

*Sunbeam*

# EasyClean™ Thick Snack

## 2 Slice Jaffle Maker

Instruction/Recipe Booklet

GR7250

Please read these instructions carefully  
and retain for future reference.



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## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM EASYCLEAN THICK SNACK.

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water or any other liquid.
- Do not place your press in a dishwasher.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not touch the outside or the top of the press when in use, as these surfaces may be hot.
- Ensure you use the handle to open the top press plate. Avoid touching hot surfaces.
- The press may generate steam from between the grill plates while cooking and when the top plate is opened
- Take care when removing food from the press.
- The temperature of accessible surfaces may be high when the appliance is operating.

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- 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 that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

**Ensure the above safety precautions are understood.**

# Features of your EasyClean™ Thick Snack.

## Warm up & Ready lights

'Warm up' light indicates when the Thick Snack heating and 'ready' light shows when that it is ready to use.

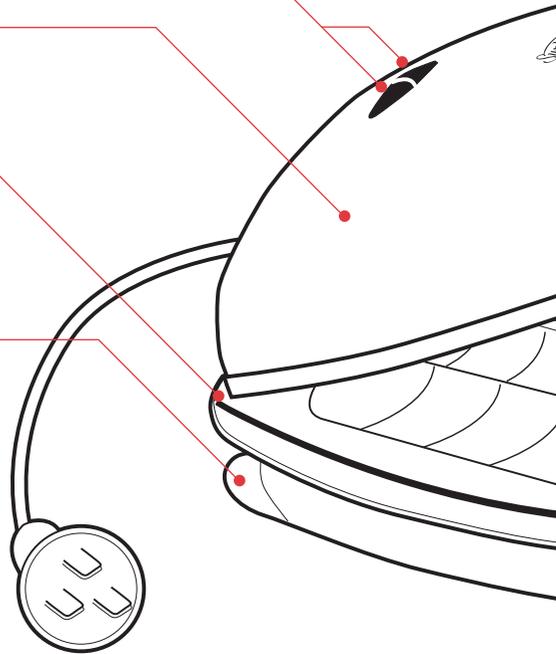
## EasyClean wipe down design

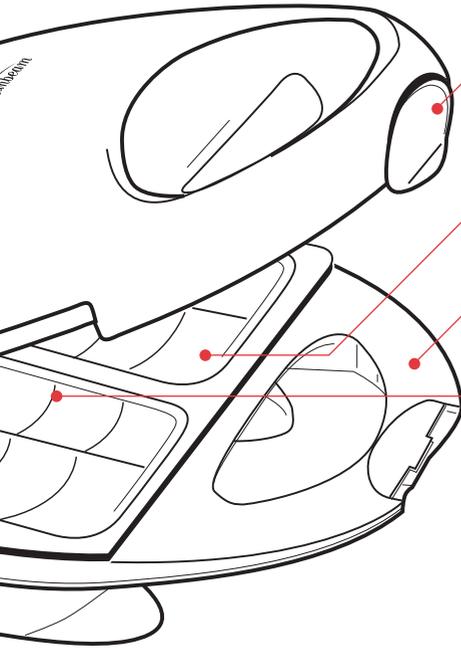
## EasyClean hinging system with concealed wiring

With the unique easy clean hinging system the wiring is completely concealed in the hinge preventing any dirt traps.

## Verticle storage with cord wrap

Convenient upright storage and integrated cord wrap save you valuable space on your bench top.





**3 position safety latch**

The 3 position safety latch keeps the sandwich grill securely closed even when grilling the thickest sandwiches.

**Non-stick cooking surface**

Non-stick cooking plates makes for easy cleaning: ingredients do not stick, sandwiches remove easily, and simply wipe down after use.

**Cool touch handles**

**Jaffle-style Deep dish plates**

Extra deep 'jaffle-style' plates hold more filling than ordinary sandwich makers.

# Using your EasyClean™

## Thick Snack

### Before using your Thick Snack

Before using your Thick Snack for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and pre-heat your Thick Snack until the Ready Light illuminates. Wipe a small amount of butter onto the plates, rub lightly and wipe away any excess.

**Note:** When using your Thick Snack for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

### Using your Thick Snack

1. Plug the power cord into a 230-240 volt AC power outlet.
2. Turn the power ON and pre-heat your Thick Snack until the Ready light illuminates.
3. After you have completed grilling, turn the power OFF.

### Toasting Sandwiches

**Note:** Always pre-heat your Thick Snack until the Ready light illuminates before use.

1. Always butter the outside of the bread. The sandwich filling will be placed between the unbuttered sides of the bread.
2. Place the buttered side of the bread onto the cooking plate, then spoon the recommended quantity of filling onto the bread.
3. Place the top slice of bread on top of the filling with the buttered side facing upwards.
4. Gently close the lid until the two handles close together.

**Note:** Ensure that the cord is kept well away from the cooking plates when in use.

5. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Thick Snack toasts both sides of bread at the same time.
6. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese, may melt and cause the sandwich to stick to the cook plates. To free the sandwich use a plastic spatula or wooden spoon. Never use a sharp object or metal as this will damage the non-stick surface.

**Note:** The warm up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained.

### Toasting other breads

The Thick Snack can be used to toast all varieties of bread. Simply place frozen or fresh bread in the Snackmaker and allow to toast for desired time.

# Filling Sandwiches

Thick Snack seals the edges of the toasted sandwich. The deep cooking plates enable you to prepare appetising snacks with generous amounts of filling. Approximately  $\frac{1}{3}$  cup of filling is recommended, however, this amount may vary depending on the thickness of the bread used. Regular white or brown sliced bread is recommended for soft or “runny fillings”.

1. Place bread slices, buttered sides down, onto the pre-heated cooking plate.
2. With the back of a spoon, lightly press the bread down into each of the cooking plates to form a “hollow” to hold the soft filling.
3. Top with a slice of bread (buttered side up).
4. Lower the lid and allow sandwich to toast for the suggested time or to suit personal taste.

# Hints for best results

1. Any type of bread can be used, white, wholemeal, kibbled wheat or wholegrain.
2. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
3. For sweet snacks, sprinkle castor sugar over the buttered sides of the bread.
4. Do not over fill your sandwiches. One third of a cup filling per sandwich is sufficient.
5. Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.
6. It is not necessary to butter the outside of all breads as the Thick Snack has non-stick cooking plates. However, to encourage even browning of bread or when using stale bread, spreading with a small amount of butter is recommended.

# Use of Pastry

Ready made pastry sheets such as puff and shortcrust are ideal for making quick and easy desserts

1. Simply place one half of the pastry sheet onto the cooking plate of your pre-heated Thick Snack.
2. Form a hollow and spoon in your choice of pie filling.
3. Top with remaining pastry half and close the lid.
4. Cook for approximately 6 minutes until golden brown.

# Care and Cleaning

## **Quick cleaning method**

Always turn the power OFF and remove plug after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are not dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

**Do not immerse your Thick Snack in water or any other liquid. Do not use abrasive scouring pads or powders.**

**Do not place your Thick Snack in a dishwasher.**

## **To clean the exterior**

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

## **Storage**

Your Thick Snack will store in an upright position in cupboards, shelves or on the bench top.

# Flavoured Spreads

You can add variety and interest to your toasted sandwiches by spreading the outside of the bread with a flavoured butter. Then add a complementary filling and toast. Store unused portion in the refrigerator.

## **Cinnamon Butter**

60g butter, softened  
¼ cup castor sugar  
¼ teaspoon ground cinnamon  
Combine all ingredients until smooth.

## **Honey Butter**

60g butter, softened  
¼ cup honey  
Combine all ingredients well.

## **Garlic Butter**

60g butter, softened  
1 clove garlic, crushed  
pepper to taste  
Place all ingredients in a bowl and combine well.

## **Herb Butter**

60g butter, softened  
¾ teaspoon herb eg. dill, oregano, chives  
fresh ground pepper to taste  
Combine all ingredients well.

## **Curry Butter**

60g butter  
½ teaspoon curry powder  
2 teaspoons chutney  
Combine all ingredients well.  
Delicious on ham or chicken toasted sandwiches.

# Recipes

**Note:** These recipes make 2 sandwiches, to make 4 sandwiches double the quantity.

## TOASTED SANDWICHES

### Bacon and Egg Sandwiches

1 rasher bacon, rind removed and finely chopped pepper to taste  
1 tablespoon finely chopped shallot  
2 eggs, lightly beaten  
4 slices white or wholemeal bread, buttered  
Pre-heat your Snack Maker. Place 2 slices of bread into Snack Maker and spoon over combines bacon, seasoning, shallot and egg mixture. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

### Herbed Tomato Sandwiches

2 tablespoons chopped fresh basil  
½ tomato, sliced  
½ onion, thinly sliced  
½ cup cottage cheese  
4 slices bread, buttered  
Pre-heat your Snack Maker. Combine basil, tomato, onion, and cottage cheese. Assemble sandwiches and cook for 3 minutes or until golden brown.

### Quick and easy Meat Pies

1½ cups cooked minced beef  
1 tablespoon tomato sauce  
1 tablespoon worcestershire sauce  
pepper to taste  
4 slices bread, buttered  
Pre-heat your Snack Maker. Combine meat, sauces and seasonings. Assemble sandwiches and cook for approximately 3 minutes, or until golden brown.

### Hawaiian Sandwiches

2 slices tasty cheese  
1 rings tinned pineapple  
½ cup chopped ham  
4 slices bread, buttered  
Pre-heat your Snack Maker. Place 2 slices of bread, buttered side down, onto Snack Maker. Add cheese, pineapple rings and chopped ham onto bread. Cover with remaining slices of bread. Cook for approximately 3 minutes, or until golden brown.

### Chicken and Walnut Sandwiches

1 cup cooked chicken, chopped  
2 tablespoons chopped walnuts  
2 tablespoons chopped celery  
1 tablespoon sultanas  
2 tablespoons mayonnaise  
4 slices bread, buttered  
Pre-heat your Snack Maker. Combine chicken, walnuts, celery, sultanas and mayonnaise. Divide mixture and assemble sandwiches. Cook for approximately 3 minutes or until golden brown.

# Recipes continued

## PANTRY SNACKS

These delicious toasted sandwiches are quick and easy. They can be made from supplies in the well stocked pantry.

### Corn and Ham

1 x 310g can creamed corn

4 slices ham, finely chopped

4 slices bread, buttered

Pre-heat your Snack Maker. Place 2 slices of bread into Snack Maker, spoon in combines creamed corn and ham strips. Assemble sandwiches and cook for approximately 3 minutes or until golden brown.

### Asparagus and Cheese

1 x 310g can asparagus spears

½ cup tasty cheese grated

Ground black pepper

4 slices bread, buttered

Pre-heat your Snack Maker. Place 2 slices of bread into Snack Maker, lay asparagus spears over the bread and sprinkle with cheese and black pepper. Assemble sandwiches and cook approximately 3 minutes until golden brown.

### Baked Beans/Spaghetti

Use approximately ¼ cup of baked beans or spaghetti per sandwich.

Cook for 3 minutes or until golden brown.

## GOURMET DELIGHTS

For a toasted snack that is a little different and a real treat, try these gourmet sandwich ideas.

### Italian Special

6 thin slices Italian salami

6 Sundried tomatoes

½ cup ricotta cheese

4 capsicum rings

4 slices bread, buttered

Place 2 slices of bread into preheated Snack Maker. Assemble sandwiches, cook for 3 minutes or until golden brown.

### Greek Savoury

½ cup feta cheese, crumbled

½ cup tasty cheese, grated

½ cup cooked spinach, (packed spinach is fine)

Combine ingredients. Place bread into preheated Snack Maker. Assemble sandwiches, cook for 3 minutes or until golden brown.

## Recipes continued

### **Crab Mornay Snacks**

1 tablespoon butter  
1½ tablespoons flour  
½ milk  
¼ cup dry white wine  
1 tablespoon lemon juice  
200g crab meat  
2 shallots, finely chopped  
¼ cup grated tasty cheese  
8 slices bread, buttered

Melt butter in a small saucepan. Add flour and cook 1 minute. Gradually add milk and wine. Stir over heat until mixture boils and thickens. Stir in remaining ingredients. Cool slightly. Pre-heat Snack Maker. Divide mixture in 4 and assemble sandwiches (buttered side out). Cook for approximately 4 minutes or until golden brown. Repeat with remaining sandwiches.

### **Mini Pocket Pizza**

1 cabanossi sausage, sliced  
1 small onion, peeled and finely chopped  
1 small capsicum, finely chopped  
1 cup grated tasty cheese  
⅓ cup crushed pineapple, drained  
¼ cup tomato paste  
12 slices bread, buttered

Pre-heat your Snack Maker. Combine cabanossi, onion, capsicum, cheese and pineapple. Spread unbuttered side of bread with tomato paste. Divide mixture into 6 and assemble sandwiches. Cook for approximately 3-4 minutes or until golden brown. Repeat with remaining sandwiches.

## Recipes continued

### **Cheesy Potato Gems**

1½ cups mashed potato  
2 tablespoons finely chopped chives  
2 tablespoons sour cream  
½ cup grated cheese, e.g. cheddar,  
Swiss  
8 slices bread, buttered  
Pre-heat your Snack Maker. Combine potato, chives, sour cream and cheese. Divide mixture into 4 portions and assemble sandwiches (buttered side out). Cook for approximately 4 minutes or until golden brown. Repeat with remaining sandwiches.

### **SPRING ROLLS**

#### **Prawn Filling**

250g cooked school prawns  
6 shallots, finely sliced  
¼ cup shredded cabbage  
2 teaspoons soy sauce  
1 teaspoon cornflour  
20 spring roll wrappers (12cm x 12cm)

#### **Chicken filling**

250g minced chicken, cooked and  
excess liquid drained  
125g ham, finely chopped  
¼ cup bean shoots  
3 teaspoons soy sauce  
1 egg yolk  
20 spring roll wrappers (12cm x 12cm)  
Preheat sandwich maker. Combine ingredients for either filling. Place mixture into wrappers and fold to form 12 spring rolls. Brush each spring roll with oil. Place 2 rolls in each sandwich dish and close lid.  
Cook for 4 minutes then turn over and cook for a further 4-6 minutes. Repeat with remaining rolls. Serve hot with chilli sauce, soy sauce or sweet and sour sauce.

# Recipes continued

## DESSERTS

### Apple Pies

1 cup pie apple  
1 tablespoon brown sugar  
1/3 cup sultanas  
1/4 tablespoon cinnamon  
1 sheets pre-rolled puff pastry, cut in half horizontally  
icing sugar

Pre-heat your Snack Maker. Combine pie apple, brown sugar, sultanas and cinnamon. Place one half of pastry sheet onto base of your Snack Maker. Form a hollow and spoon in the apple filling. Top with remaining pastry sheet and close lid. Cook for approximately 3 minutes or until golden brown. Remove from Snack Maker and serve dusted with icing sugar.

### Apricot Delight

250g cream cheese, softened  
200g dried apricots, finely sliced  
1 teaspoon ground ginger  
1/4 cup milk  
2 tablespoons brown sugar  
2 tablespoons crushed nuts  
8 slices bread, buttered

Pre-heat your Snack Maker. Combine cream cheese, apricots, ginger, milk, brown sugar and nuts. Divide mixture into 4 portions and assemble sandwiches (buttered side out). Cook for approximately 4 minutes or until golden brown. Repeat with remaining sandwiches.

### Strawberry Cheesecake

250g cream cheese, softened and roughly chopped  
2 teaspoons finely grated lemon rind  
1/4 cup lemon juice  
3 tablespoons icing sugar  
100g strawberries, washed and hulled  
4 sheets pre-rolled puff pastry, cut in half  
extra icing sugar  
extra strawberries

Pre-heat your Snack Maker. In a food processor, process cream cheese, lemon rind and juice and icing sugar, until smooth. Add strawberries and pulse through until just combines. DO NOT OVERPROCESS.

Place one half of pastry sheet onto base of Snack Maker. Form a hollow and spoon in mixture. Top with remaining pastry sheet and close lid. Cook for approximately 6 minutes or until golden brown.

## Recipes continued

### **Peaches and Cream Pie**

250g cream cheese, softened

½ cup pie peaches

1½ tablespoons honey

2 sheets pre-rolled puff pastry

Pre-heat your Snack Maker. Combine cream cheese, peaches and honey. Place half of the pastry sheet onto base of sandwich maker. Form a hollow and spoon in peach filling. Top with remaining pastry sheet and close lid. Cook for approximately 4 minutes or until golden brown. Remove from Snack Maker. Trim excess pastry. Repeat with remaining pastry and filling.

### **Choc Marshmallow Treats**

100g glacéed cherries

100g dark chocolate, roughly chopped

¼ cup crushed nuts

12 pink marshmallows, cut in half

2 sheets pre-rolled puff pastry, cut in half

Pre-heat your Snack Maker. Combine cherries, chocolate, nuts and marshmallows. Place one half of pastry sheet onto the base of the Snack Maker. form a hollow and spoon in filling. Top with remaining half of pastry sheet and close lid. Cook for approximately 4 minutes or until golden brown. Trim excess pastry. Repeat with remaining pastry and filling. Serve hot.

# Notes

# Notes

# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

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[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

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## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### **In Australia**

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### **In New Zealand**

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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