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Copper Chef Copper Chef Egg Cooker

Copper Chef Electric Egg Cooker Instruction Manual

Model: Copper Chef Egg Cooker

Brand: Copper Chef

INTRODUCTION

Welcome to the world of effortless egg cooking with your new Copper Chef Electric Egg Cooker. Designed for convenience and perfect results every time, this appliance simplifies the process of preparing hard-boiled, medium-boiled, soft-boiled, poached eggs, and even omelets. Its advanced Egg-Right Technology ensures precise cooking by circulating steam evenly, and the automatic shut-off feature provides peace of mind. Enjoy healthy, delicious meals without the fuss.

PRODUCT FEATURES

- **Precise & Effortless 1-Touch Cooking:** Simply add water using the marked measuring cup and press a button. No programming or timers required.
- **Egg-Right Technology:** Circulates steam for perfect cooking and automatically shuts off when done, ensuring ideal consistency.
- **Dishwasher Safe Parts:** Non-stick coating allows for fast and effortless clean-up, with no messy residue.
- **Multi-Purpose Versatility:** Cook hard-boiled, soft-boiled, poached eggs, and omelets. Ideal for meal prep, high-protein diets, and various recipes.
- **Portable & Compact Design:** Lightweight and easy to store, perfect for apartments, small kitchens, dorm rooms, and RV travel.
- **High Capacity:** Double Decker Design allows cooking up to 14 eggs at once, or 7 eggs on a single layer by removing the extender wall.
- **Cook & Look Dome:** Transparent lid allows you to monitor the cooking process.

COMPONENTS INCLUDED

- Copper Chef Electric Egg Cooker Base
- Clear Dome Lid
- 2 x Egg Trays (7-egg capacity each)
- Extension Ring (for double-decker cooking)
- Poaching Insert

- Omelet Ring
- Measuring Cup with markings for Soft, Medium, and Hard eggs

Includes 2 x Egg Trays, Extension Ring & Measuring Cup

BONUS Poaching Tray & Omelette Tray



Image: All included accessories for the Copper Chef Electric Egg Cooker.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wash all removable parts (egg trays, inserts, lid, measuring cup) with warm, soapy water. Rinse thoroughly and dry.
3. Place the egg cooker base on a stable, flat, heat-resistant surface near an electrical outlet.

OPERATING INSTRUCTIONS

A. Hard, Medium, or Soft Boiled Eggs

1. Using the provided measuring cup, fill the base with water up to the desired marking (Soft, Medium, or Hard).
2. Place the 7-egg tray onto the heating plate. If cooking more than 7 eggs, place the extension ring on top of the first tray, then add the second 7-egg tray.
3. Carefully place eggs onto the egg tray(s).
4. Cover with the clear dome lid.
5. Plug the unit into an electrical outlet and press the power button. The indicator light will illuminate.

6. The Egg Cooker will automatically shut off when the water has evaporated and the eggs are cooked to your selected consistency. The indicator light will turn off.
7. Unplug the unit and carefully remove the lid. Use oven mitts as steam will be hot.
8. Immediately transfer cooked eggs to a bowl of cold water or an ice bath to stop the cooking process and make them easier to peel.



Image: The Copper Chef Egg Cooker loaded with eggs for boiling.

**Cook Up To 14 Eggs
at The Same Time!**



Image: Demonstrating the easy peeling of eggs cooked in the appliance.



Image: Visual representation of the Egg-Right Technology ensuring even steam distribution.

B. Poached Eggs

1. Fill the base with water up to the 'Poached' line on the measuring cup.
2. Lightly grease the poaching insert with cooking spray or butter.
3. Crack one egg into each section of the poaching insert.
4. Place the poaching insert onto the heating plate.
5. Cover with the clear dome lid.
6. Plug the unit in and press the power button.
7. The unit will automatically shut off when poaching is complete.
8. Carefully remove the poaching insert using a non-scratch utensil.



Image: The Copper Chef Egg Cooker with the poaching tray in use.

Cook Perfect Poached Eggs

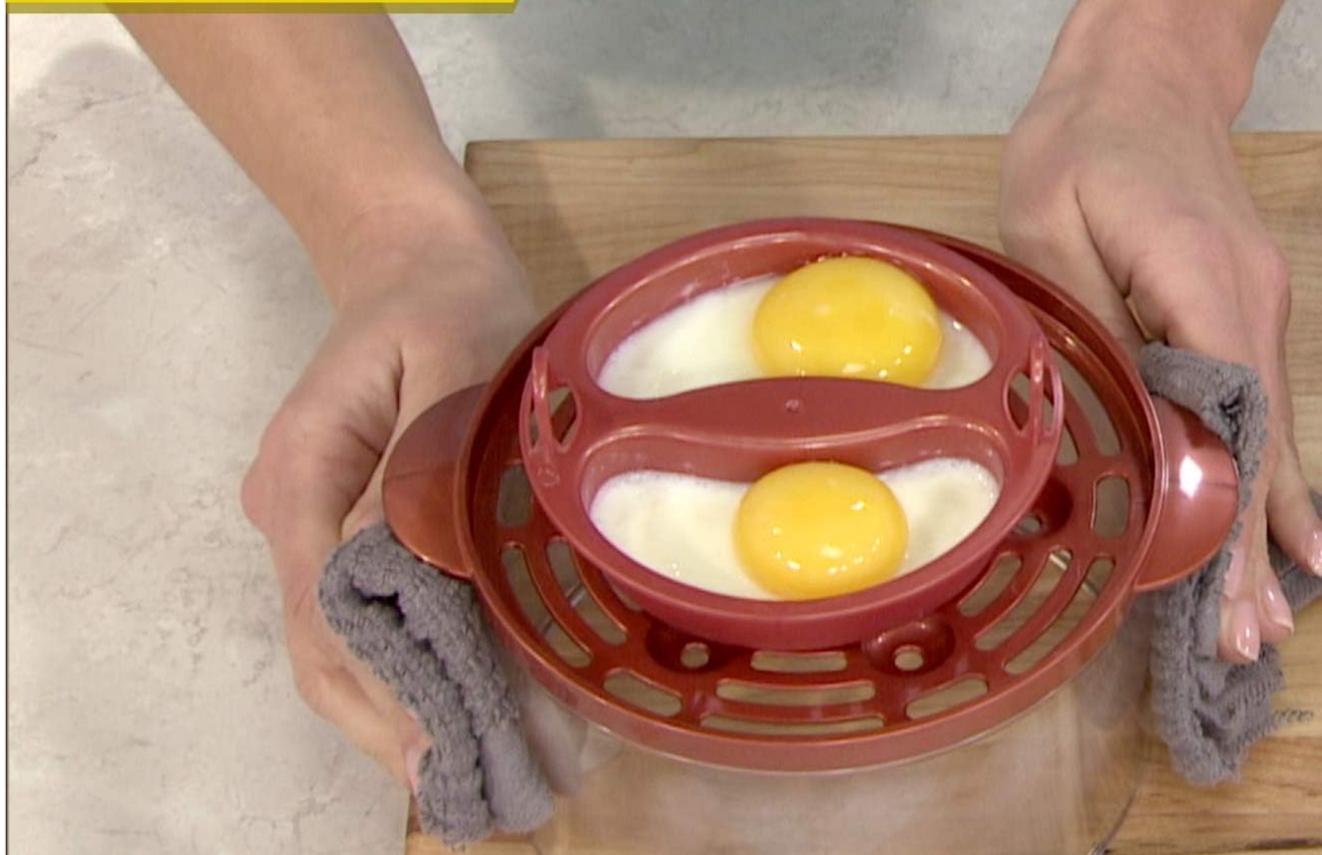


Image: Close-up of perfectly poached eggs in the poaching tray.

C. Omelets

1. Fill the base with water up to the 'Omelet' line on the measuring cup.
2. Lightly grease the omelet ring with cooking spray or butter.
3. Whisk 1-2 eggs with your desired ingredients (vegetables, cheese, meat) and pour into the omelet ring.
4. Place the omelet ring onto the heating plate.
5. Cover with the clear dome lid.
6. Plug the unit in and press the power button.
7. The unit will automatically shut off when the omelet is cooked.
8. Carefully remove the omelet using a non-scratch utensil.



Image: The Copper Chef Egg Cooker with the omelet tray in use.

Official Product Video

Video: An official demonstration of the Copper Chef Egg Maker's features and capabilities.

CLEANING & MAINTENANCE

- Always unplug the unit and allow it to cool completely before cleaning.
- The clear dome lid, egg trays, poaching insert, omelet ring, and measuring cup are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water.
- Wipe the heating plate and exterior of the base with a damp cloth. Do not immerse the base in water or any other liquid.
- For mineral deposits on the heating plate, add 1 part white vinegar to 2 parts water to the base and let it soak for 10-15 minutes. Then, scrub gently with a non-abrasive sponge and rinse.
- Ensure all parts are completely dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Eggs not cooked to desired consistency	Incorrect water level; lid not properly sealed; unit unplugged prematurely.	Ensure correct water level using the measuring cup; check lid is securely in place; allow unit to complete its cycle and auto-shut off.
Unit does not turn on	Not plugged in; power button not pressed; power outlet issue.	Check power cord connection; press power button firmly; try a different electrical outlet.
Eggs are difficult to peel	Eggs not cooled immediately after cooking.	Transfer cooked eggs to an ice bath or cold water immediately after the unit shuts off.
Mineral deposits on heating plate	Hard water residue.	Clean with white vinegar and water solution as described in Cleaning & Maintenance.

SPECIFICATIONS

- **Model Number:** Copper Chef Egg Cooker
- **Dimensions:** 7.5"L x 6.7"W x 7.5"H
- **Weight:** 1.68 Pounds
- **Capacity:** 7 or 14 eggs (depending on configuration)
- **Material:** Plastic (with non-stick heating plate)
- **Color:** Rojo
- **Power:** Electric

WARRANTY & SUPPORT

For product support, warranty information, or to purchase replacement parts, please contact Copper Chef customer service. Refer to the product packaging or the official Copper Chef website for the most up-to-date contact details.