

SALTER[®]

SINCE 1760

XL
cooking plates
for larger, deeper,
extra filled
snacks



XL 3 in 1 Snack Maker

Perfect for creating a variety of delicious snacks

SALTER®

XL 3 in 1 Snack Maker

Perfect for creating a variety of delicious snacks

*"I love creating tasty treats
with my Salter snack maker"*

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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 reach of children.

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 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.

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 lid or 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.

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 3 in 1 Snack Maker

Waffle plates

Sandwich plates

Griddle plates

Instruction manual

Tasty recipes included

Features

900 W power

Removable non-stick cooking plates for easy cleaning

Power and ready indicator light

Automatic temperature control

Tasty recipes included

Description of Parts



Instructions for Use

Before First Use

Ensure that the XL 3 in 1 Snack Maker is switched off and unplugged from the mains power supply.

Wipe the XL 3 in 1 Snack Maker housing with a soft, damp cloth and dry thoroughly.

Do not immerse the XL 3 in 1 Snack Maker in water or any other liquid.

Note: When using the XL 3 in 1 Snack Maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the XL 3 in 1 Snack Maker.

Installing the Non-Stick Plates

Open the XL 3 in 1 Snack Maker by unclipping the locking latch.

Select the required non-stick plates, ensuring that both plates match and position them in the XL 3 in 1 Snack Maker.

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 XL 3 in 1 Snack Maker.

Using the XL 3 in 1 Snack Maker

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.

Prepare the ingredients to be cooked.

Plug in and switch on the XL 3 in 1 Snack Maker at the mains power supply. The red power indicator light will illuminate, signalling that the XL 3 in 1 Snack Maker has been switched on and is heating up.

Preheat the XL 3 in 1 Snack Maker for approximately 4 minutes. The green ready indicator light will illuminate once the required temperature has been reached.

Carefully open the lid using heat-resistant oven gloves.

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

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.

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.

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

Switch off and unplug the XL 3 in 1 Snack Maker from the mains power supply to turn it off. 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 indicate that the XL 3 in 1 Snack Maker is maintaining the temperature. Do not overfill the non-stick plates; the ingredients may expand whilst cooking.

Caution: Exercise caution during cooking; the XL 3 in 1 Snack Maker will emit steam.

Warning: The XL 3 in 1 Snack Maker and cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

Removing the Non-Stick Plates

Ensure that the XL 3 in 1 Snack Maker has completely cooled before attempting to remove the non-stick plates.

Simultaneously press both of the plate release buttons on the front of the 3 in 1 Deep Fill Snack Maker; the non-stick plates will pop up slightly, making it easier for them to be lifted off.

Remove each non-stick plate by holding it firmly with two hands, then slide and lift it out of the XL 3 in 1 Snack Maker. Repeat for both the upper and lower non-stick plates.

Caution: Always ensure that the non-stick plates have thoroughly cooled before attempting to remove them from the XL 3 in 1 Snack Maker. Failure to do so will cause injury.

Care and Maintenance

Before attempting any cleaning or maintenance, ensure that the XL 3 in 1 Snack Maker is unplugged from the mains power supply and has fully cooled.

Wipe the XL 3 in 1 Snack Maker housing with a soft, damp cloth and dry thoroughly.

Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or non-abrasive scourer.

Do not immerse the XL 3 in 1 Snack Maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the XL 3 in 1 Snack Maker, as this could damage the surface.

The XL 3 in 1 Snack Maker should be cleaned after every use.

Storage

Before storing, ensure that the XL 3 in 1 Snack Maker is cool, clean and dry.

Never store the XL 3 in 1 Snack Maker whilst it is wet.

Never wrap the cord tightly around the XL 3 in 1 Snack Maker; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Product code: EK2143

Input: 220–240 V~50/60 Hz

Output: 900 W

Top Tips for All Recipes:

- Always add the ingredients into the centre of each lower non-stick cooking plate; this will help to avoid spillage.
- If using a batter, slowly pour it into the non-stick plate and wait for the batter to distribute evenly to avoid the risk of overfilling.
- Sieving dry ingredients, such as flour, will help to ensure a smooth consistency and avoid any lumps.
- Avoid opening the XL 3 in 1 Snack Maker during cooking, as it will allow heat to escape.
- The best indicator as to when waffles are ready is when steam stops escaping from the XL 3 in 1 Snack Maker.
- Always use butter or cooking oil to precondition the non-stick plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the finished snacks.
- Using heat-resistant plastic or wooden utensils will help to protect the non stick coating.
- If short of time, prepare the ingredients ahead of time so that all that is left to do is cook the snacks.

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 3 in 1 Deep Fill 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 approximately 1.5 cm layer of the potato mix into each of the non-stick plates. Carefully close the lid and cook for approximately 15 minutes, until crispy and brown. Serve with the 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 3 in 1 Deep Fill Snack Maker.

Heat the olive oil in a frying pan.

Add the poblano pepper and jalapeño and fry for approximately 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 approximately 15 minutes, until the cheese is bubbly and has melted and the tortilla has lightly browned.

Serve with the sour cream, salsa and guacamole.

Bangers and Mash Waffles

Ingredients

600 g mashed potatoes
125 g grated cheese
65 g all-purpose flour
60 ml buttermilk
2 large eggs
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 3 in 1 Deep Fill 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 all-purpose flour, baking powder, baking soda, salt, pepper and garlic powder.

Transfer the dry ingredients into the mixing bowl of wet ingredients and combine.

Preheat the XL 3 in 1 Snack Maker.

Lightly grease the non-stick plates.

Pour the waffle batter into the centre of each non-stick plate, until they are approximately $\frac{3}{4}$ full.

Carefully close the lid and cook for approximately 5 minutes, until golden brown.

Serve with the cooked sausages.

Sandwich Recipes

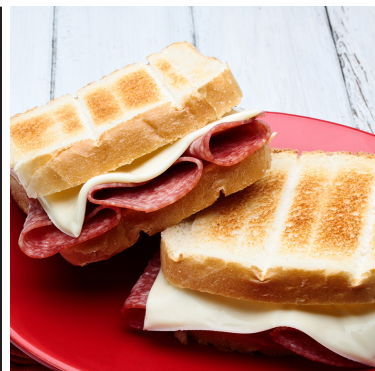
Cheese and Chorizo

Ingredients

50 g cheddar cheese, sliced

50 g chorizo

2 slices of white bread



Method

Install the sandwich plates and then preheat the 3 in 1 Deep Fill Snack Maker.

Lightly grease the non-stick plates.

Evenly spread the cheddar cheese and chorizo onto one slice of the white bread.

Add the second slice of white 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 approximately 3–4 minutes, until crispy.

Pesto, Mozzarella and Sundried Tomato

Ingredients

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



Method

Install the sandwich plates and then preheat the 3 in 1 Deep Fill 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 approximately 3–4 minutes, until crispy.

Strawberry, Banana and Hazelnut Chocolate

Ingredients

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



Method

Install the sandwich plates and then preheat the 3 in 1 Deep Fill 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 approximately 3–4 minutes, until crispy.

Griddle Recipes

Turkey Pesto Panini

Ingredients

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



Method

Install the griddle plates and then preheat the 3 in 1 Deep Fill 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 approximately 3–4 minutes, until crispy.

Roast Chicken And Spinach Panini

Ingredients

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



Method

Install the griddle plates and then preheat the 3 in 1 Deep Fill 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 approximately 3–4 minutes, until crispy.

Steak and Cheese Panini

Ingredients

75 g of cooked, sliced sirloin steak

50 g grated cheese

20 g sliced roasted red pepper

15 g caramelised onions

1 Panini loaf

2 tbs horseradish



Method

Install the griddle plates and then preheat the 3 in 1 Deep Fill 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 approximately 3–4 minutes, until crispy.

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

Notes

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

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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**.

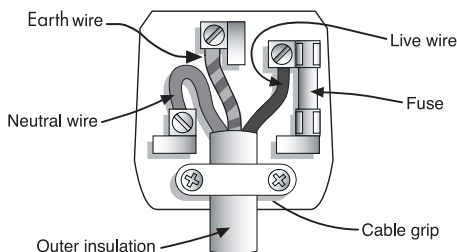
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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 one that is 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.

UP Global Sourcing, 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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

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

Consumables are not guaranteed i.e. plug and fuse.

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.



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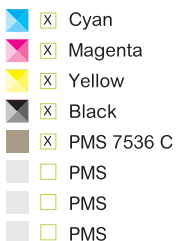
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|------------------|-----------------------------|
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Artwork Version **2**

Artwork Scale 1:1

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