



Russell Hobbs®

INSTRUCTIONS/WARRANTY

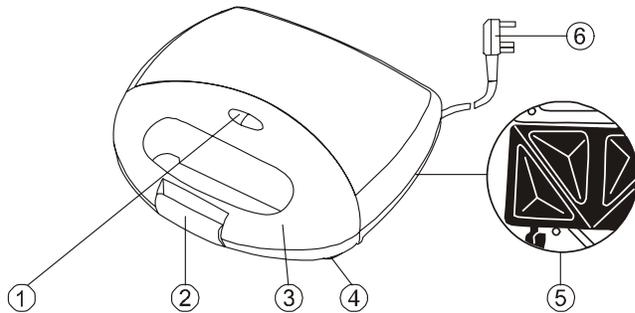


MODEL: RHSM-025
2 SLICE SANDWICH MAKER

INTRODUCTION

Thank you for purchasing the RHSM-025 Russell Hobbs Sandwich Maker. Each unit has been manufactured to ensure safety and reliability. Before first use, please read the following instructions carefully and keep for further reference

PARTS NAME & LOCATION



1. Power On & Ready light indicator.
2. Handle Lock
3. Handle & Cool touch cover
4. Non-slip feet on base
5. Non-stick cooking plates
6. Cord and plug

IMPORTANT SAFEGUARDS

When using your RHSM-025 Sandwich Maker, basic precautions should always be followed, including the following:

1. Make sure the power used corresponds to the one indicated on the rating label.
2. Use the Sandwich Maker only for intended use as described in the instruction manual.
3. The metal parts of the Sandwich Maker will become hot during use. Do not touch these surfaces.
4. When using the Sandwich Maker, provide adequate air space above and on all sides for air circulation.
5. After use, unplug the Sandwich Maker and let it cool down fully before cleaning and storing away.
6. Do not cover the Sandwich Maker.
7. Do not immerse unit, plug or cord in water, or allow for liquid to come into contact with any part of the Sandwich Maker.

8. Close supervision is necessary when any appliance is used near children.
9. Operate the Sandwich Maker on a smooth level surface.
10. Never operate the Sandwich Maker with a damaged power cord or plug, or after it has fallen or been damaged in any way.
11. Do not use outdoors.
12. Do not allow cord to touch hot surfaces.
13. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
14. Do not try to cover, extend or stretch the mains cable.
15. Never attempt to open any part or dismantle the controls.
Responsibility for failure cannot be accepted if this instruction has been ignored.
16. This product is intended for household use only. Industrial or commercial use invalidates the warranty.
17. Never leave this appliance unattended whilst turned on. Always unplug from the power outlet when not in use.
18. If this appliance becomes damaged in any way return it to the nearest authorised Service Centre for examination, adjustment or repair.
19. On surfaces where heat may cause a problem, an insulating mat is recommended.
20. To reduce the risk of electrical hazards, it is recommended not to use an extension cord or plug adapter.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

CONNECTING 3-PIN PLUG

Should the need arise to change the fitted/moulded plug, follow these instructions:

Mains (AC) Operation

This unit is designed to operate on 230V current only. Connecting to other power sources may damage the unit.

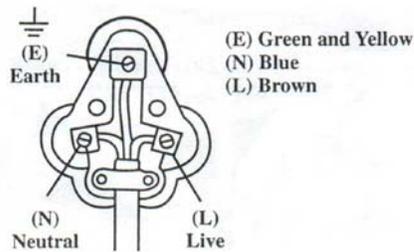
Connect three-pin plug as follows:

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

Green/Yellow = Earth

Blue = Neutral

Brown = Live



BEFORE FIRST USE

1. Open the unit by unfastening the handle latch and lift the handle upwards. The lid will stop in a vertical position.
2. Clean the cooking surfaces thoroughly by wiping with a cloth dampened in hot water. **DO NOT IMMERSE THE UNIT IN WATER OR RUN WATER DIRECTLY ON TO THE COOKING SURFACES.** Dry the surfaces with a clean dry cloth or paper towel.
3. Season the non-stick cooking plates by brushing the ribbed plates with a little butter. Rub off any excess butter with an absorbent paper.

USING YOUR SANDWICH MAKER

1. Place the Sandwich Maker on a smooth level surface.
2. Plug the unit into the power supply, ensuring the power supply corresponds with the power indicated on the rating label and switch the plug on.
3. Always pre-heat your Sandwich Maker with the lid in the closed position. Once the Sandwich Maker is plugged in the indicator light will come on.
4. When the unit has reached the correct cooking temperature, the green 'ready to use' light will turn on. Your Sandwich Maker is now ready for use.
5. Whilst your Sandwich Maker is warming up prepare the food to be cooked.
6. Close lid of the Sandwich Maker.
NOTE: DO NOT LOCK THE HANDLE LATCH DURING COOKING.
 Locking the handle latch can damage the food or cause the latch to break.
7. Steam will come out of the sides of the cooking plates; as such, care must be taken to ensure that your fingers do not come into contact with hot surfaces or steam.
NOTE: During the cooking process the pilot light will turn on and off whilst the thermostat cycle maintains the correct temperature.

8. You can check on the progress of your cooking by simply opening the top part of the Sandwich Maker. If your food is not ready, close the Sandwich Maker and allow cooking for a further few minutes.
9. Cooking times will vary according to food being cooked and personal taste. An average cooking time is between 4 – 6 minutes.
10. Once the food is ready open your Sandwich Maker. Remove the food being cooked using a plastic or wooden spatula. NEVER use a metal instrument as this may damage the non-stick coating.
11. Close the lid to retain the heat until you are ready to continue cooking additional food.
12. Once you are finished using the Sandwich Maker, remove the plug from the wall socket and allow to cool down before cleaning and storing. After the Sandwich Maker has cooled down, brush any crumbs from the grooves and wipe off grids with a dry paper towel to absorb any excess margarine.

TIPS FOR BEST RESULTS

- Always pre-heat for at least 5 minutes before use. Plug cord into power supply whilst preparing the sandwiches.
- For soft or liquid filling type sandwich use medium sliced bread - white or brown.
- Flavoured butters may be used for toasted sandwiches - for added flavour.
- Use a wooden or heat resistant plastic spatula when removing food from the Sandwich Maker.
- If making more than two sandwiches, close the cooking plates to preserve the heat. When the 'ready' light indicator turns on the appliance is ready to use.
- Bread – Most types of bread can be used, white, wholewheat, wholegrain etc. When using raisin bread or other sweet breads which contain high sugar content, remember that they tend to brown much more quickly.
- Butter or Margarine – For best results we recommend that you butter the outside of the bread i.e. place the filling between the unbuttered sides of the bread.
- Do not use spray on the non-stick coating, as this will affect the performance of the non-stick surface of the cooking plates.
- For extra flavour use herb or garlic butter for spreading bread.
- Fillings – Try to use canned or pre-cooked fruit as fresh fruit may give off juices when heated.
- Be careful when biting into sandwiches containing fillings such as cheese or jam or tomatoes, as they retain heat and can burn if eaten too quickly.

- Re-heating – If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer periods, place on a rack and in an oven- proof dish to keep warm in a low heated oven - about 100°C. Sandwich will keep hot for up to 15 minutes this way, but will then begin to dry out.
- Always preheat sandwich maker before use. Plug cord into the power outlet while preparing the fillings.

CARE & CLEANING

1. Disconnect the Sandwich Maker from the mains supply and allow cooling down.
2. Wipe the inside and edges with a cloth dampened in warm water; thereafter dry, using a clean dry cloth or a paper towel.
3. Should any filling be difficult to remove, pour a small amount of cooking oil on to the plates and wipe off after 5 minutes when the food has softened. In addition you can use a plastic bristle brush or a plastic mesh pad.
4. Clean the outside with a damp cloth and buff with a dry cloth. **DO NOT USE SCOURING POWDER OR ANY OTHER CLEANING PRODUCTS AS THEY MAY DISCOLOUR YOUR SANDWICH MAKER.**

RECIPES

NOTE: The recipes are used as a guideline and you may adapt to suit your requirements.

TEX-MEX SPECIAL

4 Slices bread, buttered
 220g Red kidney beans, drained
 1 Small bottle of Taco sauce
 130g can of corn kernels, drained
 ¼ Cup grated tasty cheese

Pre-heat your Russell Hobbs Sandwich Maker. Place the two bread slices on the bottom grilling plate – buttered side onto grilling plate. Combine kidney beans, taco sauce, corn and cheese. Place on bread slice. Then place next two slices with buttered side upwards. Cook for approximately 4 minutes or until golden brown.

SMOKED CHICKEN AND CAMEMBERT CHEESE

1 x Quantity of tomato butter
 4 Slices of bread
 1 Smoked chicken breast, sliced
 ¼ Cup pecan nuts, roughly chopped
 Camembert cheese, sliced

Pre-heat your Russell Hobbs Sandwich Maker. Butter the bread slices with the tomato butter. Place the buttered side downwards on the grilling plate and top with chicken, nuts and the cheese. Then place buttered slices on top. Cook for about 4 minutes or until golden brown.

CHEVRE AND CHIVE

4 Slices bread, buttered
200g Goats cheese, softened
2 Tablespoons fresh chives, chopped
½ Bunch rocket, washed and dried
1 Italian tomato, sliced

Preheat your sandwich maker. Place the bread slices with the buttered side on the bottom grilling plate. Top with goats cheese, chives, rocket and tomato. Then place other slices on top. Cook for 4 minutes or until golden brown.

MEGA Cheese Sandwich

butter
4 slices bread
2 cups cheddar cheese, grated
¼ cup parmesan cheese, grated
125 g blue veined cheese, crumbed

Pre-heat the Sandwich Maker and butter the bread on one side only. Place two slices of bread (buttered sides down) in the griller. Mix the cheeses together and add to the bread. Top with remaining bread (buttered sides) and cook for two - three minutes or until golden brown.

Salami Supreme Sandwich

butter
2 large wholewheat / Rye or similar
4 thin slices salami
4 sundried tomatoes
½ cup ricotta cheese
2 tsp fresh oregano leaves, finely chopped
freshly ground pepper

Preheat the Sandwich Maker and butter the bread on the bottom only. Place the salami, sun dried tomatoes and ricotta on to the inside of the bread, season with fresh oregano and pepper to taste. Place on the Sandwich Maker and butter the top of each roll. Cook for two - three minutes or until golden brown.

PROBLEM SOLVING

There are no user serviceable parts in this appliance. If the appliance is not operating correctly, please check that:

1. You have followed the instructions correctly.
2. The plug or cord is not damaged in any way?
3. The mains power supply is on.

If the appliance still does not work:

In the first instance, consult your retailer for possible repair or replacement.

If your retailer fails to solve your problem and you need to return the appliance, make sure that:

1. The unit is packed carefully back into its original packaging.
2. Proof of purchase is attached.
3. Give the reason why you are returning it.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agents in order to avoid a hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliances Pty Ltd Service Centre. Servicing outside the warranty period is still available but this will be chargeable.

PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE

**IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorized modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

AMALGAMATED APPLIANCES (PTY) LTD.

**29 HERONMERE ROAD
BOOYSENS, JOHANNESBURG
2016**

**P O BOX 39186
BOOYSENS
2016**

**TEL NO. (011) 490 9000
FAX NO. (011) 490 9399**

**CAPE TOWN
DURBAN**

**TEL NO. (021) 535-0603
TEL NO. (031) 792-6000**

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