PROGRESS®

Est. 1931

XL DUO
OMELETTE MAKER

Instruction manual

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Please retain instructions for future reference.

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.
Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children should be supervised to ensure that they do not play with the appliance.
Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
This appliance is not a toy.
This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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 immerse the appliance in water or any other liquid.
Do not operate the appliance with wet hands.

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 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.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The door or the outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.
Take care not to pour water on the heating element.
Warning: Keep the appliance away from flammable materials.

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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.

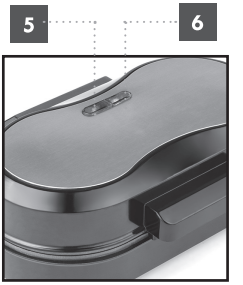
STEP 2: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick cooking plates and wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the Omelette Maker in water or any other liquid. 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.

Description of Parts





1. XL Duo 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

Instructions for Use

Before First Use

Before connecting to the mains power supply, wipe the Omelette Maker housing with a soft, damp cloth and dry thoroughly.
Do not immerse the Omelette Maker in water or any other liquid.

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 will illuminate signalling 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 illuminate 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 on 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. See recipe section for filling ideas.
Caution: The non-stick cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

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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: EK4213SP
Input: 220–240 V ~ 50/60 Hz
Output: 850 W



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BREAKFAST
MAINS
DESSERTS

Recipe ideas





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Plain Omelette

Ingredients

2–3 eggs
Splash semi-skimmed milk
Salt and pepper, to taste
10 g cold butter, diced

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 Goats Cheese Omelette

Ingredients

2 eggs
25 g goats cheese
1/4 tbsp butter
50 g chorizo, diced
Handful spinach, chopped
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 goats 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 cheese, shredded
4 cherry tomatoes, chopped
1 green pepper, deseeded and chopped
1/2 garlic clove, crushed
1/3 onion, chopped
1 tbsp thyme
1 tsp rosemary
1 tsp basil
1 tsp oregano
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. 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
Splash semi-skimmed milk
Grated cheddar, 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 grated cheese.
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.

Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

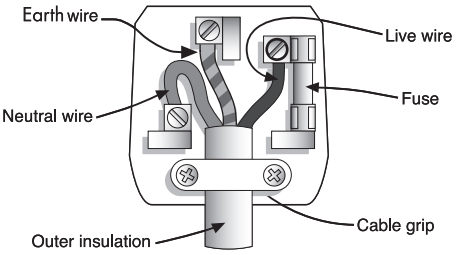
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (⏚)

FOR UK USE ONLY – Plug fitting details (where applicable).



The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked ⏚.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (⏚).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS,** then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

UP Global Sourcing UK Ltd.,
UK. Manchester OL9 0DD.
Germany. 51149 Köln.

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.
Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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*To be eligible for the extended guarantee, go to **https://guarantee.upgs.com/progress/** and register your product within 30 days of purchase.

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