

the Power Toastie™

Instruction Book - LTS425GRY



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we 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.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove any packaging material and promotional stickers before using the toastie maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Always ensure the toastie maker is properly assembled before use. Follow the instructions provided in this book.

- Do not place the toastie maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not use on a sink drain board.
- Always operate the toastie maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Keep the toastie maker clear of walls, curtains and other heat or steam sensitive materials
- Do not place the toastie maker on or near a hot gas or electric burner, or where it could touch a heated oven. Use the toastie maker well away from walls.
- Do not touch hot surfaces. Use the handle to lift and open the top plate.
- Do not leave the toastie maker unattended when in use.
- Do not place anything on top of the toastie maker when the lid is closed, when in use and when stored.
- When operating the toastie maker, ensure the power cord is kept away from any heat source including the surface of the toastie maker. Ensure the power cord does not become trapped between the upper and lower hot plates of the toastie maker during use and storage.
- Always switch the toastie maker off at the power outlet, then unplug the power cord and allow to cool, if the appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.

- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the toastie maker as these can damage the housing or the coating of the cooking plates.
- Always remove the food from the toastie maker with a heatproof plastic spatula or tongs. Never use your hands.
- Do not use sharp objects or utensils inside the toastie maker as they may scratch or damage the interior surface of the hot cooking plate.
- The toastie maker is not intended to be operated by means of an external timer or separate remote control system.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (Page 11).



Hot Surfaces
Do Not Touch

This appliance is marked with a hot surface symbol, the lid and outer surface will be hot when the appliance is operating and for some time after use.



WARNING

Fully unwind power cord from cord storage facility before use.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The 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.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.

- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only.
Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats.
Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS



Components



- A. Cool-touch handle
- B. START/CANCEL button
- C. 'Heating' & 'Ready' indicator lights
- D. Timer Increase/Decrease buttons
- E. LED Display with count-down timer
- F. PFOA-free non-stick coating
For quick and easy cleaning.
- G. Jumbo scissor action cooking plates
Automatically seals and cuts supersized or regular bread.
- H. A Bit More™ button
Press to automatically add additional time to get your toasties just right without having to reset the timer.
- I. Non-slip feet
For stability.

Not Shown

- Auto off
Heating turns off after timer counts down to zero and the toastie maker will enter standby mode.
- Cord storage integrated into base



Functions

OPERATING YOUR BREVILLE PRODUCT

Before first use, remove and safely discard any packing material, promotional labels and tape from the toastie maker.



WARNING

Fully unwind power cord from cord storage facility before use.

BEFORE FIRST USE

Check that cooking plates are clean and free of dust. Wipe over with a damp cloth. Place the toastie maker on a flat, level surface with the lid in the closed position.

Ensure there is a minimum distance of 20cm of space on all sides of the toastie maker.

Ensure there are no items on top of the toastie maker.

1. Insert power plug into a 230/240V power outlet and turn the power on. The toastie maker will enter standby mode and the screen will display ‘- -’.
2. Press the START/CANCEL button to start pre-heating. The ‘HEATING’ light will illuminate red and the screen will show a rotating loop ‘[]’ whilst pre-heating.



NOTE

If pre-heating is not required, press START/CANCEL button and use the timer increase or timer decrease to set a cooking time, then press START/CANCEL button to start immediately or wait 3 seconds for the timer countdown to commence. The ‘HEATING’ light will illuminate red. An additional 2 minutes will need to be added to the timer, when the pre-heat is over-ridden.

3. Once the toastie maker has finished pre-heating, the ‘READY’ light will illuminate green, the toastie maker will beep 3 times to alert that the pre-heat has finished and ‘00’ will continuously flash on the screen.



NOTE

The toastie maker will remain ready for use for an additional 20 minutes with the screen continuously flashing ‘00’.

The ‘READY’ light will continue to cycle on and off to indicate the toastie maker is maintaining the correct temperature. You can set a cooking time during this period. If a cooking time is not set after the additional 20 minutes, the auto-off safety feature will engage.

The toastie maker will sound 5 beeps and the screen will display ‘- -’. Both the ‘HEATING’ and ‘READY’ lights will no longer be illuminated, indicating heating has stopped as the toastie maker returns to standby mode.

4. Place up to four slices of bread 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 lock into place.



WARNING

Do not overfill toasties or use excess liquid ingredients (i.e. sauces, gravies, custards). This may result in overflow from the toastie maker or force the lid lock to suddenly release.



NOTE

If the lid is difficult to close and lock at first, rest the lid on the pastry for 1 minute to allow the ingredients to soften and then lock the lid into place.

7. Set your required cooking time using the Timer Increase/Decrease buttons.
8. Press START/CANCEL button to start immediately or cooking will commence automatically after 3 seconds. The time will stop flashing indicating the time is counting down.



NOTE

During cooking, you can adjust the timer by pressing the Timer Increase/Decrease buttons. 'A Bit More' can only be used at the completion of the timer.

9. During cooking, the 'HEATING' and 'READY' lights will continue to cycle on and off to indicate that the toastie maker is maintaining the correct temperature.
10. The timer will countdown in 1 minute increments, displaying the remaining cooking time on the LED screen, until it reaches 1 minute, it will then count down by seconds until cooking time has elapsed.
11. When the cooking time has counted down, the toastie maker will beep 5 times and return to standby mode. The LED screen will display '- -'. Both the 'HEATING' and 'READY' light will no longer illuminate indicating heating has stopped as the toastie maker returns to standby mode.



WARNING

During or after cooking, open the toastie maker lid carefully. Cooked toastie filling is hot and can scald.

A BIT MORE™

'A Bit More™' button can only be used after the initial cooking time has finished. It is handy if you want to cook your toasties just 'a bit more' without having to reset the timer. Press the 'A Bit More™' button up to 4 times adding 1 minute per press. There is no need to press the START/CANCEL button. The time entered will flash for 3 seconds on the screen, then the timer countdown will commence. 'HEATING' or 'READY' light will illuminate.

12. Once cooking is complete, open the lid and carefully remove your toasties with the help of a silicone spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating. Alternatively, to continue making toasties repeat steps 4-8.

13. You can press the START/CANCEL button at any time during cooking to cancel cooking. The LED screen will display '- -'. The toastie maker will return to standby mode, switch the toastie maker off at the power outlet and remove the power plug from the power outlet.



NOTE

Toasting should take approximately 6 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.



NOTE

At all times the lid must be locked closed and locked into place. When using the toastie 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.



WARNING

Steam will be ejected from between the cooking plates when the lid is closed. Be careful not to make contact with the steam as it may cause burns.



Hints & Tips

BREAD

The toastie maker is designed for super and regular sized bread. With extra large cooking plates, it cuts and seals the toastie. 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 toasties 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 toastie is sufficient. Do not overfill your toasties.

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. Noting you may get a lighter toasting result.

For sweet snacks, a light sprinkling of caster 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.

SEASON THE PLATES

Season the plates occasionally to prevent sticking and to make cleaning easier. To season, brush the cooking 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 affect the performance of the non-stick

surface on the cooking plates.

REHEATING

If the toastie 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 toastie will keep hot for up to 20 minutes this way, but will then begin to dry out.



Care & Cleaning

Before cleaning, ensure the power is switched off and then remove the power plug from the power outlet.

Allow your toastie maker to cool before cleaning however, the toastie maker is easier to clean when still slightly warm.

Always clean your toastie maker after each use to prevent a build-up of baked-on foods. Wipe cooking plates with a soft, damp cloth to remove food residue.



WARNING

Do not immerse any part of the Breville Toastie maker or the power cord in water or any other liquid.

PFOA-FREE NON-STICK COATING

Cooking on a non-stick surface minimises the need for oil as food does not stick and cleaning is easier.

Any discolouration that may occur will only detract from the appearance of the toastie maker and will not affect the cooking performance.

When cleaning the non-stick coating, do not use metal (or other abrasive) scourers. Wash with warm soapy water and dry thoroughly.

Remove stubborn residue using a damp cloth.



NOTE

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

STORAGE

To store your toastie maker:

1. Ensure the power is off and then unplug power cord from the power outlet.
2. Allow the toastie maker to fully cool.
3. Wrap the power cord in the cord wrap area below the toastie maker.
4. Store on a flat, dry level surface.
Do not place anything on top of the toastie maker.



WARNING

The handle is designed for opening and closing the toastie maker during cooking. It should not be used for moving or carrying the toastie maker.


When moving the toastie maker, allow the unit to fully cool down and carry the unit via the base.




Recipes

Spinach and fetta flat bread sandwich

 Makes 4

 Preparation time 6 minutes

 Cooking time 4 minutes

4 x flat breads, large

100g baby spinach

150g haloumi, grated

Freshly ground black pepper

Sea salt


1 lemon, cut into wedges


2 tbsp. dukkah

1. Pre-heat the sandwich maker until the READY light illuminates.
2. Lay the flat breads flat and divide the baby spinach and grated haloumi between the 4 flat breads. Season with freshly ground black pepper and a little salt.
3. Fold the edges at the side into the centre then the top and bottom edges in towards the centre, making a square shape. Continue with all of the flat breads and place into the sandwich maker. Close and lock the lid. Adjust the timer to 4 minutes.
4. Remove using a silicon spatula and serve with lemon wedges and dukkah.

Roast beef, onion, mustard and gruyere toasted sandwich

 Makes 4

 Preparation time 8 minutes

 Cooking time 4 minutes

Garlic butter

2 cloves garlic, crushed

50g butter

2 sprigs thyme, leaves picked and chopped

1 tsp. seeded mustard

Salt and pepper

Sandwich filling

8 slices of brown bread

170g Rare roast beef

1 tbsp. seeded Dijon mustard

½ onion, sliced and sautéed


120g gruyere cheese, grated


Salt and pepper

1. To make the garlic butter - melt the butter in the microwave and add the garlic, parsley, mustard, salt and pepper. Set aside.
2. Using a pastry brush, brush one side of each slice of bread with the garlic butter. Place the brushed sides of 2 slices together and then divide the sandwich filling ingredients between the 4 open sandwiches.
3. Pre-heat the sandwich press until the READY light is illuminated.
4. Lift the top slice of bread from the pre-made sandwiches with the ingredients on top and place it into the pre-heated sandwich press. The garlic butter side should be on the outside of the sandwich. Take the remaining piece of bread and place it on top with the garlic butter side facing the outside of the sandwich. Close and lock the sandwich press lid. Adjust the timer to 3 minutes.
5. Serve.

Mushroom, spinach, brie and garlic toasted sandwich

 Makes 4

 Preparation time 10 minutes

 Cooking time 10 minutes

Garlic butter

2 cloves garlic, crushed

50g butter

1 tsp. chopped parsley

1 tsp. seeded mustard

Salt and pepper

Sandwich filling

8 slices of large white bread

12 Swiss brown mushrooms, sliced and sautéed


50g baby spinach


150g brie, sliced

1. To make the garlic butter – melt the butter in the microwave and add the garlic, parsley, mustard, salt and pepper. Set aside.
2. Using a pastry brush, brush one side of each slice of bread with the garlic butter. Place the brushed sides of 2 slices together and then divide the sandwich filling ingredients between the 4 open sandwiches.
3. Pre-heat the sandwich press until the READY light is illuminated.
4. Lift the top slice of bread from the pre-made sandwiches with the ingredients on top and place it into the pre-heated sandwich press. The garlic butter side should be on the outside of the sandwich. Take the remaining piece of bread and place it on top with the garlic butter side facing the outside of the sandwich. Close and lock the sandwich press lid. Adjust the timer to 3 minutes.
5. Serve.

Banana, caramel ricotta and cinnamon toasted sandwich

 Makes 4

 Preparation time 4 minutes

 Cooking time 4 minutes

8 slices white bread

2 bananas, sliced

50g butter

4 tbsp. store bought caramel

½ cup ricotta


¼ tsp cinnamon


½ tsp. vanilla paste

1. Pre-heat the sandwich press until the READY light illuminates.
2. Place the caramel, ricotta, cinnamon and vanilla paste into a bowl and beat with a wooden spoon to combine well.
3. Lay 4 slices of bread out and divide the caramel ricotta and banana slices between the 4 slices. Place the remaining bread on top of each sandwich and butter outside of sandwich, place into the sandwich maker. Close and lock the lid. Adjust the timer to 3 minutes.
4. Remove using a silicon spatula.

Refried bean and cheese toasted sandwich with sour cream and avocado

 Makes 4

 Preparation time 8 minutes


 Cooking time 3 minutes

1 avocado, diced
1 tomato, diced
¼ red onion, fine dice
3 stalks coriander, chopped
Salt and pepper
50g butter
8 slices large multigrain bread
1 cup refried bean puree
120g tasty cheese, grated
½ cup sour cream

1. Make a salsa by mixing the diced avocado, tomato, onion and chopped coriander together, season with salt and pepper.
2. Lay 4 slices of bread out and divide the refried bean puree and cheese between all 4 slices. Season with salt and pepper and place the remaining slices of bread on top of each sandwich. Butter outside of sandwich.
3. Pre-heat the sandwich maker until the READY light illuminates.
4. Place the pre-made sandwiches into the sandwich press, close and lock the lid. Adjust the timer to 3 minutes.
5. Remove using a silicon spatula.
6. Serve with sour cream and salsa.

Apple pie sandwich

 Makes 4

 Preparation time 5 minutes


 Cooking time 3 minutes


300g pie apple slices
¼ tsp. ground cinnamon
Pinch ground nutmeg
1 tbsp. caster sugar
¼ tsp. vanilla paste
8 slices white bread
40g unsalted butter

1. Mix together the apples, cinnamon, nutmeg, sugar and vanilla paste.
2. Lay 4 slices of bread out and divide the ingredients between the 4 slices. Place the other slice on top of each sandwich and butter the outside of the sandwich.
3. Pre-heat the sandwich maker until the READY light is illuminated.
4. Place the 4 sandwiches into the sandwich maker and close the lid.
5. Adjust the timer to 3 minutes.
6. Remove the sandwiches using a silicon spatula.

Silverside, tomato, corn relish and vintage cheese toasted sandwich

 Makes 4

 Preparation time 5 minutes


 Cooking time 4 minutes


8 slices large white bread
¼ cup corn relish
350g silverside, thinly sliced
2 tomatoes, sliced
100g vintage cheese, sliced
Salt and pepper
40g butter, room temperature
100g Baby spinach leaves

1. Lay 4 slices of bread out and divide the corn relish, silverside, sliced tomato and cheese between all 4 slices. Season with salt and pepper and place the remaining slices of bread on top of each sandwich.
2. Butter the outside of the sandwich.
3. Pre-heat the sandwich maker until the READY light illuminates.
4. Place the pre-made sandwiches into the sandwich press, close and lock the lid. Adjust the timer to 3 minutes.
5. Remove using a silicon spatula.
6. Serve with spinach leaves.

French raisin bread

 Makes 4

 Preparation time 5 minutes

 Cooking time 2 minutes

4 thick cut slices raisin bread
2 eggs
2 tbsp. Milk
1 tbsp. caster sugar
Pinch ground cinnamon
1 tbsp. Vanilla

Cinnamon sugar

1 tsp ground cinnamon
2 tbsp. caster sugar
50ml maple syrup

1. Whisk together the eggs, milk, 1 tbsp. caster sugar and pinch of ground cinnamon and vanilla.
2. Pre-heat the sandwich maker until the READY light is illuminated.
3. Dip the raisin bread into the egg mixture and then place into the sandwich press. Close and lock the lid. Adjust the timer to 3 minutes.
4. In a jar mix together the cinnamon and caster sugar and shake until well combined.
5. When the raisin French toast is finished, take out and sprinkle cinnamon sugar over the toast and serve with maple syrup.

Breville Customer Service Centre

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