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Cuisinart EEP-6 Electric Nonstick Egg Poacher Instruction Manual

PRODUCT OVERVIEW

The Cuisinart EEP-6 is an electric nonstick egg poacher designed for versatile cooking. Housed in brushed stainless steel, this appliance features a brazed aluminum heating element for quick and even heat distribution. It offers temperature settings from "warm" up to 450 degrees Fahrenheit. The unit can poach up to six eggs or prepare individual custards. By removing the poaching plate, the base transforms into a 9-inch saucepan suitable for simmering soups, steaming vegetables, or boiling potatoes. It includes a tempered glass lid with stainless-steel trim, wide die-cast chrome-plated handles, and a serving stand. The nonstick cooking surface ensures easy food release, and the pan is dishwasher-safe for convenient cleaning.



Image 1: The Cuisinart EEP-6 Electric Nonstick Egg Poacher. This image displays the appliance with its brushed stainless steel housing, glass lid, and handles, ready for use.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance base in water or other liquids.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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 AND FEATURES

Familiarize yourself with the components of your Cuisinart EEP-6 Electric Nonstick Egg Poacher:

- **Brushed Stainless-Steel Housing:** Durable and aesthetically pleasing exterior.
- **Brazed Aluminum Heating Element:** Ensures rapid and uniform heating.
- **Nonstick Cooking Surface:** Facilitates easy food release and cleaning.
- **Tempered Glass Lid with Stainless-Steel Trim:** Allows monitoring of cooking progress and retains heat.
- **Wide Die-Cast Chrome-Plated Handles:** Provide a secure and comfortable grip.
- **Serving Stand:** For convenient presentation of cooked items.
- **Egg Poaching Plate:** Designed to poach up to six eggs simultaneously.
- **Temperature Settings:** Adjustable from "warm" to 450°F for various cooking needs.

SETUP

1. **Unpack:** Carefully remove all packaging materials and any promotional labels or stickers from your egg poacher.
2. **Initial Cleaning:** Before first use, wash the tempered glass lid, poaching plate, and the nonstick pan in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the base with a damp cloth. Do not immerse the electrical base in water.
3. **Placement:** Place the appliance on a clean, dry, flat, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
4. **Power Connection:** Ensure the appliance is unplugged before assembly. Once assembled, plug the power cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

A. Egg Poaching

1. **Add Water:** Pour the recommended amount of water into the nonstick pan. The exact amount may vary based on desired egg consistency; typically, a small amount (e.g., 1/4 to 1/2 cup) is sufficient to create steam.
2. **Insert Poaching Plate:** Place the egg poaching plate securely into the pan.
3. **Prepare Eggs:** Lightly grease each egg cup on the poaching plate with butter or cooking spray to prevent sticking. Crack one egg into each cup.
4. **Cover:** Place the tempered glass lid onto the unit.
5. **Set Temperature:** Plug in the unit. Adjust the temperature control to the desired setting. For poaching, a medium-high setting is generally suitable. The unit will begin to heat.
6. **Cook:** Allow eggs to cook for approximately 3-6 minutes for soft to firm yolks, depending on your preference and the amount of water used. Monitor through the glass lid.
7. **Serve:** Carefully remove the lid (steam will be hot). Using a heat-resistant utensil, gently lift each poached egg from its cup.

B. Saucepan Use

The Cuisinart EEP-6 can also function as a 9-inch saucepan for various cooking tasks.

- 1. Remove Poaching Plate:** Ensure the egg poaching plate is removed from the unit.
- 2. Add Ingredients:** Use the nonstick pan as a conventional saucepan. Add liquids or ingredients for simmering soup, steaming vegetables, or boiling potatoes.
- 3. Cover:** Place the tempered glass lid onto the unit.
- 4. Set Temperature:** Plug in the unit and adjust the temperature control to the desired setting (from "warm" to 450°F) for your cooking needs.
- 5. Cook:** Monitor cooking progress through the glass lid.
- 6. Serve:** Carefully remove the lid and serve contents.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Cuisinart EEP-6.

- 1. Unplug and Cool:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
- 2. Dishwasher-Safe Parts:** The nonstick pan and tempered glass lid are dishwasher-safe for easy cleaning. For best results, place them on the top rack.
- 3. Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry completely.
- 4. Base Unit:** Wipe the exterior of the main unit (brushed stainless-steel housing) with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish. Never immerse the electrical base in water or any other liquid.
- 5. Stubborn Residue:** For any stubborn food residue, soak the nonstick pan or poaching plate in warm, soapy water for a few minutes before cleaning.
- 6. Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Cuisinart EEP-6, refer to the following common problems and solutions:

- Appliance does not heat:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the temperature control is set to an active heating setting (not "off" or "warm" if higher heat is desired).
- Eggs sticking to poaching cups:**
 - Ensure you have lightly greased the egg cups with butter or cooking spray before adding eggs.
 - Allow the unit to cool slightly before attempting to remove eggs, or use a non-abrasive utensil.
- Eggs are overcooked/undercooked:**
 - Adjust cooking time. Shorter times for softer yolks, longer for firmer.
 - Verify the amount of water added; too little water may result in less steam and slower cooking, too much may affect consistency.
 - Ensure the lid is properly seated to retain steam and heat.
- Unit takes a long time to heat up:**
 - Ensure the temperature control is set to a higher heat setting if rapid heating is desired.
 - Preheating the unit for a few minutes before adding ingredients can help.

If the problem persists, contact Cuisinart Customer Service for further assistance.

SPECIFICATIONS

Brand	Cuisinart
Model Number	EEP-6
Material	Aluminum, Glass, Stainless Steel
Color	Stainless Steel
Product Dimensions	34.3L x 30.5W x 16.5H centimetres (approx. 13.5 x 12 x 6.5 inches)
Is Electric	Yes
UPC	086279018489
Temperature Range	Warm to 450°F

WARRANTY AND SUPPORT

This Cuisinart EEP-6 Electric Nonstick Egg Poacher is covered by a **three-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical support, or any product-related inquiries, please contact Cuisinart Customer Service. Keep your purchase receipt as proof of purchase for warranty validation.

For the most up-to-date contact information, please visit the official Cuisinart website or refer to the documentation included with your product.