

AROMA[®]

Sandwich Maker



Instruction Manual

Model ASM-905

Congratulations!

Your **AROMA** Sandwich Maker is a great way to create delicious meals quickly and easily.

Please read the following instructions carefully before your first use.



Published By:

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all Instructions before first use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or any other liquid.
4. This appliance is not intended to be used by children. Close supervision is necessary when the appliance is used near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of counter or table, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when using or moving an appliance containing hot oil or any other hot liquids.
13. To disconnect, remove plug from the wall by grasping the plug and pulling gently. Never tug on the cord to unplug.
14. Do not use appliance for other than intended use.
15. Do not use near curtains or other flammable material.
16. Always use sandwich maker on a sturdy, flat and heat resistant surface.

SAVE THESE INSTRUCTIONS

This product is for household use only.

SHORT CORD INSTRUCTION

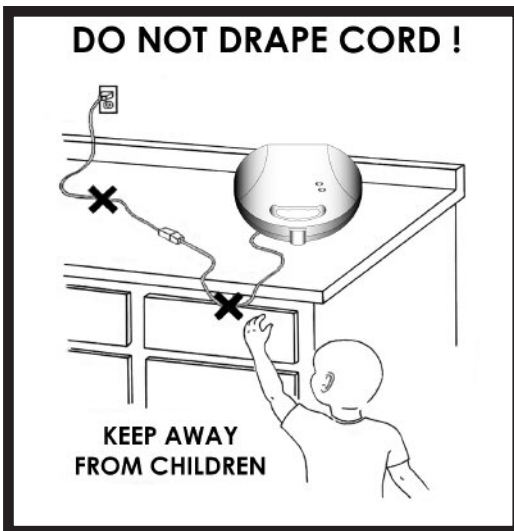
A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used:

- a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- b. The longer cord should be arranged so that it will not drape over the edge of counter or table where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

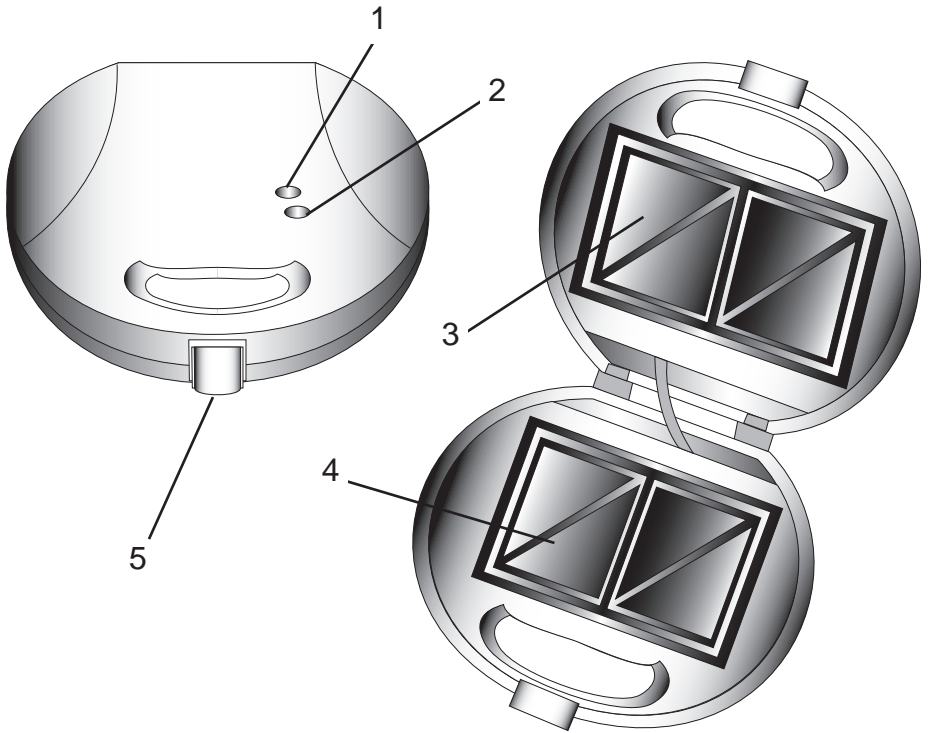
This appliance has a **polarized plug** (one blade is wider than the other)

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



This appliance is for household use only.

PARTS IDENTIFICATION



1. Green Indicator Light
2. Red Indicator Light
3. Top Sandwich Plate
4. Bottom Sandwich Plate
5. Safety Locking Latch

HOW TO USE

Before First Use:

1. Peel off any adhesive labels.
2. Pour a teaspoon of vegetable oil onto the sandwich maker's cool, non-stick sandwich plates.
3. Spread the oil around the sandwich plates using an absorbent cloth or paper towel.
4. Wipe off excess oil.

Preheating Sandwich Maker

1. Plug into standard wall outlet. The machine will turn on automatically.
2. The red Power light will illuminate indicating that the unit has been turned on.
3. When the sandwich maker reaches the correct temperature, the green Ready indicator light will illuminate.
4. During first use, the unit may give off a smoky haze or slight odor. This is a result of the manufacturing process and is completely normal.

Making Sandwiches

1. Prepare sandwich as directed in the chosen recipe.
2. Open the lid and place the sandwich onto the bottom sandwich plate.
3. Carefully close the lid.
4. Secure the lid with the safety locking latch during the cooking process.
5. Sandwich will be ready in approximately 3-6 minutes, depending on your preference.
6. Open the lid and remove the sandwich using a heat resistant spatula.
7. Keep the sandwich maker closed when not in use.
8. When finished, unplug the appliance and leave the lid open. This will help the unit cool down.

Note:

- When the sandwich maker is cooking, the Ready indicator light may flicker. This is normal.
- The red and green lights do not indicate when the sandwiches are done. They only indicate power and when the sandwich maker reaches the appropriate temperature.

HOW TO CLEAN

1. Unplug unit from the electrical outlet.
 2. Allow the appliance to cool before cleaning.
 3. Wipe the inside and the edges of the sandwich maker plates with a soft damp cloth.
 4. Use a damp cloth to clean the outside of the unit.
 5. Wipe body dry with soft cloth.
- Do not let moisture, oil or grease enter the cooling slots located on the bottom of the sandwich maker.
 - Do not use abrasive cleaners or scouring pads.
 - Do not immerse the sandwich maker or any of its parts in water or any other liquid.

COOKING TIPS

1. Preheat the appliance before use. Prepare the ingredients for the sandwich while the unit is preheating.
2. For best results use medium sliced bread without crust.
3. Adjust cooking times for breads with different thicknesses.
4. Avoid using delicate ingredients that may wilt with heat, such as lettuce or cucumbers. Tomatoes and onions yield good results.

RECIPES

Pastrami Pockets

Serves 2

4 slices of rye bread (buttered)
4 to 6 slices of pastrami
2 to 4 tbsp. of sauerkraut
2 slices of swiss cheese
2 tbsp. Thousand Island Dressing
1/2 tsp. garlic powder

Place 2 slices of the buttered bread on the bottom heating plate. Add pastrami, sauerkraut, dressing and cheese to each half. Cover the ingredients with the remaining 2 slices of bread and close the lid. Cook approximately 4 minutes or until desired brownness is reached.

Gyros

Serves 2

Wrapper pita or whole wheat bread
1/2 lb. ground beef - cooked & crumbled
1/2 lb. ground lamb - cooked & crumbled
1 tsp. Italian dressing
1 tsp. Oregano
1/3 cup cucumber yogurt sauce
Salt and pepper to taste

Mix cooked meat, dressing, oregano and yogurt sauce together and let sit for 5 minutes. Split and cut bread to fit sandwich maker. Fill each sandwich with 3-5 tablespoons of mixture. Spread outside of sandwich with olive oil and oregano (optional). Cook approximately 4 minutes or until done.

RECIPES

Instant Breakfast Sandwich

Serves 2

4 slices of wheat or white bread (buttered)
1 tomato (sliced)
3 oz of bacon strips
2 thick slices of cheese

Pre-cook bacon. Butter one side of each slice of bread and place the buttered side against the bottom heating plate. Place ingredients in any order you choose on the bread slices, and cover with the other slices of bread. Cook for 4-6 minutes.

Banana Split Sandwich

Serves 2

4 slices of wheat or white bread (buttered)
1 banana
2 small whole bars of chocolate

Place 2 slices of the buttered bread on the bottom heating plate. Place one chocolate bar on each half. Slice the banana in half and place one half on each piece of bread. Cover with the other slice of bread and cook for 4-6 minutes.

Toasted Club Sandwich

Serves 2

4 slices of wheat or white bread (buttered)
4 slices of cooked turkey
4 slices of cooked ham
4 slices of cheese
1 sliced tomato

Place 2 slices of the buttered bread on the bottom heating plate. Add two slices of the turkey, ham and cheese to each half in any order you like. Add tomato slices to each half according to your preference, and cover with the remaining bread slices. Cook for 4-6 minutes.

Traditional Grilled Cheese

Serves 2

4 slices of wheat or white bread (buttered)
4 slices of preferred cheese

Add chicken or tomato for extra flavor!

Place 2 slices of the buttered bread on the bottom heating plate. Add slices of preferred cheese to each half (and chicken if you like). Cover with the remaining bread slices and cook for 4-6 minutes.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights which may vary from state to state, and does not cover areas outside the United States.

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