

Sunbeam

DiamondForce™
3-in-1 Digital Air Fryer
User Guide

AFP4500DF



Contents

Sunbeam's Safety Precautions	1
Features of your Sunbeam DiamondForce™ 3-in-1 Digital Air Fryer	2
Control Panel	3
Parts & Accessories	4
Usage Instructions	5
Care & Cleaning	8
Temperature Setting Guide	9
Cooking Guide	10
Recipes	15
Troubleshooting	24

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

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa 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 یکنید 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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR DIAMONDFORCE™ 3-IN-1 DIGITAL AIR FRYER

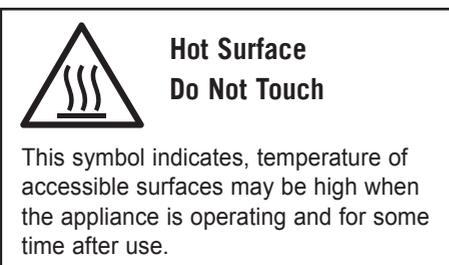
- Use your air fryer at least 200mm away from walls and curtains, and do not use in confined spaces.
- Do not operate the air fryer when placed directly onto a bench top. Place a heat proof mat or chopping board underneath to protect the surface.
- Avoid placing your air fryer on top of stone/stone polymer composite benchtops as this type of benchtop can be susceptible to cracking under heat.
- Do not operate the unit on an inclined surface.
- Do not move or cover the unit whilst in operation.
- Do not immerse the base of the unit in water or any other liquid.

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.

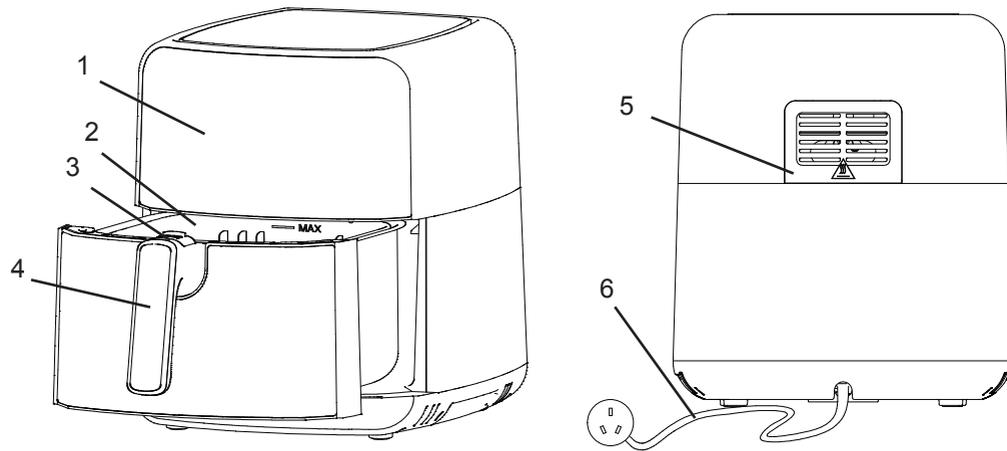
- Do not touch any metal surface of the unit whilst in use as it will be hot.
- Use oven mitts when supporting the base of the basket during basket removal when hot.
- Use only the supplied basket and tray inside the unit.
- Do not plug in or switch on the unit without having the basket inside the air fryer unit.
- Do not place food or liquid inside the unit. Only place inside the basket or top of the supplied tray.
- Do not operate the unit without food or liquid in the basket or supplied tray.
- Do not use the basket or tray on the stovetop, inside a microwave oven or inside an oven.

- 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.



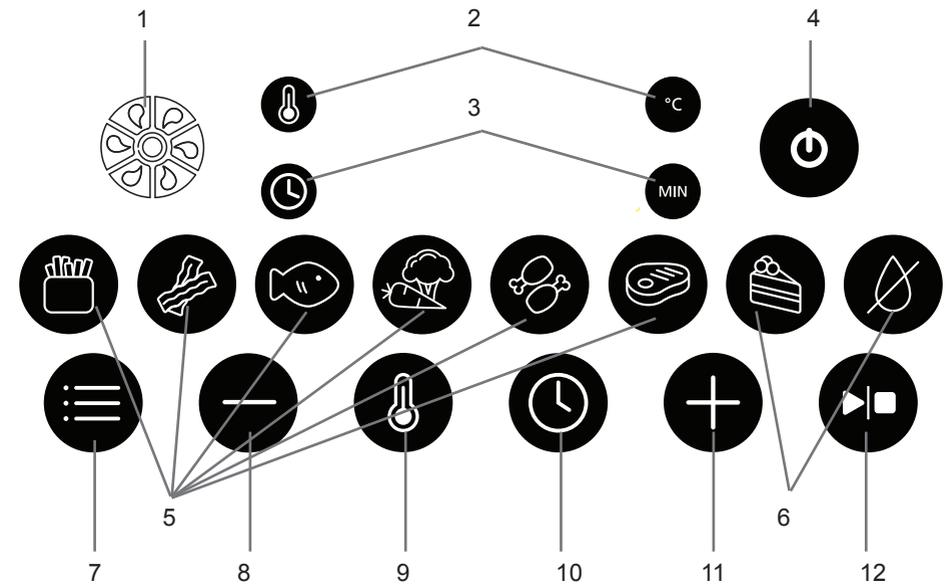
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam DiamondForce™ 3-in-1 Digital Air Fryer



- | | |
|-------------------------------------|---------------------------|
| 1. Digital display & user interface | 4. Handle |
| 2. Removable cooking tray | 5. Heating fan vent cover |
| 3. Cooking basket | 6. Power cord |

Control Panel



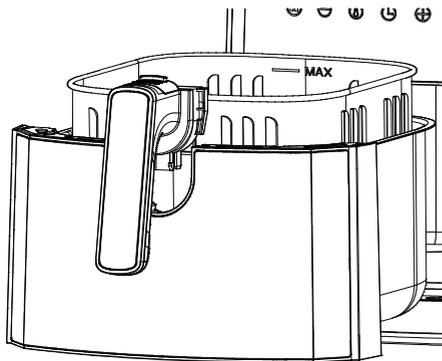
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|--|--|
| 1. Heating element indicator | 6. Manual Mode: Cake / Bread baking, Dehydrate |
| 2. Temperature indicator | 7. Preset selector |
| 3. Time indicator | 8. Decrease temperature / timer |
| 4. Power | 9. Temperature setting |
| 5. Air fry presets (From left to right) FRIES, BACON, SEAFOOD, VEGGIES, POULTRY, MEAT, CAKE/BREAD, DEHYDRATE | 10. Timer setting |
| | 11. Increase temperature / timer |
| | 12. Start/Pause |

Parts & Accessories

▲ Never immerse any part of the air fryer body, power cord or plug in water or any other liquid. Before assembling or disassembling your air fryer, ensure it is unplugged and all parts are cool.

DiamondForce™ non-stick basket surface

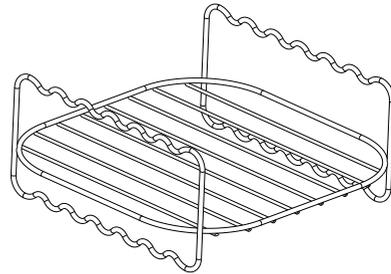
This product features the DiamondForce™ coating advantage with advanced non-stick performance. This unique diamond infused non-stick coating provides superior food release, requiring little to no oil when air frying food and easy wipe clean up.



High and Low Rack Tray

The additional tray is ideal for 2 layer air frying of bacon, salmon, chicken breast, or steak. The tray can be flipped for a high rack or low rack to cater for different sizes of food.

Caution: Remove the basket from the unit before lifting the tray out of the basket. Use mittens when removing the tray from the basket as this can be hot.



Usage Instructions

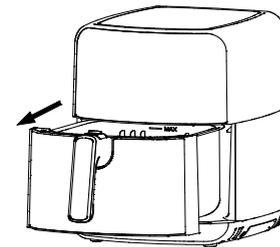
Before First Use

Before using your Air Fryer for the first time, unpack the appliance and remove all packaging, promotional materials and stickers from the product. Remove any plastic or cardboard from underneath the air fry basket. Remove all printed documents.

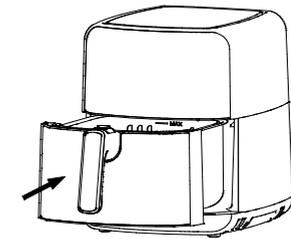
Wash the cooking basket and tray in warm soapy water using a mild household detergent. Rinse thoroughly and dry.

Using Your Air Fryer

1. Place on a flat, level, heat-resistant surface.
2. To open the unit, pull the handle towards you and ensure that the basket ejection button is covered.



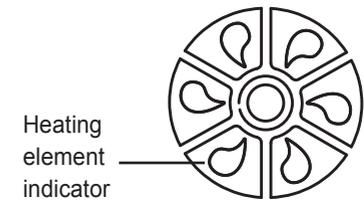
3. Put your desired food inside the perforated basket. If using the tray accessory, position the tray inside the perforated basket and place your additional ingredients on top of the tray.
4. Slide the basket back into the air fryer. Noting to carefully align with the guides in the body of the air fryer. Never use the air fryer without the basket in it.



Caution: Do not touch the basket and tray during and after use, as it gets very hot.

5. Plug the cord into 230-240V power outlet and turn the power (⏻) on.
6. Once plugged and the tray and basket are properly placed in the main housing, the power light will be illuminated. The air fryer's default temperature is 200°C, while the cooking time will be set to 15 minutes.
7. If you are happy with the default temperature setting, press start/pause button (▶) to start cooking.

Note: The fan icon indicates that the cooking cycle is in process.



8. Some ingredients require shaking through the cooking process. To do this, pull the handle and gently shake / stir the food. You can use a heat-resistant plastic or wooden or silicone utensils. Slide the basket back into the air fryer.

Usage Instructions

Caution: Do not press the basket ejection button during shaking.

Note: Avoid using sharp or metal objects to prolong the life of your non-stick surface. Do not cut food inside the basket or tray. Do not leave utensils in contact inside the basket or on top of the unit.

Note: When you pull the basket out of the unit, the LED display will disappear, but will appear once you put the basket in. Cooking will resume once the basket has been put back in and aligned back to the body of the air fryer. Your setting will only reset when the basket has not been put back in after 30 minutes.

9. Audible alert will sound once timer is done.
10. After cooking, carefully pull the basket out completely out of the unit and on to a stable, even, and heat resistant surface.

11. To use the basket ejection button, slide the transparent cover on top of the handle forward with your thumb and press the button underneath. This will release and detach the basket from the base. Lift the perforated basket using the handle and place on a stable, even, and heat resistant surface.

Caution: Ensure that you are transferring the perforated basket safely as there might be oil dripping from the food. Do not turn the basket upside down with the basket still attached to it as any excess oil that has collected on the bottom of the basket housing will leak onto the ingredients. The basket and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the basket.

Caution: Do not press the basket ejection button during shaking.

Caution: Oil left on the base on the main housing basket is hot.

12. Empty the basket into a bowl or onto a plate using heat resistant utensils.

Usage Instructions

Cooking Modes

This product operates 3 appliances in 1. You can choose from air frying, dehydrating, and baking.

1. Choose the desired cooking mode – Air Fry, Bake or Dehydrate.
2. To select an Air Fry preset, press the PRESETS button and select any of the 6 air fry presets: Fries, Bacon, Seafood, Veggies, Poultry, Meat.
3. Press Cake/Bread for baking cakes or baking breads after proofing.
4. Press Dehydrate for dehydrating fruits, herbs, flowers, or for proofing bread.
5. Press Start/Pause button to start.

Manual Modes

1. To manually set the time, press the Timer Setting and use the PLUS and MINUS signs. You will see the time reading in the Time Indicator next to the power button.
2. To manually set the temperature, press the Temperature Setting and use the PLUS and MINUS signs. You will see the temperature reading in the Temperature Indicator next to the Power button.

Air Fry Preset Mode

1. Choose from the 6 Air Fry Presets – Fries, Bacon, Seafood, Veggies, Poultry, Meat. Temperature and time will automatically appear.

2. Press Start/Pause button ().

Note: To quickly pause cooking cycle, pull the handle out. Alternatively, you can press start/pause button.

Note: When you pull the basket out of the unit, the LED display will disappear, but will appear once you put the basket in. Cooking will resume once the basket has been put back in and aligned back to the body of the air fryer. Your setting will only reset when the basket has not been put back in after 30 minutes.

Care And Cleaning

Use heat-resistant plastic or wooden or silicone utensils when shaking food inside the basket or taking food out of the basket. Avoid using sharp or metal objects to prolong the life of your non-stick surface. Do not cut food inside the basket or tray. Do not leave utensils in contact inside the basket or on top of the unit.

To clean after use

▲ Always unplug your Digital Air Fryer and allow it to cool completely before cleaning it. NEVER immerse the MAIN body, power cord or plug in water or any other liquid. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

DiamondForce™ non-stick coating

When cleaning DiamondForce™ non-stick coating, do not use metal (or other abrasive scourer). When the basket has cooled down, you may wipe using a paper towel to remove residue on the basket. With the perforated basket ejected from the main basket housing, wash with warm soapy water using a mild household detergent. Rinse thoroughly and dry the basket with a soft cloth before storing. Alternatively, you can put the removable perforated basket into the dishwasher.

Tray Accessory

Before first use, wash with warm soapy water using a mild household detergent and dry thoroughly. When the tray has cooled down, you may wipe using a paper towel to remove residue then wash with warm soapy water using a mild household detergent. Rinse thoroughly and dry the tray with a soft cloth before storing to avoid rusting.

Storage

After the unit has cooled down, carefully wipe any oil spatter from the heating fan cover with kitchen paper. Wipe over the outer body with a clean, slightly damp cloth and dry.

You can store your air fryer on your benchtop or in a safe place. If the outer body of the unit accumulates dust, wipe over with a clean, slightly damp cloth. Dry thoroughly to avoid rusting on the stainless steel parts.

Caution: Always lock the basket the basket casing before storing. When basket is placed back in the casing, slide the transparent lid of the ejection button back.

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.

Temperature Setting Guide

This table provides the default time and temperature for each Air Fry Preset and Cooking Modes, and the Temperature and Time Range of each Preset as a guide when selecting for Manual Mode.

Preset	Defaults		Range (For Manual Mode)	
	Temperature (Degrees in C)	Time (in Mins)	Temperature (Degrees in C)	Time (in Mins)
Default (When turning on)	200	15	80-200	1-60
Fries	200	25	80-200	1-60
Bacon	185	10	80-200	1-60
Seafood	180	15	80-200	1-60
Veggies	190	30	80-200	1-60
Poultry	190	25	80-200	1-60
Meat	200	25	80-200	1-60
Cake / Bake	170	35	80-200	1-60
Dehydrate	70	4hours	27-70	2-24hours

Please note that due to the variations in thickness and size of foods being cooked, cooking results may vary. Always ensure that the food is thoroughly cooked before consuming.

Cooking Guide

Guide to oils and fats

Using your Digital Air Fryer to cook food will help you to reduce the amount of oil needed in some recipes, which may benefit your diet.

The table below lists some of the more widely available, popular oils. All of them can be used in your Digital Air Fryer. However, for best results, we recommend Vegetable or Rapeseed oil.

Oil Type	Use
Vegetable oil	Shallow, deep and stir frying.
Rapeseed oil (often called vegetable oil)	Shallow, deep and stir frying.
Corn oil	Shallow, deep and stir frying.
Sunflower oil	Shallow, deep and stir frying.
Olive oil	Shallow and stir frying. Marinades, dressings, drizzling.
Sesame oil	Shallow, deep and stir frying. Marinades, drizzling.
Peanut oil (often called ground nut oil)	Shallow and stir frying. Dressings. Adds a nutty flavour.
Grape Seed oil	Shallow, deep and stir frying.
You can also use low calorie cooking spray in your Digital Air Fryer.	Always ensure that the ingredients are evenly coated with oil.

Cooking Guide

Guide to cooking popular foods in your air fryer

The following table provides basic cooking guidelines for popular foods that can be used for each Air fry Preset, Dehydrate, Bake, and Manual Mode. Please note that due to the variations in thickness and size of the foods being cooked some experimentation may be required for the best cooking results. Always ensure that the food is thoroughly cooked to food-safe temperature throughout before consuming.

When cooking fresh fries, keep oil quantities as low as possible for the healthiest results. However, if you feel the fries are a little pale and require further browning, increase the quantity of oil slightly.

Note: For crispier results it is recommended to shake the fryer basket 2-4 times throughout the cooking cycle.

For larger quantities, (1kg) increase cooking times and toss food more frequently.

Pre-set Programs	Min – Max Amount	Time (min)	Temp	Shake, turn or Stir halfway through	Additional Information
FRIES/POTATO PRODUCTS					
Tip: For best results, use 750g frozen shoestring fries, shake once. If using 1 kilo, shake 2 or 3 times or as required.					
Shoestring fries	200g - 1kg	20-25	200c	Yes	
Steak cut fries	200g - 1kg	25-30	200c	Yes	
Sweet potato fries	200g - 1kg	20-25	200c	Yes	
Potato Gems	200g - 1kg	10-15	200c	Yes	
Hash Browns	4-6 pieces	8-10	200c	Yes	
Hand cut chips - fresh	200g - 1kg	25-30	200c	Yes	Soak 30 minutes In water, rinse, pat dry, then toss in 1Tbs oil prior to cooking
Roast potatoes-fresh	200g - 1kg	20-25	200c	Yes	Soak 30 minutes In water, rinse, pat dry, then toss in 1Tbs oil prior to cooking

Cooking Guide

Pre-set Programs	Min – Max Amount	Time (min)	Temp	Shake, turn or Stir halfway through	Additional Information
BACON					
Tip: You can use any type of bacon for this preset. Check from time to time depending on how you like your bacon cooked. Be careful when lifting the base as the bacon's fat can be left in the main housing of the basket.					
Rashers	4 - 6 each	10	185c	Yes	
SEAFOOD					
Tip: Best for both frozen seafood or fresh salmon with skin. Place the salmon's skin side down the basket for crispy skin results due to the perforation on the all sides of the basket.					
King prawns	12	6-8	180c	Yes	
Fish fillets - white	200g each	8-12	180c	Yes	Coat with oil prior to cooking if desired
Salmon fillet	350g	18	190c	Yes	Coat with oil prior to cooking if desired
Calamari	350g	15	200c		Spray with vegetable oil
VEGETABLES					
Tip: Best for thicker veggies such as carrots, broccoli, cauliflower, and asparagus rather than leafy vegetable like spinach, kale and collard green.					
Potatoes, sweet potato, Carrots, beetroot, swede	150g - 1kg	20-30	190c	Yes	Toss in oil if needed prior to cooking
Eggplant, capsicum, onion Cauliflower, broccoli, Pumpkin	150g - 1kg	10-15	190c	Yes	Toss in oil if needed prior to cooking
Mushrooms, broccolini, Asparagus, zucchini	150g - 1kg	5-15	190c	Yes	Toss in oil if needed prior to cooking
POULTRY					
Tip: Your air fryer can fit a 2kg whole chicken. You can also use chicken wings, drumsticks or breast fillets for a crispy skin finish with moist meat. See Recipes for more inspiration.					
Whole chicken	1.3kg - 2kg	45-60	180c		Coat with oil prior to cooking
Drumsticks	4-6 each	25-30	200c	Yes	Coat with oil prior to cooking
Breast fillets	120g each	25	190c	Yes	Coat with oil prior to cooking

Cooking Guide

Pre-set Programs	Min – Max Amount	Time (min)	Temp	Shake, turn or Stir halfway through	Additional Information
MEAT					
Tip: This preset cooks meat such as steak to medium-light pink middle and 750g pork belly. When using pork belly, score the pork belly across on diagonal, 2cm apart. No need to shake our turn over. Less oil is required as the pork will ooze this out from its own meat.					
Steak	2 x 200g	10-14	200c	Yes	
Beef patties	4 x 100g	5-8	200c	Yes	
Sausages	4-6 each	8-10	200c	Yes	
Pork tenderloins	4 x 120g	15	200c	Yes	Toss in 1Tbs oil prior to cooking
Pork belly	750g	25	200c		Toss in 1Tbs oil prior to cooking
Rack of lamb	500g - 800g	20-30	120c		
Lamb loin chops	6 each	10-15	130c	Yes	
CAKE/BREAD					
Tip: Use a 20cm cake tin to fit inside the basket. Bake cakes or bread using this function. After proofing (using the Dehydrate function), use this cooking mode to bake the bread to perfection. See Recipes for detailed instructions.					
Cake	20cm	45	165c		Use 20cm cake tin
Muffins	6 each	15	160c		
Brownies		15	160c		15cm square cake tin
Individual Puddings	4	12-15	180c		175ml ramekin
Bread white loaf	500g	25	170c		20cm round cake tin
Bread wholegrain loaf	500g	30	170c		20cm round cake tin
Bread Mix Loaf White	500g				20cm round cake tin
Bread Mix Loaf Brown	500g				20cm round cake tin

Cooking Guide

Pre-set Programs	Min – Max Amount	Time (min)	Temp	Shake, turn or Stir halfway through	Additional Information
DEHYDRATE					
Tip: Dehydrate fruits, herbs and flowers, plus you can also use this function to proof dough with minimal fuss and under controlled temperature. Perfect for proofing bread before baking.					
Herbs, flowers	Multi-layer	2-4 hours	35c	Yes	
Yoghurt	Pots	8-12 hours	40c	Yes	
Soft vegetables	Single layer	6-8 hours	45c	Yes	
Hard vegetables	Multi-layer	8-10 hours	50c	Yes	
Citrus peel	Multi-layer	4-6 hours	55c	Yes	
Fruit- high in sugar	Single layer	12-14 hours	60c	Yes	
Fruit - other	Variable	8-10 hours	60c	Yes	
Fish	Single layer	Up to 8 hours	65c	Yes	
Meat jerky	Single layer	Up to 10 hours	70c	Yes	
Dough proof	500g	30	27c		18cm glass greased bowl
MANUAL					
Tip: These types of food are a great alternative to red meat.					
Tofu	450g	10-15	190c	Yes	
Tempeh	450g	10-15	160c	Yes	
Halloumi	450g	8-10	180c	Yes	

Recipes

All recipes have been specifically created and tested by the Sunbeam Test Kitchen for the 3-in-1 Digital Air Fryer. We hope you enjoy using your Sunbeam Air Fryer.

The temperature and time in each recipe are a guide only and may require adjustment to suit various thickness and size of food being cooked and individual tastes. Always ensure that the food is thoroughly cooked before consuming.

Salt & Pepper Squid

350g squid, cut down the center, scored diagonally and cut into bite size pieces

For the batter

4 tablespoon potato flour, ½ cup extra
2 tablespoon corn flour
1 egg, beaten
1 tablespoon mirin
1 tablespoon fish sauce
1/2 teaspoon salt
1/2 teaspoon black pepper
Vegetable oil spray

For the spiced salt

2 teaspoon sea salt, ground
1 teaspoon white pepper
Coriander to garnish

1. SPICED SALT - heat a small frying pan over medium-high heat, add salt and stir for 30 seconds. Remove from heat. Transfer to a small mortar and pestle, add the pepper crush, mixing well.
2. In a separate bowl, combine all the batter ingredients. Place the squid into the batter, remove one piece at a time and dredge through the extra potato flour, place into AIR FRY basket. Repeat with remaining pieces. Spray the calamari well with vegetable oil.
3. Select SEAFOOD program, adjust TEMPERATURE to 200°C, TIME 15 minutes. Press start button.
4. After cooking, carefully remove from the basket using heat resistant utensils.
5. Garnish with coriander and sprinkle with spiced salt.

Zucchini Tater Tots

Serves 4

3 medium zucchinis, grated (about 5 cups)
2 large eggs, lightly beaten
1/2 cup shredded cheddar
1/2 cup grated Romano
1 teaspoon dried oregano
1 teaspoon dried thyme
2 garlic cloves, crushed
Sea salt
Freshly ground black pepper
Tomato Sauce, for serving

1. Place zucchini in a kitchen towel and squeeze all excess liquid out. Line the air fryer basket with baking paper.
2. In a large bowl, mix together zucchini, egg, cheddar, Romano, oregano, thyme, garlic, salt, and pepper.
3. Spoon about 1 tablespoon of mixture and roll it into a gnocchi shape with your hands. Place on the baking sheet. Select FRIES program, adjust TEMPERATURE 200°C, TIME 10 minutes. Press start button.
4. After cooking, carefully remove from the basket using heat resistant utensils and on to a serving plate or bowl. Serve with tomato sauce on the side.

Recipes

Sausage Rolls

Makes 20

3 sheets frozen puff pastry, thawed
1 large egg, lightly beaten

Filling

200g bacon, minced or finely chopped
2 cloves garlic, minced
1 small onion, finely chopped
1 stalk celery, finely chopped
1 small carrot, finely shredded / grated
1 teaspoon ground fennel seeds
250g ground pork mince
250g ground beef mince
1/2 cup panko breadcrumbs
1 large egg
2 tablespoon barbecue sauce
1 tablespoon Worcestershire sauce
1 tablespoon fresh parsley, chopped
3/4 teaspoon salt
Cracked black pepper

1. FILLING - Fry bacon in a skillet over medium-high heat for 2-3 minutes until just starting to crisp, add garlic, onion, celery, and carrot to the pan, sauté for 2 minutes or until veggies have softened.
2. Transfer to bowl and let mixture cool for 10 minutes.
3. Add remaining FILLING ingredients to the bowl and mix well using your hands.
4. Cut each pastry sheet in half. Shape 1/2 cup mince mixture into a sausage shape. Place along the long side of pastry half. Roll up pastry to enclose filling. Using fingertips, pinch pastry to seal.
5. Cut into quarters. Repeat with remaining mince mixture and pastry. Brush the tops with beaten egg.
6. Line the air fryer basket with parchment paper, or lightly grease with nonstick cooking oil spray.
7. Place the sausage rolls seam side down into the air fryer. Select the BAKE program, adjust TEMPERATURE 200°C, TIME 20 minutes. Press start button.
8. After cooking, carefully remove from the basket using heat resistant utensils. Let cool to the touch. Serve hot (or warm) tomato sauce.

Spring Rolls

25g mixed dried mushrooms, soaked in hot water for 30 minutes
25ml olive oil
25ml sesame oil
1 onion, finely diced
2 cloves garlic, minced
1 tablespoon fresh ginger, minced
1/2 green chilli, de-seeded and diced
1/2 leek julienned, matchstick shape
1 carrot, peeled and grated
2 tablespoon soy sauce
8 sheets filo pastry, kept damp under a damp cloth
25g butter, melted
Sprig of coriander, chopped

1. Heat olive oil and sesame oil in a wok over a high heat. Add onions, garlic, ginger and chilli, stir-fry for 2 minutes.
2. Add leeks and carrot, continue to stir fry for a further 2 minutes, add the mushrooms and stir-fry for 1 minute. Remove from heat and season with soy sauce.
3. Working quickly, brush the sheets of filo pastry with a little melted butter on a flat work surface. Place tablespoons of the vegetable filling in the lower centre of the filo pastry. Fold the edges in and over the filling and then roll up into a cigar shape, tucking the pastry around the filling tightly to secure.
4. Arrange on the baking sheet and air fry on FRIES program, TEMPERATURE 200°C, TIME 10 minutes, or until golden and crispy, turning halfway through.
5. After cooking, carefully remove from the basket using heat resistant utensils and arrange on a serving plate, garnish with coriander and serve immediately.

Recipes

Spicy Mexican Chicken Empanadas

Makes 8

1 cup shredded rotisserie chicken
1/2 cup grated Cheddar Cheese
1/4 cup chopped shallots
2 Jalapeno, chopped, seeds and membrane removed
1/2 cup chopped coriander
1/2 teaspoon garlic powder
1/2 teaspoon ground cumin
2 teaspoon hot sauce
Salt and pepper to taste
2 sheets short crust ready rolled frozen pastry
Egg wash (1 egg whisked with 1 tablespoon water)

For the Coriander-Shallot Dipping Sauce

1/2 cup sour cream
1 teaspoon chopped shallots
1/2 cup chopped coriander
1/4 teaspoon cayenne pepper
1/4 teaspoon smoked paprika
Salt to taste

1. DIPPING SAUCE – Combine all ingredients, chill until required.
2. In a large bowl, combine chicken, cheese, shallots, jalapeno, coriander, garlic powder, ground cumin, hot sauce and salt and pepper. Mix well.
3. Using a 12cm circular cookie cutter, cut out as many circles as possible from the pastry sheets.
4. Spoon about 1 tablespoon of the chicken filling into middle of the dough. Moisten edges with egg wash.
5. Fold the dough in half over the filling, forming a half circle, use fingers to gently press and seal the edges. Use a fork to crimp the edges together.
6. Brush each empanada with the egg wash. Place the empanadas on the air fry tray or in the air fryer basket.
7. Select BAKE program, adjust TEMPERATURE 200°C, TIME 10 minutes. Press start button.
8. After cooking, carefully remove from the basket using heat resistant utensils and on to a serving plate. Serve with dipping sauce.

Spinach and Feta Gozleme

Gozleme Dough

2 cups (270g) plain flour
3 tablespoon Greek yoghurt
1/2 teaspoon baking powder
1/2 teaspoon dry yeast
1/2 teaspoon sea salt flakes
2 tablespoon olive oil
1/2 cup (150ml) warm water
extra flour for dusting

To assemble

2 cups baby spinach leaves, chopped
1 cup crumbled feta
Chilli flakes (optional)
Olive oil, for pan frying
Lemon wedges, to serve

1. Gozleme dough - Combine all ingredients except olive oil in a large bowl. Mix with a spoon until just combined. Turn onto a floured surface and knead for a few minutes until smooth.
2. Return to the bowl. Cover with a tea towel and set in a warm place for about 30 minutes to prove.
3. Punch down the dough and knead in the olive oil to get a smooth dough ball. Cover and set aside for another 30 minutes.
4. Divide dough into 6 balls. Roll each dough ball into a large rectangle. Dust with extra flour as needed to avoid sticking. Roll to 3/4mm thickness or near translucent.
5. Scatter spinach, feta and chilli flakes (if using) in the centre of the rolled pastry. Fold the ends over like an envelope, brushing with water to seal and pinch the pastry.
6. Dust the folded gozleme lightly with extra flour and gently roll it out, using a rolling pin, to three times the folded size.
7. Cut the gozleme to size to fit the air fry basket, spray the gozleme with olive oil spray and place in the basket.
8. Select the BAKE program, adjust TEMPERATURE 180°C and TIME 8 minutes. Press start button.
9. After cooking, carefully remove from the basket using heat resistant utensils and cut into triangles (or squares). Serve hot with lemon wedges.

Recipes

Memphis Style BBQ Pork Spareribs

2 tablespoon sea salt
2 tablespoon dark brown sugar
2 tablespoon smokey paprika
2 teaspoon garlic powder
2 teaspoon onion powder
2 teaspoon cumin powder
1 teaspoon mustard powder
1 teaspoon freshly ground black pepper
2kg individually cut pork spareribs

1. Combine all ingredients in a bowl. Add ribs and rub seasoning until well coated.
2. Arrange ribs in the air fry basket. Select MEAT program, adjust TEMPERATURE 180°C, TIME 35 minutes or cook until tender.
3. After cooking, carefully remove from the basket using heat resistant utensils and serve.

Korean BBQ Short Ribs with Sesame Salt

Serves 4 - 6

1.5kg short ribs

Marinade

1/2 cup soy sauce
1/4 cup rice wine or mirin
1/4 cup pineapple juice
2 tablespoon sugar
2 tablespoon Sesame seeds
3 tablespoon chopped garlic
1/4 cup chopped shallots, plus ¼ cup for garnish
1 small onion, finely chopped
1 tablespoon finely grated fresh ginger
1 small pear, diced
3 tablespoon sesame oil
2 teaspoon red chilli flakes
2 teaspoon freshly ground black pepper

1. Combine all marinade ingredients in food processor and puree, transfer to a bowl. Add the ribs and marinate for at least 3 hours or overnight.
2. Remove the ribs from the marinade and shake off any excess.
3. Place the ribs into the air fry basket. Select MEAT program, adjust TEMPERATURE 200°C and TIME 15 minutes. Press start button.
4. After cooking, carefully remove from the basket using heat resistant utensils. Transfer to a bowl and garnish with extra shallots.

Recipes

Kentucky Drumsticks

10 chicken drumsticks or thighs
1 cup Buttermilk
2 eggs, beaten
2 cups flour
2/3 teaspoon salt
1/2 teaspoon thyme
1/2 teaspoon basil
1/3 teaspoon oregano
1 teaspoon celery salt
1 teaspoon black pepper
1 teaspoon dried mustard
4 teaspoon paprika
2 teaspoon garlic salt
1 teaspoon ground ginger
3 teaspoon white pepper
Olive oil spray

1. Soak drumsticks in buttermilk for up to 24 hours.
2. Place the eggs in one bowl and the combined flour and spices in a second bowl.
3. Remove chicken one piece at a time from buttermilk, drain off excess.
4. Dredge each chicken leg in the flour, then the eggs, then the flour once again. Put the coated drumstick in the air fry basket and repeat with remaining chicken. Spray with olive oil.
5. Select POULTRY program and adjust TEMPERATURE 200°C, TIME 30 mins. Turn chicken over halfway through cooking process and spray further with olive oil. Spray with oil if there are any dry flour spots.
6. After cooking, carefully remove from the basket using heat resistant utensils.
7. Ensure that the chicken is thoroughly cooked before consuming. Time may vary depending on the size and thickness of the chicken.

Chicken Burrito Bowl Salad

Serves 2

2 chicken breasts

Chili lime chicken marinade

3 tablespoon olive oil
1/3 cup freshly squeezed lime juice
2 tablespoon coriander, chopped
2 cloves garlic, crushed
1 teaspoon brown sugar
3/4 teaspoon red chili flakes
1/2 teaspoon ground Cumin
1 teaspoon salt

For assembling into the bowl

1 cup cooked white rice or quinoa or brown rice.
1 cup Black beans or refried beans
1/2 cup Corn kernels fresh, canned or frozen
1 Red onion, sliced
1 Red and yellow capsicum cut into strips
1 Avocado, sliced
4 iceberg lettuce leaves
Shredded coriander
1/2 cup sour cream, optional

1. Whisk marinade ingredients together. Pour half the marinade over the chicken, reserve the remaining marinade for salad dressing. Refrigerate chicken for 2 hours.
2. Place chicken fillets in the Air Fry basket. Select POULTRY program, TEMPERATURE 190°C, TIME 25 mins. Press start button.
3. Once chicken is cooked, carefully remove from the basket using heat resistant utensils to set aside and allow to rest.
4. Slice chicken into strips on a clean chopping board and prepare salad in bowl.
5. Put rice at the bottom of the bowl. Top with the rest of the ingredients, arrange starting from one side of the bowl clockwise. Add the chicken.
6. Drizzle with remaining marinade/dressing and serve with (optional) extra coriander leaves and sour cream.

Recipes

Crispy Tofu & Asian Greens

Serves 4

450g firm tofu, drained, patted dry, and cut into 8 pieces

Marinade

1/3 cup soy sauce

1/4 cup hot chile sauce, such as Sriracha or sambal oelek chile sauce

1 red chili, halved, seeded if desired

1/3 cup chopped fresh coriander leaves

6 garlic cloves, coarsely chopped

1 tablespoon coarsely chopped peeled fresh ginger

To toss

1/2 cup corn flour

1 tablespoon Peanut oil

For assembling into the bowl

140g baby kale or spinach leaves

4 radishes, finely sliced

2 cups brown rice, cooked

2 carrots, shredded

100g soybeans

2 tablespoon extra-virgin olive oil

Shallots for garnish

Fine sea salt to taste

1. Sliced shallots (white and green parts), for garnish
2. In a blender, combine the soy sauce, chili sauce, chili halves, coriander, garlic, and ginger; puree until smooth.
3. Arrange the tofu on a plate or baking sheet.
4. Coat the tofu on both sides with two-thirds of the chili mixture (reserve the rest for serving). Cover with plastic wrap and refrigerate for 1 hour to 6 hours.
5. Remove the tofu from the refrigerator and dip the tofu in the corn flour, tap off the excess.
6. Drizzle the peanut oil over the tofu and place into the Air Fry basket. Select MANUAL program, TEMPERATURE 190°C and TIME 10 minutes. Press start button. Turn tofu over through the cooking process. Cook until golden.
7. After cooking, carefully remove from the basket using heat resistant utensils.
8. In a large bowl, toss the kale and radish with the olive oil and salt to taste. Add the tofu and toss.
9. Arrange in a bowl with the rice, carrots and soybeans. Serve hot, topped with sliced shallots and coriander leaves, drizzle with reserved marinade.

Recipes

Chicken Katsu

1kg chicken breasts cut in half horizontally

Salt

1 1/2 cups all-purpose flour

3 eggs beaten

3 cups panko breadcrumbs

Olive oil spray

2 shallots, finely sliced, for garnish

Tonkatsu Sauce

1/2 cup tomato sauce

2 tablespoon soy sauce

2 teaspoon brown sugar

1 tablespoon mirin

2 teaspoon Worcestershire sauce

1 teaspoon freshly grated ginger

1 teaspoon finely minced garlic

1. Tonkatsu Sauce - In a small bowl combine all ingredients.
2. Place chicken breasts between plastic wraps and gently pound out to 1cm thick.
3. Salt the chicken liberally, cover, and place in the refrigerator for about 1 hour.
4. Set up a breading station with three bowls. Place the flour into one bowl. Beat the eggs and water together and pour into a second bowl. Place panko breadcrumbs into the third bowl.
5. Place chicken in flour, shake off any excess. Dip into egg wash, coat well, then shake off excess. Dredge in panko breadcrumbs. Place the coated chicken on a plate and chill for 1 hour. Repeat with all the chicken.
6. Place chicken in air fry basket lined with baking paper. Select POULTRY, adjust TEMPERATURE 180°C, TIME 20 minutes. Spray the chicken with olive oil spray and close the basket. Press start button.
7. Halfway through the cooking process, turn the chicken over, spray with olive oil spray and continue the cooking.
8. When the chicken is fully cooked, carefully remove from the basket using heat resistant utensils and onto a clean chopping board. Cut into thin strips that you can pick up with chopsticks. Serve with rice and tonkatsu sauce.

Greek Chicken Gyros with Tzatziki Sauce

Chicken marinade

500g chicken breast, sliced into thin strips

1/4 cup greek yogurt

1 tablespoon fresh lemon juice

1 tablespoon Extra Virgin Olive Oil

1/2 tablespoon red wine vinegar

1/2 teaspoon salt

1/2 teaspoon pepper

1 teaspoon oregano

Tzatziki sauce

1 cup greek yogurt

1 cucumber, seeded, finely grated and drained

2 cloves garlic, finely minced

1 teaspoon lemon zest plus 1 tablespoon fresh lemon juice

2 tablespoon chopped fresh dill

Salt and freshly cracked black pepper, to taste

Greek salad

2 tomatoes, diced

1 cucumber, peeled and diced

1/4 red onion, diced

1 tablespoon Italian parsley, chopped

1/2 tablespoon extra virgin olive oil

Salt and pepper to taste

150g feta cheese, cubed

4 Greek pita breads or naan bread or flatbread

1. Place chicken and all marinade ingredients in a bowl and let marinate at least 30 minutes, preferably 2-4 hours up to 24 hours, refrigerated.
2. To make tzatziki sauce, combine all ingredients together.
3. To make greek salad, place all ingredients together in bowl. Stir to coat. Season to taste.
4. Lay chicken pieces into the air fry basket. Select POULTRY, adjust TEMPERATURE 190°C and TIME 7 minutes.
4. After cooking, carefully remove from the basket using heat resistant utensils.
5. Place cooked chicken in selected bread. Top with tzatziki sauce and Greek salad. Add additional feta, if desired.

Note: Ensure that the chicken is thoroughly cooked before consuming. Time may vary depending on the size and thickness of the chicken.

Recipes

Spiced Pork Belly

Serves 4

750g pork belly, skin on and scored 2cm apart and 1cm deep

Paste

2 teaspoon fennel seeds
2 tablespoon coriander paste
2 teaspoon garlic paste
2 teaspoon fresh thyme leaves
2 teaspoon sea salt
1 tablespoon olive oil

1. Mix all the flavorings together to form a paste.
2. Rub the paste all over the skin of the pork belly ensuring to get deep into the scored sections.
3. Select MEAT program, TEMPERATURE 200°C and TIME 25 minutes.
4. Place the pork belly skin side up in the air fryer basket and cook until golden.
5. After cooking, carefully remove from the basket using heat resistant utensils.
6. Serve with your favorite salads or vegetables.

Basic White Bread

3 1/3 cups plain flour
2 teaspoon dried yeast
1 teaspoon salt
1 1/2 cups lukewarm water
Water, for brushing
1 teaspoon sesame seeds, for sprinkling

1. Add all ingredients to the bowl of a mixer with dough hook attached.
2. Mix for 5 minutes on low speed.
3. Remove dough and place in greased, 18cm glass bowl. Cover with greased aluminum foil.
4. Place in the air fryer select DEHYDRATOR program, adjust TEMPERATURE 27°C and TIME 30 minutes for first proofing stage.
5. Remove dough, punch down and knead for 3 minutes on floured board.
6. Place dough in greased 20cm round high sided cake pan. Cover with greased aluminum foil and place pan in air fryer. Select DEHYDRATOR program, adjust TEMPERATURE 27°C and TIME 30 minutes.
7. Carefully remove aluminum covering using mitts, brush dough with a little water and sprinkle with sesame seeds.
8. Select CAKE program, adjust TEMPERATURE 170°C and TIME for 25 minutes.
9. After baking, carefully remove the cake pan from the basket using heat resistant utensils.
10. Remove bread from cake pan and cool on wire rack.

Recipes

Easy Wholegrain Bread

4 cups (520g) whole wheat flour*
1 packet (11g) instant yeast (~1 tablespoon)*
1/2 tsp salt
2 tsp maple syrup*
2 cups (480ml) warm water
1 tablespoon water, extra for brushing
1 tablespoon seed variety of choice

1. Add all ingredients to the bowl of a mixer with dough hook attached.
2. Mix for 5 minutes on low speed.
3. Remove dough and place in greased, 18cm glass bowl. Cover with greased aluminum foil.
4. Place in the air fryer select DEHYDRATOR program, adjust TEMPERATURE 27°C and TIME 30 minutes for first proofing stage.
5. Remove dough, punch down and knead for 3 minutes on floured board.
6. Place dough in greased 20cm round high sided cake pan. Cover with greased aluminum foil and place pan in air fryer. Select DEHYDRATOR program, adjust TEMPERATURE 27°C and TIME 30 minutes.
7. Carefully remove aluminum covering using mitts, brush dough with a little water and sprinkle with sesame seeds.
8. Select CAKE program, adjust TEMPERATURE 170°C and TIME for 25 minutes.
9. Remove bread from cake pan and cool on wire rack.

Roasted Granola

3 cups rolled oats
1/4 cup honey or maple syrup
1/4 cup avocado oil
1/2 teaspoon salt
2 tablespoon brown sugar
1/4 cup unsalted almonds
1/4 cup unsalted cashews
1/4 cup cashew butter
1/4 cup chia seeds
1/4 cup coconut flakes
1/4 cup dried raisins
1/4 cup chocolate chip morsels optional

1. Add first 8 ingredients into a bowl and mix well.
2. Cut a parchment paper to the size of the base of the air-fryer basket. Cut a few small holes so that the hot air can circulate properly.
3. Add the rolled oats mixture and spread it out evenly.
4. Select the CAKE/BAKE program and adjust TEMPERATURE 160°C, TIME 12 minutes. Press start button.
5. After 5 minutes of baking, pull out the handle and add seeds and coconut pieces (if using), stir the granola mixture.
6. Place back in to the air fryer and cook for another 5 minutes.
7. When you have 2 minutes left, reduce temperature to 150°C. Press the TEMPERATURE SETTING button and then adjust using the MINUS button.
8. Carefully transfer the granola mixture from the basket using heat resistant utensils, to a bowl. When completely cool, add the remaining ingredients.
9. Store in an air-tight glass container for about 3 weeks.

Troubleshooting

Problem	Possible Reason	Solution
Digital air fryer does not turn on or starts cooking	<ul style="list-style-type: none"> Removable drawer is not inserted properly. Air Fry Presets have not been chosen. Power button has not been pressed. 	<ul style="list-style-type: none"> Insert the removable drawer properly, ensuring it clicks into the closed position. Select which Preset Cook Functions you desire on the digital control panel and press the 'Start/Pause' to begin cooking.
Food is not evenly cooked	<ul style="list-style-type: none"> Too much food in inner cooking basket. 	<ul style="list-style-type: none"> Remove food from the cooking basket and cook in smaller batches.
Chips are not crispy	<ul style="list-style-type: none"> Potatoes have too much starch in them. Old potatoes used. Not enough oil added. Potatoes cut too large. 	<ul style="list-style-type: none"> Wash potatoes thoroughly and dry before frying. Use fresh potatoes. Add slightly more oil. Cut potatoes into smaller pieces.
Chips not evenly cooked	<ul style="list-style-type: none"> Chips were not shaken frequently through the cooking process. 	<ul style="list-style-type: none"> Shake chips halfway through the cooking process or as frequent as every 5mins for optimal results.
Burning Smell	<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 "Refer to Care & Cleaning" Section.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in.
Small water drips from door during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.



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).

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).

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. Your 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.

Your 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 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 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.

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.

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.

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