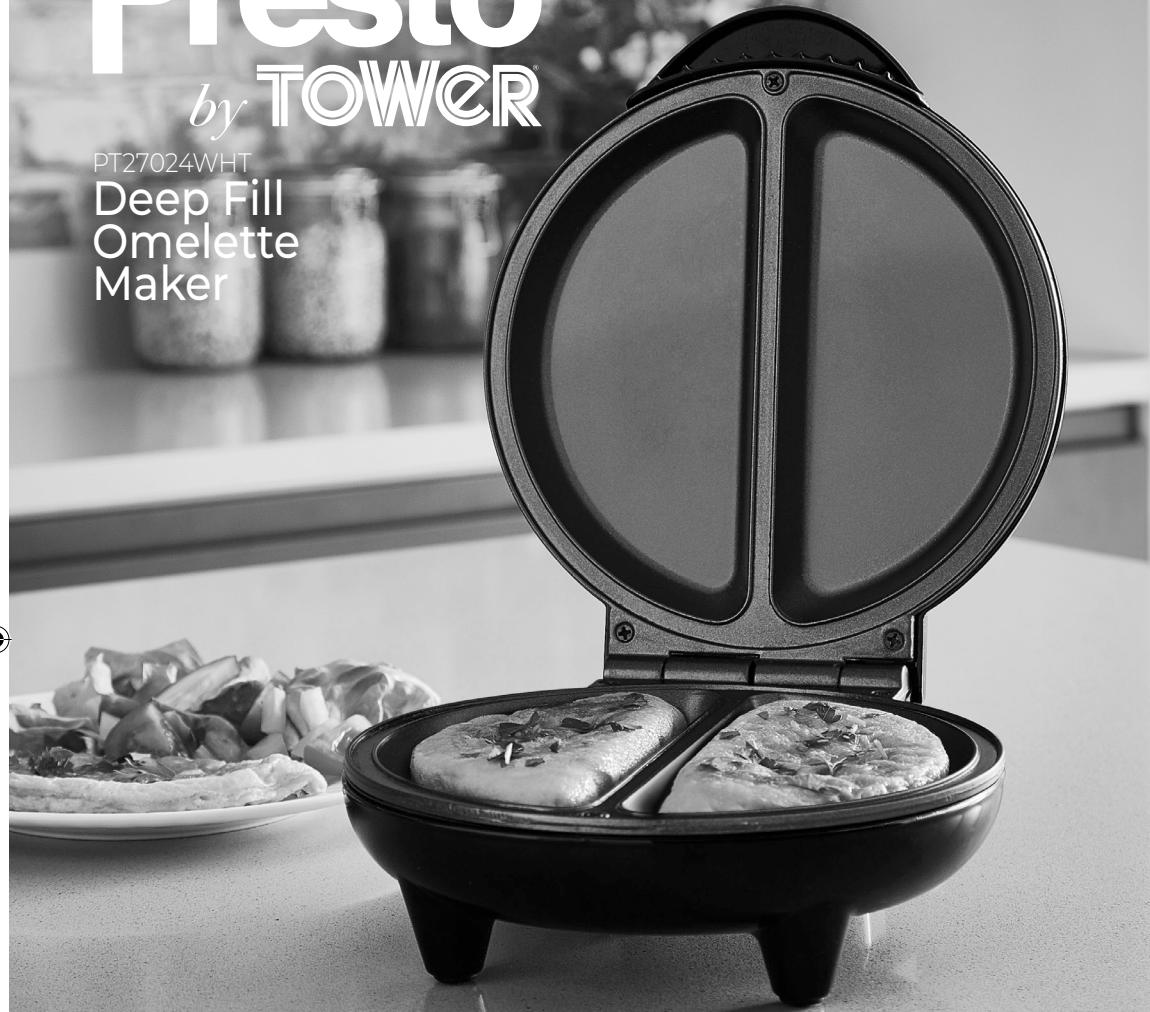


# Presto

by TOWER

PT27024WHT

Deep Fill  
Omelette  
Maker



**Call us first, we can help.**

With advice, spares and returns.

Visit our website:  
[towerhousewares.co.uk](http://towerhousewares.co.uk)

Call: +44 (0)333 220 6066  
(8.30am to 6.00pm Monday-Friday)

**2\*** YEAR  
GUARANTEE



GREAT BRITISH  
DESIGN SINCE 1912

SAFETY AND INSTRUCTION MANUAL

PLEASE READ CAREFULLY

\*Subject to registering your Extended Guarantee online at [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk).

## Specifications:

**This box contains:**  
Instruction Manual  
Omelette Maker

1. Lid/Cover
2. Non-Stick Cooking Plate
3. Ready Indicator Light
4. Power Indicator Light



## Technical Data:

### Description:

Model:

Rated Voltage:

Frequency:

Power Consumption:

Deep Fill Omelette Maker

PT27024WHT

220-240V~

50/60Hz

750W

### Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU

Electromagnetic Compatibility Directive.

2014/35/EU

Low Voltage Directive.

2011/65/EU

Restriction of Hazardous Substances Directive.

1935/2004/EC

Materials & Articles in Contact With Food

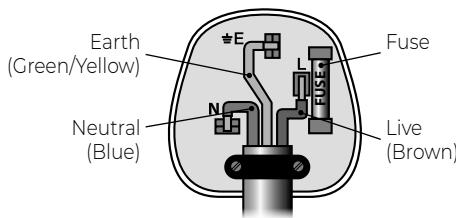
(LFGB section 30 & 31).

2009/125/EC

Eco-Design of Energy Related Products.

RK Wholesale LTD Quality Assurance, United Kingdom.

## Wiring Safety for UK Use Only



### 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 labelled in accordance with the following code:

**Blue neutral [N] Brown live [L] Green/Yellow [EARTH]**

Plug Fitting Details (Where Applicable). The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

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 an ASTA approved one (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 of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**WARNING:**  
This appliance **MUST** be earthed!

### DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeeireland.ie](http://www.weeeireland.ie) for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



### 3 - Important Safety Information: Please read these notes carefully BEFORE using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- DO NOT let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- DO NOT carry the appliance by the power cord.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- DO NOT pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way

and understand the hazards involved.

- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT immerse cords, plugs or any part of the appliance in water or any other liquid.
- DO NOT use the appliance outdoors.
- High temperatures are present during operation.
- This appliance can produce steam as part of the cooking process.
- Avoid contact with steam escaping from the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Extreme caution must be used when moving an appliance that produces hot oil or other hot liquids from the cooking process.
- Bread, oil, and other foods may burn. Don't use the Omelette Maker near or below curtains or other combustible materials, and watch it while in use.
- DO NOT wrap food in plastic film, polythene bags, or metal foil. You'll damage the Omelette Maker, and you may cause a fire hazard.
- Keep the Omelette Maker and the cable away from hotplates, hobs or burners.
- Unplug the Omelette Maker when not in use, before moving and before cleaning.

- CAUTION! The appliance gets very hot.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- CAUTION! Charcoal or similar combustible fuels must not be used with this appliance.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team:  
+44 (0) 333 220 6066

#### Troubleshooting

Questions	Answers
Do the indicator lights show when my omelette is done?	No. The indicator lights only indicate power, and that the omelette maker has reached the correct temperature. Ensure you do not leave the Omelette Maker unattended during use.
How long will it take to make a omelette?	Generally the omelettes will be ready in approximately 4 – 5 minutes after adding the mix to the Omelette Maker, depending on your preference.
Why are my fillings spilling over during cooking?	You may have added too many fillings to your omelette. Ensure that none of the fillings are 'overflowing' when you add the egg to the Omelette Maker. Fillings such as cheese can reach very high temperatures when heated and can spill over.

## Before First Use

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Carefully unpack the appliance. Remove all packaging materials.
2. Place the appliance on a flat, level surface. Open the lid of the appliance.
3. Wipe the cooking plates with a damp cloth so that they are clean.

Note: Use a small amount of cooking oil to season the cooking plates, and wipe off any excess with a dry cloth. This only needs to be done once.

4. Wipe the outside of the housing with a soft damp cloth. NEVER immerse the power cord and plug in water or any other liquid.
5. Close the appliance.
6. Plug into the wall outlet and pre-heat for 10 minutes.

Note: During this initial phase some smoke may be emitted from the omelette maker. This is normal.

## Using Your Appliance

### Preparing Your Appliance:

1. Close the omelette maker and plug it into the wall outlet. The power light will illuminate, indicating that the omelette maker has begun preheating.
2. When the unit is preheated the indicator light will turn off. Open the cover and fill one or both cooking plates with your mixture, then close the cover. The indicator light will cycle on and off during cooking to ensure the proper cooking temperature is maintained.
3. When the cooking time has elapsed, carefully open the cover and remove the food, using a non metallic utensil. To avoid damage to the non-stick surface, use only plastic, nylon, wood or utensils especially designed for non-stick coatings. Avoid using metal or sharp objects.
4. Close the cover and wait for the indicator light to go out before adding more ingredients, or unplug and allow the appliance to cool before cleaning and storing.
5. Once you are finished cooking, disconnect the plug from the wall outlet and leave the omelette maker open to cool.

CAUTION: Never use the appliance with the lid in the open position.

### Cleaning & Care

This appliance requires little maintenance. It contains no user serviceable parts.

Do not try to repair it yourself. Refer it to qualified personnel if servicing needed.

Always unplug this Omelette Maker from its power source and wait until it cools down before cleaning.

Dry with a paper towel to absorb excess oil. Wipe clean with a damp cloth and mild soap. Never immerse in water. Avoid using scratching or sharp utensils, as they will scratch the non-stick surface.

Do not use cleansers or oven cleaners on the heating plates.

To clean handles and other parts, use a damp cloth with mild soap. Should any filling be difficult to remove, pour a little cooking oil onto the plate and wipe off after 5 minutes, when the filling has softened.

### IMPORTANT:

After cleaning allow to dry fully before using again.

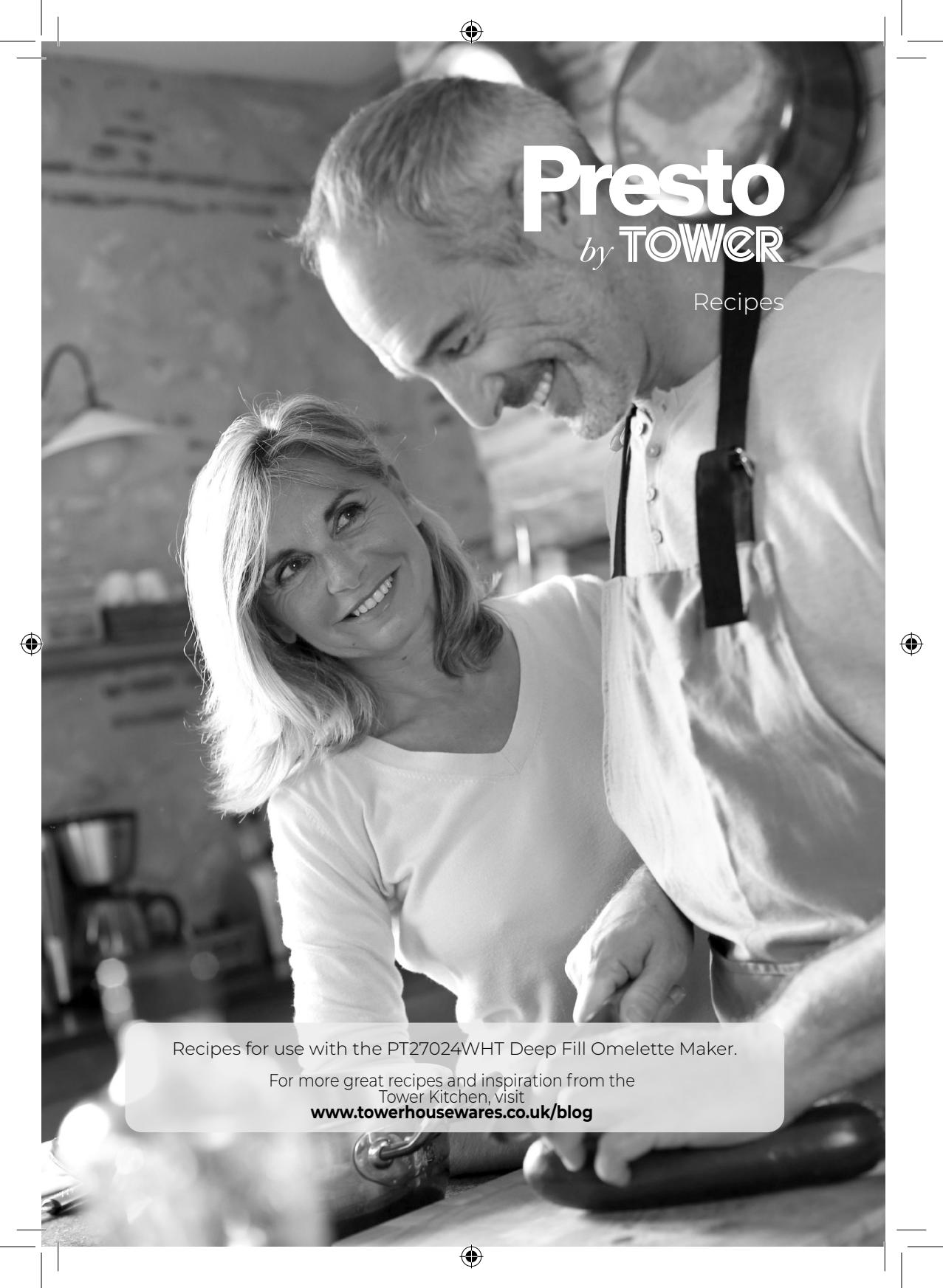
DO NOT use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

DO NOT place the appliance in the dishwasher.

### Storage:

To store your appliance:

1. Unplug the power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. Store on a flat, dry level surface out of reach of children.



# Presto

by TOWER

Recipes

Recipes for use with the PT27024WHT Deep Fill Omelette Maker.

For more great recipes and inspiration from the  
Tower Kitchen, visit  
**[www.towerhousewares.co.uk/blog](http://www.towerhousewares.co.uk/blog)**

## Weights & Measures

Check these charts for basic imperial to metric conversions of weights.

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	1 tablespoon

### Creating Excellent Omelettes:

With the basic batter mixture ready you can add lots of different ingredients to make your omelettes exciting!

Cheese, beans, ham, and vegetables such as mushrooms and tomatoes can be readily added to the mix. When using meats such as bacon or sausage, cook them a little before introducing them to the mix as the omelette will be done before the meats are sufficiently cooked through.

Imperial	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
15 oz	425g
1 lb	450g

### Food Allergies

Important Note: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you ARE NOT allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: [www.food.gov.uk](http://www.food.gov.uk)

# Basic Omelette Batter Recipe

Ingredients	Method
2/3 large eggs (depending on the thickness you prefer) Salt and pepper, to taste	<ol style="list-style-type: none"><li>1. Crack the eggs into a small bowl and whisk</li><li>2. Add some salt and pepper if you like, but do not add any water, milk or any other liquids.</li><li>3. If you have an oil spray, lightly mist the plates.</li></ol>

## Denver Omelette

Ingredients	Method
Butter 3 Eggs 1/4 cup chopped onion 1/8 cup chopped bell pepper 1/4 cup diced ham Slat & Pepper	<ol style="list-style-type: none"><li>1. Preheat the Omelette Maker until the green light turns off</li><li>2. Beat the eggs into a bowl.</li><li>3. Mix with chopped onion, chopped bell pepper, and diced ham in the egg mixture.</li><li>4. Season the mixture with salt and pepper.</li><li>5. Open the lid and brush the plates with butter.</li><li>6. Pour in the mixture to the line marked below the top rim of each plate.</li><li>7. Close the lid and cook for 5 to 6 minutes.</li><li>8. Open the lid of the appliance and lift out the omelette with a spatula.</li></ol>

## Spanish Omelette

Ingredients	Method
Olive oil 1 Potato 3 Eggs Salt & Black Pepper	<ol style="list-style-type: none"><li>1. Preheat the Omelette Maker until the green light turns off.</li><li>2. Cut the potato into thin slices.</li><li>3. Beat the eggs into a bowl.</li><li>4. Mix the potato slices in the egg mixture.</li><li>5. Season the mixture with salt and black pepper.</li><li>6. Open the Omelette Maker lid and brush the plates with olive oil.</li><li>7. Pour in the mixture to the line marked below the top rim of each plate.</li><li>8. Close the lid and cook for 5 to 6 minutes.</li><li>9. Open the lid of the appliance and lift it out with a spatula.</li></ol>

# Sweet Omelette

Ingredients	Method
<b>For the omelette</b> 2 medium eggs 2 tbsp. yoghurt of your choice 1tbsp. caster sugar 1 tsp. butter	<ol style="list-style-type: none"><li>1. Separate the egg whites and yolks into two bowls and beat the egg whites until firm.</li><li>2. Beat the yolks together with the yoghurt and sugar, before pouring the yolk mixture into the egg whites and continue to fold through lightly until combined.</li><li>3. Heat a small amount of butter on the non-stick omelette plates, before pouring the mixture into each of the heated plates, making sure each side is level.</li><li>4. Continue to cook until the sweet omelette mixture has turned golden and crispy.</li><li>5. Remove each omelette from the non-stick plates and serve with yoghurt, granola, your choice of fruit and finish with a drizzle of honey.</li></ol>
<b>For the toppings</b> 2 tbsp. yoghurt of your choice 10g granola 10g raspberries or blueberries 1 tsp. honey	

# Chocolate Cake

Ingredients	Method
250ml water 70ml vegetable oil 3 Eggs 1 chocolate cake mix (8-12 portions) Snack-sized chocolate bars (approximately 1 per portion)	<ol style="list-style-type: none"><li>1. Mix the cake mix, eggs, vegetable oil and water together in a bowl until the mixture is soft and sticky.</li><li>2. Pour the cake mixture into each of the omelette maker's cooking plates, being careful not to overfill them.</li><li>3. Place a snack-sized chocolate bar roughly at the centre of each section of batter.</li><li>4. Close the omelette maker lid and cook for approx. 7-8minutes.</li><li>5. Allow to cool and dust with icing sugar.</li><li>6. Repeat the above steps as many times as necessary with the remainder of the cake mix batter.</li><li>7. Serve with whipped cream or ice cream.</li></ol>

# Croque Monsieur

Ingredients	Method
1-2 medium pieces of sliced wholemeal bread 2 eggs A few slices of lean ham A tablespoon of grated cheese A teaspoon of butter	<ol style="list-style-type: none"><li>1. Cut the bread diagonally into two rough triangle shapes.</li><li>2. Beat the eggs in a shallow bowl.</li><li>3. Butter both slices of bread.</li><li>4. Layer the ham and cheese onto one of the triangles, then cover it with the second triangle to form a sandwich.</li><li>5. Dip the sandwich in the beaten egg until the egg coats the bread and begins to soak into it.</li><li>6. Place the moistened sandwich into one of the plates of the preheated omelette maker.</li><li>7. Pour any leftover egg around any gaps at the sides or on top.</li><li>8. If required, repeat the process with another slice of bread and place it on the other cooking plate to make a second sandwich.</li><li>9. Close the lid of your omelette maker and cook for approximately 10 minutes, until the egg is cooked, the cheese is melted and the fillings are beginning to spill out of the sandwich.</li></ol>

# Presto

by **TOWER**<sup>®</sup>

## thank you!

We hope you enjoy your appliance for many years

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

**The Following Conditions Apply:**

The product must be returned to the retailer with proof of purchase or a receipt. The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts.

Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit  
[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk) and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from

[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)

Should you have a problem with your appliance, or need any spare parts,  
please call our Customer Support Team on:

**+44 (0) 333 220 6066**

