

Sunbeam

ELLISE® STAINLESS STEEL FRYPAN

User Guide

FPM9000SS



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Important instructions – retain for future use.

تأكد من تفهيم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen 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® FRYPAN

- 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.

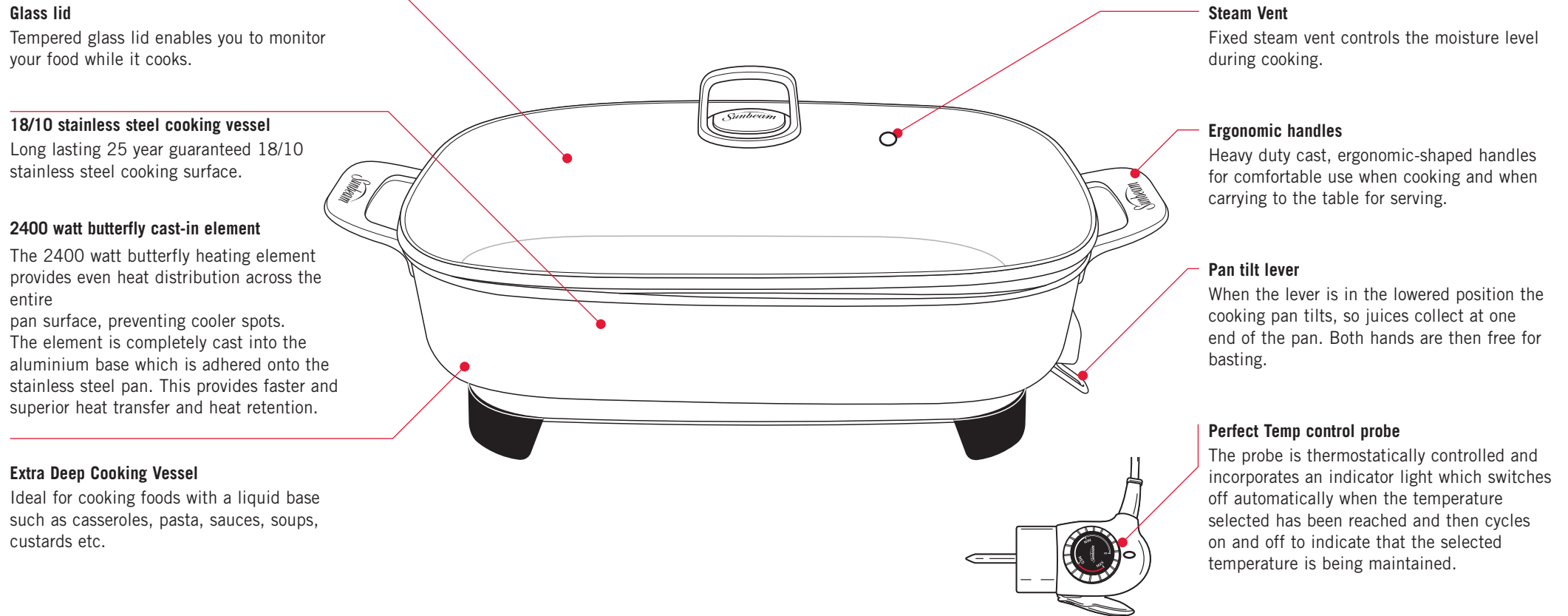
- Avoid using on metal surfaces eg sink, hotplate.
- Remove the control probe before cleaning the cooking vessel.
- After cleaning the cooking vessel ensure that the control probe inlet area is completely dry before using again.
- The handles on the lid and vessel may become hot during use – oven mitts 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 Ellise® Stainless Steel Frypan



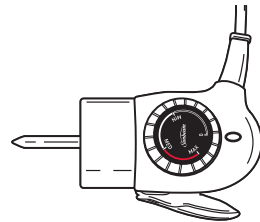
Parts and Accessories

Trigger-Release Control Probe

The heat control probe is thermostatically controlled to deliver perfect cooking control.

The indicator light switches 'on' when it is heating. When the frypan has reached the desired temperature the indicator light switches 'off'. The indicator light will then cycle 'on' and 'off' as the thermostat maintains the set temperature.

The heat control probe is ergonomically designed with a handy trigger-release. Simply hold the probe and squeeze the trigger with your thumb to remove it.



Heat control probe with trigger release

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 first use.

1. Spread 1 tablespoon oil onto the base and sides of the frypan and use paper towel to evenly coat the surface.
2. Heat on MIN for 20 mins.
3. Turn off then let frypan cool to room temperature and wipe away excess oil. Do not wash.

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 pan with cold water.

Removing burnt-on food

Fill the pan 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 pan 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.

Temperature Setting Guide

Usage Instructions

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

DIAL SETTING	TEMPERATURE (approx)	USES	TEMPERATURE
MIN	60°C - 100°C	Keeping food warm	LOW
MIN/MED	100°C - 120°C	Simmering, slow cooking	
MED	120°C - 160°C	Pan frying	MEDIUM
MED/MAX	160°C - 180°C	Shallow frying, roasting	
MAX	180°C - 220°C	Searing and sealing	HIGH

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

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 first use.

1. Spread 1 tablespoon oil onto the base and sides of the frypan and use paper towel to evenly coat the surface.
2. Heat on MIN for 20 mins.
3. Turn off then let frypan cool to room temperature and wipe away excess oil. Do not wash.

Using the frypan

1. Insert the Control Probe into the inlet on the frypan.
2. Plug the cord into a 230-240V power outlet and turn the power on.
3. Pre-heat the frypan on MED/MAX setting. Then set the Control Probe Dial to the desired temperature setting. Refer to page 6 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.

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

Using the tilt & baste lever

The tilt & baste lever of the frypan is positioned under the inlet where the control probe is inserted. To tilt the frypan, push the lever down. This allows the fat and juices to drain from the food for crisp, low fat cooking. It also makes it easier to baste food and serve sauces or gravy.

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

Cooking Guide

Baking

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

1. Preheat the frypan to MAX setting, 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.

1. Reduce the temperature to prevent any fat and juices spattering.
2. 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 MED setting. 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 MED setting. 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 MED/MAX setting. Add approximately 1-2 tablespoons of oil.
2. Brown meat on all sides, with the lid off.
3. After sealing, reduce the temperature to MED setting and replace the lid until the meat is cooked as desired. Steaks should only require turning once or twice.

Cooking Guide

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 MED setting with a little oil to add flavour.

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

Sautéing: Preheat on MED setting 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 MAX setting 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 MAX setting. 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 MED setting 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.

Care and Cleaning

To clean after use

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

Heat Control probe

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

Note: The control probe must be removed before the frypan is cleaned and the control probe inlet must be dried before the frypan is used again.

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

Storage

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

Frypan and Glass Lid

The frypan 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.

Roasting Rack

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

Recipes

All the recipes have been specifically created and tested by our Sunbeam Test Kitchen for the frypan. We hope you enjoy using your Sunbeam Ellise® Stainless Steel Frypan.

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 MED setting. 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 MIN/MED setting. 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 MED setting 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 MED/MAX setting. Add garlic, shallots, chilli and ginger to the pan. Cook for 1-2 minutes or until fragrant.
3. Reduce to MED setting. 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.

Recipes

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 MED/MAX setting. 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 MED setting. 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 MIN/MED setting. 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.

Recipes

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 MED/MAX setting. 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 LOW setting. 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 MED/MAX setting. Cook beef in batches until golden brown. Set aside.
3. Reduce heat to MED setting. 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 MIN/MED setting. Cook for 1 hour, stirring occasionally. Add tomatoes and cook for a further 20 minutes. Season to taste with salt and pepper. Serve.

Recipes

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 MED/MAX setting. 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 MAX setting. Add fish and cook for 2-3 minutes on each side or until cooked. Season to taste with salt and pepper. Serve.

Recipes

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 MED/MAX setting. Cook beef in batches until golden brown.
3. Return all beef and add remaining ingredients, except sour cream. Cover with lid. Reduce heat to MIN/MED setting. 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 MED setting. 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 MIN/MED setting. 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.

Recipes

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 MED/MAX setting. Cook lamb in batches until golden brown. Set aside.
2. Reduce heat to MED setting. 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 MIN/MED setting 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 MED/MAX setting. 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.

Recipes

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

Recipes

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 MED setting. Melt butter in the pan. Add 1/4 cup of mixture into the pan. Cook for 2-3 minutes on each side or until golden and cooked. Serve.

Troubleshooting

Problem	Potential Cause	Solution
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> • Incorrect temperature 	<ul style="list-style-type: none"> • You may have to adjust the time and temperature to desired taste. Refer to "Temperature Setting Guide" section.
Burning Smell	<ul style="list-style-type: none"> • The temperature on your control probe is too high. Adjust temperature accordingly. 	<ul style="list-style-type: none"> • Refer to "Temperature Setting Guide" section.
Heating elements do not stay ON	<ul style="list-style-type: none"> • Heating elements will cycle ON and OFF to maintain proper heat 	<ul style="list-style-type: none"> • The thermostat light on the control probe indicates the temperature at which the dial is set. The light will remain on until the set temperature has been reached and then will cycle on and off throughout the cooking. This will ensure that the frypan maintains the correct temperature. On the initial heating of the frypan, it is recommended that the temperature be allowed to cycle (the light cycling on and off) several times. This will help the cooking surface to adjust to a more accurate cooking temperature.

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 to the left or via our website.

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.

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.

12
Month
Replacement
Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase, on our Sunbeam website and uploading a copy of your original receipt. View the Support section of the Sunbeam website.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

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.

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

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

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

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

Need help with your appliance?

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

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

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

Newell Australia Pty Ltd. ABN 68 075 071 233

Sunbeam is a registered trade mark.

Ellise is a registered trade mark.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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