



Westinghouse

mooWICH™

2 - Slice Sandwich Maker



WST3025

You can be sure...if it's Westinghouse

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. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
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 on 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 has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. To disconnect remove plug from wall outlet.
12. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
For Household Use Only**

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
6. Do not use this appliance for other than its intended use.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Short Cord Instructions

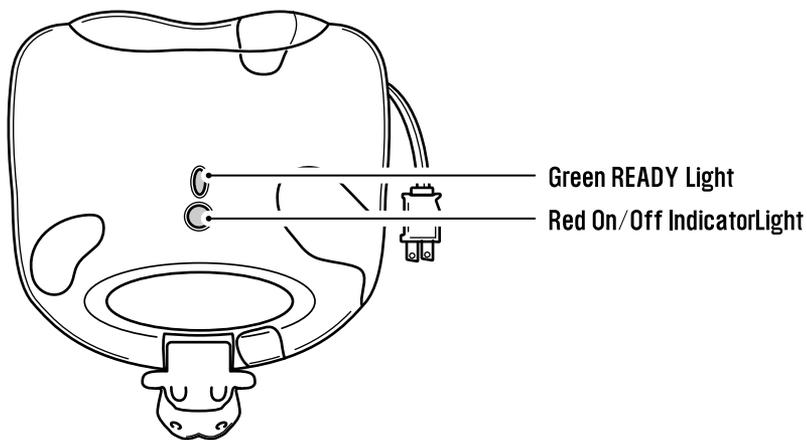
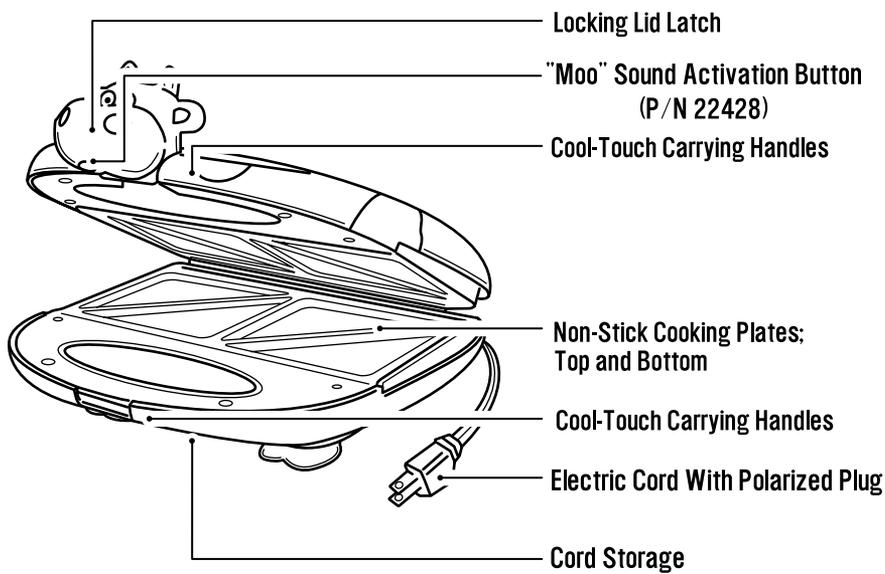
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. The use of an extension cord is not recommended.

Plasticizer Warning

CAUTION: To prevent Plasticizers to migrate from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

GETTING TO KNOW YOUR WESTINGHOUSE WST3025 2-SLICE SANDWICH MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



OPERATE ONLY IN THE CLOSED POSITION

BEFORE USING FOR THE FIRST TIME

IMPORTANT: Before using, operate the appliance without bread in order to burn off residues on the Cooking Plates. To avoid burns, care should be taken when handling the Sandwich Maker. The sides of the Cooking Plates are exposed and may be hot.

1. Carefully unpack Sandwich Maker and remove all packaging material.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water.
3. To burn off residues on the Cooking Plates, it will be necessary to operate the unit for a few minutes before initial use. Do not add bread or oil during this time.
4. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into a 120V AC electrical outlet.
5. Open the Sandwich Maker. You will notice smoke and a slight odor while residues burn off.
6. Allow the Sandwich Maker to operate until smoke and odor dissipate; then unplug Sandwich Maker and allow it to cool. Be careful, the Cooking Plates will be hot!

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

OPERATING INSTRUCTIONS

NOTE: To activate the "Moo Sound" remove the insulating tab from under the cow's chin. You can make your mooWHICH™ 2 - Slice Sandwich Maker "Moo" by pressing the Sound Activation button under the cow's chin. This will have no affect on the operation of your Sandwich Maker.

1. Plug into a 120V AC power outlet.
2. Close the Lid.
3. The Red ON/OFF Indicator Light illuminates. Preheat the Sandwich Maker for approximately 3-4 minutes. When the Green READY Light goes off, the unit has preheated properly and you may begin assembling sandwiches.

NOTE: DURING TOASTING, THE GREEN READY INDICATOR LIGHT WILL TURN ON AND OFF AS THE SANDWICH MAKER KEEPS THE SET TEMPERATURE CONSISTENT.

4. While the Sandwich Maker is preheating, we suggest that you prepare your sandwiches and fillings.

NOTE: When preparing to use the Sandwich Maker for the first time, place a small amount of butter, margarine or cooking oil into each of the triangle-shaped Plates. This will ensure that sandwiches will be easier to remove when cooking is complete.

NOTE: Initially, some smoking may occur. This is normal for newly manufactured appliances and will not occur after the first few uses.

5. After preheating, place one slice of bread, buttered side down, onto either cooking surface. Spoon approximately 1-2 tablespoons of the filling onto the bread, leaving a 1/4" border around bread. Top with a second slice of bread, buttered side up.*
6. Hold your spatula (or other non-metal utensil) in front of the sandwich to prevent the top slice from sliding forward as you close the Lid. Fasten the Locking Lid Latch and press down until it snaps into the "LOCK" position.
7. Allow the sandwiches to toast for approximately 2 - 3 minutes.
8. Your Sandwich Maker toasts both sides of the sandwich at once and seals in the flavor. The sandwich will be formed into two sealed halves.
9. To remove the toasted sandwich, always use a plastic or wooden spatula. Never use a sharp or metal object as it may damage the non-stick surface of the Cooking Plates.
10. Allow to cool to a safe handling temperature. If 4 pockets are preferred, use a pizza cutter or serrated knife to cut the pockets apart.
11. Disconnect the plug from wall outlet when not in use.

* If you choose not to butter your bread for dietary reasons, periodically oil the cooking surface for easier removal of the toasted sandwiches.

FOR LOW-FAT, LOW CHOLESTEROL SANDWICHES

- All recipes will work with thin-sliced diet breads.
- Don't add butter, mayonnaise or dressings to sandwiches.
- Use low-fat, low-cholesterol spreads instead of butter.
- Use low-fat cheese.

FOR HIGH-FIBER SANDWICHES

- Instead of white breads, use whole-wheat or oat bran breads.
- Blend 1/4-cup crushed bran flakes into 1 or 2 tablespoons of butter or margarine, then spread on inside of bread.

HINTS FOR BEST RESULTS

- Always preheat the Sandwich Maker before each use.
- Have all ingredients at hand before preparing sandwich.
- A wide variety of breads may be used, such as whole wheat, fruit breads, and white bread. Be sure to select breads that will fit the Sandwich Maker —approximately 4" square. (Most presliced loaves of bread found in the supermarket will be sufficient.)
- For best results, we recommend to butter the outside of the bread.
- Use flavored butters to add interest to your sandwiches, such as garlic or parsley butter. (See Flavored Butters section in this manual for recipe suggestions.) With plain fillings such as meats, spread the inside of the bread with mayonnaise, tomato sauce, or pickle relish.
- If you prefer not to use butter or margarine, clean the Cooking Plates occasionally with a little vegetable oil to prevent sticking and make cleaning easier. Rub off excess oil with a soft, absorbent paper towel.
- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted before filling is added.
- Most fresh fruits give off juice when heated. Instead of fresh fruits, canned fruits can be used; drain fruit and pat dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to "run" under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes toasted sandwiches more crisp and adds flavor when using sweet fillings. Serve desserts with custard or cream.
- Remember that whole grain and sweet breads will toast quicker than white breads.
- After you have removed finished sandwiches, close the Lid to retain the heat while assembling more sandwiches.
- Wipe the Cooking Plates clean after each use to avoid food contamination.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

TO CLEAN

Before cleaning your Sandwich Maker, unplug from the wall outlet and allow the Sandwich Maker to cool until warm. **THE UNIT SHOULD NOT BE**

HOT WHEN CLEANING.

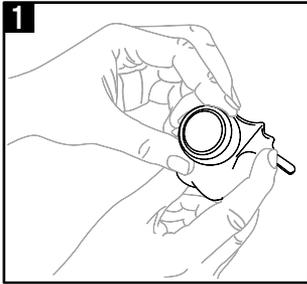
1. Wipe the triangle-shaped Cooking Plates and the Diagonal Cooking Edges with an absorbent paper towel or cloth while the unit is still warm. When the unit has cooled completely, you may wipe the surface again with a damp cloth.
2. While the surface of the Cooking Plates are coated with a nonstick material, some fillings may leak and cook onto the surface. If rubbing with a damp cloth fails to remove the burnt-on food, we suggest you pour a small amount of soda water onto the surface and let it sit overnight. The food should wipe clean in the morning. **NEVER IMMERSE THIS PRODUCT IN WATER OR ANY OTHER LIQUID!**
3. Wipe the exterior of the unit with a damp cloth or towel that has been rinsed in warm, soapy water. Dry thoroughly with a clean, soft cloth. Do not use abrasive cleansers or utensils to clean either the inside or outside of this Sandwich Maker. They will scratch the surface.
4. **CAUTION: DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.**

TO STORE

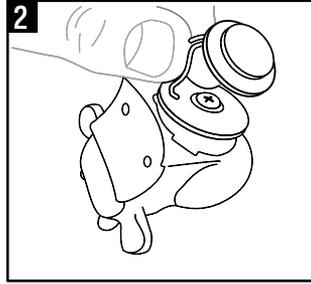
Unplug unit and allow to cool. Store in its box or in a clean, dry place. Never store it while it is hot or still plugged in. The power cord may be wound using the Cord Storage area on the bottom of the unit. Do not put any stress on cord where it enters unit, as this could cause the cord to fray and break. The Sandwich Maker can be placed in a vertical position (handles pointed up) for neat and compact storage.

TO REPLACE BATTERIES:

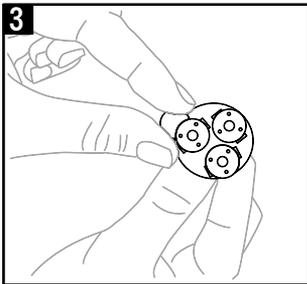
If your mooWICH™ no longer "moos", you may need to replace your batteries. To do so, follow the steps below:



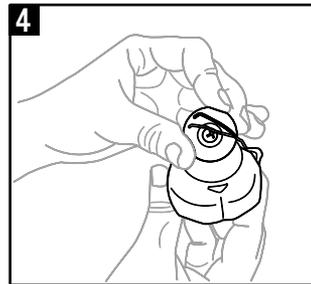
1 Pull out speaker underneath the cow's chin. This should pry out easily.



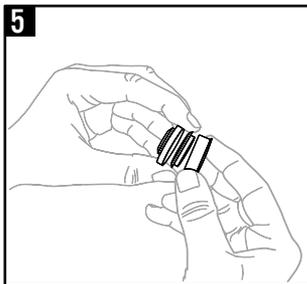
2 Remove battery pack from beneath the cow's chin.



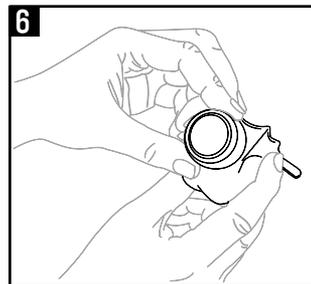
3 Replace each battery by pushing batter out from back of clamp. Replace with battery type LR1130.



4 Place the battery pack back underneath the cow's chin.



5 Put speaker back together as shown in illustration.



6 Replace the speaker underneath the cow's chin.

Your mooWICH™ will be ready to moo!

RECIPES

FLAVORED BUTTERS

Add interest to your toasted sandwiches by spreading the outside of the bread with flavored butters. They can be used in preparing any of the following recipes, instead of plain butter. The following recipes make a 4 oz. serving. To store, simply cover and refrigerate.

Garlic Butter

- 4 oz. butter or margarine, softened
- 1 clove garlic, crushed
- salt and pepper

Place all ingredients in a bowl and stir until well combined.

Herb Butter

- 4 oz. butter or margarine, softened
- 1 teaspoon chopped parsley
- 1 teaspoon chopped chives
- 1/2 teaspoon fresh chopped rosemary (optional)
- salt and pepper

Place all ingredients in a bowl and stir until well combined.

Cheese Butter

NOTE: Use this as a filling only! Adds a wonderful flavor to vegetables and gives a fresh new taste to leftovers.

- 4 oz. butter or margarine, softened
- 2 oz. grated cheddar cheese
- pinch of dried mustard

Place all ingredients in a bowl and stir until well combined.

HOT 'N' HERBY FILLINGS

Fresh green herbs, washed and chopped, by themselves or with other flavor combinations, make delicious fillings for toasted sandwiches. Combine them with cottage cheese, farmers cheese, cream cheese, mayonnaise or regular or flavored butters. Spread the filling onto the bread of your choice. Remember: butter the outsides of the bread first before placing into preheated Sandwich Maker.

The following recipes make enough for one toasted sandwich.

Sun-Dried Tomato and Herbs

Remember: fresh herbs have more flavor than dried, so use accordingly. Place one slice of bread, buttered side down, onto preheated Sandwich Maker. Use 2 tablespoons of feta cheese, one tablespoon for each pocket. Add a layer of sun dried tomatoes (packed in oil, drained). Sprinkle with pepper, and desired amount of fresh or dried oregano. Top with one slice of bread, buttered side up. Close the Lid and lock. Toast for 2-3 minutes.

Variations:

Try mozzarella cheese with sun dried tomatoes and top with fresh basil on sliced sour dough bread for a delicious party appetizer.

Chive and Cheese

Cream 1 to 1-1/2 tablespoons cottage cheese (make it smooth). Add 1 tablespoon chopped chives, desired amount of salt and pepper and mix well. Place two slices of bread, buttered side down, onto preheated Sandwich Maker. Spread mixture onto bread. Top with another slice of bread, buttered side up. Close the Lid and lock. Toast for 2-3 minutes.

SNACKS 'N' SANDWICHES

General Instructions

Butter the outsides of the bread slices. Place two slices of bread, buttered side down, onto preheated Sandwich Maker. Add approximately 2 tablespoons (or 2 oz.) of filling for each sandwich, or, 1 tablespoon filling for each pocket. Top with two slices of bread, buttered side up. Close the Lid and lock. In 2-3 minutes, your toasted treats will be ready to eat!

There are a variety of ways you can prepare delicious snacks and sandwiches for the whole family. Here are a few suggestions:

Leftovers

No doubt about it, there are always leftovers packed away in the refrigerator that need to be eaten. Bring them out and transform them into wholesome and delicious toasted sandwiches!

Fruit Surprise

- 2 oz. left-over canned fruit, drained
- 1/4-1/2 teaspoon cinnamon or mixed spice
- 1-2 teaspoons sugar
- 1 tablespoon sour cream

Combine all ingredients and prepare accordingly. For a fun treat, use cinnamon raisin bread.

Vegetable Medley

- 2 oz. left-over cooked vegetables
- 2 tablespoons grated cheese
- salt and pepper
- pinch of curry powder (optional)

Combine all ingredients and prepare accordingly.

Medley

Use any leftover stew or casserole. Remove any bones and use 1-2 tablespoons of mixture. If mixture has too many large pieces of vegetables or meat, you may need to chop it into a finer consistency. Prepare according to directions.

Here's a nutritious on-the-go snack:

Healthy Cucumber Spinach

Makes 4 Sandwiches or 8 Pockets

- 1 cup cucumber, finely chopped and seeded
- shredded carrot washed
- and dried fresh spinach leaves
- 1 tsp. lemon juice
- 1/4 cup cream cheese, softened
- 1 tablespoon fresh chopped chives or green onions
- 1 tsp. mustard (optional)
- 8 slices bread, buttered

Combine ingredients. Place two slices of bread, buttered side down, onto preheated Sandwich Maker. Spoon mixture onto bread. Layer spinach on top. Top with two slices of bread, buttered side up. Close the Lid and lock.

Toast for 2-3 minutes.

Country Style Snack

Makes 2 Sandwiches

- 1 large egg, lightly beaten
- 2 oz. grated cheese
- salt, pepper
- pinch nutmeg
- 1 small onion, thinly sliced
- 4 slices bread

Preheat Sandwich Maker. Combine all ingredients, except bread. Place two slices of bread, buttered side down, onto preheated Sandwich Maker. Form a hollow with the back of a spoon. Gently pour mixture onto the bread. Top with two slices of bread, buttered side up. Close the Lid and lock. Toast for 2-3 minutes.

Tuna Salad Melt

Makes 2 Sandwiches or 4 Pockets

4 tablespoons tuna salad

2 slices cheese, any variety: Swiss, Cheddar, Provolone, American, etc.

4 slices bread, buttered

Place two slices of bread, buttered side down, onto preheated Sandwich Maker. Spoon tuna salad onto bread and cover with a slice of cheese. Top with two slices of bread, buttered side up. Close the Lid and lock. Toast for 2-3 minutes. Serve with salad.

Variations:

Try chicken salad, ham salad, salmon salad, or egg salad. Add small amounts of chopped fruit: pineapple, mandarin oranges, fresh apples, raisins to your chicken or ham salad. For a healthy complement your sandwiches add a few roasted sunflower seeds, sesame seeds, roasted soy nuts, chopped nuts, etc.

Mini Toasted Hot Dogs

thin frankfurters or cocktail hot dogs

sliced bread

melted butter or margarine

ketchup

Cut frankfurters or hot dogs in half lengthwise and cook according to manufacturer's directions. Trim crusts from bread and flatten each slice with a rolling pin. Place hot dogs at one end of each slice of bread and roll up. Secure with a toothpick. Brush rolls with melted butter and place a roll diagonally on each side of the Diagonal Cooking Edge, making sure the fold of the roll rests against the Cooking Edge. Close the Lid and lock. Toast for approximately 2-3 minutes or to suit taste. Remove toothpick and serve with ketchup.

Variations:

Cut cooked hot dogs lengthwise in half and roll up in a slice of cooked bacon. Or, spread half of the hot dog with condiments of your choice: mustard, pickles, chutney, horseradish, chopped jalapeno peppers, chopped onions, grilled onions, ketchup, grated cheese, cooked bacon bits. Roll up into a slice of bread. Toast as above.

LIMITED ONE YEAR WARRANTY

Warranty: This Westinghouse® • product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 934-7455 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number WST3025 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 934-7455).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-1637
1(800) 934-7455
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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