

Tasty TY11696

Tasty Mini Rapid Egg Cooker Instruction Manual

Model: TY11696 | Brand: Tasty

1. INTRODUCTION

The Tasty Mini Rapid Egg Cooker is designed to simplify your egg preparation, delivering perfectly cooked eggs every time. This compact and efficient appliance allows you to cook up to 5 eggs to your desired consistency, whether soft, medium, or hard-boiled, and even individual omelets. Its powerful 360W heating element ensures quick and easy results, making it ideal for any kitchen size or on-the-go lifestyle.

2. PRODUCT OVERVIEW & WHAT'S INCLUDED

Your Tasty Mini Rapid Egg Cooker comes with all the necessary components for versatile egg cooking:

- **Egg Cooker Base:** The main unit with a heating plate.
- **Transparent Lid:** Covers the cooking area, allowing you to monitor progress.
- **Measuring Cup with Built-in Piercer:** Used to measure the precise amount of water for different egg consistencies and to pierce eggs before cooking.
- **5-Egg Holder Tray:** For boiling whole eggs.
- **Omelet Tray:** For preparing individual omelets.

EVERYTHING YOU NEED FOR A TASTY MEAL



Figure 1: All components included with the Tasty Mini Rapid Egg Cooker.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the lid, measuring cup, egg holder tray, and omelet tray with warm, soapy water. Wipe the heating plate with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the egg cooker base on a stable, flat, heat-resistant surface away from water sources.

4. OPERATING INSTRUCTIONS

Follow these steps for perfectly cooked eggs:

4.1. For Hard-Boiled or Soft-Boiled Eggs

1. **Measure Water:** Use the provided measuring cup to add water to the heating plate. The cup has markings for 'Soft', 'Medium', and 'Hard' to achieve your desired egg consistency. Pour the measured water directly onto the heating plate.
2. **Place Egg Holder:** Position the 5-egg holder tray securely onto the heating plate.
3. **Pierce Eggs:** Using the built-in piercer on the bottom of the measuring cup, gently pierce the wider end of each egg. This helps prevent cracking during cooking.
4. **Load Eggs:** Place the pierced eggs onto the egg holder tray with the pierced side facing upwards.
5. **Cover & Cook:** Place the transparent lid securely on the base. Plug the power cord into an electrical outlet. The indicator light will illuminate, signaling that cooking has begun. The cooker will automatically shut off and the light will turn off when the water has evaporated and the eggs are done.
6. **Cool Eggs (Optional for Easy Peeling):** For easier peeling of hard-boiled eggs, immediately transfer them to an ice bath or run them under cold water for at least 5 minutes after cooking.

EASY TO USE



1. Fill measuring cup to desired level and pour onto the heating plate



2. Place the boiling tray onto the base



3. Pierce eggs and place on the tray



4. Cover with lid and start cooking!

Figure 2: Easy-to-follow steps for using the egg cooker.

4.2. For Omelets

1. **Prepare Omelet Mixture:** Whisk 1-2 eggs in a separate bowl. You may add desired ingredients such as chopped vegetables, cheese, or cooked meats.
2. **Measure Water:** Use the measuring cup to add water to the heating plate. Refer to the 'Soft' or

'Medium' marking for omelets, depending on your preferred firmness.

3. **Place Omelet Tray:** Place the omelet tray onto the heating plate.
4. **Pour Mixture:** Pour the whisked egg mixture into the omelet tray.
5. **Cover & Cook:** Place the transparent lid securely on the base. Plug the power cord into an electrical outlet. The indicator light will illuminate, signaling that cooking has begun. The cooker will automatically shut off and the light will turn off when the omelet is done.



Figure 3: The omelet tray allows for versatile egg preparation.

4.3. Instructional Videos

Your browser does not support the video tag.

Video 1: Learn how to make perfect hard-boiled eggs using the Tasty Egg Boiler.

Your browser does not support the video tag.

Video 2: A quick guide to making perfectly cooked eggs with the Tasty Egg Maker.

5. MAINTENANCE AND CLEANING

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

5.1. Daily Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- Wash the lid, measuring cup, egg holder tray, and omelet tray with warm, soapy water. Rinse thoroughly and dry. These parts are top-rack dishwasher safe.
- Wipe the exterior of the egg cooker base with a damp cloth. Do not immerse the base in water or any other liquid.

5.2. Removing Mineral Residue from Heating Plate

Over time, mineral deposits from water may accumulate on the heating plate. To remove this residue:

1. Dilute household vinegar by mixing 1 part vinegar with 10 parts water.
2. Pour the diluted solution onto the heating plate.
3. Let it soak for about 30 minutes. For stubborn stains, you may gently scrub with a non-abrasive sponge.
4. Drain the solution and wipe the heating plate with a damp cloth.

6. TROUBLESHOOTING

- **Eggs not cooked to desired doneness:** Adjust the amount of water used according to the markings on the measuring cup. Less water results in softer eggs, more water results in harder eggs. Ensure eggs are pierced correctly.
- **Eggs cracking during cooking:** Ensure eggs are pierced at the wider end before placing them in the cooker. This allows steam to escape and reduces pressure buildup.
- **Residue on heating plate:** Refer to the 'Removing Mineral Residue' section in Maintenance and Cleaning.
- **Eggs are difficult to peel:** After cooking, immediately transfer eggs to an ice bath or run them under cold water for at least 5 minutes. This stops the cooking process and helps the shell separate from the egg white.

7. SPECIFICATIONS

Feature	Specification
Model Number	TY11696
Brand	Tasty
Capacity	5 Eggs

Power	360W
Material	Stainless Steel, Plastic
Color	Red
Item Weight	0.6 Kilograms (1.32 pounds)
Dimensions	7.4 x 6.5 x 6.38 inches (Package)
UPC	741393007015
Country of Origin	China

8. SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.

9. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the contact details provided with your purchase or visit the official Tasty brand website. Keep your proof of purchase for any warranty

claims.