

GET COOKING



1

Pierce the bottom of each egg with the Measuring Cup.



2

Fill water to desired line & pour onto Heating Plate.



3

Place Large Boiling Tray on Body and place 8 eggs on tray. Bottoms up!



4

Place Base Ring and Small Boiling Tray on Body. Place 4 eggs on tray.



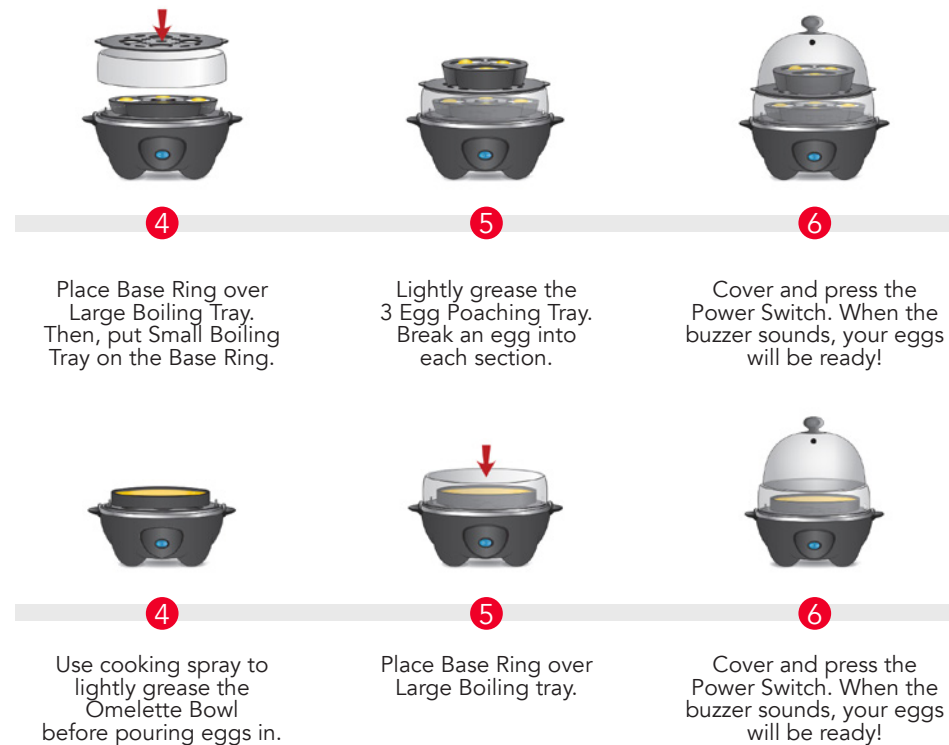
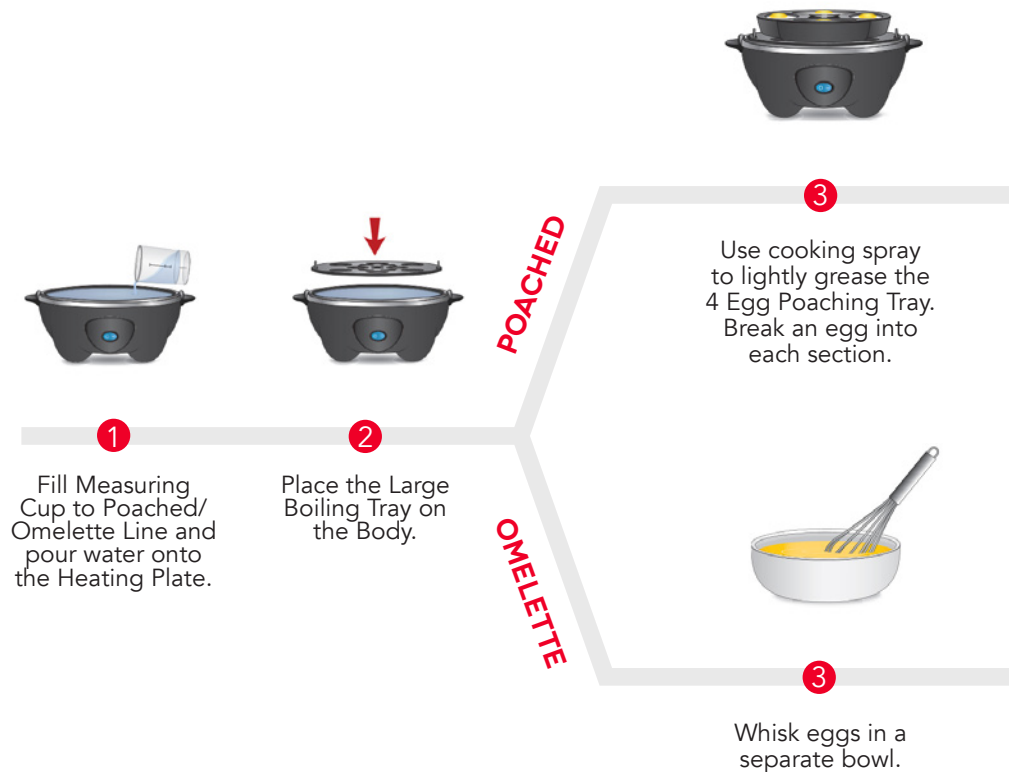
5

Cover with Lid. Press the Power Switch to start cooking.

STYLE	# OF EGGS	AMOUNT OF WATER	TIME
Soft-Boiled	6 / 12	2.25 oz.	8 min
		1.75 oz.	10 min
Medium Egg	6 / 12	2.75 oz.	11 min
		2 oz.	13 min
Hard-Boiled	6 / 12	5 oz.	18 min
		3.5 oz.	20 min

USING YOUR EGG COOKER

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CLEANING YOUR EGG COOKER



1

Unplug the unit & wait for it to cool before cleaning.



2

The accessories and Lid are all top-shelf dishwasher safe!



3

Do not submerge the Body in water. Wipe down the Body with a damp cloth.

YOUR EGG COOKER WILL NOT RUST

You may notice mineral deposits on the Heating Plate after a few uses. This may look like rust, but it is merely the residue of natural minerals present in your water.

To remove this residue, simply clean the Heating Plate with a mild solution of water and vinegar (10 parts water: 1 part vinegar) from time to time.

You can also clean the Heating Plate using a "magic eraser" type sponge and warm water. Scrub gently using a circular motion to clean the Heating Plate.