

Continental
Platinum

Sandwich Maker



INSTRUCTION MANUAL

**MODEL:
CP43519**

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid(s).
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting in or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Merchandise for household use only.

No user-serviceable parts inside. Refer servicing to qualified service personnel.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, the marked electrical rating should not be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other), as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

How to make toasted sandwiches

1. When using the first time, wipe the surface of the platens with a damp cloth and dry with cloth, tissue etc. Then smear the platen with butter, margarine or cooking fat.
2. Fit the plug into the wall socket.
3. Close the Sandwich Maker and prepare sandwich while toaster is heating.
4. When the Sandwich Maker is ready after about 5 mins., the ready to cook light will come on (or light will be off if the toaster has only one light).
5. Fully open the Sandwich Maker. Place a slice of bread in the bottom half with the buttered side against the platen.
6. Fill the sandwich, pressing the bottom half into the platen.
7. Place on the top slice with the buttered side up and carefully close the two parts of the toaster together. Do not force shut. Steam will be ejected from between the platens while doing this and care must be taken to ensure that fingers do not come into contact with same.

8. Lock the two halves with the wire clip while toasting is taking place.

NOTE - During toasting the warning light will cycle on and off while the thermostat keeps the toaster at the right temperature.

Cook only with metal platen closed.

9. Your sandwich will be toasted in 2-3 mins. or longer to suit your taste. Open the toaster and remove sandwich using plastic or wooden spatula. Never use metal knife as this may damage the non-stick coating.

10. Close the lid to preserve the heat until ready to toast the next sandwiches.

11. Prepare further sandwiches if required while the one is cooking.

12. After use, remove the plug from the wall socket.

Hints for best results

1. Always preheat before using. Plug cord into power outlet while preparing the fillings.

2. For soft or liquid sandwich fillings use medium sliced bread, white or brown. If small amounts of filling use toasting bread.

3. Flavored butters may also be used.

4. For added flavor use bacon dripping. Brush stripping on outside of bread.

5. Suggested garnishes for savory sandwiches: lettuce, parsley, mint, cress, stuffed olive halves, onion, tomato, etc.

6. A teaspoon of sugar sprinkled on the outside makes toasted sandwiches crisper (especially with fruit fillings).

3. Place container on base.

4. Add ingredients to container as directed by your recipe.

NOTE: The blade action will cause the ingredients to rise. If the blade container is not large enough for the recipe, divide your recipes into smaller portions.

5. Place cover with measuring cap on container. Remember always hold cover in place during processing.

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Sandwichera



MANUAL DE INSTRUCCIONES

**MODELO:
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COMO HACER SANDWICHES TOSTADAS

1. Cuando lo use por primera vez limpie el interior con un paño húmedo y séquelo. Luego unte en las placas manteca ó margarina.
 2. Conecte el enchufe a la toma eléctrico.
 3. Cierre su sandwichera y prepare los sandwiches mientras se calienta.
 4. Cuando la sandwichera está lista, después de aproximadamente 5 minutos, la luz de cocción se encenderá (ó la luz se apagará si la sandwichera tiene una sola luz).
 5. Abra completamente su sandwichera. Coloque una rebanada de pan con la cara con margarina contra la placa.
 6. Rellene el sandwich, presionando la rebanada inferior dentro de la placa.
 7. Ponga la rebanada superior con margarina hacia arriba y cierre cuidadosamente las dos partes de la sandwichera. No fuerce el cierre, y asegúrase que sus dedos no tengan contacto con el vapor que saldrá por entre las placas.
 8. Trabe ambas mitadas con la abrazadera.
- NOTA: Durante la cocción, la luz se apagará y encenderá intermitentemente mientras el termostato mantiene la sandwichera en la temperatura correcta. Cocine exclusivamente con las placas metálicas cerrads.
9. Su sandwich estará listo en 2 ó 3 minutos de acuerdo a su gusto. Abra la sandwichera y retire el mismo usando una espátula de madera o plástico. Nunca use un cuchillo metálico ya que podría dañar el revestimiento antiadherente.
 10. Cierre la tapa para preservar el calor hasta que se disponga a preparar los próximos sandwiches.
 11. Repita la operación con los sandwiches requeridos.
 12. Después de usarlo, retire el enchufe de la toma eléctrica.

LIMPIEZA

- Después de usarlo y antes de limpiarlo retire el enchufe y espere a que se enfríe.
- Limpie el interior y los bordes con papel absorbente o paño suave.
- Si quedan restos difíciles de remover, vierta un poco de aceite de cocina sobre la placa y vuelva a limpiar después de 5 minutos.
- Limpie el exterior únicamente con un paño apenas húmedo asegurándose que no entre agua, aceite o grasa por las ranuras de ventilación.
- Nunca use limpiadores abrasivos o esponja de metal.
- No lo sumerja en agua u otro líquido.

HINTS AND TIPS

- Add ingredients to container a little at a time to ensure proper blending and prevent over flow. Never fill container more than 75% or the action of the blade will cause the ingredients to rise in the container. Make large recipes in several batches.
 - Unless the recipe states differently, pour liquid ingredients into container before solid ingredients. The liquid will help the processing go faster and at a lower speed. Always add 1 cup of liquid before processing ice.
 - Blend for seconds (5 to 30), not minutes and check consistency.
- CAUTION:** Always operate Blender with cover in place. Do not remove container from the base when the motor is running. Keep hands and utensils out of Blender container while processing to prevent the possibility of severe personal injury and/or damage to the Blender.
- Read recipe and have all the ingredients on hand before beginning.
 - Always measure accurately, especially when cooking with unfamiliar ingredients. Experience and personal taste will dictate the correct proportions in future preparations. All measurements are level unless otherwise specified.
 - Be cautious when omitting or substituting ingredients as the final taste and appearance of the recipe may be affected.