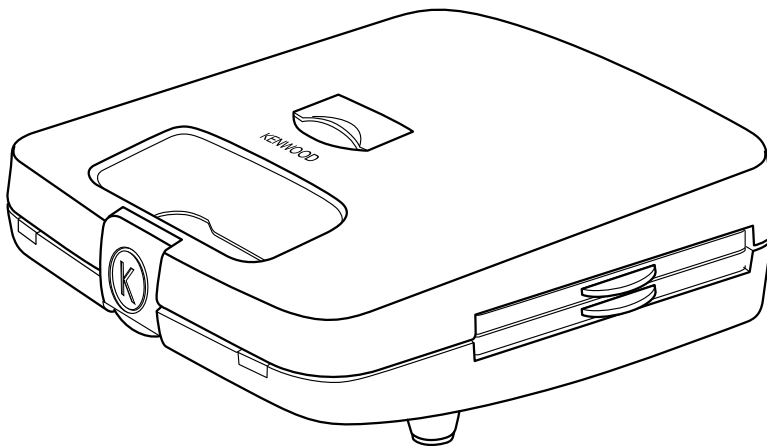


# KENWOOD



## **Sandwichmaker snacker family**

<b>SM630</b>	<b>sandwichmaker</b>
<b>SM634</b>	<b>griller griddle multisnacker</b>
<b>SM638</b>	<b>wafflemaker</b>
<b>SM640</b>	<b>sandwichmaker • multisnacker</b>
<b>SM644</b>	<b>multisnacker • wafflemaker</b>
<b>SM648</b>	<b>sandwichmaker • wafflemaker</b>
<b>SM650</b>	<b>griller • toaster • griddle • wafflemaker</b>

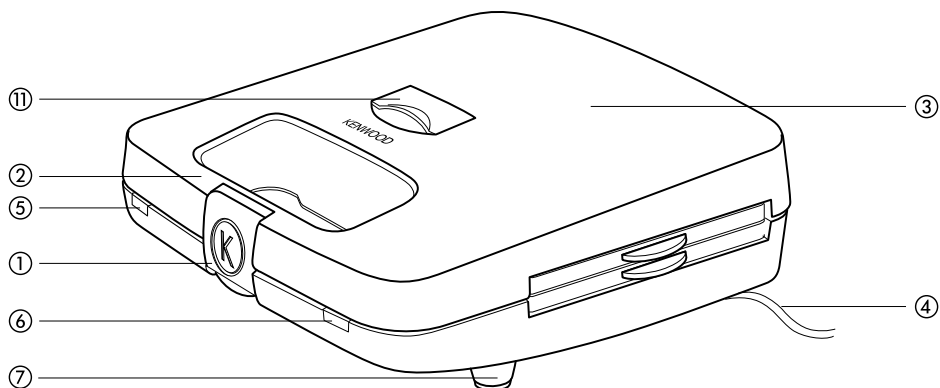
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**Français 14 - 25**

**Türkçe 26 - 37**

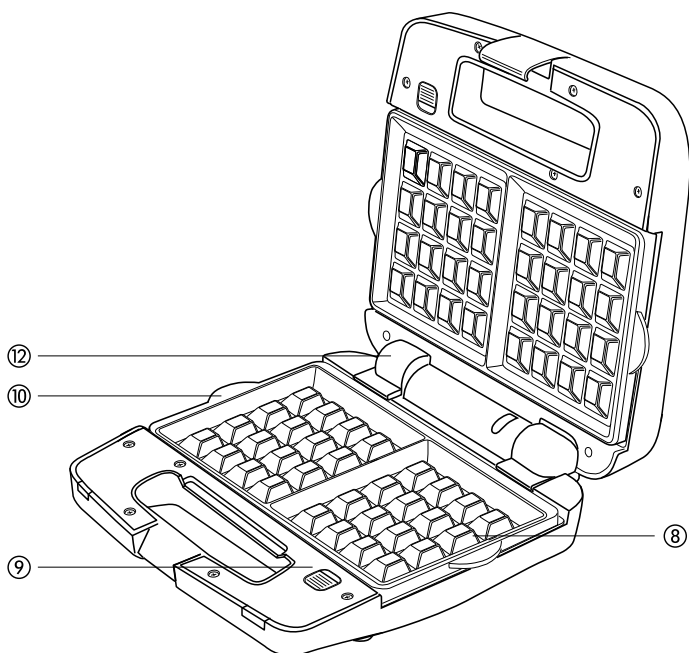
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**فارسی 50 - 61**



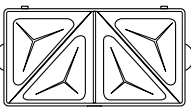
## key

- ① handle latch
- ② handle
- ③ lid
- ④ cord
- ⑤ power on indicator
- ⑥ ready indicator
- ⑦ feet
- ⑧ non-stick toasting plates
- ⑨ plate release catch
- ⑩ plate handle
- ⑪ griddle leg
- ⑫ floating hinge

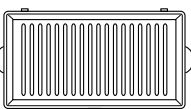


## plates included with family models

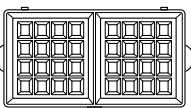
SM630



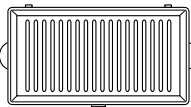
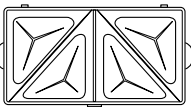
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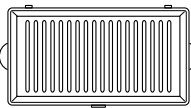
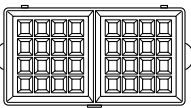
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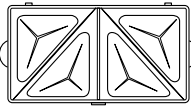
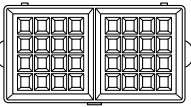
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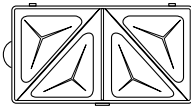
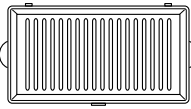
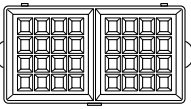
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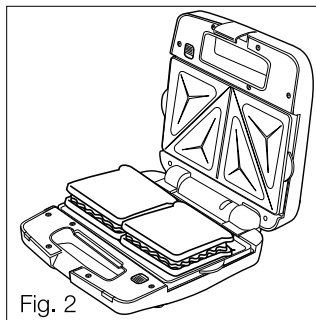
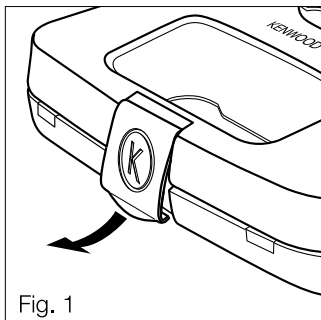


SM648

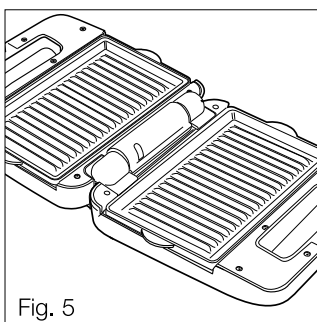
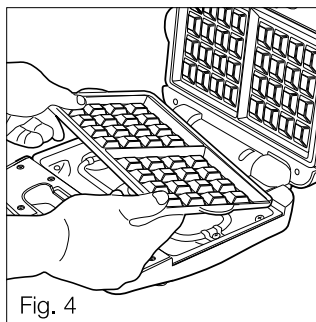
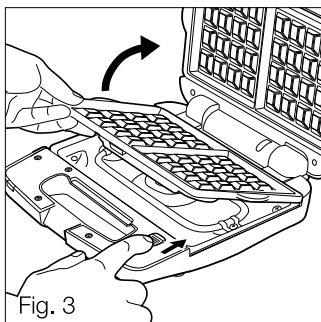


SM650





Note: do not overfill with food - forcing the lid closed can break the clip.



### **Connecting to power**

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.

## **IMPORTANT SAFEGUARDS**

### **DO NOT IMMERSE THIS APPLIANCE IN WATER**

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

1. Read all instructions.
2. Do not touch hot surfaces, and beware of steam which may escape from the appliance during operation.
3. To protect against electric shock do not immerse cord, plug or appliance in water or other liquids.
4. Do not use metal objects, knives, forks or similar implements as they may damage the plates.
5. 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 responsible person for their safety.
6. Do not leave your snack maker on unattended.
7. Do not use any unauthorised attachments with your snack maker, they may be hazardous.
8. Unplug from outlet when not in use and before cleaning.
9. Do not cover your snack maker whilst it is hot or in use.
10. If the supply cord of this appliance is damaged, it must for safety reasons be replaced by Kenwood or an authorised Kenwood repairer.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or worktop or touch hot surfaces.
14. Only use this appliance for its intended domestic use.
15. Young children should be supervised to ensure that they do not play with this appliance.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

## SAVE THESE INSTRUCTIONS

### before using your snack maker

Before using your snack maker for the first time, clean the appliance and plates as described in the 'Cleaning' section.

Brush a little cooking oil on the plates, heat the appliance with the lid open for 5 minutes. Unplug and allow to cool, then remove any surplus oil with absorbent paper. The snack maker is now ready for use.

When using your snack maker for the first time you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

### operation

Please read all instructions before using this appliance.

Your Multi Snacker can be used in two positions :

- In the normal closed position with scalloped sandwich plates for making toasted sandwiches or pastry snacks; or with ribbed grill plates for making grilled sandwiches and snacks including pannini & focaccia; or with waffle plates for making waffles.
- Opened flat with flat ribbed plates as a griddle for patties, fritters, pikelets, kebabs, tomatoes, mushrooms and many more foods.

In the normal closed position either the waffle plates or the ribbed plates can be used. In the opened flat position, only the ribbed plates should be used.

#### **To change the plates - all models**

1. Make sure the plates are cool before starting to change.
2. Remove the plug from the power supply .
3. To remove the plate already in the multisnacker, slide the plate release catches ⑨ forward and then remove the plates (see Fig. 3) by lifting up the plate handles. Remove the other plate in the same manner.
4. Put the locating tabs of the new plate into the tab slots near the hinge (see fig. 4).
5. Push down the plate handles until the plate clicks into place.
6. Do the same on the other plate.

### **To open flat as a griddle - SM634, SM640, SM644, SM650**

1. Make sure the Multi Snacker is cool before opening flat.
2. Unplug the Multi Snacker from the power source.
3. Lift the Griddle leg ⑪ which is on the cover into the upright position.
4. Open the lid of the Multi Snacker to the normal open position (just past upright). Lift the handle a little further. This opens the floating hinge ⑫ and allows the lid to be laid down into the opened flat position (see fig. 5).

### **To make toasted sandwiches - SM630, SM640, SM648, SM650**

1. Close the lid of the snack maker
2. Plug the appliance into the power supply. The red light will glow indicating that the power is on. When the green light comes on the snack maker has reached operating temperature and the sandwiches or snacks can be put in to start cooking. The green light will go off as cooking proceeds, and then come back up again as the temperature comes back up again.
3. Whilst the snack maker is heating prepare the bread and filling.
4. For golden toasted sandwiches, spread butter on the outside of the bread.  
Beware of some spreads which are not suitable for toasting. Always select bread of a suitable size to fit the plates. Place the filling between the unbuttered sides of bread. Ensure the sandwiches are evenly filled to assist with even browning. As an alternative to butter, use a non-stick cooking oil spray on the plates before heating.
5. Open the snack maker by pulling the handle latch outwards and lifting the lid (see fig. 1).
6. Place the sandwiches into the appliance (see fig. 2).
7. Close the lid, using a wooden spoon to hold the bread in place if necessary, until the handle latch locks. Do not force the lid closed. If the lid is difficult to close you may have too much filling or the bread slices may be too thick.
8. Allow the sandwich to toast for 3-8 minutes according to taste and ensuring that raw ingredients (eg bacon) are thoroughly cooked, alternatively, pre-cook them before toasting. Beware of steam which may escape from the front of the appliance.
9. Open the snack maker in one swift movement and remove the toasted sandwiches. Do not use a metal implement for this as it may damage the toasting plates.
10. After use, unplug the appliance and allow to cool.



### **To make pastry snacks - SM630, SM640, SM648, SM650**

Ready made pastry sheets such as filo or puff pastry are ideal for making quick and easy snacks.

1. Place a suitable sized piece of pastry sheet onto the pre-heated cooking plate of your snack maker.
2. Form hollows in the pastry and spoon on the filling such as apple, ricotta cheese or vegetables.
3. Top with another piece of pastry sheet and close the lid.
4. Cook until the pastry is golden brown and the filling cooked.

#### **IMPORTANT**

Be careful when biting into anything cooked in the snack maker, as some filling such as cheese and jam can be extremely hot and will burn if eaten too quickly.

### **To make grilled sandwiches - SM634, SM640, SM644, SM650**

Using the ribbed plates you can make grilled sandwiches using ordinary bread or other types of bread such as pannini or focaccia. The floating hinge will let you make a thick grilled sandwich.

With the ribbed plates in place, follow the instructions for preheating the multisnacker and preparing and cooking the sandwiches as above.

Fillings can include thin sliced meats, cheese, tomato and prepared fillings such as precooked chicken or tuna mayonnaise.

Ensure that raw ingredients eg bacon, onion, eggs are thoroughly cooked; alternatively precook them before toasting.

### **To use as a griddle - SM634, SM640, SM644, SM650**

In the opened flat position and using the ribbed plates the Multisnacker can be used as a griddle to cook a range of foods including patties, fritters, pikelets, kebabs, tomatoes, mushrooms and many more foods.

Cooking times will vary depending on ingredients, always ensure foods fully cooked.

### **To make waffles - SM638, SM644, SM648, SM650**

1. With the waffle plates fitted, heat up the snackmaker as above.
2. For best result, lightly spray the waffle plates before putting in the waffle mixture. This will make it easier to remove the waffles after cooking - and use a plastic spatula so the plates cannot be scratched.
3. Use a plastic spatula to spoon onto the lower plate enough batter to cover the plate without overflowing over the sides.

**WARNING :** do not touch the hot plates - you could be burnt.

: only cook waffles when the plates are hot; and only add batter or remove cooked waffles with a plastic spatula so the coating on the plates cannot be scratched.

4. Close the lid and clip the handle latch closed. There should not be so much batter that the latch is difficult to close.
5. Cook the waffles for the time indicated in the recipes. These times should be treated as a guide and you may need to experiment to achieve the results which are your personal preference.

**WARNING :** only add batter or remove cooked waffles with a plastic spatula so the coating on the plates cannot be scratched.

- Hints :**
- heavy batters take longer to cook than lighter batters - check the indicated times in recipes and experiment.
  - waffles are best eaten hot and fresh immediately after cooking while still crispy waffles can be chilled or frozen - simply reheat in a toaster, under a grill or in a hot oven until crisp and heated through.
  - always use a plastic spatula and have the plates well oiled or greased before cooking; the waffles will be easier to remove.
  - you can make your own flavour of batter by adding different ingredients - for example add a quarter cup of orange juice for orange flavour; or 150 -200gm chocolate chips; or add 40 - 60gm of chopped ham to the cheese batter for ham & cheese waffles - or many more according to your taste.

## waffles recipes

### **Traditional waffles**

Fragrant for the holidays.

Makes 16 waffles

Cooking time: approx. 3 1/2 min

300g flour, 10g baking powder, salt, 75g icing sugar, 100g butter, 2 eggs, 1/2 litre milk

- Mix the flour and baking powder together in a bowl. Add the salt, sugar, melted butter and eggs.
- Mix together, adding a little milk at a time.
- Leave the mix to stand for an hour.

### **Thin waffles**

Prepare the waffles with the ingredients of your choice.

For 12 waffles

Cooking time: from 3 to 3 1/2 minutes (approx.) 300g flour, 1 sachet baking powder, 1 pinch of salt, 1 tablespoon sugar, 2 eggs, 400ml milk

- Beat the eggs together until smooth.
- Mix in the other ingredients, beating them until smooth.

### **Belgian waffles**

In Belgium they make waffles like this.

For 12 waffles

Cooking time: from 4 to 4 1/2 minutes (approx.)

5 eggs, 1 sachet baking powder, 300g flour, 300g sugar, 300g butter

- Soften the butter.
- Mix the flour, sugar and baking powder together.
- Add the softened butter and the eggs.
- Mix together well.

### **Soft belgian waffles**

Try these soft, fragrant waffles.

For 16 waffles

Cooking time: from 5 to 5 1/2 minutes (approx.)

500g flour, 1/2 sachet baking powder, 400g butter, 400g sugar, 200 ml milk, 1/2 sachet of vanilla-flavoured sugar, 5 eggs

- Beat the egg yolks together.
- Gradually add the other ingredients, folding in the firmly whisked egg whites at the end.
- Place the prepared mix in the refrigerator.

### **Sponge waffles**

A little lemon rind for wonderful waffles.

For 10 waffles

Cooking time: from 3 to 3 1/2 minutes (approx.)

5 egg yolks, 5 tablespoons warm water, 100g sugar, the rind of one lemon, 150g flour, 1/2 teaspoon baking powder, 5 egg whites.

- Beat the egg yolks, water, sugar and grated lemon rind together.
- Mix the flour and baking powder together and add to the other ingredients.
- Whisk the egg whites until stiff and fold them into the mixture.

### **Vanilla waffles**

An exotic, vanilla delight.

For 14 waffles

Cooking time: from 3 to 4 minutes (approx.)

200g butter, 50g sugar, 1 piece of vanilla pod or 2 sachets of vanilla flavouring, pinch of salt, 6 eggs, 300g flour, 2 teaspoons baking powder, 1/4 litre of milk, 1 teaspoon rum

- Beat the butter, sugar, vanilla and salt together.
- Mix in the flour and baking powder, gradually add the milk and eggs and lastly, fold in the rum.

### **Cheese waffles**

The Ideal appetiser!

For 20 waffles

Cooking time: from 4 to 4 1/2 minutes (approx.)

100g butter, 8 egg yolks, 1/2 teaspoon salt, 500g flour, 1/2 teaspoon baking powder, 50g grated Parmesan cheese, 1/2 litre water, 8 egg whites

- Beat the butter.
- Mix the flour and baking powder together.
- Add, one after the other, the egg yolks, salt, flour, cheese and water.
- Then fold in the stiffly beaten egg whites.

### **IMPORTANT**

Be careful when biting into anything cooked in the snack maker, as some fillings such as cheese and jam can be extremely hot and will burn if eaten too quickly.

## cleaning

Remove the plug from the power supply before cleaning.

Do not clean the snack maker under running water and do not immerse in water.

To clean the plates, allow to cool then remove plates and wash in hot soapy water. Rinse and dry thoroughly.

To clean the body of the multi snacker, allow to cool then wipe the appliance with a damp cloth. Dry thoroughly afterwards. Do not immerse in water.

## storage

When the appliance is cool, the cord can be wrapped around the appliance.

## service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

If you need help with:

- using your multi-snacker or
  - servicing or repairs (in or out of guarantee)
- contact the Kenwood distributor or your authorised Kenwood repairer.  
Have your model number ready - it's on the underside of the multi-snacker.



### **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2009/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.