



# **SANDWICH PRO**

INSTRUCTION BOOKLET

# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces.  
Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest GreenLife Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by GreenLife may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished cooking.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.**

# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

### NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

# Hello!

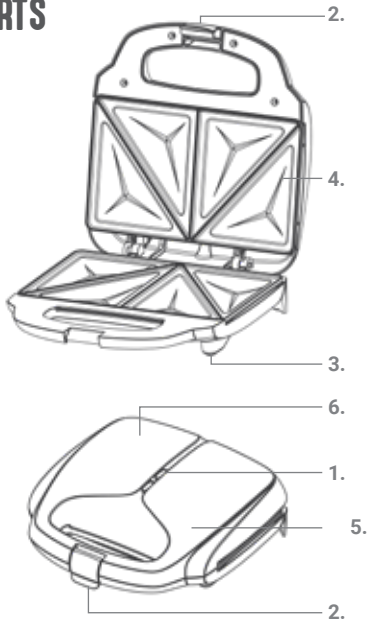
## Welcome to the GreenLife™ family!

We're dedicated to making every meal a little fresher, a little healthier, and a little better. From our healthy ceramic nonstick cookware to our time-saving appliances, our eye-catching products bring a pop of color and style to your kitchen so you can truly make any meal your own. We hope your purchase gives you a fresh new approach to healthy meals. **Enjoy!**

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## PARTS



### 1. Indicator Lights

- Indicator Lights: Power and Ready
- Red light means Power. When unit is plugged in red light illuminates.
- Green light means Ready. This means food is ready and cooked.
- Red Power light turns on again while food is cooking
- Green Ready light turns on again when food is ready to eat

### 2. Lock Down Lid

- Lock on handle secures food while cooking

### 3. Rubber Feet

- Will not mark countertop
- Keeps Sandwich Pro steady

### 4. Toxin-Free Nonstick Plates

- Wipe clean after use
- Our healthy ceramic nonstick coating is free of PFAS, PFOA, lead & cadmium
- Infused with diamonds for performance and durability

### 5. Easy-clean Housing

### 6. Cord Storage

- Cord wraps around base for easy storage

Note: All parts that come in contact with food are BPA-Free

Note: The cooking plates of this GreenLife Sandwich Pro have been treated with a special ceramic nonstick coating. Before the first use, we suggest you season the grids with oil by applying it with a paper towel or pastry brush. For best results, repeat this process before each use.

## INSTRUCTIONS FOR USE

1. Before first use, remove all protective packaging and wrapping. Remove any dust that may be present by wiping the plates with a damp cloth.
2. Preheat Your Sandwich Pro: Close the lid and plug the cord into a wall outlet. The red POWER light will illuminate to signal power. The green READY indicator light will illuminate when the unit is ready to use.

Note: During first use, your Sandwich Pro may have a slight odor and may smoke a bit. This is normal, and common to appliances.

3. When the green READY indicator light goes on, place ingredients on bottom plate. Close the lid and lock it. NOTE: Do not overfill, or lock may not close completely and ingredients may leak out of the side of the Sandwich Pro.
4. The green READY light will turn off and the red POWER light will once again turn on. The red POWER light may take several seconds to turn on.
5. When the food is ready, the green READY indicator light will come on again.
6. Do not use metal utensils. Metal utensils can damage the unit's healthy ceramic nonstick coating. Use wooden or heat-proof plastic utensils.
7. Always disconnect the plug from the wall outlet when you've finished cooking.

## TIPS AND HINTS

For best results, always preheat GreenLife Sandwich Pro completely before use. For quicker sandwiches and pastries, preheat the Sandwich Pro while preparing the food to be cooked.

Keep the lid of the Sandwich Pro closed while preheating. When preparing more than one batch of sandwiches, keep lid closed to maintain heat.

Standard-sized breads (approximately 1/2 inch thick) are best for sandwiches, while thicker sliced breads (approximately 5/8 to 1 inch) are recommended for French toast.

We recommend the bread you use be as close as possible to the size of the sandwich plate (5 x 4 1/2 inches). Breads may be trimmed to fit prior to cooking. Bread selections may be hand sliced from whole loaves.

Butter, and avocado oil are recommended for coating the outside of bread when making sandwiches. Light versions of margarines are not recommended, as they do not withstand heat and cooking sprays have a propellant that may damage the ceramic nonstick coating (check manufacturer's labels for cooking recommendations for best results).

Use room temperature butter when spreading on bread or melt and apply with a pastry brush.

Any ingredients that may be moist, such as sliced fruits, pickles, etc., are best patted dry with a paper towel.

Try using well-drained cooked vegetables or thawed and drained frozen vegetables as toppings for your sandwiches and omelets.

Firm breads will provide a crispier sandwich than softer breads.

Use a heat-resistant silicone spatula or wood utensil to lift your food from the GreenLife Sandwich Pro. Avoid using metal utensils, which may damage the unit's nonstick coating.

Allow hot sandwiches to rest for a few minutes before cutting and serving. Fillings will be very hot and will run less if allowed to cool slightly.

Do not overfill sandwiches or fillings may leak out of the Sandwich Pro.

Unplug the Sandwich Pro to allow it to cool completely with lid open before cleaning. When cool, use a soft pastry brush to remove excess crumbs and gently wipe clean with a soft damp cloth.

## MAKES SANDWICHES AND MORE

Sure, sandwiches are a breeze, but you can explore a world of flavor with the Sandwich Pro.

Are you in the mood for savory or sweet? Create a classic grilled cheese, an artisan panini, or experiment with some of these delicious non-sandwich possibilities.

### SAVORY THE MOMENT

**Omelets** – The perfect size, a little larger than an egg bite. Add your favorite cheese, meat, and veggies.



**Quesadillas** – Endlessly customizable, the quesadilla is like a little canvas of flavor. We recommend a 6" tortilla or smaller.

**Garlic Bread** – Toast it on its own or fill it and make a sandwich.

**Sausage** – Breakfast links and sausage patties have never been easier. You can brown or cut up to 3 links at once! Just cut them in half vertically.

### HOME SWEET HOME

Want to sweeten things up? Here are some tasty suggestions.

**Cookies** - Use your own cookie batter or a pre-made cookie dough roll. You'll get gooey, hot, and delicious cookies



**Brownies** – Perfect for the box of brownie mix you always have on hand! Follow the recipe on the box. Once you're ready to bake, just pour the mix onto the heated plates. We suggest pouring a little bit to start so the Sandwich Pro doesn't overflow.

**Banana and Chocolate Sandwich** – These best flavor friends are the perfect combo and now you can enjoy them HOT!

**French Toast** – The French might call it toast, but we call it easy-to-make, no mess deliciousness.

There are endless combinations (sandwich and other) to make in your new GreenLife Sandwich Pro. Try corn bread, pancake pockets, smores, and so much more. Let your imagination run wild! Gather your ingredients, be creative and have fun! And don't worry. Cleaning up is easy.

Sandwiches	Ingredients
Standard Size Breads ½" thick, size 5" x 4.5" White, Wheat, Multigrain	Cheese, deli meat, dry or well-drained vegetables, sliced fruits or pickles
Paninis	✓
Omelets	✓
Quesadilla – 4" size	✓
French Toast 5/8 to 1" thick	
Brownies	
Cookies	

### Recommended Coatings for all food.

Recommend soft butter or avocado oil for all items. You can use to coat on breads or on trays. Avoid using oils that burn or smoke.

Cooking times will vary depending on the size of the bread and ingredients used. If you want crispier bread or really melted ingredients, you may have to cook longer. Cakes, corn bread, cookies or brownies, may also require additional time. It's best to test with a toothpick before removing from unit.

## CLEANING AND MAINTENANCE

Unplug the Sandwich Pro when you've finished cooking. Leave the lid open to allow the plates to cool. Ensure plates have cooled before cleaning.

Never disassemble your Sandwich Pro for cleaning. Brush crumbs from grooves and absorb any excess oil or fillings by wiping with a dry cloth or paper towel.

To prevent staining or sticking from oil and filling buildup, clean the cooking plates by wiping with a damp cloth. If food sticks to the ceramic nonstick plates, use a melamine sponge to remove any burnt-on fats or oils.

Wipe the exterior clean with a soft dry cloth. Never use a cleaning pad or an abrasive cleaner. **NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID. DO NOT PUT IN DISHWASHER.**

## STORAGE

Wrap cord securely around the base for storage. Sandwich Pro may be stored upright on back end for compact storage. The lid of the Sandwich Pro has a latch to keep the lid closed while it is being stored.

### BEFORE RETURNING YOUR GREENLIFE PRODUCT

If you are experiencing problems with your GreenLife Sandwich Pro, we suggest that you call GreenLife customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

**IMPORTANT:** If the defective product is to be serviced by someone other than GreenLife's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

## LIMITED WARRANTY

GreenLife Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenLife Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at [greenlife-cookware.com](http://greenlife-cookware.com).

## TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenLife Electrics are available online at [greenlife-cookware.com](http://greenlife-cookware.com) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

**In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.**

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at [adr.org](http://adr.org) or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing

fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

