

SKM4000DF

Sunbeam

**DIAMONDFORCE™
25CM SKILLET**

User Guide



*Matrix shown on product is for illustrative purposes only

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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 DIAMONDFORCE™ 25cm SKILLET.

- Use your skillet at least 200mm away from walls and curtains.
- Do not immerse the control probe in water.
- If using a plastic spatula do not leave in cooking vessel when hot.
- The skillet must only be used with the control probe provided.

- Avoid using on metal surfaces e.g. sink, hotplate.
- Remove the control probe before cleaning the skillet.
- After cleaning the skillet ensure that the control probe Inlet area is completely dry before using again.

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 the 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Use well away from walls and curtains.
- Do not block or cover the air vents on the top (back/sides) of the oven.
- Do not use in confined spaces.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.

- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Refer to "Care and Cleaning" section for details concerning precautions during use maintenance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- 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.



Hot Surface Do Not Touch

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

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam DiamondForce™ 25cm Skillet

Integrated steam vent

Fixed steam vent controls the moisture level during cooking.

Cool touch handle and lid knob

For safer cooking and carrying of your skillet.

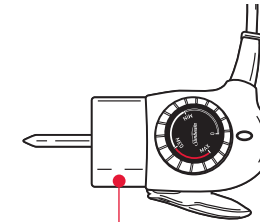
Control probe inlet

Cast-in element

The 1200 watt element is completely cast into the heavy duty base providing superior heat distribution, faster heating and a longer element life.

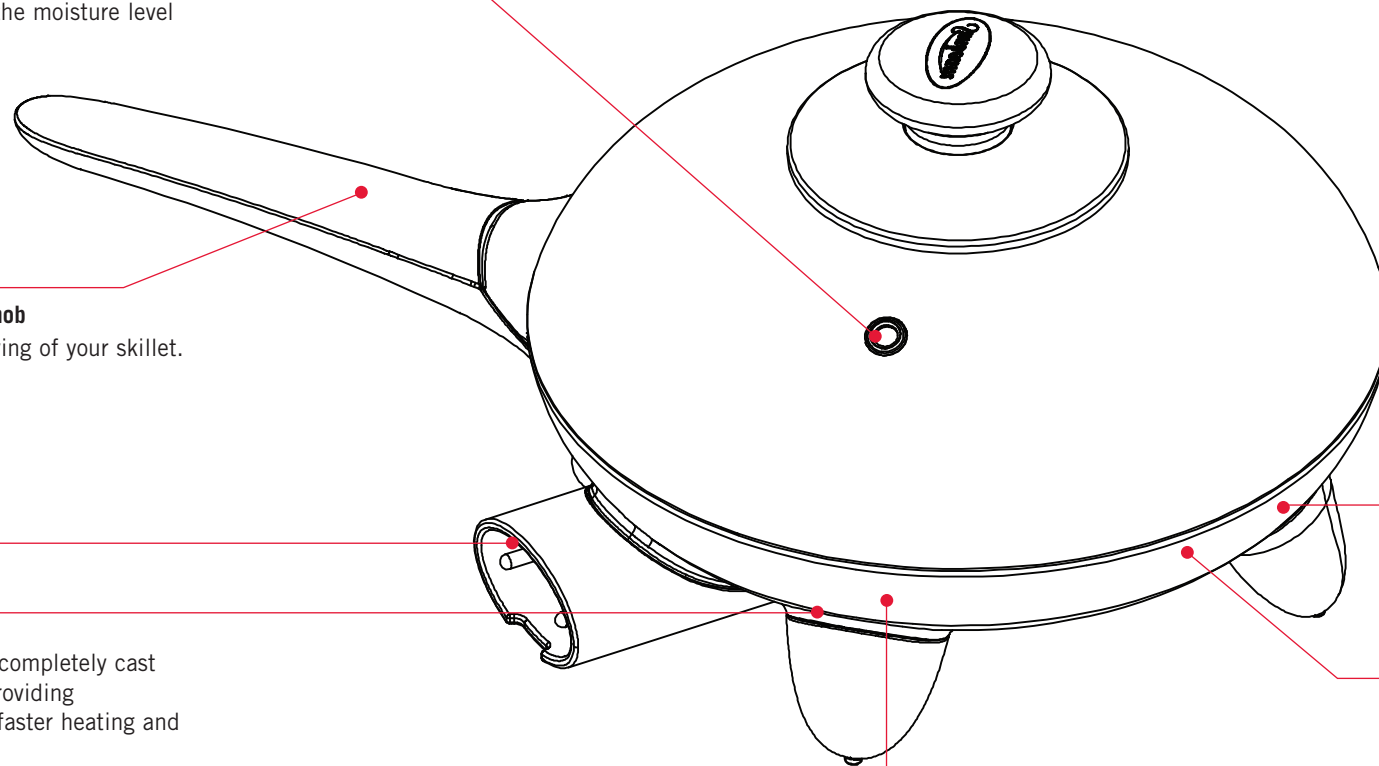
Dishwasher safe

The pan and base are dishwasher safe and fully immersible making cleaning a breeze.



Perfect Temp control probe

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



25cm (10") electric skillet

DiamondForce™ non-stick cooking surface

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



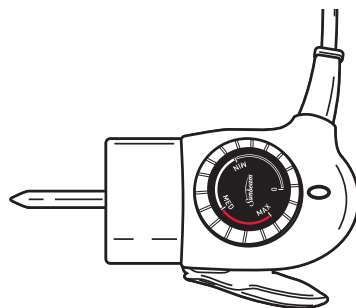
Parts & Accessories

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 skillet 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

Usage Instructions

Before First Use

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

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

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

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

Using your Skillet

1. Place on a flat, level, heat-resistant surface.
2. Insert the control probe fully into the probe inlet of the skillet.
3. Plug the cord into 230-240V power outlet and turn the power on.
4. Pre heat the skillet on MED/MAX setting. Then set the control probe dial to the desired temperature setting. Refer to page 9 for the temperature guide.

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

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

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

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



Care & Cleaning

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

To clean after use

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

DiamondForce™ non-stick coating

When cleaning with the DiamondForce™ non-stick coating, do not use metal (or other abrasive scourer). When the skillet have cooled down, you may wipe using a paper towel to remove residue on the skillet. With the control probe detached, wash with warm soapy water using a mild household detergent. Rinse thoroughly and dry the skillet with a soft cloth before storing. Make sure the interior of the probe inlet is fully dry.

Heat Control probe

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

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

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

High domed metal lid

Wash the lid in warm soapy water using a soft sponge, rinse and dry thoroughly. Metal scourers will scratch the surface and should be avoided. Some food such as tomato paste and curry may stain the surface. This staining may be removed or reduced by rubbing with a cream cleanser or a paste of bicarbonate of soda and water.

Note: Do not place metal lid in a dishwasher.

Storage

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

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

Temperature Setting Guide

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

DIAL SETTING	CELCIUS (approx)	USES	TEMPERATURE
MIN	50°C - 70°C	Keeping food warm	LOW
MIN/MED	80°C - 105°C	Simmering, slow cooking	
MED	120°C - 140°C	Pan frying	MEDIUM
MED/MAX	150°C - 175°C	Shallow frying, roasting	
MAX	190°C - 210°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.



Cooking Guide

Pan frying: Suitable for eggs, omelettes, bacon, sausages, steaks and chicken pieces. Preheat to MED setting with a little oil to add flavour. Non-stick cooking surfaces do not require a large amount of oil. Steaks should only be turned once during cooking.

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 skillet on MED/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 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.

1. Preheat the skillet to MED/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 skillet.

PORK	30-40 minutes per 500g after browning.
VEAL	30-40 minutes per 500g after browning.
BEEF	20-25 minutes per 500g after browning.
LAMB	25-30 minutes per 500g after browning.
CHICKEN	30-35 minutes per 500g after browning.

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:

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

Recipes

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

The following recipes are also suitable for your Classic Skillet. Please note that it will be necessary to cook in batches.

Corn Fritters

Makes approx. 20

- 1 cup self raising flour
 - ½ teaspoon bicarbonate soda
 - ½ teaspoon sweet paprika
 - ½ teaspoon ground coriander
 - ⅔ cup buttermilk
 - 2 eggs
 - 2 cups corn kernels
 - 1 small red capsicum, diced finely
 - 3 small green onions, sliced
 - 2 tablespoons chopped fresh parsley
 - 1 tablespoon chopped fresh coriander
 - Sea salt and freshly ground black pepper
 - Olive oil
 - Tomato chilli jam, to serve
1. Combine flour, soda, paprika in a bowl; whisk through buttermilk and eggs to form a batter.
 2. Combine corn, capsicum, green onions, parsley and coriander in a large bowl. Stir through the batter; season with salt and pepper.
 3. Heat skillet on MED/MAX setting. Drizzle a little olive oil in skillet and spoon tablespoonfuls 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 approx. 50

- 150g pork mince
- 150g chicken mince
- 2 tablespoons kecap manis (sweet soy)
- 1 teaspoon sugar
- 1 tablespoon mirin
- 1 egg
- 2 teaspoons sesame oil
- 2½ cups Chinese cabbage, shredded finely
- ⅓ cup finely chopped water chestnuts
- 4 green onions, chopped finely
- 50 sheets gow gee wrappers
- vegetable oil for pan frying

Dipping Sauce

- 2 tablespoons kecap manis
 - 1 tablespoon black vinegar
1. Combine all ingredients in a bowl and mix well.
 2. Lay several sheets of gow gee wrappers out onto a bench top. Have a tray lined with baking paper ready to place the prepared gyoza onto.



Recipes

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 skillet on MED/MAX setting. 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 and cook, covered for 1 minute. Remove lid and cook, uncovered, until all the water has evaporated. Remove from pan, repeat with remaining dumplings.

Note: The water should be simmering the entire time. If this does not happen increase the heat to MAX setting.

5. Serve with dipping sauce.

Tip: Kecap manis, mirin and black vinegar are available at Asian grocery stores, or in the international section of supermarkets.

Pan Fried Chicken Breast with Salsa Verde

Serves 6

1-2 tablespoons olive oil
6 chicken breast fillets

Salsa Verde

1 cup fresh flat leaf parsley
½ cup dill
½ cup fresh mint leaves
2 cloves garlic
1 tablespoon small capers
1 tablespoon grated lemon rind
Sea salt and freshly ground black pepper
¾ cup extra virgin olive oil

1. Heat skillet on MED/MAX setting. Add oil and cook chicken, uncovered, until browned on both sides and cooked through. Remove from heat and serve with Salsa Verde.

2. To make the Salsa Verde, blend or process all ingredients until a chunky sauce texture is achieved.

Tip: Salsa Verde also goes very well with pan fried fish fillets.

Recipes

Pan Fried Fish with Garlic and Lemon

Serves 4

4 (800g) white fish fillets
2 tablespoons olive oil
2 cloves garlic, crushed
2 tablespoons lemon juice
2 eschalots, minced
¼ cup shredded fresh basil leaves
Sea salt and freshly ground black pepper
Steamed new potatoes or mash, to serve
Steamed broccolini, to serve

1. Place fish in a shallow baking dish. In a small bowl combine the garlic, lemon juice, eschalots, basil, salt and pepper and mix well.

2. Pour marinade over fish and allow to sit at room temperature for 20 minutes.

3. Heat skillet on MAX setting. Add oil and cook fish for 3-5 minutes on both sides until just cooked through.

Note: Cooking time will vary depending on the thickness of each fillet.

4. Serve fish with potatoes and steamed broccolini.

Caramelised Bananas with Hot Chocolate Sauce and Whipped Cream

Serves 4

4 large bananas
¼ cup firmly packed brown sugar
1 teaspoon cinnamon
Whipped cream, to serve
Hot chocolate sauce
100g dark chocolate, chopped
30g white marshmallows, chopped
150ml thickened cream

1. Preheat skillet on MIN/MED setting.

2. Cut bananas in half lengthways, leaving the skin on. Sprinkle the combined sugar and cinnamon over the cut bananas. Press gently into the banana.

3. Place bananas, cut side down and cook, uncovered, for about 6 minutes or until the sugar has caramelised and the banana has softened. Serve bananas with hot chocolate sauce and whipped cream.

4. To make the hot chocolate sauce, combine all ingredients in a small saucepan and cook, stirring, over a low heat, until melted.



Recipes

Buttermilk Pancakes

Makes 8

- 1 cup self raising flour
 - 2 tablespoons sugar
 - ½ teaspoon bicarbonate of soda
 - 1 egg, lightly beaten
 - 2 tablespoons vegetable oil
 - 1 cup buttermilk
 - 60g butter
1. Sift dry ingredients into a large bowl. Make a well in the centre.
 2. Whisk the combined wet ingredients into the dry ingredients until smooth.
 3. Heat skillet on MED setting. Melt some of the butter and spoon ¼ cupfuls of mixture at a time into the skillet. Turn the pancakes once the bottom is golden and the tops start to bubble. Cook until the underside is golden.
 4. Serve with extra butter and maple syrup.

Pikelets

Makes approx. 12

- 1 egg
 - ¼ cup sugar
 - 1 cup self raising flour
 - ¾ cup milk
 - pinch salt
 - butter for frying
1. Beat egg and sugar with an electric mixer until light and creamy.
 2. Add flour, milk and salt and beat until smooth.
 3. Heat skillet on MED/MAX setting. Melt a little butter in skillet and wipe away any excess with paper towelling.
 4. Spoon heaped spoonfuls of batter in skillet and cook on both sides until golden.
 5. Serve with butter, jam, cream or chocolate hazelnut spread.

For savoury pikelets: Reduce sugar to 2 tablespoons and stir through chopped fresh herbs of choice. Top with slices of prosciutto, goats cheese and rocket, or cream cheese, smoked salmon and capers.

Recipes

Scrambled Eggs

Serves 2

- 4 large eggs
 - ⅔ cup thickened cream
 - Salt and freshly ground black pepper
 - 20g butter
 - Toast, to serve
1. In a medium bowl, whisk the eggs, cream, salt and pepper until well combined. Heat butter in skillet over a medium heat until it bubbles.
 2. Pour in the egg mixture and cook, stirring with a wooden spoon, until the eggs are just starting to firm but are still quite moist.
 3. Serve immediately with hot, buttered toast.

Sweet Crepes

Makes approx. 16 crepes

- 3 eggs
 - 60g butter, melted
 - 1¾ cups milk
 - 250g plain flour
 - 2 tablespoons caster sugar
1. Place crepe ingredients into a blender jug and blend on low for about 20 seconds or until combined. Strain into a jug and stand for 30 minutes.
 2. Heat skillet on MED/MAX setting. Pour about ¼ cup of batter into the greased pan. Tilt the pan to spread the mixture evenly. Cook over a low heat on both sides until golden. Repeat with remaining mixture.
 3. Serve crepes with lemon juice and sugar or hazelnut spread.



Recipes

Omelette with Porcini Mushrooms

Serves 2

40g dried porcini mushrooms

4 eggs

Salt and freshly ground black pepper
butter

¼ cup grated parmesan cheese

1. Soak mushrooms in hot water for 10 minutes; drain and roughly chop.
2. Whisk eggs, mushrooms, salt and pepper in a medium bowl until combined.

3. Melt butter in skillet on MED/MAX setting; once bubbles have subsided pour in egg mixture. Once the egg mixture has begun to cook underneath use a wooden spoon to bring in the edges of the egg mixture into the centre of the skillet (this creates height in your omelette). Do this 2-3 times then allow the omelette to brown slightly underneath and almost set on the top.
4. Sprinkle the cheese over half of the omelette, then using a spatula, carefully fold the omelette in half. Cook for a further 30 seconds.
5. Carefully tip omelette onto a serving plate.

Troubleshooting

Problem	Potential Cause	Solution
Overcooked / Undercooked Foods	• Incorrect temperature	• You may have to adjust the time and temperature to desired taste. Refer to "Temperature Setting Guide" section.
Burning Smell	• The temperature on your control probe is too high. Adjust temperature accordingly.	• Refer to "Temperature Setting Guide" section.
Heating elements do not stay ON	• Heating elements will cycle ON and OFF to maintain proper heat	• 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 skillet maintains the correct temperature. On the initial heating of the skillet, 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.





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.

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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.

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Newell Australia Pty Ltd | ABN 68 075 071 233

Sunbeam is a registered trade mark.

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