

BELLA B0CZPFMDZC

BELLA Electric Egg Cooker (Model B0CZPFMDZC)

Instruction Manual

INTRODUCTION

Thank you for choosing the BELLA Electric Egg Cooker. This versatile appliance simplifies egg preparation, allowing you to cook up to 14 eggs simultaneously to your desired consistency: hard, medium, or soft-boiled. Beyond eggs, it can also steam omelets, poached eggs, vegetables, and dumplings. Designed for convenience and efficiency, this cooker features a 360-watt heating system, a stainless steel heating plate, and an automatic shutoff function for perfect results every time. Please read this manual thoroughly before first use to ensure safe and optimal operation.

COMPONENTS AND PARTS

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

- **Base Unit:** Contains the heating plate and power switch.
- **Egg Holder Trays:** Two trays designed to hold up to 7 eggs each, allowing for double-stack cooking.
- **Poaching Tray:** For preparing poached eggs.
- **Omelet Tray:** For cooking omelets.
- **Clear Domed Lid:** Allows you to monitor cooking progress.
- **Measuring Cup:** Marked with water levels for soft, medium, and hard-boiled eggs, and includes a piercing tool.



Image: An exploded view showing all the parts of the BELLA Electric Egg Cooker, including the base, egg holder trays, poaching tray, omelet tray, clear domed lid, and measuring cup.

Video: An unboxing video demonstrating the components of the BELLA Double Tier Egg Cooker and how they fit together.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the lid, measuring cup, omelet tray, poaching tray, and egg holder in warm, soapy water. Rinse thoroughly and dry. Wipe the heating plate with a damp cloth.
3. **Placement:** Place the base unit on a stable, heat-resistant, and dry surface. Ensure it is away from the edge of the countertop and any heat sources.

OPERATING INSTRUCTIONS

Boiling Eggs (Hard, Medium, Soft)

1. **Add Water:** Use the provided measuring cup to add the appropriate amount of cold water to the heating plate. The cup is marked for soft, medium, or hard-boiled eggs, depending on the number of eggs (1-4 or 5-7). For 7-14 eggs, use the 7-14 (60ml) hard line for hard-boiled, 7-14 (35ml) for medium, and 5-7 (15ml) for soft.
2. **Pierce Eggs:** Using the pin piercing tool located at the bottom of the measuring cup, carefully make a small hole in the larger end of each egg. This helps prevent cracking during cooking.
3. **Place Eggs:** Place the egg holder tray(s) onto the heating plate. Arrange the eggs with the pierced end facing upwards. For more than 7 eggs, stack the second egg holder tray on top.
4. **Cover:** Place the clear domed lid securely over the egg cooker.
5. **Start Cooking:** Plug in the appliance and press the power switch. The indicator light will illuminate.
6. **Automatic Shutoff:** The cooker will automatically shut off and beep when all the water has evaporated and the eggs are cooked. The indicator light will turn off.
7. **Cool Down:** Immediately transfer the cooked eggs to a bowl of cold water or an ice bath to stop the cooking process and make them easier to peel.



Eggs, your way

Boil or poach up to 14 eggs—fast

Image: A person placing eggs into the BELLA Electric Egg Cooker, demonstrating its 14-egg capacity.

Poaching Eggs and Omelets

1. **Prepare Tray:** Lightly grease the poaching or omelet tray with cooking spray or butter.
2. **Add Ingredients:** For poached eggs, crack eggs directly into the poaching tray cups. For omelets, whisk eggs with desired ingredients and pour into the omelet tray.
3. **Add Water:** Add water to the heating plate using the measuring cup. Refer to the manual for specific water amounts for poaching/omelets.
4. **Cook:** Place the filled tray onto the base, cover with the lid, and turn on the appliance.
5. **Serve:** Once the cooker automatically shuts off, carefully remove the tray (use oven mitts as steam will be hot) and serve.

Steaming Vegetables and Dumplings

The BELLA Electric Egg Cooker can also be used to steam small vegetables or dumplings. Place the items in the omelet tray or directly on the egg holder tray (if suitable), add the recommended amount of water to the heating plate, cover, and cook until tender.



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 guide showcasing the versatility of the egg cooker, including eggs benedict, egg sandwiches, stuffed eggs, ramen, breakfast omelets, and egg custard dessert.

Video: A short clip emphasizing the importance of reading the manual and following instructions for optimal use of the egg cooker.

Video: A brief demonstration highlighting the ease of use and perfect results when cooking eggs with the appliance.

CLEANING AND MAINTENANCE

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

- **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Dishwasher-Safe Parts:** The lid, measuring cup, omelet tray, poaching tray, and egg holder are all dishwasher-safe (top rack recommended).
- **Base Unit:** Wipe the heating plate and exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- **Mineral Deposits:** If mineral deposits accumulate on the heating plate, clean them by wiping with a cloth

dampened with vinegar or a descaling solution.

- **Storage:** Store the clean and dry appliance in a cool, dry place. The compact design allows for easy storage.



Image: This image highlights the fast cooking capability and the convenience of dishwasher-safe parts for quick cleanup.

TROUBLESHOOTING

- **Eggs not cooked to desired consistency:** Ensure the correct amount of water was added according to the measuring cup markings for your desired egg doneness (soft, medium, hard) and number of eggs. Cold eggs from the refrigerator are recommended.
- **Eggs cracking during cooking:** Always pierce a small hole in the larger end of each egg using the piercing tool on the measuring cup before placing them in the cooker.
- **Appliance not turning on:** Check if the power cord is securely plugged into a working outlet. Ensure the power switch is in the 'ON' position.
- **Mineral deposits on heating plate:** This is normal. Clean with vinegar or a descaling solution as described in the Cleaning and Maintenance section.

SPECIFICATIONS

- **Model:** B0CZPFMDZC
- **Brand:** BELLA
- **Color:** Blossom
- **Material:** Plastic, Stainless Steel
- **Product Dimensions:** 7.48"L x 6.14"W x 8.18"H
- **Item Weight:** 1.34 Pounds
- **Power:** 360 Watt
- **Capacity:** 14 eggs (double stack)
- **Features:** Auto Shutoff, Thermal Sensor, Dishwasher-Safe Parts

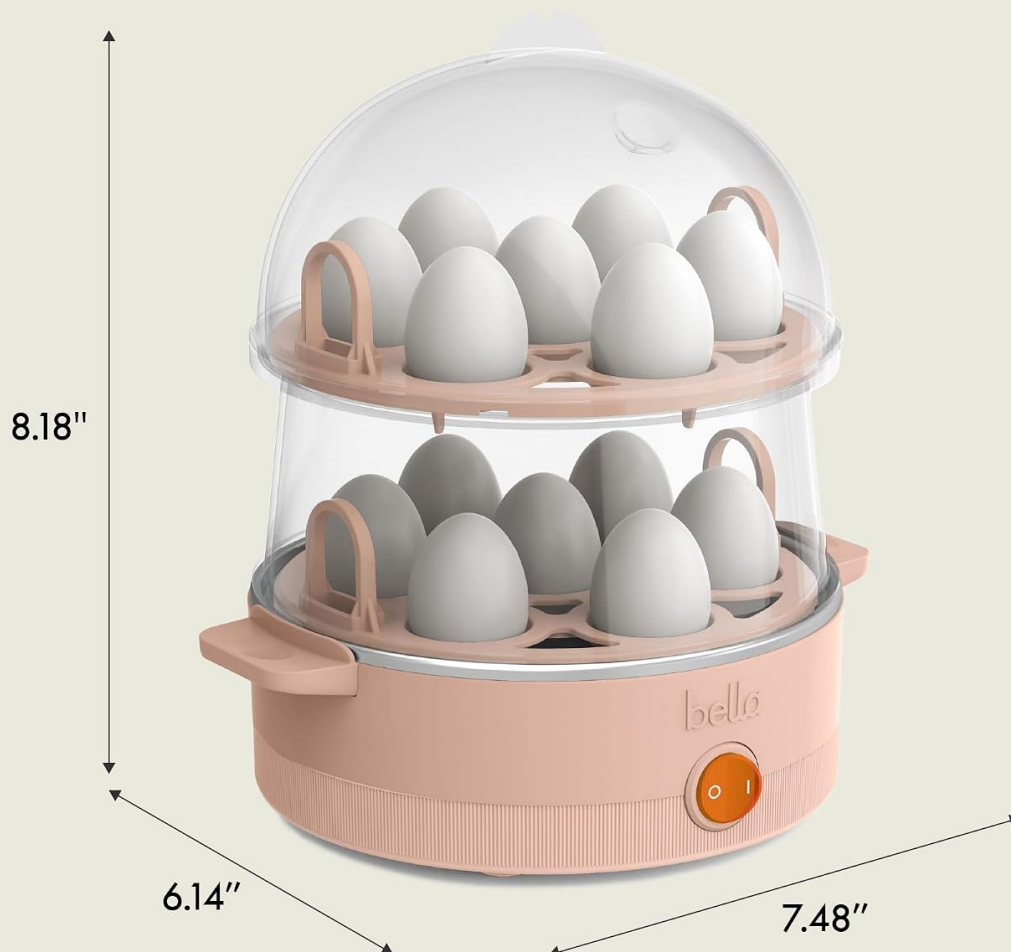


Image: A diagram illustrating the dimensions of the BELLA Electric Egg Cooker: 7.48 inches long, 6.14 inches wide, and 8.18 inches high.

WARRANTY AND SUPPORT

Your BELLA Electric Egg Cooker comes with a **2-year warranty**. For warranty claims, product support, or any inquiries, please visit the official BELLA website or contact their customer service. Keep your purchase receipt as proof of purchase.

For more information and to register your product, visit: www.bellahousewares.com