

KAMBROOK

Omelette Maker



KAMBROOK SAFETY

Welcome to Kambrook and your new Omelette Maker. At Kambrook we believe that the safe performance of our product is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

READ ALL INSTRUCTIONS THOROUGHLY BEFORE ACTIVATING THE APPLIANCE AND RETAIN THEM FOR FUTURE REFERENCE.

Ensure that the power source to be used is the same as the voltage requirements of the product.

Switch off at the power outlet and then unplug the appliance when not in use and before cleaning.

Never immerse the power cord, plug or appliance in water or any other liquid.

Place the appliance on a dry, level surface.

Do not touch hot surfaces, use the handle only.

This appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

Do not leave the appliance unattended when in use.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

This appliance is suitable for domestic use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

The installation of a residual current device (Safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement or repair. Please call 1800 800 634 for service centre details.

FEATURES OF YOUR KAMBROOK OMELETTE MAKER



1. Extra deep cooking plates – holds up to 3 eggs in 1 omelette

2. Easy-clean non-stick coating – for easy removal of omelettes

3. Plastic Spatula ideal for serving the omelettes and protecting the non-stick coating. (Not pictured).

4. Indicator light – red light will switch off when the Omelette Maker has reached the correct temperature

5. Non skid feet for stability

6. Large cool touch handle

USING YOUR KAMBROOK OMELETTE MAKER

Before first use remove any promotional labels and wipe the plates down with a damp cloth, then wipe dry.

Brush the wells in the Cooking plates with oil.

Close the Omelette Maker. Plug the Omelette Maker into a 230/240 volt power outlet and switch the power on, the Indicator light will illuminate.

Lightly whisk eggs in a large bowl with a hand whisk, until an erated mixture is produced. If filling is required in the omelettes, cut the filling of your choice into suitable sized pieces.

As the Omelette Maker pre heats, add the filling pieces in to the wells in the cooking plates, to cook these pieces as appropriate, or if the ingredients do not require cooking, mix and pour in with the egg mixture.

Stir the filling pieces with the Plastic Spatula provided which will not scratch the non-stick coating.

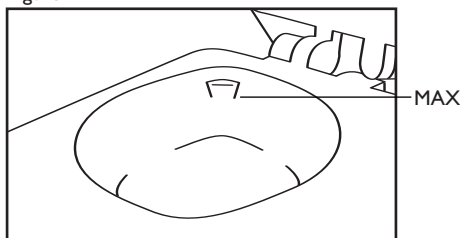
The Indicator Light will switch off when the Omelette Maker is at the correct temperature.

Note: The Indicator light will continue to cycle on and off to indicate the Omelette Maker is maintaining the correct temperature.

Note: Less eggs will be required when using filling in an omelette.

Pour the freshly whisked egg mixture over the filling (if applicable), into the two cooking wells. When filling ensure the mixture does not fill above the maximum level as indicated in Figure 1.

Figure 1



Close the lid and allow the omelettes to cook for eight to nine minutes.

Note: If the Omelette Maker has been filled as indicated, the upper lid will lift slightly, as the omelettes approach the end of the cooking cycle. When the lid lifts slightly, continue cooking for around 30 seconds to achieve the best results.

Open the Omelette Maker lid and remove the omelettes with the Plastic Spatula provided. Do not use metal utensils as they will damage the non-stick coating.

Before Cooking

Before cooking an omelette, fried eggs or poached eggs first brush the wells with cooking oil.

Plug the Omelette Maker into 230/240 volt power outlet and switch the power on, close the lid and allow the appliance to preheat and wait until the Indicator light switches off.

Simple Omelette

Up to 3 eggs (60g each)

1½ tablespoon milk

Freshly ground black pepper

Combine the omelette ingredients and whisk until aerated, pour into the cooking wells, not exceeding the maximum level.

Cook for approximately 9-10 minutes or until the omelette has risen and cooked through, remove with a plastic spatula.

Filled Omelette

Up to 2 eggs (60g)

1 tablespoon milk

½ cup of fillings

Freshly ground black pepper

Combine the omelette ingredients and whisk until aerated, pour into the cooking wells not exceeding the maximum level.

Some Filling Suggestions:

- Mushroom, chives and cottage cheese
- Smoked salmon, dill and cream cheese
- Tomato, bacon and cheddar cheese
- Sweet corn and asparagus
- Herb
- Spinach and fetta
- Mince beef and tomato sauce
- Spanish omelette (potato, onion, capsicum and parsley)

Egg White Omelette

4 egg whites lightly whisked

½ cup of filling (optional)

Freshly ground black pepper

Pour the whisked egg whites into the cooking wells not exceeding the maximum level.

Filling ingredients can be pre-cooked in the wells of the cooking plates or added into the omelette mixture. During cooking the omelette maker lid may lift, this is normal. The omelette will be cooked after 8-9 minutes. Remove the omelette with a plastic spatula. Do not use metal utensils, as they will damage the

non-stick coating.

Fried Eggs

Open the Omelette Maker lid, crack one egg in each well.

Close lid and allow the Omelette Maker to fry eggs for 3 to 4 minutes.

Note: Times may vary depending on egg size, quantity and hardness desired.

Open the Omelette Maker lid and remove the fried eggs with the Plastic Spatula provided. Do not use metal utensils, as they may damage the non-stick coating.

Poached Eggs

First brush the wells with cooking oil and apply 2 tablespoon (40ml) of water to each well.

Plug the Omelette Maker into 230/240 volt power outlet and switch the power on, close the lid and allow the appliance to preheat and wait until the Indicator light switches off.

After approximately 2 minutes water will start to boil, open the lid and break one egg into each of the wells.

Close the lid and allow the eggs to poach. After a short time, the water will resume boiling. Allow to boil for about 1 minute.

Open the lid, the eggs should be lightly poached. If firmer poached eggs are desired close the lid and again bring the water to the boil for about 30 seconds to a minute, always ensuring there is enough water. Open the lid and remove the poached eggs using the Plastic Spatula provided.

Do not use metal utensils, as they may damage the non-stick coating.

If subsequent poaching cycles are required, top up cooking wells, so that each well contains 40mls of water. Repeat the above steps till you have completed poaching all of your eggs.

Caution: When reusing your Omelette Maker for repeated poaching ensure you turn off the Omelette Maker to cool slightly before adding additional water to the hot cooking surface.

When a poaching session has been completed, switch off from the power outlet and then unplug the appliance, allow water in the plates to cool before carefully emptying by turning the Omelette Maker on its side, over a sink.

Wipe off any excess water from the cooking plates and lid with a damp cloth, so that the Omelette Maker is clean and dry for its next cooking operation.

Eggs Benedict

2 poached eggs

1 muffin toasted

50 g shaved ham

½ cup hollandaise sauce

Hollandaise sauce

Makes 1 cup

2 egg yolks

1 tablespoon white wine vinegar

½ cup melted butter (lukewarm)

freshly ground black pepper

Half fill a small saucepan with water and bring it to the boil. Turn off the heat. Place egg yolks and vinegar into a stainless mixing bowl and place on top of the saucepan, whisk until the mixture is thick, slowly add the melted butter whilst whisking. If the sauce is too thick add a small amount of hot water to thin the sauce.

Lightly toast the muffin, place the shaved ham then the poached egg on the muffin.

Cover the egg with hollandaise sauce, finish with freshly ground black pepper.

Hints:

Wipe out each well with a damp cloth before using again.

Always pre heat Omelette Maker with the lid closed as directed in instructions. Eggs should be at room temperature (not from the refrigerator) for best results when making omelettes.

Whisk the eggs with a hand whisk in a large bowl to achieve a well aerated egg mixture.

Whisk the egg mixture immediately prior to filling Omelette Maker wells, do not allow the egg mixture to sit for long periods as this will effect the omelette rising.

Maintaining Your Kambrook Omelette Maker

Switch off at the power outlet and then unplug. Allow appliance to cool down slightly before cleaning. The appliance is easier to clean when slightly warm.

Always clean the omelette maker after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a damp cloth. If cooked on food is not removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes and then wipe with a damp cloth.

Caution: Do not immerse the appliance, power cord or plug in water or any other liquid.

If a lot of residue build up occurs, spray with a little lemon juice and wipe with a damp cloth. The acid will assist with the removal of residue.

Note: The cooking plates are coated with a non-stick surface, do not use abrasives as this may damage to Cooking Plates.



KAMBROOK

12 MONTH

REPLACEMENT WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland
Phone 09 271 3980 Fax 0800 288 513.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim

KAMBROOK



Kambrook 4 Kingston Town Close Oakleigh, Victoria 3166, Australia
Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337
Kambrook New Zealand, Private Bag 94411, Greenmount, Auckland, New Zealand
Customer Service Line/Spare Parts 09 2713980 Customer Service Fax 0800 288 513

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>