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Cuisinart CEC-10

Cuisinart Egg Central Egg Cooker

MODEL: CEC-10

Introduction

The Cuisinart Egg Central Egg Cooker, Model CEC-10, is designed to simplify egg preparation, allowing you to cook up to 10 eggs simultaneously to your desired consistency. This versatile appliance can prepare hard, medium, or soft-boiled eggs, as well as poached eggs and omelets, all with minimal effort. Its compact design and automatic features make it a convenient addition to any kitchen.

Important Safety Information

Please read all instructions carefully before using the Cuisinart Egg Central Egg Cooker. Always exercise caution when operating electrical appliances. Do not immerse the appliance base in water. Ensure the unit is unplugged and cooled before cleaning. Surfaces may become hot during operation; use oven mitts or handles when handling hot components.

Parts and Components

- **Base Unit:** Contains the heating plate and power switch.
- **Stainless Steel Lid:** Covers the cooking area to trap steam.
- **Egg Rack:** Holds up to 10 eggs for boiling.
- **Poaching Tray:** For poaching up to 4 eggs.
- **Omelet Tray:** For preparing omelets.
- **Measuring Cup with Piercing Pin:** Used to measure water and pierce eggs.



Image: Cuisinart Egg Central Egg Cooker with its stainless steel lid removed, revealing the main egg rack and the water reservoir below. The measuring cup is also visible.

Setup

1. Unpack all components and remove any packaging materials.
2. Wash the lid, egg rack, poaching tray, omelet tray, and measuring cup in warm, soapy water. Rinse thoroughly and dry.
3. Place the base unit on a clean, dry, and stable surface.

Operating Instructions

General Use and Water Measurement

The included measuring cup is crucial for achieving the desired egg consistency. It has markings for soft,

medium, hard-boiled eggs, as well as for poached eggs and omelets. Always use cold water for consistent results.

The piercing pin located at the bottom of the measuring cup is used to make a small hole in the larger end of each egg. This prevents cracking during cooking.

1. Hard, Medium, or Soft-Boiled Eggs

1. Fill the measuring cup with cold water to the line corresponding to your desired egg consistency (Soft, Medium, or Hard).
2. Pour the measured water directly onto the heating plate in the base unit.
3. Using the piercing pin on the bottom of the measuring cup, carefully make a small hole in the larger end of each egg.
4. Place the pierced eggs onto the egg rack, with the pierced end facing upwards.
5. Place the egg rack onto the base unit.
6. Cover the unit with the stainless steel lid.
7. Plug in the power cord and flip the switch to the 'ON' position. The indicator light will illuminate.
8. The unit will automatically shut off and an audible alarm will sound when the water has evaporated and the eggs are cooked.
9. Immediately transfer the cooked eggs to a bowl of cold water or an ice bath to stop the cooking process and facilitate easier peeling.



Image: Eggs placed on the egg rack inside the Cuisinart Egg Central Egg Cooker, ready for the lid to be placed on top and cooking to begin.

Video: Demonstration of the Cuisinart Egg Central Egg Cooker in action, showing the process of cooking hard-boiled eggs and how easily they peel after cooking.

2. Poached Eggs

1. Fill the measuring cup with cold water to the 'POACHED' line. Pour water onto the heating plate.
2. Lightly grease the poaching tray cups with cooking spray or butter.
3. Crack one egg into each poaching cup (up to 4 eggs).
4. Place the poaching tray onto the base unit.
5. Cover with the stainless steel lid.
6. Plug in and turn 'ON'. The alarm will sound when finished.



Image: The Cuisinart Egg Central Egg Cooker with the poaching tray in place, ready for eggs to be cracked into its four cups.

3. Omelets

1. Fill the measuring cup with cold water to the 'OMELET' line. Pour water onto the heating plate.
2. Lightly grease the omelet tray.
3. Whisk 1-3 eggs with desired ingredients (cheese, vegetables, etc.) and pour into the omelet tray.
4. Place the omelet tray onto the base unit.
5. Cover with the stainless steel lid.
6. Plug in and turn 'ON'. The alarm will sound when finished.

Cleaning and Maintenance

1. Always unplug the unit and allow it to cool completely before cleaning.
2. The lid, egg rack, poaching tray, omelet tray, and measuring cup are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water.
3. To clean the heating plate, wipe it with a damp cloth. For stubborn mineral deposits (which may

appear after repeated use), add a small amount of white vinegar to the heating plate and let it sit for 5-10 minutes, then wipe clean. Do not use abrasive cleaners or scouring pads.

4. Store the unit assembled with all accessories inside for compact storage.

Troubleshooting

- **Eggs not cooked to desired consistency:** Ensure the correct amount of water was used according to the measuring cup markings for the desired doneness. Adjust water levels slightly based on personal preference and egg size.
- **Unit not turning on:** Check if the power cord is securely plugged into a working outlet and the unit's power switch is in the 'ON' position.
- **Eggs cracking during cooking:** Ensure each egg is pierced with the provided pin on the larger end before placing it on the rack.

Specifications

Feature	Detail
Model Number	CEC-10
Material	Brushed Stainless Steel
Capacity	10 Shelled Eggs (Boiling), 4 Eggs (Poaching)
Power	600 Watts
Dimensions (L x W x H)	9.5" x 6.7" x 6.7"
Item Weight	1.65 Pounds
Color	Black

Warranty and Support

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official Cuisinart website. Do not attempt to repair the appliance yourself.