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CucinaOra Steam EGGS

CucinaOra steamEGGS Egg Cooker Instruction Manual

Model: Steam EGGS | Brand: CucinaOra

1. Introduction

Thank you for choosing the CucinaOra steamEGGS egg cooker. This accessory is designed to simplify the preparation of perfectly cooked eggs using your Thermomix appliance. Please read this manual carefully before first use to ensure safe and optimal performance of your steamEGGS.

2. Product Overview

The CucinaOra steamEGGS is a unique and practical accessory for your kitchen, allowing you to prepare up to 4 eggs simultaneously. Its design focuses on ease of use, safety, and maintaining the nutritional value of your food.

- **Efficient Egg Cooking:** Prepares perfectly poached or hard-boiled eggs, ideal for various meals.
- **Nutrient Preservation:** Designed to cook eggs while preserving maximum nutritional value.
- **Quick & Convenient:** Cooks up to 4 eggs simultaneously. Each cup has a maximum capacity of 120 ml. Eggs can be cracked directly into the cups, eliminating the need for peeling.
- **Durable & Safe Material:** Made from food-safe, high-temperature resistant plastic.
- **Easy to Clean:** Dishwasher safe for hassle-free cleaning.



Figure 1: CucinaOra steamEGGS Egg Cooker

3. Compatibility

The CucinaOra steamEGGS egg cooker is compatible with the following Thermomix models:

- Thermomix TM7
- Thermomix TM6
- Thermomix TM5
- Thermomix TM31

It is also compatible with Monsieur Cuisine Edition Plus.

4. Safety Instructions

Please observe the following safety guidelines:

- Always read the Thermomix instruction manual in conjunction with this accessory manual.
- Ensure the steamEGGS is correctly placed in the Thermomix mixing bowl before starting.

- Do not overfill the egg cups; each has a maximum capacity of 120 ml.
- Exercise caution when handling hot components after cooking. Use appropriate kitchen tools.
- Keep out of reach of children.
- The product is made from food-safe materials.

5. Setup

1. **Unpack:** Carefully remove the steamEGGS from its packaging.
2. **Initial Cleaning:** Before first use, wash the steamEGGS with warm soapy water or place it in the dishwasher. Rinse thoroughly and dry.
3. **Placement:** Ensure your Thermomix mixing bowl is clean and dry. Place the steamEGGS directly into the mixing bowl.

6. Operating Instructions: Preparing Poached Eggs

Follow these steps to prepare delicious poached eggs using your CucinaOra steamEGGS:

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Video 1: Demonstration of CucinaOra steamEGGS in use for poached eggs.

1. **Prepare the steamEGGS:** Lightly grease the inside of each egg cup with oil or butter to prevent sticking. This step is crucial for easy egg removal.



Figure 2: Greasing the egg cups.

2. **Add Water to Thermomix:** Pour approximately 570g of cold water into the Thermomix mixing bowl, ensuring the water level covers the blades.
3. **Place steamEGGS and Eggs:** Carefully place the greased steamEGGS into the Thermomix mixing bowl. Crack one egg into each cup. You can cook up to 4 eggs at a time.



Figure 3: Eggs cracked into the steamEGGS.

4. **Secure the Lid:** Place the Thermomix lid on the mixing bowl, ensuring the measuring cup is also in place.
5. **Set Cooking Parameters:** Adjust the Thermomix settings according to your desired egg consistency and egg size. A general guideline for medium eggs (size M) is 11-12 minutes at Varoma temperature, speed 1.

Refer to the table below for more precise timings.

6. **Cooking Time Table:**

Egg Size	Desired Consistency	Approximate Cooking Time (Varoma, Speed 1)
Small (S)	Soft Poached	10-11 minutes
Medium (M)	Soft Poached	11-12 minutes
Large (L)	Soft Poached	12-13 minutes
All Sizes	Hard-Boiled	14-16 minutes (adjust to preference)

Note: Cooking times may vary based on egg freshness, initial temperature, and personal preference. Adjust as needed.

7. **Remove and Serve:** Once cooking is complete, carefully remove the steamEGGS from the Thermomix. Use a spoon or spatula to gently lift the cooked eggs from the cups. Serve immediately.



Figure 4: Example of perfectly poached eggs.

7. Cleaning and Maintenance

Proper cleaning ensures the longevity and hygiene of your steamEGGS:

- **Dishwasher Safe:** The CucinaOra steamEGGS is dishwasher safe. Place it on the top rack for best results.
- **Hand Washing:** If washing by hand, use warm soapy water and a soft sponge. Avoid abrasive cleaners or scourers that could damage the surface.
- **Drying:** Ensure the steamEGGS is completely dry before storing.
- **Storage:** Store in a clean, dry place.

8. Troubleshooting

- **Eggs sticking to cups:** Ensure cups are thoroughly greased with oil or butter before adding eggs.
- **Inconsistent egg cooking:** Verify the correct water level in the Thermomix bowl. Ensure eggs are of similar size for uniform cooking. Adjust cooking time slightly based on your Thermomix model and desired consistency.
- **Water boiling over:** Ensure the water level does not exceed the recommended amount (approx. 570g) and that the measuring cup is properly placed on the lid.

9. Specifications

Feature	Detail
Model Number	Steam EGGS
Manufacturer	CucinaOra
Material	Plastic
Color	White
Product Dimensions (L x W x H)	17 x 17 x 7 cm
Item Weight	220 g
Capacity	4 x 110 Millilitres
Dishwasher Safe	Yes
Oven Safe	No



Figure 5: Product dimensions and key features.

10. Warranty and Support

For any questions, concerns, or support regarding your CucinaOra steamEGGS egg cooker, please contact CucinaOra customer service through the retailer where you purchased the product. Information regarding spare parts availability is currently not provided.

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