

TOWER®

over 100 YEARS of quality

T27013RC

Deep Fill Sandwich Maker



3 | YEAR
GUARANTEE



GREAT BRITISH
DESIGN SINCE 1912

SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.



Towerbrand

GREAT BRITISH DESIGN, INNOVATION
AND EXCELLENCE SINCE 1912

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

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 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.

Visit

www.towerhousewares.co.uk

for more fantastic products.

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

Please read this manual carefully **BEFORE** using the Stainless Steel Rotary Waffle Maker for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Tower Deep Fill Sandwich Maker:

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

Contents:

1. **Specifications**
Components and structure
2. **Technical Data**
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11. **Weights and Measures**
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See back page for Customer Service Information.

Call us first, we can help.

With advice, spares and returns.

Visit our website: **Call: +44 (0)333 220 6066**
towerhousewares.co.uk (8.30am to 6.00pm Monday-Friday)

1 - Specifications:

This box contains:
Instruction Manual
Sandwich Maker



Structure of your appliance:

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

2 - Technical Data:

Description:	Deep Fill Sandwich Maker
Model:	T27013RG
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):

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EU	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.

RK Wholesale LTD Quality Assurance, United Kingdom.

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: **+44 (0) 333 220 6066**.

Some 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**

Guarantee for spare parts:

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 or workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase.
Refund or replacement is at the discretion of the retailer.

3 - 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.
- DO NOT 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.
- DO NOT 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 Customer Support Team:
+44 (0) 333 220 6066

4 - Before First Use

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Carefully unpack the appliance. Remove all packaging materials.
2. Place the appliance on a flat, level surface. Open the sandwich maker lid.
3. Wipe the cooking plates with a damp cloth so that they are clean.

Note: Use a small amount of cooking oil to season the cooking plates, and wipe off any excess with a dry cloth. This only needs to be done once.

4. Wipe the outside of the housing with a soft damp cloth. NEVER immerse the power cord and plug in water or any other liquid.
5. Close the appliance.
6. Plug into the wall outlet and pre-heat for 10 minutes.

Note: During this initial phase some smoke may be emitted from the sandwich maker. This is normal.

5 - Using Your Appliance

Preparing Your Appliance:

1. Connect the unit to the electrical supply. The red indicator light will turn 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 goes out. 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 and place the desired fillings within.
2. Lift the safety catch and open the sandwich maker. Place the sandwiches on the heating plates.
3. Close the casing to ensure that the sandwiches are cooked 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, as the fillings will be quite hot.
3. Allow the sandwiches 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, meaning they will run less.

6 - Troubleshooting

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.

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 - 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 is needed. Always unplug this sandwich maker from the power source and wait until it has fully cooled 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 any crumbs from the grooves, and wipe them with a damp cloth and mild soap.

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

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

Clean the handle and outside parts with a damp cloth and 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.

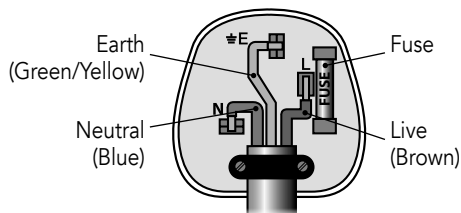
Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

Storage:

To store your appliance:

1. Unplug the 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.

9 - 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 labelled in accordance with the following code:

Blue neutral [N] Brown live [L]
Green/Yellow [EARTH] 

Plug Fitting Details (Where Applicable). The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

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 - then cut it off of the mains lead and immediately dispose of it in a safe manner. 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!

10 - Warranty

**3* | YEAR
GUARANTEE**



**GREAT BRITISH
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As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase 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 or a receipt.
- 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.

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 or receipt.

11 - Weights & Measures

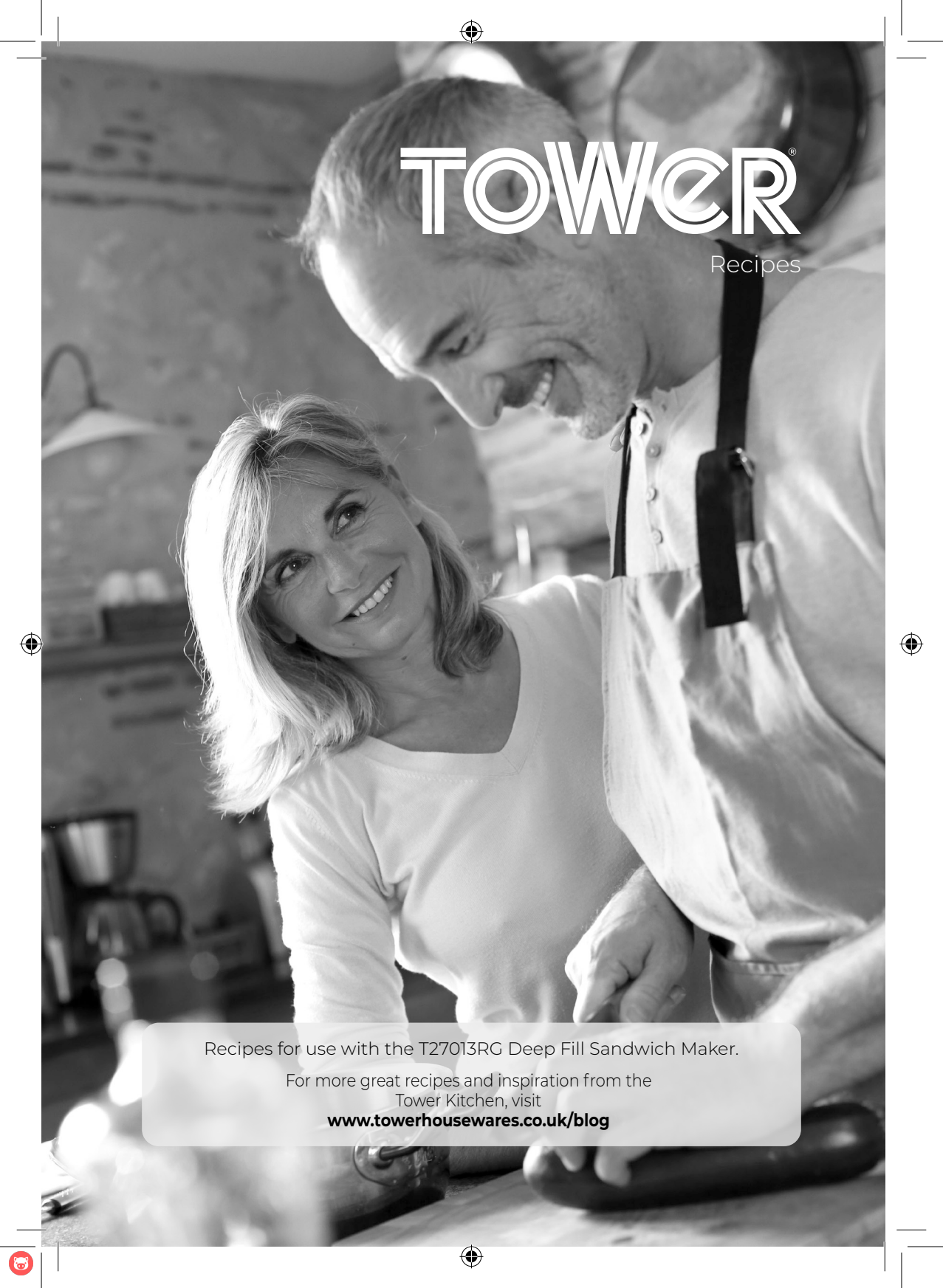
Check these charts for basic imperial to metric conversions of weights.

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

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

Food Allergies

Important Note: Some of the recipes contained in this document 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



TOWER[®]

Recipes

Recipes for use with the T27013RG Deep Fill Sandwich Maker.

For more great recipes and inspiration from the
Tower Kitchen, visit

www.towerhousewares.co.uk/blog

Cooking with your sandwich maker.

Fillings:

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

Sweet:

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

Prosciutto and Fresh Mozzarella

Makes 2 sandwiches

Ingredients	Method
4 slices of bread 6 slices of prosciutto 55g fresh mozzarella (approximately 2 to 3 slices per sandwich)	1. Plug in your Sandwich Maker to preheat. 2. Place two slices of bread on your work surface and butter them. 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 the lid. 6. Toast for approximately 5 minutes, or until the bread is evenly toasted. 7. Cut the sandwiches along the perforated edges and serve.

Smoked Salmon and Cream Cheese

Makes 2 sandwiches

Ingredients	Method
4 slices of bread Smoked salmon Cream cheese	1. Plug in your Sandwich Maker to preheat. 2. Place two slices of bread on your work surface and butter them. 3. Turn the bread butter side down and evenly spread the cream cheese and place the smoked salmon 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 the lid. 6. Toast for approximately 5 minutes, or until the bread is evenly toasted. 7. Cut the sandwiches along the perforated edges and serve.

Traditional Grilled Cheese

Makes 2 sandwiches

Ingredients

4 slices of bread
4-6 slices of 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 them.
3. Turn the bread butter side down and add the 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 the lid.
6. Toast for approximately 5 minutes, or until the bread is evenly toasted.
7. Cut the sandwiches along the perforated edges and serve.

Breakfast Sandwich

Makes 2 sandwiches

Ingredients

4 slices of 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 them.
4. Turn the bread butter side down and place the cooked bacon, tomato slices and cheese inside.
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 the lid.
7. Toast for approximately 5 minutes, or until the bread is evenly toasted.
8. Cut the sandwiches along the perforated edges and serve.

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