

Copper Eggs CCXL

Copper Chef Copper Eggs XL (Model CCXL) Instruction Manual

Your Guide to Preparing Eggs with Ease

1. INTRODUCTION

Thank you for choosing the Copper Chef Copper Eggs XL. This manual provides essential information for the safe and effective use of your egg cooking system. Please read these instructions thoroughly before first use and retain them for future reference.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using any kitchen appliance to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before use.
- Do not touch hot surfaces. Use oven mitts or pot holders when handling hot cups or stand.
- Always ensure the cups are placed securely in the stand or on a stable surface.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- Keep out of reach of children.
- Wash all components thoroughly before first use.

3. COMPONENTS OVERVIEW

The Copper Chef Copper Eggs XL set includes the following components:

- Four (4) Copper-Toned Egg Cups
- One (1) Four-Slot Serving/Cooking Stand
- Four (4) Clear Plastic Lids



This image displays the complete Copper Chef Copper Eggs XL set. It includes four individual copper-colored egg cups, a matching four-slot stand for cooking or serving, and a clear plastic lid. A single egg cup and lid are shown separately for detail.



A detailed view of one Copper Chef Copper Egg XL cup, showcasing its copper-toned exterior and the clear plastic lid designed to fit securely on top.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before initial use, wash all egg cups, lids, and the stand with warm, soapy water. Rinse thoroughly and dry completely.
3. **Inspect:** Check all components for any signs of damage. Do not use if damaged.

5. OPERATING INSTRUCTIONS

The Copper Chef Copper Eggs XL cups are designed for cooking various egg preparations. For best results and easy release, it is crucial to properly prepare the cups before adding egg mixture.

General Egg Preparation Steps:

1. **Grease Cups:** Lightly coat the inside of each egg cup with cooking spray or a small amount of butter/oil. This step is essential for preventing sticking, especially with hard-boiled eggs.

2. Prepare Eggs:

- **For Hard-Boiled/Soft-Boiled Eggs:** Crack a raw egg directly into each greased cup.
- **For Scrambled Eggs/Omelets:** Whisk eggs with desired seasonings and ingredients in a separate bowl, then pour the mixture into the greased cups. Do not overfill; leave some space for expansion.

3. **Place Lids:** Securely place a clear plastic lid on each filled egg cup.

4. **Arrange for Cooking:** Place the filled and lidded egg cups into the four-slot stand.

5. **Cook:** Place the stand with the egg cups into a pot of boiling water or a steamer. Ensure the water level is below the rim of the cups. Cook for the desired time based on your egg preference (e.g., 6-8 minutes for soft-boiled, 10-12 minutes for hard-boiled). Cooking times may vary based on heat intensity and egg size.

6. **Cool and Serve:** Carefully remove the stand from the heat. Using oven mitts, remove the hot egg cups from the stand. Allow them to cool slightly before removing the lids. For hard-boiled eggs, you may need to gently tap the cup or use a small spoon to help release the egg.



The Copper Chef Copper Eggs XL set is shown on a clean white surface, with two peeled hard-boiled eggs and an orange slice visible in the soft-focus background, suggesting the product's use for preparing and serving eggs.



This image features a perfectly peeled hard-boiled egg positioned beside an empty Copper Chef Copper Egg XL cup on a wooden cutting board, highlighting the end product of cooking eggs with the device.

Creative Uses:

The Copper Chef Copper Eggs XL cups can also be used for preparing other small dishes or desserts, such as mini cheesecakes or custards, as shown in the example below.



This image illustrates a potential use for the Copper Chef Copper Eggs XL cups beyond eggs, showing them filled with a baked dessert, such as creme brulee, topped with caramelized sugar, fresh raspberries, and mint leaves, presented on a decorative tray.

6. MAINTENANCE AND CLEANING

Proper care will extend the life of your Copper Chef Copper Eggs XL.

- **After Each Use:** Allow all components to cool completely before cleaning.
- **Washing:** Wash egg cups, lids, and the stand with warm, soapy water. Use a soft sponge or cloth to avoid scratching the surface.
- **Rinsing:** Rinse thoroughly under running water.
- **Drying:** Dry all components completely before storing to prevent water spots or mineral buildup.
- **Dishwasher Safety:** Refer to product packaging or manufacturer's website for specific dishwasher compatibility. Hand washing is generally recommended to preserve the finish.
- **Storage:** Store in a dry place when not in use.

7. TROUBLESHOOTING

- **Eggs Sticking to Cups:**

Ensure you thoroughly grease the inside of each egg cup with cooking spray, butter, or oil before adding the egg mixture. This is a critical step for easy release.

- **Eggs Not Cooked Evenly:**

Verify that the water in your pot is at a consistent boil or steam. Ensure the water level is appropriate (below the rim of the cups) and that the cups are not overcrowded in the pot, allowing for even heat distribution.

- **Lids Not Sealing Properly:**

Check for any food residue or damage on the rim of the cups or lids that might prevent a proper seal. Clean thoroughly if necessary.

8. SPECIFICATIONS

Feature	Detail
Model Number	CCXL
Package Dimensions	6.89 x 6.81 x 4.25 inches
Item Weight	1.25 pounds
ASIN	B07F239KTV
Date First Available	June 26, 2018

9. WARRANTY AND SUPPORT

For warranty information or customer support inquiries, please refer to the product packaging or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.