



4-in-1 grill XL

panini press, grill,
sandwich & waffle maker



Instruction Booklet

Model: SM2001

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. Children should be supervised to ensure that they do not play with the appliance.
5. 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 the use of the appliance by a person responsible for their safety.
6. 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.
7. **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. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. **DO NOT** move the unit when it is still hot.
14. Prior to connecting or disconnecting plug from wall outlet, turn any control to 'Off'.
15. Always unplug appliance immediately after using. Allow to cool before cleaning and storing.
16. Always place appliance on a heat resistant surface.
17. **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.

18. **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.
19. **ALWAYS** use protective, heat-resistant gloves or mitts when handling this product to avoid steam or other burns.
20. **DO NOT** use appliance for other than intended use
21. **DO NOT** leave appliance unattended while in use.

SAVE THESE INSTRUCTIONS

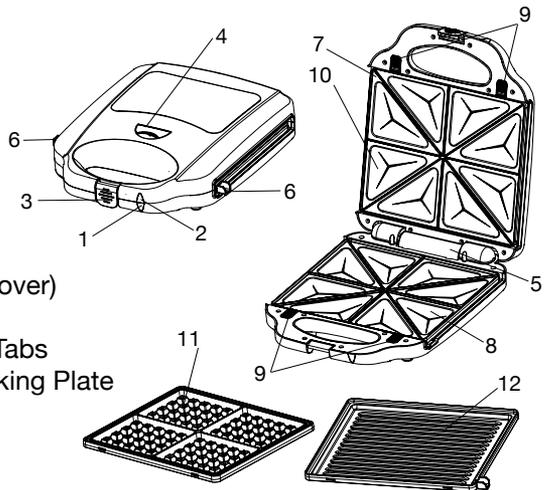
HOUSEHOLD USE ONLY

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. Red Power Light
2. Green Ready Light
3. Handle Lock
4. Stabilizing Leg
5. Floating Hinge
6. Fat Run Off Channels
7. Upper Cooking Plate (Cover)
8. Lower Cooking Plate
9. Cooking Plate Release Tabs
10. Pocket Sandwich Cooking Plate
11. Waffle Cooking Plate
12. Grill Cooking Plate



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging.
3. Remove the Cooking Plates from the grill and wash the 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.

4. Before cooking for the first time, the non-stick Cooking Plates must be 'seasoned' and the manufacturing oils should be burned

off. Brush a small amount of oil on the cooking side of the Grill, Sandwich and Waffle Plates. Wipe off the excess with a paper towel.

5. To burn off the manufacturing oils install either the grill, sandwich or waffle plates then allow the Grill to heat for 5 – 10 minutes. This may create a little smoke, which is normal and will only last a few minutes. This process only needs to be done before the first use.

NOTE: Ensure that the Grill is in a well ventilated area.

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. Ensure the unit is on a flat, level surface. Install the Waffle Plates then close the Cover.
NOTE: See the Care and Cleaning Section for directions on how to install the plates.
2. Plug the unit into a 120V AC outlet. The red indicator light will come on. The red power indicator light will remain on as long as the unit is plugged into the outlet.
3. When the unit has preheated and the green ready indicator light comes on, you are ready to cook.
NOTE: The green ready indicator light will cycle on and off as the unit maintains the correct temperature.
4. Open the Cover and pour 1/3 cup (85ml) of batter into the center of each waffle square. Close the Cover. **DO NOT LOCK THE HANDLE LOCK DURING COOKING.** Locking the handle lock will prevent the waffles from rising.
5. The waffles take approximately 5 minutes or until there is no more steam escaping. Do not open the Waffle Maker during the first 3 minutes of cooking.
6. 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 heat resistant plastic or wood utensils.

IMPORTANT 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. **ALWAYS** use protective, heat-resistant gloves or mitts when opening and closing the unit to avoid steam or other burns.

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 so a non-stick cooking spray is not required.

How to Make Pocket Sandwiches

1. Ensure the unit is on a flat, level surface. Install the Pocket Sandwich Plates then close the Cover.
NOTE: See the Care and Cleaning Section for directions on how to install the plates.
2. Plug the unit into a 120V AC outlet. The red indicator light will come on. The red power indicator light will remain on as long as the unit is plugged into the outlet.
3. When the unit has preheated and the green ready indicator light comes on, you are ready to cook.
NOTE: The green ready indicator light will cycle on and off as the unit maintains the correct temperature.
4. Open the Cover and place the sandwiches on the Pocket Sandwich Plate.
NOTE: If the sandwiches are too thick flatten down before placing them in the unit. **DO NOT FORCE THE LID CLOSED IF SANDWICHES ARE TOO THICK.**
5. Close and secure the Handle Lock.
6. The cooking time will depend on the type and thickness of bread and the desired amount of doneness.

IMPORTANT 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. **ALWAYS** use protective, heat-resistant gloves or mitts when opening and closing the unit to avoid steam or other burns.

Helpful Hints

- Always preheat the Sandwich Maker before using.
- Select bread that will fit the Cooking Plates.
- Use approximately 1/3 cup (85 ml) 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 outside 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.
- The Cooking Plates have a non-stick coating so a non-stick cooking spray is not required.

How to Use the Panini Press Grill Position

1. Ensure the unit is on a flat, level surface. Install the Grill Plates then close the Cover.
NOTE: See the Care and Cleaning Section for directions on how to install the plates.
2. Plug the unit into a 120V AC outlet. The red indicator light will come on. The red power indicator light will remain on as long as the unit is plugged into the outlet.
3. When the unit has preheated and the green ready indicator light comes on, you are ready to cook.
NOTE: The green ready indicator light will cycle on and off as the unit maintains the correct temperature.
4. Open the Cover and place food on the Lower Cooking Plate. Close the Cover and press down gently. The Floating Hinge will adjust to the height of the food being cooked.
NOTE:
 - (a) Use boneless meat and poultry for even browning. If you are using meat with bones, turn the meat over during cooking or use the Open Grill position.
 - (b) Place a small plate beside the Grill under the Fat Run Off Channel to catch drippings.
5. **DO NOT** lock the Handle Lock during cooking.
6. Grill until food is done to your taste. Check progress about every 2 – 3 minutes as the food is cooking rapidly both from the top and bottom.
7. When finished grilling unplug the Grill and remove food using plastic or wood utensils.

IMPORTANT NOTES:

1. 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. ALWAYS use protective, heat-resistant gloves or mitts when opening and closing the unit to avoid steam or other burns.
2. **DO NOT** cut food on the non-stick Grill Plates.
3. **When cooking ground beef or other meats that create runoff juices ensure that a small plate is placed under the Fat Run Off Channel.**

How to Use the Open Grill Position

1. Ensure the unit is on a flat surface. Then install the Grill Plates. See the Care and Cleaning Section for directions.
2. Open the Stabilizing Leg to the vertical position on the outside of the Cover. With the Upper Cooking Plate in the upright position grasp the Top Cover handle, lift gently, then fold the Cover back so the Top Grill Plate is resting on the Stabilizing Leg. The Top and Bottom Grill Plates can be used simultaneously for a larger grilling surface. This position is perfect for cooking meats that are of different thicknesses or meat with bones.
3. Place a small plate beside the Grill under both Fat Run Off Channels to catch meat drippings.
4. Plug the unit into a 120V AC outlet. The red and green indicator lights will come on. The red power indicator light will remain on as long as the unit is plugged into the outlet. The green ready indicator light will cycle on and off as the unit maintains the correct temperature.
5. When the unit has preheated and the green indicator light comes on, you are ready to cook.

IMPORTANT NOTES:

1. 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. ALWAYS use protective, heat-resistant gloves or mitts when opening and closing the unit to avoid steam or other burns.
2. **DO NOT** cut food on the non-stick Grill Plates.
3. **When cooking ground beef or other meats that create runoff juices ensure that a small plate is placed under the Fat Run Off Channels.**

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, have the Grill facing you and open the Cover. 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 Upper Cooking Plate use your thumbs to slide the tabs upward. Ensure that your hands are in front of the Upper Cooking Plate so it does not fall forward.
3. To replace the Upper and Lower Plates, place the tabs at the back of the Cooking Plates against the slots provided. 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 completely.
2. Remove the Plates and immerse in water or place in the dishwasher. Rinse and dry thoroughly before re-installing.
3. **IMPORTANT: NEVER IMMERSE THE UNIT IN WATER OR RUN WATER DIRECTLY ON THE COOKING PLATES IF THEY ARE INSTALLED ON THE UNIT.**
4. Wipe the outside of the unit with a soft dampened clean cloth. Dry.

RECIPES

WAFFLES

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.

1. Preheat with the Waffle Plates installed.
2. Make a well in the dry ingredients and add milk and egg mixture. Combine with a few swift strokes -- batter will be slightly lumpy.
3. Fold in beaten egg whites until just combined.
4. 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
1½ tsp. (8 ml)	baking powder
1½ tsp. (8 ml)	sugar
1/2 tsp (3 ml)	salt

1. Preheat with the Waffle Plates installed.
2. In medium bowl, beat eggs until thick, add milk and oil.
3. Add dry ingredients, mix until smooth.
4. 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

1. Preheat with the Waffle Plates installed.
2. Make a well in the dry ingredients and add milk and egg mixture. Combine with a few swift strokes -- batter will be slightly lumpy.
3. Fold in beaten egg whites until just combined.
4. 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	black pepper
2½ tbsp. (37 ml)	melted butter or bacon fat

1. Preheat with the Waffle Plates installed.
2. Blend the flour and water together.
3. In a separate bowl, beat the egg yolks until pale yellow. Add to the flour and water mixture.
4. Stir in the salt, pepper and melted butter or bacon fat. Set aside and allow to stand for at least an hour.
5. Beat the egg whites until stiff and gently fold into the batter.
6. 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

1. Preheat with the Waffle Plates installed.
2. Sift together the flour, salt, baking powder and sugar into a mixing bowl.
3. Beat the two eggs until they are pale yellow.
4. Add the cream and mix thoroughly.
5. Beat the egg mixture into the flour mixture until smooth. Set aside for at least one hour.
6. Beat the egg whites until stiff and fold into the batter.
7. 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

1. Preheat with the Waffle Plates installed.
2. Mix all ingredients together.
3. To cook, follow directions in the 'How to Make Waffles' section.

POCKET SANDWICHES

Ham/Cheese/Tomato Sandwich

8	slices bread, buttered on one side
4	slices cheese (not processed cheese)
4	slices tomato, cut in half
1/2 cup (125 ml)	chopped ham

1. Preheat with the Pocket Sandwich Plates installed.
2. Place slices of bread, buttered side down on the Lower Cooking Plate. Cover each piece of bread with a slice of cheese, a slice of tomato and 1/4 of the chopped ham.
3. Cover with remaining bread, buttered side up.
4. Close and lock Cover.
5. Cook approximately 3 minutes.

Mushroom Pizza

8	slices bread, buttered one side
4 tsp. (20 ml)	pizza sauce
8	canned whole mushrooms, sliced
1/2 cup (125 ml)	grated mozzarella cheese

1. Preheat with the Pocket Sandwich Maker Plates installed.
2. Place 4 slices of bread, buttered side down on the Lower Cooking Plate.
3. Make 8 small pockets by pressing bread down with the back of a spoon.
4. Fill cavity with pizza sauce, mushrooms and cheese.
5. Top with remaining 4 slices of bread.
6. Close and lock Lid.
7. Cook for approximately 3 minutes.

Chicken Sandwich

8	slices of bread, one side buttered with garlic butter (see below)
4 oz. (100 g)	cooked chicken, sliced or small cubes
1/2	green pepper, sliced
4	mushrooms, sliced

1. Preheat with the Pocket Sandwich Maker Plates installed.
2. Place 4 slices of bread, buttered side down on the Lower Cooking Plate.
3. Spread chicken, green pepper and mushrooms over bread and cover with remaining slice of bread.
4. Close and lock Lid.
5. Cook for approximately 3 minutes.

Garlic Butter

1/2 cup (125 ml)	butter, softened
1	clove garlic, crushed
	Salt and freshly ground pepper

Combine all ingredients until smooth.

Tuna with Cheese

1	can tuna, drained
3 tbsp. (45 ml)	mayonnaise
2 tsp. (10 ml)	sweet mixed pickle, chopped
8	slices bread, buttered one side
4	slices of cheese (not processed cheese)

1. Preheat with the Pocket Sandwich Maker Plates installed.
2. Combine tuna, mayonnaise and pickle.
3. Divide tuna mixture evenly on unbuttered side of 4 slices of bread.
4. Top with cheese and remaining bread.
5. Place sandwiches on Lower Cooking Plates.
6. Close and lock Lid.
7. Cook for approximately 3 minutes.

Blueberry French Toast

4	eggs
1/4 cup (60 ml)	milk
8	slices bread
1/2 cup (125 ml)	blueberries
2 tsp. (10 ml)	sugar

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

Apple/Cinnamon Treats

8	slices of sweet bread, buttered one side and sprinkled with sugar
1 cup (250 ml)	apple pie filling
	dash of cinnamon

1. Preheat with the Pocket Sandwich Maker Plates installed.
2. Place 4 slices of bread, buttered side down on the Lower Cooking Plate.
3. Make a small cavity by pressing bread down with the back of a spoon.
4. Distribute the pie filling evenly between the 8 cavities. Sprinkle with cinnamon.
5. Cover with remaining 4 slices of bread.
6. Close and lock Lid.
7. Cook for approximately 3 minutes.

GRILLING RECIPES – Panini Press Grill Position or Open Grill Position

Grilled Vegetables

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

2 tsp. (10 ml)	olive oil (optional)
2 tsp. (10 ml)	balsamic vinegar
1/2 tsp. (3 ml)	soya sauce

1. Preheat with the Grill Plates installed.
2. Mix olive oil, balsamic vinegar and soya sauce in a bowl.
3. Toss vegetables in oil mixture.
4. To cook, follow directions in the How to Use the Panini Press or How to Use the Flat Grill sections.

Grilled Salmon Fillets

4	Salmon fillets (skin on)
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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)	lemon zest
1/4 tsp (1.5 ml)	salt and pepper

1. Whisk marinade ingredients together in a shallow baking dish .
2. Add fillets, toss to coat with marinate. Cover and marinate for up to 30 minutes in the refrigerator.
3. To cook, follow directions in the How to Use the Panini Press or How to Use the Flat Grill sections.
4. Preheat with the Grill Plates installed.
5. Cook until a thermometer reads 145°F/65°C in the thickest part of the fillet.

Chicken Soya Kebab

2	boneless chicken breasts cubed
1 tbsp (15 ml)	lemon juice
1/2 tsp (3 ml)	ground black pepper
2 tsp (10 ml)	garlic paste
1 tsp (5 ml)	salt
1 tbsp (15 ml)	vegetable oil
2 tbsp (30 ml)	soya sauce
	butter or vegetable oil for basting

1. Rub lemon juice on the chicken cubes and keep aside for 30 minutes.
2. Pat the chicken cubes dry and sprinkle black pepper powder over them.
3. Mix garlic paste, salt, oil, and soya sauce together; add the chicken cubes and coat well. Marinate for 2-3 hours.
4. Skewer the chicken pieces 2 cm (3/4") apart.
5. Preheat with the grill plates installed.
6. To cook, follow directions in the How to Use the Panini Press or How to Use the Flat Grill booklet sections.
7. Cook until the internal temperature reads 82°C/180°F.

Grilled Pineapple with Marshmallow Crème

1	fresh pineapple, peeled, cored and sliced in rings
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

1. Combine brown sugar, juice and cinnamon in a small bowl until smooth.
2. Spread the mixture on each side of the pineapple rings.
3. Preheat with the grill plates installed.
4. To cook, follow directions in the How to Use the Panini Press or How to Use the Flat Grill booklet sections. .
5. Grill pineapple until sugar mixture melts and pineapple is heated and tender.
6. Top each slice with a small scoop of sorbet or marshmallow crème and serve immediately.

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

****The original sales receipt is the only acceptable proof of purchase****

Salton Appliances (1985) Corp. warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Appliances (1985) Corp. at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. 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, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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