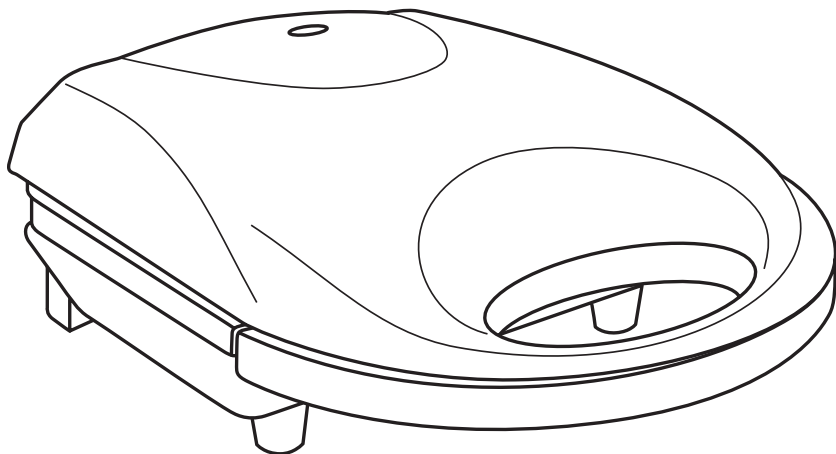


OWNER'S MANUAL

Model No. OM22

Salton® Diner

SHORT ORDER COOK™



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. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used 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. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer 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

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: 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.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- ◆ All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- ◆ The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- ◆ If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- ◆ Do not leave this appliance unattended during use.

Polarized Plug

This appliance has a polarized plug, (one blade is wider than the other.) To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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.

Do not use an extension cord with this product.

Electric Power

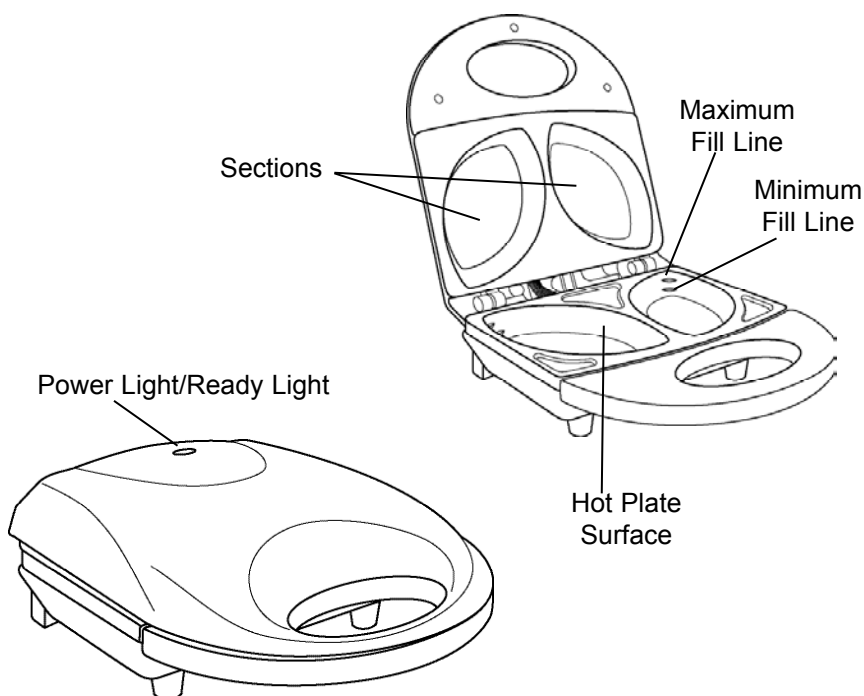
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your Short Order Cook™



Operating Instructions

Before First Use

Conditioning Grids

Before using, wipe cooking surface with a damp cloth and dry.

The Hot Plate Surface being used requires conditioning before each heating that follows cleaning. To condition, lightly coat the Hot Plate Surface with solid vegetable shortening.

Plug into any 120V ~ 60Hz outlet. The Red Power Light will come on. Allow the unit to heat up for five minutes. The Hot Plate Surface is ready to use.

To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils. Carefully follow suggested cleaning procedures. After time, if foods show signs of sticking, carefully recondition your unit.

Using Your Short Order Cook™

1. Always allow Short Order Cook™ to heat until the Power Light goes off, approximately five minutes. Initially, some smoking may occur. This is normal for newly manufactured appliances and will not occur after the first few uses.
2. Prepare ingredients according to recipes, raise Lid and pour the ingredients into each section. Close the Lid. The Power Light will stay on for a few minutes and then go out. (The Power Light will cycle on and off during cooking.) The amount of ingredients should not exceed the maximum fill line.
3. Cook according to suggested time in the recipe. Gently lift the Lid to check for doneness. Close Lid and continue cooking if necessary.

NOTE: Do not overfill or underfill the sections. Please refer to the maximum and minimum fill lines under “Getting to Know your Short Order Cook™” on page 3.

4. Remove the finished food with a plastic or wooden spatula when done. If a second batch is desired, pour ingredients immediately and close Lid.
5. When finished cooking unplug and allow to cool before cleaning.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to a qualified appliance repair technician if servicing is needed.

Care and Cleaning

CAUTION: UNPLUG FROM ELECTRICAL OUTLET BEFORE CLEANING. NEVER IMMERSE APPLIANCE IN WATER OR OTHER LIQUIDS.

- ◆ While Hot Plate Surface is still warm, brush with a clean, soft pastry brush or cloth.
- ◆ Do not use steel wool or coarse scouring pads. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating safe for cleaning non-stick surfaces.
- ◆ The Case should be cleaned with a non-abrasive cleaner and a soft, damp cloth.
- ◆ Close Lid and stand on end for storage.
- ◆ Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

Recipes

PLAIN OMELETS

- ¼ teaspoon butter
- 4 large eggs
- 4 teaspoons water
- ¼ cup shredded Cheddar Cheese
- Salt and pepper to taste

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk eggs and water together. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

MEXICAN OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 3 tablespoons cooked pork sausage
- 2 teaspoons chopped green chilies
- 2 teaspoons chopped onions
- 2 teaspoons chopped tomatoes
- ¼ cup crumbled Goat Cheese
- Salt and pepper to taste

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

SALMON AND ARTICHOKE OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 2 tablespoons cooked chopped salmon
- 2 teaspoons chopped onions
- 1 teaspoon chopped artichoke heart
- 1 teaspoon chopped mushrooms
- ¼ cup shredded Mozzarella cheese
- Salt and pepper to taste

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

HAM AND ASPARAGUS OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 2 tablespoons cooked chopped ham
- 1 tablespoon cooked chopped asparagus
- 1 teaspoon chopped red pepper
- 1 teaspoon chopped green onion
- 1 teaspoon chopped tomato
- ¼ cup shredded Swiss cheese
- Salt and pepper to taste

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

SEAFOOD OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 2 tablespoons cooked tiny shrimp
- 1 tablespoon cooked fancy lump crabmeat
- 1 tablespoon cooked red salmon
- ¼ teaspoon fresh minced garlic
- ¼ cup shredded Mozzarella Cheese
- Salt and pepper to taste

Add ¼teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

VEGETARIAN OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 1¼ teaspoon chopped zucchini squash
- 1¼ teaspoon chopped yellow squash
- 1 tablespoon chopped tomato
- 1¼ teaspoon chopped green pepper
- 1¼ teaspoon chopped red or yellow pepper
- 1¼ teaspoon chopped mushrooms
- 1¼ teaspoon chopped onion
- ¼ cup Cheddar Cheese
- Salt and pepper to taste

Add ¼teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

DILLED SALMON OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 3 tablespoons cooked red salmon
- 1 tablespoon fresh dill
- ¼ cup shredded Mozzarella Cheese
- Salt and pepper to taste

Add ¼teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

HAM AND CHEESE OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- ¼ cup cheese
- ¼ cup chopped ham
- Salt and pepper to taste

Add ¼teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

CHICKEN ARTICHOKE AND MUSHROOM OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 2 tablespoons cooked chopped chicken
- 1 tablespoon chopped mushrooms
- Salt and pepper to taste

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

SAUSAGE OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- ¼ cup cooked pork sausage
- Salt and pepper to taste
- ¼ cup Cheddar Cheese

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

CRACKERED BACON OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 2 tablespoons cooked chopped bacon
- 2 tablespoon saltine cracker crumbs
- Salt and pepper to taste
- ¼ cup Cheddar Cheese

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

ANCHOVY OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 1 tablespoon chopped onions
- 4 anchovy pieces
- Salt and pepper to taste
- ¼ cup Cheddar Cheese

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese and anchovies. When butter is melted, pour half of mixture into each section. Lay 2 anchovies on top of the egg mixture in each section. Close lid and cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

WESTERN OMELETS

- ¼ teaspoon butter
- 3 large eggs
- 1 tablespoon water
- 1 tablespoon cooked sausage
- 1 tablespoon chopped ham
- 1 tablespoon chopped bacon
- 1 teaspoon chopped green pepper
- 1 teaspoon chopped onion
- 1 teaspoon chopped tomato
- Salt and pepper to taste
- ¼ cup Cheddar Cheese

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour half of mixture into each section. Cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

CORNED BEEF OMELETS

- ¼ teaspoon butter
- 6 large eggs
- 1 12 ounce can Honnel corned beef, flaked
- ¼ cup minced onion
- 1 cup Simply Potato Hash Browns
- Salt and pepper to taste
- ¼ cup Swiss Cheese

Add ¼ teaspoon of butter to each of the preheated sections of the Short Order Cook™. Using a whisk, whisk together eggs and remaining ingredients, except cheese. When butter is melted, pour ¼ cup of mixture into each section. Cook for 9 minutes or until done. When done, transfer omelets to plate and sprinkle half of cheese on each omelet.

Yield: 2 omelets

FRIED EGGS AND BACON

- 4 large eggs
- 4 strips of precooked bacon, broken in half

Break one egg into each omelet section and top with half slices of bacon. Close lid and cook for 4-6 minutes or to desired doneness. When done, transfer to plate.

Yield: 4 eggs

POACHED EGGS

- ¼ cup of water
- 1 teaspoon salt*
- ¼ teaspoon vinegar*
- 2 large eggs

Combine water, salt and vinegar together. Pour half of water mixture into each of the preheated sections of the Short Order Cook™, filling only to minimal fill line. Close lid and heat water for 3 minutes. break each egg into a small bowl, slip into water and cook for 3 minutes or to desired doneness. Remove egg with slotted spoon.

* The salt will promote coagulation and the vinegar will lower the coagulation temperature resulting in a better poached egg.

Yield: 2 eggs

PIZZA POCKETS

10 ounce can refrigerated pizza dough

1/3 cup prepared pizza sauce

½ cup shredded Mozzarella cheese

3 Tbsp grated Parmesan cheese

½ cup sliced pepperoni or cooked crumbled sausage (OPTIONAL)

Roll out or pat and stretch the dough. Cut the dough into 6-inch circles. Spread sauce

evenly over half the circle; top with Mozzarella cheese and Parmesan cheese. Top with pepperoni if desired. Fold the dough over and seal the edges. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Place pizza pockets into each section. Cook for 10-12 minutes or until the crust is golden brown. Flip the pizza pockets on the other side if necessary.

Serves 6

CORN BREAD

1 ¼ cups all-purpose flour

¾ cup Enriched Yellow Corn Meal

¼ cup sugar

2 teaspoons baking powder

½ teaspoon salt

1 cup milk

¼ cup vegetable oil

1 egg beaten

Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Combine dry ingredients. Stir in milk, oil, egg, mixing until dry ingredients are moistened. Pour batter into each section and cook for 10-15 minutes or until a wooden toothpick inserted in center comes out clean.

Serves 4-5

ANGEL FOOD CAKE

Mix Angel Food Cake mix according to package directions. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Fill each section with batter. Bake for 10-12 minutes or until a wooden toothpick inserted in the middle comes out clean.

Serves 5-6.

FUDGE BROWNIE CAKE

Mix Fudge Brownie Cake mix according to package directions. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Fill each section with batter. Bake for 20-22 minutes or until a wooden toothpick inserted in the middle comes out clean.

Serves 5-6

STRAWBERRY FILLED FRENCH TOAST

2 eggs lightly beaten
1/3 cup milk
1/4 teaspoon vanilla
1/4 teaspoon cinnamon
4 large slices of raisin bread
1/2 cup thinly sliced strawberries

Combine the eggs, milk, vanilla and cinnamon in a bowl. Soak the slices of bread in the mixture. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Place the bread into each section. Place thinly sliced strawberries on soaked bread, fold it to enclose the strawberries then place one in each section. Cook for 4-5 minutes or until the bread is golden-brown. Top with whipped cream or maple syrup if so desired.

Serves 4

SCONES

Mix Scones mix according to package directions. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Drop heaping tablespoons of dough into each section. Bake for 10-12 minutes or until a wooden toothpick inserted in the middle comes out clean. Flip them of the other side if necessary.

Note: The unit should accomodate most pre-packaged scone mixes.

Serves 5-6

BASIC SCONE RECIPE

2 cups flour
1 tablespoon baking powder
½ teaspoon salt
2 tablespoons sugar
5 tablespoons butter
¼ cup vegetable shortening
1 egg

Mix together the flour, baking powder, salt and sugar. Add the shortening and the butter and mix well, then add the milk and the egg. Knead lightly until you obtain soft dough. On a floured board break the dough into two pieces, flatten each out to ½ inch thick circle. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Cut each circle into four pie wedges, then place two pieces at a time into sections. Bake for 20 minutes or until golden brown.

Serves 8

VEGETARIAN PITA SANDWICH

- 1 pita bread sliced in half forming two pockets
- 2 tablespoons black or green olives
- ¼ cup crumbled feta cheese
- ¼ cup thinly sliced lettuce
- 1/3 cup chopped tomato

Stuff the pockets with lettuce. Mix crumbled feta cheese, olives and tomatoes in a bowl. Divide the mixture between pockets. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Place one half of the filled pita into each section. Cook for 3-4 minutes or until the cheese is melted.

Serves 2

GRILLED CHICKEN BREAST PITA SANDWICH

- 1 pita bread sliced in half forming two pockets
- ¼ thinly sliced lettuce
- 1 grilled chicken breast thinly sliced
- ½ cup cooked basmati rice

Mix the lettuce with basmati rice in a bowl. Divide the mixture between each pocket. Top with chicken breast thinly sliced. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Place one half of the filled pita into each section. Cook for 3-4 minutes. Serve with honey mustard dressing or tahini sauce.

Serves 2

MEXICAN PIZZA

2 small flour tortillas

1/3 cup salsa

1/3 rinsed and drained canned black beans

1 tablespoon chopped cilantro

1 tablespoon thinly sliced green onion

½ cup shredded Mexican cheese

Spread salsa evenly over flour tortilla. Top with beans, cilantro and cheese. Fold over so you form half a moon. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Place tortillas in sections and cook for 2-3 minutes or until the cheese is melted.

Serves 2

ASPARAGUS QUICHE

3 oz. refrigerated pie crust

1/3 cup grated Parmesan cheese

1 teaspoon dried basil

1 tablespoon chopped onion (optional)

2 eggs beaten

½ cup milk

1/8 teaspoon salt

1 tablespoon all-purpose flour

3 asparagus spears, trimmed and halved crosswise

Cook the asparagus, covered in boiling water for 2 minutes. Set aside and let cool off. Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Divide the pie crust in half and fit the pie crust into sections. Cook for 4-5 minutes. Combine remaining ingredients into a mixing bowl and fill the cooked crust with the mixture. Top with asparagus. Cook for 14-16 minutes or until a wooden toothpick inserted in the middle comes out clean.

Serves 2

CHERRY VANILLA PIE

3 oz. refrigerated pie crust

½ cup cherry pie filling

1 small package of vanilla pudding

Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Divide pie crust in half and fit pie crust into each section. Bake for 10-12 minutes or until pie crust becomes golden-brown. Allow to cool completely before filling. Fill each shell with vanilla pudding and top with cherry pie filling.

Serves 2

VANILLA CREAM PIE

3 oz. refrigerated pie crust

1 small package of vanilla pudding

Whipping cream

Spray each of the preheated sections of the Short Order Cook™ with cooking spray. Divide pie crust in half and fit pie crust into each section. Bake for 10-12 minutes or until pie crust becomes golden-brown. Allow to cool completely before filling. Fill each shell with vanilla pudding and top with whipping cream. If desired chocolate or caramel syrup may be added.

Serves 2

NOTES:

LIMITED ONE YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

Made in China

P/N 61656
02/05