

Salter EK6213

Salter Electric Egg Cooker Instruction Manual

Model: EK6213

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using your Salter Electric Egg Cooker. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the mains supply before cleaning or when not in use.
- Do not immerse the main unit, power cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance if the power cord, plug, or the appliance itself is damaged. Contact customer support for assistance.
- Use the appliance on a stable, heat-resistant surface, away from water and heat sources.
- Do not touch hot surfaces. Use handles or knobs. Steam released during cooking is hot.
- Only use accessories supplied or recommended by the manufacturer.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Salter Electric Egg Cooker:

- **Main Unit:** The base containing the heating element and control panel.
- **Egg Tray:** Holds up to 8 eggs for boiling.
- **Poaching Trays (2x):** For preparing poached eggs.
- **Measuring Cup:** Used to add the correct amount of water. Features a piercing pin at the bottom.
- **Transparent Lid:** Covers the cooking area during operation.



Image: All components of the Salter Electric Egg Cooker, including the main unit, egg tray, two poaching trays, measuring cup, and transparent lid.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash the egg tray, poaching trays, measuring cup, and lid in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the main unit on a flat, stable, heat-resistant surface, ensuring adequate ventilation around the appliance.



Image: The Salter Electric Egg Cooker positioned on a kitchen counter, ready for use, with a measuring cup and an empty poaching bowl.

OPERATING INSTRUCTIONS

General Egg Boiling (Soft, Medium, Hard)

1. Using the piercing pin on the bottom of the measuring cup, carefully pierce the large end of each egg. This helps prevent cracking during cooking.
2. Fill the measuring cup with cold water according to the desired egg consistency and number of eggs. Refer to the markings on the measuring cup or the guide on the appliance.
3. Pour the measured water into the heating plate of the main unit.
4. Place the egg tray onto the main unit. Place the pierced eggs into the egg tray.
5. Cover the unit with the transparent lid.
6. Plug the appliance into a suitable mains socket.
7. Press the power button (**U**) to turn on the cooker. Use the '+' and '-' buttons to select the desired cooking time based on the number of eggs and preferred doneness. The display shows recommended times:

- **1-3 Eggs:** Soft (approx. 7 mins), Medium (approx. 10 mins), Hard (approx. 12 mins)
- **4-6 Eggs:** Soft (approx. 8 mins), Medium (approx. 10 mins), Hard (approx. 13 mins)

- The cooker will automatically start heating. An audible alert will sound when cooking is complete.
- Unplug the appliance. Carefully remove the lid (steam will be hot) and then the egg tray. Immediately rinse the eggs under cold water or place them in an ice bath to stop the cooking process and prevent overcooking.



Image: The Salter Electric Egg Cooker in operation, with eggs visible under the transparent lid and the digital display showing cooking settings. A hand is pressing a control button.

Poached Eggs

- Fill the measuring cup with cold water up to the 'Poach' mark. Pour this water onto the heating plate.
- Lightly grease the poaching trays with a small amount of oil or butter.
- Crack one egg into each poaching tray.
- Place the egg tray onto the main unit, then place the filled poaching trays into the egg tray.
- Cover the unit with the transparent lid.
- Plug the appliance into a suitable mains socket.

7. Press the power button (**U**) and select the 'Poach' setting (approx. 7 minutes).
8. The cooker will automatically start heating. An audible alert will sound when cooking is complete.
9. Unplug the appliance. Carefully remove the lid and then the poaching trays. Use a non-metallic utensil to gently remove the poached eggs.



Image: A hand carefully lifting one of the poaching trays, containing two freshly poached eggs, from the Salter Electric Egg Cooker.

Omelets

1. Fill the measuring cup with cold water up to the 'Omelet' mark. Pour this water onto the heating plate.
2. Lightly grease the poaching trays.
3. Whisk 1-2 eggs per poaching tray with a pinch of salt and pepper. Pour the mixture into the poaching trays.
4. Place the egg tray onto the main unit, then place the filled poaching trays into the egg tray.
5. Cover the unit with the transparent lid.
6. Plug the appliance into a suitable mains socket.
7. Press the power button (**U**) and select the 'Omelet' setting (approx. 6 minutes).

- 8. The cooker will automatically start heating. An audible alert will sound when cooking is complete.
- 9. Unplug the appliance. Carefully remove the lid and then the poaching trays. Use a non-metallic utensil to gently remove the omelets.

CLEANING AND MAINTENANCE

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

- 1. **Always unplug** the appliance from the mains socket and allow it to cool completely before cleaning.
- 2. **Removable Parts:** The egg tray, poaching trays, measuring cup, and lid can be washed in warm, soapy water. Rinse thoroughly and dry completely before storing or next use. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
- 3. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
- 4. **Heating Plate:** Mineral deposits (limescale) may accumulate on the heating plate after use. To remove, pour a small amount of white vinegar onto the heating plate and let it sit for 5-10 minutes. Gently scrub with a non-abrasive sponge or cloth, then wipe clean with a damp cloth. Rinse the heating plate by wiping with a clean, damp cloth several times. Ensure all vinegar residue is removed.
- 5. **Storage:** Ensure all parts are clean and dry before storing. Store the egg cooker in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs are not cooked to desired consistency.	Incorrect water level or cooking time selected.	Ensure the correct amount of water is used for the desired doneness and number of eggs. Adjust cooking time slightly for personal preference.
Eggs crack during cooking.	Eggs not pierced, or cold eggs placed directly into hot water.	Always pierce the large end of each egg with the pin on the measuring cup before cooking. Use room temperature eggs if possible, or add a tiny pinch of salt to the water.
Appliance does not turn on.	Not plugged in, or power outlet issue.	Ensure the appliance is securely plugged into a working power outlet. Check the circuit breaker.
White residue on heating plate.	Limescale buildup from water.	Descale the heating plate using white vinegar as described in the 'Cleaning and Maintenance' section.

SPECIFICATIONS

Feature	Detail
Model Number	EK6213 (also referred to as EK6153VDE)

Feature	Detail
Brand	Salter
Power	500W (430W as per some specifications)
Capacity	Up to 8 eggs
Material	Aluminum (heating plate), Plastic (body, lid, trays)
Color	Silver
Dimensions (L x W x H)	Approx. 21 cm x 13.1 cm x 15.5 cm
Weight	Approx. 1 kg (900 grams)

WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. For detailed warranty information, please refer to the warranty card included with your purchase or visit the official Salter website. For technical support, spare parts, or any other inquiries, please contact Salter customer service through their official channels. Please retain your proof of purchase for any warranty claims.