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> [Plplaaoo 2 in 1 Electric Egg Poacher with Frying Pan Instruction Manual](#)

plplaaoo B0CPHVRNJG

Plplaaoo 2 in 1 Electric Egg Poacher with Frying Pan Instruction Manual

Model: B0CPHVRNJG

INTRODUCTION

Thank you for purchasing the Plplaaoo 2 in 1 Electric Egg Poacher with Frying Pan. This versatile appliance is designed to simplify your breakfast preparation, allowing you to cook hard-boiled eggs, poached eggs, and omelets with ease. Please read this manual thoroughly before use to ensure safe and efficient operation.

IMPORTANT SAFETY INSTRUCTIONS

- Always keep the appliance and its cord away from children.
- For household use only. Do not use outdoors.
- Do not attempt to clean or move the Egg Cooker until the appliance is unplugged and has cooled completely.
- Do not submerge the body of the Egg Cooker in water or other liquids. It is not dishwasher safe.
- Always manually power off the Egg Cooker before unplugging the unit. Otherwise, the Egg Cooker will automatically be ON and begin heating and cooking when it is next plugged in.
- **WARNING:** Be cautious of hot steam! Never place hands or arms over the Steam Vent while the appliance is in use.
- **WARNING:** Never place cooking accessories directly on top of the heating plate or they will melt. Only place cooking accessories on top of the boiling tray for cooking.

PRODUCT COMPONENTS

Your Plplaaoo 2 in 1 Electric Egg Poacher includes the following components:

- Main Unit with Heating Plate
- Transparent Lid with Steam Vent
- Measuring Cup with Egg Piercer
- 7-Egg Boiling Tray
- 2-Egg Poaching Tray

- Omelet Tray (Bunny Shape)
- Power Cord with Secure Triangular Plug



Image: The complete Piplaaoo 2 in 1 Electric Egg Poacher with Frying Pan, showing the main unit, transparent lid, and various accessories.



Image: The electric egg poacher configured as a frying pan, with a non-stick surface and a spatula. This configuration is ideal for preparing omelets or other fried dishes.



Image: The electric egg poacher with the 7-egg boiling tray inserted and the transparent dome lid in place. This setup is used for steaming eggs to various levels of doneness.



Image: A close-up view of the Plplaaoo Electric Egg Poacher's power cord, highlighting the secure triangular plug designed for safe operation.



Image: The Plplaaoo Electric Egg Poacher's frying pan attachment shown with a spatula, demonstrating its non-stick surface for easy cooking and cleaning.

SETUP BEFORE FIRST USE

1. Remove all packaging materials and thoroughly clean your egg cooker.
2. Wash the transparent lid, boiling tray, poaching tray, and omelet tray with warm, soapy water. Rinse thoroughly and dry.

3. Wipe down the main unit's body with a damp cloth. Do not submerge the main unit in water.

OPERATING INSTRUCTIONS

1. Boiling Eggs

1. Use the pin on the bottom of the measuring cup to pierce the larger end of each egg. This helps prevent cracking during cooking.
2. Fill the measuring cup with water to the desired line (Soft, Medium, or Hard) according to your preferred doneness and the number of eggs. Pour the water onto the heating plate of the main unit.
3. Place the 7-egg boiling tray onto the heating plate.
4. Place the pierced eggs into the boiling tray with the pierced end pointing upwards.
5. Cover with the transparent lid and press the power button to begin cooking. The indicator light will illuminate.
6. The cooker will automatically shut off and sound a chime when all water has evaporated, indicating eggs are finished.
7. Carefully remove the lid using the handle (beware of hot steam) and remove eggs with heat-resistant tongs.

2. Poaching Eggs or Omelets

1. Fill the measuring cup with water to the "Omelet/Poach" line. Pour the water onto the heating plate.
2. Lightly grease the poaching tray or omelet tray with cooking oil to prevent sticking.
3. For poached eggs, crack eggs directly into the poaching tray cups. For omelets, whisk eggs with desired ingredients and pour into the omelet tray.
4. Place the 7-egg boiling tray onto the heating plate. Then, place the filled poaching or omelet tray on top of the boiling tray.
5. Cover with the transparent lid and press the power button to begin cooking. The indicator light will illuminate.
6. The cooker will automatically shut off and sound a chime when all water has evaporated, indicating eggs are finished.
7. Carefully remove the lid using the handle (beware of hot steam) and remove the cooked eggs.

EGG DONENESS GUIDE

The cooking times listed below are guidelines. The thermal sensor will automatically shut off when water has evaporated. For best results, allow eggs to sit covered for 2-3 minutes after the alarm goes off for firmer eggs, or remove immediately for softer results.

Style	Number of Eggs	Approximate Time (minutes)
Soft-Boiled	1-3	7
Soft-Boiled	4-7	10
Medium-Boiled	1-3	9
Medium-Boiled	4-7	12
Hard-Boiled	1-3	12
Hard-Boiled	4-7	16

Note: If you live at a higher altitude, add up to 25% more water to your measuring cup to ensure best results.

CARE AND CLEANING

- Always unplug the appliance and allow it to cool completely before cleaning.
 - The transparent lid, boiling tray, poaching tray, and omelet tray are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water.
 - To clean the heating plate, wipe it with a damp cloth. For stubborn mineral deposits (which may look like rust but are natural minerals from water), use a mild solution of 10 parts water to 1 part vinegar. A "Magic Eraser" sponge can also be used to gently scrub in a circular motion.
 - Do not use abrasive cleaners or scouring pads on any part of the appliance.
 - Ensure all parts are completely dry before storing.
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TROUBLESHOOTING

If the egg cooker does not operate as expected, please check the following:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working outlet. Press the power button firmly.
- **Eggs not cooked to desired doneness:** Verify the correct amount of water was used according to the measuring cup and doneness guide. Adjust water levels for future use if needed.
- **Mineral deposits on heating plate:** This is normal. Refer to the "Care and Cleaning" section for removal instructions.
- **Eggs cracking during boiling:** Ensure eggs are pierced with the measuring cup's pin before placing them in the boiling tray.

For further assistance, please contact customer support.

SPECIFICATIONS

- **Brand:** Plplaaoo
 - **Model:** B0CPHVRNJG
 - **Type:** 2 in 1 Electric Egg Poacher with Frying Pan
 - **Material:** Stainless Steel, PP Plastic
 - **Capacity:** Up to 7 eggs
 - **Power:** 360W
 - **Features:** Auto Shut-Off, Non-Stick Surface, Efficient Heat Dissipation
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WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact the manufacturer directly. Ensure to register your product if applicable to activate your warranty.