

[Manuals.plus](#) /

› [AGARO](#) /

› AGARO Grand Egg Boiler and Poacher User Manual

AGARO Grand

AGARO Grand Egg Boiler and Poacher User Manual

Model: **Grand** | Brand: **AGARO**

1. INTRODUCTION

The AGARO Grand Egg Boiler and Poacher is a versatile kitchen appliance designed for efficient and convenient preparation of eggs and steamed vegetables. This 2-in-1 device allows you to boil up to 8 eggs, poach up to 4 eggs, and steam various vegetables with ease. It features a durable stainless steel body, a transparent lid for monitoring, and an automatic shut-off function for safety and convenience.

This manual provides detailed instructions for the safe and effective use, maintenance, and troubleshooting of your AGARO Grand Egg Boiler and Poacher.



Figure 1.1: AGARO Grand Egg Boiler and Poacher in use, showing boiled and poached eggs.

2. PRODUCT COMPONENTS

The AGARO Grand Egg Boiler and Poacher comes with the following components:

- **Main Unit:** The base of the appliance containing the heating plate and control button. Constructed with a high-quality stainless steel body for durability.
- **Transparent Top Cover:** A food-grade transparent lid that allows you to monitor the cooking process without releasing steam.
- **Egg Boiling Tray:** Designed to hold up to 8 eggs for boiling.
- **Poaching Tray:** Allows for poaching up to 4 eggs simultaneously. Can also be used for steaming small portions of vegetables.
- **Water Measuring Cup:** Used to measure the precise amount of water required for different cooking modes. Includes a piercing pin at the bottom.



Figure 2.1: Exploded view showing the main unit, measuring cup, egg boiling shelf, poaching egg bowl, and cover.

Your All-in-One **Egg Buddy**



Tough **stainless steel body**
for lasting durability



Smart **auto shut-off**
for safety



Figure 2.2: The appliance features a tough stainless steel body for lasting durability and smart auto shut-off for safety.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the egg boiling tray, poaching tray, and transparent top cover with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the main unit on a stable, flat, heat-resistant surface away from water sources.

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Video 3.1: This video demonstrates the components included in the box and their initial setup.

4. OPERATING INSTRUCTIONS

4.1. Boiling Eggs

1. **Pierce Eggs:** Use the piercing pin located at the bottom of the measuring cup to gently prick the wider end of each egg. This prevents eggs from cracking during boiling. **Caution:** Cover the pin after every use to avoid injury.
2. **Place Eggs:** Place the pierced eggs onto the egg boiling tray. The tray can hold up to 8 eggs.
3. **Measure Water:** Use the measuring cup to add the appropriate amount of water to the heating plate based on your desired egg consistency:
 - Soft Boil: 35 ML
 - Medium Boil: 55 ML
 - Hard Boil: 120 ML

Note: Water measurements are approximate and may need slight adjustments based on egg size and altitude. At higher altitudes, more water may be needed due to lower boiling temperatures.

4. **Cover and Start:** Place the transparent top cover over the eggs and main unit. Plug in the appliance and press the power button. The indicator light will illuminate.
5. **Automatic Shut-off:** The egg boiler will automatically shut off once the water has evaporated, and the indicator light will turn off, signaling that the eggs are ready.
6. **Cool Down (Optional):** For easier peeling and to prevent overcooking, immediately transfer the boiled eggs to a bowl of cold water after the appliance shuts off.

Pin it. Watch it.

- Use the **pin** (on the measuring cup) to avoid cracked eggs
- Keep a watch on the progress with the transparent lid



Caution: Cover the pin after every use to avoid getting hurt

Figure 4.1: Use the piercing pin on the measuring cup to prevent eggs from cracking.

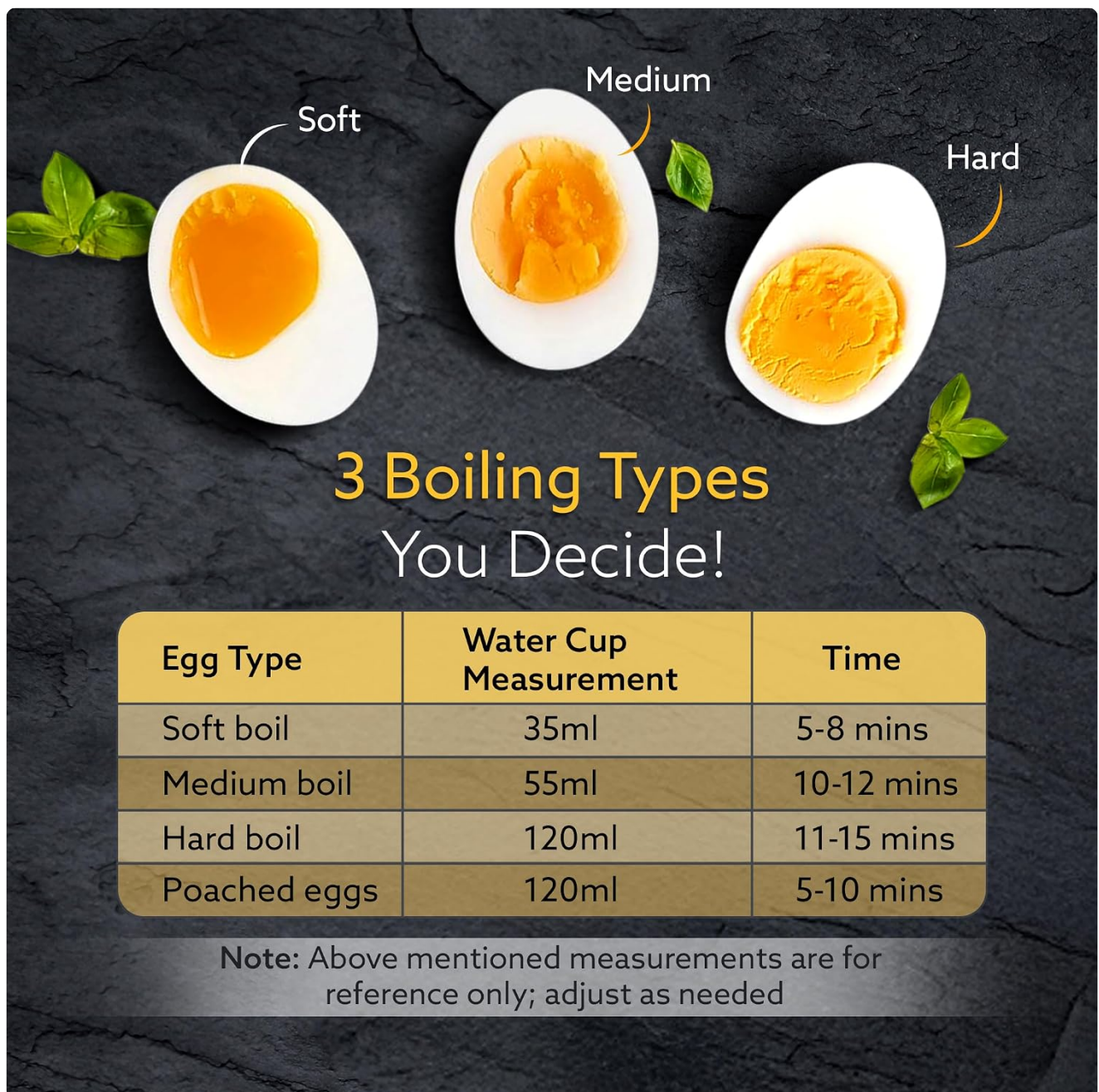


Figure 4.2: Water measurements and approximate cooking times for soft, medium, and hard-boiled eggs, and poached eggs.

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Video 4.1: This video provides a step-by-step guide on how to boil eggs using the appliance.

4.2. Poaching Eggs

- 1. Prepare Poaching Tray:** Lightly grease each cup of the poaching tray with a small amount of butter or cooking oil to prevent sticking.
- 2. Crack Eggs:** Carefully crack one egg into each section of the poaching tray. Do not overfill. The tray can poach up to 4 eggs at once.
- 3. Measure Water:** Add 120 ML of water to the heating plate using the measuring cup.
- 4. Assemble and Start:** Place the poaching tray onto the main unit, then cover with the transparent top cover. Plug in the appliance and press the power button.
- 5. Automatic Shut-off:** The appliance will automatically shut off when the water has evaporated, indicating that the poached eggs are ready.
- 6. Serve:** Use a spoon or spatula to gently slide the poached eggs out of the tray onto your plate.

Fluffy, Tasty & Fuss-free

4 perfectly poached eggs in one tray.



Figure 4.3: Perfectly poached eggs ready for serving.

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Video 4.2: This video demonstrates the process of poaching eggs using the AGARO Grand Egg Boiler.

4.3. Steaming Vegetables

The poaching tray can also be used to steam small quantities of vegetables.

1. **Prepare Vegetables:** Wash and chop your desired vegetables into small, uniform pieces.
2. **Place Vegetables:** Place the chopped vegetables into the poaching tray.
3. **Measure Water:** Add approximately 120 ML of water to the heating plate. Adjust water quantity based on the amount and type of vegetables, and desired tenderness.
4. **Assemble and Start:** Place the poaching tray with vegetables onto the main unit, then cover with the transparent top cover. Plug in the appliance and press the power button.
5. **Automatic Shut-off:** The appliance will automatically shut off when the water has evaporated. Check vegetables for desired tenderness. If more steaming is needed, add more water and restart.

More Than Just Eggs

Steam veggies in minutes



Figure 4.4: The AGARO Grand Egg Boiler can also be used to steam vegetables.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your appliance.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The egg boiling tray, poaching tray, and transparent top cover are dishwasher safe or can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
3. **Clean Heating Plate:** Mineral deposits (white or brown stains) may appear on the heating plate after use, especially with hard water. This is normal and not rust or a burnt stain.
 - Pour a small amount of white vinegar (approximately 10-20 ML) onto the heating plate.
 - Let it sit for 5-10 minutes.
 - Use a soft, damp cloth or sponge to wipe away the deposits. Do not use abrasive cleaners or scouring pads.
 - Rinse the heating plate by wiping with a clean, damp cloth. Ensure no vinegar residue remains.
4. **Wipe Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.

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Video 5.1: This video demonstrates how to clean the AGARO Grand Egg Boiler, including removing mineral deposits.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in correctly or power outlet issue.	Ensure the appliance is securely plugged into a working power outlet. Check the power button.
Eggs are not cooked to desired consistency.	Incorrect water amount or egg size variation.	Adjust water quantity according to the measuring cup guidelines. For larger eggs, slightly increase water. For higher altitudes, add a bit more water.
Eggs crack during boiling.	Eggs not pierced or rapid temperature change.	Always pierce the wider end of the egg with the provided pin. Use room temperature eggs if possible.
Mineral deposits on heating plate.	Hard water or residue from egg shells.	Clean the heating plate with white vinegar as described in the Maintenance section. Using distilled or RO water can reduce mineral buildup.

7. SPECIFICATIONS

- **Model:** Grand
- **Brand:** AGARO
- **Power:** 500 Watts
- **Capacity:** Boils up to 8 eggs, Poaches up to 4 eggs
- **Material:** Stainless Steel body, Food-grade transparent lid
- **Color:** Silver
- **Product Dimensions:** 21.5L x 13.3W x 17.5H Centimeters
- **Item Weight:** 1000 Grams (1 kg)
- **Included Components:** Egg boiling tray, Poaching tray, Water measuring cup
- **Country of Origin:** India

8. WARRANTY AND SUPPORT

The AGARO Grand Egg Boiler and Poacher comes with a standard brand warranty. For specific warranty terms, replacement policy, and further information, please refer to the product detail page on Amazon or contact AGARO customer support.

For any assistance, queries, or service requests, please visit the official AGARO store on Amazon or contact their customer service directly. Keep your purchase receipt handy for warranty claims.

[Visit the AGARO Store on Amazon](#)

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Video 8.1: An overview of the AGARO Grand Egg Boiler and Poacher, highlighting its features and benefits.

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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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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