

Sunbeam

MINI SNACK PRESS & GRILL

User Guide

GRP1000BK/GRP1000GN



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید که احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM MINI SNACK PRESS & GRILL

- Use your sandwich press at least 200mm away from walls and curtains.
- Avoid using on metal surfaces e.g. sink.
- Do not use in confined spaces.
- Do not immerse the unit in water or any other liquid.
- Ensure that the cord is kept well away from the cooking plates during use.
- Do not touch the outside or the top of the press when in use, as these surfaces may be hot.
- Ensure you use the handle to open the top press plate. Avoid touching hot surfaces.
- This press may generate steam from between the grill plates while cooking and when the top plate is opened.
- Take care when removing food from the press.
- The temperature of accessible surfaces may be high when the appliance is operating.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Use well away from walls and curtains.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not block or cover the air vents on the back and sides of the sandwich maker.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Refer to "Care and Cleaning" section for details concerning precautions during use maintenance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- 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 instruction concerning use of the appliance by a person responsible for their safety.



Hot Surface Do Not Touch

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Mini Snack Press & Grill



Usage Instructions

Before first use

Before using your Press for the first time, unpack the appliance and remove all packaging, promotional materials and stickers from the product. Remove any plastic or cardboard and all printed documents. Wipe over plates with a dampened cloth and dry thoroughly with a soft cloth.

Note: When using your Press for the first time you may notice a fine smoke haze being emitted from the unit. This is normal. It is due to the initial heating of internal components.

Using your Mini Snack Press & Grill

1. Place your Press on a flat, level, heat-resistant surface.
2. Plug the power cord into a 230-240 volt AC power outlet.
3. The orange POWER light will automatically turn ON and will start preheating. Preheating will take approximately 2 minutes.
4. The green light or READY light indicates that the Press is ready to be used for cooking.
5. Gently unhook the latch and lift the top plate using the handle. Depending on the food being cooked, you may add a small amount of oil to cooking plates.
6. Once you have prepared your snack, place it onto the bottom cooking plate.
7. Gently lower the lid to cover your snack and push down the lever to lock the upper plate.

Note: Ensure that the cord is kept well away from the hot cooking plates when in use.

8. Allow your snack to cook for approximately 3 minutes, depending on the food type, filling and personal taste. Your Press cooks both sides of your food at the same time.
9. The 'ready' light is thermostatically controlled and will cycle during cooking to ensure that the correct temperature is maintained. The green light will automatically turn ON when preheating is done and it is ready to cook. You may leave your food if you prefer to cook it longer.
10. Once cooked, remove food with heat-resistant spatula or wooden spoon. Never use a sharp or metal object, as this will damage the cooking surface.
11. After using, unplug the Press and let it cool down before storing.
12. Your Press features a cord wrap underneath enabling the product to be stored in the upright position.

Caution: Do not touch the outside or top of the unit when in use, as these surfaces may be hot. Ensure you use the handle to open and close the top plate. Avoid touching hot surfaces. The Press may generate steam from between the plates while food is cooking and when the top plate is opened. Take care when removing food from the Press.

Care & Cleaning

Use heat-resistant plastic or wooden or silicone utensils when cooking or lifting food from the Press. Avoid using sharp or metal objects as these will scratch the non-stick surface. Do not cut food on top of the cooking surface. Do not leave plastic utensils in contact with the cooking surface while in use.

Sunbeam will not be liable for damage to the non-stick coating where metal utensils have been used.

To clean after use

Always unplug your Press and allow for it to cool completely before cleaning it. NEVER immerse the main body, power cord or plug in water or any other liquid. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Do not place your Mini Snack Press & Grill in a dishwasher.

Always clean after each use to prevent a build up of cooking residue on the plates.

EasyClean™ Non-Stick Coating

When cleaning with EasyClean™ non-stick coating, do not use metal or other abrasive scourer. When the plates have cooled down, you may wipe using a damp paper towel to remove residue on the Press.

Easy crumb clean up

The corners of the lower plates of your Press are designed to easily clean up crumbs.

To clean the exterior

Simply wipe over with a dampened cloth and polish dry with a dry soft cloth. Do not use steel wool, scouring pads or abrasive cleaners as these will scratch the surface.

Storage

After the unit has cooled down and has been cleaned, you can store your Press on your benchtop or in a safe place. Your Press will store in an upright position in cupboards, shelves or on the bench top. Simply bring the plates together and lock together using the latch. Wrap the power cord underneath to securely and neatly store in an upright position.

Cooking Guide

Breads

For best results, use supermarket's own brand medium, white sliced bread. For variety use wholemeal bread, seeded bread, sourdough or fruit breads.

Cheeses

Classic cheeses that melt easily like cheddar, Gruyere and Emmental make excellent toasties.

Caution: Be careful when biting into snacks containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.

Toasting, Grilling and Frying

Your Press can be used to melt, cook and reheat a variety of foods including toasties, eggs, omeletes, bacon, sausages, pancakes and more.

Note: Always wait for your Press to preheat for 2 minutes before starting to cook.

Note: Baking paper can be used within this Press but please ensure it is suitable for use in cooking appliances and monitor continuously for any signs of overheating. If you see any change, stop and discontinue use.

- Always spray the plates with cooking spray before placing food onto the plates.
- If desired, halfway through cooking, turn your food over to achieve grill marks on both the top and bottom of your food.
- When cooking some foods, you may want to re-spray the top grill plate to prevent food from sticking.
- The cooking plates are coated in a durable high grade non-stick coating. Some foods that are marinated or coated may cause the food to stick to the grill plates. To free the food use a non-abrasive plastic spatula or wooden spoon. Never use a sharp metal object as this will damage the non-stick surface.
- Never overfill the Press or toastie fillings as this can cause foods to leak and the latch can become difficult to close.

Recipes

Protein Brunch Stack for 1

Serves 1

50g cottage cheese

2 large eggs

Ground black pepper

Pinch of oregano

Garlic/onion powder (optional)

1 chicken sausage

½ avocado, sliced

2 tbsps hummus

vegetable oil for greasing

Sriracha

Rocket leaves

1. Place the cottage cheese and 1 large egg into a mini chopper or personal blender.
2. Add ground black pepper, the oregano and a little garlic/onion seasoning if required.
3. Whizz until smooth.
4. Heat up your Press and brush both plates with a little oil, then pour in the egg mixture, close the lid.
5. Whilst this is cooking, warm a serving plate and tear a piece of foil.
6. Once the 3 minutes has elapsed, carefully remove the protein omelette from the Press using a silicone spatula.
7. Place this onto your warmed plate, cover loosely with the foil.
8. Add the chicken sausage to the Press and close the lid, cook for approx 4 minutes, turning occasionally to evenly brown.
9. Remove the sausage and wipe the plates with paper towel, adding a light brush of oil.
10. Crack the egg directly onto the bottom plate of the Press, tilt the Press to encourage the egg white into all 4 corners of the hot plate.
11. Allow to cook for approx 1 minute.
12. Gently close the lid for a further 30 seconds (for a runny egg yolk or an additional 30 seconds for a firmer consistency).
13. Whilst this is cooking, top your protein omelette with the hummus, avocado slices and sliced chicken sausage, add a drizzle of the sriracha.
14. Carefully remove the cooked egg from the Press placing this on top of your brunch stack, top with a small handful of rocket leaves.

Recipes

Hot Cake To Go

Serves 1

50g softened butter

50g caster sugar

1 large egg

50g self-raising flour

½ tsp vanilla extract

Small splash of milk

vegetable oil for greasing

Icing sugar to dust.

1. Place all the ingredients into a mini chopper or personal blender and whizz to a cake batter.
2. Brush the Press plates with a little oil.
3. Turn on the Press to preheat.
4. Spoon in the cake mixture, spreading this out to all 4 corners, then close the lid.
5. Allow to cook for 4-5 minutes, until golden and carefully remove.
6. Dust with a little icing sugar and eat on the go.
7. Alternatively, you can top with ice cream, fruit coulis or berries for a quick dessert.

Tip – A packet sponge mix that you add an egg/water/milk to, will also work well.

1 Egg Omelette

Serves 1

1 large egg

Salt and pepper

vegetable oil for greasing

1. Wipe the plates with a little vegetable oil using some clean paper towel.
2. Heat up the Press.
3. Crack your egg into a small bowl, add the seasoning and whisk to combine.
4. Pour your egg onto the bottom plate of your Press and close the lid.
5. Cook for approx 1 ½ minutes.
6. Carefully remove the cooked omelette using a silicone spatula.
7. Eat whilst warm.

Tip – For a slightly bigger omelette use 2 medium eggs and cook for approx 2 minutes until light and fluffy.

Recipes

Ham and Cheese Stuffed Solo Toastie

Serves 1

2 slices white thick sliced bread
Softened butter for spreading
2 slices of wafer-thin ham
1 thick slice of cheddar cheese approx 100g.
Mustard or sandwich pickle (optional)

1. Heat up the Press.
2. Butter both slices of bread on 1 side only.
3. Build your sandwich, adding cheese, ham and pickle/mustard to the bread, ensuring the buttered side is on the outside of the sandwich.
4. Place the sandwich into the Press and close the lid.
5. Cook for approx 5-6 mins until crisp and golden.

Vegi Curry Naan Bake

Makes 2

1 pack flatbread
1 x 400g tin vegetable curry
1 tsp lime or aubergine pickle
Mango chutney for dipping
Vegetable oil for brushing

1. Cut flatbreads into half, giving you 4 pieces to work with.
2. Trim the edges so that these fit into the Press.
3. Brush around the edges of each of the flatbread pieces with a little water.
4. Spoon some of the curry onto 2 of the flatbreads and top with the pickle.
5. Place a piece of flatbread on top of each sandwich.
6. Brush the Press plates with a little vegetable oil, plug in and allow the unit to heat.
7. Add the sandwiches to the Press, close the lid and bake for approx 5-6 minutes.
8. Carefully remove the naan bake from the Press and cook the 2nd sandwich.
9. Serve alongside a dipping pot of chutney.

Recipes

Sausage, Bean and Cheese Pasty Duo

Makes 2

Shortcrust pastry sheets

1 small tin (200g) sausage and beans

2 x 50g pieces cheddar cheese

1 large egg

Salt and pepper

Oil for brushing

1. Place 1 sheet of pastry onto a floured surface.
2. Cut into half, then half again so you have 4 pieces.
3. Remove the small sausages from the tin of beans and slice in half lengthways.
4. Place the egg into a small bowl, add some salt and pepper and whisk with a fork.
5. Place the cheese onto 2 of the pastry slices.
6. Divide the sausage and beans over the top, allowing a small gap around each edge.
7. Dampen the edges all round with a little water before covering with a pastry lid.
8. Mark the edges all around with a fork to create a good seal.
9. Brush with the beaten egg.
10. Brush your Press with a little oil, plug in and allow the unit to heat.
11. Add the pasty and bake for 5 mins before carefully turning over to cook for a further 5 minutes.
12. Whilst the pasty is baking, repeat the process using the remaining ingredients.
13. Remove the cooked pasty and set aside on a plate.
14. Repeat to bake the 2nd pasty.
15. To use up the beaten egg, pour this into the hot Press once both pasties are cooked and allow this to cook for 1 ½ minutes.
16. Remove the omelette from the Press and cut this in half, serve alongside the hot pasties with a dollop of tomato sauce.

**12
Month
Replacement
Guarantee**

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase, on our Sunbeam website and uploading a copy of your original receipt. View the Support section of the Sunbeam website.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Under our warranty, should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Our warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Our warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or applications (other than for internal or own use in an office environment).

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia 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 for compensation for any other 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.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
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Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit www.sunbeam.com.au
phone 1300 881 861

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232

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Sunbeam is a registered trade mark.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.

Approved by the appropriate electrical regulatory authorities.

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