

Breville

Futura Snack Maker

Breville

Breville is a registered trademark of Breville Holdings Pty. Limited
ABN 98 000 092 928

Breville Customer Care Centre

Australian Customers

✉ Breville Customer Care Centre
Locked Bag 2000
Botany NSW 2019
Australia

☎ Customer Service Ph: 1300 139 798

Fax (02) 9384 9601

Email Customer Service askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service Ph: 09 271 3980

Fax 0800 288 513

Email Customer Service askus@breville.com.au



PRINTED ON
RECYCLED PAPER

© Copyright. Breville Holdings Pty. Limited 2004
Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model SG2000/SG4000
Issue 2/00



INSTRUCTIONS FOR USE AND RECIPES
SG2000/SG4000

CONTENTS

	Page
Breville Recommends Safety First	3
Know your Breville Futura Snack Maker	4
Operating your Breville Futura Snack Maker	5
Hints for Best Results	6
Care and Cleaning	6
Recipes	7
Flavoured Butters	7
Pantry Favourites	8
Ways with Leftovers	9
Gourmet Snacks	9
Pastry	10
Dessert Style Snacks	11

BREVILLE RECOMMENDS SAFETY FIRST

Congratulations on your purchase of a new Breville Futura Snack Maker. We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions :

READ ALL INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE

- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Do not touch hot surfaces. Use handles.
- Always use the Futura Snack Maker on a dry level surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using this appliance, provide adequate air space above and on all sides for circulation.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.



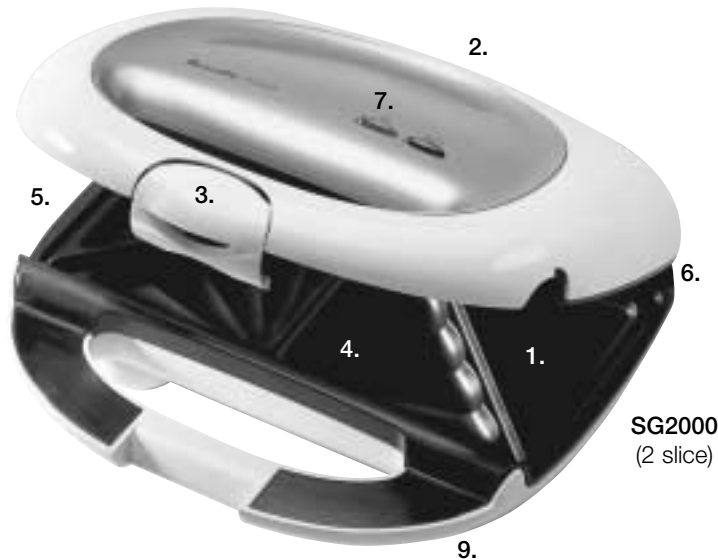
FULLY UNWIND CORD FROM CORD STORAGE FACILITY BEFORE USE.

- Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance, when the appliance is not in use or before cleaning.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.

KNOW YOUR BREVILLE FUTURA SNACK MAKER

- 1. Scissor Action Cooking plates** featuring Brevilles original and famous 'cut and seal' automatic action
- 2. Thermostatically controlled** 1000 watt heating element.
- 3. Cooltouch**, easy grip handle with conveniently located locking catch
- 4. Patented*** easy to clean non-stick moulded plates
- 5. Plates designed for super sized bread** which cuts and seals fillings with scissor action

- 6. Unique easy clean design.** Designed with no gaps or food traps for an easy wipe clean surface.
- 7. Indicator power 'On' and 'Ready' lights**
- 8. Stand up storage**
- 9. Non slip feet**
- 10. Cord wrap facility**



OPERATING YOUR BREVILLE FUTURA SNACK MAKER

BEFORE USE

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

Place Snack Maker on a flat, level surface with the lid in the closed position.

1. Insert the plug into a 230/240v power point and turn the power on. The red power 'ON' light will illuminate.
2. Allow the Futura Snack Maker to preheat (with the lid closed) until the green 'READY' light illuminates.
3. During this time, prepare the sandwich by buttering up to four slices of bread and preparing filling.
4. Place up to two slices of bread (up to 4 slices SG4000 only) on the plates, buttered sides down. Place filling on top of bread.
5. Place remaining bread on filling, buttered side up.
6. Carefully close the lid and clip handles together. Do not force the lid to close
7. Toasting should take approximately three minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.



STEAM WILL BE EJECTED FROM BETWEEN THE PLATES WHEN THE LID IS CLOSED. BE CAREFUL NOT TO MAKE CONTACT WITH THE STEAM AS IT MAY CAUSE BURNS.



FULLY UNWIND CORD FROM CORD STORAGE FACILITY BEFORE USE.



NOTE!

At all times the lid must be closed when cooking.



NOTE!

When using the Breville Futura Snack Maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.



NOTE!

The green 'READY' light will cycle on and off during the toasting process indicating that the correct temperature is being maintained.

HINTS FOR BEST RESULTS

BREAD

The Breville Futura Snack Maker is designed for super sized bread. With extra large cooking plates, it cuts and seals for the perfect toasted snack.

Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. When using raisin bread, brioche or other sweet breads which contain high sugar content, remember they will brown faster.

FILLINGS

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated.

Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

One quarter cup of filling for each sandwich is sufficient. Do not overfill your sandwiches.

BUTTER OR MARGARINE

For best results we recommend to butter the outside of the bread ie place filling between the unbuttered sides of bread.

If you are on a low fat diet or kilojoule counting, the outside of the bread may be left unbuttered. Season the plates

occasionally to prevent sticking and to make cleaning easier.

To season, brush the plates with a little vegetable oil and rub off the excess with absorbent paper. Do this after preheating the unit.

Do not use spray on non-stick coatings as this will effect the performance of the non-stick surface on the cooking plates.

For sweet snacks, a light sprinkling of castor sugar over the outer buttered sides of the bread will make them extra delicious.

For extra flavour use herb or garlic butter for spreading on bread.

PASTRY

Frozen pastry will snap in the Futura Snack Maker. Ready-rolled is the easiest to use, either in sheets or from a roll. See page 10 for further details.

REHEATING

If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100°C. The sandwich will keep hot for up to 20 minutes this way, but will then begin to dry out.

Wipe cooking plates with a soft cloth. If cooked on food is not removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.



NOTE!

The cooking plates are coated with a non-stick surface, do not use abrasives.

RECIPES - FLAVOURED BUTTERS

Add interest to your toasted sandwiches by using a flavoured butter on the outside of your bread. Store unused butter in the refrigerator. Each recipe makes approximately 1/2 cup butter.

GARLIC BUTTER

125g butter, softened
2 garlic cloves, crushed
salt and pepper

1. Combine all ingredients, mix until well combined.

HERB BUTTER

125g butter, softened
2 tablespoons chopped fresh herbs eg parsley, chives, rosemary, tarragon etc
salt and pepper

1. Combine all ingredients mix, until well combined.

LEMON BUTTER

125g butter, softened
2 teaspoons lemon juice
1 teaspoon finely grated lemon rind
cayenne pepper

1. Combine all ingredients mix, until well combined.

CURRIED BUTTER

125g butter, softened
1 teaspoon curry powder
1/4 teaspoon cumin
1/4 teaspoon tumeric
salt and pepper

1. Combine all ingredients mix, until well combined.

MUSTARD BUTTER

125g butter, softened
3 tablespoons prepared mustard
1/2 teaspoon black pepper

1. Combine all ingredients, mix until well combined

SPICED BUTTER

125g butter, softened
1 tablespoon sugar
1/4 tablespoon each nutmeg, cinnamon and allspice

1. Combine all ingredients, mix until well combined.



DO NOT IMMERSE ANY PART OF THE BREVILLE FUTURA SNACK MAKER IN WATER OR ANY LIQUID

Before cleaning, turn the power off at the power outlet and then remove the plug.

Allow your Futura Snack Maker to cool slightly. The unit is easier to clean when slightly warm.

Always clean your Futura Snack Maker after each use to prevent a build up of baked-on foods.

PANTRY FAVOURITES

The following fillings are all made from basic ingredients often found in a well stocked pantry. Fast flavoursome and convenient. All recipes make 2 sandwiches unless otherwise stated.

CORN AND BACON SNACKS

2 rashers bacon
1 small onion, peeled
1/2 x 440g can creamed corn

1. Remove rind from the bacon. Chop the bacon and onion finely. Combine with the corn. Use as required .

ASPARAGUS CHEESE

310g can asparagus spears, drained
1/2 cup tasty cheese, grated
freshly ground black pepper
salt

1. Lay the asparagus on the bread. Sprinkle with cheese, season with pepper and salt. Complete sandwich. Try using the herbed butter for extra flavour.

TUNA

410g can tuna, drained
1/2 cup tasty cheese, grated
1 tomato, chopped
1 onion, finely chopped
salt and pepper

1. Combine all ingredients, gently mix well. Use as required.

SPAGHETTI OR BAKED BEANS

Use approximately 1/4 cup spaghetti or baked beans per sandwich.

MEXICAN BEANS

440g can red kidney beans, drained
1 onion, finely chopped
2 tablespoons tomato paste
1 small tomato, chopped
few drops Tabasco sauce

1. Combine all ingredients mix until well combined. Use as required.

FRUIT SURPRISE

425g can peaches, drained well
1 teaspoon mixed spice
1 teaspoon sugar
2 tablespoons sour cream

1. Combine all ingredients mix until well combined. Use as required.

GLAZED APPLES

8 slices white bread, buttered lightly
1/4 cup raw or brown sugar
425g pie apples, drained
1 tablespoon castor sugar
1 teaspoon cinnamon
2 tablespoons sultanas

1. Press the buttered side of the bread into the raw or brown sugar.
2. Combine apple, sugar, cinnamon and sultanas, mix until well combined.
3. Using the prepared bread. Assemble the sandwiches using prepared filling.

WAYS WITH LEFTOVERS

LAMB

Combine chopped lamb with mint relish, fruit chutney OR fresh rosemary. Add sliced tomato, cucumber and onion for a delicious sandwich.

CHICKEN

Combine sliced chicken with curry powder, mayonnaise and parsley OR cucumber slices and satay sauce OR prunes and grated carrot OR onions, mushrooms, fresh herbs and sour cream.

GOURMET SNACKS

Some easy gourmet ideas. All recipes make two sandwiches unless otherwise stated.

GREEK CHEESE SAVOURY

1/2 cup fetta cheese, crumbled
1/2 cup grated tasty cheese
4 olives, sliced
4 rings capsicum
6 slices tomato
dried oregano
black pepper

1. Place half the ingredients on each sandwich, sprinkle with oregano and pepper.

HEALTHY SANDWICHES

Rather than butter the bread, brush the plates with a little oil or butter.

SPINACH SALAD

4 slices white bread
3-4 spinach leaves, blanched
1 tomato, sliced
1/2 onion, sliced
1 tablespoon pine nuts
4 slices Swiss cheese

1. Layer ingredients onto bread. Toast until well browned.

BEEF

Combine sliced beef with cream cheese and horseradish OR tomato, onion and mustard OR pickles and cucumber OR onions, grated carrot and lemon juice.

MEDLEY

Use any leftover stew or casserole. Remove bones and roughly chop if too coarse. Use approximately 1/4 cup per sandwich.

PIZZA SANDWICH

2 tablespoons tomato paste
1 teaspoon mixed herbs
1/2 onion, thinly sliced
6 slices salami
4 olives, chopped
4 slices capsicum
4 slices tomato
2 slices mozzarella or tasty cheese
4 slices of bread
Garlic butter

1. Combine tomato paste and mixed herbs. Spread one side with garlic butter and the other with tomato paste.
2. Place bread into plates, buttered side down. Top with remaining filling ingredients.
3. Place remaining bread buttered side up on sandwich.

CAMEMBERT CRISPS

1/2 x 125g packet camembert cheese, sliced
2 tablespoons mango chutney
2 rashers bacon, cooked until crisp
2 prerolled puff pastry sheets

1. Using the above directions lay the pastry onto the Sandwich Maker. Place ingredients onto pastry, making two sandwiches, fold pastry over and cook until golden brown and crisp.

PASTRY

A light crisp snack can be produced using pastry in your Breville Futura Snack Maker. After much experimentation we have found that sheets of puff pastry prove to be easy to use and give a great result.

Lay $\frac{1}{2}$ the pastry sheet over the plates allowing the remaining pastry to lay over the handles. Fill with required filling then fold remaining pastry over the filling, close the Futura Snack Maker and cook for 3 minutes or until golden brown. When the pastry is cooked, remove and trim the uncooked edges.

All recipes make 2 sandwiches, except where stated.

SPINACH AND RICOTTA

30g butter
8-10 spinach leaves, shredded
1 clove garlic, crushed
 $\frac{1}{2}$ cup ricotta cheese
black pepper
2 sheets pre rolled puff pastry

1. Melt the butter, lightly saute the spinach and garlic.
2. Lay the pastry over the Sandwich Maker, fill each sandwich with $\frac{1}{2}$ the spinach and ricotta mixture. Season to taste.
3. Fold pastry back over filling and cook until golden brown and crisp.

BREVILLE PASTIES

125g steak, cooked and chopped
125g mixed chopped vegetables, cooked
1 cup mashed potato
1 egg
1 teaspoon mixed herbs
salt and pepper
2 sheets pre-rolled puff pastry

1. Combine steak, vegetables, potatoes, egg, herbs and seasoning, mix until well combined. Lay pastry over plates.
2. Place in filling. Fold pastry over and cook until lightly golden brown and crisp.

BREVILLE MEAT PIES

150g minced steak
1 onion, finely chopped
2 tablespoons chopped parsley
 $\frac{1}{4}$ cup tomato puree
2 tablespoons tomato paste
1 teaspoon mixed herbs
1 tablespoon Worcestershire sauce
2 tablespoons cornflour
2 sheets pre-rolled puff pastry

1. Place all filling ingredients in a saucepan, and bring to the boil. Simmer a further 5-10 minutes. Allow to cool before using.
2. Lay pastry over the plates, fill with meat mixture. Fold over remaining pastry. Cook until browned.

CAMEMBERT CRISPS

$\frac{1}{2}$ x 125g packet camembert cheese, sliced
2 tablespoons mango chutney
2 rashers bacon, cooked until crisp
2 prerolled puff pastry sheets

1. Using the above directions lay the pastry onto the Snack Maker. Place ingredients onto pastry, making two sandwiches, fold pastry over and cook until golden brown and crisp.

DESSERT STYLE SNACKS

EASY APPLE PIE

2 apples, peeled and grated
1 tablespoon lemon juice
2 tablespoons sultanas
2 tablespoons brown sugar
2 sheets pre-rolled puff pastry

1. Squeeze excess liquid from the grated apple. Combine apple with lemon, sultanas and sugar. Mix until well combined. Lay pastry over plates. Top with apple filling. Fold pastry back over the filling and toast until golden brown and crisp.
2. Serve hot with freshly whipped cream and berries.

CHOC MINT PUFFS

125g cream cheese
1 peppermint crisp chocolate bar
2 sheets pre-rolled puff pastry

1. Beat the cream cheese until creamy. Crush the chocolate bar lightly and fold through.
2. Lay the puff pastry over the plates. Fill with choc-mint mixture, fold the pastry back over the filling. Toast until browned.

BREVILLE CHRISTMAS MINCE PIES

$\frac{1}{2}$ cup sultanas
 $\frac{1}{4}$ cup currants
1 teaspoon mixed peel
415g can pie apples, drained
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ teaspoon mixed spice
 $\frac{1}{4}$ teaspoon nutmeg
2 teaspoons brandy
1 tablespoon butter
2 sheets pre rolled puff pastry

1. Combine all fruit, sugar and spices. Mix until well combined.
2. Lay the pastry over the plates. Fill with mince mixture. Fold remaining pastry over the filling. Toast until golden brown and crisp.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>