance repair technician.

SPECIFICATIONS

While specific technical specifications for the 1978 Sunbeam Mixmaster Power Plus Mixer may vary slightly by production run, typical characteristics include:

- **Power:** Designed for standard household electrical outlets (e.g., 110-120V AC, 60Hz in North America). Specific wattage would be indicated on the appliance label.
- **Speed Settings:** Multiple speed options, typically ranging from 7 to 12 settings.
- **Bowl Capacity:** Often includes one large (e.g., 4-quart) and one small (e.g., 2-quart) stainless steel or glass mixing bowl.
- **Attachments:** Standard beaters, and sometimes dough hooks or other specialized attachments.
- **Construction:** Durable metal and plastic components, built for longevity.

Please refer to the rating label on your specific mixer unit for precise electrical and model information.

RECIPES

The original 1978 Sunbeam Mixmaster Power Plus Mixer manual included a variety of recipes specifically developed to leverage the capabilities of this appliance. These recipes typically cover a range of baked goods, desserts, and other preparations, providing guidance on ingredient quantities, mixing times, and appropriate speed settings for optimal results.

While specific recipes are not reproduced here, this section serves as a reminder to consult the recipe portion of your physical manual for detailed instructions on preparing:

- Cakes and Cupcakes
- Cookies and Bars
- Breads and Doughs
- Frostings and Icings
- Whipped Cream and Meringues

Adhering to the original recipes and their specified mixing instructions will help ensure the best performance from your

WARRANTY AND SUPPORT

As this manual pertains to a vintage appliance and was originally published in 1978, specific warranty information and direct manufacturer support for the Sunbeam Mixmaster Power Plus Mixer are no longer available. For maintenance or repair of older models, it is recommended to seek out independent appliance repair specialists who have experience with vintage kitchen equipment.

Online communities and forums dedicated to vintage appliances may also provide valuable resources for troubleshooting and finding replacement parts.