

[Manuals.plus](#) /

› [tesslux](#) /

› Tesslux Electric Rapid Egg Cooker Instruction Manual - Model B0F489HL25

tesslux B0F489HL25

Tesslux Electric Rapid Egg Cooker

Model: B0F489HL25

INTRODUCTION

Thank you for choosing the Tesslux Electric Rapid Egg Cooker. This versatile appliance is designed to simplify your egg preparation, allowing you to effortlessly create hard-boiled, medium-boiled, soft-boiled, poached eggs, and omelets. Please read this manual thoroughly before use to ensure safe and optimal operation.

INCLUDED COMPONENTS

Your Tesslux Electric Rapid Egg Cooker comes with the following parts:

- Main Unit (Heating Plate and Control Panel)
- 6-Egg Capacity Tray
- Transparent Lid
- Measuring Cup with Egg Piercing Pin
- Poaching/Omelet Bowl

ACCESSORIES INCLUDED



Image: Tessler Electric Rapid Egg Cooker with its main unit, 6-egg tray, transparent lid, measuring cup with an egg piercing pin, and a poaching/omelet bowl.

SETUP INSTRUCTIONS

1. **Clean Components:** Before first use, wash the egg tray, lid, measuring cup, and poaching/omelet bowl with warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
2. **Place on Stable Surface:** Position the main unit on a flat, stable, heat-resistant surface.
3. **Add Water:** Use the provided measuring cup to add the appropriate amount of water to the heating plate. The amount of water depends on the desired egg consistency (soft, medium, hard) and the number of eggs. Refer to the cooking guide in the Operating section.
4. **Prepare Eggs (for boiled eggs):** For best results and easy peeling, gently pierce the large end of each egg with the piercing pin located at the bottom of the measuring cup. This prevents cracking during cooking.
5. **Place Egg Tray:** Place the 6-egg capacity tray onto the main unit, ensuring it sits securely over the heating plate.
6. **Arrange Eggs:** Place the pierced eggs onto the egg tray. If making poached eggs or omelets, use the

poaching/omelet bowl instead of the egg tray.

7. **Cover:** Place the transparent lid securely over the egg tray or poaching/omelet bowl.
8. **Plug In:** Plug the power cord into a standard electrical outlet.



Image: Step-by-step setup for the Tessler Electric Rapid Egg Cooker, showing water addition, egg tray placement, egg arrangement, and starting the device.

OPERATING INSTRUCTIONS

The Tessler Electric Rapid Egg Cooker features intelligent touch control and a digital display for precise cooking.

Cooking Boiled Eggs (Soft, Medium, Hard)

1. Follow Setup Steps 1-7.
2. **Select Cooking Time:** Press and hold the power button for 3 seconds to turn on the cooker. The digital display will light up. Use the '+' and '-' buttons to select the desired cooking time based on the number of eggs and preferred doneness (refer to the cooking guide below).
3. **Start Cooking:** Once the time is set, the cooker will automatically begin heating and steaming. The timer will count down.
4. **Auto Shut-Off:** The cooker will automatically shut off and beep when the cooking cycle is complete.
5. **Cool Down:** Carefully remove the lid (use oven mitts as steam will be hot). Transfer the cooked eggs to a bowl of ice water to stop the cooking process and aid in peeling.

Cooking Poached Eggs or Omelets

1. Follow Setup Steps 1-3.
2. **Prepare Bowl:** Lightly grease the poaching/omelet bowl with non-stick spray or butter.
3. **Add Egg Mixture:** For poached eggs, crack an egg directly into the bowl. For omelets, whisk eggs with desired ingredients and pour into the bowl.
4. **Place Bowl:** Place the poaching/omelet bowl onto the main unit.
5. **Cover:** Place the transparent lid securely over the bowl.
6. **Select Cooking Time:** Press and hold the power button for 3 seconds. Use the '+' and '-' buttons to select the "Poach" (7 minutes) or "Omelet" (6 minutes) setting.
7. **Start Cooking:** The cooker will automatically begin heating. The timer will count down.

8. **Auto Shut-Off:** The cooker will automatically shut off and beep when the cooking cycle is complete.
9. **Serve:** Carefully remove the lid and the cooked egg/omelet.

Cooking Guide (Approximate Times)

Eggs	Soft	Medium	Hard	Omelet	Poach
1-3 Eggs	7 mins	10 mins	12 mins	6 mins	7 mins
4-6 Eggs	8 mins	10 mins	13 mins	6 mins	7 mins

Note: Cooking times are approximate and may vary based on egg size and desired consistency. For jumbo eggs, slight adjustments to cooking time may be necessary.

Your browser does not support the video tag.

Video: Official Tesslux demonstration of the Multifunctional Rapid Egg Cooker, showcasing its ease of use for various egg preparations including boiling, poaching, and omelets, with automatic shut-off feature.

CARE AND MAINTENANCE

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

- **Unplug Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- **Dishwasher Safe Components:** The egg tray, transparent lid, measuring cup, and poaching/omelet bowl are dishwasher safe for easy cleaning.
- **Hand Washing:** For hand washing, use warm, soapy water and a soft sponge. Rinse thoroughly and dry.
- **Cleaning the Heating Plate:** Wipe the heating plate with a damp cloth. For stubborn residue or mineral deposits, use a small amount of white vinegar or a descaling solution, then wipe clean with a damp cloth. Do not immerse the main unit in water.
- **Storage:** Ensure all parts are dry before storing. Store the egg cooker in a cool, dry place. The compact design allows for easy storage.

EASY CLEANING

dishwasher-safe



non-stick plate

Image: Cleaning the non-stick plate and showing dishwasher-safe components for the Tessler Electric Rapid Egg Cooker.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs not cooked to desired consistency	Incorrect water amount or cooking time selected.	Refer to the "Cooking Guide" in the Operating section and adjust water level or time accordingly. Ensure eggs are pierced.
Eggs cracking during cooking	Eggs not pierced before cooking.	Always pierce the large end of each egg with the provided piercing pin before placing them in the cooker.
Mineral deposits on heating plate	Hard water residue.	Clean the heating plate with a damp cloth and a small amount of white vinegar or a descaling solution, then wipe clean with a damp cloth.

Problem	Possible Cause	Solution
Cooker does not turn on	Not properly plugged in or power button not held long enough.	Ensure the power cord is securely plugged into a working outlet. Press and hold the power button for 3 seconds.

SPECIFICATIONS

- **Brand:** Tesslux
- **Model:** B0F489HL25
- **Color:** Silver
- **Material:** Stainless Steel (housing), BPA-FREE (cooking components)
- **Product Dimensions:** 8.27"L x 5.51"W x 6.3"H
- **Item Weight:** 1.43 Pounds
- **Capacity:** Up to 6 eggs
- **Control:** Intelligent Touch Control & Digital Display
- **Features:** Multi-functional (hard boiled, poached, scrambled, omelets), Auto Shut-Off

COMPACT & STYLISH



accurate timing



6 egg capacity



multi-functional

Image: Tesslux Electric Rapid Egg Cooker with its compact dimensions highlighted.

WARRANTY AND SUPPORT

The Tesslux Electric Rapid Egg Cooker is backed by a comprehensive **1-Year Warranty**. For any product quality concerns, technical assistance, or warranty claims, please contact the dedicated Tesslux customer service team. Enjoy worry-free cooking with guaranteed product quality and support.

For further assistance, please visit the [Tesslux Store on Amazon](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B0F489HL25>

More documents and user manuals: <https://manuals.plus/>