

Breville®

Live more effortless



Stuff 'n' Press Deep Fill Toastie Maker

VST101

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. Keep the appliance and its cord out of reach of children. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, unplug the appliance. Do not disconnect by pulling on cord. Always grasp the plug and pull to disconnect.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) 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 or for commercial purposes.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use. Misuse can cause injuries.
13. This appliance is not intended for deep frying foods.
14. Intended for household countertop use only. Keep 152 mm (6 inches) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
15. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
16. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after cooking. Allow to cool before handling.
17. To avoid a circuit overload, do not operate this appliance on the same circuit with another high wattage appliance.
18. Do not use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by the utility.
19. Please see the Cleaning section for instructions on how to clean surfaces in contact with food.
20. Should appliance emit excessive smoke from cooking certain foods, reduce heat or unplug appliance until smoke subsides. Cover with supplied lid or other heat resistant

cover if necessary. Ensure adequate ventilation.

21. For hotplates having surfaces of glass-ceramic or similar material protecting live electric parts: **WARNING** – If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
22. For induction hotplates: Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY



Hot Surface Do Not Touch

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Connection to the mains supply (UK and Ireland Only)

▲ This appliance must be earthed.

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

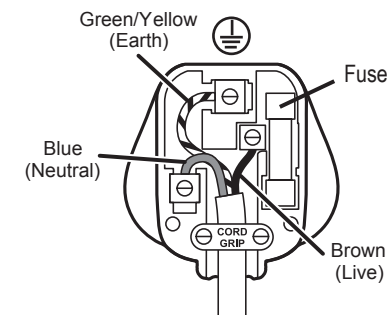
If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted. If the fuse requires replacement, a fuse of the same rating as that originally fitted in the appliance must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below.

CAUTION: If you remove the plug it must not be connected to a live socket and the plug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug, please contact a qualified electrician.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

Features of your Breville Stuff 'n' Press Deep Fill Toastie Maker

POWER Light

Indicates that the Toastie Maker is switched on and heating.

READY Light

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

Securing Latch

Holds the Toastie Maker firmly closed to seal the sandwich.

High Hinge

Securely holds bread in place. No slide, no squish, no mess - just perfectly filled toasties.

Cut and Seal

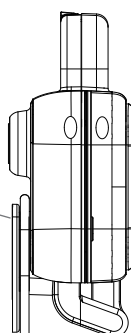
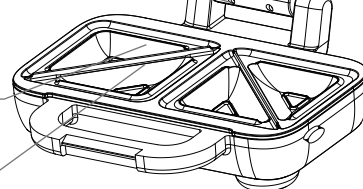
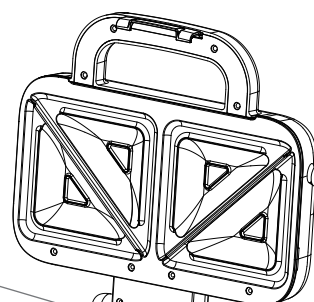
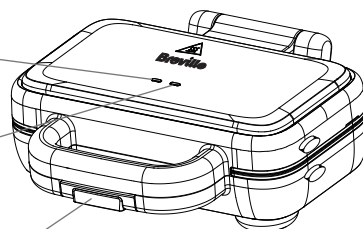
Divides each sandwich into 2 snack size servings, sealing in the filling.

Removable, non-stick plates

The dishwasher-safe, non-stick plates are easy to clean and allow the toasties to be easily removed.

Space-Saving Storage

Conveniently folds up for stand-up storage. Keep your cupboard neat with the built-in cord wrap hidden under the base.



Preparing for first-time use

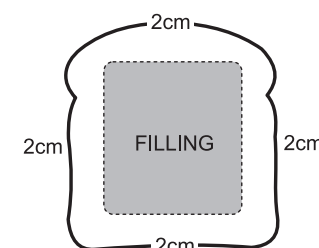
1. Remove the cooking plates and clean them with warm soapy water. Rinse and dry thoroughly.
2. Clean the heating body by lightly wiping the exterior with a damp cloth or sponge. Dry thoroughly with a soft cloth.

CAUTION: Do not immerse the heating body in water or any other liquid.

NOTE: The first time you use your sandwich toaster, you may notice a slight burning smell and a little smoke. This is completely normal and will soon disappear.

Using your Toastie Maker

1. Place your toastie maker on a flat, level, heat-resistant surface.
2. Plug the power cord into power outlet. NOTE: Ensure the cord is kept well away from the hot cooking plates when used.
3. The red POWER light will automatically turn ON and will start pre-heating. Pre-heating will take approximately 4 minutes.
4. The green READY light indicates that the toastie maker is ready to cook.
5. Butter one side of your bread.
6. Add the filling. The deeper cooking plates allow you to use more of your favourite ingredients but always allow a 2cm gap around the filling as shown below. This will allow your sandwich toaster to form a good seal and prevent the filling from leaking out.



7. Place the remaining bread on top with the buttered side on the outside (this will give your toastie a lovely golden colour during cooking).
8. Place the toasties horizontally on the heating plate. Gently close the lid until the 2 handles close together and the latch clicks into position. 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.
9. Cook for approximately 5 - 6 minutes until the bread is golden. You can leave the sandwich in the toastie maker for more or less time, according to taste.
10. Once cooked, carefully open the lid and remove your toastie from the cooking plate with a heat-resistant spatula or wooden spoon.
11. Now, enjoy! Be careful when eating, as fillings, especially fruit, can be very hot.

Things to remember

1. The READY light is thermostatically controlled and cycles during cooking to maintain the correct temperature. When pre-heating is done, the green light automatically turns ON, and the toastie is ready to cook. You may leave your toastie in if you prefer to cook it for longer.
2. Ensure the cord is kept well away from the hot cooking plates when used.
3. The cooking plates are coated with a non-stick coating. Some fillings such as cheese may melt and cause the sandwich to stick to the cooking plates. Never use a sharp or metal object to free your sandwich as it will damage the non-stick surface.
4. After use, unplug the toastie maker and let it cool down before storing it.
5. Your toastie maker features a cord wrap underneath, enabling the product to be stored upright.

CAUTION: Do not touch the outside or top of the unit when in use, as these surfaces may be hot. Ensure you use the handle to open and close the top plate. Avoid touching hot surfaces. The toastie maker may generate steam from between the cooking plates while food is cooking and when the top plate is opened. Take care when removing food from the toastie maker.

CAUTION: Do not overfill your toasties or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the toastie maker. Toastie filling is hot and can scald.

CAUTION: During cooking, open the toastie maker slowly and carefully. Excess toastie filling may overflow and can scald.

Cooking Guide

Breads

1. Any type of bread can be used, e.g. white, wholemeal, wholegrain, sourdough and gluten-free.
2. Various thicknesses of bread can be used from thick to thin slice.
3. Sweet breads with a high sugar content (e.g. fruit loaf, raisin bread, brioche) will brown more quickly than non-sweetened breads.

CAUTION: Be careful when biting into toasties containing fillings such as cheese, tomato, or jam. They retain heat and can burn if eaten too quickly.

Recipes

Our Breville Test Kitchen has created and tested all the recipes specifically for Breville Stuff 'n' Press Toastie Makers. We hope you enjoy making delicious, crunchy toasties!

The temperature and time in each recipe are a guide only and may require adjustment to suit the various thickness and sizes of the food being cooked and individual tastes. Always ensure that the food is thoroughly cooked before consuming it.

Pesto, Mozzarella Cheese, Spinach and Prosciutto

Makes: 2 sandwiches

20g butter, room temperature

4 slices sourdough bread

A handful of baby spinach slice mozzarella cheese

2 tablespoons basil pesto

4 slices prosciutto

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Steak, Caramelised Onion and Avocado

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

6 slices of cooked beef steak

1 small avocado, sliced

2 tablespoons caramelised onion

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Recipes continued

Tuna Melt

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

Sliced cheese

½ tuna, drained, and flaked

2 tablespoons sweetcorn

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Ham, Pineapple and Cheese

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

Sliced Cheddar cheese 4 slices of ham

2 tablespoons chopped pineapple

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Mozzarella, Tomato and Mint

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

6 slices tomato

Sliced mozzarella cheese

1 tablespoon mint, chopped

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Mushroom and Goats Cheese

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

2 heaped tbsp of marinated mushrooms, quartered

1 teaspoon fresh thyme leaves, chopped

80g goat's cheese, crumbled

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide the ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Recipes continued

BBQ Meat Lovers

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

Sliced mozzarella cheese

4 slices of ham

4 slices of salami

2 tablespoons barbeque sauce

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with the remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Apple and Dark Chocolate

Makes: 2 sandwiches

20g butter, room temperature

4 slices fruit bread

1 small granny smith apple, cored, peeled, finely sliced

2 tablespoon chocolate chips

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Top with the remaining piece of bread buttered side up.
4. Close the lid. Cook for 4 - 5 minutes or until golden brown. Serve.

Halloumi, Tomato and Basil

Makes: 2 sandwiches

20g butter, room temperature

4 slices bread

6 slices tomato

4 slices haloumi cheese

1 tablespoon basil, chopped

Salt and freshly ground black pepper, to taste

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in the unit, buttered side down. Evenly divide ingredients between the 2 slices of bread. Season. Top with remaining bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Banana, Chocolate Hazelnut Spread and Peanut Butter

Makes: 2 sandwiches

20g butter, room temperature

4 slices white bread

2 tablespoons hazelnut spread

2 tablespoons smooth peanut butter

1 banana, peeled, sliced

1. Preheat the unit.
2. Spread the butter over 1 side of each bread slice.
3. Place 2 slices of bread in unit buttered side down. Evenly divide ingredients between the 2 slices of bread. Top with the remaining piece of bread buttered side up.
4. Close the lid. Cook for 5 - 6 minutes or until golden brown. Serve.

Care and cleaning

Use heat-resistant plastic, wooden or silicone utensils when cooking or lifting food from the toastie maker. Avoid using sharp or metal objects as these will scratch the coated surface. Do not cut food on top of the cooking surface. Do not leave plastic utensils in contact with the cooking surface while in use.

To clean after use

Always unplug your toastie maker and allow it to cool completely before cleaning it. NEVER immerse the main body or power cord in water or any other liquid. To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning; instead, use a soft cloth and a mild detergent.

Always clean after each use to prevent a build-up of cooking residue on the cooking plates.

Washing the removable plates

Press the cooking plate release buttons and remove the plates from your toastie maker. Immerse the plates in warm soapy water. Rinse with clean water. Wipe dry with a soft cloth. To avoid oxide forming on the uncoated surfaces of the plate, insert the plate back into your toastie maker and heat for one minute with the lid closed. The cooking plates can also be washed in a dishwasher.

Cleaning the Non-Stick Coating

When cleaning with the non-stick coating, avoid using metal or any abrasive scourers.

When the plates have cooled, you can wipe the toastie maker with a damp paper towel to remove residue.

Easy clean up

The toastie maker's cooking plate and handles are designed without crumb traps so they can be easily and quickly wiped clean.

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

After the unit has cooled down and been cleaned, you can store your toastie maker on your benchtop or in a safe place. It can be stored upright in cupboards, shelves, or on the worktop. Simply bring the plates together and lock with the latch. Wrap the power cord underneath to store it securely and neatly in an upright position.

After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: **United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055.** For all other countries, please call **+44 800 028 7154.** International rates may apply. Alternatively, e-mail: **BrevilleEurope@newellco.com.**

Waste disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.





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COOK1980 Breville High Hinge_Stuff 'n' Press Deep Fill Toastie maker_VST101_25EM2 (UK)_GCDS-LD
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