Sunbeam

SECRETCHEF®
7.5L SLOW COOKER

User Guide

HP5530

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Important Instructions - retain for future use

تأكد من تفهّم 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 که احتیاطهای بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM SLOW COOKER.

- Do not operate the slow cooker on an inclined surface. Do not move or cover the slow cooker while in operation.
- Heating element surface is subject to residual heat after use.
- Do not immerse the base of the slow cooker in water or any other liquid.
- Use your slow cooker well away from walls and curtains.
- Do not use your slow cooker in confined spaces.
- Do not touch any metal surface of the slow cooker whilst in use as it will be hot.
- Do not operate slow cooker when placed directly onto a bench top. Place a heat proof mat or chopping board underneath to protect the surface.

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. Potential injury from misuse.
- 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.

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 Slow Cooker 7.5L

1. **Removable crock insert**
   The durable ceramic crock insert is removable to allow for convenient serving at the table, storing of leftovers and easy cleaning. The crock insert is also dishwasher safe for added convenience.

2. **Quality glass lid**
   Fits neatly onto the crock insert to retain heat and moisture for best results. The transparent glass allows you to view the food during cooking without lifting the lid, preventing the heat from escaping.

3. **Temperature control dial**
   Allows you to select the desired temperature for each recipe. LOW for simmering and slow cooking, HIGH for faster cooking, and KEEP WARM to safely keep your food warm until serving.

4. **Cool touch handles and lid knob**
   Allows you to lift and carry the slow cooker to the table for serving when hot.

5. **Large 7.5 litre capacity**
   Serves 10+ people, ideal for cooking family-sized meals.

6. **Wrap-around element**
   The element surrounds the crock insert to ensure even cooking. It prevents food from sticking to the bottom of the crock insert and eliminates the need to stir your food.

An Introduction to Slow Cooking

Slow cooking is one of the best ways of preparing foods to ensure that the flavour and tenderness is retained. Your new slow cooker is easy to use and is extremely versatile. You can cook soups, stews, casseroles, roasts, bake desserts and even steam puddings.

Slow cooking is also economical, as your new slow cooker uses very little power. Once the slow cooker reaches the selected temperature, the food cooks using the heat retained in the crock insert.

Your slow cooker is ideal for cooking tougher cuts of meat as the slow, moist heat tenderises it and enhances the flavours.

Your slow cooker is also very safe for keeping foods heated, as it operates at temperatures high enough to prevent the growth of harmful bacteria.

Using your Slow Cooker

Note: When using the slow cooker for the first time you may notice a fine smoke haze being emitted from the unit. This is normal and is due to the initial heating of internal components.

1. Before using your Sunbeam slow cooker for the first time, remove the crock insert and lid and wash them in warm soapy water. Rinse and dry thoroughly and replace.
2. Place the slow cooker on a heatproof board e.g. timber, on a flat level surface.
3. Prepare the food to be cooked and place inside the slow cooker. Replace the lid.
4. Insert the plug into a 230-240V power outlet and turn the power ON.
5. Select the desired setting on the temperature control dial: LOW, HIGH, or KEEP WARM.

Note: Do not place very cold or frozen food in the crock insert if it has been preheated as this may cause the crock insert to crack.

Note: Transfer cooked food from the crock insert into an airtight container before storing in fridge or freezer.

Note: Do not place the crock insert under cold water if it is still hot.

Note: The crock insert is oven safe so you can reheat your precooked dishes in an oven preheated to no more than 160ºC.

Important: Food should not be cooked on the KEEP WARM setting as this will not get hot enough to cook. This setting should only be used to keep hot, cooked food warm for serving.

Note: Do not place lid on very hot or cold surfaces e.g. fridge or stove top.

Tips for Slow Cooking

- When cooking with vegetables, place them in the crock insert first, and then place the meat on top.
- Always ensure that food or liquid comes to at least half way up the wall of the crock insert, as the element is located on the sides of the slow cooker.
- When roasting whole pieces of lamb, beef or chicken, it is not necessary to add liquid. Pot roasts and corned meats should be barely covered with liquid.
- Do not use oven bags in your slow cooker.
- When preparing meat for casseroles, lightly coat the pieces in flour and brown before adding to the slow cooker. This helps to seal in the juices and flavours, and keeps the meat tender.
- Frozen casseroles can be placed in the cold slow cooker and heated for 5-8 hours, depending on the quantity. Do not place frozen food into a heated slow cooker.
- If a recipe results in too much liquid, turn the slow cooker to the HIGH setting, remove the lid and cook until sufficient liquid has evaporated.
- To thicken a casserole, set the slow cooker to the HIGH setting and stir through a thickening agent such as cornflour combined with a little water. Allow to simmer until thickened, stirring occasionally.
- Stirring is rarely necessary, as the element wraps around the sides of the slow cooker, preventing the food from sticking to the base.
- Leave the lid on the slow cooker during cooking to maintain heat and moisture.
- Reduce cooking times when the slow cooker is not completely full to achieve a better cooking result as the slow cooker heats up faster when not filled up to the rim.

Care and Cleaning

Wash the crock insert and lid in hot soapy water. To remove food that is cooked onto the bottom, soak the crock insert in warm water before cleaning and scrub lightly with a plastic or nylon brush. Rinse well and dry. The crock insert and lid are also dishwasher safe for added convenience.

Note: Do not place the hot crock insert under cold water.

Wipe the exterior of the slow cooker with a damp cloth and polish dry. **DO NOT** use harsh abrasives, scourers or chemicals to clean any part of your slow cooker as these will damage the surfaces.

CAUTION: Do not immerse the base of the slow cooker in water or any other liquid.

Recipes

French Onion Soup

Serves 4-6

30g butter

1 tablespoon olive oil

4 large onions, finely sliced 2 cloves garlic, crushed

2 tablespoons plain flour

¼ cup brandy

4 cups beef stock

1 Baguette, thickly sliced

1 cup of grated Gruyere cheese or ½ cup parmesan

1. Heat oil and butter in a large saucepan over medium heat, until butter is foaming. Add onion and garlic and cook, until onion has softened. Make sure it does not colour.
2. Add flour and coat onion mixture. Gradually add brandy. Cook for 2-3 minutes until alcohol has evaporated. Transfer to slow cooker and add stock.
3. Cover and cook on HIGH 3-4 hours or LOW 6-8 hours.
4. Place bread on a baking tray in one layer, brush or spray with oil. Bake 5-10 minutes or until bread is crisp and lightly coloured. Top bread with cheese and cook a further 5 minutes or until cheese is melting.
5. To serve, place a slice of bread in a soup bowl, ladle in soup and top with extra cheese.

Pea and Ham Soup

Serves 6-8

1 tablespoon olive oil 2 onions, chopped

3 rashers bacon, diced 2 cups split peas

1- 1.5kg ham bone 2 litres water

2 large carrots, diced 2 sticks celery, sliced 2 bay leaves

2 tablespoons chopped fresh thyme Freshly ground black pepper

1. Heat oil in a large frypan, cook onion and bacon for 2-3 minutes or until onion is soft and bacon is slightly browned. Transfer to slow cooker.
2. Add remaining ingredients, reserving 1 tablespoon of fresh thyme. Cook on HIGH 3-4 hours or LOW 6-8 hours.
3. Remove ham bone from slow cooker. Pull off meat from the bone, removing excess fat and skin. Dice and return to the soup.
4. Stir through remaining thyme and season with freshly ground black pepper.

Roasting Beef

Heat a small amount of oil on a medium/high heat in a large frying pan; cook beef on all sides until browned. Season with salt and pepper. Place into slow cooker.

Approximate cooking times for well done:

LOW 2-2 ½ hours per 500g

HIGH 1-1 ½ hours per 500g

Roasting Lamb

Trim any excess fat from the lamb. Heat a small amount of oil on a medium/high heat in a large frying pan; cook lamb on all sides until browned. Season with salt and pepper. Place into slow cooker.

Approximate cooking times for well done:

LOW 2-2 ½ hours per 500g

HIGH 1-1 ½ hours per 500g

Roasting Chicken

Wash and pat dry chicken. Place a quartered lemon, 3 cloves garlic and some sprigs of thyme into the cavity of the chicken. Season with salt and pepper and a little paprika.

Approximate cooking times:

LOW 2-2 ½ hours per 500g

HIGH 1-1 ½ hours per 500g

Tip: For a more golden colour chicken simply brown in a frying pan before placing into the slow cooker.

Spanish Chicken with Capsicums

Serves 4-6

2 tablespoons olive oil

6 thigh chicken cutlets, fat and skin removed 2 red onions, sliced

3 cloves garlic, crushed

1 ½ teaspoons smoked paprika

1 red capsicum, seeds removed, sliced

1 yellow capsicum, seeds removed, sliced

¼ cup white wine

⅓ cup tomato passata

⅓ cup pitted kalamata olives, sliced

6 artichoke hearts, quartered

⅓ cup chopped fresh parsley

1. Heat half the oil in a large non-stick frying pan. Cook chicken in batches until brown. Transfer to slow cooker.
2. Heat remaining oil and cook onions for 2-3 minutes or until softened. Add garlic, paprika and capsicum and cook, stirring for 1 minute. Add to slow cooker with white wine and tomato passata. Cover and cook on HIGH 3-4 hours or LOW 6-7 hours.
3. Stir in olives, artichokes and parsley just before serving.
4. Serve chicken with crusty bread.

Chicken, Mustard and Sage Casserole

Serves 6-8

8 thigh chicken cutlets, fat and skin removed ¼ cup plain flour

¼ cup olive oil

3 large leeks, washed and sliced thickly

2 cloves garlic, crushed

1 cup dry white wine

1 kg baby new potatoes, halved

1 cup chicken stock

Zest of one lemon

2 tablespoons Dijon mustard

Salt and pepper

8 sage leaves, whole

1 tablespoon chopped fresh sage

1. Dust chicken in flour, shaking off excess flour. Heat half the oil in a large non-stick frying pan. Cook chicken in batches until brown. Transfer to a plate.
2. Heat remaining oil in frying pan, cook leek and garlic for 3-4 minutes or until leeks have softened. Add wine and cook until reduced by half.
3. Place potatoes into the base of slow cooker and top with chicken and leek mixture. Add remaining ingredients, except chopped sage. Cover and cook on HIGH 3-4 hours or LOW 6-8 hours.
4. Season to taste and sprinkle with sage. Serve with crusty bread.

Lamb Roast with White Beans and Parsley Sauce

Serves 4-6

1.4kg – 1.5kg lamb roast, easy carve

1-2 cloves garlic, cut into slivers

2 sprigs fresh rosemary, cut into pieces

2 tablespoons olive oil

20g butter

1 large onion, sliced

1 x 400g can butter beans, rinsed, drained ¼ cup chopped fresh parsley

½ cup chicken stock

salt and pepper

1. Make small incisions all over lamb with a very sharp knife, then stuff each with a sliver of garlic and a sprig of rosemary.
2. Heat oil in a large frying pan, cook lamb until browned all over. Remove from pan and transfer to slow cooker.
3. In the same pan, add butter and cook onion 1-2 minutes or until softened, place in slow cooker with remaining ingredients. Season with salt and pepper.
4. Cover and cook on HIGH 3-4 hours, or LOW 6-8 hours.
5. Remove meat from slow cooker, and rest for 10 minutes before carving. Serve slices of lamb with beans and parsley sauce.

Rendang Daging – Spicy Coconut Beef Curry

Serves 6-8

¼ cup desiccated coconut

1 teaspoon ground coriander

¼ teaspoon ground turmeric

4 kaffir lime leaves, shredded

1.5kg chuck steak

1 cup coconut milk powder

2 tablespoons fish sauce

Pinch salt

Curry Paste

8 dried long red chillies

4 cloves garlic, roughly chopped

8 eschalots, roughly chopped

1 lemon grass stalk, white only, sliced 25g chopped fresh ginger, roughly chopped 25g sliced fresh galangal, roughly chopped pinch salt

1. To make curry paste, soak chillies in hot water until just softened; remove stem and seeds; roughly chop. Place all curry paste ingredients in a food processor and process to a smooth paste; add a little water if necessary.
2. In a large non-stick frying pan over a low heat, lightly toast coconut until lightly golden; remove from heat and allow to cool. Once cool, process in a food processor to a fine powder.
3. Heat a large non-stick frying pan; add curry paste, coriander, turmeric and lime leaves and cook, stirring, for about 5 minutes or until fragrant.
4. Add beef and stir until browned. Place beef, desiccated coconut, coconut milk powder and fish sauce into the slow cooker and stir to combine.
5. Cover and cook on HIGH 4-5 hours or LOW 6-8 hours. Stir once during cooking.

Beef Brisket with Vegetables

Serves 6-8

1 large carrot, cut into matchsticks
2 large potatoes, diced

1.5kg rolled beef brisket

¼ cup seasoned flour

2 tablespoons olive oil

2 onions, cut into wedges

3 cloves garlic, crushed

1 cup tomato passata

1 cup beef stock

2 bay leaves

10 thyme sprigs

salt and freshly ground black pepper

1. Place carrot and potatoes in base of slow cooker.
2. Dust beef in flour, shaking off excess flour.
3. Heat half the oil in a large non-stick frying pan. Cook beef until brown. Transfer to slow cooker.
4. Heat remaining oil and cook onion for 2-3 minutes or until softened. Add garlic and cook, stirring for 30 seconds. Add to slow cooker with remaining ingredients.
5. Cover and cook on HIGH 4-5 hours or LOW 6-8 hours.
6. Transfer meat to a plate, cover with foil and stand for 10 minutes before slicing.
7. Using a large spoon, skim any fat from the top.
8. Serve beef with vegetables and sauce.

Recipes continued

Dhal

Serves 6-8

2 tablespoons vegetable oil

2 medium onions, finely chopped 2 cloves garlic, crushed

1 tablespoon ground cumin

1 teaspoon cumin seeds

2 teaspoons black mustard seeds ¼ cup tomato paste

4 cups red lentils

2 cups vegetable stock

4 ½ cups water

2 x 400g can chopped tomatoes 3 baby eggplants, roughly chopped salt to taste

1. In a large frying pan, heat oil over medium heat. Add onion and garlic and cook, for 2-3 minutes or until onion is softened.
2. Add dried spices and cook a further 1 minute, or until spices are fragrant. Stir through tomato paste and cook for 2 minutes. Place in slow cooker.
3. Rinse lentils in water, until water runs clear. Put in slow cooker with remaining ingredients, except salt and stir well to combine all ingredients.
4. Cook on HIGH 1-2 hours or LOW 4-5 hours.
5. Season to taste, serve hot.

Ratatouille

Serves 4

1 large onion, chopped

2 cloves garlic, crushed

2 tablespoons tomato paste

1 large eggplant, cut into 3 cm dice

2 zucchinis, sliced into 1 cm rings

1 medium red capsicum, deseeded and chopped into 3 cm pieces

1 medium green capsicum, deseeded and chopped into 3 cm pieces

2 x 400g can chopped tomatoes

2 tablespoons chopped fresh thyme

Salt and freshly ground black pepper

1. Place all ingredients except salt and pepper in slow cooker. Cover and cook on HIGH 2-3 hours or LOW 5-6 hours.
2. When ready to serve, season to taste.

Potato Bake with Creamy Bacon Sauce

Serves 6-8

1 tablespoon olive oil

2 leeks, trimmed, washed, thinly sliced
175g bacon, diced

1.5kg potatoes (Sebago), peeled, thinly sliced

2 cups pouring cream

1 tablespoon dijon mustard

¼ cup milk

Salt and freshly ground black pepper ¾ cup grated parmesan cheese

1. Heat oil in a large non-stick frying pan. Cook leek and bacon for 2-3 minutes or until leek is soft and bacon is slightly browned.
2. Place a third of potatoes in slow cooker. Layer with half the leek and bacon mixture. Repeat, finishing with potatoes.
3. Combine cream, mustard, milk, salt and pepper in a jug. Pour over potatoes. Sprinkle with cheese. Cover and cook on HIGH for 3 hours. Stand for 30 minutes before serving.

Hearty Homemade Beans

Serves 6

1 ½ cups dried cannellini beans, soaked overnight

1 tablespoon olive oil

1 small onion, finely chopped

175g shortcut bacon, finely chopped

3 cloves garlic, crushed

1 small carrot, finely chopped

1 small celery stick, finely chopped

2 tablespoons tomato paste

2 x 400g can diced tomatoes

¼ cup chicken stock

¼ cup chopped fresh flat-leaf parsley salt and freshly ground black pepper

1. Place beans in a large bowl and cover with water. Soak beans overnight in the fridge.
2. Heat oil in a large non-stick frying pan. Cook onion and bacon for 2-3 minutes or until soft. Add carrot and celery and cook for a further 2 minutes.
3. Transfer to slow cooker with tomatoes and stock. Cover and cook on HIGH 4-5 hours or LOW 6-8 hours.
4. Stir through parsley and season with salt and pepper.

Recipes continued

Creamy Coconut Vanilla Rice

Serves 6

1 cup medium grain rice (such as calrose)
¾ cup brown sugar
2 vanilla beans, split
4 cups milk
270ml can coconut cream

1 Place rice, sugar, vanilla and milk in slow cooker. Cover and cook on HIGH for 3 ½ hours, stirring 2-3 times.
2. Stir in coconut cream. Cover and cook on LOW for a further 30 minutes.
3. Serve with fresh berries, if desired.

Spiced Rhubarb and Berry Compote

Serves 4-6

2 bunches of rhubarb
500g frozen mixed berries
¾ cup sugar
1 cinnamon quill
3 whole cloves
1 teaspoon grated orange rind

1. Discard leaves from rhubarb. Wash stalks thoroughly and cut into 2cm pieces.
2. Combine all ingredients in the slow cooker.
3. Cover and cook on LOW 3-4 hours.
4. Serve hot with ice cream or with your favourite pudding.

Chocolate Self-Saucing Pudding

Serves 4

100g unsalted butter, melted ½ cup milk
1 egg
1 cup self-raising flour
2 tablespoons cocoa
½ cup caster sugar
Topping:
2 tablespoons cocoa
1 cup firmly packed brown sugar 2 cups boiling water

1. In a mixing bowl, combine butter, milk and egg.
2. In a separate large bowl, sift flour and cocoa together and mix in the sugar.
3. Gradually add the wet ingredients into the flour mixture and mix well. Spoon into a 6 cup capacity pudding bowl, and place in the slow cooker. No water is needed around bowl.
4. Combine the cocoa and brown sugar together, sprinkle over the top of pudding. Carefully pour boiling water over the mixture.
5. Cover and cook on HIGH 3 ½ hours or on LOW 5-6 hours.
6. Serve hot with ice cream or custard.

Notes

Warranty

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 care 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 Sunbeam Customer Care:

Australia
www.sunbeam.com.au
1300 881 861
Units 5 & 6,
13 Lord Street,
Botany NSW 2019
Australia

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

Sunbeam

Need help with your appliance?

Contact our Customer Care 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: Units 5 & 6, 13 Lord Street, Botany NSW 2019

NEW ZEALAND

Visit: www.sunbeam.co.nz
Phone: 0800 786 232
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MADE IN CHINA TO SUNBEAM'S SPECIFICATION

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Due to continued product improvements, product illustrations and photographs in this User Guide may differ slightly from the actual product.

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