

OWNER'S MANUAL
MODEL No. SA-4

Snack 'N' Sandwich Maker



salton®

Get a taste of the good life with Salton.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not immerse any part of appliance 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 damaged cord or plug or after 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 hazards.
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

Instructions for Use

1. Check that the toasting plates are clean and free of dust. If necessary, wipe with a damp cloth.
2. Plug cord into a 120V AC electrical outlet, the light will come on.
3. Close the lid.
4. Allow the appliance to preheat for approximately 5 minutes while preparing the sandwiches.
5. When using the sandwich maker for the first time, brush the scallops with oil, butter or margarine.
6. For golden toasted sandwiches, we recommend to butter the outside of the bread i.e. the sandwich filling is placed between the unbuttered sides of the bread.
7. Gently lower the lid until handles meet, then secure with the clamp.
8. Toasting should take approximately 3-5 minutes. Exact toasting time will be a matter of taste and will depend on type of bread and filling used.
9. When the sandwiches are cooked to taste, remove with the help of a plastic spatula. Do not use metal tongs or knives, as these may damage the non-stick coating.
10. If not being eaten immediately, place the sandwiches on a paper napkin to absorb condensation. To keep hot for longer, place on a rack on an ovenproof dish and keep warm in the oven about 200° - 250°F. Sandwiches will keep hot for about 20 min. this way, but will then begin to dry out.

Hints for Best Results

- A wide variety of breads may be used e.g. white, wholemeal, kibbled wheat, mixed grain, fruit loaf, etc., However, select bread that will fit the size of the snack maker.
- We suggest to use thick sliced bread if a smaller amount of filling is required. If insufficient filling is used, the toasted sandwiches will be unevenly browned.
- Approximately 1/3 cup of filling should be used on each sandwich, depending on the thickness of the bread.
- Avoid using processed cheese, as they tend to "run" under high temperatures.

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other), as a safety feature, this plug will fit in 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 defeat this safety feature.

Hints for Best Results *(Continued)*

- For best results we recommend to butter the outside of the bread, i.e., place the filling between the unbuttered sides of the bread.
- A teaspoon of sugar sprinkled on the buttered sides makes toasted sandwiches more crisp and adds flavor when using sweet filling.
- For those who want to reduce their fat intake, simply use bread unbuttered. The sandwiches will still brown and be crisp.
- If you never use butter, season the scallops occasionally to prevent sticking and make cleaning easier. To season, brush the scallops with a little vegetable oil and rub off the excess with absorbent paper, before preheating the snack maker.
- Try to use pre-cooked or canned fruits, as fresh fruit may give off juice when heated.
- When using raisin bread or other breads with a high sugar content, remember that they will brown much quicker than other breads.
- Pastry may be used in your snack maker instead of bread. Try shortcrust, puff, phyllo or choux pastry. Ready-rolled pastry is the easiest and most convenient to use.
- Pastries do not need butter or margarine at all.
- When cutting pastry to fit the scallops, allow ¼" of the extra pastry around the edges. This enables the pastry to fit the scallops once the filling has been added.
- If there is excess pastry on your toasted pies, place on cutting board and trim with a sharp knife.

User Maintenance Instructions

1. Before cleaning, unplug from outlet and allow to cool until warm, but not hot.
2. **Inside-cleaning:** Wipe scallops and cutters with absorbent paper towelling or a soft cloth. Although the scallops are coated with a non-stick coating, some filling may still adhere to the sandwich maker. To remove, simply pour a little cooking oil onto the baked-on food, allow to stand for five to ten minutes. This should soften the food and make it easy to remove with absorbent paper towelling or a soft cloth. If the above method fails to remove the stain, we then suggest wiping the scallops with a slightly dampened cloth and a little detergent.
3. **Outside-cleaning:** Wipe dry with a soft dry cloth.
The Sandwich Maker is designed for cord storage and can be placed in a vertical position (handles pointing up) for neat and compact storage.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or other liquid.
6. This appliance is for Household Use Only.

Metric Measurement

The recipes in this book give Standard and Metric measures. One (1) oz. is equivalent to 28.35g., but for convenience the metric conversion is taken as 25g. Slight adjustment is made on quantities of 8 oz. and over to compensate for the difference between the easy and exact conversions.

It is therefore most important that you use either Standard or Metric measures and never mix the two when using these recipes.

Some ingredients in the following recipes are given in spoon measurements, e.g. 1 teaspoon salt. If you are preparing the recipes that use metric quantities, please use the following conversions:

1 tablespoon is equivalent to 1 x 15ml. spoon

1 dessertspoon is equivalent to 1 x 10ml. spoon

1 teaspoon is equivalent to 1 x 5ml. spoon

FAVORITE RECIPES

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 sandwiches. 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 freshly ground 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
½ teaspoon fresh chopped rosemary
(optional)

Salt and freshly ground pepper

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

Cheese Butter Use as a filling only.

4 oz. butter, softened
½ cup grated cheddar cheese
¼ teaspoon 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.

Parsley Butter

4 oz. butter, softened
2 teaspoons finely chopped parsley
Lemon juice
Salt
Cayenne pepper

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

Ways with Leftovers

No doubt there are leftovers which may be tucked away at the back of the refrigerator. Transform them into wholesome and delicious toasted sandwiches. Here are a few suggestions:

Butter outside of bread. Place bread slice (buttered side down) onto the preheated Salton Sandwich Maker. Add filling, top with another slice of bread (buttered side up). Lower lid, clamp and toast.

Minted Lamb

¼ cup finely chopped cooked lamb
½ tablespoon mint relish or
½ tablespoon fruit chutney
Salt and freshly ground pepper

Combine all ingredients and use as required.

Curried Chicken

¼ cup finely chopped, cooked chicken
¼ teaspoon curry powder
1 tablespoon mayonnaise
¼ tablespoon chopped parsley

Combine all ingredients and use as directed.

Spaghetti or Baked Beans

Use ⅓ cup leftover canned spaghetti or baked beans.

Roast Beef

Spread inside of bread with cream cheese. Add a slice of roast beef. Spread beef with mustard or horseradish sauce. Top with slice of bread and toast.

Fruit Surprise

¼ cup left-over canned fruit
¼-½ teaspoon cinnamon or mixed spice
1-2 teaspoons sugar
1 tablespoon sour cream

Combine all ingredients and use as required.

Vegetable Medley

¼ cup left-over cooked vegetables
2 tablespoons grated American cheese
Salt and freshly ground pepper
¼ teaspoon curry powder

Combine all ingredients and use as required.

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.

Mushroom

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

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 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

Salami

2 slices salami
2-3 rings onion, softened in butter
1 slice cheddar cheese
1 green olive sliced

Healthy Inspirations

Ingredients sufficient for 4 triangles, using 4 slices of bread.

Turkey Sandwich

2 asparagus spears
2 slices smoked turkey
2 slices tomato

Creamy Ricotta Sandwich

$\frac{1}{3}$ cup ricotta cheese
 $\frac{1}{2}$ stalk celery, sliced
1 tablespoon raisins
Cinnamon or pepper to taste

Chicken Sandwich

2 mushrooms, sliced
 $\frac{1}{2}$ green pepper, sliced
2 oz. BBQ chicken, sliced and skin removed

Zucchini & Corn Sandwich

2 teaspoons tomato paste
 $\frac{1}{2}$ small zucchini, sliced
2 slices tomato
2 tablespoons corn nibblets
2 teaspoons sunflower seeds
Chili powder to taste

Spread bread with tomato paste and add remaining ingredients.

Cook according to instructions.

Crab Meat Sandwich

$\frac{1}{3}$ cup crab meat
Chili powder to taste
2 teaspoons yoghurt
2 slices tomato

Sweet Treats

Caramelized Pineapple

2 tablespoons butter
2 tablespoons brown sugar
2 slices pineapple, drained
4 slices raisin bread

Cream butter and brown sugar. Spread mixture onto the inside of two slices of raisin bread.

Put pineapple slices into half lengthwise.

Place two pineapple slices onto each slice of bread, top with remaining slices of bread.

Strawberry & Banana Toast

Strawberry jam
1 banana
2 teaspoons sugar
1 teaspoon cinnamon
4 slices raisin bread

Spread unbuttered side of 2 slices of raisin bread with jam. Top with thinly sliced banana. Sprinkle with combined sugar and cinnamon. Top with remaining slices of raisin bread.

Apple Raisin Toast

4 slices raisin bread
 $\frac{1}{3}$ cup stewed apple or canned pie apples
2 teaspoons caster sugar
 $\frac{1}{2}$ teaspoon cinnamon

Place apple into bread. Sprinkle with sugar and cinnamon. Cook according to general instructions.

Chocolate Raisin Nut Bread

$\frac{1}{4}$ cup raisins
2 tablespoons chopped walnuts
2 tablespoons honey
 $\frac{1}{2}$ teaspoon mixed spice
Melted chocolate

Combine raisins, walnuts, honey and mixed spices. Place filling onto bread and cook according to general instructions.

Dip half of each toasted sandwich in melted chocolate. Allow to set.

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. 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 SALTON SA-4 Snack 'N' Sandwich Maker. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm 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.

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.



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