

# KAMBROOK®



INSTRUCTION BOOKLET

Suits all KEG655 models

Important

**Please retain your instruction book for future use.**

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at [www.kambrook.com.au](http://www.kambrook.com.au) or [www.kambrook.co.nz](http://www.kambrook.co.nz)

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# IMPORTANT: READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

At Kambrook, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## Important Safeguards For Your Kambrook Egg Cooker

- Carefully read all instructions before operating the Kambrook Egg Cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the egg cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this egg cooker.
- When unpacking the egg cooker, check to see you have received all the items listed in the parts list, before discarding the packaging.
- Do not place the egg cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Always operate the egg cooker on a stable and heat resistant surface.
- Do not operate the egg cooker on a sink drain board.
- Always ensure the egg cooker is properly assembled before use. Follow the instructions provided in this book.
- Use the removable egg rack/tray and other egg cooking accessories supplied with the egg cooker. Do not use any other egg rack/tray or egg cooking accessories on the egg cooker base.
- Do not use a damaged egg rack/tray. If damaged, replaced egg rack/tray before using.

- Only use clean tap water in the egg cooker's water reservoir.
- Never operate the egg cooker without water in the water reservoir as it will overheat and may permanently damage the egg cooker.
- Ensure the removable egg rack/tray is correctly positioned on the egg cooker base before you commence cooking.
- Never plug in or switch on the egg cooker without having the egg rack/tray and lid placed on egg cooker base.
- When positioning the lid on the egg cooker, ensure the steam vent (if any) on the lid faces toward the rear of the egg cooker.
- Always take care when lifting and removing the lid and egg rack/tray as escaping steam and water condensation can cause burns.
- Do not place anything, other than the lid and egg rack/tray, on top of the egg cooker when assembled, when in use and when stored.
- Do not boil eggs in the water reservoir. Do not place food or liquid other than water in the egg cooker base. Only the egg rack/tray are designed to contain egg. This appliance is for cooking eggs only.
- Do not touch hot surfaces; use oven mitts when handling the egg cooker, lid, egg rack and poaching tray when hot.
- Do not place your face or any other body part over the egg cooker whilst in use as the steam can cause serious burns.
- Do not move the egg cooker when in operation.
- The temperature of accessible surfaces will be high when the egg cooker is operating.
- Care should be taken when handling the egg cooker after use, ensuring that the egg cooker body and parts are not touched as these may still be hot due to residual heat.
- Avoid unnecessary removal of the lid and egg rack/tray during cooking, as escaping steam will reduce the cooking time and may under cook the eggs.
- Do not leave the egg cooker unattended when in use.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the egg cooker housing, lid or egg rack/tray as these can damaged the housing or the egg rack/tray.
- Do not place the egg cooker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Care should be taken when handling the measuring cup to avoid accidental contact with the sharp egg piercing needle in the base of the cup.
- Do not immerse the egg cooker, cord or plug in water or any other liquid.
- The egg cooker must not be immersed in water or other liquids or held under running water as this could give you an electric shock. Wipe the egg cooker with a damp cloth to clean.

- Always switch off at the power outlet and then unplug when not in use, before adding or removing parts, before cleaning and when storing.
- Always turn the power off at the power outlet and then remove the plug before disassembling the unit.
- Do not place the egg cooker in direct sunlight. Colour fading and discolouration may occur when the egg cooker is consistently exposed to sunlight.
- To prevent damage to the egg cooker, do not use alkaline cleaning agents unless specified. Clean using a soft cloth and mild detergent.
- Keep the egg cooker clean. Follow the cleaning instructions provided in this book.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

**Misuse may cause injury.**

- The 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 should be supervised to ensure that they do not play with the appliance.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.

## Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If it is not sure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.

- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.

# Your Kambrook Egg Cooker

1. Transparent lid
2. Poaching tray – for 1 to 3 poached eggs or to cook 1 to 3 mini omelettes.
3. Egg rack – for 1 to 8 boiled eggs.
4. Non-stick heating plate/water reservoir – add water directly into the reservoir.
5. Calibrated measuring cup with egg piercing needle in base – water measurement for the right amount of water for soft, medium or hard boiled eggs.
6. Piercing needle cap – A protective cap to place over the needle when not in use.
7. Egg cooker housing – contains the heating element and the water reservoir.
8. ON/OFF dial.
9. Heating indicator light
10. Power cord and plug

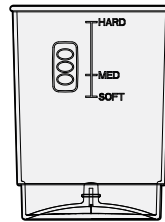
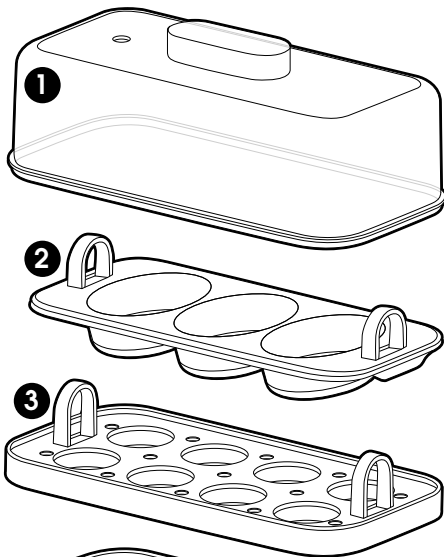
## Not Shown

- Non-slip feet

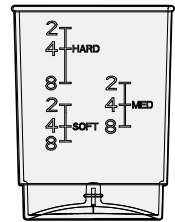
## Measuring Cup Markings

**Side A** Poaching tray water levels for Soft, Medium & Hard.

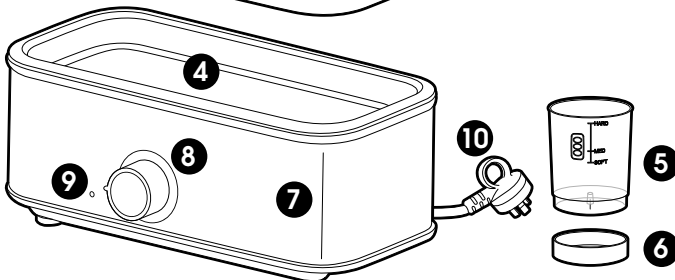
**Side B** Egg rack water levels for Soft, Medium & Hard per number of eggs.



Side A



Side B





# Using Your Egg Cooker

## BEFORE FIRST USE

Remove all promotional labels and any packaging materials from the egg cooker. Ensure that you have all parts and accessories listed in the components list before discarding the packaging.

Before using, it is recommended to refer to the Cooking Guide section found in this book for details.

1. Place the egg cooker on a flat, heat resistant surface.
2. Remove the lid, measuring cup, egg rack and poaching tray. Wash and dry before each use. Follow the instructions found in the Care, Cleaning & Storage section in this book.
3. Make sure the egg cooker dial is in the 'OFF' position. Insert the power plug into a 230V or 240V power outlet and turn the outlet on.

### WARNING

**Do not touch hot surfaces; use oven mitts when handling the egg cooker, lid, egg rack and poaching tray when hot.**

## BOILING EGGS

When boiling eggs use the egg rack.

1. Fill the measuring cup with cold tap water to the appropriate marking. Pour the water into the heating plate/water reservoir. Refer to the Water Level Cooking Guide on page 10 for more information on water measurements and approximate times.

### WARNING

**Only use clean tap water in the egg cooker's heating plate/water reservoir.**

2. With handles upright, place the egg rack over the heating plate/water reservoir.
3. Piercing the eggshell before cooking helps prevent cracking. Remove the piercing needle protective cap from the bottom of the measuring cup and set aside. Pierce the blunt or large end of each egg to be cooked with the needle, then place in the egg tray with the piced side facing upwards.
4. Place all pierced eggs to be cooked in the egg rack, filling from the centre of the rack first, then outwards.

### WARNING

**Care should be taken when handling the measuring cup to avoid accidental contact with the sharp egg piercing needle in the base of the cup. Always replace the protective cap when finished using.**

### NOTE

**Up to 8 eggs can be boiled at one time. Suggested maximum egg size is 70 grams each.**

# Using Your Egg Cooker

## NOTE

For best results, if cooking less than 8 eggs, place the eggs in the centre of the rack.

## NOTE

Less water is needed when cooking more eggs. The amount of water used may need to be adjusted to allow for variations in the size and temperature of eggs.

5. Place the transparent lid on the egg cooker.
6. Turn the control dial to the 'ON' position to start cooking. The heating indicator light will illuminate orange.

## WARNING

Avoid unnecessary removal of the lid and egg rack/tray during cooking, as escaping steam will reduce the cooking time and may undercook the eggs.

7. When cooking is finished, the indicator light will turn off and the buzzer will sound. Switch the control dial to the 'OFF' position and the buzzer will stop.
8. Using oven mitts, lift the transparent lid by the handle and tilt away from you to remove. This will help safely redirect any escaping steam.

## WARNING

Always take care when lifting and removing the lid and egg rack/tray as escaping steam and water condensation can cause burns.

9. Turn the power off at the outlet and using oven mitts, carefully remove the eggs from the egg rack.

## NOTE

Store eggs on their narrow end to keep the yolk centred and the air sac intact. This helps the eggs stay fresh for longer.

## Boiling Eggs Cooking Guide

### Water Level Cooking Guide

Number of Eggs	SOFT	MEDIUM	HARD
2	65ml	80ml	120ml
4	50ml	65ml	105ml
8	40ml	50ml	80ml

### Approximate Cooking Times

SOFT	9-10 minutes
MEDIUM	10-12 minutes
HARD	14-16 minutes

# Using Your Egg Cooker

## POACHING EGGS

When poaching eggs use the poaching tray, sitting the poaching tray over top of the egg rack when assembled.

1. Fill the measuring cup with cold tap water to the appropriate marking. Pour the water into the heating plate/water reservoir. Refer to the Water Level Cooking Guide on page 11 for more information on water measurements and approximate times.

### WARNING

Only use clean tap water in the egg cooker's water reservoir.

2. With handles upright, place the egg rack over the filled heating plate/water reservoir.
3. Grease the poaching tray with butter or oil and gently break eggs into the cooking wells in the tray, ensuring the yolk remains intact.
4. Using the handles, place the poaching tray on top of the egg rack in the egg cooker.
5. Place the transparent lid on the egg cooker.
6. Turn the control dial to the 'ON' position to start cooking. The heating indicator light will illuminate orange.

### WARNING

Avoid unnecessary removal of the lid and egg rack/tray during cooking, as steam surrounding the egg will escape.

7. When finished, the indicator light will turn off and the buzzer will sound. Switch the control dial to the 'OFF' position and the buzzer will stop.
8. Using oven mitts, lift the transparent lid by the handle and tilt away from you to remove. This will help safely redirect any escaping steam.
9. Turn the power off at the outlet and using oven mitts, carefully remove the poaching tray from the egg cooker. Gently remove the eggs from the poaching tray using a spoon or heat proof spatula.

### WARNING

Always take care when lifting and removing the lid and egg holder as escaping steam and water condensation can cause burns.

## Poached Eggs Cooking Guide

### Water Level Cooking Guide

SOFT	MEDIUM	HARD
70ml	86ml	125ml

### Approximate Cooking Times

SOFT	9-10 minutes
MEDIUM	10-12 minutes
HARD	14-16 minutes

# Using Your Egg Cooker

## OMELETTES

When cooking mini-omelettes, use the poaching tray, sitting the poaching tray over top of the egg rack when assembled.

1. Fill the measuring cup with cold tap water to the appropriate marking. Pour the water into the heating plate/water reservoir. Refer to the Water Level Cooking Guide on page 13 for more information on water measurements and approximate times.

### **WARNING**

**Only use clean tap water in the egg cooker's heating plate/water reservoir.**

2. With handles upright, place the egg rack over the filled heating plate/water reservoir.
3. Grease the poaching tray with butter or oil.
4. Break eggs into a bowl and whisk gently. Add any additional ingredients. Pour the mixture evenly into the cooking wells of the poaching tray, ensuring to not overflow the wells.

### **NOTE**

**Do not overfill the cooking wells. Do not fill more than of the cooking wells with omelette mixture.**

5. Using the handles, place the poaching tray on top of the egg rack in the egg cooker.

6. Place the transparent lid on the egg cooker.
7. Turn the control dial to the 'ON' position to start cooking. The heating indicator light will illuminate orange.

### **WARNING**

**Avoid unnecessary removal of the lid and egg rack/tray during cooking, as steam surrounding the egg will escape.**

8. When finished, the indicator light will turn off and the buzzer will sound. Switch the control dial to the 'OFF' position and the buzzer will stop.
9. Using oven mitts, lift the transparent lid by the handle and tilt away from you to remove. This will help safely redirect any escaping steam.

### **WARNING**

**Always take care when lifting and removing the lid and egg holder as escaping steam and water condensation can cause burns.**

10. Turn the power off at the outlet. Use oven mitts to carefully remove the poaching tray from the egg cooker. Gently remove the omelettes from the poaching tray using a spoon or heat proof spatula.

# Using Your Egg Cooker

## Omelettes Eggs Cooking Guide

### Water Level Cooking Guide

HARD
125ml

### Approximate Cooking Times

HARD	14-16 minutes
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# Care, Cleaning and Storage

Before cleaning, ensure the egg cooker dial is in the 'OFF' position, then switch the egg cooker off at the power outlet. Remove the power plug from the power outlet and allow the egg cooker and all accessories to cool completely before disassembling and cleaning.

1. Wash the transparent lid, egg rack, poaching tray and measuring cup in warm, soapy water. Rinse and dry thoroughly. Alternatively, the egg rack, poaching tray and lid can also be washed in the top shelf of the dishwasher.

## NOTE

**The egg rack, poaching tray and lid can also be washed in the dishwasher. If equipped, DO NOT use the "HEATED RINSE" setting when washing in the dishwasher. "HEATED RINSE" cycle temperatures could damage your product.**

2. Wipe the heating plate/water reservoir with a soft, damp cloth and dry thoroughly.
3. Any water scale build-up on the heating plate/water reservoir can be removed by immersing a cloth in white vinegar and placing it on the cold heating plate/water reservoir surface for 10 minutes. Remove, then wipe with a clean, damp cloth and dry thoroughly.

## WARNING

**Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the egg cooker housing, lid or egg rack/tray, as these can damage the housing and the egg rack/tray.**

4. For storage, assemble all accessories into the egg cooker in the order of egg rack, poaching tray, measuring cup, then place the lid into position and store in a cool, dry place.

# NOTES

**Kambook - Australia**

Ground Floor, Suite 2, 170-180 Bourke Rd  
Alexandria NSW 2015, Australia

Locked Bag 2000  
Botany NSW 1455  
Customer Service Line 1300 139 798  
Customer Service Fax 1800 621 337

**[www.kambook.com.au](http://www.kambook.com.au)**

**Kambook - New Zealand**

Private Bag 94411  
Botany, Manukau  
Auckland 2163  
New Zealand  
Customer Service Line/  
Spare Parts 0800 273 845  
Customer Service Fax 0800 288 513

**[www.kambook.co.nz](http://www.kambook.co.nz)**

**KAMBROOK**

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