

SALTER®

SINCE 1760



Handbag Sandwich Maker

Combining food and fashion for everyday use

SALTER®

Handbag Sandwich Maker

Combining food and fashion for
everyday use

CONTENTS	PAGE
Safety Instructions	3–5
Care and Maintenance	5
Getting Started	5
In the Box	5
Features	6
Description of Parts	6
Instructions for Use	7
Before First Use	7
Using the Handbag Sandwich Maker	7–8
Storage	8
Specifications	8
Recipes	9–13
Wiring Page	14
Guarantee	15–16

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.

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 them clean with a paper towel or nonabrasive scourer.

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 damage the surface.

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

Getting Started

Remove the sandwich maker from the box.

Remove any packaging from the sandwich maker.

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

In the Box

Handbag Sandwich Maker

Instruction manual

Features

750 W power

Unique, compact design

Non-stick coated cooking plates for easy cleaning

Power on and ready indicator lights

Automatic temperature control

Temperature up to 200 °C

Chic, embossed effect and rose gold accents combine fashion and food

Description of Parts



1. Handbag 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

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 Handbag 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.

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. Do not overfill the sandwich maker with excess food as this may cause breakage of product and overspill onto surfaces.

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

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

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.

Cheese and Chorizo

Ingredients

2 slices 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 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

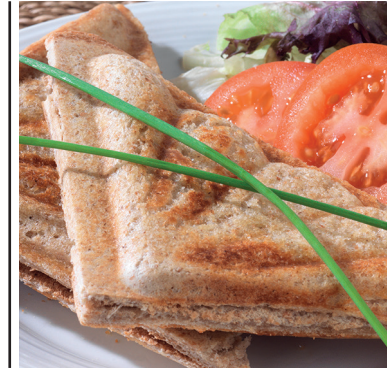
Method

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.

Camembert and Cranberry

Ingredients

2 slices 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 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 cheese, 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.

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	½ tomato, sliced
30 g feta cheese, crumbled	¼ 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 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.

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.

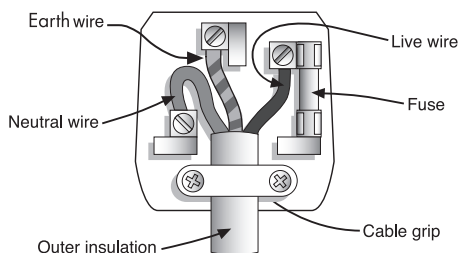
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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 an 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 wheelee 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 within 30 days of purchase.



Find us on 

www.facebook.com/SalterCookshop

SALTER[®]

Manufactured by:

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

Made in China.



CD071118/MD120619/V2