

Breville

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Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from the
one illustrated in this booklet.

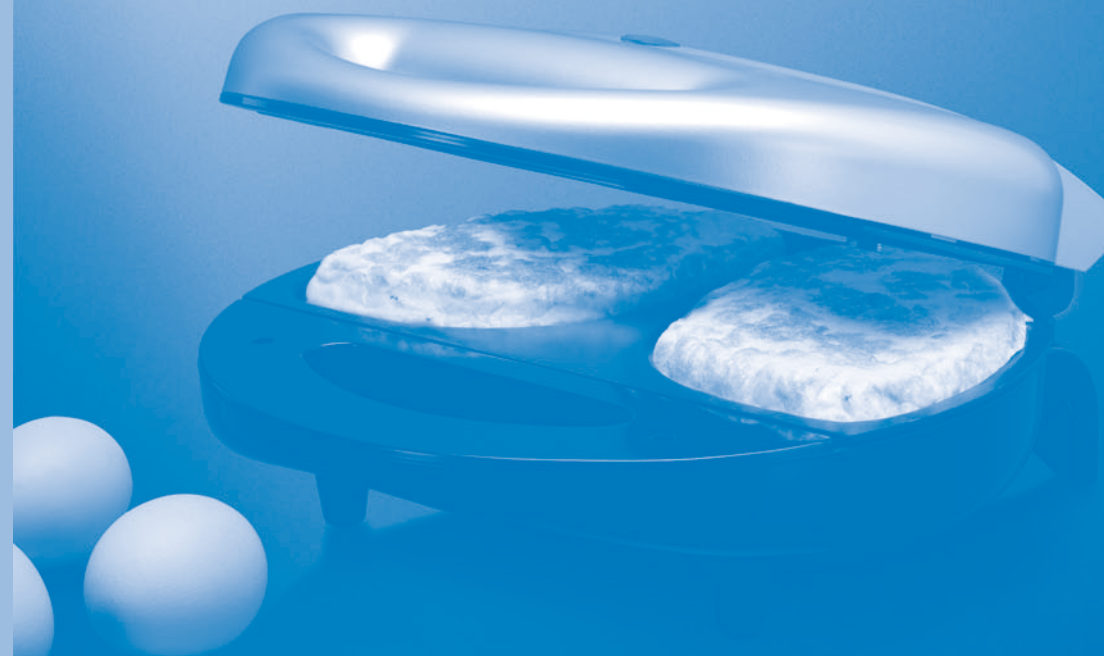
Model BOM100 Issue 1/08

Breville

Omelette Creations™

Instructions

BOM100



Inspiration. Every day.™

Breville Recommends Safety First	Page 4
Know Your Breville Omelette Creations	6
Operating Your Breville Omelette Creations	7
Care and Cleaning	8

Congratulations

on the purchase of your new Breville Omelette Creations

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following instructions.

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE OMELETTE CREATIONS

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material or promotional labels before using the Omelette Creations for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Omelette Creations near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Omelette Creations on or near a hot gas or electric burner, or where it could touch a heated oven. Use the Omelette Creations well away from walls.
- Provide adequate space above and on all sides for air circulation around the Omelette Creations.
- Do not place the Omelette Creations on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.
- Do not touch hot surfaces. Use the handles to lift and open the top plate.
- Do not leave the Omelette Creations unattended when in use.
- Do not place anything on top of the Omelette Creations when the lid is closed, when in use and when stored.
- Always switch the Omelette Creations off at the power outlet, then unplug and allow to cool if appliance is not in use, before cleaning, before attempting to move the appliance and when storing the appliance.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book (page 8).

Breville recommends safety first continued

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord is damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- 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.



CAUTION: DO NOT IMMERSE THE APPLIANCE, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

Know your Breville Omelette Creations

Indicator light

– red light will switch off when the Omelette Creations has reached the correct temperature

Large cool touch handle

Non-slip feet for stability

Easy-clean non-stick coating

– for easy removal of omelettes

Extra deep cooking wells

– hold up to 3 eggs in 1 omelette

Plastic spatula (not pictured)

– ideal for serving the omelettes and protecting the non-stick coating



Operating your Breville Omelette Creations

Before first use

Remove and safely discard any packaging material or promotional labels before first use. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

When using the Snack Creations for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

Fully unwind the cord from the cord storage facility before use.

Note

Operation of your Omelette Creations

1. Brush the wells in the cooking plates with oil. Close the Omelette Creations. Plug the Omelette Creations into a 230/240 volt power outlet and switch the power on, the red indicator light will illuminate whilst the Omelette Creations is pre-heating.
2. Lightly whisk eggs in a large bowl with a hand whisk, until an aerated mixture is produced. If filling is required in the omelettes, cut the filling of your choice into suitable sized pieces. See recipes page 10.
3. Ingredients for filling can be cooked in the Omelette Creations. During pre-heating add the filling pieces in to the wells of the cooking plates. Cook these pieces as appropriate, stirring the filling with the plastic spatula if necessary.

If the ingredients do not require cooking, mix and pour them in with the egg mixture. The indicator light will switch off when the Omelette Creations is at the correct temperature.

4. Open the Omelette Creations lid and pour the freshly whisked egg mixture over the filling (if applicable), into the two cooking wells. Ensure the mixture does not fill above the maximum level as indicated below.



5. Close the lid and allow the omelettes to cook for eight to nine minutes.
6. Open the Omelette Creations lid and remove the omelettes with the plastic spatula provided. Do not use metal utensils as they will damage the non-stick coating.

The indicator light will continue to cycle on and off to indicate the Omelette Creations is maintaining the correct temperature.

Note

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

Note

Operating your Breville Omelette Creations continued

If the Omelette Creations 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.

Note

Hints

- Wipe out each well with a damp cloth before using again.
- Always pre-heat Omelette Creations 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 Creations wells, do not allow the egg mixture to sit for long periods as this will effect the omelette rising.

Care and cleaning

- Before cleaning, 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 Creations 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.
- 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.

Do not use spray on non-stick coatings as this will affect the performance of the non-stick surface of the cooking plates.

Note



CAUTION: DO NOT IMMERSE THE APPLIANCE, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

Recipes



Recipes

Before cooking

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

Simple omelette

Up to 3 eggs (60g each)

1½ tablespoon milk

Freshly ground black pepper

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

Freshly ground black pepper

1. 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

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

Fried eggs

Up to 2 eggs (60g)

1. Open the Omelette Creations lid, crack one egg in each well.
2. Close lid and allow the Omelette Creations to fry eggs for 3 to 4 minutes.
3. Open the Omelette Creations lid and remove the fried eggs with the plastic spatula provided. Do not use metal utensils, as they may damage the non-stick coating.
4. Times may vary depending on egg size, quantity and hardness desired.

Recipes continued

Poached eggs

1. First brush the wells with cooking oil and apply 2 tablespoons (40ml) of water to each well.
2. Close the lid and switch power on. Allow the appliance to pre-heat and wait until the indicator light switches off.
3. After approximately 2 minutes water will start to boil, open the lid and break one egg into each of the wells.
4. 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.
5. 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.
6. Open the lid and remove the poached eggs using the plastic spatula provided.
7. 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.
8. 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 Creations on its side, over a sink.
9. Wipe off any excess water from the cooking plates and lid with a damp cloth, so that the Omelette Creations 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

1. 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.
2. 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.

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

Note



CAUTION: WHEN REUSING YOUR OMELETTE CREATIONS FOR REPEATED POACHING ENSURE YOU TURN OFF THE OMELETTE CREATIONS TO COOL SLIGHTLY BEFORE ADDING ADDITIONAL WATER TO THE HOT COOKING SURFACE.