

Mastrad F65421

Mastrad F65421 4-Egg Poacher Carousel Instruction Manual

Model: F65421

INTRODUCTION

Thank you for choosing the Mastrad F65421 4-Egg Poacher Carousel. This innovative kitchen accessory is designed to help you prepare perfect poached eggs with ease. Made from flexible, non-stick silicone, it ensures optimal water circulation around the egg for consistent results and simple demolding. Please read this manual carefully before first use to ensure safe and efficient operation.

SAFETY INSTRUCTIONS

- Always handle with care when hot. Use oven mitts or a towel when removing the carousel from boiling water.
- Keep out of reach of children.
- Ensure the water level in the pot is sufficient to cover the egg poachers but not so high that it overflows when the carousel is submerged.
- Do not expose the silicone poachers to direct flame or extreme heat sources other than boiling water.
- Inspect the product for any damage before each use. Do not use if damaged.

PRODUCT OVERVIEW

The Mastrad F65421 4-Egg Poacher Carousel allows you to poach up to four eggs simultaneously. Its flexible silicone cups are perforated to allow even cooking, while the central carousel structure keeps them stable in the water. The integrated handle on each poacher ensures safe handling.



Image: The Mastrad 4-Egg Poacher Carousel shown in its retail packaging, highlighting its design and features.



Image: Two individual Mastrad egg poachers, one containing a perfectly poached egg, displayed alongside a vibrant green salad, illustrating a serving suggestion.



Image: A beautifully arranged breakfast table featuring poached eggs prepared using the Mastrad poachers, served on avocado toast with other breakfast items.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash the egg poachers and carousel thoroughly with warm soapy water before first use. Rinse well and dry.
3. **Prepare Poachers:** Lightly oil the inside of each silicone poacher cup before each use. This step is crucial for preventing eggs from sticking and ensuring easy demolding.

OPERATING INSTRUCTIONS

1. **Prepare Water:** Fill a pot with water and bring it to a gentle simmer. The water should be simmering, not rapidly boiling. Adding a splash of vinegar to the water can help the egg whites set faster.
2. **Crack Eggs:** Carefully crack one egg into each lightly oiled silicone poacher cup.
3. **Submerge Carousel:** Gently lower the Mastrad 4-Egg Poacher Carousel into the simmering water. Ensure the water level covers the eggs.



Image: A hand carefully holds a single Mastrad silicone egg poacher, which contains a raw egg, ready for cooking.



Image: A Mastrad egg poacher, containing an egg, is gently lowered into a pot of simmering water, demonstrating the cooking process.

4. **Cook:** Cook for approximately 7 to 8 minutes for a soft-set yolk. Adjust cooking time based on your preferred yolk consistency. For firmer yolks, cook for an additional 1-2 minutes.
5. **Remove:** Using the integrated handles, carefully lift the carousel out of the hot water. Allow any excess water to drain.



Image: A hand gently removes a perfectly poached egg from a Mastrad silicone poacher, showcasing the easy demolding feature.

6. **Serve:** Invert each poacher over a plate to release the poached egg. The non-stick silicone makes demolding simple. Serve immediately.

CLEANING AND MAINTENANCE

- **After Each Use:** Wash the poachers and carousel with warm, soapy water. The non-stick silicone ensures easy cleaning.
- **Hand Washing:** Hand washing is recommended to prolong the life and maintain the integrity of the silicone.
- **Dishwasher Use:** The product is dishwasher safe (top rack recommended) for convenience, but hand washing is preferred for best results and longevity.
- **Drying:** Allow all parts to air dry completely before storing.
- **Storage:** Store in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Egg sticks to the poacher.	Poacher was not sufficiently oiled before use.	Ensure to lightly oil the inside of each silicone cup before cracking the egg into it.
Egg white escapes through perforations.	Water boiling too vigorously; eggs not fresh enough.	Ensure water is at a gentle simmer, not a rolling boil. Use very fresh eggs, as their whites are thicker and less likely to spread.
Eggs are undercooked or overcooked.	Incorrect cooking time.	Adjust cooking time according to your desired yolk consistency. Start with 7-8 minutes for soft-set, and increase for firmer results.
Carousel does not fit well in the pot.	Pot size is too small or too large.	Use a pot with an appropriate diameter (approximately 23 cm width for the carousel). If your pot is too small, you may need to poach eggs in batches or use individual poachers without the carousel.

SPECIFICATIONS

Model: F65421

Brand: Mastrad

Material: Silicone / Reinforced PP

Color: Assorted (Multicolor)

Product Width: Approximately 23 cm

Product Height: Approximately 19 cm

Overall Dimensions (L x W x H): Approximately 31.2 x 51.6 x 7.3 cm (May refer to packaging or extended flat dimensions)

Shape: Rectangular (Carousel)

Finish Type: Non-stick

Care Instructions: Hand wash recommended; Dishwasher safe (top rack)

Oven Safe: Yes

WARRANTY AND SUPPORT

This Mastrad product comes with a manufacturer's warranty of 1 year from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, product inquiries, or warranty service, please contact Mastrad customer service through their official website or the retailer where the product was purchased. Visit [Mastrad's Amazon Store](#) for more information.