

Horoper Horoperocwpsa1n065258

Horoper Rapid 4-Egg Capacity Electric Egg Cooker Instruction Manual

Model: Horoperocwpsa1n065258

1. PRODUCT OVERVIEW

The Horoper Rapid Electric Egg Cooker is designed for efficient and versatile egg preparation. This compact appliance can cook up to 4 eggs simultaneously, offering options for hard-boiled, soft-boiled, medium-boiled, poached, and scrambled eggs. It also functions as a steamer for small portions of vegetables or dumplings. Its user-friendly design and easy-to-clean components make it a convenient addition to any kitchen.



Figure 1: Assembled Horoper Rapid Electric Egg Cooker.

2. IMPORTANT SAFEGUARDS

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, 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.
- 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 attachments not recommended by the appliance manufacturer.
- 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 ingest this product. Seek medical attention if swallowed.



Figure 2: Important safety warning regarding ingestion.

3. PACKAGE CONTENTS

Your Horoper Rapid Electric Egg Cooker package includes the following components:

- Egg Cooker Base with heating plate
- Transparent Lid
- 4-Egg Capacity Boiling Tray
- Poaching/Omelet Tray
- Measuring Cup with Egg Piercer (located at the bottom of the cup)



Figure 3: Components of the egg cooker.

4. SPECIFICATIONS

Feature	Specification
Brand	Horoper
Model Number	Horoperocwpsa1n065258
Color	White
Material	Acrylonitrile Butadiene Styrene

Capacity	4 Eggs (Boiling) / 0.25 Liters
Item Weight	7.1 ounces (200 Grams)
Product Dimensions	5.91 x 5.12 x 5.12 inches
Is Electric	Yes



Figure 4: Product dimensions for compact storage.

5. SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the transparent lid, boiling tray, poaching/omelet tray, and measuring cup with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the heating plate of the main unit with a damp cloth. Do not immerse the main unit in water.

4. Place the egg cooker base on a stable, heat-resistant surface.

6. OPERATING INSTRUCTIONS

6.1 Hard/Medium/Soft Boiled Eggs

1. Using the provided measuring cup, fill water to the desired level (Soft, Medium, or Hard) according to your preference. The measuring cup has markings to guide you.
2. Pour the measured water directly onto the heating plate of the egg cooker base.
3. Carefully pierce the large end of each egg with the egg piercer located at the bottom of the measuring cup. This helps prevent cracking during cooking.
4. Place the eggs onto the 4-egg capacity boiling tray, with the pierced end facing upwards.
5. Place the boiling tray onto the egg cooker base.
6. Cover the egg cooker with the transparent lid.
7. Plug the power cord into an electrical outlet.
8. Press the power button to start cooking. The indicator light will illuminate.
9. The appliance will automatically shut off and emit an audible alert when the water has fully evaporated and the eggs are cooked to your selected doneness.
10. Unplug the appliance and carefully remove the lid (beware of hot steam).
11. For best results and easier peeling, immediately transfer the cooked eggs to a bowl of ice water to cool.

6.2 Poached or Scrambled Eggs / Omelets

1. Fill the measuring cup with water to the appropriate level for poached/scrambled eggs (refer to cup markings). Pour water onto the heating plate.
2. Lightly grease the poaching/omelet tray.
3. Crack eggs directly into the poaching/omelet tray for poached eggs, or whisk eggs with desired ingredients for scrambled eggs/omelets and pour into the tray.
4. Place the poaching/omelet tray onto the egg cooker base.
5. Cover with the transparent lid.
6. Plug in and press the power button to start cooking.
7. The appliance will automatically shut off and alert when cooking is complete.
8. Carefully remove the lid and the cooked eggs.

6.3 Steaming Vegetables or Dumplings

1. Add an appropriate amount of water to the heating plate (more water for longer steaming times).
2. Place the boiling tray or poaching/omelet tray (depending on food size) onto the base.
3. Arrange small vegetables or dumplings on the tray.
4. Cover with the transparent lid.
5. Plug in and press the power button.
6. The appliance will steam until the water evaporates and then automatically shut off.

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Video 1: A brief demonstration of the Horoper Rapid Hard Boiled Egg Cooker in use.

7. CLEANING & MAINTENANCE

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. The transparent lid, boiling tray, and poaching/omelet tray are dishwasher safe or can be washed by hand with warm, soapy water.
3. To clean the heating plate, wipe it with a damp cloth. For stubborn mineral deposits, use a solution of vinegar and water on a soft cloth or paper towel to gently scrub the plate until clean. Rinse with a damp cloth.
4. Do not use abrasive cleaners or scouring pads, as they may damage the non-stick surface.
5. Ensure all parts are completely dry before storing.



Figure 5: The stainless steel egg tray is easy to clean.

8. TROUBLESHOOTING

- **Eggs not cooked to desired doneness:** Ensure the correct amount of water was added according to the measuring cup markings for your desired doneness (soft, medium, hard). Factors like egg size and ambient temperature can slightly affect cooking time.
- **Eggs cracking during cooking:** Always pierce the large end of the egg with the provided egg piercer before placing it in the cooker.
- **Mineral deposits on heating plate:** This is normal due to water minerals. Clean with vinegar and water as described in the Cleaning & Maintenance section.
- **Appliance does not turn on:** Check if the power cord is securely plugged into both the appliance and the electrical outlet. Ensure the power button is pressed.

9. WARRANTY & SUPPORT

For warranty information, technical support, or replacement parts, please refer to the product packaging or contact Horoper customer service directly. Keep your purchase receipt for warranty claims.

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.

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