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› BELLA 17162 Double Tier Egg Cooker Instruction Manual

BELLA 17162

BELLA 17162 Double Tier Egg Cooker Instruction Manual

Model: 17162

INTRODUCTION

Thank you for purchasing the BELLA 17162 Double Tier Egg Cooker. This appliance is designed to simplify egg preparation, allowing you to cook up to 12 eggs at once, poach up to 4 eggs, or make an omelet. Please read this manual thoroughly before first use to ensure safe and efficient operation.



Image: The BELLA Double Tier Egg Cooker demonstrating its capacity to cook up to 12 eggs, poach 4, or make an omelet, with approximate dimensions.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT COMPONENTS

The BELLA Double Tier Egg Cooker comes with several components designed for versatile egg preparation:

- **Cover with Steamer Hole:** Transparent lid to monitor cooking and release steam.
- **Poaching Tray:** For poaching up to 4 eggs.
- **Omelet Tray:** For preparing omelets.
- **2nd Tier Egg Rack:** Upper rack for cooking additional eggs.
- **Extension Rack:** Used to support the 2nd Tier Egg Rack.
- **1st Tier Egg Rack:** Lower rack for cooking eggs.
- **Base with Power Switch & Indicator Light:** The main unit containing the heating element and controls.
- **Specialized Measuring Cup with Built-in Piercing Pin:** Used to measure water and pierce eggs to prevent cracking.

2-Speed Options to Handle a Variety of Recipes



Image: An exploded diagram showing all individual components of the egg cooker, including the cover, trays, racks, base, and measuring cup.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the cover, egg racks, poaching tray, omelet tray, and measuring cup in warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped with a damp cloth.
3. **Placement:** Place the egg cooker base on a stable, flat, heat-resistant surface. Ensure it is away from water sources and other heat-generating appliances.
4. **Power:** Ensure the power switch is in the "OFF" position before plugging the unit into a standard electrical outlet.

OPERATING INSTRUCTIONS

Cooking Hard-Boiled Eggs (Up to 12 Eggs)

1. Fill the measuring cup with cold water to the desired level (Soft, Medium, or Hard) for the number of eggs you are cooking

(1-6 eggs for single tier, 7-12 eggs for double tier).

2. Pour the measured water onto the heating plate of the base unit.
3. Using the piercing pin on the bottom of the measuring cup, carefully pierce the large end of each egg. This helps prevent cracking during cooking.
4. Place the 1st Tier Egg Rack onto the base. Arrange up to 6 pierced eggs on the rack.
5. If cooking more than 6 eggs, place the Extension Rack on top of the 1st Tier Egg Rack, then place the 2nd Tier Egg Rack on the Extension Rack. Arrange the remaining eggs on the 2nd Tier Egg Rack.
6. Place the Cover with Steamer Hole over the egg racks.
7. Plug the unit into an electrical outlet and press the power switch to the "ON" position. The indicator light will illuminate.
8. The egg cooker will automatically shut off and an audible alert will sound when the water has evaporated and the eggs are cooked.
9. Carefully remove the cover using oven mitts, as steam will be hot. Remove the egg racks and immediately rinse the eggs under cold water or place them in an ice bath to stop the cooking process and make them easier to peel.

Cooking Poached Eggs (Up to 4 Eggs)

1. Fill the measuring cup with cold water to the "Poached" line.
2. Pour the measured water onto the heating plate of the base unit.
3. Lightly grease the Poaching Tray with cooking spray or butter.
4. Break one egg into each section of the Poaching Tray (up to 4 eggs).
5. Place the 1st Tier Egg Rack onto the base, then place the Poaching Tray on top of the 1st Tier Egg Rack.
6. Place the Cover with Steamer Hole over the unit.
7. Plug the unit into an electrical outlet and press the power switch to the "ON" position. The indicator light will illuminate.
8. The egg cooker will automatically shut off and an audible alert will sound when the water has evaporated.
9. Carefully remove the cover and Poaching Tray using oven mitts. Serve immediately.

Making an Omelet

1. Fill the measuring cup with cold water to the "Omelet" line.
2. Pour the measured water onto the heating plate of the base unit.
3. Lightly grease the Omelet Tray with cooking spray or butter.
4. Whisk 2-3 eggs with a pinch of salt and pepper in a separate bowl. You may add other ingredients like cheese, vegetables, or cooked meats.
5. Pour the egg mixture into the Omelet Tray.
6. Place the 1st Tier Egg Rack onto the base, then place the Omelet Tray on top of the 1st Tier Egg Rack.
7. Place the Cover with Steamer Hole over the unit.
8. Plug the unit into an electrical outlet and press the power switch to the "ON" position. The indicator light will illuminate.
9. The egg cooker will automatically shut off and an audible alert will sound when the water has evaporated.
10. Carefully remove the cover and Omelet Tray using oven mitts. Slide the omelet onto a plate and serve.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your BELLA Egg Cooker.

1. **Always unplug** the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. **Dishwasher Safe Parts:** The cover, egg racks, poaching tray, omelet tray, and measuring cup are all dishwasher safe (top rack recommended).

- 3. **Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry.
- 4. **Base Unit:** Never immerse the base unit in water or any other liquid. Wipe the exterior of the base unit with a damp cloth. For the heating plate, if mineral deposits accumulate, wipe with a damp cloth and a small amount of white vinegar, then wipe clean with a fresh damp cloth.
- 5. **Storage:** Store the assembled egg cooker in a clean, dry place.



Image: Various components of the BELLA Egg Cooker, including trays and racks, placed in a dishwasher for cleaning, demonstrating their dishwasher-safe design.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Eggs are not cooked to desired consistency.	Incorrect water amount or eggs not pierced.	Ensure the correct amount of water is used according to the measuring cup markings for your desired egg doneness. Always pierce the large end of each egg before cooking.
Eggs crack during cooking.	Eggs not pierced or cold eggs placed directly into hot steam.	Always pierce the large end of each egg with the provided pin. Allow very cold eggs to sit at room temperature for a few minutes before cooking.
Unit does not turn on.	Not plugged in, power switch off, or power outage.	Check if the unit is securely plugged into a working outlet. Ensure the power switch is in the "ON" position. Check your household circuit breaker.
Audible alert sounds too early/late.	Incorrect water amount.	Verify that the water level in the measuring cup corresponds to the number of eggs and desired doneness.
Mineral deposits on heating plate.	Hard water usage.	Wipe the heating plate with a damp cloth and a small amount of white vinegar. Rinse with a clean damp cloth.

SPECIFICATIONS

Model Number: 17162

Brand: BELLA

Power: 400 Watts

Capacity: Up to 12 large eggs (boiled), 4 eggs (poached), 1 omelet

Material: Stainless Steel (heating plate), Plastic (trays, cover)

Color: Black

Dimensions (L x W x H): 19.1 cm x 19.1 cm x 22.7 cm (approximately 7.5 x 7.5 x 8.9 inches)

UPC: 829486171628

Features: Auto shut-off with audible alert, dishwasher safe parts (cover, trays, racks, measuring cup).

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the warranty card included with your product or visit the official BELLA website. Do not attempt to repair the appliance yourself. Contact qualified service personnel for assistance. For further assistance, you may contact BELLA customer service through their official channels, typically found on their website or product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

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

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question