

COM3500SS

Sunbeam

Convection Bake & Grill

18L Compact Oven

User Guide



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Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM CONVECTION BAKE & GRILL.

- Always operate on a flat surface.
- Avoid contact with oven surfaces, including oven door, during and after use, as they will be hot.
- Use well away from walls and curtains.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.

- Do not place items on top of the oven whilst in use.
- Do not block or cover the air vents on the top, back or side of the oven.
- Do not use in confined spaces.
- Do not immerse the unit in water.

- 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.
- Use well away from walls and curtains.

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.

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

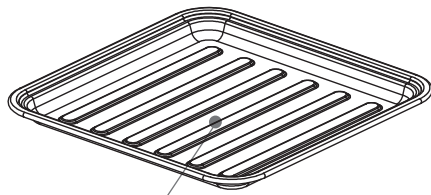
ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Features of your Convection Bake & Grill

Removable Wire/Grill Rack



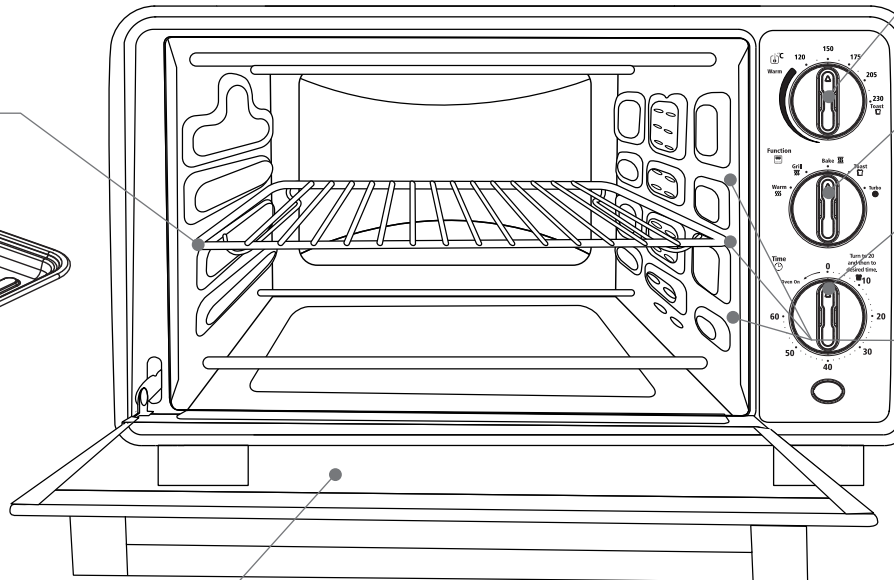
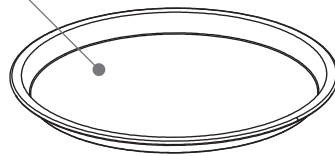
Baking pan

Baking pan can be used on its own or with the drip tray insert.

Tempered Glass Door

Pizza tray

Cooks up to a 25cm pizza to perfection



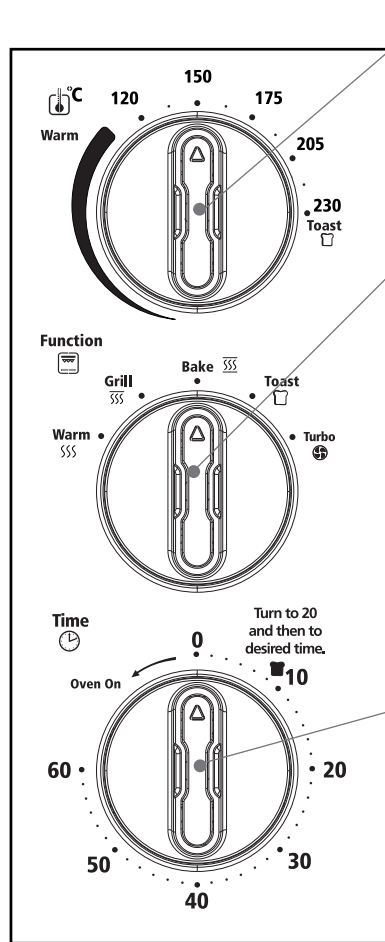
Temperature Control Knob

Function Selector Knob

Timer Control Knob with Bell Signal

Three rack positions

With three rack support guides: upper, middle and lower, each cooking function is maximised.



Temperature Control

Variable temperature control allows you to select the perfect temperature for each cooking task. Temperature range is from 120°C to 230°C.

Oven Settings

Select from Warm, Grill, Bake, Toast & Turbo Convection.

Toast: Using the TOAST setting allows maximum heat for fast, quick cooking of pizzas and toast. For toast, use this setting in combination with the timer.

Grill: Use the GRILL setting for grilling open sandwiches, sausages and vegetables.

Bake: Suitable for roasting baked dinners as well as baking homemade biscuits, cakes and muffins.

60 minute timer and on/off control

The timer can be set up to 60 minutes and will automatically turn the oven off and sound a bell at the end of the cooking time. Alternatively, the dial can be set to the ON position for continuous operation, until it is turned off manually. Variable browning control allows you to toast your bread to a desired colour. LIGHT TOAST on the timer represents the lightest toasting shade and DARK TOAST represents the darkest toasting shade.

Position the oven on a dry, level surface, ensuring that the ventilation slots on the side and top of the appliance are not obstructed. It is recommended to place the rear surface of the oven against a wall. Plug the power cord into a 230-240 volt power outlet and turn the power on.

Note: When turned on for the first time, your Convection Bake & Grill may give off vapours for up to 10 minutes. This is due to the initial heating of the materials used. It is safe, not detrimental to the performance of the oven and will not re occur.

Important: Do not force open the oven door beyond its limit or let the door drop open as this will distort the door and hinder the oven's ability to maintain a proper seal.

For pizza

The top two and bottom two elements will heat when the 'TOAST' setting has been selected.

1. Place the wire rack in the middle shelf in the sunken position.
2. Place the pizza tray on the shelf.
3. Turn the oven setting to 'TOAST'.
4. Set the temperature to 230°C and allow tray to preheat for 5-10 minutes before using.

To toast

The top two and bottom two elements will heat when the 'TOAST' setting has been selected.

1. Place the wire rack into the middle rack support guide, in the sunken position.
2. Arrange bread on the wire rack.
3. Turn the oven setting to 'TOAST'.
4. Set the temperature control to the maximum 230°C.

5. To set the time first turn the dial fully clockwise to 60 minutes, then turn it anti-clockwise to the toast icons to start the timer. This ensures accurate timing. Light Toast represents the lightest toast shade and Black Toast represents the darkest shade.

6. A bell will sound when the selected toast cycle has ended.

Note: Toasting times will vary depending on the type of bread used. Sweet and fruit breads generally take less time than white or wholemeal breads.

To grill

The top two elements will heat when the 'GRILL' setting has been selected.

1. Place the wire rack, in the sunken position, into the highest rack support guide.
2. Place the drip tray inside the baking pan and position the food on the drip tray. Place the baking pan on the wire rack.
3. Turn the oven setting to 'GRILL'.
4. Set the temperature control to maximum 230°C.

Note: For best results, allow the oven to preheat for 5 -10 minutes or as per recipe instructions.

5. To turn the grill on, turn the timer control clockwise to the desired time. Alternatively, for continuous operation, turn the timer control to the ON position.
6. When finished grilling, the oven will switch off automatically and a bell will sound if the timer was selected. Alternatively, turn the timer control to OFF position if the continuous mode was selected.

To bake or roast


The top two and bottom two elements will heat when the 'BAKE' setting has been selected.

1. Place the wire rack in the sunken position, into the desired rack support guide.
2. Place the food to be baked on the wire rack, using the appropriate pan, tray etc.
3. Place the drip tray inside the baking pan and position the food on the drip tray. Place the baking pan on the wire rack.
4. Turn the oven setting to 'BAKE'.
5. Select the desired temperature on the temperature control.

Note: For best results, allow the oven to preheat for 5 -10 minutes or as per recipe instructions.

Important: If baking cakes, biscuits etc, using recipes other than those provided with this instruction booklet, it is recommended that oven temperatures for the 'BAKE' setting be reduced by approximately 20-30°C. The recipes in the back of this book have already been adjusted.

5. To turn the oven on, turn the timer control clockwise to the desired time. Alternatively, for continuous operation, turn the timer control to the ON position.
6. When finished baking, the oven will switch off automatically and a bell will sound if the timer was selected. Alternatively, turn the timer control to OFF position if the continuous mode was selected.



**Hot Surfaces
Do Not Touch**

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Cooking guide

TEMPERATURE SETTING °C	OVEN TEMPERATURE DESCRIPTION	FUNCTION/FOOD
120	Warm	Shortbread
150	Warm	Cakes, reheating
175	Moderate	Roasts, biscuits, quiche
205	Moderately Hot	Pizza, frittata
230	Hot	Scones

Roasting guide

For best results cook all beef, lamb, veal or pork at 200°C for 15 minutes, then reduce to 180°C and use the remaining cooking times from the chart below:

MEAT	Approximate time per 500g cooked at 180°C (after initial 15mins @ 205°C)
Beef – Rare	15 minutes
Beef – Medium	20 minutes
Beef – Well done	25 minutes
Lamb – Medium	20 minutes
Lamb – Well done	25 minutes
Veal – Well done	30 minutes
Pork – Well done	35 minutes
POULTRY	Approximate time per 500g cooked at 175°C
Chicken	25-30 minutes

Note: Chicken is cooked when the juices run clear after piercing with a skewer or knife.

Grilling guide

Preheat compact oven to maximum heat for 5 minutes. Oven rack should be positioned in the highest rack support guide with the rack either sitting in the raised or sunken position depending on the height of your meat.

Place meat on baking pan with drip tray.

Food Type	Approximate Cooking Times
Thin Sausages – up to 10 sausages	11 minutes, turning occasionally
Thick sausages – up to 8 sausages	18 minutes, turning occasionally
Lamb Chops – up to 9 small chops	10-12 minutes, turning once
Steaks – 2-4 steaks, depending on size	5-10 minutes, turning once.

Note: Cooking time will vary depending on thickness of food and individual preferences.

Roasting tips for vegetables

Grilled Capsicum

- Preheat oven to maximum heat using the GRILL setting. Place rack in the top shelf in the sunken position.
- Cut capsicum in half and remove seeds and membrane. Spray with vegetable oil spray.
- Bake for 30 minutes or until skin blackens and blisters.
- Remove from oven, and cover with plastic until cool enough to handle
- Peel off skin and cut into strips.

Caramelised Onion

- Preheat oven to 205°C using the BAKE setting. Place rack in the middle shelf in the sunken position.
- Line baking pan with aluminium foil; spray with vegetable oil spray.
- Peel and thinly slice one large onion (red is preferable).

- Mix through 1 tablespoon of olive oil and spread over baking tray.
- Bake 30 - 40 minutes, turning tray half way or until onion is soft and browned.

Roasted Sweet Potato or Potatoes

- Preheat oven to 175°C using the BAKE setting. Place rack in the middle shelf in the sunken position.
- Grease baking tray with vegetable oil spray.
- Peel and chop sweet potato or potato into 1-2 cm pieces, place on baking tray and spray generously with vegetable cooking spray. Season with sea salt and freshly ground black pepper.
- Bake for 30 minutes or until potato is cooked.

Note: If a cooking spray is not available, lightly apply oil using a brush.

Care and cleaning

- Always turn the power off and remove the plug from power outlet after use and before cleaning. Allow the oven to cool before cleaning.
- It is recommended that you clean the oven after each use to prevent a build up of grease and to avoid unpleasant odours.

Note: Do not clean any part of the oven in the dishwasher.

- The wire rack, baking pan, drip tray, and crumb tray, may be washed in warm soapy water and rinsed.

Note: Never immerse the oven in water.

- The interior walls and ceiling of the compact oven can be wiped with a mild detergent and a damp cloth.
- To clean the exterior of the compact oven, wipe the walls with a cloth dampened with mild detergent. Polish with a soft dry cloth.
- To clean the glass door, wipe with a damp sponge and dry.

Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen. We hope you enjoy using your oven.

Roast Chicken Serves: 4

- 1.8 kg whole chicken
- Sea salt and freshly cracked pepper
- Stuffing
 - 1 small onion, finely chopped
 - 2 tsp olive oil
 - 2 cups bread, crusts removed and chopped
 - 30g butter, softened
 - 1 tsp lemon, finely grated
 - 2 Tbs fresh sage, finely chopped
- 1. Preheat oven to 210°C.
- 2. Wash and clean chicken thoroughly, pat dry with paper towel.
- 3. To make stuffing: In a fry pan on medium heat, preheat oil and saute onion, until softened. Add the remaining stuffing ingredients and mix well.
- 4. Place the stuffing inside the chicken cavity. Tuck wings back, and secure base of the chicken with cooking string so that the legs are crossed securely.
- 5. Brush the chicken with oil and season with sea salt and freshly cracked pepper.
- 6. Place the chicken onto the baking tray and place baking tray on the below shelf. Reduce the heat to 180°C and cook for 1 hour.

Soya Sauce Chicken Wings Serves 12

- 6 chicken wings, cut at wing joints and discard tips
- 2 Tbs honey
- ¼ cup soy sauce, salt reduced
- 1 tsp Chinese cooking wine
- 1 garlic glove, crushed
- 2 tsp fresh ginger, grated
- 1. Preheat oven to 210°C. Place wire rack on the lower shelf in the raised position.
- 2. Combine all ingredients into a bowl and coat chicken
- 3. Place wings on the tray and pour remaining sauce over the chicken
- 4. Bake wings for 30 – 35 mins.

Recipes (continued)

Supreme Pizza Makes: 2

- 2 individual pizza bases
- 1/3 cup pizza sauce
- ½ onion, finely chopped
- ¼ green capsicum, finely chopped
- ½ cabanossi, sliced
- 50g ham, chopped
- 2 button mushrooms, sliced
- 4 olives, sliced
- ½ cup pizza cheese
- 1. Preheat compact oven to 210°C.
- 2. Place wire on the lower shelf in the raised position.
- 3. Spread pizza over bases. Arrange remaining ingredients except cheese over the sauce. Top with cheese.
- 4. Bake pizza(s) for 15 mins.

Chocolate Chip Cookies Makes: 36

- 125g butter, softened
- ½ cup brown sugar
- ½ cup caster sugar
- 1 tsp vanilla extract
- 1 egg
- 1 ¾ cup Self raising flour
- 200g choc chips
- 1. Preheat oven to 180°C. Place wire rack on the lower shelf in the raised position.
- 2. Line bake tray with baking paper
- 3. Beat butter, sugars and vanilla with an electric mixer until light and creamy.
- 4. Add egg and mix. until combined. Add flour and mix well.
- 5. Fold through chocolate chips. Roll tablespoon amounts into balls and place 6 onto the tray. Press down lightly. Ensure the cookies are well spaced to allow spreading.
- 6. Bake in oven for 10 – 12 mins. Repeat with remaining dough.

Recipes (continued)

Cuban Open Toastie

Serves: 4

- 4 slices Sourdough bread
- 1 Tbs butter
- 1 Tbs Dijon mustard
- 8 slices Sliced ham
- 250g Pulled pork
- 4 slices marinated red capsicum
- 4 slices Swiss cheese

1. Preheat 230°C. Position the shelf in raised position on middle shelf.
2. Place 2 slices of bread on top and cook for 5 mins.
3. Remove and top bread with butter, Dijon mustard, ham, pork, capsicum and cheese
4. Return to oven and cook for 5 mins, until cheese is melted.

Garlic Toasts

Serves: 3

These are great accompaniments with salads / soups.

- 1/3 cup olive oil
- 3 cloves garlic, crushed
- 1 loaf sour dough bread, sliced

Salt and freshly ground black pepper, to taste

1. Preheat oven to 205°C using the TOAST setting. Place rack in the middle shelf in the raised position. Position the drip tray beneath the rack.
2. Combine the oil and garlic. Season with salt and pepper.
3. Brush the oil mixture over both sides of the bread. Place on rack and grill for 3-4 minutes or until golden brown. These toasts can be served hot or cold.

Roast Chicken Stuffed with Herbs

Serves: 4

- 1.5kg whole chicken
- 1 bunch fresh parsley
- 1 bunch fresh sage
- 5-6 sprigs fresh thyme
- 1 lemon, quartered
- 4 cloves garlic, chopped
- 50g butter, softened

Kitchen twine

Salt and freshly ground black pepper, to taste

1. Preheat oven to 175°C using the BAKE setting. Place rack in the middle shelf in the sunken position.
2. Rinse chicken under cold water, remove giblets. Pat dry.
3. Place parsley, sage, thyme, lemon and half of the garlic in the chicken cavity.
4. In a small bowl combine butter and remaining garlic. Season with salt and pepper. Spread the butter mixture underneath the skin of the chicken. Tie together chicken legs with kitchen twine.
5. Place on baking tray and cook for 1 hour and 20 minutes or until juices run clear. Allow chicken to rest for 10-15 minutes before serving.

TIP: Soak the kitchen twine in water for 1 hour before tying the chicken. This will prevent the string from burning.



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

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

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

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

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or

- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer 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
Units 5 & 6,
13 Lord Street,
Botany NSW 2019
Australia

New Zealand

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

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.co.nz
phone 0800 786 232
mail Level 6, Building 5, Central
Park, 660–670 Great South
Road, Greenlane, Auckland.

Sunbeam Corporation PTY LTD | ACN 000 006 771

Sunbeam 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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