

Sunbeam

Café Grandé™ Contact Grill

Instruction/Recipe Booklet
GC2400

Please read these instructions carefully
and retain for future reference.



Contents

Features of your Café Grandé Contact Grill & Sandwich Press	2
Using your Café Grandé Contact Grill	4
Hints for best results when grilling	6
Hints for best results when toasting snacks	7
Care and Cleaning	8
Contact Grill Recipes	
Beef	9
Lamb	10
Pork	12
Poultry	14
Seafood	16
Vegetable	20
Marinades	21
Sandwich Press Recipes	
Flavoured spreads	22
Toasted Snacks	23
Gourmet Delights	24

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 CAFE GRANDÉ CONTACT GRILL

- 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 appliance in a dishwasher.
- Ensure that the cord is kept well away from the cooking plates during use.
- Ensure the drip tray is in position before grilling
- Do not touch the outside or the top of the appliance when in use, as these surfaces may be hot.
- Avoid touching hot surfaces.
- The appliance may generate steam from between the grill plates while cooking and when the top plate is opened
- Take care when removing food from the appliance.
- 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 or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Café Grandé Contact Grill

Power and Ready lights

'Power' light indicates when the unit is switched on and heating and the 'Ready' light indicates that it is ready to use.

Sloping grilling surface

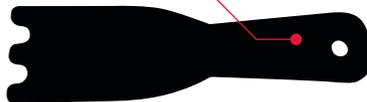
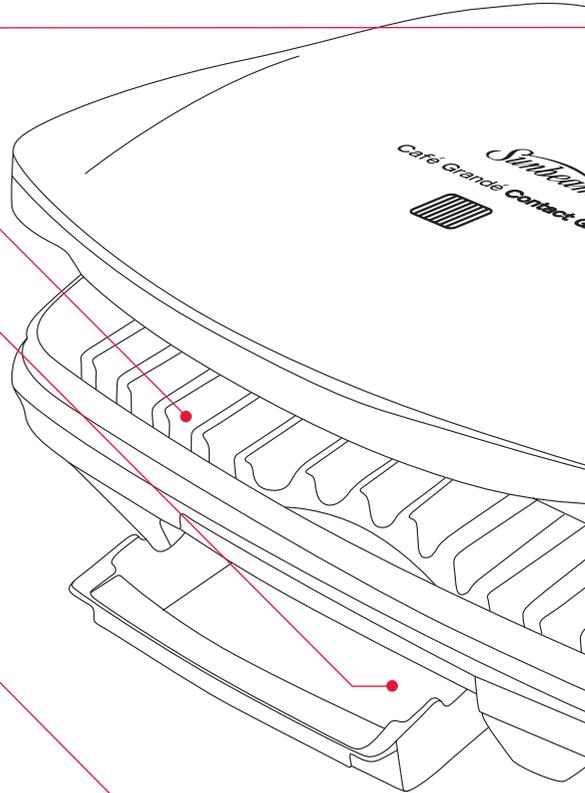
The sloping grill plate drains fat away from the food whilst cooking, for a healthier meal.

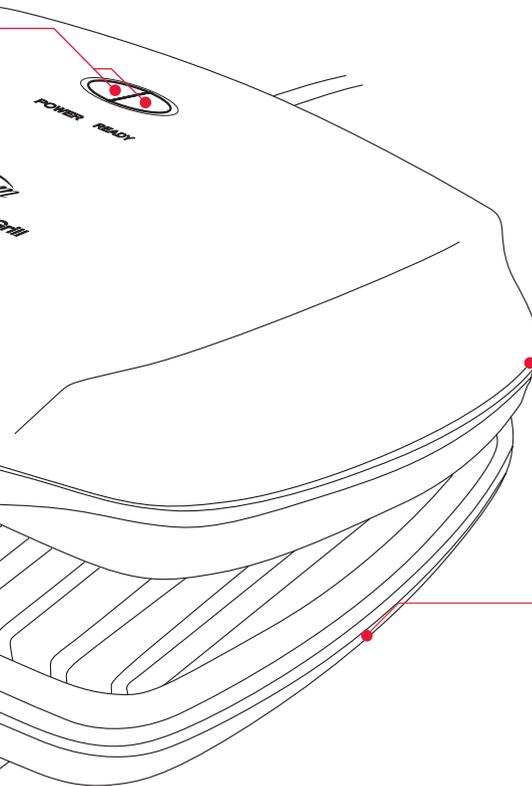
Detachable drip tray

Easily detachable drip tray catches fats and juices preventing overflow onto bench tops. Ensure this tray is in position before grilling.

Cleaning spatula

Use to scrape food residue from the ribbed grill plates.





Non-stick grill plates

The high grade non-stick cooking plates are ribbed for healthy cooking and to achieve authentic grill marks on your food. Searing meat on both sides at the same time allows for fast, healthy cooking. The non-stick plates make for easy wipe down cleaning, simply wipe down after use.

Floating hinge system

The floating hinge system adjusts to grill foods of varying thicknesses; from vegetables to thick steaks. Also perfectly toasts any size snacks from toasted bread to Turkish or foccacia.

Adjustable Foot

Angles your bottom plate when using as a contact grill, so fats drain away. Adjust so the bottom plate is flat when using as a sandwich press.

Using your Café Grandé Contact Grill

Before first use

Ensure any stickers and packaging are removed from the product. Wipe over plates with a dampened cloth and dry thoroughly with a soft cloth.

Note: When using 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.

Grilling Meats and Vegetables

Note: Always preheat for 3-5 minutes. The Ready light will illuminate.

1. Always spray the grill plates with cooking spray before placing meat, seafood or vegetables onto the grill plate.
2. Gently lower the lid (if desired), by pulling down the handle. The café-design floating hinge system will adjust ensuring the top cooking plate lies evenly on your food for perfect grilling every time.
3. If desired, halfway through cooking, turn your food over to achieve grill marks on both the top and bottom of your food.
4. When cooking some foods you may want to re-spray the top grill plate to prevent food from sticking.
5. The cooking plates are coated in a durable high grade non-stick coating. Some foods that are marinated or coated may cause the food to stick to the grill plates.

To clean the plates turn off the unit and allow it to cool. Then use a plastic spatula or the cleaning spatula to clear the food. Never use a sharp metal object as this will damage the non-stick surface.

Note: The Power and Ready Lights are thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

Caution: Do not touch the outside of the unit when in use. Avoid touching hot surfaces. Steam may generate from between the grill plates while food is cooking and when the top plate is opened. Take care when removing food from the grill.

Toasting Sandwiches and Focaccias

1. Butter the outside of the bread, if desired. The sandwich filling will be placed between the unbuttered sides of the bread.
2. Place 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.
4. Gently close the lid.
5. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste.

Hints for best results when grilling

1. Tender cuts of meat such as scotch fillet and sirloin are ideal for grilling. Tougher cuts of meat such as topside or blade steak will tenderise if marinated for a few hours or overnight.
2. Avoid overcooking meat as the texture will toughen.
3. Recommended cuts;
Beef = Sirloin, Rump, Rib Eye, Fillet or T-Bone
Lamb = Leg Steak, Fillet, Loin or Cutlets
Pork = Butterfly Steaks, Spare Ribs, Leg Steaks or Fillets
4. You can also grill diced meat on skewers for kebabs.
5. The Café Grandé can grill meats over 1 inch (2.5cm) thickness with ease. If cooking meats with a bone it is recommended that it is no larger than 1.5cm thick to ensure even cooking.
6. Ideal for cooking a variety of meats, including beef, fish and poultry. Take care when grilling fish, use a nylon spatula.
7. The sloping grilling surface allows the fats and juices to drain into the drip tray for healthy, fat free cooking.
8. When cutting meats, chicken, vegetables or seafood for kebabs, cut evenly and uniform in size to ensure even cooking.
Never cross - contaminate foods: Do not cut raw vegetables and raw meats with the same knife or on the same chopping board. Try to use separate chopping boards for meats, vegetables and seafood.
Do not cut cooked meats on the same chopping board as you prepared the raw meat unless the board and knife have been thoroughly sanitised and cleaned in hot soapy water.

Hints for best results when toasting snacks

1. Any type or shape of bread can be used, e.g. white, wholemeal, wholegrain, sourdough, bread rolls, bagels.
2. Various thicknesses of bread can be used from thick to thin slice. Turkish pide or foccacia are also suitable.
3. Sweet breads with a high sugar content (e.g. fruit loaf, raisin bread, brioche) will brown more quickly than non-sweetened breads.
4. It is not necessary to butter the outside of your bread as the Café Grandé has non-stick cooking plates.
5. Be careful when biting into snacks containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.

Care and Cleaning

Non-stick Coating

Your Café Grandé Contact Grill and Sandwich Press features a special scratch and abrasive-resistant non-stick coating.

Sunbeam recommends that care is taken with the non-stick coating particularly when using metal utensils.

Do not use sharp objects or cut food on top of the Café Grandé.

Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been used.

When cleaning the non-stick coating do not use metal (or other abrasive) scourers. After cleaning, dry the Café Grandé and lid thoroughly with a soft cloth before storing.

Always turn the power OFF and **REMOVE** the plug from the power point before cleaning.

Quick cleaning method

Always turn the power OFF and remove the plug from the power point after use and before cleaning. The cooking plates are coated with a non-stick surface, and there are no dirt traps. Once cooled, simply wipe the cooking plates with a dampened cloth, or use the cleaning spatula to remove food residue.

Do not immerse your Café Grandé in water or any other liquid. Do not use abrasive scouring pads or powders.

Do not place your Café Grandé in a dishwasher.

Always clean after each use to prevent a build up of cooking residue on the grill.

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 Café Grandé will store in an upright position in cupboards, shelves or on the bench top.

Always allow the grill/press to cool after use. Once cooled, you can clean the cooking plates.

Always allow the contents of the drip tray to cool before removing the tray from its position and discarding the contents.

Wash the drip tray in warm soapy water.

Dry thoroughly with a soft cloth and reposition into the grill.

Contact Grill Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Café Grandé Contact Grill and Sandwich Press. We hope you enjoy using your Sunbeam Café Grandé.

BEEF

Beef Burgers

Makes 6

600g beef mince
½ cup fresh breadcrumbs
½ cup grated parmesan cheese
1 tablespoon Dijon mustard
1 teaspoon dried oregano
1 teaspoon smoked paprika
1 egg, lightly beaten
1 onion, finely chopped
2 red capsicums, quartered, seeds removed
2 tablespoons vegetable oil
4 burger buns, split, toasted
Butter lettuce leaves, sliced tomato, gherkins and aioli, to serve

1. Combine mince, breadcrumbs, parmesan, Dijon, oregano, paprika, egg and onion in a bowl. Season to taste with salt and pepper.
2. Shape mixture into 6 patties. Place on lined tray. Cover and refrigerate for 30 minutes.
3. Preheat Contact Grill for 3-5 minutes. Place capsicums on the grill. Close the lid and cook for 4-5 minutes or until tender. Place capsicums in a plastic bag and stand for 15 minutes. Once cool enough to handle remove and discard skin. Slice into strips.
4. Spray preheated plates with oil spray. Place patties on the grill. Close the lid and cook for 4-6 minutes or until cooked.
5. Place patties in buns. Fill with roasted capsicums and desired ingredients. Serve.

Pepper Steak

Serves 4

2 tablespoons black peppercorns, crushed
4 x 250g pieces fillet steak
40g butter
2 teaspoons brined green peppercorns, rinsed, finely chopped
½ cup white wine
1 tablespoon Dijon mustard
¼ cup thickened cream
1 tablespoon brandy
Salt and freshly ground black pepper, to taste

1. Rub black pepper over the steaks. Cover and refrigerate for at least one hour. Allow steak to reach room temperature before cooking.
2. Preheat Contact Grill for 3-5 minutes.
3. Spray preheated plates with oil spray. Place steaks on grill. Close the lid and cook for 3-5 minutes for medium.
4. Melt butter in a small saucepan over medium heat. Add peppercorns cooking for 1 minute. Add white wine and mustard. Bring to a simmer and reduce by half.
5. Remove from heat and add cream and brandy. Season to taste with salt and pepper. Serve sauce over steak.

Contact Grill Recipes continued

Vietnamese Beef Noodle Salad

Serves 4

- 1 clove garlic, crushed
 - 2 tablespoons dark soy sauce
 - 1 tablespoon brown sugar
 - 1 tablespoon fish sauce
 - 1 teaspoon sesame oil
 - 500g beef rump steak
 - 100g dried vermicelli noodles, cooked
 - ½ cup fresh basil leaves
 - ½ cup fresh coriander leaves
 - ½ cup fresh mint leaves
 - ½ cup dry roasted peanuts
 - 1 Lebanese cucumber, seeds removed, chopped
 - ¼ cup lime juice
 - 2 tablespoons sweet chilli sauce
 - 1 tablespoon lemon grass, finely chopped
 - Salt and freshly ground black pepper, to taste
1. Place garlic, soy sauce, brown sugar, fish sauce and sesame oil in a large bowl. Stir to combine. Add beef and toss to coat. Cover and refrigerate for at least 30 minutes.
 2. Preheat Contact Grill for 3-5 minutes.
 3. Spray preheated plates with oil spray. Place steaks on grill. Close the lid and cook for 3-5 minutes for medium. Allow to rest for 5 minutes before cutting into fine strips.
 4. In a large bowl combine noodles, basil, coriander, mint, peanuts and cucumber.
 5. In a separate bowl combine remaining ingredients.
 6. Add beef to noodles and pour over remaining ingredients. Toss to combine. Season to taste with salt and pepper. Serve.

LAMB

Mediterranean Kebabs with Tahini Yoghurt

Serves 4

Kebabs

- 1 kg lamb steaks, cut into 4-5cm cubes
 - ½ cup white wine
 - ¼ cup olive oil
 - 2 garlic cloves, crushed
 - Juice of one lemon
 - ¼ cup basil leaves, finely chopped
 - 3 tomatoes, finely chopped
 - 1 red onion, finely chopped
 - ½ cup Greek yogurt
 - ¼ cup tahini
 - 1 tablespoon lemon juice
 - Salt and freshly ground black pepper, to taste
1. In a large bowl combine lamb cutlets, wine, oil, lemon and garlic. Place lemon halves in the bowl. Stir to combine. Cover and refrigerate for 30 minutes.
 2. Thread lamb onto wooden skewers.
 3. Preheat Contact Grill for 3-5 minutes.
 4. Spray preheated plates with oil spray. Place lamb skewers on grill. Close the lid and cook for 3-4 minutes for medium.
 5. Meanwhile combine basil, tomatoes, onion, yogurt, tahini and lemon juice in a bowl. Stir to combine. Season to taste with salt and pepper.
 6. Serve lamb kebabs topped with salad.

Contact Grill Recipes continued

Grilled Lamb Chops with Thyme and Grilled Lemons

Serves 4

½ cup olive oil

8 lamb chops

6 cloves garlic, crushed

5 sprigs fresh thyme

4 lemons, cut into 2cm slices

Salt and freshly ground black pepper, to taste

1. In a large bowl combine all ingredients. Cover and refrigerate for 1 hour.
2. Preheat Contact Grill for 3-5 minutes.
3. Spray preheated plates with oil spray. Place lamb chops on grill. Close the lid and cook for 3-4 minutes for medium.
4. Place lemons on the grill. Close the lid and cook for 3-4 minutes or until caramelized.
5. Squeeze the juice from the grilled lemon over the chops before serving. Season to taste with salt and pepper. Serve.

PORK

Vietnamese Grilled Lemongrass Pork Chops

Serves 4

2 tablespoons caster sugar

2 tablespoons fish sauce

2 tablespoons olive oil

1 ½ tablespoons dark soy sauce

3 cloves garlic, crushed

2 shallots, finely sliced

1 ½ stalks lemongrass, trimmed, roughly chopped

4 pork chops, bone-in

Salt and freshly ground black pepper, to taste

1. Place all ingredients, except pork, in a food processor. Pulse ingredients until a smooth paste.
2. Rub pork with the lemongrass paste. Cover and refrigerate for at least 2 hours.
3. Preheat Contact Grill for 3-5 minutes.
4. Spray preheated plates with oil spray. Place pork chops on grill. Close the lid and cook for 3-4 minutes. Season to taste with salt and pepper. Serve.

Contact Grill Recipes continued

Chilli and Lime Grilled Pork Tenderloin Serves 2

500g pork tenderloin

½ cup lime juice

¼ cup olive oil

2 long red chillies, finely chopped

Salt and freshly ground black pepper, to taste

1. Place all ingredients in a large bowl.

Cover and refrigerate for at least 2 hours.

2. Preheat Contact Grill for 3-5 minutes.

3. Spray preheated plates with oil spray.

Place pork on grill. Close the lid and cook for 5-8 minutes. Season to taste with salt and pepper. Serve.

POULTRY

Sweet and Spicy Grilled Jerk Chicken Serves 3

¼ cup brown sugar

¼ cup soy sauce

¼ cup vegetable oil

2 tablespoons freshly grated ginger

2 tablespoons lime juice

1 tablespoon ground allspice

3 cloves garlic

3 sprigs fresh thyme

3 long red chillies

1 bunch shallots, roughly chopped

1 small red onion

6 chicken drumsticks

3 cardamom pods

1 star anise

Salt and freshly ground black pepper, to taste.

1. In a food processor combine all ingredients except the chicken, cardamom and star anise. Pulse ingredients until a smooth paste.

2. Make two shallow slashes into each chicken drumstick.

3. In a large bowl combine chicken, cardamom, star anise and spice paste. Stir to combine. Cover and refrigerate for at least 2 hours.

4. Preheat Contact Grill for 3-5 minutes.

5. Spray preheated plates with oil spray.

Place chicken on grill. Close the lid and cook for 5-6 minutes before turning. Cook for a further 5-6 minutes or until golden and fully cooked. Season to taste with salt and pepper. Serve.

Contact Grill Recipes continued

Japanese Chicken Skewers

- Yakitori

- 1 cup chicken stock
 - ¾ cup soy sauce
 - ½ cup mirin
 - ¼ cup honey
 - 2 tablespoons freshly grated ginger
 - 1 tablespoon brown sugar
 - 1 tablespoon rice vinegar
 - 1 teaspoon sesame oil
 - 1 teaspoon wasabi paste
 - 4 cloves garlic, crushed
 - 600g chicken thigh fillets, cut into 2 pieces
 - 2 bunches shallots, cut into 3cm pieces
 - Salt and freshly ground black pepper, to taste
1. In a medium saucepan combine all ingredients except the chicken and shallots. Place over medium-high heat and bring to a simmer. Lower heat and cook for a further 10 minutes or until reduced by half. Reserve half of the liquid.
 2. Thread chicken and shallots onto skewers, alternating between the two. Place in a shallow dish and brush with remaining sauce. Cover and refrigerate for 15 minutes.
 3. Preheat Contact Grill for 3- 5 minutes.
 4. Spray preheated plates with oil spray. Place chicken on grill. Close the lid and cook for 2-3 minutes. Season to taste with salt and pepper. Serve with reserved sauce.

Serves 3-4

Lemon Thyme Chicken with Tzatziki

- 6 chicken thigh fillets, skin on
 - 3 cloves garlic, crushed
 - 2 shallots, finely chopped
 - ¼ cup olive oil
 - 2 tablespoons lemon juice
 - 1 tablespoon fresh oregano
 - 1 teaspoon honey
- Tzatziki:**
- 1 cup Greek yogurt
 - 2 tablespoons freshly chopped dill
 - 1 tablespoon lemon juice
 - 1 tablespoon olive oil
 - 3 cloves garlic, crushed
 - 1 Lebanese cucumber, finely diced
 - Salt and freshly ground black pepper, to taste
1. Place chicken, garlic, shallots, oil, lemon, oregano and honey in a large bowl. Stir to combine. Cover and refrigerate for 30 minutes.
 2. Meanwhile combine all tzatziki ingredients in a small bowl. Stir to combine. Season to taste with salt and pepper.
 3. Preheat Contact Grill for 3-5 minutes.
 4. Spray preheated plates with oil spray. Place chicken on grill. Close the lid and cook for 3-5 minutes or until golden and cooked. Season to taste with salt and pepper. Serve with tzatziki.

Serves 3-4

Contact Grill Recipes continued

Honey and Soy Chicken Nibbles

Makes 20

- 1kg chicken wings
 - ¼ cup honey
 - ½ cup soy sauce
 - 2 tablespoons vegetable oil
 - 2 teaspoons freshly grated ginger
 - ½ teaspoon five spice powder
 - 2 cloves garlic, crushed
 - Freshly ground black pepper, to taste
1. Remove and discard chicken wing tips. Cut wings in half at the joint.
 2. Combine all remaining ingredients in a shallow dish. Add chicken wings and stir to combine. Cover and refrigerate for 30 minutes.
 3. Preheat Contact Grill for 3-5 minutes.
 4. Spray preheated plates with oil spray. Place chicken nibbles on grill in two batches. Close the lid and cook for 10-12 minutes or until golden and cooked. Season to taste with salt and pepper. Serve.

Chicken Patties

Makes 4-6

- These patties are great for barbecues or even just a quick meal with salad.
- 500g chicken mince
 - 1 onion, finely chopped
 - 1 clove garlic, crushed
 - 1 tablespoon Dijon mustard
 - 1 tablespoon chopped fresh oregano
 - 1 tablespoon lemon zest
 - Salt and freshly ground black pepper, to taste
1. Place all ingredients in a large bowl. Season to taste with salt and pepper. Mix well.
 2. Shape mixture into ¼ cup sized patties. Place on lined tray. Cover and refrigerate for 15 minutes.
 3. Preheat Contact Grill for 3-5 minutes.
 4. Spray preheated plates with cooking spray. Place chicken patties on grill. Close lid and cook for 6-8 minutes or until golden and cooked. Repeat with remaining mixture. Serve.

Contact Grill Recipes continued

SEAFOOD

Simple Delicious Fish Cakes with Paprika Mayonnaise

These fish cakes are traditional but always a crowd pleaser

- 500g cod, roughly chopped
- 1 cup fresh breadcrumbs
- ¼ cup plain flour
- 2 tablespoons mayonnaise
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- 3 cloves garlic
- 2 eggs
- 1 onion

Mayonnaise:

- ¾ cup mayonnaise
- 1 tablespoon lemon juice
- 2 teaspoons lemon zest
- ½ teaspoons smoky paprika
- Salt and freshly ground black pepper, to taste

1. Place all ingredients in a large bowl. Season to taste with salt and pepper. Mix well.
2. Shape mixture into ¼ cup sized patties. Place on lined tray. Cover and refrigerate for 15 minutes.
3. Preheat Contact Grill for 3-5 minutes.
4. Spray preheated plates with cooking spray. Place chicken patties on grill. Close lid and cook for 6-8 minutes or until golden and cooked. Repeat with remaining mixture. Serve.

Toasted Sesame Ginger Salmon

Serves 2

- 2 tablespoons olive oil
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 2 teaspoons grated fresh ginger
- 1 clove garlic, crushed
- 2 x 250g skin-on salmon fillets
- Salt and freshly ground black pepper, to taste
- Toasted sesame seeds, shallots and fresh coriander, to serve

1. Place all ingredients; except salmon in a large bowl. Reserve half of the liquid. Add salmon and coat in marinade. Cover and refrigerate for 30 minutes.
2. Preheat Contact Grill for 3-5 minutes.
3. Place salmon skin side down on the grill. Brush with reserved marinade. Close the lid and cook for 3-4 minutes, opening the lid every 2 minutes to brush with liquid.
4. Once salmon is cooked brush with any remaining liquid. Season to taste with salt and pepper. Top with sesame seeds, shallots and fresh coriander. Serve.

Contact Grill Recipes continued

Peri Peri Prawns

Serves 6

This marinade is also great with chicken

¼ cup lemon juice

1 tablespoon brown sugar

1 tablespoon freshly grated ginger

1 tablespoon lemon zest

1 tablespoon olive oil

2 teaspoons white wine vinegar

½ teaspoon smoked paprika

6 long red chillies

2 cloves garlic

24 large green prawns, shell removed, cleaned

Salt and freshly ground black pepper, to taste

1. Place all ingredients; except prawns in the bowl of a food processor. Pulse until a smooth paste.
2. Place prawns in a large bowl. Coat with marinade. Cover and set aside for five minutes.
3. Preheat Contact Grill for 3-5 minutes.
4. Place prawns on the grill. Close the lid and cook for 2-3 minutes for until pink and cooked. Season to taste with salt and pepper. Serve.

Herb Crumbed Fish

Serves 4

Any firm white fish or chicken can be used in this recipe.

2 cups fresh breadcrumbs

2 tablespoons chopped fresh flat-leaf parsley

2 tablespoons grated parmesan cheese

1 tablespoon lemon zest

4 x 250g Ling fillets

1 cup plain flour

2 eggs, lightly beaten

Salt and freshly ground black pepper, to taste

1. In a bowl combine breadcrumbs, parsley, parmesan and lemon. Season to taste with salt and pepper.
2. Preheat Contact Grill for 3-5 minutes.
3. Dip each fish fillet in flour, egg then breadcrumb mixture.
4. Spray preheated plates with cooking spray. Place fish on grill. Close the lid and cook for 5-6 minutes or until golden and cooked. Serve immediately.

Contact Grill Recipes continued

Stuffed Grilled Calamari

Serves 2-3

500g squid tubes

2 tablespoons extra virgin olive oil

1 tablespoon freshly chopped flat-leaf parsley

1 lime, cut into wedges

Salt and freshly ground black pepper, to taste

1. Wash squid, pat dry. Cut squid into 3cm lengths. Thread onto skewers. Season to taste with salt and pepper.
2. Preheat Contact Grill for 3-5 minutes.
3. Place calamari on grill. Close lid and cook for 2-3 minutes or until done. Drizzle with oil and top with parsley and lime. Season to taste with salt and pepper. Serve.

VEGETABLE

Chargrilled Pumpkin and Haloumi Salad

Serves 3-4

500g butternut pumpkin, peeled, thinly sliced

250g haloumi cheese, sliced

150g bag baby spinach

½ cup walnuts, toasted

1 tablespoon extra-virgin olive oil

1 tablespoon red wine vinegar

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Spray preheated plates with cooking spray. Place pumpkin on grill. Close the lid and cook for 5-6 minutes or until tender. Season to taste with salt and pepper. Set aside.
3. Place haloumi on the grill. Close the lid and cook for 1-2 minutes or until golden and cooked. Set aside.
4. In a large bowl combine all ingredients. Season to taste with salt and pepper. Serve.

Contact Grill Recipes continued

Portobello Mushrooms with Balsamic and Thyme

Serves 4

This is great with eggs for breakfast or over pasta for dinner.

500g Portobello mushrooms, sliced into 2cm strips

3 cloves garlic, crushed

2 tablespoons olive oil

1 tablespoon fresh thyme

2 teaspoons balsamic vinegar

1 teaspoon caster sugar

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. In a large bowl combine all ingredients.
3. Place mushroom mixture on the grill. Close the lid and cook for 5-6 minutes, turning occasionally. Season to taste with salt and pepper. Serve.

Antipasto Vegetables

Serves 4-6

These vegetables are great on a platter or grilled sandwiches.

2 zucchinis, cut into 2cm slices

1 bunch asparagus, trimmed

1 bunch spring onions, cut into 10cm lengths

1 eggplant, cut into 2cm slices

1 red capsicum, seeds removed, cut into strips

1 sweet potato, peeled, cut into 1cm slices

¼ cup extra virgin olive oil

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Spray preheated plates with cooking spray. Grill vegetables in batches. Set aside.
3. Drizzle with olive oil. Season to taste with salt and pepper. Serve.

Contact Grill Recipes continued

Sweet Potato and Chickpea Patties

Makes 6

500g sweet potato, peeled, cooked
420g can chickpeas, drained, rinsed
1/3 cup couscous
2 tablespoons fresh coriander
1 teaspoon garam masala
1/2 teaspoon ground turmeric
1/2 teaspoon ground cumin
2 cloves garlic, crushed
1 egg, lightly beaten
Salt and freshly ground black pepper, to taste
Fresh coriander, to serve

1. Place sweet potato and chickpeas in the bowl of a food processor. Process until a smooth paste. Add remaining ingredients to the bowl and pulse until well combined. Season to taste with salt and pepper.
2. Shape mixture into 6 patties. Place on a lined tray. Cover and refrigerate for 30 minutes.
3. Preheat Contact Grill for 3-5 minutes.
4. Spray preheated plates with cooking spray. Place patties on grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Eggplant Parmigiana

Serves 4-6

4 large eggplants, cut into 2cm slices
2 onions, finely sliced
1 tablespoon olive oil
3 x 400g cans chopped tomatoes
2 teaspoons fresh oregano
1 teaspoon caster sugar
1 bay leaf
1 1/2 cups grated mozzarella cheese
3/4 cup grated parmesan cheese
Salt and freshly ground black pepper, to taste
Fresh basil, to serve

1. Preheat oven to 180°C. Preheat Contact Grill for 3-5 minutes.
2. Spray preheated plates with cooking spray. Place eggplant on the grill. Close the lid and cook in batches for 3-5 minutes or until tender. Set aside.
3. Place onions on the grill and drizzle with oil. Close the lid and cook for 3-4 minutes or until tender. Set aside.
4. In a separate bowl combine tomatoes, oregano, sugar and bay leaf. Season to taste with salt and pepper.
5. In a small bowl combine mozzarella and parmesan cheese.
6. Preheat oven to 180°C. Grease a 25x25cm oven proof dish. Cover base of dish with one third of the eggplant. Cover with a third of the tomato and cheese. Season to taste with salt and pepper. Repeat for another 2 layers. Top with cheese.
7. Bake for 30 minutes or until golden and bubbling. Serve with fresh basil.

Sandwich Press Recipes

Grilled Focaccia with Rocket, Sun Dried- Tomatoes and Fetta

Serves 2

- 4 large pieces focaccia bread, halved
- 2 tablespoons olive oil
- 1 cup baby rocket
- 2 tablespoons sun-dried tomatoes, chopped
- 80g Danish fetta, crumbled
- Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Drizzle bread with olive oil.
3. Divide rocket, tomatoes and fetta evenly. Sandwich between two slices of focaccia bread. Season to taste with salt and pepper.
4. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Basil, Prosciutto and Bocconcini Toasted Sandwich

Serves 2

This sandwich is also great with chicken.

- 4 slices sourdough bread
- 2 tablespoons olive oil
- 4 slices prosciutto
- 200g container bocconcini, drained
- ½ cup fresh basil leaves
- Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Drizzle bread with olive oil.
3. Divide prosciutto, bocconcini and basil leaves evenly. Sandwich between two slices of sourdough bread. Season to taste with salt and pepper.
4. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Sandwich Press Recipes continued

Beef, Caramelized Onion and Cheese Grill Sandwich

Serves 2

Leftover roast beef is great in this sandwich.

1 onion, finely sliced

1 tablespoon olive oil

2 teaspoons Worcestershire sauce

1 teaspoon caster sugar

4 slices wholemeal bread

20g butter, softened

1 tablespoon wholegrain mustard

½ cup grated Swiss cheese

50g cooked beef, finely sliced

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Toss onions in olive oil, Worcestershire sauce and caster sugar.
3. Place onions on grill. Cook for 5-6 minutes or until tender and golden. Set aside. Clean grill.
4. Lightly butter the outsides of all four pieces of bread. Divide half of the cheese between two of the bread slices. Top each piece of bread of equal amount of beef and onion mixture. Season to taste with salt and pepper. Spread mustard over the top piece of bread and sandwich together (butter side facing out).
5. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Grilled Cheese, Chorizo and Rocket Sandwiches

Makes 2

20g butter, softened

4 slices sourdough bread

1 cup grated cheddar cheese

1 chorizo sausage, sliced lengthways

1 cup fresh rocket

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Lightly butter the outsides of all four pieces of bread. Divide half of the cheese between two of the bread slices. Top each piece of bread of equal amount of chorizo and rocket. Season to taste with salt and pepper. Top with bread (butter side facing out).
3. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Sandwich Press Recipes continued

Grilled Vegetable and Goats Cheese Sandwich

Makes 2

The below vegetables can be picked up from the deli section of your local supermarket.

1 cup baby spinach

50g goats' cheese, crumbled

50g roasted capsicum, chopped

50g roasted eggplant, chopped

40g sun-dried tomatoes, chopped

20g butter

4 slices bread

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. In a bowl combine spinach, cheese, capsicum, eggplant and tomatoes. Season to taste with salt and pepper.
3. Lightly butter the outsides of all four pieces of bread. Divide the vegetable mixture between two slices of bread. Top with bread (butter side facing out).
4. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Brie, Chicken and Cranberry Toasted Turkish Sandwich

Makes 4

8 pieces Turkish bread

¼ cup cranberry relish

250g brie cheese, sliced

150g chicken, shredded

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Spread four pieces of Turkish bread evenly with cranberry relish.
3. Divide the cheese and chicken between the four pieces of bread. Season to taste with salt and pepper. Top with remaining slice of bread.
4. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Sandwich Press Recipes continued

Fig and Prosciutto Toasted Ciabatta Sandwich

- 2 ciabatta rolls, slice in half
- 1 tablespoon olive oil
- 2 tablespoons fig preserve
- 4 slices prosciutto
- 1 cup rocket
- ½ cup grated mozzarella
- 1 tablespoons balsamic vinegar

Salt and freshly ground black pepper, to taste

1. Preheat Contact Grill for 3-5 minutes.
2. Cover two pieces of ciabatta bread with olive oil. Spread with fig preserve.
3. Divide the prosciutto, rocket and mozzarella evenly between the two slices of bread. Season to taste with salt and pepper. Drizzle with vinegar. Top with remaining slice of bread.
4. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Serves 2

Grilled Haloumi and Herb Sandwiches

- ½ cup chopped flat-leaf parsley
- 2 tablespoons chopped chives
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- 2 teaspoons lemon zest
- 1 teaspoon fresh thyme
- 4 slices haloumi cheese
- 4 slices sourdough bread

Salt and freshly ground black pepper, to taste

1. In a bowl combine parsley, chives, balsamic vinegar, oil, lemon and thyme. Season to taste with salt and pepper.
2. Divide the herb mixture evenly between the two slices of bread. Season to taste with salt and pepper. Top with haloumi cheese. Top with remaining slice of bread.
3. Place sandwich on the grill. Close lid and cook for 4-6 minutes or until heated and golden. Serve.

Makes 2

Notes

Notes

12 Month Warranty

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact 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 to:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

26 Vestey Drive
Mt Wellington, Auckland New Zealand

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and send a copy of your original receipt to Sunbeam.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
 - exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other 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.

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

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

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

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

 is a registered trademark.

'Cafe Grandé' is a trademark of Sunbeam Corporation.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

© Copyright. Sunbeam Corporation Limited 2002.

ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Unit 3, Building D
26 Vestey Drive
Mt Wellington Auckland
New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.