Alinea Wide Ceramic Air Fryer

User Guide

AFP4580DC



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Important instructions – retain for future use.

تأكد من تفهّم 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 که احتیاطهای بالا حتماً درك 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 ALINEA WIDE CERAMIC AIR FRYER

- Use your air fryer at least 200mm away from walls and curtains, and do not use in confined spaces.
- Do not operate the air fryer when placed directly onto a bench top. Place a heat proof mat or chopping board underneath to protect the surface.
- Avoid placing your air fryer on top of stone/stone polymer composite benchtops as this type of benchtop can be susceptible to cracking under heat.
- Do not operate the unit on an inclined surface.
- Do not move or cover the unit whilst in operation.
- Do not immerse the base of the unit in water or any other liquid.
- Do not touch any metal surface of the unit whilst in use as it will be hot.
- Use oven mitts when supporting the base of the basket during basket removal when hot.
- Use only the supplied basket, tray and divider inside the unit.
- Do not plug in or switch on the unit without having the basket inside the air fryer unit.
- Do not place food or liquid inside the unit. Only place inside the basket or on top of the supplied tray.
- Do not operate the unit without food or liquid in the basket or supplied tray.
- Do not use the basket, tray or divider in the stovetop, inside a microwave oven or inside an oven.

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.
- Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.



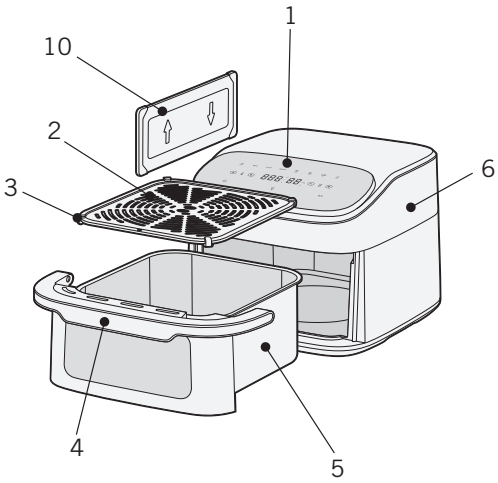
Hot Surface
Do Not Touch

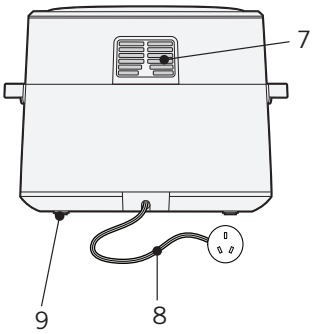
This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

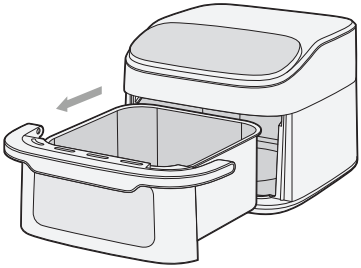
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

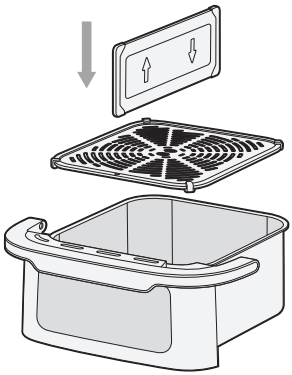
Ensure the above safety precautions are understood.

Parts



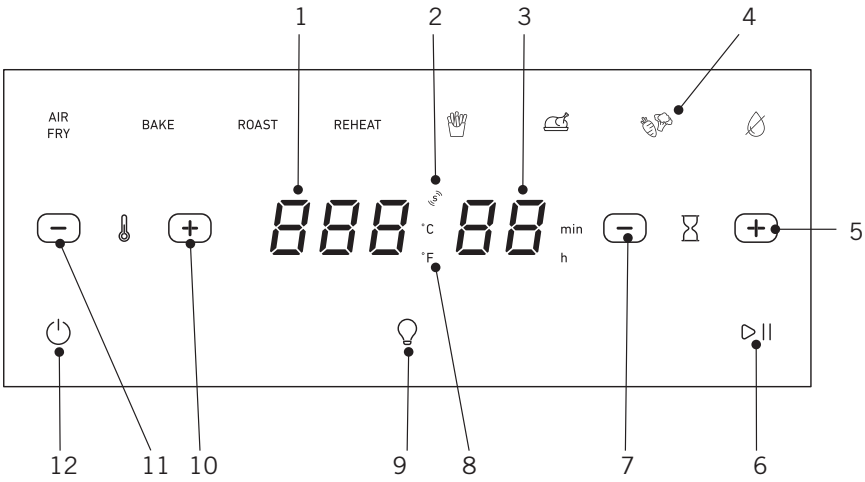






1. Control panel
2. Air fry tray
3. Silicone pads
4. Handle
5. Air fry basket
6. Main housing
7. Air outlet
8. Power cord
9. Non-slip silicone feet
10. Divider

Control Panel



1. **Temperature LED display**
2. **Shake indicator** (lights up halfway through the cooking cycle)
3. **Time LED display**
4. **Cook function buttons**
   Air Fry
   Bake
   Roast
   Reheat
   Fries
   Whole Chicken
   Vegetables
   Dehydrate
5. **Increase time button +**
6. **Start/Pause button** ▷II
7. **Decrease time button -**
8. **Temperature unit indicator**
9. **Light On/Off button**
10. **Increase temperature button +**
11. **Decrease temperature button -**
12. **Power button**

Before First Use

⚠ Never immerse any part of the air fryer body, power cord, or plug in water or any other liquid. Before assembling or disassembling your air fryer, ensure it is unplugged, and all parts are cool.

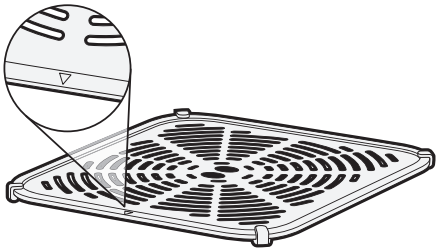
Unpack the appliance and remove all packaging, promotional materials, and stickers. Remove all printed documents. Wash the inner Air Fry Basket, Air Fry Tray and Divider with hot, soapy water. Rinse and then dry all of the parts. Lightly cover the entire cooking surface, including the Air Fry Tray, with cooking oil. Turn on the appliance and warm to maximum heat. After 15 mins, turn off and cool completely. Clean excess oil off with hot water without rubbing. Finally, dry the surface with a dry cloth. Now, the air fryer is ready for use. It is normal for air fryers to have a particular smell the first time they are used.

Usage Instructions

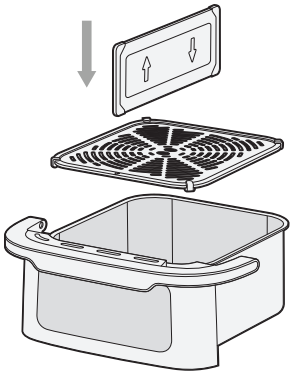
Preparing Your Air Fryer

1. Remove all packaging materials, stickers, and labels in and on the unit.
2. Wash all accessories and wipe the inside of the unit with a damp cloth.
3. Place unit on a flat surface.
4. Place the Air Fry Tray at the bottom of the Air Fry Basket, ensuring the arrow on the Tray is pointing towards the front (the side with the window) or the rear of the air fryer.

   NOTE: If the arrow on the Tray is not pointing toward the front or rear, it will not fit in the Basket.



5. If necessary, insert the Divider into the Basket so that it stands upright and secure. The Divider can be positioned with the arrows facing either up or down. It should be oriented from front to back, toward the window. Ensure that it is fully seated and does not shift before cooking.



6. Plug the air fryer into an electrical outlet. Unit will enter stand-by mode.
7. Press the Power button to turn the unit on. Unit will enter function selection mode. The default setting is Air Fry. You may start cooking using this default setting by pressing the Start/Pause button ▷II, OR you may manually adjust the time and temperature (See Manual Mode), OR you may switch the setting using the preset buttons (See Preset Modes).

Manual Mode

Your air fryer allows you to adjust the temperature and time in any setting using the temp increase/decrease and time increase/decrease buttons. Use these buttons when a recipe requires a specific cooking time or to adjust based on food quantities.

1. In any setting, press the + or − signs under the temperature and time displays to adjust to desired temperature and time.
2. Use the handle to gently remove the Air Fry Basket, ensure the Air Fry Tray is properly in place, and insert the food into the basket. Replace the Air Fry Basket back into the air fryer properly. Then press the Start/Pause button ▷II for the air fryer to begin working.
3. Halfway through the Air Fry, Reheat, Fries (), Whole Chicken (), and Vegetables () cooking cycles, the unit will beep 3 times, reminding you to stir, shake, or flip the food if necessary. Remove the basket, shake the ingredients, and then place it back inside the unit. The cooking time will continue to run. If the recipe does not call for turning or shaking the ingredients, you can ignore the reminder.

   NOTE: The air fryer will not start heating up unless the Air Fry Basket is fully closed. To switch the function, press the Start/Pause button ▷II, and then press the desired preset button to select the new setting. The time and temperature can be adjusted at any time, even while the unit is running.
4. The unit will beep when the cooking cycle is complete. Remove the basket from the appliance and place it on a heat-resistant surface or trivet. Check if the food is ready. If not, simply return it to the air fryer and set the time for a few extra minutes.
5. When the food is ready, carefully remove the Air Fry Basket from the air fryer and empty food into serving bowl or plate. Be careful that the Air Fry Tray does not come loose. For larger, more fragile items, use tongs to lift the food out of the basket. Use oven mitts when reaching into the Air Fry Basket.
6. Do not use metallic utensils to take food out of the Air Fry Basket.

Preset Mode

1. Press the desired preset button from the 8 available pre-programmed settings: Air Fry, Bake, Roast, Reheat, Dehydrate, Fries (), Whole Chicken (), and Vegetables (). Temperature and time will automatically appear, and the icon will flash. **NOTE:** Time and temperature can be adjusted for any setting.
2. Use the handle to remove the Air Fry Basket. Ensure the Air Fry Tray is properly in place and place the food in the Air Fry Basket. Replace the Air Fry Basket back into the air fryer properly and press the Start/Pause button ▷II.
   NOTE: The air fryer will not start heating up unless the Air Fry Basket is fully closed. To switch the function, press the Start/Pause button ▷II, and then select the new setting. The time and temperature can be adjusted at any time, even while the unit is running.
3. To ensure crispiness and even cooking, some foods require shaking halfway through the cooking process. Your air fryer has an integrated shake reminder that beeps mid-cycle for Air Fry, Reheat, Fries, Chicken, and Vegetables cooking cycles. To do this, pull the Air Fry Basket out of the appliance by the handle and gently shake/stir the food. Then, slide the basket back into the air fryer and continue cooking.
4. Once timer is up, the unit will beep to inform cooking cycle is complete. Remove the basket from the appliance and place it on a heat-resistant surface. Check if the food is ready. If not, simply return it to the air fryer and set the time for a few extra minutes.
5. When the food is ready, carefully remove the Air Fry Basket from the air fryer and empty food into serving bowl or plate. Be careful that the Air Fry Tray does not come loose. For larger, more fragile items, use tongs to lift the food out of the basket. Use oven mitts when reaching into the Air Fry Basket.
6. Do not use metallic utensils to remove food from the Air Fry Basket.

Preset Modes

Text/Icon	Temp °C	Time (min)
Air Fry	200	15
Bake	175	25
Roast	180	60
Reheat	120	10
Fries	200	20
Whole Chicken	180	60
Vegetables	170	15
Dehydrate	60	6 h

Cooking Guide

Food	Max Capacity	Cook Time	Temp	Note
Fries	1 kg	20 min	200°C	Add oil to fresh potatoes for crispy result. Shake halfway through the cooking process.
Wings	11 pieces (wing) 27 pieces (flat)	22 min	200°C	Flip half way through the cooking process.
Whole Chicken	2.5 kg	75 min	175°C	Flip half way through the cooking process.
Steak	903 g (2 fillets)	12 min	200°C	Preheat air fryer for 3 min. Flip half way through the cooking process.
Fish	600 g (4 fillets 1 cm thick)	12 min	175°C	Preheat for 2 minutes before placing fish inside Air Fry Basket.
Vegetables	800 g	9-12 min	170°C	Coat with oil and season. Shake halfway through cooking process.
Bread	2 loaves (21 cm long)	25 min	175°C	Cover the bread in aluminum foil and cook for 25 min. For more crust, remove foil at the end and cook for 5 min.
Cookies	12 cookies	12 min	175°C	Place aluminum foil on the Air Fry Tray. Place cookies on top of foil.
Dehydrate	1 thinly sliced layer of fruit	6 h	60°C	Place thinly sliced fruit on the Air Fry Tray in a single layer, try not to overlap pieces on top of each other.

Care And Cleaning

Always unplug your Air Fryer and allow it to cool completely before cleaning. NEVER immerse the MAIN body, power cord or plug in water or any other liquid. Never use harsh abrasive cleaners or cleaning materials.

- Carefully wipe any oil spatter from the air fryer roof with paper towel or a slightly damp cloth. Wipe over the outer body with a clean, slightly damp cloth and dry.
- Wash the removable Air Fry Basket, Air Fry Tray with warm soapy water using a cloth, sponge, or non-abrasive brush. Dry thoroughly before use or storage.
- To avoid grease buildup on the roof and fan of the unit, it is recommended to do a deep cleaning once a month. (refer to deep cleaning instructions)

Deep cleaning

1. In a heat-resistant bowl, prepare a mixture by combining 1 cup of water, 2 tablespoons of vinegar, and the juice of half a lemon or lime.
2. Carefully place the mixture inside the air fryer and cook at 200°C for 30 minutes.
3. Allow the air fryer to cool down completely before handling. Use extra caution to verify that the heating element and the roof of the air fryer are cool to handle.
4. Flip the air fryer upside down. Using a damp towel, clean the surroundings of the heating element, fan, and the entire air fryer roof surface. If necessary, you can also use a small, soft nylon brush (such as a toothbrush) to scrub the surface and remove any baked-on grease.
5. Do NOT use water or a wet sponge to clean the heating element, fan, or the air fryer roof surface, as this could cause permanent damage to the device. Use only a dry towel or a slightly damp cloth.

This appliance has no user-serviceable parts. Any servicing beyond that described in the Care And Cleaning Section should be performed by an Authorised Service Representative only.

Troubleshooting

Problem	Potential Cause	Solution
Undercooked food	Too much food was placed in Air Fry Basket	To ensure proper cooking, all food must be exposed to the air coming from the fan. It is always better to arrange food in a single layer and allow enough space between food pieces so the air can go through. Also thoroughly shaking / flipping the food is required for proper cooking.
	Incorrect time / temperature setting	Some preset times are intended for thawed foods (i.e. meat and fish) and they might not be enough to fully cook frozen pieces. Follow the cooking times guide to decide the time and temperature setting required.
Overcooked food	Incorrect time/ temperature setting	Some preset times are intended for frozen items (i.e. Fries and Pizza), Refer to the cooking times guide to decide the proper time and temperature setting for your condition.
Unit does not start	Air Fry Basket slightly open	As a safety measure, this air fryer will not function unless the Air Fry Basket is fully inserted into the unit. Make sure the basket is properly in place and fully inserted and press the Start/Pause button ▷II.
	--	Verify unit is plugged in, no error code is shown on the display, a program is selected and press the start button, verify timer is counting down.
		If after verifying all these items the unit is still not working, contact customer service.
Burnt smell	First Use	It is recommended to heat Air Fryer to 200ºC for approximately 15 minutes to eliminate any manufacturing residue that may remain after shipping.
	Food build up	Clean your air fryer frequently, preferably after each use to avoid food and grease build up.
Screen not responding	--	Unplug unit, wait 10 secs and plug back in, make sure you have removed the protective film from the screen.
Error code on display	Component failure	Unplug unit, wait 10 secs and plug back in, if unit does not work contact customer service and provide error code.
Air fryer does not turn on	Removable drawer is not inserted properly	Insert the removable drawer properly, ensuring it clicks into the closed position.
	Power cord is not plugged in	Make sure power cord is plugged in and the outlet has power.
	Plastic film not removed from the screen	Remove protective plastic film from the screen.

Problem	Potential Cause	Solution
Food is not evenly cooked	Too much food in Air Fry Basket	Arrange food in a single layer.
	Food was not stirred during cooking	Stir food during cooking process.
Switch between Fahrenheit and Celsius	--	Press and hold the temperature + and – buttons at the same time for 3 seconds.

Error Codes

E1	Disconnect and contact customer service.
E2	Disconnect and contact customer service.

Recipes

Scan the QR code below to discover recipes for your air fryer.

The temperature and time in each recipe are a guide only and may require adjustment to suit various thicknesses and size of food being cooked and individual tastes. Always ensure that food is thoroughly cooked before consuming.

AUS

NZ

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).

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

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).

Under our warranty, 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. Our 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.

Our 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 applications (other than for internal or own use in an office environment).

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.

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	I	visit	www.sunbeam.com.au
		phone	1300 881 861
New Zealand	I	visit	www.sunbeam.co.nz
		phone	0800 786 232

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