

Breville

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the product you purchase may differ slightly from
the one illustrated in this booklet.



Model SG620
SG820
Issue 1/02

Breville

Sandwich Press & Maxi Sandwich Press



INSTRUCTIONS FOR USE AND RECIPE BOOK

Model SG620/SG820

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Sandwich Press & Maxi Sandwich Press

Congratulations

on your purchase of your new Breville Sandwich Press



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions :

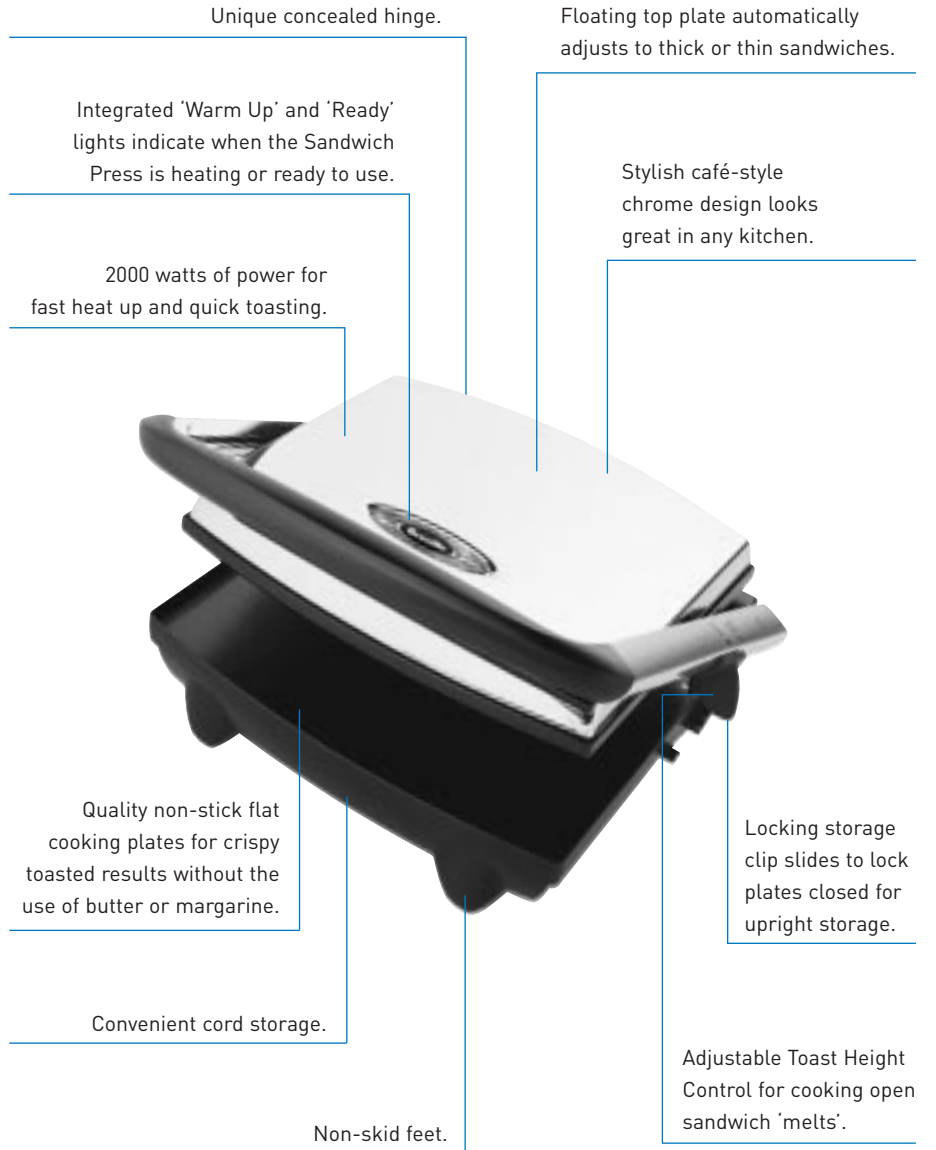
READ ALL INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE

- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not touch hot surfaces. Use handles.
- Always use the Sandwich Press on a dry level surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using this appliance, provide adequate air space above and on all sides for circulation.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance, when the appliance is not in use and before cleaning.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire unit to the nearest authorised Breville service centre for examination, replacement or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



FULLY UNWIND THE CORD FROM THE CORD STORAGE FACILITY BEFORE USE.

KNOW YOUR BREVILLE SANDWICH PRESS



OPERATING YOUR BREVILLE SANDWICH PRESS

BEFORE USE

Remove any promotional labels and/or stickers from Sandwich Press before use.

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

Place on a flat, level surface. Slide storage clip on the left hand side of the Sandwich Press handle backwards for the open position. Ensure the Sandwich Press is in the closed position for pre-heating.

1. Insert the plug into a 230/240v power outlet and turn the power 'On'. The red power 'ON' light will illuminate.
2. Allow the Sandwich Press to preheat in the closed position until the green 'READY' light illuminates.
3. During this time, prepare the sandwich and place it onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.
4. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the sandwich (see fig 1).



NOTE!!

The storage clip should not be used to clamp down the top plate when the sandwiches are in the Sandwich Press. The weight of the top cooking plate will gradually press down the sandwich during the cooking process.

5. Toasting should take approximately 5-8 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.



NOTE!!

Always allow the Sandwich Press to preheat until the green 'READY' light illuminates.

8. When the sandwich is cooked, open the lid. Remove it with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.



NOTE!!

When using the Breville Sandwich Press for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

TOASTING OPEN SANDWICH 'MELTS'

Your Sandwich Press features an Adjustable Toast Height Control feature which allows you to fix the top plate to a range of positions above the bottom plate. This allows your Sandwich Press to be used as an open toaster ideal for toasting open sandwich style 'melts'. It can also be used for toasting sandwiches and snacks where you don't need to apply the weight of the top plate.

1. Allow the Sandwich Press to preheat until the green 'READY' light illuminates.
2. Place sandwich to be melted on bottom plate.
3. Move the Toast Height Control clip on the right hand side of the Sandwich Press to the desired height (see fig 2).



4. Slowly lower the top plate until it rests on the height control clip.
5. The top plate will radiate the desired heat to melt ingredients such as cheese.



NOTE!!

The Toast Height Control can be moved to accommodate thick or thin melts by sliding the clip forwards or backwards along the arm.

6. Toasting 'melts' should take approximately 3-4 minutes. However exact toasting time will be a matter of taste. It will also depend on the height of the top plate.



FULLY UNWIND THE CORD FROM THE CORD STORAGE FACILITY BEFORE USE.

HINTS FOR BEST RESULTS

BREAD

Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. The Sandwich Press is ideal for toasting foccacia, Turkish bread, bagettes as well as bread rolls. Raisin bread, brioche or other sweet breads which contain a high sugar content will tend to brown quicker.

FILLINGS

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated.

Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

TOASTING BREAD

The unique flat plate design make the Sandwich Press ideal for toasting plain breads, and turkish bread, without any fillings or spreads. Try toasting turkish Bread with jams for a great alternative to standard breads at breakfast.

REHEATING

If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100 degrees C. The sandwich will keep hot for up to 20 minutes this way, but will then begin to dry out.

FAT FREE SNACKS

Due to the non-stick cooled flat plate design, it is not necessary to use any butter or margarine on the outside of your toasted snacks.

CARE AND CLEANING

- Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your Sandwich Press to cool slightly. The unit is easier to clean when slightly warm.
- Always clean your Sandwich Press after each use to prevent a build up of baked-on foods.
- Wipe cooking plates with a soft cloth. If cooked on food is not removed by this method, reheat the unit for 1-2 minutes, then brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.



NOTE!!

The cooking plates are coated with a non-stick surface, do not use abrasives.



NOTE!!

Do not use spray-on non-stick coatings as this will effect the performance of the non-stick surface on the cooking plates.

TO STORE YOUR SANDWICH PRESS:

1. Slide the storage clip towards the front handle so that the top and bottom cooking plates are locked together.
2. Wrap the cord in the cord storage area below the unit (see fig 3).



fig 3

3. Store on a flat level surface.



NOTE!!

The storage clip should not be used to clamp down the top plate when sandwiches are in the Sandwich Press.



DO NOT IMMERSE ANY PART OF THE BREVILLE SANDWICH PRESS IN WATER OR ANY OTHER LIQUID.

SAVOURY SANDWICHES

HERBED OMELETTE SANDWICH

Serves 2

- 3 bacon rashers, thinly sliced
- 1 tablespoon extra virgin olive oil
- 100g button mushrooms, sliced
- ½ cup shallots, thinly sliced
- Freshly ground black pepper
- 3 eggs (60g), lightly beaten
- 1 tablespoon freshly chopped herbs
- ¼ cup thinly sliced roasted capsicum
- 1 large focaccia, halved
- 125g sliced Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Meanwhile, fry bacon in a non-stick frypan until crisp. Remove from pan and set aside. Sauté mushrooms and shallots in frypan until any liquid has evaporated. Remove from heat.
3. Beat eggs lightly adding pepper and herbs. Pour mixture over mushrooms in pan. Return to medium heat and cook until eggs are set but soft in the centre, approximately 3-5 minutes.
4. Roughly chop omelette. Cut focaccia in half to form a sandwich. Fill focaccias with omelette, capsicum, cheese and bacon.
5. Cook focaccia until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve with salad greens.

CHAR GRILLED CHICKEN LAVOSH WITH MANGO & PINENUT MAYONNAISE

Serves 2-3

- ¼ cup mayonnaise
- ½ tablespoon chilli salsa
- 1 teaspoons grated lime rind
- ½ tablespoon lime juice
- 125g canned mango pieces - drained
- 1½ tablespoon toasted pinenuts
- 1 char-grilled chicken breast- sliced thinly
- 2 sheets lavash bread
- 1 avocados, sliced

1. Preheat Sandwich Press for 10 minutes.
2. Combine mayonnaise, salsa, rind, juice, mango, pinenuts and chicken.
3. Spread chicken mixture over each lavash. Top with avocado and roll tightly.
4. Cook lavash rolls until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve sliced on an angle with salad greens.

SAVOURY SANDWICHES cont'd

MEXICAN TORTILLAS

Serves 2-3

- 125g Mexican salsa
- ¼ cup red kidney beans
- 1 tablespoon freshly snipped garlic chives
- 100g finely chopped chorizo sausage
- 8 tortilla rounds (unfried variety)
- 100g tatziki, prepared dip
- 100g avocado dip
- 125g mozzarella, grated cheese
- ½ cup sour cream

1. Preheat Sandwich Press for 10 minutes.
2. Combine salsa, beans, chives and sausage. Spoon mixture over 4 tortillas. Top with alternating layers of tatziki, avocado and cheese, then remaining 4 tortillas to make 4 sandwiches. Be careful not overfill.
3. Cook tortillas until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve with sour cream and salad greens.

ITALIAN VEGETARIAN FOCACCIA ROUND

Serves 2-3

- 3 small round cheese and olive focaccia
- 1½ tablespoons pesto
- 125g Italian Roma Egg tomatoes, sliced
- 100g bocconcini cheese, drained and sliced
- 1 medium Spanish onions, thinly sliced
- 1 tablespoon balsamic vinegar
- 1½ tablespoons extra virgin oil
- Salt and freshly ground pepper, to taste

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccia in half to form a sandwich. Spread with pesto. Fill with combined tomatoes, cheese, onions, vinegar, oil and seasonings.
3. Cook focaccias until golden, crisp and heated through, approximately 8 minutes.

SAVOURY SANDWICHES cont'd

ROAST BEEF KEBABS

Serves 2-3

2 round Pita bread
70g cream cheese
3 teaspoons seeded mustard
½ tablespoon lemon juice
⅓ cup grated canned beetroot, drained
100g shaved rare roast beef
70g marinated roasted eggplant

1. **Preheat Sandwich Press for 10 minutes.**
2. **Spread each Pita bread with combined cream cheese, mustard and lemon juice. Top with beetroot, roast beef and eggplant. Roll tightly.**
3. **Cook Pita bread until golden, crisp and heated through, approximately 10 minutes.**

Serving Suggestion: Serve sliced.

SMOKED SALMON LAVASH ROLL

Serves 2-3

1 large sheets of lavash bread
100g cream cheese
1 tablespoons lime juice
½ tablespoon drained capers
½ tablespoon freshly chopped dill
Freshly ground black pepper, to taste
2 zucchini, ribboned with vegetable peeler
200g smoked salmon

1. **Preheat Sandwich Press for 10 minutes.**
2. **Spread each lavash with combined cream cheese, lime juice, capers, dill and pepper. Top with zucchini and salmon roll tightly.**
3. **Cook lavash rolls until golden, crisp and heated through, approximately 5 - 8 minutes.**

Serving Suggestion: Serve sliced.

SAVOURY SANDWICHES cont'd

SPICY LAMB IN PITA

Serves 2-3

1 tablespoons oil
125g ground lamb mince
2 tablespoons finely chopped onions
½ cup diced tomato
1 tablespoons freshly chopped mint
¼ teaspoon ground coriander
Pinch ground ginger
½ teaspoon ground cumin
¼ teaspoon turmeric
Salt and freshly ground black pepper,
to taste

- 3 pita breads
3 slices Swiss cheese
¾ cup tatziki sauce - commercial
1. **Preheat Sandwich Press for 10 minutes.**
 2. **Heat oil in a non-stick frypan, sauté lamb mince, onions, tomato, mint, spices and seasonings until browned and cooked. Drain.**
 3. **Split pitas open to form pockets. Fill with lamb mixture and insert a cheese slice into each.**
 4. **Cook pitas until golden, crisp and heated through.**

Serving Suggestions: Serve with tatziki sauce.

WARM CAESAR SANDWICH

Serves 2

3 bacon rashers, thinly sliced
2 round Turkish breads
1 char grilled chicken breast fillet,
thinly sliced
1 hard boiled egg, peeled and sliced
⅓ cup prepared garlic croutons
30g baby spinach leaves
60g freshly grated Parmesan cheese
Caesar salad dressing

1. **Preheat Sandwich Press for ten minutes.**
2. **Meanwhile heat a non-stick frypan and fry bacon until crispy. Cut Turkish bread in half to form a sandwich. Fill with combined bacon, chicken, eggs, croutons, spinach and cheese.**
3. **Cook Turkish bread until golden, crisp and cooked through, approximately 6 minutes.**

Serving Suggestion: Serve drizzled with Caesar salad dressing.

SAVOURY SANDWICHES cont'd

MEDITERRANEAN LAYERED TWISTS

Serves 2-3

2 twist or cob bread rolls
2 tablespoons pesto
100g marinated roasted eggplant
125g marinated roasted red capsicum
60g char grilled sliced sweet potato
100g marinated roasted semi- sun dried tomatoes, drained
60g mushrooms, sliced
100g sliced Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Cut bread rolls in half and spread with pesto. Fill with eggplant, capsicum, sweet potato, dried tomato, mushrooms and cheese.
3. Cook bread rolls until golden, crisp and heated through, approximately 8 minutes.

ANTIPASTO RYE BREAD

Serves 2-3

4 slices rye bread
½ tablespoon extra virgin olive oil
1 tablespoons sun-dried tomato paste
60g hommos
4 stuffed vine leaves
200g artichoke hearts, drained and sliced
4 slices Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Spread rye bread combined oil and tomato paste, then hommos. Fill with vine leaves, artichokes and cheese to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve cut in half.

GORGONZOLA PANINI

Serves 2

30g herb and garlic butter, commercial
4 slices crusty country-style bread
50g English spinach leaves
60g Gorgonzola cheese, crumbled
60g marinated roasted capsicum

1. Preheat Sandwich Press for 10 minutes.
2. Spread herb and garlic butter over bread slices. Make 2 sandwiches with bread, spinach, cheese and capsicum.
3. Cook until golden, crisp and heated through approximately 6 minutes.

Serving Suggestion: Serve cut in half.

SAVOURY SANDWICHES cont'd

GOAT'S CHEESE AND ROASTED PEPPER

Serves 2

1 large round foccacia
90g softened goat's cheese
½ tablespoon roughly chopped Italian parsley
½ tablespoon roughly chopped basil
1 clove garlic, thinly sliced
1 tablespoons drained capers
1 tablespoons lemon juice
½ tablespoon sweet Thai chilli sauce
60g marinated roasted zucchini
50g semi dried tomatoes

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccia in half to form a sandwich. Spread with combined goat's cheese, parsley, basil, garlic, capers, lemon juice and chilli sauce. Fill with zucchini and tomatoes.
3. Cook focaccias until golden, crisp and heated through, approximately 8 minutes.

PROSCUITTO BAGUETTE

Serves 2

2 small-medium baguette rolls
80g Italian prosciutto
75g bocconcini cheese, thinly sliced
4 basil leaves
Freshly ground black pepper
1 tablespoons extra virgin olive oil

1. Preheat Sandwich Press for 10 minutes.
2. Cut baguette in half. Fill with layers of prosciutto, cheese and basil. Season to taste and drizzle with oil
3. Cook baguettes until golden, crisp and heated through, approximately 6-8 minutes.



NOTE!!

Focaccia may need to be cut in half to fit into Sandwich Press.

SAVOURY SANDWICHES cont'd

CHAR-GRILLED CHICKEN AND SALSA VERDE

Serves 2

- 1 char-grilled chicken breast fillet, sliced
- 1 clove garlic, thinly sliced
- 1/3 cup chopped parsley
- 1 tablespoon finely chopped sage
- 1/4 cup stuffed pimento green olives, roughly chopped
- 1 tablespoons drained capers
- 1 tablespoon extra virgin olive oil
- 1/2 teaspoon freshly grated lime rind
- 1/2 tablespoon lemon juice
- 4 large slices Ciabatta bread
- 4 large slices Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Combine chicken, garlic, parsley, sage, olives, capers, oil, rind and juice. Fill bread with chicken mixture and sliced cheese to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approximately 8-10 minutes.

Serving Suggestions: Serve on fresh salad greens.

TUNA AND ARTICHOKE

Serves 2

- 2 large crusty round rolls
- 100g black olive paste
- 200g can tuna, drained
- 6 marinated baby artichokes
- 125g Brie cheese, thinly sliced

1. Preheat Sandwich Press for 10 minutes.
2. Cut rolls in half and spread with olive paste. Fill with tuna, artichokes and cheese.
3. Cook until golden, crisp and heated through, approximately 8 minutes.

SAVOURY SANDWICHES cont'd

CRISPY SWORDFISH SANDWICHES

Serves 2

- 250g fresh swordfish fillets thinly sliced
- 1 1/2 tablespoons extra virgin olive oil
- 2 tablespoons freshly chopped herbs (basil, garlic chives, thyme, dill)
- 1/2 teaspoon paprika
- Salt and freshly ground black pepper, to taste
- 1 large piece of focaccia
- 2 tablespoons mayonnaise
- 4 tomato slices
- 1/2 tablespoon drained capers
- 6 baby English spinach leaves

1. Preheat Sandwich Press for 10 minutes.
2. Brush fish fillets with half the olive oil. Coat fillets with combined herbs, paprika and seasonings.
3. Heat remaining oil in a frypan. Fry fish until golden. Remove and drain.
4. Cut focaccia in half to form a sandwich and spread mayonnaise. Fill with fish, tomato, capers and spinach.
5. Cook focaccias until golden, crisp, and heated through, approximately 5 minutes.



NOTE!!

Focaccias may need to be cut in half to fit into Sandwich Press.

PRAWN AND WATERCRESS SANDWICHES

Serves 2

- 4 slices wholegrain bread
- 70g cream cheese, softened
- 60g herb & garlic butter
- 75g watercress
- 400g medium cooked king prawns, peeled & de-veined

1. Preheat Sandwich Press for 10 minutes.
2. Spread bread with combined cream cheese and garlic butter. Fill with watercress and prawns to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approximately 8 minutes.

ITALIAN FONTINA TOAST

Serves 2

- 8 slices white bread
- 100g Italian fontina cheese, sliced
- 100g marinated roasted red capsicums
- 100g sliced marinated mushrooms
- Freshly ground black pepper, to taste

1. Preheat Sandwich Press for 10 minutes.
2. Fill bread with layers of cheese, capsicum and mushrooms season with pepper make into 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 6-8 minutes.



NOTE!!

Fontina cheese may be substituted with Parmesan or Romano cheese.

DESSERT STYLE SANDWICHES

TOASTED CHOCOLATE PANINI

Serves 2

80g cream cheese, softened
4 slices textured Country style bread
250g bittersweet chocolate, coarsely grated
Vanilla ice-cream

1. Preheat Sandwich Press for 10 minutes.
2. Spread cream cheese over bread slices and sprinkle with grated chocolate. Sandwich together.
3. Cook until golden, crisp and heated through, approximately 6 minutes.

Serving Suggestion: Serve with Ice cream.

CRISPY BRIOCHE WITH BERRIES AND ICE-CREAM

Serves 2

½ punnet strawberries, hulled
½ punnet blueberries
½ punnet raspberries
¼ cup port
1 loaf brioche
Vanilla ice-cream
Icing sugar, sifted

1. Preheat Sandwich Press for 10 minutes.
2. Puree berries and port until smooth. Set aside. Cut 4 slices from brioche and cook until toasted, approximately 5 minutes.
3. Arrange toasted brioche on 2 large, white plates. Top with ice-cream and drizzle with berry sauce.

Serving Suggestion: Serve immediately, dust with icing sugar.

DESSERT STYLE SANDWICHES cont'd

CRISP BERRY AND MASCARPONE SANDWICHES

Serves 2

4 slices Country styled bread
100g Mascarpone cheese
½ punnet strawberries, hulled and sliced
½ punnet raspberries
1 tablespoons honey

1. Preheat Sandwich Press for 10 minutes.
2. Spread cheese over bread slices. Fill with berries and drizzle with honey to make 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 8 minutes.

SWEET NECTARINE SANDWICH

Serve 2

40g unsalted butter, softened
4 slices soy and linseed grain bread
2 nectarines, peeled and sliced
1 teaspoon ground cinnamon
2 tablespoons caster sugar

1. Preheat Sandwich Press for 10 minutes.
2. Spread butter over bread slices. Fill with sliced nectarine and sprinkle with combined cinnamon and sugar to make 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 8 minutes.

SWEET FIG FOCACCIA

Serves 2

2 small plain rounds of focaccia
80g fresh ricotta cheese
3 fresh figs, thinly sliced
6 small fresh mint leaves
1 tablespoon caster sugar

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccias in half to form a sandwich. Spread with ricotta cheese. Fill with figs, mint leaves and sprinkling of caster sugar.
3. Cook until crisp, golden and heated through approximately 8 minutes.