

salton®

SANDWICH MAKER

Enjoy delicious snacks in minutes

MODEL SM-4

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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. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
11. Do not leave unit unattended while in use.

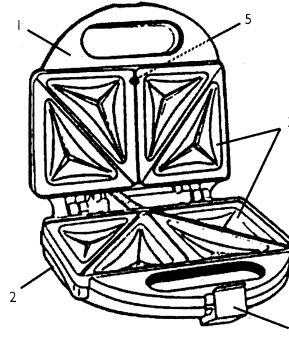
SAVE THESE INSTRUCTIONS

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. Lid
2. Base
3. Cooking Plates
4. Carrying Handle with Latch
5. Indicator Light



BEFORE FIRST USE

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.** Dry with a cloth or paper towel.

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

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 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 Lock. 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 Sandwich Maker 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 cup of filling for each sandwich.
- It is not necessary to butter bread, however, the Cooking Plates should be seasoned lightly with oil occasionally.
- Do not use processed cheese.
- 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

Unplug the Sandwich Maker and allow it to cool until warm. Wipe the Cooking Plates with paper towels or a soft cloth. 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.

Wipe the outside of the Sandwich Maker with a soft cloth dampened in warm soapy water. Wipe 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.

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.

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 tomatoslices 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.

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 of the grounding-type 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 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 that period these defects will be repaired or the product will be replaced at SALTON's option without charge. 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 RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

SALTON CANADA

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: www.salton.com

Service: service@salton.com