

SALTER[®]

SINCE 1760

Stands
upright
for easy
storage



Sandwich Toaster

Perfect for creating delicious toasted sandwiches

SALTER®

Sandwich Toaster

Perfect for creating delicious
toasted sandwiches

*"Making delicious snacks
is easy with 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 the 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.

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 Toaster from the mains power supply and allow to cool fully.

STEP 2: Wipe the Sandwich Toaster 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 them clean with a paper towel. Use a non-abrasive scourer if the food is difficult to remove.

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

Note: The Sandwich Toaster should be cleaned after every use.

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

Sandwich Toaster

Instruction manual

Features

750 W power

Non-stick coated cooking plates for easy cleaning

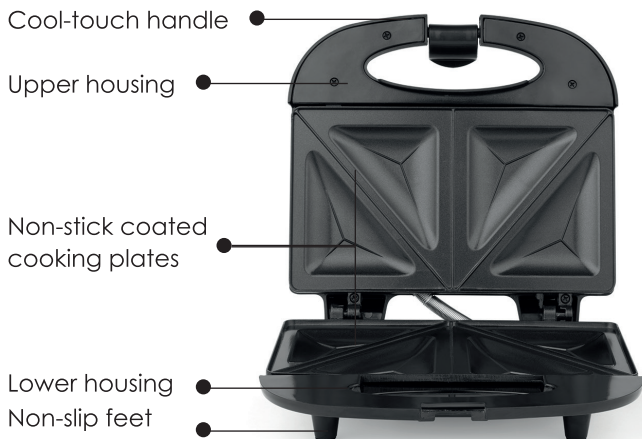
Power on and ready indicator lights

Automatic temperature control

Stainless steel finish

Stands upright for easy storage

Description of Parts



Instructions for Use

Before First Use

STEP 1: Switch off and unplug the Sandwich Toaster from the mains power supply.

STEP 2: Wipe the Sandwich Toaster housing with a soft, damp cloth and dry thoroughly. Do not immerse the Sandwich Toaster in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the Sandwich Toaster, as this could cause damage.

Note: When using the Sandwich Toaster 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 Toaster.

Using the Sandwich Toaster

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 Toaster at the mains power supply. The orange power indicator light will illuminate, signalling that the Sandwich Toaster has been switched on and is heating up.

STEP 3: Preheat the Sandwich Toaster for approx. 3 minutes. The green ready indicator light will illuminate 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. Take care not to touch the heating plates directly when doing this.

STEP 5: Place the sandwich onto the lower non-stick coated cooking plate and then close the lid.

STEP 6: Toast the sandwich for approx. 3–4 minutes; check periodically by carefully opening the lid. If needed, the sandwich can be cooked a little 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 Toaster 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 Toaster 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 Toaster will emit steam.

Storage

Check that the Sandwich Toaster is cool, clean and dry before storing in a cool, dry place.

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

Specifications

Product code: EK2786

Input: 220–240 V ~ 50/60 Hz

Output: 750 W

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 non-stick coated cooking plates before use.

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

All recipe quantities are approximate; depending upon the size of bread and desired thickness, less ingredients can be used.

Cheese and Chorizo

Ingredients

2 slices granary bread

50 g chorizo

50 g cheddar cheese, sliced

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 approx. 3–4 minutes, until crispy.

Chicken and Mustard Mayonnaise

Ingredients

2 slices granary bread

1 tbsp mayonnaise

50 g cooked chicken breast,
thinly sliced

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.

Camembert and Cranberry

Ingredients

2 slices wholemeal bread

1 tbsp cranberry sauce

50 g Camembert cheese, sliced

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.



Tuna and Cheese Melt

Ingredients

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

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 approx. 3–4 minutes, until crispy.

Pesto, Mozzarella and Sundried Tomato

Ingredients

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

Avocado, Tomato and Feta

Ingredients

2 slices granary bread	1 large tomato, sliced
50 g feta cheese, crumbled	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 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 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 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.

* Any recipe images used in this instruction manual are intended for illustrative purposes only.



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**.

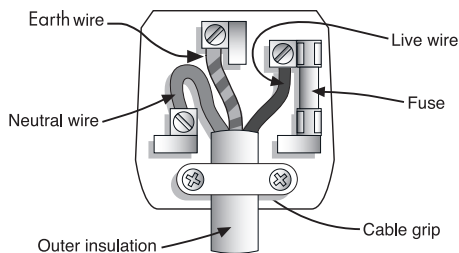
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \equiv .

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.



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



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Manufactured by:

UP Global Sourcing UK Ltd.,
Victoria Street,
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