

Rommelsbacher ER600

Rommelsbacher ER 600 Egg Cooker Instruction Manual

Model: ER600

1. INTRODUCTION

Thank you for choosing the Rommelsbacher ER 600 Egg Cooker. This appliance is designed for reliable preparation of up to six breakfast eggs, from soft to hard-boiled, and also includes a poaching function. Please read this instruction manual carefully before first use to ensure safe operation and optimal performance.

1.1. Safety Information

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit in water or other liquids.
- Ensure the voltage specified on the rating plate matches your mains voltage.
- Keep the appliance out of reach of children.
- The appliance surfaces become hot during operation. Use caution when handling.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged.

2. PACKAGE CONTENTS

Please check that all parts are present and undamaged:

- Rommelsbacher ER 600 Egg Cooker main unit
- Transparent lid
- Removable egg holder for 1 to 6 eggs
- Poaching insert for 2 eggs
- Measuring cup with integrated egg piercer



Image: The Rommelsbacher ER 600 Egg Cooker with its transparent lid, empty egg holder, poaching insert, and measuring cup with egg piercer.

3. SETUP

3.1. Unpacking and First Cleaning

1. Remove all packaging materials.
2. Clean the transparent lid, egg holder, and poaching insert with warm soapy water. Rinse thoroughly and dry.
3. Wipe the heating bowl and the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3.2. Placement

Place the egg cooker on a flat, stable, and heat-resistant surface, away from walls or cabinets to allow for steam ventilation.

3.3. Power Connection

Plug the power cord into a suitable grounded electrical outlet. The integrated cable winder allows for neat storage of excess cable.

4. OPERATING INSTRUCTIONS

4.1. Cooking Eggs

1. **Piercing Eggs:** Use the egg piercer located at the bottom of the measuring cup to carefully pierce the blunt end of each egg. This prevents the eggs from cracking during cooking.
2. **Placing Eggs:** Place the pierced eggs into the removable egg holder. The cooker can accommodate 1 to 6 eggs.
3. **Adding Water:** Fill the measuring cup with cold water up to the desired hardness mark (soft, medium, hard). The Rommelsbacher ER 600 uses the same quantity of water regardless of the number of eggs, simplifying the process. Pour the water into the stainless steel heating bowl.
4. **Assembling:** Place the egg holder with eggs into the heating bowl and cover with the transparent lid.
5. **Setting Hardness:** Turn the rotary knob to select the desired degree of hardness (soft, medium, hard). The electronic cooking time control will begin.
6. **Cooking Process:** The appliance will heat the water and cook the eggs. Once the cooking time is complete, a sound signal will alert you. The appliance will then automatically switch off or enter a keep-warm mode.
7. **Removing Eggs:** Carefully remove the lid (steam will escape) and lift out the egg holder. Immediately rinse the eggs under cold water to stop the cooking process and make them easier to peel.



Image: The Rommelsbacher ER 600 Egg Cooker with three eggs cooking, alongside a perfectly cooked soft-boiled egg and poached eggs.

4.2. Poaching Eggs

1. **Prepare Poaching Insert:** Lightly grease the poaching insert to prevent eggs from sticking.
2. **Add Eggs:** Break up to two eggs directly into the poaching insert.
3. **Add Water:** Fill the heating bowl with water as indicated for poaching (refer to the measuring cup for specific levels, typically for 'medium' or 'hard' settings depending on desired yolk consistency).
4. **Assemble and Cook:** Place the poaching insert into the heating bowl, cover with the transparent lid, and set the rotary knob to the appropriate hardness setting.
5. **Remove Poached Eggs:** Once the signal sounds, carefully remove the lid and the poaching insert. Use a non-metallic utensil to gently remove the poached eggs.



Image: The Rommelsbacher ER 600 Egg Cooker on a wooden board, surrounded by fresh ingredients and showing the measuring cup, indicating preparation for cooking.

4.3. Steaming Function

The poaching insert can also be used as a compact steamer for small quantities of vegetables or other foods. Place the food in the greased poaching insert, add water to the heating bowl, cover with the lid, and set the desired cooking time via the rotary knob. Monitor the process to achieve desired results.

5. CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Heating Bowl:** The stainless steel heating bowl is easy to clean. After use, pour out any remaining water. If limescale deposits occur, use a descaling solution suitable for kitchen appliances or a mixture of water and vinegar. Do not use abrasive cleaners or scourers.
3. **Removable Parts:** The transparent lid, egg holder, and poaching insert can be washed by hand with warm soapy water. Rinse thoroughly and dry. These parts are generally dishwasher safe, but hand washing is recommended for extended life.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
5. **Storage:** Use the integrated cable winder to store the power cord neatly. Store the appliance in a dry place.

6. TROUBLESHOOTING

- **Eggs not cooked to desired hardness:** Ensure the correct water level was used according to the measuring cup and the rotary knob was set to the desired hardness. Egg size can also influence cooking time; larger eggs may require a slightly higher setting.
- **Eggs cracking during cooking:** Always pierce the blunt end of each egg with the integrated egg piercer before cooking. This releases pressure and helps prevent cracking.
- **Limescale deposits in the heating bowl:** This is normal with hard water. Descale regularly using a descaling solution or a mixture of water and vinegar. A few drops of lemon juice in the water before cooking can also help reduce buildup.
- **Appliance not turning on:** Check if the power cord is securely plugged into both the appliance and the wall outlet. Ensure the outlet is functional.
- **Overheating protection activated:** The appliance has integrated overheating and dry-boil protection. If it shuts off unexpectedly, unplug it and allow it to cool down before attempting to use it again. Ensure sufficient water is always added for operation.

7. SPECIFICATIONS

Brand	Rommelsbacher
Model Number	ER600
Power	400 Watts
Voltage	230V
Dimensions (L x W x H)	22.8 x 10.5 x 13.1 cm
Weight	700 grams
Material	Stainless Steel, Plastic
Capacity	Up to 6 eggs
Automatic Shut-off	Yes
Special Features	Electronic cooking time control, sound signal, overheating protection, poaching insert, measuring cup with egg piercer, cable winder.

8. WARRANTY AND SUPPORT

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your retailer. If you encounter any issues not covered in this manual, please contact Rommelsbacher customer support or your authorized service center for assistance.



 ROMMELSBACHER Bruksanvisning Svenska MD 1000 Elektrisk multityrckkokare	Rommelsbacher MD 1000 Elektrisk Multityrckkokare Bruksanvisning Denna bruksanvisning ger detaljerad information om Rommelsbacher MD 1000, en mångsidig elektrisk multityrckkokare designad för enkel och effektiv matlagning i hemmet, inklusive funktioner, säkerhet, program och recept.
 ROMMELSBACHER Bedienungsanleitung Instruction manual DA 650 Edelstahl Dörrautomat Stainless steel food dehydrator	ROMMELSBACHER Edelstahl Dörrautomat Bedienungsanleitung: DA 650, DA 950, DA 1050 Umfassende Bedienungsanleitung für ROMMELSBACHER Edelstahl Dörrautomaten, Modelle DA 650, DA 950 und DA 1050. Enthält detaillierte Informationen zur sicheren Bedienung, Reinigung, Wartung und Tipps zur Lebensmittelvorbereitung für optimale Dörreergebnisse.
 ROMMELSBACHER Bedienungsanleitung Instruction manual DA 650 Edelstahl Dörrautomat Stainless steel food dehydrator	Rommelsbacher DA 650 Stainless Steel Food Dehydrator: User Manual Comprehensive instruction manual for the Rommelsbacher DA 650 stainless steel food dehydrator, covering operation, safety, cleaning, maintenance, and drying guidelines for various foods.
 ROMMELSBACHER Bedienungsanleitung Instruction manual MRK 650 MRK 950 Multi Reiskocher	ROMMELSBACHER MRK 650 / MRK 950 Multi Reiskocher Bedienungsanleitung Diese Bedienungsanleitung für den ROMMELSBACHER Multi Reiskocher (Modelle MRK 650 und MRK 950) bietet detaillierte Informationen zur sicheren Handhabung, Bedienung, Reinigung und Wartung des Geräts. Entdecken Sie alle Funktionen und Programme für die Zubereitung verschiedenster Speisen.
 ROMMELSBACHER Bedienungsanleitung Instruction manual BA 550 Brotbackautomat Bread Maker	Rommelsbacher BA 550 Bread Maker Instruction Manual Comprehensive instruction manual for the Rommelsbacher BA 550 Bread Maker, covering product description, control panel, display functions, safety instructions, assembly, disassembly, and maintenance.
 Finland: Rommelsbacher BG1805 Käyttöopas Svenska: Rommelsbacher BG1805 Bruksanvisning Deutsch: Rommelsbacher BG1805 Bedienungsanleitung BG1805 Pöytäuuni	Rommelsbacher BG1805 Pöytäuuni Käyttöopas Kattava käyttöopas Rommelsbacher BG1805 pöytäuunille. Sisältää tekniset tiedot, turvallisuusohjeet, käyttöohjeet, puhdistus- ja huolto-ohjeet sekä ympäristötietoa.



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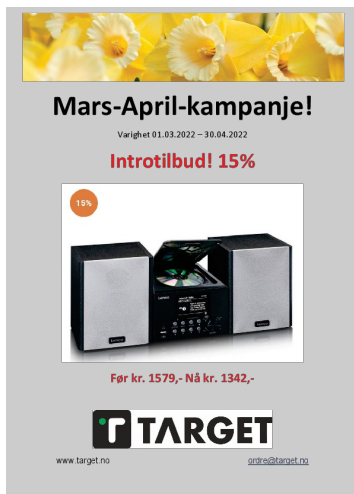


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