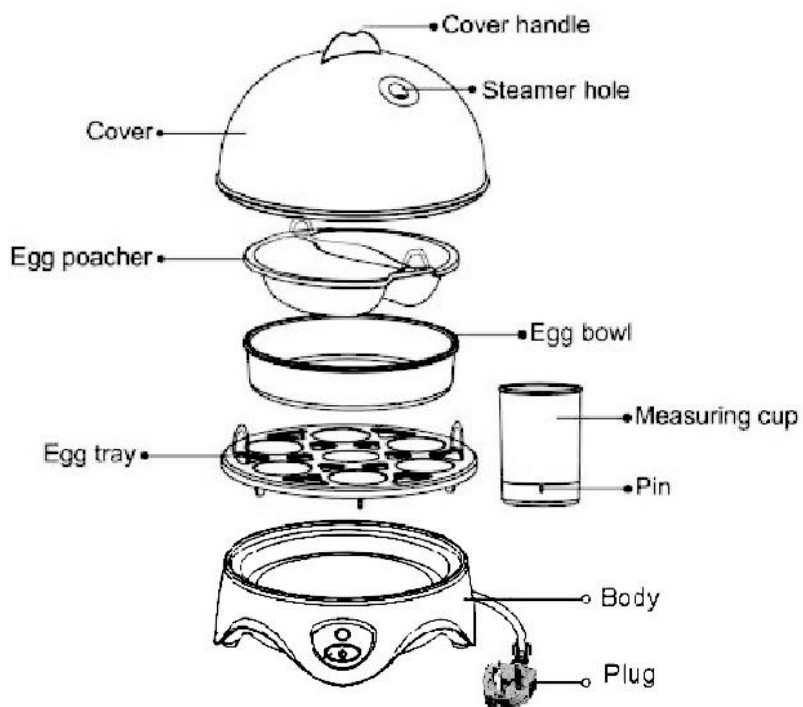




Power Details: 220-240V
360W
50Hz

Please read this instruction manual thoroughly before starting and ensure you are familiar with the operation of your new egg cooker.

Parts



Before First Use

1. Rinse all removable parts in hot, soapy water. DO NOT submerge body in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
2. Place poaching tray, measuring cup, bowl, lid and egg rack next to the unit.
 - CAUTION: Piercing pin is on the base of the cup and is extremely sharp.
3. Position the egg tray over the base. The side handles should be facing upward.
4. Place the shell lid over the cooking tray.
5. Plug in the power cable. Your egg cooker is now assembled for use.

Soft Boiled Eggs	Medium Eggs	Hard-boiled Eggs
1-7 eggs	1-7 eggs	1-7 eggs
6 minutes	9 minutes	12 minutes

Notes and Tips

Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.

How to use your Egg Cooker

Soft, medium and hard-boiled eggs

1. Place Egg Cooker appliance on a clean, dry surface.
2. Remove lid and all other removable parts.
3. Fill the measuring cup (Figure 1) to the appropriate line. The numbers on the measuring cup represent the number of eggs to be cooked. For best results, use distilled or filtered water - tap water contains minerals that can cause eggs to discolour.
4. Pour cold water into heating plate.
5. Rinse the number of eggs desired. Cook up to 7 eggs at a time.
6. Place the egg tray over the base of the unit. The side handles should be facing upward.
7. Using the piercing pin located under the cup, pierce top side of each egg and place in cooking rack. Make sure the holes pierced in the eggs are pointing upwards when placing eggs onto the rack. Do not let the eggs touch the heating plate. Rinse pin after use.
8. Place lid on top of the unit and push the POWER button.
9. When the water is completely evaporated, the eggs will be cooked.
10. When cooking is complete, the power and indicator light will both turn off.
11. Remove eggs immediately and rinse under cold water to prevent overcooking. **Caution: Eggs will be hot!**

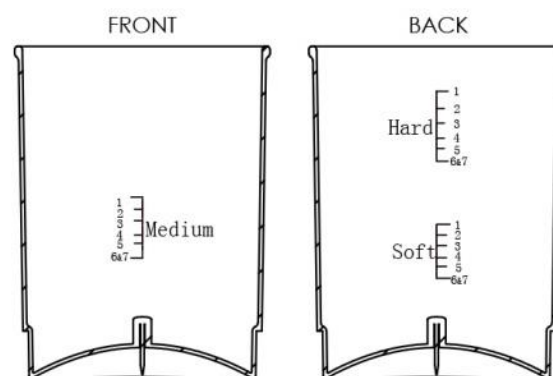


Fig. 1

Poached Eggs:

1. Place Egg Cooker on a clean, dry surface.
2. Remove lid and all other removable parts.
3. Fill cup to the Medium line with cold water.
4. Pour cold water into heating plate.
5. Lightly butter or spray vegetable oil on poaching tray.
6. Break one egg for each poaching section.
7. Place egg tray over the base of the unit. The side handles should be facing upward.
8. Place poaching tray on top of egg rack.
9. Place lid on top of unit press the POWER button.
10. When the water is completely evaporated, the eggs will be poached.
11. When cooking is complete, the power and indicator light will both turn off.
12. Remove eggs immediately to prevent overcooking.
13. Use a small spatula to remove poached eggs.

Notes and Tips

To find out if your eggs are fresh, place them in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.

Omelettes:

1. Fill cup to the Hard line with cold water.
2. Pour cold water into heating plate.
3. Lightly butter or spray vegetable oil on omelette tray.
4. Break up to 3 eggs into a separate bowl and mix. Add water to desired omelette consistency. If desired, add non-meat ingredients (i.e. chives, mushrooms, etc.) during this time. Pour beaten mixture into omelette tray.
5. Place egg tray over the base of the unit. The side handles should be facing upward.
6. Place omelette tray on top of the egg tray.
7. Place lid on top of the unit and press the POWER button.
8. When liquid is completely evaporated, the omelette will be ready.
9. When cooking is complete, the power and indicator light will both turn off.
10. Remove omelette immediately to prevent overcooking.
11. Use a small spatula to remove omelette from tray.

Notes and Tips

The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.

Recipes**DEVILED EGGS**

Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle

77g mayonnaise

1½ teaspoons Dijon mustard

1¼ teaspoons fresh lemon juice

1¼ teaspoons Worcestershire sauce

2½ tablespoons capers, drained

½ teaspoon salt

2 pinches freshly ground white or black pepper

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1. Peel the cooked eggs and carefully slice in half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the metal chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.

EGG SALAD

10 hard cooked eggs, completely cooled
1 stalk celery, about 4 inches, cut into 1-inch pieces
232g mayonnaise

3 teaspoons Dijon mustard
¼ teaspoon salt
1/8 teaspoon freshly ground white or black pepper

NOTE: The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape into the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper.
4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

FOR DICING INSTRUCTIONS:

5. Remove shells from eggs and discard. First halve eggs, and then cut each half into 1/4 to ½ inch dice. Reserve in a large mixing bowl.
6. Cut the celery into the same size as the diced eggs, ¼ to ½-inch dice. Put in the bowl with the eggs.

EGGS BENEDICT

Makes 4 servings

4 slices bacon
4 poached eggs

2 muffins, split and toasted
125ml hollandaise sauce

1. Heat a large sauté pan over medium-high heat. Sauté the bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

HOLLANDAISE SAUCE

Makes about 250ml

4 egg yolks
1 tablespoon lemon juice
110g melted butter, kept warm
½ to ¾ teaspoon salt

pinch ground white pepper
pinch cayenne pepper
water, to thin if necessary

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1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.
2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice. Use immediately.

WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- MAKE SURE THE EGG COOKER IS OFF BEFORE PLUGGING IT IN.
- DO NOT LEAVE EGGS IN EGG COOKER AFTER TIMER HAS FINISHED.
- DO NOT PUT YOUR HANDS OR OTHER OBJECTS INTO THE EGG COOKER WHILE IT IS IN OPERATION. IF FOOD SPILLS ON THE HEATING PLATFORM, MAKE SURE THE EGG COOKER IS TURNED OFF AND COOLED BEFORE CLEANING.
- KEEP HANDS AND UTENSILS AWAY FROM HEATING PLATFORM WHILE COOKING EGGS TO REDUCE THE RISK OF SEVERE INJURY OR DAMAGE TO THE EGG COOKER.
- USE EXTREME CAUTION WHEN HANDLING THE MEASURING CUP, AS IT CONTAINS A SHARP PIN LOCATED ON THE BOTTOM WHICH MAY CAUSE INJURY.
- BE CERTAIN THE LID IS SECURELY IN PLACE BEFORE ENGAGING APPLIANCE.
- DO NOT PUT THE APPLIANCE IN THE REFRIGERATOR.
- DO NOT USE EXPIRED EGGS, EXPIRED EGG WHITES, OR EXPIRED LIQUID EGGS.
- FOR DOMESTIC INDOOR USE ONLY.
- DO NOT USE OUTDOORS OR FOR COMMERCIAL USE.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- 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. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.
- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.
- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.

- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE POWER CABLE, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.

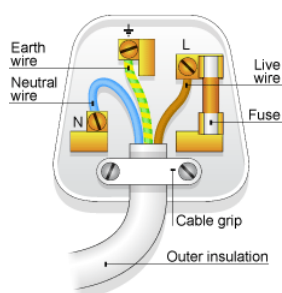
PLUG WIRING (UK & IRELAND)

This appliance is fitted with a BS 1363 13-amp plug. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of 3-amperes should be used. If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard. A replacement plug should be wired according to the following instructions:

The cable

A mains electricity cable contains two or three inner wires. Each has a core of copper and an outer layer of flexible plastic. This product is earthed; the wires in the plug are colour coded in the following way:

BLUE	NEUTRAL
BROWN	LIVE
GREEN & YELLOW	EARTH



The diagram shows the key features of a correctly wired three-pin mains plug.

CARE AND CLEANING INSTRUCTIONS

- Always switch off and unplug before cleaning.
- Clean heating plate and main body with a damp cloth.
- Wash the attachments and lid in the sink with hot, soapy water.
- Remove any mineral deposits left behind from water by wiping the plate with a paper towel moistened with one tablespoon of white vinegar.
- White vinegar also works as an antibacterial agent.

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- CAUTION: Base is extremely hot after use. Allow unit to cool before handling or cleaning.
- NOTE: If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up causing discoloration of eggshells. However this does not affect the taste of the eggs.
- Wipe main body housing with a damp cloth. DO NOT immerse in water.
- Place clean egg tray, omelette and poaching trays and cup inside the Egg Cooker body to store.
- Do NOT immerse in water. Risk of electric shock.
- Do NOT use abrasive cleaners or sharp utensils to clean this appliance.
- Allow to dry thoroughly before further use.
- Store the appliance in a cool, dry place.

Troubleshooting

Problem	Cause	Possible solution
Power indicator light is already ON after plugging into power outlet.	The power button was unintentionally pushed to ON prior to plugging into power outlet.	You cannot push the power button again to turn the egg cooker OFF. Fill measuring cup to “soft” line, pour into heating plate and plug the cooker into power outlet. The egg cooker will cycle through and power OFF automatically once all water has evaporated. The power indicator light will turn off. Allow the unit to rest/cool for 5 minutes, and proceed to follow the instructions in this manual to use as normal.
There are brown stains on the heating plate.	Residue from usage.	Use a paper towel or a dish rag and white vinegar to clean the heating plate.

DISPOSAL

- Dispose of all packaging, paper, cartons, plastic and plastic bags in accordance with your local recycling regulations.
- At the end of the product's lifespan please dispose of it at an authorised household WEEE waste recycling centre.

