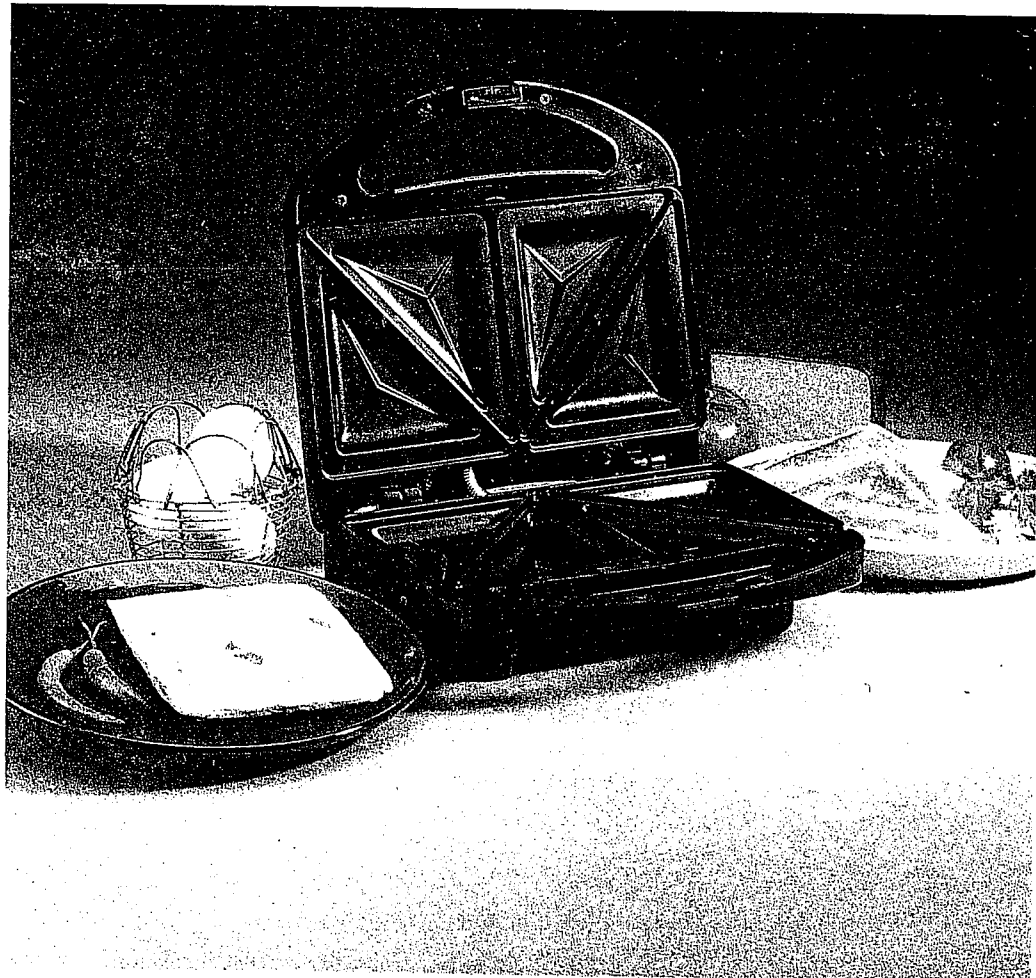


OWNER'S MANUAL
Model No. SA8BLK

Sandwich Maker



salton®

Important Safeguards

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING.

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical hazards, do not immerse cord, plug, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to Salton/MAXIM Housewares, Inc. for examination, repair or electrical or mechanical adjustment.
6. The use of attachments not recommended by the manufacturer may cause hazards.
7. Keep the cord away from heated surfaces. Do not let the cord hang over the edge of table or counter, as it could be pulled off.
8. Do not use outdoors.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
11. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
12. Do not use the appliance for other than its intended use.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Save These Instructions

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.

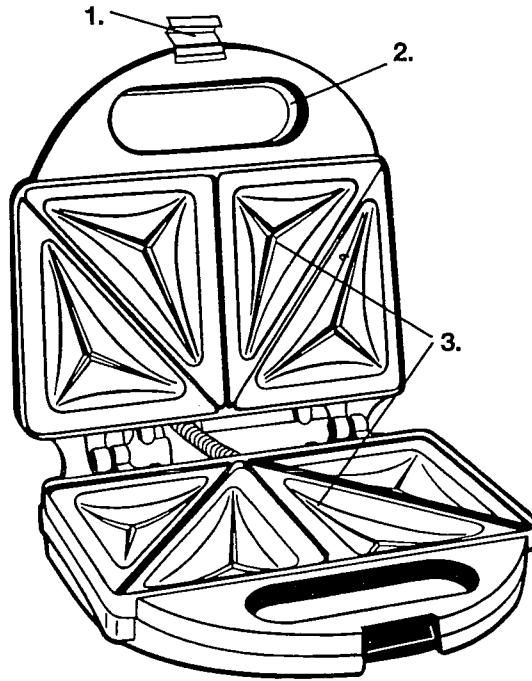
Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) 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.

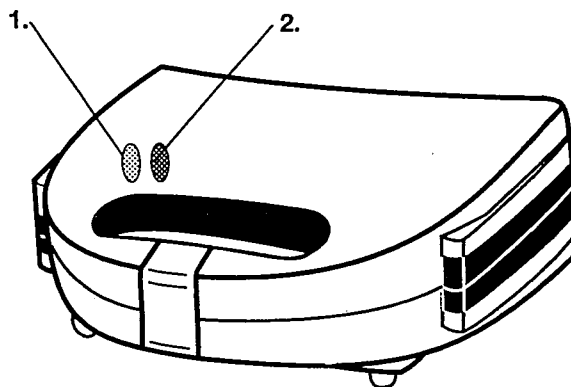
Getting To Know Your Salton® Sandwich Maker



- 1. Latch
- 2. Handles
- 3. Non-stick Heating Plates

FIGURE 1

OPERATE ONLY IN THE CLOSED POSITION.



- 1. Green Power Indicator Light
- 2. Amber Cook Light

FIGURE 2

Instructions for Use

Before Using

1. Carefully unpack Sandwich Maker.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. To burn off residues on the Heating Elements, it will be necessary to operate the unit for a few minutes before initial use.
4. Before heating your Sandwich Maker, the Cooking Plates may be sprayed or brushed with a small amount of non-stick spray. This helps to protect.
5. Set the Sandwich Maker on a dry, clean and flat countertop surface, where it can be easily plugged into an electrical outlet.
6. Open the Sandwich Maker, as shown in Figure 1. You will notice smoke and a slight odor while residues burns off.
7. Allow the Sandwich Maker to operate until smoke and odor dissipate, then unplug Sandwich Maker and allow to cool.
Be careful, the Cooking Plates will be hot!

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

IMPORTANT: Before using, operate the appliance without bread in order to burn off residues on the Heating Elements.

To avoid burns, caution should be taken when handling the Sandwich Maker. The sides of the Heating Plates are exposed and may be hot.

How To Use Your Salton® Sandwich Maker

1. Check to ensure that the Heating Plates are clean and free from dust. If necessary, wipe with a damp cloth.
2. When using the Sandwich Maker for the first time, brush the Heating Plates with oil, butter or margarine.
3. Close the Lid.
4. Plug appliance into a standard electrical outlet. Both the Green Power Indicator and Amber Cook Light will come on; unit will immediately begin heating.
5. Allow the appliance to pre-heat for approximately 5 minutes while preparing the sandwiches. The Amber Cook Light will turn off when unit has reached heating temperature.
6. Open Sandwich Maker; place a slice of bread on the bottom plate with the buttered side down. (For golden-toasted sandwiches, butter the outside of the bread.)
7. Place filling onto the bread.
8. Place the second slice of bread atop the filling with the buttered side up. Carefully close the top of the Sandwich Maker. Do not force shut. Steam will be released between the Plates. Caution should be taken to prevent hands from coming in contact with the steam.
9. Secure the two halves of the Sandwich Maker with the Latch.
10. Toasting time 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. The Amber Cook Light turns on and off as the unit cycles to maintain ideal heating temperature; this prevents overheating. Avoid opening your Sandwich Maker before toasting is completed, as this may cause the sandwich to taste poorly.
11. When the sandwiches are cooked to taste, remove the sandwich using a plastic or wooden spatula. Do not use metal tongs or knives, as this may damage the Non-stick Coating.
12. Keep the Lids closed to preserve the heat until ready for the next sandwich.
13. After use, immediately unplug from the electrical outlet.
14. If sandwiches are not to be consumed immediately, place the sandwiches on a paper napkin to absorb condensation. To keep hot, place on a rack in an ovenproof dish and warm in the oven at about 200°-250°F. Sandwiches will keep for about 20 minutes and then begin to dry out.

Helpful Hints

- Read a recipe once before starting to make sandwich.
- Have all ingredients at hand before preparing sandwich.
- Wipe the Cooking Plates clean after each use to avoid food contamination.
- If you never use butter or margarine, clean the Cooking Plates occasionally with a little vegetable oil to prevent sticking and make cleaning easier. Rub off any excess oil with a soft, absorbent paper towel.
- Always preheat the Sandwich Maker before each use.
- All types of breads may be used. However, select bread that will fit the size of the sandwich maker.
- For best results, we recommend to butter the outside of the bread.
- Avoid using processed cheeses, as they tend to "run" under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes toasted sandwiches more crisp and adds flavor when using sweet fillings.
- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted before filling is added.
- Be aware that most fresh fruits give off juice when heated. Instead of fresh fruits, canned fruits can be used; drain fruit and pat dry with a clean paper towel.
- Remember that whole grain and sweet breads will toast quicker than white breads.

Recipes

FOR LOW-FAT, LOW-CHOLESTEROL SANDWICHES:

- All recipes will work with thin-sliced diet breads.
- Don't add butter, mayonnaise or dressings to sandwiches.
- Use low-fat, low-cholesterol spreads instead of butter.
- Use low-fat cheese.

FOR HIGHER-FIBER SANDWICHES:

- Instead of white breads, use whole-wheat or oat bran breads.
- Blend 1/4-cup crushed bran flakes into 1 or 2 Tablespoons of butter or margarine, then spread on inside of bread.

Your Sandwich Maker offers unlimited possibilities for culinary creativity. Experiment by adding your own creative touches to the following recipes, transform leftovers into toasted sandwiches, or use your imagination to design your own sandwich creations.

INGREDIENTS INTENDED FOR SANDWICHES USING 2 TO 4 SLICES OF BREAD.

Turkey Sandwich

2 asparagus spears
2 slices tomato
2 slices smoked turkey

Creamy Ricotta Sandwich

1/3 cup low-fat ricotta cheese
1 tablespoon raisins
1/2 stalk celery, sliced
Cinnamon or pepper to taste

Chicken Sandwich

2 mushrooms, sliced
1/2 green pepper, sliced
2 oz. cooked chicken breast, sliced and skin removed

Scrambled Egg Sandwich

1 scrambled egg, seasoned with salt & pepper and cooked
Add mayonnaise, lettuce and tomato.
Top with bacon and/or cheese, if desired.

Mixed Cheese Sandwich

1 slice each swiss, cheddar and provolone cheeses.
Top with thin slices of tomato.
Add a little mustard and sprinkle with black pepper.
Best with wheat or rye bread.

Roast Beef Sandwich

4-5 slices of roast beef
Spread inside of bread with butter or margarine.
Heat roast beef in skillet on low-med heat, then place on bread.
Add cheddar or swiss cheese, if desired.
Best with deli-style rye or pumpernickel breads.

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.

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
1 slice American cheese
4 canned whole mushrooms, sliced
1 green olive, sliced

Neapolitan

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

Salami

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

Eggs

Omelet Deluxe

2 eggs (beaten)

1-1/4 cup cooked and diced meat or vegetables (drained)

1/4 cup grated cheese (cheddar, Monterey jack, Swiss or feta)

Place 1/2 of the cheese in the center of each grid on the lower cooking plate. Pour the beaten egg gently over cheese and add cooked meat (ham, bacon, sausage) and/or vegetables. Close and latch cover. Allow to cook for 2 minutes or until a desired consistency.

Scrambled Eggs Grillés

4 eggs

4 tbsp. milk (1 tbsp. per egg)

Spices and herbs to taste

Dash of tabasco sauce (if desired)

1/2 tsp. butter or margarine (for grids)

Combine eggs, milk and spices in a bowl and beat. Brush heated sandwich maker grids with butter or margarine and add egg mixture to grids, leaving approximately 1/4 inch for eggs to expand. Close cover but do not latch. Cook 1-3 minutes or until desired results are achieved.

Makes 4 servings.

Sweet Treats

Caramelized Pineapple

2 tablespoons butter

2 slices pineapple, drained

2 tablespoons brown sugar

4 slices raisin bread

Cream butter and brown sugar. Spread mixture onto the inside of two slices of raisin bread. Cut pineapple slices into half lengthwise. Place two pineapple slices onto each slice of bread; top with remaining slices of bread.

User Maintenance Instructions

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

TO CLEAN: NEVER IMMERSE APPLIANCE IN WATER. UNPLUG AND ALLOW TO COOL BEFORE CLEANING. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

Inside cleaning: Wipe Heating Plates with absorbent paper toweling or a soft cloth. Although the Heating Plates 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 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the Heating Plates with a slightly dampened cloth and a little non-abrasive detergent.

Outside cleaning: Wipe dry with a soft, dry cloth. The Sandwich Maker can be placed in a vertical position (handles pointed up) for neat and compact storage.

TO STORE: Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store it while it is hot or still plugged in. 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.

IMPORTANT NOTICE

if any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 8am - 5pm CST

Thank You

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer 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 or 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 by Salton/MAXIM Housewares, Inc., 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 for Salton/MAXIM Housewares, Inc. 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 either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or 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 repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton/Maxim Housewares, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: <http://www.salton-maxim.com> or salton@saltonusa.com