

salton®

3-in-1
grill, sandwich &
waffle maker



Instruction Booklet

Model: SM-1069

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. **DO NOT** move the unit when it is still hot.
13. Prior to connecting or disconnecting plug from wall outlet, turn any control to 'Off'.
14. Always unplug appliance immediately after using. Allow to cool before cleaning and storing.
15. Always place appliance on a heat resistant surface.
16. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.
17. **DO NOT** use appliance for other than intended use
18. **DO NOT** leave appliance unattended while in use.
19. **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.

SAVE THESE INSTRUCTIONS

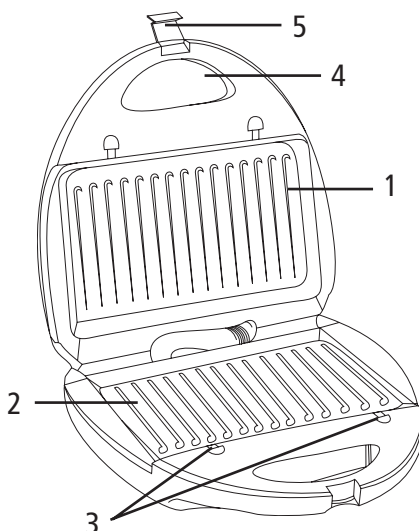
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

1. Top Cooking Plate
2. Bottom Cooking Plate
3. Cooking Plate Release Tabs
4. Handle
5. Locking Clip



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging
3. Wash the Cooking Plates in warm soapy water or wipe with a sponge or cloth dampened in warm water. Dry with a cloth or paper towel. **NOTE:** Be sure that the Cooking Plates are completely dry before assembling on the unit. See the 'Care and Cleaning' section for instructions on how to remove and install the Cooking Plates.

IMPORTANT: NEVER IMMERSE THE UNIT IN WATER OR RUN WATER DIRECTLY ON THE COOKING PLATES IF INSTALLED ON THE UNIT.

HOW TO USE

How To Make Waffles

1. With the Waffle Plates installed, ensure the unit is on a flat surface and plug the unit into a 120V AC outlet. The red indicator light will come on and remain on as long as the unit is plugged into the outlet.
2. Close the lid until the unit has preheated and the second red indicator light comes on. The second red indicator light will cycle on and off as the unit maintains the correct temperature.
3. Open the lid and pour 1/3 cup (85 ml) of batter into the center of each of the Waffle Plates. Close the lid. **DO NOT LOCK THE HANDLE DURING COOKING.** Locking the handle lock will prevent the waffles from rising.
4. The waffles take approximately 3 minutes or until there is no more steam escaping. Do not open the Waffle Maker during the first minute of cooking.
5. Once the waffles are cooked, carefully remove them, making sure never to touch the cooking surface with sharp, pointed or metal objects. This could damage the non-stick surface. To remove waffles, use plastic or wood utensils.

NOTE: All parts of the unit, except the handle, will be very hot during and after cooking. Do not touch any parts of the unit except the handle until the unit has cooled.

Helpful Hints

- Waffles can be baked ahead of time. Prepare according to the recipe and cool on a rack for approximately 10 minutes. Store in your freezer for up to 2 weeks. Waffles can be heated by toasting in a toaster or toaster oven.
- Unused batter can be stored in the refrigerator for up to 3 days.
- Never lock the handle lock during the cooking process.
- The Cooking Plates have a non-stick coating. Do not use non-stick cooking spray.

How to Make Sandwiches

1. With the Sandwich Plates installed, ensure the unit is on a flat surface and plug the unit into a 120V AC outlet. The red indicator light will come on and remain on as long as the unit is plugged into the outlet.
2. Close the lid until the unit has preheated and the second red indicator light comes on. The second red indicator light will cycle on and off as the unit maintains the correct temperature.
3. Open the lid and place the sandwiches on the Sandwich Cooking Plate.
NOTE: If the sandwiches are too thick flatten down before placing them in the unit. Close the lid. The adjustable hinge at the back of the unit will adjust to the height of the sandwich. **NOTE: DO NOT FORCE THE LID CLOSED IF SANDWICHES ARE TOO THICK.**
4. The cooking time will depend on the type and thickness of bread and the desired amount of doneness. Check sandwiches by lifting the lid.
NOTE: All parts of the unit, except the handle, will be very hot during and after cooking. Do not touch any parts of the unit, except the handle, until the unit has cooled.

Helpful 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.
- 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 flavor 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.
- Do not use non-stick cooking sprays.

How to Use Grill

1. With the Grill Plates installed, ensure the unit is on a flat surface and plug the unit into a 120V AC outlet. The red indicator light will come on and remain on as long as the unit is plugged into the outlet.
2. Close the lid until the unit has preheated and the second red indicator light comes on. The second red indicator light will cycle on and off as the unit maintains the correct temperature.
3. Open the grill and place food on the Grill Plate. Close the lid and press down gently.
4. The Grill should only be used with the lid closed.
5. Grill until food is done to your taste **NOTE:** Check progress about every 2 minutes as the food is cooking rapidly both from the top and bottom.
6. When finished grilling unplug the Grill and remove food using plastic or wood utensils.

NOTE: All parts of the unit, except the handle, will be very hot during and after cooking. Do not touch any parts of the unit, except the handle, until the unit has cooled.

IMPORTANT:

- Steam may escape from around the edges, use oven mitts when opening and closing the Grill.
- Do not cut food on the non-stick Grill Plates.

IMPORTANT: DO NOT cook ground beef or other meats that create excessive amount of runoff juices. This unit does not have a drip tray and is not designed to facilitate this type of cooking.

Helpful Grilling Hints

- Always preheat the Grill until the second red 'ready' light comes on
- Use boneless meat and poultry for even browning

CARE AND CLEANING

Changing the Plates

1. The Cooking Plates can only be changed when the unit is cold.
2. To change the Cooking Plates, open the lid so that the Cooking Plates are facing you. To remove the bottom Cooking Plate place your two thumbs on the small tabs in front of the plate and slide them toward you. The Cooking Plate will pop up and can be lifted out. To remove the top Cooking Plate place your hands around the sides of the unit and use your thumbs to slide the tabs upward. Be sure that your hands are in front of the Cooking Plate so it does not fall forward.
3. To replace the Plates, place the grooves at the back of the Cooking Plate against the metal hinge. Press the Cooking Plate down at both corners that are closest to the locking tabs.

Cleaning

1. Unplug the unit and allow it to cool.
2. Wipe the Cooking Plates with a sponge or a soft cloth dampened with warm soapy water or remove the Plates and immerse in water. Rinse and dry thoroughly before re-installing.
3. **IMPORTANT:** NEVER IMMERSE THE UNIT IN WATER OR RUN WATER DIRECTLY ON THE COOKING PLATES IF INSTALLED ON THE UNIT.
4. Wipe the outside of the unit with a soft dampened clean cloth. Dry.

RECIPES

Basic Waffle Recipe

Sift together into large bowl:

2 cups (500 ml) all purpose flour

1 tsp. (5 ml) baking soda

1/4 tsp. (1.5 ml) salt

2 tbsp. (30 ml) sugar

Mix in separate bowl:

2 egg yolks, beaten

2 cups (500 ml) milk

1/3 cup (85 ml) melted butter

Separately:

Beat 2 egg whites into peaks until stiff but not dry.

Make a well in the dry ingredients and add milk and egg mixture. Combine with a few swift strokes -- batter will be slightly lumpy. Fold in beaten egg whites until just combined. To cook, follow directions in the 'How to Make Waffles' section.

Makes 12 waffles

Quick Waffles

2 eggs

3/4 cup (180 ml) milk

2 tbsp. (30 ml) vegetable oil

1 cup (250 ml) flour

1 1/2 tsp. (8 ml) baking powder

1 1/2 tsp. (8 ml) sugar

1/2 tsp (3 ml) salt

In medium bowl, beat eggs until thick, add milk and oil. Add dry ingredients, mix until smooth. To cook, follow directions in the 'How to Make Waffles' section.

Makes 6 waffles

Buttermilk Waffles

Sift together into large bowl:

2 cups (500 ml) all purpose flour

1 tsp. (5 ml) baking soda

1/4 tsp. (1.5 ml) salt

2 tbsp. (30 ml) light brown sugar, packed

1/4 tsp. (1.5 ml) cinnamon

Mix in separate bowl:

2 egg yolks, beaten

2 cups (500 ml) buttermilk

1/3 cup (85 ml) melted butter

Separately

Beat 2 egg whites into peaks, until stiff but not dry

Make a well in the dry ingredients, and add buttermilk and egg mixture.

Combine with a few swift strokes -- batter will be slightly lumpy. Fold in beaten egg whites until just combined. To cook, follow directions in the 'How to Make Waffles' section.

Makes 14 waffles

Egg Waffles

2/3 cup (170 ml) all purpose flour

1/4 cup (65 ml) water

4 eggs, separated

1/2 tsp. (3 ml) salt

pinch of black pepper

2 1/2 tbsp. (37 ml) melted butter or bacon fat

Blend the flour and water together. In a separate bowl, beat the egg yolks until pale yellow. Add to the flour and water mixture. Stir in the salt, pepper and melted butter or bacon fat. Set aside and allow to stand for at least an hour. Beat the egg whites until stiff and gently fold into the batter. To cook, follow directions in the 'How to Make Waffles' section.

Makes 4 waffles

Dessert Waffles

1 cup (250 ml) cake flour
1/2 tsp. (3 ml) salt
1 tbsp. (15 ml) baking powder
2 1/2 tbsp. (37 ml) sugar
2 eggs
1 cup (250 ml) cream
2 egg whites

Sift together the flour, salt, baking powder and sugar into a mixing bowl. Beat the two eggs until they are pale yellow. Add the cream and mix thoroughly. Beat the egg mixture into the flour mixture until smooth. Set aside for at least one hour. Beat the egg whites until stiff and fold into the batter. To cook, follow directions in the 'How to Make Waffles' section.

Makes 8 waffles

Pre-packaged Pancake Mix Waffles

Standard pre-packaged pancake mixes can also be used in the Waffle Maker.

Mix:

2 1/2 cups (625 ml) "pancake mix"
2 eggs
2 cups (500 ml) milk
1/3 cup (75 ml) melted butter or vegetable oil

To cook, follow directions in the 'How to Make Waffles' section.

SANDWICH SUGGESTIONS

Turkey and Cheese Sandwich

Spread 2 tbsp. mayonnaise on a whole wheat roll. Layer with sliced or shaved smoked turkey, 2 slices of mozzarella cheese and tomato slices. Follow the directions in the 'How to Make Sandwiches' section.

Tuna Delight

Drain 1 can of tuna. Chop 2 tbsp. (30 ml) hot peppers and 2 tbsp. (30 ml) black olives. Mix tuna, peppers, olives and 2 tbsp. (30 ml) mayonnaise. Spread on a focaccia bread. To toast, follow the directions in the 'How to Make Sandwiches' section.

Veggie Sandwich

Mix $\frac{1}{2}$ cup (55 ml) mayonnaise with 1 clove minced garlic. Spread mixture on 3 – 4 split Kaiser rolls. Layer with grilled vegetables. Cover with top of roll. To toast, follow the directions in the 'How to Make Sandwiches' section.

Roast Beef Sandwich

Cut a baguette into sandwich size lengths, about 6" (15 cm). Split lengthwise and spread both pieces with mustard. Layer one side with sliced roast beef, Swiss cheese and red onion rings. Cover with top of bread. To toast, follow the directions in the 'How to Make Sandwiches' section.

Italian Sausage Sandwich

Split soft bread rolls in half lengthwise. Fill each roll with cooked Italian sausage, roasted red peppers and a slice of mozzarella cheese. To heat, follow the directions in the 'How to Make Sandwiches' section.

Chicken Pita Sandwich

Split pitas to form pockets. Fill with grilled chicken breast slices, tzatziki sauce and tomatoes. Do not overfill. To heat, follow the directions in the 'How to Make Sandwiches' section.

GRILLING RECIPES

Grilled Vegetables

Thick slices of zucchini, onions, large mushrooms, Squash, eggplant, etc.

1 tsp. (5 ml) olive oil (optional)

1 tsp. (5 ml) balsamic vinegar

1/4 tsp. (1.5 ml) soya sauce

Mix olive oil, balsamic vinegar and soya sauce. Toss vegetables in oil mixture
Place on grill and cook for approximately 4-5 minutes per side. To cook, follow directions in the 'How to Use Grill' section.

Grilled Salmon Fillets

Salmon fillets (skin on)

Lemon Dill Marinade:

1/3 cup (85 ml) olive oil

1/4 cup (60 ml) lemon juice

2 tbsp (30 ml) chopped fresh dill

1 tsp. (5 ml) grated lemon

1/4 tsp (1.5 ml) salt and pepper

Cut salmon into 4 pieces

Whisk marinade ingredients together in a shallow baking dish.
Add fillets, cover and marinate for up to 30 minutes in the refrigerator.

Place on grill. To cook, follow directions in the 'How to Use Grill' section.
Cook approximately 4 minutes per side. Baste frequently.

Chicken Soya Kebab

Chicken breasts, de-boned, skinned, cubed

- 1 tbsp (15 ml) lemon juice
- 1 1/2 tsp (7 ml) black pepper powder
- 2 tsp (10 ml) garlic paste
- 1 tsp (5 ml) salt
- 1 tbsp (15 ml) vegetable oil
- 2 tbsp (30 ml) soya sauce
- Butter / vegetable oil for basting

Rub lemon juice on the chicken cubes and keep aside for 30 minutes. Pat the chicken cubes dry and sprinkle black pepper powder over them. Mix garlic paste, salt, oil, and soya sauce together; add the chicken cubes and coat well. Marinate for 2-3 hours.

Skewer the chicken pieces 2 cm apart. Cook for 8 - 10 minutes or until cooked, basting once thoroughly. To cook, follow directions in the 'How to Use Grill' section.

Grilled Pineapple with Marshmallow Crème

- 1 fresh pineapple, peeled, cored
- 1/2 cup (125ml) brown sugar
- 2 Tbsp. (30 ml) lemon juice
- 1/4 tsp. (1.5 ml) cinnamon
- 3 cups (750 ml) pineapple sorbet OR 1 cup marshmallow crème

Combine brown sugar, juice, and cinnamon in a small bowl until smooth. Spread this mixture on each side of each pineapple ring. Grill pineapple for 2-5 minutes until sugar mixture melts and pineapple is heated and tender. To cook, follow directions in the 'How to Use Grill' section.

Top each slice with a small scoop of sorbet or marshmallow crème and serve immediate.

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. 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.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.salton.com" for the service centre nearest you. You may also contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and postal code.

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

SALTON CANADA

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