

Sunbeam

MASTER
SERIES

WW8950
SK6450
FP8950

Ellise®
Stainless Steel
Cookware
User Guide



Contents

Sunbeam's safety precautions	1
Features of your Sunbeam Ellise Frypan	2
Features of your Sunbeam Ellise Skillet	4
Features of your Sunbeam Ellise Wok	6
Temperature settings	9
Using your Ellise cookware	10
Cooking with your Ellise Frypan	11
Cooking with your Ellise Skillet	13
Cooking with your Ellise Wok	14
Stainless steel cooking surface	16
Care and Cleaning	17
Recipes	18

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 یکنید کہ احتیاطهای بالا حتماً درک 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 ELLISE COOKWARE

- Use your Ellise cookware at least 200mm away from walls and curtains
- Do not immerse the control probe in water.
- Use only with the control probe provided.
- 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.
- 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.

- Avoid using on metal surfaces eg sink, hotplate.
- 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.
- The handles on the lid and vessel may become hot during use – oven mitts may be required.

- 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 FP8950 Ellise® Stainless Steel Frypan

Glass lid

Tempered glass lid enables you to monitor your food while it cooks.

18/10 stainless steel cooking vessel

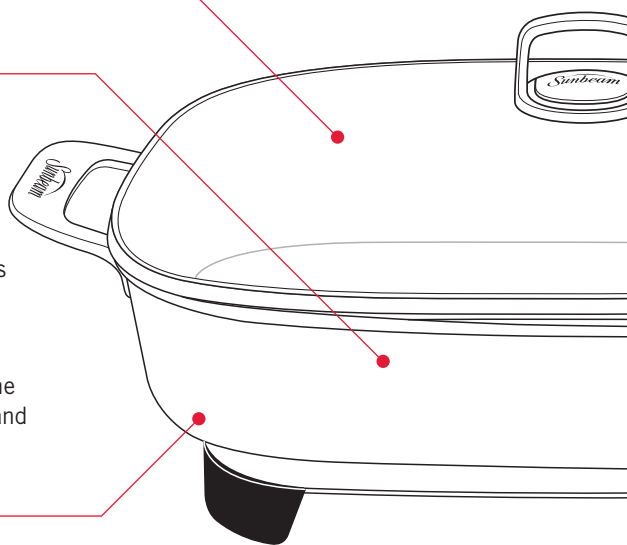
Long lasting 25 year guaranteed 18/10 Stainless Steel cooking surface.

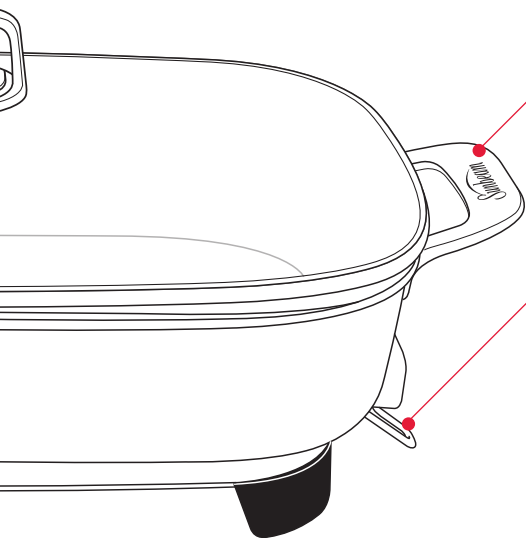
2400 watt butterfly cast-in element

The 2400 watt butterfly element provides even heat distribution across the entire pan surface, preventing cooler spots. The element is completely cast into the aluminium base which is adhered onto the stainless steel pan. This provides faster and superior heat transfer and heat retention.

Extra Deep Cooking Vessel

Ideal for cooking foods with a liquid base such as casseroles, pasta, sauces, soups, custards etc.





Steam Vent

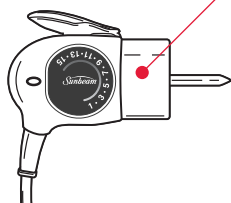
Fixed steam vent controls the moisture level during cooking.

Ergonomic handles

Heavy duty cast, ergonomic-shaped handles for comfortable use when cooking and when carrying to the table for serving.

Pan tilt lever

When the lever is in the lowered position the cooking pan tilts, so juices collect at one end of the pan. Both hands are then free for basting.



Trigger-release heat control probe with 15 heat settings

15 heat settings for perfect cooking control. The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

Features of your Sunbeam Ellise® Stainless Steel Skillet SK6450

Cook & look lid

Tempered glass lid enables you to monitor your food while it cooks.

High domed lid

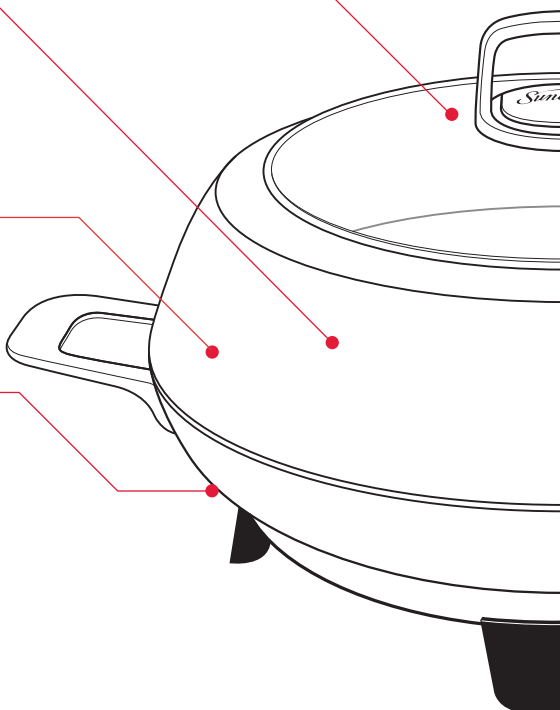
Turns your skillet into a compact oven. Ideal for roasts and racks of lamb and other cooking where temperature and moisture levels need to be controlled.

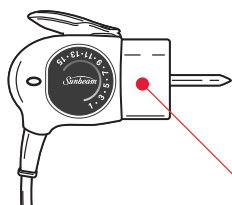
18/10 stainless steel cooking vessel

Long lasting 25 year guaranteed 18/10 Stainless Steel cooking surface.

1600 watt cast-in element

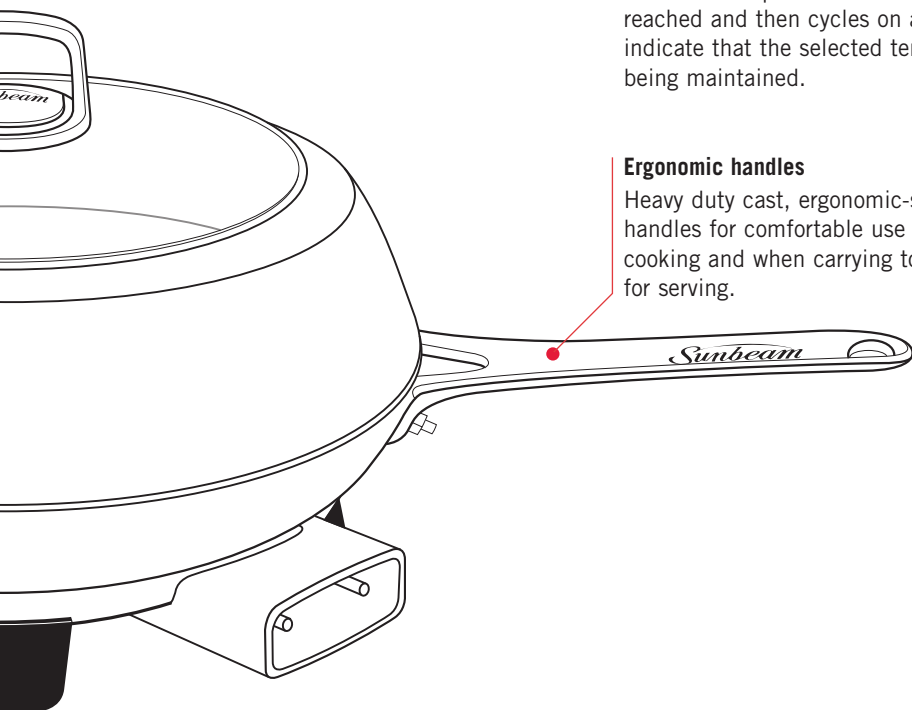
The 1600 watt element is completely cast into the aluminium base which is adhered onto the stainless steel pan. This provides faster and superior heat transfer, heat distribution and heat retention.





Trigger-release heat control probe with 15 heat settings

15 heat settings for perfect cooking control. The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.



Ergonomic handles

Heavy duty cast, ergonomic-shaped handles for comfortable use when cooking and when carrying to the table for serving.

Features of your WW8950 Ellise® Stainless Steel Wok

Glass Lid

Tempered glass lid enables you to monitor your food while it cooks.

18/10 Stainless steel cooking vessel

Long lasting 25 year guaranteed 18/10 Stainless Steel cooking surface.

2400 Watt 'Heat-Wall' Element

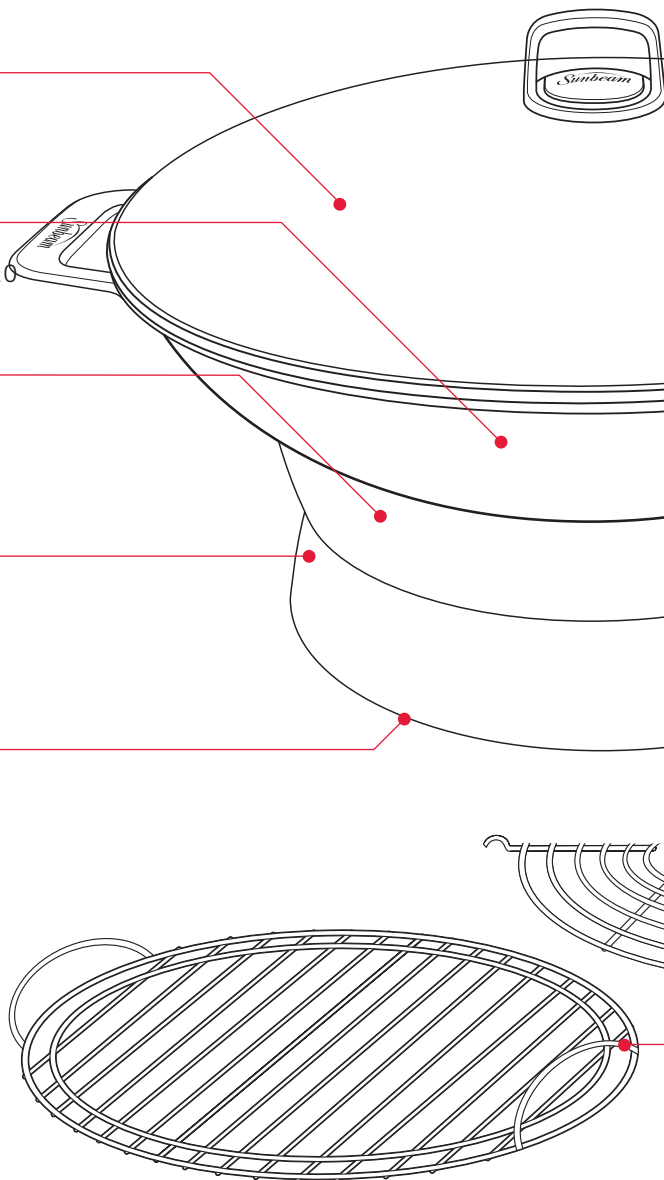
The element wraps around the heavy duty base and sides of the wok to provide superior heat distribution.

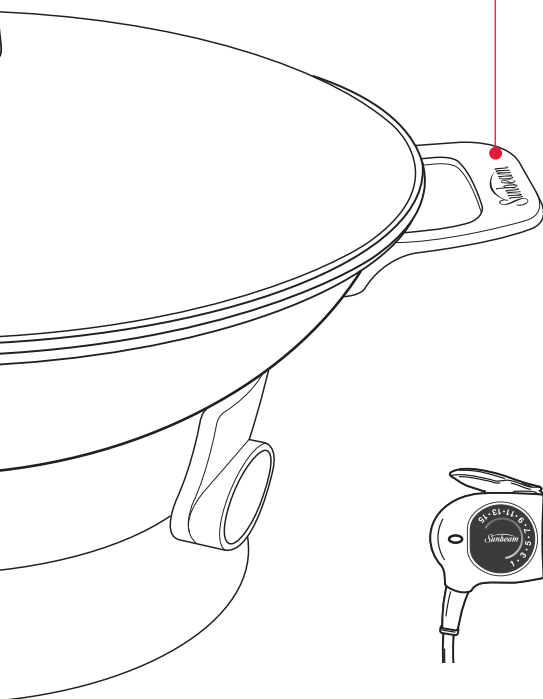
Quick-Release Detachable Base

Quick-release detachable base allows for easy cleaning. Simply twist the knob and pull to release the 'cook and clean' base.

Non-Slip Feet

Non-slip rubber feet provides extra stability and prevents slipping.



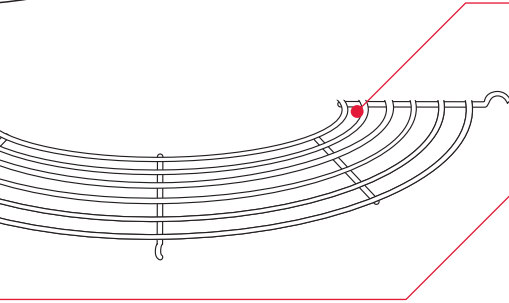
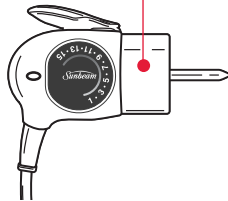


Ergonomic handles

Heavy duty cast, ergonomic-shaped handles for comfortable use when cooking and when carrying to the table for serving.

Trigger-release heat control probe with 15 heat settings

15 heat settings for perfect cooking control. The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.



Tempura rack

The rack sits on the rim of the wok to hold your food after deep frying. Ideal for deep frying spring rolls, curry puffs, money bags etc.

Steaming Rack

The steaming rack sits in the base of the wok and is ideal for steaming of a variety of fresh vegetables, fish and poultry.

Features of your WW8950 Ellise® Stainless Steel Wok continued

2400 Watt 'Heat-Wall' Element

Your Sunbeam Ellise® Stainless Steel Wok features a 2400 watt patented 'heat-wall' element. This element wraps around both the bottom and side of your wok wall, providing superior cooking temperatures and heat distribution. See figure 1.

The patented 'heat-wall' element is completely cast into the heavy duty base. This increases the life of the element and provides faster heat distribution.

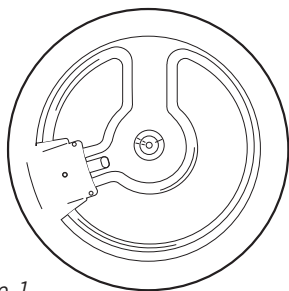


Figure 1

The heat is quickly channelled from the base of the wok up the wall. This 'heat-wall' system creates the ideal wok cooking environment for fast and easy cooking. See figure 2.

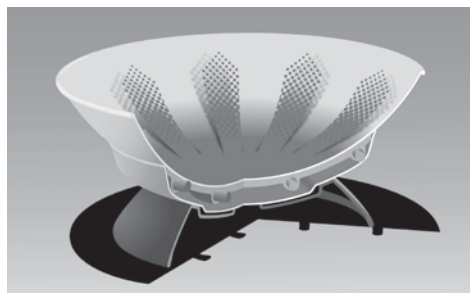
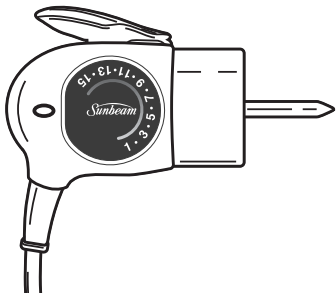


Figure 2

Temperature settings of your Ellise[®] Cookware

Trigger Release Control Probe

The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained. The trigger release makes removal of the probe easy.



The numbers on the dial represent the following temperatures approximately.
Pre-heat your vessel on setting 12-13 then change to your desired setting.

DIAL SETTING	CELCIUS (approx)	USES	TEMPERATURE
1	50°C	Keeping food warm	LOW
2	60°C		
3	70°C		
4	80°C	Simmering, slow cooking	
5	90°C		
6	105°C		
7	120°C	Pan frying	MEDIUM
8	130°C		
9	140°C		
10	150°C	Shallow frying, roasting	
11	160°C		
12	175°C		
13	190°C	Searing and sealing	HIGH
14	200°C		
15	210°C		

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 low setting, it is quite normal for food to stop and start bubbling, as the thermostat maintains the selected temperature.

Using your Ellise® Cookware

Before the first use: Ensure all stickers are removed from the product. Wash in warm soapy water, rinse thoroughly and dry your pan and lid.

Note: We recommend 'seasoning' the pan before use. Lightly heat the pan on setting 5 for 1 minute only, without adding oil. Turn off the heat and remove the probe. Then rub a small amount of oil into the cooking surface with paper towelling.

1. Insert the Control Probe into the inlet on the cookware.
2. Plug the cord into a 230-240V power outlet and turn the power on.
3. Pre-heat the cookware to setting 12-13. Then set the Control Probe Dial to the desired temperature setting. Refer to page 9 for the temperature guide.

The light on the control probe will illuminate. This light will remain on until the set temperature has been reached and then will cycle on and off throughout cooking, as the cooking temperature is maintained by the thermostat.

Hint: On initial heating of the cookware, it is recommended that the temperature be allowed to cycle (the light glowing on and off) several times. This will help the cooking surface to adjust to a more accurate cooking temperature.

Note: The cookware must only be used with the Control Probe provided.

Cooking with your FP8950 Ellise® Stainless Steel Frypan

Baking

Your frypan can be used for baking cakes, with deliciously moist results.

1. Preheat the frypan to setting 15, with the lid on.
2. Elevate the cake pan or tray from the base of the frypan using a small wire rack.

Cooking times will be longer than those of a conventional oven. Use the recipes in this book as a guide to the cooking times for your own recipes.

Basting

The pan tilt lever makes basting easy as it allows the juices to drain to one side of the pan. Reduce the temperature to prevent any fat and juices spattering. Position the pan tilt lever and spoon the juices over the food as desired.

Boiling

Pasta

1. Bring 6 cups of water to the boil on setting 9. Add 1-2 tablespoons of oil to stop the pasta from sticking together.
2. Add 250g (1½ cups) of pasta and cook until tender, for approximately 8-12 minutes.
3. Reduce to a lower setting if the water boils too rapidly.

Note: Cooking times will vary with different types of pasta.

Rice

1. Bring 6 cups of water to the boil on setting 9. Add 200g (1 cup) of rice and position the lid.
2. Cook until tender, approximately 10-12 minutes and then drain.
3. Reduce to a lower setting if the water boils too rapidly. Stir occasionally so that the rice does not stick.

Browning and Sealing Meat

It is necessary to brown and seal meat in many recipes. Meat retains its juices and the flavours develop after browning and sealing. This also prevents it from sticking when baking or roasting. Preferably use meat that is at room temperature, as this reduces the cooking time.

1. Preheat the frypan to settings 12-13. Add approximately 1-2 tablespoons of oil.
2. Brown meat on all sides, with the lid off.
3. After sealing, reduce the temperature to settings 6-7 and replace the lid until the meat is cooked as desired. Steaks should only require turning once or twice.

Frying

The frypan is ideal for shallow or dry frying. Deep frying is not particularly suitable as the frypan has shallow sides and a greater surface area, which results in heat loss and the possible overflow of oil.

Pan Frying: Suitable for eggs, omelettes, bacon, sausages, steaks and chicken pieces. Preheat to settings 8-9 with a little oil to add flavour.

Shallow Frying: Suitable for vegetable pieces e.g roast pumpkin and potato, and crumbed food. Preheat on settings 9-11 with sufficient oil so that the food is half immersed. Cook food with the lid off.

Sautéing: Preheat on settings 8-9 with a little oil to add flavour.

Stir Frying: Food is cooked quickly, over a high heat and vegetables retain their flavour and crispness. For best results and even cooking, cut food into even sized, smaller pieces.

1. Preheat the frypan on settings 12-13 with a little oil.
2. Slice meat into strips. Coat meat in a little oil and stir-fry in batches until browned. This prevents meat from stewing.
3. Add vegetables and seasoning, stirring continuously. Vegetables which take longer to cook, such as carrots, should be cooked first, adding the other ingredients later. Cook until the vegetables are still slightly crisp. Return the meat back into the pan when the vegetables are almost cooked. The lid can be in position in the last few minutes of cooking.

Roasting

Meat and poultry: The frypan is ideal for roasting meat and poultry, as the meat retains the flavour and juices.

1. Preheat the frypan on settings 12-13. Use only a small amount of oil for less fatty joints and no oil for fattier joints of meat.
2. Brown and seal the meat on all sides and position the lid.
3. After browning, turn the dial to settings 6-7 to cook the meat as desired. Turn meat occasionally during cooking to ensure even cooking.
4. Remove meat from pan and cover with foil. Allow meat to rest for 5-10 minutes, meanwhile you can make a gravy from the juices in the frypan.

Vegetables: Cut into even sized pieces. Add to the frypan 45-60 minutes before serving. For crisper vegetables, remove the meat and increase the heat for the last few minutes of cooking.

Roasting Times:

Note: These times are for well done. Reduce the times to suit personal taste.

PORK: 30-40 minutes per 500g after browning.

VEAL: 30-40 minutes per 500g after browning.

LAMB: 25-30 minutes per 500g after browning.

CHICKEN: 30-35 minutes per 500g after browning.

Cooking with your SK6450 Ellise®

Stainless Steel Skillet

Frying

The skillet is ideal for shallow or dry frying. Deep frying is not suitable as the skillet has shallow sides and a greater surface area, which results in heat loss and the possible overflow of oil.

Pan Frying: Suitable for eggs, omelettes, bacon, sausages, steaks and chicken pieces. Pre-heat to settings 8-9 with a little oil to add flavour. Steaks should only require turning once or twice.

Tip: A good suggestion is to lightly coat the meat with the oil, this helps to reduce the amount of oil needed, and stops spattering of excess oil.

Shallow Frying: Suitable for vegetable pieces e.g roast pumpkin and potato, and crumbed food. Pre-heat on settings 9-11 with sufficient oil so that the food is half immersed. Cook food with the lid off.

Sauteéing: Pre-heat on settings 8-9 with a little oil to add flavour.

Stir Frying: Food is cooked quickly, over a high heat and vegetables retain their flavour and crispness. For best results and even cooking, cut food into even sized, smaller pieces.

1. Pre-heat the skillet on settings 12-13.
2. Slice meat into strips. Coat meat in a little oil and stir-fry in batches until browned. This prevents meat from stewing. Remove meat from pan.
3. Add vegetables and seasoning, stirring continuously. Vegetables which take longer to cook, such as carrots, should be cooked first, adding the other ingredients later. Cook until the vegetables are still slightly crisp. Return the meat back into the pan when the vegetables are almost cooked. The lid can be in position in the last few minutes of cooking.

Roasting

Meat and Poultry

The skillet is ideal for roasting meat and poultry, as the meat retains the flavour and juices. It is necessary to brown and seal meat in many recipes. Meat retains its juices and the flavours develop after browning and sealing. This also prevents it from sticking when baking or roasting.

1. Pre-heat the skillet on settings 12-13. Use only a small amount of oil for less fatty joints and less oil for fattier joints of meat.
2. Brown and seal the meat on all sides and position the lid.
3. After browning, turn the dial to settings 6-7 to cook the meat as desired. Turn meat occasionally during cooking to ensure even cooking.
4. Remove meat from pan and cover with foil. Allow meat to rest for 5-10 minutes, meanwhile you can make a gravy from the juices in the skillet.

Vegetables

Cut into even sized pieces. Add to the skillet 45-60 minutes before serving. For crisper vegetables, remove the meat and increase the heat for the last few minutes of cooking.

Roasting Times: These times are for well done. Reduce the times to suit personal taste.

PORK: 30-40 minutes per 500g after browning.

VEAL: 30-40 minutes per 500g after browning.

LAMB: 25-30 minutes per 500g after browning.

CHICKEN: 30-35 minutes per 500g after browning.

Cooking with your WW8950 Ellise® Stainless Steel 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. Use a tossing motion to ensure the food is evenly exposed to the heat.

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 preventing the meat from stewing. Once the meat is cooked, remove it from the wok and continue cooking vegetables, sauce and noodles. Then return the meat to the wok to heat through.
- Vegetables and meat should be cut into uniform shapes and sizes before starting, as stir-frying relies on quick cooking for best results.
- Slice meats into thin strips (about 5cm) 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.
- Ensure the oil has been preheated to the correct temperature before cooking. The best oil to use is a canola or sunflower oil. Traditional asian oils used include peanut or sesame oils.
- Stir-frying is done quickly, the less cooking time, the less chance there is for the meat to toughen or overcook. This also keeps the food crisp.

- 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.
- Serve stir-fried foods immediately to retain their crisp texture.

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 food should be crispy on the outside and tender inside. The food should be coated with batter or breadcrumbs and placed in 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.
- Wipe moisture from foods to avoid any splattering or foaming of oil.
- Do not fill the wok with more than 8 cups of oil. For best results use a vegetable oil.

Cooking with your WW8950 Ellise® Stainless Steel Wok

- Cook food pieces a few at a time. This prevents lowering the oil temperature and food from having a soggy crust.
- Drain the food on paper towelling as soon as it is removed from the oil.
- Always allow the oil to cool before removing from the wok.

Steaming.

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

Braising and Stewing.

The wok can be used to make your favourite stews. The lid should be left on when stewing.

Braising is a variation to stir-frying where liquid is added at the end of stir-frying and the ingredients are left to simmer, usually uncovered.

Stainless steel cooking surface

The Sunbeam stainless steel cooking surface is manufactured from high quality stainless steel. Stainless steel is hygienic, easy to care for and extremely durable. To keep your stainless steel cooking surface looking good and to achieve the best results, follow these simple instructions:

Before the first use

We recommend 'Seasoning' the pan before use. Lightly heat the pan on setting 5 for 1 minute only, without adding oil. Turn off the heat and remove the probe. Then rub a small amount of oil into the cooking surface with paper towelling.

Use of metal utensils

Continued use of knives, forks or spoons will eventually start to mark the stainless steel cooking surface. We recommend using nylon or wooden utensils to maintain the polished surface finish.

To clean after each use

Wash in hot soapy water. Rinse and dry thoroughly. To remove cooked-on food, fill the wok with hot water and allow to stand for a few minutes. This will soften the food, making cleaning easier.

Note: Never fill a hot wok with cold water.

Removing burnt-on food

Fill the wok with sufficient water, cover and simmer for five minutes or until the burnt-on food softens and lifts. For stubborn burnt-on food, leave the wok to soak overnight, after first simmering as described. Then wash and dry thoroughly.

Removing stubborn stains

We recommend that stubborn stains on the cooking surface can be removed by using nylon abrasive pads in conjunction with any brand of stainless steel powder cleaner.

Note: Constant use of nylon abrasive pads, will affect the polished surface finish.

Rubbing a paste of bicarbonate of soda and water into the stained area is also helpful in removing stains. Wash thoroughly.

Note: Re-season the cooking surface after using any of the above methods to remove stains.

Dishwasher-safe

Your Ellise cookware is completely dishwasher-safe. The heating element is totally sealed so it is safe to fully immerse in water.

Care and Cleaning

Heat Control Probe.

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

Do not immerse the Control Probe in water or any other liquid.

Storage.

Store the 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. Refer to the back of your instruction book for Service Centre listings.

FP8950 Frypan and SK6450 Skillet

Pan and Lid

The pan and lid are fully immersible and can be washed in warm soapy water using a mild household detergent and a soft washing sponge. They can also be cleaned in the dishwasher.

To clean the Frypan Roast Rack

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

WW8950 Wok

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.

They can also be cleaned in the dishwasher.

To Clean Steaming Rack and Tempura Rack

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

Frypan Recipes

All the recipes have been specifically created and tested by our Sunbeam Test Kitchen for each of the Ellise cookware pieces. We hope you enjoy using your Sunbeam Ellise Stainless Steel Cookware.

Pumpkin Soup

Serves: 4

2 tablespoons olive oil

20g butter

1.5kg pumpkin, skin and seeds removed, cubed

4 cups chicken stock

½ cup thickened cream

Salt and freshly ground black pepper, to taste

1. Heat oil and butter in frypan on Setting 6. Add onions to pan and cook for 2-3 minutes or until tender/ Add pumpkin and cook for a further 2-3 minutes.
2. Add stock to the pan and bring to a simmer. Cover with lid. Reduce heat to Setting 4. Cook for a further 30 minutes or until pumpkin is tender. Set aside to cool.
3. Blend or process soup until smooth. Return soup to frypan. Heat on Setting 7 until desired temperature. Add cream. Season to taste with salt and pepper. Serve.

Chilli Crab

Serves: 4

6 raw blue swimmer crabs

2 tablespoons peanut oil

3 cloves garlic, crushed

3 shallots, chopped

1 large red chilli, chopped

1 tablespoon freshly grated ginger

½ cup chicken stock

1/3 cup sweet chilli sauce

1/3 cup tomato sauce

1 tablespoon fish sauce

1 tablespoon oyster sauce

1 tablespoon grated palm sugar

Salt and freshly ground black pepper, to taste

1. Remove flap from the underside of the crabs. Turnover. Place thumb under the shell between the two back legs and slowly pull the shell away from the body. Discard. Remove the feather like gills and front feelers. Cut the crabs in half and crack the large nippers. This will allow for even cooking.
2. Heat oil in frypan on Setting 12. Add garlic, shallots, chilli and ginger to the pan. Cook for 1-2 minutes or until fragrant.
3. Reduce to Setting 9. Add crabs to the pan. Pour over remaining ingredients. Simmer for 10-15 minutes or until the crabs have turned a deep orange colour. Season to taste with salt and pepper. Serve.

Frypan Recipes continued

Spanish Paella

Serves: 6-8

- 2 small raw blue swimmer crabs
- 8 large green prawns, peeled, deveined
- 8 small black mussels, cleaned
- 3 ½ cups fish stock
- 1 teaspoon saffron
- 2 chorizo sausages, sliced
- 2kg chicken thighs, halved
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 clove garlic, crushed
- ½ teaspoon smoked paprika
- 400g can crushed tomatoes
- 1 ½ cups Arborio rice
- 300g pipis, cleaned
- ½ cup frozen peas
- 1 small roasted red capsicum, sliced
- Salt and freshly ground black pepper, to taste

1. Remove flap from the underside of the crabs. Turnover. Place thumb under the shell between the two back legs and slowly pull the shell away from the body. Discard. Remove the feather like gills and front feelers. Cut the crabs in half and crack the large nippers. This will allow for even cooking.
2. Heat frypan to Setting 12. Add chorizo to pan. Cook for 3-4 minutes or until golden. Set aside.
3. Add chicken thighs to the pan and cook for 3-4 minutes or until golden. Set aside.
4. Reduce to Setting 9. Add oil and cook onion and garlic until tender about 3-4 minutes. Add paprika and cook until fragrant.

5. Add tomatoes to the pan and bring to a simmer. Add rice to the pan and cook stirring for 2 minutes.
6. Add stock and reduce to Setting 4. Cover with lid. Cook for 10-15 minutes or until rice is cooked.
7. Place remaining ingredients in the pan. Cover with lid. Cook for a further 5 minutes or until done. Season to taste with salt and pepper. Serve.

Frypan Recipes continued

Spicy Dry Lamb Curry

Serves: 4-6

2 tablespoons vegetable oil

1kg lamb forequarter chops, trimmed

5 fresh curry leaves

1 teaspoon black mustard seeds

1 onion, chopped

2 cloves garlic, crushed

2 tablespoons freshly grated ginger

1 tablespoon curry paste

2 teaspoons tandoori paste

2 teaspoons ground cumin

1 teaspoon garam masala

2 teaspoons chilli powder

2 tablespoons lemon juice

1 cup water

1 cup fresh coriander, chopped

Salt and freshly ground black pepper, to taste

1. Heat oil in frypan on Setting 12. Add lamb and cook until golden. Set aside.
2. Add mustard and curry leaves to the pan and cook for 1 minute or until they begin to pop.
3. Add onion and garlic to the pan and cook for 2 -3 minutes or until tender. Add ginger and dry spices and cook until fragrant.
4. Add lamb and remaining ingredients, except coriander. Reduce heat to Setting 3. Cover with lid. Cook for 1 – 1 ½ hours, stirring occasionally. Season to taste with salt and pepper. Top with fresh coriander. Serve.

Family Beef Casserole with Semi Dried Tomatoes

Serves: 6-8

2kg chuck steak, cut into 2cm cubes

½ cup plain flour

¼ cup olive oil

2 bunch shallots, trimmed

2 cloves garlic, crushed

½ cup red wine

½ cup tomato paste

5 sprigs fresh thyme

3 carrots, peeled, diced

3 celery stalks, diced

2 bay leaves

2 cups beef stock

1 cup semi-dried tomatoes, chopped

Salt and freshly ground black pepper, to taste

1. Coat beef with flour. Season with salt and pepper.
2. Heat oil in frypan on Setting 11. Cook beef in batches until golden brown. Set aside.
3. Reduce heat to Setting 9. Add shallots and garlic to the pan. Cook for 1-2 minutes or until golden. Add wine and tomato paste to the pan. Stir until combined and slightly reduced.
4. Add thyme, carrot, celery, bay leaves, stock and beef to the pan. Stir to combine. Cover with lid. Reduce heat to Setting 5. Cook for 1 hour, stirring occasionally. Add tomatoes and cook for a further 20 minutes. Season to taste with salt and pepper. Serve.

Frypan Recipes continued

Pan fried Chicken Breast with Salsa Verde

Serves: 6

1-2 tablespoons olive oil

6 chicken breast fillets

1 cup fresh flat-leaf parsley

½ cup fresh dill

½ cup fresh mint leaves

2 cloves garlic

1 tablespoon capers, rinsed

1 tablespoon lemon zest

¾ cup olive oil

Salt and freshly ground black pepper, to taste

1. Heat oil in frypan on Setting 10. Add chicken and cook for 6-8 minutes or until golden and cooked. Set aside.
2. Process remaining ingredients. Season to taste with salt and pepper. Serve salsa Verde over chicken.

Pan fried Fish with Garlic and Lemon

Serves: 4

¼ cup basil leaves, shredded

2 tablespoons lemon juice

2 tablespoons olive oil

2 shallots, minced

2 cloves garlic, crushed

4 firm white fish fillets

Salt and freshly ground black pepper, to taste

1. Combine basil, lemon, oil, shallots and garlic in a bowl. Add fish. Cover and refrigerate for 20 minutes.
2. Heat frypan on Setting 13. Add fish and cook for 2-3 minutes on each side or until cooked. Season to taste with salt and pepper. Serve.

Frypan Recipes continued

Beef Stroganoff

Serves: 4-6

2 tablespoons plain flour

2 tablespoons olive oil

1 kg chuck steak, cut into 2cm strips

250g button mushrooms, sliced

1 cup beef stock

¼ cup tomato paste

2 cloves garlic, crushed

½ cup sour cream

Salt and freshly ground black pepper, to taste

1. Coat beef with flour. Season with salt and pepper.
2. Heat oil in frypan on Setting 12. Cook beef in batches until golden brown.
3. Return all beef and add remaining ingredients, except sour cream. Cover with lid. Reduce heat to setting 6. Cook for 45 minutes or until beef is tender.
4. Stir through sour cream. Season to taste with salt and pepper. Serve.

Dhal

Serves: 4

1 tablespoon vegetable oil

1 onion, chopped

1 clove garlic, crushed

1 tablespoon ground cumin

1 teaspoon black mustard seeds

½ teaspoon cumin seeds

2 tablespoon tomato paste

2 cups red lentils, rinsed, drained

2 cups vegetable stock

4 cups water

400g can chopped tomatoes

3 baby eggplants, chopped

4 hard-boiled eggs, quartered

Salt and freshly ground black pepper, to taste

1. Heat oil in frypan on Setting 6. Add onion and garlic, cooking for 3-4 minutes or until tender. Add cumin and mustard seeds cooking for 1 minute or until fragrant.
2. Add tomato paste and lentils cooking for 1 -2 minutes. Add stock and water. Stir to combine. Cover with lid. Reduce heat to Setting 4. Cook for 10 minutes.
3. Add tomatoes and eggplant. Cover with lid. Cook for a further 15-20 minutes or until Dahl has thickened and eggplant is soft.
4. Add eggs. Season to taste with salt and pepper. Serve.

Frypan Recipes continued

Lamb Tagine

Serves: 4-6

2 tablespoons olive oil

8 lamb shanks

1 onion, chopped

2 cloves garlic, crushed

1 ½ tablespoons Moroccan dried spice mix

1 tablespoons tomato paste

400g can whole peeled tomatoes

1 cup chicken stock

3 cardamom pods, cracked

1 cinnamon stick

400g can chickpeas, drained, rinsed

1 sweet potato, peeled, chopped into 2cm cubes

1 cup fresh coriander, roughly chopped

Salt and freshly ground black pepper, to taste

Cous cous, to serve

- 1.Heat oil in frypan on Setting 12. Cook lamb in batches until golden brown. Set aside.
- 2.Reduce heat to setting 7. Add onion and garlic to the pan and cook for 2-3 minutes or until golden brown. Add spice mix and tomato paste to the pan and cook for 1 minute.
- 3.Add whole tomatoes, cardamom, cinnamon and chicken stock to the pan. Cover with the lid. Reduce heat to Setting 4 and cook for 2 hours.
- 4.Add chickpeas and potato. Cover with the lid and cook for a further 20 minutes or until sweet potato is tender. Season to taste with salt and pepper.
- 5.Stir through coriander and serve over cous cous.

Penne Boscaiola

Serves: 4

6 rashers bacon, chopped

200g button mushrooms, sliced

⅔ cup white wine

1 ¼ cups thickened cream

500g penne pasta, cooked

Salt and freshly ground black pepper, to taste

Grated parmesan cheese, to serve

- 1.Heat frypan to Setting 12. Cook bacon and mushrooms for 4-5 minutes or until golden.
- 2.Add wine and cook until reduced by half. Add cream and stock. Allow to simmer until thickened.
- 3.Add pasta to the pan. Season to taste with salt and pepper. Serve with parmesan cheese.

Frypan Recipes continued

Roast Chicken with Stuffing

Serves: 4

- 2 teaspoons olive oil
- 1 onion, chopped
- 3 cups fresh breadcrumbs
- 30g butter, melted
- 2 tablespoons fresh flat-leaf parsley, chopped
- 2 teaspoons fresh thyme, chopped
- 1 teaspoon lemon zest
- 1.2kg whole chicken, washed, dried

- 1.Heat oil in the frypan on Setting 12. Add onion and cook for 2-3 minutes or until tender. Set aside.
- 2.In a large bowl combine onion, breadcrumbs, butter, parsley, thyme and lemon. Season with salt and pepper. Place mixture inside the cavity of the chicken. Tie chicken wings together with kitchen twine.
- 3.Preheat frypan on Setting 10. Place chicken in the pan. Cook for 1-2 minutes on each side or until golden. Cover with the lid. Reduce heat to Setting 8. Cook for 1 -1½ hours or until cooked. Season to taste with salt and pepper. Serve.

Mustard Seed Potatoes

Serves: 8

- 1.5kg baby new potatoes
- 2 tablespoons extra virgin olive oil
- 2 tablespoons black mustard seeds
- Salt and freshly ground black pepper, to taste

- 1.Heat frypan on Setting 15. Add potatoes and cover with water. Cover with the lid. Simmer until potatoes are tender. Drain.
- 2.Heat frypan on Setting 12. Add potatoes, oil and mustard seeds. Season to taste with salt and pepper. Cook for 15 minutes or until potatoes are golden. Serve.

Frypan Recipes continued

Buttermilk Pancakes

Makes: 8

1 cup self raising flour, sifted

2 tablespoons caster sugar

½ teaspoon bicarbonate soda

1 egg, lightly beaten

2 tablespoons vegetable oil

1 cup buttermilk

60g butter

1. In a large bowl combine flour, sugar and bicarbonate soda.
2. In a separate bowl combine all wet ingredients and stir to combine.
3. Pour wet ingredients into dry and whisk until smooth.
4. Heat frypan on Setting 9. Melt butter in the pan. Add ¼ cupful's of mixture into the pan. Cook for 2-3 minutes on each side or until golden and cooked. Serve.

Skillet Recipes

Corn Fritters

Makes: about 20

- 1 cup self raising flour
- ½ teaspoon bicarbonate of soda
- ½ teaspoon ground coriander
- ½ teaspoon sweet paprika
- ⅔ cup buttermilk
- 2 eggs
- 2 cups corn kernels
- 3 shallots, sliced
- 1 small red capsicum, diced finely
- 2 tablespoons chopped fresh flat leaf parsley
- 1 tablespoon chopped fresh coriander
- Salt and freshly ground black pepper, to taste
- Olive oil
- Tomato chilli jam, to serve

1. Combine flour, soda, coriander and paprika in a bowl. Whisk through buttermilk and eggs to form a batter.
2. Combine corn, shallots, capsicum, parsley and coriander in a large bowl. Stir to combine. Season to taste with salt and pepper.
3. Heat frypan on setting 10. Drizzle a little olive oil in frypan and spoon tablespoonful's of mixture into pan. Cook fritters for 2-3 minutes on each side until golden.
4. Serve with tomato chilli jam if desired.

Gyoza (Japanese Dumplings)

Makes: about 20

- 150g pork mince
- 150g chicken mince
- 2½ cups Chinese cabbage, finely sliced
- ⅓ cup finely chopped water chestnuts
- 2 tablespoons kecap manis
- 1 tablespoon mirin
- 2 teaspoons sesame oil
- 1 teaspoon caster sugar
- 4 shallots, chopped finely
- 1 egg
- 50 sheets gow gee wrappers
- Vegetable oil, for frying
- Salt and freshly ground black pepper, to taste
- Dipping Sauce:

- 2 tablespoons kecap manis
 - 1 tablespoon black vinegar
1. Combine all ingredients in a bowl and mix well. Season with salt and pepper.
 2. Line a tray with baking paper. Lay out several sheets of gow gee wrappers.
 3. Place a rounded teaspoon of filling into the centre of the wrapper. Moisten the edges with a little water. Fold the wrapper over the filling but before sealing carefully pleat on one side. The pastry will look plain on one side but have a small pleat on the other. Gently press the pastry to seal. Repeat with remaining wrappers.
 4. Heat frypan on setting 9. Heat 1 tablespoon of oil in the frying pan and place the dumplings, in batches, into the pan, pleat side up. Cook until the dumplings are golden on the bottom. Do not turn. Carefully pour enough water in the frying pan so that the dumplings are half covered. Place the lid on the

Skillet Recipes continued

frying pan and cook, covered for 1 minute. Remove lid and cook, uncovered, until all tender and cooked. Remove from pan, repeat with remaining dumplings.

Note: The water should be simmering the whole time. If this does not happen increase the heat.

5. Serve with dipping sauce.

Steamed Salmon Parcels

Serves: 4

4 shallots, finely sliced

2 cloves garlic, crushed

1 large red chilli, seeds removed, sliced

1 stalk lemon grass, finely chopped

½ cup coconut milk

⅓ cup fresh coriander leaves

2 teaspoons grated fresh ginger

4 x 180g Atlantic salmon fillets

1 tablespoon peanut oil

4-6 baby bok choy, quartered

Salt and freshly ground black pepper, to taste

Steamed jasmine rice, to serve

1. Preheat frypan on setting 12 with the lid on for 2 minutes.
2. In a bowl combine shallots, garlic, chilli, lemon grass, coconut milk, coriander and ginger. Season to taste with salt and pepper.
3. Place each piece of salmon on 4 individual pieces of aluminium foil. Divide the coconut mixture evenly over the salmon. Fold each piece of foil up to make 4 sealed parcels.
4. Place parcels in frypan. Place lid on pan. Reduce heat to setting 9 and cook for 12-15 minutes or until cooked as desired. Remove from heat.
5. Quickly increase heat to setting 15. Add oil and bok choy. Cook for 1-2 minutes until wilted. Season to taste with salt and pepper.
6. Serve salmon with bok choy and steamed jasmine rice.

Skillet Recipes continued

Prosciutto Wrapped Pork Loin

Serves: 4-6

2 tablespoons Dijon mustard

1 tablespoon horseradish cream

1 tablespoon olive oil

2 teaspoons fresh rosemary, chopped

2 teaspoons fresh thyme, chopped

2 teaspoons soy sauce

1 teaspoon Worcestershire sauce

500g pork loin

6 slices prosciutto

Salt and freshly ground black pepper, to taste

1. In a small bowl combine all ingredients except pork and prosciutto. Stir to combine.
2. Lay the prosciutto out so it is slightly overlapping.
3. Rub pork loin with mustard sauce and place in the centre of the prosciutto. Encase the pork loin in the prosciutto. Using kitchen twine tie the roast at 2 cm intervals.
4. Preheat pan to setting 15. Place pork in the pan and cook for 1-2 minutes on each side or until golden and crisp. Lower heat to setting 9. Cover with the lid. Cook for a further 40 minutes or until done.
5. Remove the string. Allow to rest for 5- 10 minutes before carving. Season to taste with salt and pepper. Serve.

Thai Chicken Stir Fry

Serves: 4

2 tablespoons vegetable oil

2 large chicken breasts, sliced

4 shallots, finely sliced

3 tablespoons red curry paste

1 red capsicum, seeds removed, sliced

150g baby green beans, trimmed, halved

125g baby corn, halved

1 cup coconut milk

4 kaffir lime leaves, shredded

2 teaspoons caster sugar

1 teaspoon fish sauce

½ cup fresh coriander, chopped

Salt and freshly ground black pepper, to taste

Jasmine rice, to serve

1. Preheat frypan to setting 15. Add half of the oil.
2. Add chicken to the pan and cook in batches until golden and cooked. Set aside.
3. Add remaining oil to the pan and cook scallions for 2-3 minutes or until tender. Add curry paste and cook for a further minute or until fragrant.
4. Add capsicum, green beans, corn, coconut milk, lime leaves, sugar, fish sauce and chicken to the pan. Continue to cook for 4-5 minutes or until vegetables are tender. Season to taste with salt and pepper. Serve over rice with coriander.

Skillet Recipes continued

Roast Chicken with Sage and Garlic

Serves: 6

1.6kg whole chicken

3 cloves garlic, crushed

1 lemon

1 bunch fresh sage leaves, roughly chopped

80g butter, room temperature

2 tablespoons olive oil

8 sprigs fresh flat leaf parsley

1 onion, quartered

Salt and freshly ground black pepper, to taste

1. Peel lemon and finely chop the skin.

Reserve the flesh.

2. In a small bowl combine garlic, lemon peel, sage and butter. Season to taste with salt and pepper.

3. Using your fingers loosen the skin around the breasts and thighs of the chicken. Place butter mixture between the skin and flesh. Rub the skin of the chicken with oil. Season with salt and pepper. Stuff the parsley, onion and lemon flesh in the cavity of the chicken. Tie chicken legs together with twine.

4. Preheat pan on setting 15 for 2 minutes.

5. Add chicken to pan and brown on all sides. Cover with the lid. Reduce setting to 8. Cook for 1 hour or until cooked. Season to taste with salt and pepper. Serve.

Sweet and Sticky Teriyaki Wings

Serves: 4-6

1 tablespoon vegetable oil

500g chicken wings

½ cup honey

¼ cup balsamic vinegar

¼ cup brown sugar

2 tablespoons soy sauce

1 tablespoon freshly minced ginger

3 cloves garlic, crushed

2 tablespoons sesame seeds, toasted

Salt and freshly ground black pepper, to taste

1. Preheat oil in frypan on setting 12 for 2 minutes. Add chicken wings to the pan. Cover with lid. Reduce to setting 9. Cook for 20 minutes, stirring occasionally.

2. Combine all remaining ingredients except sesame seeds in a large bowl.

3. Remove chicken wings from the pan and toss in marinade.

4. Increase frypan to setting 12. Add chicken wings and cook for a further 5 minutes, turning occasionally. Remove from pan when golden and crisp. Season to taste with salt and pepper. Sprinkle with sesame seeds before serving. Serve.

Skillet Recipes continued

Delicious BBQ Beef Short Ribs

Serves: 3-4

- ¼ cup vegetable oil
- 1kg beef short ribs
- 6 cloves garlic, crushed
- 2 tablespoons freshly grated ginger
- 5 tomatoes, roughly chopped
- ¾ cup caster sugar
- ½ cup dry sherry
- 2 tablespoons tamarind paste
- 1 ½ tablespoons bean paste
- 1 ½ tablespoons soy sauce
- ½ cup water
- 4 cups chicken stock
- Salt and freshly ground black pepper, to taste

1. Preheat pan with half of the oil on setting 15 for 2 minutes. Add ribs to the pan and cook for 3-4 minutes or until browned. Set aside.
2. Reduce heat to setting 10. Add remaining oil, garlic and ginger. Cook for 1 minute or until fragrant. Add tomatoes and cook, stirring, for 3-4 minutes. Stir through the sugar and cook for a further 3 minutes or until caramelised.
3. Pour sherry into the pan and allow to reduce by half. Add remaining ingredients and bring to a simmer. Return beef to the pan. Cover with lid. Cook for 1 hour on setting 6 until meat is tender.
4. Remove beef from pan. Increase heat to setting 13 and simmer for 3-4 minutes or until reduced by half and thickened. Season to taste with salt and pepper. Serve beef in sauce.

Italian Meatballs in Tomato Sauce

Serves: 4

- ½ cup olive oil
- ⅔ cup pine nuts, roughly chopped
- 1 onion, chopped
- 3 cloves garlic, crushed
- 1 cup fresh breadcrumbs
- ½ cup ricotta cheese
- ¼ cup freshly flat leaf parsley, chopped
- 2 tablespoons fresh basil, chopped
- 1 tablespoon lemon zest
- 2 teaspoons ground fennel seeds
- 1 egg
- 500g beef mince
- 2 x 400g cans chopped tomatoes
- ½ cup red wine
- Salt and freshly ground black pepper, to taste
- Grated parmesan, to serve

1. Preheat pan on setting 12 for 2 minutes.
2. Add half of the oil, pine nuts and onion. Cook for 3 -4 minutes or until pine nuts are golden. Add garlic and continue to cook for 1 minute. Remove from pan.
3. In a large bowl combine breadcrumbs, ricotta, parsley, basil, lemon, fennel, egg, beef and cooled onion mixture. Stir to combine. Season to taste with salt and pepper.
4. Roll mixture into 2 tablespoon sized balls.
5. Heat remaining oil in pan on setting 15 for 2 minutes. Add meatballs and cook until golden. Remove from the pan.
6. Add tomatoes and wine to the pan. Reduce heat to setting 9. Cover with lid. Allow to simmer for 20 minutes. Add meatballs back to the sauce and cook for a further 10 minutes. Season to taste with salt and pepper. Serve with parmesan cheese.

Skillet Recipes continued

Mexican Chilli Beef

This beef is great in burritos or tacos.

Serves: 6-8

- ¼ cup vegetable oil
- 2 kg beef roast
- 2 white onions, roughly chopped
- 4 cloves garlic, crushed
- 1 tablespoon ground cumin
- 1 tablespoon freshly grated ginger
- 1 tablespoon ground Mexican chilli powder
- 2 teaspoons ground cinnamon
- 4 cups beef stock
- 2 x 400g cans chopped tomatoes
- 2 teaspoons dried oregano
- 2 x 400g cans kidney beans, drained and rinsed

Salt and freshly ground black pepper, to taste

1. Heat oil in pan on setting 15 for 2 minutes.
2. Add beef and cook for 3-4 minutes or until browned. Set aside.
3. Reduce to setting 10. Add onions to the pan and cook for 7-10 minutes or until caramelised.
4. Stir through garlic, cumin, ginger, chilli and cinnamon. Cook for a further 1-2 minutes or until fragrant. Add stock, tomatoes and oregano. Season with salt and pepper.
5. Return beef to the pan. Cover with the lid. Reduce heat to setting 7. Simmer for 1 hour or until the beef is tender and falling apart. Remove beef from pan.
6. Increase heat to setting 15. Bring sauce to a simmer and allow to reduce by half. Just before serving stir through beans. Return beef to the pan. Season with salt and pepper. Serve.

Roast Leg of lamb with Apples and Fennel

The combination of apple and fennel really compliment the lamb.

Serves: 6-8

- 1.5kg mini lamb leg roast
- 5 cloves garlic, finely sliced
- 3 sprigs fresh rosemary
- 4 small granny smith apple, cored, halved
- 2 onions, quartered
- 1 bulb fennel, cut into 8 wedges
- 1 cup apple juice
- ½ cup beef stock
- 1 tablespoon lemon juice
- 1 tablespoon lemon zest

Salt and freshly ground black pepper, to taste

1. Pierce the lamb in 10 places. Stuff the incisions with garlic and half of the rosemary. Season the outside of the lamb generously with salt and pepper.
2. Preheat pan to setting 15 for two minutes.
3. Add lamb to the pan and cook for 3-4 minutes or until browned. Set aside.
4. Reduce heat to setting 5. Add apples, onions and fennel to the pan. Top with lamb.
5. Pour over remaining ingredients. Place lid on the pan. Cook for 1 hour for medium. Set lamb aside to rest for 10 minutes before carving. Season to taste with salt and pepper. Serve with apples, fennel and onions.

Skillet Recipes continued

Lamb with Moroccan Spice Rub

Serves: 4-6

½ cup olive oil

½ cup fresh flat leaf parsley, chopped

1 tablespoon ground coriander

1 tablespoons ground cumin

1 tablespoon lemon zest

1 tablespoon sweet paprika

1 teaspoon ground all spice

1 teaspoon ground black pepper

1 teaspoon ground cinnamon

1 teaspoon ground turmeric

Pinch saffron threads

4 cloves garlic, crushed

1kg lamb roast

Salt and freshly ground black pepper, to taste

1. In a bowl combine all ingredients, except lamb, to make a smooth paste.
2. Rub paste evenly over the lamb. Place on tray, cover and refrigerate for 2 hours.
3. Preheat pan to setting 15 for 2 minutes.
4. Add lamb to pan and brown on all sides, about 4-5 minutes. Cover with the lid. Reduce to setting 7. Cook for a further 55 minutes for medium rare. Allow to rest for 5-10 minutes before carving. Season to taste with salt and pepper. Serve.

Mexican Style Roasted Corn

This is a Mexican street food. It's a fun dish to make and great to get the kids involved!

Serves: 4

4 ears corn, husks still attached

½ cup mayonnaise

1 ½ cups grated parmesan cheese

¼ cup freshly chopped coriander

1 tablespoon chilli paste

1 lime, quartered

Salt and freshly ground black pepper, to taste

1. Peel back the husks to expose the corn kernels. Leave the husks attached at the base. Remove all threads. Tie husks together around the base of the cob to form a handle. Repeat with remaining ears.
2. Preheat pan for 2 minutes on setting 15.
3. Add corn, turning occasionally. Cook for 10 minutes or until beginning to brown.
4. Brush corn with mayonnaise. Roll each ear of corn in parmesan. Sprinkle with coriander, chilli. Season to taste with salt and pepper. Serve with a wedge of lime.

Skillet Recipes continued

Roasted Cauliflower with Tahini Sauce

Serves: 4-6

1 head cauliflower, cut into florets

1/4 cup olive oil

3 tablespoons ground cumin

¼ cup tahini

¼ cup water

2 tablespoons lemon juice

3 cloves garlic, crushed

Salt and freshly ground black pepper, to taste

1. Preheat pan on setting 15 for 2 minutes.

2. In a large bowl combine cauliflower, oil and cumin. Season to taste with salt and pepper.

3. Add cauliflower to the pan and cook for 10-15 minutes or until golden and crisp.

4. In a separate bowl combine tahini, water, lemon juice and garlic. Season to taste with salt and pepper.

5. Pour sauce over cauliflower. Toss to combine. Serve.

Lemon and Herb Roasted Vegetables

Serves: 4-6

5 cloves garlic

5 sprigs fresh thyme

3 sprigs fresh rosemary

2 potatoes, peeled, quartered

2 carrots, peeled, sliced

2 fennel bulbs, trimmed, sliced

2 red onions, quartered

1 lemon, quartered

1 sweet potato, peeled, cut into 3cm cubes

½ cup olive oil

1 tablespoons freshly grated ginger

Salt and freshly ground black pepper, to taste

1. Preheat pan to setting 15 for 2 minutes.

2. In a large bowl combine all ingredients. Season generously with salt and pepper.

3. Place vegetables in the pan. Reduce heat to setting 10. Cover with the lid and cook for 1 hour, stirring occasionally.

4. Increase heat to setting 15. Cook vegetables for a further 10 minutes or until golden. Season with salt and pepper. Serve.

Skillet Recipes continued

Individual Sticky Date Puddings

Serves: 8

2 cups dried dates, chopped

1¼ cups boiling water

1 teaspoon bicarbonate of soda

⅓ cup olive oil

1 cup brown sugar

1 cup self raising flour

¼ teaspoon ground mixed spice

2 eggs

Butterscotch Sauce:

160g butter

⅔ cup firmly packed brown sugar

1 cup thickened cream

1. Preheat pan on setting 6 with the lid on. Grease 8 individual 1-cup capacity metal moulds.
2. Place dates, boiling water and baking soda into a small bowl and set aside for 10 minutes.
3. In a large bowl combine date mixture, oil and sugar. Stir to combine.
4. Add remaining ingredients to the bowl and mix until just combined.
5. Pour mixture into prepared moulds. Place moulds in frypan and carefully pour enough boiling water to come half way up the sides of the moulds. Cook for about 25 minutes or until cooked when tested with a wooden skewer. Carefully remove from frypan; stand for 5 minutes before turning out onto a wire rack.
6. Butterscotch Sauce: Place all ingredients in the pan on setting 12. Stir until sugar has dissolved and mixture begins to simmer. Pour over the date puddings. Serve.

Tip: Puddings can be made in advance and then rewarmed in a microwave.

Wok Recipes

Arancini – Risotto Balls

Makes: 24

- 2 ½ cups chicken stock
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 clove garlic, crushed
- ¾ cup Arborio rice
- 2 tablespoons finely chopped fresh basil
- 2 tablespoons grated parmesan
- 40g mozzarella, cut into 1cm pieces
- ¼ cup fresh breadcrumbs
- 3 cups vegetable oil
- Salt and freshly ground black pepper, to taste

1. Heat oil in wok on setting 12. Add onion and garlic cooking until softened.
2. Add rice and 1 cup of stock to the wok. Stir occasionally until all the liquid has been absorbed. Continue adding the stock in batches until all the liquid has absorbed. This should take approximately 30 minutes. Season to taste with salt and pepper.
3. Stir through basil and cheese. Remove from wok. Set aside to cool.
4. Roll mixture into tablespoon sized balls. Press a piece of cheese into the centre of the rice and roll to enclose. Coat balls in breadcrumbs.
5. Pour oil into the wok and heat on setting 12 for 5 minutes. Add risotto balls and cook for 2-3 minutes or until golden and cooked. Allow to drain on paper towel. Serve.

Curry Puffs

Serves: 24

- 2 teaspoons vegetable oil
- 1 onion, chopped
- 1 clove garlic, crushed
- 400g beef mince
- 2 teaspoons curry powder
- ½ teaspoon ground coriander
- ½ teaspoon ground turmeric
- ¼ cup mango chutney
- 24 wonton wrappers
- 1 egg white, lightly beaten
- Salt and freshly ground black pepper, to taste

1. Heat oil in wok on setting 12. Add onion and garlic cooking until softened. Add mince and cook until browned and cooked.
2. Add curry powder, coriander and turmeric. Cook for 1 minute or until fragrant. Stir through chutney. Season to taste with salt and pepper.
3. Place a heaped teaspoon of mixture into the centre of wrappers. Brush edges with egg white. Fold wrappers in half diagonally; pinch edges together to seal.
4. Pour oil into the wok and heat on setting 12 for 5 minutes. Add curry puffs and cook for 4-5 minutes or until golden brown. Allow to drain on paper towel. Serve.

Wok Recipes continued

Steamed Pork Buns

Makes: 6

400g pork mid-loin chops

¼ cup Hoi Sin sauce

2 tablespoons soy sauce

3 teaspoons finely grated fresh ginger

1 teaspoon Chinese five spice powder

1 teaspoon sesame oil

1 garlic clove, crushed

1 ¼ cups plain flour

3 teaspoons caster sugar

2 teaspoons dried yeast

¼ cup warm milk

¼ cup lukewarm water

1 ½ tablespoons peanut oil

Salt and freshly ground black pepper, to taste

1. Heat 2 cups of water in wok with steamer rack in place on setting 9. Cover with lid.
2. Once water has reached a simmer add pork to the rack. Cover and cook for 15 minutes.
3. Transfer pork to a bowl and shred meat.
4. Combine pork, hoi sin sauce, soy, ginger, five spice powder, oil and garlic in a large bowl. Season to taste with salt and pepper. Cover and refrigerate for 1 hour.
5. Meanwhile, combine the flour, sugar and yeast in a large bowl. Make a well in the centre. Combine the milk, water and 1 tablespoon of the oil in a jug. Add to dry ingredients and stir to combine.
6. Knead dough on a lightly floured surface for 5 minutes or until smooth. Use remaining oil to lightly grease a large bowl. Place dough in bowl. Cover with plastic wrap and place in a warm place for 30 minutes or until doubled in size.

7. Punch dough down. Knead for a further 5 minutes. Place in a greased bowl and allow to proof for a further 30 minutes.
8. Shape dough into a 5 x 20cm log. Cut into six equal portions.
9. Flatten each dough portion. Place equal amounts of pork mixture on centre of dough and bring side of dough up to enclose. Roll into a ball. Cut a small cross in top of each bun.
10. Heat 2 cups of water in wok on setting 9. Cover with lid. Bring to a simmer. Cover rack with a piece of baking paper. Place pork buns crease side down on paper. Cover with lid. Cook for 15-20 minutes or until cooked. Serve.

Wok Recipes continued

Thai Fish Cakes

Serves: 4-6

500g firm white fish fillets, bones removed, chopped

3 tablespoons red curry paste

2 tablespoons fish sauce

1 teaspoon caster sugar

2 egg whites

½ cup thinly sliced snake beans

2 kaffir lime leaves, shredded

Peanut oil, for deep frying

Dipping Sauce

½ cup caster sugar

½ cup water

½ cup white vinegar

1 large red chilli, thinly sliced

1 tablespoon chopped fresh coriander

1 tablespoon finely chopped roasted peanuts

Salt and freshly ground black pepper, to taste

1. Combine fish, curry paste, fish sauce, sugar and egg whites into a food processor. Process until mixture is combined.

2. Place mixture into a bowl and stir through beans and lime leaves. Season to taste with salt and pepper.

3. Heat oil in wok on setting 11-12.

4. Roll mixture into 2 tablespoon sized balls. Carefully drop mixture into the oil in batches. Cook for 2-3 minutes until golden brown and cooked through. Drain on paper towel. Repeat with remaining mixture.

5. Dipping Sauce: Combine sugar, water and vinegar into a small saucepan. Stir over a low heat until sugar dissolves. Increase heat and simmer mixture for 5 minutes. Remove from heat and allow to cool. Stir through chilli, coriander and nuts.

6. Serve with dipping sauce.

Spring Rolls

Makes: 20

1 tablespoon peanut oil

¼ cup canned bamboo shoots, thinly sliced

1 tablespoon grated fresh ginger

2 cloves garlic, crushed

350g chicken mince

2 tablespoons kecap manis

1 large carrot, peeled, grated

3 shallots, thinly sliced

1 cup finely shredded Chinese cabbage

Salt and freshly ground black pepper, to taste

100g vermicelli noodles, cooked, drained

6 dried shiitake mushrooms, soaked, drained, chopped

20 medium spring roll wrappers

Peanut oil, for deep frying

1. Heat oil in wok on setting 12. Add bamboo shoots, ginger and garlic. Cook for 1 minute or until fragrant. Add chicken mince and cook for a further 5 minutes or until cooked.

2. Add remaining ingredients and stir-fry until the cabbage has just wilted. Remove ingredients from the wok. Allow to cool.

3. Meanwhile, clean wok and heat oil to setting 12 for deep frying.

4. Place 2-3 tablespoons of the filling near one corner of each wrapper. Lightly brush edges of each wrapper with a little water, tuck in ends and roll up to enclose filling.

5. Deep fry spring rolls in batches for 3-4 minutes or until golden brown. Drain on paper towel. Serve.

Wok Recipes continued

Sang Choy Bao

Serves: 4

- 1 tablespoon peanut oil
- 10 water chestnuts, chopped finely
- 6 fresh shitake mushrooms, chopped finely
- 3 shallots, chopped
- 1 clove garlic, crushed
- ½ teaspoon grated fresh ginger
- 350g chicken mince
- 4 lettuce leaves, to serve
- 2 teaspoons sesame seeds, toasted

Sauce

- 1 tablespoon hoisin sauce
- 1 tablespoon light soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon shao hsing cooking wine
- 1 teaspoon sesame oil
- 1 teaspoon white sugar

Salt and freshly ground black pepper, to taste

1. Heat oil in wok on setting 13. Add chestnuts, mushrooms, shallots, garlic and ginger to the wok and cook for 1 minute.
2. Add mince and cook for a further 4-5 minutes or until golden and cooked.
3. Pour over sauce ingredients and stir-fry for 3 minutes or until sauce has thickened. Season to taste with salt and pepper.
4. Spoon mixture into lettuce cups. Garnish with sesame seeds. Serve.

Chicken Laksa

Serves: 4

- ¼ cup laksa paste
- 1 clove garlic, crushed
- 2 cups chicken stock
- 2 cups coconut milk
- 300g cooked chicken, roughly chopped
- 150g soft tofu
- 250g rice vermicelli noodles, cooked, drained
- 100g bean sprouts
- ½ cup fresh coriander leaves

Salt and freshly ground black pepper, to taste

1. Heat wok on setting 10. Add paste and garlic. Stir fry for 1-2 minutes or until fragrant. Add stock and coconut milk. Bring to a simmer. Allow to simmer for 5 minutes.
2. Add chicken and tofu and cook for 3-4 minutes.
3. Divide warm noodles among four bowls. Ladle liquid with chicken and tofu among the bowls. Top with bean sprouts and coriander leaves. Serve.

Wok Recipes continued

Chinese Style Fried Rice

Serves: 4

2 tablespoons peanut oil
4 eggs, lightly whisked
175g bacon, chopped
3 shallots, chopped
1 small red capsicum, seeds removed, sliced
¾ cup fresh or frozen peas
4 cups cold cooked rice (see tip)
2 tablespoons soy sauce
2 tablespoons oyster sauce
250g prawns, cooked, peeled, deveined
2 cups shredded wom bok cabbage
White pepper, to taste

1. Heat half of the oil in wok on setting 5. Add ¼ of the egg to the wok. Carefully swirl the wok around to spread the egg into a thin omelette. Cook for 1-1 ½ minutes without turning over. Remove from the wok. Repeat with remaining egg to make 4 omelettes. Roll omelettes up and thinly slice.
2. Increase heat to setting 10. Add bacon and cook until browned; set aside.
3. Add remaining oil to the wok and cook shallots for 1 minute. Add capsicum and peas to the wok cooking for a further 1 minute.
4. Add rice, sauces and prawns to the wok and stir fry for 2-3 minutes. Add bacon, cabbage and eggs to the wok. Season with white pepper. Toss to combine. Serve.

Tip: Cook the rice the day before or several hours in advance as per the directions on the packet. Rinse rice and drain well then layer on a tray lined with baking paper; cover with paper towelling and refrigerate.

Pad Thai

Serves: 4

200g rice thick noodles, cooked, drained
200g firm tofu, diced
¼ cup vegetable oil
500g large green prawns, peeled, deveined
½ cup pad Thai paste
3 eggs, lightly beaten
1 bunch garlic chives, cut into 4cm pieces
100g bean sprouts
½ cup fresh coriander leaves
¼ cup packaged fried shallots
¼ cup chopped peanuts
Lime wedges, to serve

1. Heat 2 teaspoons of oil in wok on setting 10. Add tofu and cook until golden. Set aside.
2. Reduce to setting 7. Add remaining oil and cook prawns until pink and just cooked. Set aside.
3. Add paste to wok and stir fry for 1 minute or until fragrant. Add noodles and stir until coated in paste. Add eggs to the wok and stir every 10 seconds or until the eggs are just beginning to set.
4. Add tofu, prawns, chives and bean sprouts to the wok. Cook for a further 2 minutes. Top with coriander, shallots, peanuts and lime wedges. Serve.

Wok Recipes continued

Mussels in White Wine and Garlic

Serves: 4

- 1 tablespoon olive oil
- 3 shallots, chopped finely
- 3 cloves garlic, crushed
- 2 kg black mussels, cleaned
- 1 cup white wine
- 100g butter, chopped
- ½ cup fresh flat-leaf parsley, chopped
- Salt and freshly ground black pepper, to taste
- Sliced ciabatta bread, to serve

1. Heat oil in the wok on setting 7. Add shallots and garlic, cooking until softened.
2. Add the mussels and wine. Cover with lid and increase heat to setting 12. Cook for 2 ½ minutes until the mussels have opened. Remove mussels and set aside.
3. Add the butter and parsley and cook for another 2-3 minutes until the butter has melted and the sauce has thickened.
4. Spoon mussels into bowls and carefully spoon over liquid. Season to taste with salt and pepper. Serve with crusty bread.

Beef with Cashews and Hokkien Noodles

Serves: 4

- 500g rump steak, sliced thinly
 - 2 tablespoons peanut oil
 - 1 onion, sliced
 - 2 cloves garlic, crushed
 - 2 teaspoons grated fresh ginger
 - 1 bunch gai lan (Chinese broccoli), roughly sliced
 - 400g fresh hokkien noodles
 - 2 tablespoons light soy sauce
 - 1 tablespoon honey
 - 1 cup roasted cashew nuts
 - Salt and freshly ground black pepper, to taste
1. In a large bowl combine beef and half of the oil.
 2. Heat wok on setting 12. Cook beef in batches until browned. Set aside.
 3. Reduce heat to setting 9. Add remaining oil to wok. Add onion, garlic and ginger, stir-fry for 1 minute.
 4. Add gai lan and stir fry for 1 minute. Add remaining ingredients to the pan and cook for a further 2-3 minutes. Season to taste with salt and pepper. Serve.

Wok Recipes continued

Soy Ginger Steamed Fish

Serves: 2

1½ tablespoons light soy sauce

1½ tablespoons shao hsing cooking wine

2 teaspoons peanut oil

1 teaspoon finely grated ginger

1 teaspoon caster sugar

2 x 200g white fish fillets

Sliced shallots and coriander, to serve

Salt and freshly ground black pepper, to taste

1. Combine soy, shao hsing, oil, ginger and sugar in a bowl.
2. Place fish on a heatproof plate. Spoon 1 tablespoon of sauce over the fish.
3. Pour 2 cups of water into the base of the wok. Place steamer rack in wok. Cover with lid and place on setting 5. Once water starts to simmer, place fish in wok. Steam for 9-10 minutes or until fish is cooked.
4. Heat remaining sauce. Pour over fish. Top with shallots and coriander. Season to taste with salt and pepper. Serve.

Chinese Style Tofu and Green Vegetables

Serves: 4

300g firm tofu, halved

2 tablespoons peanut oil

1 onion, sliced

2 cloves garlic, crushed

3 bok choy, trimmed, quartered

2 small zucchini, sliced

100g enoki mushrooms, ends trimmed, separated

2 tablespoons oyster sauce

1 tablespoon light soy sauce

1 tablespoon sweet chilli sauce

1. Heat oil in the wok on setting 10. Cook one piece of tofu at a time until golden on both sides. Drain on paper towelling. Cut each slice into 6 pieces.
2. Add onion to wok and stir fry for 1 minute. Add garlic and cook for a further minute. Add the bok choy and zucchini, cooking for 1-2 minutes or until the zucchini starts to soften.
3. Add the mushrooms and the sauces and cook for a further 1 minute. Season to taste with salt and pepper. Serve.

Wok Recipes continued

Cinnamon Doughnuts

Makes: 14

2 teaspoons dry yeast

1 ¼ cups buttermilk, warmed

¼ cup caster sugar

4 cups plain flour

1 teaspoon salt

¼ cup light olive oil

2 eggs, lightly beaten

Vegetable oil, for deep frying

Cinnamon sugar

1 cup caster sugar

2 teaspoons ground cinnamon

1. In a small bowl combine yeast, buttermilk and half of the sugar. Mix well and stand in a warm place for 10 minutes or until the mixture begins to foam.

2. In a large bowl combine flour, salt and remaining sugar. Make a well in the centre and add oil, eggs and yeast mixture. Mix to a soft dough.

3. Place mixture onto a lightly floured surface and knead dough for about 10 minutes or until smooth and elastic. Place dough in a bowl and cover. Stand in a warm place for about 40 minutes or until dough has doubled in size.

4. Turn dough onto a lightly floured surface and knead for 5 minutes or until smooth and elastic. Roll dough out to 1cm thick. To cut doughnuts use either a doughnut cutter or a 9cm cutter and a 3cm cutter. Place doughnuts onto a tray lined with baking paper and cover with plastic wrap. Stand in a warm place for about 20 minutes.

5. Heat oil in wok on setting 12. Cook doughnuts, in batches, turning once during cooking, until golden in colour. Drain doughnuts on paper towelling then toss in cinnamon sugar mixture.

Tip: To make jam filled doughnuts, use a 7cm cutter only. Once fried, toss with caster sugar only and pipe some sieved jam into the centre of the doughnuts.

Banana Fritters

Serves: 4

½ cup plain flour

¼ cup cornflour

2 teaspoons caster sugar

1 egg

⅓ cup cold water

4 medium bananas, peeled

Vegetable oil, for deep frying

Icing sugar for dusting

Ice cream, to serve

1. In a large bowl combine flours and sugar. Add egg and water. Stir to combine.

2. Heat oil in wok setting 12 for 3-4 minutes or until hot.

3. Cut bananas in half lengthways.

Dip halves, one at a time, into batter. Carefully lower banana halves into oil in batches. Fry for 1-2 minutes or until golden. Drain on paper towelling.

4. Serve fritters dusted with icing sugar and ice cream.

Notes

25 Year

Stainless Steel Cooking Surface Guarantee

Sunbeam Ellise® Stainless Steel Cookware is constructed from the highest quality materials. So much so, we guarantee the stainless steel cooking surface of our Ellise® Stainless Steel Cookware for 25 years against faulty materials or workmanship. This guarantee is just another expression of our confidence in the way we make appliances at Sunbeam.

This guarantee is in addition to your rights under:

- our Sunbeam 12 month replacement or repair warranty against faulty material or manufacture (full details of which are set out in this Instruction Booklet) ; and
- the Australian Consumer Law (if your product was purchased in Australia) or the New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your Ellise® Stainless Steel Cookware during the applicable warranty period, please phone our customer service line for advice. The Sunbeam 25 year Stainless Steel Cooking Surface guarantee begins from date of purchase and extends for 25 years. It covers only the stainless steel cooking surface, guaranteeing it against faulty materials or workmanship. It does not:

- cover damage caused by accident, misuse or negligent handling (including damage caused by failing to use the product in accordance with this Instruction Book);
- cover freight or any other costs incurred in making a claim; or
- extend beyond 12 months if the product is used in commercial, industrial, educational or rental applications.

If a fault should develop with the stainless steel cooking surface during the warranty period, please call Sunbeam Customer Service on the number listed below or send a written claim to Sunbeam at the address listed below. Alternatively, you can (at your cost) return the Ellise® Stainless Steel Cookware to any of Sunbeam's authorised service centres, together with your receipt. On receipt of your claim, we will examine the cooking surface and if it is faulty or defective, we will replace your Ellise® Stainless Steel Cookware free of charge.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

26 Vestey Drive
Mt Wellington, Auckland New Zealand

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate 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 reasonably 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.

IMPORTANT NOTE

To assist us in managing warranty claims, we recommend you register your Ellise® Stainless Steel Cookware as soon as practicable after purchase by creating a MySunbeam account on our website and sending in 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 Ellise® Stainless Steel Cookware and present it when requested.

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
Units 5 & 6,
13 Lord Street,
Botany NSW 2019
Australia

New Zealand

www.sunbeam.com.nz
0800 786 232
Unit 3, Building D,
26 Vestey Drive,
Mt Wellington
Auckland
New Zealand

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).

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
Units 5 & 6,
13 Lord Street,
Botany NSW 2019
Australia

New Zealand

www.sunbeam.com.nz
0800 786 232
Unit 3, Building D,
26 Vestey Drive,
Mt Wellington
Auckland
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.

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 Units 5 & 6, 13 Lord Street,
Botany NSW 2019 Australia.

New Zealand | visit www.sunbeam.com.nz
phone 0800 786 232
mail Unit 3, Building D, 26 Vestey Drive,
Mt Wellington Auckland
New Zealand.

Sunbeam Corporation Limited | ABN 45 000 006 771
Sunbeam Corporation is a division of GUD Holdings Limited.

Sunbeam is a registered trademark.

Ellise is a registered trademark of Sunbeam Corporation.

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.

©Copyright Sunbeam 2013.

