

Russell Hobbs



glass



PANINI PRESS



Read the instructions before use and keep them safe. If you pass the panini maker on, pass on the instructions too.

Remove all packaging, but keep it until you are satisfied that the panini maker is working.

Important safeguards

When using electrical appliances, take basic safety precautions, including:

1. Don't put your panini maker in water, don't use it in a bathroom or near any source of water, and don't use it outdoors.
2. This panini maker must be used only by or under the direct supervision of a responsible adult.
3. Don't use raw meat of any kind in the panini maker. All fillings must be safe and fit to eat before they are used in the panini maker.
4. Don't touch hot surfaces. In use, touch only the handle.
5. Don't use your panini maker near or under curtains or other combustible materials and watch it while in use, as bread if overcooked can catch fire.
6. Position the panini maker on a firm, level, heat-resistant surface, close to a power socket and out of reach of children.
7. Don't put it on or near a hotplate, hot hob or burner, or in a heated oven.
8. Route the mains lead so it doesn't overhang and can't be caught accidentally or tripped over.
9. Unplug the panini maker from the power socket when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
10. Don't carry the panini maker by the cable at the back.
11. Don't use the panini maker for any purpose other than those described in these instructions.
12. Don't use accessories or attachments unless we supply them.
13. Keep the mains lead away from hot surfaces, and don't wrap it around the panini maker when it's still hot.
14. Don't overtighten the screws when refitting the glass panel, you may shatter the glass.
15. Don't use the panini maker if it's damaged or malfunctions. If the mains lead or plug is damaged, the panini maker must be returned in order to avoid hazard.



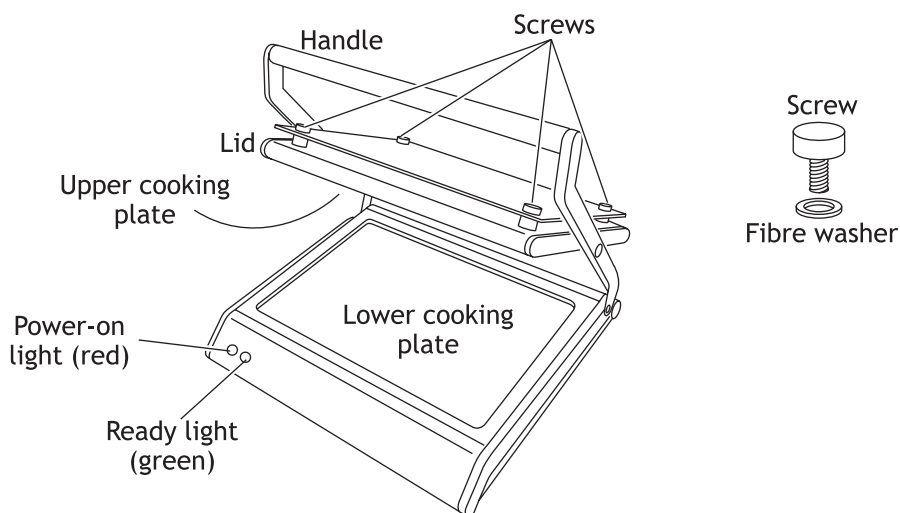
Electric shock risk

Household use only

Before use

Before using your panini maker for the first time (or after it's been stored for a long time) wipe the non-stick cooking plates with a clean cloth which has been dipped in warm soapy water and wrung out. Dry with a clean dry cloth.

Condition the non-stick cooking plates by letting the panini maker warm up slightly (but not to operating temperature) then brushing the plates with a little cooking oil. Wipe off any excess with a paper towel.



Preparation

1. Prepare the filling you're going to use in the panini. Fillings should be moist enough to chew easily, but not wet enough to soak the bread.
2. Don't use raw meat of any kind in the panini maker. All fillings must be safe and fit to eat before they are used in the panini maker.
3. For the container, you can use ciabatta, focaccia, crepes, tortillas, pitta, naan, baguette, or even sliced bread.
4. Fill the bread - fillings should be generous, but not over generous. If you use too much, the filling will ooze out of the sides and ends of the panini as they cook.
5. Fetch your plastic or nylon tongs – fingers will burn, metal tongs will damage the non-stick surfaces, nylon tongs are best.

Positioning

6. The big spring at the back of the panini maker contains the cable connecting the upper and lower cooking plates.
7. You may be tempted to use this as a carrying handle – don't! You'll eventually haul the cable out, then the panini maker won't work.
8. Sit the panini maker on a firm, level, heat-resistant surface close to a power socket.
9. Route the mains lead so it doesn't overhang and can't be caught accidentally or tripped over.
10. Don't plug it in yet.

Cooking

11. Wipe the cooking plates with a piece of kitchen paper dipped in olive oil, then use another piece to remove excess oil. Leave just the merest suggestion of oil on the cooking plates.
12. Don't use low fat spreads. They may burn and damage the non-stick surfaces.

13. Close the lid — it's pivoted, so it's self levelling.
14. Plug the panini maker into the wall socket. Switch the socket on, if necessary.
15. The red "Power-on" light will come on, and will stay on as long as the panini maker is connected to the electricity supply.
16. The green "Ready" light will come on when the panini maker reaches working temperature, then cycle on and off as the thermostat maintains the temperature.
17. When the panini maker reaches operating temperature, and the green "Ready" light comes on, use the handle to lift the lid.
18. Lay the panini on the lower cooking plate — use your nylon tongs.
19. Try not to touch the cooking plates. They really are hot!
20. Close the panini maker.
21. Cooking time will depend on the filling and the bread thickness. Generally, allow 2-4 minutes, or until the outside of the bread cooks golden brown.
22. Remove the cooked panini with the nylon tongs.

More?

23. To make more panini, wipe the cooking plates with a little oil — take care not to burn your fingers.
24. Close the lid and wait till the green "Ready" light comes on.

Finished?

25. If you've finished, unplug the panini maker. Switch the socket off first, if appropriate.
26. Let the panini maker cool down fully before cleaning and storing away.

Variations

Bruschetta and Crostini are open sandwiches made by lightly cooking crusty bread on the panini maker, removing the hot bread from the panini maker, then piling a savoury filling on top of the bread.

Fillings

Use good quality Italian cheese, provolone, mozzarella, gorgonzola, or fontina; try Danish havarti, and Swiss emmenthal.

Pop the cheese in the fridge to firm it up, then cut shavings from it with a potato peeler.

Layer the shavings with sun-dried tomatoes, thinly sliced fresh plum or cherry tomatoes, red onion, black and green olives, red and yellow peppers, and mushrooms.

For something meatier, add paper-thin slices of smoked pancetta, salami, prosciutto, pepperoni, mortadella, coppa, or carpaccio.

Alternatively, try cooked tuna or sardines, with pesto or tapenade.

Sunblush tomato, mozzarella & pancetta

Sunblush tomatoes, drained (can be found in the Deli section of most supermarkets)

Fresh mozzarella, drained and sliced (buffalo mozzarella is best)

Pancetta or other good thin smoky bacon, grilled or fried until crispy

Roughly chop the sunblush tomatoes or leave whole for a chunky texture.

Drizzle one piece of bread with a little olive oil and add layers of the tomatoes, Mozzarella and bacon. Put another piece of bread on top, then cook on the panini maker until toasted and the cheese has melted.

Grilled vegetables, basil & halumi

Selection of vegetables (mushroom, onion, pepper, courgette, grated carrot, celery, tomato)

Dash olive oil

Dried mixed herbs

Fresh garlic, crushed

Bunch fresh basil

Halumi cheese

Slice the vegetables, place in a bowl and add olive oil, dried herbs and garlic.

Mix thoroughly to combine. Grill the vegetables under a hot grill until softened, spoon onto a large piece of bread, such as ciabatta, that has been sliced lengthways through the centre. Top one piece of bread with fresh basil, slices of the Halumi cheese and lots of fresh black pepper and a sprinkle of salt. Place the other piece of bread on top, then cook on the panini maker until the bread has warmed and the cheese has melted.

Sheedy's spicy egg roll

Eggs (2 per person)

Olive oil

Potatoes, cut into small chunks and pre-cooked

Onion, finely chopped

Garlic, crushed

Ginger, fresh, thinly sliced

Fresh tomatoes, finely chopped

Red chillies, finely chopped

Ground coriander

Garam masala

Ground cumin

Fresh coriander, roughly chopped

Tortilla wraps, chapatti, naan or pitta bread

In a frying pan, heat the olive oil with the garlic and ginger. Add the onion and fry gently for a few minutes. Stir in the tomatoes, pre-cooked potatoes, spices and chillies and cook for a few minutes on a medium heat. Add the eggs and allow to cook through gently. Stir carefully before adding the fresh coriander to finish. Spoon on to a piece of the bread of your choice, top with another piece of bread, then grill on the panini maker.

Mexican wrap

Lean minced beef
 Olive oil
 Fresh garlic, crushed
 Red onion, finely sliced
 Tomato purée
 Taco seasoning
 Ground cumin
 Ground coriander
 Chilli powder
 Fresh red chilli, finely chopped
 Juice of half a lime
 Fresh coriander, roughly chopped
 Flour tortillas
 Grated cheddar cheese (optional)

Heat a dash of olive oil in a frying pan and add the garlic and onions. Fry gently for a few minutes before adding the minced beef. Add the seasonings, tomato purée, lime juice and chillies. When the beef is cooked, spoon some mixture onto the centre of a tortilla wrap, top with a little fresh coriander and grated cheese and roll up. Secure with a cocktail stick before placing on the panini maker to heat. Serve with fresh sour cream, salsa and guacamole.

Chicken & tarragon

Fresh cooked chicken, sliced into strips
 Mushrooms, sliced and sautéed until softened
 Courgette, thinly sliced
 Fresh tarragon, roughly chopped
 Sour cream
 Mayonnaise
 Squeeze lemon juice
 Black pepper

Combine the first four ingredients in a bowl, then add a small amount of sour cream and mayonnaise to coat the dry ingredients. Mix thoroughly and season with lots of black pepper and a squeeze of fresh lemon juice. Put the mixture between two slices of the bread of your choice, and warm through on the panini maker.

Breakfast panini

Egg, pre-fried
 Bacon strips, cooked
 Sausage, cooked and sliced lengthways
 Tomatoes, sliced
 Mushrooms, sliced

Pre-cook all the breakfast ingredients and layer on a large piece of thick crusty bread. Put another piece of bread on top, then cook on the panini maker until the bread is fully toasted and warmed.

Oriental steak wrap

Sesame oil
 Fresh garlic, crushed
 Thin frying steak
 Hoisin sauce
 Fresh ginger, thinly sliced
 Shallots, thinly sliced
 Pinch sugar
 Beansprouts
 Baby corn, sliced lengthways
 Soy sauce
 Tortilla wrap

In a frying pan, gently heat the sesame oil with the garlic and ginger. Add in the shallots and fry for a few minutes before adding the steak strips. Cook for a few minutes, then add the remaining ingredients. Season to taste before adding to a tortilla wrap. Roll and secure with a cocktail stick. Heat through on the panini maker.

Poached salmon & dill with roasted tomatoes

Fresh poached salmon (or could use tinned)
 Fresh dill, roughly chopped
 Small amount crème fraîche
 Dijon mustard
 Roasted cherry tomatoes
 Salt & pepper

Poach the salmon and set aside to cool. In the meantime, place some cherry or baby plum tomatoes on a baking sheet, drizzle with a little olive oil, season and roast in a hot oven or under a grill until softened. Place the salmon in a bowl and using a fork, flake the fish to separate. Add a small amount of crème fraîche or sour cream, fresh dill and salt and pepper, mix to combine. Cut a large piece of bread across lengthways and spread both sides with a little Dijon mustard. Spoon the salmon mixture on one piece, add the roasted tomatoes and top with the other piece, then grill on the panini maker.

Vegi Mexican wrap

Salsa
 Refried Mexican beans (tinned)
 Grated cheddar cheese
 Red chillies, finely chopped
 Ground cumin
 Tortilla wraps

Combine the first five ingredients in a bowl and season to taste. Spoon the mixture into a tortilla wrap and fold. Secure with a cocktail stick and grill on the panini maker until fully heated and the cheese has melted. Serve with sour cream, more salsa, guacamole and salad.

Crispy duck rolls

Sesame oil
 Cooked duck, shredded
 Beansprouts
 Carrot, finely sliced
 Cucumber, cut into thin strips
 Celery, cut into fine strips
 Spring onion, cut into strips
 Five spice powder
 Dry sherry
 Soy sauce
 Pancake rolls or tortillas

Heat the oil in a hot frying pan and quickly stir fry the carrot, spring onion, celery and bean sprouts. Add the five spice, soy sauce and sherry. Place a little shredded duck on the centre of a pancake or wrap, top with stir fry vegetables and a little cucumber, then roll up and secure. Grill on the panini maker.

Crab meat with pesto, black olives and avocado

1 tin crab meat
 Pesto
 Black olives, pitted and sliced in half
 Avocado, sliced
 Black pepper

Take a piece of bread and slice through lengthways. Spread one piece with a little pesto and then top with crab meat, olives and avocado. Season well, put the other piece of bread on top, and heat through on the panini maker.

Spicy Italian

Tomato purée
 Dried mixed herbs
 Black olives, pitted and chopped
 Pastrami slices
 Pepperoni slices
 Mozzarella cheese, sliced

Spread a piece of bread with a little tomato purée and sprinkle with some mixed dried herbs. Top with layers of pastrami, pepperoni, olives and mozzarella. Put another piece of bread on top and grill on the panini maker.

Bacon & brie

Bacon strips, pre-cooked
 Brie, sliced
 Bunch rocket
 Freshly ground black pepper

Fry or grill the bacon until crispy and set aside. Slice the brie into pieces. Use thick crusty bread sliced through lengthways, layer the bacon and brie on one piece of bread, top with a bunch of rocket, then put the other piece of bread on top. Season and grill on the panini maker until the cheese has melted.

Hot tuna, onion and cheddar melt

Tinned tuna, drained
 Red onion, finely sliced
 Cheddar cheese, grated
 Mayonnaise
 Salt and pepper

In a bowl, mix the tuna with the raw onion, cheese and a little mayonnaise to bind. Season well to taste. Spoon onto one half of a piece thick crusty bread that has been sliced lengthways. Put the other half on top, and cook on the panini press until toasted and warmed through.

Californian chicken pitta

Cooked chicken, cut into strips
 Red or green grapes, sliced
 Spring onion, finely chopped
 Toasted almonds
 Celery, thinly sliced
 Mayonnaise
 Black pepper
 Pitta bread, split in centre

Combine all the filling ingredients, then spoon a little into the centre of a pitta bread. Warm through on the panini press.

Goat's cheese, spinach and cranberry sauce

Goat's cheese, sliced
 Fresh spinach, torn
 Cranberry sauce
 Freshly ground black pepper
 Crusty bread such as ciabatta

Spread two pieces of bread with cranberry sauce. Top one piece with goat's cheese and torn spinach, season with fresh black pepper. Put the other piece on top. Cook on the panini maker till the cheese melt and the spinach wilts.

Grilled apple with rum & raisins

Eating apples, such as granny smiths or golden delicious, peeled, cored and sliced thinly
 Lemon juice
 Light brown sugar
 Maple syrup
 Rum
 Raisins (or sultanas)

Sweet bread, such as brioche or cinnamon fruit loaf

Soak the raisins in a little rum for as long as possible. While they're soaking, sprinkle the apples with a little brown sugar and lemon juice and either grill the apple slices or fry in a hot pan with butter. Slice the bread lengthways across and drizzle with a good measure of maple syrup. Top one piece with the apples and raisins, put the other piece on top, and heat through on the panini maker.

Bananas, nuts and honey

Bananas, sliced
Toasted almonds
Peanut butter
Honey

Sweet bread, such as brioche or cinnamon fruit bread

Slice the bread across and spread one piece with a little peanut butter. Add the banana, top with the toasted almonds and drizzle with a little honey. Put the other piece of bread on top and grill on the panini maker.

Summer fruits

Selection of soft fruits, strawberries, blackcurrants, etc.
Vanilla sugar
Chocolate, grated or shaved
Sweet bread, such as brioche or cinnamon fruit loaf

Place the fruits on one piece of bread and sprinkle with a little vanilla sugar and some chocolate. Put another piece of bread on top, and grill on the panini maker until the contents have softened and the bread has toasted slightly.

Care and maintenance

Unplug the panini maker from the wall socket and let it cool down fully before cleaning and storing away.

Wipe the panini maker, inside and out, with a clean damp cloth. Use a paper towel moistened with a little cooking oil to remove stubborn stains.

Don't put the panini maker in water or any other liquid.

Don't use harsh or abrasive cleaning agents or solvents.

Removing the glass panel

You may need to remove the glass panel to clean underneath it.

Use your fingers to unscrew the screws at the corners of the glass. Don't use pliers or any other tool. You'll damage the finish on the screws, and probably break the glass.

Remove the fibre washers – don't lose them!

Lift the glass panel off, wash in warm soapy water, and dry thoroughly.

Replace the glass panel – try not to touch the inside. You'll leave fingerprints.

Put the fibre washers over the holes,


Replace the screws and tighten them finger-tight only – don't use tools.

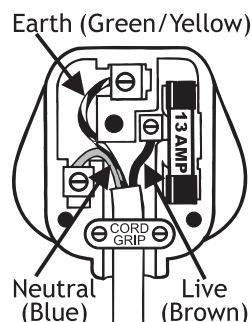
Connection to the mains supply

The appliance must be earthed. It's supplied with three-core mains lead and a 13A plug complying with BS1363. To replace the fuse, use a 13A ASTA or BSI approved fuse conforming to BS1362.

The appliance conforms to EC Directive 92/31/EEC with respect to Electromagnetic Compatibility.

If the plug needs replacing

The Green/Yellow wire (Earth) goes to the terminal marked E or , the Blue wire (Neutral) goes to the terminal marked N, the Brown wire (Live) goes to the terminal marked L. Secure the cord grip. If in doubt, call an electrician.



If the plug supplied is non-rewireable (moulded)

Don't use the plug without the fuse cover in place. If you need to remove the plug, dispose of it. To avoid electric shock, don't re-use it or put it in a socket.

After sales service

The appliance isn't user-serviceable. If it's not working properly, check:

1. You've followed the instructions correctly.
2. The plug fuse hasn't blown.
3. The main supply fuse/circuit breaker hasn't blown/tripped.

If it still doesn't work, consult your retailer. If your retailer fails to solve your problem, and you need to return it to us, proceed as follows:

1. Pack it carefully.
2. Enclose your name, address, and daytime telephone number.
3. Tell us what's wrong with it.
4. If under guarantee, state where and when bought, and include proof of purchase (e.g. till receipt).
5. Send it to Customer Service Dept, at the address at the end of this leaflet.
6. They'll give you an estimate for inspection/repair.

Guarantee

Any defect affecting the functionality of the appliance which becomes apparent within one year of its purchase will be corrected by free repair or replacement provided that it has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected.

In line with our policy of continuous product development we reserve the right to change product, packaging and documentation specifications without notice.

Customer Service Department (service@saltoneurope.com)
 Salton Europe Ltd, Failsworth, Manchester M35 0HS England
 www.eSaltoneurope.com
 Telephone 0845 658 9700 (calls charged at local rate)

438-128 10810 glass warning label.eps

Don't try to remove
this glass panel

Remove this label before use