

rollie®

Vertical Cooking Technology



I/B Version
140619

GR 42661

230V~ 50Hz 230W

(EN) OPERATING INSTRUCTIONS


IMPORTANT SAFEGUARDS


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

Important: This product can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the product in a safe way and understand the hazards involved. Children shall not play with the product. Cleaning and user maintenance shall not be made by children unless they are supervised.

READ ALL INSTRUCTIONS

- 1. To start enjoying your Rollie® you will need non-stick spray oil which is available nationwide in most supermarket chains.**
2. Check that your house's main voltage is the same as stated on the rating plate of the appliance before using the appliance.
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against electrical shock do not immerse cord, plug, or the appliance in water or other liquid.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories, which are not recommended by the appliance manufacturer, may cause injuries.
8. Do not use outdoors.
9. Do not let 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. Extreme caution must be used when moving an appliance containing hot food, hot oil or other hot liquids.
12. To disconnect remove the plug from the wall outlet.
13. Do not use appliance for anything other than intended use.
14. When using this appliance, provide adequate airspace above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated hot pad is recommended.
15. Do not leave unit unattended during use.
16. Always use the product on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between the unit and surface.
17. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
18. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
19. Be careful not to scratch the non-stick coating of the cooking chamber, as you might get little pieces of this coating into the food. If scraping is necessary, unplug the appliance and use only the cleaning brush supplied with the appliance.
20. The appliance must not be operated using a separate timer or separate remote device.
21. The appliance must not be operated using an extension cord.
22. Please note: Should the symbol  be indicated on a certain surface, you need to be careful when handling the product. This symbol means: CAUTION, this surface may get very hot during use.

The symbol  is always put on surfaces with a very high temperature, however the other metallic or non-metallic surfaces can also become very hot during use and it is therefore advisable to always handle them with care and if possible with the help of isothermal gloves or other thermal protection. In case of doubt concerning the temperature of a certain surface it is always preferable to protect oneself.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. The appliance shall not be operated using an extension cord.

INTRODUCTION

The Rollie® Grill is an easy and simple appliance to use. The unique design cooks food with minimum counter space requirements and is fast, easy, and pan-free.

The Rollie® Grill can cook eggs and other foods in a unique variety of ways, making it a great companion for breakfast or healthy snacks.

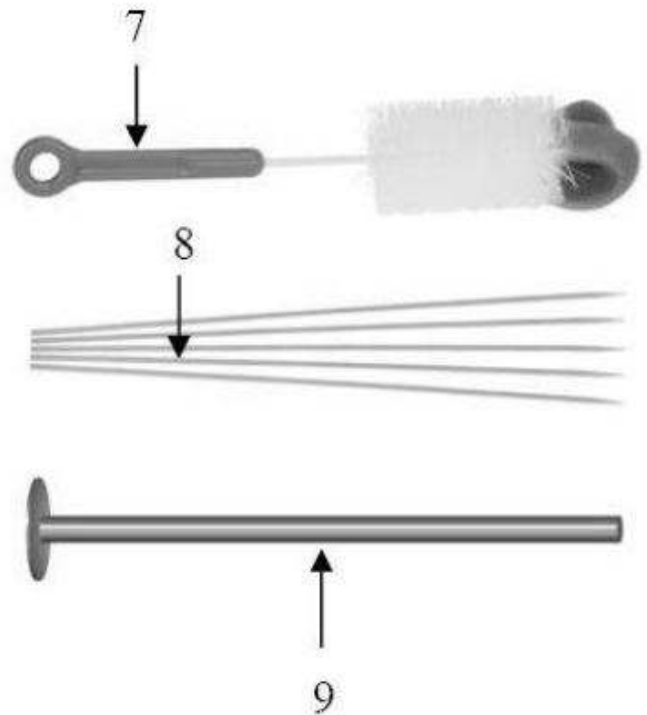
ROLLIE® GRILL FEATURES:

1. **Cooking Chamber:** Allows you to cook up to 2 LARGE eggs at one time, and has a non-stick coating making it easy to clean and operate.
2. **Cool-touch Handling Surface:** the unique silicone rubber section of the appliance is a heat insulator for safe handling.
3. **Indicator Lights:** When power is on, the *red light* will turn ON. When Rollie® is ready, the *green light* will turn ON.
4. The multipurpose **“Food Packer Utensil”** rod enables you to also use the Rollie® Grill with meat, or batter, thus further expanding the grill’s versatility, in a way no other grill can.
5. Rollie® recipes should always include the use of the wooden **skewers** included for easy removal of the food items.
6. A cleaning brush is included.
7. To start enjoying your Rollie® you will need non-stick spray oil which is available nationwide in most supermarket chains.
8. **No assembly required.**

KNOW YOUR PRODUCT



1. Funnel
2. Vertical cooking chamber
3. Textured no-slip grip
4. Durable cool-touch finish
5. Power light (Red)
6. Temperature light (Green)



7. Cleaning utensil
8. Wooden Skewers (5)
9. Food Packer utensil used to pack some food items into the cooking chamber (refer to RECIPE GUIDE)

BEFORE THE FIRST USE

- Remove all the protective packaging.
- To start enjoying your Rollie® you will need non-stick spray oil which is available nationwide in most supermarket chains.
- Before using for the first time, clean the surface of the cooking chamber according to the "CLEANING" section. **DO NOT IMMERSE THE APPLIANCE IN WATER!**
- On first use, some protective coating might burn off, causing smoking. This is NOT harmful and will disappear after a short time.
- Prior to first use:
 1. Place the Rollie® grill on a flat, level surface.

2. Plug the appliance in a wall outlet, and allow the appliance to heat for at least 10 minutes. Some smoke may appear which is normal. Disconnect and let the appliance cool completely, then clean according to the paragraph "CLEANING".

OPERATION

- Position the appliance on a flat, heat-resistant, level surface.
- Plug the appliance into an electrical outlet. The red power light (5) will turn on, to indicate that the appliance is switched on.
- The green temperature pilot light (6) will stay off, to indicate the appliance is warming up. The green pilot light will turn on when the unit is ready for use.

Note: During use, this green pilot light will come on and off regularly.

Caution: During operation, the cooking chamber gets hot. The appliance might also generate steam. Always use oven mitts for protection, when manipulating the appliance or removing the food from the appliance. Avoid contact with the hot surfaces.

- Once the green light is on and unit is ready, use a cooking oil spray. For this, hold the unit horizontally and apply a "non-stick cooking oil spray" into the cooking chamber, then place the unit upright. This method has proven to be the most efficient.
- *Alternatively, you can drop a teaspoon of cooking oil in the cooking chamber and, using circular motions of the wrist, coat the walls of the chamber with cooking oil, prior to adding any ingredients.*

Basic operation example

- Spray the Rollie® cooking chamber with non-stick oil spray which is available from most supermarket chains.
- Place a skewer into the cooking chamber, then crack open 1-2 large eggs directly into the cooking chamber.
- For fully cooked eggs, cook for approximately 6-8 minutes at which time eggs may normally rise out of cooking chamber, which you can then fully remove from the chamber by lifting the skewer.
- For soft eggs, simply pour out eggs from cooking chamber at about 5 ½ minutes.

TIPS

- Prior to plugging the Rollie® into a wall outlet, make sure it is thoroughly cleaned.
- Use regular or large eggs (for best results use conventional eggs with no additives).
- Use no more than two large eggs at one time.
- Prior to each use, spray “NON STICK COOKING OIL SPRAY” into the cooking chamber, which is widely available in many supermarket chains.
- When using eggs, do not mix the egg yolk with the egg white (do not beat the eggs unless it is described in the Rollie® recipe book).
- It is normal for the first cooked product to vary from the next.
- Cooking time may vary, depending on the type of food, initial temperature or quantity of food to cook.
- Wooden skewers are helpful and can be used in a variety of ways:
 - For example, when inserting a rolled tortilla wrap, or a similar rolled product into the cooking chamber, it is helpful to use a skewer for pushing the rolled product into the cooking chamber, and making it snug against the walls and wide open in the middle.
 - Wooden skewers can be inserted into the food during the cooking cycle, to help pull the product out.
 - Only use wooden skewers, such as the ones supplied. Metallic ones might permanently damage the non-stick coating in the cooking chamber.
- Eggs can be cooked in a variety of ways; you do not need to wait until the eggs are fully cooked: eggs can be poured out earlier or later, for soft, medium, or hard cooking results.
- Scrambled eggs grow in volume when being cooked. To reduce this effect, we recommend mixing the beaten eggs with ground crackers, making sure not to fill the cooking chamber to more than half of its volume.
- All food, and especially meat and poultry, must be thoroughly defrosted before cooking.
- We recommend the use of a meat thermometer to ensure the food is cooked thoroughly.

- Some foods, like cheese, have a high fat content therefore some oil may gather at the top of the food item once cooked.

CLEANING

- Before cleaning, always unplug the unit from the wall socket and wait for the appliance to cool down completely.
- Once cool, wipe the outside of the appliance with a slightly moistened cloth.
- Using the supplied brush, apply a small amount of washing up liquid onto the wet brush and thoroughly clean the cooking chamber. Rinse with regular water. You may then place it upside down on a dry paper towel to dry. Avoid water contact with cord, plug and indicator lights.
- **DO NOT IMMERSE THE APPLIANCE, POWER CORD, OR PLUG, IN WATER OR ANY OTHER LIQUID.**
- The "Food Packer utensil" can be cleaned in warm soapy water. Rinse well, and dry immediately.
- Do not clean the inside of the cooking chamber, the outside of the grill, or the packer, with any abrasive products, scouring pads or steel wool, as this will damage the finish.
- If there is any stubborn food baked in the cooking chamber, we advise using vegetable oil to soften it first, and then waiting 5 minutes before trying to remove it again with the supplied brush. You might also use the tip of a skewer to remove any stubborn residue at the bottom of the cooking chamber.

Please turn over the page for a comprehensive guide to some of the simple, fun, and tasty recipes that can be made with your Rollie®

RECIPES

Useful Tips:

- **To start enjoying your Rollie® you will need non-stick spray oil which is widely available in most supermarket chains.**
- The red light will indicate power is ON. When the green light turns on for the very first time, the Rollie® is ready for use. The green light will turn on/off during use.
- Be sure to use non-stick oil spray before each use.
- It is recommended to insert a wooden skewer in the center of the filled cooking chamber to assist with easy removal of the product.
- Use the provided packer to push down the product while filling the cooking chamber.
- If the product begins to rise out of the cooking chamber, pour the product onto a plate to avoid the product from bending after rising completely.
- After removal of the product, you may turn the product upside down and reinsert into the cooking chamber for about 2 minutes for a crispier finish.
- Clean the cooking chamber between each use of a different recipe.

SAVOURY RECIPES

- **Be sure to use non-stick oil spray before each use, which is widely available in most supermarket chains.**
- **It is recommended to insert a wooden skewer in the center of the filled cooking chamber to assist with easy removal of the product.**

Rollie® Eggs

Serves 1

Ingredients:

Non-stick spray oil

2 medium eggs

Method:

1. Spray the oil into the cooking chamber of the Rollie® and rotate to coat the walls, alternatively coat with spray oil.
2. Heat the Rollie® until the green light comes on.

3. Crack the eggs into the cooking chamber.
4. Cook for 5-6 minutes.
5. The eggs will rise from the cooking chamber but if not simply turn the Rollie upside down and tap gently over a plate to release the egg. Be aware that some oils may naturally gather at the top of the food item during the cooking process.

If cooking 1 egg reduce the cooking time to 3 1/2 – 4 minutes.

Adjust the cooking time for softer or harder eggs.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Cheese Omelette

Serves 1

Ingredients:

Non-stick spray oil

1 large egg

1 tablespoon cheese, grated

Seasoning

Method:

1. Spray the oil into the cooking chamber of the Rollie® and rotate to coat the walls, alternatively coat with spray oil.
 2. Heat the Rollie® until the green light comes on.
 3. Lightly beat the egg. Add the cheese and seasoning and pour into the cooking chamber.
 4. Cook for 3 1/2 – 4 minutes. If the omelette rises out of the cooking chamber before it is fully cooked, replace it and cook a little longer. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Ham and Egg Rollie®

Serves 1

Ingredients:

1 large egg

For the blanket: 1 thin slice of salami, ham, or meat of choice

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
 2. Roll your "blanket" into a tube shape, so that it will fit inside the Rollie®.
 3. Insert the rolled "blanket" into the bottom of the cooking chamber; you may use a wooden skewer to assist.
 4. Crack open 1 large egg directly into the cooking chamber.
 5. Cook for approximately 6-8 minutes, at which time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Bacon & Egg

Serves 1

Ingredients:

1 large egg

1 pre-cooked bacon strip

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Crack open 1 large egg directly into the cooking chamber; take a wooden skewer and insert precooked bacon strip onto the skewer, as if you were to thread the bacon strip.

3. Insert the wooden skewer with the precooked bacon strip into the center of the egg.
 4. Cook for approximately 6-8 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Egg Dog

Serves 1

Ingredients:

- 1 large egg
- 1 thin hot dog

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
 2. Crack open 1 large egg directly into the cooking chamber.
 3. Insert the wooden skewer into the center of the hot dog and place the hot dog into the center of the egg in the cooking chamber.
 4. Cook for approximately 6-8 minutes, at which time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Sesame Prawn Cakes

Makes 4

Ingredients:

Non-stick spray oil

1 medium egg, white only

½ teaspoon dark soy sauce

1 tablespoon peeled cooked prawns, chopped

1 teaspoon sesame seeds

1 teaspoon chives, finely chopped

Garnish:

4 Small Prawns

Chives, chopped

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
2. Heat the Rollie® until the green light comes on.
3. Whisk the egg white lightly with a fork until slightly bubbly. Add the remaining ingredients.
4. Pour the egg mixture into the Rollie® and cook for 4-5 minutes until set. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
5. Slice into 4 portions and garnish each with prawn and chives.

Sweet chilli sauce for dipping would be a good accompaniment to this dish.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Bombay Potato Bites

Makes 4

Ingredients:

Non-stick spray oil

1 medium egg, beaten
1 teaspoon garam masala
1 tablespoon cooked potato, finely diced
1 tablespoon onion, finely diced
½ teaspoon garlic, crushed
1 teaspoon coriander, finely chopped
Garnish:
Fresh coriander

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
2. Mix the egg with the remaining ingredients and pour into the Rollie®.
3. Cook for 5 minutes until set. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
4. Slice into 4 and serve garnished with coriander.

Delicious served with mango chutney and mint cucumber raita.

- It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.

Rollie® Smoked Salmon Pinwheels

Makes 4

Ingredients:

Non-stick spray oil
1 small tortilla wrap
1 teaspoon cream cheese
25g smoked salmon
1 teaspoon fresh parsley or dill, finely chopped
1 medium egg beaten

Garnish:
Fresh dill

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
2. Heat the Rollie® until the green light comes on.
3. Spread the tortilla with cream cheese and top with the smoked salmon. Roll up.
4. Dip into the egg.
5. Cook for 7-8 minutes until firm. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
6. Cut into 4 portions and serve cut side up. Garnish with dill.

Smoked salmon can be replaced with drained canned tuna.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Spanish Slices

Makes 4

Ingredients:

Non-stick spray oil

1 thin slice smoked ham

1 medium egg, beaten

1 tablespoon cooked potato, finely diced

1 tablespoon onion, finely diced

½ tablespoon manchego cheese, grated

½ teaspoon parsley, finely chopped

Garnish:

Parsley, finely chopped

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.

2. Heat the Rollie® until the green light comes on.
3. Roll the ham into a cylinder shape and place into the Rollie® so that it lines the sides.
4. Mix the remaining ingredients together and pour into the Rollie®. (Do not fill more than half way, if necessary cook in 2 batches.)
5. Cook for 5 minutes until set. (If the egg mixture rises out of the cooking chamber before it is completely set, turn it over and place it back in until it is cooked through.) Be aware that some oils may naturally gather at the top of the food item during the cooking process.
6. Slice into 4 and serve with a sprinkling of fresh parsley.

Omit the ham for a vegetarian version.

Manchego cheese can be replaced with cheddar or Parmesan.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Spinach and Feta Pinwheel

Makes 4-6

Ingredients:

Non-stick spray oil
15g feta cheese, crumbled
1 medium egg, beaten

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
2. Heat the Rollie® until the green light comes on.
3. Mix the spinach, feta and egg together.
4. Pour into the Rollie®, insert a wooden skewer to assist with easy removal of the item once cooked.
5. Cook for approx. 5 minutes until set. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
6. Slice into 4 -6 portions and serve hot or warm.

Delicious served with a side helping of salsa.

- It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.

Rollie® Egg Whites

Ingredients:

3 large eggs

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
 2. Separate the egg whites from the yolks.
 3. Pour the egg whites directly into the cooking chamber.
 4. Cook for approximately 6-8 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.

Rollie® Sausage & Egg

Serves 1

Ingredients:

1 large egg

1 precooked breakfast sausage

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Crack open 1 large egg directly into the cooking chamber.
3. Insert the wooden skewer into the center of the precooked sausage and place the sausage into center of the egg in the cooking chamber.

4. Cook for approximately 5-7 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

TORTILLA WRAPS

- **Be sure to use non-stick oil spray before each use, which is widely available in most supermarket chains.**
- It is recommended to insert a wooden skewer in the center of the filled cooking chamber to assist with easy removal of the product.

Rollie® Tortilla Wrap:

Serves 1

Ingredients:

Non-stick spray oil

1 small tortilla wrap (see Recipe Notes on page 27)

1 teaspoon caramelised onion chutney

1 tablespoon grated cheddar cheese

1 tablespoon baby spinach leaves

Method:

1. Spray the oil into the cooking chamber of the Rollie® and rotate to coat the walls, alternatively coat with spray oil.
2. Heat the Rollie® until the green light comes on.
3. Spread the tortilla with onion chutney, top with grated cheese and baby spinach leaves.
4. Fold the sides of the tortilla in and roll into a cylinder shape ensuring that the filling is fully enclosed.

5. Place the tortilla into the cooking chamber and insert a wooden skewer to assist with easy removal of the item once cooked.
 6. Cook for 6-7 minutes. If the tortilla rises out of the cooking chamber carefully remove and replace the uncooked end into the base of the chamber.
 7. Remove the tortilla using a wooden skewer. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Veggie Tortilla

Serves 1

Ingredients:

- 1 small tortilla wrap (see Recipe Notes on page 27)
- 3 egg whites
- 1 teaspoon chopped red pepper, to your taste
- 1 teaspoon chopped green pepper, to your taste
- 1 teaspoon chopped onion, to your taste
- 1 teaspoon chopped spinach, to your taste
- Salt and pepper to your taste

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Mix all ingredients together in a medium size bowl.
3. Cut the tortilla/wrap into 4 x 6 inches and roll the tortilla/wrap into a tube shape and insert into the cooking chamber.
4. Pour the mixed ingredients into the cooking chamber. Fill up to an inch below the top of the tortilla/wrap. Insert a wooden skewer to assist with easy removal of the item once cooked.
5. Cook for approximately 6-8 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.

* For a crispier finish, turn the roll upside down and place back in the Rollie® for about 2 minutes.

- It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.

Rollie® Breakfast Burrito

Ingredients:

- 1 small tortilla wrap (see Recipe Notes on page 27)
- 1 large egg
- 1 chopped precooked sausage link
- 1 tablespoon of shredded cheese

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Mix all ingredients together in a medium size bowl.
3. Cut the tortilla/wrap into 4 x 6 inches and roll the tortilla/wrap into a tube shape and insert into the cooking chamber.
4. Pour the mixed ingredients into the cooking chamber. Fill up to an inch below the top of the tortilla/wrap and insert a wooden skewer to assist with easy removal of the item once cooked.
5. Cook for approximately 8 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils produced by the food may naturally gather at the top of the food item during the cooking process.

* For a crispier finish, turn the roll upside down and place back in the Rollie® for about 2 minutes.

- It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.

Rollie® B.C.T.

Ingredients:

- 1 small tortilla wrap (see Recipe Notes on page 27)
- 1 large egg
- 1 tablespoon shredded cheese

1 tablespoon precooked chopped bacon
Salt and pepper to your taste

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Mix all ingredients together in a medium size bowl.
3. Cut the tortilla/wrap into 4 x 6 inches and roll the tortilla/wrap into a tube shape and insert into the cooking chamber.
4. Pour the mixed ingredients into the cooking chamber. Fill up to an inch below the top of the tortilla/wrap and insert a wooden skewer to assist with easy removal of the item once cooked.
5. Cook for approximately 8 minutes, at this time the product may normally rise out of the cooking chamber; otherwise you may pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.

*For a crispier finish, turn the roll upside down and place back in the Rollie® for about 2 minutes.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Cuban Rollie®

Ingredients:

1 small tortilla wrap (see Recipe Notes on page 27)
1 slice roasted pork deli meat
½ slice Swiss cheese
1 slice ham
1 teaspoon mustard
2 chopped pickles

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
2. Lay the tortilla/wrap on a flat surface and cut into 4 x 6 inches.

3. Spread mustard in center of tortilla/wrap and place the ham, pork and cheese and top with pickles cut into small pieces.
4. Roll the tortilla/wrap thin enough to fit in Rollie® and place in the cooking chamber. Insert a wooden skewer to assist with easy removal of the item once cooked.
5. Cook for 6-8 minutes then pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.

* For a crispier finish, turn the roll upside down and place back in the Rollie® for about 2 minutes.

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Melt Tortilla

Ingredients:

- 1 small tortilla wrap (see Recipe Notes on page 27)
- 3 tablespoons prepared tuna salad
- ½ slice cheddar cheese, cut into pieces

Method:

1. Spray the Rollie® cooking chamber with non-stick oil spray, or coat the walls of the cooking chamber with 1 teaspoon of cooking oil.
 2. Lay the tortilla/wrap on a flat surface and cut into 4 x 6 inches. Place the tuna salad and cheese in the center of the tortilla/wrap.
 3. Roll the tortilla/wrap thin enough to fit in Rollie® and place in the cooking chamber. Insert a wooden skewer to assist with easy removal of the item once cooked.
 4. Cook for 6-8 minutes then pour the product out. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- For a crispier finish, turn the roll upside down and place back in the Rollie® for about 2 minutes.
 - **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Pesto and Pancetta Tortilla

Makes 4

Ingredients:

Non-stick spray oil

1 small tortilla wrap

1 teaspoon red pesto

25g smoked cheese slice or grated cheese

2 slices pancetta

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
 2. Heat the Rollie® until the green light comes on.
 3. Spread the tortilla with pesto and top with the cheese. Roll up.
 4. Wrap the pancetta around the outside of the tortilla and insert a wooden skewer to assist with easy removal of the item once cooked.
 5. Cook for 7-8 minutes until the pancetta is cooked. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
 6. Cut into 4 portions and serve hot.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

SWEET TREATS

- Be sure to use non-stick oil spray before each use, which is widely available in most supermarket chains.
- It is recommended to insert a wooden skewer in the center of the filled cooking chamber to assist with easy removal of the product.

Rollie® Baby Danish

Makes 4

Ingredients:

Non-stick spray oil
1 thick slice white bread, crusts removed
1 teaspoon ready to serve custard
2 teaspoon raisins
1 medium egg
1 teaspoon sugar
Pinch of mixed spice

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
 2. Heat the Rollie® until the green light comes on.
 3. Roll out the bread with a rolling pin until it is very thin. Spread with custard and top with raisins. Roll up into a Swiss roll shape.
 4. Mix the egg, sugar and cinnamon together.
 5. Dip the bread into the egg mixture and place into the Rollie®. Insert a wooden skewer to assist with easy removal of the item once cooked.
 6. Cook for 8 minutes.
 7. Cut into 4 and serve warm with the cut side up. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® Chocolate Pinwheels

Makes 4

Ingredients:

Non-stick spray oil
1 thick slice white bread, crusts removed
1 teaspoon ready to serve custard

2 teaspoon chocolate chips
1 medium egg
1 teaspoon sugar

Method:

1. Spray the cooking chamber of the Rollie® with non-stick oil. Alternatively pour the oil into the cooking chamber and rotate to coat the sides.
 5. Heat the Rollie® until the green light comes on.
 6. Roll out the bread with a rolling pin until it is very thin. Spread with custard and top with chocolate chips. Roll up into a Swiss roll shape.
 7. Mix the egg and sugar together.
 8. Dip the bread into the egg mixture and place into the Rollie®. Insert a wooden skewer to assist with easy removal of the item once cooked.
 9. Cook for 8 minutes.
 10. Cut into 4 and serve warm with the cut side up. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

Rollie® French Toast Skewers

Serves 1

Ingredients

Non-stick spray oil
1 thick slice white bread
1 medium egg, beaten
1 teaspoon sugar
½ teaspoon cinnamon

Method:

1. Spray the oil into the cooking chamber of the Rollie® and rotate to coat the walls, alternatively coat with spray oil.
2. Heat the Rollie® until the green light comes on.

3. Remove the crusts from the bread and mix with the egg, sugar and cinnamon
4. Place the egg and bread mix into the cooking chamber and push down with the packer.
5. Insert a wooden skewer and cook for 5 minutes. Be aware that some oils may naturally gather at the top of the food item during the cooking process.
6. Remove the French toast and dust with icing sugar before serving.

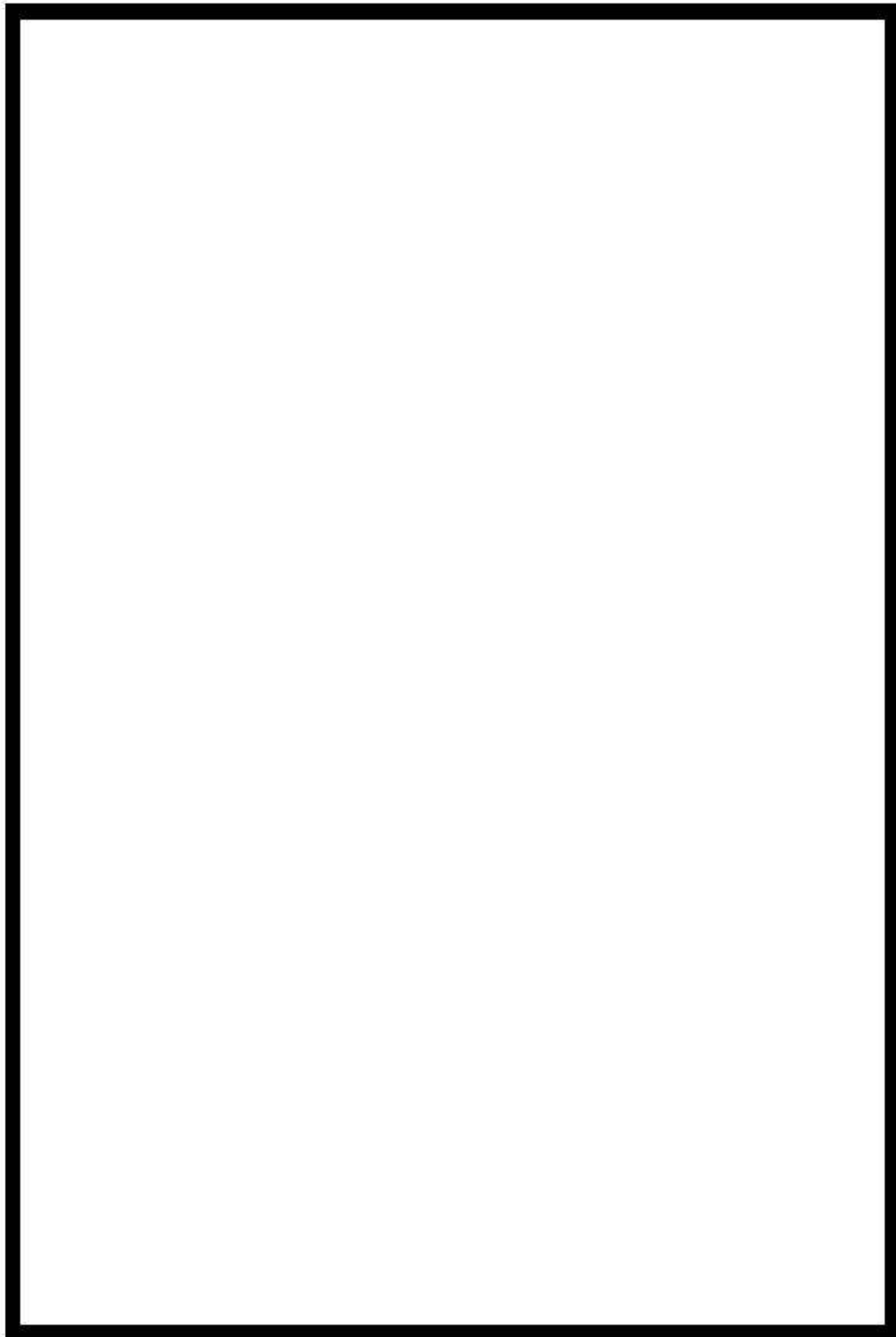
Delicious with maple syrup!

- **It is recommended to insert a wooden skewer in the center of the filled heating chamber to assist with easy removal of the product.**

RECIPE NOTES :

Size of Tortilla wrap:

6" =
15 cm



4" =
10 cm


[illegible]

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PROTECTION OF THE ENVIRONMENT – DIRECTIVE 2012/19/EU

In order to preserve our environment and protect human health, the waste electrical and electronic equipment should be disposed of in accordance with specific rules with the implication of both suppliers and users. For this reason, as



indicated by the symbol  on the rating label or on the packaging, your appliance should not be disposed of as unsorted municipal waste. The user has the right to bring it to a municipal collection point performing waste recovery by means of reuse, recycling or use for other applications in accordance with the directive.

GUARANTEE

This product is guaranteed against manufacturing defects for a period of 1 year. This does not cover the product where the fault is due to misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations, or has been the subject of commercial use.

In the unlikely event of a problem with the product within the guarantee period please return it to the **place of purchase**. If the item is shown to have had an inherent defect present at the time of sale, the seller will provide you with a replacement. Your statutory rights remain unaffected.

Guarantor:

Team KALORIK S.A

Address: 1, Av. de l'Espinette Centrale, B-1640 Rhode St Genèse, Brussels, Belgium

UK TELEPHONE HELPLINE: +44 (0) 1625 531 820

The user manual is by simple request also available in electronic format from the after-sales service (see warranty card).

