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› CACHOO 14-Egg Rapid Stainless Steel Egg Boiler and Vegetable Steamer Instruction Manual Model ZD3000

## CACHOO ZD3000

# CACHOO 14-Egg Rapid Stainless Steel Egg Boiler and Vegetable Steamer Instruction Manual

Brand: CACHOO | Model: ZD3000

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## 1. INTRODUCTION

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This manual provides instructions for the safe and efficient operation of your CACHOO 14-Egg Rapid Stainless Steel Egg Boiler and Vegetable Steamer. This appliance is designed for cooking eggs and steaming various foods. It features a compact design, dual-tier cooking capacity, and safety mechanisms for user convenience.

## 2. PRODUCT COMPONENTS

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The CACHOO Egg Boiler and Vegetable Steamer consists of the following parts:

- **Base Unit:** Contains the heating plate and control knob.
- **Heating Plate:** The surface where water is added for steaming.
- **First Steamer Rack (with handle):** Holds 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 for steaming additional items.
- **Lid with Knob:** Covers the steamer racks, featuring steam vents and a heat-resistant knob.
- **Measuring Cup:** Used to measure the appropriate amount of water for desired cooking results.



Figure 1: Exploded view of the CACHOO Egg Boiler and Vegetable Steamer, showing the base, two steamer racks, and lid.

All parts that come into contact with food during cooking are constructed from durable stainless steel and heat-resistant PP components.

### 3. SETUP INSTRUCTIONS

1. Before first use, wash all removable parts (steamer racks, lid, measuring cup) with warm, soapy water. Rinse thoroughly and dry.
2. Place the base unit on a stable, heat-resistant, and dry surface.
3. Using the provided measuring cup, add the recommended amount of water to the heating plate in the base unit. Refer to the 'Operating Instructions' section for specific water quantities based on desired egg doneness.
4. 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.
5. Carefully place eggs into the designated divots on the steamer racks.
6. Cover the racks with the lid, ensuring it is properly seated.
7. Plug the power cord into a standard electrical outlet.



## Measuring Cup

Precisely control water for perfect cooking results

## Heat-Resistant Handle

Thoughtful design, easy to touch and move



Figure 2: Adding water to the heating plate using the measuring cup.

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Video 1: Demonstrates the unboxing, assembly, and initial setup of the egg cooker, including adding water and eggs.

## 4. OPERATING INSTRUCTIONS

### 4.1. Cooking Eggs

1. Follow the setup instructions (Steps 1-7).
2. Turn the timer knob to the desired cooking time. The appliance will automatically shut off once the timer completes.
3. Refer to the table below for recommended water amounts and cooking times based on the desired doneness and number of eggs.
4. After cooking, transfer the eggs to cold or ice water for 30 seconds to cool quickly and facilitate easier peeling.

#### Cooking Time Reference for Eggs:

Number of Eggs	Doneness	Water (mL)	Cooking Time (minutes)	Result
1-7 Eggs	Soft Boiled	100	3-4	Runny Yolk
	Medium Boiled	100	5-6	Slightly Soft Yolk
	Hard Boiled	120	10-12	Hard Yolk
8-14 Eggs	Soft Boiled	N/A	N/A	N/A
	Medium Boiled	120	9-10	Top Layer: Slightly Soft Yolk Bottom Layer: Slightly Hard Yolk
	Hard Boiled	160	15	Top Layer: Slightly Hard Yolk Bottom Layer: Hard Yolk

**Important:** Cooking data was tested at a room temperature of 77°F. If using eggs straight from the refrigerator, allow them to sit at room temperature for a while to ensure consistent cooking results. Alternatively, increase the water amount and cooking time accordingly.



Figure 3: Examples of soft, medium, and hard-boiled eggs.

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Video 2: Shows the CACHOO egg boiler in operation, demonstrating the cooking process for eggs.

## 4.2. Steaming Vegetables and Other Foods

The steamer racks can also be used to steam various vegetables, chicken breast, dumplings, hot dogs, or seafood. Adjust the water amount and cooking time based on the type and quantity of food being steamed. Ensure the food is placed evenly on the racks for optimal steaming.

## 5. CLEANING AND MAINTENANCE

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1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Remove the lid and steamer racks. Most removable parts are dishwasher-safe (top rack only).
3. Wipe the heating plate and base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
4. For stubborn stains on the heating plate, a small amount of vinegar can be used to loosen mineral deposits.
5. Ensure all parts are completely dry before storing or next use.

## 6. TROUBLESHOOTING

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- **Appliance not turning on:** Ensure the power cord is securely plugged into a working electrical outlet and the timer knob is set to a cooking duration.
- **Eggs not cooked to desired doneness:** Verify that the correct amount of water was added and the appropriate cooking time was selected. Adjust water quantity or time for refrigerated eggs or if a harder texture is preferred.
- **Water remaining after cooking:** This is normal for some settings. The appliance is designed to shut off when the water has evaporated or the timer concludes.
- **Difficulty peeling eggs:** Transfer cooked eggs immediately to cold or ice water for 30 seconds to cool rapidly. This often aids in easier peeling.

## 7. SPECIFICATIONS

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Feature	Detail
Model Number	ZD3000
Brand	CACHOO
Capacity	Up to 14 eggs (2-tier)
Material	Polypropylene, Stainless Steel
Product Dimensions	6.88"L x 6.88"W x 9.64"H
Item Weight	2.01 pounds
Power	350 Watts
Timer	30-minute mechanical timer with auto shut-off

## 8. WARRANTY AND SUPPORT

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For warranty information, product support, or service inquiries, please refer to the documentation included with your purchase or contact CACHOO customer service directly. Keep your purchase receipt for warranty claims.

