

Breville®

Turn **on** your creativity®



deep fill sandwich toaster
DuraCeramic™ coated plates

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.

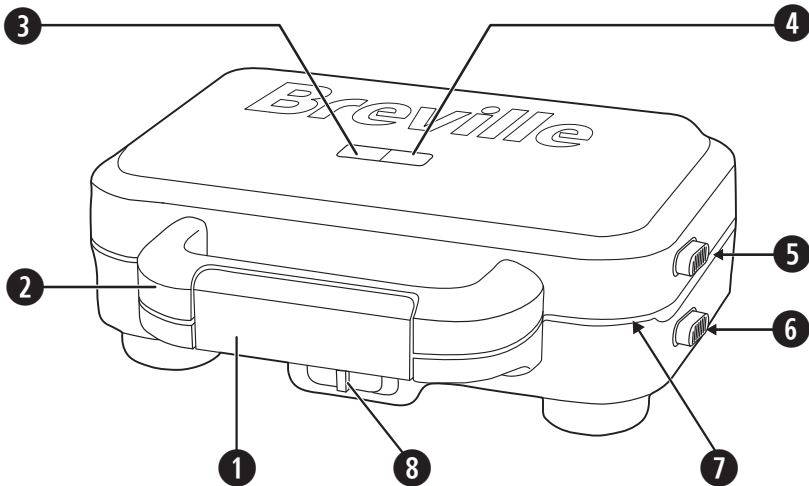
Bread can burn therefore do not use the appliance near or below combustible materials such as curtains. Never use the appliance below wall cupboards or shelves.

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.

Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors. 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 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.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Do not immerse the main body, cord set or plug in water or liquid of any kind.
- ⚠ Never leave the appliance unattended when in use.



- 1 Latch – holds the lid firmly closed during cooking
- 2 Handle
- 3 Power light (green)
- 4 Ready-to-cook light (amber)
- 5 Top cooking plate release button
- 6 Bottom cooking plate release button
- 7 Removable cooking plates with DuraCeramic™ coating and cut-and-seal action
- 8 Dual temperature control

Before first use

- Unpack your sandwich toaster. You may wish to keep the packaging for future use.
- Remove and wash the cooking plates thoroughly to remove any impurities or residues that may be left over from the manufacturing process (follow the directions under *Care and Cleaning*).
- Clean the outside of your sandwich toaster 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 sandwich toaster, you may notice a slight burning smell and a little smoke. This is completely normal and will soon disappear.

using your sandwich toaster

DuraCeramic™ coated cooking plates

The cooking plates feature the exclusive DuraCeramic™ coating. This specialised natural ceramic coating is designed to transfer heat quicker and more efficiently than standard non-stick coatings – meaning faster cooking times for your delicious home-cooked snacks. In addition, the DuraCeramic™ coating is scratch resistant and 4 times more durable than standard non-stick coatings – this is a product built to last. Peace of mind comes from the fact that the DuraCeramic™ coating is PTFE and PFOA free, so this exclusive coating is durable *and* easy to clean.

DuraCeramic™ coating – designed to handle whatever you throw at it with ease.

Dual temperature control

The dual temperature control allows you to change the heat setting for cooking different types of food.

The Low heat setting is ideal for cooking foods with a high sugar content (e.g. pastries and cookies). Why not look out for chilled, ready-rolled prepared pastries, danishes, and cookie doughs? These are ideal for the sandwich toaster and take minutes to prepare and cook.

The High heat setting is recommended for making toasties.

Important points:

- **Always allow a 2cm gap around the sandwich filling.**
- **Never overfill your toastie, especially when using ingredients that contain food colouring, or coloured cheeses. Too much filling can leak out and may stain the sandwich toaster's housing.**

Recipe ideas

- Tuna Melt (tuna, onion, mayonnaise and cheese)
- Cheese and tomato
- Cheese, beans and ham
- Turkey, stuffing and cranberry
- Ham, Brie, mushrooms and rocket
- Steak and mushrooms
- BLT (bacon, lettuce and tomato)
- Bacon and cheese
- Chicken, red pepper and Brie
- Sweet chilli chicken
- Sausage and scrambled eggs
- Camembert and cranberry
- Chocolate and banana
- Banana and plum
- Toffee and apple

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.

using your sandwich toaster

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, sourdough and fruit breads.

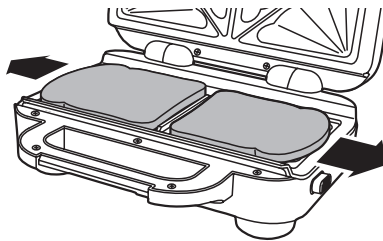
Cheeses

Classic cheeses that melt easily like Cheddar, Gruyère 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

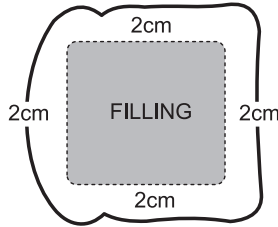
Even if you are already familiar with using a sandwich toaster, it's worth following the guidelines below.

1. Plug your sandwich toaster in to the mains supply socket and switch the socket on if required. The green power light will come on and your sandwich toaster will start heating up.
2. Select the required heat setting (Low or High) using the dual temperature control.
3. When your sandwich toaster is fully heated the amber ready-to-cook light will come on. This light will come on and go out during cooking.
4. Spread the OUTSIDE of the bread with butter or a spread suitable for cooking.
5. 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 sandwich toaster

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.



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.

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. Close and latch the lid and allow to cook for approx 4–5 minutes until golden and cooked. Leave the sandwich in the toaster for more or less time according to taste.
9. 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 ceramic surface of the plates.
10. Once cooked, take care when eating as fillings, especially fruit or tomato, can be very hot.

HIGH TEMPERATURE COOKING

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

Cheese and ham

4 slices of bread
Sliced medium cheddar
2 slices of ham

Cheese and tomato

4 slices of bread
Sliced medium cheddar
2 medium tomatoes

Cheese and onion

4 slices of bread
Sliced medium cheddar
Finely sliced onion rings

To make, follow the directions on page 5 under *The perfect toastie*.

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

LIGHTER LUNCH TOASTIE - Makes 2

4 slices of Danish-style lower fat bread	Finely sliced red onion
3 tbsp reduced fat cottage cheese	Ground black pepper
2 tbsp finely chopped red pepper	Low fat spread

This toastie is a lower fat/healthier option which replaces the cheddar cheese with a low fat cottage cheese. Alternatively replace the standard cheddar with a half fat alternative widely available from larger supermarkets.

To make, combine the filling ingredients in a small dish then add to the bread. Cook for about 4 minutes until crispy and golden.

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 4 minutes until crispy and golden. Serve with a rocket and parmesan salad drizzled with olive oil and balsamic vinegar.

STEAK PASTIES - Makes 2

Ready rolled shortcrust pastry or a small quantity of homemade shortcrust pastry 2 tbsp tinned stewed steak
Melted butter

1. Dust your work surface with flour and roll out half of the shortcrust pastry, this should be large enough for 2 sandwich plates. Repeat again so that you have 4 squares. You can remove the top plate from your sandwich toaster and use it as a template (rather than pressing the plate onto the pastry).
2. Place some of the steak filling in the centre of each of the pastry triangles (don't overfill). Place the remaining pastry triangles over the pastie and seal all the edges.
3. If removed, refit the sandwich plate and switch on, allow the machine to heat. Brush the plates sparingly with some vegetable oil or butter if you prefer.
4. Carefully place each pasty onto the bottom plate and close and latch the lid.
5. Cook for 6–7 minutes until golden brown and piping hot.
6. Switch off your sandwich toaster and carefully remove the pasties. Allow the pasties to cool for a few minutes. Remember that the filling inside will be very hot!

OMELETTE - Serves 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 1½ 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.

LOW TEMPERATURE COOKING

CAKE BITES - Makes 4 triangles

50g softened butter	50g self-raising flour
50g castor sugar	Vanilla extract (optional)
1 medium egg	

1. Using a hand mixer, cream together the butter and sugar until light and fluffy. Add a few drops of vanilla (if using) and mix well.
2. Add the egg and beat until smooth. Fold in the flour.
3. Preheat your sandwich toaster.
4. Add a heaped tablespoon of the mixture into each 'triangle' and close the lid.
5. Cook for 3–4 minutes until golden brown.
6. Dust with castor sugar and serve warm, with ice cream and fruit.

CHOCOLATE, HAZELNUT AND BRIE - Makes 2

4 slices of brioche bread	1 tbsp dark chocolate, chopped
1 tbsp chopped toasted hazelnuts	Honey (optional)
60g Brie, sliced	

Brioche (although smaller than supermarket bread) will seal and toast beautifully.

1. Butter one side of each bread slice. Place two slices on the bottom plate.
2. Assemble by placing the cheese on the bottom slices of brioche. Scatter over the nuts and chocolate and drizzle with a little honey if desired.
3. Top with the other two slices of brioche and cook for 3–4 minutes. The rich brioche will toast quickly.
4. Remove from your sandwich maker using care because they will be extremely hot.

FRUITY FLAPJACK BITES - Makes 4

You will need to use baking parchment for this recipe.

100g oats	50g butter
25g mixed seeds (pumpkin and sesame seeds work well)	1 tbsp syrup
50g dried fruit	50g brown sugar

1. Place the oats, seeds and dried fruit into a suitable mixing bowl. Melt the butter, syrup and brown sugar together, either in a microwave or in a heatproof bowl over a pan of water.
2. Combine all the ingredients, mixing well to coat all of the oats.
3. Preheat your sandwich toaster.
4. Place a rectangular piece of non-stick baking parchment over the bottom plate. This needs to be slightly larger than the plate.
5. Divide the flapjack mixture equally between the plates, close the lid and cook for 6–7 minutes.
6. Once cooked and golden, carefully remove the paper and flapjacks and allow to cool on a wire rack for about 1 hour. Peel off the baking parchment when cool.

COCONUT AND HONEY FLAPJACK BITES - Makes 4

You will need to use baking parchment for this recipe.

100g oats	50g coconut oil
30g mixed seeds	1 tbsp honey
50g dried fruit	50g brown sugar
50g brown sugar	

1. Place the oats, seeds, dried fruit and brown sugar into a suitable mixing bowl. Melt the coconut oil either in a microwave or in a heatproof bowl over a pan of water.
2. Combine all the ingredients together, adding the honey and mixing well to coat all of the oats.
3. Preheat your sandwich toaster.
4. Place a rectangular piece of non-stick baking parchment over the bottom plate. This needs to be slightly larger than the plate.
5. Divide the flapjack mixture equally between the plates, close the lid and cook for 6–7 minutes.
6. Once cooked and golden, carefully remove the paper and flapjacks and allow to cool on a wire rack for approx 1 hour.
7. Peel off the baking parchment when cool.

TRIPLE CHOCOLATE SPONGE BITES

75g softened butter	30g cocoa powder
75g castor sugar	25g white chocolate chips
1 large egg	25g milk chocolate chips
60g self-raising flour	Splash of milk

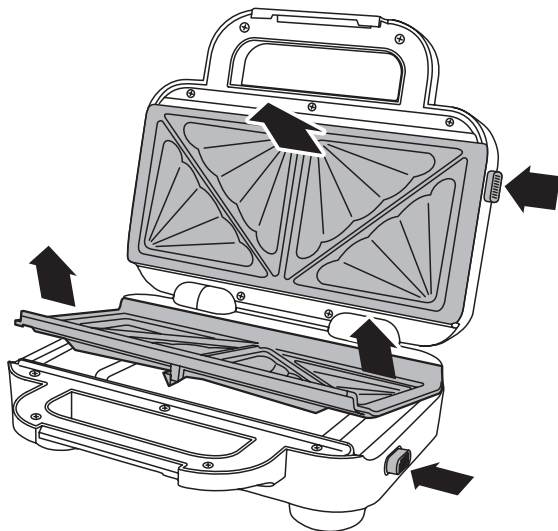
1. Place the softened butter and castor sugar into a suitable mixing bowl and cream together until light and fluffy. Add the egg and whisk well.
2. Fold in the flour and cocoa powder. Add a splash of milk and the chocolate chips, mix lightly to combine.
3. Preheat your sandwich toaster.
4. Place a large tbsp of the mixture into each hot mould, close the lid and cook for 6–7 minutes until cooked through.
5. Remove carefully with a silicone spatula and allow to cool.

Delicious eaten slightly warm and dusted with icing sugar.

▲ Unplug and switch off your sandwich toaster 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 sandwich toaster.

1. Wipe the cooking plates with an absorbent paper or soft damp cloth.
2. Clean the outside of your sandwich toaster 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.
3. Press the cooking plate release buttons and remove the plates from your sandwich toaster. 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 sandwich toaster and heat for one minute with the lid closed.
Note: We recommend that you wash the cooking plates by hand only, in order to preserve the DuraCeramic™ coating.



connection to the mains supply

▲ This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

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 below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

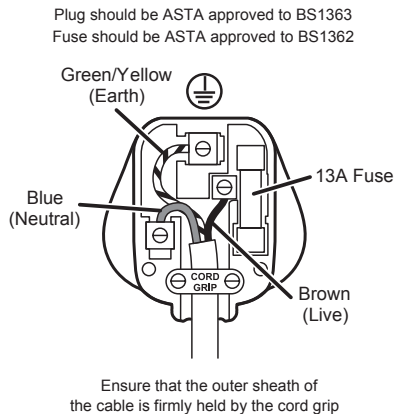
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol (\perp) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.



These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number (located on the rating label) on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Jarden Consumer Solutions (Europe) Limited

Middleton Road, Royton, Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: enquiriesEurope@jardencs.com

Replacement parts

For additional or replacement parts, please visit www.breville.co.uk or call us on **0161 621 6900**.

Troubleshooting

For troubleshooting and FAQs visit www.breville.co.uk/faqs

Turn on your Creativity™

Let Breville® help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far – just to your computer, tablet or mobile - where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at www.turnonyourcreativity.com

Turn  your creativity®

guarantee

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited (“JCS (Europe)”) has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

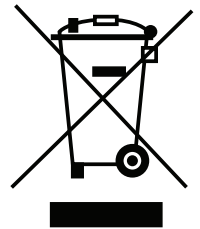
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

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

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For Customer Service details, please see the website.

www.breville.co.uk

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