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DASH DEC207GBWH04

Dash Express Electric Egg Cooker

Model: DEC207GBWH04

Brand: DASH

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Dash Express Electric Egg Cooker. Please read this manual thoroughly before first use and retain it for future reference.



The Dash Express Electric Egg Cooker, designed for ease of use and consistent results.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the poaching tray, omelet bowl, 7-egg holder tray, and measuring cup in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the heating plate and the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

Identifying Components

Familiarize yourself with the various parts of your egg cooker:

- **Main Unit:** Contains the heating plate and power switch.
- **Clear Lid:** Allows you to monitor the cooking process.
- **7-Egg Holder Tray:** For cooking up to seven hard or soft-boiled eggs.
- **Poaching Tray:** For preparing up to two poached eggs.
- **Omelet Bowl:** For making individual omelets or scrambled eggs.
- **Measuring Cup with Piercing Pin:** Used to measure water and pierce egg shells.



Key components of the Dash Express Electric Egg Cooker, including the poaching tray, boiling tray, omelet bowl, and measuring cup with piercing pin. Note the cord storage feature below the main unit.



Detailed view of the egg cooker's accessories and features, such as the clear lid, power light, cord storage, omelette tray, boiling tray, poaching tray, and measuring cup.

OPERATING INSTRUCTIONS

General Operation

1. Using the included measuring cup, add the appropriate amount of water to the heating plate based on your desired egg consistency (refer to the measuring cup markings for guidance).
2. Place the desired tray (7-egg holder, poaching tray, or omelet bowl) onto the heating plate.
3. Add your eggs or egg mixture to the tray. For hard or soft-boiled eggs, use the piercing pin on the bottom of the measuring cup to gently pierce the larger end of each egg before placing them in the tray. This helps prevent cracking.
4. Cover the unit with the clear lid.
5. Plug the unit into an electrical outlet and press the power switch. The power light will illuminate.
6. The egg cooker will automatically shut off and sound a musical alert when cooking is complete.
7. Carefully remove the lid and cooked eggs. Allow eggs to cool before peeling, especially hard-boiled eggs, for easier peeling.

IT'S SO EASY



Simple four-step process for using the egg cooker: pierce the egg, add water, place the egg tray, and cover with the lid. The unit provides a musical alert when cooking is done.

Cooking Different Egg Styles

- **Hard-Boiled Eggs:** Use the 7-egg holder tray. Fill water to the 'HARD' line on the measuring cup.
- **Soft-Boiled Eggs:** Use the 7-egg holder tray. Fill water to the 'SOFT' line on the measuring cup.
- **Poached Eggs:** Use the poaching tray. Crack eggs directly into the poaching cups. Fill water to the

'POACHED' line.

- **Scrambled Eggs/Omelets:** Use the omelet bowl. Whisk eggs with desired ingredients and pour into the bowl. Fill water to the 'OMELET' line.

Eggs **ANY STYLE**

Recipe Guide included!



The Dash Express Electric Egg Cooker allows for preparation of various egg styles, including hard-boiled, soft-boiled, poached, scrambled, and omelets.

7 EGG CAPACITY



The Dash Express Electric Egg Cooker has a 7-egg capacity and compact dimensions, making it suitable for various kitchen spaces.

CARE AND MAINTENANCE

Cleaning

Always unplug the egg cooker and allow it to cool completely before cleaning. All non-electric parts (lid, trays, measuring cup) are dishwasher safe or can be washed by hand with warm, soapy water.

Cleaning the Heating Plate (Mineral Deposits)

Over time, mineral deposits may accumulate on the heating plate. This is normal and not a sign of corrosion or damage. To clean:

1. Pour a small amount of white vinegar onto the heating plate.
2. Allow the vinegar to sit for approximately 5 minutes.
3. Wipe the heating plate clean with a soft cloth or sponge.
4. Rinse with a damp cloth and dry thoroughly.

Your browser does not support the video tag.

Official video demonstrating how to clean mineral deposits from the Dash Egg Cooker's heating plate using white vinegar. This process is simple and effective for maintaining your appliance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs not cooked to desired consistency.	Incorrect water amount; cold eggs; lid not properly sealed.	Ensure correct water level for desired doneness. Use room temperature eggs for best results. Ensure lid is securely placed.
Mineral deposits on heating plate.	Hard water; natural minerals from egg shells.	Clean with white vinegar as described in the Maintenance section. This is normal and does not affect performance.
Eggs cracking during cooking.	Eggs too cold; not pierced.	Allow eggs to reach room temperature before cooking. Always pierce the larger end of the egg with the measuring cup's pin.
Unit does not turn on.	Not plugged in; power switch off.	Ensure the unit is securely plugged into a working electrical outlet. Verify the power switch is in the 'ON' position.

SPECIFICATIONS

- **Model:** DEC207GBWH04
- **Color:** White
- **Material:** Plastic
- **Brand:** DASH
- **Product Dimensions:** 7"L x 7"W x 6.3"H
- **Item Weight:** 1.1 Pounds
- **Capacity:** 7 Eggs (Hard/Soft Boiled), 2 Poached Eggs, 1 Omelet
- **Power:** 360-Watt
- **Features:** Auto Shut-Off, Cord Storage
- **UPC:** 850004115473

WARRANTY AND SUPPORT







Manufacturer's Warranty

The Dash Express Electric Egg Cooker is backed by a 1-year manufacturer warranty. Please refer to the original product packaging or the official Dash website for full warranty details and terms.

Customer Support

Dash is a U.S. based company committed to providing excellent customer service. For any questions, assistance, or support regarding your product, please refer to the contact information provided in your product manual or visit the official Dash website.

Related Documents - DEC207GBWH04

	<p>Dash Rapid Egg Cooker DEC005: Instruction Manual and Recipe Guide</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>
	<p>Dash Rapid Egg Cooker DEC005: User Manual, Safety, and Recipes</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>Dash Rapid Egg Cooker: Quick Start Guide and Instructions</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>
	<p>Dash PEEPS Rapid Egg Cooker Instruction Manual and Recipe Guide</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>Dash Rapid Egg Cooker DEC005: User Manual, Recipes, and Features</p> <p>Comprehensive guide to the Dash Rapid Egg Cooker (Model DEC005), including safety instructions, parts identification, usage guides, troubleshooting, and a variety of egg recipes.</p>
	<p>Dash Ultimate Express Egg Cooker: Instruction Manual & Recipe Guide</p> <p>Comprehensive guide for the Dash Ultimate Express Egg Cooker (Model K89204), including important safeguards, usage instructions, cleaning tips, troubleshooting, and a variety of delicious egg recipes.</p>