

Sunbeam

All-In-One Air Fryer Oven

User Guide

AFP5300BK



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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

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

Sunbeam's Safety Precautions

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 the 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Use well away from walls and curtains.
- Do not block or cover the air vents on the top (back/sides) of the oven.
- Do not use in confined spaces.
- 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.
- Refer to "Care and Cleaning" section for details concerning precautions during use maintenance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- 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.

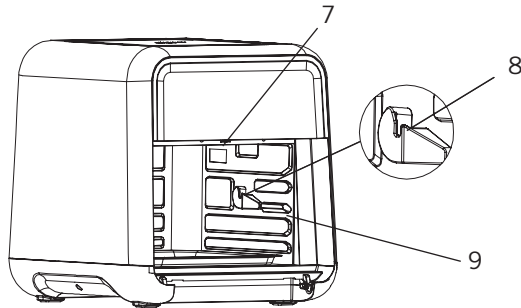
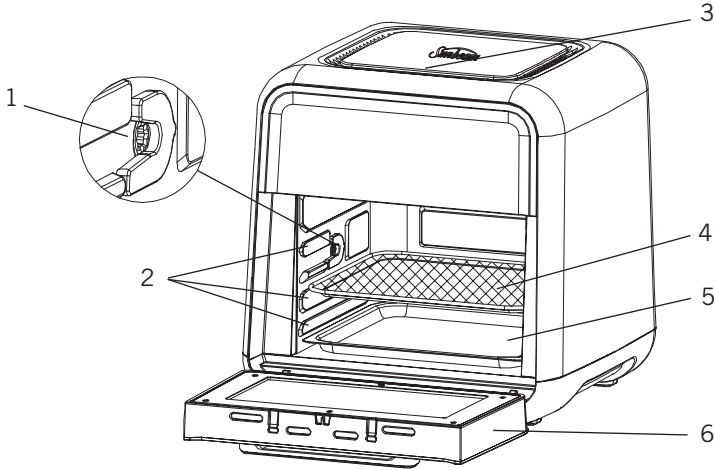


**Hot Surface
Do Not Touch**

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

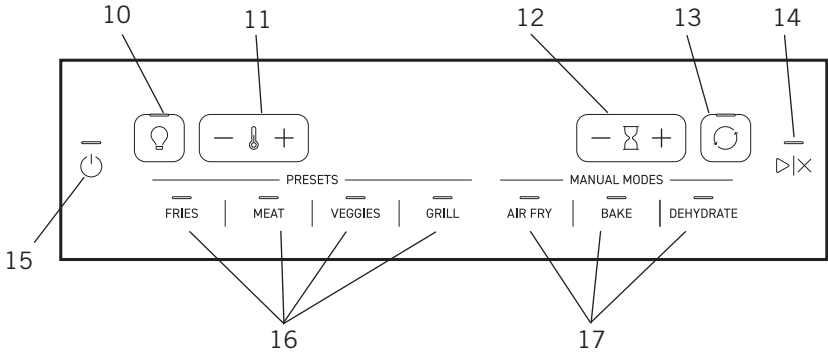
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam All-In-One Air Fryer Oven



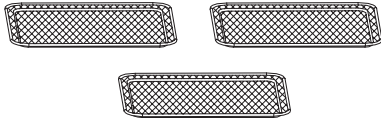
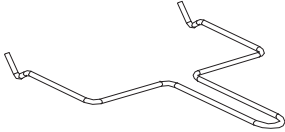
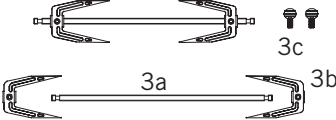
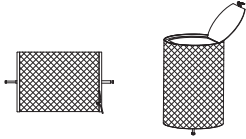
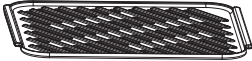

- | | |
|---------------------------------|----------------------------|
| 1. Left Rotisserie Holder | 6. Removable Door |
| 2. Three Air Fry Rack Positions | 7. Light |
| 3. Air Flow Vent | 8. Right Rotisserie Holder |
| 4. Air Fry | 9. Rotisserie Guide Rails |
| 5. Removable Drip Tray | |

Control Panel



- 10. Oven Light
- 11. Temperature Setting
- 12. Timer Setting
- 13. Rotate
- 14. Start/Stop
- 15. Power
- 16. Presets: Fries, Meat, Veggies and Grill
- 17. Manual Modes: Air Fry, Bake and Dehydrate

Parts & Accessories

<p>18</p> 	<p>19</p> 
<p>20</p>  <p>3a</p> <p>3c</p> <p>3b</p>	<p>21</p> 
<p>22</p> 	<p>23</p> 

Parts & Accessories

18. Air Fry Racks (3)

- Ideal for cooking a variety of foods, such as chicken breast, fish or steak.
- Best accessory to use for dehydrating.
- If using one Air Fry Rack place it on the top slot for more crisp results.
- If using more than one Air Fry Rack switch the position of the racks throughout the cooking cycle for a more even crisp.
- When using the Air Fry racks with high sugar content food, you may find that lining each rack with a sheet of baking paper helpful.
- Do not place Air Fry Rack in between top and middle rack position. This is not a usable rack position.

19. Rotisserie Handling Fork

Use the Rotisserie Handling Fork to place and remove the Rotating Mesh Basket and the Rotisserie Spit into the Rotisserie Holders.

20. Rotisserie Spit

- Ideal for cooking rotisserie chicken.
- It is advisable to secure the whole chicken with cooking string.
- To use the Rotisserie Spit, put the rod (3a) through the chicken then slide the forks (3b) down the sides of the rod and into the meat. Next, lock the forks into place using the screw set (3c) provided. Using the Rotisserie Handling Fork, place the chicken into the rotisserie holder in the unit.

21. Rotating Mesh Basket

- Ideal for cooking fries, vegetables and chicken wings, as well as roasting nuts and other snacks.
- To use the Rotating Basket, place food inside Basket then secure the lid shut. Using the Rotisserie Handling Fork, place the Rotating Basket into the Rotisserie Holders using the guide rails.

Note: The basket can only be inserted 1 way. Refer to the R (right) and L (left) letters on the ends of the basket.

Caution: DO NOT ATTEMPT TO REMOVE BASKET WITHOUT ROTISSERIE HANDLING FORK. Please use caution while handling the basket.

22. Grill Pate

- Ideal for cooking meats and vegetables with sear marks.
- To use the grill plate, place in the middle rack position. Use the Grill setting and allow to preheat before use for best results.
- After cooking remove Grill Plate carefully to avoid oil and food drips.

23. Cake Tin

- Ideal for cooking cakes, pies and puddings.
- Place cake tin onto Air Fry Rack to use.

24. Drip Tray (not shown)

- Used to catch oil and crumbs throughout the cooking cycle.
- Place drip tray at the bottom of the unit before beginning the cooking cycle.
- Be sure to wash the Drip Tray after every use.

Usage Instructions

Preparing Your Air Fryer Oven

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Wash all accessories and wipe the inside of the unit with a damp cloth.
3. Place unit on a flat surface.
4. Plug the air fryer oven into an electrical outlet.
5. Press and hold the Power button until the unit turns on.

Manual Mode

1. Choose the desired manual mode – Air Fry, Bake or Dehydrate.
2. To set temperature and time use the plus and minus signs next to the temperature (🌡️) and time (⌚) symbol then press Start/Stop (▶|✕) for the air fryer oven to preheat.

3. Once preheat is complete an audible alert will sound and (🔔) will appear on the display. Open the oven door and place food inside using desired accessories then close the door.

Note: The timer will start to count down when oven has reached set temperature and audible alert sounds.

Note: When using Air Fry mode, Rotate (🔄) automatically turns on. Be sure to turn it off when cooking with the Air Fry Racks. When using Bake mode, Rotate (🔄) will need to be turned on if using the Rotating Basket or Rotisserie Spit.

4. Audible alert will sound once timer is done. Carefully remove the food with a heat safe cooking utensil or the Rotisserie Handling Fork.

Note: To pause cooking cycle open the door. To stop cooking cycle press Start/Stop (▶|✕).

Preset Mode

1. Choose the desired Preset – Fries, Meat,

Veggies or Grill. Temperature and time will automatically appear.

Note: Rotate automatically turns on for the Fries preset. To turn off simply press the Rotate (🔄) button.

2. Press Start/Stop (▶|✕) for Air Fryer Oven to preheat.

Note: The empty grill plate should be inserted into the middle rack position at the start of preheating when using Grill preset.

3. Once preheat is complete an audible alert will sound and (🔔) will appear on the display. Open the oven door and place food inside using desired accessories then close the door.
4. Audible alert will sound once timer is done. Carefully remove the food with a heat safe cooking utensil or the Rotisserie Handling Fork.

Note: To pause cooking cycle open the door. To stop cooking cycle press Start/Stop (▶|✕).

Presets

Fries

Best for frozen French fries. If using fresh, hand cut potatoes, please see cooking chart (pg. 9).

Meat

Best for whole roasts and poultry wings and drumsticks.

Veggies

Best for thicker veggies, such as broccoli, carrots, cauliflower, green beans and asparagus, rather than leafy vegetables like spinach, kale and collard greens.

Grill

To be used with the Grill Plate accessory. Allows for preheating of Grill Plate to achieve sear marks during cooking of meats and vegetables.

Temperature Settings Guide

These tables provide the default time and temperature for each Cooking Mode and Air Fryer Preset. These can be adjusted using the Temperature and Time buttons.

Cooking Mode	Temp	Time
Air Fry	200°C	20 mins
Bake	170°C	25 mins
Dehydrate	50°C	4 hrs

Preset	Mode	Temp	Time	Note
Fries	Air Fry	200°C	30 mins	
Meat	Air Fry	200°C	60 mins	
Veggies	Bake	180°C	17 mins	
Grill	Bake	200°C	7 mins	Will preheat for 10 mins at 200°C to heat Grill Plate accessory. This allows for optimum performance and sear marks.

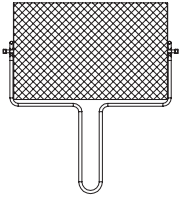
Please note that due to variations in thickness and size of foods being cooked, cooking results may vary. Always ensure the food is cooked before consuming.

Using the Rotisserie Handling Fork

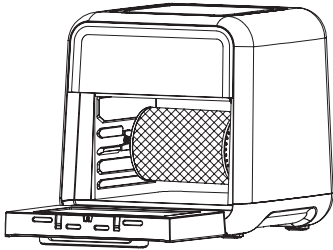
To insert the rotating mesh basket or rotisserie spit:

1. Place the desired accessory on the Rotisserie Handling Fork.

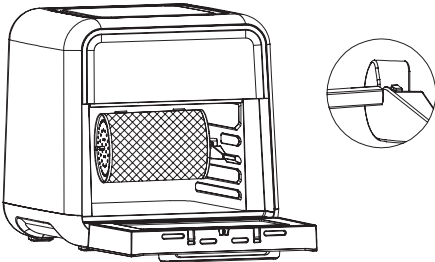
Note: Mesh basket accessory can only be inserted 1 way. Refer to the R (right) and L (left) indicators on the ends of the basket.



2. Using the Handling Fork, rest the accessory on the guide rails inside the oven. Push the accessory towards the back of the oven using the fork.



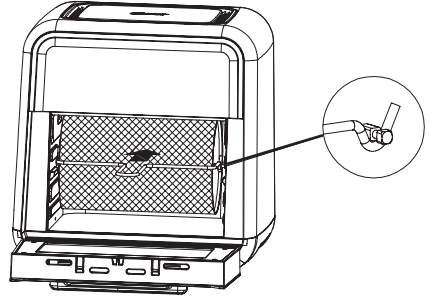
3. The accessory should fall into place at the end of the guide rails. Then use the Handling Fork to push the accessory to the left slightly to lock in place.



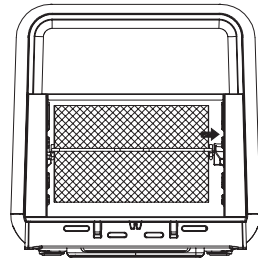
Note: Basket should not be able to freely rotate when it is fully engaged.

To remove the rotating mesh basket or rotisserie spit:

1. Insert the Rotisserie Handling Fork beneath the shaft of the accessory.



2. Use the Handling Fork to move the accessory to the right slightly to unlock the accessory.



3. Then continue to use the Handling Fork to pull the accessory out of the oven along the guide rails.

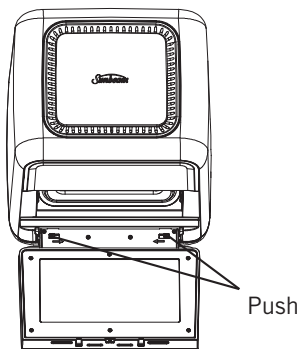
Care And Cleaning

Always unplug your Air Fryer Oven 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.

1. Clean the accessories after each use.
2. Before cleaning your Air Fryer Oven, unplug it and allow it to cool.
3. To clean interior, wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty Drip Tray frequently to avoid accumulation of crumbs.
5. Air Fry Racks, Rotating Mesh Basket, Rotisserie Spit, Grill Plate, Cake, Tin, Drip Tray and Rotisserie Handling Fork are dishwasher safe.
6. The door is removable for easy cleaning.

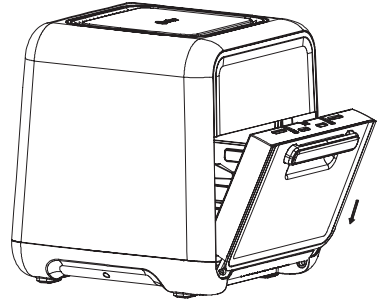
To Remove Door:

- Open the door then push the tabs at the inner bottom of the door to release.



To Reassemble Door:

- Keep door at an angle while aligning the bottom of door to the unit then push the door in for it to lock in place.



7. Store the Air Fryer Oven in a dry location such as on a table or countertop or cabinet shelf.

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.

Air Fryer Oven Cooking Chart

Food	Weight	Function	Accessory	Time	Temperature	Oil
Potatoes						
Hand-Cut Fries	500 - 700g	Fries	Basket	35-40 mins	200°C	1 tbsp
Hand-Cut Sweet Potato Fries	500 - 600g	Fries	Air Fry Racks	30-35 mins	200°C	1 tbsp
Frozen Fries, (Thick Cut)	500 – 700g	Fries	Basket	25-30 mins	200°C	No
Frozen Fries, (Thin Cut)	500 – 700g	Fries	Basket	20 -25 mins	200°C	No
Frozen Hash Browns	600g	Fries	Air Fry Racks	18-20 mins	200°C	No
Meat/Poultry/Fish						
Chicken Wings	1kg	Meat	Air Fry Racks	35 mins	180°C	No
Steak	250g (1)	Meat	Grill Plate	10 -15 mins	200°C	No
Pork Chops	600g (3)	Meat	Grill Plate	15-20 mins	180°C	1 tbsp
Beef Burgers	340g (2)	Meat	Grill Plate	16-18 mins	180°C	No
Whole Rotisserie Chicken	1 – 1.3kg	Air Fry	Rotisserie Spit	60 minutes	200°C	1 tbsp
Breaded Chicken Breast	340g (2)	Air Fry	Air Fry Racks	30 - 35 mins	200°C	No
Breaded Fish	350g (2)	Bake	Air Fry Racks	20 – 25 mins	180°C	No
Bacon	225g	Air Fry	Air Fry Racks	10 - 12 mins	200°C	No
Frozen Chicken Nuggets	400g	Air Fry	Air Fry Racks	12-15 mins	180°C	No
Vegetables						
Frozen Onion Rings	400g	Air Fry	Air Fry racks	12-15 mins	200°C	No
Fresh Roasting Vegetables	400g	Veggies	Air Fry Racks	15-20 mins	180°C	No
Dehydrate						
Apples	150g	Dehydrate	Air Fry Racks	4 - 5 hours	50°C	No
Strawberries	350g	Dehydrate	Air Fry Racks	5 hours	50°C	No
Beetroots	200g	Dehydrate	Air Fry Racks	8 – 12 hours	65°C	1 tbsp
Beef Jerky	350g	Dehydrate	Air Fry Racks	4 hours	80°C	No
Desserts						
Sponge Cake	n/a	Bake	Cake Tin	45 - 60 mins	160°C	n/a

Recipes

Lemon and Herb Rotisserie Chicken

Serves 4

Prep time 10 minutes

Cook time 60 minutes

1-1.3kg whole chicken 1 tbsp dried oregano
1 lemon, cut into ¼'s Salt and pepper
1 tbsp olive oil

1. Place the chicken onto a dinner size plate. Cut 2 lengths of kitchen string to pass underneath the bottom of the chicken widthways at one end, securing on top in a knot. Repeat at the other end of the chicken so that the legs and wings are secure. Insert the rod lengthways through the carcass of the chicken and secure at both ends with the forks.
2. Push the lemon pieces into the cavity of the chicken, brush all over with the oil. Dust with the oregano and seasoning.
3. Select Air Fry on the oven and adjust the temperature to 200°C with a time of 60 minutes. Ensure the Rotisserie icon is illuminated and allow the oven to heat.
4. Ensure the drip tray is inserted on the bottom of the oven to catch any fatty residue from the chicken.
5. Carefully place the rotisserie spit into the hot oven.
6. Once the cooking time has finished, allow the chicken to rest in the hot oven for a further 5 minutes before carefully removing.
7. Remove the Rotisserie spit and string from the chicken before carving.

Takeaway Style Salt and Pepper Chicken Wings

Serves 3-4

Prep Time 20 minutes

Cook Time 45 minutes

1 kg fresh Chicken 2 green chillies, thinly
Wings sliced
1 tsp Chinese 5 spice 1 tsp dried chilli flakes
1 tbsp vegetable oil 1 bunch spring onions,
1 medium onion, diced trimmed and sliced
1 green capsicum, thinly 4 garlic cloves, finely
sliced chopped
2 red chillies, thinly 1 tbsp sesame oil
sliced

For the salt and pepper seasoning

2 tbsp salt 1 tbsp sugar
¼ tsp freshly ground ½ tbsp Chinese 5 spice
pepper

1. Place the chicken wings in a large bowl, sprinkle over 1 generous tsp of Chinese 5 spice and rub well in, coating each wing with some of the seasoning.
2. Turn on the oven and select the Meat setting, adjust the temperature to 200°C, time 40 minutes and allow the oven to preheat.
3. Spread the chicken wings out, on 2 of the Air Fry racks, inserting these into the hot oven in the top and middle position (swap over 15 minutes into the cooking time).
4. Whilst these are cooking combine the salt and pepper seasoning ingredients into small bowl.
5. Heat a suitable sized frying pan over a medium heat, add the oil, onion and green capsicum and stir fry for approx. 3-5 minutes until softened.
6. Add the chillies, chilli flakes, spring onions and garlic and continue cooking for a further minute, remove from the heat.
7. Once the chicken wings have cooked for 30 minutes, remove the trays from the oven and sprinkle the hot wings generously with the salt and pepper seasoning.
8. Spoon over the cooked onion and pepper mixture and return to the hot oven to finish cooking for the remaining 10 minutes.
9. Remove the wings from the trays and drizzle with a little sesame oil.
10. Serve immediately with a bowl of prawn crackers.

Recipes

Moroccan Cous Cous with Roasted Vegetables

Serves 4-6

Prep Time 25 minutes

Cook Time 15-20 minutes

1 red capsicum, deseeded and cut into quarters	1 tsp cumin
1 yellow capsicum, deseeded and cut into quarters	1 tsp ground coriander
1 large courgette, sliced	½ tsp ground cinnamon
1 red onion, cut into chunks	250g dried cous cous
4 tbsp olive oil	400ml boiling water
Zest and juice of 1 large lemon	1 tsp turmeric
1 large clove of garlic, finely chopped	400g tin chickpeas, drained and rinsed
	75g raisins
	15g roughly chopped coriander leaves
	Small handful of mint leaves, shredded

1. Line one of the Air Fry racks with some foil. Place the capsicums, courgette and red onion onto the foil and drizzle with 1 tbsp of olive oil. Using your hands, mix the vegetables and oil together ensuring all the pieces are coated.
2. Preheat the oven on the Veggies setting, temp 200°C, time 15 minutes. Place the vegetables into the hot oven, turning half way through cooking to ensure even browning.
3. Whilst the vegetables are cooking, mix the remaining olive oil, lemon zest and juice, garlic, cumin, coriander and cinnamon in a small bowl and set aside.
4. Place the cous cous into a heatproof bowl, add the boiling water and turmeric, mix well and cover for approx. 5 minutes.
5. Remove the vegetables from the oven and allow to cool.
6. Once cool enough to handle cut into bite sized pieces.
7. Stir the lemony oil into the cous cous, along with the remaining ingredients, add the cooked vegetables, mix well and adjust the seasoning.

Steak with Chimichurri Dressing

Serves 2

Prep Time 15 minutes

Cook Time 10 minutes,

medium rare.

For this recipe you will need a small food processor or mini chopper to prepare the chimichurri.

2 sirloin steaks approx. 225-250g weight per steak	Freshly ground black pepper
1 tsp vegetable oil	

Dressing

Small bunch parsley leaves picked	2½ tbsp extra virgin olive oil
2 garlic cloves, peeled	Juice of ½ lemon
1 shallot, quartered	2 tsp red wine vinegar
½ tsp chilli flakes	

1. Remove your steak from its packaging and allow to sit at room temperature for approx. 30 minutes to 1 hour before cooking.
2. Preheat your oven on the Meat setting, 200°C, time 10 minutes.
3. Brush the steak both sides with the oil and add a dusting of freshly ground black pepper.
4. Place both steaks onto one of the Air Fry racks, ensuring the drip tray at the bottom of the oven is in place to catch any drips.
5. Insert the tray into the top position of the oven and allow to cook for 10 minutes.
6. Place all the dressing ingredients into your mini food processor and blend until the parsley is chopped.
7. Remove the steak from the oven, place onto a warm plate and allow to rest for approx. 5 minutes.
8. Carve the steak on the diagonal, serving the chimichurri on the side.

Recipes

Herbed Honey Haloumi Burgers

Serves 2 Prep Time 10 minutes
 Cook Time 35 minutes

400g frozen chips (optional)	2 burger buns
180g block haloumi	2 tbs chipotle mayonnaise
2 tsp dried mixed herbs	30 g salad leaves
1 tomato	2 tsp honey

1. If serving with chips, preheat Air Fryer Oven using Fries preset. Place chips in Mesh Basket accessory and cook for 20 mins, or until crisp.
2. While the chips are cooking (if applicable), slice the haloumi lengthwise to form two thick blocks. Press each block with 1 tsp dried herbs and set aside. Slice the tomato and burger buns.
3. When the chips are ready, transfer them to a warm plate, then preheat Air Fryer Oven on Grill preset with the grill accessory (12 mins, 200°C).
4. Using tongs, place the herbed haloumi on the grill plate and place the burger buns a lower air fry rack. Cook for 5-6 minutes, or until the haloumi is lightly browned and the buns are toasted. Remove the grill plate and burger buns from the oven.
5. Spread the burger buns with the chipotle mayonnaise, top with salad leaves and sliced tomato. Drizzle the haloumi with honey, then gently place into the burger.

Grilled Steak Fajitas

Serves 4 Prep Time 10 minutes
 Cook Time 25 minutes

500g-600g beef scotch fillet steak, thinly sliced	2 garlic cloves, finely chopped
2 tbs taco spice mix	8 tortillas
2 tbs olive oil	150ml sour cream
1 red onion, thinly sliced	Lime wedges and coriander leaves, to serve (optional)
1 red capsicum, thinly sliced	
1 green capsicum, thinly sliced	

1. In a large bowl, combine steak, spice mix, oil, onion, capsicums and garlic. Toss well to combine.
2. Preheat Air Fryer Oven on Grill preset with grill accessory inside (12 mins at 200°C). Using tongs, transfer the fajita mixture to the Grill Plate. Cook for 10-15 minutes, or until the steak and capsicum are lightly charred.
3. Heat up the tortillas in a sandwich press or microwave. When the fajita mixture is cooked, spread the tortillas with 1 tablespoon sour cream, evenly divide fajita mixture between wraps and fold to close. Serve with lime wedges and coriander, if you like!

Recipes

Spiced Apple Cake

Serves 8

Prep Time 15 minutes

Cook Time 1 hour 15 minutes

125g butter, softened ½ tsp ground nutmeg
½ cup (110g) caster sugar ¼ tsp ground ginger
2 eggs ½ cup (125ml) milk
1 ½ cups self-raising flour 200g tinned apple slices (pie fruit)
1 tsp ground cinnamon 2 tsp icing sugar (optional)

1. Grease and line cake tin. In a large bowl, beat softened butter and caster sugar together until pale and creamy. Add eggs, one at a time, beating well after each addition.
2. Sift flour and spices over the butter mixture and fold in gently with the milk, until a thick cake batter forms. Gently fold through the apple pieces.
3. Preheat Air Fryer Oven to 160°C on Bake function and spoon the spiced apple cake batter into the lined cake tin. Bake for 1 hour, or until a skewer inserted into the centre of the cake comes out clean. Allow to cool completely before dusting with the icing sugar. Serve.

Grandma's Classic Chocolate Cake

Serves 8

Prep Time 15 minutes

Cook Time 1 hour

1 ½ cups plain flour ¾ cup buttermilk
1 ½ cups caster sugar ¾ cup vegetable oil
¾ cup cocoa powder 2 eggs
1 tsp baking powder ¾ cup boiling water
1 tsp bicarbonate soda

For the icing

100g butter, softened 1 tb milk
1 cup icing sugar 1 tb sprinkles (optional)
¼ cup cocoa powder

1. Grease and line the cake tin and set aside. In a large mixing bowl, whisk together the dry ingredients until well combined. Combine buttermilk, oil and eggs in a jug and whisk to combine. Pour the egg mixture into the dry ingredients and whisk until smooth. Stir the boiling water through the cake batter.
2. Preheat the Air Fryer Oven to 160°C on Bake function and pour the cake batter into the lined cake tin. Tap the tin lightly to release any air bubbles. Bake for 45-50 minutes, or until a skewer inserted into the centre of the cake comes out clean. Allow to cool completely before icing.
3. Just before icing the cake, beat the softened butter, icing sugar and cocoa powder together until smooth. Add the milk and beat until smooth. Frost the cake with the chocolate icing and add sprinkles.

Troubleshooting

Problem	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 Air Fryer 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 “Positioning Air Fry Racks” Section, Page 5. Rack may need to be adjusted to accommodate food type.
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 “Cleaning Your Air Fryer Oven” Section, Page 9.
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"> • Allow oven to reach set temperature prior to inserting food. Oven will indicate when preheat is complete.
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.
Oven light is not on during cooking	<ul style="list-style-type: none"> • Oven light has not been selected from the control panel 	<ul style="list-style-type: none"> • Oven light is default set to off. To turn on press the oven light button on the control panel. The light will remain on for 3 minutes. • If door is opened the light will turn on. It will turn off upon closing door.
Rotating Mesh Basket is difficult to insert	<ul style="list-style-type: none"> • Basket is inserted incorrect way round • Guide rails are not being used 	<ul style="list-style-type: none"> • Check the ends of the Rotating Basket. The end marked with R should be on the right side when placing into the oven. • Rest the basket onto the front of the guide rail then push gently towards the back of the oven until clicks into place. Push gently to the left to lock into place.

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).

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.

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

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.

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