



Multi Sandwich Maker

Model: G-222



Instruction Manual

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including followings:

1. Read all instruction.
2. Do not touch hot surfaces. Use handles only.
3. To protect against electric hazards, do not immerse cord, plugs, or cooking unit in water or other liquid.
4. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, it must be replaced or repaired by the manufacturer or its service agent or a similar qualified person in order to avoid a hazard.
5. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
6. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
7. Unplug from outlet when not in use and before cleaning, Allow cool down before putting on or taking off parts and before cleaning.
8. Do not use outdoors.
9. When using this appliance, provide 10 to 12 inches air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may cause a problem;
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids;
11. Never remove the food. (e.g. waffle sandwich etc) with any kind of cutting device or other metallic kitchen utensil;
12. Close supervision is necessary when any appliance is used by or near children.
13. Do not leave appliance unattended when plugged in;
14. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries, or damage the unit.
15. Do not use appliance for other than its intended use.
16. Place the unit only on a dry, level, and nonflammable surface.
17. Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.
18. To reduce the risk of electric shock or fire hazard, do not operate the unit unless grids are securely snapped in place.
19. Do not immerse in liquid.

20. Bread may burn. Therefore sandwich must not be used near or below curtains and other combustible materials. They must be watched.
21. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
22. 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.
23. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

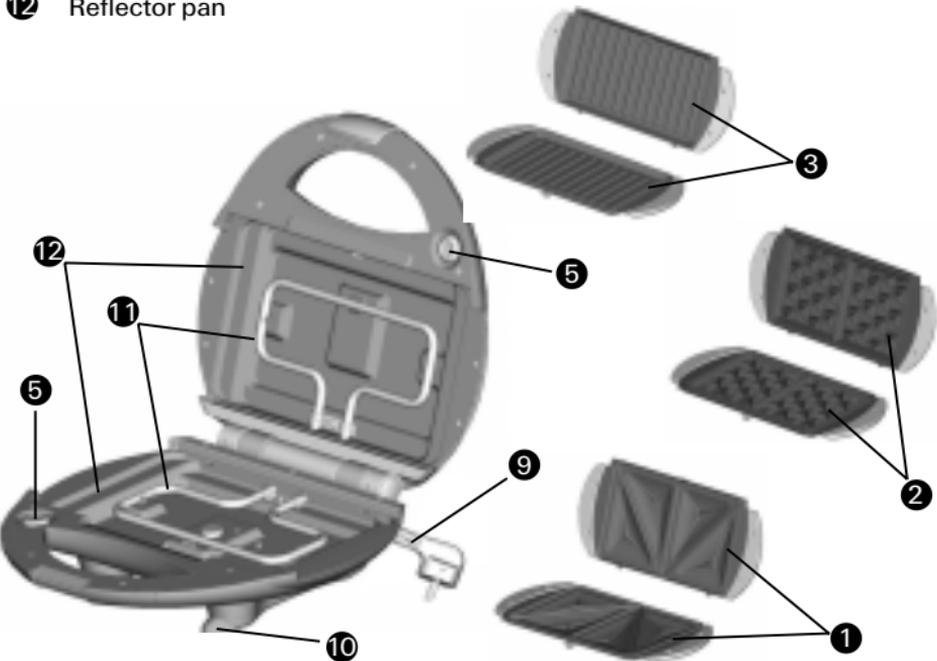
Consumer safety information

1. This appliance is intended for household use only.
2. This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating is equal to or greater than the required rating of the waffle baker/sandwich griddle/baking pan. An extension cord rated at least 10 amperes may be used. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
3. To avoid an electrical circuit overload, do not operate another high wattage appliance on the same circuit with the waffle baker/sandwich griddle/grill grid.
4. Never use the unit near an oven, heater, or fireplace.
5. If use an extension cord, it should be connected to the unit's power cord before it is plugged into the outlet. In the case of a power failure, the same procedure should be followed.
6. Never remove, insert, or replace grids unless unit is unplugged.

Know your multi-sandwich maker

Parts and Features

- ① Removable sandwich griddle
- ② Removable waffle baker
- ③ Removable roasting pan
- ④ Cool touch grip handle
- ⑤ Release button
- ⑥ Lid lock
- ⑦ Power indicator light
- ⑧ Working indicator light
- ⑨ Power cord
- ⑩ Cord store
- ⑪ Heater
- ⑫ Reflector pan



How to use your unit

1. Unpack the appliance, remove all packages from unit, read all instruction manuals carefully and keep for further reference.
2. Wash and dry cooking grids completely before first use.
3. Make sure that unit is unplugged select preferred cooking grids.
4. Insert tabs on grid into slots on near hinge area located in rear part of unit, and then press the other side of the grid to snap into place. (see fig. 1)
5. Repeat with the other grid.
6. Close unit and plug into outlet, the red power indicator light turn on.
7. Let preheat till the green light turn on.
8. Cook waffle, Bsandwiches or beef according to recipe. Carefully remove cooked food so that never do any burns on your hands and fingers.
9. If using the cheese or sandwich griddle grids and there is a built-up of grease or cheese, clean the grids and any surfaces of excess grease before continuing to cook. Follow instruction in "To Clean".
10. When finished cooking, unplug unit and let completely cool down for cleaning or storage.
11. Follow instructions in "To Clean."



fig.1

Warning: To reduce the risk of fire or shock hazard, do not operate unit unless grids are securely snapped in place. To reduce the risk of fire or electrical shock, do not grill meats, fatty foods, or marinated products on the sandwich griddle.

Status of the indicator light: Red indicator light turn on indicate that unit is on power situation and the heater is in working; Green indicator light turn on indicate the desired temperature have been reached, it is ready for cooking.

To clean:

Warning: To reduce the risk of burns of hands and fingers. Allow unit to completely cool down before removing grids for cleaning.

1. Make sure unit is unplugged and grids have complete cool down before cleaning.
2. Remove grids from unit for cleaning: Open the unit by switching the lid lock, and then press down the release button located in front of lower lid with one hand, hold grid upward with cool touch handle using the other hand to remove it from unit. (see fig.2)

CAUTION: Do not immerse the unit in any liquid.

3. Wipe with damp cloth or wash in hot soapy water, rinse and dry. The grids can also be washed in an automatic dishwasher.
4. If grease drips over the grids into the reflector pans, the reflector pans must also be cleaned. Using a soapy, damp cloth, carefully wipe entire surface of pans to remove all grease, and let it dry.
5. To clean the outside of the unit, wipe with a damp cloth. Do not use abrasive cleansers on the unit. Do not place unit in automatic dishwasher or immerse unit in water or other liquid.



fig.2

To store

1. For compact storage of the appliance the power cord can be wound around the cord store on the bottom of the appliance (let the appliance cool down completely beforehand) (see fig.3)
2. The unit should be stored in a horizontal or upright position, Separately store removable grids so that nonstick surface cannot be scratched. (see fig.4)



fig.3



fig.4

Recipes

Waffle baker recipes

Note: The waffle baker grids make 2 4-inch square waffles. Two waffles would be a typical serving.

Waffle baker tips:

- Homemade waffle batter may take longer to cook than packaged pancake and waffle mix. The package mix waffles are done in about 5 minutes. Made from scratch recipes take a few minutes more.
- A thin waffle batter requires less batter to cover the grids than a thick batter.
- For most recipes there is no need to grease the nonstick surface.

Weekend waffles

1 Cup flour

3 Teaspoons baking powder

1/4 Teaspoon salt

1 Tablespoon sugar

3 Eggs, separate

1 Cup milk

4 tablespoons oil

1 Teaspoon vanilla

In a large bowl. Whisk together flour, baking powder, salt, and sugar. Set aside. Beat egg whites until stiff, Add milk and egg yolks to flour mixture. Stir until smooth. Add oil and vanilla to batter and mix well. Fold egg whites into the batter. Pour about 2/3 cup of batter into the middle of the waffle baker. Cook 5 to 6 minutes or until golden brown. Make 8 to 10 waffles.

Buttermilk waffles

1 1/2 cup flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups buttermilk

6 tablespoons butter, melted

2 eggs, beaten lightly

In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Stir in buttermilk, butter, and eggs, stirring until thoroughly mixed (batter will be thick). Pour about 2/3 to 3/4 cup of batter into the middle of the waffle baker. Cook 6 to 7 minutes or until golden brown. Makes 8 waffles.

Banana Sour Cream Waffles

1 Cup flour

1/2 Teaspoon baking powder

1/2 Teaspoon baking soda

1/2 Teaspoon salt

1 cup sour cream

1/4 cup milk

1/4 cup butter, melted

1 ripe banana, mashed.

In a large bowl, whisk together flour, baking powder, baking soda and salt; set aside. In a small bowl, beat the egg white with a whisk until light peaks form. Add egg yolk, sour cream, milk, butter, and banana to the flour mixture and mix well. Fold in the whipped egg white, Pour 2/3 to 3/4 cup of batter into the waffle baker. Cook 6 to 7 minutes or until golden brown. Makes 6 to 8 waffles

Cinnamon-Raisin waffles

1 cup flour	1 egg
2 tablespoons packed brown sugar.	1/2-cup milk
2 teaspoon baking powder	2 tablespoons oil
1/4 teaspoon salt	1/3 cup raisins
1 1/2 teaspoons cinnamon	

In a small bowl, whisk together the flour, sugar, baking powder, salt and cinnamon.

In a large bowl, whisk together the egg, milk, and oil. Add the flour mixture to the milk mixture. Stir until the batter is just combined. Stir in the raisins. Pour about 2/3 to 3/4 cup of batter onto the waffle baker. Cook 6 to 8 minutes or until golden brown. Make 6 to 8 waffles.

Chocolate waffles

1/4-cup vegetable shortening	3 tablespoons unsweetened baking cocoa
1/2 cup sugar	1 teaspoon baking
1 egg	Pinch of salt (1/16 teaspoon)
1/2-teaspoon vanilla, 1/2-cup milk	
2/3-cup flour	

In a small mixing bowl, cream shortening and sugar until well blended. Add egg and vanilla; blend until smooth, Add remaining ingredients and mix until well blended. Batter will be thicker than normal waffle batter. Spray grids with nonstick cooking spray. Place 2/3 cup of batter into the middle of the waffle baker. Close lid and cook 6 to 7 minutes. Remove and serve topped with vanilla ice cream. Makes 6 waffles.

Sandwich Griddle Recipes

Mexi- pockets

For each sandwich

2 6 inch packaged corn tortillas

1 heaping tablespoon processed cheese dip

1-tablespoon salsa

2-tablespoon refried beans

Spray grids with nonstick cooking spray. Spread cheese, sales and beans on one corn tortilla. Cover with another corn tortilla. Place on sandwich griddle. Close and lock lid and cook approximately 5 minutes. Caution: The filling is very hot.

Cheesy Hot Dog Pockets

Sliced bread (any variety)

Hot dogs

Individually wrapped processed cheese slices

Ketchup

Butter

Butter one side of two pieces of bread. Place the slice of bread, butter side down, on the sandwich griddle. Spread 1 to 2 tablespoons of Ketchup on bread. Cut half of a hot dog into "coins" over the ketchup. Unwrap a slice of cheese and place over the hot dogs. Cover with remaining slice of bread, butter side up. Close and lock lid. Cook approximately 3 minutes. Caution: The filling is very hot.

Grand Cheese Rounds

1 Can (1 lb.) extra- large refrigerated biscuits

8 individually wrapped processed cheese slices (any variety)

Take each biscuit and open it in half, making two thinner biscuits. Flatten each half in the palm of your hand. Unwrap slices of cheese. Take each slice and fold in half, then fold in half again, making 4 quarters stacked. Spray grids with nonstick cooking spray. Place two flattened biscuits on the sandwich griddle. Place the stack of cheese in the middle. Cover with two flattened biscuits. Close and lock lid. Cook approximately 5 to 6 minutes or to desired brownness. Caution: The filling is very hot. Makes 8 rounds.

Fruit Turnovers

1 can of refrigerated crescent rolls

Fruit pie filling or fruit preserves

Cinnamon sugar

Open the can of crescent rolls and lay flat on countertop. Divide into 4 rectangles. Take each rectangle and press the diagonal perforation closed, making 4 solid rectangles. Place one rectangle on the sandwich griddle. Place 2 to 4 tablespoons of fruit filling onto center of pastry. Cover with another rectangle of pastry. Sprinkle with cinnamon sugar. Close and lock lid. Cook approximately 5 minutes or until desired brownness. Repeat with remaining pastry. Caution: The filling is very hot. Makes 4 turnovers

Bacon Cheese Omelet

2 eggs

2 pieces bacon, cooked and crumbled

1/2 cup shredded cheddar cheese

Salt and pepper to taste

In a small bowl, beat eggs slightly with a fork. Add the cheese and bacon; mix. Spray the grids with nonstick cooking spray. Pour egg mixture onto sandwich griddle. Close and lock lid. Cook approximately 4 to 5 minutes. Makes 1 serving.

Cheesy Hashbrowns

1(1 lb., 4 oz) bag of shredded hash browns (dairy case)

Cheddar cheese, shredded

Butter

For 2 servings of hash browns you will need: 2 cups hash browns, 1/2cup cheddar cheese and 2 tablespoons melted butter .Mix these together in a small bowl. Spray the grids with nonstick cooking spray. Place hash brown mixture on griddle. Close and lock lid. Cook 10 minutes or until golden brown.

Hot Pastrami Pockets

For each pastrami pocket you will need:

2 slices rye bread

1 slice Swiss cheese

2 to 3 slices of pastrami

1 tablespoon Thousand Island dressing

1 to 2 tablespoons sauerkraut.

Butter or margarine

Butter two slices of bread on one side. Place one slice (butter side down) on one side of the griddle. Add meat, sauerkraut, dressing, and cheese. Cover with second slice of bread (butter side up). Close and lock the lid. Cook approximately 3 minutes or until desired brownness. Caution: The filling is very hot.

Roasting recipes:

Beef, Poultry and Fish

Steak and mushroom

200g can stewed steak in gravy

30g button mushrooms; sliced

Combine ingredients

Minced beef and potato

200g pre cooked minced beef or canned minced beef and onion.

50g pre-cooked potato, diced.

Lamb hot pot

150g cooked lamb, diced

3 Slices cooked potato

30g cooked carrot, sliced

30ml gravy

30g peas, cooked

5ml mint jelly

Mix together lamb, sliced carrots, peas, mint jelly and gravy. Place in pie base.

Arrange potato slices on top.

Chicken and broccoli

100g-cooked chicken, diced.

100g cooked broccoli florets

50ml white sauce

15ml parsley, chopped

Combine ingredients

Chicken, mushroom and ham

100g cooked chicken, diced

30g mushrooms, sliced

30g cooked ham, diced

50ml condensed mushroom soup

Combine ingredients

Ham, leek and potato

60g canned ham, diced

60g cooked potato, diced

60g cooked leeks, chopped.

Salt and pepper

30g cheddar cheese, grated

Combine ingredients

Smoked haddock and sweet corn

120g cooked smoked haddock, flaked

50g sweet corn

60ml cheese sauce

Black pepper

Combine ingredients