



INSTRUCTION MANUAL



Egg Cooker

Model: XJ-92254

Voltage: 120V~60Hz

Wattage: 350W

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

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SAFETY INSTRUCTIONS

Warning! When using mains-powered appliances, basic safety precautions, including the following, should always be followed to reduce the risk of fire, electric shock, personal injury and material damage.

Read all of this manual carefully before using the appliance.

- The intended use is described in this manual. The use of any accessory or attachment or the performance of any operation with this appliance other than those recommended in this instruction manual may present a risk of personal injury.
- Retain this manual for future reference.
- Do not touch hot surfaces.
- Always use cautious when using the appliance.
- Never pull the power supply cord to disconnect the plug from the socket.
- Keep the power supply cord away from heat, oil and sharp edges.
- Do not allow the power supply cord to hang over the edge of your work top or table.
- Always place the appliance on a level surface with adequate free space on all sides.
- Do not place the appliance below a socket outlet. Do not place the appliance on a wet or slippery surface. Do not place the appliance on or near heat sources or in a heated oven.
- Do not use the appliance near flammable or explosive materials.
- Do not use the appliance outdoors.
- Always protect the appliance from water or excessive humidity.
- Do not move the appliance when in use.
- Operate the appliance only with dry hands.
- If the power supply cord is damaged during use, disconnect the appliance from the power supply immediately. Do not touch the power supply cord before disconnecting from the power supply.
- Disconnect the appliance from the power supply when not in use, before fitting or removing parts and before cleaning.
- Allow the appliance to cool before cleaning.

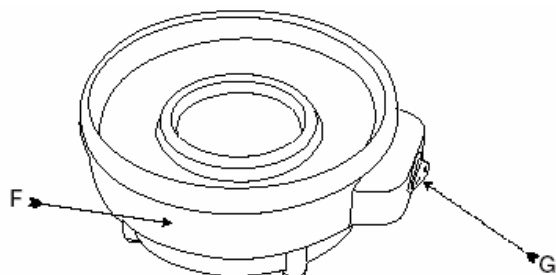
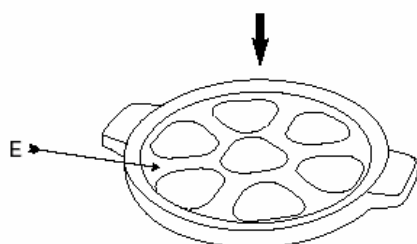
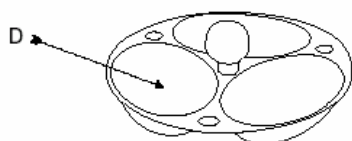
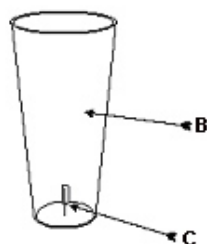
Safety of others

- Never leave an appliance unattended when in use.
- Do not allow children or any person unfamiliar with these instructions to use the appliance.
- Do not allow children or animals to come near the work area or to touch the appliance or power supply cord.
- Close supervision is necessary when the appliance is used near children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children must be supervised to make sure that they do not play with the appliance.

Inspection and repairs

- Before use, check the appliance for damaged or defective parts. Check for breakage of parts, damage to switches and any other conditions that may affect its operation.
- Do not use the appliance if any part is damaged or defective.
- Do not attempt to repair the appliance yourself, instead have any damaged or defective parts repaired or replaced by an authorised repair agent.
- Before use, check the power supply cord for signs of damage, ageing and wear.
- Do not use the appliance if the power supply cord or mains plug is damaged or defective.
- Never attempt to remove or replace any parts other than those specified in this manual.
- To avoid the risk of electric shock, do not immerse the cord, plug or appliance in water or other liquid.

FEATURES



- A. **Lid:** Stainless Steel lid with steam vent .
- B. **Beaker w/ egg pricker:** Fill lines on beaker indicate the amount of water to add for the way you'd like your eggs cooked.
- C. **Piercing pin:** IT IS EXTREMELY SHARP - USE CAUTION WHEN REMOVING PROTECTIVE COVER.
- D. **Poaching Tray:** Allows you to poach up to three eggs.
- E. **Cooking Rack:** Holds up to 7 eggs in shells to cook hard, medium or soft.
- F. **Base:** Nonstick coating makes cleanup easy. Indicator Light: When switch is in the "On" position, indicator light will turn on. When the switch is in the "Off" position, the light will turn off.
- G. **On/Off Switch with Automatic Shutoff:** When eggs are finished cooking, a continuous audible tone will sound until the egg cooker is manually turned off.

BEFORE FIRST USE

- Remove all packaging from the appliance,
- Before first use, wash the cover, poaching pan and cooking rack in warm sudsy water, rinse and dry well.
- Clean the egg cooker base using a cloth.

Warning! Do not immerse the egg cooker base in water.

Use

- You can poach up to 3 eggs or hard cook or soft cook up to 7 eggs.
- If you are not using the egg cooker to poach eggs, remove the egg poaching tray from the unit.
- Add the required amount of water to the egg cooker base using the guide moulded into the measuring cup. These amounts are approximate and can be varied to suit individual preferences.

OPERATION

FOR POACHED EGGS

1. Place the egg cooker on a dry level surface. Use the medium cooked water level markings on the measuring cup to determine the amount of water to use, for 1 poached egg fill the water to the 7 mark, for 2 poached eggs fill the water to the 6 mark and for 3 poached eggs fill to the 5 mark. **Note:** The more eggs cooked the more water is required.
2. With the unit switched off, pour the recommended amount of cold water into the top of the egg cooker base.
3. Lightly butter or oil the poaching cups to be used – this will help prevent the eggs from sticking to the poaching pan.
4. Place the poaching tray onto the top of the cooking rack. Break the eggs into the poaching cups.
5. Add the cover to the egg cooker and plug the appliance into a suitable power supply. Switch the unit on. A light will illuminate in the switch.
6. The water in the base will heat up quickly and start to produce steam. **Warning:** -The steam will escape from the steam release hole in the cover during use.
7. An audible alert will sound when the eggs are ready – this will be after approximately 5-8 minutes. Switch the unit off and remove the plug from the electrical supply.
8. Be careful when removing the cover as steam will escape.
9. Using oven gloves or other suitable protection remove the poaching pan from the unit and remove the eggs. Use wooden or plastic utensils to remove the eggs so as not to damage the non-stick coating.
10. Allow the egg cooker to cool completely before discarding any remaining water from the egg cooker and before cleaning the unit.

FOR HARD, MEDIUM AND SOFT COOKED EGGS:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking rack.
3. Determine the consistency of cooked eggs preferred (Hard, Medium or Soft). Using the measuring beaker, locate the consistency and number of eggs to be cooked. Fill to the appropriate line with cold water. For best results, use distilled water, since tap water has minerals that can cause discoloration of the eggs.
4. Pour cold water into heating plate.
5. Place cooking rack on top of base.
6. Rinse the number of eggs desired – cook up to 7 eggs at one time.
7. Using the egg pricker located on the bottom of the measuring beaker, pierce the large end of each egg and place in cooking tray. Rinse pin after use. This makes a small hole in the egg which prevent the egg from splitting during cooking.
8. Add the cover to the egg cooker and plug the appliance into a suitable power supply. Switch the unit on. A light will illuminate in the switch.
9. The water in the base will heat up quickly and start to produce steam.
10. An audible alert will sound when the eggs are ready.
11. When the buzzer activates switch the unit off to prevent the unit operating without water – this will cause damage to the unit.
12. Slide power switch to the "Off" position and remove the plug from the electrical supply..

13. Remove eggs immediately .
14. Eggs are now ready to serve.

Warning:

- Steam will escape from the steam release hole in the cover during use.
- Be careful when using the egg pricker in the measuring beaker.
- Be careful when removing the cover as steam will escape.
- Using oven gloves or other suitable protection to remove the eggs from the cooking rack and serve immediately to prevent over cooking. Eggs may be rinsed under cool water whilst in the cooking rack to allow easier handling. The egg cooker rack has two handles to aid handling.
- Allow the egg cooker to cool completely before discarding any remaining water from the egg cooker and before cleaning the unit.
- Surfaces will be hot during use and for sometime afterwards. So please do not touch the stainless steel surface when it is cooking.
- For easy peeling, crack the egg shell all over by tapping onto a hard surface.

COOKING MEASUREMENTS

Consistency of Egg Desired	Number of Eggs	Approx. Cooking Time
SOFT (Runny Center)	1-7	5-9 minutes*
MEDIUM (Partially Cooked Center)	1-7	8-14 minutes*
HARD (Fully Cooked Center)	1-7	16-18 minutes*

AFTER USE

- Switch off and remove the plug from the socket before leaving the appliance unattended and before changing, cleaning or inspecting any parts of the appliance.
- When not in use, the appliance should be stored in a dry place. Children should not have access to stored appliances.

CLEANING AND MAINTENANCE

1. Always unplug your Egg Cooker from the electrical outlet before cleaning.
2. Wash lid, cooking and poaching trays in hot, soapy water or in the top shelf of a dishwasher.
3. Clean heating plate with a paper towel moistened with one tablespoon white vinegar. This removes any mineral deposits left behind from the water and also works as an antibacterial agent. You may wipe the heating plate using water and a damp cloth if desired. **NOTE:** If unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs. Wipe main body housing with a damp cloth. **DO NOT** immerse in water.
4. Place clean cooking rack, poaching tray and beaker inside the egg cooker for storage.
Warning! Before cleaning and maintenance, switch the appliance off, remove the plug from the socket and allow the appliance to cool.
Warning! Do not immerse the appliance or the cord set or the plug in water or any other liquid.
 - Do not wash any part of the unit in a dishwasher.
 - Wipe the exterior with a damp cloth.
 - Do not use scouring pads.
 - If necessary, use a mild detergent to remove spots. Do not use any abrasive or solvent based cleaner.

**Model
XJ-92254**

TWO YEAR LIMITED WARRANTY

U.S. PRO APPLIANCES, INC warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date of the original purchase. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

**U.S. PRO APPLIANCES, INC
14317 E DON JULIAN RD, CITY OF INDUSTRY, CA 91746**

If the appliance is found to be defective in material or workmanship, U.S. PRO APPLIANCES will repair or replace it at free of charge to you. Should U.S. PRO APPLIANCES determine that the product is not defective, or if it's not covered by warranty or is outside of the warranty term, U.S. PRO APPLIANCES shall return the product to you at your expense without being repaired or replaced. The liability of U.S. PRO APPLIANCES is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by U.S. PRO APPLIANCES.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include original sales receipt as proof of purchase with product in either original packaging or packaging affording an equal degree of protection along with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**