

Breville®

Turn **on** your creativity



Ultimate snack maker

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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 unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years old.

Never operate the appliance by means of an external timer or separate remote-control system.

⚠ Do not touch the metal parts of the appliance during use as they may become very hot.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

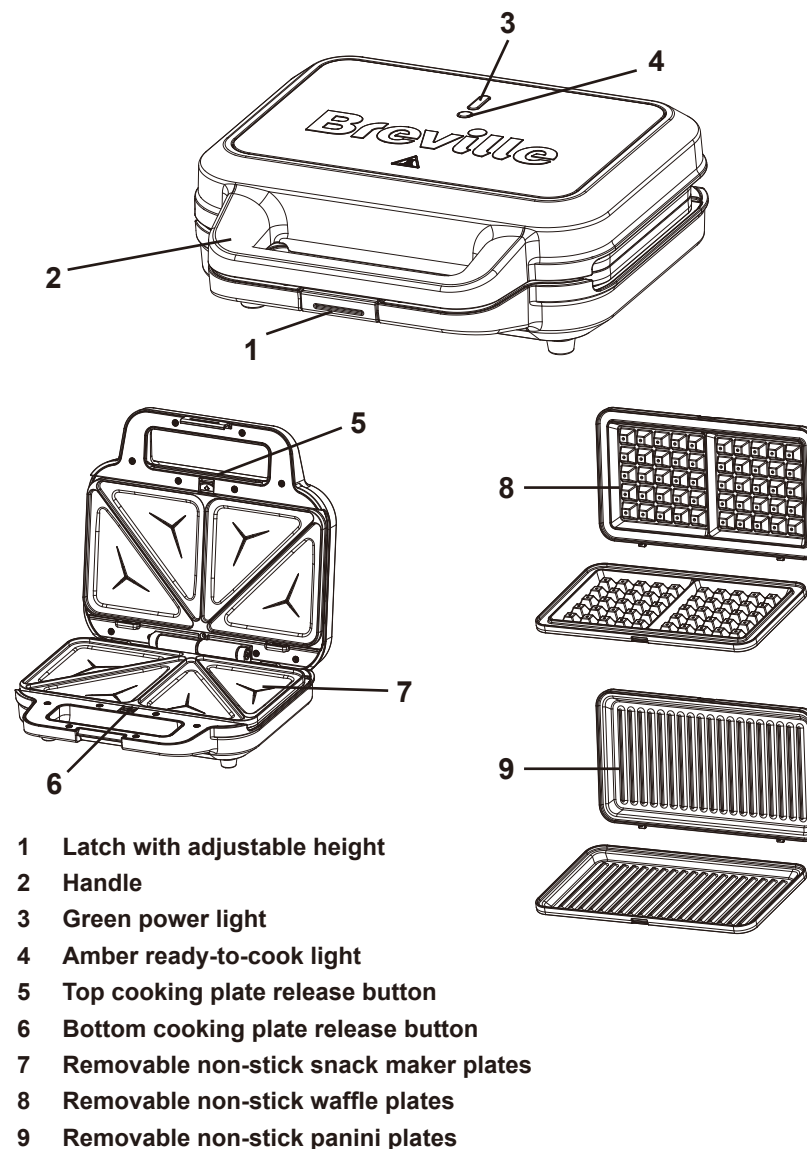
Always allow the appliance to cool before cleaning or storing.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Remove the plates and clean them in warm soapy water, rinse with clean water. (See Cleaning section for full details).

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.

- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Never leave the appliance unattended when in use.



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

Before first use

- Unpack your snack maker. 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 snack maker 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.

Note that the first time you use your snack maker, you may notice a slight burning smell and a little smoke. This is completely normal and will soon disappear.

Removing and changing plates

- 1) Press the cooking plate release buttons and remove the plates from snack maker.



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 own-label, medium, white sliced bread. For variety, why not try using wholemeal bread, Danish-style bread, seeded breads, sour dough 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 why not experiment and get creative with your own favourite cheeses!

The perfect toastie

Take care around hot surfaces. The sandwich toaster plates get very hot. DO NOT touch any parts, or attempt to remove or replace the sandwich toaster plates until completely cooled.

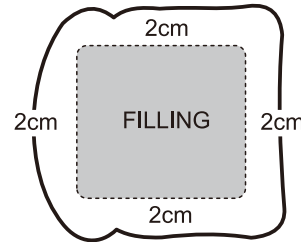
Steam may escape from around the snack maker during cooking. Never leave your snack maker unattended while in use.

1. Plug your snack maker in to the mains supply socket and switch the socket on if required. The green power light will come on and your snack maker will start heating up.
2. When your snack maker is fully heated the amber 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 which has a high water content.
4. Place the two lower slices of bread onto the bottom plate 'buttered' side down. Face the crusts of the bread to the left and right as shown below.



using your snack maker plates

5. 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 snack maker to form a good seal and 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 and allow to cook for approx 7-8 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 non-stick surface of the plates.
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 also make the latch difficult to close.

The perfect waffle

Take care around hot surfaces. The waffle plates get very hot. DO NOT touch any parts, or attempt to remove or replace the waffle plates until completely cooled.

Steam may escape from around the waffle maker during cooking. Never leave your waffle maker unattended while in use.

1. Plug your waffle maker into the mains supply socket and switch the socket on if required. The green power light will come on and your waffle maker will start heating up.
2. When your waffle maker is fully heated the amber ready-to-cook light will come on. This light will come on and go out during cooking.

using your snack maker plates

3. Unclip the latch on the handle and open the lid.
4. Carefully pour your batter mix into the bottom waffle plate. For the perfect waffle, we recommend you pour a ladleful (about 75ml) into the centre of each grid of the waffle plate. Make sure you don't overfill the waffle plate as the mixture may spill over the edges of the plate.
5. Close the lid. DO NOT clip the latch shut during cooking. This allows the waffle to rise and the steam to release (you may notice the lid lift slightly as the waffle rises). Cook the waffle according to the recipe time.
6. When cooked, open the lid. Watch out for escaping steam – we recommend that you use a tea towel or wear oven gloves. Remove the waffle with a non-metallic spatula. Don't use a metal blade as this can damage the non-stick surface of the plates.
7. Unplug your waffle maker from the mains supply socket. Do not leave the waffle maker plugged in when not in use.

Important points:

1. DO NOT clip the latch shut during cooking, allows the waffle to rise.
2. Pour the batter mixture into the centre of each grid of the waffle plate and make sure you don't overfill the waffle plate.

The perfect panini

Take care around hot surfaces. The panini plates get very hot. DO NOT touch any parts, or attempt to remove or replace the panini plates until completely cooled.

Steam may escape from around the snack maker during cooking. Never leave your snack maker unattended while in use.

1. Plug your snack maker into the mains supply socket and switch the socket on if required. The green power light will come on and your snack maker will start heating up.
2. When your snack maker is fully heated the amber ready-to-cook light will come on. This light will come on and go out during cooking.
3. Unclip the latch on the handle and open the lid and place the panini onto the bottom cooking plate.
4. Toasting should take approximately 5-8 minutes. The exact toasting time will be a matter of taste. It will also depend on the type of bread and the type of filling used.
5. When cooked, open the lid. Watch out for escaping steam – we recommend that you use a tea towel or wear oven gloves. Remove the panini with a non-metallic spatula. Don't use a metal blade as this can damage the non-stick surface of the plates.
6. Unplug your snack maker from the mains supply socket. Do not leave the snack maker plugged in when not in use.

THE BASIC 3: CHEESE AND HAM, CHEESE AND TOMATO, CHEESE AND ONION - Makes 2

Cheese and ham	Cheese and tomato	Cheese and onion
4 slices of bread	4 slices of bread	4 slices of bread
Sliced medium cheddar	Sliced medium cheddar	Sliced medium cheddar
2 slices of ham	2 medium tomatoes	Finely sliced onion rings

To make, follow the directions on page 4 *The perfect toastie*.

Other great flavours include cheese and pickle, cheese and Marmite, mature cheese and chutney.

PIZZA POCKETS - Makes 2

4 slices of bread	2 tbsp pizza topping
40g mozzarella cheese	

Pizza topping ideas:

Sliced olives, finely chopped mixed peppers, chillies, pepperoni, tuna, cooked shredded chicken, cooked sliced mushrooms, sliced tomatoes etc.

To make, assemble your sandwiches, spreading the pizza topping on the bottom of the bread, then add the mozzarella and your chosen toppings. Cook for approx 7-8 minutes until crispy and golden. Serve with a rocket and parmesan salad drizzled with olive oil and balsamic vinegar.

OMELETTE - Makes 2

3 medium eggs	Freshly ground black pepper
Pinch sea salt	Melted butter or oil

1. Beat together the egg and seasoning
2. Brush the top and bottom cooking plates with a little melted butter.
3. Carefully pour in the egg dividing it between the two lower plates.
4. Close the lid and cook for 2-3 minutes
5. Open the lid and using a silicone spatula, carefully lift the omelettes out. Eat them hot with some Caesar salad or a salad of your choice.

Why not try adding a teaspoon of grated mature cheese and a pinch of chives to the egg for a cheesy omelette alternative.

EASY WAFFLES – Makes 4

150g self raising flour	1 large egg
1 tsp baking powder	240ml semi skimmed milk
1 tsp sugar	

1. Mix all the dry ingredients together.
2. Gradually beat in the egg, then the milk and whisk to a smoothish batter.
3. Pre-heat your waffle maker until the ready-to-cook light comes on.
4. Grease both the waffle plates with a little oil, then pour in batter to cover the plates, close the lid.
5. Cook for 7 mins.
6. Delicious topped with Greek yoghurt, fresh berries and a drizzle of honey.

POTATO WAFFLES – Makes 6

2 tbsp butter	30g plain flour
1 onion, finely chopped	2 eggs
1 tsp finely chopped garlic	¼ tsp salt
360g mashed potato	¼ tsp ground black pepper

1. Gently fry the onion and garlic in the butter until soft (about 5–7 minutes).
2. Place the mashed potato in a bowl and add the onion mix, flour, eggs and seasoning. Mix well to form a smooth, thick batter.
3. Pre-heat your waffle maker until the ready-to-cook light comes on.
4. Grease both the waffle plates with a little oil-based cooking spray, then pour about 75ml of the batter mix evenly into the centre of each grid of the waffle plate.
5. Lower the lid but don't clip the latch shut. Cook for 7 minutes until golden brown. Why not serve your potato waffles topped with thinly sliced steak, rocket and a balsamic dressing?

MOZZARELLA AND SALAMI PANINI – Makes 1

1 panini roll	3 slices of salami
1 tbsp pesto of your choice	2-3 basil leaves
3 slices of mozzarella	

1. Slice the panini roll horizontally across the bread.
2. Spread the pesto on one slice of the cut roll.
3. Add the mozzarella and salami and scatter with the torn basil leaves before covering with the remaining bread.
4. Pre-heat your panini maker until the ready to cook light is illuminated.
5. Carefully add your sandwich to the hot plates before closing the lid.
6. Allow to cook for 7-8 minutes until brown and crisp.
7. Carefully remove the hot sandwich from the plates, before cutting into 2 for serving.

GRIDDLED HALLOUMI AND AVOCADO SOURDOUGH – Makes 1

2 slices of sourdough bread	1 tsp olive oil
1 tbsp light mayonnaise	½ ripe avocado sliced
3 slices of halloumi	2 sun dried tomatoes, finely sliced

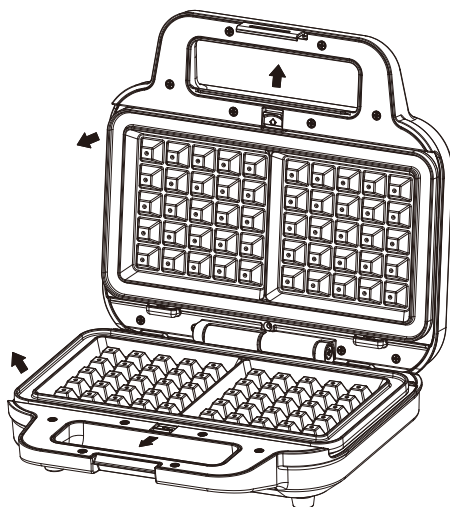
1. Preheat your panini maker until the ready to cook light is illuminated.
2. Make sure the halloumi slices are dry, brush with the olive oil and season with some black pepper.
3. Open the panini maker and add the cheese to the bottom plate and allow to cook, turn over half way through.
4. Once cooked removed from the plates.
5. Spread the mayonnaise on one slice of the sourdough bread
6. Add the cooked halloumi, avocado and tomato pieces before covering with the remaining bread.
7. Carefully add your sandwich to the hot plates before closing the lid.
8. Allow to cook for 7-8 minutes until brown and crisp.
9. Carefully remove the hot sandwich from the plates, before cutting into 2 for serving.

care and cleaning

⚠ **Unplug and switch off your snack maker 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 snack maker.

1. Before cleaning your snack maker, 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 snack maker 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.
4. Press the cooking plate release buttons and remove the plates from your snack 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 snack maker and heat for one minute with the lid closed. The cooking plates can also be washed in a dishwasher.

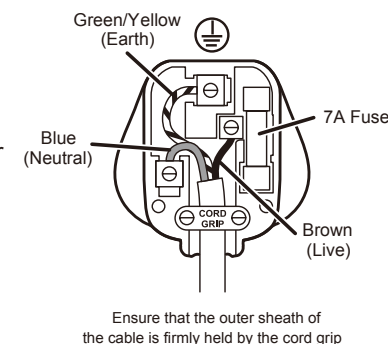


5. Clean the outside of your snack maker with a soft damp cloth which has been wrung almost dry in warm soapy water. The cover can be polished with a soft dry cloth.

electrical safety

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 plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 7 amp socket and the plug must be disposed of immediately. 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.



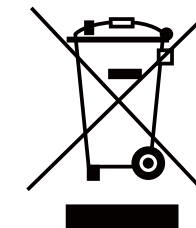
after sales service

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.

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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