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## Salton EG1

# Salton Great Eggs Egg Poacher/Boiler

## MODEL EG1 INSTRUCTION MANUAL

### Introduction

This manual provides instructions for the safe and efficient operation of your Salton Great Eggs Egg Poacher/Boiler, Model EG1. This appliance is designed to boil up to six eggs, poach one to two eggs, and prepare individual omelets using steam.

### Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## Parts Identification



Image: Salton Great Eggs Egg Poacher/Boiler EG1 showing the base unit, transparent lid, egg rack, and measuring cup.

1. Base Unit with Heating Plate
2. Egg Rack (for boiling eggs)
3. Poaching Trays (2 D-shaped trays for poaching eggs)
4. Omelet Tray (for preparing individual omelets)
5. Transparent Lid
6. Measuring Cup with Egg Piercer

## Before First Use

Before using your egg poacher/boiler for the first time, wash the transparent lid, egg rack, poaching trays, omelet tray, and measuring cup in warm, soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.

## Operating Instructions

### General Preparation

- Always use the provided measuring cup to add the correct amount of water to the heating plate. The measuring cup has markings for different egg doneness levels (soft, medium, hard) and for poaching/omelets.
- Use the egg piercer located at the bottom of the measuring cup to gently pierce the large end of each egg before boiling. This helps prevent cracking during cooking.

### Boiling Eggs

1. Fill the measuring cup with cold water to the desired level (Soft, Medium, or Hard) based on the number of eggs you are cooking.
2. Pour the water onto the heating plate in the base unit.
3. Place the egg rack onto the heating plate.

4. Carefully place up to six pierced eggs onto the egg rack.
5. Cover with the transparent lid.
6. Plug the appliance into a standard electrical outlet.
7. Turn the dial to either 'Buzzer' (to be alerted when cooking is complete) or 'Silent' (if you prefer to time it yourself).
8. The appliance will cook until all the water has evaporated. If 'Buzzer' mode is selected, an audible signal will sound.
9. Unplug the appliance and carefully remove the lid. Use caution as steam will be hot.
10. Remove eggs and cool under cold water to stop the cooking process.

## Poaching Eggs

1. Fill the measuring cup with cold water to the 'Poach/Omelet' level.
2. Pour the water onto the heating plate in the base unit.
3. Lightly grease the poaching trays with cooking spray or butter.
4. Place the poaching trays onto the heating plate.
5. Crack one egg into each poaching tray.
6. Cover with the transparent lid.
7. Plug the appliance into a standard electrical outlet.
8. Turn the dial to either 'Buzzer' or 'Silent' mode.
9. Cooking is complete when the water has evaporated.
10. Unplug the appliance and carefully remove the lid.
11. Use a non-metallic utensil to remove poached eggs.

## Making Omelets

1. Fill the measuring cup with cold water to the 'Poach/Omelet' level.
2. Pour the water onto the heating plate in the base unit.
3. Lightly grease the omelet tray with cooking spray or butter.
4. Place the omelet tray onto the heating plate.
5. Beat one or two eggs with a fork and pour into the omelet tray. You may add other ingredients like cheese or herbs.
6. Cover with the transparent lid.
7. Plug the appliance into a standard electrical outlet.
8. Turn the dial to either 'Buzzer' or 'Silent' mode.
9. Cooking is complete when the water has evaporated.
10. Unplug the appliance and carefully remove the lid.
11. Use a non-metallic utensil to remove the omelet.

## Cleaning and Maintenance

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- Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
- Wash the transparent lid, egg rack, poaching trays, omelet tray, and measuring cup in warm, soapy water. These parts are not dishwasher safe.

- Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Never immerse the base unit or power cord in water or any other liquid.
- For compact storage, the power cord can be wound into the track underneath the base unit.

## Troubleshooting

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- **Eggs not cooked to desired doneness:** Adjust the amount of water used. Less water results in softer eggs, more water results in harder eggs. Ensure eggs are pierced before boiling.
- **Appliance does not turn on:** Check that the power cord is securely plugged into a working electrical outlet. Ensure the dial is turned to a cooking mode.
- **Non-stick surface peeling or bubbling:** Avoid using metal utensils on the heating plate or trays. Clean with soft cloths and non-abrasive cleaners.
- **Buzzer not sounding:** Ensure the dial is set to 'Buzzer' mode. If in 'Silent' mode, the buzzer will not activate.

## Specifications

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- **Model:** EG1
- **Capacity:** Up to 6 boiled eggs, 1-2 poached eggs, 1 omelet
- **Dimensions:** 9.75" L x 5.5" W x 7" H
- **Weight:** 1 Pound
- **Material:** Plastic (housing), Non-stick (heating plate)
- **Color:** White
- **Power:** Electric

## Warranty and Support

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This product is covered by a limited manufacturer's warranty. For specific warranty details, service, or support, please refer to the warranty card included with your purchase or contact Salton customer service directly. Keep your proof of purchase for warranty claims.