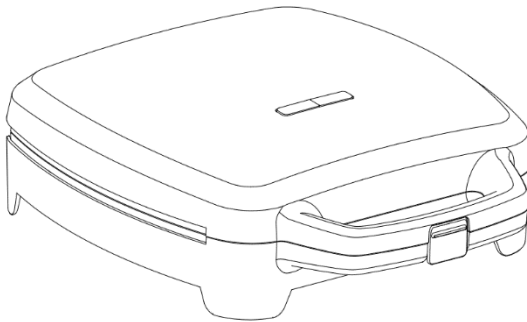


anko

Sausage Roll Maker

FS-2898A-SR

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

WARNING!

Read and understand all instructions before using this product and follow all warnings and cautions in the manual.

- ◆ To protect against risk of electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids.
- ◆ If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard, or the product must be disposed.
- ◆ Place the cord in such a way that pulling or tripping over it is not possible.
- ◆ Always place and operate the appliance on a flat, solid, clean, dry and heat-resistance surface.
- ◆ The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
- ◆ This appliance is intended to be used indoors in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- ◆ The appliance is intended for household use only. Do not use outdoors or for commercial purpose. Any other use will void the warranty.
- ◆ 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 instructions 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.
- ◆ Always unplug from the mains supply when not in use and allow the appliance to cool down before cleaning.
- ◆ Do not operate the appliance if damaged or malfunctions.
- ◆ Do not touch hot surfaces. Only use the handle.
- ◆ Do not place on or near a hot gas or electric burner, or in a heater oven.
- ◆ Do not use an extension cord with this appliance.
- ◆ Do not dismantle and repair the appliance by yourself. **DANGER OF AN ELECTRIC SHOCK AND/OR FIRE!**
- ◆ Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

IMPORTANT! Do not leave the appliance unattended when in use or when connected to mains power.

- ◆ Do not operate your appliance inside cabinet or under a wall cabinet. When storing in a cabinet, always unplug the unit from mains power.
- ◆ The temperature of accessible surfaces may be high when the appliance is operating.
- ◆ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ◆ Use only heat-proof synthetic or wooden utensils only when taking food out in order not to damage the non-stick coating of the heating

plates. Make sure that the utensils are not pointed or have sharp edges.

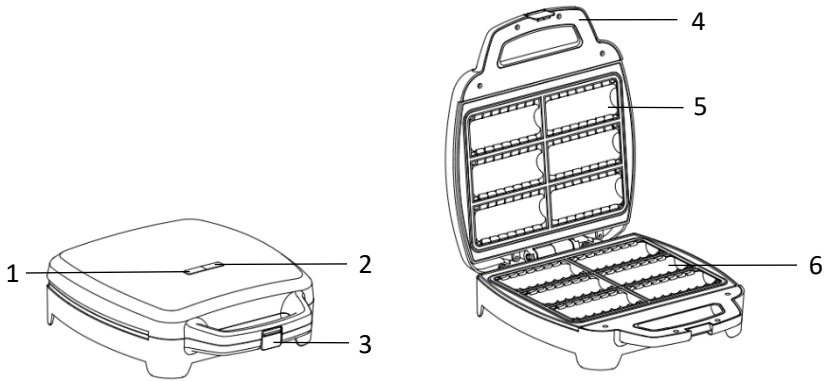


Caution, hot surface. Care must be taken. The surfaces are liable to get hot during use.

- ◆ For cleaning the cooking surface, please refer to section “Cleaning and Maintenance”.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR SAUSAGE ROLL MAKER



1. Red power indicator

2. Green heating indicator

3. Locking clip

4. Handle

5. Top baking plate

6. Bottom baking plate

BEFORE FIRST USE

IMPORTANT! Always place and operate the appliance on a flat, solid, clean, dry and heat-resistant surface.

1. Unpack the appliance and check if all parts are there and undamaged. In case of shipping damage or incomplete package, return the product to Kmart.

2. Clean the inside and outside of the appliance with a damp cloth or sponge. Wipe dry with a soft dry cloth.



WARNING! Do not immerse the appliance in water or any other liquid to clean.

3. Dry all components thoroughly before use.
4. Place the appliance on a flat, heat resistant stable surface and ensure a minimum of 10cm free space around the appliance. Do not operate your appliance inside a cabinet or under a wall cabinet.
5. Plug the appliance into an electrical power outlet. Both the red power indicator and green heating indicator will light up. The green heating indicator will turn off when the appliance reaches the cooking temperature. The green heating indicator will light up again when another baking cycle starts.

Note: Make sure the voltage indicated on the appliance matches the local voltage before connecting the appliance to mains power. Rated voltage: 220-240Va.c. 50-60Hz.

6. Allow the appliance to heat up for approximately 5 minutes. Apply a thin coating of cooking oil to the cooking plates and carefully rub it in with a paper towel. You only need to condition the cooking plates when using the appliance for the first time.

WARNING! The cooking plates will get very hot.

NOTE: On first use there may be a small amount of haze and an odour emitted from the appliance. This is perfectly normal and will subside after few minutes of use.

7. Unplug the appliance and now it is ready for use.

OPERATION

Puff or Shortcrust pastry can be used, just purchase the standard pastry sheets from the supermarket. You can also prepare puff pastry by yourself.

- Close the appliance and plug the appliance into mains power outlet socket. Both the red power and green heating indicator light will turn ON and the appliance will begin to heat. The red power indicator light will remain ON when the appliance is connected to mains power. There is no need to preheat the appliance.

- Open the lid fully and lay a piece of Puff or Shortcrust pastry onto the bottom baking plate. Take care, the cooking plates will be hot.



- Form hollows in the pastry using the back of a spoon. Alternatively, the weight of the filling will form the hollows. Ensure the pastry covers the edges to avoid fillings oozing out during cooking.

- Spoon in your choice of fillings. See recipes for different alternatives of tasty fillings.
Note: Do not use hot fillings as the pastry base will become soggy.



Caution: Do not overfill your sausage roll maker cases or have excess liquid ingredients (sauces, gravies, custards). This will result in over-flow from the sausage roll maker. Sausage roll maker filling is hot and can scald.

- Lay another pastry sheet on the top of the fillings. Ensure pastry covers the edges to avoid fillings oozing out during cooking.



Caution: Only touch the pastry as the sausage roll maker will be very hot.

- Gently close the lid until you are able to attach the two handles together with the locking clip. Do not force the lid to close.
- The green heating indicator will turn off when the cooking plate has reached the right cooking temperature, and the appliance will stop heating. The appliance will begin to reheat again when the green heating indicator light turns ON. This cycle (the green heating indicator light switching ON and OFF) will continue to maintain the optimum baking temperature in the appliance. This is normal.

- Cook for approximately 10-12 minutes or until golden brown. The cooking time may vary depend on the fillings and your personal taste. Note: During cooking you may notice a whistling sound. This is due to steam escaping from the sausage roll maker.



- You can check on the progress of your cooking by simply unlocking the Locking Clip and opening the sausage roll maker. If your food still requires further cooking, close the appliance and lock it to continue.

Caution! During cooking, open the sausage roll maker slowly and carefully, as excess filling may overflow and cause scalding.

Some fillings may melt and cause sticking. To free sticking ingredients use a heat resistant plastic spatula or wooden utensil. Never use a sharp metal object such as a knife as this will damage the non-stick surface.

Care must be taken whilst cooking as steam may rise from between the two cooking plates.

Note: It is not necessary to wait for the appliance to cool down before a second cooking.

CLEANING & MAINTENANCE

To prolong the life of the non-stick coating, the appliance should be cleaned after each use.

CAUTION: For electrical safety, do not immerse the sausage roll maker in water or in a dishwasher!

1. Always unplug your sausage roll maker from the mains power supply before attempting any cleaning or maintenance.
2. Ensure that your sausage roll maker has completely cooled down before cleaning, as it gets very hot during use.
3. Clean the baking plates and outside of the appliance with a damp cloth or soft brush. Do not use anything abrasive that can scratch or damage the appliance.
4. Dry thoroughly.

STORAGE

1. Unplug the sausage roll maker from mains power.
2. Allow the appliance to cool down completely.
3. Clean and dry the appliance.

WARNING! Do not wrap the power cord around the appliance.

4. Store the appliance in a cool, dry location and out of the reach of children.

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Power: 1300-1500W

RECIPES

1. Tasty Sausage Rolls (12 rolls)

500g sausage mince

1 small onion, finely chopped

1 small carrot, finely shredded

1/2 cup dried seasoning mix

3 sheets ready rolled puff pastry

Combine sausage mince, onion, carrot, and seasoning mix. Cut a pastry sheet in half and lay in the unit, pushing down lightly with a spoon to show hollows. Fill each hollow with filling and top with the remaining half of pastry. Close lid of unit and allow to cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

2. Curried Rolls (8 rolls)

500g sausage meat

1/2 cup bread crumbs

1 small onion, finely chopped

2 teaspoons finely chopped parsley

1 tablespoon curry powder or to taste

2 sheets ready rolled shortcrust pastry

Combine sausage meat, breadcrumbs, onion, parsley and curry powder - adjusting amount of curry to suit taste. Cut a pastry sheet in half and lay in the unit, pushing down lightly to show hollows.

Fill each hollow with filling and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

3. Hot & Spicy Rolls (8 rolls)

500g sausage mince

1/2 cup breadcrumbs

1 onion, finely chopped

2 tablespoons tomato & chili chutney

2 tablespoons sweet chili sauce

2 teaspoons finely chopped parsley

2 sheets ready rolled puff pastry

Combine sausage mince, breadcrumbs, onion, chutney, chili sauce and parsley. Cut pastry sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

4. Tasty Rolls With Mushrooms (12 rolls)

500g sausage mince

1/2 cup dried seasoning mix

1 small onion, finely chopped

6 medium mushrooms, finely chopped

2 tablespoons fruit chutney

2 teaspoons soy sauce

3 sheets ready rolled shortcrust pastry

Combine sausage mince, seasoning mix, onion, mushrooms, chutney and soy sauce. Cut pastry sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the

remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

5. Herbed Sausage Rolls (8 rolls)

500g sausage mince

1/2 cup breadcrumbs

1 small onion, finely chopped

1 teaspoon dried parsley

1 teaspoon dried thyme

1 teaspoon dried oregano

1 clove garlic, crushed

2 sheets ready rolled puff pastry

Combine sausage mince, breadcrumbs, onion, herbs and garlic. Cut a sheet of pastry in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

6. Seafood Turnovers (12 rolls)

25g butter

25g plain flour

125ml cream

125ml milk

3 tablespoons shredded cheddar cheese

1/2 teaspoon mustard powder

250g uncooked seafood mixture or variation of your choice

3 sheets ready rolled puff pastry

Melt butter in a small pan over a low heat, add flour and continue to cook for 1 minute but do not brown. Remove pan from heat and add cream and milk, return to heat and stir constantly until a smooth sauce is formed. Add cheese, mustard, and seafood. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each

hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. The seafood will cook through during this stage. Repeat procedure with remaining ingredients.

7. Spicy Vegetable Rolls (12 rolls)

250g potato, cooked and mashed

125g pumpkin, cooked and mashed

1 small onion, finely chopped

1/2 small carrot, finely shredded

1 stick celery, finely chopped

2 mushrooms, finely chopped

2 teaspoons finely chopped parsley

1 clove garlic, crushed

1/4 teaspoon thyme

2 tablespoons sweet chilli sauce

3 sheets ready rolled puff pastry

Combine all ingredients except pastry. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

8. Mushroom Turnovers (8 rolls)

1 small onion, finely chopped

500g can creamed mushrooms

1/2 cup cheddar cheese, shredded Salt and pepper to taste Cream if necessary

2 sheets ready rolled puff pastry

Lightly saute the onion in a non-stick pan until transparent. Add the creamed mushrooms, cheese and seasonings to taste. Allow the mixture to simmer, adding a little cream if too thick. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry.

Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

9. Chunky Vegie Rolls (12 rolls)

250g potato, cooked and cubed

1/2 small carrot, cooked and cubed

125g pumpkin, cooked and cubed

1/4 cup peas

1/4 cup corn kernels

1 small onion, finely chopped

2 teaspoons finely chopped parsley

25g butter

25g flour

1 cup milk

1 tablespoon curry powder

3 sheets ready rolled shortcrust pastry

Combine potato, carrot, pumpkin, peas, corn, onion and parsley. Melt butter in a small pan and add flour, cooking over a low heat for 1 minute, do not brown. Remove from heat and gradually add milk, stirring constantly. Add curry powder and combined vegetable mixture. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry.

Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

10. Cheese And Asparagus Turnovers (8 rolls)

480g can asparagus

2 tablespoons butter

2 tablespoons flour

125ml cream

1 cup shredded cheddar cheese Salt and pepper to taste

2 sheets ready rolled shortcrust pastry

Drain asparagus and reserve liquid. Melt butter in a small pan, add flour and stir over a low heat - do not brown. Gradually add asparagus liquid and stir until thickened. Add cream, cheese, seasonings to taste and asparagus. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 8-10 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 turnovers.

11. Sweet Apple Rolls (8 rolls)

400g can pie apple

1 tablespoon ground cinnamon

1/2 cup sultanas

2 sheets ready rolled puff pastry Icing sugar for dusting

Combine apple, sugar, cinnamon and sultanas. Cut a sheet of pastry in half and place in the unit, pushing down lightly to show the hollows.

Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients. Serve rolls hot or cold dusted with icing sugar.

12. Cream Cheese Rolls (8 rolls)

250g cream cheese, softened

1 tablespoon lemon juice

3 tablespoons caster sugar

1/4 cup plain flour

1/3 cup sultanas

2 sheets ready rolled puff pastry Icing sugar for dusting

Beat the cream cheese, lemon juice and caster sugar together until smooth.

Lightly stir in the sifted flour and sultanas. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and

cook for 8-10 minutes or until golden. Repeat procedure with remaining ingredients. Serve rolls hot or cold, dusted with icing sugar.

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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 compensation for any other reasonably 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.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.