



04488

DE

Gebrauchsanleitung
ab Seite 3

EN

Instruction manual
starting on page 14

FR

Mode d'emploi
à partir de la page 25

NL

Handleiding
vanaf pagina 36

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Explanation of the Symbols



Danger symbols: These symbols indicate risks of injury. Read through the associated safety instructions carefully and follow them.



Supplementary information



Suitable for food use.



Caution: hot surface!



Read instructions before use!

Explanation of the Signal Words

DANGER

warns of serious injuries and danger to life

WARNING

warns of *possible* serious injuries and danger to life

CAUTION

warns of slight to moderate injuries

NOTICE

warns of damage to property

Dear Customer,

We are delighted that you have chosen this **multi-snacker**.

Before using the device for the first time, please read the instructions carefully and keep them for future reference. If the device is given to someone else, these instructions should also be handed over with it. The manufacturer and importer do not accept any liability if the information in these instructions is not complied with.

Please note: The illustrations in these instructions may differ slightly from the actual device.

If you have any questions about the device and about spare parts/accessories, please contact the customer service department via our website:

www.service-shopping.de

Intended Use

- This device is intended to be used to make small snacks such as omelettes, mini pizzas, röstis, meatballs, tortillas, fried eggs etc.
- The device is for personal domestic use only and is not suitable for commercial applications.
- Use the device only for the intended purpose and as described in the instructions. Any other use is deemed to be improper.
- The following are excluded from the warranty: all defects caused by improper handling, damage or unauthorised attempts at repair. This also applies to normal wear and tear.

Safety Instructions

- This device may be used by **children** aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the device safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
- **Children** must not play with the device.
- Cleaning and **user maintenance** may not be performed by **children**, unless they are older than 8 years of age and are supervised.
- Children younger than 8 years of age and animals must be kept away from the device and the mains cable.



CAUTION: Hot surface! The device will become very hot during use. It is essential to make sure that no heated parts are touched while using and after using the device. Only touch the handles while the device is in operation or immediately after it has been switched off. Only transport or store away the device when it has cooled down completely. Use suitable kitchen gloves.

- The device is not designed to be operated with an external timer or a separate remote control system.
- The device must always be disconnected from the mains power when left unattended and before cleaning it.
- In the interest of your own safety, check the device, the mains cable and the mains plug for damage every time before use. Use the device only if it is in working order.

- If the device, the mains cable or the mains plug of the device is damaged, they must be replaced by the manufacturer, the customer service department or a similarly qualified person (e.g. specialist workshop) in order to avoid any hazards.
- It is essential to follow the cleaning instructions in the “Cleaning and Storage” chapter!



DANGER – Danger of Electric Shock from Water

- Use the device only in closed rooms.
- Do not use the device in rooms with high humidity.
- Never immerse the device, mains cable or mains plug in water or other liquids and ensure that these components cannot fall into water or become wet.
- Should the device fall into water, switch off the power supply immediately. Do not attempt to pull the device out of the water while it is still connected to the mains power!
- Never touch the device, mains cable or mains plug with wet hands when these components are connected to the mains power.



WARNING – Danger of Electric Shock from Damage and Inappropriate Use

- Only connect the device to a socket with safety contacts that is properly installed and matches the “Technical Data” of the device. The socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not use the device in conjunction with extension cables.
- Switch off the device and pull the mains plug out of the plug socket if an error occurs during operation, when there is a power cut or before a thunderstorm.



WARNING – Danger of Injury

- **Danger of suffocation!** Keep children and animals away from the packaging material.
- **Danger of scalding from heat and hot steam!** Hot steam can escape from the device during operation. You should therefore keep your head and hands out of the danger zone.
- **Danger of burns!** The heating surfaces of the device will become very hot. Be careful when inserting and removing the food! If necessary, use kitchen tongs made of plastic or wood.
- The device must not be moved during operation.
- **Danger of tripping!** Make sure that the connected mains cable does not present a trip hazard.



WARNING – Danger of Fire

- Do not use the device in rooms containing easily ignitable dust or poisonous and explosive fumes.
- Do not connect the device along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).

- Do not operate the device in the vicinity of combustible material. Do not place any combustible materials or materials that melt easily (e.g. cardboard, paper, wood, plastic) in or on the device.
- Do not cover the device during operation in order to prevent it from catching fire. Ensure that there is sufficient ventilation while the device is in operation.

NOTICE – Risk of Damage to Material and Property

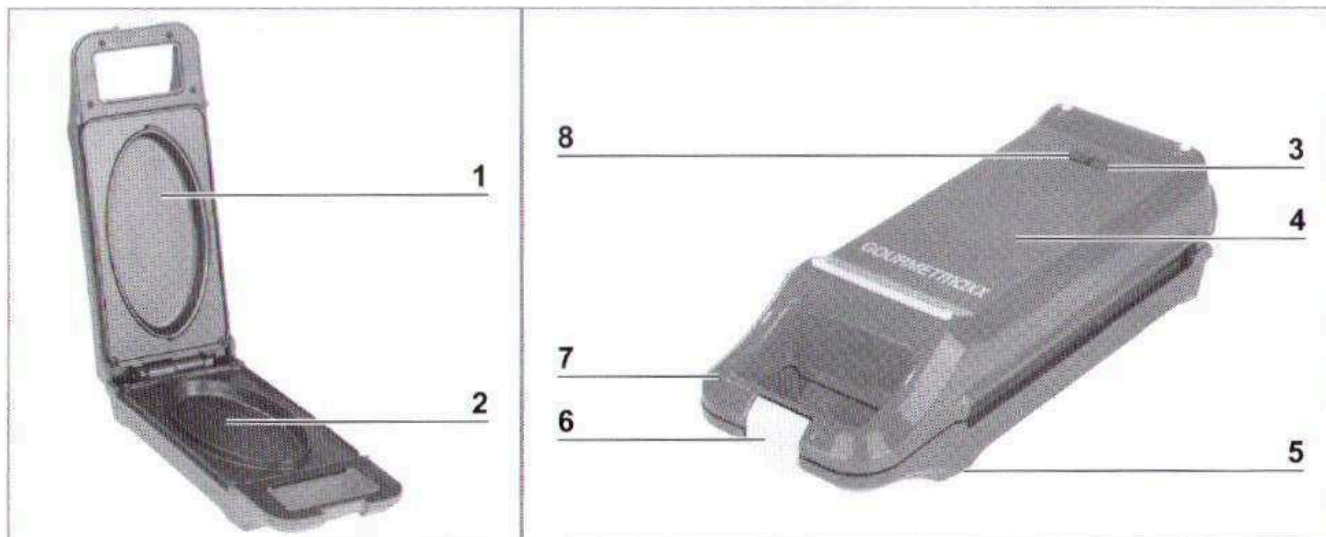
- The device may only be operated in a horizontal position, never on its side or tilted. If the device is rotated during use, it may only be placed back down horizontally!
- Position the mains cable in such a way that it does not become squashed or bent and does not come into contact with hot surfaces.
- The mains cable must not hang down from the surface on which the device is placed in order to prevent the device from being pulled down.
- Only use heat-resistant utensils to place and remove the food. Keep metal objects or other sharp objects away from the device. These objects could damage the non-stick coating of the heating surfaces. We recommend the use of kitchen utensils made from wood or plastic.
- Do not place food that is still wrapped in cling film or plastic bags into the device.
- Never spray cold water onto the heating surfaces during or immediately after use of the device. This could damage the non-stick coating!
- Never pull or carry the device by the mains cable. When you pull it out of the plug socket, always pull on the mains plug and never the mains cable!
- Protect the device from other heat sources, naked flames, sub-zero temperatures, persistent moisture, wet conditions and impacts.
- Use only original spare parts from the manufacturer.

Items Supplied and Device Overview



PLEASE NOTE!

- Never remove the rating plate and any possible warnings.
-
1. Unpack the items supplied and check them for completeness and transport damage. If the device, the mains plug or the mains cable does have damage, do not use the device(!), but contact our customer service department.
 2. Remove all packaging materials and any possible protective films used for protection during transportation.



- 1 Upper heating surface
- 2 Lower heating surface

- 3 Control lamp (green)
- 4 Lid
- 5 Feet
- 6 Catch
- 7 Handle
- 8 Operating lamp (red)

Before Initial Use



PLEASE NOTE!

- Always set up the device with a clear space at the sides (at least 20 cm) and clear space above it (at least 30 cm) on a flat, solid and heat-resistant surface that is resistant to splashing.
- Do not place the device below kitchen wall units or similar cupboards. The rising steam could cause damage to them!
- The surfaces of furniture may possibly contain elements which can attack and soften the adjustable feet of the device. If necessary, place a suitable pad below the adjustable feet.
- There may still be some production residues on the device. To avoid harmful effects to your health, clean the device before you first use it (see the "Cleaning and Storage" chapter).

1. Wipe down the device with a clean, damp cloth.
2. Wipe down the heating surfaces with a soft, damp cloth / sponge and a little detergent if necessary. Dry thoroughly.
3. Set up the device in a suitable location, following the safety instructions and the notes provided at the beginning of this chapter.
4. Completely unwind the mains cable and plug the mains plug into a properly installed plug socket that is easily accessible. Make sure that the mains cable is not trapped between the heating surfaces.
5. Before you first use it, we recommend that you allow the device to heat up once for a few minutes to remove any possible production residues from the heating surfaces. To do this, follow the instructions in the "Use" chapter.



When the device is first used, production-related additives (e.g. grease) may cause a small amount of smoke and / or an odour to be produced. This is normal and not a device defect.

6. Clean the device again (see the "Cleaning and Storage" chapter).

Use



PLEASE NOTE!

- **Do not overfill the device!** Use no more than two eggs for egg dishes and recipes requiring eggs! If you add too much food, it may overflow at the sides of the device and make it impossible to open the device.
- It should always be possible to close the device without too much effort. Do not open or close the device with force!



Although the heating surfaces have a non-stick coating, we still recommend that you lightly grease them before first use. Do not use any cooking spray as it can attack the non-stick coating!

1. Prepare the food as you wish. A few recipe suggestions can be found later on in these instructions.
2. Open the lid (4).
3. Lightly grease the heating surfaces (1 + 2) **before you first use them**.
4. **Preheating:** Insert the mains plug into a properly installed socket that is easily accessible. The operating lamp (8) and the control lamp (3) light up and indicate that the heating process has started. Keep the device closed during this process.
5. Once the device has reached its operating temperature (after approx. 3 – 4 minutes), the control lamp goes out. Flip open the lid.
6. Pour the food into the mould of the lower heating surface. Make sure that you do not pour too much food into the mould.
7. Carefully close the lid, press the handles together and flip down the catch. Allow the food to fry until it is as brown as you want. During frying, the green control lamp may go out and then light up again. This means that the device is heating up again in order to maintain a constant temperature.
8. To release pressure, open the lid at least twice for a short time while cooking. Close it again.
9. Towards the end of the cooking time, check whether the food is already cooked or still needs to be fried for a little longer.
10. If the food is cooked, remove it carefully. To do this, use wooden or plastic kitchen utensils so that you do not damage the non-stick coating.
11. To fry further food, repeat steps 3 to 9.
12. If no more food is to be baked, pull the mains plug out of the plug socket and allow the device to cool down completely while open.

Cleaning and Storage



PLEASE NOTE!

- Before commencing the cleaning, note the safety instructions in the "Safety Instructions" chapter!
 - The device is **not** dishwasher-safe.
 - Do not use any corrosive or abrasive cleaning agents, cleaning sprays, rough sponges or knives to clean the device. These can damage the surface.
-
1. Make sure that the device has completely cooled down and has been disconnected from the mains power!
 2. Carefully remove any crumbs and residues from the heating surfaces (1 + 2). Use a soft brush to do this if necessary.
 3. Wipe out and wipe down the housing and the heating surfaces with a damp cloth. If necessary, use a little mild detergent to remove more intense soiling.
 4. Then dry off the device with a soft cloth.
 5. Check the mains cable regularly for any damage. Never wrap the mains cable tightly around the device (danger of the cable breaking).
 6. Store the device in a dry, clean, frost-free place that is protected from direct sunlight and cannot be accessed by children or animals.

Recipes

Please note that all of the stated cooking times are approximate guideline values. As ingredients differ in terms of their origin, size, shape and brand, we cannot guarantee the optimum setting for your ingredients. The actual cooking times may therefore vary depending on the portion size. It is essential to make sure prior to serving that the food is fully cooked through!

Ham and Cheese Toasted Sandwich

Ingredients:

- 4 slices of toast
- 1 slice of boiled ham
- 70 g cheese, grated
- Butter, pepper

Preparation:

1. Lightly coat the outsides of the slices of toast with butter.
2. Spread the grated cheese on two of the toast slices.
3. Place half a slice of boiled ham on each of them.
4. Season with pepper to your taste.
5. Cover with the other two slices of toast.
6. Place the slices of toast into the device.
7. Follow the instructions in the "Use" chapter.
8. Bake for approx. 4–6 minutes depending on how brown you want the slices to be.



Vary them as you require and for example:

- add slices of tomato
- use different types of sausage
- add small amounts of sauce, mayonnaise or similar condiments
- use processed cheese instead of grated cheese

Omelette

Ingredients:

2	eggs
½ tsp.	flour
2 tbsp.	milk
50 g	Edam, grated
1	slice of ham, cut into strips
½	tomato, sliced
2 tbsp.	olive oil
To taste	salt, butter, chilli, parsley or chives

Preparation:

1. Whisk the eggs and the oil together well and beat to a froth.
2. Add the cheese, milk, flour, ham and spices and mix everything up together.
3. Pour the egg mixture into the preheated device. Close the lid (see the "Use" chapter).
4. Open the device after 2 – 3 minutes. The egg mixture should already have solidified.
5. Spread the tomato slices over it.
6. Close the device again (see the "Use" chapter).
7. Turn the device and heat for another 1 – 2 minutes.
8. Garnish the omelette with parsley or chives after removing it.

Rösti

Ingredients:

300 g	potatoes, floury
1 tbsp.	clarified butter
1	onion, small
To taste	salt, pepper

Preparation:

1. Peel the potatoes and grate them finely.
2. Peel the onion and chop it up into small pieces.
3. Season the potatoes with onion, salt and pepper.
4. Pour the clarified butter into the preheated device.
5. Pour some of the rösti mixture into the heating surface of the device.
6. Close the lid (see the "Use" chapter).
7. Turn the device after 2 – 3 minutes and heat for another 2 – 3 minutes.
8. Allow the rösti to drip off on kitchen towel after removing it from the device and serve it while still hot.

Filled and Baked Avocado

Ingredients:

50 g	shrimps
1	avocado, small
40 g	cheese, grated
2 tbsp.	lemon juice
To taste	chilli sauce

Preparation:

1. Remove the pit and the skin from the avocado and press out the pulp.
2. Mix it with the shrimps.
3. Season with the chilli sauce to your taste.
4. Scatter the grated cheese over it.
5. Place the avocado mixture into the device.
6. Follow the instructions in the "Use" chapter.
7. Allow it to bake for approx. 4–6 minutes.

Fried Egg – "Sunny Side Up" or "Easy Over"

Ingredients:

2	eggs
To taste	salt
	butter

Preparation:

1. Pour a little butter into the preheated device.
2. Carefully crack open the eggs and allow them to drop into the heating surface.
3. If the fried egg is to be "sunny side up", simply fry it until it is the consistency you want with the device open.
4. If the fried egg is to be "easy over", close the device shortly before the end (see the "Use" chapter) and turn over the device.
5. Open it after approx. 1–2 minutes, take out the fried egg and add salt to your taste.

Frying and Cooking Times

Food	Times	Comment
Steak	approx. 4 min. per side	max. 150 g, allow to rest for 2 – 3 minutes
Cutlet	approx. 4 – 5 min. per side	max. 150 g
Lamb chop	approx. 4 min. per side	ideally served with rosemary
Fresh fish, e.g. saithe, zander	approx. 3 – 5 min. per side	turn carefully
Frozen fish, e.g. salmon, saithe	approx. 5 min. per side	only season after frying
Chicken breast	approx. 4 minutes per side	max. 150 g

Turkey escalope	approx. 3 minutes per side	max. 150 g
Vegetables	approx. 8–12 minutes	chopped up small
Potatoes (sliced, preboiled)	approx. 12–15 minutes	ideally with a little butter, turn several times
Potatoes (sliced, uncooked)	approx. 25 minutes	ideally with a little lard, turn several times
Potato rösti (uncooked)	approx. 8 min. per side	
Pancakes	approx. 2 min. per side	turn carefully
Omelette	approx. 3 min. per side	

Troubleshooting

If the device does not work properly, check whether you are able to rectify the problem yourself. If the problem cannot be solved with the steps that are listed, contact the customer service department.



Do not attempt to repair a defective electrical device yourself!

Problem	Possible cause	Fix
The device does not work. The operating lamp does not light up.	Is the mains plug inserted in the plug socket correctly?	Insert the mains plug.
	Is the plug socket defective?	Try another socket.
	No mains voltage is present.	Check the fuse of the mains connection.
The fuse in the fuse box is triggered.	Too many devices connected to the same circuit.	Reduce the number of devices in the circuit.
	No error can be identified.	Contact our customer service department.
The green control lamp still does not go out even after 4 minutes.	The lid is not closed shut correctly.	Make sure that the lid is closed shut correctly (see the "Use" chapter).
	No error can be identified.	Contact our customer service department.
The food is too dark.	The cooking time is too long.	Reduce the cooking time.
The food is not fully fried / baked.	The cooking time is too short.	Increase the cooking time.
During use, an unpleasant smell is detected.	During first use.	A smell often develops when new devices are first used. The smell should disappear once the device has been used several times.

Technical Data

Model:	SW-2007DB
Article numbers:	04488
Voltage supply:	220 – 240 V ~ 50/60 Hz
Power:	700 W
Protection class:	I



Disposal



Dispose of the packaging material in an environmentally friendly manner and take it to a recycling centre.



Dispose of the device in an environmentally friendly manner at a recycling centre for used electrical and electronic devices. It should not be disposed of in the regular domestic waste. More information is available from your local authorities.

Customer Service/ Importer:

DS Produkte GmbH

Am Heisterbusch 1

19258 Gallin

Germany

Tel.: +49 38851 314650

(Calls to German landlines are subject to charges. The cost varies depending on the service provider.)