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GOURMETmaxx 13760

GOURMETmaxx Egg Cooker

Model 13760 Instruction Manual

INTRODUCTION

Thank you for choosing the GOURMETmaxx Egg Cooker. This appliance is designed to cook up to 7 eggs simultaneously to your desired consistency, from soft to hard-boiled. Please read this instruction manual carefully before first use to ensure safe and optimal operation. Keep this manual for future reference.



The GOURMETmaxx Egg Cooker, designed for cooking up to 7 eggs.

SAFETY INSTRUCTIONS

Always observe the following safety precautions when using electrical appliances:

- Read all instructions before use.
- Do not immerse the appliance base, cord, or plug in water or other liquids.
- 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, and before cleaning the appliance.
- 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 the cord hang over the edge of a 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 water.
- 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 the appliance for other than intended use.
- Avoid contact with moving parts.
- The heating plate becomes very hot during operation. Avoid direct contact.

PRODUCT COMPONENTS

The GOURMETmaxx Egg Cooker consists of the following parts:

- **Base Unit:** Contains the heating plate and power switch.
- **Egg Tray:** Holds up to 7 eggs during cooking.
- **Transparent Lid:** Covers the eggs during cooking and features a steam vent.
- **Measuring Cup with Egg Piercer:** Used to measure the correct amount of water and to pierce eggs before cooking.



All components of the GOURMETmaxx Egg Cooker: base, egg tray, transparent lid, and measuring cup with egg piercer.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash the egg tray, transparent lid, and measuring cup in warm soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the egg cooker on a stable, heat-resistant, and dry surface. Ensure there is sufficient space around the appliance for steam to escape.

OPERATING INSTRUCTIONS

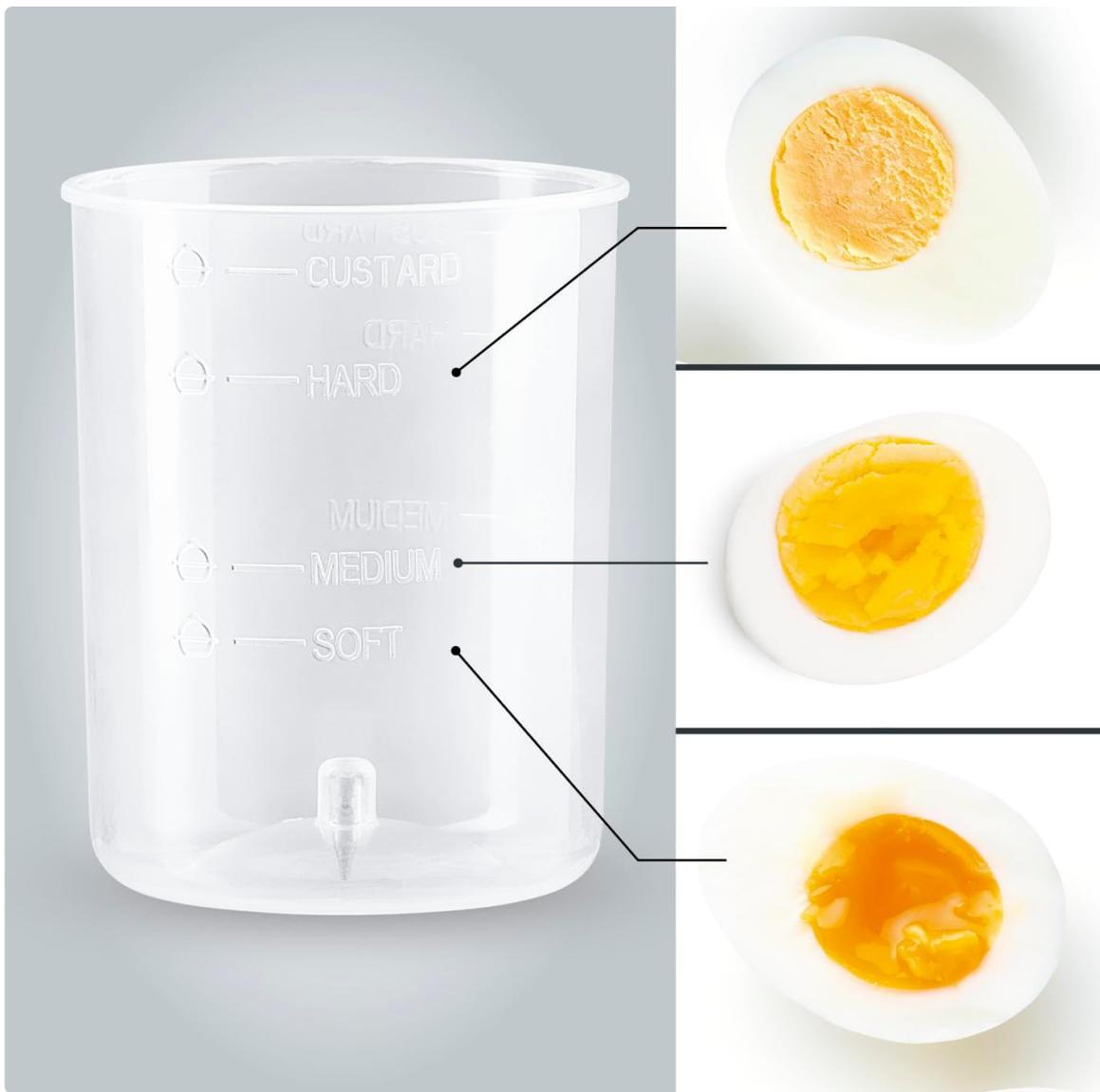
Follow these steps to cook eggs to your preferred consistency:

1. **Pierce Eggs:** Use the integrated egg piercer on the bottom of the measuring cup to carefully pierce a small hole in the wider end of each egg. This prevents the eggs from cracking during cooking.



Step-by-step guide: Add water, pierce eggs, cover with lid, and activate the cooker.

2. **Measure Water:** Fill the measuring cup with cold water according to the desired egg hardness and number of eggs. The measuring cup has markings for 'SOFT', 'MEDIUM', 'HARD', and 'CUSTARD'. Adjust the water level based on the number of eggs you are cooking (e.g., for 7 soft-boiled eggs, fill to the 'SOFT' line for 7 eggs).



The measuring cup indicates water levels for various egg consistencies.

3. **Add Water to Base:** Pour the measured water onto the heating plate of the base unit.
4. **Place Eggs:** Place the egg tray onto the base unit. Carefully place the pierced eggs into the designated holders on the egg tray, with the pierced end facing upwards.
5. **Cover:** Place the transparent lid over the egg tray and base unit, ensuring it is seated correctly.
6. **Start Cooking:** Plug the appliance into a suitable power outlet. Press the power switch to turn on the egg cooker. The indicator light will illuminate.



The power switch with an illuminated indicator, showing the cooker is active.

7. **Completion:** The egg cooker will automatically switch off and emit an acoustic signal when all the water has evaporated and the eggs are cooked.
8. **Remove Eggs:** Carefully unplug the appliance. Using oven mitts or a cloth, remove the transparent lid (be aware of hot steam). Lift the egg tray and immediately rinse the eggs under cold water or place them in an ice bath to stop the cooking process and make them easier to peel.

Egg Hardness Guide

- **Soft-Boiled:** The egg white is set, and the yolk is liquid.
- **Medium-Boiled:** The egg white is firm, and the yolk is creamy.
- **Hard-Boiled:** Both the egg white and yolk are firm.



Examples of soft, medium, and hard-boiled eggs achievable with the cooker.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and proper functioning of your egg cooker.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Wash Removable Parts:** The egg tray, transparent lid, and measuring cup can be washed by hand in warm soapy water. Rinse thoroughly and dry completely. These parts are generally not dishwasher safe unless specified otherwise.
3. **Clean Base Unit:** Wipe the heating plate and the exterior of the base unit with a damp cloth. For stubborn stains on the heating plate, a small amount of vinegar or lemon juice can be used, followed by wiping with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Descaling:** Over time, mineral deposits (limescale) may build up on the heating plate. To descale, fill the measuring cup with a mixture of water and white vinegar (1:1 ratio) up to the 'HARD' line. Pour this mixture onto the heating plate. Let it sit for 15-30 minutes, then gently scrub with a non-abrasive sponge. Rinse the heating plate by wiping with a damp cloth several times. Do not run the appliance with the descaling solution.
5. **Storage:** Store the clean and dry egg cooker in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your egg cooker, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into both the appliance and a working electrical outlet.
 - Check if the power switch is in the 'ON' position.
- **Eggs are not cooked to desired hardness:**
 - Verify that the correct amount of water was used according to the measuring cup markings for your desired hardness and number of eggs.
 - Ensure eggs were pierced correctly.
 - Make sure the lid is properly seated during cooking to prevent steam from escaping.
 - Adjust water quantity slightly for future use based on your preference (less water for harder eggs, more for softer eggs).
- **Eggs crack during cooking:**
 - Ensure eggs are pierced before cooking. This releases pressure and helps prevent cracking.
 - Avoid using eggs directly from the refrigerator; allow them to come to room temperature for a few minutes if possible.
- **Limescale buildup on heating plate:**
 - This is normal with hard water. Refer to the 'Descaling' section under Cleaning and Maintenance.

SPECIFICATIONS

Brand	GOURMETmaxx
Model Number	13760
Color	White
Dimensions (L x W x H)	16.6 x 17 x 17 cm
Weight	620 grams
Power	350 Watts
Voltage	240 Volts
Material	Acrylonitrile Butadiene Styrene, Polypropylene
Features	Removable lid with steam vent, Measuring cup with integrated egg piercer

WARRANTY AND SUPPORT

Warranty information for this product was not provided in the available product details. For specific warranty terms and conditions, please refer to the documentation included with your purchase or contact GOURMETmaxx customer support directly.

For technical support or inquiries regarding spare parts, please contact the manufacturer or your retailer. Information regarding spare parts availability was not provided in the product details.

