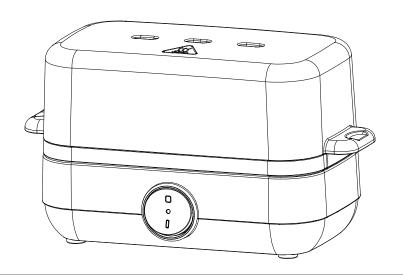
Trent & Steele Instruction Manual
TS 6017



INSTRUCTION FOR USE PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IMPORTANT INSTRUCTIONS

- 1. Please read these instructions before operating and retain for future reference.
- 2. 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.
- 3. Children should be supervised to ensure that they do not play with the appliance.
- 4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- 5. CAUTION: Avoid injures from the egg needle
- 6. To protect against electrical hazard do not immerse any part of the appliance or cord in water or any other liquid.
- 7. Heating element surface is subject to residual heat after use.
- 8. Regarding how to clean the surfaces in contact food, please refer to section <Cleaning >.
- 9. Always use the appliance on a dry, clean, stable and level surface.
- 10. Only use the appliance for its intended purpose and indoors
- 11. Always unplug from the plug socket when not in use and before cleaning.
- 12. Never start up the appliance without filling

- water into the cooking tray.
- 13. Do not operate the appliance if damaged, after an appliance malfunctions or it has been damaged in any manner, return to the customer service department for repair, because special purpose tools are required.
- 14. Do not let the cord hang over the edge of a table or counter or touch hot surfaces. Allow unit to cool before wrapping cord around base for storage.
- 15. Do not move the appliance and do not pull at the cord during operation.
- 16. Do not move the appliance while it still has hot water in it.
- 17. Care must be taken not to touch any hot surfaces, do not store or cover the appliance

until it has fully cooled down.

- 18. Do not place this appliance on or near a hot gas or electric burner, in or where it could touch a heated oven, or a microwave oven.
- 19. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- 20. Let the appliance cool down in a safe place, inaccessible to children, before you clean it.
- 21. The appliance is not designed for commercial purposes.
- 22. Lay the egg needle protector in a safe place, do not allow children to play with it
- 23. Never attempt to repair the appliance yourself. In case of defects only let a qualified specialist repair the appliance.
- 24. The appliance will become very hot during

operation. Do not remove the top cover until the buzzer sets in. Regarding the operational details, refer to the section of "OPERATING EGG BOILER".

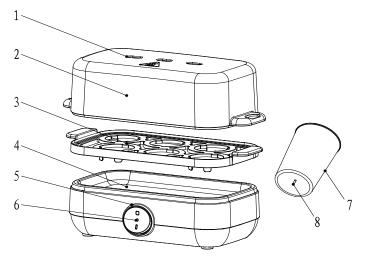
·WARNING!!

- 1. Hot steam escapes from the steam outlet during operation!
- 2. Take care when using the needle at the bottom of the measuring cup which is intended for piercing the eggs.
- 3. Keep the appliances out of reach from children or infirm persons.
- 4. The following marking is the safe cautionary symbol of a Hot Surface accessible to people. This symbol alerts you to the hot hazards that you can be injured.



-CAUTION, Hot surface. The surface can be hot and should not be touched without taking care.

FEATURES OF EGG BOILER



- 1. Steam outlet.
- 2. Top cover
- 3. Egg holder.
- 4. Heating element with cooking tray.
- 5. ON/OFF Switch
- 6. Control Lamp
- 7. Measuring cup with egg pricker.
- 8. Egg pricker (covered).

OPERATING EGG BOILER

- 1. Unwind the cable up to the desired length. The egg boiler has to be placed in horizontal position otherwise it might switch off early and the eggs would be too soft.
- 2. Measure the required amount of water with the supplied measuring cup; the amount of water depends on the number of eggs and the desired degree of hardness. Select between 1-6 eggs and between the three levels of hardness: soft, medium and hard. For these three different degrees of hardness there is only one scale on the measuring cup. Fill clear, cold water up to

- the respective mark on the measuring cup and then pour this water into the cooking tray.
- 3. Before placing the eggs, pierce them at the dull side by means of the egg needle at the bottom of the measuring cup. This prevents eggs from bursting.
- **4.** Place the egg holder on the cooking tray and then the egg(s) into the egg holder with the blunt end pointing upwards. Place top cover on the egg holder. **Only start up the appliance with the cover on.**
- 5. Insert the plug into a suitable mains supply socket; press the on/off switch to position "I"; the control lamp lights up and the boiling procedure begins. When the eggs are finished cooking, the appliance switches itself off and the buzzer sets in. Press the on/off switch to position "0"; remove the egg holder with the top cover together from the appliance by the handles on the sides; and then put this set onto the flat surface, take out the eggs and put them under cold water in order to avoid fermentation.

Caution: when taking off the top cover, take especial care of hot steam escaping by the sides. Only touch the cover at the handles and let the condensation drip by tilting the cover.

Since the boiling degree is subject to very personal judgement, it might be necessary to deviate from above mentioned criteria. Personal experience with the appliance will lead very soon to the results desired by your personal taste, but the filling-in water does not exceed the top scale on the measuring cup.

CARE AND CLEANING

- 1. Always turn the power off, remove the plug and allow the egg boiler to cool before cleaning.
- 2. Disconnect the appliance from the mains after use. When the

- appliance has cooled down, clean the heating plate with a damp cloth. In case of calcium deposits use diluted vinegar for approx. 30 min. Then rinse the cooking plate carefully. Do not use scouring cleansing agents
- The cooking tray is made from rust-resistant stainless steel. Any iron moulds are only residues which stick on the surface. They should be removed with a special cleansing agent for stainless steel.
- 4. Wipe the outside of the egg boiler with a slightly dampened cloth and polish with a soft dry cloth.

Do not immerse the unit in water.

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