



**OWNER'S MANUAL  
& RECIPE BOOKLET**  
**QM1TB**

# 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 fire, electric shock and injury to persons, do not immerse cord, plugs, or 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 a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
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 appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

**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). As a safety feature, 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.

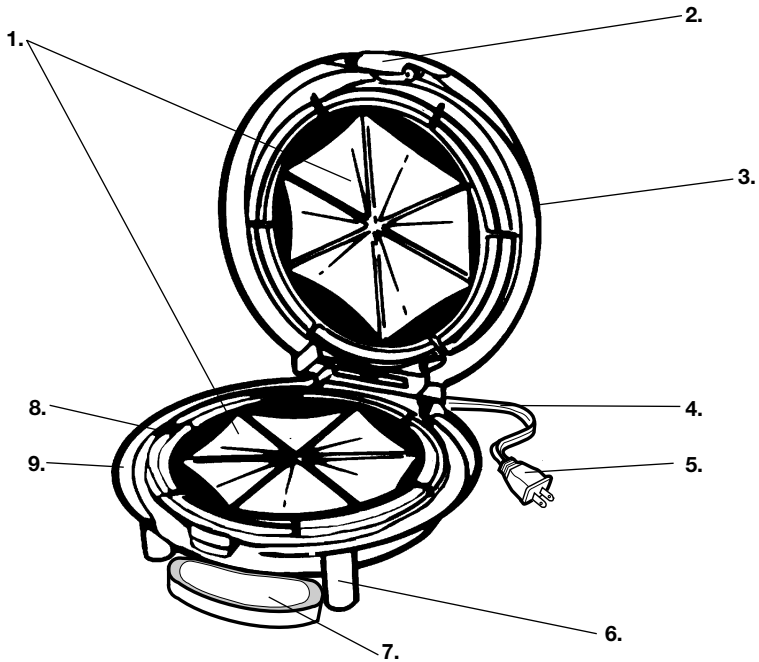
## **SHORT CORD INSTRUCTIONS**

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

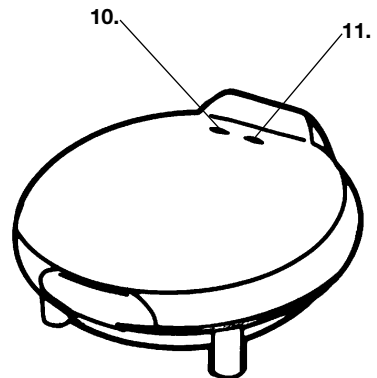
Longer extension cords are available and may be used if care is exercised in their use.

If an 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 QUESADILLA MAKER



- 1. Non-Stick Cooking Plates
- 2. Handle/Latch
- 3. Lid
- 4. Power Cord
- 5. Polarized Plug
- 6. Foot
- 7. Removable Drip Tray
- 8. Built-In Drip Reservoir
- 9. Base
- 10. Red Power Indicator Light
- 11. Green Cook Light



# BEFORE USING YOUR QUESADILLA MAKER FOR THE FIRST TIME

1. Carefully unpack the **QUESADILLA MAKER**.
2. Wipe all surfaces with a slightly damp, soft cloth. **NEVER IMMERSE UNIT IN WATER.**
3. Before preheating the **QUESADILLA MAKER**, the Cooking Plates may be brushed with a small amount of vegetable oil. This helps to protect the non-stick surface. You may wish to repeat this procedure periodically.
4. Set the appliance on a clean, dry and flat surface, where it can be easily plugged into a 120V AC electrical outlet.
5. To preheat the **QUESADILLA MAKER**: close the Lid and plug cord into electrical outlet. Both the Red Power Indicator Light and Green Cook Light will illuminate, and the unit will immediately begin heating. **NEVER OPERATE THE APPLIANCE UNATTENDED.** Allow the unit to preheat for approximately 5 minutes. The Green Cook Light will turn off when the unit has reached cooking temperature.
6. Gently raise the **QUESADILLA MAKER** Lid using a pot holder/oven mitt. **Always grasp Lid with a pot holder/oven mitt when raising and lowering Lid.** As with any new appliance, you may notice smoke and a slight odor when unit is used for the first time while residues burn off the Cooking Plates and heating element. Allow the **QUESADILLA MAKER** to heat until smoke and odor dissipate.

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

## HOW TO USE YOUR QUESADILLA MAKER

1. Check to ensure that the Cooking Plates are clean and free from dust and food particles. If necessary, wipe with a damp cloth.
2. When using the **QUESADILLA MAKER** for the first time, lightly brush the Cooking Plates with vegetable oil.

## YOUR QUESADILLA MAKER (Con't.)

3. Close the Lid.
4. Plug appliance into a standard electrical outlet. Both the Red Power Indicator and Green Cook Light will come on; unit will immediately begin heating. **NEVER OPERATE APPLIANCE UNATTENDED.**
5. Allow the appliance to preheat for approximately 5 minutes while preparing the fillings and quesadillas. The Green Cook Light will turn off when unit has reached heating temperature.
6. Slide the Drip Tray under the front of the unit. Raise the **QUESADILLA MAKER** Lid using a pot holder/oven mitt and place prepared quesadilla centered on the bottom Cooking Plate.
7. Carefully lower the Lid using a pot holder/oven mitt. Do not force shut.
8. Secure the two halves of the **QUESADILLA MAKER** with the Latch by snapping shut. Steam may be released between the Cooking Plates. Caution should be taken to prevent hands from coming in contact with the steam.
9. Grilling time should be approximately 3 to 5 minutes. Exact grilling time will be a matter of taste and will depend on the type of filling. Do not over-grill, since filling may melt and pour out from between the tortillas.
10. The Green Cook Light turns on and off as the unit cycles to maintain ideal heating temperature; this prevents overheating.
11. After the quesadilla has finished cooking, gently raise the Lid using a pot holder/oven mitt and remove quesadilla with a plastic or wooden spatula. Do not use metal utensils as this may damage the non-stick coating.
12. Keep the Lid closed to preserve heat until ready for the next quesadilla.
13. In the event filling leaks into the Built-In Drip Reservoir or the Removable Drip Tray, carefully wipe out with folded paper towel before grilling the next quesadilla.
14. After use, unplug unit from the electrical outlet and allow to cool to room temperature before cleaning.
15. When unit is cool, the Drip Tray may be removed and emptied. **Be sure that the liquid is cooled.**

# HINTS FOR BEST RESULTS

1. **NEVER OPERATE THE APPLIANCE UNATTENDED.**
2. Only use 10-inch flour tortillas when making quesadillas with the Santa Fe® **QUESADILLA MAKER**. Tortillas should be fresh and pliable, not dried out or stiff.
3. Only use soft filling ingredients like shredded cheese, salsa, shredded or thinly sliced pieces of cooked meat, poultry or vegetables. Do not use with any foods that have bones or pits since they could damage the Cooking Plates.
4. Do not overfill the quesadilla, as the filling may leak out into the Built-In Drip Reservoir.
5. Do not fill the tortilla with more than 1/4 cup shredded cheese and/or 1/2 cup liquid ingredients like salsa, as they may leak out when heated. Do not use processed cheese, because it turns into liquid when heated and will leak out into the Built-In Drip Reservoir and Removable Drip Tray.
6. For best results, fillings should be spread as evenly as possible, up to 1/2-inch from the edge of the tortilla so that the edges can seal together.
7. Cooked quesadillas should only be slightly crisp with some light browning. Do not grill quesadillas longer than 5 minutes, as the filling may get too hot and start to leak. The average grilling time for a quesadilla on the preheated **QUESADILLA MAKER** is 3 to 4 minutes.
8. Do not force the Lid closed, as you may damage the hinge mechanism. **ALWAYS GENTLY RAISE OR LOWER THE LID USING A POT HOLDER/OVEN MITT.**
9. Always use **QUESADILLA MAKER** with the Removable Drip Tray in place.
10. In the event filling leaks into the Built-In Drip Reservoir or the Removable Drip Tray, carefully wipe out with folded paper towel before grilling the next quesadilla.
11. Previously grilled quesadillas can be reheated on the **QUESADILLA MAKER**. Place on preheated appliance, matching up the triangle shape of the quesadilla with that of the Cooking Plates. Lower the Lid and reheat 1 to 2 minutes.

# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance and contains no user serviceable parts. Do not try to repair it yourself. Call Consumer Service if servicing is needed. Any service requiring disassembly other than cleaning must be performed by a qualified electrician.

1. **UNPLUG AND ALLOW TO COOL BEFORE CLEANING. NEVER IMMERSE APPLIANCE IN WATER.**
2. Wipe Lid, Base, and Cooking Plates with absorbent paper toweling or a soft cloth. Soiled components can also be cleaned with a damp cloth and a little non-abrasive soap or dish washing detergent. Wipe with a clean, soft, damp cloth and towel dry.
3. Empty the Drip Tray and clean with warm, soapy water and wipe dry.
4. Store cleaned **QUESADILLA MAKER** in its box or in a clean, dry place. Never store it while it is still 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 it to fray and break.
5. The **QUESADILLA MAKER** may be placed in a vertical position (handles pointed up) for neat and compact storage.



# RECIPES

The following recipes have been especially developed by cookbook author, Tom Lacalamita for preparing delicious, traditional and unique quesadillas in your Santa Fe® **QUESADILLA MAKER**.

## **SPEEDY QUESADILLAS**

1/2 cup (4 oz.) finely shredded Cheddar or Monterey Jack cheese

4 (10-inch) flour tortillas

1/2 cup Chunky Salsa

1/4 cup chopped cilantro

Real dairy sour cream

Guacamole, optional

1. Sprinkle half of the cheese on two of the tortillas. Divide and evenly spread the salsa over the cheese. Sprinkle evenly with the cilantro and remaining Cheddar cheese. Cover with the remaining tortillas.
2. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional salsa, sour cream, or optional guacamole, if desired.

Makes 2 quesadillas, 12 pieces

# **SOUTH-OF-THE-BORDER BREAKFAST POCKET QUESADILLA**

1/4 cup (2 oz.) shredded Cheddar or Monterey Jack cheese

2 (10-inch) flour tortillas

2 large eggs

1 tablespoon chopped chives, or one scallion,  
white and green part, sliced thin

Salt

Black Pepper

1/2 cup salsa

1. Sprinkle 1/4 cup of cheese on one of the tortillas. Set aside.
2. Lightly beat eggs in small bowl with chives, and salt and pepper to taste.
3. Lightly coat Cooking Plates with vegetable spray. Pour egg mixture in center of the preheated **QUESADILLA MAKER**. Close Lid and cook 2 to 3 minutes, or until the egg is set. Carefully remove with a plastic spatula. Place cooked egg on the tortilla with the cheese.
4. Evenly spread the salsa on the egg. Sprinkle with the remaining cheese and cover with the tortilla.
5. Place on the preheated **QUESADILLA MAKER**. Close Lid and cook 3 to 4 minutes, or until the tortilla is lightly browned. Cut into triangles. Serve with additional salsa, if desired.

Makes 1 quesadilla, 6 pieces

# CHEESY QUESADILLAS

- 1/2 cup sour cream
- 1/2 cup (4 oz.) shredded Monterey Jack cheese
- 2 scallions, white and green parts, sliced thin
- 1 teaspoon chili powder
- 1 tablespoon pickled jalapeño slices, drained and patted dry on paper towel
- 1 tablespoon minced cilantro
- 4 (10-inch) flour tortillas

1. Combine sour cream, Monterey Jack cheese, scallions, chili powder, jalapeño peppers, and cilantro in a small mixing bowl.
2. Divide and evenly spread cheese filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 18, or sour cream.

Makes 2 quesadillas, 12 pieces

# BEAN & CHEESE QUESADILLAS

- 1 can (16 oz.) refried beans
- 1/4 cup (2 oz.) shredded Cheddar cheese
- 1 small onion, minced
- 3 teaspoons minced pickled jalapeño pepper, optional
- 6 (10-inch) flour tortillas

1. Divide and evenly spread refried beans on three of the tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the Cheddar cheese, minced onion, and jalapeño pepper, if desired. Cover with the remaining tortillas.
2. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 18, or sour cream, if desired.

Makes 3 quesadillas, 18 pieces

# VEGETABLE QUESADILLAS

1/2 cup (4 oz.) thawed and drained

frozen bell pepper and onion strips

1 teaspoon Mexican or fajita seasonings

4 (10-inch) flour tortillas

1/2 cup (4 oz.) shredded Cheddar or Monterey Jack cheese  
salsa or picante sauce

Sour cream

1. In a small bowl combine pepper and onion strips and seasonings.
2. Divide and evenly spread pepper mixture on two tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the cheese. Cover with the remaining tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with salsa or picante sauce and sour cream.

Makes 2 quesadillas, 12 pieces

# HERBY RICOTTA & RED PEPPER QUESADILLAS

- 1 cup ricotta cheese
- 1 jar (4 oz.) chopped roasted red peppers, drained
- 1 tablespoon minced fresh herbs like: parsley, cilantro, thyme, or basil
- 1 clove garlic, peeled and minced
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 4 (10-inch) flour tortillas

1. Combine the ricotta, roasted peppers, herbs, garlic, salt, and black pepper together in a small mixing bowl.
2. Divide and evenly spread ricotta filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas. Press down gently.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 18, if desired.

Makes 2 quesadillas, 12 pieces

# SHRIMP QUESADILLAS

1/2 cup (4 oz.) shredded Monterey Jack cheese

4 (10-inch) flour tortillas

1/4 pound small shrimp, cooked and coarsely chopped

1 cup shredded iceberg lettuce

1/4 cup guacamole or Thousand Island salad dressing

1. Evenly sprinkle two tortillas with half of the cheese, up to 1/2-inch from the edge. Evenly scatter shrimp and lettuce over cheese. Top with guacamole or salad dressing. Sprinkle cheese on top of each and cover with the remaining two tortillas.
2. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional guacamole or Thousand Island dressing, if desired.

Makes 2 quesadillas, 12 pieces

# WILD MUSHROOM QUESADILLAS

2 tablespoons olive oil

1 large onion minced

2 cloves garlic, peeled and minced

1 roasted, canned jalapeño pepper, chopped

1/2 pound crimini or white button mushrooms, including stems,  
coarsely chopped

1/2 teaspoon salt

1/8 teaspoons black pepper

4 (10-inch) flour tortillas

1/2 cup (4 oz.) shredded Swiss or Gouda cheese

1. Heat the olive oil in medium-sized skillet over medium-high heat. Add the onion and garlic and sauté 4 to 6 minutes, or until soft. Add the jalapeño pepper and mushrooms. Sauté 5 to 7 minutes, or until the mushrooms are soft. Season with salt and black pepper. Drain to remove any remaining cooking liquid.
2. Evenly sprinkle two tortillas with half of the cheese up to 1/2-inch from the edge. Evenly spread mushroom filling over cheese. Sprinkle cheese on top of each and cover with remaining two tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with sour cream, if desired.

Makes 2 quesadillas, 12 pieces

# SOUR CREAM & CHIVE QUESADILLAS

2 medium russet potatoes, peeled and cut into 1-inch cubes

1/4 cup real dairy sour cream

2 tablespoons chopped fresh chives or two scallions,  
green part only, sliced thin

Salt

Black Pepper

4 (10-inch) flour tortillas

1/4 cup (2 oz.) Cheddar cheese

1. Boil potatoes in salted water until tender. Drain and mash with sour cream and chives. Season with salt and black pepper, to taste.
2. Divide and evenly spread potato filling mixture on two of the tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the Cheddar cheese. Cover with the remaining tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional sour cream, if desired.

Makes 2 quesadillas, 12 pieces



# PEPPERONI PIZZA POCKETS

1/2 cup pizza sauce

1/4 cup (2 oz.) shredded mozzarella cheese

1 tablespoon grated Parmesan cheese

2 tablespoons minced pepperoni

4 (10-inch) flour tortillas

1. Combine the pizza sauce, mozzarella, Parmesan, and pepperoni in a small mixing bowl.
2. Divide and evenly spread pizza filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles.

Makes 2 quesadillas, 12 pieces

# HAM & CHEESE ON TORTILLA QUESADILLA

4 (10-inch) flour tortillas

4 tablespoons prepared mustard

1/2 cup (4 oz.) shredded Swiss cheese

12 thin slices ripe tomato

4 thin slices Virginia ham

4 tablespoons pickle relish

1. Spread one side of each tortilla with 1 tablespoon mustard. Evenly sprinkle half of the Swiss cheese on two of the tortillas, 1/2-inch from the edge. Cover each with tomato slices, ham, and pickle relish. Sprinkle cheese on top of each and cover with the remaining two tortillas, mustard-side down.
2. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 2 to 3 minutes, or until tortilla is lightly browned. Cut into triangles.

Makes 2 quesadillas, 12 pieces

# CHUNKY PEANUT BUTTER & JELLY QUESADILLA

1/2 cup smooth or chunky-style peanut butter

1/2 your favorite chunky fruit jelly

4 (10-inch) flour tortillas

Powdered sugar, optional

1. Combine peanut butter and jelly in small mixing bowl.
2. Divide and evenly spread peanut butter filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned.
4. Cut into triangles. If desired, sprinkle with powdered sugar before serving.

Makes 2 quesadillas, 12 pieces

# APPLE PIE QUESADILLAS

1 cup canned apple pie filling

4 (10-inch) flour tortillas

Powdered sugar

Ground cinnamon

1. Remove apple slices from heavy syrup with a fork. Divide and evenly spread apples on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
2. Place on preheated **QUESADILLA MAKER**, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned.
3. Cut into triangles. Sprinkle with powdered sugar and cinnamon, to taste.

Makes 2 quesadillas, 12 pieces

# FRESH TOMATO SALSA

6 large vine-ripened plum tomatoes, coarsely chopped

4 scallions, white and green parts sliced thin

1 small jalapeño pepper, finely chopped

2 tablespoons finely chopped cilantro

Juice of 1 lime

Salt

Black pepper

1. Combine first 5 ingredients together and season with salt and black pepper to taste.
2. Let stand 15 to 30 minutes before serving.

Makes 1-1/2 to 2 cups

# ONE-YEAR LIMITED WARRANTY

This Salton, Inc. 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, 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, 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. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

**Legal Remedies:** This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. 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

If service is required, 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 **CONSUMER SERVICE**. Please refer to Model QM1TB when you call.

**In-Warranty Service** for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

**Out-of-Warranty Service:** There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. 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 unit: 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, Inc.  
708 South Missouri St. Macon, MO 63552

**For more information on Salton, Inc. products**, visit our website:  
<http://www.salton-maxim.com>, or email us at: [salton@saltonusa.com](mailto:salton@saltonusa.com)