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> NutriChef 7.87-inch Stainless Steel Egg Poacher Pan Set Instruction Manual

## NutriChef B0DXCM9Z4W

# NutriChef 7.87-inch Stainless Steel Egg Poacher Pan Set Instruction Manual

Model: B0DXCM9Z4W

## PRODUCT OVERVIEW

The NutriChef 7.87-inch Stainless Steel Egg Poacher Pan Set is designed for preparing perfectly poached eggs with ease. This set includes a durable stainless steel pan, a tempered glass lid, four non-stick poaching cups, a silicone spatula, an oven mitt, and an electronic timer. Its construction ensures even heat distribution, making it suitable for various cooktops, including induction.

# PERFECTLY POACHED EGGS WITH NON-STICK CUPS

Poach eggs without the mess - easy release, easy cleanup.



Image: The NutriChef Egg Poacher Pan Set displayed with perfectly poached eggs on toast.

## COMPONENTS INCLUDED

Your NutriChef Egg Poacher Pan Set includes the following items:

- 7.87-inch Stainless Steel Pan
- Tempered Glass Lid with steam vent
- Four (4) Non-Stick Poaching Cups
- Removable Tray for poaching cups
- Silicone Spatula
- Two (2) Silicone Oven Mitts
- Electronic Timer

# WHAT'S IN THE BOX?

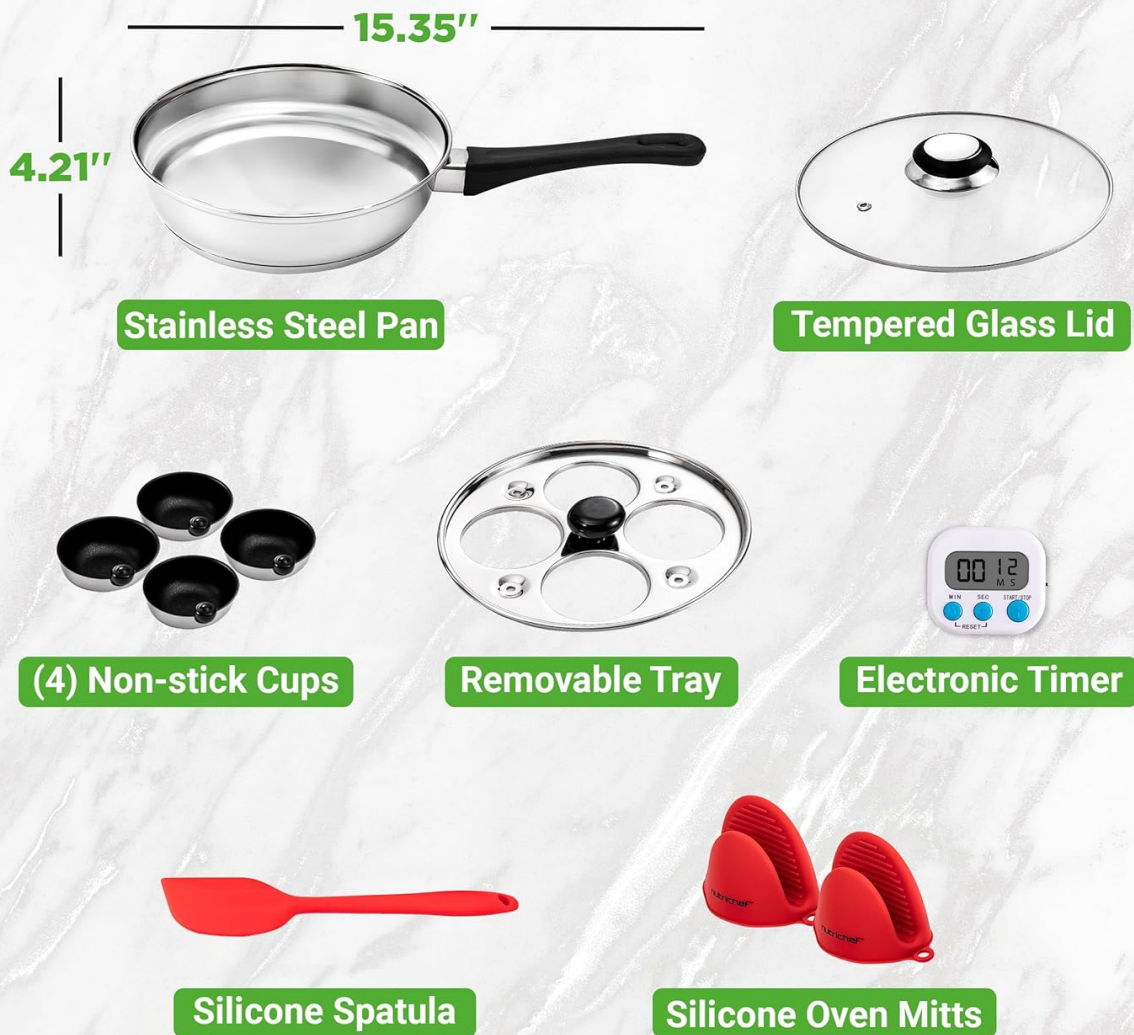


Image: All components of the NutriChef Egg Poacher Pan Set laid out, showing the pan, lid, four poaching cups, silicone spatula, two silicone oven mitts, and an electronic timer.

## SETUP INSTRUCTIONS

- 1. Unpack All Components:** Carefully remove all items from the packaging.
- 2. Initial Cleaning:** Before first use, wash the stainless steel pan, tempered glass lid, and non-stick poaching cups with warm, soapy water. Rinse thoroughly and dry completely. The silicone spatula and oven mitts can also be washed.
- 3. Assemble Poaching Tray:** Place the removable tray into the stainless steel pan. Insert the four non-stick poaching cups into the designated holes on the tray.

## OPERATING INSTRUCTIONS

Follow these steps to prepare perfectly poached eggs:

1. **Add Water to Pan:** Pour approximately 1 cup of water into the stainless steel pan. Ensure the water level is below the bottom of the poaching cups.
2. **Prepare Poaching Cups:** Lightly grease the inside of each non-stick poaching cup with butter or cooking oil to prevent sticking. For best results, spray with vegetable oil when the cups are already warm.
3. **Place Cups and Heat:** Place the poaching cups into the tray within the pan. Bring the water to a boil over medium-high heat.
4. **Add Eggs:** Once the water is boiling, carefully crack one egg into each poaching cup.
5. **Cover and Cook:** Place the tempered glass lid on the pan. The lid features a steam vent to prevent boiling over. Cook for approximately 4-6 minutes for a runny yolk, or longer for a firmer yolk. Use the included electronic timer for precision.
6. **Remove Eggs:** Using the silicone oven mitts for safety, carefully remove the lid. Use the silicone spatula to gently lift each poached egg from its cup.
7. **Serve:** Serve immediately on toast, English muffins, or as part of your favorite dish.

# HOW TO MAKE DELICIOUS POACHED EGGS EVERY TIME



Image: A four-step visual guide demonstrating how to use the NutriChef Egg Poacher: adding water, placing cups, adding eggs, and steaming with the lid.

Your browser does not support the video tag.

Video: An official product video from NutriChef demonstrating the use of the egg poacher set, including adding water, cracking eggs into the non-stick cups, covering with the glass lid, and using the timer for precise cooking.

## MAINTENANCE AND CARE

- **Cleaning:** Wash the egg poacher pan, lid, and cups by hand using a mild cleaner and warm water. Rinse thoroughly.
- **Drying:** Ensure all components are completely dry before storing to prevent water spots or corrosion.
- **Storage:** Store the product in a dry environment when not in use.
- **Dishwasher Safety:** This item is **not** dishwasher safe. Hand washing is recommended to maintain the quality and longevity of the non-stick coating and stainless steel finish.
- **Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as these can damage the non-stick surface and polished stainless steel.

## TROUBLESHOOTING

- **Eggs Sticking to Cups:** Ensure cups are adequately greased before adding eggs. For best results, apply a light coating of cooking oil or butter to warm cups.
- **Yolk Too Firm/Runny:** Adjust cooking time. For a runny yolk, try 4-5 minutes. For a firmer yolk, extend cooking to 6-7 minutes. Experiment with your stove's heat settings and water temperature.
- **Water Boiling Over:** Ensure the water level is below the poaching cups. The lid and tray have vents to help manage steam, but excessive water can still cause overflow.
- **Uneven Cooking:** The pan is designed for even heat distribution. Ensure the pan is centered on the heat source and that the heat setting is consistent.

## SPECIFICATIONS

Feature	Detail
Brand	NutriChef
Model Number (ASIN)	B0DXCM9Z4W
Pan Diameter	7.87 Inches
Overall Dimensions (L x W x H)	15.35" x 8.54" x 4.21" (with handles)
Material (Body)	304 (18/8) Stainless Steel
Material (Bottom)	Aluminum + 18/0 Stainless Steel
Material (Egg Cup & Rack)	201 (14/1) Stainless Steel
Lid Material	Tempered Glass
Capacity	4 Cups
Color	Silver
Induction Compatible	Yes
Dishwasher Safe	No
Oven Safe	No

## SAFETY INFORMATION

- Always use the provided silicone oven mitts when handling hot components of the pan set, especially the lid and poaching cups.
- Keep children and pets away from the cooking area when the pan is in use.
- Do not leave the pan unattended on a hot stove.
- Ensure the pan handle is securely attached before use.
- Avoid sudden temperature changes, which can damage the tempered glass lid.

## WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the official NutriChef website or contact their customer service department directly. Contact details are typically found on the product packaging or the manufacturer's website.