

Sunbeam

Café Press®

Instruction Booklet

This book covers the use and care of the following products

GR8450 Café Press - 4 Slice Stainless Sandwich Press

GR8450B Café Press - 4 Slice Stainless Brushed Sandwich Press

GR8250B Compact Café Press - 2 Slice Brushed Stainless Sandwich Press

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM CAFÉ PRESS.

- Use well away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water or any other liquid.
- Do not place your press in a dishwasher.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not touch the outside or the top of the press when in use, as these surfaces may be hot.
- Ensure you use the handle to open the top press plate. Avoid touching hot surfaces.
- The press may generate steam from between the grill plates while cooking and when the top plate is opened.
- Take care when removing food from the press.
- The temperature of accessible surfaces may be high when the appliance is operating.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam Café Press®

2400W (GR8450, GR8450B)

2000W (GR8250B)

High wattage commercial power for super fast heating.

DuPont Teflon® Platinum Premium™ non-stick cooking surface

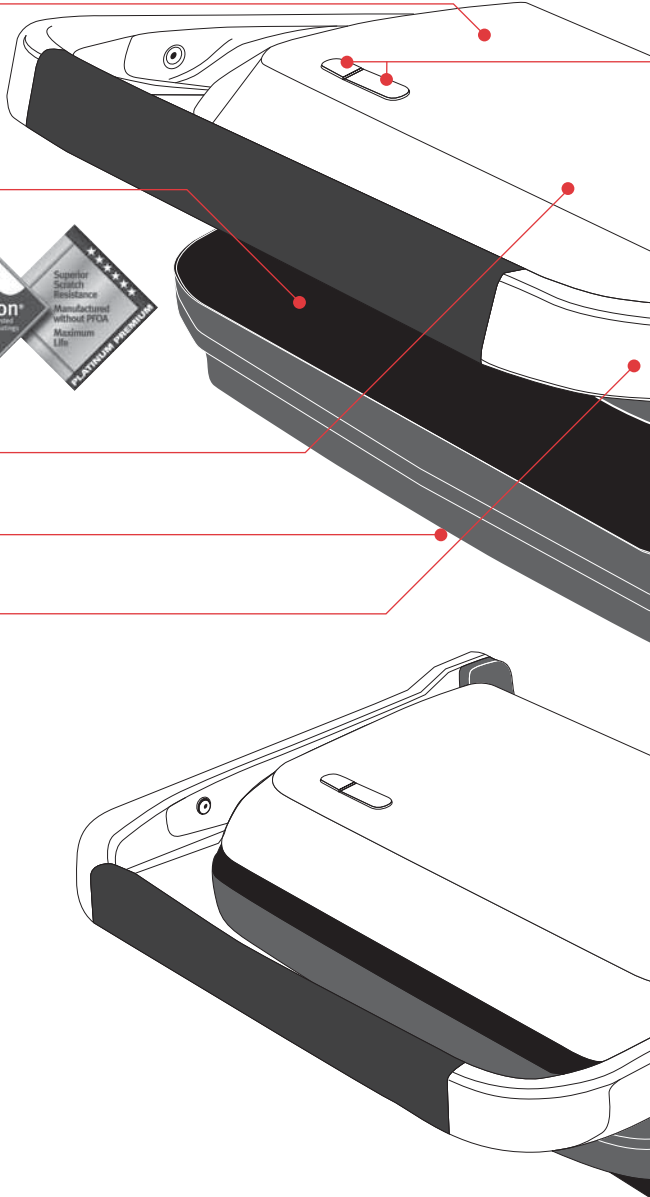
Three layers of premium scratch resistant non-stick coating. Safe to use with metal utensils. Easy to clean, simply wipe down plates after use.

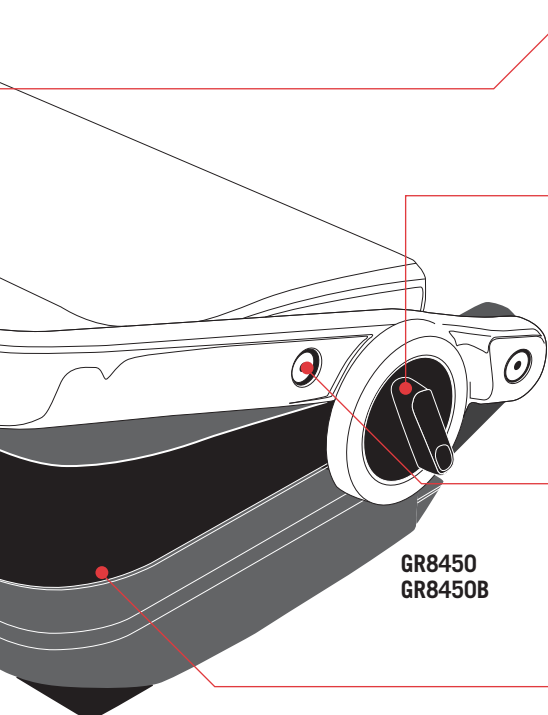


Brushed stainless steel housing

Cord wrap

Die-cast metal arms





Warm Up and Ready lights

Warm Up light indicates when unit is switched on and heating up. Ready light indicates that it is ready to use.

RotoDial™ adjustable height control dial with locking mechanism (patent pending)

Turn the dial to suspend the top plate at various heights. Perfect for creating cheese melts or preventing sandwiches from squashing. Turn the dial in the opposite direction to lock the plates together for easy handling and vertical storage.

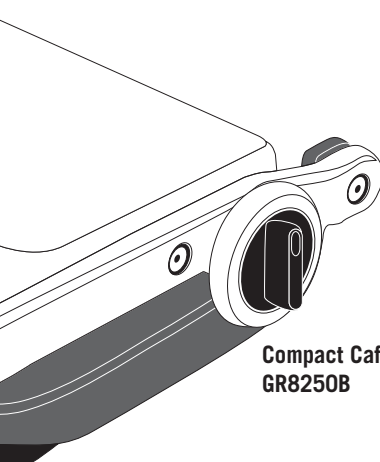
Floating hinge

The floating hinge system automatically adjusts the top plate to fit snacks of varying thicknesses. Even contact is maintained on your food to give you perfectly toasted snacks.

**GR8450
GR8450B**

Flat cooking plates

Toast snacks on both sides for even browning and faster cooking.



**Compact Café Press
GR8250B**

DuPont Teflon® Platinum Premium™ - Professional Use

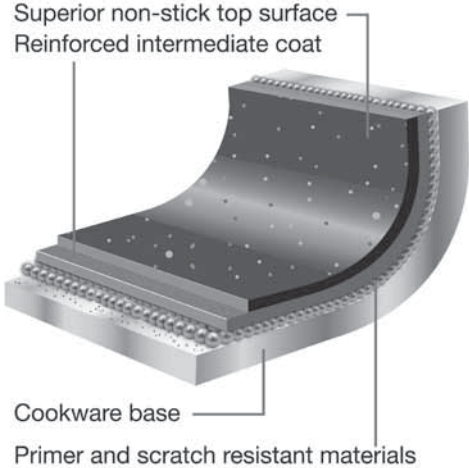


Your Sunbeam appliance features a special scratch and abrasive-resistant non-stick cooking coating that makes it safe to use metal utensils when cooking. Teflon® Platinum Premium™ – Professional Use is DuPont's toughest non-stick coating to date – up to 10 times more scratch resistant than single layer non-stick coatings.*

DuPont is the world leader in non-stick coatings and today more than 2 billion households have Teflon® non-stick coated cookware.

Teflon® Platinum Premium™ is a superior 3 layer non-stick coating. It features special scratch resistant minerals causing metal utensils to slide over these particles without damaging the Teflon® matrix. This preserves the release properties of the non-stick coating and the life of the appliance.

The result is a non-stick coating that can be treated like ordinary cookware, enabling the use of metal utensils. However, Sunbeam recommends that care is taken with the non-stick coating when using metal utensils. Do not use sharp objects or cut food inside the appliance. Damage caused to your appliance as a result of misuse of metal utensils will void your warranty.



Teflon® Platinum Premium™ – 3 layer scratch resistant coating

Using your Sunbeam Café Press®

Before using your Café Press

Before using your Café Press for the first time, the non-stick cooking plates must be seasoned. Turn the power ON and preheat your Café Press until the Ready light illuminates. Turn the unit OFF.

Using paper towel, carefully wipe a small amount of cooking oil onto the plates, rub lightly and then wipe away any excess oil.

Note: When using your Café Press for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

Using your Café Press

1. Plug the power cord into a 230-240 volt AC power outlet.

Important: Ensure that the cord is kept well away from the cooking plates during use.

2. Turn the power ON and preheat your Café Press until the Ready light illuminates.

Note: Ensure the top plate is fully closed for more efficient preheating.

3. Once you have prepared your snack, place it onto the bottom cooking plate.

4. Gently lower the lid by pulling down the handle. The floating hinge system will adjust automatically ensuring that the top cooking plate lies evenly on your snack, for perfect toasting every time.

Note: The Warm Up and Ready lights are thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

5. Allow your snack to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Café Press toasts both sides of the bread at the same time.

Note: The cooking plates are coated with a durable high grade non-stick coating. Some fillings such as cheese may melt and cause your snack to stick to the cooking plates.

6. To remove your snack use heat-resistant plastic utensils or wooden utensils. Take care if using metal utensils. Do not use sharp objects.

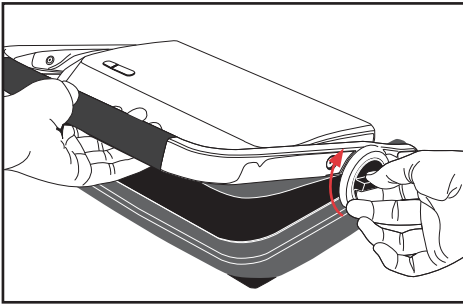
7. After you have completed grilling or toasting, turn the power OFF.

Caution: Do not touch the outside or top of the unit when in use, as these surfaces may be hot. Ensure you use the handle to open and close the top plate. Avoid touching hot surfaces. The press may generate steam from between the grill plates while food is cooking and when the top plate is opened. Take care when removing food from the press.

Using your Sunbeam Café Press® (continued)

Using the RotoDial™ adjustable height control dial

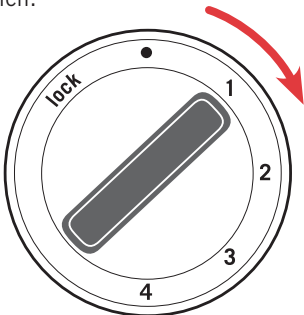
Sunbeam's specially designed patent pending RotoDial™ is located on the right side arm and can be adjusted to control the height of the top plate. With the top plate lifted, turn the RotoDial™ clockwise through a series of settings to adjust the height of the top plate.



Bring the top plate down to rest on the selected dial setting. The top plate should sit just above your snack without coming into contact with it.

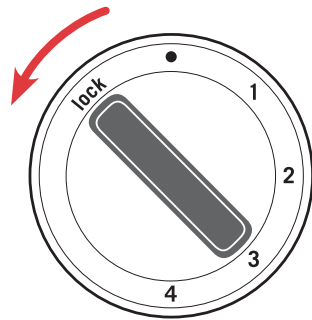
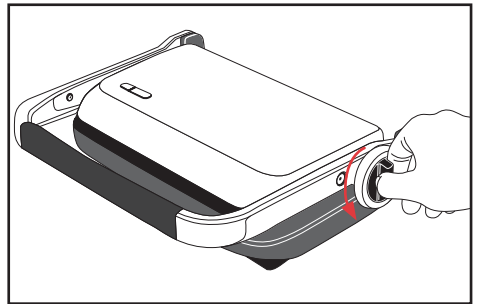
This allows you to make cheese melts, open sandwiches and snacks in your sandwich press.

The RotoDial™ also allows you to control the height of the top plate when making toasted sandwiches. With the top plate lightly pressing down, you can brown your snacks evenly on both sides without squashing the sandwich.



Locking mechanism

The RotoDial™ has been specially designed to also function as a locking mechanism. Close the lid to bring the plates together. Take hold of the RotoDial™ on the side arm and turn anti-clockwise until it locks into position.



Hints for Best Results

1. Any type or shape of bread can be used, e.g. white, wholemeal, wholegrain, sourdough, bread rolls, bagels.
2. Various thicknesses of bread can be used from thick to thin slice. Turkish pide or focaccia are also suitable.
3. Sweet breads with a high sugar content (e.g. fruit loaf, raisin bread, brioche) will brown more quickly than non-sweetened breads.
4. It is not necessary to butter the outside of your bread as the Café Press has non-stick cooking plates.
5. When making cheese melts and open sandwiches, adjust the height control dial so that the top plate is resting just above the snack. The top plate should not come into contact with the snack.
6. Be careful when biting into snacks containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.

Care and Cleaning

DuPont Teflon® Platinum Premium™ Professional Use Non-stick Coating

Your Café Press features a special scratch and abrasive-resistant non-stick coating that makes it safe to use metal utensils when cooking.

Sunbeam recommends that care is taken with the non-stick coating particularly when using metal utensils.

Do not use sharp objects or cut food on top of the Café Press.

Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been misused.

Always turn the power OFF and unplug the Café Press from the power outlet before cleaning.

When cleaning the non-stick coating do not use metal (or other abrasive) scourers. After cleaning, dry the Café Press and lid thoroughly with a soft cloth before storing.

Quick cleaning method

Note: Always turn the power OFF and unplug the Café Press from the power outlet after use and before cleaning.

The cooking plates are coated with a durable high grade non-stick surface, therefore little cleaning is required.

Note: Always allow the press to cool until just warm after use and before cleaning.

Once cooled, simply wipe the cooking plates with a damp, soft cloth or soft washing sponge to remove any cooking residues. The press is easier to clean when slightly warm.

Do not immerse your Café Press in water or any other liquid. Do not use abrasive scouring pads or powders.

Do not place your Café Press in a dishwasher. Always clean after each use to prevent a build up of cooking residue on the grill.

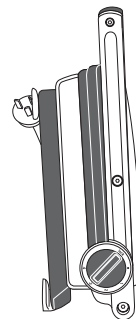
To clean the exterior

Wipe over with a damp, soft cloth. If required, you may use a small amount of mild detergent dissolved in warm water. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface. Polish with a dry, soft cloth.

Storage

Always turn the power OFF, unplug your Café Press from the power outlet and allow it to cool after use. Always clean your Café Press after each use and before storing it away.

Bring the plates together and use the locking mechanism on the side arm to secure the plates. Take hold of the dial and turn anti-clockwise until it locks into position.



Wrap the cord underneath the unit.

Store on a flat, dry surface, or in a convenient upright position in cupboards, shelves or on the bench top.

Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Sunbeam Cafe Press. We hope you enjoy using your sandwich press.

Ham and Cheese Croissants

Makes: 4

Preparation: 5 minutes

Cooking: 12-14 minutes

4 croissants, halved

100g shaved ham

4 slices tasty cheese, halved

salt and freshly ground black pepper

1. Preheat Café Press until ready light comes on.
2. Layer croissant bases with ham and cheese. Season with salt and pepper.
3. Turn dial to highest setting.
4. Place two bases with filling and two tops cut side down in Café Press. Cook for 6-7 minutes or until cheese melts and tops are lightly toasted. Repeat with remaining croissants. Serve.

Muffins with Bacon and Mushrooms

Makes: 4

Preparation: 15 minutes

Cooking: 6 minutes

4 portobello mushrooms, stalks trimmed

1 tablespoon olive oil

salt and freshly ground black pepper

2 english muffins, halved

80g baby spinach leaves

8 slices rindless short cut bacon, grilled

1. Preheat Café Press until ready light comes on.
2. Brush mushrooms with oil and season with salt and pepper.
3. Turn dial to highest setting.
Cook mushrooms for 3-4 minutes or until just cooked. Transfer to a plate lined with paper towel.
4. Turn dial to lowest setting. Cook muffins for 2 minutes or until toasted. Transfer to a serving plate.
5. Top muffins evenly with spinach leaves, bacon and mushrooms. Serve.

Recipes (continued)

French Toast with Ham, Spinach and Gruyère Cheese

Makes: 4

Preparation: 10 minutes

Cooking: 7-8 minutes

2 eggs

1/3 cup milk

8 thick slices white bread, (about 2cm thick)
or 8 slices white toast bread

1 tablespoon Dijon mustard

4 slices ham

4 slices gruyère cheese

60g baby spinach leaves, washed and
trimmed

salt and freshly ground black pepper

1. Preheat Café Press until ready light comes on.
2. Whisk eggs and milk together in a large shallow dish.
3. Place bread on clean surface. Spread four pieces bread with mustard.
4. Layer with ham, gruyère and spinach leaves. Season with salt and pepper. Sandwich together.
5. Carefully place in dish with eggs and spoon mixture over the top to coat the bread.
6. Cook in Cafe Press for 3½ - 4 minutes or until golden. Cut in half and serve.

Toasted Fruit Bread with Ricotta, Banana and Strawberries

Makes: 4

Preparation: 10 minutes

Cooking: 2 minutes

200g low fat ricotta cheese

2 teaspoons cinnamon sugar

4 slices thick fruit bread

2 small bananas, sliced

150g strawberries, hulled and sliced

1/4 cup warm honey

1. Preheat Café Press until ready light comes on.
2. Combine ricotta and cinnamon sugar in a small bowl.
3. Cook bread in Café Press for 2 minutes or until toasted.
4. Top evenly with ricotta, bananas and strawberries. Drizzle with honey. Serve.

Recipes (continued)

Bruschetta with Tomatoes, Bocconcini and Basil

Makes: 4

Preparation: 10 minutes

Cooking: 2-3 minutes

4 slices pane di casa bread
2 tablespoons extra virgin olive oil
1 garlic clove, halved
2 roma tomatoes, sliced
4 traditional bocconcini, sliced
1 tablespoon shredded fresh basil
salt and freshly ground black pepper
balsamic vinegar, to serve

1. Preheat Café Press until the ready light comes on.
2. Brush the tops of bread lightly with 1 tablespoon oil.
3. Cook in Café Press for 2-3 minutes or until toasted. Rub garlic clove over the top of the bread. Top evenly with tomatoes and bocconcini. Sprinkle with basil and season with salt and pepper.
4. Drizzle with remaining oil and balsamic vinegar. Serve.

Chicken Mexican Wraps

Makes: 4

Preparation: 15 minutes

Cooking: 8-8½ minutes

4 (250g) chicken tenderloins
1 tablespoon olive oil
1 teaspoon Cajun seasoning
4 medium flour tortillas
⅔ cup refried beans
2 tomatoes, diced
½ red onion, diced
½ cup roughly chopped fresh coriander
1 tablespoon finely chopped pickled jalapenos
1 cup grated tasty cheese

1. Preheat Café Press until the ready light comes on.
2. Brush chicken lightly with oil and sprinkle with seasoning.
3. Cook chicken in Café Press for 2-2½ minutes or until just cooked. Remove and thinly slice.
4. Spread tortillas evenly with refried beans. Divide chicken and remaining ingredients evenly between tortillas. Roll to enclose.
5. Cook in Café Press for 3 minutes or until golden. Cut in half and serve immediately.

Recipes (continued)

Chorizo Quesadilla

Makes: 4

Preparation: 15 minutes

Cooking: 15 minutes

- 4 chorizo sausages, halved lengthways
- 8 medium flour tortillas
- 1 cup refried beans
- 1 small red capsicum, deseeded and sliced
- 1½ cups grated tasty cheese
- 1 small avocado, roughly mashed
- salsa and sour cream, to serve

1. Preheat Café Press until the ready light comes on.
2. Cook sausages in Café Press for 3 minutes or until cooked. Remove and thinly slice.
3. Spread four tortillas evenly with refried beans. Top evenly with chorizo, capsicum and cheese. Spread remaining tortillas evenly with avocado. Sandwich together.
4. Cook tortillas in Café Press for 3 minutes or until toasted.
5. Cut into wedges. Serve with salsa and sour cream.

Focaccia with Chicken and Char-Grilled Vegetables

Makes: 4

Preparation: 10 minutes

Cooking: 6-8 minutes

- 4 focaccia rolls, halved
- 4 (120g) slices char-grilled eggplant, chopped
- 120g roasted red capsicum, sliced
- 1½ cups cooked shredded chicken
- 100g mozzarella cheese, sliced
- 1 bunch rocket, trimmed or 60g baby rocket
- 2 tablespoons olive tapenade

1. Preheat Café Press until ready light comes on.
2. Layer focaccia bases evenly with eggplant, red capsicum, chicken, cheese and rocket leaves. Season with salt and pepper. Spread tops with olive tapenade. Sandwich together.
3. Cook in Café Press for 3-4 minutes or until toasted. Cut in half and serve.

Recipes (continued)

Turkish Rolls with Prosciutto and Artichokes

Makes: 4

Preparation: 10 minutes

Cooking: 6 minutes

- 12 (100g-120g) sliced prosciutto
 - 140g marinated artichokes, sliced
 - 100g provolone cheese, sliced
 - 4 turkish or foccacia rolls, halved
 - salt and freshly ground black pepper
 - 1 bunch rocket, trimmed
1. Preheat Café Press until ready light comes on.
 2. Layer prosciutto, artichokes and cheese evenly between bread bases. Season with salt and pepper. Top with rocket leaves. Sandwich together.
 3. Cook in Café Press for 3 minutes or until toasted. Cut in half and serve.

Italian Bread with Salami and Avocado

Makes: 4

Preparation: 10 minutes

Cooking: 6-8 minutes

- 16 slices mild salami
 - 1 avocado, thinly sliced
 - 8 large slices Italian bread (ciabatta or pane di casa)
 - 4-6 slices tasty cheese
 - salt and freshly ground black pepper
1. Preheat Café Press until ready light comes on.
 2. Layer salami and avocado evenly over four slices of bread. Top with cheese slices. Season with salt and pepper. Sandwich together.
 3. Cook in Café Press for 3-4 minutes or until golden. Cut in half and serve.

Recipes (continued)

Lavash with Chicken, Mayo and Celery

Makes: 4

Preparation: 10 minutes

Cooking: 3 minutes

- 2 cups cooked shredded chicken
 - 2 tablespoons mayonnaise
 - 2 celery stalks, sliced
 - salt and freshly ground black pepper
 - 4 lavash breads
 - 1 small avocado, sliced
 - 1 cup snow pea sprouts
1. Preheat Café Press until ready light comes on.
 2. Combine chicken, mayonnaise and celery in a bowl. Season with salt and pepper.
 3. Divide mixture evenly between bread. Top with avocado and snow peas sprouts. Roll to enclose.
 4. Cook wraps in Café Press for 3 minutes or until toasted. Cut in half and serve.

Pastrami, Asparagus and Haloumi Wrap

Makes: 4

Preparation: 10 minutes

Cooking: 8-9 minutes

- 1 bunch asparagus, trimmed and halved lengthways
 - 120g haloumi, thinly sliced
 - 2 tablespoons olive oil
 - 16 slices pastrami
 - 4 pieces lavash or mountain bread
 - freshly ground black pepper
1. Preheat Café Press until ready light comes on.
 2. Place asparagus and haloumi cheese on a plate. Brush lightly with oil.
 3. Cook asparagus in batches in Café Press for 1-2 minutes or until bright green and tender. Transfer to a plate. Cook haloumi cheese in batches in Café Press for 1-2 minutes or until golden. Transfer to a plate.
 4. Divide pastrami, asparagus and haloumi evenly between bread. Season with pepper. Roll to enclose.
 5. Cook in Café Press for 4-5 minutes or until toasted. Cut in half and serve.

Recipes (continued)

Pita Bread with Roast Beef and Tabouli

Makes: 4

Preparation: 10 minutes

Cooking: 6-8 minutes

4 lebanese flat breads

1 cup hummus

120g shaved roast beef

2 cups tabouli

1 cup grated tasty cheese

salt and freshly ground black pepper

chilli, tomato or barbecue sauce, optional

1. Preheat Café Press until ready light comes on.
2. Spread bread evenly with hummus.
Divide beef, tabouli, and cheese evenly between bread. Season with salt and pepper. Drizzle with sauce of choice. Roll up to enclose.
3. Cook bread in Café Press for 3-4 minutes or until toasted.
Cut in half and serve.

Rye with Turkey and Cranberry

Makes: 4

Preparation: 10 minutes

Cooking: 6-8 minutes

8 slices light rye bread

½ cup cranberry sauce

200g shaved turkey

1 small avocado, sliced

salt and freshly ground black pepper

60g baby spinach leaves

1. Preheat Café Press until ready light comes on.
2. Spread four slices bread with cranberry sauce.
3. Layer turkey and avocado evenly between bread. Season with salt and pepper. Top with spinach leaves. Sandwich together.
4. Cook in Café Press for 3-4 minutes or until toasted.
Cut in half and serve.

Recipes (continued)

Sourdough with Pancetta, Brie and Quince Paste

Makes: 4

Preparation: 10 minutes

Cooking: 6-8 minutes

8 slices sourdough bread
1/3 cup quince paste
16 thin slices pancetta
100g char-grilled red capsicum, sliced
60g baby spinach leaves
120g brie cheese, thinly sliced
salt and freshly ground black pepper

1. Preheat Café Press until ready light comes on.
2. Spread four slices bread with quince paste.
3. Layer pancetta, capsicum, baby spinach and cheese evenly between bread. Season with salt and pepper. Sandwich together.
4. Cook in Café Press for 3-4 minutes or until toasted. Cut in half and serve.

Tip: For this recipe we recommend buying a sourdough loaf uncut from the bakery.

Turkish Bread with Chicken, Kumara and Rocket

Makes: 4

Preparation: 10 minutes

Cooking: 12-14 minutes

8 (500g) small chicken tenderloins
300g kumara, thinly sliced
2 tablespoons olive oil
1 turkish bread loaf, cut into 4
1 1/2 tablespoons basil pesto
salt and freshly ground black pepper
1 bunch rocket, trimmed

1. Preheat Café Press until ready light comes on.
2. Brush chicken and kumara with oil. Cook chicken in Café Press for 2 minutes or until cooked. Remove chicken and thinly slice. Cook kumara for 3-4 minutes or until tender.
3. Cut bread in half horizontally. Spread bases evenly with pesto. Layer kumara and chicken between bread. Season with salt and pepper. Top with rocket leaves. Sandwich together.
4. Cook in Café Press for 3-4 minutes or until toasted. Cut in half and serve.

Recipes (continued)

Turkish Bread with Zucchini and Ham

Makes: 4

Preparation: 15 minutes

Cooking: 9 minutes

- 2 medium zucchini, thinly sliced
- 1 tablespoon olive oil
- 1 turkish bread loaf, cut into 4
- 1 tablespoon Dijon mustard
- 50g semi sundried tomatoes, roughly chopped
- 150g sliced ham
- 4 slices Swiss cheese
- salt and freshly ground black pepper
- 60g mixed lettuce leaves

1. Preheat Café Press until ready light comes on.
2. Brush zucchini lightly with oil. Cook zucchini in Café Press for 2-3 minutes or until golden. Transfer to a plate.
3. Cut turkish bread in half horizontally. Spread the top piece of bread evenly with mustard. Layer Turkish bases evenly with zucchini, semi sun-dried tomatoes, ham and cheese. Season with salt and pepper. Sandwich together.
4. Cook in Café Press for 2-3 minutes or until toasted. Remove bread tops and place lettuce leaves over cheese. Replace tops. Cut in half and serve.

Smoked Salmon Bruschetta with Dill and Caper Dressing

Makes: 4

Preparation: 10 minutes

Cooking: 4-6 minutes

- ⅓ cup extra virgin olive oil
- 2 tablespoons lemon juice
- 1 tablespoon finely chopped red onion
- 1 tablespoon finely chopped fresh dill
- 2 teaspoons baby capers
- ½ teaspoon caster sugar
- 4 slices pane di casa or ciabatta bread
- ⅓ cup low-fat cream cheese
- 200g smoked salmon
- salt and freshly ground black pepper

1. Preheat Café Press until the ready light comes on.
2. Whisk together ¼ cup oil, lemon juice, onion, dill, capers and sugar in small bowl.
3. Brush the tops of bread with remaining oil.
4. Cook in Café Press for 2-3 minutes or until toasted.
5. Spread bread evenly with cream cheese. Divide smoked salmon evenly between bread. Drizzle with dressing and season with salt and pepper. Serve.

Recipes (continued)

MELTS

Tuna and Avocado Melt

Makes: 4

Preparation: 5 minutes

Cooking: 6-7 minutes

- 4 slices bread or 2 muffins, halved
 - 1 small avocado, mashed
 - 185g can tuna in spring water, drained and flaked
 - 4 slices Swiss cheese
 - salt and freshly ground black pepper
1. Preheat Café Press until ready light comes on.
 2. Spread bread evenly with avocado. Top evenly with tuna and cheese. Season with salt and pepper. Lightly press down toppings, making sure top plate does not touch the cheese.
 3. Turn dial to highest setting. Cook melts in Café Press for 6-7 minutes or until cheese has melted. Serve.

Tomato, Spinach and Cheese Melt

Makes: 4

Preparation: 5 minutes

Cooking: 5 minutes

- 80g baby spinach leaves
 - 2 tomatoes, sliced thinly
 - 4 slices multi-grain sourdough bread
 - salt and freshly ground black pepper
 - 4 slices Swiss cheese
1. Preheat Café Press until ready light comes on.
 2. Layer spinach and tomato slices evenly over bread. Season with salt and pepper. Top with cheese slices. Lightly press down toppings, making sure top plate does not touch the cheese.
 3. Turn dial to highest setting. Cook melts in Café Press for 4-5 minutes or until cheese has melted. Serve.

Recipes (continued)

Classic Ham, Cheese and Pineapple Melt

Makes: 4

Preparation: 5 minutes

Cooking: 7-8 minutes

100g shaved ham

4 thin pineapple slices

4 slices tasty cheese

4 slices bread or 2 muffins, halved

salt and freshly ground black pepper

1. Preheat Café Press until ready light comes on.
2. Layer ham, pineapple slices and cheese over bread. Lightly press down toppings, making sure top plate does not touch the cheese. Season with salt and pepper.
3. Turn dial to highest setting. Cook melts in Café Press for 7-8 minutes or until cheese has melted. Serve.

Rocket, Prosciutto and Roasted Red Capsicum Melt

Makes: 4

Preparation: 3 minutes

Cooking: 7-8 minutes

80g baby or wild rocket leaves

100g roasted red capsicum, sliced thickly

100g sliced prosciutto

4 slices tasty cheese

2 bagels, halved

1. Preheat Café Press until ready light comes on.
2. Layer rocket, capsicum, prosciutto and cheese over bread. Lightly press down toppings, making sure top plate does not touch the cheese. Season with salt and pepper.
3. Turn dial to highest setting. Cook melts in Café Press for 7-8 minutes or until cheese has melted. Serve.

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Designed and engineered in Australia.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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