

Sunbeam

EasyClean Sandwich Grills

INSTRUCTION/RECIPE BOOKLET

THIS LEAFLET COVERS THE USE AND CARE OF THE FOLLOWING SUNBEAM EASYCLEAN SNACK GRILLS:

EASYCLEAN SANDWICH GRILL 4 (GR7400) Pictured below

EASYCLEAN SANDWICH GRILL 2 (GR7200)



Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR EASYCLEAN SANDWICH GRILL.

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water.
- Ensure that the cord is kept well away from the cooking plates during use.

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by your nearest service centre or qualified technician.
- Always use your appliance from a power outlet of the voltage (AC only) marked on the underside of the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or in a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof means as specified by SAA (Standards Association of Australia). Such appliances should always be returned to the nearest Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner; If damage is suspected, return the appliance to the nearest Service Centre for examination, repair or adjustment. As a service to customers, Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
- For additional protection Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying the power outlet in use.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

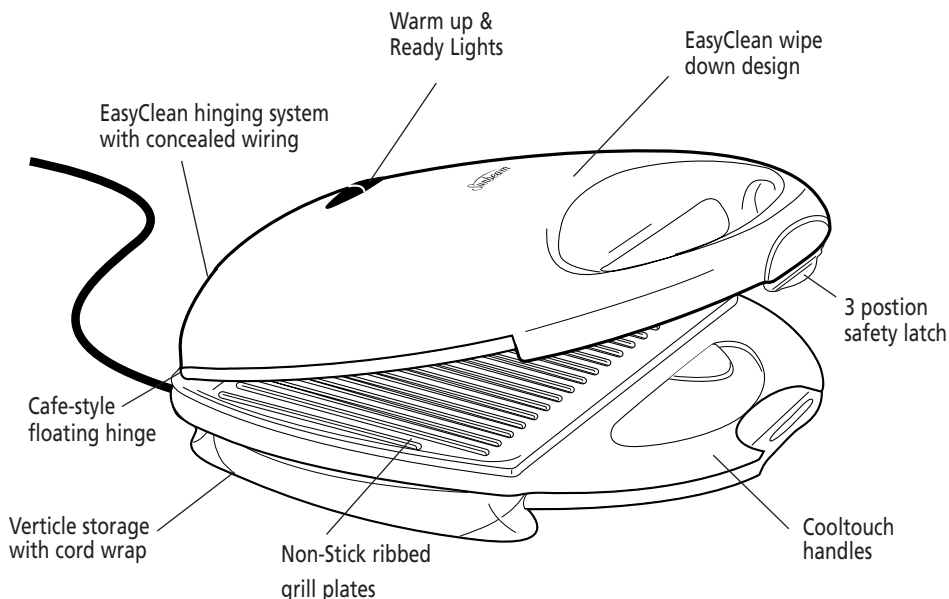
کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Features of your EasyClean Sandwich Grill.



EasyClean hinging system with concealed wiring.

With the unique easy clean hinging system the wiring is completely concealed in the hinge preventing any dirt traps.

Café style floating hinge system (10mm)

The café style floating hinge system enables grilling bread of any thickness: from thin sandwiches to thick foccacia.

Warm up and Ready lights.

'Warm up' light indicates when grill is heating and 'ready' light shows when grill is ready to use.

3 Position safety latch.

The 3 position safety latch keeps the sandwich grill securely closed even when grilling the thickest sandwiches.

Non-stick ribbed grill plates.

Non-stick ribbed grill plates makes for easy cleaning: ingredients do not stick, sandwiches remove easily and simply wipe down after use.

Vertical storage with cord wrap.

Convenient upright storage and integrated cord wrap save you valuable space on your bench top.

1200 watts (GR7200)

1800 watts (GR7400)

Power output for fast heat up and grilling.

Using your EasyClean Sandwich Grill.

Before using your EasyClean Sandwich Grill

Before using your EasyClean Sandwich Grill for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and pre-heat your Easy Clean Sandwich Grill until the Ready Light illuminates.

Wipe a small amount of butter onto the plates, rub lightly and wipe away any excess.

Note: When using your EasyClean Sandwich Grill for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

Using your EasyClean Sandwich Grill

1. Plug the power cord into a 230-240 volt AC power outlet.
2. Turn the power ON and pre-heat your Easy Clean Sandwich Grill until the Ready light illuminates.
3. After you have completed grilling, turn the power OFF.

Grilling Sandwiches and Foccaccia's

Note: Always pre-heat your EasyClean Sandwich Grill until the Ready light illuminates before use.

1. Always butter the outside of the bread. The sandwich filling will be placed between the unbuttered sides of the bread.

2. Place the buttered side of the bread onto the cooking plate, then spoon the recommended quantity of filling onto the bread.
3. Place the top slice of bread on top of the filling with the buttered side facing upwards.
4. Gently close the lid until the two handles close together.

Note: Ensure that the cord is kept well away from the cooking plates when in use.

5. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your EasyClean Sandwich Grill toasts both sides of bread at the same time.
6. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese, may melt and cause the sandwich to stick to the cook plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp object or metal as this will damage the non-stick surface.

Note: The warm up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

Toasting other breads

The EasyClean Sandwich Grill can be used to toast all varieties of bread. Simply place frozen or fresh bread in the Snackmaker and allow to toast for desired time.

Hints for best results.

1. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
2. Any type of bread can be used, white, wholemeal, kibbled wheat or wholegrain.
3. For sweet snacks, sprinkle castor sugar over the buttered sides of the bread.
4. When using raisin bread, brioche or other sweet breads which contain a high sugar content, keep in mind that they will brown much more quickly than other breads.
5. For a wholesome meal, large pieces of focaccia bread may be toasted with desired filling.
6. Bread rolls may also be toasted with desired filling.
7. For a light snack savoury or sweet bagels may be toasted with desired filling.
8. Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.
9. It is not necessary to butter the outside of all breads as the Sandwich Grill has non-stick cooking plates. However, to encourage even browning of bread or when using stale bread, spreading with a small amount of butter is recommended.

Care and Cleaning.

Quick cleaning method

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

Do not immerse your Sandwich Grill in water or any other liquid. Do not use abrasive scouring pads or powders.

Do not place your EasyClean Sandwich Grill in a dishwasher.

To clean the exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

Storage

Your EasyClean Sandwich Grill will store in an upright position in cupboards, shelves or on the bench top.

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For more information or advice on any Sunbeam products, contact the Sunbeam Consumer Service Line on 1800 025 059 in Australia. In New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Recipes

Flavoured Spreads.

You can add variety and interest to your toasted sandwiches by spreading the outside of the bread with a flavoured butter. Then add a complementary filling and toast. Store unused portion in the refrigerator.

Cinnamon Butter

60g butter, softened

1/4 cup castor sugar

1/4 teaspoon ground cinnamon

Combine all ingredients until smooth.

Honey Butter

60g butter, softened

1/4 cup honey

Combine all ingredients well.

Garlic Butter

60g butter, softened

1 clove garlic, crushed

pepper to taste

Place all ingredients in a bowl and combine well.

Herb Butter

60g butter, softened

3/4 teaspoon herb eg. dill, oregano, chives

fresh ground pepper to taste

Combine all ingredients well.

Curry Butter

60g butter

1/2 teaspoon curry powder

2 teaspoons chutney

Combine all ingredients well.

Delicious on ham or chicken toasted sandwiches.

Recipes.

NOTE: These recipes make 2 sandwiches, to make 4 sandwiches double the quantity

TOASTED SANDWICHES

Bacon and Egg Sandwiches

1 rasher bacon, rind removed and finely chopped

pepper to taste

1 tablespoon finely chopped shallot

2 eggs, lightly beaten

4 slices white or wholemeal bread, buttered

Pre-heat your Sandwich Grill. Place 2 slices of bread into Sandwich Grill and spoon over combines bacon, seasoning, shallot and egg mixture. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

Herbed Tomato Sandwiches

2 tablespoons chopped fresh basil

1/2 tomato, sliced

1/2 onion, thinly sliced

1/4 cup cottage cheese

4 slices bread, buttered

Pre-heat your Sandwich Grill. Combine basil, tomato, onion, and cottage cheese. Assemble sandwiches and cook for 3 minutes or until golden brown.

Quick and easy Meat Pies

1 1/2 cups cooked minced beef

1 tablespoon tomato sauce

1 tablespoon worcestershire sauce

pepper to taste

4 slices bread, buttered

Pre-heat your Sandwich Grill. Combine meat, sauces and seasonings. Assemble sandwiches and cook for approximately 3 minutes, or until golden brown.

Hawaiian Sandwiches

2 slices tasty cheese

2 rings tinned pineapple

1/2 cup chopped ham

4 slices bread, buttered

Pre-heat your Sandwich Grill. Place 2 slices of bread, buttered side down, onto Sandwich Grill. Add cheese, pineapple rings and chopped ham onto bread. Cover with remaining slices of bread. Cook for approximately 3 minutes, or until golden brown.

Chicken and Walnut Sandwiches

1 cup cooked chicken, chopped

2 tablespoons chopped walnuts

2 tablespoons chopped celery

1 tablespoon sultanas

2 tablespoons mayonnaise

4 slices bread, buttered

Pre-heat your Sandwich Grill. Combine chicken, walnuts, celery, sultanas and mayonnaise. Divide mixture and assemble sandwiches. Cook for approximately 3 minutes or until golden brown.

GOURMET DELIGHTS

For a toasted snack that is a little different and a real treat, substitute sliced bread with bread rolls, focaccia bread, pita bread or bagels.

Italian Special

8 thin slices Italian salami

6 Sundried tomatoes

1/2 cup ricotta cheese

6 capsicum rings

2 large pieces focaccia bread, halved.

Pre-heat Sandwich Grill. Assemble ingredients onto bread and place in Sandwich Grill. Cook for 4 minutes, or until golden brown.

Recipes.

Greek Savoury

1/2 cup fetta cheese, crumbled

1/2 cup tasty cheese, grated

1/2 cup cooked spinach, (packed spinach is fine)

2 large pieces focaccia bread, halved.

Pre-heat Sandwich Grill. Assemble ingredients onto bread and place in Sandwich Grill. Cook for 4 minutes, or until golden brown.

Gourmet Express

1/2 Avocado, sliced

4 slices swiss cheese

1 tomato, sliced

4 slices leg ham

2 large pieces focaccia bread, halved.

Pre-heat Sandwich Grill. Assemble ingredients onto bread and place in Sandwich Grill. Cook for 4 minutes, or until golden brown.

Bagel Combo

2 bagels, halved

2 rashers bacon, grilled

Roasted red capsicum pieces

1/4 cup cottage cheese

Pre-heat Sandwich Grill. Assemble ingredients onto bread and place in Sandwich Grill. Cook for 4 minutes, or until golden brown.

Salmon Hat

2 bagels, halved

1/4 cup cream cheese

4 slices smoked salmon

1 tablespoon capers

Pre-heat Sandwich Grill. Assemble ingredients onto bread and place in Sandwich Grill. Cook for 4-5 minutes, or until golden brown.

PANTRY SNACKS

These delicious toasted sandwiches are quick and easy. They can be made from supplied in the well stocked pantry.

Corn and Ham

1 x 310g can creamed corn

4 slices ham, finely chopped

4 slices bread, buttered

Pre-heat Sandwich Grill. Place 2 slices of bread into Sandwich Grill, spoon in combined creamed corn and ham strips. Assemble sandwiches and cook for 4-5 minutes, or until golden brown.

Asparagus and Cheese

1 x 310g can asparagus spears

1/2 cup tasty cheese grated

Ground black pepper

4 slices bread, buttered

Pre-heat Sandwich Grill. Place 2 slices of bread into Sandwich Grill. Lay asparagus spears over the bread and sprinkle with cheese and black pepper. Assemble sandwiches and cook for 4-5 minutes, or until golden brown.

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