

BAUMANN

egg cooker & steamer

Perfect eggs, now easier than ever

BM-ZDQ806A



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

This appliance is only intended for boiling and poaching eggs as well as for steaming small amounts of food. Never attempt to heat any liquid or food in it. This appliance is only intended for private household use!

Before using the electrical appliance, the following basic precautions should always be followed, including the following:

1. Read all instructions before operating this appliance.
2. Make sure that your outlet voltage corresponds to the voltage stated on the rating label on the appliance.
3. Incorrect or improper use can damage the appliance and cause injuries to the user.
4. Do not touch hot surfaces. Use handles and knobs where provided. Use hot pads or oven mitts when handling hot surfaces.
5. To protect against electrical shock do not immerse cord, plug or any part of this unit in water or other liquid. Do not use the appliance near a sink or wash basin, and do not use with wet hands.
6. Keep the appliance and its cord out of reach of children.
7. Always unplug from outlet when not in use and before removing parts and before cleaning.
8. Always pull the plug, not the cord.
9. 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.

10. Do not let the cord hang over edge of table or counter or touch hot surface. Do not bend the cord or wind it round the appliance.
11. Keep the appliance and cord well away from any hot surfaces to avoid any damages to the appliance.
12. The accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. DO NOT use the appliance for other than its intended use.
14. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Special Safety Instructions

- Your egg boiler is only intended for boiling eggs or for steaming small amounts of food. (e.g. vegetables, fish, meat). Never attempt to heat any liquid or food in it.
- Never add any seasoning (e.g. salt, pepper, etc.) to the water.
- Always fill the heating plate with sufficient amount of water during the steaming process, but do not exceed the max. water level.
- Do not cover the heating plate with any aluminum foil or other material as this could lead to overheating of the appliance and may cause serious damage or may lead to injuries.
- Place the appliance on an even and heat-resistance surface.
- Do not place the egg boiler near any inflammable objects.

- Never operate the appliance without water.
- Never exceed the max. water level indication inside the appliance (400ml) to avoid any boiling water from spilling from the heating plate. Danger of serious burns!
- Do not use the appliance without egg/steaming tray or lid.
- Never open the lid during operation.
- During use, hot steam escapes through the steam vent on the top of the lid. Do not touch or cover it when in use.
- Attention: The temperature of accessible surfaces may be high during operation; therefore, do not touch the appliance during and/or immediately after operation. Only use the handle.
- Do not move the appliance during operation.
- Let the appliance completely cool down before cleaning.

PARTS AND FEATURES



- | | |
|---------------------------------------|---------------------------------------|
| 1- Steam Vent | 7- On/Off switch with indicator light |
| 2- Lid with handle | 8- Cable guide (underside view) |
| 3- Two egg/steaming trays with handle | 9- Cable storage (underside view) |
| 4- Steam rack for second egg tray | 10- Power cord and plug |
| 5- Poaching tray | 11- Measuring cup with egg piercer |
| 6- Heating plate | |

BEFORE FIRST USE

- Remove all packaging material and check whether the appliance is complete.
- Fully unwind the power cord and make sure that the power cord is clamped into the cable guide (rear side).
- Place the appliance on an even and heat resistant surface. Do not place it on top of a metal surface.
- Clean the appliance as described under Care and Cleaning.

HOW TO OPERATE

You may boil 8-16 eggs or poach 4 eggs with this egg boiler.

Boiling Eggs

1. Fill the provided measuring cup with the recommended amount of cold water (See **Cooking times/Amount of water to be used**) and pour water into the heating plate.
2. Carefully, pierce the blunt end of the eggs with egg piercer and place them with the pierced side facing up on the egg tray. This should reduce the risk of eggs cracking during the boiling process.

Warning! Risk of injury!

Handle the measuring cup carefully, as the integrated egg piercer is extremely sharp.

3. Place the egg tray with the eggs properly onto the heating plate, then close the lid.
4. Connect the power plug to a properly installed wall socket.
5. Switch on the appliance by turning the On/Off switch to the desired time setting. Refer to **Cooking Times**. The indicator light lights up.
6. The water starts to heat up. The buzzer sounds once the set time is reached or once the water has evaporated. The indicator light starts blinking.
7. Switch off the appliance and disconnect from the mains.
8. Carefully, lift the appliance lid by its handle. Be careful of hot steam.
9. Lift the egg tray by its handle and briefly rinse eggs under cold tap water. The eggs are now ready to be served.

Note: If you wish to boil more than 8 eggs, insert the steam rack for the second egg tray on top of the first egg tray and follow above steps.

Note: We recommend using medium sized eggs. Depending on the size, number and freshness of the eggs, the results may vary slightly. In addition, if the eggs are not removed immediately after the boiling process has stopped, they will continue to cook.

Poaching Eggs

1. Fill the provided measuring cup with the recommended amount of cold water (See **Cooking Times/Amount of water to be used**) and pour water into the heating plate.
2. Crack one or more egg into the poaching tray.
3. Place the egg tray (without eggs) onto the heating plate and put the poaching tray
Or
Insert the steam rack, place the second egg tray and place the poaching tray.
4. Close the lid and connect the power plug to a properly installed wall socket.
5. Switch on the appliance by turning the On/Off switch to the desired time setting. Refer to **Cooking Times** table. The indicator light lights up.
6. The water starts to heat up. The buzzer sounds once the set time is reached or once the water has evaporated. The indicator light starts blinking.
7. Switch off the appliance and disconnect from the mains.
8. Carefully, lift the appliance lid by its handle. Be careful of hot steam.
9. Lift the poaching tray and serve the eggs.

Caution! Risk of burns! During use, hot steam escapes through the steam vent on top of the lid. Do not touch or cover it when in use. The egg trays and poaching tray get very hot during use; therefore, only lift by their handles or if necessary, use pot handles.

Cooking Time Table/ Amount of water to be used

Layer	No. of Eggs	Doneness	Amount of Water	Time (approx.)
First Layer	2 Eggs	Soft	50 ml	6 mins.
		Medium	70 ml	10 mins.
		Hard	100 ml	12 mins.
	4 Eggs	Soft	60 ml	9 mins.
		Medium	80 ml	12 mins.
		Hard	120 ml	14 mins.
	6 Eggs	Soft	50 ml	8 mins.
		Medium	70 ml	12 mins.
		Hard	80 ml	14 mins.
	8 Eggs	Soft	60 ml	9 mins.
		Medium	80 ml	12 mins.
		Hard	100 ml	14 mins.
Second Layer	12 Eggs	Soft	60 ml	13 mins.
		Medium	80 ml	15 mins.
		Hard	100 ml	17 mins.
	16 Eggs	Soft	60 ml	14 mins.
		Medium	80 ml	16 mins.
		Hard	100 ml	18 mins.
Scrambled Eggs 220g seasoned, scrambled (use poaching tray)			140 ml	11 mins.
4 Poached Eggs 220g (use poaching tray)			140 ml	10 mins.

Note: Cooking times may vary according to size and respective weight of the eggs. Only cook eggs of the same weight and size at the same time.

Steaming Food

Water amount to be used

- 140 ml for steaming times up to 16 minutes
 - 220 ml for steaming times form 17 minutes and above
1. Pour prescribed amount of water into the tray.
 2. Place the steaming tray onto the heating plate and distribute the food evenly on the steaming tray to guarantee an even cooking result. Make sure that all food pieces are cut to a similar size to obtain the best cooking result.
 3. Close the lid and connect the power plug to a properly installed wall socket.
 4. Switch on the appliance by turning the On/Off switch to the desired time setting. Refer to **Steaming Times** table. The indicator light lights up.
 5. The water starts to heat up. The buzzer sounds once the set time is reached or once the water has evaporated. The indicator light starts blinking.
 6. Switch off the appliance and disconnect from the mains.
 7. Carefully, lift the appliance lid by its handle. Be careful of hot steam.

Steaming Time Table

Food	Preparation	Weight	Steaming Time
Broccoli (fresh)	Cut into small florets	150g	11 mins
Whole green beans (fresh)		150g	16 mins
Cauliflower (fresh)	Cut into small florets	150g	15 mins
Carrots (fresh)	Cut into small slices	150g	15 mins
Green asparagus (fresh)	Cut to fit steam tray	200g	18 mins
Zucchini	Cut into small slices	150g	9 mins
Mushrooms	Halved (big) Whole (small)	150g	7 mins
Carrots & peas (frozen)	Do not defrost	150g	14 mins
Salmon fillet	2 fillets portioned	300g	12 mins
Sausage (e.g. Wiener)	2 pieces	240g	16 mins

- *Steaming times may vary according to size, type, quantity, freshness and temperature of the food.*
- *All steaming times refer to the use of the lower steaming tray.*
- *If both steaming trays are used, the amount of water to be used remains the same, but the steaming time will increase by approximately 30%.*
- *If you wish to cook food with different cooking times together, use the lower steaming tray for food with longer cooking time and add the second steaming tray on top of the steam later.*

Dry-boil cut-out feature

Your egg cooker/steamer is equipped with a boil-dry cut-out feature, which will switch off the appliance automatically, should it be accidentally be operated without water or by not observing the minimum water level. In the event of such safety cut-out, switch off the appliance immediately, unplug it and let it cool down for approximately 10 minutes. Afterwards, the appliance is ready to use again.

Thermal safety cut-out feature

Your egg cooker/steamer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic cut-out to prevent overheating.

CARE AND CLEANING

- Clean the appliance after every use and remove any remaining water or food residue.
- Before cleaning, always switch off the appliance and disconnect from the mains and let it cool down completely.
- Never immerse the appliance in water. **Danger of electric shock!**
- Clean the body of the appliance and the heating plate with soft damp cloth. Do not use any abrasive cleaning agents.
- Wash lid, rack, steaming and poaching trays in hot, soapy water.
- Clean heating plate with a paper towel moistened with one tablespoon white vinegar. This removes any mineral deposits left behind from the water and also works as an antibacterial agent. You may also wipe the heating plate using water and a damp cloth if desired.
- NOTE: If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs.