



Magic Chef®

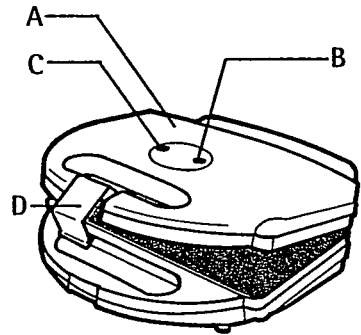
SO RIGHT AT HOME.™

Non-Stick Coated
Toasting Surfaces
Cool-Touch
Exterior & Handle
Skid-Resistant Feet
Slim-Line Design
with Cord-Wrap
Base
Includes Recipe
Booklet



OWNER'S MANUAL TSK-245

Know your Sandwich Toaster



- A. Appliance body
- B. Green light indicating appliance is plugged in
- C. Yellow light indicating the appliance is ready to start toasting
- D. Safety catch

Use & care

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against fire, electric shock, or injury, do not immerse cord, plug, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.

4. Unplug from outlet when not in use and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
6. The use of accessory attachments, not recommended by MAGIC CHEF, may result in fire, electric shock, or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas, or electric burner, or in a conventional or microwave oven.
10. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
11. Do not use appliance for other than it's intended use.

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.

SHORT CORD INSTRUCTIONS

A short electrical cord is provided to reduce the hazards resulting from entanglement or tripping, etc. As with all electrical appliances, any extension cord must have a rating at least equal to the electrical rating of the appliance. Care should be taken not to allow cords to hang over the edge of counter or tabletop.

No serviceable parts inside.

Do not attempt to service this product.

SAVE THESE INSTRUCTIONS

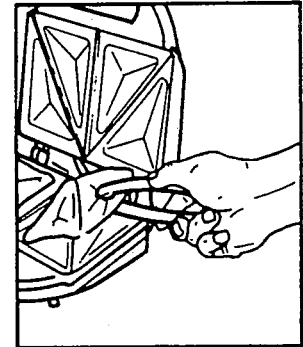
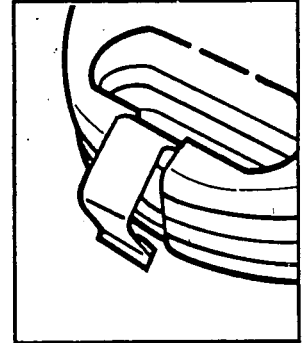
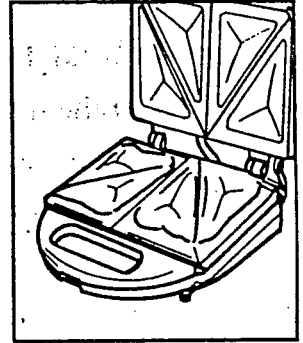
For Household Use Only

Introduction

Congratulations! You are about to use the compact and easy-to-use Sandwich Toaster from MAGIC CHEF.

How to make toasted sandwiches

1. When using the toaster for the first time, grease the cooking plates with oil or butter.
2. The green light (B) indicates that the plug is connected to the main outlet; it will stay on the entire time the toaster is being used.
3. When the appliance has heated to the appropriate temperature (about 5 minutes), the yellow "ready" light (C) will come on.
4. Open the toaster and place the sandwich on the horizontal plate.
5. Close the toaster by lowering the upper plate onto the lower plate and secure with the safety catch (D).
6. During toasting, the yellow light (C) will come on and off intermittently so that the correct temperature is maintained.
7. When toasting, make sure that the metal plates are closed.
8. The sandwich will be ready in 2 to 4 minutes (or longer depending on personal preference).



9. When the toaster is opened, the edges of the toasted sandwiches will be sealed, thanks to the special design of the plates.
10. If necessary use a wooden or plastic spatula to remove sandwiches from the toaster.

Hints for best results

- Always preheat before use. Plug cord into power outlet while preparing the fillings.
- For soft or liquid sandwich fillings, use medium sliced bread, white or wheat.
- Flavored butters may be used.
- Suggested garnishes for sandwiches:
lettuce, parsley, mint, watercress, stuffed olive halves, onion, tomato, etc.
- A teaspoon of sugar sprinkled on the outside of the sandwiches makes them crisper (especially with fruit fillings).

Cleaning

- After use, and before cleaning, remove plug and wait for toaster to cool.
- Wipe the inside, and edges of plates with paper towels or a soft cloth.
- Should any filling be difficult to remove, pour a little cooking oil onto the plate and wipe off after 5 minutes, when the filling has softened.
- Wipe the outside with a slightly moistened cloth, ensuring that no moisture, oil, or grease enters the cooling slots.
- Do not clean inside or outside with any abrasive scouring pad or steel wool, to prevent damaging the finish.

**Do not immerse in water or
any other liquid.**

Snacks

Welsh Rarebit

Makes 1

1 tsp. prepared hot mustard
1-2 slices tasty cheese
2 slices bread
Butter or margarine

Place a slice of bread (buttered side down) onto Sandwich Toaster. Place cheese onto bread. Spread cheese with mustard. Top with slice of bread (buttered sides up) and toast for 2 minutes.

Tomato and Bacon Snacks

Makes 1

2 thin slices bacon
1 tomato, chopped
1 tsp. parsley chopped (optional)
2 slices bread

Fry bacon in fry pan until cooked. Remove rind and chop bacon. Combine bacon, tomato, and parsley.

Brush outsides of bread slices with bacon drippings and onto Sandwich Toaster. Form a hollow and add filling. Top with remaining slice of bread. Lower lid and toast for 2 minutes.

Variation: Substitute 4 prunes for tomato.

Banana Snacks

Makes 2

4 slices bread
1-2 tsp. sugar
1 banana, peeled
Butter or Margarine

Butter outsides of bread and place two slices (battered side down) onto Sandwich Toaster. Slice banana and place half of the banana onto each side of bread, sprinkle with sugar. Top with remaining slices of bread, and toast for 1¹/₂ -2 minutes.

Sardine and Egg

Makes 6

4 eggs, hard boiled
1 small can sardines, drained
2 tbsp. mayonnaise
1 tbsp. parsley
1¹/₂ tsp. lemon juice
12 slices bread
Butter or margarine
Salt and pepper

Butter outsides of bread and place 2 slices (battered side down) into Sandwich Toaster. Mash all ingredients together Spoon 2-3 tablespoons of filling onto both slices. Top with slice of bread, lower lid and toast sandwiches for 2 minutes.

Scrambled Eggs

Makes 1

1 egg
1 tbsp. milk
1 tsp. parsley or chives, chopped
Dash Worcestershire sauce
Salt and pepper
1 tsp. butter or margarine
2 slices bread

Combine egg, milk, parsley, Worcestershire sauce, salt and pepper. Melt butter in a saucepan and add mixture. Stir and cook until egg is just set. Place slice of bread (buttered side down) onto Sandwich Toaster. Form a hollow and add egg mixture. Top with a slice of bread (buttered side up), lower lid and toast for several minutes.

Vegetable Snack

Makes 1

1/4 cup (25g) nutmeat
1 tbsp. tomato puree
1 tbsp. onion, grated
1 tbsp. celery chopped
2 slices bread
Butter or margarine

Lightly fry onion and celery. Add nutmeat and tomato puree. Salt and pepper to taste. Place between bread (buttered sides out) and toast for several minutes.

Corn and Bacon Snacks

Makes 1

1 thin slice bacon
1 tbsp. creamed corn
1 tbsp. parmesan cheese, grated (optional)
2 slices bread
Salt and pepper

Fry bacon in fry pan until cooked. Remove rind and chop bacon finely.
Combine bacon, corn, cheese, salt and pepper.

Brush outsides of bread with bacon drippings and place drippings onto the
Sandwich Toaster. Form a hollow and add filling. Top with second slice of
bread. Lower lid and toast for 2 minutes.

Asparagus Delight

Makes 1

2 slices ham, chopped
2 spears asparagus, chopped
2 slices bread
Butter or margarine

Combine ham and asparagus. Salt and pepper to taste. Place slice of bread,
buttered side down onto Sandwich Toaster. Add filling, top with bread,
(buttered side up), lower lid and toast.

Main Meals

Finger-Licken' Chicken Patties

Makes 4 patties

- 1/2 cup (150g) mashed potato
- 1 cup (300g) chicken, cooked & chopped
- 1 tbsp. lemon juice
- 1/2 cup (40g) cheese, grated
- 1 tsp. onion, finely grated
- Salt and pepper
- Aerosol non-stick cooking spray
- Lemon wedges
- Parsley

Pre-heat Sandwich Toaster. Combine all ingredients except non-stick spray. Spray each mold with non-stick spray. Distribute the potato mixture evenly into the 4 molds. Lower lid and cook 5-7 minutes. Garnish with lemon wedges and parsley. Serve with salad.

Variations: Substitute basil, apple and cheese; basil, tomato, and chives; ham, tuna, or salmon.

Ham and pineapple Delight

Makes 1

- 1-2 slices ham, chopped
- 2 tbsp. pineapple, diced
- 1 slice cheese
- 2 slices bread
- Butter or margarine

Place slice of bread (buttered side down) onto Sandwich Toaster. Place ham, pineapple, and cheese on bread. Top with bread, Buttered side up, lower lid and toast.

Irish Potato Cakes

Makes 4 patties

1 1/2 cups (225g) Mashed potatoes, firmly packed
1 egg yolk
1 tsp. butter
1 tbsp. parsley onion or chives
Salt and pepper
Aerosol non-stick cooking spray

Pre-heat Sandwich Toaster. Combine all ingredients except non-stick spray. Spray each mold with non-stick spray. Distribute the potato mixture evenly into the 4 molds. Lower lid and cook for 5-7 minutes. Serve with grilled steak and salad.

Variations: You may add any of the following: 1/2 cup grated cheese, 2 thin slices of bacon, cooked and chopped, or mashed leftover pumpkin.

Indian Chicken

Makes 4

1 cup (300g) chicken, minced
4 tbsp. tomato or chili relish
1 tsp. onion, grated
1 tsp. worcestershire sauce
1 tsp. curry powder
1 1/2 tsp. butter
8 slices bread

Melt butter in pan, and stir in all ingredients. Cook 2-3 minutes on medium heat. Place 2-3 tablespoons of the mixture between bread. Lower lid and toast for 2 minutes.

Special Fillings

Beef Stroganoff

Makes approx. 3 cups

Fills 12 sandwiches

- 2 tbsp. oil
- 1 tsp. salt
- 1 Onion, finely chopped
- 1 1/2 lb. (500g) steak, cut into 1"(2.5cm) strips
- 1/4 lb. (125g) button mushrooms, sliced
- 1/2 cup (120ml) red wine
- 3/4 cup (190ml) water
- 1 tbsp. tomato paste Freshly ground black pepper
- 2 tbsp. cornstarch
- 2 tbsp. water
- 1/2 cup (125ml) sour cream
- 24 slices bread
- Butter or margarine
- Salt to taste

Heat oil and fry onion for one minute. Add steak and continue to fry until meat browns. Add mushrooms, wine, water, tomato, paste, salt, and pepper. Bring mixture to boil, cover and simmer for 30 minutes, or until meat is tender. Blend cornstarch with water, stir into beef mixture and bring to boil while stirring. Adjust seasoning if necessary. Stir in sour cream.

Place 2 buttered slices of bread onto Sandwich Toaster. Add filling and cover with second slice of bread, buttered side up. Lower lid and toast.

Jiffy Chicken Liver stroganoff

Makes approx. 1¹/₄ cups

Fill 5-6 Sandwiches

- 1/2 lb. (250g) chicken livers
- 3 shallots, chopped
- 2 tbsp. butter
- 1 cup fresh mushrooms, thinly sliced
- 1 tsp. sherry
- 1/2 tsp. dried mixed herbs
- 1/4 cup(60ml) milk
- Salt
- Freshly ground black pepper
- 2 tsp. cornstarch
- 1 tbsp. water
- 2 tbsp. sour cream
- 10-12 slices Bread

Rinse chicken livers, dry, and trim into meat pieces.

Melt butter in a saucepan and fry shallots, chicken livers, and mushrooms until livers brown. Add sherry, milk, mixed herbs, salt, and pepper. Bring mixture to a boil. Cover and reduce to simmer for 5 minutes. Blend cornstarch and water. Stir into mixture. Cook for 1 minute. Stir in sour cream. Place 2 buttered slices of bread onto Sandwich Toaster. Add filling and cover with second slice of bread buttered side up. Lower lid and toast.

Desserts

Pikelets

Makes 8-9

1/2 cup (100g) butter or margarine

1/2 cup (100g) sugar

2 eggs

1 1/2 cups (150g) self-raising flour

3/4 cup (180ml) milk

Pinch salt

Jam

Pre-heat Sandwich Toaster. Cream butter and sugar. Gradually add beaten eggs, (beating well after each addition). Add flour and salt alternately with milk. Stir gently until the batter is smooth. Spray each mold with the non-stick spray and divide one-half cup of batter between two molds. Spread batter to cover the base of each mold.

Lower lid and cook for 3-4 minutes. Repeat with remaining batter. Allow pikelets to cool before serving. To serve: split pikelet open and, if desired spread with butter. Top with either jam or honey and whipped cream.

Note: Do not use more than 1/4 cup of batter in each mold.

Apricot Delight

Serves 4

2 tbsp. sour cream
1/2 cup canned apricots, chopped
4 tsp. brown sugar
1/2 tsp. cinnamon
8 slices white bread
Butter
Ice cream or cream

Combine sour cream, apricots, sugar and cinnamon. Place a slice of bread (buttered side down) onto the Sandwich Toaster. Form a hollow and add filling. Top with a slice of bread (buttered side up). Lower lid and toast for 2 minutes. Serve immediately with ice cream or cream.

Apple Turnovers

Makes 1

2 tbsp. stewed apple or pie apple
1 tsp. sugar
1/2 tsp. cinnamon
2 slices bread
Butter or margarine
1 tbsp. raisins (optional)

Place a slice of bread (buttered side down) onto Sandwich Toaster. Form a hollow and add apple. Sprinkle with cinnamon and sugar. Top with a slice of bread (buttered side up). Lower lid and toast for 1 minute. Serve immediately.

Variation: Try raisin bread.

Prune Turnovers

Makes 1

1 cup dehydrated and seeded prunes
3 tbsp. orange juice
1 1/2 tsp. cornstarch
1 1/2 tsp. sugar
1/2 cup (50g) nuts, chopped
Pinch salt
Bread
Butter or margarine

Mix cornstarch with a little of the orange juice and stir into the other ingredients, over medium heat. Continue stirring until mixture thickens. Cool before continuing.

Place a slice of bread (buttered side down) onto Sandwich Toaster. Form a hollow and add prune filling. Top with a slice of bread (buttered side up). Lower lid and toast for 1 minute. Serve immediately.

Date Turnovers

Makes 6-8

1 tbsp. cornstarch
2 cups dates
1/4 cup (50g) sugar
1/4 cup (60ml) boiling water
1 tbsp. lemon juice
1 tbsp. butter
12-16 slices bread
Pinch salt

Mix cornstarch with a little water, stir into chopped dates, and cook with other ingredients until thick, stirring constantly. Cool before continuing.

Place a slice of bread (buttered side down) onto Sandwich Toaster. Form a hollow and add date filling. Top with slice of bread (buttered side up). Lower lid and toast for 1 minute. Serve immediately.

Variation: Substitute peaches or plums for apricots.

LIMITED WARRANTY

This Magic Chef product warranty extends to the original purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials and workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. 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, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one year warranty period, a product with a defect will be replaced with a comparable model when the product is returned to Wal-Mart with an original store receipt. The replacement product will be in warranty for the balance of the one year warranty period and an additional one-month period. No charge will be made for such replacement.

IMPORTANT NOTICE

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance:

Customer Service Department
2670 E. Walnut Street
Pasadena, CA 91107

Any questions or comments can be directed to the above address or call our toll free number:

1-800-947-6200

Monday - Friday 9:00 AM to 5:00 PM PST

Please refer to Item #TSK-245

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