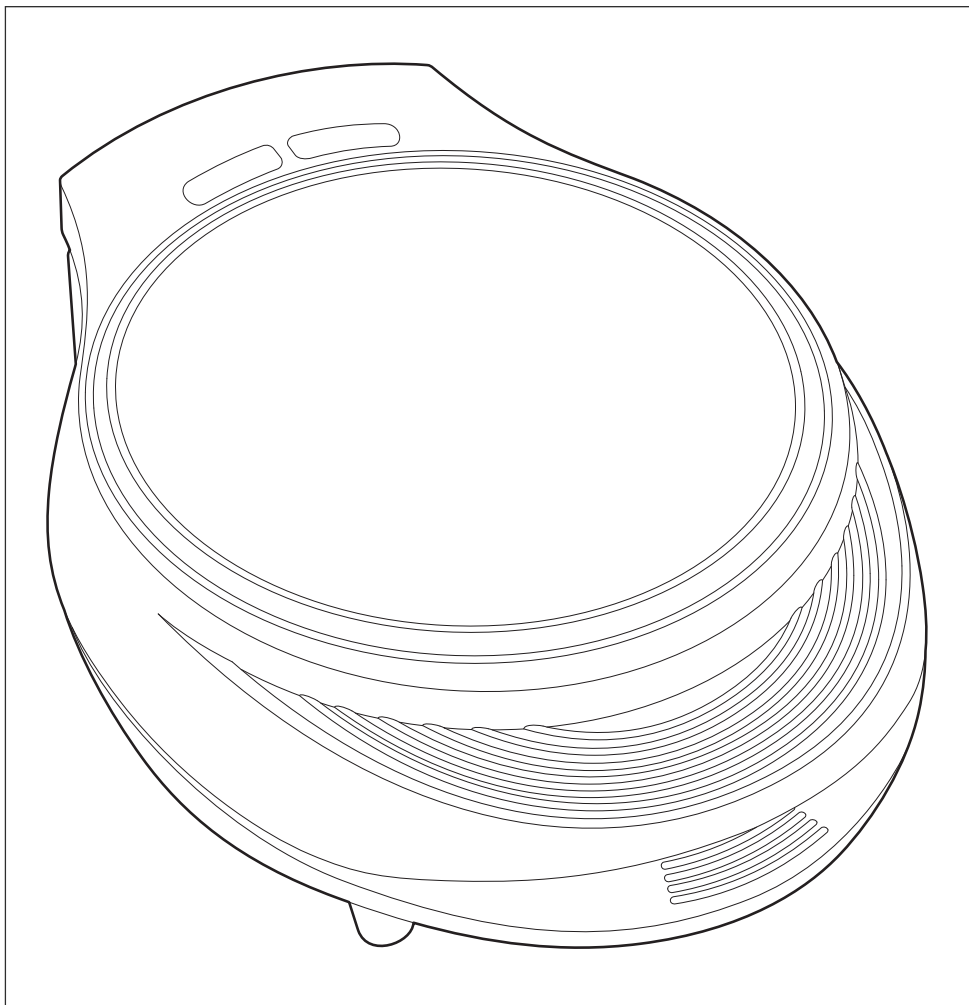




GOM101B-21 Omelette maker

User Guide

220-240V~ 50Hz, 800-1000W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

About this guide

We've written this manual to help you get the most from your omelette maker. Please keep hold of it for future reference.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.



CAUTION. DANGER OF BURNS. THE OMELETTE MAKER MAY BECOME HOT DURING USE. DO NOT TOUCH HOT SURFACES.

READ ALL INSTRUCTIONS BEFORE USING.

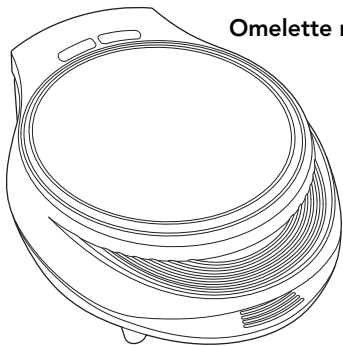
1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. To avoid fire, electric shock, or injury, never immerse the omelette maker, cord, or plug in water or liquid.
3. Keep away from harsh or abrasive cleaning agents or solvents.
4. Remove all protective wrapping prior to use.
5. Avoid outdoor and commercial use. This appliance is for household use only. Avoid bathroom use.
6. Do not use if the appliance, cord or plug is damaged.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. Always place on a firm, level surface, out of reach of

children.

9. Before connecting the omelette maker to the power, check the voltage shown on the appliance corresponds with the voltage in your home. If it doesn't, contact your local store.
10. Make sure there is at least 10cm (4") of space around the omelette maker to allow the air to circulate.
11. Surfaces may become hot during use, so always place on a heat-resistant surface and use with caution.
12. The temperature of accessible surfaces may be high when the appliance is operating.
13. The omelette maker mustn't be used near or below flammable materials.
14. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
15. Keep away from hot gas and electric burners; do not place on a hob.
16. Unplug when not in use and allow to cool before cleaning.
17. Do not use attachments not recommended by the manufacturer.
18. The appliance is not intended to be operated by means of an external timer or separate remote-control system. Don't use the omelette maker for anything other than its intended use.
19. Please don't dismantle. If a fault occurs have the omelette maker inspected in a qualified repair shop or return to us at ASDA.
20. Do not leave the omelette maker unattended when in use.

- 21.** Avoid overfilling the omelette plates with egg mixture or ingredients.
- 22.** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- 23.** ASDA does not recommend allowing children to operate this appliance.
- 24.** Environmental information: If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/ batteries should not be disposed of with household waste.
- 25.** This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- 26.** The working state of the product is supervised, and the power is disconnected at the end of the work, so low power mode is not required.

What's in the box

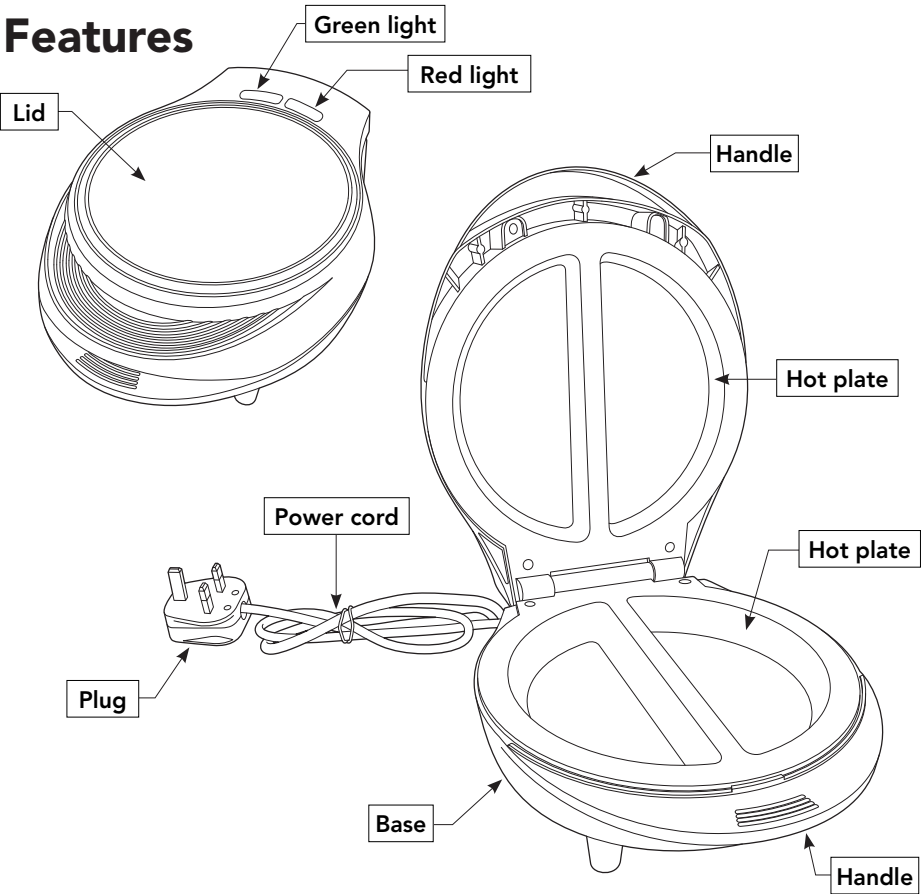


Omelette maker



User Guide

Features



Preparing your omelette maker

CAUTION: Never immerse your omelette maker in water. No parts of your omelette maker are dishwasher safe.

1. Place your omelette maker on a stable, level, heat resistant surface, with 10cm (4") of clear space on all sides and within easy reach of a mains socket.

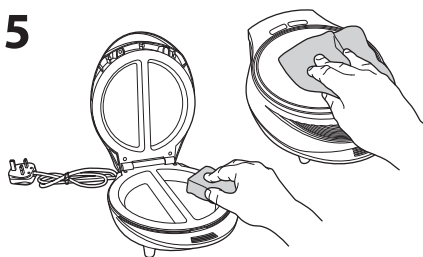
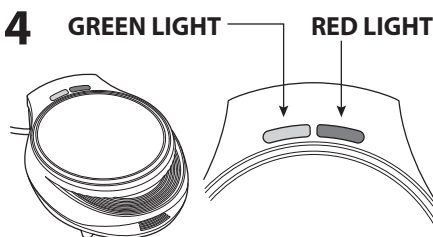
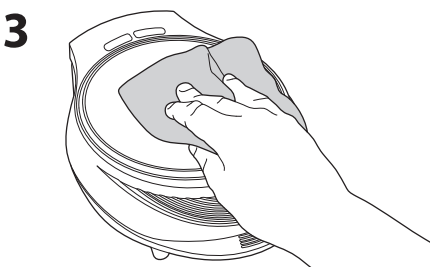
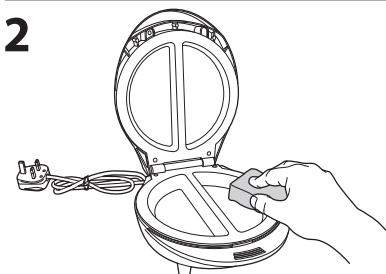
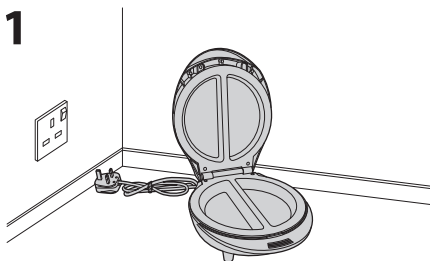
2. Wipe the hot plates inside your omelette maker with a damp sponge and a mild detergent, then dry with a soft cloth. Now wipe with a thin coating of vegetable oil to season.

IMPORTANT: NEVER use abrasive cleaning agents or metal scourers to clean your omelette maker.

3. Wipe the outside of the omelette maker with a damp cloth, then dry with a soft dry cloth.
4. Plug the omelette maker into the mains socket and allow it to warm up until the GREEN light comes on, leave for 5 minutes then remove the plug from the mains socket and allow to cool.

NOTE: When you first heat your omelette maker there may be some smoke and a slight odour, this is common for appliances with nonstick coatings.

5. Wipe the inside and outside of the omelette maker with a damp cloth, then dry. Your omelette maker is now ready for use.



Making an omelette

Follow the recipe on page 10 to make your omelette.

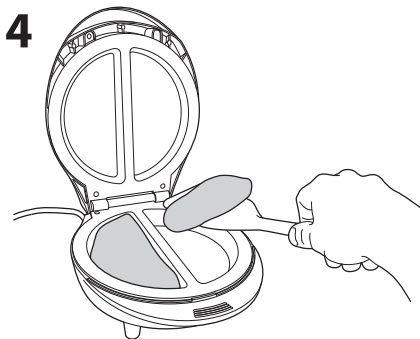
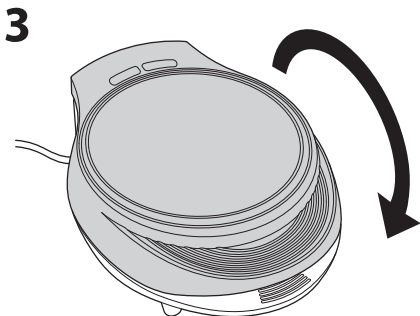
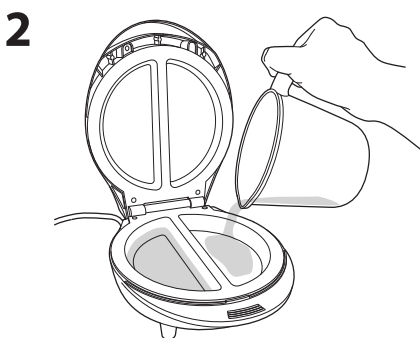
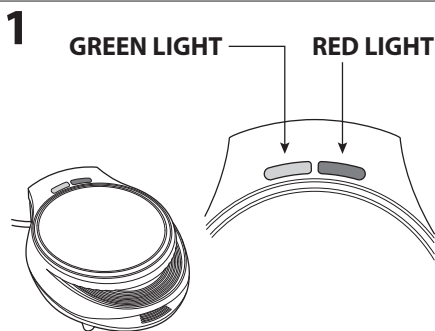
Plug the omelette maker into a mains socket to turn it on.

Note: The omelette maker does not have a on/off switch. You must remove the plug from the mains socket to turn it off.

1. The RED light will come on, when the GREEN light comes on, lift the lid of the omelette maker upwards using an oven glove.
2. Place approximately half of the mix into each section of the bottom hot plate. You may wish to brush a light coating of vegetable oil onto the plates first if cooking omelettes with additional ingredients such as cheese or cooked meats.
3. Close the lid and allow the omelette to cook for approximately 8-10 minutes or until golden brown, the time may vary depending on the ingredients used.
4. Remove the plug from the mains socket and lift the lid upwards using an oven glove. Remove the omelettes from the omelette maker using plastic or wooden spatula or spoon. NEVER use metal utensils as they will damage the surface.

IMPORTANT: Always clean the omelette maker after it has cooled down.

IMPORTANT: Always ensure ingredients are fully cooked. Do not add ingredients such as raw meat or seafood directly to the egg mix, always pre-cook separately.

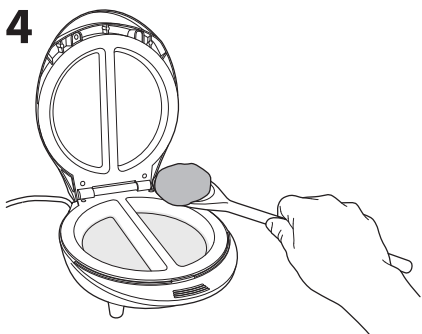
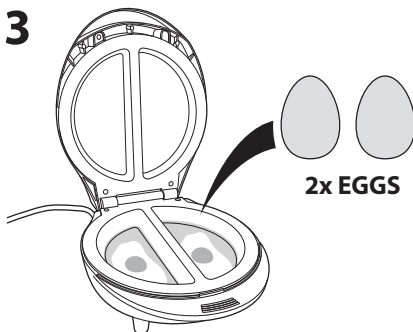
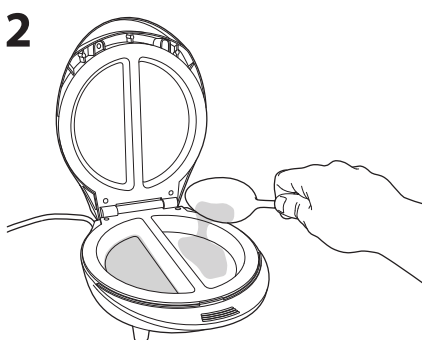
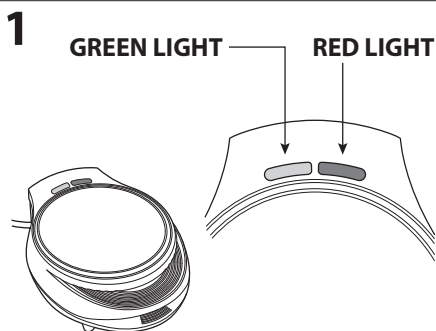


Poaching eggs

1. Plug the omelette maker into the mains socket. When the GREEN light comes on lift the lid upwards using an oven glove.
2. Place two tablespoons of hot water into each section of the omelette maker.
3. Crack an egg into a cup, and tip one egg into each section of the omelette maker, then close the lid. Cook the eggs for approximately 2 to 3 minutes or until it is the desired consistency.
4. Lift the lid of the omelette maker upwards using an oven glove and remove the cooked eggs with a plastic slotted spoon or similar utensil.

NEVER use metal utensils to remove the eggs as they could damage the nonstick coating.

IMPORTANT: Always clean your omelette maker after using it as shown on page 6.

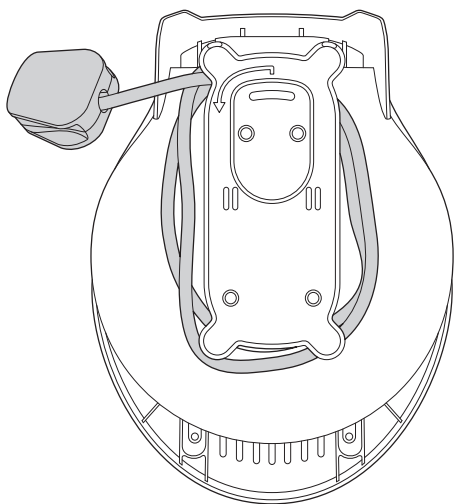


Storing your omelette maker

IMPORTANT: Before storing your omelette maker, ensure that it is clean and dry.

Wrap the power cord around the cable tidy attached to underside of the omelette maker.

Store your omelette maker in a dry place away from young children.



How to...

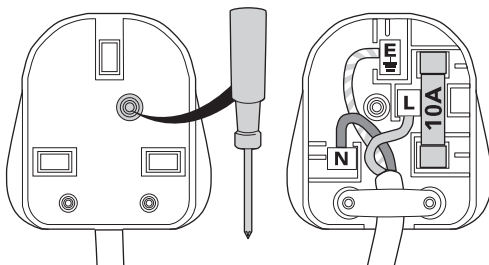
...change the fuse

1. Undo the screw in the middle of the plug using an appropriate screwdriver. Remove the fuse from the plug and replace with a 10 amp fuse.

Replace the cover.

WARNING:

Only ever use a 10 amp fuse.



Tomato & basil omelette

Ingredients

- ☐ 2 eggs
- ☐ 2 to 3 sprigs of fresh basil
- ☐ Handful of cherry tomatoes
- ☐ Olive oil
- ☐ Salt & pepper

Method

1. Pick the leaves off the basil and hand tear them.
2. Cut the cherry tomatoes in half.
3. Place the basil and tomatoes in a bowl and add a drizzle of olive oil and a pinch of salt and pepper.
4. Add the eggs and mix.

Mushroom omelette

Ingredients

- ☐ 2 eggs
- ☐ 2 to 3 medium size mushrooms
- ☐ Olive oil
- ☐ Salt & pepper

Method

1. Chop the mushrooms into your desired size.
2. Drizzle with olive oil and a pinch of salt and pepper.
3. Fry the mushrooms until golden and any excess liquid has been removed.
4. Place the mushrooms in a bowl and allow to cool.
5. Add the eggs and mix.



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.



Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GOM101B-21 Omelette Maker**

Product site code: **15A.09.22.175**



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

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Manufactured for:
ASDA, Leeds LS11 5AD/
ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK. For more information, please contact the local authority or your retailer where you purchased the product.

