

ROMMELSBACHER

Sandwich Maker Recipes



ETM	TESTMAGAZIN-URTEIL
Rommelsbacher Fun for 2 ST 710	
GUT	85,4 %
16 Sandwichmaker im Test	Markt 08/2010

Issue 08/2010

ST 1410



ST 710

Sandwich Maker

ST 1410 / ST 710

- casing made of matt plastic and brushed stainless steel
- solid aluminium die-cast toast plates
- high-quality two-layer non-stick coating Xylan® Plus for best results and easy cleaning
- quick heating-up, pilot lamps for power-on and temperature
- heat-insulated handle with locking
- space-saving upright storage
- anti-slip feet

ST 710

- for 2 sandwiches

ST 1410

- for 4 sandwiches

Multi Toast & Grill SWG 700

- fancy design with stainless steel detail
- heat-insulated casing - for a safe handling
- 3 exchangeable plate sets made of die-cast aluminium, for stuffed sandwiches / Belgian style waffles - grilled food
- separate on-off switch, baking lights
- high-quality two-layer non-stick coating Xylan® Plus for best results and easy cleaning
- flexible hinge for height adjustment
- safe handling
- space-saving upright storage
- convenient cord take-up

Included
3 exchangeable
plate sets



Max
3-in-1



TESTSIEGER
ETM TESTMAGAZIN
ROMMELSBACHER
Multi Toast & Grill SWG 700
3-in-1 Max
SEHR GUT 93,3 %
Vergleichstest
1 x sehr gut, 8 x gut
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Issue 3.2024



ST 1000 *Sandwich Maker*

- solid die-cast aluminium plates for even browning
- superior 2-layer non-stick coating Xylan® Plus for easy cleaning
- large and extra-deep baking moulds for 2 American XL Sandwiches (approx. 12 x 12 cm)
- special baking mould shape with overflow protection
- optimum all-round sealing of the sandwiches, extra high dividers
- powerful and quickly ready for use, with operating and temperature control lamp
- robust construction with stable stand and non-slip silicone feet
- heat-insulated handle, overheating protection
- cord take-up, space-saving vertical storage



ST 1800 *Sandwich Maker*

- solid aluminium die-cast plates with moulds and dividers for 4 American XL sandwiches (approx. 12.5 x 12.5 cm)
- high-quality 2-layer non-stick coating Xylan® Plus for best results and easy cleaning
- efficient and quickly ready to use
- soft-touch buttons, LED display
- 15-minute timer for individual baking times
- post-browning function via separate button
- Cool Touch housing and heat-insulated handle
- pilot lamps, overheating protection
- non-slip silicone feet, cord take-up
- space-saving vertical storage

Sam



Issue 2.2023







Caprese

SANDWICH

SERVES 4

8 slices of toast
150 g tomato pesto
125 g mozzarella
½ bunch of basil
1–2 tbsp balsamic cream
Salt
Pepper

- 1 Spread tomato pesto over four slices of toast, leaving a border of about 5 mm.
- 2 Finely chop the basil and sprinkle it on top.
- 3 Drain the mozzarella, then slice it as thinly as possible and place it on top of the tomato pesto.
- 4 Season with salt and pepper and a small dollop of balsamic cream, then place the remaining four slices of toast on top and press down firmly.
- 5 Preheat the sandwich maker, place the sandwiches inside, close the lid and cook for 3–4 minutes until crispy.
- 6 Remove the sandwiches, cut them diagonally straight away and serve whilst still warm.

Sam



Sandwich Maker
ST 1800





Roast beef

SANDWICH

SERVES 4

8 slices of toast
140 g roast beef
2 tsp butter or margarine
200 g Camembert
4 tsp sweet mustard
200 g tomatoes
60 g gherkins in a jar

- 1 Slice the tomatoes, gherkins and Camembert into thin slices.
- 2 Preheat the sandwich maker.
- 3 Spread butter on one side of the toast slices and sweet mustard.
- 4 Spread Camembert, roast beef, pickled gherkins and tomato.
- 5 Place the other four slices of toast on top, with the mustard side facing downwards.
- 6 The buttered sides are facing outwards.
- 7 Place the prepared sandwiches in the sandwich toaster, close the lid and toast for approx. 2 mins.
- 8 Remove the sandwiches, cut them diagonally straight away and serve whilst still warm.

Sandwich Maker
ST 1000







Pizza sandwich

TOAST

SERVES 4

8 slices of toast
200 g tomato purée
2 tsp dried oregano
100 g grated mozzarella
100 g salami or ham
Salt
Pepper

- 1** For the sauce, pour the strained tomatoes into a bowl, add the dried oregano and season with salt and pepper.
- 2** Preheat the sandwich maker.
- 3** In the meantime, spoon a tablespoon of the tomato sauce onto each slice of toast and spread it out.
- 4** Top four slices of toast with salami and cheese, then place a slice of tomato on top of each one and press down gently.
- 5** Place the sandwiches in the sandwich toaster, close the lid and toast for about 5 minutes until crisp and golden brown.
- 6** Remove the sandwiches, cut them diagonally in half and serve whilst still warm.

Sandwich Maker
ST 1410







Pulled chicken

SANDWICHES

SERVES 4

8 slices of toast
80 g Cheddar
120 g BBQ sauce of your choice
1 tbsp clarified butter
330 g chicken breast fillet
130 ml chicken stock
1 tsp brown sugar
½ tsp onion powder
½ tsp garlic powder
1 tsp sweet paprika
½ tsp mustard powder
¼ tsp cayenne pepper
½ tsp salt
¼ tsp pepper

PREPARATION

- 1** Preheat the oven to 180 °C (top and bottom heat).
- 2** Mix the spices with the sugar.
- 3** Rub the chicken breast fillets with the spice mix.
- 4** Heat the clarified butter in a frying pan and sear the chicken on all sides. Then place it in a baking dish with the chicken stock and bake in the oven for 20–25 minutes.
- 5** Remove the meat, shred it with two forks and then some of the stock. Cook for a further 10 minutes in the oven.

COOKING

- 1** Mix the pulled chicken with the BBQ sauce.
- 2** Preheat the sandwich maker.
- 3** For the sandwiches, set aside 4 slices of toast.
- 4** Top with the pulled chicken, then sprinkle some cheese over the top.
- 5** When placing the paper, make sure to leave a free margin of about 5 mm all around.
- 6** Now place the remaining 4 slices of toast on top, press down gently and place in the sandwich maker.
- 7** Close the lid and cook for about 5 minutes.
- 8** Take the sandwiches out, cut them in half straight away and serve whilst still warm.





Fresh goat's cheese

TOASTED SANDWICH

SERVES 4

8 slices of toast
4 large strawberries
1 pack of fresh goat's cheese
50 g diced ham
a little honey
fresh thyme leaves

- 1** Slice the strawberries (or pears) into thin slices.
- 2** Preheat the sandwich maker.
- 3** Spread the goat's cream cheese onto the slices of toast.
- 4** Spread the sliced strawberries (or pears) evenly.
- 5** Sprinkle with diced ham and thyme leaves, then drizzle with honey.
- 6** Now place the remaining 4 slices of toast on top, press down slightly press down gently and place in the sandwich maker.
- 7** Close the lid and cook for about 5 minutes until crisp.
- 8** Remove the sandwiches, cut them diagonally straight away and serve whilst still warm.

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Multi Toast & Grill
SWG 700

3-in-1





Chickpeas

CARROT SANDWICH

SERVES 4

8 slices of toast
2 carrots
160 g chickpeas
1 red onion
160 g tomatoes
150 g Cheddar cheese
1 tsp curry powder
1 tsp turmeric
Salt and pepper
20 g butter

- 1** Drain the chickpeas and mash them with a fork.
- 2** Season with salt, pepper, turmeric and curry powder.
- 3** Peel the carrots and grate them coarsely.
- 4** Grate the Cheddar as well.
- 5** Slice the tomatoes and cut the onion into rings.
- 6** Preheat the sandwich maker.
- 7** Spread butter on one side of each slice of toast. Top the unbuttered side with carrot, chickpeas, tomatoes, onions and cheese.
- 8** Place the four slices of toast, buttered side down, into the sandwich maker.
- 9** Top each with a slice of buttered toast.
- 10** Close the lid and bake for a few minutes until crispy.
- 11** Take the sandwiches out, cut them diagonally straight away and serve whilst still warm.

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Smoked salmon

TOASTED SANDWICH

SERVES 4

8 slices of toast

150 g smoked salmon

150 g grated mozzarella

Horseradish cream cheese

a slightly firmer tomato, finely
diced

a little rocket salad

Salt

Pepper

- 1** Preheat the sandwich maker.
- 2** Spread the horseradish cream cheese over all eight slices of toast.
- 3** Arrange the smoked salmon, torn rocket and diced tomatoes over four slices.
- 4** Sprinkle with mozzarella and season to taste.
- 5** Cover with the remaining slices of toast (with the cream cheese facing down).
- 6** Press down slightly and place in the preheated sandwich maker.
- 7** Close the lid and leave to bake for a few minutes.
- 8** Remove the sandwiches, cut them diagonally in half and serve whilst still warm.

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Sandwich Maker
ST 1800





Pizza

MUFFIN QUARTERS

MAKES 14

5 eggs
500 ml milk
250 g margarine
1 sachet of baking powder
500 g flour
as required: pizza seasoning (or
oregano, salt, pepper, marjoram,
curry powder)
6 dried tomatoes preserved in
oil
150 g fried onions
250 g diced bacon
200 g grated cheese

- 1 Cut the dried tomatoes into thin strips.
- 2 Weigh or measure out the remaining ingredients and mix them together to form a dough.
- 3 Bake the dough in batches in the sandwich maker for about 12 minutes.
- 4 This goes well with a mixed salad.

Sandwich Maker
ST 1000







Asparagus

SANDWICH

SERVES 4

8 fresh asparagus spears
2 soft-boiled eggs
8 slices of wholemeal toast
4 tbsp hummus
Walnuts
grated mozzarella cheese
Salt
Pepper

- 1** Peel the asparagus and trim off the woody ends.
- 2** Place the asparagus on a baking tray, brush with oil and sprinkle with salt and pepper.
- 3** Preheat the oven to 200 °C and bake the asparagus for 7–11 minutes.
- 4** Leave to cool slightly, then cut into pieces.
- 5** Boil the eggs for about 5 minutes until soft-boiled, leave to cool slightly, then peel them.
- 6** Preheat the sandwich maker.
- 7** Spread hummus onto all the slices of toast.
- 8** Scatter the asparagus, walnuts, diced egg and grated cheese over four slices of toast, then place another slice of toast on top of each one.
- 9** Press down slightly and place in the preheated sandwich maker.
- 10** Close the lid and leave to bake for a few minutes.
- 11** Take the sandwiches out, cut them diagonally straight away and serve whilst still warm.

Sandwich Maker
ST 710







Apple turnovers

CORNERS

MAKES 4

2 rolls of puff pastry
1 jar of apple compote
Cinnamon
icing sugar
sunflower oil

- 1 Take the puff pastry out of the fridge and unroll it.
- 2 Cut the dough into squares the same size as the sandwich maker's cooking compartments.
- 3 Place a tablespoon of apple compote and some cinnamon on half of the squares.
- 4 Cover each with a sheet of puff pastry.
- 5 Preheat the sandwich maker and grease it with sunflower oil if necessary.
- 6 Bake for several minutes.
- 7 Leave the squares to cool, then dust with icing sugar.

Max



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3-in-1







Lemon cupcakes

SANDWICH

MAKES 4

150 g butter, at room temperature
120 g sugar
3 eggs (medium)
225 g plain flour
1.5 tsp baking powder
1 lemon

IN ADDITION

100 g icing sugar
½ lemon

- 1** Place the butter and sugar in a bowl and, using a hand mixer or food processor until light and fluffy.
- 2** Now add one egg, stir for 30 seconds, then next one.
- 3** Repeat the process with the remaining eggs.
- 4** Now add the juice and zest of a lemon.
- 5** Mix the flour with the baking powder and add to the butter and sugar mixture.
- 6** Mix everything together for 60 seconds.
- 7** Preheat the sandwich maker.
- 8** Put the dough into a piping bag or a freezer bag, cut off a corner and pipe a little batter into each baking cavity of the sandwich maker.
- 9** Close the lid and bake the cakes for about 5 minutes until they are golden brown.
- 10** Once the scones are ready, put the icing sugar and the juice of half a lemon into a bowl and mix together.
- 11** Spread this over the cakes and serve.





Marble cake

SANDWICH

SERVES 4

6 eggs
180 g sugar
1 packet of vanilla sugar
300 g margarine
1 pinch of salt
Cinnamon
360 g flour
1 packet of baking powder
4 tbsp cocoa powder
chocolate coating
sunflower oil

- 1** Beat the margarine with the vanilla sugar, sugar and salt until light and fluffy.
- 2** Add the eggs one at a time and stir them in.
- 3** Mix the flour, baking powder and cinnamon together and stir into the butter and egg mixture.
- 4** Transfer half the batter to a second bowl and fold in the cocoa powder.
- 5** Preheat the sandwich maker and grease it if necessary.
- 6** Place a spoonful of light-coloured batter and a spoonful of dark batter into each mould and swirl them together with a wooden skewer to create a pretty pattern.
- 7** Close the lid and bake for about 10 minutes.
- 8** In the meantime, melt the chocolate coating.
- 9** Dip the corners of the cooled cakes into the chocolate coating and leave to dry.



Technical modifications and colour alterations reserved
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ROMMELSBACHER
ElektroHausgeräte GmbH

Rudolf-Schmidt-Str. 18 • 91550 Dinkelsbühl • Germany
phone +49 9851/57 58 0 • fax +49 9851/57 58 57 59
www.rommelsbacher.de • export@rommelsbacher.de
reg. court Ansbach HRB-No. 77
managing directors: Sigrid Klenk, Willi Klenk

