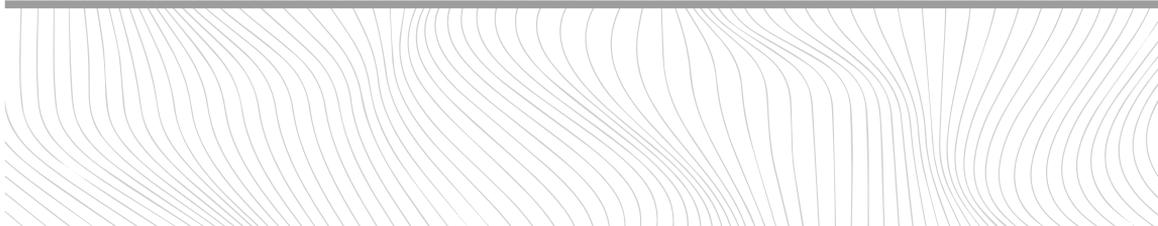
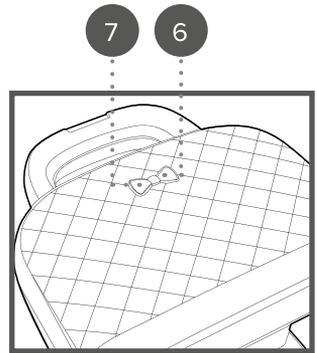
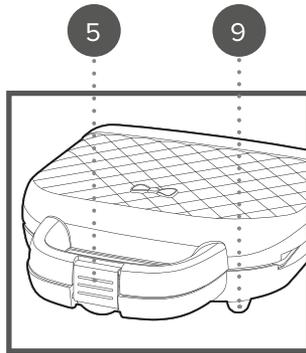
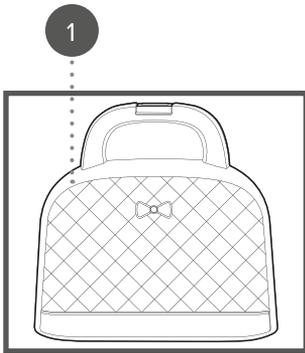
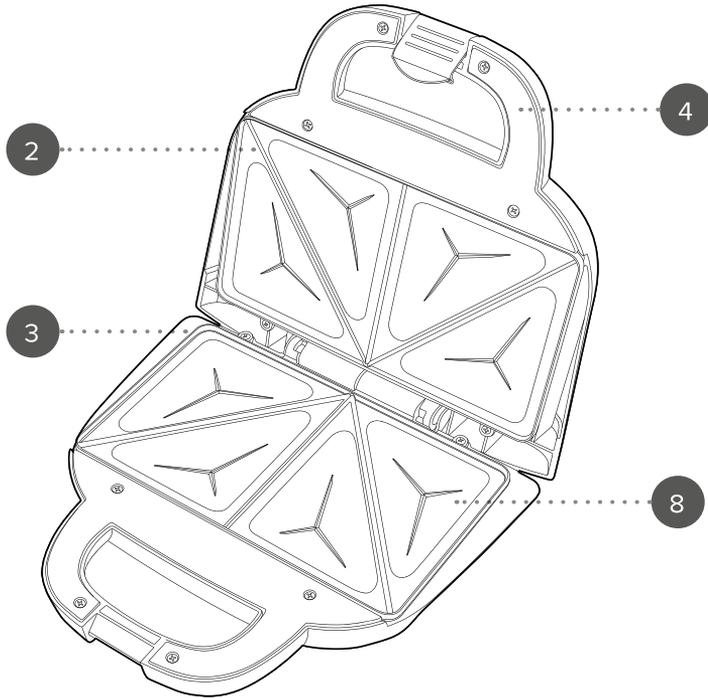


User manual

Sandwich maker



Description of parts



1. Sandwich maker main unit
2. Upper housing
3. Lower housing
4. Cool-touch handle
5. Handle lock

6. Orange power indicator light
7. Green ready indicator light
8. Non-stick coated cooking plates
9. Non-slip feet

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.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 when 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

STEP 1: Before attempting any cleaning or maintenance, unplug the sandwich maker from the mains power supply and allow to fully cool.

STEP 2: Wipe the sandwich maker housing with a soft, damp cloth 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 clean with a paper towel or nonabrasive scourer.

Never use harsh or abrasive cleaning detergents or scourers to clean the sandwich maker, as this could damage the surface.



NOTE: The sandwich maker should be cleaned after each use.

Instructions for use

Before first use

STEP 1: Switch off and unplug the sandwich maker from the mains power supply.

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

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



NOTE: When using the sandwich 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 sandwich maker.

Using the sandwich maker

STEP 1: Prepare the sandwich that is to be toasted, taking care not to overfill the bread, as this could cause the ingredients to overflow.

STEP 2: Plug in and switch on the sandwich maker at the mains power supply. The orange power indicator light will illuminate, signalling that the sandwich maker has been switched on and the green ready indicator light will illuminate signalling that the sandwich maker is heating up.

STEP 3: Preheat the sandwich maker for approx. 3 minutes. The green ready indicator light will turn off once the required temperature has been reached.

STEP 4: Carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in carefully with a paper towel. This will help to prolong the life of the non-stick coating and stop the sandwich from sticking.

STEP 5: Place the prepared sandwich onto the lower non-stick coated cooking plate and then close the lid. Do not overfill the cooking plates; this will prevent an even cook and risk damaging the sandwich maker

STEP 6: Toast the sandwich for approx. 2–4 minutes until the green ready indicator light switches off; check periodically by carefully opening the lid. If needed, the sandwich can be cooked a little while longer, until it is browned to preference.

STEP 7: Once cooking is complete, carefully open the lid and remove the toasted sandwich with a heat-resistant plastic or wooden spatula.

STEP 8: Switch off and unplug the sandwich maker from the mains power supply and allow it to cool by leaving the lid open.



NOTE: Always preheat the non-stick coated cooking plates before starting to cook. During use, the green ready indicator will cycle on and off to indicate that the sandwich maker is maintaining the temperature.



CAUTION: The non-stick coated cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.



WARNING: Exercise caution during cooking; the sandwich maker will emit steam.

Storage

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

Specifications

Product code: EK3677

Input: 220–240 V ~ 50–60 Hz

Output: 750 W

RECIPES



To create extra crispy toasted sandwiches and to help prevent sticking, apply a thin layer of sunflower oil to the non-stick coated cooking plates before use.

Any of the recipes can be doubled up to make two sandwiches instead of one.

Pesto, mozzarella and sundried tomato

Ingredients

2 slices thickly sliced, white bread
4 sundried tomatoes, sliced
50 g mozzarella, sliced
1 tbsp green pesto

Method

Evenly spread the green pesto onto one slice of the white bread and then arrange the sundried tomatoes and mozzarella on top.

Add the second slice of white bread on top, to complete the sandwich.

Place the sandwich onto the lower non-stick coated cooking plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Avocado, tomato and feta

Ingredients

2 slices granary bread
30 g feta, crumbled
½ tomato, sliced
¼ ripe avocado

Method

Evenly spread the avocado, tomato and feta onto one slice of the granary bread. Add the second slice of granary bread on top, to complete the sandwich.

Place the sandwich onto the lower non-stick coated cooking plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Camembert and cranberry

Ingredients

2 slices wholemeal bread
50 g Camembert, sliced
1 tbsp cranberry sauce
Small handful of rocket

Method

Combine the Camembert and cranberry sauce in a bowl. Mix well. Evenly spread the mixture onto one slice of the wholemeal bread and then sprinkle on the rocket. Add the second slice of wholemeal bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate. Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Tuna and cheese melt

Ingredients

2 slices granary bread
50 g tinned tuna steak, drained
25 g mature cheddar cheese, grated
½ red onion, finely diced
1 tbsp mayonnaise

Method

Combine the tuna steak, cheddar, red onion and mayonnaise in a bowl. Mix well. Evenly spread the mixture onto one slice of the granary bread. Add the second slice of granary bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate. Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Cheese and chorizo

Ingredients

2 slices granary bread
50 g cheddar, sliced
50 g chorizo

Method

Evenly spread the cheddar and chorizo onto one slice of the granary bread. Add the second slice of granary bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate. Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Chicken and mustard mayonnaise

Ingredients

2 slices granary bread
50 g cooked chicken breast, thinly sliced
1 tbsp mayonnaise
1 tbsp French mustard
Handful of rocket

Method

Combine the mustard and mayonnaise in a bowl. Add the chicken and mix well. Evenly spread the mixture onto one slice of the granary bread and then sprinkle on the rocket. Add the second slice of granary bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate. Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Strawberry, banana and hazelnut chocolate

Ingredients

2 slices wholemeal bread
4 strawberries, sliced
½ banana, sliced
1 tbsp hazelnut chocolate spread
Handful raspberries, to serve

Method

Evenly spread the hazelnut chocolate spread onto one slice of the wholemeal bread and then arrange the strawberries and banana on top.

Add the second slice of wholemeal bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Caramelised banana

Ingredients

2 slices wholemeal bread
1 banana, sliced
1 tbsp brown sugar
1 tbsp butter
Pinch of ground cinnamon

Method

Using a frying pan, cook the banana in the butter for approx. 30 seconds.

Add the sugar and cinnamon to the frying pan and cook until the sugar has dissolved.

Evenly spread the mixture onto one slice of the wholemeal bread.

Add the second slice of wholemeal bread on top, to complete the sandwich. Place the sandwich onto the lower non-stick coated cooking plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Notes



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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