

SALTER®

SINCE 1760



3 in 1 Snack Maker

Perfect for creating a variety of delicious snacks

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Perfect for creating a variety of
delicious snacks

*"I love creating tasty treats
with my Salter snack maker"*

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the snack maker from the mains power supply and check that it has fully cooled.

STEP 1: Wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the snack maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the snack maker or its accessories, as this could damage the surface.

Note: The snack maker should be cleaned after every use.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

In the Box

3 in 1 Snack Maker
Sandwich Plates

Doughnut Plates
Waffle Plates

Features

640–760 W power

Non-Stick, Interchangeable Cooking Plates

Includes Sandwich, Waffle and Doughnut Plates

Power and Ready Indicator Lights

Description of Parts



Instructions for Use

Before First Use

Before connecting the snack maker to the mains power supply, wipe the snack maker housing with a soft, damp cloth and dry thoroughly. Clean the cooking plates in warm, soapy water, then rinse and dry thoroughly. Do not immerse the snack maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the snack maker, as this could cause damage.

Note: When using the snack maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the snack maker.

Installing or Changing the Cooking Plates

STEP 1: With the snack maker disconnected from the mains power supply, gently push the plate release buttons to remove the cooking plates once they have cooled down.

STEP 2: Install the desired cooking plates by aligning them with the heating elements and pressing gently until the latches slot into position, securing the cooking plates ready for cooking. The cooking plates will click to signal that they are locked into place; always ensure that both the top and bottom cooking plates have been successfully replaced before using.

Caution: Only use matching sets of cooking plates in the snack maker.

Warning: Take care when operating the plate release buttons, as the area around the buttons may become hot.

Using the 3 in 1 Snack Maker

STEP 1: Install the required cooking plates, following the instructions in the section entitled 'Installing or Changing the Cooking Plates'.

STEP 2: Prepare the ingredients that are to be cooked.

STEP 3: Carefully apply a thin coat of cooking oil to the cooking plates, rubbing it in carefully with a paper towel.

STEP 4: Plug in and switch on the snack maker at the mains power supply and preheat for approx. 5 minutes. The power indicator light will illuminate to indicate that the snack maker is preheating. The ready indicator light will illuminate once the required temperature has been reached and the snack maker is ready to use.

Note: Always preheat the cooking plates before starting to cook. Allow plenty of time for the snack maker to cool before using the other cooking plates. During use, the ready indicator light will cycle on and off to indicate that the snack maker is maintaining the temperature.

Caution: The cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Using the Sandwich Plates

STEP 1: Once the ready indicator light has illuminated, place the prepared sandwich onto the lower sandwich plate, then close the lid.

STEP 2: Toast the sandwich as desired, checking periodically by carefully opening the lid.

STEP 3: Once cooking is complete, switch off and unplug the snack maker from the mains power supply. Leave the lid open and allow to cool.

STEP 4: Carefully remove the toasted sandwich using a heatproof plastic or wooden spatula.

STEP 5: Once cool, the sandwich plates can be removed and washed in warm, soapy water and dried thoroughly.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Using the Doughnut Plates

STEP 1: Once the ready indicator light has illuminated, pour the prepared doughnut batter (see the 'Recipe' section) into the centre of each well on the lower doughnut plate and then close the lid.

STEP 2: Cook for approx. 4½ minutes or until the doughnuts are golden brown and soft to touch.

Check the cooking progress periodically by carefully opening the lid.

STEP 3: Once cooking is complete, unplug the snack maker from the mains power supply to turn it off. Leave the lid open and allow to cool.

STEP 4: Carefully remove the doughnuts by gently loosening the edges from the doughnut plate with a heatproof plastic or wooden spatula.

STEP 5: Once cool, the doughnut plates can be removed and washed in warm, soapy water and dried thoroughly.

Note: Do not overfill the wells as the doughnut batter will expand during cooking. Fill each well to approx. $\frac{2}{3}$ of its capacity.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Using the Waffle Plates

STEP 1: Once the ready indicator light has illuminated, pour the prepared waffle batter (see the 'Recipe' section) into the centre of each mould on the lower waffle plate. Spread it out using a heatproof plastic or wooden spatula and close the lid.

STEP 2: Cook for approx. 8–10 minutes or until the waffles are golden brown and soft to touch. Check the cooking progress periodically by carefully opening the lid.

- STEP 3:** Once cooking is complete, unplug the snack maker from the mains power supply to turn it off. Leave the lid open and allow to cool.
- STEP 4:** Carefully remove the waffles by gently loosening the edges from the waffle plate using a heatproof plastic or wooden spatula.
- STEP 5:** Once cool, the waffle plates can be removed, washed in warm, soapy water and dried thoroughly.

Note: Do not overfill the wells as the waffle batter will expand during cooking. Fill each well to approx. $\frac{2}{3}$ of its capacity.

Warning: Exercise caution when using the snack maker to avoid contact with escaping heat and steam.

Hints and Tips

When preparing the doughnut or waffle batter, be careful not to over-mix the batter, as this may result in the dessert becoming tough. Blend the batter until all of the large lumps are gone and then fill each well with the mixture. Do not overfill the wells and always maintain an even distribution of batter on the cooking plates. For the first few minutes of cooking, do not open the snack maker, as this can prevent the dessert from forming properly.

If coating doughnuts in sugar, it is best to do so whilst they are still warm.

Storage

Before storing in a cool, dry place, check that the snack maker is cool, clean and dry. Never wrap the cord tightly around the snack maker; wrap it loosely to avoid causing damage.

Troubleshooting

Symptom	Possible Cause	Corrective Action
The cooking plates will not fit into the snack maker.	The cooking plates have not been aligned properly.	Make sure that the cooking plates are aligned and locked into position. Check that the cooking plates are sufficiently cool, as heat can cause certain materials to expand.

Specifications

Product Code: EK1651
Input: 220–240 V~50 Hz
Output: 640–760 W

Recipes

Toasted Sandwich Recipes

For an extra crispy sandwich, toast the bread lightly before assembling. Each toasted sandwich recipe serves 2.

Toasted Mushroom and Sun-dried Tomato Sandwiches

Ingredients

4 slices of bread	100 g sun-dried
300 g mushrooms, sliced	tomatoes, chopped
115 g Cheddar cheese, grated	Butter, to prevent sticking
100 g baby spinach	Salt and pepper, season to taste



Method

Insert the sandwich plates and preheat the snack maker.

Fry the mushrooms in a small amount of oil and season to taste with salt and pepper. Drain on a paper towel.

Divide and arrange the ingredients between two slices of bread and lightly butter the outside of the bread to avoid sticking. Place onto the cooking plates and close the lid, cooking for approx. 3–4 minutes or until golden.

Deluxe Toasted Chicken Sandwiches

Ingredients

4 slices of bread	50 g baby spinach leaves
115 g Cheddar cheese, grated	Butter, to prevent sticking
100 g roast chicken, cooked and shredded	Salt and pepper, season to taste

Method

Insert the sandwich plates and preheat the snack maker.

Divide and arrange the ingredients between two slices of bread and lightly butter the outside of the bread to avoid sticking. Place onto the cooking plates and cook for approx. 3–4 minutes or until golden.

Toasted Bacon, Banana and Cheese Sandwich

Ingredients

4 slices of bread	115 g Cheddar cheese, grated
6 rashers of bacon, cooked	Butter, to prevent sticking
1 banana, sliced lengthways	Salt and pepper to taste

Method

Insert the sandwich plates and preheat the snack maker.

Divide and arrange the ingredients between two slices of bread and lightly butter the outside of the bread to avoid sticking. Place onto the cooking plates and cook for approx. 3–4 minutes or until golden.

Waffle Recipes

Each recipe makes approx. 8 waffles
(4 batches of 2)

Basic Waffle Batter

Ingredients

150 g plain flour	1 tbsp sugar
1 egg	2 tsp baking powder
300 ml milk	Pinch of salt
2 tbsp vegetable oil	



Method

In a large bowl, sift the flour, caster sugar, baking powder and salt. Add the vegetable oil, egg and milk and then beat with an electric blender until the mixture is thick, smooth and creamy. Insert the waffle plates and preheat the snack maker. Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity and close the lid. Cook for approx. 8–10 minutes or until the waffles are golden brown and soft to touch. Carefully remove the waffles from the snack maker and place onto a wire cooling rack. **Tip:** These waffles make a delicious dessert when served with bananas or chocolate spread, but can also be the perfect breakfast treat when served hot with a drizzle of maple syrup. This batter mixture can easily be adapted by adding your favourite ingredients like cocoa powder, almonds or apple.

Apple and Cinnamon Waffles

Ingredients

150 g plain flour	1 grated apple	2 tsp baking powder
1 egg	2 tbsp vegetable oil	1½ tsp cinnamon
300ml milk	1 tbsp sugar	Pinch of salt

Method

In a large bowl, sift the flour, caster sugar, cinnamon, baking powder and salt. Add the vegetable oil, egg and milk and then beat with an electric blender until the mixture is thick, smooth and creamy. Stir in the grated apple. Insert the waffle plates and preheat the snack maker. Spoon the mixture evenly into each mould, filling it to $\frac{2}{3}$ of its capacity and close the lid. Cook for approx. 8–10 minutes or until the waffles are golden brown and soft to touch. Carefully remove the waffles from the snack maker and place onto a wire cooling rack. **Tip:** These waffles taste great served hot with toffee ice cream.

Doughnut Recipes

Each recipe makes approx. 24 doughnuts
(4 batches of 6).

Basic Doughnut Batter

Ingredients

350 g plain flour	1 egg
125 g butter or margarine, softened	180 ml milk
100 g caster sugar	1½ tsp baking powder
	½ tsp salt



Method

In a large bowl, sift the flour, caster sugar, baking powder and salt.

Add the butter, egg and milk and then beat with an electric blender until the mixture is thick, smooth and creamy.

Insert the doughnut plates and preheat the snack maker.

Spoon the mixture evenly into each well, filling each well to $\frac{2}{3}$ of its capacity and close the lid.

Cook for approx. 4½ minutes or until the doughnuts are golden brown and soft to touch.

Carefully remove the doughnuts from the snack maker and place onto a wire cooling rack.

Tip: After cooking, brush the doughnuts with melted butter and sprinkle with cinnamon sugar.

If you are feeling creative, cover the doughnuts in icing and add sweet toppings of your choice.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\equiv)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

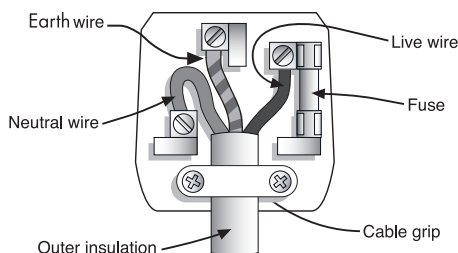
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \equiv .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\equiv).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



3
YEAR

GUARANTEE*

*To be eligible for the extended guarantee,
go to www.saltercookshop.com
and register your product.



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