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MAVERICK SEC-2

Maverick SEC-2 Henrietta Hen Egg Cooker Instruction Manual

Model: SEC-2

[Visit the MAVERICK Store](#)

PRODUCT OVERVIEW

The Maverick SEC-2 Henrietta Hen Egg Cooker is designed to simplify the process of cooking eggs to your desired consistency. This electric egg maker can prepare up to 7 hard or soft-boiled eggs, or up to 4 poached eggs. Its unique hen-shaped design adds a charming touch to any kitchen.



Maverick SEC-2 Henrietta Hen Egg Cooker, a white hen-shaped appliance, ready for use.



The Henrietta Hen Egg Cooker in a kitchen setting.

A video demonstrating the setup and use of the Henrietta Hen Egg Cooker, including how to add water, place eggs, and operate the unit.

COMPONENTS

Your Henrietta Hen Egg Cooker includes the following parts:

- Hen Lid
- Egg Cooking Rack (for up to 7 eggs)
- Poaching Tray (for up to 4 eggs)
- Base/Heating Plate
- Piercing Pin (integrated into the egg cooking rack)



All components of the Maverick SEC-2 Henrietta Hen Egg Cooker laid out for assembly.

IMPORTANT SAFEGUARDS

Please read all instructions before using the appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to Maverick for examination, repair, or adjustment.
- The use of accessory attachments not recommended by Maverick may cause injuries.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when pouring hot liquids.
- To disconnect, remove plug from wall outlet.
- This appliance generates heat and escaping steam during operation. To prevent the risk of burns, do

not touch or move the base, cooking rack, poaching tray, or lid while the unit is 'on'.

- The piercing pin is very sharp; use extreme care.

SETUP

Before first use, wash the lid, the cooking rack, and the poaching tray in hot, soapy water, rinse, and dry thoroughly. Wipe the base with a damp cloth or sponge. **Do not immerse the base in water or other liquid.**

Ensure all egg cooker parts are securely in place prior to operation.

OPERATING INSTRUCTIONS

Cooking Hard, Medium, or Soft-Boiled Eggs

1. Place the base on a dry, level surface near an electrical outlet.
2. Pour the appropriate amount of cold water into the heating plate based on your desired egg consistency:
 - **Soft-Cooked Eggs (Level 1):** 50ml for 1 egg, 35ml for 4 eggs, 35ml for 7 eggs.
 - **Medium-Cooked Eggs (Level 2):** 70ml for 1 egg, 55ml for 4 eggs, 45ml for 7 eggs.
 - **Hard-Cooked Eggs (Level 3):** 115ml for 1 egg, 100ml for 4 eggs, 85ml for 7 eggs.
3. Place the egg cooking rack on the base.
4. Use the built-in piercing pin (located on the cooking rack) to pierce the large end of each egg. This helps prevent cracking.
5. Place eggs, pierced end up, into the cooking rack.
6. Cover the unit with the hen lid.
7. Plug the unit into a 120V electrical outlet. The indicator light will glow, indicating cooking is in progress.
8. The unit will "chirp" when all the water has evaporated, signaling that the eggs are cooked.
9. Carefully unplug the unit.
10. With eggs still on the cooking rack, carefully remove the cooking rack and rinse briefly under cold water to stop the cooking process.
11. Serve eggs immediately.



Pouring the correct amount of water into the heating plate.



Placing an egg onto the cooking rack after piercing.

Cooking Poached Eggs

1. Place the base on a dry, level surface near an electrical outlet.
2. Pour cold water to Level 2 of the heating plate (approximately 55ml).
3. Lightly butter or oil the poaching sections of the poaching tray to prevent sticking.
4. Place the egg cooking rack on the base.
5. Place the poaching tray on top of the egg cooking rack.
6. Break one egg into each section of the poaching tray (up to 4 eggs).
7. Cover the unit with the hen lid.
8. Plug the unit into a 120V electrical outlet. The indicator light will glow, indicating cooking is in progress.
9. The unit will "chirp" when all the water has evaporated, signaling that the eggs are cooked.
10. Carefully unplug the unit.
11. Carefully remove the poaching tray by grasping its handle.
12. Serve eggs immediately.

Approximate Cooking Times

Guide	Number of Eggs	Approximate Cooking Time
Soft Cooked Eggs	1	7 min
	4	7.05 min
	7	7.10 min
Medium Cooked Eggs	1	9-1/2 min
	4	10-1/2 min
	7	12 min
Hard Cooked Eggs	1	15-1/2 min
	4	15.28 min
	7	18 min
Poached Eggs	1-2	7 min
	3-4	8 min

Note: Cooking times are approximate and can vary based on egg size and desired doneness. Larger eggs may require slightly longer cooking times.

MAINTENANCE AND CLEANING

The lid, egg cooking rack, and poaching tray are dishwasher-safe (top rack only).

To clean the base, wipe it with a damp cloth or sponge. **DO NOT IMMERSE THE BASE IN WATER OR OTHER LIQUID.**

Ensure all parts are completely dry before storing.



CONVENIENT PIERCING PIN

A convenient feature is the built-in piercing pin to prevent shells from cracking.



EASY TO CLEAN & DISHWASHER SAFE

Lid, egg cooking rack and poaching tray are all dishwasher-safe and designed for easy cleanup.



EVERYTHING YOU NEED

Everything you need is here to cook perfect eggs including the lid, egg cooking rack, poaching tray and base/heating plate.

The lid, egg cooking rack, and poaching tray are dishwasher-safe for easy cleaning.

TROUBLESHOOTING

- If the unit does not operate, ensure it is properly plugged into a working 120V electrical outlet.
- If the unit malfunctions or has been damaged, do not attempt to repair it. Return the appliance to Maverick for examination, repair, or adjustment.
- If eggs are cracking, ensure you are piercing the large end of each egg before cooking.
- If the alarm sounds prematurely or not at all, ensure the correct amount of water is added for the desired egg doneness and number of eggs.

SPECIFICATIONS

- **Model Number:** SEC-2
- **Brand:** MAVERICK
- **Color:** White
- **Material:** Plastic
- **Item Weight:** 1 Pounds
- **Product Dimensions:** 7.5 x 7.5 x 7.5 inches
- **Capacity:** 7 eggs (boiled), 4 eggs (poached)
- **Is Electric:** Yes
- **UPC:** 885191564599, 115024050402, 887694135269, 011502405040

WARRANTY AND SUPPORT

This appliance is covered by a Maverick Limited Warranty. For detailed warranty information or to return the appliance for examination, repair, or adjustment, please contact Maverick customer support.

Visit the official Maverick store for more products and support: [Maverick Store](#)

ADDITIONAL INFORMATION

This product is from a small business brand.

A brand overview video showcasing Maverick's commitment to quality kitchen products.