

Sunbeam

NutriCrisp™ Air Fryer Oven

User Guide

COM3600BK



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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 که 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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM NUTRICRISP™ AIR FRYER OVEN.

- Always operate on a flat surface.
- Avoid contact with oven surfaces, including oven door, during and after use, as they will be hot.
- Use well away from walls and curtains.
- Do not place items on top of the oven while in use.
- Do not block or cover the air vents on the top, back or side of the oven.
- Do not use in confined spaces or cavities.
- Do not immerse the unit in water.
- Do not place items on top of oven.

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.



Hot Surface Do Not Touch

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

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.

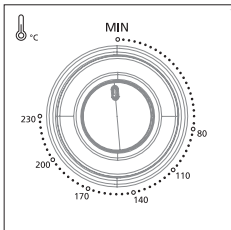
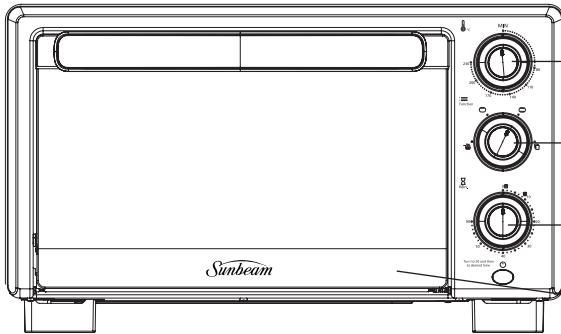
Features Of Your Air Fryer Oven

Temperature Control Knob -
Adjust to the desired temperature.

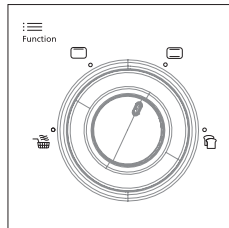
Function Selector Knob - Select cooking function by turning knob to desired setting.

Timer Control Knob - Set cooking time up to 60 minutes. It will automatically turn the oven OFF at the end of the cooking time.

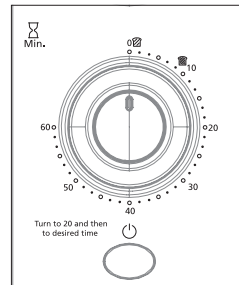
Tempered Glass Door



Temperature Control Knob

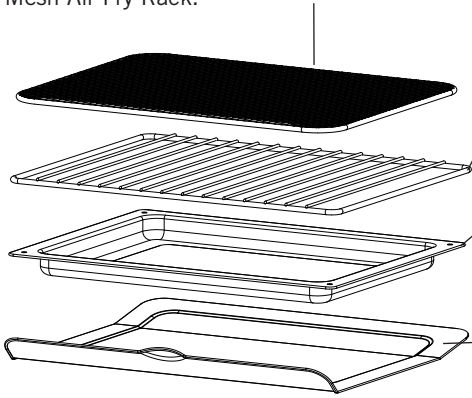


Function Selector Knob



Timer Control Knob

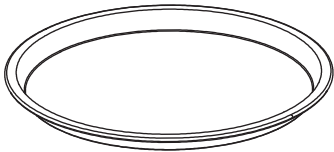
Air Fry Mesh Rack - Use for air-frying food. The mesh rack is grated to allow air to pass through for even cooking. For greasy food, we recommend using the wire rack with the baking pan assembled. See page 4 - Positioning the Mesh Air Fry Rack.



Removable Wire Rack - Use for all your grilling needs. See page 4 - Positioning the Wire Rack.





Baking Pan - Use for all your baking needs. The tray can be placed above or below the wire rack. See page 5 - Positioning the Bake Pan.

Removable Crumb Tray - For crumb collection. Pulls out for easy cleaning. Always ensure the crumb tray is placed underneath the bottom whenever the oven is being used.



Pizza Pan - Place onto the Wire Rack in any of the three rack positions. See page 5 - Positioning the Pizza Pan.

Cooking Functions

	Air Fry: Upper heating elements + Lower heating elements + high speed fan
	Bake: Upper heating elements + lower heating elements
	Toast: Upper heating elements + lower heating elements
	Grill: Upper heating elements

Using Your Countertop Oven

NOTE: During initial start-up, you may detect a slight smell and/or smoke. This is normal and harmless. It is recommended that you heat the Countertop Oven to 230°C for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping.

If you are using your Countertop Oven for the first time, please be sure to:

1. Remove any stickers from the surface of the oven.
2. Open oven door and remove all printed documents and paper from inside the Countertop Oven.
3. Clean the rack, pans and air fry tray with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.
CAUTION: DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.
4. Dry the unit thoroughly before using.
5. Select a location for the Countertop Oven. The location should be in an open area on a flat counter where the plug will reach an outlet.

WARNING: When Countertop Oven is in use or cooling down, please be sure there is a 15cm clearance between the Countertop Oven and any other surface.

POSITIONING THE CRUMB TRAY

The Crumb Tray collects crumb or fallen food particles. It should always be placed beneath the bottom heating elements when the oven is in use. (See Figure 1)

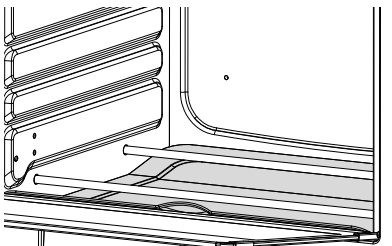


Figure 1: Crumb Tray Rack Positioning

POSITIONING THE WIRE AND MESH AIR FRY RACKS

- The oven has three rack positions to accommodate a wide variety of foods. The Wire and Mesh Air Fry racks can be inserted in the oven's top, middle, or bottom rack guide rails. (See Figures 2 and 3)
 - Before removing the rack, allow the unit to cool.
 - To remove the rack, open the oven door and pull the rack towards the front of the oven. The rack will slide on the rack guide rails inside the oven.
- CAUTION:** The Wire and Mesh Air Fry racks may tilt downward, causing food to shift when they are pulled out. Proceed with caution.
- The position of the Wire and Mesh Air Fry racks will depend on the size of the food and the desired browning. Position the rack lower to prevent top browning and higher to prevent bottom burning.
 - For best toasting and pizza results, position the rack in the middle rack guide.

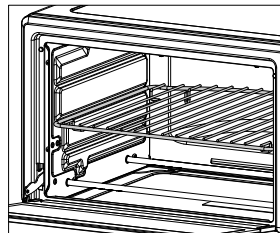


Figure 2: Wire Rack Positioning

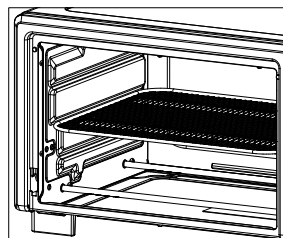


Figure 3: Mesh Air Fry Rack Positioning

POSITIONING THE BAKING PAN

- The oven has two pan positions to accommodate a wide variety of foods. The pan can be placed on top of the Wire rack or inserted into the guide rails below the rack. (See Figures 4 and 5)
- TIP:** To ensure food doesn't stick to the baking pan, use oil or butter to coat the pan.
- Before removing the pan, allow the unit to cool.
 - The positioning of the baking pan will depend on the desired cooking method. For baking, place the pan on top of the rack. For grilling, insert the pan into the guide rails below the rack and place the food on top of the rack.

PLEASE NOTE: DO NOT use the pan under the rack in the lower position.

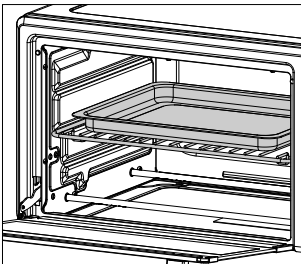


Figure 4: For Baking, use this configuration in lowest rack position

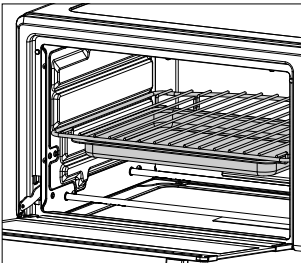


Figure 5: For Grilling, use this configuration in middle or top rack positioning

POSITIONING THE PIZZA PAN

- Always position the pizza pan on top of the Wire rack.
- The Wire rack has three rack positions: top, upper middle, lower middle or bottom rack.
- For best pizza results, position the rack in the middle rack guide and place the pizza pan on top of the rack.

PREHEATING THE OVEN

1. Set to the desired Function.
2. Turn the Temperature Control knob to the desired temperature.
3. Set the Timer knob to desired time and allow 5-6 minutes for the oven to preheat.

REMOVING FOOD

Always open the Countertop Oven doors fully and remove food carefully with an oven mitt.

Cooking Functions

TO USE THE TOAST FUNCTION

The toast function evenly browns bread, bagels, and other baked goods.

NOTE: Different types of bread require different settings. Lighter breads and waffles require lighter setting. Darker breads and crumpets require a darker setting.

Select desired rack position. (See page 4 - Positioning the Wire Rack).

1. Place food on wire rack. For best results place the rack in the middle position.
2. Close glass door completely.
3. Turn the Function dial to Toast. Both the top and bottom heater elements will operate.
4. Turn the temperature control knob to the 230°C/TOAST setting.
5. To set the timer, turn the timer past the 20 minute mark to engage timer switch and set back to desired toast time.
6. When toasting is complete, a bell will sound. Open door completely and remove food.

WARNING: Cooked food, metal rack, and door can be very hot, handle with care. Always protect your hands with non-slip oven mitts or similar. Do not leave Countertop Oven unattended.

TO USE THE BAKE FUNCTION

The baking function cooks food evenly using consistent heat, similar to a traditional oven, ideal for cakes, cookies, and casseroles.

1. Place baking pan with food inside on wire rack.
2. Close glass door completely.
3. Turn the Function dial to Bake.
4. Turn the Temperature dial to desired setting.
5. Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn timer past the 20 minute mark to engage the timer then back to desired time.

6. When baking is complete, a bell will sound. Open door completely and remove food.

WARNING: Cooked food and metal rack, and door can be very hot, handle with care. Always protect your hands with non-slip oven mitts or similar. Do not leave Countertop Oven unattended.

TO USE THE GRILL FUNCTION

Grill cooks food using high, direct heat from the top element. It's perfect for melting, browning, or crisping.

Adjustable Racks allows the oven to grill at any temperature. Great for melting cheese at high temps or grilling fish at low temps. Adjust as needed.

1. Place food on Grill rack or on baking pan if needed. (See page 4 - Positioning the Wire Rack).
2. Close glass door leaving approximately a 7.5cm opening at the top of the Countertop Oven.
3. Turn the Function dial to Grill.
4. Turn the Temperature dial to desired temperature.
5. Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

6. When Grilling is complete, a bell will sound. Open door completely and remove food.

WARNING: Cooked food and metal rack, and door can be very hot, handle with care. Always protect your hands with non-slip oven mitts or similar. Do not leave Countertop Oven unattended.

TO USE THE AIR FRYER FUNCTION

The air fryer function turns on a built-in fan that circulates hot air in the chamber for perfectly crispy results that are healthier than deep frying.

1. Place food on mesh rack.

NOTE: Food should be placed in the middle of the rack. If cooking food with high grease content, place food directly on top of the Baking Pan, or on the Wire Rack with Baking Pan directly underneath inserted into the guide rails. (See page 5 - Positioning the Baking Pan).

2. Close the glass door completely.
3. Turn the Function dial to Air Fry.
4. Turn the Temperature dial to desired setting.
5. Turn the Timer to desired cook time.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

6. When Air Frying is complete, a bell will sound. Open door completely and remove food.

WARNING: Cooked food, metal rack, and door can be very hot, handle with care. Always protect your hands with non-slip oven mitts or similar. Do not leave Countertop Oven unattended.

Air Fry Cooking Guide

Food	Weight	Function	Temperature (°C)	Time (min)	Oil?
Potatoes					
Hand-Cut Fries	680g	AIR FRY	230°	30-35 mins	Yes
Hand-Cut Sweet Potato Fries	680g	AIR FRY	230°	15-20 mins	Yes
Frozen Hash Brown	680g	AIR FRY	230°	15-20 mins	No
Frozen Fries (Thick Cut)	680g	AIR FRY	230°	20-25 mins	No
Frozen Fries (Thin Cut)	680g	AIR FRY	230°	15-20 mins	No
Potato Skin	450g	AIR FRY	230°	10 mins	Yes
Meat/Poultry/Fish					
Chicken Wings	680g	AIR FRY	230°	20-25 mins	No
Steak	450g	AIR FRY	230°	10-12 mins	Yes
Pork Chops	680g	AIR FRY	215°	20 mins	Yes
Hamburger	450g	AIR FRY	215°	12-15 mins	No
Chicken Breast	450g	AIR FRY	200°	20-25 mins	Yes
Breaded Chicken Breast	450g	AIR FRY	200°	20-25 mins	No
Breaded Fish	450g	AIR FRY	200°	12-15 mins	No
Bacon	225g	AIR FRY	215°	12-15 mins	No
Salmon	450g - 680g	AIR FRY	215°	15 mins	No
Snacks					
Frozen Chicken Nuggets	680g	AIR FRY	215°	15-20 mins	No
Frozen Mozzarella Sticks	225g	AIR FRY	230°	10-15 mins	No
Frozen Onion Rings	680g	AIR FRY	230°	10-15 mins	No
Vegetable					
Tender Stem Broccoli	450g	AIR FRY	200°	10-15 mins	Yes
Asparagus	450g	AIR FRY	200°	8 mins	Yes
Brussel Sprouts	450g	AIR FRY	200°	12-15 mins	Yes
Mushroom	450g	AIR FRY	200°	8-10 mins	Yes
Fresh Mixed Vegetables	680g	AIR FRY	200°	15-20 mins	Yes

Helpful Tips

- There may be moisture condensation on glass door when cooking food with moisture, which is normal condition and will disappear over time.
- Defrosted food needs to be cooked immediately after defrosting. Note that frozen food or lean meat requires longer baking time.
- DO NOT open the glass door frequently when the Countertop Oven is operating to avoid reducing heat.
- If toasting frozen bread or multiple slices of bread, the toast shade may need to be set darker.
- There may be smoking during cooking, reduce any extra fats to avoid smoke happening.
- Smaller food cuts generally need a shorter cooking time than larger foods.
- A larger quantity of food requires a slightly longer cooking time, while a smaller quantity requires a slightly shorter cooking time.
- Stirring or flipping foods halfway through cooking enhances even cooking.
- Adding a small amount of oil to fresh potatoes can create a crispier texture. Within a few minutes of adding the oil, cook your ingredients in the Countertop Oven using the Air Fryer function.
- Avoid air frying very greasy foods, like sausages, in the Countertop Oven.
- Most foods that can be cooked in an oven can also be cooked in the Countertop Oven.
- The Countertop Oven can also be used to reheat foods. To reheat foods, set the temperature to 150°C and cook for up to 10 minutes.
- When cooking frozen foods, be sure to add an extra 3 to 5 minutes to your cooking time.

Care & Cleaning

WARNING: To protect against electrical shock, do not immerse the appliance in water or any other liquid.

WARNING: Unplug the unit and make ensure it completely cools down before cleaning.

1. Turn Timer knob to “0”, and verify unit is off by checking that the power indicator light has turned off. Remove the plug from the electrical outlet. Allow to cool.
2. Wipe unit down with damp cloth. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.

WARNING: Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.

3. Remove the crumb tray by pulling it out of the Countertop Oven.
4. Shake off crumbs from the crumb tray. Cleaning the crumb tray often will avoid any accumulations.
5. Remove the wire rack and clean it with a damp cloth or place it in the top rack of the dishwasher.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorised Service Representative only. See Warranty Section.

CLEANING NOTES

1. Use soft detergent to clean all accessory parts.
2. Use soft cloth to clean inner chamber regularly.
3. Clean the oven door by cloth soaked with warm detergent or soaking solution.
4. Do NOT immerse Countertop Oven in water for cleaning.
6. Do NOT wipe appliance with an abrasive cleaning tool.
7. Clean accessory parts with a soft cloth soaked with detergent or warm soap solution.
8. Do NOT wipe heating element.
9. Do NOT put baking rack, pizza or baking pan directly on lower heating element.
10. Do NOT wipe housing surface with any pad with metallic matter to reduce abrasion on the polish.

Storing Your Oven

Allow the appliance to cool completely before storing it. If storing the Countertop Oven for long periods of time, make certain that it is clean and free of food particles. Store the Countertop Oven in a dry location,

such as on a table, countertop, or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

Troubleshooting

Problem/Issue	Potential Cause	Solution
Overcooked / Undercooked foods	<ul style="list-style-type: none"> • Incorrect temperature or time setting. 	<ul style="list-style-type: none"> • You may have to adjust the time and temperature to desired taste. • Because your oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
	<ul style="list-style-type: none"> • Rack placement. 	<ul style="list-style-type: none"> • Refer to See page 4 - Positioning the Wire Rack. Rack may need to be adjusted to accommodate food.
Burnt smell	<ul style="list-style-type: none"> • First Use. 	<ul style="list-style-type: none"> • It is recommended to heat Countertop Oven to 230°C for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping.
	<ul style="list-style-type: none"> • Food build-up inside oven, on heating elements or in crumb tray. 	<ul style="list-style-type: none"> • Refer to page 10 - Care & Cleaning.
Oven does not turn ON	<ul style="list-style-type: none"> • Unit is unplugged. 	<ul style="list-style-type: none"> • Plug the Countertop Oven into a suitable electrical outlet with a voltage matching the rated voltage marked on the appliance. If you are unsure, contact a qualified electrician.
	<ul style="list-style-type: none"> • Timer was not turned past 20-minute mark. 	<ul style="list-style-type: none"> • Set timer knob and temperature knob to desired setting. Both must be turned on to operate the Countertop Oven.
Only one heating element is heating up	<ul style="list-style-type: none"> • Function setting selection determines which heating element will operate. 	<ul style="list-style-type: none"> • When toasting, make sure the oven is not set to grill setting and temperature is set at 230°C.
Heating elements do not stay ON	<ul style="list-style-type: none"> • Heating elements will cycle ON and OFF to maintain proper heat. • You may not see elements glowing. 	<ul style="list-style-type: none"> • Confirm function setting has been correctly selected.

Recipes

Roast Chicken

Serves: 4

- 1.8 kg whole chicken
- Sea salt and freshly cracked pepper
- Stuffing
 - 1 small onion, finely chopped
 - 2 tsp olive oil
 - 2 cups bread, crusts removed and chopped
 - 30g butter, softened
 - 1 tsp lemon, finely grated
 - 2 Tbs fresh sage, finely chopped

1. Preheat oven to 210°C.
2. Wash and clean chicken thoroughly, pat dry with paper towel.
3. To make stuffing: In a fry pan on medium heat, preheat oil and saute onion, until softened. Add the remaining stuffing ingredients and mix well.
4. Place the stuffing inside the chicken cavity. Tuck wings back, and secure base of the chicken with cooking string so that the legs are crossed securely.
5. Brush the chicken with oil and season with sea salt and freshly cracked pepper.
6. Place the chicken onto the baking tray and place baking tray on the below shelf. Reduce the heat to 180°C and cook for 1 hour.

Soya Sauce Chicken Wings

Serves 12

- 6 chicken wings, cut at wing joints and discard tips
- 2 Tbs honey
- ¼ cup soy sauce, salt reduced
- 1 tsp Chinese cooking wine
- 1 garlic glove, crushed
- 2 tsp fresh ginger, grated

1. Preheat oven to 210°C. Place wire rack on the lower shelf.
2. Combine all ingredients into a bowl and coat chicken
3. Place wings on the tray and pour remaining sauce over the chicken
4. Bake wings for 30 – 35 mins.

Recipes

Supreme Pizza

2 individual pizza bases
1/3 cup pizza sauce
1/2 onion, finely chopped
1/4 green capsicum, finely chopped
1/2 cabanossi, sliced
50g ham, chopped
2 button mushrooms, sliced
4 olives, sliced
1/2 cup pizza cheese

1. Preheat compact oven to 210°C.
2. Place wire on the lower shelf.
3. Spread pizza over bases. Arrange remaining ingredients except cheese over the sauce. Top with cheese.
4. Bake pizza(s) for 15 mins.

Makes: 2

Chocolate Chip Cookies

125g butter, softened
1/2 cup brown sugar
1/2 cup caster sugar
1 tsp vanilla extract
1 egg
1 3/4 cup Self raising flour
200g choc chips

1. Preheat oven to 180°C. Place wire rack on the lower shelf.
2. Line bake tray with baking paper
3. Beat butter, sugars and vanilla with an electric mixer until light and creamy.
4. Add egg and mix. until combined. Add flour and mix well.
5. Fold through chocolate chips. Roll tablespoon amounts into balls and place 6 onto the tray. Press down lightly. Ensure the cookies are well spaced to allow spreading.
6. Bake in oven for 10 – 12 mins. Repeat with remaining dough.

Makes: 36

Recipes

Cuban Open Toastie

4 slices Sourdough bread
1 Tbs butter
1 Tbs Dijon mustard
8 slices Sliced ham
250g Pulled pork
4 slices marinated red capsicum
4 slices Swiss cheese

1. Preheat 230°C. Position the shelf in raised position on middle shelf.
2. Place 2 slices of bread on top and cook for 5 mins.
3. Remove and top bread with butter, Dijon mustard, ham, pork, capsicum and cheese
4. Return to oven and cook for 5 mins, until cheese is melted.

Serves: 4

Roast Chicken Stuffed with Herbs

Serves: 4

1.5kg whole chicken
1 bunch fresh parsley
1 bunch fresh sage
5-6 sprigs fresh thyme
1 lemon, quartered
4 cloves garlic, chopped
50g butter, softened
Kitchen twine
Salt and freshly ground black pepper, to taste

1. Preheat oven to 175°C using the BAKE setting. Place rack in the middle shelf.
2. Rinse chicken under cold water, remove giblets. Pat dry.
3. Place parsley, sage, thyme, lemon and half of the garlic in the chicken cavity.
4. In a small bowl combine butter and remaining garlic. Season with salt and pepper. Spread the butter mixture underneath the skin of the chicken. Tie together chicken legs with kitchen twine.
5. Place on baking tray and cook for 1 hour and 20 minutes or until juices run clear. Allow chicken to rest for 10-15 minutes before serving.

TIP: Soak the kitchen twine in water for 1 hour before tying the chicken. This will prevent the string from burning.

Recipes

Garlic Toasts

Serves: 3

These are great accompaniments with salads / soups.

1/3 cup olive oil

3 cloves garlic, crushed

1 loaf sour dough bread, sliced

Salt and freshly ground black pepper, to taste

1. Preheat oven to 205°C using the TOAST setting. Place rack in the middle shelf.
2. Combine the oil and garlic. Season with salt and pepper.
3. Brush the oil mixture over both sides of the bread. Place on rack and grill for 3-4 minutes or until golden brown. These toasts can be served hot or cold.

Coconut Prawns

Serves: 3

20 large prawns, peeled and deveined

2 large eggs, beaten

1 cup shredded coconut

1 cup panko breadcrumbs

1 cup flour, all-purpose white

Salt and ground pepper, to taste

1. In a large bowl, mix shredded coconut and panko. Season to taste with salt and pepper.
2. Place flour and eggs in 2 separate bowls. Dredge the prawns in flour and then egg. Coat the prawns thoroughly with the coconut mixture.
3. Lay prawns out evenly on air fry mesh rack and drizzle olive oil on top.
4. Cook on air fry for 8-10 minutes at 180°C, or until prawns are cooked through.

Recipes

Honey Garlic Chicken Wings

Serves: 2

12 chicken wings
½ cup cornflour
1 tsp salt
1 tsp garlic powder

Honey Sauce

1 tsp soy sauce
1 tbsp unsalted butter
4 tsp minced garlic
¼ cup honey

1. Season chicken wings lightly with salt and garlic powder.
2. Place cornflour in a bowl and coat the chicken wings on all sides, shaking off any excess flour.
3. Evenly lay the wings on the air fry mesh rack and cook on air fry for 30 minutes, at 190°C, flipping halfway through cooking cycle.
4. While the wings are cooking, heat the butter and garlic in a small saucepan. Once melted, add the rest of the ingredients and bring to a light boil for about 2 minutes.
5. Once the wings are crispy and cooked, toss them in a large bowl with the finished sauce until fully coated.

Pancetta Roasted Brussel Sprouts

Serves: 2

250g brussel sprouts, trimmed and halved
50g chopped pancetta
Salt and pepper to taste
1 tbsp olive oil
1 tsp minced garlic
½ tbsp balsamic vinegar

1. In a large bowl, combine all ingredients and evenly lay on air fry mesh tray.
2. Cook mixture on air fry for 15 minutes at 180°C, or until cooked thoroughly, tossing halfway through cooking cycle.

12
Month
Replacement
Guarantee

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.

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

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, on our Sunbeam website and uploading a copy of your original receipt. View the Support section of the Sunbeam website.

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 not already uploaded to our website).

Under our warranty, 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. 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 seats) 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 applications (other than for internal or own use in an office environment).

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.

Australia | visit www.sunbeam.com.au
phone 1300 881 861

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232

Newell Australia Pty Ltd | ABN 68 075 071 233

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Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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