

Sunbeam



Durable wok for cooking family sized meals



Please scan this QR code to access more details and cooking tips using this product.

Model number: WWM7100DF

P.N: NWL0001510505

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM DIAMONDFORCE™ WOK.

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink, hotplate.
- Use caution when cooking foods such as chicken as the skin may pop during cooking.
- Do not touch cooking vessel whilst hot, use cool touch handles.
- If using a plastic spatula do not leave in cooking vessel when hot.

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.
- 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.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.



**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.

- Do not immerse control probe in water.
- After cleaning the wok, ensure the control probe inlet area is completely dry before using again.
- Use only the supplied temperature control probe.
- Remove the control probe before cleaning the cooking vessel.
- After cleaning the cooking vessel ensure that the control probe inlet area is completely dry before using again.

- 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.

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 DiamondForce™ Professional Wok

Glass lid with steam vent

Allows you to monitor your cooking progress and control moisture levels during cooking.

DiamondForce™ non-stick cooking surface

The DiamondForce™ coating advantage with advanced non-stick performance provides superior food release, requiring little to no oil when cooking food and easy wipe clean up.

2400 watt 'heat-wall' element

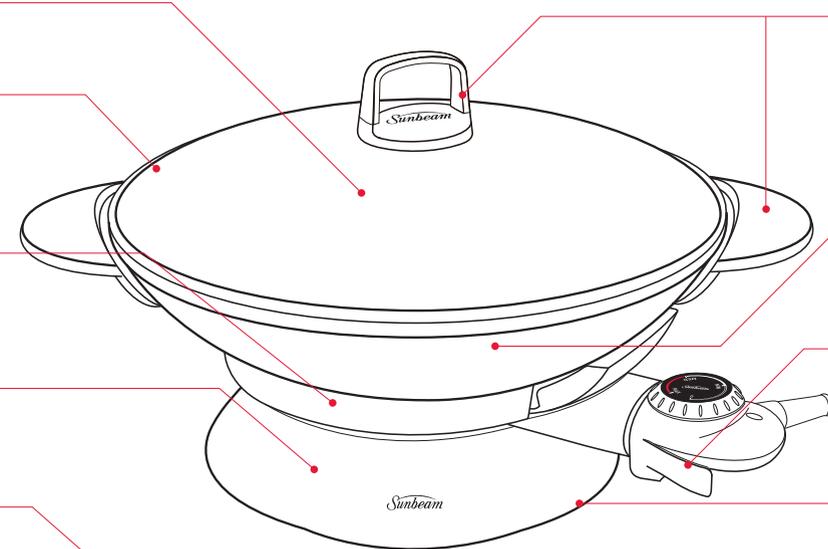
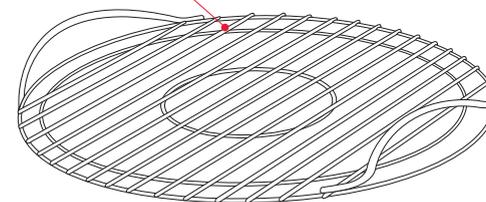
The element wraps around the heavy duty base and sides of the wok providing superior heat distribution over the entire cooking surface.

Detachable 'cook and clean' base

Quick release for easy cleaning. Simply turn to unlock the release the dial underneath the base.

Steaming rack

Ideal for steaming fish, vegetables or dumplings for fast, healthy, fat-free cooking.



Cool touch handles and lid knob
For safer handling.

Dishwasher safe parts
The wok vessel, base and glass lid are dishwasher safe and fully immersible.

Heavy duty die-cast cooking vessel
Heating element is completely cast into the heavy duty base for longer element life and faster, more even heating.

Perfect Temp control probe
The removable probe is thermostatically controlled to provide accurate cooking temperatures. The trigger-release makes the probe easy to remove.

Non-slip rubber feet
Provide extra stability and prevent slipping.

Usage Instructions

Before First Use

Before using your Wok for the first time, remove all packaging and promotional materials from the product and control probe.

With the control probe detached, wash with warm soapy water using a mild household detergent.

Rinse thoroughly and dry. Make sure the interior of the probe inlet is fully dry.

Note: Do not immerse the heat control probe in water or any other liquid.

Using your Wok

1. Place on a flat, level, heat-resistant surface.
2. Insert the control probe fully into the probe inlet of the wok.
3. Plug the cord into 230-240V power outlet and turn the power on.
4. Set the control probe dial to the desired heat setting or the recommended temperature setting for your required recipe. Allow 5 minutes for your wok to reach the temperature setting you have selected.

The wok is now ready to use.

Note: The thermostat light on the control probe indicates the temperature at which the dial is set. The light will remain on until the set temperature has been reached and then will cycle on and off throughout the cooking. This will ensure that the wok maintains the correct temperature.

5. After you have completed cooking, turn the power OFF and unplug from the power outlet.

Note: Ensure the cord is kept well away from the wok when in use.

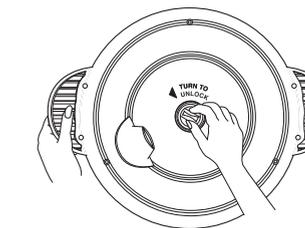
Caution: Do not touch the wok when in use. Avoid touching hot surfaces. Take care when removing food from the wok. Do not transport the wok when it is hot.

This light will remain on until the set temperature has been reached and then will cycle on and off throughout cooking. This will ensure that the wok maintains the correct temperature.

Detachable Cook & Clean Base

Your Sunbeam Professional Wok features a quick release detachable 'cook & clean' base. This spring loaded mechanism enables the base to be quickly and easily removed from the wok cooking vessel.

Simply turn the wok upside down and turn the release dial anti-clockwise as shown in the illustration below.



Quick-release 'cook and clean' base

Cooking Guide

Various cooking methods can be used to make a wide variety of foods in your Sunbeam Professional Wok.

Stir-Frying

Stir-frying is a quick cooking method conducted over very high heat. The wok should be hot before adding oil or any ingredients. Be sure to maintain maximum heat when stir-frying by cooking food in small batches.

Tips When Stir-Frying

- Meat should be cooked in batches, approximately 150g per batch. This prevents the temperature of the wok dropping too low and also prevents the meat from stewing.
- Slice meats into thin strips (about 5cm long) so that they can cook quickly.
- If stir-frying marinated meat strips, drain off excess marinade as it tends to boil, which toughens the meat.
- Do not use the lid when stir-frying as stir-frying is a method of dry cooking and the steam droplets will toughen the meat.

Shallow Frying

Shallow frying is a method used to cook and crispen foods in a small amount of oil. The food is cooked at a lower temperature so that a brown crust forms on the underside. The food is then turned over to brown the other side. Usually 1 cup of oil is sufficient for shallow frying.

Deep Frying

Deep fried foods should be crispy on the outside and tender on the inside. The food should be coated with batter or breadcrumbs and placed in a larger quantity of hot oil.

Tips When Deep Frying

- Preheat the oil to the desired temperature before adding food.
- Do not cover the wok with the lid when deep frying. This will prevent foaming or splattering of oil from condensation droplets.
- Food should be fried in batches, a few pieces at a time. This prevents the oil temperature from dropping too low and also prevents a soggy crust from forming on food.

Steaming

Steamed foods are tender and juicy, retaining most of their nutritional value. Place food on the steaming rack provided and place in wok over simmering water or stock. Cover with glass lid.

Note: The liquid should only be just simmering. If the heat is too high it may cause the liquid to bubble up over the food. MIN heat setting should be sufficient.

Stewing and Braising

The wok can be used on a low heat to make your favourite stews and casseroles. The lid should be left on when stewing.

Temperature Guide

The settings on the dial represent the following temperatures approximately. Pre-heat your wok on MAX setting then change to your desired setting.

DIAL SETTING	CELCIUS (approx)	USES	TEMPERATURE
MIN	70°C - 100°C	Keeping food warm	LOW
MIN/MED	100°C - 130°C	Simmering, slow cooking	
MED	130°C - 160°C	Pan frying	MEDIUM
MED/MAX	160°C - 190°C	Shallow frying, roasting	
MAX	190°C - 230°C	Searing and sealing	HIGH

Note: The temperature settings are a guide only and may require adjustment to suit various foods and individual tastes. When the dial is set to a MIN setting, it is quite normal for food to stop and start bubbling, as the thermostat maintains the selected temperature.

Care & Cleaning

Use heat-resistant plastic or wooden or silicone utensils when cooking on the wok. Avoid using sharp or metal objects as these will scratch the non-stick surface. Do not cut food on top of the cooking surface. Do not leave plastic utensils in contact with the cooking surface while in use.

To clean after use

Always turn the power off and remove the plug from the power outlet and the control probe from the probe inlet before cleaning. Allow the Wok to cool before cleaning.

DiamondForce™ non-stick coating

When the wok has cooled down, you may wipe using a paper towel to remove residue on the wok. With the control probe detached, wash with warm soapy water using a mild household detergent. Rinse thoroughly and dry the wok with a soft cloth before storing. Make sure the interior of the probe inlet is fully dry. After cleaning, dry the wok with a soft cloth before storing.

Heat Control Probe

If cleaning is necessary, wipe over probe with a damp cloth.

Important: Do not immerse the control probe in water or any other liquid. Store the control probe carefully. Do not knock or drop it as this can damage the probe.

Storage

Store the control probe carefully in a safe place. Do not knock or drop it as this can damage the probe.

If damage is suspected, return the control probe to your nearest Sunbeam Service Centre for inspection.

Wok, Base and Glass Lid

The wok, base and lid are fully immersible and can be washed in warm soapy water using a mild household detergent and a soft washing sponge.

For added convenience, they can also be cleaned in the dishwasher. Do not place the control probe in the dishwasher.

Removing Stubborn Stains

Should your wok require additional cleaning of stubborn stains and build-up, the following method is recommended:

Combine: 2 tablespoons bicarbonate of soda and 2 teaspoons water.

1. Pre-heat the wok for approximately 1-1½ minutes on MIN heat setting.
2. Turn the power OFF and remove the plug from the power outlet. Brush the above paste solution onto the non-stick surface, allow to stand for 1 hour.
3. Wash the wok in warm soapy water using a mild household cleaner and a soft washing sponge.

Dry with a soft cloth before storing.

To Clean Steaming Rack

Wash in warm soapy water using a mild household detergent. Rinse thoroughly and dry with a soft cloth before storing.



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.

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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