



SAUSAGE ROLL MAKER

KASAGROLMKA

SAFETY & WARNINGS

WARNING: Read and understand all instructions before using this product and follow all warnings and cautions in the manual.

- To protect against the risk of electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids.
- If the supply cord is damaged, it must be replaced by a qualified electrician to avoid a hazard or the product must be disposed of.
- Place the cord in such a way that pulling or tripping over it is not possible.
- Always place and operate the appliance on a flat, solid, clean and dry and heat-resistance surface.
- The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
- This appliance is intended to be used indoors in household and similar applications such as staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- The appliance is intended for household use only. Do not use outdoors or for commercial purpose. Any other use will void the warranty.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always unplug from the mains supply when not in use and allow the appliance to cool down before cleaning.
- Do not operate the appliance if damaged or malfunctions.
- Do not touch hot surfaces. Only use the handle.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use an extension cord with this appliance.
- Do not dismantle and repair the appliance by yourself. The danger of an electric shock and/or fire.
- Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

WARNING: Do not leave the appliance unattended when in use or when connected to mains power.

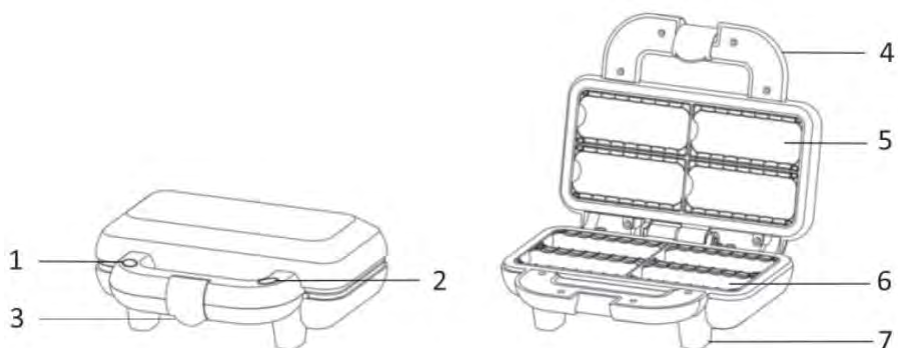
- Do not operate the appliance inside a cabinet or under a wall cabinet. When storing in a cabinet, always unplug the unit from mains power.
- The temperature of accessible surfaces may be high when the appliance is operating.
- This appliance is not intended to be operated using an external timer or separate remote-control system

Use only heat-proof synthetic or wooden utensils only when taking food out in order not to damage the non-stick coating of the heating plates. Make sure that the utensils are not pointed nor have sharp edges.

CAUTION: Hot surface. Care must be taken. The surfaces are liable to get hot during use.

For cleaning the cooking surface, please refer to the section “Cleaning & Care”.

OVERVIEW



1	Red power indicator	4	Handle
2	Green ready indicator	5	Top baking plate
3	Locking clip	6	Bottom baking plate
		7	Rubber feet

INSTRUCTIONS

Before first use

Always place and operate the appliance on a flat, solid, clean, dry and heat-resistant surface.

1. Unpack the appliance and check if all parts are there and undamaged. In case of shipping damage or incomplete package, contact Kogan.com.
2. Clean the inside and outside of the appliance with a damp cloth or sponge. Wipe dry with a soft dry cloth.

WARNING: Do not immerse the appliance in water or any other liquid to clean.

3. Dry all components thoroughly before use.
4. Place the appliance on a flat, heat-resistant, stable surface and ensure a minimum of 10cm free space around the appliance. Do not operate the appliance inside a cabinet or under a wall cabinet.
5. Plug the appliance into an electrical power outlet.

Note:

Make sure the voltage indicated on the appliance matches the local voltage before connecting the appliance to mains power. Rated voltage: 220-240V- 50-60Hz

On first use, there may be a small amount of haze and an odour emitted from the appliance. This is perfectly normal and will subside after a few minutes of use.

6. Allow the appliance to heat up for approximately 5 minutes. Apply a thin coating of cooking oil to the cooking plates and carefully rub it in with a paper towel. The cooking plates need only be seasoned when using the appliance for the first time.

WARNING: The cooking plates will get very hot.

7. Unplug the appliance and now it is ready for use.

OPERATION

Standard premade puff or shortcrust pastry sheets (size: 270mm x 140mm x 2pcs sheets) can be used. You can also prepare puff pastry by yourself.

1. Close the appliance and plug the appliance into mains power outlet socket, the red power indicator light will illuminate, and the appliance will begin to heat. The red power indicator light will remain on when the appliance is connected to mains power. There is no need to preheat the appliance.



2. Open the lid fully and lay a piece of pastry onto the bottom baking plate. Take care; the cooking plates will be hot.
3. Form hollows in the four dishes using the back of a spoon. Alternatively, the weight of the filling will form the hollows. Ensure the pastry covers the edges to avoid fillings oozing out during cooking.
4. Spoon in the desired fillings. See recipes for different fillings suggestions. Do not use hot fillings as the pastry base will become soggy.



CAUTION: Do not overfill your sausage roll maker cases or have excess liquid ingredients (sauces, gravies, custards). This will result in over-flow from the sausage roll maker. Sausage roll maker filling is hot and can scald.

5. Lay another pastry sheet on the top of the fillings. Ensure pastry covers the edges to avoid fillings oozing out during cooking.

CAUTION: Only touch the pastry as the sausage roll maker will be very hot.



6. Gently close the lid until the two handles can be attached with the locking clip. Do not force the lid to close.
7. The green ready indicator will illuminate when the cooking plate has reached the right cooking temperature, the appliance will stop heating. The appliance will begin to reheat again when the green ready indicator light dims. This cycle will continue to maintain the optimum baking temperature in the appliance. This is normal.
8. Cook for approximately 10-12 minutes or until golden brown. The cooking time may vary depending on the fillings and the desired taste.
9. Note: During cooking, a whistling sound may be heard. This is due to steam escaping from the sausage roll maker and is normal.



10. The cooking progress can be checked by simply unlocking the locking clip and opening the sausage roll maker, if your food still requires further cooking, close the appliance and lock it to continue.

CAUTION: During cooking, open the sausage roll maker slowly and carefully, as the excess filling may overflow and cause scalding.

Some fillings may melt and cause sticking. To free sticking ingredients use a heat resistant plastic spatula or wooden utensil. Never use a sharp metal object such as a knife as this will damage the non-stick surface.

Care must be taken whilst cooking as steam may rise from between the two cooking plates.

Note:

It is not necessary to wait for the appliance to cool down before the second cooking.

CLEANING & CARE

To prolong the life of the non-stick coating, the appliance should be cleaned after each use.

CAUTION: For electrical safety, do not immerse the sausage roll maker in water or a dishwasher.

- Always unplug the sausage roll maker from the mains power supply before attempting any cleaning or maintenance.
- Ensure that the sausage roll maker has completely cooled down before cleaning, as it gets very hot during use.
- Clean the baking plates and outside of the appliance with a damp cloth or soft brush. Do not use anything abrasive that can scratch or damage the appliance.
- Dry thoroughly.

Storage

1. Unplug the sausage roll maker from mains power.
2. Allow the appliance to cool down completely.
3. Clean and dry the appliance.

WARNING: Do not wrap the power cord around the appliance.

4. Store the appliance in a cool, dry location and out of the reach of children.

SPECIFICATIONS

Voltage	220-240V- 50-60Hz
Power	850W

Need more information?

We hope that this user guide has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

kogan

Tasty Sausage Rolls

Serves - 12 rolls

Ingredients

- 500g Sausage Mince
- 1 Small Onion, Finely Chopped
- 1 Small Carrot, Finely Shredded
- ½ Cup Dried Seasoning Mix
- 3 Sheets Ready-Rolled Puff Pastry

Method

1. In a bowl, combine sausage mince, onion, carrot, and the seasoning mix to prepare the filling for a roll. Mix until well combined.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10-12 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Curried Rolls

Serves - 8 rolls

Ingredients

- 500g Sausage Meat
- ½ Cup Breadcrumbs
- 1 Small Onion, Finely Chopped
- 2 Tsp Finely Chopped Parsley
- 1 Tablespoon Curry Powder or To Taste
- 2 Sheets Ready-Rolled Shortcrust Pastry

Method

1. In a bowl, combine sausage meat, breadcrumbs, onion, parsley, and curry powder (add curry powder as per your taste) to prepare the filling for a roll.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10-12 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Hot and Spicy Rolls

Serves - 8 rolls

Ingredients

- 500g Sausage Mince
- ½ Cup Breadcrumbs
- 1 Onion, Finely Chopped
- 2 Tbs Tomato and Chilli Chutney
- 2 Tbs Sweet Chilli Sauce
- 2 Tsp Finely Chopped Parsley
- 2 Sheets Ready-Rolled Puff Pastry

Method

1. In a bowl, combine sausage mince, breadcrumbs, onion, tomato chilli and chutney, sweet chilli sauce and parsley to prepare the filling for a roll.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10-12 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Tasty Rolls with Mushrooms

Serves - 12 rolls

Ingredients

- 500g Sausage Mince
- ½ Cup Dried Seasoning Mix
- 1 Small Onion, Finely Chopped
- 6 Medium Mushrooms, Finely Chopped
- 2 Tbs Fruit Chutney
- 2 Tsp Soy Sauce
- 3 Sheets Ready-Rolled Shortcrust Pastry

Method

1. In a bowl, combine sausage mince, dried seasoning mix, onion, mushrooms, fruit chutney and soy sauce to prepare the filling for a roll.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10-12 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Herbed Sausage Rolls

Serves - 8 rolls

Ingredients

- 500g Sausage Mince
- 1/2 Cup Breadcrumbs
- 1 Small Onion, Finely Chopped
- 1 Tsp Dried Parsley
- 1 Tsp Dried Thyme
- 1 Tsp Dried Oregano
- 1 Clove Garlic, Crushed
- 2 Sheets Ready-Rolled Puff Pastry

Method

1. In a bowl, combine sausage mince, breadcrumbs, onion, parsley, thyme, oregano, and garlic to prepare the filling for a roll.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10-12 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Seafood Turnovers

Serves - 12 rolls

Ingredients

- 25g Butter
- 25g Plain Flour
- 125ml Cream
- 125ml Milk
- 3 Tbs Shredded Cheddar Cheese
- ½ Tsp Mustard Powder
- 250g Uncooked Seafood Mixture or As Per Your Choice
- 3 Sheets Ready-Rolled Puff Pastry

Method

1. Melt butter in a small pan over low heat.
2. Add plain flour and continue to cook for 1 minute; Do not brown.
3. Remove pan from heat and add cream and milk.
4. Return to heat and stir constantly until a smooth sauce is formed.
5. Add cheddar cheese, mustard powder, and seafood to the pan. The filling is ready.
6. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
7. Push the sheet down lightly with a spoon to form a hollow shape.
8. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
9. Close the lid of the sausage roll maker.
10. Bake for 10 minutes or until golden.
11. The seafood will cook through during this stage.
12. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
13. Repeat this method with remaining ingredients.

Spicy Vegetable Rolls

Serves - 12 rolls

Ingredients

- 250g Potato, Cooked and Mashed
- 125g Pumpkin, Cooked and Mashed
- 1 Small Onion, Finely Chopped
- ½ Small Carrot, Finely Shredded
- 1 Stick Celery, Finely Chopped
- 2 Mushrooms, Finely Chopped
- 2 Tsp Finely Chopped Parsley
- 1 Clove Garlic, Crushed
- ¼ Tsp Thyme
- 2 Tbs Sweet Chilli Sauce
- 3 Sheets Ready-Rolled Puff Pastry

Method

1. In a bowl, combine all ingredients to prepare the filling for a roll except pastry.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10 minutes or until golden.
7. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
8. Repeat this method with remaining ingredients.

Mushroom Turnovers

Serves - 8 rolls

Ingredients

- 1 Small Onion, Finely Chopped
- 500g Can Creamed Mushrooms
- ½ Cup Cheddar Cheese
- Shredded Salt and Pepper To Taste (If necessary)
- 2 Sheets Ready-Rolled Puff Pastry.

Method

1. Lightly sauté the onion in a non-stick pan until transparent.
2. Add the creamed mushrooms, cheddar cheese, salt, and pepper to taste.
3. Allow the mixture to simmer; Add a little cream if too thick.
4. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
5. Push the sheet down lightly with a spoon to form a hollow shape.
6. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
7. Close the lid of the sausage roll maker.
8. Bake for 10 minutes or until golden.
9. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
10. Repeat this method with remaining ingredients.

Chunky Veggie Rolls

Serves - 12 rolls

Ingredients

- 250g Potato, Cooked and Cubed
- ½ Small Carrot, Cooked and Cubed
- 125g Pumpkin, Cooked and Cubed
- ¼ Cup Peas
- ¼ Cup Com Kernels
- 1 Small Onion, Finely Chopped
- 2 Tsp Finely Chopped Parsley
- 25g Butter
- 25g Flour
- 1 Cup Milk
- 1 Tablespoon Curry Powder
- 3 Sheets Ready-Rolled Shortcrust Pastry

Method

1. In a bowl, combine potato, carrot, pumpkin, peas, com kernels, onion, and parsley.
2. Melt butter in a small pan over low heat.
3. Add plain flour and continue to cook for 1 minute; Do not brown.
4. Remove from heat and gradually add milk, stirring constantly.
5. Add curry powder and combined vegetable mixture.
6. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
7. Push the sheet down lightly with a spoon to form a hollow shape.
8. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
9. Close the lid of the sausage roll maker.
10. Bake for 10 minutes or until golden.
11. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
12. Repeat this method with remaining ingredients.

Cheese and Asparagus Turnovers

Serves - 8 rolls

Ingredients

- 480g Can Asparagus
- 2 Tbs Butter
- 2 Tbs Flour
- 125ml Cream
- 1 Cup Shredded Cheddar Cheese Salt and Pepper To Taste
- 2 Sheets Ready-Rolled Shortcrust Pastry

Method

1. Drain asparagus and reserve liquid.
2. Melt butter in a small pan, add flour and stir over a low heat; Do not brown.
3. Gradually add asparagus liquid to the pan and stir until thickened.
4. Add cream, cheese, salt, pepper, and asparagus.
5. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
6. Push the sheet down lightly with a spoon to form a hollow shape.
7. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
8. Close the lid of the sausage roll maker.
9. Bake for 8-10 minutes or until golden.
10. When baking is complete, remove from the sausage roll maker and let it slightly cool before serving.
11. Repeat this method with remaining ingredients.
12. Make 8 turnovers.

Sweet Apple Rolls

Serves - 8 rolls

Ingredients

- 400g Can Pie Apple
- 1 Tablespoon Ground Cinnamon
- ½ Cup Sultanas
- 2 Sheets Ready-Rolled Puff Pastry Icing Sugar for Dusting

Methods

1. In a bowl, combine apple, sugar, cinnamon, and sultanas.
2. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
3. Push the sheet down lightly with a spoon to form a hollow shape.
4. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
5. Close the lid of the sausage roll maker.
6. Bake for 10 minutes or until golden.
7. Serve rolls hot or cold dusted with icing sugar.

Cream Cheese Rolls

Serves - 8 rolls

Ingredients

- 250g Cream Cheese Softened
- 1 Tablespoon Lemon Juice
- 3 Tbs Caster Sugar
- ¼ Cup Plain Flour
- 1/3 Cup Sultanas
- 2 Sheets Ready-Rolled Puff Pastry Icing Sugar for Dusting

Methods

1. In a bowl, beat the cream cheese, lemon juice and caster sugar together until smooth.
2. Lightly stir in the sifted flour and sultanas.
3. Cut a pastry sheet in a half and lay one half of the sheet in the sausage roll maker.
4. Push the sheet down lightly with a spoon to form a hollow shape.
5. Fill each hollow with the filling and cover it with the remaining half of the pastry sheet.
6. Close the lid of the sausage roll maker.
7. Bake for 8-10 minutes or until golden.
8. Repeat procedure with remaining ingredients.
9. Serve rolls hot or cold, dusted with icing sugar.

kügan