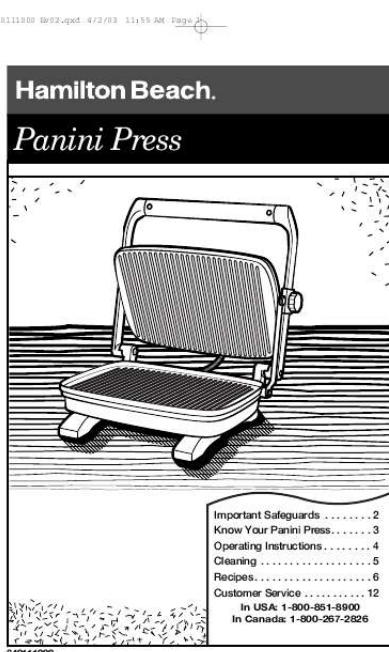




myPDFmanuals

You can read the recommendations in the user guide, the technical guide or the installation guide for HAMILTON BEACH 25450. You'll find the answers to all your questions on the HAMILTON BEACH 25450 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HAMILTON BEACH 25450
User guide HAMILTON BEACH 25450
Operating instructions HAMILTON BEACH 25450
Instructions for use HAMILTON BEACH 25450
Instruction manual HAMILTON BEACH 25450



[Your user manual](#)
[HAMILTON BEACH 25450](#)

Manual abstract:

Use plastic spatula to scrape away cooked-on food or grease. 4. Use a damp sponge with a small amount of dishwashing detergent to scrub cooking surfaces.

Use a clean, damp cloth to wipe surfaces again. 5. Do not use steel wool or any type of abrasive cleaner to clean the panini press, as it will damage the nonstick cooking surface and void the warranty. 6. Use a clean, damp cloth to wipe clean the outside of panini press. 7. The unit can be stored with the lid latch locked, sitting upright on the hinge side.

These grilled stuffed sandwiches offer unlimited possibilities, both as a lunch time treat and anytime. It may be necessary to adapt sandwich press recipes to fit the number of bread slices that can be cooked at one time. Baguette A crisp-crust French bread formed in a long, narrow loaf, typically about 3 inches wide and 15 inches long. French Bread A light, crusty, yeast bread made with water. French bread is available in many different shapes.

Italian Bread A bread that is similar to French bread, but the loaves are typically shorter and plumper. Sourdough Bread A bread with a slightly sour, tangy flavor from the leavening that has a special yeast starter. Deli turkey slices, divided into 4 servings 1/2 cup BBQ sauce 8 slices tomato 8 bacon strips, cooked 4 slices cheddar cheese 1/2 cup sautéed onions (optional) Olive oil Spread olive oil on one side of each slice of bread. Place 4 slices of bread, oil side down, on the panini press. Place turkey, 2 slices of tomatoes, 2 strips of bacon, one piece of cheddar cheese, 2 tablespoon sautéed onions, and BBQ sauce on each slice of bread.

Cover with remaining 4 slices of bread, olive oil side up. close panini press. Cook 3 to 5 minutes or until desired brownness. Goat cheese 3 scallions, finely chopped 1 cup roasted red peppers, divided into 4 servings 1 tablespoon parsley 1 tablespoon basil 1 teaspoon garlic, rinsed Olive oil Prepare goat cheese spread by mixing goat cheese, scallions, parsley, basil, and garlic. preheat panini press. Spread olive oil on one side of each slice of bread. Place 4 slices of bread, oil side down, on the panini press. Spread prepared goat cheese and roasted red peppers on each bread slice. Cover with remaining 4 slices of bread, olive oil side up. close panini press.

Cook 3 to 5 minutes or until desired brownness. Prepared corned beef, divided into four servings 1/2 cup sauerkraut 4 slices Swiss cheese Olive oil Spread olive oil on one side of each slice of bread. Place 4 slices of bread, oil side down, on the panini press. Place corned beef, 2 tablespoons sauerkraut, and 1 slice of Swiss cheese on each slice of bread. Cover with remaining 4 slices of bread, olive oil side up. close panini press. Cook 3 to 5 minutes or until desired brownness. Deli turkey slices, divided into four servings 1/2 cup coleslaw 4 slices Swiss cheese Olive oil Spread olive oil on one side of each slice of bread.

Place 4 slices of bread, oil side down, on the panini press. Place turkey, 2 tablespoons coleslaw, and 1 slice of Swiss cheese on each slice of bread.

Cover with remaining 4 slices of bread, olive oil side up. close panini press. Cook 3 to 5 minutes or until desired brownness. Chicken breast strips, cooked divided into four servings 4 tablespoons pesto sauce 1 cup spinach 8 slices tomato 4 slices provolone cheese Olive oil Spread olive oil on one side of each slice of bread. Place 4 slices of bread, oil side down, on the panini press.

Place chicken, 1 tablespoon pesto sauce, 1/4 cup spinach, 2 slices tomato, and 1 slice provolone cheese on each slice of bread. Cover with remaining 4 slices of bread, olive oil side up. close panini press. Cook 3 to 5 minutes or until desired brownness. Deli roast beef, divided into four servings 1/2 cup sautéed onions 1/2 cup sliced mushrooms 4 slices cheddar cheese 8 red pepper rings 1/2 cup Italian salad dressing Olive oil Spread olive oil on one side of each slice of bread.

Place 4 slices of bread, oil side down, on the panini press. Place roast beef, 2 tablespoons sautéed onions, 2 tablespoons sliced mushrooms, 1 slice cheese, 2 red pepper rings, and 2 tablespoons Italian salad dressing on each slice of bread. Cover with remaining 4 slices of bread, olive oil side up. close panini press.

Cook 3 to 5 minutes or until desired brownness..



[Your user manual](#)
[HAMILTON BEACH 25450](#)