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## BELLA 17284

# BELLA Rapid Electric Egg Cooker (Model 17284)

Instruction Manual

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## INTRODUCTION

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The BELLA Rapid Electric Egg Cooker is designed to simplify egg preparation, allowing you to cook up to 7 eggs to your desired consistency, including soft, medium, or hard-boiled. It also features trays for preparing poached eggs and omelets. The appliance is compact, includes an automatic shut-off function, and has dishwasher-safe components for easy cleaning.



Image: BELLA Rapid Electric Egg Cooker, white, with two brown eggs inside the clear dome lid, sitting on a kitchen counter.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or appliance 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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.
- This appliance is for household use only.
- Do not use this appliance in an unstable position.
- To protect against damage or electric shock, do not cook in the base.

## Food Safety Hazard

Consuming raw or undercooked eggs may increase your risk of foodborne illness. Thorough cooking is the most important step in making sure eggs are safe. Cook eggs until both the yolk and the white are firm. Scrambled eggs should not be runny. Foods containing eggs should be cooked to 160°F (72°C). Always use a food thermometer to test. For recipes that call for raw or undercooked eggs, use pasteurized or fresh organic eggs.

## COMPONENTS

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Your BELLA Rapid Electric Egg Cooker includes the following parts:

- **Base:** The main unit containing the heating plate and power button.
- **Boiling Tray:** Holds up to 7 eggs for boiling.
- **Poaching Tray:** For preparing poached eggs.
- **Omelet Tray:** For preparing omelets.
- **Clear Domed Lid:** Covers the cooking area, allowing you to monitor progress.
- **Measuring Cup with Egg Piercing Pin:** Used to measure water and pierce eggs.
- **Power Indicator Light:** Illuminates when the unit is on.



## Eggs, your way

### Boil or poach up to 7 eggs—fast

Image: Exploded view of BELLA Rapid Electric Egg Cooker components.

#### SETUP

1. Place the egg cooker base on a clean, dry, and stable surface.
2. Ensure the unit is unplugged before assembly.
3. Select the appropriate tray(s) for your desired egg preparation (boiling, poaching, or omelet).
4. Use the provided measuring cup to add the correct amount of cold water to the heating plate in the base. The measuring cup has markings for different egg consistencies (soft, medium, hard) and quantities (1-4 eggs, 5-7 eggs).
5. If boiling eggs, use the egg piercing pin located at the bottom of the measuring cup to gently pierce the large end of each egg. This helps prevent cracking during cooking.
6. Place the eggs or egg-filled trays onto the boiling tray, then place the boiling tray onto the base.
7. Cover the unit with the clear domed lid. Ensure the lid is properly seated.

#### OPERATING INSTRUCTIONS

##### Boiled Eggs (Soft, Medium, Hard)

1. Follow steps 1-5 from the Setup section. Ensure the correct water level is used for your desired doneness (soft, medium, or hard) and number of eggs (1-4 or 5-7).
2. Place the pierced eggs onto the boiling tray with the pierced end facing upwards.
3. Cover with the clear domed lid.
4. Plug the power cord into a standard electrical outlet.
5. Press the power button to start cooking. The indicator light will illuminate.
6. The unit will automatically shut off and beep when the water has evaporated and the eggs are cooked.
7. Immediately unplug the unit. Carefully remove the lid (steam will be hot) and transfer the cooked eggs to an ice bath to stop the cooking process and aid in peeling.

## **Poached Eggs**

1. Follow steps 1-3 from the Setup section. Add water to the heating plate according to the 'poached' marking on the measuring cup (e.g., 70ml for 1-4 eggs, 75ml for 5-7 eggs).
2. Lightly grease the poaching tray to prevent sticking.
3. Crack eggs directly into the poaching tray.
4. Place the poaching tray on top of the boiling tray (which should be on the base).
5. Cover with the clear domed lid.
6. Plug in the unit and press the power button.
7. The unit will automatically shut off and beep when done. Unplug and carefully remove the lid and poaching tray.

## **Omelets**

1. Follow steps 1-3 from the Setup section. Add water to the heating plate according to the 'omelet' marking on the measuring cup (e.g., 70ml for 1-4 eggs, 75ml for 5-7 eggs).
2. Lightly grease the omelet tray.
3. Whisk eggs with your desired ingredients (vegetables, cheese, etc.) in a separate bowl.
4. Pour the egg mixture into the omelet tray.
5. Place the omelet tray on top of the boiling tray (which should be on the base).
6. Cover with the clear domed lid.
7. Plug in the unit and press the power button.
8. The unit will automatically shut off and beep when done. Unplug and carefully remove the lid and omelet tray.



Image: BELLA Rapid Electric Egg Cooker in operation and its dishwasher-safe components.

## CLEANING AND MAINTENANCE

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

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. The clear domed lid, boiling tray, poaching tray, and omelet tray are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the heating plate in the base with a damp cloth. Do not immerse the base in water or any other liquid.
4. If mineral deposits accumulate on the heating plate, fill the heating plate with a mixture of 1 part white vinegar and 2 parts water. Let it soak for 15-20 minutes, then scrub gently with a non-abrasive sponge. Rinse and wipe dry.
5. Store the egg cooker and its accessories in a dry place when not in use.

## TROUBLESHOOTING

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- **Unit does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet and the power button is pressed.
- **Eggs not cooked to desired doneness:** Verify that the correct amount of water was added using the measuring cup for the number of eggs and desired consistency. Adjust water levels slightly for future use if

needed.

- **Eggs cracking during boiling:** Ensure eggs are pierced with the egg piercing pin before placing them on the boiling tray.
- **Mineral deposits on heating plate:** Refer to the Cleaning and Maintenance section for instructions on how to remove mineral deposits.

## SPECIFICATIONS

<b>Model Number</b>	17284
<b>Brand</b>	BELLA
<b>Color</b>	White
<b>Material</b>	Stainless Steel
<b>Product Dimensions</b>	7.24"L x 7.24"W x 6.29"H
<b>Item Weight</b>	1.32 Pounds
<b>Capacity</b>	7 Eggs
<b>UPC</b>	829486172847



Image: Dimensions of the BELLA Rapid Electric Egg Cooker.

## **WARRANTY AND SUPPORT**

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The BELLA Rapid Electric Egg Cooker comes with a 2-year limited warranty. For warranty claims, product support, or general inquiries, please contact BELLA customer service.

**Customer Service:** Please refer to the contact information provided on the product packaging or visit the official BELLA website for support.