

# Cuisinart®

INSTRUCTION  
AND RECIPE  
BOOKLET



**Sandwich Grill**

**WM-SW2N**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.



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# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance.**
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against fire, electrical shock, and injury to persons, **DO NOT IMMERSE CORD, PLUG, OR UNIT** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
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 Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart 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. 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.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

# 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 unintentionally.

### 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 attempt to modify the plug in any way.

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## FEATURES AND BENEFITS

- 1. Indicator Lights**
  - Red light illuminates when Sandwich Grill is plugged in and preheating
  - Green light illuminates when Sandwich Grill is ready to cook
  - Green light illuminates again when food is ready to eat
- 2. Lock Down Lid**
  - Lock on handle secures contents while cooking
- 3. Rubber Feet (not shown)**
  - Will not mark countertop
  - Keeps unit steady
- 4. Nonstick Plates**
  - Wipe clean after use
- 5. Cord Storage (not shown)**
  - Cord wraps around base for easy storage
- 6. BPA Free (not shown)**
  - All materials that come in contact with food are BPA free

**Note:** The cooking plates of this Cuisinart® Sandwich Grill have been treated with a special nonstick coating. Before the first use, we suggest you season the plates with cooking spray or oil. If using oil, apply with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the Sandwich Grill.



## INSTRUCTIONS FOR USE

1. Before using your Cuisinart® Sandwich Grill for the first time, remove all protective paper and wrapping. Remove any dust from shipping by wiping the plates with a damp cloth.
2. To preheat the Sandwich Grill, close lid and plug cord into a wall outlet. The red light will go on to signal power. The green indicator light will go on when unit is ready to use.  
**Note:** The first time you use your Sandwich Grill, it may have a slight odor and may smoke a bit. This is normal, and common to appliances with a nonstick surface.
3. When the green indicator light goes on, place ingredients on bottom plate according to recipes provided. Close the lid and lock it.
4. The green light will go off and the red light will once again illuminate. It may take several seconds for the red light to come on. This is normal.
5. Once the food is ready to eat, the green light will come on again.\*
6. Remove food by gently loosening the edges with a heatproof plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
7. Always disconnect the plug from the wall outlet once cooking is completed.

\* See specific instructions for cooking eggs on page 7.



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## TIPS AND HINTS FOR USING YOUR CUISINART® SANDWICH GRILL

Preheat Cuisinart® Sandwich Grill completely before using. For quick-to-assemble sandwiches and pastries, preheat the Sandwich Grill while preparing the food to be grilled.

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

You may use a variety of breads with excellent results in the Cuisinart® Sandwich Grill, from whole wheat to cinnamon-raisin for sweeter sandwiches. Breads that are a “standard” thickness (approximately ½ inch) are best.

For best results, we recommend that the bread be as close as possible to the size of the sandwich plate (5 x 4½ inches). Breads may be trimmed prior to cooking to fit as needed. Bread selections may be hand sliced from whole loaves. (Use the scraps to make fresh bread crumbs or in sweet or savory bread puddings. Visit [www.cuisinart.com](http://www.cuisinart.com) for recipes).

Butter, margarine, or olive 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 (check manufacturer’s labels for cooking recommendations for best results).

Have butter or margarine at room temperature when spreading on bread, or melt and apply with a pastry brush.

For best results, moist ingredients such as sliced tomatoes or fruits, pickles, etc., should be blotted or patted dry with a paper towel. Sauces, such as tomato sauce or salsa, can be drained for a short time in a strainer lined with a coffee filter to remove excess liquid.

Use well-drained leftover cooked vegetables or thawed, well-drained frozen vegetables as additions to your sandwiches and omelet.

Firm-texture breads will yield a crispier sandwich than breads with a softer texture.

Use a heatproof rubber spatula or wooden utensil to lift sandwich/pastry/omelet from the Cuisinart® Sandwich Grill. Avoid using metal utensils, which may scratch the nonstick coating of the Sandwich Grill.

For best results, allow hot sandwiches to rest for 2–3 minutes before cutting and serving. The fillings will be very hot, and will run less if allowed to cool slightly.

Unplug the Sandwich Grill and allow unit to cool completely with lid open before cleaning. When cool, brush excess crumbs from Sandwich Grill with a soft pastry brush, then gently wipe clean with a dampened soft cloth such as one made of microfiber.

## SUGGESTED SANDWICHES

Sandwich fillings can be as limitless as your personal taste and imagination. You may create your own versions of traditional favorites (childhood or diner comfort foods) or combine favorite ingredients to make your own classics.

To assemble sandwiches, lightly coat one side of each slice of bread (or the outside of a roll, pita loaf or English muffin) with butter, margarine or olive oil. Lay 2 slices of bread, coated side down, on work surface. Assemble sandwiches in layers and top with remaining bread, coated side up. Place on preheated Sandwich Grill. Use firm pressure to close lid; lock and cook. Green indicator light will go off and red light will come on (this may not happen immediately). When green indicator light comes on again, sandwich is cooked.

Add 15–30 seconds additional cooking time if a toastier sandwich is preferred. Remove sandwiches using a heatproof plastic spatula. Let sandwiches rest for 2–3 minutes, then cut and serve.

Sandwich*	Bread/Spread	Filling
Grilled Mozzarella, Tomato & Fresh Basil Sandwiches	4 slices Italian or sourdough Italian bread, hand-sliced artisan bread, panini-type rolls, split pita loaves 3 teaspoons extra virgin olive oil	2 ounces sliced mozzarella cheese (regular or fresh), thinly sliced 4 large fresh basil leaves, cut into thin shreds 6 thin slices fresh ripe tomato, patted dry kosher salt and freshly ground pepper to taste
Hot Grilled Reubens	4 slices rye bread 2–3 teaspoons softened butter or margarine	1 ounce Swiss cheese (about 2 slices) 1 ounce thinly sliced corned beef 1 tablespoon sauerkraut, squeezed dry 2 teaspoons Russian or Thousand Island dressing
Grilled Cubano Sandwiches	4 slices firm white bread or 2 sandwich rolls 3–4 teaspoons unsalted butter, softened or olive oil	1 ounce thinly sliced roast pork 1 ounce thinly sliced ham 1 ounce thinly sliced Swiss Cheese (about 2 slices) 2 teaspoons yellow or Dijon mustard 6 thin sliced dill pickle chips, drained
Toasted Chicken Divan Sandwich	4 slices white or wheat bread or 2 pita loaves, split and trimmed to fit sandwich plate 2–3 teaspoons unsalted butter, softened	2 ounces diced cooked chicken 4 tablespoons thawed, drained frozen chopped broccoli or leftover cooked chopped broccoli 2 ounces sliced Swiss, cheddar, muenster or Gouda cheese 1–2 teaspoons Dijon mustard
Grilled Tuna Melt	8 slices white, wheat or rye bread 2–4 teaspoons unsalted butter, softened	1 (5-ounce) can water-packed tuna, well drained 1 tablespoon sweet pickle relish 1 tablespoon finely chopped onion 2 tablespoons “light” or regular mayonnaise 4 slices Swiss, cheddar, Monterey Jack, or muenster cheese Combine tuna, relish, onion, and mayonnaise to make tuna salad. Add salt and pepper to taste.
Toasted Pepperoni Pizza Melts	4 slices white Italian or Italian sourdough bread, or 2 pita loaves, split and trimmed 2–3 teaspoons extra virgin olive oil	2 tablespoons very thick tomato or marinara sauce 1 ounce sliced mozzarella cheese (regular or fresh) 1 ounce thinly sliced pepperoni (about 8 slices)

\*All make enough for two sandwiches, except for the Grilled Tuna Melt which makes enough for four sandwiches.

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# RECIPES

## PEPPER AND CHEESE OMELETS

When making filled omelets, the filling reduces the amount of egg needed. Resist the urge to overfill the omelets or the egg may run out before it is cooked.

Makes 2 servings

- 1 large egg
- kosher salt and freshly ground pepper to taste
- 1 tablespoon finely chopped bell pepper
- 1 tablespoon shredded Cheddar
- melted butter or cooking spray

Preheat the sandwich grill. Put the egg and salt and pepper in a small bowl. Use a whisk to beat until just frothy. When green indicator light comes on, open Sandwich Grill and lightly coat with melted butter or cooking spray. Divide the bell pepper evenly among the four quarters of the sandwich plates; sprinkle evenly with the shredded cheese. Pour the egg mixture evenly over the vegetables and cheese being sure to only pour in the wells of each plate. Close the lid and lock. Cook for about 2 minutes. Open Sandwich Grill and remove omelets using a heatproof plastic spatula. Serve immediately.

*Nutritional information per serving:*

*Calories 52 (63% from fat) • carb. 1g • pro. 4g  
• fat 4g • sat. fat 2g • chol. 97mg • sod. 124mg  
• calc. 40mg • fiber 0g*

## Eggs or Egg Whites for Breakfast Sandwiches:

Use a whisk to combine either 2 large eggs or 3 large egg whites with salt and pepper to taste. Preheat Sandwich Grill, butter or lightly coat with nonstick cooking spray and pour the egg/egg white mixture evenly into the wells of the bottom plates. Cook for 2 minutes for whole eggs, or 3 minutes for egg whites. Remove and serve immediately. These are nice and dense and are perfect for your favorite breakfast sandwich. Serve two pieces per bagel, English muffin, hard roll or toast and top with cheese, sausage or bacon.

## Fluffy Scrambled Eggs or Whites:

Use a whisk to combine 1 large egg or 2 large egg whites with 2 tablespoons of milk and salt and pepper to taste. Preheat Sandwich Grill, butter or lightly coat with nonstick cooking spray and pour the egg/egg white mixture evenly into the wells of the bottom plates. Cook for 2 minutes for whole eggs or 3 minutes for egg whites. Remove and serve immediately.

These eggs are light and fluffy – top with finely chopped chives for a little extra flavor.

**Note:** When cooking eggs, it is very important not to over fill the plates. They should not go above the wells in the bottom plates. Use our recipes as guidelines to make your favorite combinations.

## FRUIT TARTS

Use your Sandwich Grill to make this quick and easy dessert that can be served plain or topped with ice cream while still warm. Fruit tarts are also a nice alternative to packaged toaster pastries for breakfast.

Makes 2 servings

- 4 slices firm bread – white, wheat, or sweet, such as raisin, cinnamon swirl, or challah
- 2–3 teaspoons unsalted butter, softened
- 4 tablespoons canned fruit pie filling (apple, cherry, peach, blueberry)

Preheat the Sandwich Grill. Spread one side of each bread slice with butter. Top the unbuttered side of each slice with half the pie filling (2 tablespoons). Cover with remaining bread slices, buttered side up. When green indicator light is on, place the “tarts” on the bottom plates and use firm pressure to close and lock the Sandwich Grill. Cook until the green indicator light comes on again. Remove “tarts” and let cool for about 5 minutes before cutting and serving (filling will be very hot). Serve plain, dusted with powdered sugar, or with a favorite ice cream or frozen yogurt.

*Nutritional information per serving*

*(based on Cherry Pie Filling):*

*Calories 294 (15% from fat) • carb. 53g • pro. 8g  
• fat 5g • sat. fat 2g • chol. 5mg • sod. 375mg  
• calc. 40mg • fiber 4g*

## FRUIT DANISH VARIATION:

Combine 1 ounce light or regular cream cheese with 1 tablespoon liquid pasteurized egg product (such as EggBeaters®), 1 teaspoon granulated sugar and ¼ teaspoon pure vanilla extract and stir until smooth. Spread mixture on unbuttered sides of 2 slices of buttered bread. Top mixture with 2 tablespoons fruit pie filling and remaining slices of bread, butter side up. Place on preheated Sandwich Grill and cook until green indicator light comes on. If using cherry filling, you may also add 1 tablespoon chocolate chips.

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## CLEANING AND MAINTENANCE

Once you have finished cooking in the Sandwich Grill, remove plug from electrical outlet. Leave top lid open so plates begin to cool.

Never take your Sandwich Grill apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil or excess fillings by wiping with a dry cloth or paper towel.

You may clean the cooking plates by wiping with a damp cloth as well. This will prevent staining or sticking from buildup of oil or fillings. Be certain plates have cooled completely before cleaning. If food adheres to plates, simply pour a little cooking oil onto area and let stand approximately 5 minutes, allowing buildup to soften for easy removal.

To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleanser or harsh pad. **NEVER IMMERSER CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID. DO NOT PUT IN DISHWASHER.**

Any other servicing should be performed by an authorized service representative.

## STORAGE

Store with cord wrapped securely around base. For compact storage, stand Sandwich Grill upright on back end. The Sandwich Grill has been designed with a special latch so lid stays closed during storage.

## WARRANTY

### Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Sandwich Grill that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Sandwich Grill will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **[www.cuisinart.com](http://www.cuisinart.com)** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer

to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Sandwich Grill should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

#### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.



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California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

**BEFORE RETURNING YOUR CUISINART® PRODUCT**

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Sandwich Grill has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.





# Cuisinart®

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Blenders



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**[www.cuisinart.com](http://www.cuisinart.com)**

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