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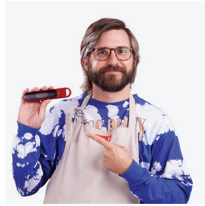
# RAPID EGG COOKER

Instruction Manual | Recipe Guide



**WELCOME  
TO THE FOODIE  
FAMILY**

We hope you *love* our products as much as our team does. 



# RAPID EGG COOKER



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# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Please read and save instruction and care manual.
- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- 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.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM-9PM PST Monday-Friday or by email at support@bydash.com.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- This appliance can be used by 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.
- The appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- 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 power cord touch hot surfaces or hang over the edges of tables or counters.
- Unplug the appliance from power outlet and allow to cool when not in use, during assembly/disassembly, and before cleaning the Rapid Egg Cooker.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. The Rapid Egg Cooker is NOT dishwasher safe.
- Do not place this appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not put your hands or other foreign objects into the Rapid Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Rapid Egg Cooker is turned off and cooled before cleaning.
- DO NOT place the Lid in the locked position while using the Rapid Egg

Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.

- **WARNING!** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Rapid Egg Cooker.
- Internal base and contents (water and eggs) of Rapid Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not touch the Heating Plate when the Rapid Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure that the electrical rating of the wire is compatible with the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on

the bottom of the cup which may cause injury.

- **WARNING!** The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Rapid Egg Cooker is off before removing the eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- 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.

# IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Veuillez lire et conserver ce mode d'emploi et manuel d'entretien.
- Lisez attentivement le mode d'emploi.
- Retirez tous les emballages et étiquettes de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est en marche.
- Assurez-vous de nettoyer soigneusement l'appareil avant de l'utiliser.
- N'utilisez pas l'appareil à des fins autres que celles prévues. Pour un usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez pas l'appareil si le cordon ou la fiche sont endommagés, après un dysfonctionnement ou une chute ou encore un dommage quelconque de l'appareil. Retournez l'appareil à l'établissement de service agréé le plus proche pour examen, réparation ou réglage.
- Pour tous travaux d'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970, de 9 h à 21 h HNE, de lundi à vendredi, ou par courriel à l'adresse support@bydash.com.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
- Utilisez uniquement des ingrédients autorisés

avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.

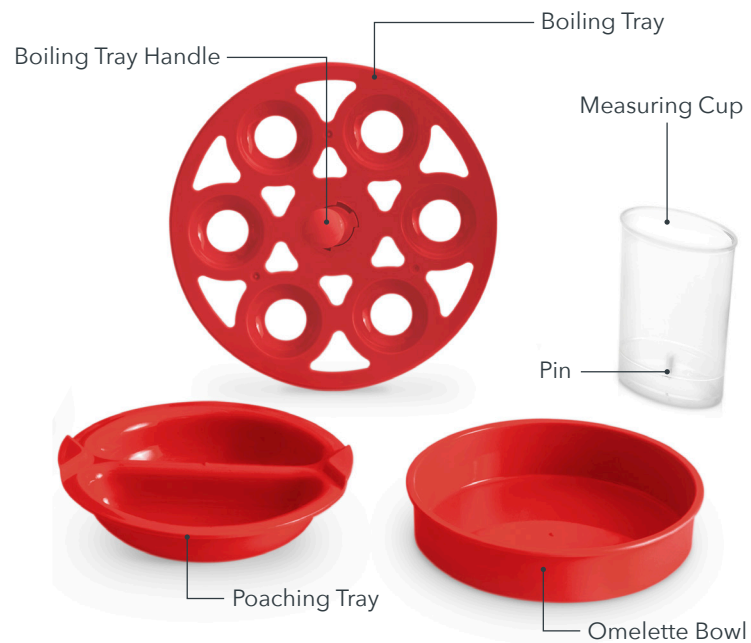
- Cet appareil n'est pas conçu pour être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes inexpérimentées ou disposant de connaissances insuffisantes, excepté sous la surveillance d'une personne responsable de leur sécurité qui leur donne des instructions concernant l'utilisation de l'appareil.
- Assurez-vous de toujours débrancher l'appareil de la prise avant de le déplacer, le nettoyer et le ranger ainsi que lorsque vous ne l'utilisez pas.
- Utilisez uniquement des accessoires recommandés par le fabricant de l'appareil pour éviter tout risque d'incendie, de choc électrique ou de blessures.
- Ne laissez pas le cordon d'alimentation toucher des surfaces chaudes ou pendre de la table ou du comptoir.
- Débranchez le cuiseur à œufs rapide de la prise et laissez refroidir lorsque vous ne l'utilisez pas, pendant le montage/démontage de même qu'avant de le nettoyer.
- Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Le cuiseur à œufs rapide ne va PAS au lave-vaisselle.

- Ne posez pas l'appareil sur ou près d'un chauffage électrique ou au gaz chaud, ou dans un four chauffé.
- Ne posez pas vos mains ou d'autres corps étrangers dans le cuiseur à œufs rapide lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le cuiseur à œufs rapide et de le laisser refroidir avant de nettoyer.
- NE verrouillez PAS le couvercle pendant l'utilisation du cuiseur à œufs rapide pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les œufs cuits.
- **AVERTISSEMENT!** Vapeur chaude! Ne placez pas vos mains ou bras au-dessus de l'orifice à vapeur lorsque l'appareil est en marche.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des œufs pour réduire le risque de blessures ou de dommages du cuiseur à œufs rapide.
- La base interne ainsi que le contenu (eau et œufs) du cuiseur à œufs rapide chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
- Ne touchez pas la plaque chauffante lorsque le cuiseur à œufs rapide chauffe. Utilisez les poignées.
- En cas d'utilisation d'un cordon d'alimentation plus long ou d'une rallonge, assurez-vous que la puissance électrique du câble soit compatible

avec l'appareil. Si l'appareil est de type terre, la rallonge doit être un cordon à 3 fils de type terre.

- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- **AVERTISSEMENT!** Le couvercle devient chaud. Lorsque les œufs sont cuits, retirez prudemment le couvercle en le tenant par la poignée. Laissez le couvercle refroidir complètement avec de le toucher ou nettoyer.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque chauffante. Posez-les toujours sur le plateau à bouillir.
- Assurez-vous d'éteindre le cuiseur à œufs rapide avant de retirer les œufs.
- Utilisez un cordon électrique court pour réduire le risque de trébuchement ou d'enchevêtrement.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, renversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. Ne tentez pas de modifier la fiche de quelque façon que ce soit.

# MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION



### SOFT, MEDIUM, AND HARD-BOILED EGGS:

Below are guidelines for appropriate cook times for cold large eggs—extra large or jumbo eggs may require additional water and time to achieve desired results.

This Egg Cooker is equipped with a precision thermal sensor. When it senses that all water has evaporated from the Heating Plate, the Cooker will stop cooking, and a music chime will sound to alert you that the eggs are done. Press the power button to silence the chime then remove eggs immediately to prevent overcooking.

#### Soft BOILED

1-3 eggs	10 minutes
4-6 eggs	11 minutes

#### Medium BOILED

1-3 eggs	11 minutes
4-6 eggs	13 minutes

#### Hard BOILED

1-3 eggs	13 minutes
4-6 eggs	15 minutes

#### CHEF TIP!



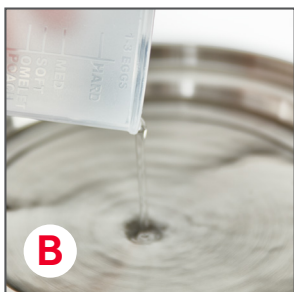
If you live at a higher altitude, add up to 25% more water to your Egg Cooker to ensure best results!



**ATTENTION:** Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be turned on when you plug it back in. If the unit does not detect water on the Heating Plate, it will automatically shut off and reset itself in a few seconds.



## BOILING EGGS



- 1 Make sure the Rapid Egg Cooker is unplugged before starting. Pierce the larger end of each egg with the attached Pin at the bottom of the Measuring Cup (photo A).
- 2 Use the Measuring Cup to pour the appropriate corresponding amount of cold water into the Heating Plate (photo B).
- 3 Attach the Boiling Tray Handle to the Boiling Tray (photo C), and place the Boiling Tray on the Heating Plate. Place an egg in each designated spot in the Boiling Tray. Make sure that the holes in the larger end of the eggs are pointed upwards.

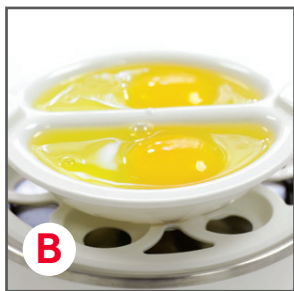
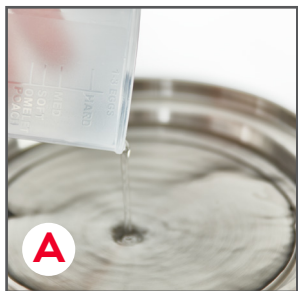


**WARNING:** Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.

- 4 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button to start cooking (photo D). The Indicator Light will turn on.
- 5 When the eggs are finished cooking, a chime will sound. Press the power switch to silence the chime (photo E). Actual cooking time will depend on number of eggs and desired style.
- 6 Uncover Lid by using the Lid Handle and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot!



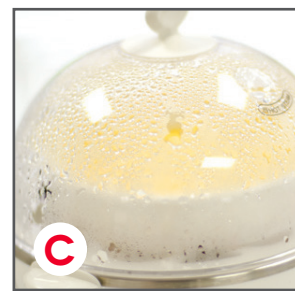
Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process—also makes peeling easier!



- 1 Fill the Measuring Cup with cold water until it reaches the Omelette/ Poached line. Pour the water into the Heating Plate (**photo A**). Place the Boiling Tray on top of the Heating Plate.
- 2 Lightly grease the Poaching Tray with cooking oil.. Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.
- 3 Break an egg into each section of the Poaching Tray (**photo B**). Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. A chime will sound to alert you the eggs are ready (**photo C**). Switch the Egg Cooker off and remove eggs immediately to avoid overcooking.



**WARNING:** Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.



- 1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate (**photo A**).
- 2 Lightly grease the Omelette Bowl with cooking oil. Always place the Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate. Pour whisked eggs into the Omelette Bowl (**photo B**).
- 3 Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the chime sounds, your eggs will be ready to eat (**photo C**)! It is normal for the eggs to expand while cooking. They will contract once the Lid has been opened. Remove your omelette with a spatula.



For a drier omelette, leave the eggs in the Rapid Egg Cooker for an extra two minutes.



## CLEANING THE HEATING PLATE

- Unplug the Rapid Egg Cooker prior to cleaning or moving it.
- Allow the Egg Cooker to cool completely prior to cleaning.
- Wash the Rapid Egg Cooker Accessories and Lid with warm, soapy water.
- Wipe down the Body and Heating Plate with a wet cloth.
- Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and secure with the Lid.



**CAUTION:** During and after use the appliance will be hot. Do not attempt to clean your Egg Cooker until the appliance has cooled. Do not submerge the Body in water or other liquids. The Body of the appliance is NOT dishwasher safe.

While Dash 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@bydash.com**.

ISSUE	SOLUTION
<p><b>The Indicator Light does not turn on.</b></p>	<ol style="list-style-type: none"> <li>1. Ensure that the power cord is plugged into the power outlet.</li> <li>2. Check to make sure the power outlet is operating correctly.</li> <li>3. Press the Power Button (located on the front of your Rapid Egg Cooker).</li> <li>4. Determine if a power failure has occurred in your home, apartment, or building.</li> </ol>
<p><b>The eggs are over or under cooked.</b></p>	<ol style="list-style-type: none"> <li>5. Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs.</li> <li>6. Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs.</li> <li>7. If the eggs are overcooked, make sure to remove the eggs from the Rapid Egg Cooker immediately after the buzzer sounds.</li> <li>8. Make sure that the Heating Plate, Lid, and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.</li> </ol>





# RECIPE GUIDE



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# DEVILED EGGS

## *Ingredients:*

6 hard-boiled eggs, cooled

3 tablespoons mayonnaise

1 tablespoon Dijon-style mustard

½ teaspoon salt

Paprika, chives, and dill to garnish

## *Directions:*

1. Peel the eggs and cut in half lengthwise.
2. Remove the yolks, place them in a large bowl, and cream them into a paste with a fork or spoon.
3. Mix in the mayonnaise, mustard, and salt.
4. Spoon or pipe the mixture into the egg white halves.
5. Place the eggs in the refrigerator until they are ready to be served. Just before serving, garnish with a dash of paprika and freshly cut chives or dill.





# EGGS BENEDICT

## Ingredients:

### For Hollandaise Sauce

- 4 eggs
- 3½ tablespoons lemon juice
- 1 pinch ground white pepper
- ¼ tablespoon water
- 1 cup butter, melted
- Salt, to taste
- ¼ teaspoon Worcestershire sauce

### For Eggs Benedict

- 4 eggs
- ½ bunch asparagus, trimmed and boiled
- 4 strips Canadian-style bacon
- 2 English muffins, toasted
- 2 tablespoons butter, softened
- Chives or cayenne pepper, to garnish

### Directions for the hollandaise sauce:

1. On the stovetop, fill the bottom of a double boiler partway with water. Make sure that water does not touch the bottom of the bowl. Bring water to a gentle simmer.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water.
3. Add the melted butter to the egg yolk mixture—1 tablespoon at a time—while whisking yolks constantly. If the sauce becomes too thick, stir in a little hot water.
4. Add salt and continue whisking until fully incorporated. Remove from heat and cover with a lid to keep the sauce warm.

### Directions for the eggs benedict:

1. Fill the Measuring Cup with water to the Omelette/Poached line. Pour water into the Heating Plate.
2. Place the Boiling Tray, then place the lightly greased Poaching Tray on top. Break an egg into each poaching section.
3. Replace the Lid and plug in the Express Egg Cooker. Press the Power Lever.
4. Remove the eggs immediately when the chime sounds to prevent overcooking. To make two servings of Eggs Benedict, repeat the poaching process with the other two eggs, starting at Step 1.
5. Butter the toasted English muffin halves. Place a slice of Canadian-style bacon, a few asparagus spears, a poached egg, and a spoonful of hollandaise sauce on each half.
6. Garnish with chives or cayenne pepper and serve immediately.





# EGG SALAD

## *Ingredients:*

- 6 hard-boiled eggs, cooled and peeled
- ½ stalk celery
- ¼ cup mayonnaise
- 2 tablespoons Dijon-style mustard
- ¼ tablespoon salt
- ⅛ teaspoon black pepper

## *Directions:*

1. Remove shells from fully cooked eggs. Cut the eggs into quarters.
2. Finely dice the eggs and celery and mix together.
3. Add the mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.
4. Serve on multigrain bread with sliced cucumber.





# TOMATO & SPINACH FRITTATA

## *Ingredients:*

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 2 egg whites                   | 2 basil leaves, cut into thin strips |
| 1 whole egg                    | Salt & pepper, to taste              |
| 2 tablespoons spinach, chopped | Lettuce & tomato, to garnish         |
| 2 tablespoons mozzarella       |                                      |

## *Directions:*

1. Fill the Measuring Cup with water to the Omelette/Poached line and pour onto the Heating Plate.
2. Place the Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.
3. Beat eggs and pour into the Omelette Bowl.
4. Sprinkle the basil, spinach, mozzarella, and tomatoes over the whisked egg.
5. Cover with the Lid and turn on the Rapid Egg Cooker. When the chime sounds, remove eggs immediately to prevent overcooking.
6. Add salt and pepper to taste.



### **Chef Tip!**

Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process, and to make peeling easier.

**RAW BROCCOLI FLORETS**



1 cup

Pour 1.5 ounces of water onto Heating Plate. Cook broccoli in Omelette Bowl 7 minutes until tender.

**ASPARAGUS, HALVED**



4 stalks

Pour 1.5 ounces of water onto Heating Plate. Spread asparagus in Omelette Bowl & cook 7 minutes.

**SALMON**



4oz fillet

Fill Measuring Cup to the top or measure 2.7 ounces of water and pour onto Heating Plate. Cook fillet 13 minutes in Omelette Bowl.

**RAW SHRIMP**



½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Cook shrimp side by side in Omelette Bowl for 5 minutes.

**DUMPLINGS**



4 medium size

Add 1.75 ounces water to Heating Plate. Cook dumplings side by side in Omelette Bowl for 9 minutes.

**FROZEN EDAMAME**



½ cup

Fill Measuring Cup to Soft Line and pour onto Heating Plate. Spread edamame in Omelette Bowl & cook 6 minutes.

**FROZEN CORN**



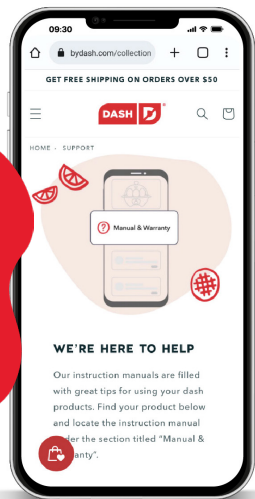
½ cup

Pour 1.5 ounces of water onto Heating Plate. Cook corn 8 minutes in Omelette Bowl.



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com).



## 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 [support@bydash.com](mailto:support@bydash.com) for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship 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.

All replacement inquiries are to be submitted to [support@bydash.com](mailto:support@bydash.com) or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

### REPAIRS

**DANGER!** Risk of electric shock! The Dash Rapid Egg Cooker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

### TECHNICAL SPECIFICATIONS

Voltage 120V~60Hz  
Power Rating 360W  
Stock#: DEC005\_20210909\_V17



This product has passed food safety testing in accordance with FDA guidelines.





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