Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

CucinaOra MC Smart/Connect

CucinaOra steamEGGS MC Insert Instruction Manual

Model: MC Smart/Connect

1. Product Overview

The CucinaOra steamEGGS MC Insert is an innovative accessory designed to simplify the preparation of steamed eggs and other dishes using your Monsieur Cuisine Smart or Connect appliance. This insert allows you to cook up to 5 eggs simultaneously, ensuring perfect results without the need for peeling after cooking. It is crafted from high-quality, food-safe, BPA-free materials, making it durable, high-temperature resistant, and dishwasher safe.

Key Features:

- **5-Egg Capacity:** Cook up to 5 eggs at once.
- **No Peeling Required:** Eggs are broken directly into the molds, eliminating the need for peeling.
- **Nutrient Retention:** Steaming helps retain maximum nutrients in eggs.
- **Durable Materials:** Made from high-quality, food-grade plastic (polypropylene) suitable for high temperatures.
- **BPA-Free & Recyclable:** Safe for food contact and environmentally friendly.
- **Dishwasher Safe:** Easy to clean.
- **Versatile Use:** Can also be used for omelettes, ice molds, or freezing liquids.



Image: The CucinaOra steamEGGS MC Insert showing five individual molds, with a fork gently removing a perfectly cooked egg from one of the compartments.

2. Compatibility

The steamEGGS MC Insert is specifically designed for seamless integration with **Monsieur Cuisine Smart** and **Monsieur Cuisine Connect** models. Ensure your appliance is one of these models for proper fit and function.

3. Setup and Preparation

Before First Use:

- Wash the steamEGGS insert thoroughly with warm soapy water or in a dishwasher before its initial use.
- Ensure it is completely dry before storage or use.

Preparing for Steaming Eggs:

1. **Grease the Insert:** Lightly grease the inside of each mold with oil or butter to prevent sticking and ensure easy removal of cooked eggs.
2. **Add Water:** Pour approximately 570g of cold water into the Monsieur Cuisine mixing bowl.
3. **Place Insert:** Carefully place the steamEGGS MC Insert into the Monsieur Cuisine mixing bowl.
4. **Add Eggs:** Break one egg into each mold of the steamEGGS insert.
5. **Secure Lid:** Place the Monsieur Cuisine lid with the measuring cup onto the appliance.



Image: A visual guide demonstrating the four steps for preparing eggs: 1. Greasing the molds, 2. Adding water to the Monsieur Cuisine, 3. Inserting the steamEGGS with eggs, 4. Setting the appliance parameters.

4. Operating Instructions

Steaming Eggs in Monsieur Cuisine:

After preparing the insert and adding eggs as described in Section 3, set the appropriate parameters on your Monsieur Cuisine appliance:

Temperature: 130°C

Speed: 1

Adjust the cooking time based on egg size:

Egg Size	Cooking Time
Size M	11-12 minutes
Size L	12-13 minutes

Egg Size	Cooking Time
Size XL	14 minutes

Once the cooking cycle is complete, carefully remove the steamEGGS insert from the Monsieur Cuisine. Allow the eggs to cool slightly before gently removing them from the molds. A small silicone spatula can be helpful for removal.



Image: A plate featuring two slices of avocado toast, each topped with a perfectly steamed egg, showcasing the delicious results achievable with the steamEGGS insert.

5. Additional Uses

Beyond steaming eggs, the steamEGGS insert offers versatile applications:

- **Omelettes:** Prepare individual omelettes by whisking eggs with desired ingredients and pouring into the greased molds before steaming.

- **Ice Molds:** Use the molds to create unique ice shapes for drinks or children's treats.
- **Frozen Desserts:** Freeze fruit purees or yogurt in the molds to make small, healthy frozen snacks.

Image: A collage of four images illustrating the versatility of the steamEGGS insert, showing its use for omelettes, steamed eggs, homemade ice cream, and fruit ice cubes.

6. Maintenance and Cleaning

Cleaning the steamEGGS insert is straightforward:

- **Dishwasher Safe:** The insert is completely dishwasher safe. Place it on the top rack for best results.
- **Hand Washing:** For hand washing, use warm water and a mild dish soap. A soft sponge or brush can be used to clean any residue. Rinse thoroughly and dry completely before storing.



Image: The steamEGGS insert being prepared with a brush, alongside an icon indicating it is dishwasher safe, highlighting its ease of

cleaning.

7. Specifications

- **Brand:** CucinaOra
- **Model:** steamEGGS MC Insert
- **Compatibility:** Monsieur Cuisine Smart, Monsieur Cuisine Connect
- **Material:** High-quality Plastic (Polypropylene), BPA-free
- **Color:** Dark Grey
- **Shape:** Round
- **Capacity:** 5 molds, 110 ml per mold
- **Finish Type:** Non-stick coating
- **Dishwasher Safe:** Yes
- **Oven Safe:** Yes (material property, primary use is steaming)
- **Dimensions:** Approximately 19 cm (diameter) x 7 cm (height)
- **Country of Origin:** Poland



Image: A detailed diagram illustrating the dimensions (19 cm diameter, 7 cm height) and key features of the steamEGGS insert, including

BPA-free, steam-compatible, recyclable, and dishwasher-safe icons.

8. Important Safety Notes

- Always handle the insert with care, especially when hot. Use oven mitts or heat-resistant gloves if necessary.
- Ensure the insert is correctly placed in the Monsieur Cuisine mixing bowl before starting any cooking program.
- Do not exceed the maximum fill line for water in your Monsieur Cuisine appliance.
- Keep out of reach of children when not in use or when hot.
- The product is made from BPA-free materials, ensuring safety for food preparation.

9. Warranty and Customer Support

CucinaOra is committed to providing high-quality products. For any questions, concerns, or support regarding your steamEGGS MC Insert, please refer to the customer service contact information provided with your purchase or visit the official CucinaOra website. Please retain your proof of purchase for any warranty claims.

© 2026 CucinaOra. All rights reserved.

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.

Name

Anonymous

Email

you@example.com

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

Open the live page

https://manuals.plus/asin/B0CHMJC1T3

More documents and user manuals: **https://manuals.plus/**