



GET COOKING



1

Fill water to desired line & pour onto Heating Plate.



2

Pierce the bottom of each egg with the Measuring Cup.



3

Place eggs into Boiling Tray, bottoms up.



4

Cover and press the Power Lever to begin cooking. Do not lock the Lid while in use

STYLE	# OF EGGS	TIME
Soft-Boiled	1-3	7
	4-7	10
Medium Egg	1-3	9
	4-7	12
Hard-Boiled	1-3	12
	4-7	16

POACHED EGGS



1

Use cooking spray or a small amount of oil for easy release.



2

Break an egg into each section of the Poaching Tray.

NOTE:

Do not place the Lid in the locked position while the appliance is in use.

Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.



3

Fill water up to the "Omelette/Poached" mark and pour into Heating Plate.



4

Cover and press the Power Lever. When the buzzer sounds, your eggs will be ready to eat!

TIMER AUTO-OFF

This Egg Cooker is equipped with a precision thermal sensor and will turn off automatically when the water has fully evaporated from the Heating Plate and the buzzer sounds.

ATTENTION:

Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be on when you plug it back in. If the unit does not detect water on the Heating Plate, it will automatically shut off and will reset itself in a few seconds. To manually turn off, you MUST hit the Power Lever.



OMELETTES



1

Use cooking spray or a small amount of oil for easy release.



2

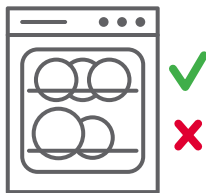
Whisk 1-2 eggs in a separate bowl before pouring into Omelette Bowl.

EXPRESS EGG COOKER

CLEANING & MAINTENANCE



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



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



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.