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Copper Chef 61756673

Copper Chef Eggs Instruction Manual

Model: 61756673

INTRODUCTION

The Copper Chef Eggs system is designed to simplify the process of cooking eggs without the need for peeling shells. Its non-stick coating ensures easy release and cleaning. This manual provides instructions for safe and effective use of your Copper Chef Eggs.

COMPONENTS INCLUDED

Your Copper Chef Eggs package includes the following items:

- 4 Copper Eggs cups
- 4 Matching Lids
- 1 Egg Caddy
- Recipe Book



Image: The Copper Chef Eggs set, showing the four individual copper egg cups, their clear lids, and the central caddy designed to hold them during cooking.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash the Copper Eggs cups, lids, and caddy with warm, soapy water. Rinse thoroughly and dry. The non-stick coating is designed for easy cleaning.
3. **Assembly:** Place the Copper Eggs cups into the designated slots in the egg caddy.

OPERATING INSTRUCTIONS

Cooking Eggs (Hard, Medium, or Soft-Boiled)

1. **Prepare Cups:** Lightly coat the inside of each Copper Egg cup with cooking spray or a small amount of butter to ensure optimal non-stick performance, although the Cerami-Tech coating is designed to prevent sticking.
2. **Crack Eggs:** Carefully crack one egg into each Copper Egg cup.
3. **Secure Lids:** Place the matching lid securely on top of each filled Copper Egg cup.
4. **Place in Caddy:** Insert the lidded Copper Egg cups into the egg caddy.
5. **Cook:** Place the egg caddy with the filled cups into a pot of boiling water. Ensure the water level is sufficient to cover the bottom half of the Copper Egg cups.
6. **Cooking Times:**
 - **Soft-Boiled:** Approximately 6-7 minutes
 - **Medium-Boiled:** Approximately 8-10 minutes
 - **Hard-Boiled:** Approximately 12-15 minutes

Note: Cooking times may vary based on stove type, water temperature, and desired egg consistency. Adjust as needed.

7. **Remove and Cool:** Carefully remove the caddy from the boiling water using heat-resistant gloves or tongs. Allow the cups to cool slightly before handling.
8. **Release Eggs:** Once cooled, gently twist or tap the Copper Egg cup to release the cooked egg. The non-stick coating should allow the egg to slide out easily without its shell.



Image: A visual guide demonstrating the process of cracking an egg into the Copper Chef cup, placing multiple cups in the caddy for cooking, and the final result of a perfectly cooked, shell-free egg.

Other Uses (Poached Eggs, Omelettes)

- **Poached Eggs:** For poached eggs, follow the same cooking steps but reduce cooking time to approximately 5-7 minutes, or until the whites are set and yolks are still runny.
- **Omelettes:** Whisk eggs with desired ingredients (e.g., sausage, peppers, cheese) and pour into the prepared Copper Egg cups. Cook as per hard-boiled instructions, adjusting time for desired consistency.

MAINTENANCE AND CLEANING

- **Washing:** After each use, wash the Copper Eggs cups, lids, and caddy with warm, soapy water. The Cerami-Tech Non-Stick Coating ensures easy cleanup without soaking or scrubbing.
- **Dishwasher Safe:** All components are dishwasher safe for convenience. Place on the top rack for best results.
- **Drying:** Ensure all parts are completely dry before storing.
- **Storage:** Store the Copper Chef Eggs set in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs sticking to cups	Insufficient greasing; coating wear over time.	Ensure cups are lightly coated with cooking spray or butter before each use. Clean thoroughly after each use.
Eggs not cooking evenly	Water level too low; inconsistent heat.	Ensure sufficient boiling water covers the bottom half of the cups. Maintain a consistent boil.
Lids not fitting securely	Improper placement; debris on rim.	Ensure lids are aligned correctly. Check for any food debris on the cup rim or lid.

SPECIFICATIONS

- **Product Dimensions:** 6 x 6 x 5.5 inches
- **Item Weight:** 8.4 ounces
- **Model Number:** 61756673
- **Manufacturer:** Tristar Products Inc
- **ASIN:** B07DQRJRZZ

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or customer support, please refer to the documentation included with your purchase or contact the manufacturer directly.

Manufacturer: Tristar Products Inc

Note: Specific warranty terms may vary. Please retain your proof of purchase.

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

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