

Sunbeam

MASTER
SERIES

GR6250
GR6450
GR6600

Big Fill Toastie

User Guide

This booklet covers the use and care of the following Toastie Makers

GR6250 Toasties for Two

GR6450 Toasties for Four

GR6600 Soldiers for Two



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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 SUNBEAM TOASTIE MAKER.

- Use well away from walls and curtains.
- Ensure the Sunbeam Toastie Maker is placed on a flat and stable surface during operation.
- Do not immerse or drop the Sunbeam Toastie Maker in water or any other liquid.
- Do not overfill your cooking plates or have excess liquid ingredients. This will result in overflow from the Toastie Maker. Filling is hot and can scald.
- Ensure that the cord is kept well away from the cooking plates during use.

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 Big Fill Toastie™ for Four

Warm Up Light

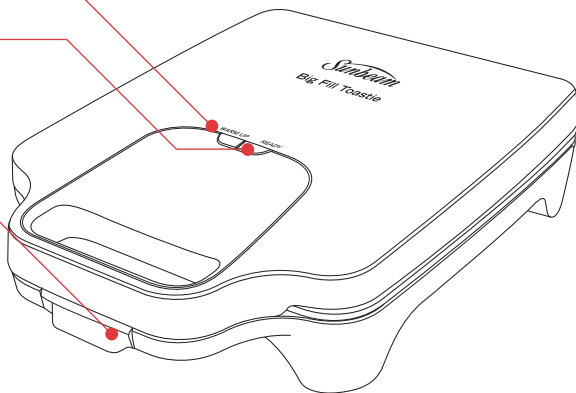
Illuminates and indicates that the Toastie Maker is switched on and heating.

Ready Light

Illuminates when the Toastie Maker has reached the correct temperature and is ready to use.

Securing Latch

Holds the Toastie Maker firmly closed, to seal the sandwich, and for safe and convenient vertical storage.

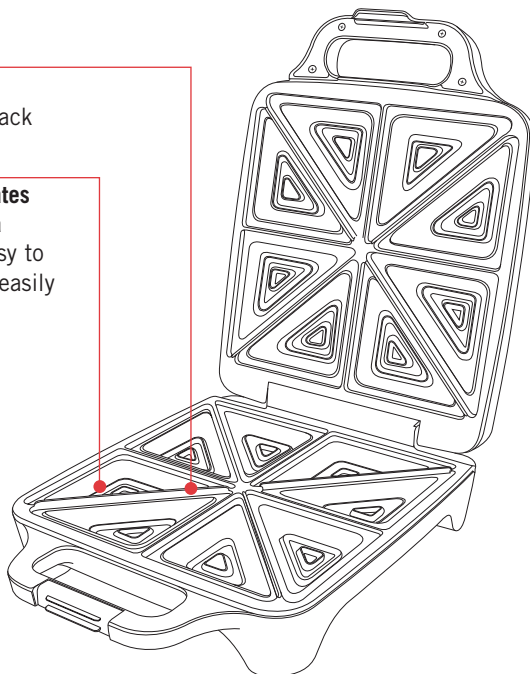


Cut and Seal Scissor Action

Divides each sandwich into two snack size serves, sealing in the filling.

Deep dish, EasyClean™ non-stick plates

Makes generous toasties with extra filling. The non-stick plates are easy to clean and allow the toasties to be easily removed.



Big Fill Toastie, Traditional Style. GR6450

Features of your Big Fill Toastie™ for Two

Warm Up Light

Illuminates and indicates that the Toastie Maker is switched on and heating.

Ready Light

Illuminates when the Toastie Maker has reached the correct temperature and is ready to use.

Securing Latch

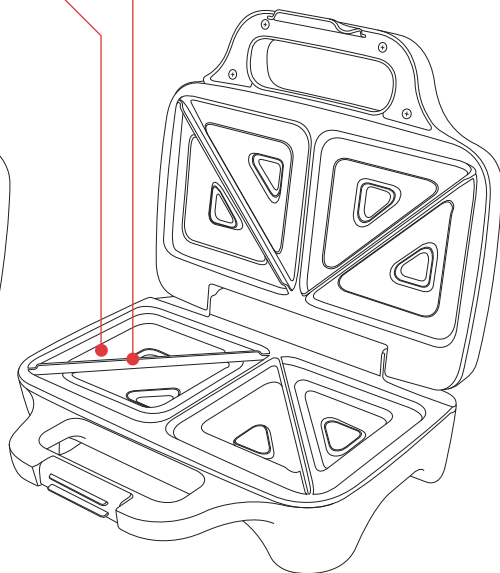
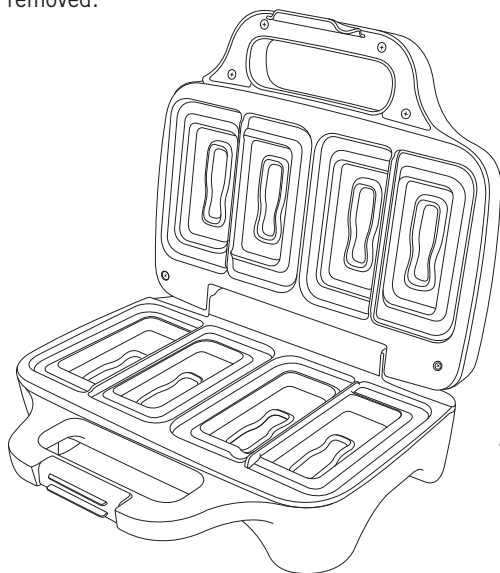
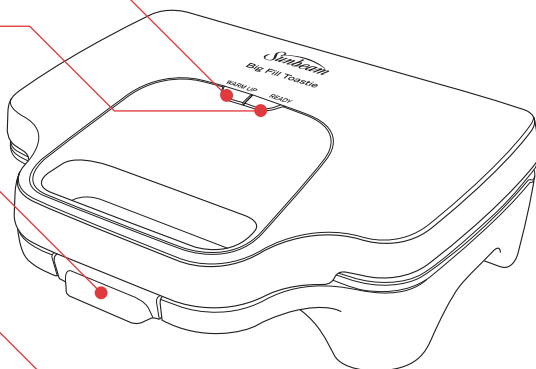
Holds the Toastie Maker firmly closed, to seal the sandwich, and for safe and convenient vertical storage.

Cut and Seal Scissor Action

Divides each sandwich into two snack size serves, sealing in the filling.

Deep dish, EasyClean™ non-stick plates

Makes generous toasties with extra filling. The non-stick plates are easy to clean and allow the toasties to be easily removed.



Big Fill Toastie, Soldiers. GR6600

Big Fill Toastie, Traditional Style. GR6250

Before using your Big Fill Toastie™

Before using your Sunbeam Big Fill Toastie Maker for the first time, the EasyClean™ non-stick cooking plates must be seasoned. Turn the power ON and pre-heat until the Ready Light illuminates.

Wipe a small amount of butter onto the plates, rub lightly and wipe away any excess.

NOTE: When using your Sunbeam Big Fill Toastie Maker for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

Toasting Sandwiches

1. Always pre-heat your Toastie Maker until the Ready light illuminates before use.
 2. Butter the outside of the bread. The sandwich filling will be placed between the unbuttered sides of the bread.
 3. Place the buttered side of the bread onto the cooking plate, then spoon the recommended quantity of filling onto the bread.
 4. Place the top slice of bread on top of the filling with the buttered side facing upwards.
 5. Gently close the lid until the two handles close together. Click the latch into position to keep the Toastie Maker securely closed during toasting. **DO NOT FORCE THE LID CLOSED** (if the lid is difficult to close you may have too much filling, or your bread slices may be too thick).
- Note:** Ensure that the cord is kept well away from the cooking plates when in use.
6. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Toastie Maker toasts both slices of bread at the same time and seals in the filling.

7. The cooking plates are coated with a durable EasyClean™ non-stick coating. Some fillings such as cheese may melt and cause the sandwich to stick to the cooking plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp or metal object as this will damage the non-stick surface.

Note: The Warm Up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

Note: Do not use liquid or hot ingredients such as sauces, gravies and custards on their own or in large amounts as they will overflow and make the bread soggy. Always combine with solid ingredients.

Caution: Do not overfill your toasties or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the toastie maker. Toastie filling is hot and can scald.

Caution: During cooking, open the toastie maker slowly and carefully. Excess toastie filling may overflow and can scald.

Hints for best results

1. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
2. Any type of bread can be used.
3. Do not over fill your sandwiches.
4. **Caution: Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.**

Use of Pastry

Ready made pastry sheets such as puff and shortcrust are ideal for making quick and easy desserts.

1. Simply place one half of the pastry sheet onto the cooking plate of your pre-heated Toastie Maker.
2. Spoon in your choice of filling.
3. Top with remaining pastry and close the lid.
4. Cook for 4-5 minutes or until golden brown.

Care and Cleaning

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with an EasyClean™ non-stick surface, and there are no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

Do not immerse your Toastie Maker in water or any other liquid. Do not use abrasive scouring pads or powders.

Do not place your Toastie Maker in a dishwasher.

To Clean the Exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

Storage

Your Toastie Maker will store in an upright position in cupboards, shelves or on the bench top.

Recipes

All the recipes have been specifically created and tested by our Sunbeam Test Kitchen for each of the Sunbeam Big Fill Toastie Makers. We hope you enjoy making delicious Big Fill Toasties.

GOURMET RECIPES

Brie, Pear and Spinach

Makes: 2 sandwiches

20g butter, room temperature

4 slices sourdough bread

8 slices brie cheese

½ cup baby spinach

½ pear, cored, finely sliced

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Mushroom and Goats Cheese

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup marinated mushrooms, quartered

1 teaspoon fresh thyme leaves, chopped

80g goat's cheese, crumbled

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Caramelised Onion, Prosciutto and Brie

Makes: 2 sandwiches

20g butter, room temperature

4 slices wholegrain bread

4 slices brie cheese

4 slices prosciutto

2 tablespoons caramelised onion

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Pesto, Mozzarella Cheese, Spinach and Prosciutto

Makes: 2 sandwiches

20g butter, room temperature

4 slices sourdough bread

½ cup baby spinach

½ cup grated mozzarella cheese

2 tablespoons basil pesto

4 slices prosciutto

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, oiled side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Recipes continued

Gruyere, Corned Beef and Mustard

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup cooked sliced corned beef

½ cup grated gruyere cheese

1 tablespoon seeded mustard

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Steak, Caramelised Onion and Avocado

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup cooked sliced beef steak

⅓ cup avocado

2 tablespoons caramelised onion

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Chicken, Brie and Cranberry

This sandwich is also great with turkey.

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup sliced cooked chicken

2 tablespoons cranberry sauce

4 slices brie cheese

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Recipes continued

CLASSIC RECIPES

Tuna Melt

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

½ cup grated tasty cheese

½ cup tuna, drained, flaked

2 tablespoons corn kernels

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Easy Mince

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup cooked mince (could be Bolognese or savoury mince)

¼ cup grated cheddar cheese

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Ham, Pineapple and Cheese

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

½ cup grated cheddar cheese

½ cup sliced ham

2 tablespoons chopped pineapple

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Chicken, Avocado and Tomato

Makes: 2 sandwiches

20g butter, room temperature

4 slices wholegrain bread

½ cup cooked sliced chicken

½ cup grated tasty cheese

6 slices tomato

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Recipes continued

Pizza

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

½ cup grated mozzarella cheese

¼ cup chopped chargrilled capsicum

¼ cup chopped ham

2 tablespoons pizza sauce

1 tablespoon finely chopped red onion

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Meat Lovers

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup grated mozzarella cheese

¼ cup chopped ham

¼ cup chopped salami

2 tablespoons barbeque sauce

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

VEGETARIAN RECIPES

Mozzarella Tomato and Mint

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

6 slices tomato

½ cup grated mozzarella cheese

1 tablespoon mint, chopped

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Haloumi, Tomato and Basil

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

6 slices tomato

4 slices haloumi cheese

1 tablespoon basil, chopped

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Recipes continued

The Mediterranean

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup grated mozzarella cheese

½ cup baby spinach

¼ cup marinated eggplant, chopped

¼ cup sundried tomatoes, chopped

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Roasted Pumpkin, Feta and Basil

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

½ cup roasted pumpkin, chopped

½ cup feta cheese, crumbled

2 tablespoons basil, chopped

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Falafel, Hummus and Spinach

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

4 small falafels, halved

½ cup baby spinach

2 tablespoons hummus

Salt and freshly ground black pepper, to taste

1. Preheat unit. Spread bread with butter.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Ultimate Cheese

Makes: 2 sandwiches

20g butter, room temperature

10g mustard

4 slices bread

¼ cup grated cheddar cheese

¼ cup grated mozzarella cheese

1 tablespoon grated parmesan cheese

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Season. Top with remaining bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

SWEET TOASTIE RECIPES

Banana, Hazel Nut Spread and Peanut Butter

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

2 tablespoons hazelnut spread

2 tablespoons smooth peanut butter

1 banana, peeled, sliced

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit buttered side down. Evenly divide ingredients between the two pieces of bread. Top with remaining piece of bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

White Chocolate and Raspberry

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

½ cup chopped white chocolate

½ cup raspberries

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Top with remaining piece of bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Apple and Dark Chocolate

Makes: 2 sandwiches

20g butter, room temperature

4 slices fruit bread

1 small granny smith apple, cored, peeled, finely sliced

½ cup chopped dark chocolate

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Top with remaining piece of bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Marshmallow and Chocolate

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

½ cup chopped dark chocolate

⅓ cup marshmallow, chopped

1. Preheat unit. Spread butter over bread.
2. Place 2 pieces of bread in unit, buttered side down. Evenly divide ingredients between the two pieces of bread. Top with remaining piece of bread buttered side up.
3. Close the lid. Cook for 3-4 minutes or until golden brown. Serve.

Notes

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Notes

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

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Level 6, Building 5,
Central Park,
660-670 Great South Road
Greenlane, Auckland
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.

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
phone 1300 881 861
mail Units 5 & 6, 13 Lord Street,
Botany NSW 2019 Australia.

New Zealand | visit
phone 0800 786 232
mail Level 6, Building 5, Central Park,
660–670 Great South Road,
Greenlane, Auckland.

Sunbeam Corporation Limited | ABN 45 000 006 771
Sunbeam Corporation is a division of GUD Holdings Limited.

Sunbeam is a registered trademark.

Big Fill Toastie is a trademark of Sunbeam Corporation.

Designed and engineered in Australia.

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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