

**Cuisinart®**

**Overstuffed Sandwich Maker**

GRSMIU



Congratulations on your purchase of the new Cuisinart Overstuffed Sandwich Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

Whatever you cook, cook it better with Cuisinart.



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## Product Description



## Safety Cautions

**Carefully read all the instructions before using the appliance and keep in a safe place for future reference**

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.


- Ensure all packaging materials and any promotional labels or stickers are removed from the sandwich maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to UK After Sales Service section for further information).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent. (See “UK After Sales Service”).
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the control to ‘OFF’ setting, and then remove the plug from the mains.
- This appliance should not be used by adults or children whose lack of experience, product knowledge or disability might cause a hazard, unless they have been correctly instructed and are adequately supervised.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used only for preparation of food as described within the instructions for use that accompany it. Please retain these instructions for further use.

- Always ensure that your hands are dry before removing the plug from the mains outlet. Never pull the plug out of the mains outlet by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- If this appliance is used for re-heating foods, also ensure the food is piping hot before eating.
- Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not connect this appliance to an external timer or remote control system.
- The appliance are not intended to be operated by means of external timer or separate remote-control system.
- This appliance complies with the basic requirements of Directives 04/108/EEC (Electromagnetic Compatibility) and 06/95/EEC (Safety of domestic electrical appliances) amended by Directive 93/68/EEC (CE Marking).
- **WARNING:** A cut off plug inserted into a 13 amp outlet is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

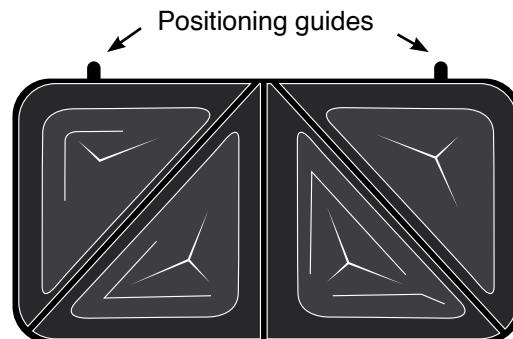
## Instructions For Use

Before the first use, we suggest you season the sandwich plates with cooking spray or oil. If using oil, apply with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the sandwich maker.

### A Fitting & Removing The Plates

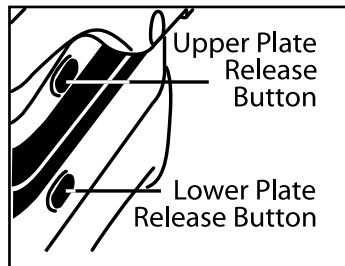
#### To fit the plates:

- Place the appliance in the open position with the controls directly in front of you.
- Each plate is embossed with 'Low' or 'Up'. Select the 'Low' plate, hold it flat with the positioning guides facing away from you and the 'Low' embossed sign facing up.
- Align the two positioning guides to the back of the plate with the brackets on the bottom of the appliance housing base. Tilt the back of the plate and slide it underneath the brackets. Push down the front end of the plate until it locks into place.
- Select the 'Up' plate and with the 'Up' embossed sign facing up and the two positioning guides facing away and down. Align the plate with the brackets on the underside of the lid of the product and push down the front to the locked position.



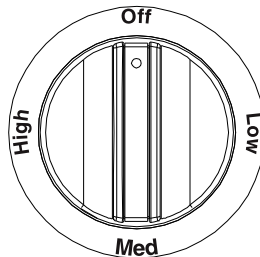
### To remove the plates:

- Locate the plate release buttons on the right side of the unit's upper and lower housing.
  - Press the Upper release button firmly and the "Up" plate will pop forward slightly from the lid. Lift the plate up and slide out from under the brackets in the centre.
  - Press the button on the Lower housing and repeat the above method to remove the "Low" plate.
- N.B:** Always allow the appliance to cool for at least 30 minutes before removing the plates.



## B Using The Sandwich Maker

- Plug the appliance into a suitable mains outlet.
- Turn the temperature control dial to the desired setting for cooking; Low, Medium or High.



- When the dial is in place a red light will illuminate on top of the appliance to indicate that the power is on.
- Once the appliance has reached the optimal temperature, the green light will illuminate to indicate the appliance is ready to cook.
- Place the ingredients on bottom plate according to recipes. Close the lid and lock the handle.
- It may take a few seconds for the green light to switch off. This is normal.
- Once the food is cooked and ready to eat, the green light will illuminate.
- Remove the food by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the non-stick coating.

**N.B.** The first time you use the appliance, it may have a slight odour and may smoke a little. This is normal and common to appliances with a non-stick surface.

## Hints & Tips

### Using the Sandwich Maker

- The Overstuffed Sandwich Maker has been designed with a unique handle that locks down to secure the contents when cooking.
- Always preheat your Cuisinart Overstuffed Sandwich Maker completely before using.
- The lid of the sandwich maker should be closed whilst preheating.
- The sandwich plates measure 14cm x 13.5cm and are designed to accommodate breads of all shapes and sizes.
- Breads longer than 14cm can easily be toasted lengthwise or diagonal. Breads can also be sliced from whole loaves.
- Butter, margarine, and olive oil are recommended for coating the outside of bread when making sandwiches.
- “Light/Low Fat” versions of margarines are not recommended as they do not withstand heat (check manufacturer’s labels for cooking recommendations for best results).
- Butter or margarine at room temperature is more suitable when spreading on bread, or melt and apply with a pastry brush. For best results, moist ingredients such as sliced tomatoes or fruits, pickles, etc., should be blotted or patted dry with a paper towel.

## Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Once you have finished cooking, turn the selector control to the 'Off' position, unplug the power cord from the mains, allow the appliance to cool for at least 30 minutes before handling.
- The sandwich plates can be washed by hand or in the dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non stick coating. Use wooden or heatproof plastic utensils only.
- The housing base, cover and control knobs can be wiped clean with a soft, dry cloth. For tough stains dampen cloth. Never use an abrasive cleaner or harsh pad.
- Never leave plastic utensils in contact with the appliance.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the appliance.
- Never immerse the plug, lead or housing in water or any other liquid.
- For compact storage inside cupboards, the appliance can be stored in an upright position.
- The sandwich maker has been designed with a special latch so lid stays closed during storage.

## UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorised persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see UK After Sales Service for details).
- This guarantee is only valid in the United Kingdom and Eire (includes Channel Islands and Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.

The Cuisinart logo is displayed in white text on a black square background.

## **UK After Sales Service**

For further advice on using your Cuisinart Overstuffed Sandwich Maker and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or alternatively, email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk).

### **In Guarantee**

Firstly, please call the Cuisinart Helpline 0870 240 6902.

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre  
P.O. Box 506  
WIGAN  
WNI 9AA

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

### **Out of Guarantee**

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk) for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre  
P.O. Box 506  
WIGAN  
WNI 9AA

Enclose your name, address and contact number along with details of the fault.

## Recipes

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## Breakfast

### Individual Spinach and Goat Cheese Frittatas

Makes 4 individual frittatas

½ tsp olive oil

1 garlic clove, crushed

220g spinach leaves

4 large eggs

1 tbsp whole milk

2 tbsp soft goat cheese or chèvre

2 tbsp grated Parmesan

1 tbsp fresh basil, thinly sliced

pinch salt

pinch ground pepper

- Place a small saucepan over a medium heat and add the olive oil. Once heated through, add the garlic and spinach.
- Stir together until spinach is wilted; remove and reserve.
- Whisk the eggs and milk together. Stir the cheeses in with the eggs. Fold in the reserved spinach and the basil and season with the pinch of salt and pepper.
- Preheat the sandwich maker to medium. Once green indicator light is on, pour the egg mixture equally into each of the four pockets and close.
- Frittatas should be ready in approximately 5 to 6 minutes. Remove and serve immediately.

## **Breakfast On The Go**

Makes 2 sandwiches, or 4 servings

4 large eggs  
cooking spray  
4 slices bread  
30g shredded Cheddar  
2 tbsp melted butter

- Preheat the sandwich maker to medium.
- Whisk the eggs together in a measuring cup and once green indicator light is on, spray the sandwich plates with cooking spray and pour the egg mixture equally into the four pockets and close.
- The eggs mixture will be cooked in approx 5 minutes; remove and reserve.
- Turn the heat up to high. Lay two slices of bread on a work surface.
- Divide the cooked eggs equally between the two slices of bread.
- Top each with the cheese. Place remaining bread on top of sandwiches and lightly brush the tops with melted butter.
- Once green indicator is on, place sandwiches in heated sandwich plates and close.
- Toast sandwiches for approximately 5 minutes, until bread is evenly golden and toasted.
- Cut sandwiches along the perforated edge and serve.

## Mains

### **Toasted Prosciutto, Tomato and Fresh Mozzarella**

Makes 2 sandwiches

4 slices of bread or ciabatta bread

6 slices prosciutto

4 slices tomato

55g fresh mozzarella (approximately 2 to 3 slices per sandwich)

4 basil leaves

1 tbsp olive oil

- Preheat the sandwich maker to high.
- Lay two slices of bread on a work surface. Place 3 slices of prosciutto on each slice of bread and top each with 2 slices of tomato.
- Distribute fresh mozzarella and basil leaves equally between the two sandwiches. Place remaining bread on top of sandwiches and lightly brush tops with olive oil.
- Once green indicator is on, place sandwiches in heated sandwich plates and close.
- Toast sandwiches for approximately 5 minutes, until bread is evenly golden and toasted.
- Cut sandwiches along the perforated edge and serve.

## **Grilled Smoked Turkey with Brie and Apples**

Makes 2 sandwiches

4 slices multigrain bread

100g smoked turkey, sliced

½ tsp mustard

25g Brie, sliced and chilled

8 thin slices green apple

1 tbsp unsalted butter, melted

- Preheat the sandwich maker to high.
- Lay two slices of bread on a work surface. Place 50g of turkey on each slice of bread and top each evenly with the mustard.
- Top each slice with Brie and apple slices. Place remaining bread on top of sandwiches and lightly brush tops with melted butter.
- Once green indicator is on, place sandwiches in heated sandwich plates and close.
- Toast sandwiches for approximately 5 minutes, until bread is evenly golden and toasted.
- Cut sandwiches along the perforated edge and serve.

## **The Gobbler**

Makes 2 sandwiches

4 slices white bread

150g sliced turkey

1 tsp mayonnaise

55g prepared bread stuffing

1 tbsp cranberry sauce

1 tbsp unsalted butter, melted

- Preheat the sandwich maker to high.
- Lay two slices of bread on a work surface. Place 75g of turkey on each slice of bread and top each with  $\frac{1}{2}$  tsp of mayonnaise and 2 tbsp of stuffing.
- Top each sandwich evenly with cranberry sauce.
- Place remaining bread on top of sandwiches and lightly brush tops with melted butter.
- Once green indicator is on, place sandwiches in heated sandwich plates and close.
- Toast sandwiches for approximately 4 to 5 minutes, until bread is evenly golden and toasted.
- Cut sandwiches along the perforated edge and serve.

## **Toasted Avocado, Cheese and Tomato**

Makes 2 sandwiches

4 slices multigrain bread

½ avocado, pitted, sliced

4 slices tomato

25g sliced Cheddar

pinch salt

pinch ground pepper

1½ tbsp unsalted butter, melted

- Preheat the sandwich maker to high.
- Lay two slices of bread on a work surface. Place avocado slices evenly on each slice of bread, and sprinkle with a pinch of the salt and pepper.
- Top each with 2 slices of tomato and sprinkle again with the remaining salt and pepper.
- Top each with equal amounts of the Cheddar.
- Place remaining bread on top of sandwiches and lightly brush tops with melted butter.
- Once green indicator is on, place sandwiches in heated sandwich plates and close. Toast sandwiches for approximately 5 minutes, until bread is evenly golden and toasted.
- Cut sandwiches along the perforated edge and serve.

## Three-Cheese Calzones with Sausage and Pesto

Makes 8 calzones

- ½ tsp olive oil
- 175g fresh Italian sausage (hot or sweet), skin removed
- 2 garlic cloves, peeled and crushed
- 165g ricotta
- 165g shredded mozzarella
- 3 tbsp grated Parmesan
- 2 tsp prepared pesto
- 1 refrigerated package (3.2kg) pizza dough

- Place olive oil in a medium saucepan over a medium heat. Add sausage meat and crushed garlic cloves and cook until meat is completely cooked throughout.
- Whilst the sausage is cooking, stir together the three cheeses and pesto in a separate bowl. Once the sausage is cooked, remove, reserve and cool to room temperature.
- Stir in the three cheese and pesto mixture into the cooked sausage meat whilst cooling.
- Roll pizza dough into four long rectangles that are 13 x 25cm.
- Spread approximately 110g of calzone filling evenly on the bottom half of each rectangle. Fold the top part of the pizza dough down to cover the filling, and seal the calzones by pressing the dough together with fingers or a fork to create a sealed 13 x 13cm pocket.
- Preheat the sandwich maker to high.
- When green indicator lights, place two calzones into preheated sandwich plates. Close unit and bake for approximately 8 to 10 minutes, until pizza dough is evenly golden. Bake the remaining two calzones.
- Cut into individual calzones along the perforated edges. Serve with warm marinara sauce.

## Dessert

### Caramelised Apple Turnovers

Makes 8 turnovers

1½ tbsp unsalted butter  
2 medium apples, peeled, cored, halved and thinly sliced  
3 tbsp granulated sugar  
½ tsp ground cinnamon  
4.5kg or 2 sheets packaged puff pastry, thawed  
melted butter for brushing

- Melt butter in a large saucepan over a medium heat. Add sliced apples, sugar and cinnamon. Turn heat down to medium-low and cook apples, stirring occasionally, until soft and slightly caramelized, approximately 8 to 10 minutes; remove and reserve.
- On a floured work surface, roll each sheet of pastry into a large square. Cut each sheet of rolled pastry so that there are four 13 x 25cm rectangles (two rectangles per pastry sheet).
- Place approximately 110g of apple on the bottom half of each pastry rectangle. Fold the top part of the pastry down to cover the apples, and close the turnovers by pressing fork around the pastry edge to create a sealed 13 x 13cm pocket.
- Brush the tops of each pocket with melted butter.
- Preheat the sandwich maker to high.
- When green indicator lights, place two apple turnovers into preheated sandwich plates. Close unit and bake for approximately 8 to 10 minutes, until pastry is evenly golden.
- Bake the remaining two turnovers. Cut into individual turnovers along the perforated edge.
- Top turnovers with vanilla ice cream and/or fresh whipped cream.

**[www.cuisinart.co.uk](http://www.cuisinart.co.uk)**