

ProfiCook PC-EK 1275

ProfiCook PC-EK 8-Egg Capacity Egg Cooker User Manual

Model: PC-EK 1275 | Brand: ProfiCook

IMPORTANT SAFETY INSTRUCTIONS

Please read these safety instructions carefully before using the appliance and keep them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit (heating plate) in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Unplug the appliance from the power outlet when not in use, before cleaning, and if any malfunction occurs.
- Do not operate the appliance with a damaged cord or plug, or if it has been dropped or damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid touching hot surfaces. Use handles or knobs.
- Exercise extreme caution when moving an appliance containing hot water or other hot liquids.
- Ensure the transparent lid is properly seated during operation to prevent steam burns.

PRODUCT OVERVIEW

The ProfiCook PC-EK Egg Cooker is designed for effortless preparation of up to 8 eggs, offering options for soft, medium, or hard-boiled eggs, as well as omelettes and poached eggs. Its compact design and stainless steel finish make it a practical and stylish addition to any kitchen.

Components

- Transparent Tritan Lid (BPA-free) with integrated handle
- Removable Omelette/Poaching Insert
- Removable Egg Holder (for up to 8 eggs)
- Stainless Steel Cooking Base with Non-stick Heating Plate
- On/Off Switch with Indicator Light
- Audible Signal (Bell)
- Measuring Cup with Water Level Markings and Integrated Egg Piercer

Deckel

- transparent
- mit Dampfauslass
- integr. Griff
- aus Tritan (BPA-frei)

Omelett-/ Pochiereinsatz

Ei-Halter

- für bis zu 8 Eier
- herausnehmbar

Kochbasis

- Ein-/Ausschalter
- Kontrollleuchte
- Edelstahlgehäuse



This diagram breaks down the egg cooker into its main components: the transparent Tritan lid, the removable omelette/poaching insert, the egg holder for up to 8 eggs, and the stainless steel cooking base with its on/off switch and indicator light.

SETUP

1. Unpack all components and remove any packaging materials.
2. Before first use, wash the transparent lid, omelette/poaching insert, egg holder, and measuring cup with warm soapy water. Rinse thoroughly and dry.

3. Wipe the heating plate of the cooking base with a damp cloth. Do not immerse the cooking base in water.
4. Place the cooking base on a flat, stable, and heat-resistant surface.
5. Ensure the appliance is unplugged before adding water or eggs.

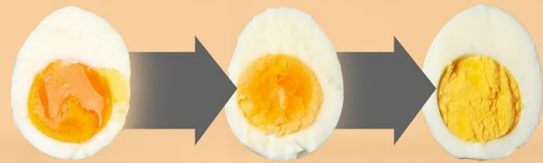
OPERATING INSTRUCTIONS

Boiling Eggs

1. Using the integrated egg piercer on the bottom of the measuring cup, carefully pierce the larger end of each egg. This helps prevent cracking during cooking.
2. Place the desired number of eggs into the egg holder. The appliance can hold up to 8 eggs.
3. Fill the measuring cup with cold water according to the desired doneness (soft, medium, or hard) and the number of eggs. The measuring cup has clear markings for guidance.
4. Pour the measured water onto the heating plate of the cooking base.
5. Place the egg holder with eggs onto the cooking base.
6. Cover the egg holder with the transparent Tritan lid.
7. Plug the appliance into a suitable power outlet (230V, 50/60Hz).
8. Press the On/Off switch. The indicator light will illuminate, signaling that the appliance is operating.
9. The appliance will automatically shut off and an audible signal (bell) will sound once all the water has evaporated and the eggs are cooked to the desired doneness.
10. Carefully remove the lid (steam will be hot) and the egg holder. Use caution as components will be hot.
11. 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.

Schnell und einfach für bis zu 8 Eier

**Härtegrad
von weich bis hart**



This image highlights the versatility of the egg cooker, showing how it can prepare up to 8 eggs quickly and easily, with visual examples of soft, medium, and hard-boiled eggs.

Making Omelettes/Poached Eggs

1. Fill the measuring cup with water up to the 'Omelette/Poaching' line. Pour the water onto the heating plate.
2. Lightly grease the cups of the omelette/poaching insert with butter or cooking spray.
3. For omelettes: Whisk 1-2 eggs per cup with a pinch of salt and pepper, and any desired fillings (e.g., chopped vegetables, cheese). Pour the mixture into the cups.
4. For poached eggs: Crack one egg into each cup.
5. Place the omelette/poaching insert onto the cooking base.
6. Cover with the transparent Tritan lid.
7. Plug in the appliance and press the On/Off switch. The indicator light will turn on.
8. The appliance will automatically shut off and sound the bell when cooking is complete.
9. Carefully remove the lid and the omelette/poaching insert. Use a non-scratch utensil to remove the cooked omelettes or poached eggs.



Omelett-/ Pochier- Funktion

Zubereitung von bis zu 8 Eiern



The image illustrates the dual functionality of the egg cooker, featuring the removable omelette/poaching insert for preparing omelettes or poached eggs, alongside the standard egg holder for up to 8 eggs.

MAINTENANCE AND CLEANING

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

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wash the transparent lid, omelette/poaching insert, egg holder, and measuring cup with warm, soapy water. These parts are generally dishwasher safe, but hand washing is recommended for extended life. Rinse thoroughly and dry.
3. To clean the heating plate: If mineral deposits (limescale) accumulate on the heating plate, add a small amount of vinegar or lemon juice to the plate and let it sit for 5-10 minutes. Then, wipe it clean with a damp cloth. Do not use abrasive cleaners or scouring pads, as they can damage the non-stick coating.
4. Wipe the exterior of the cooking base with a soft, damp cloth. Do not immerse the cooking base in water.
5. Store the appliance in a dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; On/Off switch not pressed.	Ensure appliance is securely plugged in. Check power outlet with another device. Press the On/Off switch.
Eggs are not cooked to desired doneness.	Incorrect water amount; lid not properly seated.	Ensure correct water level is used as per measuring cup markings. Verify lid is securely placed.
Eggs crack during cooking.	Eggs not pierced; cold eggs placed directly into hot water.	Always pierce the larger end of the egg before cooking. Allow very cold eggs to sit at room temperature for a few minutes before cooking.
Limescale buildup on heating plate.	Mineral deposits from water.	Clean with vinegar or lemon juice as described in the Maintenance section.

SPECIFICATIONS

Feature	Detail
Brand	ProfiCook
Model Number	PC-EK 1275
Color	Stainless Steel
Product Dimensions (L x W x H)	22.5 x 13 x 18.5 cm
Capacity	8 Eggs
Material	Stainless Steel
Automatic Shut-off	Yes
Item Weight	700 grams
Power	400 W
Voltage/Frequency	230V, 50/60Hz

Feature	Detail
ASIN	B0CS3NVBRN
Manufacturing Year	2024
Global Trade Identification Number	04006160112757



- Für bis zu 8 gekochte Eier
- Omelett-/Pochier-Einsatz
- Akustisches Endsignal
- 400 W Leistung



A visual representation of the egg cooker's dimensions, indicating its compact size with a length of 225mm, width of 130mm, and height of 185mm, making it suitable for various kitchen spaces.

WARRANTY AND SUPPORT

Specific warranty details and direct support contact information are not provided within this manual. For warranty claims, technical support, or spare parts, please refer to the warranty card included with your product or visit the official ProfiCook website for the most up-to-date information and contact details.

Please retain your proof of purchase for any warranty-related inquiries.

