

BELLA 17290

BELLA Double Tier 14-Egg Cooker and Poacher Instruction Manual

Brand: BELLA

Model: 17290

1. INTRODUCTION

The BELLA Double Tier 14-Egg Cooker and Poacher is designed to simplify egg preparation. This appliance allows you to cook up to 14 large eggs, 2 poached eggs, or omelets rapidly and evenly. It features a 360-watt heating system, a power switch with an indicator light, and dishwasher-safe components for easy cleanup. The included measuring cup with a piercing pin ensures precise water levels for desired egg consistency, from soft to hard-boiled.



Image: The BELLA Double Tier 14-Egg Cooker in red, fully assembled with eggs inside.

2. IMPORTANT SAFETY INSTRUCTIONS

- **Electrical Safety:** Always unplug the appliance from the outlet when not in use and before cleaning. Do not immerse the base unit or cord in water or any other liquid.
- **Heat Warning:** The heating plate (base unit) becomes extremely hot during and immediately after use. Allow the base to cool completely before cleaning or handling.
- **Appliance Use:** Use this appliance only for its intended purpose as described in this manual. Do not use attachments not recommended by the manufacturer.
- **Children:** Close supervision is necessary when any appliance is used by or near children.
- **Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance

malfunctions or has been damaged in any manner. Contact customer support for assistance.

- **Ventilation:** Ensure adequate ventilation around the appliance during operation. Do not block steam vents.

3. PRODUCT COMPONENTS

The BELLA Double Tier 14-Egg Cooker includes the following parts:

- **Base Unit:** Contains the 360-watt heating system and power switch.
- **Boiling Trays (2):** Non-stick trays for boiling up to 7 eggs each, allowing for a total of 14 eggs.
- **Poaching Tray:** Non-stick tray for poaching up to 2 eggs.
- **Omelet Tray:** Non-stick tray for preparing omelets.
- **Clear Lid:** Allows for monitoring the cooking process.
- **Measuring Cup with Piercing Pin:** Used to measure water and pierce eggs to prevent cracking.

Accessories Included



Image: Exploded view showing all included accessories: poaching tray, omelet tray, two boiling trays, clear lid, and measuring cup with piercing pin.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the clear lid, boiling trays, 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 base unit on a stable, heat-resistant, and dry surface.

5. OPERATING INSTRUCTIONS

5.1 Hard-Boiled and Soft-Boiled Eggs

1. **Pierce Eggs:** Use the piercing pin on the bottom of the measuring cup to gently poke a small hole in the larger end of each egg. This helps prevent cracking during cooking.
2. **Add Water:** Fill the measuring cup with cold water to the line corresponding to your desired egg doneness (soft, medium, or hard) and the number of eggs you are cooking. Pour this water directly onto the heating plate of the base unit.
3. **Load Eggs:** Place the eggs into the boiling tray(s). You can use one tray for up to 7 eggs or stack two trays for up to 14 eggs.
4. **Cover:** Place the clear lid securely over the boiling tray(s).
5. **Start Cooking:** Plug in the appliance and press the power switch. The indicator light will illuminate.
6. **Automatic Shut-off:** The appliance will automatically turn off and beep when the water has completely evaporated and the eggs are cooked.
7. **Cool Down:** Immediately transfer cooked eggs to an ice bath to stop the cooking process and facilitate easier peeling.

Fast and Easy Breakfast



BELLA 14 EGG COOKER

Image: The egg cooker with eggs, highlighting its speed and ease of use.

5.2 Poached Eggs

1. **Prepare Poaching Tray:** Lightly grease the poaching tray with cooking spray or butter to prevent sticking.
2. **Add Water:** Fill the measuring cup to the "Poached" line with cold water and pour it onto the heating plate.
3. **Crack Eggs:** Crack up to 2 eggs directly into the poaching tray cups.
4. **Assemble:** Place the poaching tray onto the boiling tray (if using) or directly onto the base unit. Cover with the clear lid.
5. **Cook:** Plug in and press the power switch. The appliance will beep when done.

5.3 Omelets

1. **Prepare Omelet Tray:** Lightly grease the omelet tray with cooking spray or butter.
2. **Prepare Mixture:** Whisk eggs with desired ingredients (milk, cheese, vegetables) and pour into the omelet tray.
3. **Add Water:** Fill the measuring cup to the "Omelet" line with cold water and pour it onto the heating plate.
4. **Assemble:** Place the omelet tray onto the boiling tray (if using) or directly onto the base unit. Cover with the clear lid.

5. **Cook:** Plug in and press the power switch. The appliance will beep when done.



Image: Examples of different egg preparations possible with the cooker, including fried eggs, poached eggs, omelets, and deviled eggs.

6. CLEANING AND MAINTENANCE

- **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Dishwasher Safe Parts:** The clear lid, boiling trays, poaching tray, omelet tray, and measuring cup are dishwasher safe (top rack recommended) or can be washed by hand in warm, soapy water.
- **Base Unit Cleaning:** Wipe the exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads, as they may damage the surface.
- **Mineral Deposits:** To remove mineral deposits from the heating plate, wipe the base's water reservoir with a paper towel moistened with 1 tablespoon of distilled white vinegar. Rinse and dry thoroughly.
- **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in its box or in a clean, dry place, with the lid securely fitted on top.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs not cooked to desired doneness.	Incorrect water level or cooking time.	Ensure the correct amount of water is used according to the measuring cup markings for desired doneness and number of eggs.
Eggs cracking during cooking.	Eggs not pierced, or cold eggs placed directly into hot steam.	Always pierce the larger end of each egg with the piercing pin. Use room temperature eggs if possible.
Egg residue on heating plate.	Mineral deposits from water, or egg overflow.	Clean with white vinegar solution as described in the cleaning section. Ensure eggs are pierced to prevent overflow.
Appliance does not turn on.	Not plugged in, or power switch not activated.	Check if the appliance is securely plugged into a working outlet. Ensure the power switch is pressed.

8. SPECIFICATIONS







- **Brand:** BELLA
- **Model Number:** 17290
- **Color:** Red
- **Material:** Stainless Steel
- **Product Dimensions:** 7.51"L x 7.51"W x 8.93"H
- **Item Weight:** 1.43 Pounds
- **Capacity:** Up to 14 large eggs, 2 poached eggs, or 1 omelet.
- **Power:** 360 watts
- **UPC:** 829486172908
- **Manufacture Year:** 2020



Image: Product dimensions of the BELLA Double Tier 14-Egg Cooker.

9. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or visit the official BELLA website. Do not attempt to repair the appliance yourself, as this may void the warranty.

	<p>Bella 7 Egg Cooker Instruction Manual and Recipe Guide</p> <p>This document provides instructions for using the Bella 7 Egg Cooker, including safety precautions, operating instructions, maintenance, and recipes. It covers how to cook boiled eggs, poached eggs, and omelets, along with recipes for deviled eggs, chicken Cobb salad, and turkey meatloaf.</p>
	<p>Bella 7 Egg Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the Bella 7 Egg Cooker, covering safety precautions, operating instructions for boiled eggs, poached eggs, and omelets, cleaning, storage, and warranty information.</p>
	<p>Bella Double Tier Egg Cooker Instruction Manual and Recipe Guide</p> <p>Comprehensive instruction manual and recipe guide for the BELLA Double Tier Egg Cooker. Includes safety precautions, product overview, assembly instructions, operating procedures for boiling and poaching eggs, omelets, maintenance guidelines, and a variety of recipes.</p>
	<p>Bella Pro Series 6 QT. Multi Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the BELLA Pro Series 6 QT. Multi Cooker. Learn about its features, operating instructions, safety guidelines, and recipes for versatile home cooking.</p>
	<p>Bella Pro Series 20 Cup Rice Cooker: Instruction Manual & Usage Guide</p> <p>Comprehensive instruction manual for the BELLA PRO SERIES 20 Cup Rice Cooker. Includes safety guidelines, operating instructions, cooking charts, recipes, maintenance, troubleshooting, and warranty information.</p>
	<p>Bella Pro 5QT Programmable Slow Cooker Instruction Manual</p> <p>User manual for the Bella Pro 5QT Programmable Slow Cooker, providing essential safety instructions, operating guidelines, care and cleaning tips, and warranty information for optimal use.</p>