

# **LEE STAR<sup>TM</sup>**

## **Instruction Manual**

### **SANDIWCH GRILL**



**MODEL:LE-817**  
**220-230V, 50Hz, 750W**

	>scotch fillet	4-6 minutes
Pork	>loin steaks >fillet >bacon	2-3 minutes
Lamb	>loin >cutlets >leg steaks	3 minutes 4 minutes 4 minutes
Chicken	>breast fillets >thigh fillets	6 minutes or until cooked through 4-5 minutes or until cooked through
Sausages	>thin >thick	3-4 minutes 6-7 minutes
Sandwich or foccacia		3-5 minutes or until golden brown
Vegetables sliced 1 cm thick	>eggplant >zucchini >sweet potato	3-5 minutes
Seafood	>fish fillets >fish cutlets >octopus(cleaned) >prawns >scallops	2-4 minutes 3-5 minutes 3 minutes 2 minutes 1 minute

### Cleaning and Maintenance

Before cleaning, turn the power off at the power outlet and remove the plug. Allow your SANDWICH PRESS to cool before cleaning. The unit is easier to clean when slightly warm. Always clean the appliance after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a soft cloth to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue then clean with a non abrasive plastic scouring pad or place wet kitchen paper over the grill to moisten the food residue.

To clean the drip tray:

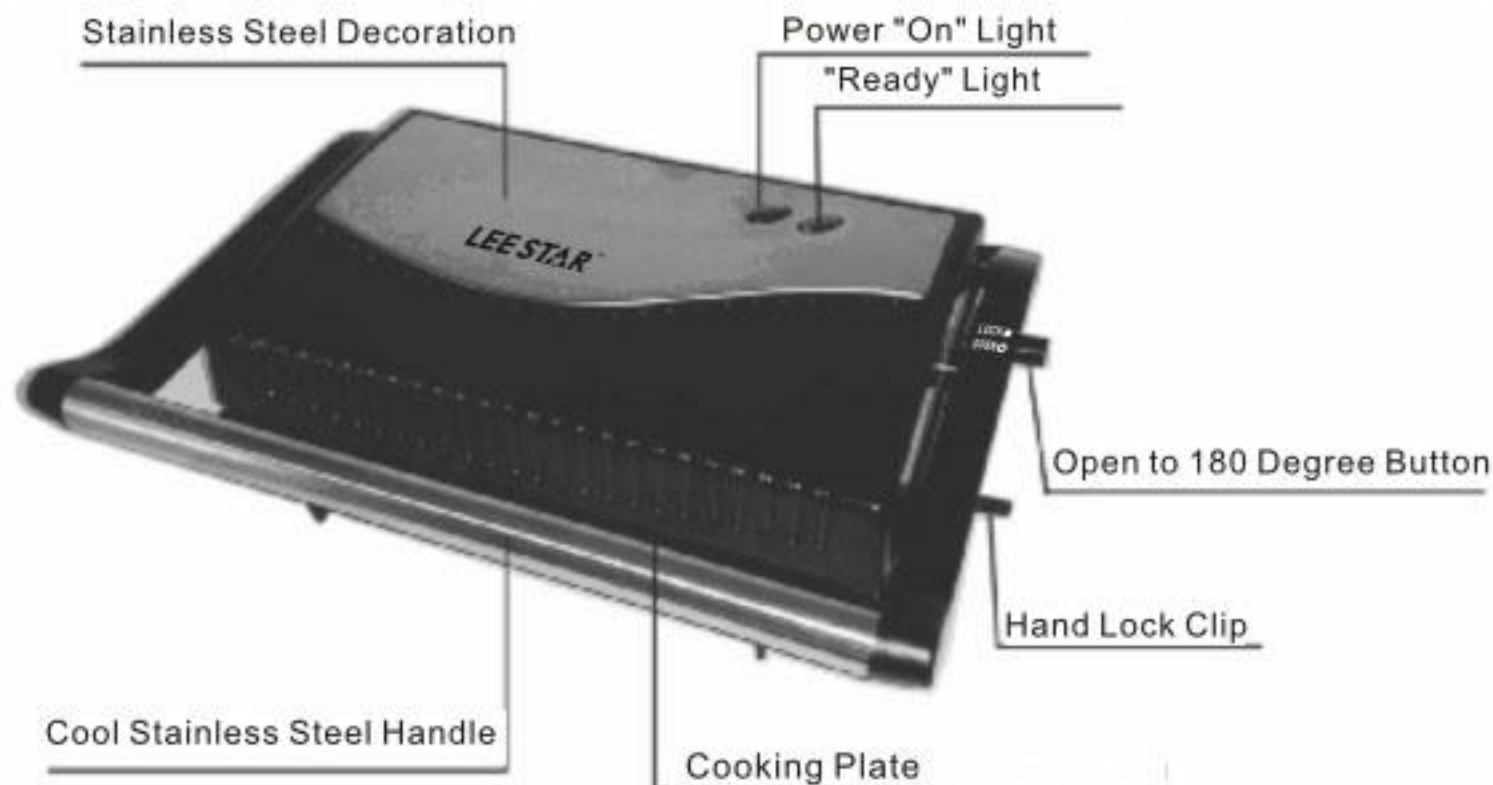
Remove and empty the drip tray after each use and wash the tray in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface.

Rinse and dry thoroughly with a clean, soft cloth and replace.

To store the appliance:

1. Switch off the appliance and unplug from the power outlet.
2. Allow to fully cool.
3. Slide the storage clip towards the front handle to the LOCK position so that the top and bottom cooking plates are locked together.
4. Click the removable drip tray into place.
5. Wrap the cord in the cord storage area below the unit.
6. Store on a flat, dry and level surface.

## Parts



Remove any promotional materials and packaging materials before use. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

### Operating Instructions for the Grill

1. Insert the plug into a power outlet and switch on. The red power "On" light will illuminate.
2. Allow the SANDIWCH GRILL to preheat until the green "Ready" light illuminates.
3. Place meat or foods to be cooked on the bottom cooking plate. Refer to grilling recipes or guide for cooking times.
4. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the food. The top plate must be fully lowered to achieve grill marks on the selected foods.
5. Once the food is ready, open the lid and remove with the help of a plastic spatula.

### Operating Instructions for the Sandwich Press

1. Insert the plug into a power outlet and turn the power on. The red power "On" light will illuminate.
2. Allow the SANDIWCH GRILL to preheat until the green "Ready" light illuminates.
3. During this time, prepare the sandwich and place it onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.
4. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the sandwich. The top plate must be fully lowered to cook sandwiches.
5. Toasting should take approximately 4-5 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and filling used.



6. Once the sandwich is ready, use the handle to open the lid. Remove the sandwich with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cook plates.

#### Using the Adjustable Grilling Height Control Feature

Your SANDIWCH GRILL has an adjustable grilling height control feature which allows you to fix the top plate to a range of positions above the bottom plate.

This allows your SANDIWCH GRILL to be used to grill delicate ingredients such as fish and hamburger buns without squashing them.

1. Allow the SANDIWCH GRILL to preheat until the green "READY" light illuminates.
2. Place the food to be grilled on the bottom plate.
3. Move the adjustable grill control clip on the right hand side of the SANDIWCH GRILL to the desired height.
4. Slowly lower the top plate until it rests on the height control clip.
5. The top plate will radiate the desired heat to lightly grill foods.



#### Hints for Best Results when Grilling Meat

For best grilling results use meat cuts which are thick enough to touch the top and base plate when the SANDIWCH GRILL is closed.

Recommended cuts:

Beef: sirloin (new York), rump, rib eye (scotch fillet), fillet.

Lamb: trim lamb leg steaks, fillet, eye of loin, cutlets and diced lamb.

Pork: butterfly loin steaks, spare ribs, leg steaks, fillets, diced pork.

1. Tougher cuts such as beef blade, topside steak or lamb forequarter or neck chops can be used. To tenderize these cuts marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
2. Do not salt meat before cooking. Salt will draw out the juices toughening the meat.
3. If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with kitchen paper before placing on the SANDIWCH GRILL.

Some marinades contain high sugar levels which can scorch on the grill plate when cooked.

4. Do not over cook meat, even pork is better served pink and juicy.
5. Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher dry steak. Use tongs instead.
6. When removing fish pieces, use a flat heat resistant plastic spatula to support the food.
7. Parboiling sausages can alleviate the need to pierce sausages before cooking.

#### Use as an Open Grill



- Place the SANDIWCH GRILL Toaster on a clean flat surface where you intend to cook. It can be positioned in a flat position. If you want to open the upper cover to flat, you need pull the button first. (caution: if the upper cover is at about 100 degree, you can not pull the button to open the upper cover to flat position. You need make the upper cover at the position smaller than 70 degree first, and then pull the button to open the upper cover to flat)
- Upper plate/cover must be level with lower plate/base. The upper and lower plates will then line up to create one large cooking surface. To get the SANDIWCH GRILL to this position, locate the hinge release lever on the right hand side. With your left hand on the handle, use your right hand to slide the lever towards you. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.
- Use the SANDIWCH GRILL as an open grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables.
- Cooking on the open grill is the most versatile method of using the SANDIWCH GRILL. In this open position, you have double the surface area for grilling.
- You have the option of cooking different types of food separately without combining their flavors, or cooking large amounts of the same type of food. The open position also accommodates different cuts of meat with varying thickness, allowing you to cook each piece to your liking.

#### Grilling guide

Ingredient and Type		Cooking Time
Beef	>sirloin steak	3 minutes for medium rare 5-6 minutes for well done
	>minute steak	1-2 minutes
	>hamburger patties	4-6 minutes



## Important Safeguards

1. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
2. Do not leave the appliance unattended when in use. Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
3. Do not touch hot surfaces, use the handle to lift the top plate.
4. Always use the sandwich press on a dry level surface.
5. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
6. When using this appliance, provide adequate air space above and on all sides for circulation.
7. On surfaces where heat may cause a problem, an insulating mat is recommended.
8. Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
9. Do not immerse cord, plug or appliance in water or any other liquid.
10. Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance and before cleaning or storing.
11. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
12. Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorized service centre for examination, replacement or repair.
13. 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.

The Lee Star Sandwich Grill is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of 1 year from the date of purchase. Should any defect develop in this product, the customer should bring the product to nearest service provider, where the company undertakes to get the product repaired.

The warranty is not valid if:

● The use and care instructions have not been followed ● Defects are caused by accident, misuse, faulty handling or commercial use ● The repair work is carried out by persons not authorised by the company ● Any modification or alteration of any nature is made in the product ● Normal wear & tear of the product is not covered under warranty ● The bill/cash memo and copy of the warranty card is not presented ● Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages ● Use of the product indicated acceptance by you of the above said terms & conditions.

REF NO.: \_\_\_\_\_

PRODUCT NAME: \_\_\_\_\_

BILL NO. & DATE: \_\_\_\_\_

OWNER'S NAME & ADDRESS: \_\_\_\_\_

DEALER'S STAMP & SIGNATURE

Imported & Marketed By :-Lee Star International  
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