

## Duronic OM60

# Duronic OM60 Omelette Machine User Manual

Model: OM60

## 1. INTRODUCTION

Thank you for purchasing the Duronic OM60 Omelette Machine. This appliance is designed to simplify the preparation of omelettes, allowing you to cook two omelettes simultaneously with ease. Its non-stick coating and removable plates ensure convenient use and cleaning. Please read this manual thoroughly before first use to ensure safe and efficient operation.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Duronic customer support for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface during operation.

## 3. PRODUCT OVERVIEW

The Duronic OM60 Omelette Machine is designed for convenient omelette preparation. Familiarize yourself with its components:

- **Main Unit:** Houses the heating element and controls.
- **Removable Cooking Plates:** Two non-stick plates for cooking omelettes.
- **Indicator Light:** Illuminates when the appliance is heating and ready for use.
- **Lid:** Covers the cooking plates during operation.
- **Non-slip Feet:** Provides stability during use.
- **Power Cord:** For connecting to an electrical outlet.



**Figure 1:** The Duronic OM60 Omelette Machine open, showing the cooking plates and various ingredients like tomatoes, basil, lettuce, mushrooms, and peppers.



**Figure 2:** Dimensions of the Duronic OM60 Omelette Machine. The appliance measures approximately 22cm (8.5in) in length, 17cm (6.5in) in width, and 10cm (4in) in height when closed.



**Figure 3:** The Duronic OM60 Omelette Machine showing its 600W power rating and integrated cord storage for convenience.

## 4. SETUP AND FIRST USE

- 1. Unpack:** Carefully remove the omelette machine from its packaging. Retain packaging for future storage or transport.
- 2. Clean Plates:** Before first use, wipe the removable cooking plates with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.
- 3. Position:** Place the appliance on a stable, flat, and heat-resistant surface, away from walls or other heat-sensitive objects. Ensure there is adequate ventilation around the unit.
- 4. Initial Heat-up:** Plug the appliance into a suitable electrical outlet (220-240V / 50Hz). The indicator light will illuminate, signaling that the unit is heating. Allow the machine to heat for approximately 5 minutes without any food inside. This helps to burn off any manufacturing residues. A slight odor or smoke may be present during this initial heating; this is normal.
- 5. Cool Down:** Unplug the appliance and allow it to cool completely.

6. **Final Wipe:** Once cooled, wipe the cooking plates again with a clean, damp cloth. The appliance is now ready for use.

## 5. OPERATING INSTRUCTIONS

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Follow these steps to prepare omelettes with your Duronic OM60 Omelette Machine:

1. **Prepare Ingredients:** Whisk eggs with your desired fillings (e.g., cheese, vegetables, ham). For best results, ensure fillings are finely chopped. The OM60 is designed to cook two omelettes per round.
2. **Preheat:** Close the lid and plug the appliance into a suitable power outlet. The indicator light will turn on, signifying that the machine is heating. Wait until the indicator light turns off or changes color (if applicable) to indicate it has reached the optimal cooking temperature. This usually takes a few minutes.
3. **Add Mixture:** Carefully open the lid. Pour the omelette mixture evenly into the two non-stick cooking plate cavities. Do not overfill, as the mixture will expand during cooking.
4. **Cook:** Close the lid. The omelettes will cook quickly due to the 600W heating element. Cooking typically takes 2-3 minutes. Cooking time may vary depending on the thickness of the mixture and desired consistency.
5. **Check Doneness:** Periodically check the omelettes by carefully opening the lid. They should be golden brown and firm.
6. **Remove Omelettes:** Once cooked, use a heat-resistant, non-metallic utensil (e.g., plastic or wooden spatula) to gently lift the omelettes from the non-stick plates. Avoid using metal utensils, which can damage the non-stick coating.
7. **Repeat (if necessary):** If making more omelettes, close the lid and allow the machine to reheat briefly before adding the next batch.
8. **Finish:** After cooking, unplug the appliance from the power outlet and allow it to cool completely before cleaning.



**Figure 4:** The Duronic OM60 Omelette Machine in operation, cooking two omelettes simultaneously. Steam is visible, indicating active cooking.



**Figure 5:** A top-down view of the Duronic OM60 Omelette Machine with omelettes cooking, surrounded by fresh ingredients like eggs, bacon, and chopped peppers.

## 6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Duronic OM60 Omelette Machine.

- 1. Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. Remove Plates:** The cooking plates are removable for easy cleaning. Gently lift them out of the main unit.
- 3. Clean Plates:** Wash the removable plates with warm, soapy water using a soft sponge or cloth. The non-stick coating allows for easy removal of food residue. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick surface. Rinse thoroughly and dry completely before reattaching or storing.
- 4. Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. Storage:** Once clean and dry, store the appliance in a cool, dry place. The power cord can be neatly stored using the integrated cord wrap feature.



**Figure 6:** Demonstrating the removal of the cooking plates from the Duronic OM60 Omelette Machine for cleaning.



**Figure 7:** A hand cleaning one of the removable non-stick cooking plates from the Duronic OM60 Omelette Machine with a soft sponge under running water.

## 7. TROUBLESHOOTING

If you encounter any issues with your Duronic OM60 Omelette Machine, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Omelettes are sticking to the plates.	Plates not properly cleaned; damaged non-stick coating; insufficient preheating.	Ensure plates are clean and dry. Avoid using metal utensils. Allow the machine to fully preheat before adding mixture. A very light application of cooking spray can be used if necessary, though typically not required with non-stick.

Problem	Possible Cause	Solution
Omelettes are undercooked or overcooked.	Incorrect cooking time; mixture too thick/thin; overfilling.	Adjust cooking time. Ensure mixture is not too thick. Do not overfill the cavities. Experiment with cooking times to find your preferred doneness.
Smoke or unusual odor during operation.	Initial use residue; food residue on heating element; appliance malfunction.	A slight odor/smoke is normal during first use. If persistent, unplug immediately and allow to cool. Check for food residue on the heating element area. If the issue persists, discontinue use and contact customer support.

## 8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Duronic
Model Number	OM60
Power / Wattage	600 watts
Voltage	220-240 Volts
Frequency	50Hz
Product Dimensions (L x W x H)	22 x 17 x 10 cm (approx. 8.5 x 6.5 x 4 inches)
Weight	1.22 kg
Material	Plastic
Special Features	Non-Stick Coating, Removable Plates, Non-slip Feet
Capacity	2 omelettes per round

## 9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, product support, or to report any issues with your Duronic OM60 Omelette Machine, please contact Duronic customer service.

Please visit the official Duronic website or refer to your purchase documentation for specific warranty terms and contact details. When contacting support, please have your model number (OM60) and proof of purchase readily available.

**Online Support:** [www.duronic.com/support](http://www.duronic.com/support) (Example link, actual link may vary)