




Information on Waste Disposal for Consumers of Electrical & Electronic Equipment

 This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.

Imported by Benross®



MADE IN P.R.C



Healthy
Living

Nutri-Q® Egg Cooker

Instruction Manual



Item No. 31729 & 31739

POACHED EGGS:

1. Fill the measuring cup to the medium line with water and pour onto stainless steel plate.
2. Lightly butter or spray vegetable oil on poaching tray.
3. Break one egg for each poaching section.
4. Place the egg cooking rack over the heating plate.
5. Place poaching tray on onto the egg cooking rack. Caution: Do not place poaching tray or omelette tray directly onto the heating plate!
6. Place lid on top of the unit then press the Power Button to turn on. Indicator light will come on.
7. When the buzzer sounds the eggs will be ready.
8. When cooking is complete push the ON/OFF button to silence the buzzer and turn the egg cooker off.

OMELETTES

1. Fill the measuring cup to the hard line with cold water and pour onto stainless steel heating plate.
2. Lightly butter or spray vegetable oil on poaching tray.
3. Break up to 3 eggs in a separate bowl and mix. Add water to desired omelette consistency. Pour mixture into omelette tray. If desired you can add vegetables, chicken or vegetables at this stage.
4. Place egg cooking rack over the heating plate. Place omelette tray on to the cooking rack. Caution: Do not place poaching tray or omelette tray directly onto the heating plate!
5. Place lid on top of unit and press the Power Button to turn on. Indicator light will come on.
6. When the buzzer sounds the omelette will be ready.
7. When cooking is complete push the ON/OFF button to silence the buzzer and turn the egg cooker off.

CLEANING INSTRUCTIONS

1. Always unplug the appliance and allow it to cool before cleaning.
2. The egg tray and poacher tray can be washed in warm soapy water and dried. Wipe down the stainless steel plate and dry. The heating plate can only be cleaned with a damp cloth.
3. Do not immerse the appliance in water or any other liquid for any reason.
4. When there is excessive discoloration of the heating plate you can use household vinegar to clean. Dilute 1 part vinegar with 10 parts warm water and pour over the heating plate (taking care not to over flow or drip over the edges). Allow to soak for a while then pour away. Rinse carefully with plain warm water (again do not allow it to overflow) and dry with a towel.

PLUG:

1. This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed.
2. The plug is fitted with UK compliant fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
3. If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
4. If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.
5. This appliance is earthed.

18. Never handle or operate the appliance with wet hands.
19. The stainless steel plate will be hot during and after use - **DO NOT TOUCH WITH BARE HANDS** as there is a risk of scalding or burning.

OPERATING THE EGG COOKER BEFORE FIRST USE:

1. Remove appliance from packaging and check for signs of any damage.
2. Before first use, wash the accessories (shelf/bowl/measuring cup) with warm soapy water and dry.

BOILING EGGS: SOFT/ MEDIUM /HARD

1. Ensure the egg cooker is switched off before plugging into your mains power connection.
2. Fill the measuring cup to the appropriate line with cold water and pour onto hot plate. Measuring cup is marked hard, medium, soft.
3. Place the egg cooking rack onto the heating plate. The side handles should be facing upwards.
4. Pierce larger end of each egg using the pierce pin on the bottom of the measuring cup.
5. Place an egg in each allocated spot on the egg cooking rack
6. Make sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the heating plate
7. Place the lid on top of the unit and push the Power Button to turn on. Indicator light will come on.
8. When the egg cooker buzzer sounds the eggs will be cooked. Actual cooking time depends on the number of eggs and desired type of egg. (See cooking time chart.)
9. When cooking is complete push the ON/OFF button to silence the buzzer and turn the egg cooker off.
10. Remove eggs immediately and rinse with cold water to prevent over-cooking and aid peeling.

CAPACITY OF WATER REQUIRED FOR LEVEL OF MEASURING CUP (MIL)

Type of Eggs	Number of Eggs		Cooking times (mins)	
	1-3	4-7	7	11
Soft	1-3	4-7	7	11
Medium	1-3	4-7	9	13
Hard boiled	1-3	4-7	12	17

*** Please note boiling times may vary relevant to the size of egg used.**

USING THE EGG PIERCER (LOCATED ON THE BASE OF THE MEASURING CUP)

1. In order to avoid cracking the eggs it is best to pierce a small hole in the larger end of the egg. Then place the smaller end of the egg onto the egg tray shelf, repeat for all the eggs you are cooking then place the egg tray shelf onto the heating plate. Replace the lid on top of the egg tray shelf. **DO NOT PLACE EGG TRAY SHELF OR POACHER TRAY DIRECTLY ONTO THE HEATING PLATE!**