

MAXIM[®]
Sandwich/Waffle Maker
Model SM-30
Instructions and Warranty

MAXIM[®]

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1.** Read all instructions.
- 2.** Do not touch hot surfaces, use handles or knobs.
- 3.** To protect against electrical shock, do not immerse any part of the appliances in water or other liquid.
- 4.** Close supervision is necessary when any appliance is used by or near children.
- 5.** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 6.** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to Salton/Maxim Service Center for examination, repair or adjustment.
- 7.** The use of accessory attachments not recommended by Salton/Maxim may cause injuries.
- 8.** Do not use outdoors.
- 9.** Do not let cord hang over edge of table or counter or touch hot surfaces.
- 10.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11.** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12.** To disconnect, remove plug from wall outlet.
- 13.** Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS .

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to persons or property.

- 1.** A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance.
- 2.** To prevent against burns or other injuries, do not touch hot surfaces. Use handles or knobs cautiously during use.
- 3.** Unplug from outlet when not in use and before inserting or removing plates or cleaning, to prevent against risk of injury to persons or property.
- 4.** When using this appliance, provide adequate air space above and on the sides for air circulation. Do not operate this appliance touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
- 5.** To prevent against the risk of fire, do not leave this appliance unattended during use.
- 6.** Do not operate this appliance in an open position. Attempting to operate this appliance in an open position could cause burns or other injuries from heat or escaping steam.
- 7.** If this appliance begins to smoke or malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- 8.** The cord to this appliance should only be plugged into a 120V AC power outlet.
- 9.** This appliance is for HOUSEHOLD USE ONLY!
- 10.** This instruction and safety booklet should be saved. To reduce the risk of injury, anyone who operates or cleans this appliance must read and understand all instructions and safety precautions before operating this appliance, changing plates, or cleaning this appliance.

Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

If an extension cord is used, a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. b) The longer cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over unintentionally.

Instructions for Use

As Sandwich Maker

1. Open the housing cover completely and let the upper cover stand at the clip.
2. Insert pair of sandwich heating plates to the housing body (follow instructions on pp. 6-7).
3. Close the upper cover of your appliance.

NOTE: This appliance is NOT to be operated in the open position. Attempting to operate this appliance in an open position could cause burns or other injuries from heat or escaping steam.

4. Plug cord into 120V AC power outlet.. The red indicator light will go on.
5. Choose desired temperature on the control knob on top. The degree of brownness will increase as the numerical value of settings. Setting "8" is maximum temperature.
6. While the sandwich maker is preheating, we suggest to prepare the sandwiches and fillings. When using the appliance for the first time, place a small amount of butter, margarine or cooking oil into each of the scallops.
7. Begin when the indicator light goes off.

NOTE: During operation, light will cycle on and off. This is normal.

8. Place one slice of bread onto the pre-heated plate. Spoon About 2 oz. filling onto the bread and top with a second slice of bread.
9. Close lid gently until you can latch handles.
10. Toast sandwich for about 2-3 minutes on setting 4 or 5. A higher or lower settings may be chosen depending on filling and degree of browning.
11. When the sandwich is ready, unlatch the handles and carefully remove the sandwich with a plastic spatula. DO NOT TOUCH HOT SURFACES! Never use metal tongs, a knife, or other metal utensils to remove the sandwiches as these can cause damage to the non-stick coating.
12. Disconnect the plug from wall outlet when not in use.
13. To make more sandwiches, repeat steps 8 through 11. Extreme caution must be used because the appliance will be hot.

Instructions for Use

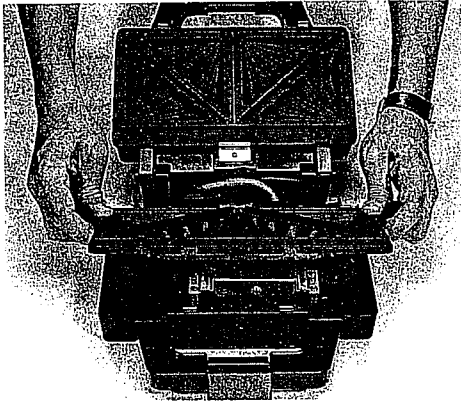
As waffle maker

1. Open housing cover completely and let the upper cover stand at the clip.
2. Insert the waffle heating plates into the housing body (follow instructions on pp. 6-7)
3. Before pre-heating for the first use, brush both plates with oil or margarine to prevent any burning.
4. Close the upper cover of your appliance.
NOTE: This appliance is NOT to be operated in the open position. Attempting to operate this appliance in an open position could cause burns or other injuries from heat or escaping steam.
5. Plug cord into a 120V AC power outlet. The red indicator light will go on.
6. Choose desired temperature on the control knob on top. Setting 6-8 is the optimum temperature for baking waffles.
7. Begin when the indicator light goes off.
8. Pour batter evenly onto the center of the waffle plates.
9. Close lid-the indicator light will go on again.
NOTE: During operation, light will cycle on and off. This is normal. DO NOT LATCH HANDLE.
10. Bake waffles for about 2-3 minutes. Exact baking time will be a matter of taste and your preference for browning.
11. When the waffle is ready, open the lid and carefully remove the waffle with a plastic spatula. DO NOT TOUCH HOT SURFACES! Never use a metal tong, a knife, or other metal utensils to remove the sandwiches, as these can cause damage to the non-stick coating.
12. To make more waffles, repeat steps 8 through 11. Extreme caution must be used because the appliance is very hot.
13. Disconnect the plug from the wall outlet when not in use.

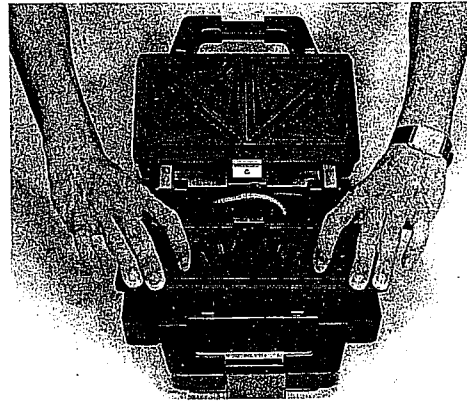
NOTE: As you bake continuously, the indicator light will go on and off. Remember, when you close the lid after removing baked waffles, the next waffle may be baked in less time because the plate stores heat.

CAUTION: Prior to inserting or removing plates, *always* *unplug* appliance from the wall socket and be certain that the plates are cool to avoid risk of burns.

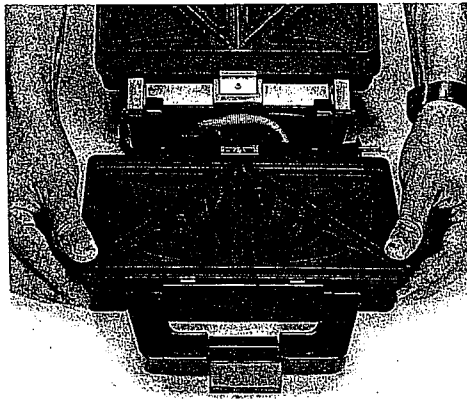
Instructions to Insert Upper Plate



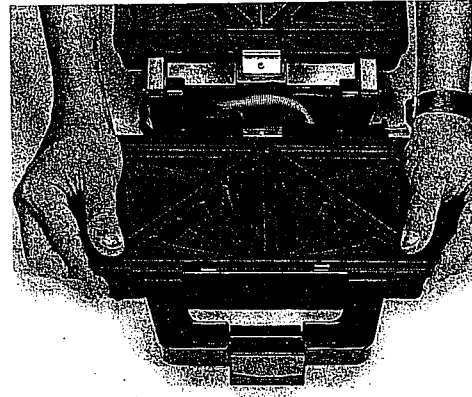
1. Open the unit with the lower housing at your near front and insert the plate into the unit.



2. Pull the plate until the edge of the plate is stopped by the mounting bracket.



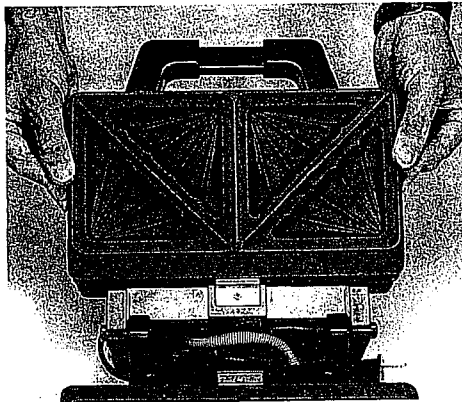
3. Use your thumbs to push down the plate against the two pins.



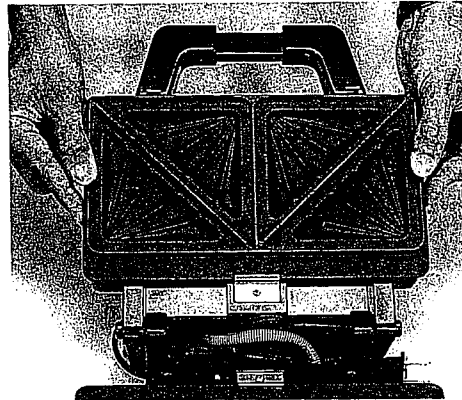
4. You can hear the hook sound which indicates the plate is securely locked.

CAUTION: Prior to inserting or removing plates, *always unplug* appliance from the wall socket and be certain that the plates are cool to avoid risk of burns.

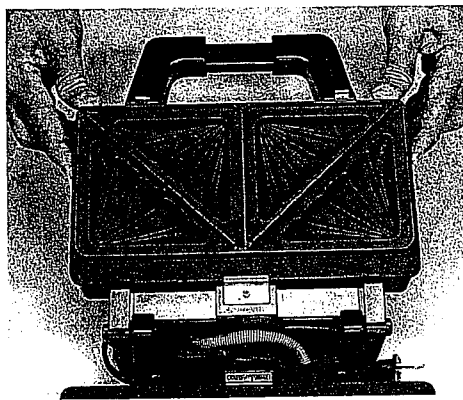
Instructions to Insert Lower Plate



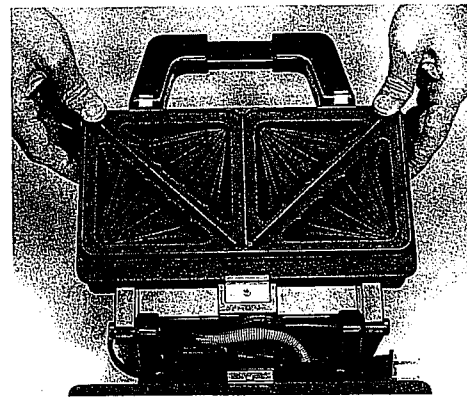
1. Insert the plate to the lower housing.



2. Push the plates towards the unit until the edge of the plate is stopped by the mounting bracket.



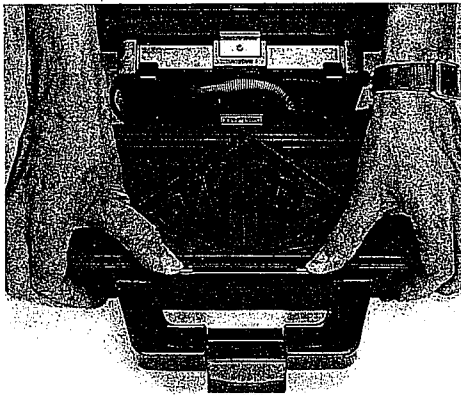
3. Use your two thumbs to push down the plate against the two pins.



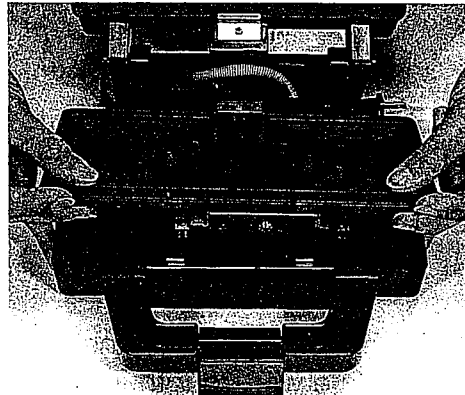
4. You can hear the hook sound which indicates that the plate is locked securely.

CAUTION: Prior to inserting or removing plates, *always unplug* appliance from the wall socket and be certain that the plates are cool to avoid risk of burns.

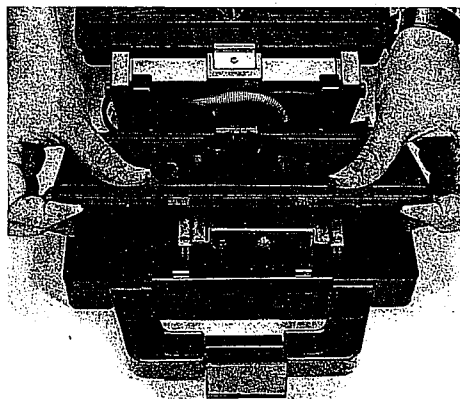
Instructions to Remove Upper Plate



1. Open the unit and push the two pins on the upper plate with your thumbs.



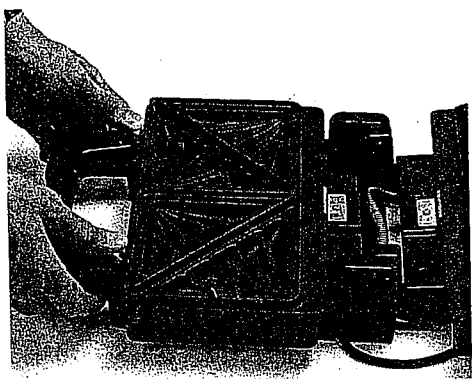
2. Use your forefingers to lift up the plate.



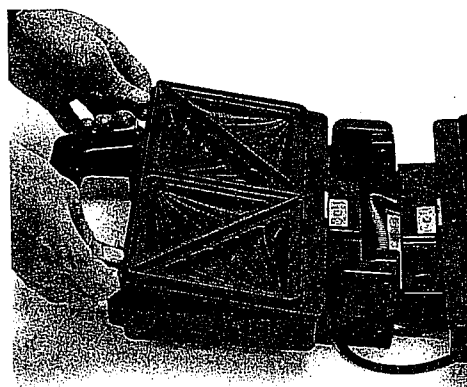
3. Pull the plate out of the unit.

CAUTION: Prior to inserting or removing plates, *always unplug* appliance from the wall socket and be certain that the plates are cool to avoid risk of burns.

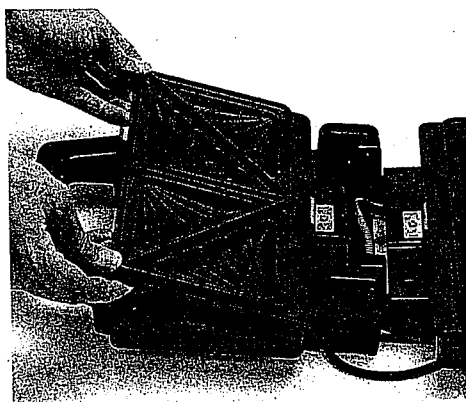
Instructions to Remove Lower Plate



1. Push the two pins on the lower plate with your thumbs.



2. Use your forefingers to lift up the plate.



3. Pull the plate out of the unit.

Hints for Best Results

Sandwiches

- 1.** Preheat your Sandwich Maker while preparing your sandwiches and fillings. If filling is insufficient or sandwich is unevenly filled, the toasted sandwich will be unevenly browned with darker sealed edges. Be careful not to touch hot surfaces.
- 2.** Avoid using processed cheeses, as they tend to burn under high temperature.
- 3.** A wide variety of breads may be used, such as white, whole wheat, rye or raisin bread. However, select bread that will fit your sandwich maker - approximately 4½ inches square.
- 4.** When recipes do not call for bread, we recommend to brush the scallop grids with liquid margarine or oil..
- 5.** When toasting food which is not enclosed in bread. Do not clasp handles together after lowering lid. Also puncture eggs before lowering lid.

Waffles

- 1.** Do not open the waffle maker during baking, as the waffle may separate and steam may escape.
- 2.** Completely bake the waffle before removing from the unit.
- 3.** If you like to have fresh waffles for breakfast, etc. bake one or two dozen at one time, then freeze them (up to 2 weeks) and then simply reheat them in your Salton or Maxim toaster. Do not reheat waffles in this appliance.
- 4.** Batter should not be stored in the refrigerator for more than 3 days.

User Maintenance Instructions

NOTE: THIS APPLIANCE SHOULD BE CLEANED AFTER EVERY USE.

1. Before cleaning, and changing the plates, unplug the appliance from the wall outlet and allow to cool.

2. *Cleaning plates:* Before cleaning, remove the plates from the unit following instructions on pp.8-9. The plates may be cleaned either by hand or in the dishwasher using the following instructions:

By hand: Immerse the plates in warm, soapy water (never immerse the unit in water!). Rinse with clean water. Wipe dry with a soft cloth. To avoid oxide forming on uncoated surfaces, insert the plates back into the unit, following the instructions on page 6 and heat for one cycle, following instructions as designated for waffles or sandwiches.

By dishwasher: Place the plates in the upper rack of the dishwasher. Set for wash, rinse, and dry.

3. Do not use steel wool, scouring pads or abrasive cleaners.

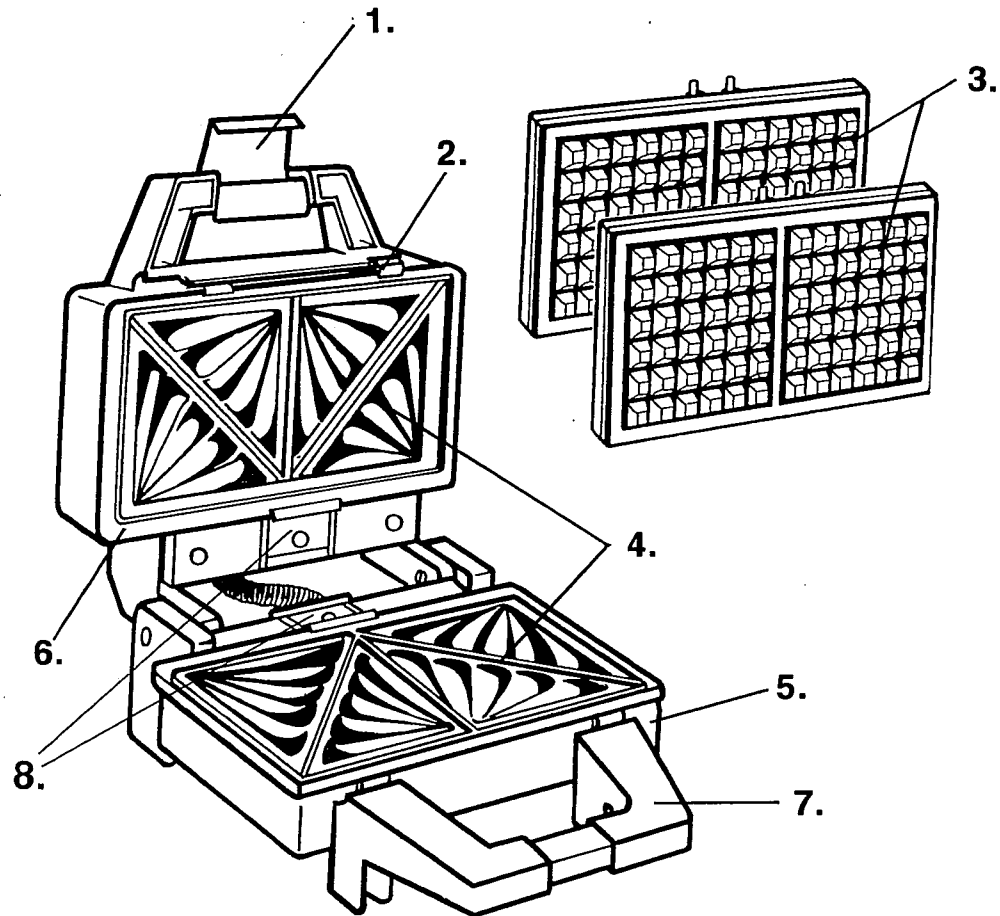
4. Do not immerse the housing body in water or any other liquid.

5. This appliance is for Household Use Only!

IMPORTANT: Your Maxim Sandwich and Waffle Maker is coated with a non-stick surface. If you choose to use grease or shortening, please use liquid margarine. We do not recommend using spray-on aerosol, non-stick coating spray as it may affect non-stick coating on plate.

NOTE: Any impact on terminal pins on each heating plate should be avoided. They are protected by a plastic cover. However, if the terminal pins have been deformed and cannot be inserted back into the housing body, return them to Salton/Maxim for examination. Do not attempt to reform the shape of the terminal pins by yourself. Using this unit with deformed or damaged terminal pins can be dangerous.

Getting to Know Your Maxim SM-30



- 1. Locking Clip
- 2. Pin
- 3. Waffle Plate
- 4. Sandwich Plate
- 5. Lower Housing
- 6. Upper Housing
- 7. Handle
- 8. Mounting Bracket

Sandwich and Waffle Maker

Recipe Guide

Flavored Butters

Add interest to your toasted sandwiches by spreading the outside of the bread with flavored butter, or use the butters for spreading the inside of the sandwich. Add a complementary filling and toast. All recipes for flavored butters make 4 oz. Use as required. To store flavored butters, cover and refrigerate.

Garlic Butter

4 oz. butter, softened
1 clove garlic, crushed
Salt and pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

Herb Butter

4 oz. butter, softened
1 teaspoon chopped parsley
1 teaspoon chopped chives
1/2 teaspoon fresh chopped rosemary (optional)
Salt and pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

Cheese Butter

Use as a filling only
4 oz. butter, softened
2 oz. grated cheddar cheese
Pinch dried mustard

Place all ingredients in a bowl. Stir until ingredients are well combined.

Lemon Butter

4 oz. butter, softened
2 teaspoons lemon juice
1 teaspoon finely grated lemon rind
Cayenne pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

Pizza Fillings

Butter one side of a slice of bread. Spread the unbuttered side with 1 teaspoon tomato paste or packaged pizza sauce. If desired, sprinkle with a little oregano, basil, marjoram or thyme. Add any of the suggested fillings or improvise with your own ideas. Top with a slice of bread (buttered side up). Lower lid and in approximately three minutes, you will have a sealed sandwich.

Note: Soften onions, green pepper and mushrooms in a little butter or margarine before using in a filling. Serve with a crisp salad.

Mushroom

- 1-2 cocktail onions, finely chopped
- 4 canned whole mushrooms, sliced
- 1 slice American cheese
- 1 green olive, sliced

Cabanossi

- 1/4 cup thinly sliced cabanossi sausage
- 2 teaspoons finely chopped gherkin
- 1/4 cup grated American cheese

Neapolitan

- 1 tablespoon chopped anchovies
- 1-2 slices mozzarella cheese
- 2-3 canned mushrooms, sliced
- 2 rings of green pepper, softened in butter
- 1 black olive, sliced
- 1 teaspoon Parmesan

Anchovy

- 1 tablespoon chopped anchovies
- 1-2 slices tomato
- 2 stuffed olives, sliced
- 1-2 slices mozzarella cheese

Ham and Pineapple

- 1-2 cocktail onions, finely chopped
- 2 slices of ham, chopped
- 2 tablespoons chopped pineapple, fresh or canned
- 1 slice American cheese

Scrambled Egg

Makes 1 sandwich

1 egg

1 tablespoon milk

1 teaspoon chopped parsley (optional)

Salt and pepper

1 teaspoon butter or margarine

2 slices bread

- Combine egg, milk, parsley, salt and pepper.
- Melt butter in a saucepan and add mixture, stir until egg is just set.
- Place slice of bread buttered side down onto the Snack 'N Sandwich maker.
- Form a hollow and add egg mixture.
- Top with a slice of bread (buttered side up).
- Lower lid and toast for 2 minutes.

Whole Egg Sandwiches

Makes 2 sandwiches

2 eggs

Seasoned salt and pepper

1 tablespoon chopped chives

4 slices bread (regular)

- Break eggs into a bowl. Add season salt, pepper and chives.
- Stir lightly to break yolks.
- Place two slices of bread, buttered side down onto the Snack 'N Sandwich maker.
- Form a hollow with the back of a spoon.
- Gently pour egg mixture onto bread.
- Top with remaining bread slices (buttered side up).
- Lower lid and toast for 2 minutes.

Sweet Treats

Munchy Muesli/Granola Treats

- 4 slices whole grain bread
- 2 tablespoons toasted muesli or granola
- 2 tablespoons natural yogurt
- 2 tablespoons honey

Mix all ingredients and use according to instructions.

Apple Pie

- 4 slices bread
- 1/2 cup stewed apple or canned apples
- 2 teaspoons brown sugar
- 1 tablespoon raisins
- 1 teaspoon mixed spice

Mix all ingredients and use according to instructions

Creamy "Pine" Dessert

Makes 2

- 1 oz. cream cheese, softened
- 2 slices pineapple, drained
- 4 slices bread, buttered

Spread insides of bread with cream cheese. Place 2 slices of bread, buttered side down, into preheated sandwich toaster. Top with pineapple and remaining bread.

Lower lid and toast 2 minutes.

Basic Waffles

1 cup all purpose flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. sugar
1 cup milk
1 egg, separated
1/2 Tbl. butter, melted

- Sift dry ingredients together in a bowl
- Add egg yolk and milk to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff, stir 1/4 into batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of batter onto the heated waffle mold. The light should be off. When batter is added, the light will go on. When the light goes off again, the waffle is done.
- Makes about 6 waffles.

Cornmeal Waffles

3/4 cup cornmeal
1/4 cup all purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 Tbl. sugar
2/3 cup milk
1 egg, separated
2 Tbl. butter, melted

- Sift dry ingredients together in a bowl.
- Add egg yolk and milk to the dry ingredients and beat together thoroughly.
- Beat egg white until stiff, stir 1/4 into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of the batter onto the heated heart waffle mold.
- Makes 4 waffles.

Chocolate Waffles

1 cup all purpose flour
1 tsp. baking powder
1/4 tsp. salt
2 tsp. sugar
2/3 cup milk
1 egg, separated
2 Tbl. melted butter
1 1/2 squares semi-sweet chocolate (1 1/2 ounces)
3/4 tsp. vanilla

- Sift dry ingredients together in a bowl.
- Add milk, egg yolk, and vanilla to dry ingredients and beat until well blended.
- Melt butter and chocolate together in microwave or double boiler. Stir chocolate mixture into batter.
- Beat egg white until stiff, stir 1/4 into the batter to lighten it and then gently fold in the remaining egg white.
- Pour a scant 1/2 cup of batter onto the heated heart waffle mold.
- Makes about 6 waffles.

Serve sprinkled with powdered sugar or cinnamon or topped with vanilla ice cream and chocolate sauce.

Chocolate waffles make great ice cream sandwiches!

Freeze them first. Spread with any flavor ice cream, add nuts or raisins and top with a second waffle.

Peanut Butter Waffles

1 cup all purpose flour
2 tsp. baking powder
1/2 tsp. salt
2 tsp. sugar
1/4 cup peanut butter
1 cup milk
1 egg, separated
1/2 Tbl. melted butter, or vegetable oil
1/2 tsp. vanilla

- Sift dry ingredients together in a bowl
- Process peanut butter, egg yolk, milk, vanilla and butter together in a blender.
- Add milk mixture to dry ingredients and beat until well blended.
- Pour a scant 1/2 cup of batter onto the heated waffle mold.
- Makes about 6 waffles.

LIMITED WARRANTY

Machines distributed by Salton/MAXIM Housewares Group are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation commercial use or improper maintenance and unauthorized repairs. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares Group, or to units which have been altered or modified without authorization of Salton/MAXIM Housewares Group, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Service and Repair

Do not attempt to repair your Maxim® SM-30. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 a.m. and 5:00 p.m. Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided. Attempts to repair this appliance yourself may render it dangerous to use.

To Return for Service

1. Securely package and return the product, PREPAID to: Salton/MAXIM Housewares Group, Repair Department, 708 South Missouri St. Macon, MO 63552-1343
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.
 - d. Six dollars (\$6.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
 - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. Toll Free number: 1-800-233-9054.

Printed in China

© Salton/MAXIM Housewares Group

MAXIM®

Salton/MAXIM Housewares Group, 550 Business Center Drive, Mt. Prospect, IL 60056

Additional copies of these instructions can be obtained at no charge by contacting our Consumer Customer Service Dept. at the address and phone number listed above.