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DASH DEC012WH

# DASH Deluxe Rapid Egg Cooker User Manual

Model: DEC012WH

## INTRODUCTION

The DASH Deluxe Rapid Egg Cooker is designed for quick and easy preparation of various egg styles, including hard-boiled, soft-boiled, poached, and scrambled eggs, as well as omelets. It also functions as a steamer for vegetables and dumplings. With a capacity of up to 12 eggs, this appliance features an auto-off function for precise cooking.

## PRODUCT COMPONENTS



Image: The complete DASH Deluxe Rapid Egg Cooker unit, featuring a clear dome, white base, and egg trays visible inside.

### EGGS-ACTLY WHAT YOU NEED

Everything you need to make breakfast  
*eggs-traordinary!*



Image: A visual breakdown of the egg cooker's dimensions and individual components, including the measuring cup and

trays.

## Included Accessories:

- Poaching Tray
- Omelet Bowl
- Egg Holder Trays (2)
- Measuring Cup with doneness markings and egg piercer

## Key Features:

- **12-Egg Capacity:** Cook up to a dozen eggs simultaneously.
- **Versatile Cooking:** Prepares hard-boiled, soft-boiled, poached, and scrambled eggs, plus omelets.
- **Steaming Function:** Doubles as a steamer for vegetables, dumplings, and more.
- **Auto Shut-Off:** Automatically turns off when eggs are done, preventing overcooking.
- **Audible Alert:** Buzzer signals when cooking is complete.
- **Dishwasher Safe Parts:** All non-electric components are easy to clean.

## SETUP

1. Place the egg cooker on a stable, heat-resistant surface.
2. Remove the clear lid and egg trays.
3. Use the provided measuring cup to add the appropriate amount of water to the heating plate based on your desired egg doneness (soft, medium, hard-boiled). The measuring cup has markings for guidance.
4. If preparing hard or medium-boiled eggs, use the egg piercer located at the bottom of the measuring cup to gently pierce the large end of each egg. This helps prevent cracking during cooking.
5. Place the egg holder tray(s) onto the heating plate.
6. Carefully place eggs into the designated spots on the egg holder tray(s). For poached eggs or omelets, use the respective trays instead of the egg holder trays.
7. Place the clear lid securely on top of the unit.
8. Plug the power cord into a standard electrical outlet.

## OPERATING INSTRUCTIONS

### Cooking Eggs:

1. After setup, press the power button located on the front of the unit. The indicator light will illuminate.
2. The egg cooker will begin steaming. Do not remove the lid during the cooking process.
3. Once the water has fully evaporated and the eggs are cooked to the desired doneness, the unit will automatically shut off and an audible buzzer will sound.
4. Carefully unplug the unit and remove the lid, being cautious of hot steam.
5. Use oven mitts or a towel to carefully remove the egg tray(s) or poaching/omelet trays.
6. For hard-boiled eggs, immediately transfer them to an ice bath to stop the cooking process and

facilitate easier peeling.

## Steaming Vegetables/Dumplings:

1. Add water to the heating plate using the measuring cup, typically to the "Hard" line for most vegetables.
2. Place the egg holder tray(s) on the heating plate, then place vegetables or dumplings on the trays.
3. Cover with the lid and press the power button.
4. Cook until desired tenderness is reached. The auto-shutoff will activate when water evaporates.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your egg cooker.

### After Each Use:

1. Ensure the unit is unplugged and completely cooled before cleaning.
2. All non-electric parts (lid, egg trays, poaching tray, omelet bowl, measuring cup) are dishwasher safe. Alternatively, wash them with warm, soapy water and rinse thoroughly.
3. Wipe the heating plate and exterior of the base with a damp cloth. Do not immerse the base in water.

### Removing Mineral Deposits (Hard Water Stains):

Over time, mineral deposits may accumulate on the heating plate, especially with hard water.

1. Pour a mixture of 1 part white vinegar and 9 parts water onto the heating plate. Do not overfill.
2. Turn on the unit briefly until the mixture begins to bubble.
3. Immediately turn off and unplug the unit. Carefully pour out the hot water mixture.
4. While the plate is still warm, gently scrub any remaining deposits with a damp cloth or a non-abrasive sponge.
5. Rinse the heating plate by wiping with a clean, damp cloth. Towel dry.

## TROUBLESHOOTING

- **Eggs cracking during cooking:** Ensure eggs are at room temperature before piercing the large end with the provided piercer. Do not overfill the water reservoir.
- **Eggs not cooked to desired doneness:** Verify that the correct amount of water was added according to the measuring cup markings for your desired doneness (soft, medium, hard).
- **Unit not turning on:** Check if the power cord is securely plugged into both the unit and a working electrical outlet.
- **Mineral deposits on heating plate:** Refer to the "Maintenance and Cleaning" section for instructions on how to remove these deposits.

## SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	DASH
Model Number	DEC012WH
Color	White
Material	Plastic
Product Dimensions	8"L x 8"W x 9"H
Capacity	12 load
Is Electric	Yes
Item Weight	2.53 pounds
UPC	850000706071

## WARRANTY AND SUPPORT

The DASH Deluxe Rapid Egg Cooker comes with a 2-year warranty upon registration.

For U.S. based support, please refer to the contact information provided in your product packaging or visit the official DASH website.

## VISUAL GUIDE

### Product Overview Video

Your browser does not support the video tag.

Video: A detailed overview of the DASH Deluxe Egg Cooker, demonstrating its components, setup, and operation. This video highlights the two-layer capacity, the measuring cup with doneness markings, and the auto-off feature with an audible alert.

### Additional Product Images



Image: Top-down view showing the egg cooker's capacity for 12 eggs, emphasizing its speed and efficiency.



Image: The egg cooker in use with brown eggs, illustrating its ability to prepare various egg-based meals.









Image: Examples of steamed foods like vegetables, dumplings, and potatoes, showcasing the cooker's versatility beyond eggs.



Image: Egg cooker accessories placed in a dishwasher, illustrating the ease of cleaning.

Related Documents - DEC012WH

 <p>Dash RAPID EGG COOKER Instruction Manual / Recipe Guide</p>	<p><a href="#">Dash Rapid Egg Cooker DEC005: Instruction Manual and Recipe Guide</a></p> <p>Comprehensive instruction manual and recipe guide for the Dash Rapid Egg Cooker (Model DEC005), featuring safety instructions, parts identification, usage guides, cleaning tips, troubleshooting, and a variety of egg recipes.</p>
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 <p><b>DASH</b> <b>D</b> <b>RAPID EGG COOKER</b></p> <p>GET COOKING</p> <p>Place the water in the inner pot, add salt, and bring to a boil. Place eggs in the inner pot. Cover and cook for the specified time. Remove the lid and let the eggs sit for 5 minutes. Remove the eggs and serve.</p> <table><thead><tr><th>STYLE</th><th># OF EGGS</th><th>TIME</th></tr></thead><tbody><tr><td>Soft-Boiled</td><td>1-2</td><td>4-5</td></tr><tr><td>Medium Egg</td><td>1-2</td><td>6-8</td></tr><tr><td>Hard-Boiled</td><td>1-2</td><td>10-12</td></tr></tbody></table>	STYLE	# OF EGGS	TIME	Soft-Boiled	1-2	4-5	Medium Egg	1-2	6-8	Hard-Boiled	1-2	10-12	<p><a href="#">Dash Rapid Egg Cooker: Quick Start Guide and Instructions</a></p> <p>Learn how to use your Dash Rapid Egg Cooker for perfect hard-boiled, poached, and omelette-style eggs. Includes cooking times, cleaning instructions, and auto-shutoff features.</p>
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 <p><b>DASH</b> <b>D</b> <b>PEEPS® RAPID EGG COOKER</b></p> <p>Instruction Manual / Recipe Guide</p>	<p><a href="#">Dash PEEPS Rapid Egg Cooker Instruction Manual and Recipe Guide</a></p> <p>Comprehensive guide for the Dash PEEPS Rapid Egg Cooker, including setup, usage instructions, safety precautions, troubleshooting, and a variety of recipes for boiled eggs, deviled eggs, egg salad, frittatas, and more.</p>												
 <p><b>DASH</b> <b>D</b> <b>RAPID EGG COOKER</b></p> <p>One Touch Cooking   6 Egg Capacity   1000 Watts</p>	<p><a href="#">Dash Rapid Egg Cooker DEC005: User Manual, Safety, and Recipes</a></p> <p>Comprehensive guide for the Dash Rapid Egg Cooker (Model DEC005). Includes safety instructions, parts identification, usage guides for boiling, poaching, and omelets, cleaning tips, troubleshooting, and a variety of delicious egg recipes.</p>												
 <p><b>DASH</b> <b>D</b> <b>DELUXE EGG COOKER</b></p> <p>Instruction Manual / Recipe Guide</p>	<p><a href="#">Dash Deluxe Egg Cooker Instruction Manual and Recipe Guide</a></p> <p>Comprehensive guide for the Dash Deluxe Egg Cooker, including important safeguards, parts and features, operating instructions, troubleshooting, and a variety of recipes.</p>												
 <p><b>DASH</b> <b>D</b> <b>RAPID EGG COOKER</b></p> <p>One Touch Cooking   6 Egg Capacity   1000 Watts</p>	<p><a href="#">Dash DEC005 Rapid Egg Cooker: User Manual, Features, and Recipes</a></p> <p>Comprehensive user manual and recipe guide for the Dash DEC005 Rapid Egg Cooker. Learn how to boil, poach, and make omelettes, plus find delicious recipes, troubleshooting tips, and warranty information.</p>												