

User manual

Omlette maker

Method

Preheat the omelette maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Add the tomatoes, onion, pepper, garlic and herbs.

Once the green ready indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 4–5 minutes before adding the mozzarella. Continue to cook until the omelette is golden brown and fluffy.

Tomato, onion and cheese omelette

Ingredients

2 eggs

4 cherry tomatoes, chopped

¼ red onion, diced

A splash of semi-skimmed milk

Cheddar, grated, to taste

Salt and pepper, to taste

Spray oil

Method

Preheat the omelette maker.

Once the green ready indicator light has switched off, lightly spray the non-stick cooking plates with oil.

Add the chopped tomatoes and onions and cook until softened.

In a mixing jug or bowl, beat the two eggs and add a splash of milk. Season with salt and pepper.

Remove the tomatoes and onions from the non-stick cooking plates and add to the omelette mixture. Stir in the cheddar.

Pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Tomato and pesto omelette

Ingredients

2 eggs

4 cherry tomatoes, halved

1 tbsp red or green pesto

Salt and pepper, to taste

Method

Preheat the omelette maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in all of the ingredients and combine thoroughly.

Once the green ready indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

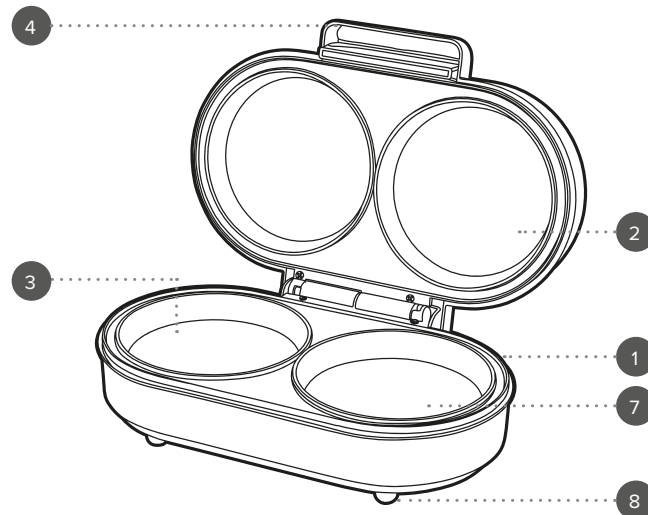
Close the lid and cook for approx. 6–8 minutes until fluffy.

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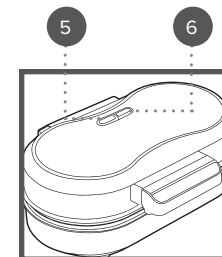
Disposal of Waste Batteries and Electrical and Electronic Equipment



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.



1. Omelette maker main unit
2. Upper housing
3. Lower housing
4. Cool-touch handle
5. Red power indicator light
6. Green ready indicator light
7. Non-stick cooking plates
8. Non-slip feet



To register for your extended guarantee, scan the QR code or visit guarantee.uppic.com/salter and register your product within 30 days of purchase. For any further queries, visit www.salter.com.

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SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a

height that is comfortable for the user.

- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the omelette maker from the mains power supply and allow to cool fully.

STEP 1: Wipe the omelette maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick cooking plates and wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Never use harsh or abrasive cleaning detergents or scourers to clean the omelette maker or its accessories, as this could damage the surface.



NOTE: The omelette maker should be cleaned after each use.

Instructions for use

Before first use

Before connecting to the mains power supply, clean the omelette maker following the instructions in the section entitled '**Care and maintenance**'.



NOTE: When using the omelette maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the omelette maker.

Using the omelette maker

STEP 1: Prepare the omelette mixture that is to be cooked.

STEP 2: Plug in and switch on the omelette maker at the mains power supply. The red power indicator light and green ready indicator light will illuminate, signalling that the omelette maker has been switched on and is heating up.

STEP 3: Preheat the omelette maker; this will take approx. 2–3 minutes. The green ready indicator light will switch off once the required temperature has been reached.

STEP 4: Carefully open the lid using heat-resistant gloves.

STEP 5: Pour the prepared omelette mixture evenly between the two non-stick cooking plates and then close the lid.

STEP 6: Cook the omelette mixture for approx. 5 minutes or until puffy and golden brown. The cooking time will vary dependent upon the type and quantity of ingredients used.

STEP 7: Once cooking is complete, use heat-resistant gloves to carefully open the lid and then remove the cooked omelette using a heat-resistant plastic or wooden spatula.

STEP 8: When cooking multiple omelettes, close the lid after removing each omelette to maintain the heat and wait for the green ready indicator light to switch off before adding further ingredients.

STEP 9: Switch off and unplug the omelette maker from the mains power supply to turn it off. Leave the lid open and allow to cool.



NOTE: Always preheat the non-stick cooking plates before use. During use the green ready indicator light will cycle on and off to signal that the omelette maker is maintaining temperature. To prolong the life of the non-stick coating, carefully apply a thin coat of cooking oil to the non-stick cooking plates. Some ingredients, such as tomatoes and onions, can be partially cooked on the non-stick cooking plates before adding the omelette mix if required.



CAUTION: The non-stick cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.



WARNING: Exercise caution during cooking; the omelette maker will emit steam. Never use the omelette maker with the lid open.

Storage

Check that the omelette maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the omelette maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4213

Input: 220–240V~, 50–60 Hz

Output: 850 W

Recipes

Whilst the non-stick coating requires no oil, a small amount can be lightly sprayed onto the cooking plates to create extra tasty omelettes. It is recommended to use oil when using the omelette maker to soften vegetables, such as mushrooms and onions.

Plain omelette

Ingredients

2–3 eggs

10 g cold butter, diced

A splash of semi-skimmed milk

Salt and pepper, to taste

Method

Preheat the omelette maker.

In a mixing jug or bowl, beat the eggs and milk until smooth. Stir in the butter and season with salt and pepper.

Once the green ready indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Chorizo, spinach and goat's cheese omelette

Ingredients

2 eggs

50 g chorizo, diced

25 g goat's cheese

Handful of spinach, chopped

¼ tbsp butter

Salt and pepper, to taste

Method

Preheat the omelette maker.

In a mixing jug or bowl, beat the two eggs until smooth. Stir in the butter, chorizo and spinach. Season with salt and pepper.

When combined, add the goat's cheese.

Once the green ready indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Mediterranean omelette

Ingredients

2 eggs

25 g mozzarella, shredded

4 cherry tomatoes, chopped

1 green pepper, deseeded and chopped

½ garlic clove, crushed

½ onion, chopped

1 tbsp thyme

1 tsp rosemary

1 tsp basil

1 tsp oregano

Salt and pepper, to taste