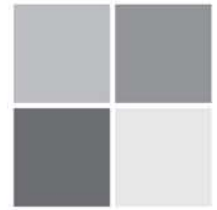


Hamilton Beach® Dual Breakfast Sandwich Maker



Product Name/MSRP:

Hamilton Beach® Dual Breakfast Sandwich Maker
(Model 25490) MSRP: \$44.99

Availability

August 2014

Toll-Free Number and Website

800-851-8900; www.hamiltonbeach.com

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<http://facebook.com/hamiltonbeach>

[@HamiltonBeachMB](https://twitter.com/HamiltonBeachMB)

<http://youtube.com/hamiltonbeachbrands>

Press Room

Go to www.hamiltonbeach.com and click "press room."

Images of Hamilton Beach® products online at

<http://www.hbps-imagebank.com>



Good Thinking® Features

Make One or Two Breakfast Sandwiches at a Time – Our original Breakfast Sandwich Maker has been wildly popular, so how do we improve on a good thing? Our consumers have told us they love making hot and toasty breakfast sandwiches at home, but would like to be able to make more than one at a time. With the Dual Breakfast Sandwich Maker, we turned their request into reality.

Your Favorite Breakfast Sandwiches – Use eggs, cheese, precooked meat and English muffins or bread of your choice to make quick, hot and tasty breakfast sandwiches in less than 5 minutes.

New Countdown Timer with Audible Beep – Cook your breakfast sandwiches to perfection and to your preferences, and know when it's ready with the built-in digital timer.

Easy to Clean – Cooking surfaces are nonstick. Removable cooking ring with egg cooking plate is dishwasher safe.

Southwestern Breakfast Muffin



Ingredients

- 1 whole wheat English muffin, split
- 2 Tablespoons shredded hot pepper cheese
- 3 thin slices avocado
- 1 Tablespoon salsa
- 2 large egg whites

Directions

1. Preheat Breakfast Sandwich Maker until green READY light comes on. Lift cover, top ring and cooking plate.
2. Place bottom half of English muffin, cut-side up in bottom ring of Breakfast Sandwich Maker. Top with cheese, avocado and salsa.
3. Lower cooking plate and top ring. Add egg whites to cooking plate.
4. Top with remaining muffin half, cut-side down.
5. Close cover. Cook 4 to 5 minutes.
6. Slide out cooking plate by rotating handle clockwise. Lift cover and rings; carefully remove sandwich with plastic spatula.