



SSM24

SMART Samosa Maker

Instruction Manual and Recipes

THE SMART CHOICE

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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

220-240 Volts, 50-60 Hertz, 1200 Watts



IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. To avoid fire or shock hazard, or damage to the unit, this unit should be plugged into a polarised 220-240 Volt AC outlet ONLY.
6. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorised service facility for examination, or to a repair shop for electrical or mechanical adjustment.
7. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
8. Close supervision is necessary when any appliance is used by or near children.
9. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
10. DO NOT overload wall outlet or extension cords, as this can result in a risk of fire or electric shock.
11. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
12. DO NOT leave unit unattended while in use or when plugged into an outlet.

13. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
14. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
15. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
16. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
17. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
18. This appliance has an approved plug. **Do not attempt to modify the plug in any way.**
19. Extreme caution should be used when moving an appliance with hot food.
20. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
21. Use a plastic or wooden kitchen utensil to carefully remove from unit.
22. Extreme caution as food will be very hot when opening and closing the lid on this unit. Use an oven mitt or pot holder when opening and closing the Lid for safety.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the SMART Samosa Maker! Making crispy/fluffy and delicious samosas (sweet or savoury) from the comfort of your home is fun and easy with this stylish appliance. Bake up to 24 golden brown samosas per batch in a matter of minutes. The die cast aluminum griddle for even heat disbursement and nonstick cooking surface ensure perfectly baked samosas every time! The sleek black/brushed metal design will complement any countertop. With the SMART Samosa Maker, making delicious samosas has never been more fun!

Merchandise for household use only.

No user-serviceable parts inside. Refer servicing to qualified service personnel.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

PARTS

Power light comes on when connected to power source

Ready light turns off when optimum temperature is reached

Cool-touch handles




Locking Latch

Upper Non-stick Cooking Plate

Lower Non-stick Cooking Plate



HOW TO USE

1. Before first use, wipe down all surfaces with a damp, non-abrasive cloth. Remove all protective paper and wrapping.
 2. Find a dry, suitable, level surface near an electrical outlet.
 3. The Cooking Plates should be lightly coated with a small amount of vegetable oil. Vegetable oil can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.
 4. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
 5. When the power is on, both Red and Green light will stay lit and the appliance is preheating. While the baking temperature is reached and preheating is over, the Green light will go off.
 6. The appliance should preheat for a minimum of 3-4 minutes.
 7. While the appliance is preheating, you may prepare your ingredients.
 8. Fully open the Samosa Maker. Place pastry on the bottom half of the cooking plate.
 9. Fill each compartment with generous amount of fillings, pressing the bottom half into the plate. It will allow the top half of the cooking plate to touch for even cooking.
 10. Place on the top sheet ensuring it covers the bottom sheet for a good seal.
 11. Carefully close the two parts of the samosa maker together with the locking latch. Do not force shut. Steam may be released from between the plates whilst cooking and care must be taken to ensure that fingers do not come into contact with the heating elements.
 12. NOTE: During cooking the Green light will cycle on and off while the thermostat keeps the Samosa Maker at the right temperature.
-  **Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.**
13. The cooking time will range between 2-8 minutes depending on the fillings and the type of pastries used.
 14. Once cooking is completed, unlock and raise the lid. Remove the food from the cooking plates with a plastic or wooden kitchen utensil. DO NOT use metal utensils, as they may scratch and damage the non-stick coating surfaces.
 15. If cooking more than one batch in a session, be sure to lower the lid in between batches to maintain the proper cooking temperature.
 16. Prepare further Samosas if required whilst the first batch is cooking.
 17. As soon as you are finished cooking, unplug appliance and allow to cool.
 18. Once the appliance is cool, follow the directions in the Cleaning & Care section to clean your SMART Samosa Maker.



HELPFUL TIPS

 **NEVER** leave the unit unattended while operating.

Smoking

During first use, you may notice slight smoking or a slight odour; this is normal with most new appliances. The smoking and odour is caused by the residues burning off the nonstick Cooking Plates and the Heating Element. Allow the appliance to preheat until smoke and odour no longer exists.

Nonstick Cooking Plates

Each time you use your SMART Samosa Maker, it is recommended that you coat the Cooking Plates lightly with a small amount of vegetable oil. Vegetable oil can be applied with a paper towel or with a nonstick oil spray.

Only use heat-resistant, non-metal utensils when operating this unit. Metal utensils could scratch or damage the nonstick cooking griddle.

Cooking Tips

- Press into each compartment to form pockets then place generous portion of fillings to ensure top and bottom cooking plates are in contact with the pastries.
- Always preheat before use. Plug cord into power outlet while preparing the fillings.
- Suggested garnishes for Samosas, lettuce, parsley, mint, cress, stuffed olive halves, onion, tomato etc.
- A teaspoon of sugar sprinkled on the outside makes toasted Samosas crispier (especially with fruit fillings).

CLEANING & CARE

Please take care of your SMART Samosa Maker by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is cool before cleaning.
- Clean the upper and lower Nonstick Cooking Surfaces with a damp, non-abrasive cloth and dry.
- Wipe the exterior with a damp, non-abrasive cloth and dry.
- DO NOT put any parts in a dishwasher.
- NEVER immerse appliance or cord in water.

It is that simple!

STORAGE

- Always unplug the Samosa Maker before storage.
- Always make sure the Samosa Maker is cool and dry before storing.

RECIPES

Make a variety of mouth-watering samosa recipes with your SMART Samosa Maker! With this quick-cooking appliance, samosas bake crisp and golden on the outside and soft on the inside. Try these recipes for fillings as a starter. Portions are for guideline only which can vary depending on your taste. With experience you may wish to adjust to your preferences. Be creative and enjoy yourself!

EASY POTATO AND PEA SAMOSAS

Ingredients

- 3 tbsp vegetable oil
- ½ tsp mustard seeds
- 60 g/2½ oz chopped onion
- 1 tsp finely chopped ginger
- 60 g/2½ oz frozen peas
- 1 tbsp ground coriander
- 1 tsp ground cumin
- ¼ tsp red chilli powder
- ½-¾ tsp garam masala
- 1-2 tsp dried mango powder, to taste (alternatively, use juice of ½ a lemon)
- salt, to taste
- splash of water
- 600 g/1 lb 5 oz potatoes, peeled, boiled until soft and crushed into large lumps
- 4 tbsp chopped fresh coriander leaves
- packet ready-made filo pastry

Method

- Heat the oil in a small non-stick pan and fry the mustard seeds for about ten seconds, or until they begin to splutter.
- Add the onion and ginger and cook for 2-3 minutes over a high heat. Add the peas, stir well and add the spices, mango powder, salt and a splash of water. (If using lemon juice, add this instead of the water.) Cook for 1-2 minutes, then add the potatoes and coriander and cook for 2-3 minutes. Taste and adjust the seasoning.
- Prepare the pastry on Samosa Maker as set out on page 6 on 'How to Use'.

MEAT SAMOSAS

Ingredients

- 500 g minced meat (lamb, beef, chicken)
- 4 tbsp oil, for frying the meat
- 1 tsp salt, or according to taste
- ½ tsp chili powder
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp garam masala powder
- 1 tsp turmeric powder
- 1 ½ medium onions, peeled and finely chopped
- 1 small bunch fresh coriander leaves, chopped
- 1 packet samosa pads or filo pastry
- 2 tomatoes, chopped
- 125 g frozen peas

Method

- Heat the oil. In a large frying pan, heat the 4 tbsp of oil.
- Fry the onions. Over a medium heat, stir fry the onions for about 1 minute. Now add the spices and chillies and fry until onions are golden brown.
- Add the meat. Now add the minced meat and fry it until it is browned. Stir for a few more minutes and add peas.
- Cook the meat. Cover and cook on a low heat for 20 minutes until the meat is cooked (tender). Add oil if the pan seems to be too dry and make sure you stir it occasionally. Add salt if necessary.
- Turn off the heat and let the mixture cool.
- Prepare the pastry on Samosa Maker as set out on page 6 on 'How to Use'.

APPLE PIE SAMOSAS

Ingredients

- 3-4 cooking apples, peeled, cored and chopped
- 100 g sultanas/raisins
- 50 g brown sugar
- 50 g chopped walnut or ground almond
- 1 tsp ground cinnamon
- 1 tsp ground ginger (optional)
- 1 tsp ground mixed spice (optional)
- Shortcrust or puff pastry

Method

- Prepare the fillings
- Lightly grease the cooking plates
- Lay your preferred pastry on the bottom cooking plate
- Follow steps as instructed on page 6 on 'How to Use'.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY WITH THE PROOF OF PURCHASE.

SMART Samosa Maker / SSM24

Should you have any questions, please contact the seller.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.smartworldwidefun.com and fill out the Customer Service Inquiry form and click the Submit button.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact the seller as the first port of call.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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