

Sunbeam

EasyClean Snackmakers

INSTRUCTION/RECIPE BOOKLET.

THIS LEAFLET COVERS THE USE AND CARE OF THE FOLLOWING SUNBEAM EASY CLEAN SNACK MAKERS:

EASY CLEAN SNACK-FOR-TWO (GR6200)

EASY CLEAN SNACK-FOR-FOUR (GR6400)

EASY CLEAN MM000 SNACK (GR6110)



Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR EASY CLEAN SNACK MAKER

- Use well away from walls and curtains.
- Ensure that the cord is kept well away from the cooking plates during use.

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

Sunbeam are 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 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 your electricity supplier or qualified technician.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the underside of the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
- 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 in 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 immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof means as specified by S.A.A. (Standards Association of Australia). Such appliances should always be returned to the nearest Sunbeam Service Centre or appointed Service Agent for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner; If damage is suspected, return the appliance to the nearest Sunbeam Appliance Service Centre for examination, repair or adjustment. As a service to Customers, Sunbeam Appliance Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
- 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 the power outlet in use.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

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

Βεβαιώσετε 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

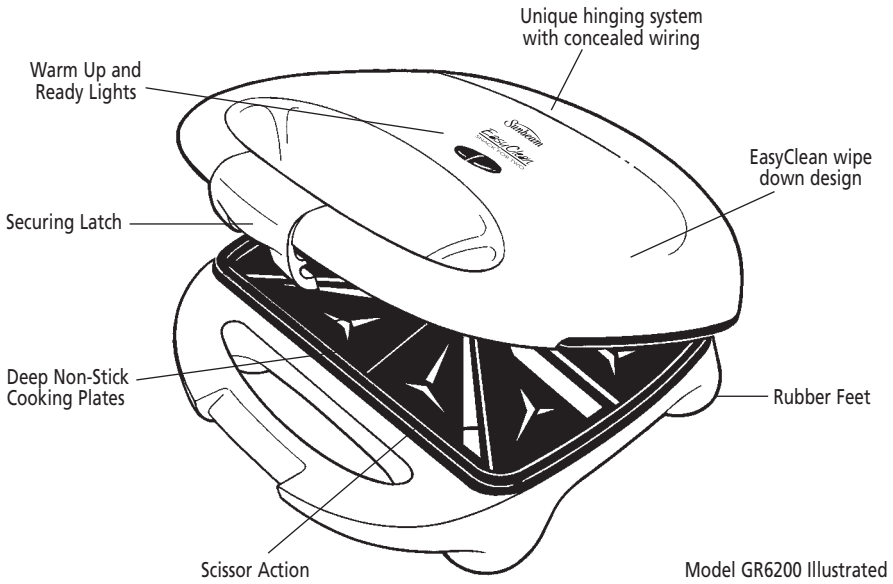
کاری کنید که احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

Features of your EasyClean Snack Maker.



Unique Easy Clean Hinging System.

The wiring is completely concealed in the hinge for easy cleaning.

Easy Clean wipe down design.

There are no dirt traps so the snack maker simply wipes clean.

1800 watts (GR6400)

1200 watts (GR6200)

600 watts (GR6110)

For fast heat up.

Deep Non-Stick Cooking Plates.

Hold more fillings, and are easy to clean.

Scissor Action.

Divides each sandwich into two snack size serves, sealing in the filling.

Warm Up Light.

Illuminates to indicate that the Snack Maker is switched on and heating, and goes out when the Snack Maker has reached the correct temperature. (excludes GR6110).

Ready Light.

Illuminates when the Snack Maker has reached the correct temperature and is ready to use.

Securing Latch.

Holds the Snack Maker firmly closed, to seal the sandwich.

Rubber Feet.

Prevent the Snack Maker from moving across the bench top.

Upright Storage

To save valuable space on your bench top.

Before using your EasyClean Snack Maker.

Before using your EasyClean Snack Maker for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and pre-heat your EasyClean Snack Maker 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 Sunbeam Easy Clean Snack Maker 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.

1. Insert the 3 pin plug into 230 or 240 volt outlet.
2. Turn the power ON and preheat your EasyClean Snack Maker until the Ready light illuminates.

Toasting Sandwiches.

1. Always pre-heat your EasyClean Snack Maker until the Ready Light Illuminates before use.
2. Always butter the outside of the bread. The sandwich filling will be placed between the unbuttered sides of the bread.
3. Place the buttered side of the bread onto the cooking plate, then spoon the recommended quantity of filling onto the bread.
4. Place the top slice of bread on top of the filling with the buttered side facing upwards.
5. Gently close the lid until the two handles close together. Click the latch into position to keep the Snack Maker securely closed during toasting. **DO NOT FORCE THE LID CLOSED** (if the lid is difficult to close you may have too much filling, or your bread slices may be too thick).
6. Allow the sandwiches to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Snack Maker toasts both sides of bread at the same time and seals in the filling.
7. 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.

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

Hints For Best Results.

1. Breads with a high sugar content (fruit loaf, etc.) will toast more quickly than plain sandwich breads.
 2. Any type of bread can be used - white, wholemeal, kibbled wheat or wholegrain. For sweet snacks, sprinkle caster sugar over the buttered sides of the bread.
 3. Do not over fill your sandwiches. One third of a cup of filling per sandwich is sufficient.
 4. 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.
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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 EasyClean Snack Maker.
2. Form a hollow and spoon in your choice of pie filling.
3. Top with remaining pastry half and close the lid.
4. Cook until golden brown.

Care and Cleaning.

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 no dirt traps, therefore little cleaning is required. Once cooled, simply wipe the cooking plates with a dampened cloth.

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

Do not place your EasyClean Snack Maker 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 EasyClean Snack Maker 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

1/4 cup caster sugar

1/4 teaspoon ground cinnamon

Combine all ingredients until smooth.

Honey Butter

60g butter, softened

1/4 cup honey

Combine all ingredients well.

Garlic Butter

60g butter, softened

1 clove garlic, crushed

pepper to taste

Combine all ingredients well.

Herb Butter

60g butter, softened

3/4 teaspoon herb eg. dill, oregano, chives

fresh ground pepper to taste

Combine all ingredients well.

Recipes.

GOURMET DELIGHTS

Mini Pocket Pizza

- 1 cabanossi sausage, sliced*
- 1 small onion, peeled and finely chopped*
- 1 small capsicum, finely chopped*
- 1 cup grated tasty cheese*
- ¹/₃ cup crushed pineapple, drained*
- ¹/₄ 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.

Quick and Easy Meat Pies

- 1¹/₂ 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*
- 2 rings tinned pineapple*
- ¹/₂ 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.

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 combined bacon, seasoning, shallot and egg mixture. Cover with remaining bread slices and cook for approximately 4 minutes, or until golden.

OTHER FAVOURITE FILLINGS

Baked Beans or Spaghetti

Use approximately ¹/₄ cup of baked beans or spaghetti per sandwich.

Corn and Ham

- 1 x 310g can creamed corn*
- 4 slices ham, finely chopped*
- (makes 2 sandwiches)*

Asparagus and Cheese

- 1 x 310g can asparagus spears*
- ¹/₂ cup tasty cheese grated*

OMELETTES

Ham and Cheese Omelette

- 2 eggs*
- ¹/₂ cup chopped ham*
- ¹/₂ cup grated cheese*

Salt and pepper

Wipe all plates with butter. Pre-heat you Snack Maker. Beat eggs, mix in ham and cheese, and add salt and pepper to taste. Pour mixture into plates, dividing evenly between the 4 triangle shaped pockets. Close the Snack Maker and cook for 2-3 minutes, or until egg mixture is firm.

Recipes.

DESSERTS

Apple Pies

1 cup pie apple

1 tablespoon brown sugar

¹/₃ cup sultanas

¹/₄ tablespoon cinnamon

1 sheet 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.

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 combined. 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.

Choc Marshmallow Treats

100g glacé cherries

100g dark chocolate, roughly chopped

¹/₄ 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.

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