

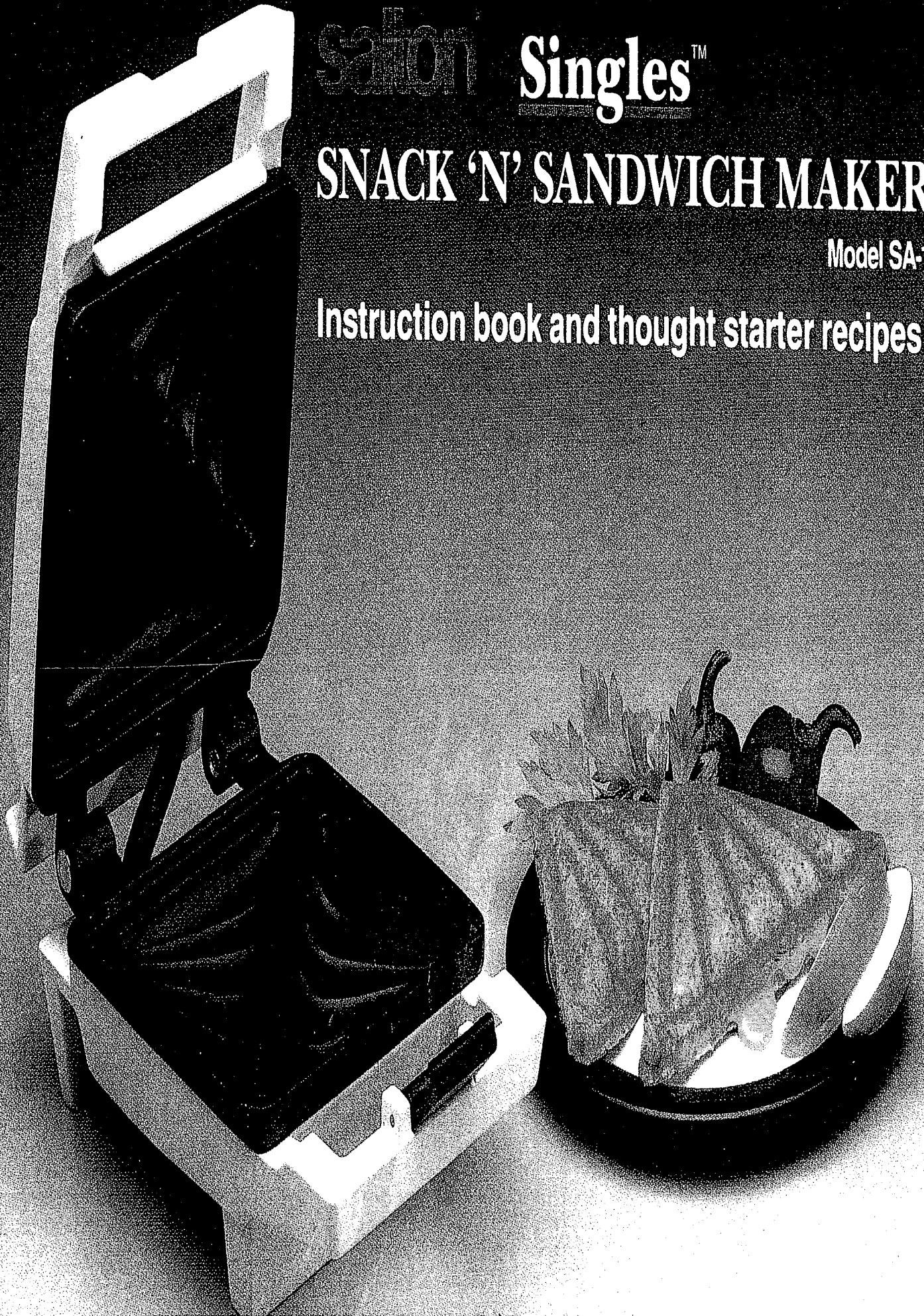
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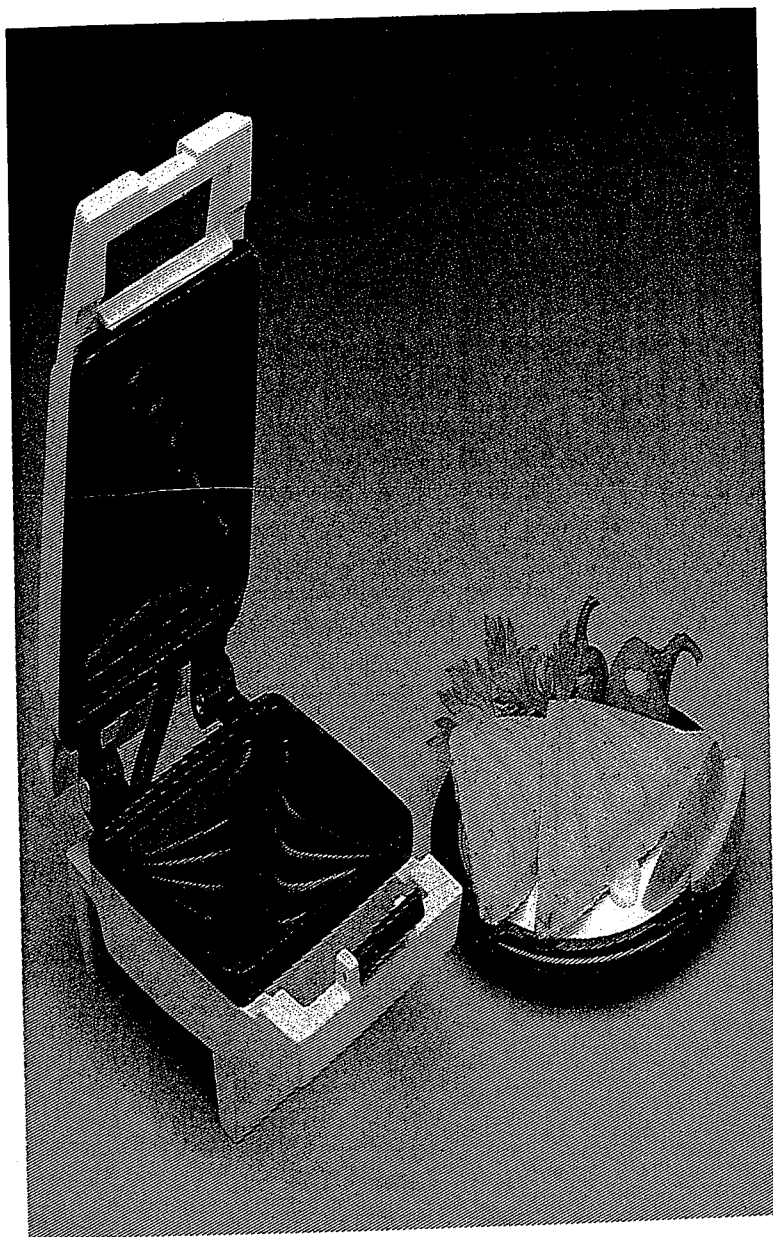
Singles™

SNACK 'N' SANDWICH MAKER

Model SA-1

Instruction book and thought starter recipes





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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.
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.
3. Close the lid of the sandwich maker.
4. *When using the sandwich maker for the first time*, brush the scallops with oil, butter or margarine.
5. Allow the sandwich maker to preheat for approximately five minutes. During this time you can prepare your fillings.
6. Place the prepared sandwich into the sandwich maker and gently lower the lid until you are able to latch the handles together.
7. Toasting should take approximately three to five minutes. Exact toasting time will be a matter of taste. It also depends on the type of bread and type of filling used.
8. When the sandwich is ready, remove it with the help of a plastic spatula. Never use metal tongs or a knife, as these can cause damage to the non-stick coating.

Hints for Best Results

- Any type of bread can be used: white, wholemeal, kibbled wheat, wholegrain, raisin loaf etc. When using raisin bread, brioche or other sweet breads which contain a high sugar content, remember that they tend to brown much quicker.
- For best results we recommend that you butter the outside of the bread i.e., place the filling between the unbuttered sides of the bread.
- If you never use butter, season the scallops occasionally to prevent sticking and to make cleaning easier. To season, brush the scallops with a little vegetable oil and rub off the excess with absorbent paper. Do this before preheating.
- Try to use canned or pre-cooked fruit, as fresh fruit may give off juices when heated.
- Be careful when biting into sandwiches containing fillings such as cheese or jam, as they retain heat and can burn if eaten too quickly.
- For sweet snacks, sprinkling caster sugar over the outside, buttered sides of the bread will make them extra delicious.
- For extra flavor, use herb or garlic butter for spreading on the bread.
- Do not overfill your sandwiches.
- Pastry is a snap in your sandwich maker. Ready-rolled is the easiest to use, either in sheets or from a roll.
- If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack on an ovenproof dish and keep warm in oven, at low setting, 200°-225°. Sandwich will keep hot for up to 20 minutes this way, but then it will begin to dry out.

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 Singles™ Sandwich Maker has a cord storage facility 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

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 125g.
Use as required.

To store flavored butters, cover and refrigerate.

Garlic Butter

4 oz. butter, softened
1 clove garlic, crushed
Salt and 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
1/2 teaspoon fresh chopped rosemary (optional)
Salt and pepper

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

Cheese Butter

Use a filling only
4 oz. butter, softened
1/2 cup grated cheddar cheese
1/4 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. Bring them out and 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 Singles™ Sandwich Maker. Add filling, top with another slice of bread (buttered side up). Lower lid, clamp and toast.

Minted Lamb

1/4 cup finely chopped cooked lamb
1/2 tablespoon mint relish or
1/2 tablespoon fruit chutney
Salt & pepper

Combine all ingredients and use as required.

Curried Chicken

1/4 cup finely chopped, cooked chicken
1/4 teaspoon curry powder
1/2 tablespoon mayonnaise
1/4 tablespoon chopped parsley

Combine all ingredients and use as directed.

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. Toast.

Fruit Surprise

1/4 cup left-over canned fruit
1/4-1/2 teaspoon cinnamon or mixed spice
1-2 teaspoons sugar
1 tablespoon sour cream

Combine all ingredients and use as required.

Vegetable Medley

1/4 cup left-over cooked vegetables
1 tablespoon grated American cheese
Salt & pepper
1/4 teaspoon curry powder

Combine all ingredients and use as required.

Medley

Use any leftover stew or casserole.
Remove any bones and use 1/3 metric cup of mixture. If mixture is too coarse it may need to be roughly chopped.

Spaghetti or Baked Beans

Use 1/3 metric cup leftover canned spaghetti or baked beans.

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. Serve with a crisp salad.

Mushroom

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

Cabanossi

¼ cup thinly sliced cabanossi sausage
2 teaspoons finely chopped gherkin
¼ cup grated American cheese

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

Anchovy

1 tablespoon chopped anchovies
1-2 slices tomato
2 stuffed olives, sliced
1-2 slices mozzarella 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

Quick and Easy Fillings

Ham

1 slice ham
1 mushroom, sliced
½ tablespoon french mustard
½ tablespoon mayonnaise
or
1 slice ham
1 slice pineapple

Pork

2 slices pork
¼ green apple, thinly sliced

Bacon

1 slice bacon
2 black olives, sliced
1 mushroom, sliced

Chicken

2 slices barbecue chicken
4 slices cucumber
1 tablespoon satay sauce

Turkey

1 slice smoked turkey
2 slices Camembert cheese
1 tablespoon cranberry sauce

Something Special

Sweet & Sour Pork

Makes approximately 2½ cups
Sufficient for 8 toasted sandwiches

2 tablespoons dry sherry
1 tablespoon soy sauce
250g lean pork, cut into 1 cm cubes
Place sherry, soy sauce & pork in bowl. Stir, allow to stand for 15 min.

Sauce

2 tablespoons oil
1 green pepper, chopped
1 onion, chopped

1 teaspoon finely chopped green ginger (optional)
1 carrot, cooked and chopped
¾ cup pineapple pieces
2 tablespoons sugar
1 tablespoon soy sauce
1 tablespoon white vinegar
1 tablespoon tomato sauce
1 tablespoon dry sherry
2 tablespoons corn starch, blended with ½ cup water
1 tablespoon flour
1 tablespoon corn starch
Oil for frying

Heat oil. Fry green pepper and onion for 2 minutes. Add ginger, carrot, pineapple, sugar, soy & tomato sauce, vinegar & sherry. Bring mixture to boil. Stir in blended corn starch and cook for 1 minute. Toss pork in flour and corn starch. Heat oil in a saucepan and fry pork until golden brown, drain well on absorbent paper. Combine pork and sweet and sour sauce. Use 2 tablespoons of mixture as a filling for each toasted sandwich.

Variations: **Sweet and Sour Chicken** Add 1 cup cooked and chopped chicken to prepared sauce.
Sweet and Sour Prawns Add 8 oz. (1 cup) shelled cooked prawns to prepared sauce.

Savoury Mince

Makes approximately 1½ lbs.
Sufficient for 9 toasted sandwiches.

2 tablespoons oil
1 small onion, finely chopped
1 green pepper, chopped
1 lbs. minced topside steak
14 oz. can whole peeled tomatoes
1 tablespoon finely chopped green ginger
1 tablespoon soy sauce
1 beef stock cube, crushed
½ cup beer or water
1 teaspoon salt
Freshly ground black pepper
2 teaspoon corn starch
1 tablespoon water.

Heat oil and fry onion and green pepper for 1 minute. Add meat, fry until meat changes color.

Add tomatoes, ginger, soy sauce, stock cube, beer, salt and pepper. Bring mixture to boil while stirring. Cover and simmer for 30-40 minutes.

Blend corn starch with water, stir into beef mixture. Bring to boil while stirring. Adjust seasoning if necessary.

Use 2 tablespoons of mixture as a filling for each toasted sandwich.

Jiffy Chicken Liver Stroganoff

Makes approximately 12 oz.
Sufficient for 5 toasted sandwiches

Filling

8 oz. chicken livers
2 tablespoons butter
3 shallots, chopped
4 oz. thinly sliced fresh mushrooms
1 tablespoon sherry
¼ cup milk
½ teaspoon dried mixed herbs
Salt
Freshly ground black pepper
2 teaspoons corn starch
1 tablespoon water
2 tablespoons sour cream

Rinse chicken livers, dry and trim into neat pieces. Melt butter in a saucepan and fry shallots, chicken livers and mushrooms until livers change color.

Add sherry, milk, mixed herbs, salt, pepper. Bring mixture to boil. Cover and reduce to simmer for 5 minutes.

Blend corn starch and water. Stir into mixture. Cook for 1 minute. Stir in sour cream.

Use 2 tablespoons of mixture as a filling for each toasted sandwich.

All of the fillings in the special fillings section can be frozen for 3 to 6 months.

Make sure that they are fully defrosted before using them in your Salton Sandwich Maker.

Sweet Treats

Try using pastry or fruit loaf for these recipes.

Nutella* Pear Puffs

1 tablespoon Nutella*

1 small pear sliced

Spread bread or pastry with Nutella*

Top with pear slices

Cook according to instructions.

*Nutella is a chocolate spread found in most gourmet sections of supermarkets.

Apple Pie

¼ cup stewed apple or canned apples

1 teaspoon sugar

½ tablespoon sultanas

1 teaspoon mixed spice

Mix all ingredients and cook according to instructions.

Munchy Muesli/ Granola Treats

1 tablespoon toasted muesli or granola

1 tablespoon natural yoghurt

1 tablespoon honey

Mix all ingredients and cook according to instructions.

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. Extension cords may be used if care is exercised in their use. If an extension cord is used: (a) The electrical rating of

the extension cord should be at least that of the appliance.(b) 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.

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 Singles™ 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 Dept., 550 Business Center Dr., Mt. Prospect, IL 60056
 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.**