

Lumme SW022

Lumme Omelet and Frittata Maker (Model SW022) Instruction Manual

Model: SW022 | Brand: Lumme

INTRODUCTION

Thank you for purchasing the Lumme Omelet and Frittata Maker. This appliance is designed to simplify the preparation of omelets, frittatas, and various other dishes with its convenient non-stick cooking surfaces. Please read this manual thoroughly before first use to ensure safe operation, optimal performance, and proper maintenance of your appliance. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.
13. Do not use appliance for other than intended use.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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.

PRODUCT OVERVIEW

The Lumme Omelet and Frittata Maker is a compact, non-stick appliance designed for quick and easy meal preparation. It features two individual cooking sections, allowing for simultaneous preparation of two portions.

Key Features:

- **Non-Stick Coating:** The cooking plates are coated with a non-stick material for easy food release and cleaning.
- **Dual Cooking Sections:** Prepare two individual omelets, frittatas, or other items at once.
- **Indicator Lights:** Power and Ready indicator lights signal when the appliance is preheating and when it has reached the optimal cooking temperature.
- **Cool-Touch Handle:** Designed for safe opening and closing during operation.
- **Compact Design:** Space-saving footprint for convenient countertop use and storage.
- **Power:** Operates at 750 watts for efficient heating.

Components:



Figure 1: Lumme Omelet and Frittata Maker with lid open, revealing the two non-stick cooking plates.

The appliance consists of a main body housing the heating elements and non-stick cooking plates. The lid opens to expose the cooking surfaces. A cool-touch handle is located on the front for safe operation. Indicator lights (Power and Ready) are positioned on the top surface to provide operational status.



Figure 2: Lumme Omelet and Frittata Maker in the closed position, ready for storage or preheating.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the appliance from its packaging. Retain packaging materials for storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth or sponge. Dry thoroughly. The exterior can be wiped with a damp cloth. Do not immerse the appliance in water.
3. **Placement:** Place the appliance on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The Power indicator light (usually red) will illuminate, indicating the unit is receiving power.
5. **Preheating:** Close the lid and allow the appliance to preheat. The Ready indicator light (usually green) will illuminate when the optimal cooking temperature is reached. This typically takes a few minutes.

OPERATING INSTRUCTIONS

Always ensure the appliance is preheated before adding ingredients. The green 'Ready' light indicates optimal temperature.

Preparing Omelets or Frittatas:

1. **Preheat:** Plug in the appliance and allow it to preheat until the green 'Ready' light illuminates.
2. **Grease Plates:** Lightly grease the non-stick cooking plates with cooking oil or butter using a heat-resistant brush or paper towel.
3. **Prepare Mixture:** Whisk 1-2 eggs per cooking section with desired seasonings and a splash of milk or water. For frittatas, you may include finely chopped vegetables or cheese in the mixture.
4. **Pour Mixture:** Carefully pour the egg mixture into each cooking section, filling approximately two-thirds to three-quarters full to allow for expansion. If adding bulky ingredients like cheese or vegetables separately, reduce the egg mixture volume slightly.
5. **Add Fillings (Optional):** If desired, add additional fillings such as cheese, cooked meats, or vegetables on top of the egg mixture.
6. **Cook:** Close the lid. Cooking time will vary based on the desired consistency and ingredients, typically 5-8 minutes. Monitor the cooking process. The omelets are generally ready when they are set and lightly golden.
7. **Remove:** Use a heat-resistant, non-metallic utensil (e.g., silicone spatula) to carefully remove the cooked omelets or frittatas from the non-stick plates. Avoid using metal utensils, which can damage the non-stick coating.

Preparing Pizza Pockets or Turnovers:

The Lumme Omelet and Frittata Maker can also be used for other recipes such as pizza pockets or fruit turnovers. For these items, you will typically use pre-made dough (e.g., puff pastry, crescent roll dough) and fillings.

1. **Preheat and Grease:** Follow steps 1 and 2 from the omelet preparation.
2. **Prepare Dough:** Cut or shape your dough to fit the cooking sections.
3. **Add Filling:** Place one piece of dough in each section, add your desired filling (e.g., pizza sauce, cheese, pepperoni; or fruit filling for turnovers), then cover with another piece of dough. Ensure edges are sealed.
4. **Cook:** Close the lid. Cook until the dough is golden brown and the filling is heated through, typically 6-10 minutes depending on the dough and filling.
5. **Remove:** Carefully remove with a non-metallic utensil.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your appliance.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Cooking Plates:** Wipe the non-stick cooking plates with a soft, damp cloth or sponge. For stubborn residue, a small amount of mild dish soap can be used. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick coating.
3. **Clean Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not immerse the appliance in water or any other liquid.
4. **Storage:** Once clean and dry, store the appliance in a cool, dry place. The compact design allows for easy storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the appliance is securely plugged into a working electrical outlet. Check the circuit breaker.
Food sticks to the plates.	Plates not greased; non-stick coating damaged; not preheated sufficiently.	Always lightly grease the plates before adding food. Ensure the appliance is fully preheated (green light on). Avoid using metal utensils that can scratch the coating.
Food is undercooked or overcooked.	Incorrect cooking time; appliance not fully preheated.	Adjust cooking time as needed for your specific recipe and desired doneness. Ensure the green 'Ready' light is on before adding food.
Excess steam or overflow.	Too much batter/filling.	Do not overfill the cooking sections. Fill approximately two-thirds to three-quarters full.

SPECIFICATIONS

- **Model Number:** SW022
- **Brand:** Lumme
- **Special Feature:** Non-Stick Coating
- **Color:** Black
- **Material:** Stainless Steel
- **Product Dimensions:** 8"D x 4"W x 7"H
- **Wattage:** 750 watts
- **Item Weight:** 2.07 pounds
- **Included Components:** Recipe Booklet (may vary by package)

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Lumme customer service directly. Keep your proof of purchase for any warranty claims.