

Sunbeam

Mini Bake & Grill

Instruction Booklet

BT2600

Please read these instructions carefully
and retain for future reference.



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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

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 anlaşılığundan emin olunuz

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

Sunbeam's Safety Precautions

- 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.
- 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.

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 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.

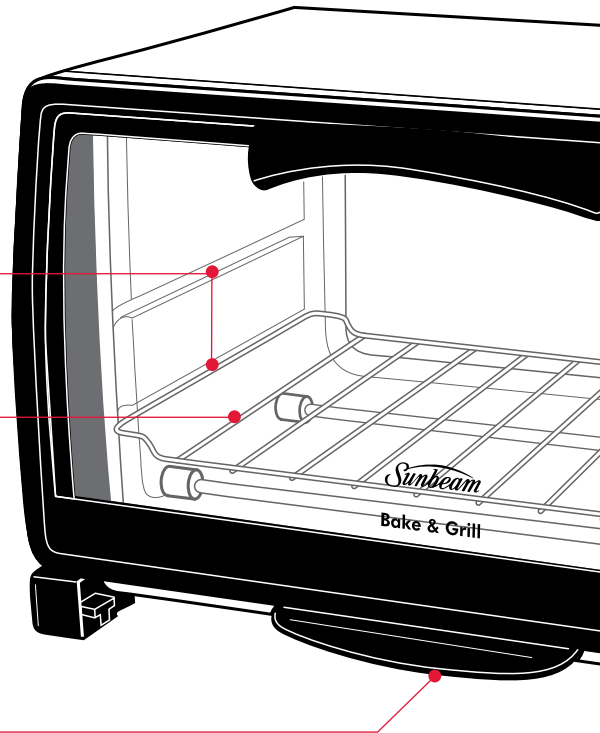
Features of your Sunbeam Mini Bake & Grill – BT2600

Rack support guides

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

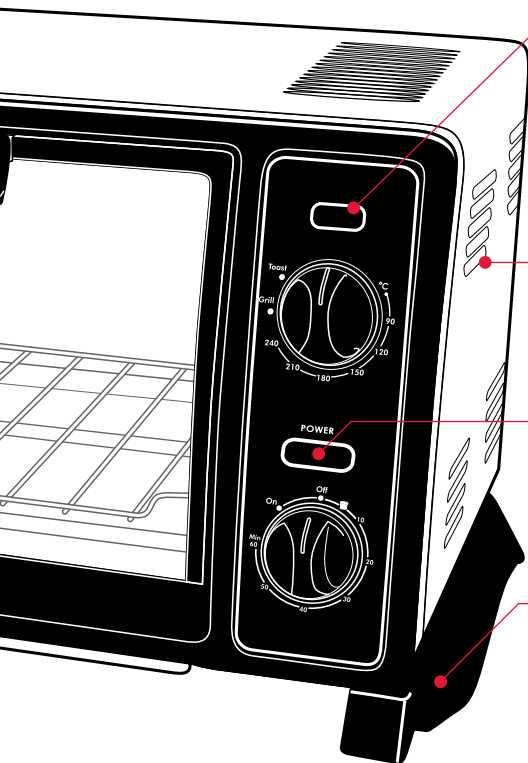
Chrome plated wire racks

The removable wire rack is reversible and may be used in the raised or sunken position, giving you greater versatility when cooking (wire rack shown in the sunken position).



Removable crumb tray

This conveniently positioned crumb tray slides out for emptying without the need to open the door and has a cool touch handle for added safety.



Thermostat light

Light on indicates that the oven is heating. When the set temperature is reached, the light will switch off. During the cooking process this light will turn on and off occasionally to ensure that the desired temperature is maintained constantly throughout the oven.

1400 watt element

Powerful 1400 watt oven for a fast heat-up.

Power on light

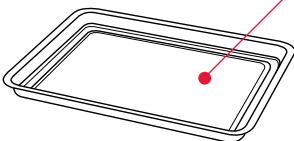
Indicates when the oven is turned on. Will light up when the timer or 'ON' setting has been selected.

Non-slip rubber feet

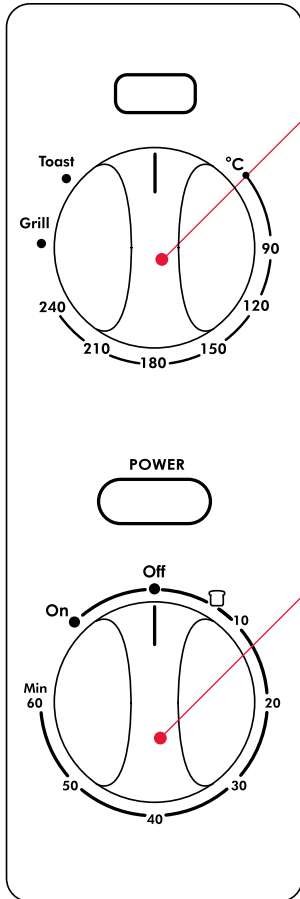
Keeps the oven secure on the bench top during use and prevents scratching of bench top surfaces.

Aluminium baking pan

Great for cooking small roasts, chicken, biscuits and scones.



Features of your Sunbeam Mini Bake & Grill continued



Oven Settings



Toast: Using the Toast setting allows maximum heat for fast, quick toasting. Top and bottom elements are used in this function.



Grill: Placing the temperature dial on Grill allows maximum heat of the top elements only. Using the grill function is fast and efficient making it ideal for grilling open sandwiches, sausages and vegetables.

Alternatively, placing the dial on any of the temperatures will allow the Mini Bake and Grill to work as an oven, ideal for roasting, baking and heating.

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. Placing the dial on the toast icon is perfect for even browning of toast every time.

Using your Mini Bake & Grill

Position the oven on a dry, level surface, ensuring that the ventilation slots on the side and top of the appliance are not obstructed. 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 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 reoccur.

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

To bake or roast

The top two and bottom two elements will heat when the temperature between 60°C - 240°C has been selected.

1. Place the wire rack, in either the raised or 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. Turn the oven setting clockwise to desired temperature.

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 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 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.

To grill

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

1. Place the wire rack, into the highest rack support guide.
2. Position the food on the baking tray. Place the baking tray on the wire rack.
3. Turn the oven setting clockwise to 'Grill'.

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 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 toast

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

1. Place the wire rack onto the bottom rack support guide, in the raised position.
2. Arrange bread on the wire rack.
3. Turn the oven setting clockwise to 'Toast'.
4. To set the timer first turn the dial fully clockwise to 60 minutes, then turn it anti-clockwise to the Toast icon to start the timer. This ensures accurate timing.
5. A bell will sound when the selected toast cycle has ended.

Note: Toasting times will vary depending on the type of bread used.

Cooking Guide

TEMPERATURE SETTING °C	OVEN TEMPERATURE DESCRIPTION	FUNCTION/FOOD
Low / 60	Moderately Warm	Warming plates/dishes
90	Moderately Warm	Slow reheating
120	Warm	Shortbread
150	Warm	Cakes, reheating
180	Moderate	Roasts, biscuits
210	Moderately Hot	Pizza, frittata
240	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 @ 200°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 180°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 raised or sunken position depending on the height of your meat.

Place meat on baking pan.

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 6 small chops	5-7 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 compact oven to maximum heat using the Grill setting. Place rack in the top shelf in the raised 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 compact oven, and cover with plastic until cool enough to handle
- Peel off skin and cut into strips.

Caramelised Onion

- Preheat compact oven to 210°C. Place rack in top 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 compact oven to 180°C. Place rack in the top 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

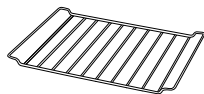
- Always turn the power off and remove the plug from power outlet after use and before cleaning. Allow the compact oven to cool before cleaning.
 - It is recommended that you clean the compact oven after each use to prevent a build up of grease and to avoid unpleasant odours.
- Note:** Do not clean any part of the compact oven in the dishwasher.
- The wire rack, baking pan and crumb tray, may be washed in warm soapy water and rinsed.

Note: Never immerse the compact 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

Note: In the following recipes we make reference to the wire rack in the sunken or raised positions. Shown here is the wire rack in these positions.



Sunken Position



Raised Position

Stuffed Mushrooms



Makes 6

- 6 medium field mushrooms
- 2 rashers bacon, chopped
- 125g cream cheese, softened
- 1 small clove garlic, crushed
- 1/4 bunch chopped chives
- 1/4 cup grated fresh parmesan

1. Preheat compact oven to 210°C. Place wire rack on the top shelf in the sunken position.
2. Remove stalks from mushrooms.
3. Cook the bacon in a small frying pan until crisp; drain on absorbent paper.
4. Combine bacon, cream cheese, garlic, chives; mix well. Divide mixture evenly among mushrooms caps; sprinkle with cheese. Place mushrooms onto baking pan.
5. Bake in oven for about 8-10 minutes or until the mushrooms have softened and the cheese has browned. Serve immediately.

Soya Sauce Chicken Wings



Makes 10

- 6 chicken wings
- 2 tablespoons honey
- 1/4 cup low salt soy sauce
- 1 teaspoon Chinese cooking wine
- 1 clove garlic, crushed
- 2 teaspoons grated fresh ginger

1. Preheat compact oven to 240°C. Place wire rack on the lower shelf in the raised position.
2. Cut wings at joints and discard tips.
3. Combine remaining ingredients in a jug.
4. Place wings in a single layer on baking tray. Pour sauce over wings and turn to coat.
5. Bake wings, turning occasionally. Cook for about 1 hour or until browned and cooked through.

Tip: Chinese cooking wine is available from Asian grocery stores. If you cannot find it simply replace with sherry or omit completely.

Recipes continued

Supreme Pizza Makes 2 pizzas

- 2 individual sized pizza bases
- 1/3 cup pizza sauce or tomato paste
- 1 small onion, chopped finely
- 1/2 small green capsicum, chopped finely
- 1 stick cabanossi, sliced
- 2 button mushrooms, sliced
- 50g diced ham
- 2 tablespoons sliced olives, optional
- 1 cup pizza cheese (blend of tasty and mozzarella)

1. Preheat compact oven to 210°C. Place wire rack in the bottom shelf in the raised position.
2. Spread pizza sauce over bases. Arrange remaining ingredients except cheese over the sauce. Top with cheese. Bake pizza, one at a time, for about 15-20 minutes or golden.

Gourmet Pizza Makes 2

- 2 individual sized pizza bases
- 1/4 cup ready made pesto sauce
- 1 roasted red capsicum, sliced (see page 7)
- 1 caramelised onion (see page 7)
- 3 slices pancetta, torn
- 80g goat's cheese, crumbled
- small handful baby rocket

1. Preheat compact oven to 210°C. Place wire rack in the bottom shelf in the raised position.
2. Spread pesto sauce over bases. Arrange remaining ingredients, except cheese and rocket, over the sauce. Top with cheese. Bake pizza, one at a time, for about 15-20 minutes or golden.
3. Serve with rocket on top and drizzle with a little extra virgin olive oil.

Lamb Rack with Garlic and Parmesan Crust Serves 2

- 2 x 200g lamb rack roast, French trimmed
- 3 slices day old bread, crust removed and roughly chopped
- 1 clove garlic, chopped
- 1 tablespoon grated fresh parmesan
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon seeded mustard
- Olive oil spray

1. Preheat compact oven on 180°C for 10 minutes. Place wire rack on the bottom shelf in the raised position.
2. Place lamb racks on the baking tray, having the bones interlocked in the middle.
3. Combine bread, garlic, parmesan and rosemary in a food processor. Process until mixture resembles fine breadcrumbs.
4. Spread mustard evenly over the outside of the cutlet base.
5. Press the bread mixture over the mustard and spray well with olive oil spray.
6. Place lamb racks in oven and bake 30 - 35 minutes or until cooked as desired. Remove from oven and cover with foil. Allow to rest 10-15 minutes.
7. Cut lamb into individual cutlets and serve with hot roasted potatoes.

Recipes continued

Marinated Lamb Roast

Serves 2-3

- 1 tablespoon olive oil
 - 1 tablespoon chopped fresh rosemary
 - 2 cloves garlic, crushed
 - 1 teaspoon grated lemon rind
 - 2 tablespoons lemon juice
 - 2 teaspoons Dijon mustard
 - ¼ cup mango chutney
 - 2 x 300g mini roast lamb rumps
1. Combine oil, rosemary, garlic, rind, juice, mustard and chutney in a large zip lock bag or large dish.
 2. Place lamb in marinade; cover and refrigerate for 4 hours or overnight.
 3. Preheat oven to 210°C. Place wire rack on the bottom shelf in the raised position.
 4. Drain marinade from lamb; reserve marinade. Place lamb on the baking pan and place in compact oven. Cook for about approximately 30 minutes for medium and 35-40 minutes for well done, brushing occasionally with reserved marinade.
 5. Stand lamb, covered, for 10 minutes before carving. Serve lamb with steamed vegetables.

Roast Chicken with Stuffing

Serves 4

- 1.4kg whole fresh chicken
- sea salt
- freshly ground black pepper

Stuffing

- 1 small onion, chopped finely
 - 2 teaspoons olive oil
 - 2 cups fresh bread crumbs
 - 30g softened butter
 - 1 teaspoon grated lemon rind
 - 2 tablespoons chopped fresh sage
1. Preheat oven to 210°C. Place wire rack on the bottom shelf in the sunken position.
 2. Wash and clean chicken thoroughly. Pat dry with paper towelling.
 3. To make stuffing, cook onion in oil until softened. Add to remaining stuffing ingredients and mix well.
 4. Place the stuffing inside the cavity of the chicken. Tuck the wings back and tie the base of the chicken with cooking string so that the legs are crossed and securely positioned.
 5. Brush the chicken with oil and season with salt and pepper.
 6. Place the chicken onto the baking tray. Reduce heat to 180°C and cook for approximately 1 hour and 15 minutes or until cooked.

Note: To check the chicken to see if it has cooked thoroughly, insert a skewer into the thigh. The chicken is cooked when the juices run clear.

Recipes continued

Roast Vegetables

200g butternut pumpkin

2 small onions

1 large carrot

4 small new potatoes

sea salt

freshly ground black pepper

40g butter, melted

3. Preheat oven to 210°C. Place wire rack in the bottom shelf in the raised position.
4. Cut pumpkin into wedges leaving the skin on. Cut onions into quarters. Cut carrot into 4 pieces lengthways.
5. Place vegetables into the baking pan, season with salt and pepper and drizzle with butter.
6. Reduce temperature to 180°C and bake for approximately 40 minutes or until baked and crisp.

Serves 2

Sweet Potato and Rocket Frittata Serves 8

1 small sweet potato

80g baby rocket leaves

200g fetta cheese, crumbled

250ml thickened cream

10 eggs

Sea salt and freshly ground black pepper, to taste

½ cup grated tasty cheese

1. Preheat compact oven to 210°C. Place wire rack on the lower shelf in the sunken position.
2. Grease and line base of a 19cm square shallow cake tin.
3. Peel the sweet potato and slice thinly.
4. Place a layer of sweet potato then rocket then fetta into the cake tin and then repeat layers again. Reserve a few sweet potato slices if possible for the top.
5. Combine the eggs, cream, salt and pepper in a bowl; whisk together. Pour egg mixture into the cake tin and top with the grated cheese.
6. Place frittata into oven, reduce heat to 180°C and cook for about 30-35 minutes or until cooked through. If the frittata starts to brown too much before the inside is completely cooked lay a piece of foil over the top, this will stop excessive browning.

Recipes continued

DESSERTS

Glazed Orange Poppy Seed Cake

Serves 8

125g butter, softened

$\frac{3}{4}$ cup caster sugar

1 tablespoon finely grated orange rind

2 eggs

1 cup self raising flour

$\frac{1}{3}$ cup milk

1 teaspoon vanilla extract

$\frac{1}{4}$ cup poppy seeds

Glaze

2 teaspoons orange zest

$\frac{1}{2}$ cup orange juice

$\frac{1}{2}$ cup caster sugar

1. Preheat oven to 150°C. Place wire rack on the bottom shelf in the sunken position.
2. Grease and line base of a 20cm cake tin.
3. Using an electric mixer, cream butter, sugar and rind until light and fluffy.
4. Add eggs one at a time, beating well between each addition.
5. Add flour and milk in two batches and mix until just combined. Fold through poppy seeds.
6. Place mixture into prepared tin and cook in oven for about 50 minutes or until cooked when tested with a skewer. If cake starts to brown too much before the inside is completely cooked, lay a piece of foil over the top of the cake, this will stop excessive browning.
7. Meanwhile combine the zest, orange juice and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to the boil, simmer for 2 minutes.
8. Turn cake out onto a cooling tray with a baking tray underneath. Using a wooden skewer, poke several holes into the cake then pour the hot syrup over the hot cake.

Lemon Scones

Makes about 15

3 cups self raising flour

1 tablespoon finely grated lemon rind

1 teaspoon icing sugar mixture

60g butter

420ml buttermilk

1. Preheat oven to 240°C. Place wire rack on the bottom shelf in the raised position.
2. Combine the flour, lemon rind, icing sugar mixture and butter in a food processor until the mixture resembles fine breadcrumbs. Transfer to a large bowl.
3. Add the buttermilk and mix until just combined.
4. Turn dough onto a floured surface and lightly knead until smooth.
5. Press dough out to about a 3cm thickness. Using a 5cm pastry cutter cut into rounds. Place rounds onto tray and bake in oven for about 15 minutes or cooked.
6. Serve with lemon curd and whipped cream.

Tip: If the tops start to brown before the middle is properly cooked lay a piece of foil over the tops of the scones, this will prevent excess browning.

Recipes continued

Chocolate Chip Cookies Makes about 30

125g butter, softened

½ cup firmly packed soft brown sugar

½ cup caster sugar

1 teaspoon vanilla extract

1 egg

1 ¾ cup self raising flour

1 cup choc chips

1. Preheat compact oven to 180°C. Place wire rack on the bottom shelf in raised position. Line tray with baking paper.
2. Beat butter, sugars and vanilla with an electric mixer until light and creamy.
3. Add egg and mix and well combined. Add flour and mix well.
4. Fold through chocolate chips. Roll tablespoon amounts into balls and place onto tray; press lightly with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
5. Bake in oven for about 10 minutes or until golden. Do not overcook. Transfer cookies to wire racks to cool; repeat with remaining cookie dough.

Chocolate Chunk Muffins Makes 6

1 cup self raising flour

¼ cup plain flour

¼ cup cocoa powder

½ cup chocolate chips

½ cup firmly packed brown sugar

1 egg, lightly beaten

¾ cup milk

½ cup vegetable oil

1. Preheat compact oven to 180°C. Place wire rack on the bottom shelf in the raised position. Grease a six hole, ⅓ cup capacity muffin tray.
2. Combine all ingredients in a large bowl until just mixed. Divide mix into muffin holes.
3. Bake in oven for about 16 minutes or until cooked when tested. Cool on a wire rack.

Notes

Notes

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. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

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

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

In Australia 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.

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

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

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
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.

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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Made in China.

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