

SALTER[®]

SINCE 1760

Includes
non-stick
heating
tray



All-in-one Breakfast Maker

Create a delicious breakfast in minutes

SALTER®

**All-in-one
Breakfast Maker**

Create a delicious breakfast in minutes

*"I love cooking in the
morning with my Salter
breakfast maker."*

CONTENTS	PAGE
Safety Instructions	3–4
Care and Maintenance	4–5
Getting Started	5
In the Box	5
Features	5
Description of Parts	6
Instructions for Use	7
Before First Use	7
Using the All-in-one Breakfast Maker	7
Using the Toaster	7–8
Automatic Centring Guides	8
Using the Defrost/Reheat Setting	8–9
Using the Egg Cooker	9
To Make Boiled Eggs	9–10
To Make Fried Eggs /As a Mini Frying Pan	11
To Steam Foods	11–12
Storage	12
Specifications	12
Connection To The Mains	13
Guarantee	14

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 the appliance 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 heat emitting appliances.

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

Do not operate the appliance with wet hands.

Do not overload the appliance; only fill up to the maximum level marked on the appliance.

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 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 place boiling water or very hot liquid in the appliance.

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.

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 – Hot steam can cause serious injury. Take care around any parts of the appliance that may emit steam, and never touch hot components without heat protective gloves.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

STEP 1: Switch off and unplug the breakfast maker from the mains power supply. Allow it to cool fully before performing any cleaning

or maintenance.

STEP 2: Wipe the breakfast maker housing with a soft, damp cloth and allow to dry thoroughly.

STEP 3: Remove crumbs from the inside of the base of the toaster by sliding open the crumb tray.

STEP 4: Wash all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the breakfast maker in water or any other liquid. Never use harsh or abrasive scourers to clean the breakfast maker, as this could cause damage.

Note: The breakfast maker should be cleaned after each use.

Caution: Never place fingers near or inside the toasting slots. Always unplug the breakfast maker and allow it to cool thoroughly before attempting to remove any bread that has become stuck inside the toasting slot.

Take care when removing food from the toasting slot to avoid damage to the internal mechanism and heating element.

Do not allow crumbs to build up inside the base of the toaster.

Do not operate the toaster without bread as this may cause damage to the toaster.

If the breakfast maker falls into the water, unplug it from the mains power supply immediately. Do not reach into the water.

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

All-in-one Breakfast Maker

Egg holder

Steaming tray

Heating plate

Egg cooker lid

Spatula

Measuring cup with piercer

Instruction manual

Features

1250 W total power

Defrost, reheat and cancel functions

Variable browning control – 7 levels

Power cord storage

Adjustable width for different thicknesses of bread

Removable crumb tray for easy cleaning

Anti-jam function

Description of Parts



- | | |
|---------------------------------------|---|
| 1. All-in-one Breakfast Maker housing | 13. Power cord storage |
| 2. Crumb tray | 14. Reheat button |
| 3. Toasting lever | 15. Reheat indicator light |
| 4. Toasting slots | 16. Defrost button |
| 5. Egg cooker lid | 17. Defrost indicator light |
| 6. Steaming tray | 18. Cancel button |
| 7. Egg holder | 19. Cancel indicator light |
| 8. Non-stick heating plate | 20. Heating plate indicator light |
| 9. Measuring cup | 21. Heating plate selector switch
(FRY/OFF/BOIL) |
| 10. Egg piercer | 22. Browning control |
| 11. Spatula | 23. Steamer insert |
| 12. Control panel | |

Instructions for Use

Before First Use

Before connecting to the mains power supply, wipe the breakfast maker housing with a soft, damp cloth and allow to dry thoroughly.

STEP 1: Remove all of the accessories and wash them in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the breakfast maker main body in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the breakfast maker or its accessories, as this could cause damage.

STEP 2: Place the breakfast maker onto a stable, heat-resistant surface, at a height that is comfortable for the user.

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

Using the All-in-one Breakfast Maker

Using the Toaster

STEP 1: Make sure that the crumb tray is inserted fully into the toaster and that the toasting lever is in the upright position; check that there is no bread or other objects inside the toasting slots.

STEP 2: Plug in and switch on the breakfast maker at the mains power supply.

STEP 3: Set the browning control to the required setting; turning the dial anticlockwise to decrease the heat setting or clockwise to increase it. Setting 4–5 is the medium setting for toasting.

STEP 4: Insert the bread or toasting food into the toasting slot(s) and lower the toasting lever until it locked into position. Toasting will begin when the toasting level is fully locked down.

STEP 5: When the toast reaches the desired browning level, it will pop up automatically.

STEP 6: Switch off and unplug the breakfast maker from the mains power supply.

STEP 7: Remove the bread from the toasting slot(s) using heat-resistant oven gloves.

Note: To interrupt the toasting process, press the cancel button at any point.

Caution: Never use a sharp-edged utensil to remove toast, as this may damage the heating element or cause injury.

Do not toast pastries with runny fillings or frostings.

Do not toast torn slices of bread.

Do not place buttered bread or wrapped food into the toaster.

Do not toast small sized bread, mini baguettes, breadsticks etc.

Warning: Do not put anything into the toaster whilst it is in use or attempt to dislodge food from the toaster whilst it is plugged in.

Do not place anything on top of the toaster.

Bread may burn. Therefore toasters must not be used near or below curtains or other flammable materials and must not be left unattended when in use.

If the breakfast maker begins to malfunction during use, immediately press the cancel button and unplug it from the mains power supply.

Automatic Centring Guides

Lowering the toasting lever closes the centring guides and holds the bread or toasting food centrally in the toasting slot(s).

Note: The toasting lever will not lock down unless the toaster is plugged in and switched on the mains power supply.

Using the Defrost/Reheat Setting

The defrost setting allows bread to be toasted from frozen.

The reheat setting allows cold toast to be reheated.

STEP 1: Make sure that the crumb tray is inserted fully into the toaster and that the toasting lever is in the upright position; check that there is no bread or other objects inside the toasting slots.

STEP 2: Plug in and switch on the breakfast maker at the mains power supply.

STEP 3: Set the browning control to the required setting; turning the dial anticlockwise to decrease the heat setting or clockwise to increase it. Setting 4–5 is the medium setting for toasting.

STEP 4: Insert the frozen bread or cold toast into the toasting slot(s) and lower the toasting lever until it is locked into position.

STEP 5: Once toasting has begun, press 'Defrost' to defrost the toast; this will cause the defrost indicator light to illuminate. Alternatively, press 'Reheat' to reheat cold toast; this will cause the reheat indicator light to illuminate.

STEP 6: When the defrosting/reheating setting has completed its cycle, the bread will pop up automatically.

STEP 7: If the bread has not fully defrosted or reheated fully, repeat steps 4–5. To stop the cycle, press the cancel button.

STEP 8: Switch off and unplug the toaster from the mains power supply.

STEP 9: Remove the food from the toasting slot(s) using heat-resistant oven gloves.

Using the Egg Cooker

The egg cooker can be used to fry or boil eggs, as well as create omelettes, or cook/steam other breakfast foods including bacon.

To Make Boiled Eggs

The consistency of the eggs to be cooked is determined by how much water is placed onto the heating plate. Use the measuring cup as a guide for how much water is required dependent upon the consistency and number of eggs.

Note: The egg cooking times and doneness are approximate and may vary depending on egg size and temperature.

Consistency of Egg	Approx. Cooking Time
Soft	8–9 mins
Medium	13–14 mins
Hard	16–18 mins

A measuring cup is provided to give an approximate guide as to how much water is required for each consistency of egg dependent upon the number of eggs being cooked.

Consistency of Egg	Number of eggs	Water level
Soft	1	40 ml
	2	36 ml
	4	31 ml
	6	28 ml
Medium	1	75 ml
	2	68 ml
	4	55 ml
	6	45 ml
Hard	1	140 ml
	2	130 ml
	4	120 ml
	6	110 ml

STEP 1: Before connecting to the mains power supply, check that the heating plate is clean and dry.

Determine the desired consistency of the eggs to be cooked (soft, medium or hard boiled eggs). The measuring cup has a water level for each consistency/number of eggs; fill it to the appropriate line with cold water.

STEP 2: Pour the cold water onto the heating plate and then place the egg holder on top, checking that it is seated securely.

STEP 3: Prepare the number of eggs to be cooked (up to 6 eggs at once). Use the egg piercer to create a small hole in the larger end of each egg and then place them securely into the egg holder. This will prevent the eggs from breaking during the cooking process.

STEP 4: Place the egg cooker lid over the eggs, checking that it is seated securely and forms a seal over the egg holder.

STEP 5: Plug in and switch on the breakfast maker at the mains power supply.

STEP 6: Press the heat selector switch to the 'Boil' setting; the heating plate indicator light will illuminate and the cooking process will begin.

STEP 7: Once the water has completely evaporated and the eggs are cooked, the indicator light will turn off.

STEP 8: Press the heat selector switch to 'Off'.

STEP 9: Allow the breakfast maker to cool for approx. 2 minutes before using heat-resistant oven gloves to remove the egg cooker lid. Remove it with caution as steam will be emitted from the heating plate. Carefully remove the eggs; they will have become hot during the cooking process.

STEP 10: Switch off and unplug the breakfast maker at the mains power supply and let it cool completely before cleaning and storing it.

Note: During use, a small amount of water may be released from the sides of the egg cooker. Ensure that the breakfast cooker is not placed above or near electrical items.

Caution: Do not touch the egg cooker lid during the cooking process, as it will become extremely hot.

Warning: Steam and hot water may be released when the lid is lifted. Keep the egg cooker lid away from the body. Do not allow steam to come in to contact with your hands.

To Make Fried Eggs/As a Mini Frying Pan

STEP 1: Before connecting to the mains power supply, check that the heating plate is clean and then plug in and switch on the breakfast maker.

STEP 2: Press the heat selector switch to the 'Fry' setting; the heating plate indicator light will illuminate.

STEP 3: Using a paper towel, apply a small amount of oil to the heating plate. Do not touch the heating plate directly.

STEP 4: The heating plate will take approx. 2 minutes to heat up. Add the egg (or other food) directly to the heating plate; do not place food larger than the heating plate onto it.

STEP 5: Once the food is cooked to the desired consistency, press the heat selector switch to 'Off'.

STEP 6: Carefully remove the egg/cooked food using a heat-resistant plastic spatula.

STEP 7: Switch off and unplug the breakfast maker at the mains power supply and let it cool completely before cleaning and storing it.

Note: The heating plate is suitable for frying small food items such as eggs, diced onions, chopped bacon etc. Never attempt to cook large foods, such as raw chicken breast, as they will not cook thoroughly.

Always cook raw foods thoroughly before serving.

To Steam Foods

STEP 1: Before connecting to the mains power supply, check that the heating plate is clean and dry.

Determine the desired amount of water required for steaming; filling the measuring cup to the highest mark provides enough water to steam for 16–18 minutes. Do not exceed the highest mark on the measuring cup.

STEP 2: Pour the cold water onto the heating plate and then place the egg holder onto the heating plate. Place the steaming tray on top, checking that it is seated securely. Do not place the steaming tray directly onto the heating plate.

STEP 3: Place the foods to be steamed onto the steaming tray; do not place food larger than the steaming tray onto it.

STEP 4: Place the egg cooker lid over the steaming tray, checking that it is seated securely and forms a seal over the egg holder.

STEP 5: Plug in and switch on the breakfast maker at the mains power supply.

STEP 6: Press the heat selector switch to the 'Boil' setting; the heating plate indicator light will illuminate and the water will begin to heat.

STEP 7: Once the water has completely evaporated, the indicator light will turn off. If further steaming is required, carefully lift the lid with heatproof gloves and add more water as required.

STEP 8: Press the heat selector switch to 'Off'.

STEP 9: Allow the breakfast maker to cool for approx. 2 minutes before using heat-resistant oven gloves to remove the egg cooker lid. Remove it with caution as steam and hot water will be emitted from the heating plate and egg cooker lid. Carefully remove the steamed food; it will have become hot during the cooking process.

STEP 10: Switch the unit off at the mains power supply and let it cool completely before cleaning and storing it.

Caution: Do not touch the egg cooker lid during the cooking process, as it will become extremely hot.

Warning: Steam and hot water may be released when the egg cooker lid is lifted; keep the egg cooker lid away from the body. Do not allow steam to come in to contact with your hands. Only ever place the egg holder in direct contact with the heating plate. Never place the steaming tray or lid directly on to the heating plate.

Storage

Check that the breakfast maker is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the breakfast maker; wrap it loosely to avoid causing damage.

Specifications

Product Code: EK2865

Operating Voltage: 220–240 V ~ 50/60 Hz

Power: Toaster 850 W

Egg Cooker 400 W

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 (\perp)

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**.

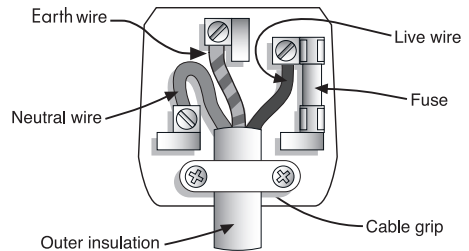
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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

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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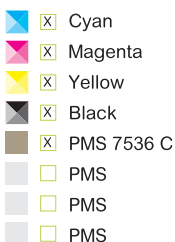
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