

TOWER®

T27013

Safety and Instruction Manual

PLEASE READ CAREFULLY



Deep Fill Sandwich Maker

TOWER®

over 100 years of quality

1912 Midland Metal Spinners was founded by George Cadman, who was then 65 years old, as a metal holloware manufacturing company, in St. Mark's Street, Wolverhampton. They later moved into the Tower and Fort Works in Pelham Street, which ultimately gave rise to the famous Tower brand name.

1937 Tower exhibited some of their latest holloware designs at the British Industries Fair. As you can see from the original poster, their stand No. A410 must have been a great sight as it promoted their "Beautiful, inexpensive, untarnishable Plate, at prices all can afford to pay".



1961 Tower became one of the largest manufacturers of aluminium holloware, electric kettles, tea pots and other household articles with over 1,000 employees.

1974 Russell Hobbs took ownership of the expanding Tower brand.



Towerbrand

Healthy Toasted Sandwiches

The Tower Deep Fill Sandwich Maker means you can enjoy delicious toasted sandwiches quickly and at any time of the day or night. The Deep Fill Sandwich Maker provides you with more space for extra fillings, making your toasted sandwiches bigger and better.

The ceramic non-stick plates close to seal your sandwich and its contents. There is no need for extra oil which means healthier eating for you and your family.

CONTENTS:

Please read this Manual carefully **BEFORE** using the appliance for your own safety.

Thank you for purchasing this Sandwich Maker from the Tower range.

It has been designed to provide many years of trouble-free cooking. There are many benefits to using a Tower Deep Fill Sandwich Maker:

- Easy clean ceramic plates
- Cool-touch housing
- Power on and ready to use indicator lights
- Overheat protection

Contents:

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See back page for Customer Service Information.

1 SPECIFICATIONS:

Components

This box contains:

Instruction Manual

Sandwich Maker



Structure of your appliance:

- | | |
|-----------------------------|----------------|
| 1. Locking latch | 4. Power light |
| 2. Non-stick cooking plates | 5. Ready light |
| 3. Cool touch handle | |

Technical Data

Description:	Deep Fill Sandwich Maker
Model:	T27013
Rated Voltage:	220-240V
Frequency:	~50/60Hz
Power Consumption:	900W

Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-Design of Energy Related Products

RKW Quality Assurance, United Kingdom.

Guarantee

The spares and accessories are guaranteed for 1 year from date of purchase.

The main body and housing are guaranteed for the extended free warranty subject to registration.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

Should you encounter problems or require a replacement part, contact The Tower Customer Service Department on:
+44 (0) 333 220 6066.

Any necessary spare parts may be ordered from the Tower website.

Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from
www.towerhousewares.co.uk

2 IMPORTANT SAFETY INFORMATION

Please read these notes carefully **BEFORE** using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.

- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not use the appliance outdoors.
- High temperatures are present during operation. Only touch the handles on the unit.
- This appliance can produce steam as part of the cooking process. Avoid contact with steam escaping from the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Extreme caution must be used when moving an appliance that produces hot oil or other hot liquids from the cooking process.
- Bread, oil, and other foods may burn. Don't use the Sandwich Maker near or below curtains or other combustible materials, and watch it while in use.
- Don't wrap food in plastic film, polythene bags, or metal foil. You'll damage the Sandwich Maker, and you may cause a fire hazard.
- Keep the Sandwich Maker and the cable away from hotplates, hobs or burners.
- Unplug the Sandwich Maker when not in use, before moving and before cleaning.
- Don't use the Sandwich Maker for any purpose other than toasting sandwiches/ making toasties.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:
+44 (0) 333 220 6066

3 USING YOUR APPLIANCE

Before first use:

1. Pour a teaspoon of vegetable oil onto the non-stick coated plates.
2. Wipe over the plates with an absorbent kitchen towel and then wipe off any excess oil.

Using your appliance:

1. Connect to your electrical supply and the red indicator lamp will switch on to show that the appliance is pre-heating.
2. Close the lid while the pre-heating occurs. During this time prepare your sandwich ingredients.
3. The appliance is ready for use once the green indicator illuminates. This will take approximately 5 minutes.

Note: Initially, the appliance may release a slight harmless odour and smoke.

This is a normal occurrence caused by the initial heating of the heating elements and should not re-occur.

Preparing sandwiches:

1. Butter the bread on the outer surfaces and place desired fillings within.
2. Lift safety catch and open the sandwich maker. Place sandwiches on the heating plates.
3. Close the casing to ensure that the sandwich is placed evenly.
4. Lock the safety catch.
5. Normal cooking times will be 3-6 minutes for each sandwich. The red light will turn on and off, as the thermostat keeps the sandwich maker at the proper baking temperature.

CAUTION: The appliance is not to be operated in the open position.

CAUTION: The cooking surface is hot; handle with care.

Serving your sandwiches:

1. Remove the sandwiches from the heating plates with a plastic or wooden spatula.
2. Be careful with your sandwiches, the fillings will be quite hot.
3. Allow to cool for a few minutes before enjoying.

Tips:

- Always preheat your sandwich maker fully.
- Ensure the lid of the sandwich maker is down whilst preheating.
- Butter, margarine and olive oil can all be used to coat the outside of your bread.
- Light/Low fat versions of margarines are not recommended as they do not withstand heat.
- Fillings: Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated. Be careful when biting into toasted sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.
- Processed cheeses tend to 'run' under higher temperatures.
- Pat moist ingredients (such as sliced tomatoes and fruits) dry before adding to your sandwich.
- Allow hot sandwiches to rest for 2 -3 minutes after removing them from the sandwich maker. This helps the fillings cool slightly and means they will run less.
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4 RECIPES

Prosciutto and Fresh Mozzarella

Ingredients

- 4 slices of bread
- 6 slices prosciutto
- 55g fresh mozzarella (approximately 2 to 3 slices per sandwich)

Method

1. Plug in your Sandwich Maker to preheat.
2. Place two slices of bread on your work surface and butter.
3. Turn the bread butter side down and evenly place the prosciutto and mozzarella slices on to the bread.
4. Butter the remaining two slices of bread and place on top, butter side up, creating your sandwich.
5. Once the sandwich maker has preheated, place the sandwiches in the heater plates and close.
6. Toast for approximately 5 minutes, or until the bread is evenly toasted.
7. Cut sandwiches along the perforated edges and serve.

Fillings ideas:

Savoury:

Ham, Cheese And Tomato
 Tuna Melt - Tuna, Mayonnaise And Cheese
 Roast Pork And Apple Sauce
 Turkey, Stuffing and Cranberry
 Cheese, Beans and Sausage
 BLT - Bacon, Lettuce And Tomato
 Brie, Cranberry Sauce and Rocket

Smoked Salmon and Cream Cheese

Ingredients

- 4 slices of bread
- smoked salmon
- cream cheese

Method

- Plug in your Sandwich Maker to preheat.
- Place two slices of bread on your work surface and butter.
- Turn the bread butter side down and evenly spread the cream cheese and place the smoked salmon on to the bread.
- Butter the remaining two slices of bread and place on top, butter side up, creating your sandwich.
- Once the sandwich maker has preheated, place the sandwiches in the heater plates and close.
- Toast for approximately 5 minutes, or until the bread is evenly toasted.
- Cut sandwiches along the perforated edges and serve.

Sweet:

Chocolate Spread and Banana
 Toffee and Apple
 Cherry Pie Filling
 Apple and Blackcurrant
 Apple and Sultanas

Traditional Grilled Cheese

Ingredients

- 4 slices of bread
- 4 – 6 slices Cheddar cheese (or your favourite cheese)

Method

1. Plug in your Sandwich Maker to preheat.
2. Place two slices of bread on your work surface and butter.
3. Turn the bread butter side down and add slices of cheese.
4. Butter the remaining two slices of bread and place on top, butter side up, creating your sandwich.
5. Once the sandwich maker has preheated, place the sandwiches in the heater plates and close.
6. Toast for approximately 5 minutes, or until the bread is evenly toasted.
7. Cut sandwiches along the perforated edges and serve.

Check this chart for basic imperial to metric conversions of weights.

Imperial oz	1/2	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16lb
Metric g	15	30	60	90	110	140	170	200	225	255	280	310	340	370	400	425	450

Food Allergies

Important Note: Some of these recipes may contain nuts and/or other allergens.

Please be careful when making any of our sample recipes that you are **NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

Breakfast Sandwich

Ingredients

- 4 slices bread
- 1 tomato, sliced
- 4 bacon strips
- 2 thick slices of cheese

Method

1. Pre-cook your bacon.
2. Plug in your Sandwich Maker to preheat.
3. Place two slices of bread on your work surface and butter.
4. Turn the bread butter side down and add the cooked bacon, tomato slices and cheese.
5. Butter the remaining two slices of bread and place on top, butter side up, creating your sandwich.
6. Once the sandwich maker has preheated, place the sandwiches in the heater plates and close.
7. Toast for approximately 5 minutes, or until the bread is evenly toasted.
8. Cut sandwiches along the perforated edges and serve.

Plain Omelette

Ingredients

- 4 medium eggs
- salt & pepper to season

Method

1. Plug in the sandwich maker to preheat.
2. Lightly whisk the eggs and add salt and pepper to season.
3. If you do not wish to make a plain omelette, add any extra ingredients, such as chopped tomato, sliced pre-cooked ham, chopped onion or grated cheese to the whisked egg.
4. Once the sandwich maker has preheated, spray a sunflower or olive oil spray on to the plates, to ensure your omelette doesn't stick. You can also use butter, placing a small amount into the corner of each plate.
5. Pour the mixture into the sandwich maker plates and close the lid.
6. Cook for 2 ½ - 3 minutes or until cooked to your liking.
7. When the omelettes are done, remove from the sandwich maker using rubber tongs.

Apple turnover

Ingredients

- pre-made puff pastry
- apple puree or tinned apple slices
- sugar

Method

1. Take your pre-rolled pastry from the fridge ten minutes prior to cooking.
2. Plug in the sandwich maker and preheat.
3. Roll the pastry and cut into 14x14cm squares.
4. Score the pastry diagonally down the middle and add puree/apple slices to one half. Sprinkle the apple puree or slices with sugar.
5. Brush egg wash around the edge of the pastry. Fold the pastry in half so it creates a triangular pocket.
6. Use your fingers to press the edges of the pastry together and turn inwards to seal.
7. Gently place the pastry pocket into the sandwich maker, and close the lid.
8. Cook for 17 minutes, checking regularly.
9. When the turnover is cooked to your taste, remove with rubber tongs.
10. Sprinkle with sugar or icing sugar, to serve.

Metric	250ml	180ml	150ml	120ml	75ml	60ml	30ml	15ml
Imperial	8 fl oz	6 fl oz	5 fl oz	4 fl oz	2 1/2 fl oz	2 fl oz	1 fl oz	1/2 fl oz
US cups	1 cup	3/4 cup	2/3 cup	1/2 cup	1/3 cup	1/4 cup	1/8 cup	1 tbsps

5 TROUBLE SHOOTING & FAQ'S

Questions	Answers
Do the indicator lights show when my sandwich is done?	No. The indicator lights only indicate power, and that the sandwich maker has reached the correct temperature. Ensure you do not leave the sandwich maker during use.
How long will it take to make a toasted sandwich?	We recommend toasting your sandwiches for around five minutes. Generally the sandwiches will be ready approximately 3 – 6 minutes after adding them to the sandwich maker, depending on your preference.
Why are my fillings spilling over during cooking?	You may have added too many fillings to your sandwiches. Ensure that no fillings are 'overflowing' when you add the sandwich to the Sandwich Maker. Fillings such as cheese and jam reach very high temperatures when heated and can spill over.

6 CLEANING & CARE

This appliance requires little maintenance. It contains no user serviceable parts.

Do not try to repair it yourself. Refer it to qualified personnel if servicing needed.

Always unplug this sandwich maker from power source and wait until it cool down before cleaning.

There is no need to take your sandwich maker apart for cleaning. Dry with a paper towel to absorb excess oil. Brush crumbs from the grooves, and wipe with damp cloth and mild soap.

Never immerse in water. Avoid using scratching or sharp utensils, as they will scratch the non-stick surface.

Do not use cleansers or oven cleaners on the heating plates.

To clean handles and other parts, use a damp cloth with mild soap.

Should any filling be difficult to remove, pour a little cooking oil onto the plate and wipe off after 5 minutes, when the filling has softened.

IMPORTANT!

After cleaning allow to dry fully before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

Storage

To store your appliance:

1. Unplug power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. Store on a flat, dry level surface out of reach of children.

7 RECYCLING



DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

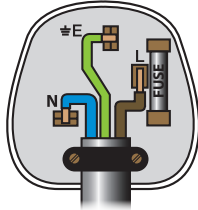
The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

8 WIRING SAFETY FOR UK USE ONLY

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] 

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 .

On no account must either the brown or the blue wire be connected to the [EARTH] terminal .

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 an 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 - and 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.

WARNING:

This Appliance **MUST** be Earthed

9 WARRANTY



We hope that you will enjoy your Tower Sandwich Maker for many years. As a thank you for purchasing one of our fantastic products, we are giving you 3 years peace of mind.

To receive your 3 year guarantee, simply register your appliance online by visiting

www.towerhousewares.co.uk



This product is guaranteed for 12 months from the date of original purchase.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire Only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online. Alternatively, call our customer registration line on +44 (0) 333 220 6066.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase.

10 YOUR RECEIPT

Affix your store receipt to this page for safe keeping.

NOTES

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TOWER®

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

***To receive your extra 2 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:
+44 (0) 333 220 6066

Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from www.towerhousewares.co.uk



great british design, innovation and excellence since 1912