

SALTER[®]

SINCE 1760

**Our
deepest fill
sandwich
toaster**



Deep Fill Sandwich Toaster

Makes toasties packed with extra tasty filling - our deepest yet!

SALTER®

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Makes toasties packed with extra filling -
our deepest yet!

*I love making delicious snacks
on my Salter sandwich toaster*

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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 reach of children.

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 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.

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 door or 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.

Caution: Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging in the box and either store or dispose of carefully.

In the Box

Deep Fill Sandwich Toaster

Instruction manual

Features

900 W power

XL cooking plates allow for deeper filled sandwiches and large slices of bread

Non-stick cooking plates for easy cleaning

Power and ready indicator lights

Automatic temperature control

Description of Parts



Instructions for Use

Before Using the Deep Fill Sandwich Toaster

Ensure that the Deep Fill Sandwich Toaster is switched off and unplugged from the mains power supply.

Wipe the Deep Fill Sandwich Toaster housing with a soft, damp cloth and dry thoroughly. Do not immerse the Deep Fill Sandwich Toaster in water or any other liquid.

Note: When using the Deep Fill Sandwich Toaster for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Deep Fill Sandwich Toaster.

Using the Deep Fill Sandwich Toaster

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

Plug in and switch on the Deep Fill Sandwich Toaster at the mains power supply.

The red power indicator light will illuminate, indicating that the Deep Fill Sandwich Toaster has been switched on and is heating up.

Preheat the Deep Fill Sandwich Toaster for approximately 3 minutes. The green ready indicator light will illuminate once the required temperature has been reached.

Carefully apply a thin coat of cooking oil to the 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.

Place the prepared sandwich onto the lower non-stick coated cooking plate and then close the lid.

Toast the sandwich for approximately 2–4 minutes; check periodically by carefully opening the lid.

If needed, the sandwich can be cooked a little while longer, until it is browned to preference.

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

Switch off and unplug the Deep Fill Sandwich Toaster from the mains power supply to turn it off. Leave the lid open and allow to cool.

Note: Always preheat the cooking plates before starting to cook. During use the green ready indicator will cycle on and off to indicate that the Deep Fill Sandwich Toaster is maintaining the temperature.

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

Caution: Exercise caution during cooking; the Deep Fill Sandwich Toaster will emit steam.

Care and Maintenance

Before attempting any cleaning or maintenance, ensure that the Deep Fill Sandwich Toaster is unplugged from the mains power supply and has fully cooled. Wipe the Deep Fill Sandwich Toaster housing with a soft, damp cloth and dry thoroughly.

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 or non-abrasive scourer.

Do not immerse the Deep Fill Sandwich Toaster in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Deep Fill Sandwich Toaster, as this could damage the surface.

The Deep Fill Sandwich Toaster should be cleaned after every use.

Storage

Before storing, ensure that the Deep Fill Sandwich Toaster is cool, clean and dry.

Never store the Deep Fill Sandwich Toaster whilst it is wet.

Never wrap the cord tightly around the Deep Fill Sandwich Toaster; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Product code: EK2017S

Input: 220–240 V~50/60 Hz

Output: 900 W

Toasted Sandwich Recipes

Top Tip for All Recipes:

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

Cheese and Chorizo Tomato

Ingredients

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

Method

Evenly spread the cheddar cheese 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 approximately 3–4 minutes, until crispy.

Chicken and Mustard Mayonnaise

Ingredients

2 slices of 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 approximately 3–4 minutes, until crispy.

Camembert and Cranberry

Ingredients

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

Method

Combine the Camembert cheese 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 approximately 3–4 minutes, until crispy.

Tuna and Cheese Melt

Ingredients

2 slices of 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 cheese, red onion 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 approximately 3–4 minutes, until crispy.

Pesto, Mozzarella and Sundried Tomato

Ingredients

2 slices of thickly sliced, white bread
4 sundried tomatoes, sliced
50 g mozzarella cheese, 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 cheese 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 approximately 3–4 minutes, until crispy.

Avocado, Tomato and Feta

Ingredients

2 slices of granary bread
50 g feta cheese, crumbled
1 large slice tomato
½ ripe avocado

Method

Evenly spread the avocado, tomato and feta cheese 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 approximately 3–4 minutes, until crispy.

Strawberry, Banana and Hazelnut Chocolate

Ingredients

2 slices of wholemeal bread
4 strawberries, sliced
½ banana, sliced
1 tbsp hazelnut chocolate spread

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 approximately 3–4 minutes, until crispy.

Caramelised Banana

Ingredients

2 slices of 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 approximately 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 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 approximately 3–4 minutes, until crispy.

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.

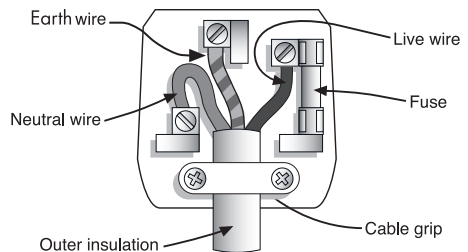
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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,
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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

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.



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