

EMSON 8625

EMSON Omelet Wave Microwave Omelet Cooker Model 8625 User Manual

Your guide to effortless microwave omelets and egg bites.

INTRODUCTION

Thank you for choosing the EMSON Omelet Wave Microwave Omelet Cooker Model 8625. This versatile kitchen tool is designed to help you prepare delicious omelets and egg bites quickly and easily using your microwave. Its durable, non-stick plastic construction ensures simple cooking and effortless cleanup. Please read this manual thoroughly before first use to ensure safe and optimal performance.

SAFETY INSTRUCTIONS

- **Always wash the product before initial use.**
- This product is designed for microwave use only. Do not use in conventional ovens, on stovetops, or under a broiler.
- Exercise caution when removing the cooker from the microwave and opening it, as hot steam may escape and cause burns. Use oven mitts or a towel.
- Do not overfill the cooker. Leave adequate space for eggs to expand during cooking to prevent overflow.
- Always keep an eye on the food in the microwave when cooking. Microwave cooking times can vary based on wattage and food quantity.
- The product is dishwasher safe and BPA-free.
- Withstands temperatures from 14°F (-10°C) to 230°F (110°C).

COMPONENTS

The EMSON Omelet Wave Microwave Omelet Cooker consists of two primary components:

1. **Omelet Cooker:** The main unit, designed to fold in half for cooking omelets.
2. **Egg Poacher Insert:** A removable insert with two circular molds, ideal for poaching eggs or making egg bites.



Figure 1: The EMSON Omelet Wave Microwave Omelet Cooker in its open position, showing the two main cooking compartments.



Figure 2: The EMSON Omelet Wave Microwave Omelet Cooker in its closed position, ready for microwave use.

SETUP

Before first use, thoroughly wash all components of the Omelet Wave Cooker with warm, soapy water or place them in the dishwasher. Rinse well and dry completely.

OPERATING INSTRUCTIONS

Making an Omelet

1. **Prepare Ingredients:** Whisk 2-3 eggs in a bowl with a splash of milk (optional) and seasonings to your preference. Prepare any desired fillings such as chopped vegetables, cheese, or cooked meats.
2. **Add Fillings:** Place your desired fillings into one half of the open omelet cooker.
3. **Pour Egg Mixture:** Pour half of the whisked egg mixture over the fillings in one side of the cooker.
4. **First Cook:** Close the omelet cooker and place it in the microwave. Cook for approximately 60 seconds at 800W. Adjust time based on your microwave's wattage and desired doneness.
5. **Flip and Finish:** Carefully remove the cooker from the microwave. Open it, then gently fold the cooked half over the uncooked half. Close the cooker again and return to the microwave for an additional 60 seconds, or until the omelet is fully cooked.
6. **Serve:** Carefully remove the cooked omelet from the cooker using a spatula and serve immediately.

Making Egg Bites (using the Egg Poacher Insert)

The egg poacher insert can be used to create convenient egg bites. For best results, pre-cook any solid ingredients like vegetables or meats before adding them to the molds.

1. **Insert Poacher:** Place the egg poacher insert into the main omelet cooker.
2. **Add Fillings:** Distribute pre-cooked fillings (e.g., broccoli, mushrooms, turkey bacon) into the two circular molds of the insert.
3. **Add Egg Mixture:** Pour egg whites or whisked whole eggs into each mold, covering the fillings. Do not fill completely to the top, as eggs will expand during cooking. Leave a small gap to prevent overflow.
4. **Cook:** Close the omelet cooker and place it in the microwave. Cook for approximately 1 minute and 20 seconds (based on a typical microwave). Cooking times may vary significantly depending on your microwave's wattage and the amount of ingredients.
5. **Check Doneness:** Carefully remove the cooker from the microwave. Use a fork to gently check if the egg bites are cooked through. If not, return to the microwave for additional 15-30 second intervals until done.
6. **Serve:** Carefully remove the cooked egg bites from the molds and serve.

CLEANING AND MAINTENANCE

- **Dishwasher Safe:** The EMSON Omelet Wave Cooker is dishwasher safe. Place it on the top rack for best results.
- **Hand Washing:** If hand washing, use warm water and mild dish soap. A soft sponge or cloth is recommended to avoid scratching the non-stick surface. Rinse thoroughly and air dry or towel dry.
- **Storage:** Store the clean and dry cooker in a cupboard or drawer.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Omelet/Egg Bites overflow during cooking.	Cooker was overfilled.	Ensure not to fill the egg mixture completely to the top. Leave a small gap for expansion.
Eggs are not fully cooked or are unevenly cooked.	Microwave wattage varies; insufficient cooking time.	Adjust cooking time. Start with recommended times and add 15-30 second intervals until desired doneness is achieved. Ensure the cooker is centered in the microwave.

Problem	Possible Cause	Solution
Steam burns when opening the cooker.	Lack of caution when handling hot product.	Always use oven mitts or a towel when removing the cooker from the microwave and opening it. Open away from your face.

SPECIFICATIONS

- **Brand:** EMSON
- **Model Name:** Omelet Wave Microwave Omelet Cooker
- **Model Number:** 8625
- **Material:** Plastic
- **Color:** White
- **Product Dimensions:** 8.75 x 2.44 x 5.5 inches
- **Item Weight:** 6.4 ounces
- **Special Feature:** Dishwasher Safe
- **Is Oven Safe:** No
- **Has Nonstick Coating:** Yes
- **Temperature Range:** 14°F (-10°C) to 230°F (110°C)
- **BPA Free:** Yes

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or contact EMSON customer service directly. Keep your purchase receipt for proof of purchase.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question