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## Chefman Electric Egg Cooker Boiler,

# Chefman Electric Egg Cooker Boiler User Manual

Model: Electric Egg Cooker Boiler

## INTRODUCTION

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The Chefman Electric Egg Cooker Boiler is designed to simplify your breakfast routine by perfectly cooking eggs to your desired consistency, whether hard-boiled, soft-boiled, poached, or as an omelet. This versatile appliance also functions as a food and vegetable steamer, offering a convenient solution for healthy meals. Its compact design and easy-to-clean components make it an ideal addition to any kitchen.



Figure 1: Chefman Electric Egg Cooker Boiler

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- 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 COMPONENTS

Familiarize yourself with the various parts of your Chefman Electric Egg Cooker Boiler:



Figure 2: Exploded View of Egg Cooker Components

- **Dome Lid:** Transparent lid to cover the cooking area and retain steam.
- **Poaching Tray:** Designed for cooking up to two poached eggs.

- **Omelet Tray:** Flat tray for preparing single-serving omelets or scrambled eggs.
- **Egg Tray:** Holds up to 6 eggs for boiling.
- **Base:** The main unit containing the heating plate and control button.
- **Egg Tray Retrieval Tool:** A tool to safely lift hot egg trays.
- **Measuring Cup with Piercing Pin:** Used to measure the precise amount of water needed for different egg consistencies and to pierce eggs.

## SETUP

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Before first use, wash all removable parts (Dome Lid, Poaching Tray, Omelet Tray, Egg Tray, Egg Tray Retrieval Tool, and Measuring Cup) in warm, soapy water. Rinse thoroughly and dry. The main base unit should only be wiped clean with a damp cloth.

1. Place the Egg Cooker Base on a stable, heat-resistant surface.
2. Using the provided measuring cup, fill the heating plate with the appropriate amount of water based on your desired egg consistency (Soft, Medium, or Hard).
3. If boiling eggs, place the Egg Tray onto the heating plate. If poaching or making an omelet, place the Poaching Tray or Omelet Tray directly onto the heating plate.
4. Carefully place eggs into the designated spots on the Egg Tray. For boiled eggs, use the piercing pin on the bottom of the measuring cup to gently pierce a small hole in the larger end of each egg. This helps prevent cracking during cooking.
5. Cover the unit with the Dome Lid, ensuring it is securely in place.



Figure 3: Placing Eggs in the Cooker

## OPERATING INSTRUCTIONS

The Chefman Electric Egg Cooker makes cooking eggs simple and fast:

1. Ensure the unit is properly set up with water and eggs/trays as described in the Setup section.
2. Plug the power cord into a standard electrical outlet. The indicator light on the power button will illuminate.
3. Press the power button to begin cooking. The indicator light will remain lit during the cooking cycle.
4. The appliance will automatically shut off and emit an audible buzzer when the water has evaporated and the eggs are cooked to your selected consistency.
5. To stop the buzzer, press the power button again.
6. Carefully remove the Dome Lid (steam will be hot). Use the Egg Tray Retrieval Tool to lift the hot egg tray or poaching/omelet tray.
7. For hard-boiled eggs, immediately transfer them to a bowl of cold water or run under cold water to stop the cooking

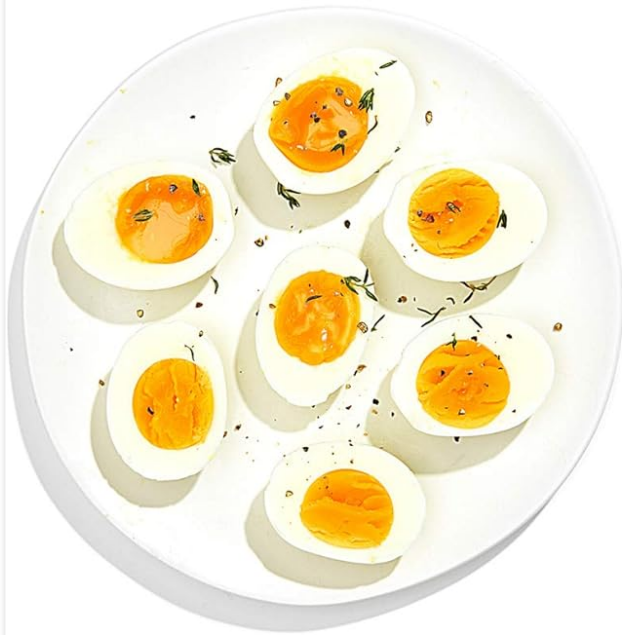


process and make them easier to peel.

### Cooking Options:

- **Boiled Eggs (Soft, Medium, Hard):** Use the Egg Tray. Adjust water level in the measuring cup according to the markings for desired doneness.
- **Poached Eggs:** Use the Poaching Tray. Crack eggs directly into the poaching cups.
- **Omelets/Scrambled Eggs:** Use the Omelet Tray. Whisk eggs with desired ingredients and pour into the tray.
- **Steaming Vegetables:** The Egg Cooker can also steam small portions of vegetables. Place chopped vegetables in the Omelet Tray or directly on the heating plate (if suitable) and add water to the base.

## hard/soft boil



## poach eggs



## cook omelets



## steam veggies



Figure 4: Versatile Cooking Options

## READY BUZZER

Buzzer notifies you when your eggs are done cooking

## SPEEDY

Cooks faster than traditional methods



Figure 5: Ready Buzzer and Speedy Cooking

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity of your Chefman Electric Egg Cooker. Always unplug the appliance and allow it to cool completely before cleaning.

- **Removable Parts:** The BPA-Free lid, cooking trays (poaching and omelet), egg tray, and measuring cup are top-rack dishwasher safe. For best results, hand wash with warm, soapy water.
- **Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- **Heating Plate:** Mineral deposits may accumulate on the heating plate over time. To remove, add a small amount of white vinegar to the heating plate and let it sit for a few minutes. Gently scrub with a non-abrasive sponge or cloth, then wipe clean with a damp cloth. Rinse thoroughly.
- **Storage:** Store the appliance in a cool, dry place when not in use.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs cracking during cooking.	Air pressure buildup inside the egg; cold eggs.	Always pierce a small hole in the larger end of each egg using the piercing pin on the measuring cup. Allow cold eggs to come to room temperature before cooking if possible.
Eggs not cooked to desired consistency.	Incorrect water amount; large egg size.	Ensure the correct amount of water is used according to the measuring cup markings for your desired doneness. For larger eggs, you may need to add slightly more water.
Mineral deposits on heating plate.	Hard water residue.	Clean the heating plate with white vinegar as described in the Maintenance section.
Buzzer does not stop.	Unit is still powered on.	Press the power button to turn off the unit and stop the buzzer.

## SPECIFICATIONS

- Brand:** Chefman
- Model Number:** Electric Egg Cooker Boiler,
- Color:** Red
- Material:** BPA-Free, Plastic
- Product Dimensions:** 7.3"L x 7.3"W x 8.6"H
- Item Weight:** 1.65 pounds (0.75 Kilograms)
- Capacity:** Up to 6 eggs
- Power:** 360 Watts / 120 Volts
- Certifications:** cETL approved
- UPC:** 816458020077







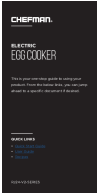

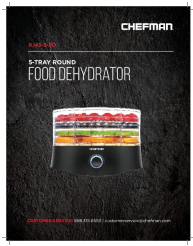

Figure 6: Product Dimensions

## WARRANTY AND SUPPORT

The Chefman Electric Egg Cooker Boiler comes with a 1-year limited assurance provided by Chefman. For detailed warranty information or product support, please refer to the official user guide or contact Chefman customer service. A PDF version of the User Guide is available for download: [User Guide \(PDF\)](#)

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**Related Documents - Electric Egg Cooker Boiler,**

	<p><a href="#">Chefman Double Decker Egg Cooker: User Guide, Recipes &amp; Safety</a></p> <p>Comprehensive guide for the Chefman Double Decker Egg Cooker (RJ24-V2-SERIES). Includes operating instructions, safety precautions, cleaning, maintenance, and delicious egg recipes.</p>
	<p><a href="#">Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker User Manual</a></p> <p>Detailed user manual and guide for the Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker, covering features, operating instructions, safety precautions, cleaning, troubleshooting, and warranty information.</p>
	<p><a href="#">Chefman Electric Egg Cooker RJ24-V2-SERIES User Guide</a></p> <p>Comprehensive user guide for the Chefman Electric Egg Cooker RJ24-V2-SERIES, covering parts, accessories, cooking formulas, operating instructions, recipes, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker User Manual</a></p> <p>Comprehensive user manual for the Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker. Includes safety instructions, features, operating procedures for all functions, cleaning and maintenance, troubleshooting, tips, and warranty information.</p>
	<p><a href="#">Chefman RJ43-5-R 5-Tray Round Food Dehydrator User Manual</a></p> <p>Comprehensive user manual for the Chefman RJ43-5-R 5-Tray Round Food Dehydrator, covering safety instructions, operating procedures, tips, maintenance, and warranty information.</p>
	<p><a href="#">Chefman 6-in-1 Spiralizing Food Prep Kit User Guide</a></p> <p>Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.</p>