

salton®

Sandwich Maker



Instruction Booklet
Model: SM-1012

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not leave appliance unattended while in use.
15. Never use the Sandwich Maker with the Lid open.

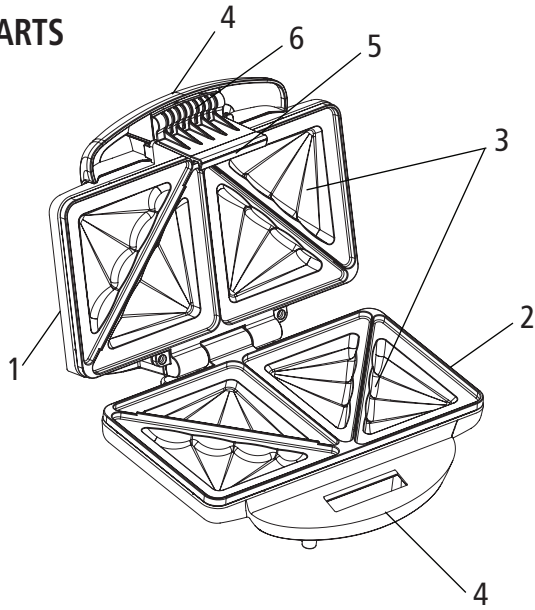
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug. (2 blades and 1 pin) If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Lid
2. Base
3. Cooking Plates
4. Carrying Handles
5. Lock
6. Lock Release
7. Indicator Light
(not shown)



BEFORE FIRST USE

1. Read all instruction carefully and keep them for future reference.
2. Remove all packaging.
3. Clean the cooking plates by wiping with a sponge or cloth dampened in warm water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.**
4. Dry with a cloth or paper towel.
5. Before cooking for the first time, the non-stick Cooking Plates must be 'seasoned'. Brush a small amount of oil, butter or margarine on the Cooking Plates and wipe off excess with a paper towel. Your Sandwich Maker is now ready to use.

HOW TO USE

Assembling the Grill

1. Plug unit into a 120V AC outlet, the Indicator Light will come on.
2. Close Lid until the unit has preheated and the Indicator Light goes out.
3. Open the Lid by pressing the Lock Release and place a slice of bread in the bottom half of the Cooking Plate. (If you are using buttered bread, place buttered side against the Cooking Plates.) Place filling on bread pressing down to fill the Cooking Plate cavity. Cover with a slice of bread.
4. Close Lid carefully and push down until you hear the Lock snap closed. Cooking time should be approximately 3-5 minutes. Exact cooking time depends on your taste. The Indicator Light will go on and off as the thermostat maintains the correct cooking temperature.
5. When sandwiches are cooked, remove with a wooden or plastic spatula. Never touch the Cooking Plates with sharp, pointed or metal utensils.

HINTS

- Always preheat the Sandwich Maker before using.
- Select bread that will fit the Cooking Plates.
- Use approximately 1/3 (85 ml) cup of filling for each sandwich.
- It is not necessary to butter bread, however, the Cooking Plates should be seasoned lightly with oil/butter occasionally. See #5 in the 'Before First Use' section.
- Do not use processed cheese as it melts too quickly.
- When using sweet filling a teaspoon of sugar on the buttered side of the bread will add flavour and make the outside of the sandwiches crispier.
- Raisin bread or other sweet breads brown quickly so adjust cooking time accordingly.
- Pastry may be used instead of bread.

CARE AND CLEANING

1. Unplug the Sandwich Maker and allow it to cool.
2. Wipe the Cooking Plates with paper towels or a soft cloth dampened in warm soapy water. **DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACE.** If some of the filling has adhered to the Cooking Plates, pour a small amount of cooking oil onto the baked-on food and allow to stand for 5 to 10 minutes. Wipe with paper towels.
3. Wipe the outside of the Sandwich Maker with a soft cloth dampened in warm soapy water.
4. Rinse with a dampened clean cloth and dry.

RECIPES

Garlic Butter

- 4 oz. (125 ml) butter, softened
- 1 clove garlic, crushed
- Salt and freshly ground pepper

Combine all ingredients until smooth.

Herb Butter

- 1/2 cup (125 ml) butter, softened
- 1 tsp.(5 ml) parsley, chopped
- 1 tsp. (5 ml) chives, chopped
- 1/2 tsp. (3 ml) rosemary, chopped
- Salt and freshly ground pepper

Combine all ingredients until smooth.

Lemon Butter

- 1/2 cup (125 ml) butter, softened
- 2 tsp. (10 ml) lemon juice
- 1 tsp (5 ml) grated lemon rind
- dash of cayenne pepper

Combine all ingredients until smooth.

Ham/Cheese/Tomato Sandwich

- 4 slices bread, buttered on one side
- 4 slices cheese (not processed cheese)
- 2 slices tomato, cut in half
- 1/4 cup (60 ml) chopped ham

Preheat Sandwich Maker. Place 2 slices of bread, buttered side down on the Cooking Plates. Cover each piece of bread with 2 slices of cheese, 2 pieces of tomato and 1/2 of the chopped ham. Cover with remaining bread, buttered side up. Close and lock Lid. Cook approximately 3 minutes.

Mushroom Pizza

- 4 slices bread, buttered one side
- 2 tsp. (10 ml) pizza sauce
- 4 canned whole mushrooms, sliced
- 1/4 cup (60ml) grated mozzarella cheese

Preheat Sandwich Maker. Place 2 slices of bread, buttered side down on Cooking Plates. Make 4 small pockets by pressing bread down with the back of a spoon. Fill cavity with pizza sauce, mushrooms and cheese. Top with remaining 2 slices of bread. Close and lock Lid. Cook for approximately 3 minutes.

Chicken Sandwich

- 4 slices of bread, one side buttered with garlic butter
- 2 oz. (50 g) cooked chicken, sliced or small cubes
- 1/4 green pepper, sliced
- 2 mushrooms, sliced

Preheat Sandwich Maker. Place 2 slices of bread, buttered side down on the Cooking Plates. Spread chicken, green pepper and mushrooms over bread and cover with remaining slice of bread. Close and lock Lid. Cook for approximately 3 minutes.

Tuna with Cheese

- 1/2 can tuna, drained
- 1-1/2 tbsp. (45 ml) mayonnaise
- 1 tsp. (5 ml) sweet mixed pickle, chopped
- 4 slices bread, buttered one side
- 2 slices of cheese (not processed cheese)

Preheat Sandwich Maker. Combine tuna, mayonnaise and pickle. Divide tuna mixture evenly on unbuttered side of 2 slices of bread. Top with tomato slices and cheese and remaining bread. Place sandwiches on Cooking Plates. Close and lock Lid. Cook for approximately 3 minutes.

Apple/Cinnamon Treats

- 4 slices of sweet bread,
buttered one side and sprinkled with sugar
- 1/2 cup apple pie filling
- dash of cinnamon

Preheat Sandwich Maker. Place 2 slices of bread, buttered side down on the Cooking Plates. Distribute the pie filling evenly between the 4 cavities. Sprinkle with cinnamon. Cover with remaining 2 slices of bread. Close and lock Lid. Cook for approximately 3 minutes.

Blueberry French Toast

- 2 eggs
- 2 tbsp. (30 ml) milk
- 4 slices bread
- 1/4 cup (60 ml) blueberries
- 1 tsp. (5 ml) sugar

Preheat Sandwich Maker. Beat eggs and milk together. Dip bread in the egg mixture. Brush a small amount of butter on the Cooking Plates. Place 2 slices of bread onto the Cooking Plates. Make a small cavity by pressing bread down with the back of a spoon. Distribute blueberries evenly in each cavity. Cover with remaining bread and sprinkle with sugar. Close and lock Lid. Cook for approximately 4 minutes.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you do not wish or are unable to have a defective product replaced under warranty by the retailer, Salton Canada will repair or replace the defective product without charge. You may contact us for assistance by mail, e-mail, fax or telephone as listed below.

This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

To ensure prompt 'in-warranty' service be sure you have an original proof of purchase. You may be asked to return the product to us along with a description of the defect and your address, zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

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SALTON CANADA

Customer Service Department
81A Brunswick, Dollard-des-Ormeaux,
Quebec, Canada H9B 2J5
website: www.salton.com

E-mail: service@salton.com
Fax: 514-685-8300
Tel: 514-685-3660

*Return/exchange policies at each retailer vary and may differ from the Salton Canada 1 year limited warranty period.