

Sandwich Cage

Instruction Manual & Recipe Ideas

Dualit®

Since 1945





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Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the sandwich cage and recycle the packaging appropriately. You may wish to keep the box to store your sandwich cage.

THE DUALIT SANDWICH CAGE

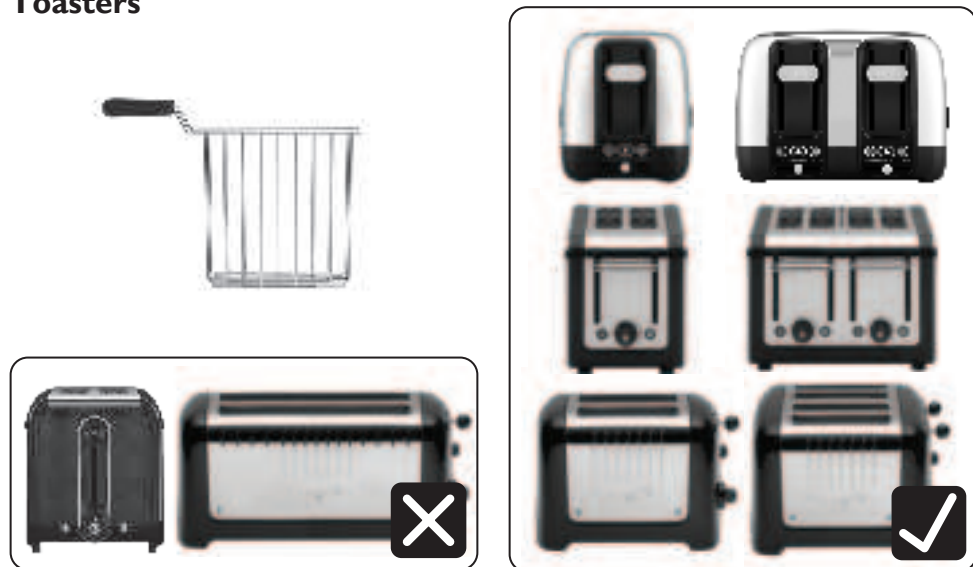
Thank you for purchasing the Dualit sandwich cage, this simple yet innovative accessory will transform your Dualit toaster into a versatile sandwich maker. The cage will also make lifting and toasting of small items such as crumpets, teacakes, muffins effortless.

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

Classic sandwich cage: Suitable for Dualit Classic Toasters



Sandwich cage: Suitable for Dualit Architect, Lite and Domus Toasters



Note: This accessory is NOT compatible with 2 slot long lite toaster (model DLT4Pa) or the Dualit Studio Range.



IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THE PRODUCT.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

- Always follow these safety precautions when using this accessory to avoid personal injury or damage to the accessory or appliance it is for use with. **Risk of fire, electric shock, scalding and injury to persons.**
- This appliance must not be used by children younger than 8 years old and persons with very extensive and complex disabilities. Children aged 8-14 years and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall not use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Close supervision is necessary when any appliance is used by or near children. Children shall be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old. **Risk of fire, electric shock, scalding and injury to persons.**
- This appliance is intended for indoor household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the Guarantee becomes invalid and Dualit refuses any liability for damage caused. **Risk of fire, electric shock, scalding and injury to persons.**
- Do not use this accessory for any purpose other than the intended use as described within these instructions. **Risk of fire, electric shock, scalding or injury to persons.**
- Do not leave appliance unattended during use, unplug after each use. **Risk of fire if an unattended appliance is left operating or plugged in.**
- 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. **Risk of burns.**
- Take care not to allow sandwich filling to fall inside toaster. **Risk of fire.**

- When removing the hot sandwich ensure you place the cage on a heat proof surface. **Risk of damage.**
- Take care not to burn the inside of your mouth with hot fillings. **Risk of burns.**
- Ensure the accessory has cooled completely before cleaning. **Risk of burns.**
- **This accessory is not compatible with 2 slot long lite toaster (DLT4Pa). Risk of fire.**
- Bread may burn, therefore do not use the toaster near or below combustible material such as curtains. **Risk of fire.**
- When in use a fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls and the like. **Risk of fire.**
- Do not place on or near a hot gas or electric burner or in a heated oven. **Risk of fire.**
- Do not attempt to dislodge food or remove sandwich cage when the appliance is plugged into electrical outlet. **Risk of electric shock.**
- Do not use if dropped, cracked or damaged. **Risk of burns and electric shock.**
- The use of accessory attachments not recommended by Dualit may result in **fire, electric shock or injury to persons.**
- Always unplug the appliance once you have finished using the accessory and before cleaning. **Risk of electric shock.**
- Do not store the sandwich cage in the toaster. **Risk of injury and electric shock.**
- Remove all packaging before use. **Risk of fire.**
- Do not use foods, including tarts and pastries, that may drip fillings or coatings containing sugar when heated in your toaster, as may cause a fire. **Risk of fire.**

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice. All illustrations are for representation only, your model may vary from illustrations shown.

IMPORTANT: BEFORE FIRST USE

- Keep this manual and your proof of purchase in a safe place.
- Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied recycle the packaging appropriately.

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 close the cage firmly.
- While the toaster is unplugged, position the cages within the slots.
- Plug in the toaster.
- Switch the toaster on, ensuring the cages are fully down within the toaster slots.
- Toast until sandwich is golden brown. Approximately 2.5 minutes.
- Once toasted ensure the Toaster is off (no illumination).
- Unplug the toaster and allow the sandwich to rest for a further minute inside the toaster to allow fillings to fully melt, before removing the cages.
- Cut sandwich and serve.

CAUTION: FILLINGS CAN BE VERY HOT.

TOASTING SMALLER ITEMS

Crumpets, muffins, bagels, 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 heat up 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, and will not make a mess in your toaster.

TOASTING TIPS

- Our patented Peek and Pop® feature allows you to check the progress of your toasted sandwiches at any time by pushing the Ejector Lever.
 - Fully load all heated up slots. If a slot is heated but no bread inserted, the bread in the adjacent slot will toast unevenly.
 - Different breads will toast at different rates; wholemeal bread takes longer than white bread, fresh bread will take longer than day old bread, sweet bread will toast quicker than white bread. Adjust the toasting cycle length for your particular type of bread.
 - The thickest slice of bread that will fit in your toaster is 28mm. Forcing bread which is too thick or too long into the slots will be difficult to eject once toasted.
 - When cutting a fresh loaf, cut the slices as evenly as possible. Uneven slices will toast unevenly.
 - Keep elements free from breadcrumbs and broken pieces of bread. If left these may burn out the elements. With the toaster unplugged, use a soft brush to clean inside your toaster, do not use a knife!
 - Always unplug your toaster from the wall socket after use.
-

CLEANING & CARE

- 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.

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.

DUALIT RECIPE IDEAS

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**
 - **Tinned Tuna (Drained)**
 - **2 tbs Sweet Corn**
 - **1 tbs 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 1 cm layer evenly.
 - Cover with other slice of the bread.
 - Place in cage buttered side facing outward and toast for 2 ½ minutes.
 - Toast for 2 ½ minutes or until sandwich is golden brown. Serve or takeaway.

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
- 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.

MOZARELLA, PESTO AND TOMATO

- **Medium sliced bread**
- **Olive oil**
- **1 tbsp pesto sauce**
- **Mozzarella cheese**
- **4 cherry tomatoes, sliced**
- **Basil leaves**
- Brush the outside of the bread with olive oil and place oiled side down on the sandwich cage.
- Spread pesto sauce inside both slices of bread
- Place thin slices of mozzarella cheese on one side on top of the pesto.
- Add the slices of tomato and a few basil leaves.
- Toast for two minutes until brown and crispy.

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)**
- **Pineapple (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 you 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 accompaniment 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.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
 - The product being connected to an unsuitable electricity supply.
 - Accidental damage to or abuse or misuse of the product.
 - Product modification, except by Dualit or approved agent.
 - Dismantling of or interference with the product.
 - Theft or attempted theft of the product.
- Before returning any product under this Guarantee, please check that:
- You have followed the product instructions correctly.
 - Your mains electricity supply is functional.
 - The defect is not due to a blown fuse.

If you wish to claim under this guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in to an official collection point for recycling. By doing this you help preserve the environment.

Dualit®



Dualit Limited County Oak Way Crawley West Sussex RH11 7ST



+44(0)1293 652 500

info@dualit.com