

Sunbeam

4 In 1 Air Fryer + Oven AFP5000BK

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.
- 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.

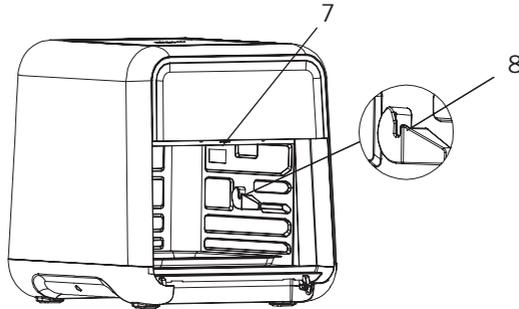
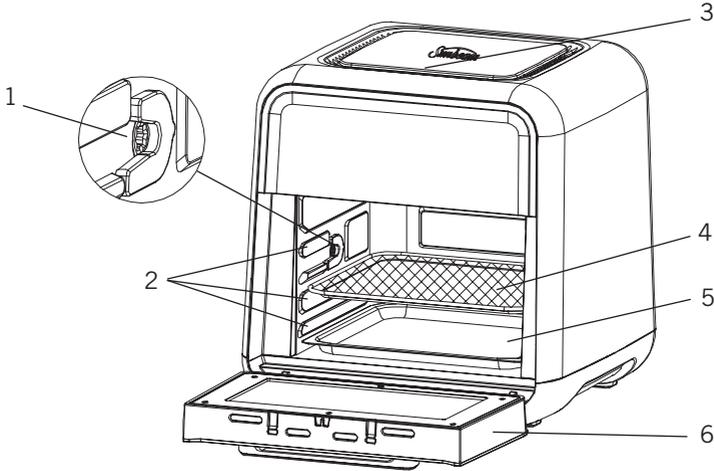


**Hot Surface
Do Not Touch**

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

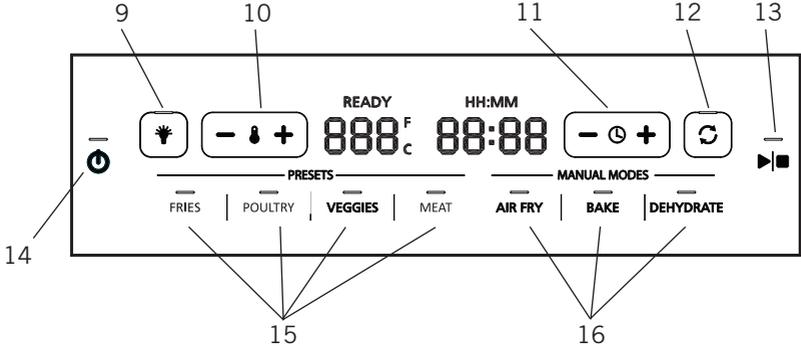
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam 4 in 1 Air Fryer + Oven



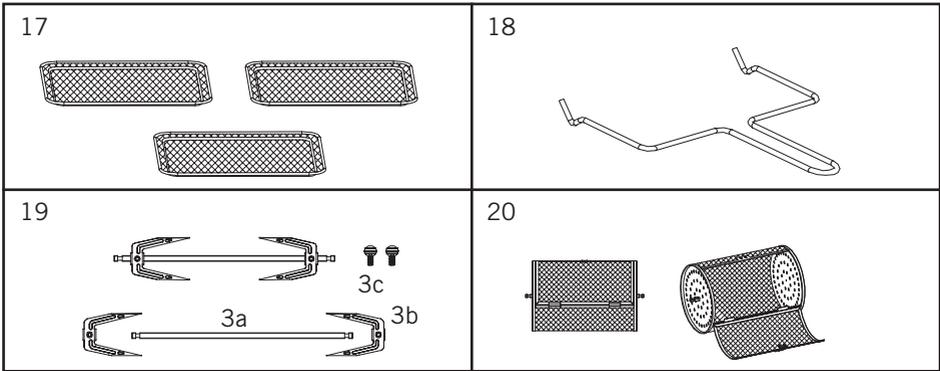
- | | |
|----------------------------------|----------------------------|
| 1. Left Rotisserie Holder | 5. Removable Drip Tray |
| 2. Three Air Flow Rack Positions | 6. Removable Door |
| 3. Air Flow Vent | 7. Light |
| 4. Air Flow Rack | 8. Right Rotisserie Holder |

Control Panel



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

Parts & Accessories



17. Air Flow 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 Flow Rack place it on the top slot for more crisp results
- If using more than one Air Flow Rack switch the position of the racks throughout the cooking cycle for a more even crisp.
- When using the Air Flow racks with high sugar content food, you may find that lining each rack with a sheet of baking paper helpful.

18. Rotisserie Handling Fork

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

19. 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.

20. Rotating Mesh Basket

- Ideal for cooking fries, vegetables and chicken wings, as well as roasting nuts and other snacks.
- To use the Rotating Mesh Basket, place food in the Rotating Mesh Basket then lock it. Using the Rotisserie Handling Fork, place the Rotating Mesh Basket into the Rotisserie Holders.

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

21. 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 (▶|■) for the air fryer oven to preheat.
3. Once preheat is complete an audible alert will sound and READY will appear on the display. Open the oven door and place food inside using desired accessories then close the door. Press Start (▶|■) to begin cooking cycle.
Note: When using Air Fry mode, Rotate (↻) automatically turns on. Be sure to turn it off when cooking with the Air Flow Racks. When using Bake mode, Rotate (↻) will need to be turned on if using the Mesh 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, Poultry, Veggies or Steak. 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 (▶|■) for Air Fryer Oven to preheat.
3. Once preheat is complete an audible alert will sound and READY will appear on the display. Open the oven door and place food inside using desired accessories then close the door. Press Start (▶|■) to begin cooking cycle.
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).

Poultry

Best for natural/raw chicken wings or 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.

Meat

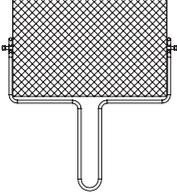
This preset cooks meat such as steak to medium - light pink middle. Best for steaks 2cm thick.

Usage Instructions

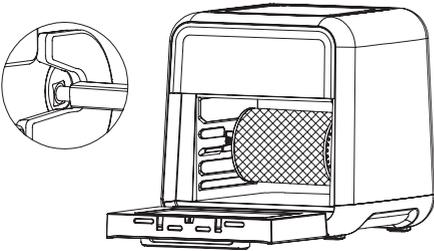
Using the Rotisserie Handling Fork

To insert the rotating mesh basket or rotisserie spit:

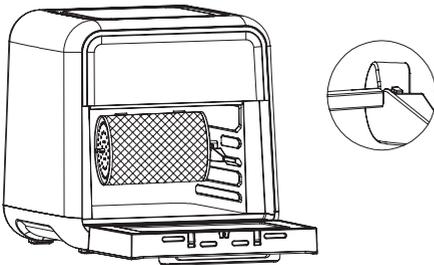
1. Place the desired accessory on the Rotisserie Handling Fork.



2. Insert the left side of the accessory shaft into the Rotisserie Holder. Be sure the shaft is engaged and in place for rotation.



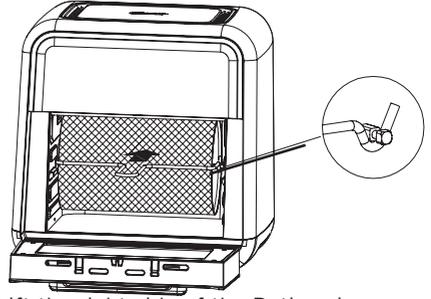
3. Place the right side of the shaft onto the right Rotisserie Holder.



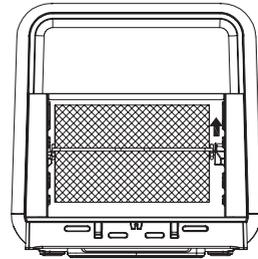
Note: Basket should not be able to freely rotate when it is fully engaged.

To remove the rotating mesh basket or rotisserie spit:

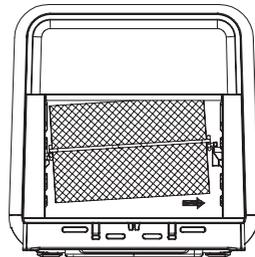
1. Insert the Rotisserie Handling Fork beneath the shaft of the accessory.



2. Lift the right side of the Rotisserie Handling Fork at an angle to remove it from the right Rotisserie Holder.



3. Then shift the Rotisserie Handling Fork to the right to allow the left side of the shaft to slide out of the left Rotisserie Holder.



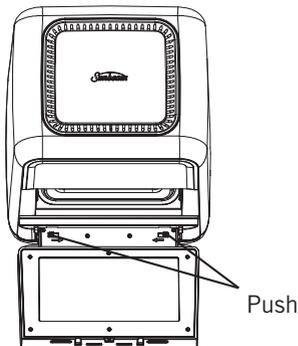
Care And Cleaning

Always unplug your 4 in 1 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 Sunbeam 4 in 1 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 Flow Racks, Rotating Mesh Basket, Rotisserie Spit, Drip Tray and Rotisserie Handling Fork are dishwasher safe.
6. The Sunbeam 4 in 1 Air Fryer + Oven door is removable for easy cleaning.

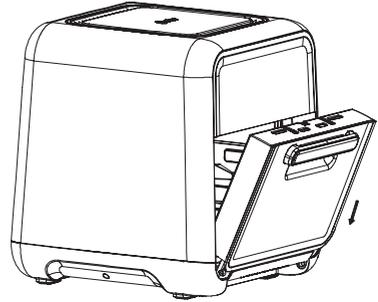
To Remove Door:

- 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 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 Authorized 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 Flow 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 Flow Racks	18-20 mins	200°C	No
Meat/Poultry/Fish						
Chicken Wings	1kg	Poultry	Air Flow Racks	35 mins	180°C	No
Steak	250g (1)	Meat	Air Flow Racks	10 -15 mins	200°C	No
Pork Chops	600g (3)	Meat	Air Flow Racks	15-20 mins	180°C	1 tbsp
Beef Burgers	340g (2)	Meat	Air Flow Racks	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 Flow Racks	30 - 35 mins	200°C	No
Breaded Fish	350g (2)	Bake	Air Flow Racks	20 – 25 mins	180°C	No
Bacon	225g	Air Fry	Air Flow Racks	10 - 12 mins	200°C	No
Frozen Chicken Nuggets	400g	Air Fry	Air Flow Racks	12-15 mins	180°C	No
Vegetables						
Frozen Onion Rings	400g	Air Fry	Air Flow racks	12-15 mins	200°C	No
Fresh Roasting Vegetables	400g	Veggies	Air Flow Racks	15-20 mins	180°C	No
Dehydrate						
Apples	150g	Dehydrate	Air Flow Racks	4 - 5 hours	50°C	No
Strawberries	350g	Dehydrate	Air Flow Racks	5 hours	50°C	No
Beetroots	200g	Dehydrate	Air Flow Racks	8 – 12 hours	65°C	1 tbsp
Beef Jerky	350g	Dehydrate	Air Flow Racks	4 hours	80°C	No

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

1. Line one of the Air Flow racks with some foil. Place the peppers, 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 Flow 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.

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 Flow 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.

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 by creating a MySunbeam account on our website and uploading a copy of your original receipt.

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

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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.

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
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Road, Greenlane, Auckland.

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Sunbeam is a registered trade mark.

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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03/20

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