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› [CACHOO 14-Egg Rapid Stainless Steel Egg Boiler & Vegetable Steamer \(Model ZD3000\) Instruction Manual](#)

CACHOO ZD3000

CACHOO 14-Egg Rapid Stainless Steel Egg Boiler & Vegetable Steamer

Model: ZD3000

INTRODUCTION

Thank you for choosing the CACHOO 14-Egg Rapid Stainless Steel Egg Boiler & Vegetable Steamer. This versatile appliance is designed to simplify your cooking process, allowing you to prepare perfectly cooked eggs and steamed vegetables with ease. Please read this manual thoroughly before use to ensure safe and optimal operation.

IMPORTANT SAFETY PRECAUTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the base unit in water or any other liquid.
- Avoid touching hot surfaces. Use oven mitts or handles when removing the lid or racks.
- Keep out of reach of children.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged.
- This appliance is for household use only, not for commercial use.
- Do not cook food directly in the base unit's heating plate.

PARTS AND FEATURES

Your CACHOO Egg Boiler & Steamer comes with several components designed for efficient and safe cooking:

- **Base Unit:** Contains the heating plate and control knob.
- **Heating Plate:** Stainless steel surface where water is added for steaming.
- **First Steamer Rack (with handle):** For holding up to 7 eggs or other food items.
- **Second Steamer Rack:** Can be stacked on the first rack to increase capacity to 14 eggs or steam additional items.

- **Lid with Knob:** Stainless steel lid with a heat-resistant knob and steam vent.
- **Measuring Cup:** For precise water measurement based on desired cooking results.
- **Power Cord:** Detachable for easy storage.



Premium Material

for Safe, Healthy Cooking

18/8 Stainless Steel
Built to Last



ABS & PP Material
Heat Resistant



Image: Exploded view showing the base, heating plate, steamer racks, and lid.



Compact But Mighty

Two steaming racks, customizable for your needs

Image: Assembled egg cooker highlighting its compact size and dual-tier design.

Video: A user unboxes and demonstrates the assembly of the egg cooker, highlighting its various components and dual-purpose functionality as an egg cooker and vegetable steamer.

Video: This clip showcases the non-toxic design of the egg cooker, emphasizing that no plastic parts come into contact with the food, ensuring healthier cooking.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the steamer racks, lid, and measuring cup with warm, soapy water. Rinse thoroughly and dry. The base unit should only be wiped clean with a damp cloth.
3. **Assemble:** Place the first steamer rack onto the base unit. If cooking more than 7 eggs or steaming multiple items, place the second steamer rack on top of the first.
4. **Position:** Place the assembled unit on a flat, stable, and heat-resistant surface.

OPERATING INSTRUCTIONS

Cooking Eggs

1. **Add Water:** Use the provided measuring cup to add the appropriate amount of water to the heating plate in the base unit. Refer to the 'Cooking Time Reference' table below for guidance.
2. **Place Eggs:** Arrange eggs on the steamer rack(s). No need to pierce the eggs.
3. **Cover:** Place the lid securely on top of the steamer racks.
4. **Plug In & Set Timer:** Plug the power cord into a standard electrical outlet. Turn the timer knob to your desired cooking time. The appliance will automatically shut off when the timer expires.
5. **Cool Down:** Once cooking is complete and the timer has rung, carefully remove the eggs using tongs and immediately transfer them to a bowl of cold or ice water for 3-5 minutes. This helps stop the cooking process and makes peeling easier.



Measuring Cup

Precisely control water for perfect cooking results

Heat-Resistant Handle

Thoughtful design, easy to touch and move

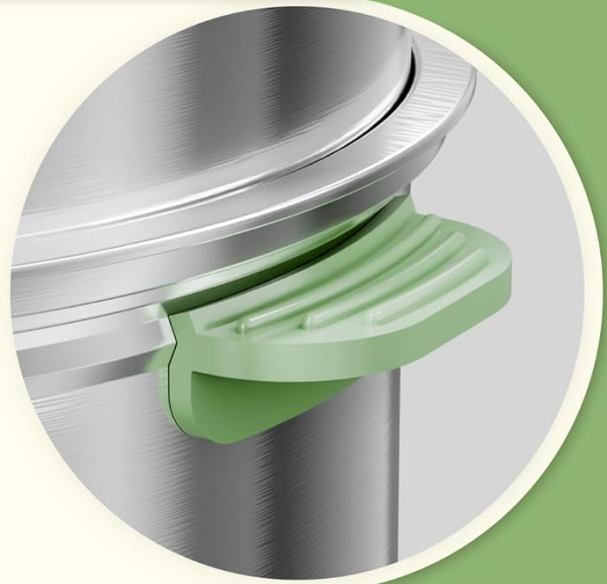


Image: Demonstrates using the measuring cup to add water to the heating plate.

Cooking Time Reference (for eggs)

Note: Cooking data was tested at a room temperature of 77°F. For best results, let refrigerated eggs sit at room temperature for a while before cooking.

| Eggs | Cooking Type | Cooking Time | Desired Water Capacity | Cooking Result |
|-----------|---------------|--------------|------------------------|---|
| 1-7 Eggs | Soft Boiled | 3-4 min | 100ml | Runny yolk |
| | Medium Boiled | 5-8 min | 100ml | Slightly soft yolk |
| | Hard Boiled | 10-12 min | 120ml | Hard yolk |
| 8-14 Eggs | Medium Boiled | 9-10 min | 120ml | Top Layer: slightly soft yolk Bottom Layer: slightly hard yolk |
| | Hard Boiled | 15 min | 160ml | Top Layer: slightly hard yolk Bottom Layer: hard yolk |

Note: As steam moves, heat loss occurs, causing eggs on the top layer to take longer to reach the same doneness as eggs on the bottom layer. Adjust water and cooking time accordingly.



Image: Visual guide to different egg doneness levels: soft-boiled, medium-boiled, and hard-boiled.

Video: A user demonstrates the ease of cooking hard-boiled eggs with the CACHOO egg cooker, showcasing the simple process from adding water to placing eggs and setting the timer.

Steaming Vegetables & Other Foods

The CACHOO Egg Boiler can also function as a compact electric vegetable steamer. You can prepare a mix of warm purées, vegetables, chicken breast, dumplings, hot dogs, or seafood simultaneously. (*Poached Eggs NOT APPLICABLE*)

1. **Add Water:** Add the appropriate amount of water to the heating plate in the base unit. For steaming vegetables, a higher water capacity (up to 200ml) and longer cooking time may be required.
2. **Place Food:** Place your desired food items on the steamer rack(s). Ensure food is cut into appropriate sizes for even steaming.
3. **Cover & Set Timer:** Place the lid securely. Turn the timer knob to the desired steaming time.
4. **Monitor:** Cooking times for steamed foods will vary based on the type and quantity of food. Monitor for desired doneness.



Image: Illustrates the versatility of the steamer for various foods beyond eggs, such as vegetables, chicken, and dumplings.

CARE AND MAINTENANCE

1. **Cleaning:** After each use, unplug the appliance and allow it to cool completely. The steamer racks, lid, and measuring cup are dishwasher-safe (top rack only). The base unit should be wiped clean with a damp cloth; do not immerse it in water.
2. **Preventing Stains:** A small amount of water will remain on the heating plate after cooking. Using the recommended measured amount of water (with the provided cup) helps prevent hard-to-clean mineral stains on the heating plate.
3. **Storage:** Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place.



Image: Shows the ease of cleaning the stainless steel components of the steamer.

TROUBLESHOOTING

- **Eggs not cooked to desired doneness:** Adjust the water amount and cooking time according to the 'Cooking Time Reference' table. For harder yolks, extend cooking time by 1-2 minutes.
- **Difficulty peeling eggs:** Ensure eggs are transferred to cold or ice water immediately after cooking for 3-5 minutes. Using slightly older eggs (at least a week old) can also improve peeling.
- **Mineral stains on heating plate:** These are normal and can be reduced by using the recommended water amounts. For stubborn stains, a mixture of vinegar and water can be used to gently scrub the plate after cooling.
- **Appliance not turning on:** Check if the power cord is securely plugged into both the appliance and the electrical outlet. Ensure the timer knob is set to a cooking time and not 'off'.

SPECIFICATIONS

- **Model Number:** ZD3000
- **Brand:** CACHOO
- **Color:** Retro Green
- **Material:** Polypropylene, Stainless Steel
- **Product Dimensions:** 6.88"L x 6.88"W x 9.64"H
- **Item Weight:** 2.05 Pounds
- **Capacity:** Up to 14 eggs; Water reservoir max. 200 Milliliters
- **Power:** 350 Watts
- **Features:** 30-Min Timer, Auto Shut-Off, Boil-Dry Protection, Dishwasher Safe (most parts)

WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the documentation included with your purchase or visit the official CACHOO website. You may also contact CACHOO customer service directly for assistance.

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