

Sunbeam

NUTRICRISP™ GLASS AIR FRYER

User Guide

COP3000WH



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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 güvenliik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR NUTRICRISP™

- Use your NutriCrisp™ at least 200mm away from walls and curtains, and do not use in confined spaces.
- Do not operate the NutriCrisp™ when placed directly onto a bench top. Place a heat proof mat or chopping board underneath to protect the surface.
- Avoid placing your NutriCrisp™ on top of a stone/stone polymer composite benchtop 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 and the lid 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 glass base and glass bowl during removal when hot.
- Use only the bowl and accessories inside the unit.
- Do not plug in or switch on the unit without having the glass bowl inside the unit.
- Do not use the glass bowl 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 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 air fryer.
- 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.



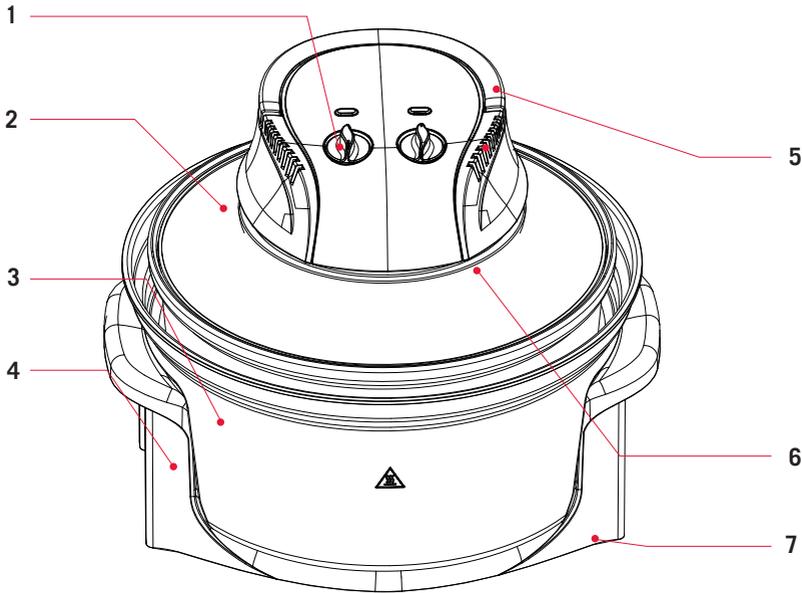
**Hot Surface
Do Not Touch**

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

- 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.

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 NutriCrisp™



1. Timer control

60 minute safety timer switch.

2. Tempered Glass Lid

The lid contains the heating element and the fan so it will become extremely hot during use. Always remove lid using the handle and always place the hot lid correctly on the lid stand. Never place the hot lid on the benchtop.

3. Glass Bowl

Glass bowl is dishwasher safe. Easily removable from the base stand.

4. Base Stand

The glass bowl and the lid can become extremely hot during use. Always move the air fryer using the base stand handles. Keep hands and fingers from touching the hot glass bowl during carrying.

5. Handle

Lift the lid using the handle to avoid touching the hot surface.

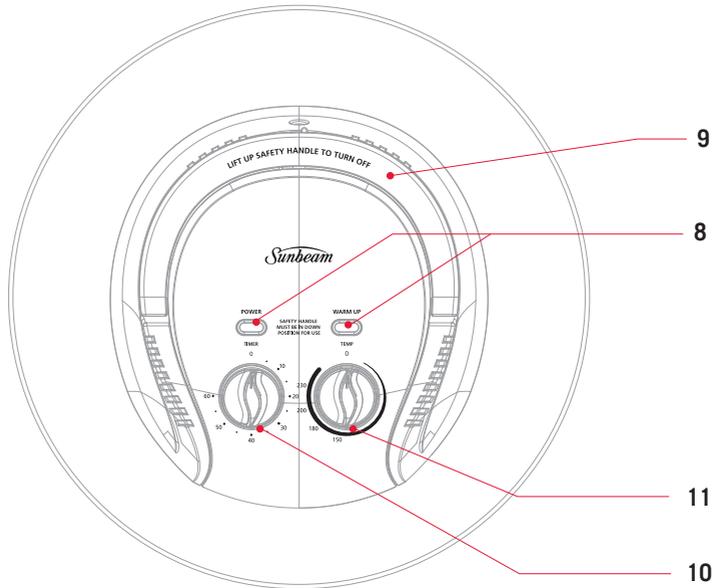
6. Element

Powerful 1300 watt element for fast heat up.

7. Non-slip rubber feet

Keeps the air fryer secure on the bench top during use and prevents scratching of bench top surfaces.

Control Panel



8. Power and Warm Up Lights

The Power light indicates when the air fryer is turned on. Note that if the Power Safety Handle is raised the Power will not be on. The Warm Up light Indicates when the air fryer is heating up.

9. Power Safety Handle

When the handle is in the down position, the air fryer is ready for use. When the handle is raised, the fan and the motor switch off automatically for safety. Always lift the lid by the safety handle.

10. Time Control

60 minute safety timer switch. If longer cooking time is needed, the timer will need to be reset during cooking.

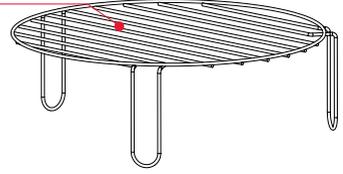
11. Temperature control

Set your cooking temperature between 150 - 230°C. Turn the dial clockwise to set the temperature together with the timer.

Parts & Accessories

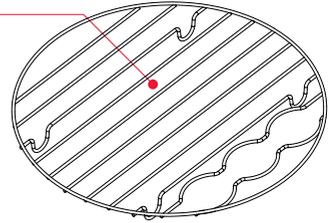
High Rack

The high or the low rack should always be used, even if used with another accessory. Can be used by itself or with the low rack for dual level cooking. Food cooked on the high rack cooks the fastest. Suitable for Grilling, Toasting and Air Frying.



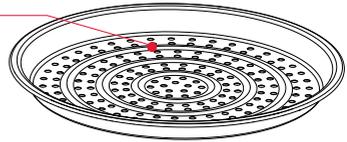
Low Rack

The high or the low rack should always be used, even if used with another accessory. Food should not be placed directly on the bottom of the air fryer. The low rack allows air to circulate under the food, which is essential for efficient convection cooking, and also allows the food to sit above the fats and juices which accumulate at the bottom of the bowl. Suitable for Roasting, Steaming Baking and Air Frying.



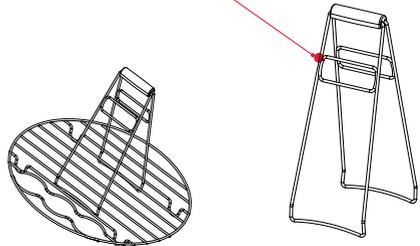
Multi-Purpose Baking Dish

Can be used to bake and air fry small items such as sausage rolls, tater tots and chips.



Tongs

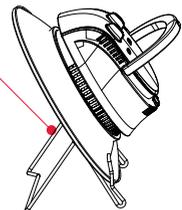
Use the tongs to lift racks and pans into and out of the air fryer. It's best to place food on the racks and pans outside of the air fryer, then use the tongs to lift into the air fryer for cooking. The tongs are not to be used to lift food.



Tongs in use

Lid Holder

The lid contains the element and the fan so it is very hot. Never place the lid directly onto any benchtop or other surface. Always place the lid into the lid holder as per the photograph. Ensure the electrical cord is facing down towards the bench top. Do not use the electrical cord to lift the lid.



Usage Instructions

Preparing your NutriCrisp™

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. Position the air fryer on a dry, level surface ensuring the ventilation slots on the lid are not obstructed.
4. Plug the power cord into a 230-240 volt power outlet and turn the power on.

Cooking in your NutriCrisp™

Preheat to 230°C. This compensates for the heat lost when removing the lid and placing food in the air fryer. Outside the air fryer, arrange food on the appropriate racks and/or pans.

Remove the lid. Using the tongs lower the racks and/or pans into the air fryer. Set the temperature and the timer as required. When cooking has completed, turn off the temperature and the timer. Remove the lid and place in the lid holder. As the lid will still be hot, move to an area that is away from your food preparation and plating up area. Use the tongs to remove the racks and pans from the air fryer.

Similar to a built-in oven in your kitchen, you will need to become familiar with your NutriCrisp™ and adjust cooking times and temperatures according to your requirement.

Helpful Tips

- Overloading the air fryer will slow down the cooking process.
- Food will take slightly longer to cook if the air fryer is in a very cold environment
- Placing vegetables in a bowl and covering with boiling water for 5 minutes will assist the cooking process.
- Always pre-heat air fryer to 230°C – this compensates for the heat lost while removing lid and placing food in the air fryer.
- Work quickly to minimise heat loss. Before removing the lid, ensure you are prepared and have everything you need close by
- Where possible, place food directly onto the wire racks to allow air to circulate freely.
- When air frying rotate food regularly for even cooking.
- Where possible, arrange food on the racks outside the air fryer before removing the lid.
- Always use the tongs provided to add or remove wire racks, baking dish, trays etc
- Be aware that when the timer finishes, the NutriCrisp™ will turn off. If you are cooking food for longer than 1 hour, we recommend that you keep an eye on the timer and increase the timer during cooking.
- It is important to cook mince meat, sausages and poultry until well done. No pink should be visible and juices should run clear.
- Silicone bakeware is not suitable to use in the NutriCrisp™.
- Oven bags are only suitable to use in the NutriCrisp™ at temperatures of 200°C and below.

Care & Cleaning

- The NutriCrisp™ is incredibly easy to clean.
- Always turn the power off and remove the plug from power outlet after use and before cleaning.
- Allow the glass bowl and accessories to cool down before cleaning.
- It is important to clean the air fryer after each use for good food safety hygiene and to prevent a build up of grease or residue and to prevent unpleasant odours.
- Never place the lid element down on the bench surface. Use the Lid Holder to brace the lid during use. Be careful not to place the lid on the electrical lead.
- Do not touch the element
- The glass bowl is dishwasher safe.
- The glass bowl is not suitable for the fridge, freezer, microwave or oven.
- The glass bowl can be washed in the unit itself. After the glass bowl has cooled down, fill up the glass bowl with approximately 80mm of warm water and add mild dishwashing detergent. Replace the lid, push the power safety handle down and set the timer for 10-15 minutes. Set the temperature to 150 degrees. At the conclusion, if there is any excess residue remove with a dishwashing brush and rinse with warm water to remove the soap residue and food remnants.
- Never leave water in the bowl after washing is completed, as the condensation can build up and cause damage to the element and fan.
- The glass bowl, wire racks, multi-purpose baking pan, drip tray, and crumb tray, may be washed in warm soapy water and rinsed.
- The lid of the air fryer can be wiped with a mild detergent and a damp cloth.

Note: Do not clean the lid of the air fryer in the dishwasher. Never immerse the lid of the air fryer in water.

Temperature Setting Guide

Cooking Temperature Guide

Your NutriCrisp™ has 6 functions. Use these cooking times as a guide. Cooking times and temperatures will vary depending on factors such as weight, cut of the food and your personal taste. Similar to your built-in oven in your kitchen, you may need to adjust cooking times and temperatures to your requirements. Monitor the food as it's cooking and modify accordingly. It is important to cook mince meat, sausages and poultry until well done. No pink should be visible and juices should run clear.

| Cooking Temperature Guide | |
|---------------------------|-------------|
| Air Fry | 200 - 230°C |
| Bake | 160 - 170°C |
| Roast | 200 - 230°C |
| Steam | 180 - 200°C |
| Grill | 200 - 230°C |
| Toast | 200 - 230°C |

Roasting Guide

A meat thermometer shows the exact temperature inside the poultry or meat. If using a meat thermometer, insert the probe into the centre of the thickest part of the food ensuring it does not contact bone, fat or gristle.

| Meat/Poultry | Internal temperature of food once cooked. °C | Approximate time per 500g cooked at 200°C |
|---------------------|--|---|
| Beef - Medium Rare | 55 | 15 minutes |
| Beef – Medium | 60 | 20 minutes |
| Beef – Well done | 70 | 25 minutes |
| Lamb - Medium Rare | 55 | 15 minutes |
| Lamb – Medium | 60 | 20 minutes |
| Lamb – Well done | 70 | 25 minutes |
| Veal - Medium Rare | 55 | 20 minutes |
| Veal – Medium | 60 | 25 minutes |
| Veal – Well done | 70 | 30 minutes |
| Pork – Medium | 68 | 30 minutes |
| Pork – Well done | 80 | 35 minutes |
| Whole chicken | 75 | 25-30 per 500g |
| Thighs, Wings, Legs | 75 | 45 minutes |
| Breast | 70 | 15 minutes |

Cooking Guide

Various cooking methods can be used to make a wide variety of food in your Sunbeam NutriCrisp™.

Air Fry

Air fry at around 200 - 230°C. Air fry bacon, sausage rolls, tater tots, chips and more.

Once cooked, do not allow the food to stand in the air fryer as the steam may cause the food to soften. A small amount of oil sprayed or wiped onto the food will help in browning and crisping.

Bake

Bake at around 160 - 170°C. You can bake almost anything – Cakes, Scones, Biscuits, Muffins, Breads, Quiches, Frittatas, Potatoes and Fish. If baking biscuits or scones, we recommend you use the multi-purpose baking dish and give space between cooking items to allow air to circulate. For cakes, we recommend ring tins which allow cakes to cook through to the centre. If using your own baking pans or tins, and not the ones supplied with the NutriCrisp™, check that they fit in the air fryer before using. Silicone bakeware is not suitable to use in the NutriCrisp™.

Roast

Roast at around 200 - 230°C. You can roast meats, vegetables, potatoes and wedges. We suggest lining the bottom of the bowl under the rack with aluminium foil turned up at the edges. This will catch drippings and make cleaning easier. Roasts will need to be turned at least once in the cooking cycle unless they are very small. For vegetables, it may be necessary to remove meat and let it stand whilst the vegetables finish cooking.

Note: Meat with a bone will take longer than a boneless roast. Due to the high cooking

temperatures, oven bags are not suitable to use for roasting in the NutriCrisp™.

Steam

Steam at around 180 - 200°C. Steam your favourite seafood, poultry and vegetables. When steaming, food should not be very cold. To steam vegetables, wrap wet vegetables in foil parcels with a little hot water. Secure the foil ends well, so the foil is not blown off or sucked up by the convection fan. Oven bags are suitable to use instead of foil if cooking temperature is 200°C or below. Place the foil parcels in the air fryer so that the air can circulate around them. Fish can also be steamed using foil parcels as this will allow the fish to steam in its own juices.

Note: To speed up steaming time of vegetables, soak them in hot water.

Grill

Grill at around 200 - 230°C. Grill meats, seafood, vegetables and your favourite cheese topping. For grilling, the NutriCrisp™ needs to be very hot for fast cooking and the food must not be too cold. Using cold food for grilling and for any of the other cooking functions, can extend cooking times.

Note: You will not achieve the same amount of browning as you would on a barbecue or in a frypan. A small amount of oil sprayed or wiped onto the food will help in browning.

Toast

Toast at around 200 - 230°C. Toast sweet and savoury breads, pastries, rolls and sandwiches. You can also toast cheese melts and pizzas.

Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the NutriCrisp™. We hope you enjoy using your Sunbeam NutriCrisp™.

AIR FRY

Chorizo Sausage Rolls

Serves 4 as finger food

- 4 chorizo or Kransky sausages
- 1 sheet pre-made puff pastry (defrosted)
- 1 egg, beaten
- 1 tablespoon poppy seeds

1. Preheat NutriCrisp™ to 230°C.
2. Cut each sausage into equal thirds vertically and cut long strips of pastry the same length of the sausage pieces.
3. Roll each sausage piece in the puff pastry strips, using the beaten egg wash to seal with a pastry brush. Using a paring knife, make two small incisions on top of each of sausage roll in the pastry. Brush with egg wash and sprinkle with poppy seeds.
4. Using the tongs, lower the high rack into the air fryer and place in sausage rolls. Lower heat to 200°C and bake for 20 minutes, or until golden. Serve with tomato sauce.

Potato Wedges

Serves 4 (as a side dish)

- 800g large potatoes, washed, cut into wedges
- 1 tablespoon olive oil
- ½ teaspoon paprika
- Salt, to taste

1. Preheat NutriCrisp™ to 200°C.
2. Place potatoes, oil, paprika and salt in a bowl; toss to coat. Outside the air fryer, arrange the wedges onto the high and low racks.
3. Using the tongs, lower the racks into the air fryer. Cook for about 40 minutes or until crisp and golden.
4. Serve with sour cream and sweet chilli sauce.

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 tspn dried oregano
1 tspn dried thyme
2 garlic cloves, crushed
sea salt
Freshly ground black pepper
Tomato Sauce, for serving

1. Preheat NutriCrisp™ to 200°C.
2. Place zucchini in a kitchen towel and squeeze all excess liquid out. Line the baking dish with baking paper.
3. In a large bowl mix together zucchini, egg, cheddar, Romano, oregano, thyme, garlic, salt, and pepper.
4. Spoon about 1 tablespoon of mixture and roll it into a gnocchi shape with your hands. Place on the baking sheet. Cook for about 10 minutes until crisp and golden. Serve with tomato sauce.

Spiced Pork Belly

Serves 4/6

1.5kg to 2kg pork belly, skin on and scored
PASTE
1 Tbs fennel seeds
3 Tbs coriander paste
1 Tbs garlic paste
1 Tbs fresh thyme leaves
2 tsp sea salt
1 Tbs olive oil

1. Mix all the flavorings together to form a paste.
2. Rub the paste all over the skin of the pork belly ensuring to get deep into the scored sections.
3. Scrunch up some aluminum foil and place onto the rack accessory positioned in the air fryer.
3. Lay the pork belly skin side up over the foil. Position the lid in place.
5. Set the temperature at 220°C and time for 60 minutes or until clear juices run when tested with a skewer and the crackling is hard and crispy.
6. Serve with your favorite salads or vegetables.

BAKE

Lemonade Scones

1.5 cups self-raising flour, plus extra for kneading

½ cup cream

½ cup lemonade

1. Preheat NutriCrisp™ to 200°C and lightly grease the multi-purpose baking dish.
2. Measure flour into a large mixing bowl and pour over lemonade and cream to form a sticky dough.
3. Turn onto a lightly floured surface and knead gently. Press into a rectangular shape about 2-3cm thick.
4. Using a floured 5cm round biscuit cutter, cut scones and place into the multi-purpose baking dish.
5. Using the tongs, lower the multi-purpose dish into the NutriCrisp™ and reduce temperature to 180°C. Bake for about 15-20 minutes, or until golden and the scones sound hollow when tapped. Allow to cool before serving with jam and whipped cream.

Pork Ribs with Barbecue Sauce

Serves 2

2 small racks (750g) pork spare ribs

½ cup barbecue sauce

½ cup tomato sauce

⅓ cup sweet chilli sauce

⅓ cup brown sugar

2 tablespoons Dijon mustard

Wedges and salad, to serve

1. Preheat NutriCrisp™ to 230°C.
2. Cook the spare ribs in a large saucepan of boiling water for 10 minutes; drain.
3. Combine sauces, sugar and mustard in a large bowl. Add ribs and toss to coat well in mixture.
4. Outside the NutriCrisp™, place ribs in on the low rack and cover with foil. Using the tongs, lower the rack into the air fryer. Reduce temperature to 200°C and cook for 1.5 hours or until caramelised and tender. Serve with wedges and salad.

Basic White Bread

Makes 1 loaf

- 3 teaspoons dried yeast
- 2 teaspoons white sugar
- ½ cup (125mls) warm water
- 2½ cups (375g) plain flour
- 1 teaspoon salt
- 30g butter, melted
- ½ cup (125ml) warm milk

1. Place the yeast, sugar and water in a small bowl; whisk to combine. Cover and stand in a warm place for about 10 minutes or until frothy.
2. Place the flour, salt, butter, milk and yeast mixture in a large bowl; stir to combine. Turn onto a lightly floured surface and knead for about 10 minutes or until elastic. Place in a large oiled bowl, turning to coat. Cover and stand in a warm place for 1 hour or until doubles in size.
3. Lightly grease a 24cm x 14cm loaf pan.
4. Knead dough on a floured surface until smooth. Roll dough on a floured surface into a 20cm x 30cm rectangle. Roll dough from the short side into a log. Place in prepared pan and cut 3 diagonal slashes across the top. Cover and stand in a warm place for 20 minutes or until risen.
5. Meanwhile, with the low rack in place, preheat NutriCrisp™ to 230°C.
6. Using the tongs, lower the pan into the air fryer. Reduce temperature to 180°C. Cook for about 40 minutes or until golden and cooked through.

Tip: Dough should not stick to the bench or your fingers when kneading, so have a little extra flour on hand to sprinkle the bench lightly if necessary.

Chocolate Chip Cookies

- 125g butter, softened
- ½ cup brown sugar, lightly packed
- ½ cup caster sugar
- ½ teaspoon vanilla essence
- 1 egg
- 1¾ cups self-raising flour
- ¼ teaspoon salt
- 1 cup chocolate chips

1. With the low rack in place, preheat NutriCrisp™ to 200°C. Lightly grease the multi-purpose baking dish.
2. Using an electric mixer, beat butter, sugars and vanilla in a bowl. Add eggs one at a time, mixing well between additions.
3. Add flour, salt and chocolate chips; mix until combined. Roll tablespoons of mixture into balls and flatten slightly.
4. Place 6 cookies in prepared dish. Using the tongs, lower the dish into the air fryer.
5. Reduce temperature to 160°C. Cook for about 10-12 minutes or until golden. Repeat with remaining cookie dough.

Almond Shortbread

125g butter, softened
¼ cup caster sugar
1 teaspoon almond extract
1 cup plain flour
¼ cup rice flour
¼ cup almond meal
Sugar, for sprinkling

1. With the low rack in place, preheat the NutriCrisp™ to 230°C. Lightly grease the multi-purpose baking dish with cooking oil spray.
2. Beat butter, sugar and vanilla in a small bowl with an electric mixer until pale and fluffy.
3. Transfer to a large bowl; stir in flours and almond meal in two batches. Press ingredients together and knead on a lightly floured surface until just smooth.
4. Roll dough between baking paper to 5mm thick. Using a 3.5cm round cutter, cut rounds from dough; place in prepared dish. Sprinkle shortbread rounds with extra sugar.
5. Using the tongs, lower the multi-purpose baking dish into the NutriCrisp™. Reduce temperature to 160°C.
6. Bake for about 20 minutes or until lightly golden. Transfer to a wire rack to cool. Repeat with remaining shortbread.

Chocolate Hazelnut Croissant Pudding

Serves 2

2 stale croissants
2 tablespoons chocolate hazelnut spread
2 eggs
½ cup milk
½ cup cream
3 tablespoons caster sugar

1. Preheat NutriCrisp™ to 180°C and lightly grease a 20cm round baking dish.
2. Halve croissants and spread with chocolate hazelnut spread. Tear into rough 3-5cm pieces and place into baking dish.
3. Combine eggs, milk, cream and caster sugar in a jug and whisk to combine. Pour over croissants in the baking dish and allow to sit for at least 15 minutes.
4. Using the tongs, lower the dish into the air fryer. Bake for 20 minutes and serve, dusted with icing sugar and vanilla ice-cream.

ROAST

Caramel Pear Crumble

4 pears, peeled, deseeded and quartered

¼ cup water

¼ cup brown sugar

50g unsalted butter

½ teaspoon ground cinnamon

¼ teaspoon ground cardamom

¼ teaspoon ground nutmeg

½ cup oats

½ cup plain flour

2 tablespoons brown sugar, extra

60g butter, extra

1. Preheat NutriCrisp™ to 180°C and grease a 20cm round baking dish.
2. Place pears, water, brown sugar, butter and spices into a medium sized saucepan and place over high heat. Bring to a simmer and allow to cook for 10 minutes. Take saucepan off the heat and allow to cool while you make the crumble.
3. Place oats, flour, sugar and butter into a large mixing bowl and use your finger tips to rub the butter into the flour mixture until it resembles fine breadcrumbs.
4. Spoon the pear mixture into the baking dish and scatter crumble mixture evenly on top. Using the tongs, lower crumble into the air fryer and bake for 15-20 minutes, or until golden. Serve with custard and/or ice-cream.

Roast Beetroot Salad

Serves 4 (as a side dish)

1 bunch beetroot, trimmed

1 ½ tablespoons olive oil

1 ½ tablespoons white wine vinegar

½ teaspoon Dijon mustard

100g baby spinach

1 small red onion, thinly sliced

100g feta, crumbled

1. With the low rack in place, preheat NutriCrisp™ to 230°C.
2. Peel the beetroot using a vegetable peeler and cut into wedges. Arrange beetroot in the multi-purpose baking dish. Using the tongs lower the dish into the air fryer. Reduce the temperature to 180°C. Cook for about 30 minutes or until tender.
3. To make dressing, whisk the oil, vinegar and mustard together in a small jug.
4. Arrange the baby spinach and onion on a serving platter. Top with beetroot and feta. Drizzle with dressing just before serving. Tip: Use gloves when handling beetroot or they will stain your hands.

Roast Chicken

Serves 4

1.4kg whole chicken
2 tablespoons olive oil
Salt and pepper, to taste

1. With the low rack in place, preheat NutriCrisp™ to 230°C.
2. Remove excess fat from chicken and rinse out cavity. Pat dry inside and out with absorbent paper towel.
3. Rub oil over chicken skin. Rub salt and pepper all over chicken. Place chicken on the low rack, breast side down. Reduce temperature to 180°C.
4. Roast for 1 hour or until cooked through, turning chicken halfway through cooking.

GRILL

Sticky Ginger Salmon

Serves 2

2 salmon fillets with skin on
1 teaspoon brown sugar
1 long red chilli, finely chopped
1 tablespoon shredded ginger
1 tablespoon soy sauce
1 green spring onion, finely sliced
Steamed rice, to serve

1. Preheat NutriCrisp™ to 230°C.
2. Outside the air fryer, place the salmon fillets on the high rack. Sprinkle with brown sugar, chilli and ginger.
3. Using the tongs, lower the rack into the air fryer.
4. Cook for about 8-10 minutes or until cooked as desired. Serve on rice, topped with green onion and soy sauce.

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 NutriCrisp™ Air Fryer 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 “Parts & Accessories” section. Accessories may need to be adjusted to accommodate food type. |
| Burning Smell | <ul style="list-style-type: none"> • Food build-up inside air fryer, on heating elements or in crumb tray | <ul style="list-style-type: none"> • Your NutriCrisp™ may need cleaning. Refer to "Care & Cleaning" section. |
| Heating elements do not stay ON | <ul style="list-style-type: none"> • There is a 60 minute safety timer switch | <ul style="list-style-type: none"> • If longer cooking time is needed, the timer will need to be reset during cooking. |
| 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. |
| The unit is not turning on | <ul style="list-style-type: none"> • Power safety handle is not positioned correctly | <ul style="list-style-type: none"> • When the handle is in the down position, the air fryer is ready for use. When the handle is raised, the fan and the moter switch off automatically for safety. Always lift the lid by the safety handle. |

**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).

Under our warranty, 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. Our 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.

Our 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 applications (other than for internal or own use in an office environment).

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit www.sunbeam.com.au
phone 1300 881 861

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232

Newell Australia Pty Ltd | ABN 68 075 071 233

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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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