



# Russell Hobbs



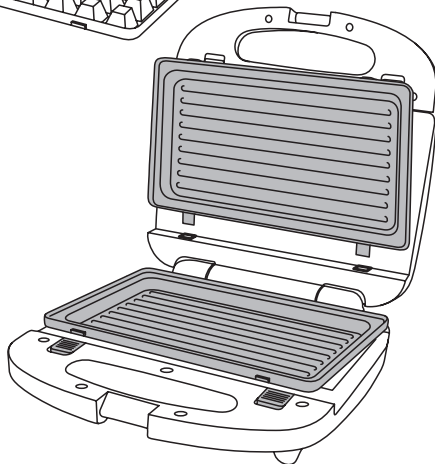
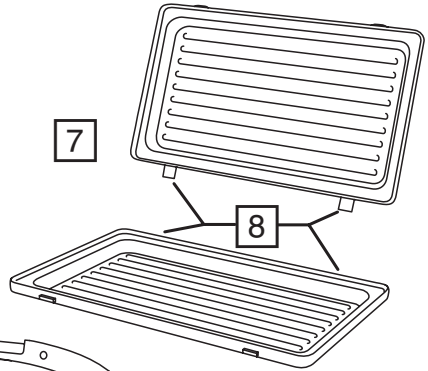
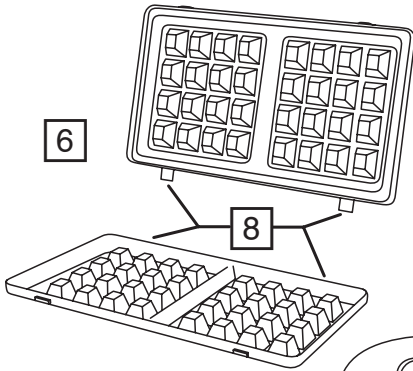
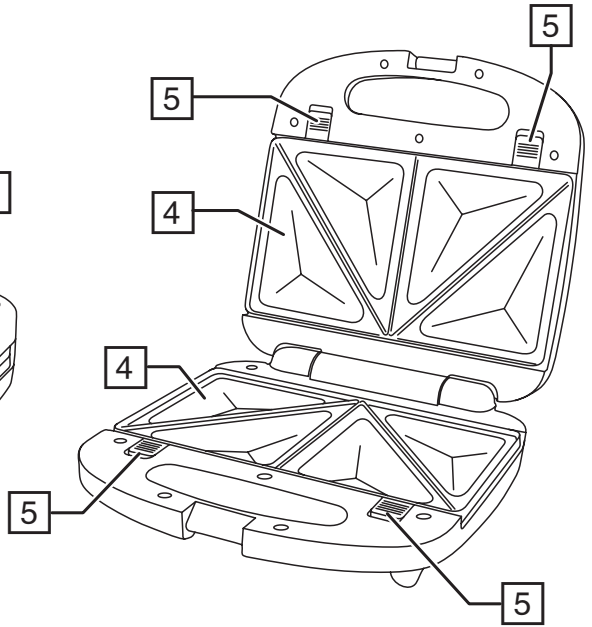
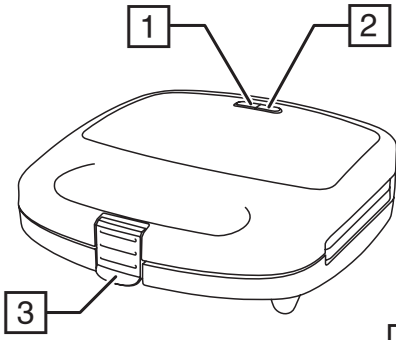
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Read the instructions, keep them safe, pass them on if you pass the grill on.  
Remove all packaging before use.

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## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:


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 supervised/ instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8. Always allow adequate air space above and on all sides for air circulation.

Never use the appliance under cupboards or curtains or other flammable materials.

This appliance must not be operated by an external timer or remote control system.

 The surfaces of the appliance will get hot during use.

If the cable is damaged, return the appliance, to avoid hazard.

-  Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Don't wrap food in plastic film, polythene bags, or metal foil. You'll damage the grill and you may cause a fire hazard.
- Don't use the grill for any purpose other than cooking food.
- Don't use the grill if it's damaged or malfunctions.
- Route the cable so it doesn't overhang, and can't be tripped over or caught.

### HOUSEHOLD USE ONLY

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## PARTS

- |                        |                    |
|------------------------|--------------------|
| 1. Power light (red)   | 5. Release buttons |
| 2. Ready light (green) | 6. Waffle plates   |
| 3. Latch               | 7. Ribbed plates   |
| 4. Sandwich plates     | 8. Tabs            |

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## BEFORE USING FOR THE FIRST TIME

Wipe the non-stick surfaces of the plates with a damp cloth.

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## REMOVING/FITTING THE PLATES

1. Unplug the appliance and let it cool down.
2. Remove and fit one plate at a time.
3. Press the release buttons and lift the plate away from the element.
4. Put the tabs into the slots on the hinge side of the appliance.
5. Press the other edge of the plate into the handle side, to lock it in place.

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## PREPARATION

1. Sit the sandwich toaster on a stable, level, heatproof (not just heat-resistant) surface.
2. Put the plug into the power socket (switch the socket on, if it's switchable).
3. The red power light will come on as long as the sandwich toaster is connected to the electricity supply.
4. The green ready light will come on when the elements reach the correct cooking temperature, then cycle on and off with the thermostat.
5. Wait till the green light comes on before starting to cook.

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## MAKING TOASTIES (sandwich plates)

**CAUTION** Don't use raw meat of any kind in the sandwich toaster. All fillings must be safe and fit to eat before cooking.

1. Use a level dessertspoon of filling per toastie. Too much will ooze out.
2. Cut 4 slices of bread to overlap the plates by about 0.5cm (¼ inch) all round. Fresh medium-sliced bread is best.
3. Spread butter/margarine thinly on each slice. Don't use low fat spread. Low fat spreads may burn, damaging the non-stick surfaces.
4. Toasties are made **buttered side out**. Put 2 slices of bread, buttered side down, on the bottom toasting plate.
5. Press the bread gently into the hollows in the toasting plate with a wooden spoon.
6. Fill the hollows formed in the bread with the filling.
7. Lay a slice of bread, buttered side up, on top of each of the filled slices.
8. Close the lid, squeeze the handles together, and press in the latch.
9. Cook for 4-5 minutes, or till the outside of the bread turns golden brown.
10. If the toasties stick, use a plastic or wooden spatula to release them.

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## Savoury filling ideas

Ham and pineapple

Ham and mushroom

Ham, cheese and tomato

Smoked ham and gouda

Cheese and onion/celery/apple

Salami and tomato

Chicken (cooked) and ham/mushroom

Bacon (cooked), lettuce and tomato

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## Sweet filling ideas

Apple and sultanas/raspberries  
Apple and cinnamon  
Apple and blackcurrant  
Banana and honey  
Banana and butterscotch sauce  
Fruits of the forest  
Cherry and almonds

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## Variations

Use pastry, pizza base, or ciabatta instead of ordinary bread; try fruit loaf with a sweet filling; try garlic or herb butter.

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## GRILLING (ribbed plates)

1. Cut the food to be grilled no more than 10mm thick.
  2. Wipe the grill plates with a little cooking oil or butter. Don't use low fat spread – it may burn on to the grill.
  3. Lay the food on the bottom grill plate with a spatula or tongs, not fingers. Don't use anything metal or sharp, you'll damage the non-stick surfaces.
  4. Close the grill. Don't use the latch.
  5. Wait till the food has cooked.
- Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
  - When cooking pre-packed foods, follow any guidelines on the package or label.
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## WAFFLES (waffle plates)

1. Prepare the batter, and let it rest before cooking.
  2. Pour about 40ml of mixture over each half of the bottom plate.
  3. Close the grill. Don't use the latch.
  4. Grill the waffles till golden brown (check after 3 minutes).
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## Basic Waffles (Makes approx. 4)

- 170 g plain flour
  - 3 tsp baking powder
  - ½ tsp salt
  - 30 g golden caster sugar
  - 2 large free range eggs
  - 250 ml whole milk
  - 1 tsp vanilla extract
1. Sift the flour, salt, baking powder and sugar into a bowl.
  2. Separate the egg yolks and whites and combine the egg yolks, milk and vanilla in a separate bowl. Thoroughly mix this into the dry ingredients.
  3. Whisk the egg whites until soft peaks are formed. Carefully fold them into the mixture keeping as much air in the mix as possible. The mixture is best used at room temperature.

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## CARE AND MAINTENANCE

1. Unplug the sandwich toaster and let it cool before cleaning and storing away.
  2. Wipe the plates, and the external surfaces with a damp cloth.
  3. Use a paper towel with a dab of cooking oil to remove stubborn stains.
- Don't put the sandwich toaster in water or any other liquid.
  - Don't use harsh or abrasive cleaning agents or solvents.
  - Don't use scourers, wire wool, or soap pads.

At the places where the top and bottom toasting plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the sandwich toaster.



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## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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## SERVICE

If you ring Customer Service, please have the model number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0345 658 9700 (local rate number)

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## GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.




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