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SAUSAGE ROLL MAKER

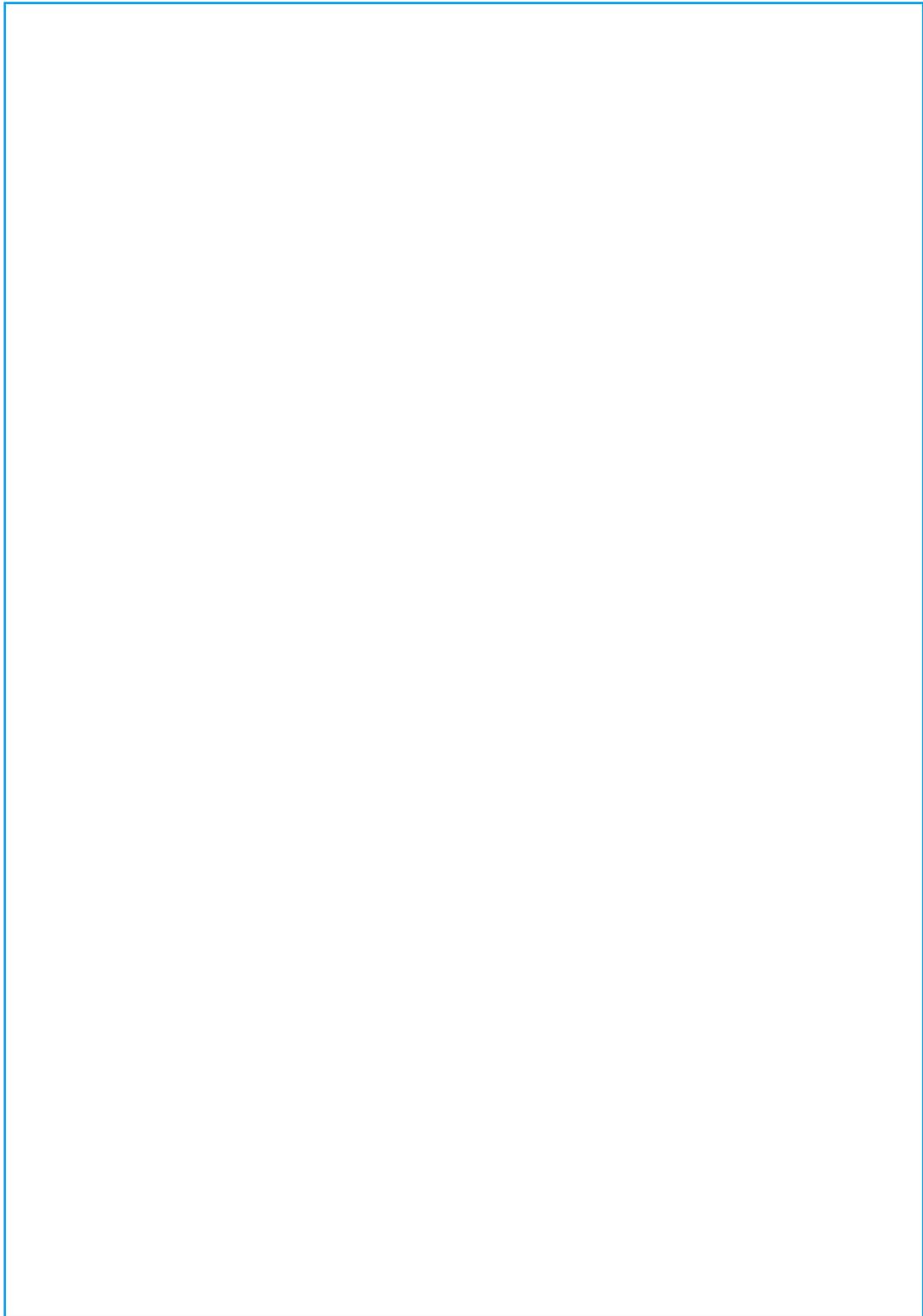


INSTRUCTION MANUAL

MODEL:SLS1040

AFTER SALES SUPPORT

☎ NZ 0800 422 274



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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

- To protect against risk of electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Place the cord in such a way that pulling or tripping over it is not possible.
- Always place and operate the appliance on a flat, solid, clean, dry and heat-resistance surface.
- The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
- The appliance is intended for household use only. Do not use outdoors or for commercial purpose.
- 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 instructions concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Always unplug from the mains supply when not in use and allow the appliance to cool down before cleaning.
- Do not operate the appliance if damaged or malfunctions.
- Do not touch hot surfaces. Only use the handle.
- Do not place on or near an oven or hot plate.
- Do not use an extension cord with this appliance.
- Do not dismantle and repair the appliance by yourself. **DANGER OF AN ELECTRIC SHOCK AND/OR FIRE!**
- Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
- 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.
- The appliance is not intended to be operated by Means of an external timer or separate remote-control system.

IMPORTANT SAFEGUARDS(Cont.)

IMPORTANT! DO NOT LEAVE THE APPLIANCE UNATTENDED WHEN IN USE OR WHEN CONNECTED TO MAINS POWER.

- Do not operate your appliance inside a cabinet or drawer. Maintain a suitable clearance (suggested 10cm from sides and 50 cm above) to any non heat resistant surface including shelves / curtains etc.
- When storing in a cabinet, always unplug the unit from mains power.
- The temperature of accessible surfaces may be high when the appliance is operating.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Use only heat-proof synthetic or wooden utensils only when taking food out, in order to avoid damaging the non-stick coating of the heating plates. Make sure that the utensils are not pointed or have sharp edges.

CAUTION, HOT SURFACE. CARE MUST BE TAKEN. THE SURFACES ARE LIABLE TO GET HOT DURING USE.

- For cleaning the cooking surface, please refer to section “Cleaning and Care”.

WARNING



Do not touch hot surface, the temperature of accessible surfaces may be high when the appliance is operating.

PRODUCT OVERVIEW



1. Red Power Indicator
2. Green Ready Indicator
3. Locking Clip
4. Handle
5. Top Baking Plate
6. Bottom Baking Plate
7. Rubber Feet

Specification

Model	SL1040
Power Consumption	850W
Rated Voltage	220-240VAC 50-60Hz

BEFORE FIRST USE

IMPORTANT! Always place and operate the appliance on a flat, solid, clean, dry and heat-resistant surface.

1. Unpack the appliance and check if all parts are there and undamaged. In case of shipping damage or incomplete package, return the product.
2. Clean the inside and outside of the appliance with a damp cloth or sponge. Wipe dry with a soft dry cloth.

WARNING! Do not immerse the appliance in water or any other liquid to clean.

3. Dry all components thoroughly before use.
4. Place the appliance on a flat, heat resistant stable surface and ensure a minimum of 10cm free space around the appliance and 50cm above. Do not operate your appliance inside a cabinet or under a wall cabinet.
5. Plug the appliance into an electrical power outlet and switch on.
Note: Make sure the voltage indicated on the appliance matches the local voltage before connecting the appliance to mains power.
6. Allow the appliance to heat up for approximately 5 minutes. Apply a thin coating of cooking oil to the cooking plates and carefully rub it in with a paper towel. You only need to condition the cooking plates when using the appliance for the first time.
7. After warm up, add your desired food and cook as specified in the recipe.

WARNING! The cooking plates will get very hot.

NOTE 1: During use, the green indicator light will switch on and off periodically, this is normal and indicates that the elements are switching on and off to regulate the preset cooking temperature.

NOTE 2 : On first use there may be a small amount of smoke and odour emitted from the appliance. This is perfectly normal and will subside after few minutes of use.

HOW TO USE

Puff or Short crust pastry can be used, just purchase the standard pastry sheets (size:270mm x 140mm x 2pcs sheets) from the supermarket. You can also prepare puff pastry by yourself.

- Close the appliance and plug the cord into a mains power outlet socket, the red power indicator light will illuminate and the appliance will begin to heat. The red power indicator light will remain ON when the appliance is connected to mains power.



- Open the lid fully and lay a piece of Puff or Short crust pastry onto the bottom baking plate. Take care, the cooking plates will be hot.
- Form hollows in the four dishes using the back of a spoon. Alternatively, the weight of the filling will form the hollows. Ensure the pastry covers the edges to avoid fillings oozing out during cooking.
- Spoon in your choice of fillings. See recipes for different alternatives of tasty fillings.

Note: Do not use hot fillings as the pastry base will become soggy.

Caution: Do not overfill your sausage roll maker cases or have excess liquid ingredients (sauces, gravies, custards). This will result in over-flow from the sausage roll maker. Sausage roll maker filling is hot and can scald.



- Lay another pastry sheet on the top of the fillings. Ensure pastry covers the edges to avoid fillings oozing out during cooking.

Caution: Only touch the pastry as the sausage roll maker will be very hot.

- Gently close the lid until you are able to attach the two handles together with the locking clip. Do not force the lid to close.



The green ready indicator will light be ON when the cooking plate has reached the right cooking temperature, the appliance will stop heating . The appliance will begin to reheat again when the green ready indicator light goes OFF. This cycle (the green ready indicator light switching ON and OFF) will continue to maintain the optimum baking temperature in the appliance.

HOW TO USE (Cont.)

- Cook for approximately 10-12 minutes or until golden brown. The cooking time may vary dependent on the fillings and your personal taste.

Note: During cooking you may notice a whistling sound. This is due to steam escaping from the sausage roll maker.

- You can check on the progress of your cooking by simply unlocking the Locking Clip and opening the sausage roll maker. If your food still requires further cooking, close the appliance and lock it to continue.

Caution! During cooking, open the sausage roll maker slowly and carefully, as excess filling may overflow and cause scalding.

Some fillings may melt and cause sticking. To free sticking ingredients use a heat resistant plastic spatula or wooden utensil. Never use a sharp metal object such as a knife as this will damage the non-stick surface.

Care must be taken whilst cooking as steam may rise from between the two cooking plates.

Note: It is not necessary to wait for the appliance to cool down before a second cooking.

CLEANING AND CARE

To prolong the life of the non-stick coating, the appliance should be cleaned after each use.

CAUTION: For electrical safety, do not immerse the sausage roll maker in water or place in a dishwasher!

1. Always unplug your sausage roll maker from the mains power supply before attempting any cleaning or maintenance.
2. Ensure that your sausage roll maker has completely cooled down before cleaning, as it gets very hot during use.
3. Clean the baking plates and outside of the appliance with a damp cloth or soft brush. Do not use anything abrasive that can scratch or damage the appliance.
4. Dry thoroughly.

STORAGE

1. Unplug the sausage roll maker from mains power.
2. Allow the appliance to cool down completely.
3. Clean and dry the appliance.

WARNING! Do not wrap the power cord around the appliance.

4. Store the appliance in a cool, dry location and out of the reach of children.

RECIPES

Mars Bar Indulgence

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 4 Mars Bars and icing sugar to dust.

- Line the Sausage Roll Maker with one half of the puff pastry.
- Gently place an unwrapped Mars Bar in each sausage roll cavity.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cooking for 12 minutes.
- Dust with icing sugar before serving

Chocolate Eclairs

INGREDIENTS: 40g butter, $\frac{1}{3}$ cup water, a pinch of salt, $\frac{1}{3}$ cup sifted self-raising flour, 2 room-temperature eggs, whipped cream and 200g dark chocolate.

- To make the choux pastry: Combine the butter, water and salt in a small saucepan. Bring to a simmer. Remove from the heat and stir in the sifted flour. Stir over medium heat until it comes away from the pan sides and forms a ball. Transfer to a bowl to cool. Using a stiff spatula, mix in one egg until combined (it will be lumpy). Mix in the second egg, mixing until smooth and glossy.
- Pour the mixture into the four cavities in the Sausage Roll Maker, around $\frac{3}{4}$ full. Close and latch the lid, cook for 18 minutes. Cool completely on a wire rack.
- Use a small knife to poke a hole in one end of each roll. Fill with whipped cream using a piping bag.
- Melt the chocolate in the microwave in 25-second bursts and spread on top of each roll. Set in the fridge.

Easy Sausage Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 200g beef sausage mince, 1 teaspoon dried rosemary, a pinch of salt, sesame seeds (optional)

- Line the Sausage Roll Maker with one half of the puff pastry.
- In a bowl, mix together the sausage mince, seasoning and rosemary. Divide mixture evenly between each sausage roll cavity.
- Cover with the remaining half sheet of puff pastry and sprinkle with sesame seeds.
- Close and latch the machine lid, cook for 15 minutes

Note: For additional flavour, try reducing the mince to 150g and adding approximately 50g of finely sliced onion and /or shredded carrot.

RECIPES CONTINUED

Curried Sausage Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 250g sausage mince meat, 1/4 cup bread crumbs, 1/2 a small onion finely chopped, 1 teaspoon finely chopped parsley, 1/2 tablespoon curry powder or to taste.

- Line the Sausage Roll Maker with one half of the puff pastry.
- In a bowl, mix together the sausage mince and other ingredients.
- Divide mixture evenly between each sausage roll cavity.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cook for 15 minutes

Hot and Spicy Sausage Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 250g sausage mince meat, 1/4 cup bread crumbs, 1/2 a small onion finely chopped, 1 tablespoon of tomatoe and chilli chutney, 1 tablespoon sweet chilli sauce, 1 tablespoon of chopped parsley.

- Line the Sausage Roll Maker with one half of the puff pastry.
- In a bowl, mix together the sausage mince and other ingredients.
- Divide mixture evenly between each sausage roll cavity.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cook for 12-15 minutes

Mini Hot Dog Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 4 (raw) cocktail frankfurts, 1/3 cup grated cheese.

- Line the Sausage Roll Maker with one half of the puff pastry.
- Add a frankfurt to each cavity. Divide the grated cheese between the cavities.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cook for 13 minutes.

RECIPES CONTINUED

Apple Rolls with Custard

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 200g tin pie apple, 1 heaped teaspoon caster sugar, ¼ teaspoon cinnamon, a drizzle of thick vanilla custard (plus more to serve with ice cream), icing sugar to dust.

- Line the Sausage Roll Maker with one half of the puff pastry sheet.
- In a bowl, mix together the pie apples, sugar and cinnamon (mashing it a little). Divide mixture evenly between each sausage roll cavity. Drizzle a little thick vanilla custard over the top of the apple.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cook for 12 minutes. Dust with icing sugar before serving.

Spinach and Feta Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 50g chopped frozen spinach (defrosted and drained), 80g ricotta cheese, 60g feta cheese (crumbled), salt, pepper, a pinch of ground nutmeg and sesame seeds (optional).

- Line the Sausage Roll Maker with one half of the puff pastry.
- In a bowl, mix together the spinach, ricotta, feta, salt, pepper and ground nutmeg. Divide mixture evenly between each sausage roll cavity.
- Cover with the remaining half sheet of puff pastry. Sprinkle with sesame seeds.
- Close and latch the machine lid, cook for 15 minutes.

Nutella and Marshmallow Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 12 marshmallows and ¼ cup of Nutella, icing sugar to dust.

- Line the Sausage Roll Maker with one half of the puff pastry.
- Divide the marshmallows between the machine cavities. Drizzle with the Nutella.
- Cover with the remaining half sheet of puff pastry.
- Close and latch the machine lid, cook for 5-6 minutes until JUST turning golden. Dust with icing sugar before serving.

RECIPES CONTINUED

Lemon Curd and Cream Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 2 cups whipped cream, ⅓ cup store-bought lemon curd, icing sugar.

- Line the Sausage Roll Maker with both halves of the puff pastry, layered on top of each other. Cook for 12 minutes and then let cool. Meanwhile, combine 2 tablespoons of the lemon curd with ⅓ cup of the cream.
- Cut each roll in half, lengthways to create a top and bottom.
- Dust the bottom layers in icing sugar and spread each with a little lemon cream.
- Pipe or spoon the whipped cream on top of each base. Drizzle with the remaining lemon curd.
- Carefully place the remaining pastry on top and dust with icing sugar.

Raspberry and Cream Rolls

INGREDIENTS: 1 sheet of puff pastry (defrosted, cut in half), 2 cups whipped cream, ⅓ cup raspberry jam, icing sugar.

- Line the Sausage Roll Maker with both halves of the puff pastry, layered on top of each other. Cook for 12 minutes and then let cool.
- Cut each roll in half, lengthways to create a top and bottom.
- Dust the bottom layers in icing sugar and spread each with a little raspberry jam.
- Pipe or spoon the whipped cream on top of each base. Drizzle with the remaining raspberry jam.
- Carefully place the remaining pastry on top and dust with icing sugar.



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Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with 1 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by a 1 year warranty when accompanied by proof of purchase