

WEST BEND AUTOMATIC EGG COOKER

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Care and Use Instructions

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE MANUAL.

IMPORTANT SAFEGUARDS

Use electricity safely and wisely! Observe safety precautions when using your West Bend Automatic Egg Cooker, including the following:

- Read all instructions before using
- Always attach cord to egg cooker first, then plug cord into wall outlet. After cooking or poaching, unplug cord from wall outlet. Let egg cooker cool before removing cord. Do not leave egg cooker plugged in when it is not being used.
- Egg cooker should always be unplugged before cleaning.
- Egg cooker should not be left unattended when it is plugged into an outlet.
- Do not let cord touch hot surface, or hang over the edge of a counter, table or other surface.
- Your egg cooker, its cord and plugs should not be used outdoors, immersed in liquid, placed near a hot gas or electric burner or placed in a heated oven.
- Do not touch egg cooker when it is hot. Use handles for lifting or carrying. Be careful when moving egg cooker if it contains hot water.
- Supervise closely when egg cooker is being used by or near children
- Use your egg cooker only for the cooking or poaching tasks described in this booklet. Do not use attachments with your egg cooker unless recommended by The West Bend Company.
- Do not use your egg cooker if it or its cord has been damaged or if it is not working properly.

SAVE THESE INSTRUCTIONS

Your egg cooker needs no special care other than cleaning. If your egg cooker is within the warranty period and needs servicing, return your egg cooker to The West Bend Company. See the Warranty section in this booklet for service details. Do not attempt to repair it yourself.

IMPORTANT

This appliance features a start button with automatic shut off for your convenience. It does not feature an on/off switch. In handling at the factory, it may leave with the start button in the start position. If this is the case, the ON light will glow when the appliance is plugged in the first time. To turn off, leave plugged in until the ON light goes out, about 1 minute. This will not harm the appliance. Allow the appliance to cool **at least 5 minutes** to reset the thermostat in order to turn it back on. The only way this appliance can be turned off during the operation is by unplugging the cord from the outlet.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

Clean Before Using:

Before using the first time, wash egg cooker, cover, poaching pan, cooking rack and measure cup in hot soapy water with a dishcloth or sponge. Rinse and dry. Wipe surface of heating base with a damp cloth and dry.

Caution: To prevent personal injury or electric shock, do not immerse egg cooker base, its cord or plugs in water or other liquid. The egg cooker is now ready to use.

Caution: Your egg cooker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this egg cooker with out close adult supervision. If you must use a longer cord set or an extension cord when using the egg cooker, the cord must be arranged so it will not drape or hang over the edge of counter top, tabletop or other surface where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use should be the same or more than the wattage of the egg cooker (wattage is stamped on the underside of egg cooker base).

Caution: To prevent personal injury or property damage, inspect cord set for damage or wear before each use. Do not use your product if it, its cord or plug have been damaged or if it is not working properly.

You can poach up to 4 eggs or hard-cook or soft-cook up to 8 eggs in you're egg cooker. Use the Egg Cooking Guide, regardless of the number of eggs you are preparing to get the best results. The measuring cup packed with the egg cooker has a ¼ cup capacity.

EGG COOKING GUIDE

Egg Size	Desired Doneness	Recommended Amount of Water	Approximate Cooking Time
Small	Poached or Soft-Cooked	2 Tablespoons (½ measuring cup)	4 – 6 minutes
Medium/Large	Poached or Soft Cooked*	¼ Cup (1 full measuring cup)	6 – 10 minutes
Small, Medium & Large	Hard-Cooked	¾cup (about 2½ measuring cups)	15 – 20 minutes

* For harder cooked eggs use 1 more tablespoon more water than recommended. For softer cooked eggs, use 1 tablespoon less water than recommended.

Water Level Markings on Base

The water level markings on the top surface of the base help you determine approximately how much water to use. However, it is always preferable to measure the amount of water needed with the measuring cup provided.

TO POACH EGGS

1. Place egg cooker on a dry, level surface. Pour recommended amount of cold water (see Egg Cooking Guide) into cooker base.
2. Lightly butter or oil poaching cups to be used. Place poaching pan in egg cooker base and break one egg into each cup.
3. Cover egg cooker. Insert cord into cooker base and plug unit into 120 volt AC electric outlet. Press start button to. “ON” light will glow, indicating eggs are cooking. Unit will shut off automatically and “on” light will go out when eggs are ready to serve. Serve immediately to prevent overcooking. Use hot pads to remove cover and poaching pan. Slide eggs out of cups with a smooth-edged tool.
4. If more eggs are to be cooked, allow base to cool 1 minute and repeat the preceding procedure.

TO SOFT COOK EGGS

1. Place egg cooker on dry, level surface. Pour recommended amount of cold water (see Egg Cooking Guide) into egg cooker base. The recommended amount of water will provide eggs with soft yolks and cooked egg whites. *
2. Place cooking rack in base. Pierce large end of each egg with pin attached to center of rack handle. This will prevent shell from cracking while eggs are cooking. Place eggs, pierced-end up, in the rack.
3. Cover egg cooker. Insert cord in cooker base and plug into a 120 volt AC electric outlet. Press the start button. “ON” light will glow, indicating eggs are cooking. Unit will shut off automatically and “on” light will go out when eggs are ready to serve. Serve immediately to prevent overcooking. Use hot pad to remove cover and rack. Eggs may be rinsed briefly with cold water while in rack for easy handling.
4. If more eggs are to be cooked allow base to cool 1 minute and repeat the preceding procedure.

TO HARD COOK EGGS

1. Place egg cooker on a dry, level surface. Pour recommended amount of cold water (see Egg Cooking Guide) into cooker base.
2. Place cooking rack in base. Pierce large end of each egg with pin attached to center of rack handle. This will prevent shell from cracking while eggs are cooking. Place eggs, pierced-end up, in the rack.
3. Cover egg cooker. Insert cord in cooker base and plug into a 120 volt AC electric outlet. Press the start button. “ON” light will glow, indicating eggs are cooking. Unit will shut off automatically and “on” light will go out when eggs are ready to serve. Use hot pad to remove cover and rack. Eggs may be rinsed briefly with cold water while in rack for easy handling. If hard cooked eggs are not to be used immediately, place in ice-cold water for 10 minutes. Hard-cooked eggs may be refrigerated for up to 4 weeks. For easy peeling, crack shell all over by tapping on hard surface. If eggs are hot, hold under cold running water while peeling.
4. If more eggs are to be cooked allow base to cool 1 minute and repeat the preceding procedure.

Clean After Each Use

- Wash cover, poaching pan, cooking rack and measuring cup in hot soapy water with a dishcloth or sponge, rinse and dry. These parts can also be cleaned in an automatic dish washer, **TOP RACK ONLY**, however, the aluminum rack and underside of poaching pan will discolor which is normal and does not affect their use in cooking eggs.
- Allow base to cool before cleaning. Remove cord. Add small amount of hot soapy water to base and scour lightly with a nylon scouring pad such as Scotch Brite Cookware Scrub ‘n Sponge® or Dobie®. Wipe with a damp cloth and dry. To remove mineral deposits that form on inside of base after frequent use, pour enough white distilled vinegar into base to cover deposits and let soak until deposits are dissolved. Drain vinegar from base, rinse carefully with water and wipe dry.

CAUTION: To prevent personal injury or electrical shock, do not immerse egg cooker base, its cord or plugs in water or other liquid.

Place cooking rack, poaching pan and measuring cup inside egg cooker for storage.

RECIPES

DEVILED EGGS

- 8 hard-cooked eggs, shelled and halved
- 1 tablespoon lemon juice or vinegar
- 1 teaspoon prepared vinegar
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 2 dashes hot pepper sauce
- 3 to 4 tablespoons mayonnaise or salad dressing

1. Remove yolks from eggs; mash. In small mixing bowl, combine egg yolks, lemon juice, mustard Worcestershire sauce, salt, hot pepper sauce and mayonnaise. Mix well.
2. Refill egg whites with mixture. Sprinkle with paprika if desired.
Makes 16 deviled eggs.

DEVILED EGG VARIATIONS: Follow Deviled Egg recipe above adding ingredients listed below to the egg yolk mixture.

Ham: ¼ cup finely chopped cooked ham

Bacon: ¼ cup crumbled cooked bacon, about 2 slices

Dried Beef: ¼ cup finely chopped dried beef and 1 tablespoon sweet pickle relish.

Seafood: ¼ cup finely chopped cooked or canned shrimp, smoked fish, flaked tuna, salmon, or crabmeat and a dash of curry powder.

Cheese: ¼ cup shredded cheddar cheese

Olive: ¼ cup chopped green or ripe olives

O'Brien: 2 tablespoons finely chopped green pepper, 1 teaspoon finely chopped pimento, and ½ teaspoon instant minced onion.

EGGS BENEDICT

- 4 eggs
- 2 English muffins, split, toasted and buttered
- 4¼ -inch slices Canadian bacon, grilled
- 1 recipe Easy Hollandaise Sauce, recipe below

1. Poach eggs in egg cooker according to directions.
2. Place one slice Canadian bacon on each muffin half and top with poached egg. Spoon 2 tablespoons Hollandaise sauce over each egg. Garnish with chopped parsley if desired.
Makes 4 servings

EASY HOLLANDIAISE SAUCE

- ¼ cup butter or margarine
- 2 egg yolks
- ¼ teaspoon salt
- 1 tablespoon lemon juice
- 2 tablespoons cream or evaporated milk.

1. In 1-quart saucepan melt butter over low heat
2. In small mixing bowl, combine egg yolks, salt, lemon juice and cream. Mix well. Add egg mixture to saucepan, stirring constantly until mixture is smooth and has the consistency of light cream.

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as a gift: _____

Where purchased and price if known: _____

REPLACEMENT PARTS

External replacement parts for the egg cooker may be obtained directly from the company's Customer Service Department. See Warranty section for address and phone number.

Be sure to include the model/catalog number of your egg cooker, a description of the part you want and the quantity. Along with this information please include your name, mailing address, phone number and Visa, MasterCard or Discover credit card number for billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your total charge. Or, to send a check or money order, call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Egg cooker for 90 days from the date of original purchase. This warranty does not cover discoloration or damage to the non-stick surface caused by misuse, abuse, scratches, or overheating. Any failed part of the Egg Cooker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may have other rights, which may vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Egg Cooker.

If you think the Egg cooker has failed or requires service within the warranty period please carefully package and return the Egg Cooker prepaid and insured with a description of the difficulty to:

The West Bend Company
Attn: Housewares Customer Service
1100 Schmidt Road
West Bend, WI 53090-1961
(262) 334-6949

Please ensure that you enclose the dated sales slip or proof of purchase in order to assure warranty coverage.

NOT VALID IN MEXICO

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