



# OMELETTE MAKER



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## PLEASE READ AND SAVE THIS INSTRUCTION MANUAL

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- When using electrical appliances, basic safety precautions should be followed, including:
  - Remove all bags and packaging from appliance before use.
  - Never leave appliance unattended when in use.
  - Make sure the appliance is cleaned thoroughly before using.
  - Do not use appliance for other than intended use. For household use only. Do not use outdoors.
  - Allow Omelette Maker to cool completely before moving, cleaning, or storing.
  - Close supervision is necessary when any appliance is used by or near children.
- DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not use metal utensils on the Cooking Surface as this will damage the non-stick surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday or by email at [support@storebound.com](mailto:support@storebound.com).

- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Omelette Maker is NOT dishwasher safe.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Omelette Maker and its non-stick Cooking Surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Allow to cool before putting on or taking off parts.
- DO NOT use the Omelette Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- 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 are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.

# IMPORTANT SAFEGUARDS

- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the Omelette Maker can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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INSTRUCTION MANUAL**

# IMPORTANT SAFEGUARDS





## USING YOUR OMELETTE MAKER

Before first use, remove all packaging material and thoroughly clean the Omelette Maker.



1. Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Red Indicator Light will illuminate, signaling that the Omelette Maker is heating up.



2. Whisk 2 eggs in a separate bowl. Alternatively you can use 4 egg whites or 6-8 tablespoons of an egg substitute.



3. Once the Cooking Surface reaches the optimal cooking temperature, the Green Indicator Light will also turn on. Now, you're ready to get cooking!



4. Carefully lift the Cover by the Handle and spray both Cooking Surfaces with a little cooking spray. Place toppings on cooking surface and gently stir with a heat-resistant nylon or silicone cooking utensil until toppings are cooked through or warm.



5. Pour the eggs onto the Cooking Surface, add cheese or other toppings, and close the Cover. Lock the Latch.

## USING YOUR OMELETTE MAKER



6. Halfway through cooking (approx. 1-2 minutes after pouring in the eggs), flip the Omelette Maker over so that the bottom is facing up and allow to cook for 1-2 more minutes.



7. Once food is cooked to your preference, carefully unlock the Latch and lift the Cover. Remove the omelette from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use metal utensils to remove or place food on the Cooking Surface as this will damage the non-stick surface. When you have finished cooking, unplug your Omelette Maker and allow to cool before moving or cleaning.



Always lift and lower the Cover by the Cover Handle. Lift from the side.



DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury.



Never touch the Cooking Surface or Cover while appliance is in use.

## MAINTENANCE & CLEANING

Always allow the appliance to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Omelette Maker.

In order to keep your Omelette Maker in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

1. Unplug Omelette Maker and allow it to cool completely.
2. Using a damp, soapy cloth, wipe down the Cooking Surface and Cover. Thoroughly rinse the cloth and wipe again.
3. Thoroughly dry Omelette Maker before storing.
4. If there is food burned onto the Cooking Surface, pour on a little cooking oil and let sit for 5 to 10 minutes. Scrub the Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Thoroughly rinse the cloth and wipe again. If any food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.
5. Never use abrasive cleaning agents to clean your appliance as this may damage the Omelette Maker and its non-stick Cooking Surface.



While our products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

1. The green light on the Omelette Maker keeps shutting off.  
*This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the Indicator Light turns on and off.*
2. How do I know when the Omelette Maker is heated and ready to use?  
*When the Omelette Maker reaches the optimal temperature, the Green Indicator Light will turn on and that means you're ready to get cooking!*
3. I am cooking meat on the Omelette Maker and there is juice on the Cooking Surface. What do I do?  
*Carefully dab the Cooking Surface around the meat with a paper towel or napkin. If there is a lot of juice, remove the food from the Surface with heat-resistant plastic or silicone tongs and set aside. Then, wrap a paper towel around the tongs and use this to wipe the Cooking Surface and soak up the juices. When done, return the food to the Omelette Maker and continue cooking.*
4. There is no On/Off Button. How do I turn the Omelette Maker off and on?  
*To turn on, simply plug in the power cord. When you're done cooking, turn off the Omelette Maker by unplugging it.*

5. When using my Omelette Maker, the Cover gets hot. Is this normal?  
*Yes, this is completely normal. When using your Omelette Maker, always lift and lower the Cover by the Cover Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.*
6. After using my Omelette Maker a few times, food is starting to stick to the surface. What is happening?  
*There is probably a build-up of burnt food residue on the Cooking Surface. This is normal, especially when cooking with sugar. Allow the appliance to cool fully, pour on a little cooking oil and let sit for 5-10 minutes. Scrub Cooking Surface with a sponge or soft bristled brush to dislodge food. Use a damp, soapy cloth to wipe down the Cooking Surface. Rinse the cloth and wipe again. If food remains, pour on cooking oil and let sit for a few hours, then scrub and wipe clean.*
7. My Omelette Maker is making a hissing sound while it's cooking. Is this normal?  
*If you overfill the Omelette Maker, it will make a sounds as extra steam is released. If using many toppings in your omelette, use smaller eggs or only 1 large egg.*
8. The Indicator Light will not turn on and the Cooking Surface is failing to heat.
  - *Ensure that the power cord is plugged into the power outlet.*
  - *Check to make sure the power outlet is operating correctly.*
  - *Determine if a power failure has occurred in your home, apartment or building.*





# RECIPES

*delicious & satisfying ideas for everyday meals*

## SWEET POTATO HASH

## INGREDIENTS

- 1 slice bacon, cut into 1" pieces
- 1/2 medium sweet potato, peeled and cubed 1/2"
- 1 tsp pickled jalapeños, diced (optional)
- 1/4 cup diced bell peppers
- 1 dash fresh thyme
- salt and pepper, to taste



## DIRECTIONS

*Plug in the Omelette Maker and wait until the Green Indicator Light is illuminated. Place bacon on Cooking Surface and cook, turning once until crisp (about 2 minutes on each side). Remove bacon but leave any rendered fat. Use a paper towel wrapped around tongs to wipe out excess fat and use the excess fat to grease the upper Cooking Surface.*

*Add sweet potatoes. Close the Omelette Maker and let cook for 2 minutes. Flip and let cook another 2 minutes. Flip again and open the Omelette Maker. Add peppers, jalapeños, thyme, salt, and pepper. Stir. Cover again and let cook for 2 minutes. Open the Omelette Maker, add bacon, and gently stir to combine all the ingredients. Close the Cover and let cook for an additional minute.*

## POTATO PANCAKES



## INGREDIENTS

- 2 medium potatoes peeled and shredded
- 1 egg
- 1/2 yellow onion diced
- 2 tbsp flour
- 1/2 tsp onion powder
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 tbsp oil

## DIRECTIONS

*In a large bowl, add all of the ingredients except for the oil and mix until well combined.*

*Use oil to lightly grease the Cooking Surfaces of your Omelette Maker. Plug it in and while it is heating up, scoop out potato mixture and form into small patties. Place one patty on the Cooking Surface and close the Cover. Cook until golden brown on one side and then flip the Omelette Maker. Serve with Greek yogurt and applesauce.*

## PIZZA POCKETS

### INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- ¾ cup milk
- ½ tsp salt
- ½ cup (1 stick) cold butter, cut into small chunks
- pepperoni and shredded mozzarella cheese (or preferred fillings)
- marinara sauce, for dipping



### DIRECTIONS

*Sift together the flour, baking powder, and salt. Add the butter and use a pastry cutter or fork to cut butter into the flour until it is a coarse crumb.*

*Stir in the milk and mix until dough comes together. Roll your dough out on a floured surface so that it is ½ inch thick. Cut out as many 4" circles as you can*

*Alternatively, you can use premade biscuit dough instead of making dough from scratch. If using premade biscuit dough, slice each premade biscuit in half so that they are about ½ thick and then proceed with directions.*

*Stretch dough circles so they resemble the shape of the Cooking Surfaces in the Omelette Maker.*

*Top one dough circle with pepperonis and mozzarella cheese. Top with another dough circle and pinch the edges closed. Cook Pizza Pocket in the Omelette Maker until golden and crispy. Serve with a side of marinara sauce for dipping.*

## EGG WHITE OMELETTE



### INGREDIENTS

- 4 egg whites
- 1 tsp olive oil
- ¼ cup frozen spinach, defrosted and drained
- fresh parsley
- grated romano cheese (optional)
- salt and pepper, to taste

### DIRECTIONS

*Lightly grease Cooking Surfaces and then plug in the Omelette Maker. Whisk the egg whites in a bowl for about a minute. Stir in the spinach, parsley, and cheese. Season with salt and pepper. Once Omelette Maker is preheated, pour in the egg mixture. Close the Cover and let cook for 2 minutes. Flip and cook for an additional 1-2 minutes. Top with cheese and serve warm.*

## TRIPLE CHOCOLATE FUDGE BROWNIES



## INGREDIENTS

6 oz bittersweet chocolate	1 tsp salt
2 oz unsweetened chocolate	1 cup flour
¾ cup (1 ½ sticks) butter	1 cup semisweet chocolate chips
1 ½ cups sugar	chopped walnuts or shredded coconut (optional)
2 tsp vanilla extract	
4 eggs	

## DIRECTIONS

Melt chocolate and butter together until smooth. In a separate bowl, whisk eggs. Stir in sugar and vanilla extract. Add egg mixture to chocolate and mix. Then, add salt and flour, stirring until just combined. Fold in chocolate chips and walnuts or coconut (optional).

Plug in Omelette Maker and lightly grease Cooking Surfaces. Once preheated, pour batter (about 1/2 cup) into the Lower Cooking Surface. Close the Cover and cook for 9-12 minutes, flipping halfway through.

## CHICKEN PANINI

## INGREDIENTS

1 boneless, skinless chicken breast	4 slices Italian bread or two mini ciabatta rolls, cut lengthwise
6 strips jarred roasted red pepper	1 tbsp butter
¼ cup jarred pesto sauce	salt and pepper, to taste
1 handful arugula, washed	

## DIRECTIONS

Plug in the Omelette Maker and lightly grease both Cooking Surfaces. Season chicken breast with salt and pepper. Once preheated, place chicken breast inside the Omelette Maker. Close the Cover and cook until chicken is cooked through (about 10 minutes, depending on thickness).

Meanwhile, spread the pesto sauce on one side of each bread slice. When chicken is cooked through, slice in half and place chicken on 2 slices of bread. Top each half with arugula and roasted red peppers. Place the other slice of bread over the arugula and peppers and butter the outsides of the sandwich. Toast on a skillet, Panini maker, or in the Omelette Maker until golden on the outside.

## CAPRESE OMELETTE

### INGREDIENTS

- 2 eggs (or 4 egg whites)
- 2-3 tbsp cup basil, cut into thin strips
- 3 cherry tomatoes, halved
- 2 tbsp shredded mozzarella
- salt & pepper, to taste

### DIRECTIONS

*Whisk the eggs in a bowl and salt to taste. Plug in the Omelette Maker. When the Green Indicator Light turns on, open the Omelette Maker and spray or coat the cooking surfaces with some olive oil. Pour eggs onto the Cooking Surface. Sprinkle the basil, mozzarella, and tomatoes over the whisked egg. Cover and lock the Latch. After 2 minutes, flip the Omelette Maker and let cook another minute. Check to see that the eggs are cooked through. Remove with a heat-resistant nylon or silicone cooking utensil. Season with pepper and serve.*

## BACON, MUSHROOM, & CHEDDAR OMELETTE

### INGREDIENTS

- 2 eggs
- 1 strip bacon, chopped
- 1 baby bella mushroom, sliced thin
- 2 tbsp shredded cheddar cheese
- salt, to taste

### DIRECTIONS

*Whisk the eggs in a bowl and salt to taste. Plug in the Omelette Maker. When the Green Indicator Light turns on, open the Omelette Maker and spray or coat the cooking surfaces with some olive oil. Add bacon and mushrooms to cooking surface and gently stir with a heat-resistant nylon or silicone cooking utensil. Once the bacon is cooked through, pour eggs onto the Cooking Surface. Sprinkle with cheddar cheese, cover, and lock the Latch. After about 1-2 minutes, flip the Omelette Maker over and let cook an additional 1-2 minutes. Check to see that the eggs are cooked through. Remove and serve.*

## MORE OMELETTE IDEAS

- mushroom
- spinach
- tomato
- green bell pepper
- feta cheese
- spinach
- onion
- red pepper
- goat cheese
- fig
- sweet corn
- salsa
- cheddar cheese
- tomato
- basil
- mozzarella
- sausage
- bell peppers
- ham
- cheddar cheese
- red onion
- asparagus
- tomato
- swiss cheese
- turkey
- avocado
- bacon
- tomato
- broccoli
- cheddar cheese
- mushroom
- tomato
- bleu cheese
- pear
- toasted pecans

For product support, warranty, and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at [support@storebound.com](mailto:support@storebound.com).

## REPAIRS

**DANGER!** Risk of electric shock! The Omelette Maker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

**Voltage** 120V ~ 60Hz  
**Power Rating** 700 W

Stock#: YC\_OM\_20160518\_V1

### STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

**Send All Inquiries To:** [support@storebound.com](mailto:support@storebound.com)

There are no express warranties except as listed above.

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