

# *Sunbeam*

## CAFÉ STYLE 6-SLICE SANDWICH MAKER GRILL & PRESS

User Guide

GRM7000SS



# Contents

<b>Sunbeam's Safety Precautions</b>	<b>1</b>
<b>Features of your Sunbeam Café Style 6-Slice Sandwich Maker Grill &amp; Press</b>	<b>2</b>
<b>Parts &amp; Accessories</b>	<b>4</b>
<b>Usage Instructions</b>	<b>5</b>
<b>Care &amp; Cleaning</b>	<b>6</b>
<b>Cooking Guide</b>	<b>7</b>
<b>Recipes</b>	<b>8</b>

## Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM CAFÉ STYLE SANDWICH MAKER.

- Use your sandwich maker at least 200mm away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water or any other liquid.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not touch the outside or the top of the press when in use, as these surfaces may be hot.
- Ensure you use the handle to open the top press plate. Avoid touching hot surfaces.
- This press will generate steam from between the grill plates while cooking and when the top plate is opened.
- Take care when removing food from the press.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Ensure the drip tray is in position before grilling.

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Use well away from walls and curtains.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface. Do not block or cover the air vents on the back and sides of the sandwich maker.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Refer to "Care and Cleaning" section for details concerning precautions during use maintenance. 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.
- 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.



### Hot Surfaces Do Not Touch

This symbol indicates temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Features of your Sunbeam Café Style 6-Slice Sandwich Maker Grill & Press



## 1. Even heat distribution

The heating element in both the upper and lower plates provides a 2 minute heat-up time, ready to eat steaks within 3 minutes\*\*

## 2. Stand up storage

The stand-up storage design is the perfect space saving solution.

## 3. Easy clean up

The EasyClean™ non-stick coating allows for fast and easy wipe clean up, whilst the curved lip on the lower plate is designed for easy crumb removal.

## 4. Detachable drip tray

Easily detachable drip tray catches fats and juices preventing overflow onto bench tops. Ensure this tray is in position before grilling.

## 5. Cool touch grip

## 6. Grill & Press in 1

The durable cooking plates are flat on the bottom and ribbed on the top so food can be cooked on both sides at the same time, creating café-style grill marks on your meats and toasted snacks.

## 7. AnyHeight Control™ Lever\*

The innovative lever locks the upper plate at any height position depending on what's cooking! Cook different types of food – eggs, pizzas, meat, open cheese melts and stacked sandwiches without squishing.

## 8. Fits 6 sandwiches, wraps or steaks

The large, sloping bottom plate can be used for grilling. The sloping design drains fat away from the food whilst cooking for a healthier meal.

\*Patent pending

\*\*Time does not include heat-up time and is dependent on the thickness of meat

# Parts & Accessories

## AnyHeight Control™ Lever

Sunbeam's specially designed patent pending AnyHeight Control™ Lever is located on the right side arm and can be adjusted to control the height of the top plate. To unlock and adjust the height of the upper plate, lift the lever.



Gently grip the cool touch handles to lower the upper plate and rest on top of your snack. Push down the lever to lock. The top plate should sit just above your snack without coming into contact with it.

This allows you to make cheese melts, open sandwiches and snacks in your sandwich press.

The AnyHeight Control™ allows you to control the height of the top plate when making toasted sandwiches, at any height. With the top plate lightly pressing down, you can brown your snacks evenly on both sides without squashing the sandwich.



## Stand up storage

Your Café Style Sandwich Maker will store in an upright position in cupboards, shelves or on the bench top for the perfect space saving solution. Simply bring the plates together and lock together using the AnyHeight Control™ lever on the right cast metal arm. Wrap the power cord underneath to securely and neatly store in an upright position.



## Power cord wrap

You Café Style Sandwich Maker features a cord wrap underneath enabling the product to be stored in the upright position.



# Usage Instructions

## Before for use

Before using your Sandwich Maker for the first time, unpack the appliance and remove all packaging, promotional materials and stickers from the product. Remove any plastic or cardboard and all printed documents.

Wipe over plates with a dampened cloth and dry thoroughly with a soft cloth.

**Note:** When using your Café Style Sandwich Maker for the first time you may notice a fine smoke haze being emitted from the unit. This is normal.

It is due to the initial heating of internal components.

## Using your Café Style Sandwich Maker

1. Place your sandwich maker on a flat, level, heat-resistant surface.
2. Plug the power cord into a 230-240 volt AC power outlet.
3. The red, POWER light will automatically turn ON and will start pre-heating. Pre-heating will take approximately 2 minutes.
4. The green light or READY light indicates that the sandwich maker is ready to be used for cooking.



5. Gently lift the AnyHeight Control™ lever to release the lock and lift the upper plate.
6. Once you have prepared your snack, place it onto the bottom cooking plate.
7. Gently lower the lid to cover your snack at desired height and push down the lever to lock the upper plate. The upper plate will adjust automatically ensuring that the top cooking plate lies evenly on your snack, for perfect toasting every time.



**Note:** Ensure that the cord is kept well away from the hot cooking plates when in use.

8. Allow your snack to toast for approximately 3 minutes, depending on the bread, filling and personal taste. Your Café Style Sandwich Maker toasts both sides of bread at the same time.
9. The "ready" light is thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained. The green light will automatically turn OFF when it reaches the maximum temperature to prevent burning and will go back to the red light. You may leave your snack if you prefer to cook it longer.
10. The cooking plates are coated with a durable non-stick coating. Some fillings such as cheese may melt and cause the sandwich to stick to the cooking plates. To free the sandwich, use a heat-resistant spatula or wooden spoon. Never use a sharp or metal object, as this will damage the non-stick surface.
11. After using, unplug the sandwich press and let it cool down before storing.
12. Your Café Style Sandwich Maker features a cord wrap underneath enabling the product to be stored in the upright position.

**Caution:** Do not touch the outside or top of the unit when in use, as these surfaces may be hot. Ensure you use the handle to open and close the top plate. Avoid touching hot surfaces. The press may generate steam from between the grill plates while food is cooking and when the top plate is opened. Take care when removing food from the press.

# Care & Cleaning

Use heat-resistant plastic or wooden or silicone utensils when cooking or lifting food from the Sandwich Maker. Avoid using sharp or metal objects as these will scratch the non-stick surface. Do not cut food on top of the cooking surface. Do not leave plastic utensils in contact with the cooking surface while in use.

Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been used.

## **To clean after use**

Always unplug your Sandwich Maker and allow for it to cool completely before cleaning it. NEVER immerse the MAIN body, power cord or plug in water or any other liquid. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

**Do not place your Café Style Sandwich Maker in a dishwasher.**

**Always clean after each use to prevent a build up of cooking residue on the grill.**

## **EasyClean™ Non-Stick Coating**

When cleaning with EasyClean™ non-stick coating, do not use metal or other abrasive scourer. When the plates have cooled down, you may wipe using a damp paper towel to remove residue on the sandwich maker.

## **Easy crumb clean up**

The corners of the lower plates of your sandwich maker are designed to easily clean up crumbs. The curved lip allows for easy wiping off crumbs.



## **To clean the exterior**

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

## **To clean the drip tray**

Always allow the contents of the drip tray to cool before removing the tray from its position and discarding the contents. Wash the drip tray in warm soapy water. Dry thoroughly with a soft cloth and reposition into the grill.

## **Storage**

After the unit has cooled down and has been cleaned, you can store your Sandwich Maker on your benchtop or in a safe place. Your Sandwich Maker will store in an upright position in cupboards, shelves or on the bench top. Simply bring the plates together and lock together using the AnyHeight Control™ lever on the right cast metal arm. Wrap the power cord underneath to securely and neatly store in an upright position.

# Cooking Guide

## Breads

1. Any type or shape of bread can be used, e.g. white, wholemeal, wholegrain, sourdough, bread rolls, bagels.
2. Various thicknesses of bread can be used from thick to thin slice. Turkish pide or focaccia are also suitable.
3. Sweet breads with a high sugar content (e.g. fruit loaf, raisin bread, brioche) will brown more quickly than non-sweetened breads.

**Note:** It is not necessary to butter the outside of your bread as the Café Style Sandwich Maker has non-stick cooking plates.

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

## Grilling and pan frying

Your Café Style Sandwich Maker can also be used for grilling and pan frying. Suitable for eggs, omelets, bacon, sausages, steaks and chicken pieces. Use the AnyHeight Control™ Lever to lock the upper plate at a height where there is space in between the eggs and the upper plate to add heat to your cooking.

**Note:** Always pre-heat before grilling for approximately 3-5 minutes. Wait for the READY light to turn on before grilling.

1. Always spray the grill plates with cooking spray before placing meat, seafood or vegetables onto the grill plate.
2. Gently lower the lid (if desired), by pulling down the handle. The hinge system will adjust automatically ensuring the top cooking plate lies evenly on your food for perfect grilling everytime.
3. If desired, halfway through cooking, turn your food over to achieve grill marks on both the top and bottom of your food.
4. When cooking some foods, you may want to re-spray the top grill plate to prevent food from sticking.
5. The cooking plates are coated in a durable high grade non-stick coating. Some foods that are marinated or coated may cause the food to stick to the grill plates. To free the food use a non-abrasive plastic spatula or wooden spoon. Never use a sharp metal object as this will damage the non-stick surface.



# Cooking Guide

## Grilling Meats and Vegetables

Ideal for cooking a variety of meats, including beef, fish and poultry. Take care when grilling fish, use a plastic spatula.

### Recommended meat cuts:

- Beef = Sirloin, Rump, Rib Eye, Fillet or T-Bone
  - Lamb = Leg Steak, Fillet, Loin or Cutlets
  - Pork = Butterfly Steaks, Spare Ribs, Leg Steaks or Fillets
  - You can also grill diced meat on skewers for kebabs.
1. The Café Style Sandwich Maker can grill meats over 1 inch (2.5cm) thickness with ease. If cooking meats with a bone it is recommended that it is no larger than 1.5cm thick to ensure even cooking.
  2. Tender cuts of meat such as scotch fillet and sirloin are ideal for grilling. Tougher cuts of meat such as topside or blade steak will tenderise if marinated for a few hours or overnight.
  3. When cutting meats, chicken, vegetables or seafood for kebabs, cut evenly and uniform in size to ensure even cooking.
  4. Avoid overcooking meat as the texture will toughen.
  5. Never cross - contaminate foods: Do not cut raw vegetables and raw meats with the same knife or on the same chopping board. Try to use separate chopping boards for meats, vegetables and seafood.
  6. Do not cut cooked meats on the same chopping board as you prepared the raw meat unless the board and knife have been thoroughly sanitised and cleaned in hot soapy water.
  7. The large non-stick flat (bottom) cooking plate is ideal for cooking a variety of foods such as eggs, bacon, mushrooms, tomatoes and onions.
  8. The sloping grilling surface allows the fats and juices to drain into the drip tray for healthy, fat free cooking.

# Recipes

All recipes have been specifically created and tested by the Sunbeam Test Kitchen for the 6-Slice Sandwich Maker Grill & Press. We hope you enjoy using your Sunbeam Sandwich Maker.

The temperature and time in each recipe are a guide only and may require adjustment to suit various thickness and size of food being cooked and individual tastes. Always ensure that the food is thoroughly cooked before consuming.



# 24 Month Replacement Guarantee

This Sunbeam product is covered by a 24 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

## Australia

[www.sunbeam.com.au](http://www.sunbeam.com.au)  
1300 881 861

## New Zealand

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)  
0800 786 232

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase, on our Sunbeam website and uploading a copy of your original receipt. View the Support section of the Sunbeam website.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 24 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
  - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or

- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

**The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.**

**In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other 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.**

**Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.**

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit [www.sunbeam.com.au](http://www.sunbeam.com.au)  
phone 1300 881 861

New Zealand | visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)  
phone 0800 786 232

Newell Australia Pty Ltd | ABN 68 075 071 233

Sunbeam is a registered trade mark.

'AnyHeight Control' is a trade mark of Sunbeam Corporation.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,  
the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

©Copyright Sunbeam 2021.

10/21