



RAPID EGG COOKER

User guide.

Please make sure to read this User Guide prior to using your unit.

Find delicious recipes online at: nutricookworld.com () © nutricookworld 14

Contents.

05	Welcome.
07	Before you begin.
09	Important safeguards & cautionary information.
14	What's included.
16	Egg Cooker parts overview
19	Getting started.
20	How to use.
22	Cleaning & maintenance.
23	Troubleshooting.
24	Warranty.

Find delicious recipes online at: nutricookworld.com **6** © nutricookworld

Welcome to team NutriCook。

Life is complicated. Eating healthy doesn't have to be.

There's really no easier way to streamline your healthy lifestyle than with this mighty appliance.

We are constantly working to create recipes that are **EASY. DELICIOUS. NUTRITIOUS.**

You can find these recipes online at **nutricookworld.com**

We can't wait to see how you make NutriCook_™ part of your everyday.

Get social with us.

Find delicious recipes online at: nutricookworld.com 60 nutricookworld States Base

10000000

Before you begin.

- Remove all packaging materials from in and around the egg cooker and verify that all parts are accounted for.
- Place the cooker on a stable, level surface, away from external heat source s.
- Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.
- Follow Care & maintenance instructions in this User guide to clean the cooker before cooking.
- Do not remove safety warning stickers or rating label.



*CAUTION: NEVER use the egg cooker on a stovetop. Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.

Find delicious recipes online at: nutricookworld.com 😗 💿 nutricookworld

10

Important safeguards & cautionary information.

(!) **Warning!** This appliance generates heat and escaping steam during use. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following <u>critical information</u>.

General safety.

- Read all instructions carefully.
- Remove all packaging materials and labels from appliance prior to use.
- Never leave appliance unattended when in use.
- Do not use appliance other than its intended use. For household use only.
- To protect against risk of electrical shock do not put cord, plugs, or appliance in or near water or other liquid.
- Keep appliance away from children when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.
- Only use approved ingredients with this product other food may damage the appliance.

(1) WARNING: Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.

- Unplug from outlet when not in use, during assembly, during disassembly, and before cleaning.
- Avoid contact with heating parts.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- The use of attachments or parts not recommended or sold by the manufacturer may cause fire, electric shock or injury and void any applicable warranty.
- Do not use outdoors.
- Do not let the cord hang over edge of table, hang over the sink, or touch hot surfaces.
- Only use the Egg Cooker on a stable surface.
- Make sure the Egg Cooker is off before removing eggs.
- 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 Egg Cooker is turned off and cool before cleaning.
- Keep hands and utensils away from heating platform while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Internal base and contents (water and eggs) of Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.
- Use extreme caution when handling the Measuring Cup as it contains a sharp pin on the bottom of the cup which may cause injury.
- When cleaning the body do not submerge in any liquid. Instead use a soft wet cloth to wipe down.
- (1) **WARNING!** The Lid gets hot; do not touch while eggs are cooking. Let cool before touching.
- NEVER place the Egg Bowl directly on the Heating Plate. Always place on top of the Egg Tray.
- Be certain Lid is securely in place before engaging appliance.
- Do not open Lid when Egg Cooker is cooking.

- (1) **WARNING!** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- Do not put the appliance in the refrigerator.
- Do not use expired eggs, expired egg whites, or expired liquid eggs.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and others working environments;
 - Farm houses;
 - By clients in hotels, motels, and other residential type environments;
 - Bed and breakfast type environments.

(!) CAUTION: "Avoid injuries from the egg pricking device"

(1) WARNING: Avoid spillage on the connector.

If the supply cord is damaged, it must be replaced by its Service agent or similarly qualified persons in order to avoid a hazard.

Electrical safety.

() CAUTION: To avoid risk of electric shock, never immerse the cord, plug, or egg cooker base of this unit in water or other liquids.

- DO NOT use this product in locations with different electrical specifications or plug types. Do not operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
- DO NOT modify the plug in any way, as doing so will void the warranty.
- DO NOT pull, twist or mistreat the power cord.
- The use of attachments or parts not recommended and sold by the manufacturer may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
- Always POWER OFF and UNPLUG the appliance when it is not in use or BEFORE cleaning.
- DO NOT allow the cord to hang over the edge of the table or counter. Do not pull, twist, or damage the power cord. Do not allow cord to touch hot surfaces, including the stove.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall. Bring it to a qualified technician for examination, repair or electrical and mechanical adjustment.

- DO NOT operate this appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner including any damage to the inner pot's rim or bottom part.
- Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.

Electrical information.

For safety reasons, the cord length of this appliance was selected to reduce Safety Hazards that may occur with a long cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it does not drape over the counter or table top where it could be accidentally pulled off the counter or table or tripped over.

Save these instructions! FOR HOUSEHOLD USE ONLY

What's included.

- 360 WATTS EGG COOKER BASE
- TOP LID
- EGG TRAY
- EGG BOWL
- MEASURING CUP

Product Specification:

MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
RAPID EGG COOKER Model: ZDQ-705	7 Eggs	360 watts	220-240 V 50/60 Hz	1 kg	16x19x16 cm



Egg cooker parts overview.



***NOTE:** Images are for visual representations only. Always refer to actual product.

Timer auto off.

This Egg Cooker will turn off automatically when the water has fully evaporated from the Heating Plate.

ATTENTION: Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be turned on when you plug it back in. If the unit does not detect water on the Heating Plate, it will automatically shut off and reset itself in a few seconds.

For soft, medium & hard boiled eggs:

The times listed below are the guidelines so that you will know how long it will take to cook your eggs. The following time guidelines are for medium to large eggs. Extra-large or jumbo eggs may require additional time/water in the appliance to achieve the desired results.

STYLE	QUANTITY	TIME
Soft-Boiled Egg	1-7 eggs	6 minutes
Medium-Boiled Egg	1-7 eggs	7 minutes
Hard-Boiled Egg	1-7 eggs	12 minutes

Find delicious recipes online at: nutricookworld.com 🔞 💿 nutricookworld

Getting started.

How to use.

Boiling eggs.

- Make sure the Egg Cooker is unplugged before starting. Use the Measuring Cup to pour appropriate corresponding amount of cold water into the Heating Plate. Use the lines on the side of the cup for guidance as to how much water should be used.
- 2. Place the Egg Tray on the Heating Plate.
- 3. Pierce the larger end of each egg with the pin attached to the bottom of the Measuring Cup.
- 4. Place an egg in each designated spot in the Egg Tray. Make sure that the holes in the larger end of the eggs are pointed upwards.
- 5. Cover with the Lid and plug Egg Cooker in. Press the Power Button to start Cooking. The Indicator Light will turn on.
- 6. The cooking time will depend on the number of eggs and your desired style (hard, medium or soft)
- 7. Be careful when handling the eggs. They will be hot! Enjoy your eggs!

SMART TIP : Soak the eggs in ice water or run them under cold water immediately after removing them from the Egg Cooker to stop the cooking process and to make peeling easier.

Poached eggs.

- 1. Fill the Measuring Cup with cold water to the Medium line.
- 2. Pour cold water into the Heating Plate (in the body of the Egg Cooker.)
- 3. Place Egg Tray on the body and place Egg Bowl on top of the Egg Tray.
- 4. Break an egg into each poaching section.
- 5. Cover the Lid and plug Egg Cooker in.
- 6. When the light turns off, the eggs will be poached. Remove eggs immediately.

Omelette.

- 1. Fill the Measuring Cup with cold water to the Medium Line.
- 2. Pour cold water into the Heating Plate.
- 3. Place Egg Tray on the body and place Egg Bowl on top of the Egg Tray.
- 4. Mix eggs in a bowl before pouring into Egg Bowl.
- 5. Cover the Lid and plug Egg Cooker in.
- 6. When the light turns off, the omelette will be cooked. For a dry omelette, leave the eggs in the cooker for an additional two minutes.

Cleaning & maintenance.

CAUTION: During and after use, the Egg Cooker is hot. Do not attempt to clean your Egg Cooker until the appliance has cooled. Do not submerge the main body in any liquid.

Your Egg Cooker is not dishwasher safe.

- 1. Before cleaning or moving the appliance, make sure to unplug the Egg Cooker.
- 2. Wipe down the main body and Heating Plate with a wet cloth.
- 3. Wash the attachments and Lid in the sink with hot, soapy water.
- 4. Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and cover with the Lid.

Cleaning the heating plate.

Your Egg Cooker will not rust. Over time, the Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look rust, it is merely the residue of minerals present in your water.

- 1. Two different ways to clean the Heating Plate: Clean the Heating Plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.
- 2. Gently scrub the Heating Plate in a circular motion with a "magic eraser"-type sponge and a little warm water.

Troubleshooting.

Although your Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

- 1. The power light does not turn on.
 - Ensure that the power cord is plugged into the power outlet
 - Check to make sure the power outlet is operating correctly.
 - Press the power button (located on the front of your Egg Cooker.)
 - Determine if a power failure has occurred in your home, apartment or building.

2. The eggs are overcooked or undercooked.

- Use the Measuring Cup to place the appropriate amount of water in your Egg Cooker.
- Observe the recommended cooking times for soft/runny, medium and hardboiled eggs.
- If the eggs are overcooked, make sure to remove the eggs from the Egg Cooker immediately.
- Make sure the Heating Plate, Lid and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.



LIMITED WARRANTY FOR NUTRICOOK

Nutricook's limited warranty obligations are confined to the terms set forth below:

Nutricook warrants this product against defects in materials and workmanship for a period of **two years** from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply visit **www.nutricookworld.com** for Customer Service details of your respective territory or contact our customer service department at **info@nutricookworld.com** and we will be glad to help you. When you contact our customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate Nutricook bar code(s). Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the two-year limited warranty.

EXCLUSIONS AND LIMITATIONS

This **Nutricook Two-Year Limited Warranty** applies only to Nutricook products distributed by or for Nutricook that can be identified by the "Nutricook" trademark, trade name, logo and bar code. **Nutricook's Two-Year Limited Warranty** does not apply to any other products that may appear to be authentic, but were not distributed/sold by Nutricook.

Normal wear and tear is not covered by this limited warranty.

This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. Nutricook shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any Nutricook bar code or trademark has been removed or defaced; and or (e) if the product has been used with an adapter/converter.

Warranty.

THIS LIMITED WARRANTY AND THE REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NUTRICOOK SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IF NUTRICOOK CANNOT LAWFULLY DISCLAIM IMPLIED WARRANTIES UNDER THIS LIMITED WARRANTY, ALL SUCH WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY. No Nutricook reseller, agent, or employee is authorized to make any modification to this warranty.

NUTRICOOK IS NOT RESPONSIBLE FOR DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR CONDITION, OR UNDER ANY OTHER LEGAL THEORY, INCLUDING BUT NOT LIMITED TO LOST PROFITS, DOWNTIME, GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY. NUTRICOOK SPECIFICALLY DOES NOT REPRESENT THAT IT WILL BE ABLE TO REPAIR ANY PRODUCT UNDER THIS LIMITED WARRANTY.

nutricook.



NutriCook | www.nutricookworld.com | All rights reserved.

Illustrations may differ from the actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.