

# Sunbeam

## SteamFry Air Fryer + Steam

### User Guide

AFP4600BK



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığından 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 STEAMFRY AIR FRYER + STEAM

- 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.
- 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.

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.



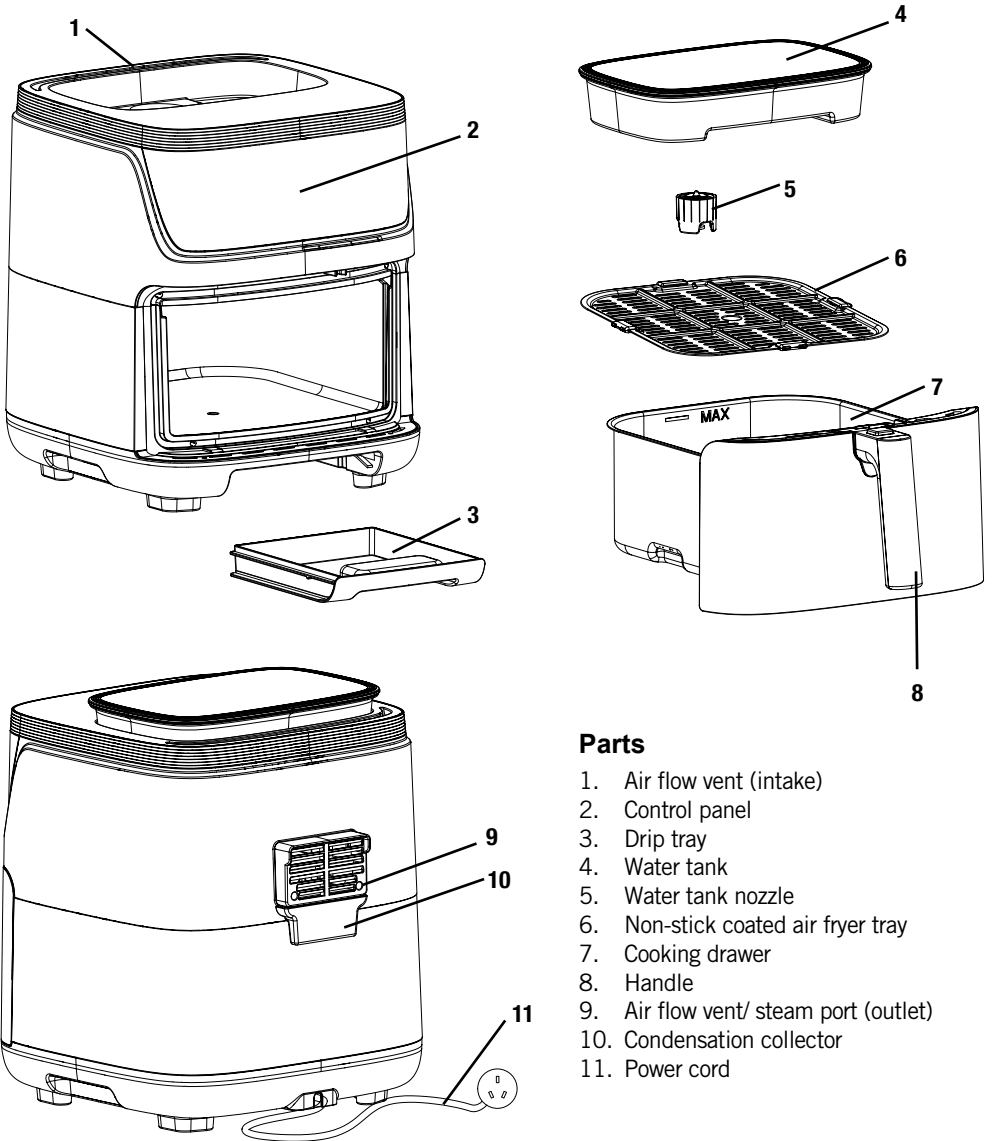
**Hot Surface  
Do Not Touch**

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

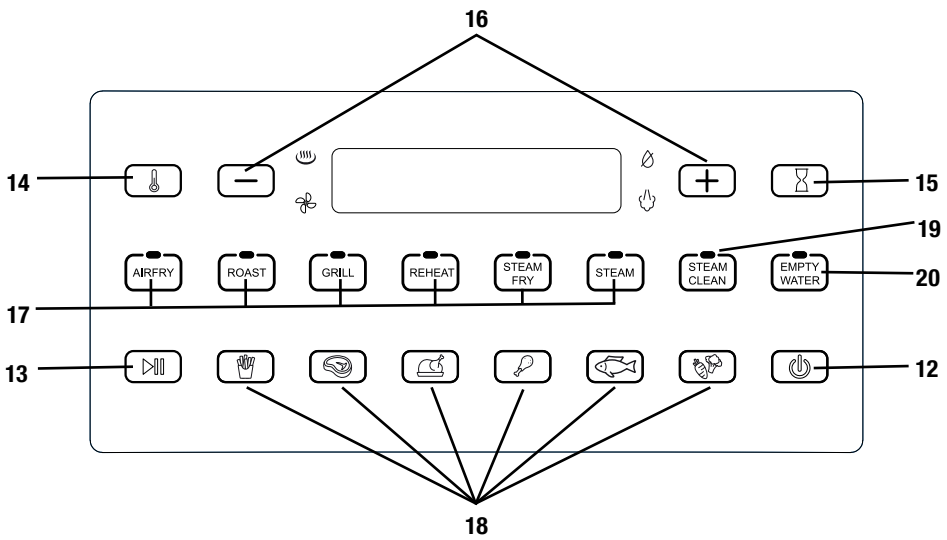
If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# Features of your Sunbeam SteamFry Air Fryer + Steam



# Control Panel



- 12. Power
- 13. Start/ stop
- 14. Temperature setting
- 15. Timer setting
- 16. Temperature/ timer adjustment
- 17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
- 18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
- 19. Steam clean
- 20. Empty water

# Temperature Settings Guide

These tables provide the default time and temperature for each Cooking Function and Air Fry Preset. These can be adjusted using the Temperature and Timer Setting buttons.

## Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15 mins.	
Roast	180°C	30 mins.	
Grill	200°C	15 mins.	
Reheat	120°C	10 mins.	
SteamFry	180°C	25 mins.	Ensure water tank is filled
Steam	100°C	10 mins.	Ensure water tank is filled

## Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15 mins.	
Steak	Grill	200°C	12 mins.	
Whole chicken	SteamFry	170°C	60 mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20 mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10 mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10 mins.	Ensure water tank is filled

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.

# Usage Instructions

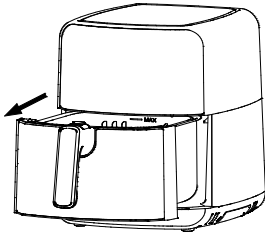
## Before First Use

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 inside the cooking drawer. Remove all printed documents.

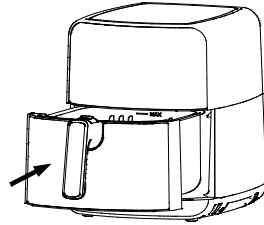
Wash the air fryer tray and cooking drawer in warm soapy water using a mild household detergent. Rinse thoroughly and dry.

## Preparing Your Air Fryer

1. Place on a flat, level, heat-resistant surface.
2. To open the unit, press the raised button on the cooking drawer handle and pull the handle towards you.



3. Ensure the air fryer tray is placed inside the base of the cooking drawer and pushed down to the bottom of the cooking drawer. Place your desired food inside the cooking drawer.  
**Caution:** Do not touch the basket and tray during and after use, as it gets very hot.
4. Slide the cooking drawer back into the air fryer. Never use the air fryer without the cooking drawer in it.



5. If using a cooking function with steam, remove the water tank and unscrew the nozzle on the bottom of the tank. Fill with water, replace nozzle and insert back into the air fryer.
6. Plug the cord into 230-240V power outlet and turn the power (ⓘ) on.
7. Once plugged in and the cooking drawer is properly placed in the main housing, the power light will be illuminated.

## Cooking In Your Air Fryer

1. Select a cooking function or air fryer preset button.
2. The default temperature and time will be displayed (see page 4). Adjust temperature or time if required.
3. Press the Start/Stop button. The air fryer will begin to heat up and the time will start counting down.
4. Some ingredients require shaking through the cooking process. The unit will beep 3 times halfway through the cooking process to remind you to do this. Pull the handle and gently shake/stir the food. you can use heat-resistant plastic or wooden or silicone utensils. Slide the cooking drawer back into the air fryer to continue cooking.

# Usage Instructions

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

**Note:** When you pull the cooking drawer out of the unit, the air fryer will stop and time will pause. Cooking will resume once the cooking drawer has been put back in and aligned back to the body of the air fryer. Your setting will only reset when the cooking drawer has not been put back in after 5 minutes.

5. Audible alert will sound once timer is done and "End" will display on the control panel.
6. After cooking, carefully pull the basket out completely out of the unit and on to a stable, even, and heat resistant surface.

**Caution:** Do not turn the cooking drawer upside down as any excess oil that has collected in the bottom of the cooking drawer will leak onto the ingredients.

**Caution:** Depending on the type of ingredients in the air fryer, steam may escape from the cooking drawer.

**Caution:** Oil left in the base of the cooking drawer may be hot.

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

# Cooking Functions and Presets

## Cooking Functions

This product has 6 cooking functions that can be selected.

1. Choose the desired cooking function - Air fry, Roast, Grill, Reheat, Steamfry or Steam.
2. Adjust the temperature or time if required and then press Start/Stop button to start.

**Note:** To quickly pause cooking cycle, pull the cooking drawer out. Alternatively, you can press Start/Stop button.

## Food Presets

This product has 6 preset food programs that can be selected.

1. Choose from the 6 food presets: Fries, Steak, Whole Chicken, Drumsticks, Fish or Vegetables. Temperature and time will automatically appear.
2. Adjust the temperature or time if required and then press Start/Stop button to start.

**Note:** When you pull the cooking drawer out of the unit, air fryer will stop and time will pause. Cooking will resume once the cooking drawer has been put back in and aligned back to the body of the air fryer. Your setting will only reset when the cooking drawer has not been put back in after 5 minutes.

**Note:** The unit will beep 3 times halfway through the cooking process as a reminder to turn food or shake the cooking drawer for even cooking.

# Care and Cleaning

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

## To clean after use

**Caution:** Always unplug your 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.

## Cooking Drawer and Air Fryer Tray

Empty the cooking drawer and tray frequently to avoid accumulation of crumbs and clean after each use.

The cooking drawer and tray are dishwasher safe. Alternatively wash in warm, soapy water then rinse and dry.

The air fryer interior can be wiped with a damp cloth using warm, soapy water.

**CAUTION:** Do not immerse in water.

Using abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.

## Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150mL each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the Steam Clean function which will run for 15 minutes.

4. After 10 minutes the air fryer will beep to indicate that the cooking drawer should be removed and any water inside discarded.

**NOTE:** The beep will continue until the drawer is removed. If no action has been taken after 5 minutes the appliance will turn off and the steam clean cycle will not be completed.

5. Replace the empty cooking drawer. The steam clean cycle will continue with a 5 minute drying cycle.
6. When the program is finished, remove the water tank and empty any remaining liquid.
7. Press the Empty Water function which will run for 5 minutes.
8. Rinse the water tank and fill with clean fresh water.
9. Complete further Steam Clean cycle to flush through the system.
10. When the program is finished, empty the liquid from the cooking drawer and drip tray.
11. Wash both the water tank and cooking drawer in warm soapy water, rinse and dry.

# Care and Cleaning

## Steam Clean

For easy cleaning, use the Steam Clean function which lifts grease from the cooking drawer and interior.

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put water tank back into place.
2. Press the Steam Clean function which will run for 15 minutes.
3. After 10 minutes the air fryer will beep to indicate that the cooking drawer should be removed and any water inside discarded.

**NOTE:** The beep will continue until the drawer is removed. If no action has been taken after 5 minutes the appliance will turn off and the steam clean cycle will not be completed.

4. Replace the empty cooking drawer. The steam clean cycle will continue with a 5 minute drying cycle.

5. When the program is finished, empty the dirty water from the cooking drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

**NOTE:** Empty the cooking drawer, drip tray and condensation collector after Steam Clean and Empty Water function.

## Empty Water

When finished using the air fryer, empty the water tank. Press the EMPTY WATER function then press Start/Stop button. The air fryer will empty all the water within a short cycle.

Once complete, empty the cooking drawer and drip tray.

**NOTE:** Empty the cooking drawer, drip tray and condensation collector after Steam Clean and Empty Water function.

# Cooking Guide

## **Guide to cooking popular foods in your air fryer**

The table on the next page provides basic cooking guidelines for popular foods that can be cooked using the food presets: Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables.

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 cooking drawer 2-4 times throughout the cooking cycle.

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

# Cooking Guide

## Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
<b>POTATOES</b>						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
<b>MEAT/POULTRY/FISH</b>						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
<b>FROZEN FOODS</b>						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
<b>VEGETABLES</b>						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

# Recipes

All recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Sunbeam SteamFry. 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.

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## 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 fryer. Repeat with remaining pieces. Spray the calamari well with vegetable oil.
3. Select AIR FRY program, adjust TEMPERATURE to 200°C, TIME 15 minutes. Press start button.
4. After cooking, carefully remove from the cooking drawer 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 tray 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 cooking drawer 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 tray 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 ROAST program, adjust TEMPERATURE 200°C, TIME 20 minutes. Press start button.
8. After cooking, carefully remove from the cooking drawer 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 air fryer tray lined with parchment paper or lightly greased with nonstick cooking spray 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 cooking drawer 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 in the air fryer.
7. Select ROAST program, adjust TEMPERATURE 200°C, TIME 10 minutes. Press start button.
8. After cooking, carefully remove from the cooking drawer 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 cooking drawer, spray the gozleme with olive oil spray and place in the air fryer.
8. Select the ROAST program, adjust TEMPERATURE 180°C and TIME 8 minutes. Press start button.
9. After cooking, carefully remove from the cooking drawer 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 fryer. Select STEAK program, adjust TEMPERATURE 180°C, TIME 35 minutes or cook until tender.
3. After cooking, carefully remove from the cooking drawer 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 fryer. Select STEAK program, adjust TEMPERATURE 200°C and TIME 15 minutes. Press start button.
4. After cooking, carefully remove from the cooking drawer 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 fryer and repeat with remaining chicken. Spray with olive oil.
5. Select DRUMSTICK 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 cooking drawer 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 fryer. Select STEAMFRY program, TEMPERATURE 190°C, TIME 25 mins. Press start button.
3. Once chicken is cooked, carefully remove from the cooking drawer 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

## 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 cooking drawer 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 cooking drawer 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 fryer. Select POULTRY, adjust TEMPERATURE 190°C and TIME 7 minutes.
4. After cooking, carefully remove from the cooking drawer 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

## Pork and Ginger Dumplings

500g pork mince  
2 tbsp soy sauce  
3 tsp finely grated ginger  
2 spring onion stalks, finely sliced (plus extra to garnish)  
2 garlic cloves, finely chopped  
½ tsp sugar  
1 tbsp sesame oil  
225g tin water chestnuts, drained, finely chopped  
50 round storebought dumpling wrappers

### For the dipping sauce

2 tbsp soy sauce  
1 tbsp water  
2 tsp rice wine vinegar  
1 tsp sugar  
1 pinch chilli flakes (optional)

1. In a large bowl, combine pork mince, soy sauce, ginger, spring onions, garlic, sugar, sesame oil, water chestnuts and a generous pinch of salt. Mix well to combine.
2. Take one dumpling wrapper and spoon in 1.5 tsp of the mixture into the centre. Using a small bowl of water, dip your finger into the water and gently moisten the edges of the wrapper, then press to enclose the filling. Pleat the edges of the dumpling if you like. Repeat with the remaining filling and wrappers.
3. Place parchment into air fryer or coat with nonstick spray and fill the cooking drawer with dumplings (about 15 in each batch). Ensure the dumplings are well spaced and not touching. Press STEAM function, adjust TIME to 6 minutes.
4. Combine the dipping sauce ingredients in a jug and mix well to combine.
5. Remove the dumplings from the air fryer and continue to cook in batches of 15 until they are all cooked. Serve the dumplings with the dipping sauce.

## Parmesan Panko salmon with Steamed Veggies

### Serves 2

1 large bunch baby carrots  
1 head broccoli  
2 tbsp panko breadcrumbs  
1 tbsp finely grated parmesan  
½ tsp finely chopped dill  
Olive oil, salt and pepper  
2 medium salmon fillets

1. Trim baby carrots and place into air fryer. Select STEAM, adjust TIME to 10 minutes. While carrots are steaming, cut broccoli into small florets. After 10 minutes, add the broccoli on top of the carrots. Select STEAM and cook for a further 5 minutes.
2. While the broccoli is cooking, in a medium bowl, combine panko, parmesan and dill with a drizzle of olive oil and a pinch of salt and pepper. Spoon the parmesan mixture over the salmon fillets.
3. When the vegetables are finished, transfer to a bowl and cover to keep warm. Place the crumbed salmon fillets in the air fryer. Select STEAMFRY, adjust TEMPERATURE 180°C and TIME 8 minutes.
4. When the salmon is finished, divide the steamed vegetables and fish between plates and serve immediately.

# Recipes

## Two Ingredient Bagels

3 cups self-raising flour, plus extra for dusting  
2 cups Greek yoghurt

1. In a large bowl, combine flour and yoghurt and mix well using your hands or a wooden spoon, to form a thick, sticky dough.
2. Turn dough out onto a well-floured work surface and gently sprinkle with extra flour. Press out gently to form a large rectangle. Use 8cm round cutter dusted with flour to cut 6 bagels from dough. Use a finger to press a hole in the centre.
3. Place the 6 bagels into the air fryer. Select STEAMFRY function, adjust TEMPERATURE 160°C and TIME 15 minutes.
4. Whilst cooking, re-roll dough to make two more bagels. When cook time has elapsed, remove the 6 bagels from the air fryer and repeat cooking with the final two bagels.

**Note:** Add toppings to bagels just before adding to the air fryer - 1 tsp black or white sesame seeds, a few grinds of black pepper, a generous pinch of sea salt flakes, ½ tsp onion or garlic flakes.

## Steamed crème caramels

1/3 cup caster sugar  
2 tbs water  
1 cup milk  
¼ cup cream  
2 eggs

1. Place 2 tbsp sugar and 1 tbsp water in a deep saucepan and cook over medium-high heat, until it turns a light golden-brown colour, do not stir. When the colour is dark brown, carefully add the remaining water and stir through. It should be thick.
2. Working quickly, divide the caramel between 4 x ½ cup ramekins and swirl around to evenly coat the base. Place ramekins in the fridge for 5 minutes to set the caramel.
3. In a large jug, whisk together the milk, cream, eggs and remaining sugar. Pass through a fine sieve then divide the mixture between the ramekins over the caramel. Tightly cover the ramekins with foil.
4. Place the ramekins into the air fryer and select STEAM, adjust TIME to 20 minutes. When cooked, transfer the custards to the refrigerator and chill for 1 hour to overnight. When ready to serve, run a thin knife around the edge of the custards to help them release. Turn the custards over onto a plate and then slowly remove the ramekin to release. Serve immediately.

# Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> <li>• Incorrect temperature or time setting</li> </ul>	<ul style="list-style-type: none"> <li>• You may have to adjust the time and temperature to desired taste.</li> <li>• Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.</li> </ul>
Burning Smell	<ul style="list-style-type: none"> <li>• Food build-up inside fryer drawer</li> </ul>	<ul style="list-style-type: none"> <li>• Refer to "Care and Cleaning" on page 8</li> </ul>
Touch panel interface is non-responsive	<ul style="list-style-type: none"> <li>• Panel is dirty or greasy</li> <li>• Excess moisture on panel</li> <li>• Controller is malfunctioning</li> <li>• Fryer drawer is not inserted</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the control panel sticker before first use.</li> <li>• Ensure panel is clean, dry and free of debris before using.</li> <li>• Use dry hands to tap the buttons, not a long press.</li> <li>• Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support.</li> <li>• Ensure fryer drawer is inserted correctly.</li> </ul>
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> <li>• Water released from food during the cooking cycle</li> </ul>	<ul style="list-style-type: none"> <li>• This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.</li> </ul>
E12 warning	<ul style="list-style-type: none"> <li>• No water in water tank</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure water tank is filled and insert back into the unit.</li> <li>• If the water tank empties during any steaming programme, the unit will sound an audible beep and the E12 error code will continuously flash for 10 minutes to alert the user to refill the tank and to continue with the programme. If the user does not fill the tank, the programme will automatically cancel the programme and the E12 code will continuously flash to alert the user. A new programme cycle will be needed if the E12 code reaches a continuous flash alert.</li> </ul>
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> <li>• Please contact customer service.</li> </ul>
Beeping during steam clean cycle	<ul style="list-style-type: none"> <li>• Cooking drawer needs to be emptied</li> </ul>	<ul style="list-style-type: none"> <li>• Remove and empty the cooking drawer and then replace to complete the cycle.</li> </ul>

# 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.

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## Australia

[www.sunbeam.com.au](http://www.sunbeam.com.au)  
1300 881 861

## New Zealand

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)  
0800 786 232

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## 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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phone 1300 881 861

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Due to minor changes in design or otherwise,

the product you buy may differ slightly from the one shown here.

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08/23

NWL0001533988 Rev B