



Russell Hobbs



DEEP FILL TOASTIE MAKER

4 SLICE CAPACITY

2 YEAR WARRANTY

MODEL RHJM44

RHJM44_IB_FA_070717
Part no. T22-5003760

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. To protect against electrical hazards do not immerse the power cord, plug or appliance in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors.
3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
4. Do not touch the hot cooking surfaces.
5. 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 instruction concerning use of the appliance by a person responsible for their safety.
6. Always turn off and unplug from the power outlet when not in use and before cleaning the appliance.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
8. There are no serviceable parts. If the power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the appliance when in use.
11. Do not cover the appliance when in use.
12. Do not cook food items too large for the appliance.
13. Take care when opening the lid of the appliance, there may be some steam.
14. Always take care when removing food after cooking as it is hot.
15. Food may burn. Always monitor when using this appliance.
16. Do not use the appliance near or below any curtains or other combustible materials.
17. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
18. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
19. Do not cook food wrapped in plastic film or polythene bags or aluminium foil. It will cause a fire hazard.
20. Always clean the appliance after use.
21. Do not place on or near any heat sources.
22. Do not leave the appliance unattended when in use.
23. Follow the instructions when cleaning this appliance.
24. Do not use appliance for other than its intended purpose.
25. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.

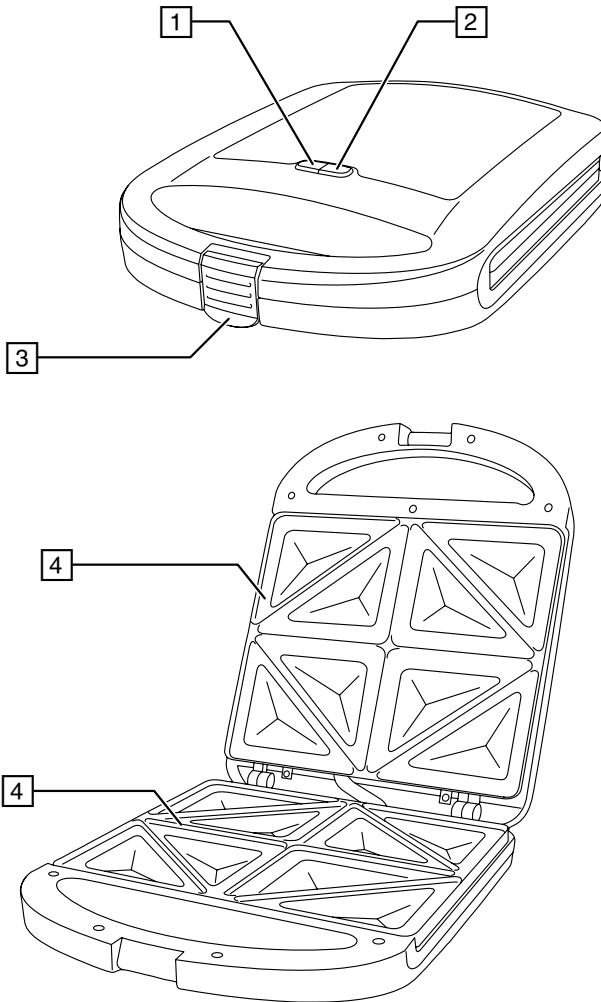


26. This appliance is not intended to be operated by means of an external timer or separate remote control system.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Congratulations on the purchase of your Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



1. Red power indicator light
2. Green ready indicator light
3. Lid lock
4. Non-stick cooking plates

BEFORE FIRST USE

NOTE: When using the Deep Fill Toastie Maker for the first time the unit will emit a fine smoke smell. This is caused by the heating of the elements and new components. This is normal. Please follow the steps below to prepare your Toastie Maker.

- Remove the product from the box and remove all packaging surrounding the product.
- Wipe the surface of the cooking plates with a damp cloth and then dry the plates with a soft dry cloth.
- Place the product on an even surface in a well ventilated area.
- Wipe the cooking plates with cooking oil, butter or margarine. This will protect the non-stick surface of the plates during the pre-heating time.
- Ensure the unit is closed, and then plug the power cord into the wall socket and switch on the power. The red indicator light will glow to indicate the appliance is heating. When the red indicator light stops and the green indicator turns on, the appliance has reached its maximum cooking temperature. Leave for about 10 mins with the cover closed.
- Switch unit off, open the lid and let the appliance cool down and then wipe clean.

HOW TO USE

- Wipe the cooking plates with cooking oil, butter or margarine. Switch on and once the unit reaches cooking temperature, the green light will turn on. You can wipe off the excess oil, butter or margarine with a kitchen towel – please take care though, as the cooking plates will now be hot.
- When toasting with bread, always butter the outside of the bread.
- Place the bread buttered side down on the bottom plate, then place the filling onto the bread.
- Place the top slice of bread (buttered side up) on top of the filling.
- Gently close the lid until you can lock the latch into position.

NOTE: Do not force lid closed.

- Depending on the filling, cooking time is approximately 3-5 minutes. You can check the progress of your toastie by unlocking the latch and lifting the lid. If your toastie requires more cooking simply close the lid and lock the latch.
- Fillings such as cheese may melt during cooking and stick to the hot plates. Wait until Toastie Maker has cooled then remove with plastic spatula.

NOTE: DO NOT use pointed, sharp or metal objects such as knives as this will scratch the non-stick surface.

HINTS & TIPS

- All types of bread can be used – white, wholegrain, wholemeal etc.
- For different flavours try using garlic or herb butter.
- Be careful when biting your toastie as filling can be hot and can burn if eaten too quickly.

CLEANING AND MAINTENANCE

- After use, wait for the unit to cool properly before cleaning and storage.
- Wipe the inside and edges of the heating plate with a slightly damp paper towel or a soft cloth.
- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the appliance.
- Do not use bleach or other abrasive substances or solvents to clean your appliance as it can be damaging to the finish.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.
- The unit can be stored vertically. Ensure the lid lock is securely closed before standing vertically.

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



Russell Hobbs



RECIPE BOOK

DEEP FILL TOASTIE MAKER

RHJM44

Just a few tips to make it even easier for you to use and enjoy your Deep Fill Toastie Maker!

- Use a variety of breads to add interest and flavour changes.
- Although filling needs to be moist, make sure it is not too wet or the bread could become soggy.
- Use your imagination to create a range of different fillings... don't be afraid to experiment!
- Another way of adding variety is to use a range of different sauces or relishes spread on the bread.
- Do not overfill Toastie Maker or they could ooze! Fortunately, just a wipe with a damp cloth easily cleans the non-stick surface.
- Teach your family to use the Toastie Maker safely - and let them make their own snacks and lunches!

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www.russellhobbs.co.nz

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SWISH-FISH GOURMET TOASTIE

Makes 4

These are really quite elegant and delicious and could be served with a glass of chilled white or sparkling wine. It is important to buy or make high quality marinara mix.

Ingredients:

8 slices grainy bread

Approx. 1-2 cups of marinara mix (including prawns, salmon, firm white fish, cooked mussels (optional) and calamari rings)

Little butter

Finely chopped dill or parsley

Plenty of pepper

Squeeze of lime or lemon juice

Small quantity of good quality mayonnaise*

Method:

1. Melt the butter in a small pan or saucepan, add the chopped marinara mix and toss until lightly cooked. Cool slightly, then add dill, lime juice and pepper. Just before filling the toastie, add sufficient mayonnaise to moisten the mixture.
2. Lightly press a bread slice into each compartment, divide the fish mixture between the four, place second slice on top. Seal Toastie Maker and cook until ready. Serve with a wedge of lime or lemon and pass additional mayonnaise separately.
3. For a really “swish” touch, cut each jaffle in half, top with a spoonful of crème fraiche and a little spoonful of red salmon roe!

* For a more robust flavour or for variety, substitute a little tomato- based pasta sauce for the mayonnaise.

PIZZA-IN-A-PARCEL TOASTIE

Makes 4

All the flavour of your favourite pizza and you don't even need an oven. Vary ingredients to change the style of your "pizza"!

Ingredients:

8 slices preferred bread*

Little virgin olive oil

1 clove garlic, cut

Approx. 6 tablespoons diced or shredded ham

8 cherry tomatoes, halved

1 tablespoon chopped chives

6-8 tablespoon grated tasty cheese

4 Kalamata olives, slivered

2-4 tablespoons grated Parmesan cheese

Few torn basil leaves

Method:

1. Brush one side of each of the bread slices with olive oil, then rub the cut surface of the garlic over each.
2. Arrange one slice in each of the Toastie Maker compartments. Divide ham between the four, place the cherry tomatoes on top, then sprinkle on the chopped chives and tasty cheese, scatter the olive slivers, sprinkle on Parmesan cheese and basil.
3. Set the second bread slice on top, seal the Toastie Maker and cook until ready.
4. Serve with a few slices of tomato on the side and some thinly sliced red onion, with a sprig of fresh basil.

* A coarse Italian-style bread is a great choice!

FRUITY-FRIENDLY TOASTIE

Makes 4

You can actually serve this as a delicious dessert or even as a quick breakfast!

Ingredients:

8 slices fruit loaf

Little butter or jam

About 10 strawberries, sliced (depending on size)

1 banana, sliced

Little cinnamon sugar (castor sugar & cinnamon mixed)

Icing sugar

Few additional strawberries for serving

Method:

1. Lightly spread one side of each slice with butter or jam, place one slice into each "compartment", press down lightly.
2. Arrange sliced strawberries in each, then banana on top. Sprinkle on cinnamon sugar to taste. Place second slice on top, seal Toastie Maker and cook.
3. To serve, sift icing sugar on top, serve a few strawberries on the side.

Note: A few thin slices of ripe mango or well drained canned peaches may be substituted for the banana.

CHICKEN-CURRY-IN-A-HURRY TOASTIE

Serves 4

This recipe uses fresh meat but for a REAL time-saver, use diced chicken from a roast or barbecued chicken!

Ingredients:

8 slices light rye or mixed grain bread

Little butter

2 tablespoon extra lightly olive oil

100g-250g chicken strips (sometimes called tenderloins), diced

10 small mushrooms, chopped

1 spring onion, finely chopped

2 tablespoon finely chopped parsley

Pepper

Approx. ½ cup Rogan Josh sauce (from a can or bottle)

Lime or lemon wedges for serving (optional)

Method:

1. Lightly butter the bread. Heat the oil in a small pan; add the diced chicken, mushrooms, spring onion and parsley.
2. Toss until chicken is cooked through, remove from heat, add pepper to taste and stir through Rogan Josh sauce. Allow to cool.
3. Lightly press one slice of bread into each compartment, spoon in the fillings. Seal Toastie Maker and cook until ready.
4. Serve with a citrus wedge and a little salad.

BONZA-BEANS-FOR-KIDS TOASTIE

Serves 4

Children never seem too tired of baked beans! They are nutritious and cheap, so mothers don't complain... and sneaking them into wholemeal bread is even better! You could make it a special treat by serving with a couple of cooked cocktail frankfurts or grilled chipolata sausages on the side. (I KNOW they're not great for nutrition but they do have a "party" association for children!)

Ingredients:

8 slices wholemeal bread

Little butter

Approx 1-1½ cup good quality baked beans in tomato sauce

2 slice ham, diced

1 small spring onion, chopped (optional)

6 tablespoons grated mild or tasty cheese

Method:

1. Butter the bread and set aside.
2. Spoon the beans into a saucepan, add ham and spring onion and heat through. Add a drop of tomato or vegetable juice if they are too dry.
3. Remove from heat, allow to cool a little before stirring through the cheese. Spoon filling into bread slices in each compartment, top with second slice.
4. Seal Toastie Maker and cook until ready.
5. A few halved cherry tomatoes are a nice accompaniment.

TIME-FOR-THAI TOASTIE

Serves 4

These toasties involve a little more preparation but they do offer interesting flavours. Of course, you can take a shortcut and use some of the excellent Thai sauce ingredients available on supermarket shelves.

(Bread is seldom served in Thai cuisine and this filling would usually be served with sticky rice.)

Ingredients:

8 slices white or wholemeal bread

Extra light olive oil spray

Large chicken fillet, diced

Little extra light olive oil

1 clove of garlic, crushed or finely chopped

1 teaspoon dried crushed chilli (more or less, to taste)

2 tablespoon chopped Thai basil leaves* (available in Asian grocers)

4 teaspoons nam pla (fish sauce)

Approx. 1 tablespoon coconut cream

Method:

1. Lightly spray one side of each slice of bread with the extra light olive oil and set aside.
2. Heat oil in a small pan, add the diced chicken fillet and the garlic and stir until chicken is cooked through. Remove from heat, stir in chilli, basil and nam pla. Allow to cool slightly before stirring through the coconut cream. The mixture needs to be moist but not wet, so adjust coconut cream quantity accordingly.
3. Place two bread slices into Toastie Maker, spoon in filling and top with remaining bread slices. Seal Toastie Maker and cook until ready.

* If Thai basil is unavailable, use regular sweet basil or coriander.