

Sunbeam

Copper Infused
DuraCeramic™
Digital Air Fryer

AFP4100BK

User Guide



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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 anlaşılığundan 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.
- 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.
- 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.
- Keep appliance 30cm away from the wall when in use.

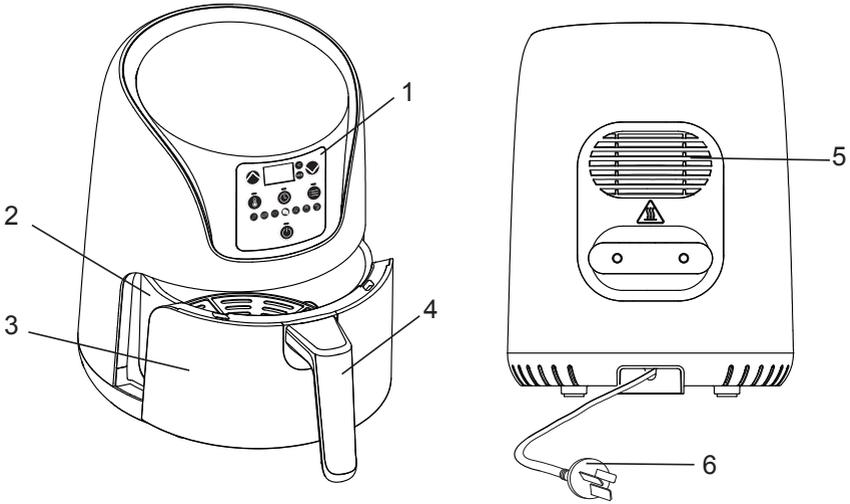


**Hot Surface
Do Not Touch**

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

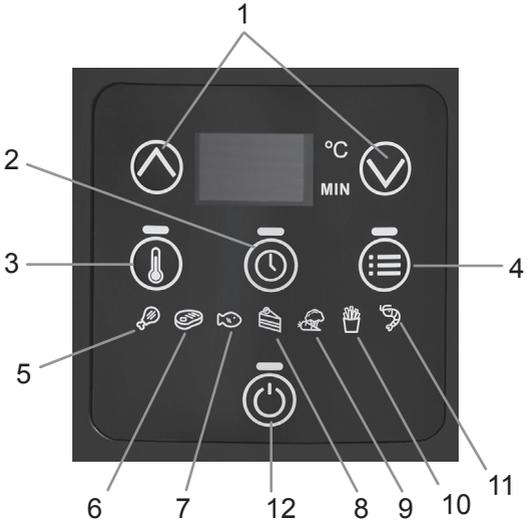
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam 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



- 1. Temperature & Time Control Arrows
- 2. Time Setting
- 3. Temperature Setting
- 4. Preset Menu Control
- 5. Poultry Preset
- 6. Steak Preset
- 7. Fish Preset
- 8. Dessert Preset
- 9. Vegetables Preset
- 10. Fries Preset
- 11. Prawn Preset
- 12. Power On/Off Button

Copper Infused DuraCeramic™ Cooking Basket & Tray

This product features the exclusive Copper Infused DuraCeramic™ coating from Sunbeam®. This specialised natural ceramic coating is designed to transfer heat quicker and more efficiently than standard non-stick coatings – meaning faster cooking times for your delicious home-cooked meals. In addition, the Copper Infused DuraCeramic™ coating is scratch resistant and is PTFE and PFOA free, so not only is this exclusive coating durable and easy to clean, it's also natural and super safe for the whole family.

▲ 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.

Unpack the appliance and remove all packaging, promotional materials and stickers. Remove any plastic or cardboard from underneath the air fry basket. Remove all printed documents. Wash the cooking basket and tray. Basket handle in hot soapy water. Rinse then dry all of the parts. Wipe the body with a damp cloth only—see page 8 for cleaning instructions.

We recommend that you wash the inner cooking basket and tray by hand only, in order to preserve the Copper Infused DuraCeramic™ coating.

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

Your Digital Air Fryer can be used to cook fresh or frozen foods. Always ensure that the ingredients are evenly coated with oil.

1. Plug the Digital Air Fryer into an electrical outlet.
2. When plugged in, the Power button light will turn on. Press this button to enter the function choice mode.
3. In function choice mode, the Power button will flash and the display will show a default temperature of 180° C and a default cook time of 15 min. You may start cooking using these default settings by pressing the Power button again, OR you may use the Temperature, Timer, and Menu buttons to adjust the cook settings.
4. To change the temperature settings, press the Temperature button and use the Up and Down arrow buttons to adjust to the desired temperature.
5. To change the time settings, press the Timer button and use the Up and Down arrow buttons to adjust to the desired cook time.
6. To choose from one of the 7 Preset Cook Functions, press the Menu button. Use the Menu button to toggle between the following functions: Poultry, Steak, Fish, Dessert, Vegetables, Fries, and Prawns.
7. Use the handle to gently pull the cooking tray from the Digital Air Fryer. Place food in the removable cooking basket and replace the tray back into the Digital Air Fryer properly. If the tray is not inserted properly, the appliance will not operate.
8. Use the Power button to start cooking once you've adjusted the cook settings to your liking. If you hold the Power button for more than 5 seconds, the Digital Air Fryer will enter standby mode.
9. To ensure crispiness, some foods require shaking frequently through the cooking process. To do this, pull the cooking tray out of the appliance by the handle and gently shake/stir the food. Then slide the tray back into the Digital Air Fryer and continue to cook.
Note: The removable cooking tray may move out of place when shaking/stirring food in the basket. Ensure the cooking tray is in the proper position before returning the tray to the Digital Air Fryer to continue cooking.
10. When you hear the timer bell, the set cooking time has finished. Pull the tray out of the appliance and place it on a heat resistant surface. Check if the foods are ready. If not, simply put back into the Digital Air Fryer and set the time for a few extra minutes.
11. When the food is ready, carefully pull the cooking tray from the Digital Air Fryer and empty basket of food into serving bowl or plate. For larger or more fragile items, use tongs to lift the food out of the basket.
12. Do not use metallic utensils to take food out from the cooking tray or the cooking basket. Use heat resistant, non-metallic utensils to take out food from the removable cooking tray.

Cooking Popular, Convenience And Frozen Foods

The following table provides basic cooking guidelines for popular, convenience and frozen foods. 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, we've kept the 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.

| Food | Cooking Time (mins) | Cooking Temp (Degrees C) | Notes | Oil (TBSP) |
|-----------------------------------|--------------------------------|--------------------------|--------------------------------------|------------|
| 600g fresh fries | 23-25 | 200 | Remove and shake basket periodically | 1 |
| 600g frozen fries | 12-16 | 200 | Remove and shake basket periodically | - |
| 900g frozen fries | 20-25 | 200 | Remove and shake basket frequently | - |
| 500g frozen cheese sticks | 8-10 | 200 | Cover basket in one layer | - |
| 600g frozen hash browns | 8-10 | 200 | Coat basket lightly with oil | 1 |
| Frozen beef burger | 8-10 medium 11-13 well done | 200 | Flip once | - |
| 300g frozen small chicken nuggets | 10-12 | 200 | Cover basket in one layer | - |
| 2 fresh chicken breast | 20 | 180 | Wash and pat dry | 1 |
| 6 fresh chicken drumsticks | 25-30 | 180 | Wash and pat dry | 1 |
| 8 muffins | 15-20 | 160 | Follow packet mix instructions | - |

Care And Cleaning

▲ 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.

- 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.

- Wash the removable cooking basket and tray, and handle with warm soapy water using a cloth, sponge or non-abrasive brush. Dry completely before use or storage.
- We recommend that you wash the cooking basket and tray by hand only, in order to preserve the Copper Infused DuraCeramic™ coating.

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.

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 'Power On' 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. |

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
Suite 1, Level 1,
13 Lord Street,
Botany NSW 2019
Australia

New Zealand

www.sunbeam.co.nz
0800 786 232
Level 6, Building 5,
Central Park,
660-670 Great South Road,
Greenlane, Auckland
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
mail Suite 1, Level 1, 13 Lord Street,
Botany NSW 2019 Australia.

New Zealand | **visit** www.sunbeam.co.nz
phone 0800 786 232
mail Level 6, Building 5,
Central Park,
660–670 Great South Road,
Greenlane, Auckland.

NEWELL AUSTRALIA PTY LTD. ABN 68 075 071 233

Sunbeam is a registered trade mark.

'DuraCeramic' is a trade mark of Sunbeam Corporation.

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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