

Dualit®



DUALIT SANDWICH CAGE

RECIPES & INSTRUCTIONS

THE DUALIT SANDWICH CAGE

Thank-you for purchasing the Dualit sandwich cage, this simple yet innovative accessory will transform your Dualit toaster into a versatile sandwich maker. The cage will also make lifting and toasting of small items such as crumpets, teacakes, muffins effortless.

Our favourite recipes are included in this booklet. Adapt them to suit your personal preferences by adding your own tasty ingredients.

CAREFULLY READ ALL THE INSTRUCTIONS BEFORE USING THE ACCESSORY AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.

SAFETY CAUTIONS

- Always follow these safety cautions when using this accessory to avoid personal injury or damage to the accessory or appliance it is for use with.
- This accessory should be used only as described within these instructions.
- Never leave the accessory unattended when in use.
- Increased adult supervision is required when the sandwich cage is used in the presence of children and disabled people.
- Not for use by children – keep out of children’s reach.
- The accessory and appliance housing can get hot whilst in use.
- Hold the sandwich cage together securely by both handles provided, taking care not to touch the metal cage.
- For indoor use only.
- Take care not to allow sandwich filling to fall inside toaster.
- Take care not to burn the inside of your mouth with hot fillings.
- When removing the hot sandwich ensure you place the cage on a heatproof surface.
- Ensure the cage has cooled completely before cleaning.

TOASTING SANDWICHES

Follow the below instructions as a general rule for all your toasted sandwich creations.

- Prepare the sandwich with medium sliced bread, lightly butter the '**outside of each slice**' and place fillings between the '**unbuttered**' sides.
- Do not overfill the sandwich.
- Place sandwich in cage and insert into toaster. Push down into slot until clamped tightly shut.
- Toast until sandwich is golden. Approximately 2-3 minutes.
- Allow to rest for a further minute inside the toaster to allow fillings to fully melt.
- Cut and Serve.

CAUTION: FILLINGS CAN BE VERY HOT.

See page 8 for sandwich making tips

DUALIT RECIPE IDEAS

All recipes are a guide, cooking times may vary with various bread types and thickness, adapt the recipes to suit your personal taste.

CHEESE & TOMATO

A great classic base to start creating your perfect toastie.

*Medium sliced bread
2 Slices of Cheese (Thinly cut)
Sliced Tomato (Thinly sliced)
Rocket Leaves
Salt Pepper and Oregano
Butter*

Butter the outside of the bread.

Place one slice of cheese on the bread. Cover with a layer of tomato seasoned to taste with salt, pepper and oregano. Add a few sprigs of rocket.

Top with second slice of cheese.

Place in cage, the buttered side of the bread facing the outside.

Toast for 2 minutes. Leave sandwich in the toaster for a further minute after toasting to allow cheeses to melt fully.

MANGO CHICKEN

The toastie is teaming with flavours that will treat your tastebuds to a trip to the tropics.

*Medium sliced bread
Cooked Chicken (Thin slices)
Mango (Thinly sliced)
Peppers (Thinly sliced)
Red Onions (Thinly sliced)
Chives (Chopped)
Lime Juice
Butter*

Butter the outside of the bread.

Place thin layer of the above ingredients between the unbuttered sides of the bread.

Try adding chillis for a added kick.

Place in cage and toast for 2 minutes or until sandwich is golden brown.

BREAK-FAST TOASTIE

In a hurry, Don't miss the most important meal of the day. Make yourself a tasty Break-Fast toastie to takeaway.

Medium sliced bread
Mozzarella cheese
Cooked Bacon -
(Cut into small pieces)
Baked Beans
Ground Pepper
Add cooked Sausages or
eggs for a complete breakfast

Lightly butter outside of 2 slices of bread.

Cook your bacon, sausages and eggs, heat up your beans and prepare other ingredients.

Place thin layer of all ingredients on the bread, and spread out evenly.

Cover with other slice of the bread.

Place in cage buttered side facing outward.

Toast for 2 ½ minutes or until sandwich is golden brown. Serve or takeaway.

TUNA & CHIVE SURPRISE

This healthy and great tasting toastie combines everyday ingredients found in kitchen cupboards into a quick and tasty snack.

Medium sliced bread
Tined Tuna (Drained)
2 tbls Sweet Corn
1 tbls Mayonnaise
Chopped Chives
Lemon Juice to Taste
Black Pepper
Butter

Butter the outside of 2 slices of bread.

Mix all the above ingredients in a bowl, Adapt the quantities to your taste.

Do not use too much mayonnaise or the consistency of the filling may become too runny.

Spoon onto the un-buttered side of the bread, and spread 1cm layer evenly.

Cover with other slice of the bread.

Place in cage buttered side facing outward and toast for 2 ½ minutes.

PICKLED CHEESY BEANS

A lunchtime classic with baked beans toasted to perfection.

Medium sliced bread
Baked Beans
Cheese
Pickle
Butter

Butter the outside of the bread.

Place thin layer of ingredients between 2 slices of Bread.

Do not over fill with beans, one layer of beans only.

Place the buttered side of the bread facing the outside in the cage.

Toast for 2 minutes or until golden brown.

Leave the sandwich cage in the toaster for a further minute after toasting to fully melt the cheese.

N.B. Add herbs or chilli sauce for an enhanced flavour.

CRAN-BRIE & CRESS

A classic mouth watering combination of ingredients.

Medium sliced bread
Brie (Thinly sliced)
Cranberry sauce
Watercress
Butter

Lightly butter the outside of the bread.

Spread a layer of cranberry sauce on the unbuttered side of the bread.

Place thinly sliced layers of brie and watercress between the unbuttered sides of the bread.

Place in cage buttered side facing the outside.

Toast for 2 minutes or until golden brown.

Allow to rest in toaster for a further minute to fully melt the cheese.

GARLIC SAUSAGE & ONION

Try this tasty alternative, works well with a variety of cooked meats.

Medium sliced bread
2 slices of cheese
White onion (Thinly sliced)
Sliced cooked garlic sausage
Spinach leaves
Salt and Pepper to taste

Lightly butter the outside of the bread.

Place thinly sliced layers of onions, cheese and most important garlic sausage between the unbuttered sides of the bread.

Add shredded or torn spinach leaves and seasoning to taste.

Place in cage buttered side facing the outside.

Toast for 2 minutes or until golden brown.

Allow to rest in toaster for a further minute to fully melt the cheese.

BBQ MEATY MIX

The sandwich for all meat lovers. The combination of BBQ sauce will transport your tastebuds to BBQ season, anytime of the year!

Medium sliced bread
Barbeque Sauce to taste
Pepperoni (Add your own favourite cooked meats)
Ham (Sliced)
Bacon (Cooked)
Mixed Peppers (Thinly Sliced)
Chives (Chopped)
Chilli Sauce to Taste

Lightly butter the outside of the bread.

Place thinly sliced layers of the above ingredients between the 2 slices of the bread.

Place in cage buttered side facing the outside.

Toast for 2 minutes or until golden brown.

INDIAN SOMOSA MIX

Add spice to your toasties with this authentic Indian somosa recipe.

Medium sliced bread
2tbs Vegetable Oil
1tsp Cumin
Ginger, Salt & Chilli's to taste
1 Potatoes diced, 1 cm cubes
Podded Peas
Lemon Juice & Coriander

2 tbs of oil into pan, and heat slightly. Add a tsp of cumin seeds, and allow to get slightly brown. (About 30 seconds)

Add diced potatoes and peas into pan and mix. Salt, ginger and chillies to taste.

When potatoes and peas are almost cooked add a couple of tablespoon of lemon juice and a handful of chopped coriander.

Wait till completely cooked. (About 20 minutes, until Potatoes are cooked). Allow mix to cool before making toastie.

Butter the outside of the bread, fill the sandwich and toast for 2 minutes.

ITALIAN PIZZERIA

This vegetarian option will get you creating, just think Pizza!

2 Slices of medium bread
Mozzarella Cheese
Pasta Sauce
Avocado
Tomato
Basil
Butter

Butter the outside of the bread.

Spread thin layer of pasta or tomato based sauce on unbuttered side of bread.

Place thinly sliced ingredients between 2 slices of Bread.

Place the buttered side of the bread facing the outside in cage.

Toast for 2-3 minutes until golden brown.

Leave the sandwich cage in the toaster for a further minute after toasting to further melt the cheese.

HAWAIIAN HAVEN

Sun, Sand ,Surf and toasties! The exotic taste of paradise will leave you wanting more.

Medium sliced bread
Ham (Sliced)
Cheese (Thinly Sliced)
Pinapple (Sliced or Chopped)
Onion (Thinly Sliced)
Watercress
Butter

Lightly butter the outside of the bread.

Place thin layers of the above ingredients onto the unbuttered sides of the bread.

Cover with other slice of the bread.

Place in cage buttered side facing outward.

Place in cage and toast for 2 ½ minutes.

Leave the sandwich cage in the toaster for a further minute after toasting to further melt the cheese.

TROPICAL TREAT

This healthy toastie will help on the way to the daily recommended 5 pieces of fruit.

*2 Slices of Medium Bread
Mango or Banana
Pineapple
Passion Fruit
Butter or Olive oil*

Butter the outside of the bread.

Place thinly sliced layers of the above ingredients between the 2 slices of the bread.

Place in cage buttered side facing the outside of the cage.

Toast for 2 minutes or until golden brown.

For a complete dessert, serve with ice cream or chocolate sauce.

MARMITE & COOKIE CRUMBLE

You'll either Love it or Hate it, either way you have to try it.

*2 Slices of Medium Bread
Marmite
Crushed choc-chip cookies
Butter*

Lightly butter the outside of the bread.

Spread thin layer of Marmite on unbuttered side of the bread.

Sprinkle a layer of crushed cookies over the marmite.

Place in cage buttered side facing the outside of the cage.

Toast for 2 minutes or until golden brown.

Decide if you love it or hate it??

HOME-MADE GARLIC BREAD

A very easy to make accomplishment to any meal, made in your Dualit in seconds.

*Medium or thick Bread
Crushed Garlic or Garlic
paste
Oregano or other Herbs
Butter*

Thoroughly mix crushed garlic with butter and herbs until a smooth consistency.

Spread one heaped tsp of mixture thinly and evenly over both sides of the bread.

Place in cage and toast till golden brown.

TOASTING SMALLER ITEMS

Crumpets, muffins, bagel, croissants, teacakes etc, can often prove difficult to remove from a toaster.

Use the cage for better toasting control.

SANDWICH MAKING TIPS

- Always lightly butter the outside of the bread (Do not use margarine) You may use olive oil instead of butter.
- Butter prevents the sandwich sticking to the wire guards and increases the cooking time, this allows the fillings to heatup fully.
- Take fillings out of fridge, allow to get to room temperature.
- When toasting cheeses allow sandwich to rest for one minute in toaster after toasting is complete to allow the cheese to melt.
- Never overfill a sandwich as may tear the bread while toasting.
- Thinly sliced fillings will toast and cook more evenly.
- Low fat cheeses melt quicker.

- Vertical toasting ensures excess fillings will fall straight down into the drip tray or the base of the sandwich cage. Therefore will not make a mess in your toaster.

CLEANING AND MAINTENANCE

- Remove cage from the toaster and place on a heatproof surface and allow to cool.
- Always allow the cage to cool completely before cleaning.
- To clean, wash thoroughly in detergent and hot water, using a scourer as necessary.
- We recommend that the crumb tray of the toaster is emptied and cleaned on a regular basis.
- Wipe steel cover after each use.

UK AFTER-SALES SERVICE

If your accessory fails within one year from date of purchase. we will repair or replace it free of charge provided:

- You have not misused, neglected or damaged it.
- It has not been modified.
- You supply your receipt to show when you bought your sandwich cage.

The guarantee does not affect your statutory rights.

Further advise on using your Dualit Sandwich Cage and other products in the Dualit Range is always available:

Contact the Dualit Customer Care Line on **+44(0) 1293 652 500** (09:00 to 17:00 Monday to Friday)

or, alternatively email your enquiry to **info@dualit.com**.

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