

Sunbeam

pure elements

contact grill



Instruction Booklet

Download Please read these instructions carefully and retain for future reference. Download

GC7200/B

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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM PURE ELEMENTS CONTACT GRILL

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water or any other liquid.
- Ensure that the cord is kept well away from the cooking plates during use.
- Ensure the drip tray is in position before grilling
- Do not touch the outside or the top of the grill when in use, as these surfaces may be hot.
- Ensure you use the handle to open the grill plate. Avoid touching hot surfaces.
- The grill may generate steam from between the grill plates while cooking and when the top plate is opened
- Take care when removing food from the grill
- The temperature of accessible surfaces may be high when the appliance is operating.

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.
- Close supervision is necessary when your appliance is being used by children or infirm persons.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- 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.

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Features of your Sunbeam Elements Contact Grill

Cool touch handle

Remains cool to the touch for safer grilling.

Power and Ready lights

Warm Up light indicates the unit is switched on and warming up. Ready light indicates it is ready to use

Adjustable heat control dial

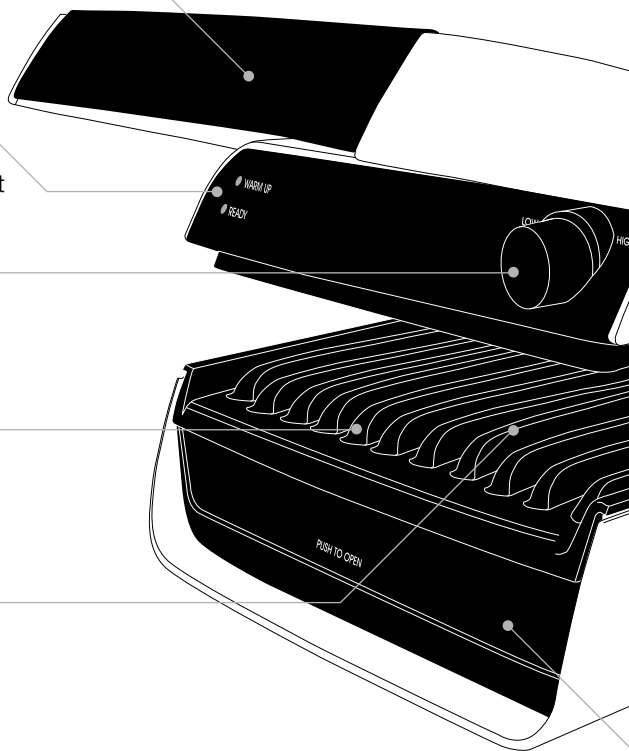
Gives you full control over the thermostatically controlled temperatures

Sloping grill plate

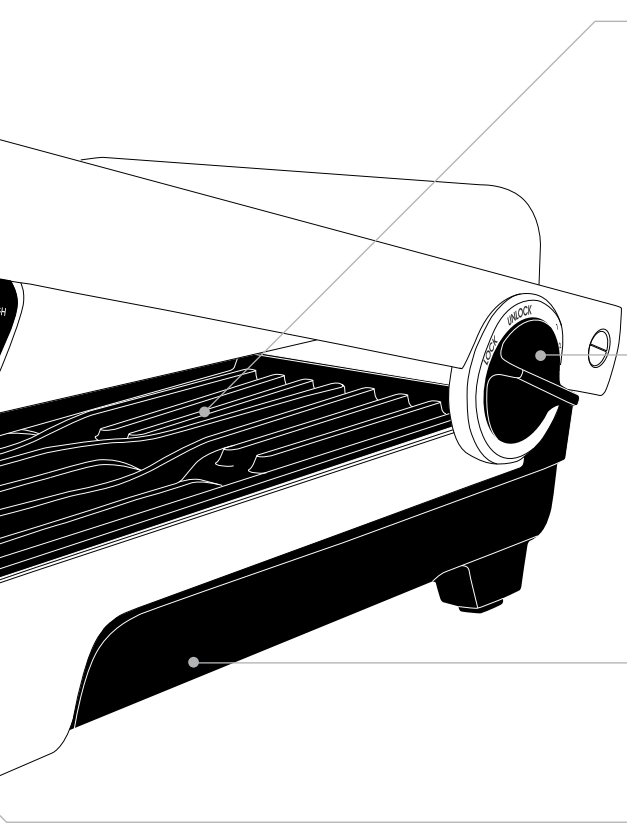
The grilling plate guides fat away from the food during cooking for a healthier meal

DuPont Teflon® Platinum Pro™ non-stick coating

Enables healthy fat-free cooking and simple wipe down cleaning.



Three layers of premium scratch resistant non-stick coating. Up to 10 times more scratch-resistant than other non-stick coatings. Safe to use with metal utensils.



Ribbed grill plates

The high grade ribbed grill plates sear meat on both sides at the same time for fast, healthy cooking. The patented rib plates have been designed for a variety of foods. The upper half of the plate is designed for more delicate food . The lower half has deeper channels, ideal for searing meats.

RotoDial™ adjustable height control dial with locking mechanism

Adjust and set the height of the top plate to fit food of varying thicknesses. The top plate can rest on or sit above the food. The RotoDial also allows the plates to be locked together for easy handling and vertical storage.

2400 watts

Powerful 2400 watt element for fast heat up and even heat distribution

Removable drip tray

Fats and oils drain away into the removable drip tray. Ensure the drip tray is in position beneath the grill plate before grilling

Using your Sunbeam Pure Elements Contact Grill

Before using your Contact Grill

Before using your Contact Grill for the first time, the non-stick cooking plates must be seasoned to protect the non-stick surface. Plug the power cord into a 230/240 volt AC power outlet and turn the power on. Preheat the contact grill for 5 minutes. Season the plates by applying a thin coat of cooking oil onto the surface and rub in with paper towel. Alternatively add oil to paper towel and rub over the cooking plates. After this initial seasoning, there is no need to season the plates before each use.

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

Using your Contact Grill

1. Place on a flat, level, heat-resistant surface.
2. Plug the power cord into a 230-240 volt AC power outlet and turn the power ON. The red Power light will illuminate while the unit is switched on.
3. Select your desired temperature setting to suit the type of food you wish to cook.
4. Preheat until the Ready light illuminates.
5. After you have completed grilling turn the power OFF and unplug from the power outlet.

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

Grilling meats and vegetables

Note: Preheat your Contact Grill until the Ready light illuminates before use.

1. Spray the grill plates with cooking oil before placing meat, seafood or vegetables onto the bottom grill plate.
2. Gently lower the lid to ensure even cooking of your food everytime.
3. When cooking some foods you may want to re-spray the grill plates to prevent food from sticking.
4. The cooking plates are coated with a durable non-stick coating. Some foods that are marinated or coated may cause the food to stick to the grill plates. To free the food use heat-resistant plastic or wooden utensils only. Never use a sharp or metal object as this will damage the non-stick surface.

Note: The Ready Light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

Caution: Do not touch the outside or the top of the unit when in use. Ensure you use the handle to open the top grill plate. Avoid touching hot surfaces. The contact grill may generate steam from between the grill plates while food is cooking and when the top plate is opened. Take care when removing food from the grill.

Hints for Best Results

1. Tender cuts of meat such as scotch fillet and sirloin are ideal for grilling. Tougher cuts of meat such as topside or blade steak will tenderise if marinated for a few hours or overnight.
2. Avoid overcooking meat as the texture will toughen.
3. Recommended cuts;
 - Beef = Sirloin, Rump, Scotch, Fillet or T-Bone
 - Lamb = Backstrap or Fillet, Chops and Cutlets
 - Pork = Leg or Butterfly Steaks, Fillets and Chops.
4. You can also grill diced meat on skewers for kebabs.
5. The Contact Grill can grill meats over 2.5cm (1 inch) thick with ease. If cooking meats with a bone it is recommended that it is no larger than 1.5cm thick to ensure even cooking.
6. Ideal for cooking a variety of meats, including beef, fish and poultry. Take care when grilling fish, use a plastic spatula.
7. The sloped grilling surface allows the fats and juices to drain into the drip tray for healthy, fat free cooking.
8. When cutting meats, chicken, vegetables or seafood for kebabs, cut evenly and uniform in size to ensure even cooking.

Note: Never cross-contaminate foods. Do not cut raw vegetables and raw meats with the same knife or on the same chopping board. Try to use separate chopping boards for meats, vegetables and seafood.

Note: Do not cut cooked meats on the same chopping board that you used to prepare the raw meat unless the board and knife have been thoroughly sanitised and cleaned in hot soapy water.

Care and Cleaning

Always use heat-resistant plastic or wooden utensils only to remove food from the grill. Do not use sharp or metal objects as these will scratch the non-stick surface. Do not cut food on top of the cooking plates.

To clean after use

Always turn the power off and remove the plug from the power outlet before cleaning. Do not immerse the contact grill in water or any other liquid. Do not use abrasives or metal scourers as they will scratch the non-stick plates and the exterior surface. Do not place the contact grill in the dishwasher.

To clean the non-stick plates

The cooking plates are coated with a durable non-stick surface, therefore little cleaning is required. Always allow the grill to cool until just warm before cleaning. Once cooled, wipe over the cooking plates with a dampened cloth or paper towel to remove excess oil. A soft washing sponge may be used to remove any cooking residue. The grill is easier to clean when slightly warm.

Always clean after each use to prevent a build up of cooking residue on the grill.

Note: Hold the top lid open whilst cleaning the grill plates.

To remove stubborn food residue

Some foods that are marinated or coated may cause the food to stick to the cooking plates. To remove these stubborn food residues squeeze some warm soapy water (using a mild household detergent) over the residue. Allow to stand then use a non-abrasive

plastic scouring pad, sponge or brush to clean off the residue. Do not use steel wool, metal scouring pads or abrasive cleaners as these will scratch the non-stick surface.

To clean the exterior

Wipe over with a dampened cloth and polish with a soft dry cloth.

To clean the drip tray

Allow the contents of the drip tray to cool before removing the tray and discarding the contents. Empty the drip tray after each use and wash in warm soapy water using a non-abrasive scouring pad and mild detergent. After cleaning, dry the drip tray with a clean, soft cloth and slide back into position. The drip tray is dishwasher safe and should be placed on the top shelf.

Note: Do not pour oil, fat or grease down the sink.

Storage

Allow the grill to cool and clean it after each use and before storing it away. The grill will store in an upright position in cupboards, shelves or on the bench top. The cord can be wrapped underneath the unit.

Grilling Guide

Use these cooking times as a guide, cooking times and temperatures will vary depending on factors such as weight and cut of the food, and your own personal taste.

Meat/cut Variety	Preparation	Cooking Temperatures	Cooking Times	
			Medium	Well Done
CHICKEN Single breast fillet, skinless (130 - 150g)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat		3 - 4 minutes. Rest for 3 - 5 minutes before slicing
Tenderloins (65 - 75g)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat		2 - 3 minutes
Thigh fillet (130 - 150g)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat		2 - 3 minutes. Rest for 3 - 5 minutes before slicing
SAUSAGE Thin (680g)	Do not pierce. Brush or spray with oil	Turn dial to max heat		10 - 12 minutes (8 sausages)
Thick (480g)	Do not pierce. Brush or spray with oil	Turn dial to max heat		15 minutes (6 sausages)
LAMB Loin chops (75 - 90g, 2½ cm thick)	Brush or spray with oil Season with salt and pepper	Turn dial to max heat	4 - 5 minutes	
Lamb leg steak (110 - 150g)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat	3 - 4 minutes	
Cutlets, frenched (6 x 55 - 65g each)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat		2 - 3 minutes (6 cutlets)
Eye of loin or backstrap (200 - 240g)	Brush or spray with oil. Season with salt and pepper	Turn dial to med/high heat	3 - 4 minutes. Rest for 3 - 5 minutes before slicing	

Grilling Guide continued

Meat/cut Variety	Preparation	Cooking Temperatures	Cooking Times	
			Medium	Well Done
PORK Medallion (130 - 140g)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat		3 - 4 minutes
BEEF Porterhouse steak (boneless) (160 - 180g, 2cm thick)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat	2½ - 3 minutes. Cover and rest for 3 - 5 minutes	
Scotch fillet (225g, 2cm thick)	Trim excess fat. Brush or spray with oil. Season with salt and pepper	Turn dial to max heat	3 minutes. Cover and rest for 3 - 5 minutes	
Hamburger patties (125g, 10cm diameter)	Brush or spray with oil	Turn dial to max heat		3 - 4 minutes.

Meat/cut variety	Preparation	Cooking temperatures	Cooking Times
FISH Salmon (230 - 240g)	Brush or spray with oil. Season with salt and pepper	Turn dial to med/high heat	4 - 5 minutes
White fish (180g)	Brush or spray with oil. Season with salt and pepper	Turn dial to med/high heat	3 - 4 minutes

Recipes

BLTs

Serves: 4

4 thick rashers bacon, rind and fat removed
2 large tomatoes, sliced
8 slices bread, toasted
2 tablespoons mayonnaise
salt and pepper, to taste
8 lettuce leaves, torn

1. Preheat contact grill on 'high' until ready light comes on. Add bacon and close the lid. Cook for 2-3 minutes or until golden.
2. Spread toast with mayonnaise. Layer bacon and tomato evenly between toast. Season with salt and pepper. Top with lettuce. Sandwich together. Cut in half to serve.

Steak Sandwich

Serves: 4

2 tablespoons olive oil
2 teaspoons balsamic vinegar
2 teaspoons brown sugar
2 medium red onions, cut into 1 cm slices
4 x 100g thin steaks, flattened
Turkish bread and barbecue sauce, to serve

1. Combine oil, vinegar and sugar in a bowl. Add onion and toss to coat.
2. Preheat contact grill on 'high' until ready light comes on. Add onions and close the lid. Cook onions, turning from time to time for 5-6 minutes or until golden. Remove onions from grill; cover and keep warm.
3. Add steaks and close the lid. Cook for 1-1½ minutes or until cooked as desired. Serve steaks on Turkish bread with onions and barbecue sauce.

Prawns with Chilli and Coriander

Serves: 4

2 tablespoons peanut oil
2 tablespoons finely chopped fresh coriander
2 tablespoons sweet chilli sauce
2 tablespoons lime juice
24 large green prawns, heads removed, peeled, leaving tails intact
24 bamboo skewers
Baby asian salad leaves, to serve

1. Combine oil, coriander, sweet chilli sauce and lime juice in a bowl.
2. Add prawns and toss to coat. Cover and place in the fridge to marinate for 30 minutes. Starting from the tail end, thread the prawn down the length of the skewer so that the prawn is straight.
3. Preheat contact grill on 'high' until ready light comes on. Add prawns and close the lid. Cook prawns in batches for 2 minutes or until golden. Serve with baby asian salad leaves.

Grilled Vegetable Salad

Serves: 4

- 2 tablespoons olive oil
- 2 bunches thin asparagus stalks, trimmed
- 1 small yellow, sliced
- 1 small red capsicum, sliced
- 2 zucchinis, sliced lengthways
- 75g greek feta cheese, crumbled
- 100g baby rocket leaves

Dressing

- $\frac{1}{3}$ cup extra virgin olive oil
 - 2 tablespoons red wine vinegar
 - 1 $\frac{1}{2}$ teaspoons caster sugar
 - 2 teaspoons Dijon mustard
1. Brush vegetables with oil and season with salt and pepper.
 2. Preheat contact grill on 'high' until ready light comes on. Add vegetables, and close the lid. Cook vegetables in batches for 2 $\frac{1}{2}$ -3 $\frac{1}{2}$ minutes or until cooked.
 3. To make dressing: combine all ingredients in a screw-top jar and shake well.
 4. Divide vegetables among serving plates. Top with feta and rocket. Serve drizzled with dressing.

Steak and Eggplant Stack

Serves: 4

- 2 medium eggplant, cut into 4 x 1 $\frac{1}{2}$ cm slices
- 4 x 100g thin steaks, flattened
- olive oil spray
- salt and pepper, to taste
- 80g baby rocket leaves
- $\frac{1}{2}$ cup semi dried tomatoes
- extra virgin olive oil and balsamic vinegar, to serve

1. Spray eggplant and steak with oil and season with salt and pepper.
2. Preheat contact grill on 'high' until green light comes on. Add eggplant and close the lid. Cook eggplant in batches for 3 minutes or until cooked. Transfer to a plate; cover to keep warm. Add steaks and close the lid. Cook steak for 1-1 $\frac{1}{2}$ minutes or until cooked as desired.
3. Cut steaks in half. Top steak with eggplant, rocket and semi-dried tomatoes. Repeat with remaining ingredients. Serve drizzled with extra virgin olive oil and balsamic vinegar.

Balsamic and Rosemary Lamb

Serves: 4

- $\frac{1}{3}$ cup olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon chopped fresh rosemary leaves
- 2 cloves garlic, crushed
- salt and pepper, to taste
- 2 x 230g lamb loin eye (backstrap)
- Crispy potatoes and green salad, to serve

1. Combine oil, vinegar, rosemary, garlic, salt and pepper in a shallow dish.
2. Add lamb and coat in mixture. Cover and place in the fridge to marinate for 1-2 hours.
3. Preheat contact grill on 'med/high' until ready light comes on. Add lamb and close the lid. Cook lamb for about 4 minutes or until cooked as desired. Stand for 5 minutes before slicing. Serve lamb with crispy potatoes and green salad.

Beef Burgers

Serves: 4

- 500g beef mince
- 1 small red onion, finely grated
- $\frac{1}{2}$ cup fresh breadcrumbs
- 1 egg, lightly beaten
- 1 tablespoon Worcestershire sauce
- 2 tablespoon finely chopped fresh parsley
- salt and freshly ground black pepper
- cooking oil spray
- 4 hamburger buns, halved
- Tomato, beetroot, lettuce and tomato sauce, to serve

1. Combine mince, onion, breadcrumbs, egg yolk, Worcestershire sauce, parsley, salt and pepper in a bowl. Mix together. Shape into four 10cm patties. Place on a plate lined with baking paper. Cover and place in the fridge for 30 minutes.
2. Preheat contact grill on 'high' until green ready light comes on. Spray plates with cooking oil. Add patties and close the lid. Cook patties for $3\frac{1}{2}$ minutes or until cooked through.
3. Serve patties on hamburger buns with sliced tomato, beetroot, lettuce and tomato sauce.

Pepper Steak with Mushrooms

Serves: 4

4 x 170g beef scotch fillets
2 teaspoons cracked pepper
350g portobello mushrooms, thickly sliced
olive oil spray
2 teaspoons Worcestershire sauce
1 tablespoon finely chopped fresh parsley
potato mash, to serve

1. Sprinkle steaks with cracked pepper and lightly press onto steaks.
2. Preheat contact grill on 'med/high' until ready light comes on. Spray mushrooms with olive oil. Add mushrooms and close the lid. Cook in batches for 4 minutes or until soft. Transfer mushrooms to a bowl, add Worcestershire sauce and parsley and cover to keep warm.
3. Increase heat on contact grill to 'high'. Spray plates with olive oil. Add steaks and close the lid. Cook steaks for 3-3½ minutes or until cooked as desired. Serve steaks with mushrooms and potato mash.

Mint Lamb Cutlets

Serves: 4

2 tablespoons olive oil
1/3 cup thick mint sauce
12 lamb cutlets
Steamed baby potatoes and green beans, to serve

1. Combine oil and mint sauce in a shallow dish. Add lamb and coat in mixture. Cover and place in the fridge to marinate for 1-2 hours.
2. Preheat contact grill on 'med/high' until ready light comes on. Add lamb and close the lid. Cook lamb in batches for 3-3 ½ minutes or until cooked to your liking. Serve lamb with steamed baby potatoes and green beans.

Pork with Thyme and Mustard

Serves: 4

¼ cup olive oil
2 tablespoons red wine vinegar
1 tablespoon fresh thyme leaves
½ teaspoon caster sugar
2 teaspoons Dijon mustard
4 x 130g pork medallions
baked potatoes and salad, to serve

1. Combine oil, vinegar, thyme and sugar in a shallow dish. Add pork and coat in mixture. Cover and place in the fridge to marinate for 1-2 hours.
2. Preheat contact grill on 'med/high' until ready light comes on. Add pork and close the lid. Cook pork for 3-3½ minutes or until cooked as desired. Serve pork with baked potatoes and salad.

Oregano and Lemon Chicken

Serves: 4

2 tablespoons olive oil
¼ cup lemon juice
1 tablespoon finely chopped fresh oregano
salt and pepper, to taste
4 x 180g chicken breast fillets, trimmed
Tzatziki and greek salad, to serve

1. Combine oil, lemon juice, oregano, salt and pepper in a shallow dish. Add chicken and coat in mixture. Cover and place in the fridge to marinate for 1 - 2 hours.
2. Preheat contact grill on 'high' until ready light comes on. Add chicken and close the lid. Cook chicken for about 4 ½ minutes or until cooked. Serve chicken with tzatziki and greek salad.

Chicken with Soy and Ginger

Serves: 4

¼ cup peanut oil
2 tablespoons soy sauce
2 tablespoons mirin
2 garlic cloves, crushed
2 teaspoons grated fresh ginger
4 x 180g chicken thigh fillets
Steamed rice and asian greens, to serve

1. Combine oil, soy sauce, mirin, garlic and ginger in a shallow dish. Add chicken and coat in mixture. Cover and place in the fridge to marinate for 1-2 hours.
2. Preheat contact grill on 'high' until ready light comes on. Add chicken and close the lid. Cook chicken for about 3 minutes or until cooked. Serve chicken with steamed rice and asian greens.

Grilled Salmon with lime aioli

Serves: 4

2 tablespoons olive oil
¼ cup lime juice
salt and freshly ground black pepper
4 x 200g each salmon fillets
lime aioli, to serve

Lime aioli

- 2 egg yolks
1 clove garlic, halved
2 teaspoons Dijon mustard
Salt and pepper, to taste
2 tablespoons lime juice
1 cup olive oil
1. Combine oil, lime juice, salt and pepper in a shallow dish. Add salmon and coat in mixture.
 2. Preheat contact grill on 'high' until ready light comes on. Add salmon and close the lid. Cook salmon for 5-6 minutes or until cooked as desired. Serve salmon with lime aioli.
 3. To make aioli: place yolks, garlic, mustard, salt, pepper and 1 tablespoon lime juice into a small food processor. Process until combined. Slowly pour in oil and process until mixture is thick. Stir through remaining lime juice.

Fish Fillets with lemon and herbs

Serves: 4

2 tablespoons olive oil

¼ cup lemon juice

1 tablespoon thinly sliced fresh chives

1 tablespoon finely chopped fresh dill

salt and pepper, to taste

4 x 150g boneless white fish fillets

chips and salad leaves, to serve

1. Combine oil, lemon juice, chives, dill, salt and pepper in a shallow dish. Add fish and coat in mixture.
2. Preheat contact grill on 'high' until ready light comes on. Add fish and close the lid. Cook fish for 2 ½-3 minutes or until just cooked. Serve fish with chips and salad leaves.

Notes

Notes

Sunbeam

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contact grill

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling, and excludes breakables such as glass or ceramic items and normal wear and tear.

Similarly, your 12 Month Replacement Guarantee does not cover damage to household surfaces as a result of water or other substances leaking from your appliance, nor does it cover freight costs.

In Australia, this guarantee is additional to the conditions and guarantees which are mandatory as implied under the Trade Practices Act 1974 and State and Territory legislation.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

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

Australia

www.sunbeam.com.au

1300 881 861

New Zealand

www.sunbeam.co.nz

0800 786 232

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Need help with your appliance?

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

In Australia


Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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