

# Breville®



## café style **sandwich press**

instruction booklet

selection of recipes **included**





## **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

**This product can be used by children aged 8 years and above, and persons who require supervision, provided:**

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

**Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.**

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

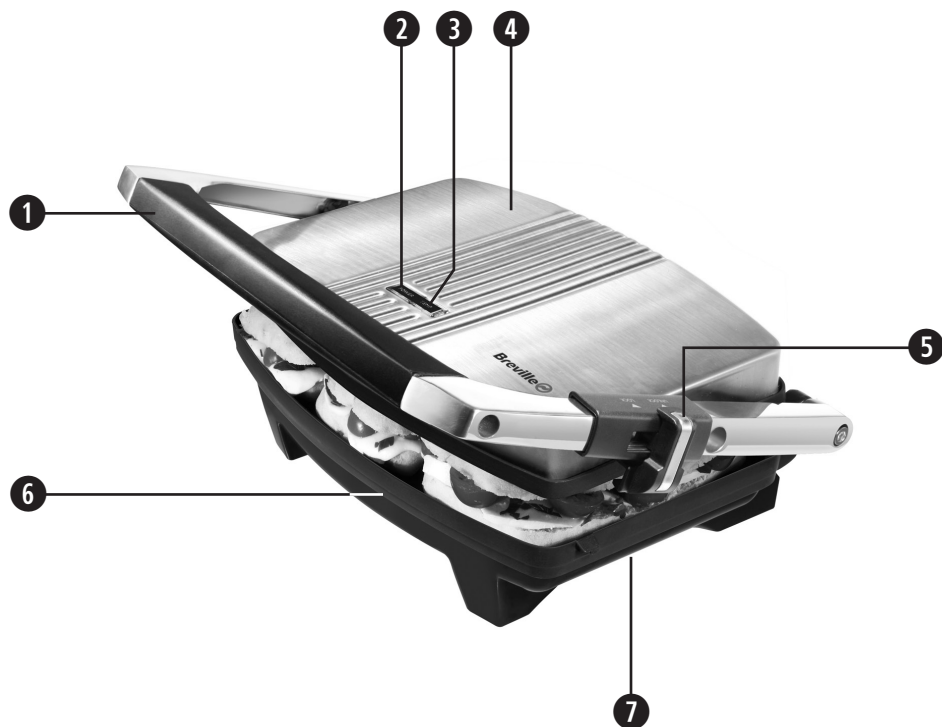
**Bread can burn therefore do not use the appliance near or below combustible materials such as curtains. Never use the appliance below wall cupboards or shelves.**

**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.**

**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.**

- ⚠ **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.**
- ⚠ **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.**
- ⚠ **Never leave the appliance unattended when in use.**



- 1 Handle**
- 2 Red power on indicator**
- 3 Green ready-to-cook indicator**
- 4 Floating, hinged top plate**
- 5 Storage lock**
- 6 Non-stick cooking plates (top and bottom)**
- 7 Cord storage (underneath unit)**



## Before use

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

**Before connecting to a power source, make sure your supply voltage is the same as the one indicated on the appliance.**

1. Remove any promotional labels and/or stickers from your sandwich press before use.
2. Place your sandwich press on a flat, level surface. Open the storage lock to release the top plate and open it.
3. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

## Storage lock

The storage lock must be unlocked before using the sandwich press otherwise the lid cannot be opened. When storing or transporting the sandwich press, the storage lock must be locked.

The storage lock must not be used to clamp down the top plate when the sandwiches are in your sandwich press or for pre-heating. The weight of the top cooking plate will gradually press down the sandwich during cooking.



**⚠ Take care around hot surfaces. The hot plates get VERY HOT. DO NOT touch any parts until completely cooled.**

**Steam will escape from all around the sandwich press during cooking and when opening the lid.**

**Never leave your sandwich press unattended while in use.**

**Note:** During first use there may be a small amount of smoke and a slight burning odour. This is completely normal and will clear within a few minutes.

1. Always fully unwind the power cord from the cord storage area of the appliance before use. Insert the plug into a mains supply socket and switch the socket on.
2. Check that the cord is not overhanging the work surface. The power light (red) and the ready-to-cook light (green) will both illuminate.
3. Allow your sandwich press to preheat in the closed position until the green ready-to-cook indicator light goes out. The green ready-to-cook indicator light will turn on and off during use.
4. During this time, prepare the sandwich. When ready, place it onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.
5. Close the top cooking plate which has a floating plate that is designed to evenly press down on the sandwich. The lid must be closed for cooking.
6. 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.
7. When the sandwich is cooked, open the lid. Remove it using a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.



## **Bread**

Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. Your sandwich press is ideal for toasting foccacia, Turkish bread, bagettes as well as bread rolls. Raisin bread, brioche or other sweet breads which contain a high sugar content will tend to brown quicker.

## **Fillings**

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated. Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

## **Toasting bread**

The unique flat plate design makes your sandwich press ideal for toasting plain breads, and Turkish bread, without any fillings or spreads. Try toasting Turkish Bread with jams for a great alternative to standard breads at breakfast.

## **Reheating**

If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100°C. The sandwich will keep hot for up to 20 minutes this way, but will then begin to dry out.

## **Fat free snacks**

Due to the non-stick cooled flat plate design, it is not necessary to use any butter or margarine on the outside of your toasted snacks.



**▲ Always unplug your appliance before cleaning it.**

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

**Never use harsh abrasive cleaners or cleaning materials.**

1. Switch off and unplug the sandwich press from the mains supply.
2. Allow your sandwich press to cool slightly. The unit is easier to clean when slightly warm.
3. Always clean your sandwich press after each use to prevent a build up of baked on foods.
4. Wipe the cooking plates with a soft cloth. If cooked on food is not removed by this method, reheat the unit for 1-2 minutes, then brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.
5. To clean the outside of the sandwich press wipe over with a damp cloth. Polish with a soft dry cloth.

To avoid damaging the non-stick coating on the cooking plates, do not use harsh or abrasive cleaning materials.

Do not use spray-on non-stick coatings because they will affect the performance of the non-stick coatings on the cooking plates.

### Storage

1. Allow the sandwich press to cool fully before storing and ensure that the unit is clean.
2. Wrap the cord in the cord storage area below the unit.
3. Lock the plates together using the storage lock by first lowering the top plate and then pressing the clip into the handle. This will secure the plates together.
4. Store the unit on a flat, level surface, away from the edge and where it cannot be easily knocked over.



## Omelette sandwich with herbs

Serves 2

3 bacon rashers, thinly sliced  
1 tablespoon extra virgin olive oil  
100g button mushrooms, sliced  
2 shallots, thinly sliced  
Freshly ground black pepper  
3 eggs (60g), lightly beaten  
1 tablespoon freshly chopped herbs  
1 thinly sliced roasted red pepper  
1 large focaccia, halved  
125g sliced Gruyere or Emmental cheese

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Meanwhile, fry the bacon in a non-stick frying pan until it is crisp. Remove the bacon from the pan and set aside. Sauté the mushrooms and shallots in the frying pan until any liquid has evaporated.
3. Remove from heat.
4. Beat the eggs lightly adding pepper and herbs. Pour the mixture over the mushrooms in the pan. Return the pan to a medium heat and cook until the eggs are set but soft in the centre, approximately 3-5 minutes.
5. Roughly chop the omelette. Cut the focaccia in half to form a sandwich. Fill focaccias with omelette, cheese and bacon.
6. Cook the focaccia until golden, crisp and heated through (approximately 8 minutes).

Serve with a green salad.

## Char grilled chicken with mango and pinenut mayonnaise

Serves 2-3

1 tablespoon mayonnaise  
½ tablespoon chilli salsa  
1 teaspoon grated lime zest  
½ tablespoon lime juice  
125g canned mango pieces - drained  
1½ tablespoon toasted pinenuts  
1 char-grilled chicken breast sliced thinly  
1 large Turkish flat bread  
1 avocado, sliced

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Combine the mayonnaise, salsa, lime zest, lime juice, mango, pinenuts and chicken.
3. Spread the chicken mixture over the bread. Top with avocado and roll tightly.
4. Cook until golden, crisp and heated through (approximately 8 minutes).

Serve sliced at an angle with peppery salad greens such as watercress or rocket.





## Mexican tortillas

Serves 2-3

125g Mexican salsa  
2 tablespoons cooked red kidney beans  
1 tablespoon freshly snipped garlic chives  
100g finely chopped chorizo sausage  
8 tortillas  
100g tatziki  
100g avocado dip  
125g grated mozzarella  
125ml sour cream

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Combine the salsa, beans, chives and sausage. Spoon the mixture over four tortillas. Top with alternating layers of tatziki, avocado and cheese, then the remaining four tortillas to make four sandwiches. Be careful not overfill.
3. Cook tortillas until golden, crisp and heated through (approximately 8 minutes).

Serving Suggestion: Serve with sour cream and a green salad.

## Italian vegetarian focaccia round

Serves 2-3

3 small round cheese and olive focaccia  
1½ tablespoons pesto  
125g Italian tomatoes, sliced  
100g small mozzarella, drained and sliced  
1 small Spanish onion, thinly sliced  
1 tablespoon balsamic vinegar  
1½ tablespoons extra virgin oil  
Salt and freshly ground pepper to taste

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut the focaccia in half to form a sandwich. Spread with pesto. Fill with the combined tomatoes, cheese, onions, vinegar, oil and seasonings.
3. Cook focaccias until golden, crisp and heated through (approximately 8 minutes).



## Roast beef kebabs

Serves 2-3

2 pitta breads  
70g cream cheese  
3 teaspoons seeded mustard  
½ tablespoon lemon juice  
one third cup grated cooked beetroot,  
drained  
100g sliced rare roast beef  
70g sliced avocado

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Heat the pitta bread slightly in your sandwich press and split open to form a pocket.
3. Fill each pitta bread with the combined cream cheese, mustard and lemon juice. Top with beetroot, roast beef and avocado.
4. Cook the pitta bread until golden, crisp and heated through (approximately 10 minutes).

Serving Suggestion: Serve sliced.

## Smoked salmon roll

Serves 2-3

1 large Turkish flat bread  
100g cream cheese  
1 tablespoon lime juice  
½ tablespoon drained capers  
½ tablespoon freshly chopped dill  
Freshly ground black pepper to taste  
2 courgettes, ribboned with a vegetable  
peeler  
200g smoked salmon

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread the bread with the combined cream cheese, lime juice, capers, dill and pepper. Top with courgette and salmon. Roll tightly.
3. Cook the rolls until golden, crisp and heated through (approximately 5 - 8 minutes).

Serving Suggestion: Serve sliced.



## Spicy lamb in pitta

Serves 2-3

1 tablespoons oil  
125g ground lamb mince  
2 tablespoons finely chopped onion  
2 diced tomatoes  
1 tablespoon freshly chopped mint  
¼ teaspoon ground coriander  
Pinch ground ginger  
½ teaspoon ground cumin  
¼ teaspoon turmeric  
Salt and freshly ground black pepper to taste

3 pitta breads  
3 slices Gruyere or Emmental cheese  
150ml tatziki

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Heat the oil in a non-stick frying pan. Sauté the lamb mince, onions, tomato, mint, spices and seasonings until browned and cooked. Drain.
3. Heat the pitta bread slightly in your sandwich press and split them open to form a pocket. Fill with the lamb mixture and insert a cheese slice into each.
4. Cook the pittas until golden, crisp and heated through.

Serving Suggestion: Serve with tatziki sauce.

## Warm caesar sandwich

Serves 2

3 bacon rashers, thinly sliced  
2 round Turkish breads  
1 char-grilled chicken breast fillet, thinly sliced  
1 hard boiled egg, peeled and sliced  
A handful of prepared garlic croutons  
30g baby spinach leaves  
60g freshly grated Parmesan cheese  
Caesar salad dressing

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Meanwhile heat a non-stick frying pan and fry the bacon until crispy. Cut the Turkish bread in half to form a sandwich. Fill with the combined bacon, chicken, eggs, croutons, spinach and cheese.
3. Cook Turkish bread until golden, crisp and cooked through (approximately 6 minutes).

Serving Suggestion: Serve drizzled with Caesar salad dressing.



## Mediterranean layered rolls

Serves 2-3

2 bread rolls  
2 tablespoons pesto  
100g marinated roasted aubergine  
125g marinated roasted red pepper  
100g marinated roasted sun dried tomatoes, drained  
60g mushrooms, sliced  
100g sliced Gruyere or Emmental cheese

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut bread rolls in half and spread with pesto. Fill with avocado, pepper, sweet potato, dried tomato, mushrooms and cheese.
3. Cook bread rolls until golden, crisp and heated through (approximately 8 minutes).

## Antipasto rye bread

Serves 2-3

4 slices rye bread  
½ tablespoon extra virgin olive oil  
1 tablespoon tomato puree  
60g hummus  
4 stuffed vine leaves  
200g artichoke hearts, drained and sliced  
4 slices Gruyere or Emmental cheese

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread the rye bread with the combined oil and tomato paste, then the hummus. Fill with vine leaves, artichokes and cheese to make two sandwiches.
3. Cook until golden, crisp and heated through, (approximately 8 minutes).

## Gorgonzola panini

Serves 2

30g garlic and herb butter  
4 slices crusty country style bread  
50g Spinach leaves  
60g Gorgonzola cheese, crumbled

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread the garlic and herb butter over bread slices. Make two sandwiches with bread, spinach and cheese.
3. Cook until golden, crisp and heated through (approximately 6 minutes).



## Goat's cheese and roasted courgette

Serves 2

1 large focaccia  
90g softened goat's cheese  
½ tablespoon roughly chopped parsley  
½ tablespoon roughly chopped fresh basil  
1 clove garlic, thinly sliced  
1 tablespoon drained capers  
1 tablespoon lemon juice  
½ tablespoon sweet Thai chilli sauce  
60g marinated roasted courgette

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut the focaccia in half to form a sandwich. Spread with the combined goat's cheese, parsley, basil, garlic, capers, lemon juice and chilli sauce. Fill with courgettes.
3. Cook focaccias until golden, crisp and heated through (approximately 8 minutes).

## Parma ham baguette

Serves 2

2 small-medium baguette rolls  
80g Italian parma ham (or prosciutto)  
75g mozzarella cheese, thinly sliced  
4 basil leaves  
Freshly ground black pepper  
1 tablespoon extra virgin olive oil

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut baguette in half. Fill with layers of parma ham (or prosciutto), cheese and basil. Season to taste and drizzle with oil.
3. Cook baguettes until golden, crisp and heated through (approximately 6-8 minutes).



## Prawn and watercress sandwiches

Serves 2

4 slices wholegrain bread  
70g cream cheese, softened  
60g garlic and herb butter  
75g watercress  
400g cooked king prawns, peeled and de-veined

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread the bread with the combined cream cheese and garlic butter. Fill with watercress and prawns to make two sandwiches.
3. Cook until golden, crisp and heated through (approximately 8 minutes).

## Tuna and artichoke

Serves 2

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

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut rolls in half and spread with olive paste. Fill with tuna, artichokes and cheese.
3. Cook until golden, crisp and heated through (approximately 8 minutes).

## Chargrilled chicken and salsa verde

Serves 2

1 char-grilled chicken breast fillet, sliced  
1 clove garlic, thinly sliced  
2 tablespoons chopped parsley  
1 tablespoon finely chopped sage  
1 tablespoon stuffed pimento green olives, roughly chopped  
1 tablespoon drained capers  
1 tablespoon extra virgin olive oil  
½ teaspoon freshly grated lime zest  
½ tablespoon lemon juice  
4 large slices Ciabatta bread  
4 large slices Swiss cheese

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Combine the chicken, garlic, parsley, sage, olives, capers, oil, zest and juice. Fill the bread with the chicken mixture and sliced cheese to make two sandwiches.
3. Cook until golden, crisp and heated through (approximately 8-10 minutes).

Serving Suggestions: Serve on fresh green salad leaves.



## Toasted chocolate panini

Serves 2

80g cream cheese, softened  
4 slices textured country style bread  
150g dark chocolate, coarsely grated  
Vanilla ice-cream

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread cream cheese over the bread slices and sprinkle with grated chocolate. Sandwich together.
3. Cook until golden, crisp and heated through (approximately 6 minutes).

Serving Suggestion: Serve with Ice cream.

## Crispy brioche with berries and ice cream

Serves 2

½ punnet strawberries, hulled  
½ punnet blueberries  
½ punnet raspberries  
¼ cup port  
1 loaf brioche  
Vanilla ice-cream  
Icing sugar, sifted

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Puree the berries and port until smooth. Set aside. Cut four slices from the brioche and cook until toasted (approximately 5 minutes).
3. Arrange toasted brioche on two large plates. Top with ice-cream and drizzle with berry sauce.

Serving Suggestion: Serve immediately, dust with icing sugar.



## Crisp berry and mascarpone sandwiches

Serves 2

4 slices country style bread  
100g Mascarpone cheese  
½ punnet strawberries, hulled and sliced  
½ punnet raspberries  
1 tablespoon runny honey

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread the cheese over the bread slices. Fill with berries and drizzle with honey to make two sandwiches.
3. Cook until golden, crisp and heated through (approximately 8 minutes).

## Sweet fig focaccia

Serves 2

2 small plain rounds of focaccia  
80g fresh ricotta cheese  
3 fresh figs, thinly sliced  
6 small fresh mint leaves  
1 tablespoon caster sugar

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Cut focaccias in half to form a sandwich. Spread with ricotta cheese. Fill with figs, mint leaves and a sprinkling of caster sugar.
3. Cook until crisp, golden and heated through (approximately 8 minutes).

## Sweet nectarine sandwich

Serve 2

40g unsalted butter, softened  
4 slices multi grain bread  
2 nectarines, peeled and sliced  
1 teaspoon ground cinnamon  
2 tablespoons caster sugar

1. Preheat your sandwich press until the green ready-to-cook indicator light goes out.
2. Spread butter over bread slices. Fill with sliced nectarine and sprinkle with combined cinnamon and sugar to make two sandwiches.
3. Cook until golden, crisp and heated through (approximately 8 minutes).





## 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:

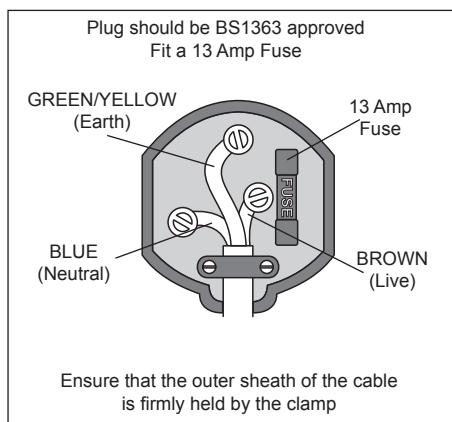
GREEN/YELLOW = EARTH      BLUE = NEUTRAL      BROWN = LIVE

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 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: [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk)**



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).

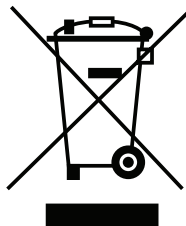
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, 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 [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk) for further recycling and WEEE information.

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