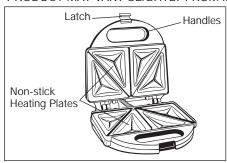
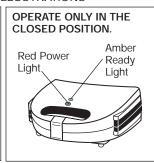
OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS





This appliance is for HOUSEHOLD USE ONLY. It may be plugged into any 120-volt AC electrical outlet (ordinary household current). Do not use any other type of outlet.

To avoid burns, caution should be taken when handling the sandwich maker. The sides of the heating plates are exposed and may be hot.

During the first few minutes of initial use, you may notice smoke and a slight odor. This is normal and will quickly disappear.

HOW TO USE THE SANDWICH MAKER

- Check to ensure that the heating plates are clean and free from dust. If necessary, wipe with a damp cloth.
- When using the sandwich maker for the first time, brush the heating plates with oil, butter or margarine.
- Close the lid.
- Plug appliance into a standard electrical outlet. Both the red power light and amber ready light will come on; unit will immediately begin heating.
- 5. Allow the appliance to pre-heat for approximately 5 minutes while preparing the sandwiches. The amber ready light will come on when unit has reached heating temperature.
- 6. Open sandwich maker; place a slice of bread on the bottom plate with the buttered side down. (For golden-toasted sandwiches, butter the outside of the bread.)
- Place filling onto the bread.
- Place the second slice of bread atop the filling with the buttered side up. Carefully close the top of the sandwich maker. Do not force shut. Steam will be released between the plates. Caution should be taken to prevent hands from coming in contact with the steam.
- Secure the two halves of the sandwich maker with the latch.
- Toasting time should take approximately 3-5 minutes. Exact toasting time will be a matter of taste and will depend on type of bread and filling used. The amber ready light turns on and off as the unit cycles to maintain ideal heating temperature; this prevents overheating. Avoid opening the sandwich maker before toasting is completed, as this may cause the sandwich to toast poorly.
- 11. When the sandwiches are toasted to taste, remove the sandwich using a plastic or wooden spatula. Do not use metal tongs or knives, as this may damage the non-stick coating
- Keep the lids closed to preserve the heat until ready for the next sandwich.
- 13. After use, immediately unplug from the electrical outlet.
- 14. If sandwiches are not to be consumed immediately, place the sandwiches on a paper napkin to absorb condensation. To keep hot, place on a rack in an ovenproof dish and warm in the oven at about 200°-250°F. Sandwiches will keep for about 20 minutes and then begin to dry out.

LEFTOVERS: Transform leftovers into toasted sandwiches. Here are a few suggestions. Butter outside of bread. Place bread slice (buttered side down) onto the preheated sandwich maker. Add filling, top with another slice of bread (buttered side up). Lower lid, clamp and toast.

Curried Chicken

1/4 cup finely chopped, cooked chicken

1/4 teaspoon curry powder

1 tablespoon mayonnaise

1/4 tablespoon chopped parsley

Combine all ingredients to prepare filling.

Fruit Surprise

1/4 cup leftover canned fruit 1-2 teaspoons sugar 1/4-1/2 teaspoon cinnamon or mixed spice 1 tablespoon sour cream Combine all ingredients to prepare filling.

Vegetable Medley

1/4 cup leftover cooked vegetables Salt and freshly ground pepper 2 tablespoons grated American cheese 1/4 teaspoon curry

Combine all ingredients to prepare filling.

Spaghetti or Baked Beans: Use 1/3 cup leftover canned spaghetti or baked beans

Roast Beef: Spread inside of bread with cream cheese. Place one to three pieces of roast beef on bottom slice, as desired. Spread roast beef with mustard or horseradish sauce. Add top slice of bread and toast.

PIZZA FILLINGS: Butter one side of a slice of bread. Spread the unbuttered side with 1 teaspoon tomato paste or packaged pizza sauce. If desired, sprinkle with a little oregano, basil, marjoram or thyme. Add any of the suggested fillings or improvise with your own ideas Note: Soften onions, green pepper and mushrooms in a little butter or margarine before using in a filling.

Mushroom

1-2 cocktail onions, finely chopped 4 canned whole mushrooms, sliced

Neapolitan

1 tablespoon chopped anchovies

1-2 slices mozzarella cheese

2-3 canned mushrooms, sliced

1 slice American cheese

1 green olive, sliced

1 black olive, sliced

1 teaspoon parmesan cheese

2 rings of green pepper, softened in butter

Salami

2 slices salami

2-3 rings onion, softened in butter

1 slice cheddar cheese

1 green olive, sliced

HEALTHY INSPIRATIONS

Ingredients sufficient for 4 triangles, using 4 slices of bread.

Turkey Sandwich

2 asparagus spears 2 slices tomato 2 slices smoked turkey

Creamy Ricotta Sandwich

1/3 cup low-fat ricotta cheese

1 tablespoon raisins

1/2 stalk celery, sliced Cinnamon or pepper to taste

Chicken Sandwich

2 mushrooms, sliced1/2 green pepper, sliced

2 oz. cooked chicken breast, sliced and skin removed

Crabmeat Sandwich

2 teaspoons low-fat yogurt 1/3 cup crabmeat

Chili powder to taste 2 slices tomato

SWEET TREATS

Caramelized Pineapple

2 slices pineapple, drained 2 tablespoons butter 2 tablespoons brown sugar 4 slices raisin bread Cream butter and brown sugar. Spread mixture onto the inside of two

slices of raisin bread. Cut pineapple slices into half lengthwise. Place two pineapple slices onto each slice of bread; top with remaining slices of bread.

Apple Raisin Toast 4 slices raisin bread 2 teaspoons sugar 1/3 cup stewed apples or canned pie apples 1/2 teaspoon cinnamon Place apples onto bread. Sprinkle with sugar and cinnamon.

Chocolate Raisin Nut Bread

1/4 cup raisins 2 tablespoons chopped walnuts Melted chocolate.

2 tablespoons honey 1/2 teaspoon mixed spice

Combine raisins, walnuts, honey and mixed spices. Place filling onto bread and cook according to general instructions. Dip half of each toasted sandwich in melted chocolate. Allow to set.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

NEVER IMMERSE APPLIANCE IN WATER. UNPLUG AND ALLOW TO COOL BEFORE CLEANING.

TO CLEAN: Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the finish.

Inside cleaning: Wipe heating plates with absorbent paper toweling or a soft cloth. Although the heating plates are coated with a non-stick coating, some filling may still adhere to the sandwich maker. To remove, simply pour a little cooking oil onto the baked-on food; allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the heating plates with a slightly dampened cloth and a little non-abrasive detergent.

Outside cleaning: Wipe dry with a soft, dry cloth. The sandwich maker is designed for cord storage and can be placed in a vertical position (handles pointed up) for neat and compact storage.

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. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING.

- 1. Do not touch hot surfaces. Use handles or knobs.
- 2. To protect against electrical hazards, do not immerse cord, plug, or the appliance in water or other liquid.
- 3. Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
 Allow to cool before putting on or taking off parts and before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- 6. The use of attachments not recommended by the manufacturer may cause hazards.
- Keep the cord away from heated surfaces. Do not let the cord hang over the edge of table or counter, as it could be pulled off.
- 8. Do not use outdoors.
- 9. Do not place on or near a hot gas or electric burner or in a heated oven.
- Use extreme caution when moving an appliance containing hot oil or other hot liquids.

- 11. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
- 12. Do not use the appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG:

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

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, its marked electrical rating should be at least as great as the electrical rating of the sandwich maker. The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.

LINE CORD SAFETY TIPS

- 1. Never pull or yank on the cord or the appliance.
- 2. To insert plug, grasp it firmly and guide it into outlet.
- 3. To disconnect appliance, grasp plug and remove it from outlet.
- 4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to our Service Department or to an authorized service representative.
- Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT: Before using, operate the appliance without bread in order to burn off residues on the heating elements.

FULL ONE-YEAR WARRANTY

Applica warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of consumer purchase. This warranty does not include damage to the product resulting from accident or misuse. If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province. Answers to any questions regarding warranty or service locations may be obtained by calling Consumer Assistance and Information: 203-926-3230.

SIDE-BY-SIDE SANDWICH MAKER USE AND CARE BOOK HOUSEHOLD USE ONLY



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