

# Breville®

Live more effortless



**Solo SnackMaster**  
VST102/103/105

## 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

## IMPORTANT SAFEGUARDS

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.

## Electrical Safety

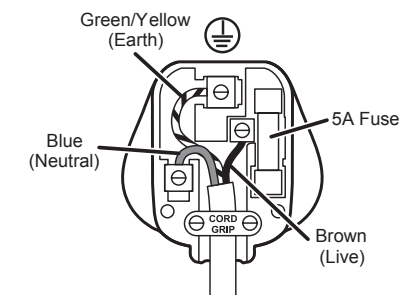
### ⚠ This appliance must be earthed.

If the plug is unsuitable for your home's socket outlets, 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.

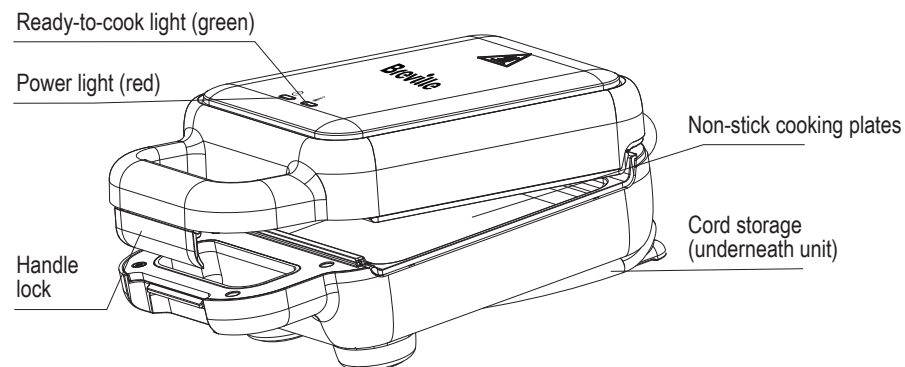
If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard, do not fit a fuse of a lower or higher rating.

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.



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

## Features



### Before first use

- Unpack your SnackMaster. You may wish to keep the packaging for future use.
- Wipe the cooking plates with absorbent paper or a soft damp cloth.
- Clean the outside of your SnackMaster with a soft damp cloth wrung almost dry in warm soapy water. The cover can be polished with a soft dry cloth.

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

## Using Your SnackMaster

### Recipe ideas

Making toasties is easy and fun, they can be as creative or as simple as you like and make great snacks whether eaten at home or on the go.

Using basic ingredients, delicious, sweet or savoury meals can be made in minutes, perfect for any time of the day. Here are some classic toasted sandwich recipes that you may wish to try.

- |                                                  |                                |
|--------------------------------------------------|--------------------------------|
| • Tuna Melt (tuna, onion, mayonnaise and cheese) | • Bacon and cheese             |
| • Cheese and tomato                              | • Chicken, red pepper and Brie |
| • Cheese, beans and ham                          | • Sweet chilli chicken         |
| • Turkey, stuffing and cranberry                 | • Sausage and scrambled eggs   |
| • Ham, Brie, mushrooms and rocket                | • Camembert and cranberry      |
|                                                  | • Chocolate and banana         |

### Breads

For best results, use a supermarket's own-label medium, white sliced bread. For variety, try using wholemeal bread, Danish-style bread, seeded breads, sourdough, and fruit breads.

### Cheeses

Classic cheeses that melt easily like Cheddar, Gruyere and Emmental make excellent toasties. We've included some different cheeses in our recipes, but experiment! Get creative with your own favourite cheeses!

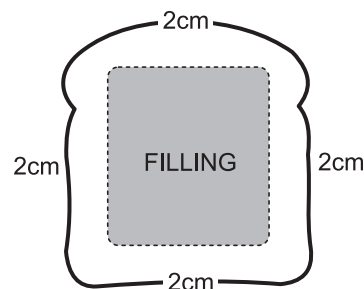
### The perfect toastie

Even if you are familiar with using a toastie maker, it's worth following the guidelines below.

1. Plug your SnackMaster into the mains supply socket and switch the socket on if necessary. The red power light will come on, and your SnackMaster will start heating up.
2. When your SnackMaster is fully heated the green ready-to-cook light will come on. This light will come on and go out during cooking.
3. Spread the OUTSIDE of the bread with butter or a spread suitable for cooking. Don't use a low-fat spread or one with a high water content.
4. Place the lower slices of bread onto the bottom plate 'buttered' side down. Face the crusts of the bread to the top.

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

5. Add the filling. Please always allow a 2cm gap around the filling as shown below. This will prevent the filling from leaking out.



For best results, the maximum amount of cheese, when used as a single ingredient, should not exceed 60g. If you add other ingredients, reduce the amount of cheese to compensate for them.

6. Place the remaining bread on top with the buttered side on the outside (this will give your toastie a lovely golden colour during cooking).
7. Close and latch the lid. Allow the sandwich to cook for 4-5 minutes until golden and cooked. Leave the sandwich in the toaster for more or less time, according to taste.
8. Release the latch and open the lid. Watch out for escaping steam—use a tea towel or wear oven gloves. Remove the cooked sandwich with a non-metallic spatula. Don't use a metal blade, as this can damage the plates' non-stick surface.
9. Once cooked, take care when eating as fillings, especially fruit or tomato, can be very hot.

## Important points:

- Always allow a 2cm gap around the filling.
- Never overfill your toastie.
- Too much filling can leak out and make the latch difficult to close.
- Be careful when using baking parchment paper or similar within this unit. Please ensure it is suitable for use in cooking and ovens and monitor continuously for any signs of overheating. If you see any change, stop and discontinue use.

## SAUSAGE, BEANS AND CHEESE PASTY DUO - Makes 2

1 pack, 320g ready rolled shortcrust pastry.	1 large egg
1 small tin (200g) sausage and beans	Salt and pepper
2 x 50g pieces cheddar cheese	Oil for brushing

1. Unroll the pastry onto a floured surface.
2. Roll out a little to increase the size.
3. Cut into half, then half again so you have 4 pieces.
4. Trim the edges, if necessary, (these need to fit into your Solo SnackMaster)
5. Remove the small sausages from the tin of beans and slice in half lengthways.
6. Place the egg into a small bowl or cup, add some salt and pepper and whisk with a fork.
7. Place the cheese onto 2 of the pastry slices.
8. Divide the sausage and beans over the top, allowing a small gap around each edge.
9. Dampen the edges all round with a little water before covering with a pastry lid.
10. Mark the edges all around with a fork to create a good seal.
11. Brush with the beaten egg.
12. Brush your SnackMaster with a little oil, plug in and allow the unit to heat.
13. Add the pasty and bake for 5 mins before carefully turning over to cook for a further 5 minutes.
14. Whilst the pasty is baking, repeat the process using the remaining ingredients.
15. Remove the cooked pasty and set aside on a plate.
16. Repeat to bake the 2nd pasty.
17. To use up the beaten egg, pour this into the hot SnackMaster once both pasties are cooked and allow this to cook for 1 ½ minutes.
18. Remove the omelette from the SnackMaster and cut this in half, serve alongside the hot pasties with a dollop of ketchup.

## HAM AND CHEESE STUFFED SOLO TOASTIE - Makes 1

2 slices white thick sliced bread  
Softened butter for spreading  
2 slices of wafer-thin ham

1 thick slice of cheddar cheese approx. 100g.  
Mustard or sandwich pickle (optional)

1. Heat up the Solo SnackMaster.
2. Butter both slices of bread on 1 side only.
3. Build your sandwich by adding cheese, ham, and pickle/mustard to the bread, ensuring the buttered side is on the outside of the sandwich.
4. Place the sandwich into the SnackMaster and close the lid.
5. Cook for approx. 5-6 mins until crisp and golden.

## EGG OMELETTE - Makes 1

1 large egg  
Salt and pepper

vegetable oil for greasing

1. Wipe the plates with a little vegetable oil using some clean kitchen paper.
2. Heat up the Solo SnackMaster.
3. Crack your egg into a clean cup or small bowl, add the seasoning and whisk to combine.
4. Pour your egg onto the bottom plate of your SnackMaster and close the lid.
5. Cook for approx. 1 ½ minutes.
6. Carefully remove the cooked omelette using a silicone spatula.
7. Eat whilst warm.

**Tip – For a slightly bigger omelette use 2 medium eggs and cook for approx. 2 minutes until light and fluffy.**

## VEGGIE CURRY NAAN BAKE - Makes 2

1 pack rectangular flatbread, (2 per pack)  
1 x 400g tin vegetable curry  
1 tsp lime or aubergine pickle

Mango chutney for dipping  
Vegetable oil for brushing

1. Cut both rectangular flatbreads into half, so you have 4 pieces.
2. Trim the edges so that these fit into the Solo SnackMaster.
3. Brush around the edges of each flatbread piece with a little water.
4. Spoon some of the curry onto 2 of the flatbreads and top with the pickle.
5. Place a piece of naan on top to create 2 sandwiches.
6. Brush the SnackMaster plates with a little vegetable oil, plug in and allow the unit to heat.
7. Add the sandwiches to the hot snack maker, close the lid and bake for approx. 5-6 minutes.
8. Carefully remove the naan bake from the SnackMaster and cook the 2nd sandwich.
9. Serve alongside a dipping pot of chutney.

## HOT CAKE - Makes 1

50g softened butter  
50g caster sugar  
1 large egg  
50g self-raising flour

½ tsp vanilla extract  
Small splash of milk  
vegetable oil for greasing  
Icing sugar to dust.

1. Place all the ingredients into a mini chopper or personal blender and whizz to a cake batter.
2. Wipe the plates with a little vegetable oil using some clean kitchen paper.
3. Heat up the Solo SnackMaster.
4. Spoon in the cake batter, spreading this out to all 4 corners, then close the lid.
5. Allow to cook for 4-5 minutes, until golden, and carefully remove onto a plate.
6. Dust with a little icing sugar. Perfect snack to eat on the go.
7. Alternatively, you can top it with ice cream, fruit coulis, or berries for a quick and tasty dessert.

**Tip – A packet sponge mix that you add an egg/water/milk to, will also work well.**

## Recipes

### PROTEIN BRUNCH STACK - Makes 1

50g cottage cheese	½ avocado, sliced
2 large eggs	2 tbsp hummus
Ground black pepper	vegetable oil for greasing
Pinch of oregano	Sriracha
Garlic/onion powder (optional)	Rocket leaves
1 chicken sausage	

1. Heat up your Solo SnackMaster brush both plates with a little oil.
2. Place the cottage cheese and 1 large egg into a mini chopper or personal blender.
3. Add some ground black pepper, the oregano and a little garlic/onion seasoning if required.
4. Whizz until smooth, then pour this into the SnackMaster and close the lid.
5. Whilst this is cooking, warm a serving plate and tear a piece of foil.
6. Once the 3 minutes have elapsed, carefully remove the protein omelette from the snack maker using a silicone spatula.
7. Place this onto your warmed plate and cover loosely with the foil.
8. Add the chicken sausage to the SnackMaster and close the lid, cook for approx. 4 minutes, turning occasionally to evenly brown.
9. Remove the sausage and wipe the plates with clean kitchen paper, adding a light brush of oil.
10. Crack the egg into a separate cup or directly onto the bottom plate of the SnackMaster; tilt the snack maker to encourage the egg white into all 4 corners of the hot plate.
11. Allow to cook for approx. 1 minute.
12. Gently close the lid for a further 30 seconds (for a runny egg yolk or an additional 30 seconds for a firmer consistency).
13. While this is cooking, top your protein omelette with the hummus, avocado slices, and sliced chicken sausage, and drizzle with sriracha.
14. Carefully remove the cooked egg from the snack maker, placing it on top of your brunch stack. Top with a small handful of rocket leaves.

## Care and Cleaning

**⚠ Unplug and switch off your SnackMaster and allow it to fully cool down before cleaning it. Do not immerse the main body, cord set or plug in water or liquid of any kind.**

**Never use steel wool, scouring pads, abrasive cleaners or metallic utensils to clean your SnackMaster.**

1. Before cleaning your SnackMaster, switch it off and unplug it from the mains supply. Allow it to cool down fully.
2. Wipe the cooking plates with an absorbent paper or soft damp cloth.
3. Clean the outside of your SnackMaster with a soft damp cloth which has been wrung almost dry in warm soapy water. The cover can be polished with a soft dry cloth.



## After Sales Service

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: 0800 028 7154 Alternatively, e-mail: [BrevilleEurope@newellco.com](mailto: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](mailto:BrevilleEurope@newellco.com) for further recycling and WEEE information.





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