

BELLA 35108

BELLA Electric Egg Cooker Model 35108 User Manual

Your guide to perfect eggs and steamed dishes.

1. INTRODUCTION

Thank you for choosing the BELLA Electric Egg Cooker Model 35108. This appliance is designed to simplify your cooking experience, allowing you to prepare perfectly cooked eggs and steamed dishes with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: The BELLA Electric Egg Cooker, Model 35108, in Oatmilk color, showcasing its compact design and capacity for seven eggs under a clear domed lid.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- 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 oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.

- Do not use the appliance for other than its intended use.
- This appliance is for HOUSEHOLD USE ONLY.

3. PARTS AND FEATURES

Familiarize yourself with the components of your BELLA Electric Egg Cooker:



Image: An exploded diagram illustrating the individual components of the BELLA Electric Egg Cooker, including the clear lid, various trays, base, and measuring cup.

- **Clear Domed Lid:** Allows you to monitor cooking progress.
- **Poaching Tray:** For preparing perfectly poached eggs.
- **Omelet Tray:** For cooking fluffy omelets or scrambled eggs.
- **Boiling Tray (Egg Holder):** Holds up to 7 eggs for boiling.
- **Base:** Contains the heating element and power switch.

- **Marked Measuring Cup:** Used to measure the precise amount of water for desired egg consistency. Includes a pin piercing tool.
- **Power Indicator Light:** Illuminates when the unit is operating.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove all packaging materials and components from the box.
2. Remove any labels or stickers from the appliance.

4.2 Initial Cleaning

1. Wash the clear domed lid, poaching tray, omelet tray, boiling tray, and measuring cup in warm, soapy water. Rinse thoroughly and dry. These parts are also dishwasher-safe.
2. Wipe the heating plate inside the base with a damp cloth. Do not immerse the base in water or any other liquid.

4.3 Assembly

1. Place the base on a stable, heat-resistant, and dry surface.
2. Ensure the power switch is in the "OFF" position before plugging in.

5. OPERATING INSTRUCTIONS

The BELLA Electric Egg Cooker offers versatile cooking options. Always ensure the unit is on a stable surface and unplugged before adding water or eggs.



Eggs, your way

Boil or poach up to 7 eggs—fast

Image: A person's hand carefully placing an egg into the egg cooker, demonstrating its 7-egg capacity.

5.1 Boiling Eggs (Hard, Medium, Soft)

1. Using the measuring cup, pierce the large end of each egg with the pin piercing tool. This helps prevent cracking during cooking.
2. Fill the measuring cup with cold water to the desired level indicated for Soft, Medium, or Hard-boiled eggs.
3. Pour the measured water onto the heating plate in the base of the cooker.
4. Place the boiling tray onto the base.
5. Place the pierced eggs into the indentations on the boiling tray.
6. Cover with the clear domed lid.
7. Plug the power cord into a standard electrical outlet.
8. Flip the power switch to the "ON" position. The power indicator light will illuminate.
9. The cooker will automatically shut off when all the water has evaporated, and the eggs are cooked to your desired consistency. The power indicator light will turn off.

10. Carefully remove the lid and eggs using oven mitts or tongs. For best results with hard-boiled eggs, immediately transfer them to an ice bath to stop the cooking process and make them easier to peel.

5.2 Poaching Eggs

1. Fill the measuring cup with cold water to the "POACHED" line.
2. Pour the measured water onto the heating plate in the base.
3. Place the boiling tray onto the base.
4. Lightly grease the poaching tray with cooking spray or butter.
5. Crack one egg into each section of the poaching tray.
6. Place the poaching tray on top of the boiling tray.
7. Cover with the clear domed lid.
8. Plug in and flip the power switch to "ON."
9. The cooker will automatically shut off when done.
10. Carefully remove the poaching tray using oven mitts.

5.3 Making Omelets or Scrambled Eggs



Image: The egg cooker in use, preparing an omelet, highlighting its versatility beyond just boiling eggs. Also shown are the dishwasher-safe components for easy cleaning.

1. Fill the measuring cup with cold water to the "OMELET" line.
2. Pour the measured water onto the heating plate in the base.
3. Place the boiling tray onto the base.
4. Lightly grease the omelet tray with cooking spray or butter.
5. Whisk 1-2 eggs with your desired seasonings and pour into the omelet tray. You may add small pieces of vegetables or cheese.
6. Place the omelet tray on top of the boiling tray.
7. Cover with the clear domed lid.
8. Plug in and flip the power switch to "ON."
9. The cooker will automatically shut off when done.
10. Carefully remove the omelet tray using oven mitts.

5.4 Steaming Vegetables or Dumplings

The egg cooker can also be used to steam small portions of vegetables or dumplings.

1. Fill the measuring cup with cold water to the "HARD" line (or adjust for desired steaming time).
2. Pour the measured water onto the heating plate in the base.
3. Place the boiling tray onto the base.
4. Place your vegetables or dumplings directly onto the boiling tray. For smaller items, you may use the omelet tray.
5. Cover with the clear domed lid.
6. Plug in and flip the power switch to "ON."
7. The cooker will automatically shut off when done.
8. Carefully remove the steamed items.



Eggs benedict



Egg sandwich



Stuffed eggs



Ramen



Breakfast omelettes



Egg custard dessert

Eggs and beyond
Great for omelettes, scrambled eggs,
steamed dumplings and more

Image: A visual representation of various dishes that can be prepared using the BELLA Electric Egg Cooker, including boiled, poached, and omelet-style eggs, as well as steamed items.



Auto-Shut off

Thermal sensor shut-off so you don't overcook

Image: A detailed view of the power switch on the BELLA Electric Egg Cooker, emphasizing the automatic shut-off function for safety and convenience.

6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your egg cooker.

6.1 Cleaning the Components

- Always unplug the appliance and allow it to cool completely before cleaning.
- The clear domed lid, poaching tray, omelet tray, boiling tray, and measuring cup are all dishwasher-safe. They can also be washed by hand with warm, soapy water.
- Wipe the exterior of the base with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- If mineral deposits accumulate on the heating plate, you can remove them by wiping with a cloth dampened with white vinegar or a descaling solution. Rinse thoroughly with a damp cloth afterward.

- Ensure all parts are completely dry before storing or reassembling.

7. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Eggs not cooked to desired consistency	Incorrect water level used; lid not properly sealed.	Ensure correct water level is used as per measuring cup markings. Confirm lid is securely placed.
Eggs cracking during cooking	Eggs not pierced; too much water.	Always pierce the large end of each egg with the pin tool on the measuring cup. Use the exact water level indicated.
Unit not turning on	Not plugged in; power switch is off.	Ensure the power cord is securely plugged into a working outlet. Flip the power switch to the "ON" position.
Water boiling over	Too much water added.	Ensure you are using the exact water level indicated on the measuring cup for your desired cooking method.

8. SPECIFICATIONS

- **Model:** 35108
- **Brand:** BELLA
- **Color:** Oatmilk
- **Capacity:** 7 Eggs
- **Power:** 360 Watts
- **Material:** Aluminum, Plastic
- **Product Dimensions:** 7.48"L x 6.14"W x 5.62"H
- **Item Weight:** 1.16 Pounds
- **UPC:** 829486351082

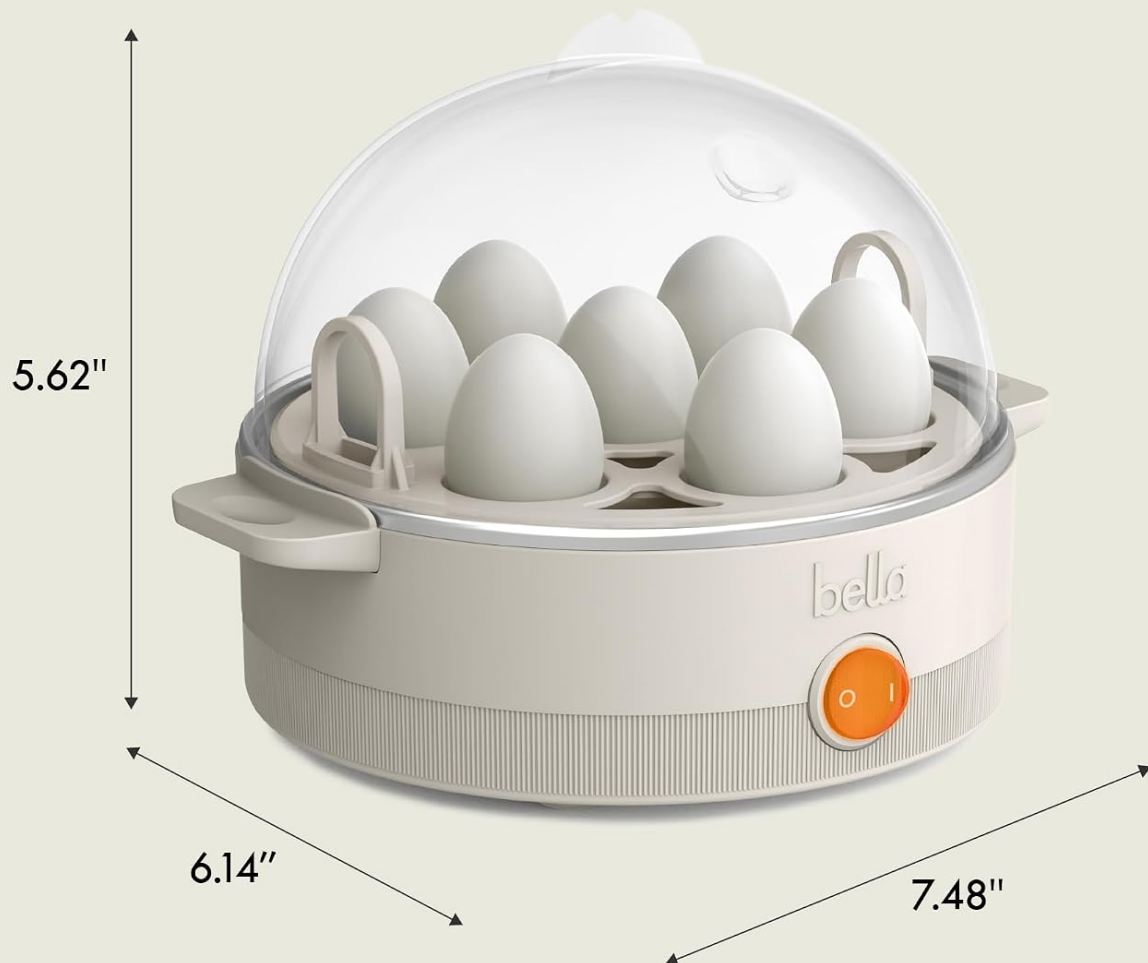


Image: A diagram illustrating the compact dimensions of the BELLA Electric Egg Cooker, providing measurements for length, width, and height.



Compact design Won't clutter cabinets

Image: The BELLA Electric Egg Cooker positioned on a kitchen countertop, illustrating its compact footprint and how it fits seamlessly into kitchen spaces without clutter.

9. WARRANTY AND SUPPORT

9.1 Product Warranty

The BELLA Electric Egg Cooker Model 35108 comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, neglect, commercial use, accident, or unauthorized modification.

9.2 Customer Support

For any questions, concerns, or warranty claims, please contact BELLA customer support. Refer to the product packaging or the official BELLA website for the most current contact information.

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