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#### Sunbeam SEB-002P

# Sunbeam Stainless Steel Egg Boiler User Manual

Model: SEB-002P

## 1. PRODUCT OVERVIEW

The Sunbeam Stainless Steel Egg Boiler (Model SEB-002P) is a versatile and convenient kitchen appliance designed to cook eggs perfectly and efficiently. Made from high-quality stainless steel, this egg boiler can prepare up to 7 eggs at a time, offering a quick and easy solution for various egg preparations.

Its user-friendly design includes a built-in measuring cup for precise water addition and an automatic shut-off feature once cooking is complete. The removable egg tray is dishwasher safe, simplifying the cleaning process.

#### **Key Features:**

- High-quality stainless steel construction for durability.
- Capacity to cook up to 7 eggs simultaneously.
- Easy to use with simple controls.
- Automatic shut-off function for safety and convenience.
- · Removable and dishwasher-safe egg tray for easy cleaning.
- Includes a measuring cup for accurate water levels.

## 2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Sunbeam Egg Boiler. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Do not immerse the base unit, cord, or plug in water or any other liquid.
- · Keep the appliance out of reach of children and pets.
- Unplug the appliance from the outlet when not in use and before cleaning.
- 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 manufacturer, as this may cause hazards.
- 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 water or other hot liquids.

- Do not touch hot surfaces. Use handles or knobs.
- This appliance is for household use only. Do not use outdoors.
- Ensure the power outlet voltage matches the appliance's requirements (240 Volts).

# 3. COMPONENTS

Familiarize yourself with the parts of your Sunbeam Egg Boiler:



This image displays the Sunbeam Stainless Steel Egg Boiler disassembled into its main components for better understanding of its structure. From top to bottom, you can see the stainless steel dome lid, a black plastic tray for poaching eggs or steaming, a black plastic egg holder rack, and the main heating base unit with a red power switch and a silver heating plate. A small measuring cup is also typically included (not explicitly shown in this exploded view but part of the product).

1. Stainless Steel Dome Lid: Covers the eggs during cooking, trapping steam.

- 2. Poaching/Steaming Tray: A multi-compartment tray for poaching eggs or steaming other small items.
- 3. Egg Holder Rack: Holds up to 7 eggs securely in place during boiling.
- 4. Heating Base: The main unit containing the heating element and water reservoir.
- 5. Power Switch: Red switch on the front of the heating base to turn the unit on/off.
- Measuring Cup (not pictured): Used to measure the precise amount of water needed for desired egg consistency.

## 4. SETUP

Before first use, wash all removable parts (lid, egg holder rack, poaching tray, measuring cup) in warm, soapy water. Rinse thoroughly and dry. Wipe the heating base with a damp cloth.

- 1. Place the heating base on a stable, flat, and heat-resistant surface near a power outlet.
- 2. Ensure the power switch is in the "OFF" position.
- 3. Plug the power cord into a standard 240V electrical outlet.

## 5. OPERATING INSTRUCTIONS

### 5.1. Boiling Eggs (Soft, Medium, Hard)

- Using the provided measuring cup, add the appropriate amount of cold water to the heating plate in the base unit. The measuring cup typically has markings for soft, medium, and hard-boiled eggs, corresponding to the number of eggs.
- 2. Place the egg holder rack onto the heating base.
- Carefully place up to 7 eggs into the designated slots on the egg holder rack. For best results and to prevent
  cracking, use the piercing tool (often found at the bottom of the measuring cup) to make a small hole in the larger
  end of each egg.
- 4. Cover the unit with the stainless steel dome lid.
- 5. Press the power switch to the "ON" position. The indicator light will illuminate.
- 6. The egg boiler will begin to steam. Once all the water has evaporated, the unit will automatically shut off, and the indicator light will turn off.
- 7. Carefully remove the lid (use oven mitts as steam will be hot) and then remove the egg holder rack with the cooked eggs.
- 8. For best results, immediately rinse the cooked eggs under cold water or place them in an ice bath to stop the cooking process and make them easier to peel.

# 5.2. Poaching Eggs

- 1. Add water to the heating plate as indicated for poaching (usually a specific marking on the measuring cup, or approximately 50-60ml).
- 2. Place the egg holder rack onto the heating base.
- 3. Place the poaching tray on top of the egg holder rack.
- 4. Lightly grease the poaching cups with butter or cooking spray.

- 5. Crack one egg into each poaching cup.
- 6. Cover the unit with the stainless steel dome lid.
- 7. Press the power switch to the "ON" position.
- 8. The unit will automatically shut off when the water has evaporated. Cooking time for poached eggs is typically 6-8 minutes, depending on desired doneness.
- 9. Carefully remove the lid and the poaching tray. Use a non-metallic spatula to gently remove the poached eggs.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your egg boiler.

- 1. Always unplug the appliance and allow it to cool completely before cleaning.
- 2. **Removable Parts:** The stainless steel dome lid, egg holder rack, and poaching tray are removable and dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- 3. **Heating Base:** Wipe the exterior of the heating base with a damp cloth. Do not immerse the base in water or any other liquid.
- 4. **Heating Plate:** Mineral deposits (scale) may form on the heating plate over time. To remove, add a mixture of water and white vinegar (1:1 ratio) to the heating plate, let it sit for 15-30 minutes, then gently scrub with a non-abrasive sponge. Rinse with a damp cloth. Do not use abrasive cleaners or scouring pads.
- 5. Ensure all parts are completely dry before storing.

# 7. TROUBLESHOOTING

| Problem                            | Possible Cause  | Solution   |
|------------------------------------|---|--|
| Appliance does not turn on.        | Not plugged in; Power switch is off; Power outlet is not working. | Ensure the appliance is securely plugged into a working outlet.  Check if the power switch is in the "ON" position. Test the outlet with another appliance.      |
| Eggs are undercooked.              | Insufficient water added;<br>Lid not properly sealed.             | Ensure you add the correct amount of water using the measuring cup for your desired doneness. Make sure the lid is securely placed on the base.                  |
| Eggs are overcooked.               | Too much water added.   | Reduce the amount of water used. Refer to the measuring cup markings for precise water levels.   |
| Eggs crack during cooking.         | Eggs are too cold; No hole pierced in the egg.                    | Allow eggs to come to room temperature before cooking. Use the piercing tool to make a small hole in the larger end of each egg before placing it in the boiler. |
| Mineral deposits on heating plate. | Hard water usage.   | Clean the heating plate regularly with a water and white vinegar solution as described in the Cleaning and Maintenance section.                                  |

### 8. Specifications

| Attribute            | Detail          |
|----------------------|-----------------|
| Brand                | Sunbeam         |
| Model Number         | SEB-002P        |
| Colour               | Silver          |
| Power / Wattage      | 380 watts       |
| Voltage              | 240 Volts       |
| Item Weight          | 1.5 kg          |
| Package Dimensions   | 18 x 18 x 18 cm |
| ASIN                 | B0CL52K79S      |
| Date First Available | 16 October 2023 |

# 9. WARRANTY AND SUPPORT

Sunbeam products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your product at the time of purchase or visit the official Sunbeam website for detailed warranty terms and conditions specific to your region.

If you encounter any issues or require technical assistance, please contact Sunbeam customer support. Contact details can typically be found on the product packaging, the official Sunbeam website, or by searching for "Sunbeam customer service" in your local region.

Note: Spare part information for this model is not readily available or provided in the product specifications.

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**Related Documents - SEB-002P** 



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