

## VonShef 07/034US

# VonShef 7-Egg Electric Cooker

Model: 07/034US

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using your VonShef 7-Egg Electric Cooker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only accessories recommended by the manufacturer.
- Avoid contact with hot surfaces. Use handles or knobs. Steam released during operation is hot.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Always add water to the heating plate before placing eggs or other accessories.
- The appliance will automatically shut off when the water has evaporated.

## 2. PRODUCT OVERVIEW

The VonShef 7-Egg Electric Cooker is designed for convenient and efficient preparation of boiled, poached, and steamed eggs. Its compact design and stainless steel finish make it a practical addition to any kitchen.

### Components:

- Main Unit with Heating Plate
- Stainless Steel Lid

- Egg Tray (holds up to 7 eggs)
- Poaching Bowl
- Measuring Cup with Egg Piercer



**Figure 2.1:** The VonShef 7-Egg Electric Cooker with its main unit, stainless steel lid, egg tray, poaching bowl, and measuring cup with egg piercer.

### 3. SETUP

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel lid, egg tray, and poaching bowl in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the main unit on a dry, stable, and heat-resistant surface, away from the edge of the counter. Ensure there is adequate ventilation around the appliance.

### 4. OPERATING INSTRUCTIONS

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#### 4.1. Boiling Eggs (Soft, Medium, Hard)

1. **Pierce Eggs:** Use the egg piercer located at the bottom of the measuring cup to gently pierce the large end of each egg. This prevents cracking during cooking.



**Figure 4.1:** Gently pierce the large end of each egg using the integrated egg piercer on the measuring cup.

2. **Add Water:** Fill the measuring cup with cold water according to your desired egg consistency. The cup has markings for soft, medium, and hard-boiled eggs (for 1-7 eggs). Pour the measured water onto the heating plate of the main unit.
3. **Place Eggs:** Place the egg tray onto the heating plate. Arrange the pierced eggs on the egg tray with the pierced end facing upwards. The cooker can accommodate up to 7 eggs.



**Figure 4.2:** Place up to 7 eggs in the egg tray after piercing them.

4. **Cover:** Place the stainless steel lid over the egg tray and main unit.
5. **Start Cooking:** Plug the appliance into a suitable power outlet. Press the power button. The indicator light will illuminate, signaling that the cooker is operating.
6. **Automatic Shut-off:** The cooker will automatically turn off once all the water has evaporated, and the indicator light will extinguish.
7. **Cool Eggs:** Carefully remove the lid (beware of hot steam). Using oven mitts or a towel, remove the egg tray and immediately rinse the eggs under cold water or place them in an ice bath to stop the cooking process and make them easier to peel.



Figure 4.3: A perfectly cooked soft-boiled egg, ready to serve.

## 4.2. Poaching Eggs

1. **Prepare Poaching Bowl:** Lightly grease the poaching bowl with butter or cooking spray to prevent sticking.
2. **Crack Eggs:** Crack one or two eggs directly into the poaching bowl.
3. **Add Water:** Fill the measuring cup with water up to the 'Hard' line (for 1-7 eggs) and pour it onto the heating plate.
4. **Place Poaching Bowl:** Place the egg tray onto the heating plate, then place the poaching bowl into the center of the egg tray.



**Figure 4.4:** The poaching bowl placed in the egg cooker, ready for use.

5. **Cook:** Cover with the lid, plug in, and press the power button. The cooker will automatically shut off when done.
6. **Serve:** Carefully remove the poaching bowl using a heat-resistant utensil.

### 4.3. Steaming Other Foods

The egg cooker can also be used to steam small quantities of vegetables or other foods. Place the food in the poaching bowl, add water to the heating plate (use the 'Hard' line for 1-7 eggs as a general guide), cover, and cook until the water evaporates. Cooking times will vary based on the food type and quantity.

### 4.4. Product Demonstration Video



**Video 4.1:** An official demonstration video showcasing the features and operation of the VonShef Egg Boiler, including boiling and poaching eggs.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning will ensure the longevity and optimal performance of your egg cooker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The stainless steel lid, egg tray, and poaching bowl can be washed in warm, soapy water. Rinse thoroughly and dry. These parts are generally dishwasher safe, but hand washing is recommended to prolong their life.
3. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
4. **Clean Heating Plate:** If mineral deposits (scale) accumulate on the heating plate, fill the measuring cup with a mixture of water and white vinegar (1:1 ratio) up to the 'Hard' line. Pour this mixture onto the heating plate, close the lid, and turn on the cooker until the liquid evaporates. Unplug, let cool, and wipe clean with a damp cloth. Repeat if necessary.
5. **Storage:** Store the clean and dry appliance in a cool, dry place.

## 6. TROUBLESHOOTING

| Problem                                   | Possible Cause                                                                                                                         | Solution                                                                                                                                                          |
|-------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Eggs not cooked to desired consistency.   | Incorrect water amount used.                                                                                                           | Ensure you use the correct water level indicated on the measuring cup for your desired egg hardness and number of eggs.                                           |
| Eggs cracking during cooking.             | Eggs not pierced, or pierced incorrectly.                                                                                              | Always pierce the large end of each egg with the provided piercer before cooking.                                                                                 |
| Indicator light remains on after cooking. | This appliance automatically turns off when all water has evaporated. If the light remains on, it indicates the unit is still powered. | The indicator light will turn off when the water has fully evaporated and the heating cycle is complete. If it remains on and the water is gone, unplug the unit. |
| White residue on heating plate.           | Mineral deposits from water (limescale).                                                                                               | Descale the heating plate as described in the Maintenance and Cleaning section (Section 5).                                                                       |

## 7. SPECIFICATIONS

- **Model Number:** 07/034US
- **Brand:** VonShef
- **Capacity:** Up to 7 eggs
- **Material:** Stainless Steel, Plastic
- **Features:** Automatic shut-off, over-temperature protection, indicator light

## 8. WARRANTY AND SUPPORT

Your VonShef 7-Egg Electric Cooker comes with a standard manufacturer's warranty. For detailed warranty information, product support, or to inquire about replacement parts, please refer to the warranty card included with your purchase or visit the official VonShef website.

If you experience any issues with your appliance, please contact VonShef customer service for assistance. Do not attempt to repair the appliance yourself.

### 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.

Name

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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