

Translation of sandwich cutter & sealer instruction leaflet

メンチカツサンド+トースト

メンチカツを丸ごとサンド。
トーストすればホットサンド！



きんぴらサンド

残ったおかずもサンドして
おいしく。



小倉クリームサンド

粒あんと生クリームで
和風スイーツのできあがり。



Crumbed minced beef patty + toast

Whole minced beef patty sandwich - toast for a hot sandwich!

Seasoned chopped veggie sandwich

Season your veggie any way you like it and make a closed sandwich. Using leftovers is easy too.

Red bean and whipped cream sandwich

Sweetened red bean paste is a Japanese dessert. Mix with whipped cream in a sandwich, and you get a Japanese favourite!

チーズハムサンド

チーズとハムのサンドに
彩りよくレタスを添えて。



ポテトサラダサンド

惣菜コーナーの定番も
サンドするだけで新メニューに。



ジャムチョコサンド

チョコクリームとジャムに
ホイップクリームを加えて。



フルーツサンド

旬のフルーツをはさんで
ヘルシーに！



Cheese and ham sandwich

Combine ham, cheese and lettuce for an easy and yummy sandwich!

Potato salad sandwich

You wouldn't think, but this is a yummy sandwich. Mix a potato sandwich with mayonnaise and other veggies for a delicious filling.

Jam and chocolate cream sandwich

Add whipped cream to jam and chocolate cream.

Fruit sandwich

Add any fruit you like for a healthier sandwich!

Ideas for leftover bread crusts



1. Bread crust bacon wrap

Ingredients: Bread crust from 2 pieces of bread, cut in half; 1 egg; Powdered cheese; Bacon

Wrap bread crusts with bacon and soak in egg mixed with powdered cheese. Cook in a frying pan until bacon is crisp.

2. Pudding with bread crusts and apple

Ingredients: Cut bread crust from 2 pieces of bread; ¼ apple (cut into small pieces); 1 egg; 100ml milk; 1 tablespoon sugar; pinch of cinnamon powder

Mix the egg, milk, sugar and cinnamon in bowl to create the pudding mixture. Transfer the bread crusts and apple into a baking bowl. Add the pudding mixture. Cook in an oven toaster for 15-20 minutes. (Guidance is general, adjust as necessary for your own devices).

3. Croutons

Ingredients: Bread crusts from 2 pieces of bread; Butter

Spread butter on the bread crusts and cut into small squares. Toast in an oven toaster for 3-5 minutes. Add to your favourite salad or soup.

How to cut and seal the sandwich with the cutter/sealer mould

とってもかんたん！やってみよう！

基本のサンドパンの作り方



1. 食パン2枚を電子レンジで軽く温め、少ししっとりさせてからお好みの具を挟みます。

2. 重ねた上から製品を押し付けます。製品は食パンの耳に掛からないようにしてください。

3. パンの耳がとれたらハイ！できあがり♪

※上記使用手順の製品画像は四角形タイプのサンドでパンですが、ハート形、クローバー型のサンドでパンでも基本的な使い方は同じです。

1. Heat up 2 pieces of bread in a microwave to make slightly moist. Settings will depend on the microwave and condition of the bread (frozen, cold, room temperature). For example, a 500W microwave setting might need 15-30 seconds for 2 pieces of bread. We often find 10-20 seconds will suffice. Do not overheat.
2. Add the filling of your choice and cover with the second piece of bread.
3. Place the cutter/sealer mould on the bread. Make sure not to place over the bread crusts as these do not seal well.
4. Push firmly. If the bread is not cut well, push the outer cutter more firmly and slightly jiggle while pushing.
5. Remove the mould along with the bread crust.

The above instructions are the same for square, heart and clover shaped moulds.