

 LAKELAND

USER MANUAL



The Lakeland Guarantee...
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

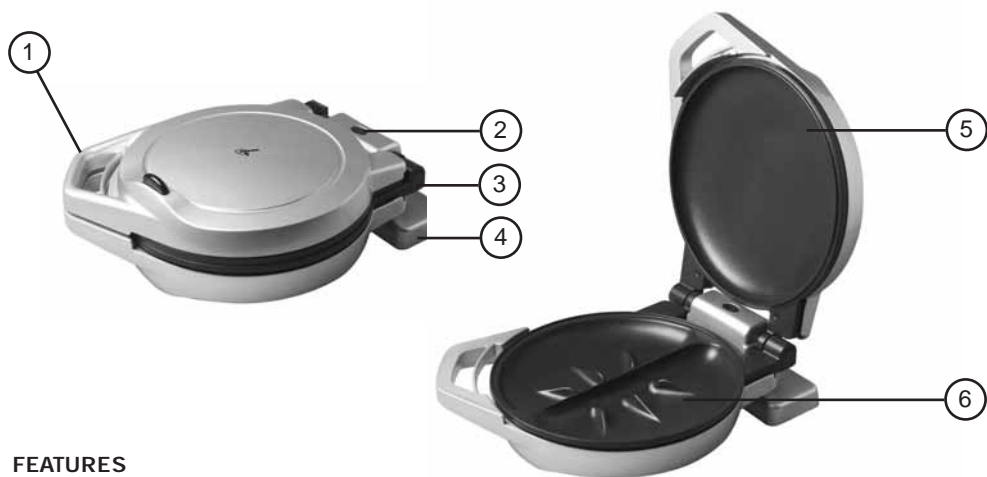
Lakeland
Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

OMELETTE EXPRESS

Model: 13112
Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing this Lakeland Omelette Express, and we hope you enjoy cooking with it. Please take a few moments to read these instructions before using the machine for the first time, and keep them in a safe place for future reference.



FEATURES

1. Handle
2. Power indicator light
3. 180° hinge
4. Anti-slip suction cup base
5. Non-stick hotplate
6. Non-stick omelette wells

Power consumption: 2000W

Operating voltage: 220-240v AC 50Hz

IMPORTANT SAFEGUARDS

When using this electrical appliance, please follow these basic safety precautions.

1. Please read all the instructions before using.
2. This appliance is for household use only. It is not suitable for commercial use, or for use outdoors.
3. This appliance may only be used for its intended purpose. No responsibility can be taken for any damage or injury caused by incorrect use or handling.
4. Before connecting the appliance to the power source, check that the current and power match those stated in the FEATURES section of this booklet.
5. To protect against electric shock, do not immerse the appliance, power cord or plug in water or any other liquid. Do not touch with wet hands or place on a damp surface.

6. This appliance is not intended for use by children or people with reduced physical, sensory or mental capabilities, unless they have been given supervision or instruction about the use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children.
7. Do not operate if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the Omelette Express yourself as this may cause an electric shock.
8. Do not wrap the cord tightly around the appliance as it may fray and break. Never carry the appliance by its cord. To disconnect the appliance, grasp the plug, not the cord.
9. This appliance has a short power cord to reduce the risk of tangles or tripping over. An extension cable may be used with care. The electrical rating of the extension cable should be at least as great as that of the appliance. Do not allow the power cord to hang over the edge of your table or worktop, or touch hot surfaces.
10. Do not place the appliance on or near a hot oven, hob or naked flame.
11. The use of accessories or attachments not supplied with the appliance may cause injury or damage.
12. The inside and outside of the appliance will become hot during use. Always use the handle. Extreme caution must be used when moving an appliance containing hot oil or food.
13. Never leave the appliance unattended during use.
14. Always unplug the appliance when not in use and before cleaning. Allow to cool completely before cleaning.

PLEASE SAVE THESE INSTRUCTIONS

BEFORE USING FOR THE FIRST TIME

1. Remove all packaging.
2. Clean the outside of the Omelette Express using soapy water and a cloth. Wipe clean and dry with a soft cloth.
3. Open the lid and wipe the non-stick cooking plates with soapy water and a cloth. Wipe clean and dry with a soft cloth.
4. The Omelette Express must not be immersed in water or any other liquid. Abrasive cleaners and scourers will damage the appliance and must be avoided.

PLEASE NOTE: you may notice some harmless smoke or odour when first using the Omelette Express. This is completely normal and should disappear after the first few uses.

MAKING OMELETTES

Fast, simple and nutritious, omelettes represent the best in home-cooked fast food. They're easier than ever to make thanks to the Lakeland Omelette Express. This versatile machine will also cook pancakes and apple pie. See RECIPES FOR YOUR OMELETTE EXPRESS.



Fig. 1

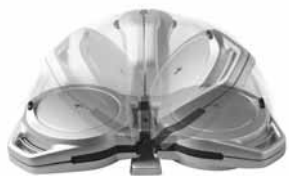


Fig. 2



Fig. 3

1. Place the Omelette Express on a sturdy, flat surface, and secure by pressing down the suction cup base.
2. Plug in the Omelette Express. The red light will illuminate to show it is switched on and heating up. PLEASE NOTE: the light will turn on and off as the internal thermostat regulates heat; this is normal.
3. Open the lid by its handle and lightly brush the cooking plates with a small amount of oil or melted butter. This will help to extend the life of the non-stick coating.
4. Close the lid by its handle and allow the appliance to preheat.
5. Open the lid by its handle. PLEASE NOTE: the inside and outside of the Omelette Express will get hot during use. Always use the handle when opening, closing or rotating the appliance.
6. If ingredients such as chopped onion, bacon and mushrooms are to be sautéed, place them on the hotplate (5) and cook until lightly browned. See Fig. 1. Please do not use metal or bladed utensils as they may scratch the non-stick surface.
7. Close the lid by its handle and flip the appliance over on its hinge. See Fig. 2. Divide the sautéed ingredients evenly between the omelette wells.
8. Add beaten egg mixture to each well, taking care not to overfill. See Fig. 3. Four large eggs will make two omelettes. If you wish to make just one omelette, halve the quantity and only grease one of the omelette wells.
9. Close the lid by its handle and allow to cook for 2 minutes.
10. Flip the appliance on its hinge and leave to cook for another minute. Then flip back to its original position.
11. Open the lid by its handle and remove the omelettes using a non-metallic spatula. Take care as the cooking plates will be very hot. PLEASE NOTE: if you wish to continue making omelettes, the next batch will cook more quickly as the plates will already be hot.
12. Once you have finished cooking, unplug the power cord. Leave the Omelette Express to cool completely before cleaning. See CLEANING YOUR OMELETTE EXPRESS.

CLEANING YOUR OMELETTE EXPRESS

Thanks to its non-stick cooking plates, this appliance is very easy to clean.

1. Unplug the appliance and allow it to cool completely.
2. Wipe the cooking plates with kitchen roll or a damp cloth, adding a little washing-up liquid if you like, to remove any oil or butter. Please do not use abrasive cleaners or scourers.
3. Wipe the outside of the Omelette Express with a damp cloth, and dry with a soft cloth. Abrasive scourers or steel wool will damage the finish.
4. Once the appliance is clean and dry, store it in the original box or in a clean, dry place. Coil the power cord loosely; never wrap it tightly around the appliance.

PLEASE NOTE: this appliance must not be placed in a dishwasher or immersed in water for cleaning.

HELPFUL TIPS

- Take care not to overfill the omelette wells. Use a measuring jug to pour the egg mixture rather than a ladle or spoon.
- Omelettes are usually made with whole eggs, although egg whites work well if you would like to reduce the fat content of your omelette. The egg white and yolk will separate more easily if the eggs are very fresh. Two egg whites = one whole egg.
- Egg whites are easier to beat at room temperature. If you prefer to keep your eggs in the fridge, take them out about half an hour before cooking.
- For fluffier omelettes, add 1 or 2 tablespoons of milk or water to the egg mixture.
- Unless stated otherwise, most recipes require large eggs.
- Too much salt in the egg mixture will make the omelette tough.
- If you are making several omelettes, close the lid after removing the first batch to keep the heat in and maintain the correct cooking temperature.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



RECIPES FOR YOUR OMELETTE EXPRESS

BASIC OMELETTE

Serves 2

Ingredients

4 large eggs
Fresh herbs, if desired eg chopped parsley and chives
Salt and freshly ground pepper, if desired

Method

Plug in the Omelette Express. Break the eggs into a measuring jug or mixing bowl and beat well. Add fresh herbs, and season with salt and pepper, if desired. Lightly oil the cooking plates. Pour equal amounts of mixture into both omelette wells. Close the lid by its handle. Leave to cook for 2 minutes. Flip the appliance on its hinge and leave to cook for another minute. Finally, flip the Omelette Express back to its original position. Your omelettes are ready to serve.

BACON, MUSHROOM & CHEESE OMELETTE

Serves 2

Ingredients

4 large eggs
salt and freshly ground black pepper
a handful grated cheese
half an onion, diced
4 rashers bacon, cut into strips
4 medium sized mushrooms, sliced

Method

Plug in the Omelette Express. Break the eggs into a measuring jug or bowl and beat well. Season, add the cheese and stir. Lightly oil the cooking plates. Add the onion and bacon to the hotplate and gently fry. Once they are just about done, add the mushrooms. When they have cooked through, divide the onions, bacon and mushrooms between the omelette wells. Pour in equal amounts of egg mixture. Close the lid by its handle. Leave to cook for 2 minutes. Flip the appliance on its hinge and leave to cook for another minute. Finally, flip the Omelette Express back to its original position. Serve the omelettes with a green salad.

AMERICAN PANCAKES

Makes approx. 3-4

Ingredients

120g self-raising flour
30g caster sugar
pinch of salt
1 large egg
140ml milk

Method

Sift the flour into a bowl. Add the sugar and salt. Whisk together the egg and milk, then slowly pour into the dry ingredients. Mix well to a smooth, creamy batter. Plug in the Omelette Express. Lightly grease the cooking plates. Pour enough mixture onto the hotplate to cover it completely. Close the lid by its handle and leave to cook for about a minute. Lift the lid to check the pancake. If small bubbles have appeared on the top, flip the appliance on its hinge and cook for another minute. Your pancake may need slightly longer to cook, depending how much mixture you used. Once each side of your pancake is golden brown, it is ready to serve.

PANCAKE FILLINGS

To ring the changes from lemon and sugar, fruit or chocolate may be added to your pancake after the batter has been poured onto the hotplate. Then, add a little more batter to cover the filling.

QUICK AND EASY APPLE PIE

Serves 6-8

Ingredients

1 packet (375g) ready-made puff pastry
3-4 small cooking apples, cut into wedges
1 tablespoon brown sugar
pinch of cinnamon
1 egg yolk, beaten
icing sugar

Method

Divide the pastry in two and roll out each piece as thinly as possible. Each pastry sheet should be large enough to cover the Omelette Express's cooking plates. Place the apple wedges, sugar and cinnamon in a microwavable bowl and heat on full power for around 3 minutes, or until cooked, stirring occasionally. (Cooking times will vary, so please follow your microwave's instructions.)

Plug in the Omelette Express. Lightly grease the cooking plates. Place a sheet of pastry onto the hotplate. Add the apple filling, then top with the second sheet of pastry and close the lid by its handle. Now trim off the excess pastry.

Flip the appliance on its hinge and brush the pastry base of the pie with beaten egg yolk. Flip the appliance back and glaze the top of the pie. Continue to flip the appliance every minute until the pie is cooked and golden brown on both sides. Carefully transfer the hot pie to a serving plate, dust with icing sugar and serve with chilled pouring cream or ice cream.

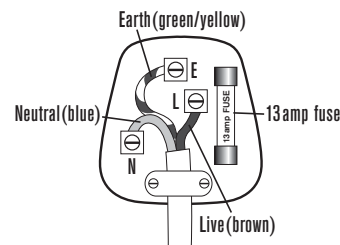
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).

