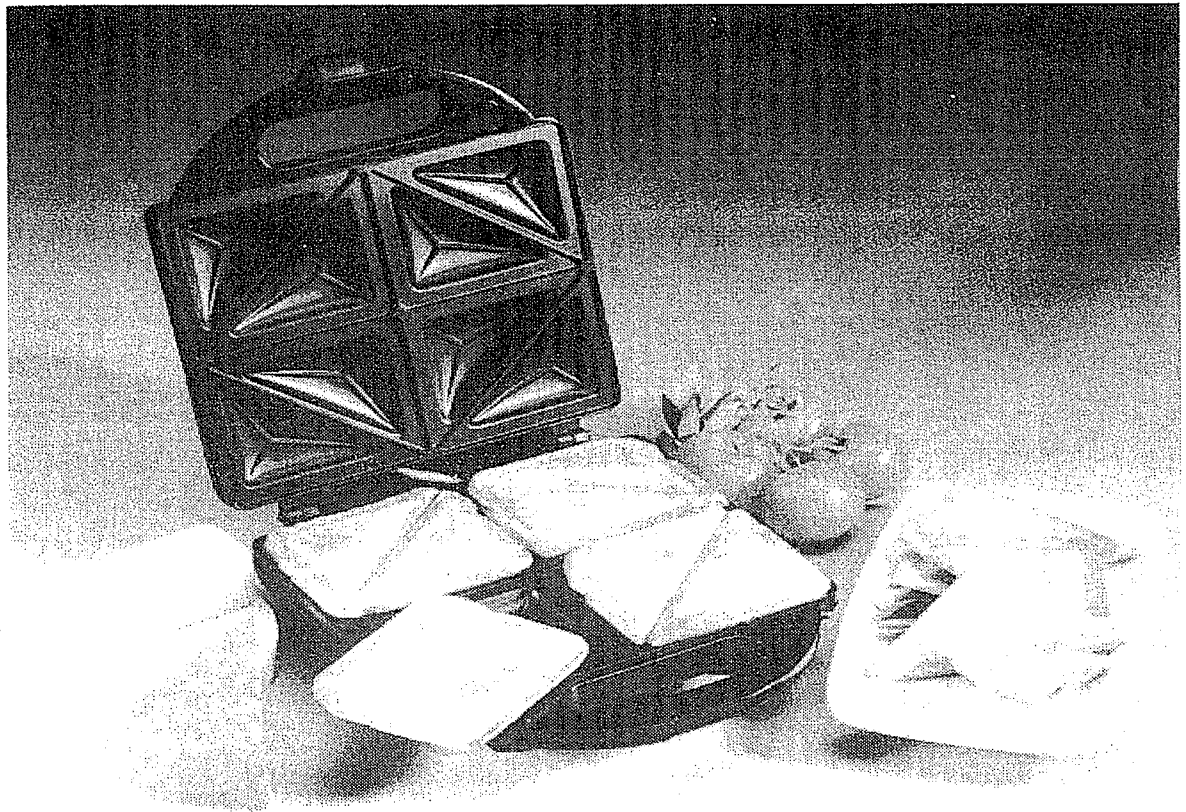


OWNER'S MANUAL
Model No. SA9BLK

Sandwich Maker

4 - S L I C E



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, 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 will fit into a polarized outlet only one way. If the plug does not fit fully into 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.

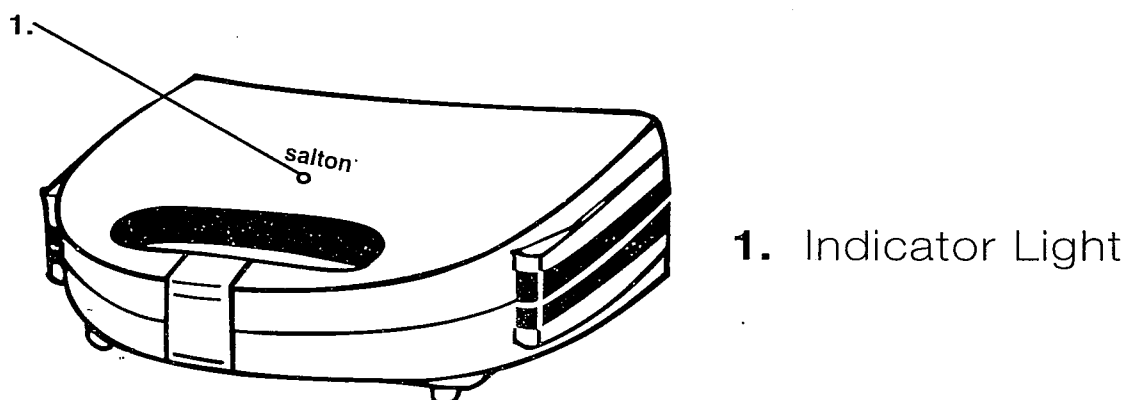
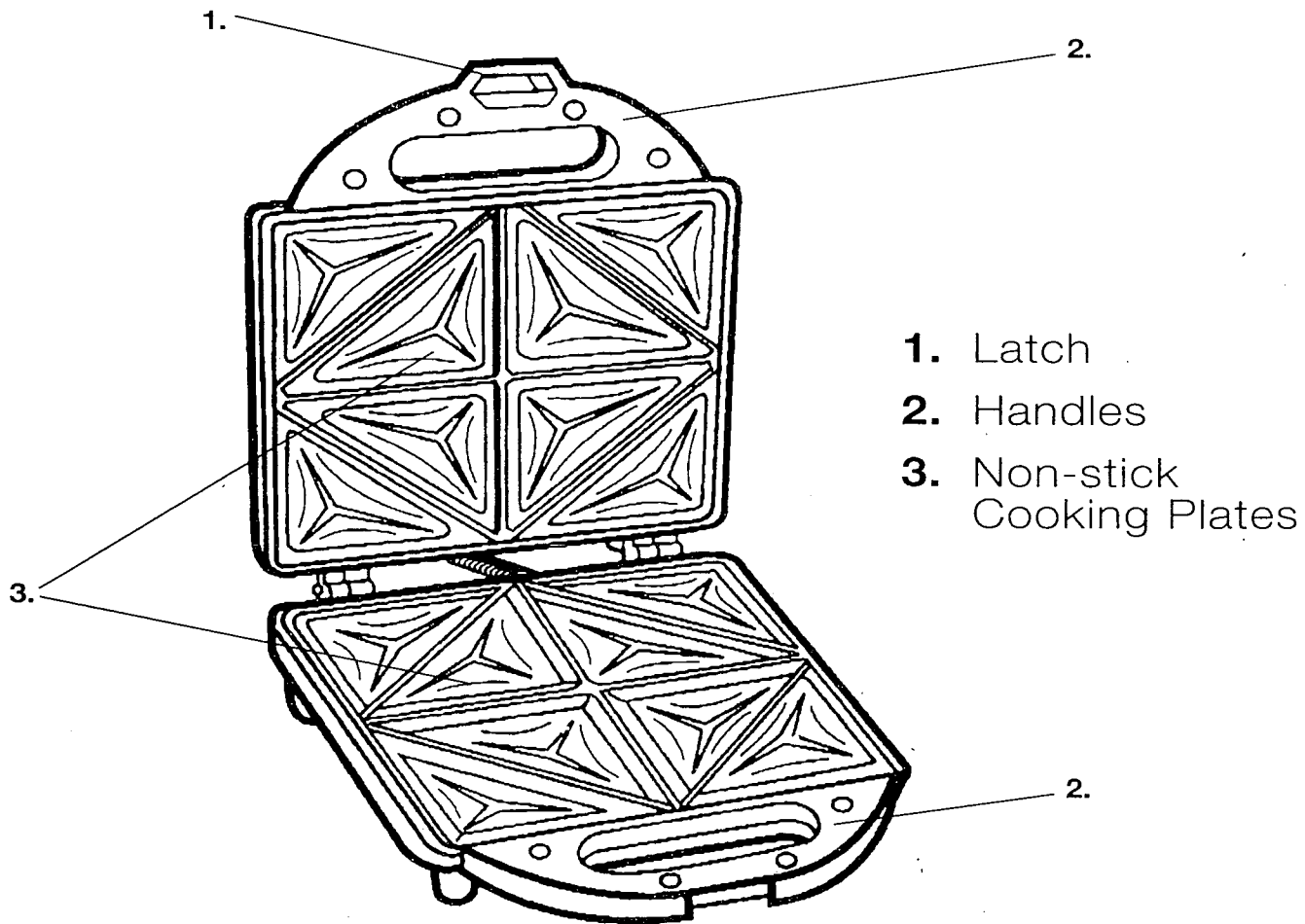
Short Cord Instructions

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 Salton® Sandwich Maker



OPERATE ONLY IN THE CLOSED POSITION.

Before Using Your Salton® Sandwich Maker

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 the surface.
5. Set the Sandwich Maker on a dry, clean and flat countertop surface where it can be easily plugged into an electrical outlet.
6. Plug cord into 120V AC electrical outlet. The Indicator Light will illuminate. Open the Sandwich Maker, as shown in Figure 1. You will notice smoke and a slight odor while residues burn 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 Cooking Plates are exposed and may be hot.

Instructions For Use

1. Check to ensure that the Cooking 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 Cooking Plates with oil, butter or margarine.
3. Close the Lid.
4. Plug appliance into a standard electrical outlet. The Indicator 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 Indicator Light will turn off when unit has reached heating temperature.
6. Open Sandwich Maker; place 4 slices of bread on the bottom plates with the buttered sides down. (For golden-toasted sandwiches, butter the outside of the bread.)
7. Place filling onto the bread.
8. Place the 4 top slices 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 Indicator 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 Lid 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 buttering 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.

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.

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 8 oz. Use as required.

To store flavored butters, cover and refrigerate.

Garlic Butter

8 oz. butter, softened

2 cloves garlic, crushed

Salt and freshly ground pepper

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

Herb Butter

8 oz. butter, softened

2 teaspoons chopped parsley

2 teaspoons chopped chives

1 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.

8 oz. butter, softened

1 cup grated cheddar cheese

1/2 teaspoon dried mustard

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

Lemon Butter

8 oz. butter, softened

4 teaspoons lemon juice

2 teaspoons finely grated lemon rind

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 some suggestions:

Butter inside of bread. Place 4 bread slices (buttered sides down) onto the preheated Sandwich Maker. Add filling, top with 4 bread slices (buttered sides up). Lower Lid, clamp and toast.

Minted Lamb

1/2 cup finely chopped cooked lamb
1 tablespoon mint relish or 1 tablespoon fruit chutney
Salt and freshly ground pepper.

Combine all ingredients and use as required.

Curried Chicken

1/2 cup finely chopped, cooked chicken
1/2 teaspoon curry powder
2 tablespoons mayonnaise
1/2 tablespoon chopped parsley

Roast Beef

Spread inside of bread with cream cheese. Add 1-2 slices of roast beef for each sandwich. Spread beef with mustard, horseradish sauce or ketchup. Top with slices of bread and toast.

Fruit Surprise

1/2 cup left-over canned fruit
1/2 - 1 teaspoon cinnamon or mixed spice
2-3 teaspoons sugar
2 tablespoons sour cream

Combine all ingredients and use as required.

Healthy Inspirations

Ingredients sufficient for 8 triangles, using 8 slices of bread.

Turkey Sandwich

4 asparagus spears

4 slices tomato

4 slices smoked turkey

Creamy Ricotta Sandwich

2/3 cup low-fat ricotta cheese

2 tablespoon raisins

1 stalk celery, sliced

Cinnamon or pepper to taste

Chicken Sandwich

4 mushrooms, sliced

1 green pepper, sliced

4 oz. cooked chicken breast, sliced and skin removed

Zucchini & Corn Sandwich

4 teaspoons tomato paste

1 small zucchini, sliced

4 slices tomato

4 tablespoons corn nibblets

4 teaspoons sunflower seeds

Chili powder to taste

Spread bread with tomato paste and add remaining ingredients.

Cook according to instructions.

Mixed Cheese Sandwich

4 slices 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.

Pizza Fillings

Note: The ingredients in these recipes make one individual sandwich. With the Salton SA9 Sandwich Maker, you can make up to 4 different Pizza Sandwiches at one time!

- 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

2-3 cocktail onions, finely chopped
8 canned whole mushrooms, sliced
4 slices American cheese
2 green olives, sliced

Neapolitan

2 tablespoons chopped anchovies
2 black olives, sliced
4 slices mozzarella cheese
2 teaspoons parmesan cheese
3-4 canned mushrooms, sliced
4 rings of green pepper, softened in butter

Salami

4-6 slices salami
4 slices cheddar cheese
4-6 rings onion, softened in butter
2 green olives, sliced

Ham and Pineapple

2-3 cocktail onions, finely chopped
4 slices of ham, chopped
4 tablespoons chopped pineapple, fresh or canned
4 slices American cheese

Sweet Treats

Caramelized Pineapple

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

Cream butter and brown sugar. Spread mixture onto the inside of 4 slices of raisin bread. Cut pineapple slices in half. Place two pineapple slices onto each slice of bread; top with remaining slices of bread.

Strawberry & Banana Toast

Strawberry jam
2 bananas
4 teaspoon sugar
2 teaspoons cinnamon
8 slices raisin bread

Spread unbuttered side of 4 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 teaspoons sugar
2/3 cup stewed apples or canned pie apples
1 teaspoon cinnamon
8 slices raisin bread

Place apples onto bread. Sprinkle with sugar and cinnamon.

Chocolate Raisin Nut Bread

1/2 cup raisins
4 tablespoons honey
4 tablespoons chopped walnuts
1 teaspoon mixed spice
8 slices raisin bread
Melted chocolate

Melt chocolate. Combine raisins, walnuts, honey and mixed spice. Place filling onto bread and cook according to general instructions. When finished cooking, dip half of each toasted sandwich in melted chocolate. Allow to set.

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.

Inside cleaning: Wipe Cooking Plates with absorbent paper toweling or a soft cloth. Although the Cooking 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 Cooking Plates with a slightly dampened cloth and a little non-abrasive detergent. **NEVER IMMERSE APPLIANCE IN WATER.** Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

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, 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

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 **CONSUMER SERVICE**. Please refer to Model SA9 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. **Customs duty/brokerage fee (outside USA), if any, must be paid by the consumer.**

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 \$10.00 (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 63552-1343

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