

kitchenperfected®

OPERATING INSTRUCTIONS

4in1 Snack Maker



MODEL: E2731

thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Power: 800w Max
- Non-Stick Removable Plates for Sandwich/Omelette, Waffle and Panini
- Thermostatically controlled heat setting
- Power and Temperature indicators
- Hinged and Locking Lid
- Cool Touch

SPECIFICATIONS

- Operating Voltage: 220-240v~50Hz
- Power Output: 800w max

Ambient Operating Temperature: 5°C - 23°C

Note: Do not operate if ambient temperature is outside this range as this may damage the product.

IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.

DO NOT

- Do not use outside or in damp conditions.
- Do not use for any purposes other than the appliances intended use.
- Do not use if any part of this appliance
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc

This appliance is not intended to be operated by means of an external timer or separate remote control system.

- This appliance should only be used on a flat surface.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!



The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

- 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 this 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.
- Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation.

WARNING

- Ensure adequate space around, above and beneath to permit free circulation of air around the appliance.
- Burns can occur from touching the hot metal parts. Use handles or knobs provided.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- Allow the plates to cool before removing or changing.

DO NOT

- Do not cover the appliance whilst in operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not attempt to remove food whilst the appliance remains plugged into the mains. Unplug first, and then use a wooden utensil. Avoid damage to the cooking plates.
- Do not clean with metal scouring pads. Pieces of the pads can break off and touch electrical parts involving a risk of electric shock.
- Do not leave unattended whilst in use



LOCATION OF CONTROLS



A - Non-Stick Cooking Plates

Non-Stick plates for sandwiches/Omelettes, Waffles or Panini Grill

B - Power Indicator (RED)

Once the unit is plugged in, the red power indicator will switch on to indicate the heating element is operational.

C - Temperature Indicator (GREEN)

The sandwich toaster is only ready for cooking when the green temperature indicator switches on. During cooking, the temperature indicator will continuously switch on and off as it is controlled by the thermostat to keep a constant temperature.

D - Hinged and Locking Lid

Pushing the lid down during use and locking the lid into place helps to cook thoroughly through the sandwich and seal the edges effectively.

E - Carry Handle

The carry handle allows for easy storage and transportation. CAUTION! Do not use the carry handle during cooking.

F – Plate Release Buttons

These buttons release the plates for cleaning or changing to a different version. CAUTION! Do not release if the plates or appliance is hot.

OPERATION

■ BEFORE FIRST USE

1. Clean the non-stick cooking plates with a damp cloth and then wipe dry.
2. Position the sandwich toaster on a flat, dry and stable surface.

■ PRE-WARM THE TOASTER

1. Choose the desired plates and remove old plates by pressing the two release buttons on each plate. Insert the desired plates by inserting the plate and pushing until it clicks into place.
2. Condition the non-stick cooking plates by smearing them with butter, margarine, cooking fat or oil. Wipe off any excess. Butter is recommended as margarine or oils can leave a film on the plates that can be difficult to remove.



3. Connect the mains cord to a suitable 220-240v-50Hz power supply, ensuring that the cable and appliance is out of reach of children.
4. The red power indicator will switch on immediately after connecting the mains cord to the power supply.
5. Once the optimum temperature is achieved, the green temperature indicator will switch on to indicate that the sandwich toaster is ready for cooking.
6. Once the optimum temperature is achieved, the green temperature indicator will switch on to indicate that the sandwich toaster is ready for cooking.

Note: the temperature is thermostatically controlled, meaning that the heating element will switch on and off intermittently to keep the temperature at a controlled and consistent level. This is indicated by the green temperature indicator switching on and off during cooking.

Note: during first use the heating element may omit an odour. This is not harmful and is caused by protective oils during production and will subside within 10-20 seconds (approx).

■ TOASTIES

1. Use the Sandwich Plates for Toasties, which will automatically cut into half and seal.
2. Whilst the Sandwich Toaster is heating up to its optimum temperature, prepare the filling.
3. For a golden toasted effect, it is recommended that butter is spread on the outside of the bread.
4. Position a slice of bread in either the left or right cooking plate with the butter side facing down, scoop the fillings with a spoon and spread onto the un-buttered side of the bread.
5. Place the other side of bread on top of the fillings with the buttered side facing up.
6. Repeat this process on the other cooking plate for multiple sandwiches.
7. Carefully close the lid and lock it shut. (Do not force it as this may damage the product.)
8. The cut and seal action will automatically cut the sandwiches in half and seal the edges.
9. Cook until the bread is golden brown.
10. Unplug the toaster and carefully remove the toasted sandwiches, using a wooden spatula. Take care not to touch the hot surfaces.

DO NOT

Do not use metal or plastic utensils to remove the food. This will damage the nonstick surface.

WARNING

Fillings will become very hot. Please take caution and allow cooling before eating

SERVING SUGGESTIONS

Cheese & Baked Beans
Bacon & Tomato

Cheese & Tomato
Spaghetti Bolognese
Salmon Pate



■ FRENCH BREAD

1. Beat eggs in a bowl and add salt, sugar and cinnamon to taste.
2. Soak bread slices into mix before placing onto Sandwich Plates.
3. Cook until the bread is golden brown.

Use single slices on sandwich maker or to add fillings follow instructions for toasties but use pre-soaked bread in place of buttered bread.

■ SWEET & SAVOURY PUFF PASTRY

1. Whilst the appliance is heating up to its optimum temperature, prepare the pastry and filling.
2. Cut pre-rolled puff pastry into size of bread slice. Will require 2 slices per pastry.
3. Add a small amount of butter or vegetable oil to each of the bottom sections of the toaster.
4. Position a slice of pastry in either the left or right cooking plate and scoop the fillings with a spoon on top of the pastry into each of the two crevices.
5. Now place the second pastry slice on top of the fillings, so that it is squared with the underneath pastry.
6. Close the lid and allow to cook for a minute or two, until the surface shows some browning.
7. Unplug the appliance and carefully remove the pastry, using a wooden spatula. Take care not to touch the hot surfaces.

Note: *Pitta bread may also be used.*

SERVING SUGGESTIONS

SWEET

Chunky Apple Sauce
Raspberry Jam
Marmalade

SAVOURY

Pre-cooked Mince Beef with Carrots
Cheese & Diced Ham
Salmon Pate

Note: *Sprinkle pastry with SUGAR for extra taste.*

■ OMELETTES

1. Use the Sandwich Plates for omelettes.
2. Whilst the appliance is pre-heating up to its optimum temperature, prepare the omelette mix.
3. Add a small amount of butter or vegetable oil to each of the bottom sections of the toaster.
4. Once melted, pour the beaten omelette mix into the two bottom sections.
5. Close the lid and allow to cook for a minute or two, until the surface shows some browning.



RECIPE

Ingredients
2 Eggs
Grated Cheese (flavour of your choosing)

METHOD


BEAT eggs in a mixing jug until fluffy. ADD cheese or other ingredients to desired flavour.
See suggestions below

SERVING SUGGESTIONS

Cheese & finely chopped tomatoes
Chopped Ham
Bacon pieces and chopped mushrooms
Cheese & Diced Onion
Broccoli & Stilton

 **DO NOT**


Do not use metal or plastic utensils to remove the food. This will damage the nonstick surface.

 **WARNING**


Fillings will become very hot. Please take caution and allow cooling before eating.

PANINI

1. Use the Flat Grill Plates for Paninis or other toasted sandwiches, which do not require sealing.
2. Whilst the appliance is pre-heating up to its optimum temperature, prepare the sandwich.
3. Place the ready made Panini or Sandwich onto the flat grill. Depending on the type and amount of filling, either rest the lid onto the top of the sandwich or press down and close the lid.
4. Allow to cook for a minute or two, until the surface shows some browning and the filling has become warm.

 **DO NOT**

Do not use metal or plastic utensils to remove the food. This will damage the nonstick surface.

 **WARNING**

Fillings will become very hot. Please take caution and allow cooling before eating.



RECIPES

■ GRILLED VEGETABLE PANINI

INGREDIENTS

2 panini rolls, cut in half horizontally
2 red bell peppers, sliced
1 medium red onion, thinly sliced
Tomato, thinly sliced
Mozzarella, sliced
Pesto

METHOD

1. Assemble your Mini Panini Grill to use as an open grill.
2. Brush the slices of courgette, and bell pepper with olive oil.
3. Grill on your Mini Panini Grill. See the grilling guide for recommended times.
4. Whilst the vegetables are on the grill, spread pesto on one cut side of each roll.
5. Remove the vegetables when lightly charred.
6. Close the Mini Panini Grill and preheat.
7. Top the slices with the vegetables and a few slices of mozzarella on each.
8. Top with the remaining bread.
9. Grill for 4 – 8 minutes until the bread is golden brown and the cheese is melted.
10. Cut in half and serve.

■ BACON, PEAR AND BRIE PANINI

INGREDIENTS

4 slices bread
1 pear, sliced
6 slices brie
4-6 slices cooked bacon

METHOD

1. Grill or fry the bacon to your desired doneness and set aside.
2. Preheat the Mini Panini Grill.
3. Cut the pear into thin slices and place on the Panini Grill. Cook on each side for around 1 minute.
4. Remove pear slices and set aside.
5. Butter the bread and add the cooked pear, 2-3 strips of cooked bacon and some slices of brie to make a sandwich.
6. Place the sandwich on the Mini Panini Grill and grill until the bread is golden brown and the brie is melted.



■ GRILLED HALLOUMI SKEWERS

INGREDIENTS

2 courgette, chopped.
225g halloumi cheese, cubed
10-15 cherry tomatoes
Zest and juice of 1 lemon
Handful of mint, chopped
½ tsp. chilli powder
2 tbsp. extra-virgin olive oil

METHOD

1. Mix lemon zest and juice, chilli, oil and half of the mint together. Add the courgettes, halloumi and cherry tomatoes and leave to marinate for 30 minutes.
2. Soak the wooden skewers for 20 minutes.
3. Brush the chopped courgette lightly with oil before threading the courgette, tomatoes and halloumi onto the skewers.
4. Cook on the Mini Panini Grill for 7-8 minutes, turning half way through and basting with any remaining marinade.
5. When the skewers are cooked, sprinkle with the remaining mint.

■ PROSCIUTTO WRAPPED ASPARAGUS

INGREDIENTS

1 tbsp. olive oil
10 spears fresh asparagus, trimmed
5 slices prosciutto ham (1/2 piece per spear)

METHOD

1. Preheat the Mini Panini Grill.
2. Rinse asparagus with water and leave to dry on a paper towel.
3. Remove any excess water from the asparagus before drizzling with olive oil and adding a few pinches of salt and pepper.
4. Wrap the prosciutto around the asparagus spears, starting at the bottom and spiralling up to the tip.
5. Cook the asparagus in batches on the Mini Panini Grill, for about 3 minutes or until grill marks show on the asparagus.
6. Serve as a side dish or starter, with a squeeze of lemon.



■ CHAR-GRILLED CHICKEN AND SALSA VERDE CIABATTA

INGREDIENTS

- 1 Char-grilled chicken breast fillet, sliced
- 1 clove garlic, thinly sliced
- 1/3 cup chopped parsley
- 1 tbsp finely chopped sage
- ¼ cup stuffed pimento green olives, chopped
- 1 tbsp drained capers
- 1 tbsp extra virgin olive oil
- ½ tsp freshly grated lime rind
- ½ tbsp. lemon juice
- 4 large slices Ciabatta bread
- 4 large slices Swiss Cheese

METHOD

1. Preheat the Mini Panini Grill.
2. Combine Chicken, garlic, parsley, sage. Olives, capers, oil, rind and juice. Fill bread with chicken mixture and slice cheese to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approx. 8-10 minutes.

■ GOATS CHEESE & ROASTED ZUCCHINI FOCACCIA

INGREDIENTS

- 1 Large Round focaccia
- 90g softened goats cheese
- ½ tbsp. roughly chopped itallian parsley
- ½ tbsp. roughly chopped basil
- 1 clove garlic, thinly sliced
- 1 tbsp drained capers
- 1 tbsp lemon juice
- ½ tbsp. sweet chilli sauce
- 60g marinated roasted zucchini
- 60g semi dried tomatoes
- 2 tbsp. extra-virgin olive oil

METHOD

1. Preheat the Mini Panini Grill.
2. Cut focaccia in half to form a sandwich
3. Combine Goats Cheese, parsley, basil, garlic, capers, lemon juice and chilli sauce. Spread focaccia with goats cheese mixture. Fill with zucchini and tomatoes.
4. Cook until golden, crisp and heated through, approx. 8-10 minutes.



■ WARM CAESAR TURKISH

INGREDIENTS

3 bacon strips, thinly sliced
2 round Turkish breads
1 char-grilled chicken breast fillet, thinly sliced
1 hard boiled egg, peeled and sliced
¼ cup prepared garlic croutons
30g baby spinach leaves
60g freshly grated parmesan cheese
Caesar salad dressing for serving

METHOD

1. Preheat the Mini Panini Grill.
2. Meanwhile, heat a non-stock frying pan and fry bacon until crispy.
3. Cut Turkish bread in half to form a sandwich.
4. Fill with bacon, chicken, eggs, croutons, spinach and cheese.
5. Cook until golden, crisp and heated through, approx. 6 minutes.

Serve drizzled with Caesar salad dressing

■ TUNA, BRIE & ARTICHOKE ROLLS

INGREDIENTS

2 large crusty round rolls
100g black olive paste
200g can tuna, drained
6 marinated baby artichokes
125g Brie Cheese, thinly sliced

METHOD

1. Preheat the Mini Panini Grill.
2. Cut rolls in half and spread with olive paste.
3. Fill with tuna, artichokes and cheese
4. Cook until golden, crisp and heated through, approx. 8 minutes.

■ ITALIAN FONTINA TOASTIE

INGREDIENTS

4 slices white bread
100g Italian Fontina cheese, sliced
100g marinated roasted red bell pepper
100g sliced marinated mushrooms
Freshly ground black pepper to taste

METHOD

1. Preheat the Mini Panini Grill.
2. Fill bread with layers of cheese, peppers, mushrooms, season to taste and make into 2 sandwiches
3. Cook until golden, crisp and heated through, approx. 6-8 minutes.

Fontina cheese can be substituted with Parmesan or Romano cheese.



■ MEXICAN TORTILLAS WITH CHORIZO & SOUR CREAM

INGREDIENTS

125g Mexican Salsa
¼ cup red kidney beans
1 tbsp freshly snapped garlic chives
100g finely chopped chorizo sausage
8 tortilla rounds (unfried variety)
100g tzatziki dip
100g guacamole dip
125g mozzarella cheese, grated
Sour Cream, for serving
Salad greens, optional

METHOD

1. Preheat the Mini Panini Grill.
2. Combine, salsa, beans, chives, and sausage.
3. Spoon mixture over 4 tortillas. Top with alternative layers of Tzatziki, guacamole and cheese, then remaining tortilla to make 4 sandwiches. Do not overfill.
4. Cook until golden, crisp and heated through, approx. 8 minutes.

Serve with sour cream and salad greens

■ PROSCIUTTO BAGUETTE WITH BOCCONCINI

INGREDIENTS

2 small-medium baguette rolls
80g Italian prosciutto, thinly sliced
75g Bocconcini cheese, thinly sliced
4 basil leaves
Freshly ground black pepper
1 tbsp extra virgin olive oil

METHOD

1. Preheat the Mini Panini Grill.
2. Cut baguette in half. Fill with layers of prosciutto, cheese and basil. Season to taste and drizzle with oil.
3. Cook until golden, crisp and heated through, approx. 6-8 minutes.

■ WAFFLES

1. Use the Waffle Plates.
2. Whilst the appliance is heating up to its optimum temperature, prepare the Waffle mix.
3. Add a small amount of butter or vegetable oil to each of the bottom sections of the plates.
4. Once melted, pour the Waffle mix into the two bottom sections.
5. Close the lid and allow to cook for 4 or 5 minutes or until the surface is golden brown.
6. Once cooked, removed and drizzle with maple syrup or sprinkle with icing sugar

DO NOT

Do not use metal or plastic utensils to remove the food. This will damage the nonstick surface.

WARNING

Fillings will become very hot. Please take caution and allow cooling before eating.

RECIPE

Ingredients

1 egg
225g self-raising flour
1 tbsp golden caster sugar (optional)
250ml milk
50g butter, melted and cooled
½ tsp vanilla extract (optional)
1 tbsp sunflower or vegetable oil
maple syrup and icing sugar, to serve (optional)

METHOD

Crack the egg (for fluffier waffles, use only the yolk at this stage) into a large bowl, then tip in the flour and a generous pinch of salt. Add the sugar, if using, then gradually whisk in the milk followed by the melted butter until smooth. Whisk in the vanilla, if using. If you've chosen to make fluffier waffles, whisk the egg white to soft peaks, then gently fold this into the batter. Alternatively, make the batter by blitzing all the ingredients together using a blender or hand blender.

Can be made 1-2 hrs ahead and chilled.



CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

1. After use, and before cleaning, unplug the unit from the power supply and wait for the appliance to cool.
2. Remove the cooking plates by pressing the release buttons.
3. Clean with soap and water. Do not use scouring pads.
4. Dry and then reinsert back into the appliance.
5. Wipe the outside with only a slightly moistened cloth, ensuring that no moisture, oil or grease enters the appliance.

DO NOT

Do not clean the inside or outside of the unit with any abrasive scouring pads or steel wool as this will damage the finish.

CAUTION

- Never immerse the appliance in water or any other liquid.
- Never use metal implements to remove food from the non-stick cooking plates.

■ STORAGE

Always store this appliance and cord in a moisture-free area. Do not wrap the cord of the charging adaptor around the appliance. Do not store in temperatures below 5°C or above 35°C.

WEEE/ENVIRONMENTAL PROTECTION

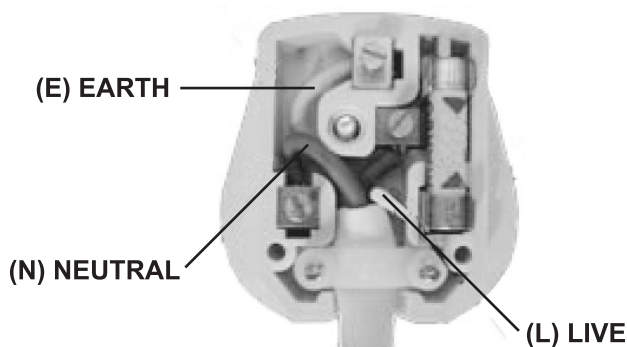


■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



FITTING A NEW UK PLUG




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

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

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 7 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



Distributed in UK by Lloytron Ltd, Laltex House, Leigh, England WN7 3XH
Distributed in Europe by Laltex Ireland Ltd, Dublin 2, D02 AY86