

Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the snack maker from the mains power supply and allow it to fully cool.

STEP 1: Wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick plates and then wipe them clean with a paper towel or nonabrasive scourer.

Do not immerse the snack maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the snack maker, as this could damage the surface.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging in the box and either store or dispose of carefully.

In the Box

XL 4 in 1 Snack Maker

Waffle non-stick plates

Sandwich non-stick plates

Griddle non-stick plates

Omelette non-stick plates

Instruction manual

Features

900 W power

Removable non-stick cooking plates

for easy cleaning

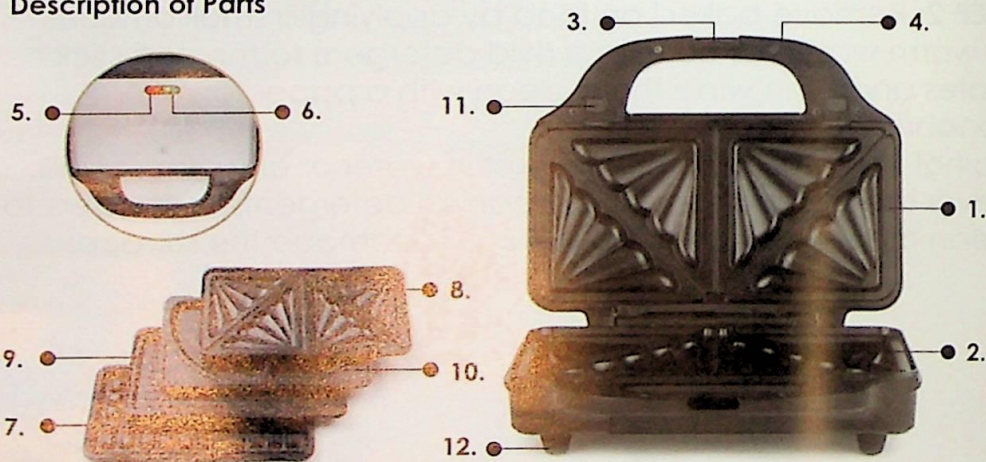
Creates waffles, paninis, toasties
and omelettes

Power and ready indicator light

Automatic temperature control

Tasty recipes included

Description of Parts



1. Upper housing
2. Lower housing
3. Locking latch
4. Cool-touch handle
5. Red power indicator light
6. Green ready indicator light

7. Waffle non-stick plates
8. Sandwich non-stick plates
9. Griddle non-stick plates
10. Omelette non-stick plates
11. Plate release buttons
12. Non-slip feet

Instructions for Use

Before First Use

Before connecting to the mains power supply, wipe the snack maker housing with a soft, damp cloth and dry thoroughly.

Do not immerse the snack maker in water or any other liquid.

Note: When using the snack maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the snack maker.

Installing or Changing the Non-stick Plates

STEP 1: Open the snack maker by unclipping the locking latch.

STEP 2: Select the required non-stick plates, checking that both plates match and position them in the snack maker.

STEP 3: Align the bottom non-stick plate with the heating element and press gently until the locking latches secure it into position. Repeat for the upper non-stick plate.

Note: The non-stick plates will only fit one way into the snack maker.

Using the XL 4 in 1 Snack Maker

STEP 1: Before each use, carefully apply a thin coat of cooking oil to the non-stick plates, rubbing it in carefully with a paper towel. This will help to prolong the life of the non-stick coating and stop the snack from sticking.

STEP 2: Prepare the ingredients to be cooked.

STEP 3: Install the required non-stick plates, following the instructions in the section entitled 'Installing or Changing the Non-stick Plates'.

STEP 4: Plug in and switch on the snack maker at the mains power supply. The red power indicator light will illuminate to signal that the snack maker has been switched on and is heating up.

STEP 5: Preheat the snack maker for approx. 4 minutes; the green ready indicator light will illuminate once the required temperature has been reached.

STEP 6: Using heat-resistant oven gloves, carefully release the locking latch and open the lid.

Add the prepared ingredients into the centre of each lower non-stick plate and then carefully close the lid.

STEP 7: Cook for the required time; check periodically by carefully opening the lid. If needed, the snacks can be baked a little while longer, until they are cooked to preference.

STEP 8: Once cooking is complete, use heat-resistant oven gloves to carefully open the lid and then remove the snacks with a heat-resistant plastic or wooden spatula.

STEP 9: Switch off and unplug the snack maker from the mains power supply.

STEP 10: Leave the lid open and allow to cool.

Note: Always preheat the non-stick plates before starting to cook.

During use the green ready indicator will cycle on and off to signal that the snack maker is maintaining the temperature. Do not overfill the non-stick plates; the ingredients may expand whilst cooking.

When baking multiple batches of snacks, close the lid after removing each batch to maintain the heat.

Caution: Exercise caution during cooking; the snack maker will emit steam.

Warning: The snack maker and non-stick plates get very hot during use; always use heat-resistant oven gloves to avoid injury.

Removing the Non-stick Plates

STEP 1: Allow the snack maker to completely cool before attempting to remove the non-stick plates.

STEP 2: Simultaneously press both of the plate release buttons on the front of the snack maker; the non-stick plates will pop up slightly, making it easier for them to be lifted off.

STEP 3: Remove each non-stick plate by holding it firmly with two hands, then slide and lift it out of the snack maker. Repeat for both the upper and lower non-stick plates.

Caution: Always allow the non-stick plates to thoroughly cool before attempting to remove them from the snack maker; failure to do so will cause injury.

Hints and Tips

1. The omelette plates should be filled to just below the top rim of the lower plates, to make sure that the omelettes are puffed up and fill the top plate well.
2. If cooking plain omelettes, the omelette non-stick plates can hold approx. 2 medium-sized eggs each. More fillings will require using less egg.
3. Always add the ingredients to the centre of each non-stick plate; this will help to avoid spillage.
4. If using a batter or omelette mix, slowly pour it into the non-stick plate and wait until it is evenly distributed to avoid the risk of overfilling.
5. Sieving dry ingredients, such as flour, will help to guarantee a smooth consistency and avoid any lumps.
6. Avoid opening the snack maker during cooking, as it will allow heat to escape.
7. When steam stops escaping from the snack maker, the waffles should be ready.
8. Always use butter or cooking oil to precondition the non-stick plates. This will help to protect the non-stick coating and make it easier to remove the finished snacks.
9. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
10. If short of time, prepare the ingredients in advance so that all that is left to do is cook the snacks.

Storage

Before storing in a cool, dry place, check that the snack maker is cool, clean and dry.

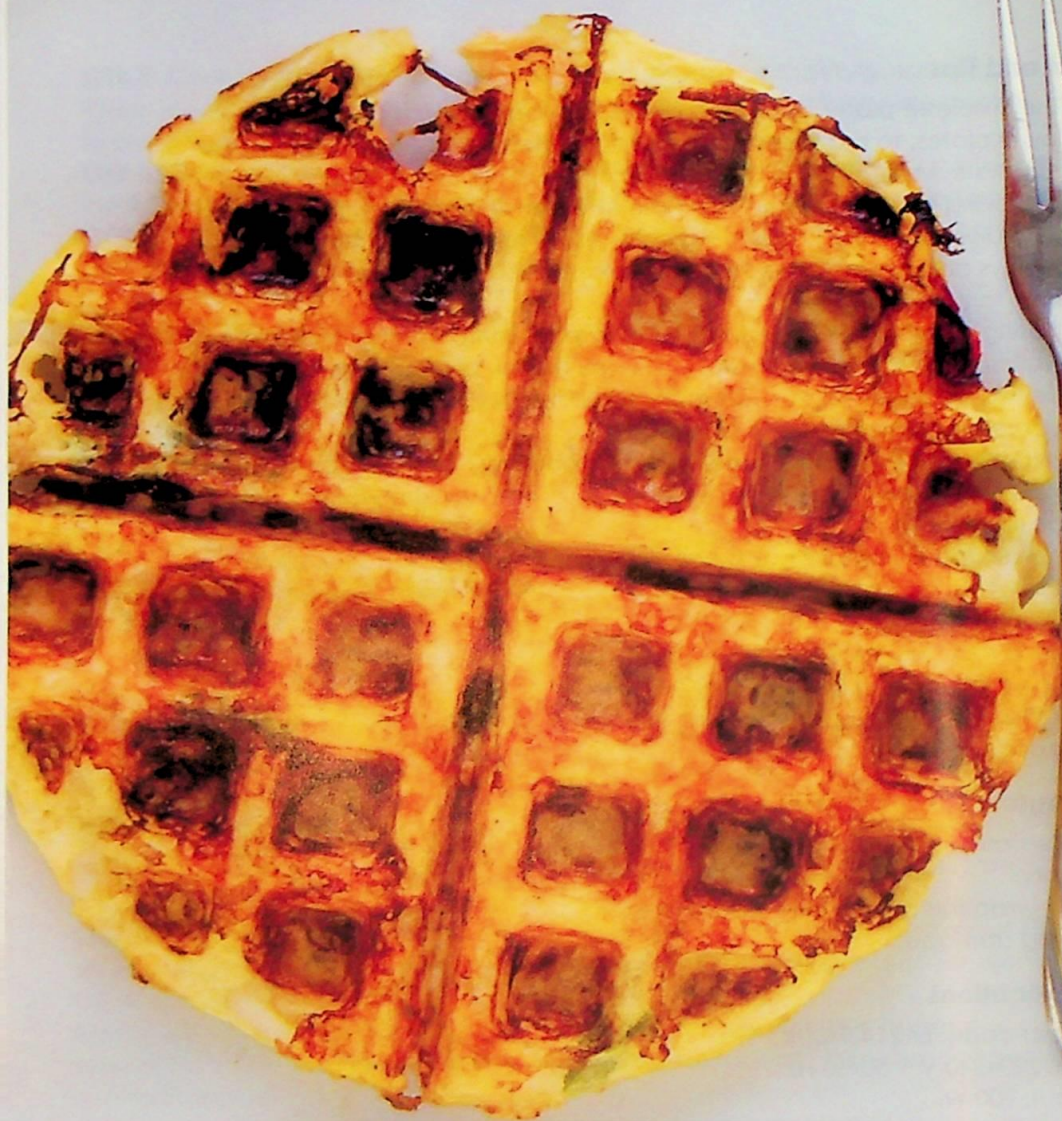
Never wrap the cord tightly around the snack maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK2143FOUR

Input: 220–240 V ~ 50/60 Hz

Output: 900 W



Recipes

*Any recipe images used in this instruction manual are intended for illustrative purposes only.

Waffle Recipes

Hash Brown Waffles

Ingredients

100 g grated cheese
2 large Russet potatoes, peeled and shredded
2 tbsp snipped chives
½ tsp salt
¼ tsp pepper

Method

Install the waffle plates and then preheat the snack maker.
Using 2–3 layers of paper towel, firmly squeeze all excess liquid from the potatoes.
In a large bowl, mix together the potatoes, cheese, chive, salt and pepper.
Lightly grease the non-stick plates.
Add an approx. 1.5 cm layer of the potato mix into each of the non-stick plates.
Carefully close the lid and cook for approx. 15 minutes, until crispy and brown.
Serve with poached eggs and cooked sausages.

Quesadilla Waffles

Ingredients

150 g grated cheese
4 medium tortillas
1 green poblano pepper, thinly sliced
1 jalapeño, seeded and diced
1 tbsp olive oil
2 tsp taco seasoning mix

Method

Install the waffle plates and then preheat the snack maker.
Heat the olive oil in a frying pan.
Add the poblano pepper and jalapeño and fry for approx. 2 minutes, until softened.
Place a tortilla into each non-stick plate. Cut to size if necessary.
Add a small amount of grated cheese, the pepper mix and a sprinkle of the taco seasoning mix to the tortilla. Finish with a good handful of grated cheese on top, followed by the second tortilla wraps.
Carefully close the lid and cook for approx. 15 minutes, until the cheese is bubbly and has melted and the tortilla has lightly browned.
Serve with sour cream, salsa and guacamole.

Bangers and Mash Waffles

Ingredients

600 g mashed potatoes
125 g grated cheese
65 g plain flour
2 large eggs
60 ml buttermilk
4 tbsp unsalted butter, melted
3 tbsp chopped chives
½ tsp salt
½ tsp pepper
½ tsp baking powder
¼ tsp baking soda
¼ tsp garlic powder

Method

Install the waffle plates and then preheat the snack maker.
In a large bowl, mix together the butter, buttermilk and eggs.
Add the mashed potatoes and chives, mixing gently to combine.
Using a separate bowl, whisk together the plain flour, baking powder, baking soda, salt, pepper and garlic powder.
Transfer the dry ingredients into the mixing bowl of wet ingredients and combine.
Lightly grease the non-stick plates.
Pour the waffle batter into the centre of each non-stick plate, until they are approx. ¾ full.
Carefully close the lid and cook for approx. 5 minutes, until golden brown.
Serve with cooked sausages.

Sandwich Recipes

Cheese, Tomato and Chorizo

Ingredients

2 slices white bread
50 g cheddar cheese, sliced
50 g chorizo

Method

Install the sandwich plates and then preheat the snack maker.
Lightly grease the non-stick plates.
Evenly spread the cheddar cheese and chorizo onto one slice of the granary bread.
Add the second slice of granary bread on top, to complete the sandwich.
Place the sandwich onto the lower non-stick plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Pesto, Mozzarella and Sundried Tomato

Ingredients

2 slices white bread, thickly sliced
4 sundried tomatoes, sliced
50 g mozzarella cheese, sliced
1 tbsp green pesto

Method

Install the sandwich plates and then preheat the snack maker.
Evenly spread the green pesto onto one slice of the white bread and then arrange the sundried tomatoes and mozzarella cheese on top.
Add the second slice of white bread on top, to complete the sandwich.
Lightly grease the non-stick plates.
Place the sandwich onto the lower non-stick plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Strawberry, Banana and Hazelnut Chocolate

Ingredients

2 slices wholemeal bread
4 strawberries, sliced
½ banana, sliced
1 tbsp hazelnut chocolate spread

Method

Install the sandwich plates and then preheat the snack maker.
Evenly spread the hazelnut chocolate spread onto one slice of the wholemeal bread and then arrange the strawberries and banana on top.
Add the second slice of wholemeal bread on top, to complete the sandwich.
Lightly grease the non-stick plates.
Place the sandwich onto the lower non-stick plate.
Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.





Griddle Recipes

Turkey Pesto Panini

Ingredients

1 panini loaf
2 tsp of pesto
3 slices of cooked turkey
2 slices of mozzarella
Sliced tomato
½ avocado, sliced

Method

Install the griddle plates and then preheat the snack maker.

Evenly spread the pesto onto one half of the panini loaf and then arrange the mozzarella, turkey, tomato and avocado on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the non-stick plates.

Place the sandwich onto the lower non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Steak and Cheese Panini

Ingredients

1 panini loaf
75 g of cooked, sliced sirloin steak
50 g grated cheese
20 g sliced roasted red pepper
15 g caramelised onions
2 tbsp horseradish

Method

Install the griddle plates and then preheat the snack maker.

Evenly spread the horseradish onto one half of the panini loaf and then arrange the steak, cheese, caramelised onions and bell pepper strips on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the non-stick plates.

Place the sandwich onto the lower non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Roast Chicken And Spinach Panini

Ingredients

1 panini loaf
½ tomato, sliced
½ onion, sliced
Thickly sliced roast chicken
2 slices mozzarella cheese
2 tsp basil pesto
Small handful baby spinach leaves

Method

Install the griddle plates and then preheat the snack maker.

Evenly spread the basil pesto onto one half of the panini loaf and then arrange the mozzarella, chicken, tomato, onion and spinach on top.

Add the second half of the panini loaf on top, to complete the sandwich.

Lightly grease the non-stick plates.

Place the sandwich onto the lower non-stick plate.

Close the lid and then cook the sandwich for approx. 3–4 minutes, until crispy.

Omelette Recipes

Plain Omelette

Ingredients

2-3 medium size eggs
10 g cold butter, finely diced
Salt and pepper, to taste

Method

Install the omelette plates and then preheat the snack maker.
In a mixing jug or bowl, beat the eggs until smooth. Stir in the butter and season with salt and pepper.
Lightly grease the non-stick plates.
Pour the omelette mixture evenly between the two lower non-stick plates.
Close the lid and cook for approx. 6-8 minutes until fluffy.

Chorizo, Spinach and Goats Cheese Omelette

Ingredients

2 medium size eggs
50 g chorizo, diced
25 g goats cheese
Handful spinach, chopped
¼ tbsp butter
Salt and pepper, to taste

Method

Install the omelette plates and preheat the snack maker.
In a mixing jug or bowl, beat the two eggs until smooth. Stir in the butter, chorizo and spinach. Season with salt and pepper.
When combined, add the goats cheese.
Lightly grease the non-stick plates.
Pour the omelette mixture evenly between the two lower non-stick plates.
Close the lid and cook for approx. 6-8 minutes until fluffy.

Mediterranean Omelette

Ingredients

2 medium size eggs
25 g mozzarella cheese, shredded
4 cherry tomatoes, chopped
1 green pepper, deseeded and chopped
½ garlic clove, crushed
¼ onion, chopped
1 tsp thyme
1 tsp rosemary
1 tsp basil
1 tsp oregano
Salt and pepper, to taste

Method

Install the omelette plates and preheat the snack maker.
In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Add the tomatoes, onion, pepper, garlic and herbs.
Lightly grease the non-stick plates.
Pour the omelette mixture evenly between the two lower non-stick plates.
Close the lid and cook for approx. 4-5 minutes before adding the mozzarella.
Continue to cook until the omelette is golden brown and fluffy.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

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

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .
On **no** account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

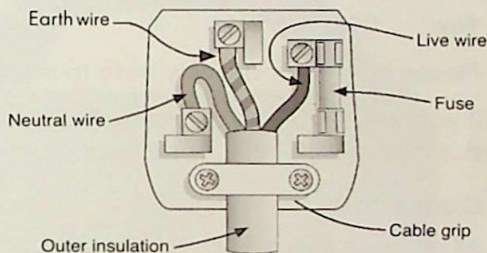
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



SALTER®

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.




3 YEAR

GUARANTEE*

*To be eligible for the extended guarantee, go to www.saltercookshop.com and register your product within 30 days of purchase.



Find us on 

www.facebook.com/SalterCookshop

