

Tiffany

2 Slice Sandwich Maker

User Manual

Model Number: SM56



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

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WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

- Carefully read all instructions before operating your new product for the first time and save for future reference.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the plug of this appliance.
- Ensure the unit is properly assembled before use. Follow the instructions provided in this manual.
- Do not place the unit near the edge of a bench or table during operation. Ensure the power cord does not hang over the edge of the bench or table, touch hot surfaces or become knotted.
- Do not place the unit on or near a hot gas or electric burner, or where it could touch a heated oven. Do not use the unit on a sink or drain board.
- Never operate the appliance with wet hands.
- Ensure the unit is placed at least 20cm from walls, curtains and other heat sensitive and flammable materials. Always operate the unit on a flat, even, heat resistant surface.
- This unit is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the unit when the lid is closed, when operating or when stored.
- Always pull the plug from the socket, when not use it or when cleaning the appliance. Always pull the plug, not the cable.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- This appliance contains no user serviceable parts. Any maintenance other than cleaning should be performed by a qualified person.
- Do not immerse unit, power plug or power cord in water, or any other liquid.
- Never operate any appliance with a damaged power cord or plug, should the appliance malfunction, or if it has been damaged in any manner.
- Do not leave the appliance unattended whilst it is on.
- Always operate the appliance on an even surface. Make sure that there is enough ventilation, so that the hot steam can disappear.
- During operation, the outer surface will be hot. Please do not touch outer surface by you hand.

- Before connecting with supplier mains, the heating plates must be in a closed position.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCES

BEFORE FIRST USE

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

FIRST TIME USE

Clean the cooking plates with a damp cloth or sponge. Slightly grease the cooking plates with a little butter or cooking oil.

NOTE: When using the sandwich maker for the first time, a small fine smoke haze may appear. This is normal because of the initial heating of the internal components.

Plug in the sandwich maker and the plates will heat up until the green ready light to cook pilot light goes off. The sandwich maker is now ready for use.

MAKING TOASTED SANDWICHES

1. Before first use, wipe the surfaces of the plates with a damp cloth and dry with a cloth or paper towel. Smear the platen with butter, margarine or cooking oil.
2. Plug the power cord into a power outlet. The RED indicator represents power "ON" and the unit will heat up cooking plates when RED light is ON.
3. Close the Sandwich Maker and prepare filling while the unit is heating.
4. When the Sandwich Maker is ready; after about 3 minutes, "ready-to-cook" GREEN light will illuminate.
5. Fully open the Sandwich Maker. Place a slice of bread in the bottom half with the buttered side against the plates.
6. Fill the sandwich, pressing the bread into the plates. Do not overfill.
7. Place on the top slice with the buttered side up and carefully close the two parts of the Sandwich Maker. Do not force shut.

CAUTION: Steam will be ejected from between the platens whilst doing this and care must be taken to ensure that fingers do not come into contact with steam or hot metal plates.

8. Lock the two halves with the clip whilst cooking is taking place.

NOTE: During toasting the GREEN light will cycle on and off while the thermostat keeps the Sandwich Maker at the correct cooking temperature.

9. Your sandwich will be toasted in 2 - 3 minutes, or longer to suit your taste.
10. Open the Sandwich Maker and remove the sandwich using plastic or wooden spatula. Never use metal utensils as these may damage the non-stick coating.
11. Close the lid to preserve the heat until ready to toast the next sandwich.
12. Prepare further sandwiches if required whilst one is cooking.
13. After use, remove the plug from the power outlet and allow cooling.

HINTS FOR THE 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 brown. If small amounts of filling use toasting bread
- Flavoured butters may also be used.
- Suggested garnishes for sandwiches, lettuce, parsley, mint, cress, stuffed olives, onion, tomato, etc.
- A teaspoon of sugar sprinkled on the outside makes toasted sandwiches crisper (especially with fruit fillings).

CARE & CLEANING

1. Before commencing any cleaning, turn the power off at the outlet and remove the power plug.
2. Allow the unit to completely cool down first before moving and cleaning.
3. Always clean your unit after each and every use. This prevents the buildup of foods that have been baked on.
4. Wipe the cooking plates with a kitchen paper, absorbent paper toweling or soft damp cloth. As the cooking plates are non-stick, avoid the use of any abrasive cleaners as it will damage the plates. If this fails to remove all residues, soften them with a little oil.
5. Should any filling be difficult to remove, pour a little cooking oil onto the plates, and allow standing for about 5 minutes. Wipe off when the filling has softened.

6. Wipe the exterior with a soft damp cloth, do not use any abrasive cleaners. Ensure that no moisture, oil or filling enters the cooling slots.
7. Once the unit has cooled completely, store it either flat or upright. Keeping it in its original box is recommended.



WARNING: Do not immerse any part of the unit in water or any other liquid.

NOTE: If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

SPECIFICATIONS

Model	Brand	Description	Voltage	Frequency	Wattage
SM56	TIFFANY	2 Slice Sandwich Maker	220-240Vac	50Hz	700W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

RECIPES

Please note that the recipes below are for reference only, please try and adjust the amount of different ingredients and cooking time to suit your favour.

SNACKS:

WELSH RAREBIT (makes 1)

1 teaspoon prepared hot mustard
2 slices bread
1-2 slices tasty cheese

Place cheese on slice of bread. Spread cheese with mustard. Top with slice of bread (buttered sides out) and toast for 2 minutes or as required.

TOMATO AND BACON SNACKS

2 rashers bacon
2 slices bread
1 tomato chopped**
** 4 prunes may be substituted for tomato.
1 teaspoon chopped parsley (optional)

Fry bacon in frypan until cooked. Remove rind and chop bacon. Combine bacon, tomato and parsley. Dip a slice of bread in bacon dripping and place dripping side down. Form a hollow and add filling. Top with a slice of bread which has been dipped in bacon dripping. Lower lid and toast for 2 minutes or as required.

BANANA SNACKS (makes 2)

4 slices bread
1 banana, peeled.
1-2 teaspoons sugar

Butter outsides of bread and place two slices buttered side down. Slice banana and place half onto each slice of bread, sprinkle with sugar. Top with remaining slices of bread and toast for 2 mins or as required

SCRAMBLED EGG (makes 1)

1 egg
Dash Worcestershire Sauce
1 tablespoon milk
Salt and pepper
1 teaspoon chopped parsley or chives
1 teaspoon butter or margarine

Combine egg, milk, parsley, salt and pepper. Melt butter in a saucepan and add mixture, stir until egg is just set. Place slice of bread buttered side down onto Sandwich maker. Form a hollow and add egg mixture. Top with a slice of bread (buttered side up), lower lid and toast for 2 mins or as desired.

SARDINE AND EGG (makes 6)

4 eggs, hard boiled	1 tablespoon parsley
1 small can sardines – drained	1 dessertspoon lemon juice
2 tablespoons mayonnaise	Salt and pepper

Mash all the ingredients together. Use 2-3 tablespoons per sandwich.

HEALTH SNACK (makes 1)

¼ cup nutmeat	1 tablespoon grated onion
1 tablespoon tomato puree	1 tablespoon chopped celery

Lightly fry onion and celery and add nutmeat, tomato puree, salt and pepper to taste. Place between bread (buttered sides out) and toast as desired.

CORN AND BACON SNACKS (makes 1)

1 rasher bacon	1 tablespoon creamed corn
Salt and pepper	1 tablespoon grated parmesan cheese (optional)

Fry bacon in a frypan until cooked. Remove rind and chop bacon finely. Combine bacon, corn, cheese, salt and pepper. Dip bread in bacon dripping and place dripping side down in Sandwich Maker. Form a hollow and add filling. Top with slice of bread dripping side up. Lower lid and toast as desired.

MAIN MEALS:

FINGER-LICKEN' CHICKEN PATTIES (makes 4 patties)

½ cup mashed potato	1 teaspoon finely grated onion
1 cup cooked minced or chopped chicken**	Salt and pepper
1 tablespoon lemon juice	Aerosol non-stick cooking spray
½ cup grated cheese	Lemon wedges and parsley for garnish

** Basil and apple and cheese, basil and tomato and chives, ham, tuna or salmon may be substituted for chicken

Pre-heat the Sandwich Maker. Combine all ingredients except non-stick spray. Spray each platen with non-stick spray. Distribute the mixture evenly into the Sandwich Maker. Lower lid and cook for 5-7 minutes or as required. Garnish with lemon wedges and parsley. Serve with salad.

IRISH POTATO CAKES (makes 4 patties)

1 ½ cups firmly packed mashed potatoes	1 tablespoon parsley, or grated onion, or chives
1 egg yolk	Salt and pepper
1 teaspoon butter	Aerosol non-stick cooking spray

Pre-heat the Sandwich Maker. Combine all ingredients except non-stick spray. Spray each platen with non-stick spray. Distribute the mixture evenly into the Sandwich Maker. Lower the lid and cook for 5-7 minutes or as required. Serve with grilled steak and a French salad.

You may add any of the following:

½ cup grated cheese, 2 rashers of bacon cooked and chopped, mashed left-over pumpkin, etc.

DESSERTS

PIKELETS (makes 8-9)

½ cup butter or margarine	Pinch salt
½ cup castor sugar	Aerosol non-stick cooking spray
2 eggs	Whipped cream
1 ½ cups self-raising flour	Jam
½ cup milk	

Pre-heat the Sandwich Maker. 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 platens with non-stick spray, and divide half cup of batter between two moulds. Spread batter to cover base of each mould.

Lower lid and cook for 3-4 mins or as required. 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 ¼ cup of batter in each mould.

APPLE TURNOVERS (makes 1)

2 tablespoons apple OR 2 tablespoons canned pie-apple

1 teaspoon castor sugar

½ teaspoon cinnamon

** Optional: 1 tablespoon sultanas, raisins, Raisin bread.

Place a slice of bread (buttered side down) onto the Sandwich Maker. Form a hollow and add apple. Sprinkle with sugar and cinnamon. Top with slice of bread (butter side up). Lower lid and cook for 1 minute or as desired. Serve immediately.

NOTE: Other fillings may be used as desired to create a variety of tasty sandwiches. One major point to remember is **DO NOT OVERFILL** the moulds as this will lead to spillage.