

SENCOR®

SHM 4210 / SHM 4220

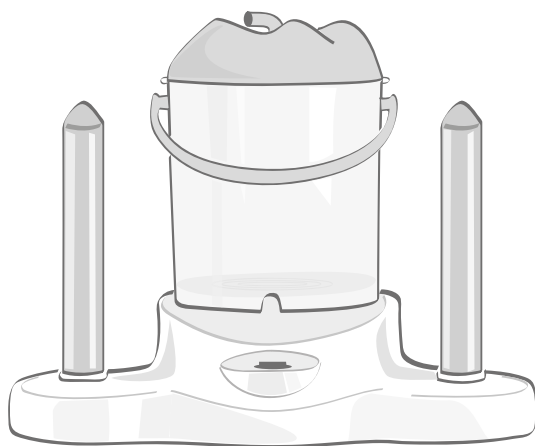
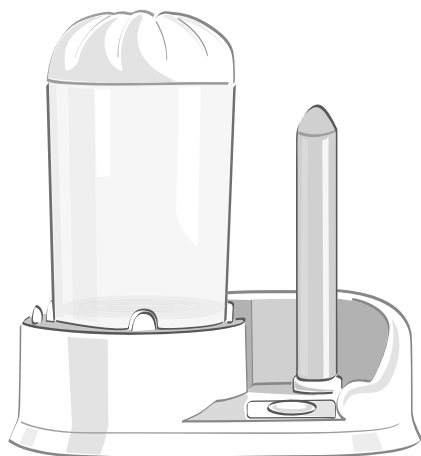


HOT DOG MAKER
Translation of the original manual



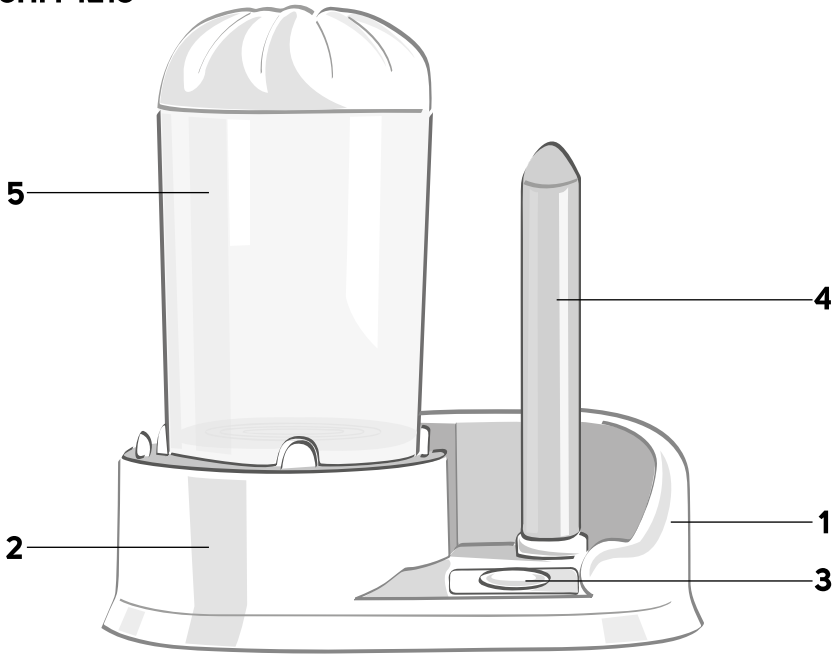
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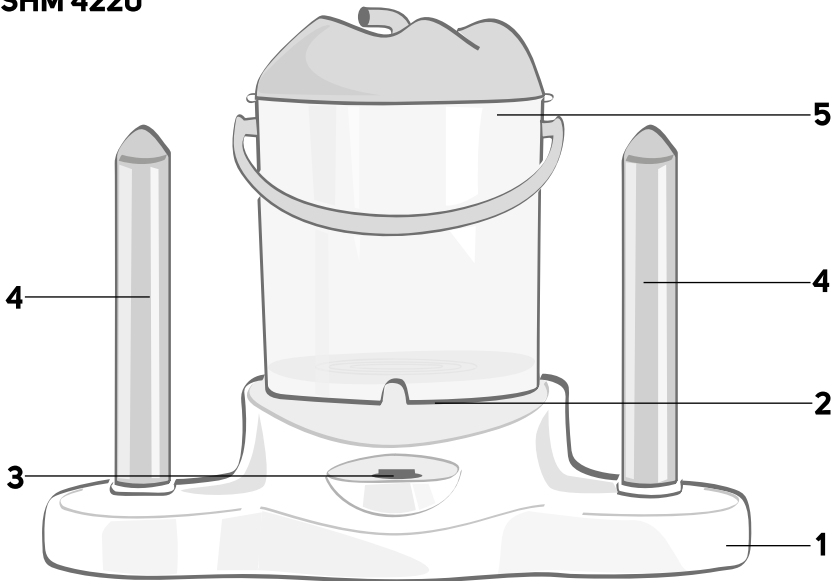


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SHM 4210



SHM 4220



EN Hotdog Maker

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Always only fill to the MAX. mark. Never fill the bowl above this mark.
- Clean surfaces and parts of the appliance that come into contact with food according to the instructions in section "Cleaning and maintenance".
- This appliance is not intended to be operated using an external timer switch or remote control.

- This appliance is intended for home use. Likewise, this appliance is intended for personal non-commercial use in locations such as:
 - kitchens in stores; offices and other workplaces;
 - in agriculture;
 - guests of hotels, motels and other accommodation locations;
 - in bed and breakfast establishments.
- Do not submerge the appliance, the power cord or the power plug in water or in any other liquid.



WARNING:

Do not spill anything on the power plug.



WARNING:

Incorrect use may result in a risk of injury.

- The surface of the heating element retains residual heat after use.
 - Before connecting this appliance to the power socket, make sure the voltage stated on the label of the product corresponds to the voltage in your wall socket.
 - Do not use the appliance outdoors.
 - Do not use the appliance in the case that you have wet or damp hands.
 - Do not carry or move the appliance while it is running.
 - Keep the appliance in a clean condition.
 - Place the appliance on a clean, even surface. Do not use the appliance on a metal surface such as for example a kitchen sink.
 - When not using the appliance or when leaving it without supervision, and before cleaning or moving it, always turn it off and disconnect it from the power socket.
 - Do not place the power cord near hot places or over sharp objects. Do not place heavy objects on the power cord. Position the power cord so that it will not be stepped on or tripped over.
 - Make sure that the power cord does not hang over the edge of a table and that it is not touching a hot surface.
 - Do not spray the appliance with water or any other liquid. Do not wash the appliance under running water.
 - Do not place the appliance in the vicinity of an open flame or appliances that are a source of heat. Otherwise the appliance may be damaged.
 - Pay increased attention when carrying the appliance filled with hot water. Risk of scalding.
 - When preparing hot dogs, do not touch the bread roll toasting attachment, the bowls/trays located in the base and the hot dog containers.
 - In the event that you need to move the appliance immediately after use, use kitchen gloves and grasp the appliance along its sides. Do not use the attachments to carry the appliance.
 - When removing the lid of the hot dog container, be careful since the escaping steam may cause injuries.
 - Do not disconnect the appliance from the power socket by pulling on the power cord. There is a risk of damaging the power cord or power socket. Disconnect the power cord from the power socket by gently pulling the plug of the power cord.
 - Be very careful when removing the bread rolls from the toasting attachment. The toasting attachment is hot.
 - Only use the appliance with the original accessories. Never use the accessories from other manufacturers.
 - Do not cover the vents with items such as newspapers, paper towels, etc.
 - Do not use the appliance when the power cord or the base unit are damaged.
 - Under no condition should you repair the appliance yourself. Do not perform any modifications to the appliance. There is a danger of injury by electrical shock. Have all repairs and adjustments performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised with previous use of similar types of appliances. Use the appliance only as described in this user's manual. Store the instruction manual in a safe place for future reference.
- We recommend saving the original shipping cardboard box, packaging material, receipt and warranty for the period of the warranty at minimum. In case of transportation, pack the product using the original packaging materials only.

DESCRIPTION OF HOT DOG MAKER

SHM 4210

- | | |
|---|--|
| A1 Base | A4 Toasting skewer |
| A2 Water tank with nonstick surface | A5 See-through container with a lid |
| A3 Main switch and function switch
O – OFF
● – turn on steam cooking function and toasting skewer
◀ – turn on steam cooking function
▶ – turn on toasting skewer | A6 Extension for cooking eggs (not shown) |

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- | | |
|--|---|
| A1 Base | A4 Toasting skewers |
| A2 Water tank with nonstick surface | A5 See-through container with a lid and a handle |
| A3 Main switch and function switch
O – OFF
I – turn on steam cooking function
II – turn on steam cooking function and toasting skewers | A6 Extension for cooking eggs (not shown) |

OPERATION OF HOT DOG MAKER

Preparing hot dogs:

1. Place the appliance on a dry and flat surface.
2. Fill the water tank with cold water until it reaches the MAX. level. Do not exceed the MAX. level.
3. Place the see-through container on the water tank and make sure that the container is well fixed in the fixtures.

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4. Insert up to 6 pieces of standard size sausages into the container. Close the container with a lid.
5. Cut the top of the roll using the knife and put the roll on the toasting skewer with the cut end first.
6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to the ● position. You will turn on the cooking function (steam cooking) and toasting skewer.
7. The actual heating time depends on how and where the sausages were stored. If the sausages were stored in cold place, the heating time increases. The heating time depends on the amount and size of sausages as well. You will heat 6 pieces of standard size sausages for about 6-8 minutes.
8. Do not touch the toasting skewer when exchanging the rolls because it is very hot.

9. When the sausages are heated enough, turn off the appliance by switching the main switch to the O position and remove the plug from the wall outlet. Remove the lid carefully from the container. Take out the sausages using the kitchen tongs or other similar kitchen utensils. Do not attempt to take the sausages out with your hands! Risk of burns!
10. Serve the hot dogs according to your taste, with ketchup, mustard, Tartar sauce or roasted onions or sliced cucumber etc.

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4. Insert up to 16 pieces of standard size sausages into the container. Close the container with a lid.
5. Cut the top of the roll using the knife and put the roll on the toasting skewers with the cut end first. You can toast 2 rolls at the same time.
6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to II position. You will turn on the cooking function (steam cooking) and toasting skewers.
7. The actual heating time depends on how and where the sausages were stored. If the sausages were stored in cold place, the heating time increases. The heating time depends on the amount and sausages as well. You will heat 16 pieces of standard sausages for about 18 minutes.
8. Do not touch the toasting skewers when exchanging the rolls because they are very hot!
9. When the sausages are heated enough, turn off the appliance by switching the main switch to the O position and remove the plug from the wall outlet. Remove the lid carefully from the container. Take out the sausages using the kitchen tongs or other similar kitchen utensils. Do not attempt to take the sausages out with your hands! Risk of burns!
10. Serve the hot dogs according to your taste, with ketchup, mustard, Tartar sauce or roasted onions or sliced cucumber etc.

COOKING EGGS

1. Place the appliance on a dry and flat surface.
2. Fill the water tank with cold water until it reaches the MAX. level. Do not exceed the MAX. level.
3. Place the see-through container on the in the water tank and make sure that the container is well fixed in the fixtures.

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4. Insert the fresh eggs (max. of 3 pieces) in shells into the holes of extension for cooking eggs. Put the handle that is part of accessories through the middle of the extension and using the handle lower the extension carefully into the container.
5. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to position ●. You will turn on the cooking function (steam cooking).
7. Cook the eggs for 7 minutes to get soft-boiled eggs. If you desire to get hard-boiled eggs, cook them 5 minutes more.
8. Cooking time depends on how and where the eggs were stored.
9. When the eggs are cooked, turn the main switch to O position and remove the plug from the wall outlet.
10. Remove the lid carefully. Use kitchen tongs or other similar kitchen utensils to take out the eggs.

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4. Insert the fresh eggs (max. of 5 pieces) in shells into the holes of extension for cooking eggs. Put the handle that is part of accessories through the middle of the extension and using the handle lower the extension carefully into the container.
5. Close the container with a lid.
6. Insert the supply plug into the rightly grounded wall outlet. Turn the main switch to I position. You will turn on the cooking function (steam cooking).
7. Cook the eggs for 7 minutes to get soft-boiled eggs. If you desire to get hard-boiled eggs, cook them 5 minutes more.
8. Cooking time depends on how and where the eggs were stored.
9. When the eggs are cooked, turn the main switch to 0 position and remove the plug from the wall outlet.
10. Remove the lid carefully. Use kitchen tongs or other similar kitchen utensils to take out the eggs.

COOKING VEGETABLES

- You can cook vegetables, such as broccoli, asparagus etc., in the container as well. Before cooking the sweet corn cobs, you should adjust the length so that they fit into the container. Broccoli will be good to cut to smaller pieces. When cooking vegetable follow the same instruction as when cooking eggs but do not use the extension for cooking eggs. Do not exceed the container so much.

Approximate time of cooking vegetables:

150 g broccoli.....	approx. 6 min
Sweet corn cobs.....	approx. 10 min
150 g asparagus.....	approx. 8 min

CLEANING AND MAINTENANCE

- After each use turn off the appliance using the main switch and remove the supply plug from the wall outlet. Let the appliance cool down before cleaning.
- Container, its lid and extension for cooking eggs if used wash in hot water with kitchen detergent. Then rinse under the clean running water and dry thoroughly.
- It is not recommended to wash the container, lid and extension for cooking eggs in the dishwasher.
- Pour out the water from the water tank. Clean the bowl using the dampened cloth and dry thoroughly.
- Wash the base with a clean, gently dampened cloth and dry thoroughly.
- In no case immerse the base into water or other liquid.
- Do not use any abrasive cleaning detergent for cleaning the appliance.

TECHNICAL SPECIFICATIONS

230 V ~ 50 Hz, 350 W (SHM 4210)
230 V ~ 50 Hz, 380W (SHM 4220)

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic equipment, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

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