

KAMBROOK

Compact Sandwich Press



Kambrook and Safety

Congratulations on your purchase of a new Kambrook Compact Sandwich Press.

At Kambrook we believe that the safe performance of our products is the first priority in any consumer purchase so that you, our valued customer, can confidently use and trust our product.

We ask that any electrical appliance that you use, be operated in a sensible fashion with due care and attention placed on the following operating instructions.

READ THESE 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.

This 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 handle.

Always use the appliance 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 air 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 appliance, power cord or base in water or any other liquid.

Always turn off at the power point and remove cord before attempting to move the appliance, when the appliance is not in use or before cleaning.

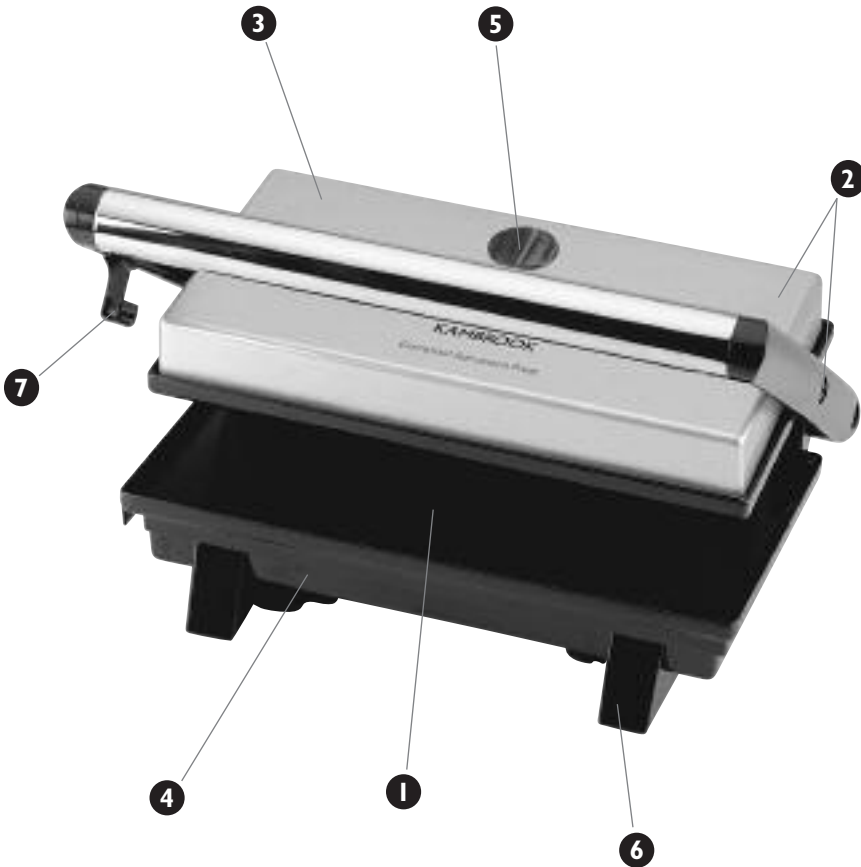
Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

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.

Regularly inspect the supply cord, plug and actual appliance for damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest Kambrook authorised service centre for examination, replacement or repair.

Features of your Kambrook Compact Sandwich Press



- 1. Non-stick flat cooking plates** for extra crispy toasted results without the use of butter or margarine
- 2. Unique floating hinged top plate** automatically adjusts to thick or thin sandwiches
- 3. Stylish café-style design** looks great in any kitchen
- 4. 1500 watts of power** for fast heat up and quick toasting
- 5. Warm up and Ready lights** indicate when the Compact Sandwich Press is heating or ready to use
- 6. Non-skid feet and convenient cord storage in base**
- 7. Locking clip for upright storage** (see page 6)

Before Use

Remove any promotional labels and/or packaging materials from the 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 the storage clip on the left hand side of the Sandwich Press handle towards you for the open position. Ensure the Sandwich Press is in the closed position for preheating.

1. Insert the plug into a 230/240V power point and turn the power on. The red power 'ON' light will illuminate.
2. Allow the Compact 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 sandwich 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)



Fig 1

Note: The storage clip should not be used to clamp down the top plate when sandwiches are in the

Compact 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. However exact toasting time will be a matter of taste. It will also depend on the type and thickness of the bread and fillings used.
6. When your sandwich is cooked, open the lid. Remove the sandwich with the help of a plastic spatula. Never use metal utensils as these can cause damage to the non-stick coating of the cooking plates.

Note: Always allow the Compact Sandwich Press to preheat until the green 'Ready' light goes out.

When using your Compact 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.

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 focaccia, Turkish bread, bagettes as well as bread rolls. Raisin bread, brioche or other sweet breads which contain a high sugar content and will tend to brown quicker.

Fillings

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

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

Toasting Bread

The unique flat plate design makes the Compact 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 your sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack on an oven-proof dish to keep warm in a low oven, about 100°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 coated flat plate design it is not necessary to use any butter or margarine on the outside of your toasted snacks.

Care and Cleaning

⚠ WARNING: Do not immerse any part of your Kambrook COMPACT Sandwich Press in water or any other liquid.

Always clean your Compact Sandwich Press after each use to prevent a build up of baked-on foods.

Before cleaning turn the power at the power outlet off and remove the plug. Allow your Compact Sandwich Press to cool slightly. The unit is easier to clean when slightly warm.

Wipe the cooking plates with a soft cloth. If cooked food is not removed by this method, reheat the unit for 1-2 minutes, then brush with a little oil. Turn the power off and allow to stand for 5 minutes before wiping over with a damp cloth.

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

Note: The cooking plates have a non-stick coating. Do not use abrasives or metal utensils as they will scratch and damage the coating.

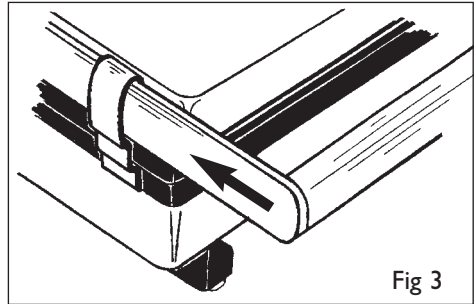
Storage

The Compact Sandwich Press can be stored on its side (see fig 2).



To store the Compact Sandwich Press:

1. Slide the storage clip away from the front handle, so that the top and bottom cooking plates are locked together (see fig 3).



2. Wrap the cord in the cord storage area below the unit.
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 Compact Sandwich Press.

RECIPES - savoury sandwiches

Herbed Omelette Sandwich

Serves 2

- 3 bacon rashers, thinly sliced
 - 1 tablespoon extra virgin olive oil
 - 100g button mushrooms, sliced
 - 1/3 cup shallots, thinly sliced
 - Freshly ground black pepper
 - 3 eggs (60g), lightly beaten
 - 1 tablespoon freshly chopped herbs
 - 1/4 cup thinly sliced roasted capsicum
 - 1 large focaccia, halved
 - 125g sliced Swiss cheese
1. Preheat Sandwich Press until green 'Ready' light illuminates.
 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 Lavash With Mango & Pinenut Mayonnaise

Serves 2-3

- 1/4 cup mayonnaise
 - 1/2 tablespoon chilli salsa
 - 1 teaspoons grated lime rind
 - 1/2 tablespoon lime juice
 - 125g canned mango pieces, drained
Check can size
 - 1 1/2 tablespoon toasted pinenuts
 - 1 char-grilled chicken breast- sliced thinly
 - 2 sheets lavash bread
 - 1 avocados, sliced
1. Preheat Sandwich Press until green 'Ready' light illuminates.
 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.

Mexican Tortillas

Serves 2-3

125g Mexican salsa

1/4 cup black turtle beans - mashed

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

1/2 cup sour cream

1. Preheat Sandwich Press until green 'Ready' light illuminates.
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 to overfill.
3. Cook tortillas until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve with sour cream and salad greens.

TIP: Turtle beans are available at supermarkets and may be substituted with red kidney beans.

Italian Vegetarian Focaccia Round

Serves 2-3

3 small round cheese and olive focaccia

1 1/2 tablespoons pesto

125g Italian Roma Egg tomatoes, sliced

100g bocconcini cheese, drained and sliced

1 medium Spanish onions, thinly sliced

1 tablespoon balsamic vinegar

1 1/2 tablespoons extra virgin oil

Salt and freshly ground pepper, to taste

1. Preheat Sandwich Press until green 'Ready' light illuminates.
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.

Roast Beef Lavash Rolls

Serves 2-3

1-2 large round lavash bread

70g cream cheese

3 teaspoons seeded mustard

1/2 tablespoon lemon juice

1/3 cup grated canned beetroot, drained

100g shaved rare roast beef

70g marinated roasted eggplant

1. Preheat Sandwich Press until green 'Ready' light illuminates.
2. Spread each lavash with combined cream cheese, mustard and lemon juice. Top with beetroot, roast beef and eggplant. Roll tightly.
3. Cook lavash rolls 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 until green 'Ready' light illuminates.
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

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 until green 'Ready' light illuminates.
- 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
- ½ cup prepared garlic croutons
- 30g baby spinach leaves
- 60g freshly grated Parmesan cheese
- Caesar salad dressing
- 1. Preheat Sandwich Press until green 'Ready' light illuminates.
- 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

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 until green 'Ready' light illuminates.
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.

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 until green 'Ready' light illuminates.
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.

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 until green 'Ready' light illuminates.
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.

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 until green 'Ready' light illuminates.
2. Cut foccacia 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.

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

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 until green 'Ready' light illuminates.

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.

Prosciutto 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 until green 'Ready' light illuminates.
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.

Char-Grilled Chicken and Salsa Verde

Serves 2

1 char- grilled chicken breast fillet, sliced

1 clove garlic, thinly sliced

½ cup chopped parsley

1 tablespoon finely chopped sage

¼ cup stuffed pimento green olives, roughly chopped

1 tablespoons drained capers

1 tablespoon extra virgin olive oil

½ teaspoon freshly grated lime rind

- ½ tablespoon lemon juice
- 4 large slices Ciabatta bread
- 4 large slices Swiss cheese

1. Preheat Sandwich Press until green 'Ready' light illuminates.
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.

Crispy Swordfish Sandwiches

Serves 2

250g fresh swordfish fillets thinly sliced

- 1½ tablespoons extra virgin olive oil
- 2 tablespoons freshly chopped herbs (basil, garlic chives, thyme, dill)
- ½ teaspoon paprika

Salt and freshly ground black pepper, to taste

- 1 large piece of focaccia
- 2 tablespoons mayonnaise
- 4 tomato slices

½ tablespoon drained capers

6 baby English spinach leaves

1. Preheat Sandwich Press until green 'Ready' light illuminates.
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.

Tip: 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 until green 'Ready' light illuminates.
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 until green 'Ready' light illuminates.

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.

Tip: Fontina cheese may be substituted with Parmesan or Romano cheese

Dessert Style Recipes

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 until green 'Ready' light illuminates.
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 until green 'Ready' light illuminates.
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.

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 until green 'Ready' light illuminates.
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 until green 'Ready' light illuminates.
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 until green 'Ready' light illuminates.
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.



Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 0800 273 845 Fax 0800 288 513. For spare parts phone 0800 273 845.

If claiming under this guarantee the product must be returned freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim

KAMBROOK

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Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337
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